



Brookford Farm Bulk Pork Information

250 West Road
Canterbury, NH 03224
brookfordfarm.sales@gmail.com

How it works:

1. Fill out our order form.

Choose one of the following:

- custom cut sheet for ½ pig (we can assist in filling it out)
- ½ pig standard package
- ¼ pig sampler pack (see below)

2. Request your pickup/delivery location

In most cases we can deliver directly to your home. Provide your address on your order form.

3. Mail your order form, cut sheet and deposit to:

Brookford Farm
250 West Rd
Canterbury, NH 03224

- Half pig requires \$100 deposit. The remainder of the payment is due at the time of pickup or delivery.
- Full payment for ¼ pig due at the time of ordering
- 3% processing fee will be added for credit card payment

4. We will email you the week before delivery with your hanging weight and total due.

5. Arrange for delivery and payment

6. Enjoy your local, pasture raised, when finished pork!

Please note:

-Meat will require about 3.5 cubic feet of freezer space

-Hams can only be smoked with nitrates.

-A smoking fee for bacon will be applied for \$3/lb (nitrate free).

Price:

When you purchase a ½ pig from us we charge \$7.75/lb hanging weight. This refers to the weight of the animal after it is killed and eviscerated but before it is cut and trimmed into retail cuts. Our half pigs typically hang around 100lbs. You can expect about 60-70% of your hanging weight yield back in retail cuts. For example, if your ½ hangs at 100 lbs, you pay \$775 and receive about 75 lbs of meat back in cuts. The more bones, fat and organs you use, the better your yield.

When purchasing a ½ pig you have the option to have it cut to your specifications (we can walk you through this process). The following is a standard breakdown of cuts in a ½ pig to give you an idea of how it can be cut. These are available to purchase.

Typical cuts received when ordering ½ pig (custom cut sheet or standard package) - vacuum sealed and frozen (Requires ~4 cubic foot of freezer space)

*Standard Package is made up cuts we have in inventory (typically available within a few days).

Custom cut sheet is filled out by the customer for the pig going out to the butcher (typically a 2 week waiting period)

*approximate amounts

- 8-packs of chops (2-1"/pack)
- 8 lbs bacon (fresh slab or smoked, sliced, nitrate free) + bacon ends
- 3 bone-in shoulder roasts (3-4 lbs each)
- 4 packs country style spare ribs (2/pack)
- 3 lbs spare ribs
- 15 lbs ground pork (1 lb/pack)
- 15 lbs sausage (linked or loose-one flavor)
- 1 tenderloin (½-1 lb)
- 1 hock
- 1 shank

Parts of the pig can be cut in different ways to include other cuts as well. We can help you decide how you would like your half cut to meet your specific culinary needs.

Other options may include the following:

- Shoulder butt roast
- Feet
- Head
- Whole ham - fresh or smoked (with nitrates)
- Ham steaks
- Ham roasts
- Picnic shoulder

¼ Pig Sampler Package - vacuum sealed and frozen

(Requires ~2 cubic foot of freezer space)

\$460 in retail cuts. **You pay \$415!**

You will get approximately:

- 4 packs of chops (2/pack)
- 4 lbs bacon
- 10 lbs ground pork
- 9 lb assortment of roasts and ribs
- 2 lbs of shank/hock
- 5 lbs assorted sausage

-Roasts weigh 3-5 lbs