



BASCOM HOLLOW FARM

PASTURED PORK

OUR FARM

Bascom Hollow Farm is a family farm on 160 acres of protected forest and farmland in a secluded valley in Western Massachusetts. Currently transitioning from years of hay production, the farm is starting to produce pastured pork and will eventually market grass fed beef, lamb, and poultry, as well as eggs, honey, maple syrup and forest products.



OUR PIGS

We raise the heritage breeds, Tamworth and Tamworth/Berkshire/Gloucester Old Spot crosses for their heartiness, ability to thrive outdoors on pasture, and the wonderful flavor and quality of their meat.



Currently our piglets come from farms breeding Tamworth and Berkshire X stock. Once weaned and brought to the farm, the piglets are started in our barnyard and transitioned to pasture. We practice rotational grazing, with the pigs moved frequently to fresh pasture and browse.



The pigs are humanely raised and have plenty of open pasture in which to run and play, the freedom to graze, laze in the sun, and to live free from fear and stress. They have plenty of fresh water and are fed a mixture of grain, field vegetables and fresh pasture grass, antibiotic and hormone free.

OUR PORK

The pigs are raised for 7 to 8 months. While their size will vary, on average they will have a hanging weight after slaughter of 190 to 230 lbs, yielding a take-home meat weight of around 150 to 180 lbs. A whole pig will require about 7 cubic feet of freezer space.



In mid to late fall we deliver the pigs to Blood Farm in Groton, or Adams Farm Slaughterhouse in Athol for slaughtering, where they will be butchered, with the meat packaged, labeled and frozen. Custom smoking is available.

Prices are based on hanging weight after slaughter as recorded by the butcher. Purchase options are as follows:

- Option 1: Whole pig: \$4.00 per lb. hanging weight
- Option 2: Half pig: \$4.50 per lb. hanging weight
- Option 3: 20 pound package of assorted cuts: \$180.00

Prices do not include smoking, about \$1.65 / lb.

Options 1 and 2 are to be picked up at Blood Farm or Adams Farm within 7 days of processing.

We request a deposit of \$50 to reserve your pork order.

See attached cutting list for specific ordering and cutting information.



2011 PORK CUTTING LIST AND ORDER FORM

Whole Pig _____ Half Pig _____
 Date Received _____ Hanging Weight (Lbs) _____ Cut Date _____

Customer Name And Address _____
 Phone Numbers _____

Packaging: White Freezer Wrap _____ Or Vacuum Packaging _____

Pork Chops: How Thick? _____ How Many In Package? _____

Loin End Pork Roast: Yes _____ Or No _____ Or Loins All Chops: Yes _____ Or No _____

Pork Butt Roast: Yes _____ Or No _____ Or Country Style Pork Ribs: Yes _____ Or No _____

Or Pork Butt Chops: Yes _____ Or No _____

Weight Of Roasts: _____

Sausage: Yes _____ Or No _____ Or Ground Pork: Yes _____ Or No _____ Or Both _____
 Hot Sausage _____ / Sweet Sausage _____ / Breakfast Sausage _____

Shoulder Fresh: _____ Or Smoked _____ / Whole _____ Or Cut In Half _____

Ham Fresh: _____ Or Smoked _____
 How Would You Like It Cut? _____ If Slices How Thick? _____

Bacon Fresh: _____ Or Smoked _____ Sliced If Smoked: Yes _____ Or No _____ Thick _____ Or Reg _____

Do You Need Any Of The Following Bagged For Smoking Elsewhere?:

Hams _____ Shoulders _____ Bacon _____

Do You Want To Save:

Head: Yes _____ Or No _____
 Feet: Yes _____ Or No _____
 Fat Back: Yes _____ Or No _____

Total Price: _____
 Deposit _____
 Amount Due _____

