

2018 Season

Name: _____

Address: _____

Telephone: _____

Email: _____

Participant Options:

◇ Deposit of \$50 /half (no refunds)

◇ Deposit of \$100 /whole (no refunds)

◇ Second Deposit of \$50 due at processing

Remaining balance of hanging weight must be paid before receipt of beef.

Payment Options:

◇ Check or Money Order

◇ Credit Card

By signing below, I agree to purchase the amount of Berkshire Pork indicated above and to the non-refundable deposit.

Signature: _____

Date: _____

**Please make checks payable to:
Kinsman Farm Enterprises.**

WHY KINSMAN FARM

BERKSHIRE PASTURED PORK?

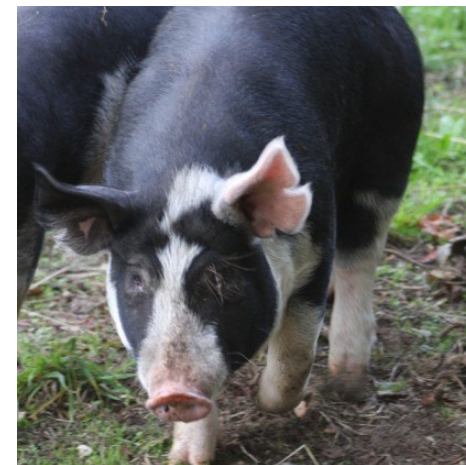
- Berkshire Pork is an excellent source of complete, high quality protein.
- Pork supplies important minerals and vitamins, including zinc and B-complex vitamins.
- Our pork is raised on open pasture. No GMO-feeds or antibiotics in feeds.



- Berkshire Pork is lightly marbled, fine of grain, pink and distinctly flavorful.
- The Berkshire breed is famous for its bacon.
- Grass-fed Berkshire pork cuts have been proven to have less cholesterol than chicken.
- Berkshire pork is not sold in the grocery store and can only be sourced from small farms.
- Buying local promotes local food agriculture and partners you with family farmers, keeping dollars in the regional economy.
- Buying local reduces food miles and energy consumed by overland shipping.

KINSMAN FARM ENTERPRISES LLC

BERKSHIRE PASTURED PORK 2018



ALL-NATURAL PASTURE PRODUCTS

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Archbold, OH 43502
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valeriekinsman@hotmail.com
www.kinsmanfarmenterprises.com

WELCOME TO KINSMAN FARM



Thank you for your interest in Kinsman Farm Pastured Berkshire Pork. We raise heritage pigs on our farm and Berkshires are one of the oldest recorded breeds dating back 300 years.

The Berkshire breed originated in Berkshire County, United Kingdom. For years the Royal Family kept a large Berkshire herd at Windsor Castle. Berkshire pigs were brought to the United States in 1823. In 1841 a famous Berkshire boar named Windsor Castle was imported to the United States to improve the bloodlines.

Our Berkshire pigs are raised on pasture, gleaned organic vegetables, non-GMO feed, and home grown organic oats.

Heritage Food USA extols the pork as “reddish/pink in color, balanced, porky and distinctive-often with hints of black pepper

WHAT KIND OF CUTS CAN I EXPECT?

and mushroom.” The meat is “smooth in texture and melts on the tongue in tenderness. Berkshire meat is elegant, luscious and smooth.” (<http://heritagefoodsusa.com>)

A “standard” half of pork will have a “hanging weight” of approximately 75-85 lbs. The hanging weight is taken at the time the animal is slaughtered. Hanging weight is the amount that you pay for. This payment also includes all slaughter, processing, and packaging. You get to choose your cuts and packaging preferences.

How to Order Kinsman Farm Enterprises Pastured Berkshire Pork!

We sell Berkshire pork by halves. A reservation deposit of \$50/half is required (non-refundable). A second deposit of \$50 is required when the animal goes to slaughter. The balance is due before receipt/pickup. **Pricing for 2018 is \$5.00/# for halves.**

All of the cuts are individually wrapped at the processor and you determine the size of packaging. Bulk sausage is packaged in tubes of approximately 1 or 2 lb. each. This makes long term storage relatively easy!

There are several options in processing such as having sausage made into patties, casing, or breakfast links. Shoulder steaks or ham steaks could be cut. Ham and bacon could be fresh or smoked.

A typical assortment for a half looks approximately like this:

Sausage	12-15 lbs
Roasts	4
Chops	16-20 pieces
Ham	1 whole
Spare Ribs	1 slab
Bacon	8-12 lbs

Berkshire pork is a favorite of chefs for the high quality of meat, especially if it is raised naturally, on the pasture of small farms where animal husbandry is well practiced.



We are pleased to be able to offer this heritage breed of pork to your family.