

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 & oats based pasture. The pigs were also fed organic and conventional grain, local apples, veggies scraps, and acorns. 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. Because the pigs are so active 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 \$110:

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): \$195:

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

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

We anticipate pork pick-up on Friday, November 11th! (If there are any changes we will let you know).

Pork will be available on a first come, first served basis. We will be selling pork shares at the shop and on-line

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

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

Questions? Please contact jeff@pinelandsalliance.org

