

Thank you for your interest in our pork!



Once you have enjoyed our heritage breed pork, you will have a hard time going back to anything else! Our pigs spend year round outside enjoying all that our 40 acre farm has to offer. In the spring, they are moved to our pasture edged woodlot where they can forage on the plentiful, tender new shoots. They spend their summer relaxing in the shade of the trees, basking in the sun, and cooling off in the pools they form in the ravines. When fall comes around, they continue to forage and root for treats while snacking on the acorns that fall from our oaks. During the winter, they reside on a pasture by our homestead where they have room to run, hay to enjoy, and shelter available. With the treats and plentiful forages that they find in the woodlot and pasture, and with their custom rations that contain no antibiotics, hormones, or animal byproducts, they grow into healthy, happy, and tasty pigs!

What should I expect to pay?

The price we charge for the animal is \$2.50/lb hanging weight for a whole hog and \$2.75/lb hanging weight for a half hog. Our locker runs around 65¢/lb hanging weight for processing fees, depending on the types of cuts chosen. The average hanging weight for our hogs is around 180 lbs. (Hanging weight is figured after the initial butchering process.)

How much meat will I receive?

The amount of meat you will receive will depend on the weight of the individual hog and the types of cuts you choose, but you can expect to receive around 90-95% of the hanging weight if you take advantage of the whole hog. Although individual hogs differ, the following is a breakdown of the meat received from one of our 178 lb hogs.

Trim:	19.68 lbs	Side:	13.64 lbs	Heart:	.76 lbs
Shoulder:	23.34 lbs	Hocks:	11.86 lbs	Liver:	2.50 lbs
Ham:	23.30 lbs	Lard:	14.37 lbs	Stew Bones:	18.12 lbs
Loin:	22.30 lbs	Leaf Lard:	3.02 lbs	Dog Bones:	~ 5 lbs
Ribs:	7.80 lbs	Jowl:	3.70 lbs		

You may choose which types of cuts you prefer for each part of the hog with our cut selection guide (p.3 – p.4). If some of these meats are new to you, you can visit our recipe blog at crookedgapfarmrecipes.blogspot.com for cooking ideas. There are many wonderful ways to use this meat, and we are continuously adding new recipes!

Additional Information

Processing Information see p.2

Whole Hog Cut Selection Guide . . . see p.3

Half Hog Cut Selection Guide see p.4

Are you ready to reserve your hog?

We will reserve one of our current growers for you through a deposit of \$50/whole, \$25/half. (Payable to Crooked Gap Farm by check or your bank's bill pay service.) The remaining balance for your hog will be due at the time of processing. We also have the option of our "Pay as it Grows" program. After your deposit is made, you can pay for your hog by monthly installments of the same amount until your hog is ready for processing, with the balance due at the time of processing. Please contact us to receive an invoice for your deposit, along with which payment option you prefer.

Please feel free to contact us with any additional questions. Thanks!

Ethan and Rebecca Book
ethan@crookedgapfarm.com
641-891-2112
<http://crookedgapfarm.com>

Processing Information



Filling Out Your Cut Selection Guide

Please fill out the corresponding worksheet for your whole or half hog (p. 3-4) to be sent in at the time of your deposit. (You will have an opportunity to make changes prior to processing.) Your worksheet can be sent by mail, by an e-mail attachment, or you can call us with your selections. To fill out your worksheet:

- View “How much meat will I receive?” (p.1) to see the approximate quantity of meat you will receive from each portion of the hog. (The **whole** hog in our example gave us around 23 lbs of ham meat.)
- Select the types of cuts you would like to receive from each portion of the hog. (You might choose ham steaks and sandwich sliced ham for the cuts that come from the ham portion of the hog.)
- Fill in the information needed for each bracketed section behind the cuts you select. (For a ham steak you might select Cured (smoked), 1 inch thick, and 1 per pkg.)
- Feel free to contact us with any questions as you fill out your worksheet.

We encourage our customers to take advantage of their whole hog by trying new cuts, especially some of the “Extras”. Since starting our farm, we have come to love cooking with lard, been introduced to the flavorful jowl bacon, and use stew bones to make a nutrient filled, flavorful, rich broth which is now a staple in our home for soups and for cooking rice, noodles, and beans in. We are continually adding to our recipe blog to help customers find ideas for our different cuts and to help teach how to cook with whole hog. To view our photo tutorials and recipes made with our meat, visit: crookedgapfarmrecipes.blogspot.com.

Milo Locker Information

We will see that our locker receives your cut selection guide, and we will contact you when your pork is ready for pickup. At that time, you will pay the locker for the processing expenses. The following is the breakdown of pricing for Milo Locker to help you as you select your cuts. (The typical order averages \$0.65 per pound hanging weight.)

- \$25.00 : Initial fee per hog
- \$0. 40 / lb: Cut, Package, Freeze
- \$0. 40 / lb: Curing (bacon and cured/smoked ham)
- \$0. 20 / lb: Grinding trim
- \$0. 20 / lb: Seasoning
- \$0. 50 / lb: Links (does not include grinding or seasoning)
- \$0. 50 / lb: Cutlets
- \$0. 20 / lb: Stew meat

Thank you again for your order!

Ethan and Rebecca Book
ethan@crookedgapfarm.com
641-891-2112

Crooked Gap Farm
1707 80th Ave
Knoxville, IA 50138

<http://crookedgapfarm.com>

Whole Hog (\$2.50 /lb hanging + locker fee)



641-891-2112

Customer Name:

Customer Phone:

Name of person bring the hog into the locker: **Ethan Book – Crooked Gap Farm**

Date hog is being brought to the locker:

Trim (select up to 3 types) * Note how much of each choice: all, 1/2's, 1/3's, or 1/3-2/3 *

- ___ Ground Pork [___ lbs per pkg] [patties Y or N]
- ___ Breakfast Sausage [___ lbs per pkg] [patties Y or N]
- ___ Maple Sausage [___ lbs per pkg] [patties Y or N]
- ___ Italian Sausage [___ lbs per pkg]
- ___ Green Onion Sausage [___ lbs per pkg]
- ___ Stew Meat [___ lbs per pkg]
- ___ Brat Patties [___ lbs per pkg]

Shoulders (select up to 4 types)

- Steaks [___ per pkg] [___ inch thick]
- Roasts [___ lbs]
- Cutlets [___ per pkg]
- Cottage Bacon [Regular Cut, Thick Cut] [___ lbs per pkg] * Doesn't use all of the shoulder. Cut from the same portion as Country Style Ribs*
- Country Style Ribs [___ per pkg : ~ 6-8 ribs/lb] * Doesn't use all of the shoulder. Cut from the same portion as Cottage Bacon *
- Use for Extra Trim Meat Instead

Hams (select up to 4 types)

- Whole Ham [Cured (smoked) or Fresh] * Counts for 2 of ham selection *
- Half Ham [Cured (smoked) or Fresh]
- Ham Roast [Cured (smoked) or Fresh] [___ lbs]
- Ham Steaks [Cured (smoked) or Fresh] [___ inch thick] [___ per pkg]
- Sandwich Sliced [___ lbs per pkg]
- Use for Extra Trim Meat Instead

Loin (select up to 4 types)

- Whole * Counts for 2 of loin selection *
- Roasts [___ lbs]
- Chops [Iowa (1.5" thick), Regular (1" thick), Breakfast (1/4"-1/2" thick), Butterfly (3/4" thick per side), or Boneless (1" thick)] [___ per pkg]
- Whole Tenderloin Fillet * Not available with Iowa, Regular, or Breakfast chops *
- Use for Extra Trim Meat Instead

Ribs (select to keep or use as trim)

- Spare Ribs
- Back Ribs * Not available with Iowa, Regular, or Breakfast chops *
- Use for Extra Trim Meat Instead

Sides (select up to 2 types)

- Fresh [___ lbs per pkg]
- Bacon [Thin Cut, Regular Cut, Thick Cut] [___ lbs per pkg]
- Use for Extra Trim Meat Instead

Hocks (select up to 2 types)

- Cured Ham Hocks [Whole or Cut]
- Fresh Ham Hocks (Shanks) [Whole or Cut]
- Use for Extra Trim Meat Instead

Extras (select any of the following)

- | | | |
|--|--|-------------------------------------|
| <input type="checkbox"/> Lard [Grind: Y or N] | <input type="checkbox"/> Jowls [Cured (smoked) or Fresh] | <input type="checkbox"/> Liver |
| <input type="checkbox"/> Leaf Lard [Grind: Y or N] | <input type="checkbox"/> Heart | <input type="checkbox"/> Stew Bones |

Half Hog (\$2.75 /lb hanging + locker fee)



641-891-2112

Customer Name:

Customer Phone:

Name of person bring the hog into the locker: **Ethan Book – Crooked Gap Farm**

Date hog is being brought to the locker:

Trim (select up to 2 types) * Note how much of each choice: all or 1/2's, *

- ___ Ground Pork [___ lbs per pkg] [patties Y or N]
- ___ Breakfast Sausage [___ lbs per pkg] [patties Y or N]
- ___ Maple Sausage [___ lbs per pkg] [patties Y or N]
- ___ Italian Sausage [___ lbs per pkg]
- ___ Green Onion Sausage [___ lbs per pkg]
- ___ Stew Meat [___ lbs per pkg]
- ___ Brat Patties [___ lbs per pkg]

Shoulder (select up to 2 types)

- Steaks [___ per pkg] [___ inch thick]
- Roasts [___ lbs]
- Cutlets [___ per pkg]
- Cottage Bacon [Regular Cut, Thick Cut] [___ lbs per pkg] * Doesn't use all of the shoulder. Not available with Country Style Ribs. *
- Country Style Ribs [___ per pkg : ~ 6-8 ribs/lb] * Doesn't use all of the shoulder. Not available with Country Style Ribs. *
- Use for Extra Trim Meat Instead

Ham (select up to 2 types)

- Whole Ham [Cured (smoked) or Fresh] * Counts for 2 of ham selections *
- Half Ham [Cured (smoked) or Fresh]
- Ham Roast [Cured (smoked) or Fresh] [___ lbs]
- Ham Steaks [Cured (smoked) or Fresh] [___ inch thick] [___ per pkg]
- Sandwich Sliced [___ lbs per pkg]
- Use for Extra Trim Meat Instead

Loin (select up to 2 types)

- Whole * Counts for 2 of loin selection *
- Roasts [___ lbs]
- Chops [Iowa (1.5" thick), Regular (1" thick), Breakfast (1/4"-1/2" thick), Butterfly (3/4" thick per side), or Boneless (1" thick)] [___ per pkg]
- Whole Tenderloin Fillet * Not available with Iowa, Regular, or Breakfast chops *
- Use for Extra Trim Meat Instead

Ribs (select to keep or use as trim)

- Spare Ribs
- Back Ribs * Availability dependent on matching half order. Not available with Iowa, Regular, or Breakfast chops *
- Use for Extra Trim Meat Instead

Side (select 1 type)

- Fresh [___ lbs per pkg]
- Bacon [Thin Cut, Regular Cut, Thick Cut] [___ lbs per pkg]
- Use for Extra Trim Meat Instead

Hocks (select 1 type)

- Cured Ham Hocks [Whole or Cut]
- Fresh Ham Hocks (Shanks) [Whole or Cut]
- Use for Extra Trim Meat Instead

Extras (select any of the following) * We will do our best to distribute single items fairly with the other half order *

- Lard [Grind: Y or N]
- Jowls [Cured (smoked) or Fresh]
- Liver
- Leaf Lard [Grind: Y or N]
- Heart
- Stew Bones