

NEW OFFERING!!! BULK PORK **FROM THISTLES & CLOVER**

(712) 371-9861

thistlesandclover@gmail.com

www.thistlesandclover.com

We are pleased to offer "bulk" pasture-raised pork from our cooperative producer. Bulk pork is available by the whole or the half. Orders are filled on a first come, first served basis. Prices include delivery to our Omaha office.

Terms to Know

Hanging weight: Picture a side (half) of pork hanging at a butcher's shop. The weight of this is called the 'hanging weight.' A Whole pork's hanging weight is comprised of the weights of two sides (halves). We charge based on Hanging Weight to ensure that all customers are charged fairly and accurately – regardless of whether they want their pork cut boneless or bone-in.

Yield weight: The Yield Weight is the weight of pork that goes into your freezer. This number is less than the Hanging weight. If you choose to have all boneless cuts taken from your pork, you will end up with a smaller Yield Weight than if you have your pork cut into bone-in chops and roasts.

What Do I Get?

Whether you order a Half or Whole pig, your pork will generally break down into the categories below. Also listed are some of the available cuts within each category. Keep in mind that we do allow you to request how your pork is cut.

Loin: (approximately 23% of yield weight)

- Tenderloin
- Chops
- Baby Back Ribs
- Loin Roast

Shoulder: (approximately 20% of yield weight)

- Shoulder Roasts
- Cottage Bacon
- Shoulder Steak

Ham: (approximately 22% of yield weight)

- Deli Ham
- Ham Roasts (cured or uncured)
- Cutlets

Belly: (approximately 19% of yield weight)

- Fresh side and/or cured bacon
- Spare Ribs

Trim (approximately 16% of yield weight)

- Options include ground pork, sausage (bulk, links or patties), bratwursts

Misc:

- Smoked ham hocks, ground lard (for rendering), heart, tongue, liver

How long does it take to eat?

A family of 4 will get about 95 meals from a Whole pig. Eating pork 2 times per week, a family of 4 will finish a Whole pig in just under a year.

How to store it?

A deep freeze is a great way to store your pork. Clean, working freezers are almost always available through Craigslist.

How Much Will It Cost?

Thistles & Clover bulk pork pricing is based on the animal’s “Hanging Weight.” We do this so that our prices are consistent and fair, regardless of how a customer chooses to have his or her pork cut.

T&C Pork Bulk Pricing	Whole or Half
\$/Pound Hanging Weight	\$2.35

Still wondering what your total bill would look like?

The table below assumes average yields and average processing fees. Processing fees are set by our processor and can vary depending on your cutting specifications.

Note: These figures are <u>estimates</u> . Also, processing rates increase slightly for half pigs versus whole, hence the higher rate for a half pig.	Whole	Half
Yield Weight (Pounds of Pork Customer Receives)	126	63
Total Cost (including Processing)	\$650	\$331
Average \$/Pound Pork Received by Customer	\$5.15	\$5.25

How Do I know I’ll like it?

We guarantee it – or your money back!* If you are unsatisfied with your bulk pork, let us know within 2 months and we will replace or refund the portion you return.

How To Reserve Your Pork:

Online: The Thistles & Clover Webstore at www.shop.thistlesandclover.com

USPS: Complete the form below and mail it, along with your deposit to: “Thistles & Clover, 4351 335th Street, Danbury IA 51019.”

In Person: Return the form below, along with your deposit, to us in person. Non-refundable deposit amounts are listed below. The balance is calculated and due upon receipt. Please make checks out to “Thistles & Clover.”

Name:	
Address:	
City and State:	
Zip:	
Telephone:	
Email:	

	Price/lb Hanging Weight	Deposit	Quantity:
Whole Pork	\$2.35	\$75	
Half Pork	\$2.35	\$50	

* See full description of refund policy under “Terms and Conditions” at Thistles & Clover webstore: www.shop.thistlesandclover.com.