

Daigle Farm

It's that time of year again! Pig season!

Here is the new pig program. We are working with a local butcher again, one that we have used in the past. Butchering and wrapping will have their own fees. The sheet includes the various types of cuts, thickness, and how many per package you would like.

This year there are two separate payments (option to pay in full if needed). First Deposit of **\$250/half \$350.00/whole** is due by or before **April 1st 2023**. The Second or remaining Payment is due upon delivery/pick-up. Delivery/pick-up date varies between customers but will be at some time in October or November.

Half Pig: \$400 / Whole Pig: \$700

Information Regarding Program:

- All of our pigs are locally sourced here in New England. The grains that they are fed come from CT and are ground as fresh as we can get it.
- Our pigs are raised outside, in the sunshine and weather. They enjoy grubbing around and garden treats that we give to them. They live the best life that they can and we make sure they stay happy and healthy.
- The slaughterhouse does have separate fees for butchering, cutting and smoking the meat.
- You will receive the following cuts from either a half or whole pig: Chops, Roasts, Sausage, Bacon (if smoked), Ham (if smoked), Ribs, etc. Your choices are how many per package and thickness of cuts. You may also choose the flavor of sausage(Plain, Breakfast, Italian, Other)
- Last season, folks paid an average of **\$5.00/lbs** when it was all said and done. Half pigs roughly 85-110 lbs of meat, whole pigs 180-225 lbs of meat.
- The remainder for the pig can be paid before or upon pick-up of the pork.

- Wrapping fees are \$25.00/half and \$40.00/whole. Slicing and wrapping bacon will be \$15.00/half and \$30.00 whole. All products will come back wrapped in freezer paper and labeled.

If you have any questions at all please feel free to call Dillon: 860-961-1640. Or you can email us at simplygrowingfood@gmail.com

Any Special Comments or Requests: