

Sycamore Spring Farm

2043 Leitersburg Road, Waynesboro, PA 17268

SycamoreSpringFarmPA.com



WOODLAND PIGS ORDER FORM

Name _____

Address _____

Phone # _____

Email _____

Please add me to your email list!

I would like to learn more about the following products:

Pastured Chickens Farm Fresh Eggs Seasonal Produce

Please write how many of each selection you wish to order, and mail your deposit for each selection and your order form to:

Sycamore Spring Farm, LLC
2043 Leitersburg Road
Waynesboro, PA 17268

Please Make Checks Payable To:
Sycamore Spring Farm

		# Ordered	Deposit Per Pig	Total
Whole Pig (hanging weight)	\$2.40/lb	_____	\$125.00	_____
Half Pig (hanging weight)	\$2.50/lb	_____	\$75.00	_____

Pigs will be butchered on Monday, February 17, 2020



We raise a variety of breeds of pigs for meat. Unlike commercially raised pigs you buy at the grocery store, our pigs will spend the majority of their lives outside in the woodlands after they leave our nursery paddock a few weeks after arrival on the farm. The pigs roam the shady rotational paddocks as they root up tender roots and plants, cool off in mud wallows, and munch on the greenery and nuts within their reach. There the pigs have access to all the nutritional benefits the woodlands hold, along with locally sourced organic and transitional organic soy-free grains and fresh water. These pigs never see antibiotics or hormones before they arrive at your dinner table. Whole pigs are delivered to our butcher, which allows you to receive cuts exactly how you want. All butcher fees are paid by the customer.

HOW MUCH MEAT WILL I GET?

A usual butcher weight for a pig is around 250-300lbs live weight; although, some pigs can weigh more or less. It all depends on the pig's genetics and how old they are when they are butchered. Not all of that weight is in meat though. A 250lb pig will dress to about 180lbs (hanging weight).

IDEAS OF PRODUCTS TO GET YOU STARTED ON YOUR ORDER

Fresh Ham, Cured & Smoked Ham, Ham Steaks, Ham Hocks
 Pork Chops, Country-Style and Baby Back Pork Ribs, Pork Tenderloin
 Fresh Side of Bacon
 Spareribs
 Boston Butt Roast
 Picnic Shoulder
 Pigs Feet
 Lard
 Ground Pork, Sausage (one kind of sausage suggested per half a pig)
 Stew Bones (good for dogs if you don't make soup or stew)
 Pig's Stomach (Hog Maw), Scrapple, Pon Haus, and Puddin'

HOW DOES PAYMENT AND PICKUP WORK?

- Pick an available quantity on the opposite side of this order form and send your order with your deposit check to Seth A. Martin. This is a non-refundable deposit (that will go towards the total amount of your order from Sycamore Spring Farm, LLC). We will deliver your pig to be butchered to our processor, Horst Meats in Hagerstown, MD, if you have ordered a whole or half pig. If you would prefer to transport your pig (whole pigs only) to your own processor or butcher yourself off-site, you can schedule pick-up at the farm.
- Sycamore Spring Farm, LLC will email you an order confirmation once your deposit has been received and processed along with a confirmation of the date your pig will go to the processor.
- Once you have received your order confirmation, it is your responsibility to call Horst Meats with your cutting instructions at (301) 733-1089. Be sure to tell them you ordered a "(whole/half) pig from Seth Martin." Instructions need to be called in the week of February 9-15. Horst Meats will let you know when your order is ready to pick up.
- After processing you will be responsible for picking up your cuts of meat and paying Horst Meats directly for the processing of your pig. Processing fees are **APPROXIMATELY** \$110 for a half pig and \$220 for a whole pig.
- After the pigs are processed, Sycamore Spring Farm, LLC will get the hanging weight of your pig from the processor and then send you a final bill based on the hanging weight of the pig less your deposit. Your payment to Sycamore Spring Farm, LLC is due upon receipt of this invoice.