

Freedom Acres Pasture/Woodlot raised Pork

The Quarter Hog

A 40 lb. variety Bundle of conveniently pre-packaged premium pasture-raised pork

10 lbs. Rope Sausage in 1 lb. Packs - your choice of flavors; Salt & Pepper, Maple, and hot Italian

8 lbs. Breakfast Link Sausage in 1 lb. Packs - your choice of flavors; Salt & Pepper, Maple, and hot Italian

5 lbs. Bacon – smoked, cured, & sliced in 1 lb. packages

2 packages bone-in pork chops – 1” thick, 2 chops per pack

5 lbs. chipped ham in 1 lb. packages

2 packs spare rib

1 Boston Butt roast 2 -3 lbs.

1 quart Lard

ONLY \$392.00

A Customer says –

We ate some pork chops from "our pig" from 2016 two nights ago and they were delicious. No frost or freezer burn issues. We are thankful for your family's hard work on the farm, the exceptional products you sell, and we thank the animals and God that they are available to us. ~ Marty



What's wrong with supermarket Pork?

While we strongly advocate the old adage of "if it isn't broken, why fix it," we also believe there's much to be desired in the meat industry, and that the general public is largely unaware of the atrocities taking place in meat production in the U.S. Pork, for example, is one of the most unnaturally produced meats on the market today, causing it to become a bland, tasteless substance far removed from the tasty, tender pork of yesteryear.

The state-of-the-art model for industrial pork production confines pigs to a concrete and steel building the size of a football field. The floor is made up of concrete slats to allow the manure to fall into a concrete pit directly beneath where the hogs spend their entire lives, creating the intense odor now commonly associated with hogs and pork. The diet provided consists of a "scientifically correct" ration of genetically altered corn and soybeans fortified with synthetic vitamins and minerals, along with sub-therapeutic antibiotics and growth hormones for the purpose of growing a hog to market weight by only a few months of age. This model not only violates quality of life parameters, but

produces inferior pork that the industry markets as "the other white meat."

But pork isn't intended to be a "white meat". Pork from hogs raised outdoors in a natural environment where they have access to grass, roots, and insects, as well as having the freedom to exercise at will, has an attractive pink color and a texture quite different from the confinement raised pork most Americans have become accustomed to. In a nutshell, pasture raised pork is not only healthier for you, but tastes better too.



610-451-8417

info@pasturetofork.com

1043 Compass Road
Honey Brook, Pa. 19344

Freedom Acres Pasture/Woodlot raised Pork

The Half Hog

An 80 lb. variety Bundle of conveniently pre-packaged premium pasture-raised pork

20 lbs. Rope Sausage in 1 lb. packs - your choice of flavors; Salt & Pepper, Maple, and hot Italian

15 lbs. Breakfast Links, 1 oz. Links in 1 lb. packs your choice of flavors; Salt & Pepper, Maple, and hot Italian

5 lbs. Ground pork in 1 lb. packs

10 lbs. Bacon – smoked, cured, & sliced in 1 lb. packages

1 tenderloin – 1-2 lbs

4 packages bone-in pork chops – 1” thick, 2 chops per pack

2 packages smoked ham steak – 1” thick, 1 steak per pack

5 lbs. chipped ham in 1 lb. packages

2 packs spare rib

2 Boston Butt roast 2 -3 lbs. each

2 quarts Lard

ONLY \$734.00



Why Pasture or Woodlot Raised Pork?

Pigs are inquisitive, active, and extremely hardy animals that love the outdoors. To confine them to an indoor environment is unnatural even under the best of conditions. But to raise hogs as the status quo industry does is nothing short of inhumane and is a sure example of human arrogance in animal dominion.

What's more, at Freedom Acres we know food animals will be healthier, happier, and provide unparalleled food quality when permitted to follow the innate instincts of their species in their natural habitat. We also believe health in our food animals is directly transferable to the consumer.

Most people view pigs as dirty, repulsive animals, but when raised outdoors (or indoors on clean, deep bedding) they remain exceptionally clean and tidy, more so than most large animals. Plus, in well-managed outdoor production, they do not smell offensive. Most of us agree that the stench coming from a conventional confinement hog facility is one of the most obnoxious odors ever experienced, which is perhaps the foremost reason many people have such an ill opinion of

hogs and/or pork.

Pigs on pasture or in woodlots are a whole different subject than in confinement. They love tree nuts and roots, consume roughly 25% of their diet from grasses and other green plants, and when properly managed, are an asset to the natural ecosystem, and finally, provide a memorable dining experience incomparable to pork raised in confinement.



610-451-8417

info@pasturetofork.com