

About ground pork by the 1/6th animal.

From Snake River Farm Updated 5/2/2024 Tom. tom@snakeriverfarmmn.com

When sold this way, 1/6th means that the meat of an entire pig is ground and divided into six portions.

To make it less confusing for you, we standardize 1/6th to yield 20 pounds of packaged ground pork.

State regulations require that we charge you by the hanging weight.

In this case, that is 37 pounds.

The actual hanging weight needed to produce 20 pounds of ground pork is 37 pounds.

As you know, we work with Quality Meats in Foley. They take special care of our customers and do an excellent job.

Quality Meats controls the percentage of fat in the ground meat to produce ground pork that is close to 80 to 85% lean. That is optimum for ground pork cooking.

This meat is excellent for any dish that requires ground pork.

You will also find that it makes delicious, (NOT greasy) burgers that you can cook and serve just like beef hamburger. (Gail mixes our beef and pork 50/50 to make super special burgers.)

State regulations require that you pay Quality Meats directly for processing.

We cannot include processing in our price to you.

Therefore, here is how it works out.

Snake River Farm charges \$3.50 per hanging pound for our pastured hogs.

It takes 37 pounds hanging weight to yield 20 pounds of packaged ground pork.

For each 1/6th, you pay Snake River Farm \$129.50.

You will also pay Quality Meats for processing.

Your final cost is \$6.48 per pound plus processing.

This is total animal ground meat. Not trim or scraps.

All the meat from the hog goes into the grind.

Naturally raised, medication free, hormone free, antibiotic free, pasture raised pork.

Our animals eat a broad range of plants and are fed a special diet high in oats to give the meat full and delicious flavor.

You cannot buy such meat in any store. It takes too much work and care.

No "production system" that supplies large markets can do this.

You can also have livers and kidneys from these animals at no additional charge except processing. (Quantities are limited as available.)

You pay Quality Meats about \$3 per pound for organ meat to cover the cost of processing.

For the details of claiming those special parts, talk to Quality Meats. 320 968 7218

qualitymeatsmn@gmail.com

We harvest hogs for ground pork from July until November.

You can order as many 1/6^{ths} as you wish.

We can help with metro delivery if needed.

Please ask if you have further questions.

Thank you.

Tom tom@snakeriverfarmmn.com