

# Ashton Glen Farm

Organic Grassfed Angus

Natural Yorkshire Pork

[www.ashtonglenfarm.ca](http://www.ashtonglenfarm.ca)



You will find below information about **Sides of Pork Available for 2010**. If you have further questions, or would like to reserve a side please send an email to [dave@ashtonglenfarm.ca](mailto:dave@ashtonglenfarm.ca) or phone us at 613-257-4569

## About Ashton Glen Farm Pork:

We have always been pork lovers, Diane is French Canadian, and it is a traditional part of that cultures diet. We found that grocery store pork was entirely uninspiring, from a taste, texture and cutting point of view (to thin). It is also true, that pork factory farming, which is done in batches of 10 to 50 thousand is not something we wish to be a part of, the animals have no fun, extreme stress actually, and need a pharmaceutical regime to be kept alive. We raise pigs in small groups (herds). They have outdoor space and indoor shelter. They have the best local organic feed, drink the same water that we do and actually have fun (we play with them) in a stress free environment.

We often “rescue” the piglets from factory farms before the drugs are administered and raise them organically. We also have several sources of organic piglets. In the case of rescues, because the sow was not organic, the pigs are not strictly organic, and are sold as natural pork.

When we take pork to market the response is unbelievable. One of our customers, Stephen Beckta, declared it the best pork he had ever eaten and has since ordered sides of pork for his restaurant. We are very confident that you also will find it the best pork you have ever eaten.

## The Price:

We are selling the pork at \$4.39 per pound based on hanging weight (picture a gangster movie where sides of beef are hanging in a meat locker along with someone who the mob didn't like so much, pork hangs the same way). A side would weigh 50-70lbs. You then can have the side custom cut any which way you wish (we will provide help on your options for this) which costs \$0.46 per pound, the cost our butcher charges passed on. After cutting the resulting weight is 35-55 lbs of finished product. You will also have options to smoke the bacon, to smoke the hams and hocks, and to have sausages made. The only other option is vacuum packing with is \$.35 per lb.

A reasonable budget for a 60 pound side, would be \$263 for the pork, \$28 for cut and wrap (butcher paper), \$35 for the smoking, and \$10 for sausage making for a total of \$337. You could expect about 45 pounds of finished pork which would have a net cost of \$7.49.

That is somewhat more than the grocery store, but we feel that the product is far superior from a taste, health and environmental point of view.

## The Process:

We require a \$150 deposit. (This is to avoid the situation where the pork is ready and somebody says, oops don't really want that anymore). About 3 weeks before pickup, we will get cutting, smoking and sausage instructions from you (we will provide the options). When the pork is ready we will send you an email so that you can pick up the pork at the farm (25 minutes west of Scotia Bank Place).

To make a deposit please mail a cheque for \$150 made payable to **David Smith** and send to  
David Smith  
613 Kidd Road  
RR3 Ashton Ont.

K0A 1B0

We have limited sides available and they go fast so it is first come, first served.

Dave and Diane Smith