

Fox Sparrow Farm Pork Share Information 2023

A whole pig share is \$6/lb hanging weight + \$75 slaughter fee

***Deposit for a whole pig is \$300 - this will be subtracted off your final price**

A half pig share is \$7/lb hanging weight + \$37.50 slaughter fee

***Deposit for a whole pig is \$150 - this will be subtracted off your final price**

Slaughter will be done on-farm by a professional mobile abattoir and will be transported to Willowside Meats shortly after for butchering. This is to ensure that our pigs stay as stress free as possible and so we can oversee the entire process.

Once your share arrives at Willowside Meats, Amanda, the Custom Cut and Wrap Manager at Willowside, will let us know the hanging weights of each pig and will ask for the phone numbers of everyone getting a share.

Hanging weights average around 180-230lbs for a whole pig. So for a half it would be 90-115 lbs. This is just an estimate but we do try our best to hit these weights. At this point, I will send you a final invoice for your share which is for the hanging weight price (deposit taken into account) and slaughter fee.

*Cut and wrap fees are paid separately to Willowside Meats upon pickup.

Willowside Meats will then call YOU to go over your custom cut and wrap order. This is where you will tell them how you want your pig to be broken down. I will attach a link at the bottom to a sample order form. If you don't know what to get, no worries! Amanda will walk you through what is typically ordered. We are also able to help and can share our own preferences such as- don't want a whole, giant ham? Get it broken down into 4 smaller hams! Willowside does everything from smoked and sliced bacon, to smoked hams, and sausage.

*If you want to get link sausage you will need a minimum of 15lbs of ground meat- you can typically only get this with a whole share. You can however get ground sausage of any amount.

Just to give you a little math breakdown:

**These numbers are just general estimates:*

For a whole pig that weighs 250lbs live weight, the hanging weight will be around 180lbs and your take home retail cuts will equal about 144lbs.

180lbs hanging weight x \$6/lb = \$1080
+ \$75 slaughter fee

Total = \$1155 paid to us, the farmers

On average, our cut and wrap fees have been around \$280 for a whole pig. This number includes smoked meats and some sausage. It all really depends on what you decide to order. But for math's sake let's just say \$280 for cut and wrap.

\$1155 pork share price + \$280 cut and wrap fee= \$1435 total

So back to the take home retail cut weight amount at 144lbs-

\$1435 divided by 144lbs= \$9.97/lb

When it is all said and done, you will be paying about \$10/lb and with the same math for a whole share, you will be paying about \$11/lb for a half share.

Here are links to all the custom cut and wrap information:

Willowside Meats Homepage:
<https://willowsidemeatsllc.com>

Custom Cut and Wrap Pricing:
<https://img1.wsimg.com/blobby/go/d86d8b0f-3d04-4935-988d-b29b2569e42b/downloads/Custom%20Cut%20and%20Wrap%20Pricing%206.16.21.pdf?ver=1659628068556>

Hog Cutting Instructions Sample Sheet:
<https://img1.wsimg.com/blobby/go/d86d8b0f-3d04-4935-988d-b29b2569e42b/downloads/Hog%20Standard%20Cutting%20Instructions.pdf?ver=1659628068556>

Sausage Flavors:
<https://img1.wsimg.com/blobby/go/d86d8b0f-3d04-4935-988d-b29b2569e42b/downloads/Custom%20Sausage%20Flavors.pdf?ver=1659628068556>

Deposits can be paid to me through:

Venmo:

@ErinRoscoe (last 4 digits of my phone number are 4302)

-or-

Paypal:

paypal.me/ErinRoscoe

*Deposits will hold your share for you. Once you get your final invoice from us, we ask that you pay in full within one week of receipt. Your pork share will be held at Willowside Meats until your payment has been received. You will pay your cut and wrap fees to Willowside Meats when you pick up your share.

If you would like any specialty items such as organ meat or the head please let us know in advance. If you are only ordering a half share you may not be able to get these items- but let us know anyway just in case we have extra.

*At this time we are only able to have our animals skinned, so, if you are interested in cuts with skin-on, this unfortunately is not an option. This is due to the limitations of the mobile abattoir. If this changes I will update this information. We have rarely found this to be an issue unless you plan to make a porchetta or do a whole pig roast.