

Ashton Glen Farm

Organic Grassfed Beef
Natural Yorkshire Pork



You will find below information about **Sides of Pork Available for 2016**. If you have further questions, or would like to reserve a side please send an email to dave@ashtonglenfarm.ca or phone us at 613-257-4569. Pork is generally ready in late summer. As we are a small farm, pork ready dates vary from year to year.

About Ashton Glen Farm Pork:

We have always been pork lovers, Diane is French Canadian, and it is a traditional part of that culture's diet. We found that grocery store pork was entirely uninspiring, from a taste, texture and cutting point of view (to thin). It is also true, that pork factory farming, which is done in batches of 10 to 50 thousand is not something we wish to be a part of, the animals have no fun, extreme stress actually, and need a pharmaceutical regime to be kept alive. We raise pigs in small groups (herds). They have outdoor space and indoor shelter. They have the best local organic feed, drink the same water that we do and actually have fun (we play with them) in a stress free environment.

We often "rescue" the piglets from large farms before the drugs are administered and raise them organically. We also have several sources of organic piglets. In the case of rescues, because the sow was not organic, the pigs are not strictly organic, and are sold as natural pork.

When we take pork to market the response is unbelievable. One of our customers, Stephen Beckta, declared it the best pork he had ever eaten and has since ordered sides of pork for his restaurant. We are very confident that you also will find it the best pork you have ever eaten.

The Price:

We are selling the pork at \$5.58 per pound based on hanging weight (picture a gangster movie where sides of beef are hanging in a meat locker along with someone who the mob didn't like so much, pork hangs the same way). A side would weigh 90-110lbs although some are larger and others smaller. You then can have the side custom cut any which way you wish (we will provide help on your options for this) which costs \$0.60 per pound, the cost our butcher charges passed on. After cutting the resulting weight is 65-85 lbs of finished product. You will also have options to smoke the bacon, to smoke the hams and hocks, and to have sausages made. The only other option is vacuum packing with is \$.40 per lb.

A reasonable budget for an 100lb side would be \$558 for the pork, \$60 for cut and wrap (butcher paper), \$60 for the smoking, and \$12 for sausage making for a total of \$690. You could expect about 76 pounds of finished pork which would have a net cost of \$9.07/lb.

That is more than the grocery store, but we feel that the product is far superior from a taste, health and environmental point of view.

What's in a side of pork?

Each side of pork consists of the loin (chops or roasts), the front shoulder (shoulder roast and butt chops), the back leg (hams), the belly (bacon) and hocks. Most people smoke the hams and bacon although you

can also have the shoulder and hocks smoked if you like. The trimmings are made into sausage which is lightly flavoured (mild Italian) with a spice only mix (no fillers or gluten).

The Process:

We require a \$150 deposit. (This is to avoid the situation where the pork is ready and somebody says, oops don't really want that anymore). About 4 weeks before pickup, we will ask you for cutting and smoking instructions (we will provide the options at that time). When the pork is ready we will send you an email so that you can pick up the pork at the farm (25 minutes west of Canadian Tire Place).

To make a deposit please

a) mail a cheque for \$150 made payable to **David Smith** and send to
David Smith
613 Kidd Road
RR3 Ashton Ont.
K0A 1B0

b) send an email transfer to dave@ashtonglenfarm.ca using your bank. This is easy, quick and convenient.

We have limited sides available and they go fast so it is first come, first served.

Dave and Diane Smith