



Nash's Pork is Unique!

- **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!**

Nash's Organic Produce
Pork Program
4681 Sequim-Dungeness Way
Sequim, Washington 98382
www.nashsorganicproduce.com
360-681-7458

Local Dungeness Pork



from
Nash's
organic produce



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 conventionally-raised pork because he has seen the affects first hand that confined feedlot 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 because large companies aren't held accountable for the damage their production practices cause.

How Nash 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 seeks to replicate a similar system at his farm in the beautiful Dungeness River Valley. 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 the farm's organic barley which is ground fresh and soaked in whey from Mount Townsend Creamery in Port Townsend. Free to run, wallow, and root around, these pigs are in hog heaven! 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.

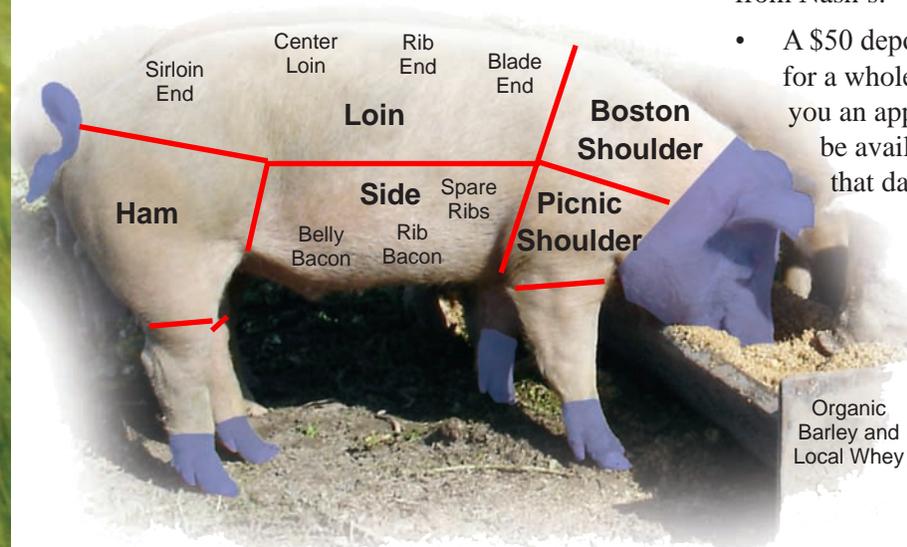
How Nash Sells Pork

Nash sells his pigs "on the hoof." Because the Olympic Peninsula doesn't have a readily accessible resident USDA slaughter-and-process facility, the farm is prohibited by law from selling cuts or small portions of pork direct to the public. Consequently, live animals by the whole or half are for sale. The farm raises your pig, takes care of the slaughter (done in the field by a professional—quick, efficient, and humane), and delivers the carcass to Sunrise Meats in Port Angeles. There your animal is weighed, custom cut and wrapped to your specifications. You are notified when your fresh-frozen cuts are ready for pick-up.

Some Considerations

A few things to keep in mind when considering the purchase of a whole or half pig from Nash's:

- A \$50 deposit reserves your name 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 that date.



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

— Primal cuts. Smaller cuts are taken from these.

- Pasture-raised pigs vary in size. They are not “cookie cutter” like industrial animals.



- There are several terms you should know:

- o **HANGING WEIGHT** is the amount the pig weighs when it arrives at the butcher with its head and internal organs removed. You pay the farm a price per pound for the hanging weight of the hog. A half-hog hanging weight is approximately 75-120 lbs. When placing your order, you may specify if you want a larger or smaller half or whole animal.
- o **CUT and WRAP WEIGHT** is the quantity of actual meat that you receive to put in your freezer and is about 25% 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 cutting and wrapping process.

- Our whole hogs range from 170 to 250 pounds hanging weight. As an example, a 175-pound pig may include approximately 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., soup bones, lard, hocks, 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. It’s your choice!

- 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 of freezer space.)

Pricing

Nash’s Organic Produce charges \$4.00 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 \$.55 for cut/wrap and \$.65 per pound for curing bacon and ham. The less you have cured, the less you will pay.

Total Cost Example — Half hog

87.5 lb. hanging weight =		
\$4.00/lb. to the Farm		\$350.00
Sunrise Meats cut/wrap 87.5 lbs.		\$ 48.13
Sunrise Meats curing, 15 lbs.		\$ 9.75
Total cost of final product		\$407.88
Total weight received back from butcher (approx 75% of hanging weight) = 66 lbs.		
Total price per pound for final product	\$	6.18

Total Cost Example — Whole hog

175 lb. hanging weight =		
\$4.00/lb. to the Farm		\$700.00
Sunrise Meats cut/wrap 175 lbs.		\$ 96.25
Sunrise Meats curing, 30 lbs.		\$ 19.50
Total cost of final product		\$815.75
Total weight received back from butcher (approx 75% of hanging weight) = 131 lbs.		
Total price per pound for final product	\$	6.23

Nash’s Pork is Unique!

When considering buying meat from a local farm, keep in mind that the animal you are purchasing is nothing like commercial meat from the supermarket.

- It is antibiotic and hormone free.
- It is naturally and humanely raised.
- It is 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

To inquire about the current pricing schedule, ask general questions, or put a \$50 deposit on your whole or half hog, contact:

Nash’s Organic Produce
Farm Sales Office **360-681-7458**
(for payment or general information)

To inquire about cut/wrap/cure, contact:

Sunrise Meats
360-457-3211

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

Mail the attached form and a \$50 deposit to:
Nash’s Organic Produce, Pork Program
4681 Sequim-Dungeness Way
Sequim, WA 98382



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 (170-250 lbs. hanging weight)
- Smaller pig preferred
- Larger pig preferred
- A half pig (75-120 lbs. hanging weight)
- Smaller pig preferred
- Larger pig preferred

Order specifications, if any:

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): \$4.00

Promotional sale price: _____ End date _____

Please read this brochure carefully. Prices subject to change. Examples are only approximations. Include a \$50 deposit to reserve your pig.

For office use only:

Payment type: Check Credit Card Cash

Amount: _____

Pig #: _____

Employee Initials: _____ Date: _____

Card #: _____ Exp. Date: _____

Billing Address same as above? Yes No