

Rancocas Creek Farm

Pastured Pork Sale



We are very pleased to offer our own pasture-raised pork for sale to Rancocas Creek Farm CSA members! We raised heritage breed pigs bred in South Jersey on our own clover based pasture. The pigs were also fed organic and conventional grain, local apples, veggies scraps, acorns and spent beer grains from Medford. Compared with 97% of pigs raised in the USA, our pigs were raised outdoors where they can root, graze and wallow. We believe the pork was raised the right way, and it shows in the taste and quality of meat. The pork is leaner than typical pork (don't overcook) and it will be smoked without the use of nitrates.

We are offering 2 options:

10 pound sampler \$100:

1 Bacon (.75lbs); 1 smoked kielbasa; 1 pack of link sausage; (2) packs of pork chops (2 per pack, 5/8" bone in); (2) smoked ham steaks; 1 boneless shoulder; 1 pack of scrapple

20 pound sampler (about 1/8 pig): \$175:

2 bacon (.75lbs); 1 smoked kielbasa; 2 packs of link sausage; (3) packs of pork chops (2 per pack 5/8" bone in); (2) smoked ham steaks; 1 boneless smoked half ham (3-4lbs); 2 packs of country ribs; 1 pack smoked ham hocks; 1 pack spare ribs; 2 packs scrapple

** We may make or offer a few substitutions depending on demand **

We anticipate pork pick-up on Friday, November 12th! (If there are any changes we will let you know).

You can purchase the pork at the shop during shop hours or use the attached link to do so online. Pork will be available on a first come, first served basis.

10 lb box <https://bit.ly/porksale10lb>

20 lb box <https://bit.ly/porksale20lb>

Questions? Please contact jeff@pinelandsalliance.org

