

Pork Share FAQ

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1. What will happen when you take my order for a half/whole pork?

A couple weeks before butchering, we will email you to arrange a time for a phone call with either Tamara or Chris. During that phone call we'll carefully talk through the options for your pork. You'll have the opportunity to make decisions like whether you'd like ham roasts or ham steaks.

You do not need to do any research before this phone call. We'll take the time to discuss all the options with you. At the end of the conversation your farmer will have created an instruction sheet for the meat cutter that includes your preferences.

2. What cuts can I get with my pork share?

Example contents of a Half Pork Share. Your actual share contents will vary a bit depending on the size of the pigs at butcher time.

- 10 lbs Chops
- 2+ Shoulder Roasts
- 2 lbs of Country Style Ribs (optional) or more sausage
- 4 Coppa Steaks
- 1 Loin Roast or 3 lbs Sirloin Chops
- 1 Tenderloin
- 1 Rack of Spare Ribs
- 8-12 lbs of Sausage – choice of Plain Ground, Bratwurst, Breakfast Sausage, Italian Sausage, Chorizo
- 9 lbs of Bacon (strips, jowl, & ends)
- 2 Hocks/Shanks, fresh or smoked (optional), or more sausage

- 12 lbs Ham Roasts (fresh or smoked), or Ham Steaks, and/or 5 lbs sliced Deli meat
- 1 liver, heart, tongue, soup bones, fat (optional)

3. Will it fit in my freezer?

Yes! As long as it is empty. A half hog will fill an empty standard above fridge freezer. It takes up ~2 cu. ft of space, while a whole hog takes up ~4 cu. ft of freezer space.

4. How long will my meat last in the freezer?

We do recommend using a chest or stand-up freezer to store your meat. Your meat will store in an above fridge freezer for approximately 3-6 months, and in a chest/stand-up freezer for 6-12 months. After that time it will still be [safe to eat](#) (assuming it's been held at food safe temps), but may have lost some flavor or nutrition.

Occasionally a meat package will lose its “seal” and you will notice ice crystals have formed on the inside. This is more common with bone-in cuts and will odd shaped roasts. We recommend that you plan to use those packages up sooner.

5. When will my pork be ready?

We are processing hogs on an ongoing basis from about May-December 2019. We are filling pork shares based on the order in which we received deposits. Some customers have already sent us requests to get their pork in fall v. in summer. Your pork will be ready to pick up about 3 weeks (give or take a week) from the butcher date.

6. I have never eaten pastured pork before. Do I need to cook it differently?

In Tamara’s opinion, “not really”, but if you haven’t cooked a variety of pork cuts use this share as a fun opportunity to master some cooking techniques like braising and searing. Don’t be afraid to try new things!

We recommend you download this free excerpt of Shannon Haye’s - the self-proclaimed “Radical Homemaker” - [The Grassfed Gourmet Cookbook: healthy cooking & good living with pasture-raised foods](#). She does a great job discussing the subtle differences when switching to cooking grassfed and pasture-raised meats.

7. Can I come and see the farm?

Yes! We are planning to have our first on farm event this season. It’ll be an informal potluck with an opportunity to visit with your farmers and tour our operation. The date is TBD. You may also pickup your share on our farm. If you’d like a tour at that time, please schedule that in advance.

Also if you are on [Facebook](#) or [Instagram](#), like & follow us there! It's a great way to see glimpses of the farm. We regularly post photos and videos of the animals, us farmers, the food we raise, and more.



8. How much should I budget for final payment?

The cost of a half hog varies depending on the size of the pigs. However, historically they've cost between \$450-525. Less your deposit you can expect to owe around \$375-450 at pickup for ~65-75 lbs of pasture-raised pork. Our customers saved around \$75-125 last year by buying a share.

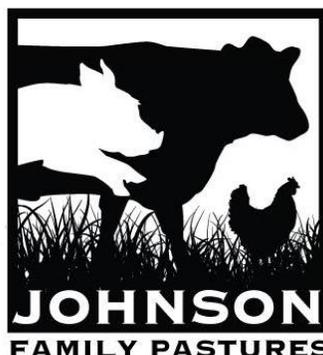
9. How will I get my pork once it's finished?

We'll email you once your pork is ready for pickup. Our pickup sites are located –

- South Minneapolis – [Nokomis Farmers Market](#) & [Neighborhood Roots Winter Farmers Market](#)
- Northeast Minneapolis – [Northeast Minneapolis Farmers Market](#) & Winter Market
- Stillwater – River Market Community Coop
- Centuria, WI – On our farm at [Johnson Family Pastures](#)

10. What payment methods

Please plan to use check or share. Our discounted cards fees built into them.



can I use for my share?

cash to pay the final balance for your shares do not have the cost of credit