

Mud Creek Farm PORK Pricing Information

We appreciate the opportunity to share our locally grown ethically raised food.

	WHOLE	HALF	QUARTER
Total Estimated cost	\$1040	\$520	\$270
Take home meat	150lbs	76lbs	38lbs
<i>Approximate price per lb = \$7.00*</i>			

Pound/price Breakdown

Pork hoof wt	270	135	67
Pork hanging wt (70% hoof wt)	190	95	47
\$4/lb- hanging wt – to Mud Creek	\$760	\$380	\$190
Butcher fees (harvest, cut, wrap)	\$280	\$140	\$80

*Butcher fees include harvest, cut and wrap and smoking/curing of hams, bacon and sausage. Additional smoking & curing options are available for extra cost (Canadian bacon, hot dogs, etc.)

****If you prefer to have most of your share processed, price will be closer to \$10/lb.**

NOTE: All numbers are estimates, based on prior harvests and are subject to change. Smaller portions (1/4 or 1/8 pork) may require more cutting and packaging, price per pound may be slightly higher.

PAYMENT IS DUE UPON PICK UP OR DELIVERY. Cash, check and credit cards are accepted. You will be called within a few days of harvest. We discuss weights, costs and processing options in detail at that time. Processing takes 2-3 weeks. Meat can be picked up or delivered for no additional cost.

ABOUT US

Mud Creek Farm is a small family owned farm north of Spokane, Washington using ethical, natural, sustainable practices to raise heritage beef, turkey, chicken, pork and eggs. No hormones, antibiotics or chemicals are used to enhance growth. Products are rich in Omega 3 healthy fats as our animals live outside and graze lush pastures. During winter, all animals eat locally sourced dried forages. Non GMO grains round out the diet for poultry and hogs. Processing is done on site. No feed lots, mass transit or large scale production methods are used. We raise heritage breeds rather than genetically modified animals which translates to slower growth and increased feed in order to reach market weights. Our prices are below what you will pay in specialty stores and farmer's markets and higher than commercially raised products-- we believe the quality, flavor and safety is far superior.



The Large Black is thought to be the BEST pork due to the micro-marbled delicious Old World flavor.

A heritage breed from southwestern England, nearly extinct in the 1960s; it remains endangered. Hardy animals, able to handle heat and cold; they effectively convert pasture and goodies found in the woods into meat. They are great mothers with good sized litters and long lives. Despite their large size they very docile.

For any questions or to reserve products, contact us by call, text or email: mudcreekllc@gmail.com

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