

## THE WHOLE or half HOG from Filbert Acres 2015

*Quality wholesome meat to optimize your healthy home  
menus for months to come!*

Many want to know where their meat is coming from, what it has been fed, and whether the animals lived in a warehouse or outdoors with appropriate shelter. You can purchase our pork from our farm by the piece, or you can save by choosing to buy a whole or half and then selecting the cuts and processing in conversation with a custom butcher.



**NEW FOR FALL 2015:** we will cover the slaughter fee (\$75)

Our whole and half hogs will go to **Olson's in Enumclaw**, where we are confident you will enjoy their family tradition of quality butchering and curing. Adam Olson routinely wins top honors at the Northwest Cured Meat Championships.

### Cost *Example* for a Half Hog

90lb hanging wt (no head or skin)@ \$5.40/lb	<b>\$486 to Filbert Acres</b>
<b>Olson's</b> cut and wrap 100lb = \$66	
<b>Olson's</b> curing, smoking, \$19	
	<b><u>\$85 to Olson's</u></b>
	<b>\$ 571 Total</b>

We estimate that you will save \$1.00/lb by buying a half/whole from us instead of our retail cuts. It is also a great advantage to be able to select the cuts and processing you prefer. We send you some guidelines and suggestion about what to order, which especially helps if you haven't done it before. When your order is ready, we can often bring it to the farm for convenient pick-up.

Filbert Acres hogs begin right here as weaners and have been **pastured, fed organic feed, and finished on hazelnuts, winter squash, and apples**. Several of our customers have commented that Filbert Acres pork is the best pork they've ever had, including people who are very passionate and knowledgeable. We are confident that you will enjoy it too.

**We have to receive your deposit (\$100 half/ \$200 whole) in order to reserve a half/whole for you. Please mail a check to Filbert Acres with your name, phone number and email address. After slaughter, the hogs are weighed and we can determine the remaining balance.**

Please call or email if you have any questions. Thank you!

Jonathan Nichols  
253-251-1361  
[www.filbertacres.com](http://www.filbertacres.com)

*Open Saturdays 8:00 -2:00*

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