

# About Our Pastured Pork



Pastured pork is a great way to put bulk local meat in your freezer for your family!

**What is “pastured” and why is that important?** Our pigs are raised on clean grass. Pasture pigs can root and forage to their heart’s content without the smell commonly associated with the animal. We sell pork from happy pigs with a diverse diet.

**How do I get the meat?** The pigs arrived on the farm in June, and we take them to the processor in mid-October. When you pre-order, we’ll reach out to you in September, and help you work with the processor to pick out your cuts. When your pork is ready, you pay us and the processor separately and pick up your meat at the processor.

**Who is the processor?** We’re excited to work with Allen Meat Processing right up the road in north Lyon County.

**What do you feed your pigs?** Our pigs eat a normal corn-based ration from our local feed store.

**How much meat do I get?** About 130 pounds. We’re aiming for a finished weight of 250 pounds in the pasture. The dressed animal should have a “hanging weight of about 180 pounds. Then, depending on your cut selection, you will take home about 130 pounds of meat.

**What does it cost?** Costs will vary but expect to pay about \$4.80 per pound for 130 pounds of premium pastured pork for a whole pig—about \$600. There are two costs. We, the farmers, charge \$1.25 per pound hanging weight, and depending on your choice of cuts and other options, processing could cost about \$350. You can order  $\frac{1}{4}$ ,  $\frac{1}{2}$ , or a whole pig.

**What other products do you sell?** Because we retired from the Army in the summer of 2023, we are just getting started! But, for 2024 we are already offering raw milk, cut flowers, pastured chicken, and in addition to our pastured pork. We hope to continue to add fun surprises. We look forward to serving you! Feel free to contact us with questions or to schedule a tour of our farm, at 785-491-1953 or [farmer@hadleyheritagefarm.com](mailto:farmer@hadleyheritagefarm.com).

Kevin and Kim Hadley