



Egg & I Pork

Tamworth pigs naturally raised & hazelnut-fed on the original Egg and I Farm

CHIMACUM, WASHINGTON

Thank you for your interest in buying some of the best tasting pork you will ever enjoy!

What makes Egg and I Pork so flavorful and succulent? The old time heritage breed, the quality feed, and the humane old-fashioned way we raise them on our small family farm.

After being naturally weaned at 6 weeks, these pigs are fed locally sourced grains, hay, raw milk, and are finished with feed-grade hazelnuts from Oregon. No antibiotics or hormones are needed or given. In the summer they are turned out onto woodland pastures, spending days rooting and wallowing. During the wet months they are raised in a large hoop house with a deep bed of dry straw. Our goal is happy healthy pigs year round!

There are several ways to buy Egg and I Pork:

- 1) **“On the hoof”.** We sell a limited number of weaner and party sized pigs \$150- \$300 each.
- 2) **Whole or Half Butcher Hogs.** This is USDA exempt custom meat. Slaughtered onsite and taken to the butchershop of your choice. The farm gets \$4/lb of the hanging weight, which is the animal after slaughter minus the inedible parts - typically 75-100 lbs. The butcher fee is 50-70 cents/lb plus the curing/smoking fee (usually comes to ~\$100 total per side). We have a private butcher shop onsite if you wish to cut it up yourself for a small fee. Pigs are slaughtered usually every couple months.

3) Frozen Primal Cuts. Primal cuts are the large cuts that pigs are typically divided into and cost \$5/lb. These pigs are "USDA inspected" (slaughtered and cut at a USDA facility). The cuts available include the rack, loin, belly, ham, shoulder and head.

4) Frozen Smaller Cuts. These also are USDA inspected. You may use the following as an order form. The actual package weights may differ some from what you request. Inventory varies, so please understand if we are temporarily out of your selected cuts.

Cut:	Price:	Amt Desired:
<i>Fresh cuts:</i>		
Pork Chop.....	\$8 /lb	_____
Sirloin Steak.....	\$8 /lb	_____
Pork Steak.....	\$8 /lb	_____
Spare Rib/Country Rib...	\$7 /lb	_____
Shoulder Roast.....	\$7 /lb	_____
Fresh Ham.....	\$7 /lb	_____
<i>Fresh Bulk Sausage:</i>		
Gound Pork.....	\$6 /lb	_____
Breakfast.....	\$6 /lb	_____
Sweet Italian.....	\$6 /lb	_____
Hot Italian.....	\$6 /lb	_____
<i>Cured/Apple-Smoked:</i>		
Bacon.....	\$12/lb	_____
Ham Steaks.....	\$8 /lb	_____
Half Hams.....	\$8 /lb	_____
Hocks.....	\$8 /lb	_____

Your Name: _____

Contact Info: _____

Our farm is open to the public if you wish to inspect the animals or just meet your meat! Best to call ahead to make sure I am here. Call with any questions or special requests!

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