

Mossback Farm



Now taking orders for...

Premium Pastured Pork!

The perks of our pork...

Sustainable: Our pigs are fed organic, non-GMO feed, plus table scraps from our own meals! (These pigs eat real well!) Their manure falls directly on growing pasture, fertilizing it and keeping it out of our streams.

Humane: The pigs spend their lives outside nosing through the grass, rooting up some of the pasture, and getting plenty of fresh air, sunshine, exercise, and fresh forage daily. As anyone who has met them will agree, these are some happy hogs!



Local = Quality: Buying local food is good for both the consumer and the farmer. You get the benefit of being able to visit the farm where the animals are grown, and your food dollars stay local rather than going to some huge out-of-state food chain. Having personal relationships with our customers inspires us to provide you with products of the finest quality. We only raise and sell products that we eat, and we are the choosiest of consumers!

Tasty: Our pork has wonderful flavor and texture and is extremely lean. Anyway you cook it - bake, barbeque, fry, etc. - we promise you'll enjoy it!

Details, details...

- the cost will be \$4.50/lb plus butchering cost which will be about \$80/animal (based on \$30 plus .37/lb regular cuts and .55/lb bacon/sausage)
- the pork will be butchered by Frontier Custom Cutting in Carlton and will be ready for pick-up in mid-September
- once we've agreed to fill your order, we'll request a deposit to hold your order. The deposit will be credited toward the final cost, and is non-refundable.

Interested? Fill out the info below and return this form to us...

(please note that your order isn't certain until we have confirmed it with you.)

name: _____ email address: _____

home phone: _____ cell phone: _____

do you want: ___ whole pig (~100-125 lb) ___ half pig (~50-65lb) ___ quarter pig

note: if you want a quarter, we'll match you up with another family so you'll be sharing half a pig

do you want a standard selection of cuts, or would you like to contact the butcher directly to specify your cuts?

___ standard ___ custom

Please send order request to:
 Mossback Farm, LLC, PO Box 155 Yamhill, OR 97148
 questions? call us at 503 852 9585 or email us at info@mossbackfarm.com
 www.mossbackfarm.com

*Mossback Farm, LLC is a small family farm tucked into the foothills of the Oregon Coast Range.
 We are committed to a healthy environment, sustainably produced farm products, and a vibrant rural economy.
 We hope you will join us in these goals.*