

Sweeter Song Farm

Pastured Pork 2012 Season



The Benefits of Pasturing versus Conventional Hog-Raising Methods:

1. Pastured pork is more nutritious. Pastured pork has higher levels of vitamin E, healthy Omega-3 fatty acids, and many other nutrients.

2. Pastured pork is more humane. Pigs raised on pasture have more than just freedom from confinement, they have the freedom to behave in natural ways. At Sweeter Song the hog's natural behavior is utilized to benefit the farm.

3. Pastured pork is safer for farm workers The American Lung Association reports that approximately 58% of hog workers at Concentrated Animal Feeding Operations (CAFOs) have chronic bronchitis. Every year, a few workers die from falling into manure pits, usually by asphyxiation from the toxic fumes. Our hogs' manure will be spread on our fallow fields by the hogs themselves. No manure pits or fossil fuels required. CAFOs create toxic waist, our hogs will create fertilizer.

4. Pastured pork is safer for human health. Pastured pork is less likely to be contaminated with *E.coli*. The antibiotics fed constantly to pigs in CAFOs to keep them healthy in stressed, overcrowded conditions also have far-reaching human health effects. Scientists at Columbia University and several other research institutions including the CDC have independently confirmed that the Mexican Swine Flu, H1N1, is closely related to H3N2 and similar reassortments that have been circulating among North American hogs since at least 1998.

5. Pastured pork increases agricultural biodiversity. In the United States, most pork comes from just four breeds of pig. In the past ten years the number of farms raising pigs fell by more than two-thirds. Four companies now produce 60 percent of hogs in America. Sweeter Song Farm will help to bring your food supply back home by creating a hog farm that responds to customers demands for environmental stewardship, ethical treatment of animals, and high quality pork.

For more information visit:

<http://hubpages.com/hub/The-Benefits-of-Pastured-Pork>

Interested in a Box of Pork?

A box of pork would include an assortment of common cuts and would be proportional to yield from a typical pig. In other words, there wouldn't be a disproportionate amount of any one type of cut in each box. Pricing for this offer is intended to approximate buying a share of pork so that there is no financial incentive to order one over the other. If leaving the pork processing decisions up to someone else appeals to you, and you would rather choose a quantity of meat that is right for your household, then pork by the box might work for you. Availability of the pork by the box offer is contingent upon interest, so if you're interested let us know.

Box of Pork Pricing

25 pounds - \$137.50

50 pounds - \$275.00

100 pounds - \$550.00

150 pounds - \$825.00

2012 Pork Share Enrollment Form

A pork share is one side of pork (one half of a hog) and costs \$355. A deposit of \$100 per share is required. The remaining \$255 and any additional processing fees are due upon pick-up.

Please complete this form and return it with your check made payable to Sweeter Song Farm, 4955 S. Schomberg Rd., Cedar, MI 49621

Pork By The Box

25 pounds - \$137.50
50 pounds - \$275.00
100 pounds - \$550.00
150 pounds - \$825.00

If you are interested in a box of pork please indicate the amount you would like.

Number of shares _____

Deposit \$ _____

Name _____

Address _____

Phone _____

E-mail _____

Price

Price per share (½ hog): \$355
The final cost may be more for individuals desiring special processing.

Formulation of price per side

\$47 feeder pig
\$70 feed cost
\$80 slaughter and traditional processing
\$6 transportation
\$152 farmer labor (\$1/day)
\$355 Total Cost

More about Ebels

Ebels General Store is a United States Department of Agriculture (USDA) inspected butchering and processing facility. This means an inspector is in the plant monitoring conditions daily when the plant is in operation. For more information see <http://www.ebelsgeneralstore.com>
Phone: 231-826-3333, Ext. 230.

Sweeter Song Farm

4955 S. Schomberg Rd. Cedar, MI 49621
<http://www.csafarms.org/sweetersongfarm.asp>
(231) 228-7301

Clay Couturier 231-360-1865

How it works:

In the spring, Sweeter Song Farm will buy a number of feeder pigs from a nearby farm. Feeder pigs are piglets that have been weaned. In addition to standard hog feed, we will feed them unsold organic produce from the farm and pasture them on the farm's fallow fields. They should grow to about 250 pounds. In October we will transport the pigs to Ebels General Store in Falmouth, Michigan, for slaughter and processing. Purchasers will then call Ebels to specify the custom cuts and processing they desire. When the processing is finished, we will schedule a pick-up day and bring the frozen meat from Ebels to Sweeter Song Farm for you. You will need to come to the farm and get your meat on that day. Last year, we were also able to have a Traverse City pick-up location as well, and we will try to arrange one again in 2011.

What and how much meat to expect from your processed side:

According to Ebels, a 250 pound hog will provide an average weight of 85 pounds of pork per side. When processed, this could mean: 1 ham; 1 slab of bacon about 8 to 12 pounds; from the pork loin – 20 to 30 chops depending on thickness or with bone out, tenderloin and boneless chops; 1 shoulder roast or steaks; picnic shoulder usually smoked; 20 to 30 pounds of sausage, link or bulk, maple or Italian seasoning. Extra processing costs could come from additional smoking, requesting “natural processing,” and specialized cuts.