



## Nash's Pork is a Product of the North Olympic Peninsula!

- **Nash's pigs are fed organic barley grown on his farm and local whey from Mount Townsend Creamery, in Port Townsend.**
- **They are pasture-raised, free to run, root around, wallow in the mud, and lay in the sun.**
- **They are antibiotic- and hormone-free.**
- **The meat is delicious, tender, and reasonably priced.**

### Pricing

Nash's Organic Produce charges \$5 per pound for the hanging weight of the hog. Sale pricing happens occasionally. Sunrise Meats has a separate fee for cutting, wrapping and curing, which varies depending on your specifications. It averages about \$.75 for cut/wrap and \$.85 per pound for curing bacon and ham.

#### Total Cost Example — Half hog

100 lb. hanging weight =	
\$5/lb. to the Farm	\$500.00
Sunrise Meats cut/wrap 80 lbs.	\$ 60.00
Sunrise Meats curing, 20 lbs.	\$ 17.00
Total cost of final product	\$577.00
Total weight received back from butcher (approx 70% of hanging weight) = 70 lbs.	
Total price per pound for final product	\$ 8.24

#### Total Cost Example — Whole hog

200 lb. hanging weight =	
\$4.50/lb. to the Farm	\$1,000.00
Sunrise Meats cut/wrap 160 lbs.	\$ 120.00
Sunrise Meats curing, 40 lbs.	\$ 34.00
Total cost of final product	\$1,054.00
Total weight received back from butcher (approx 70% of hanging weight) = 140 lbs.	
Total price per pound for final product	\$ 8.24

*Typical Standard Pork Buying Club Box*



### Nash's Pork is Unique!

When considering buying meat from Nash's Farm, keep in mind that the animal you are purchasing is nothing like industrial meat from the supermarket. Nash's pork is:

- Antibiotic and hormone free.
- Naturally and humanely raised.
- Fantastically more flavorful and healthy than industrial pork.
- You are supporting an area farmer, the local agricultural community, and the jobs it provides.
- Your food dollars are staying in your community where they will be spent again, keeping our local economy stable and prosperous.

### For More Information

Check our website at [nashsorganicproduce.com](http://nashsorganicproduce.com) for information on the pork program, to sign up for the Buying Club, or to put a deposit on a half or whole pig. You may also contact us directly at:

**Nash's Organic Produce**  
Farm Sales Office **360-681-7458**

To inquire about cut/wrap/cure, contact:

**Sunrise Meats**  
**360-457-3211**

1325 E. First St., Port Angeles, WA 98362

You may also complete and mail the attached form with a check for your deposit (payable to Nash's Organic Produce) to:

Nash's Organic Produce Pork Program  
4681 Sequim-Dungeness Way  
Sequim, WA 98382



Local Dungeness

# Pork



from

# Nash's

organic produce



**Nash's Organic Produce**  
**Pork Program**  
4681 Sequim-Dungeness Way  
Sequim, Washington 98382  
[www.nashsorganicproduce.com](http://www.nashsorganicproduce.com)  
360-681-7458

## Livestock's Place on Nash's Farm

Nash's Organic Produce believes that livestock plays an integral role in the life cycle of a healthy farm. Nash Huber is committed to providing his community with an alternative to factory-raised pork because he has seen the effects first-hand that concentrated animal feeding operations (CAFOs) have on the environment and people's health. Jammed into unspeakably close quarters and fed unnatural diets, hormones and antibiotics, factory-farmed pork is cheap for consumers because so many costs are hidden and subsidized, and because large companies aren't held accountable for the damage their production practices cause.

## How Nash's Raises Hogs

Nash grew up on a small family farm in Illinois and remembers when his family's hogs were part of the entire farm's ecosystem. Nash has created a similar system in Dungeness, where the pigs at Nash's Organic Produce live outside in rotating pastures. In addition to leftover veggies from the farm's organic produce operation, they are fed Nash's own organic barley, ground fresh and soaked in whey from Mount Townsend Creamery in Port Townsend or excess milk from the Dungeness Valley Creamery. They are free to run, wallow, and root around. They reciprocate by clearing fields of old crops, aerating the soil, contributing to the farm's general fertility,

completing the nutrient cycle that is the basis of all traditional agriculture, and feeding the community some of the tastiest and healthiest pork imaginable.

## Nash's Sells Pork Three Ways

In order to bring you our pastured pork by the cut, i.e., chops, steaks, etc., the pigs must be live-inspected, slaughtered, and cut-and-wrapped in USDA-approved facilities. Periodically, Nash's takes several live pigs to one of these facilities in the Northwest. The cuts are immediately frozen for sale at our Farm Store and local markets. See [nashsorganicproduce.com](http://nashsorganicproduce.com) for locations, seasons, and hours of the market nearest you.

Nash's hogs are also available directly to you by the whole or half "on the hoof." The farm raises your pig, takes care of the slaughter (done efficiently and humanely on the farm), and delivers it to Sunrise Meats in Port Angeles. There the carcass is weighed, custom cut, wrapped to your specifications, and fresh-frozen. You will be notified when it is ready for pickup.

You may also get a 16-lb. box of cuts for \$112 as part of our Pork Buying Club. The Standard Box has chops, bacon, breakfast sausage, ground pork, roast or ribs, and ham steaks. The Grilling Box has ground pork, smoked pork chops, brats, country ribs or spare ribs, Italian sausage links, and fresh ham steaks. A \$25 deposit is required. Call 360-681-7458.

## Some Considerations

- A \$50 deposit reserves your place on the list for a whole or half hog. The farm will give you an approximate date when your pig will be available and will contact you prior to it.
- Pasture-raised pigs vary in size. They are not "cookie cutter" like factory-raised animals.

■ What is cut off after slaughter (plus internal organs and skin). If you would like any of these parts, please let us know.

— Primal cuts. Smaller cuts are taken from these.



- Here are some terms you should know:
  - **HANGING WEIGHT** is the amount the pig weighs when it arrives at the butcher with its internal organs and skin removed. You pay the farm a price per pound for the hanging weight of the hog. A half-hog hanging weight is approximately 75-130 lbs. When placing your order, you may specify if you want a larger or smaller half or whole animal.
  - **CUT & WRAP WEIGHT** is the quantity of actual meat that you receive to put in your freezer and is about 30% less than the hanging weight, as there is some water loss in the hanging process, and some of the bones and fat have been removed in the cut-and-wrap process.
- Our whole hogs range from 150 to 260 pounds hanging weight. As an example, a 175-pound pig may include 64 half-inch pork chops, 20 half-inch steaks, 4 roasts, 2 rib racks, 14 lbs. sausage/ground meat, and 56 lbs. ham/bacon. For a half-hog order, divide these in half. *These are approximations.*
- You may request other parts of your pig, i.e., organ meat, jowls, and feet, etc.
- Sunrise Meats will review cut options with you to clarify your custom needs. Many people ask for a standard cutting packed for a family of X-size. You may want some specific things, such as additional ground meat, fresh or smoked hams, more ribs or less bacon, spices in the sausage, etc.
- Your meat will be frozen, so you'll need access to an appropriate freezer for storage. (A 175 lb. pig takes up about 4 cubic feet.)

## Purchase Form for Nash's Organic Produce Pork Program

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City/State/Zip \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

First-time     Repeat buyer of Nash's Pork  
How did you hear about Nash's Pork? \_\_\_\_\_

I would like to purchase:

A whole pig (150-260 lbs. hanging weight)

Smaller pig preferred

Larger pig preferred

A half pig (75-130 lbs. hanging weight)

Smaller pig preferred

Larger pig preferred

A membership in Nash's **Pork Buying Club, \$112**

Standard box     Grilling Box

Order specifications (NO customized Buying Club boxes) \_\_\_\_\_

If your preference is not available at the next slaughter, do you want to wait until it is available?

Yes     No

Price per pound (hanging weight): \$5.00

Promotional sale price: \_\_\_\_\_ End date \_\_\_\_\_

**Please read brochure carefully. Prices subject to change. Include a \$50 deposit to reserve a custom pig, or \$25 deposit for Pork Buying Club. Extra \$50 charge for delivery to farmers markets. Extra \$25 charge to deliver Buying Club boxes to Seattle market, \$15 to Peninsula market. Call 360-681-7458 for details.**

Total Paid \_\_\_\_\_

**For office use only:**

Payment type:  Check     Credit Card     Cash

Amount: \_\_\_\_\_

Employee Initials: \_\_\_\_\_ Date: \_\_\_\_\_

Card #: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

Billing Address same as above?  Yes     No

Market location: \_\_\_\_\_

