



Interested in a half pig?

They go in on a Monday and are available to collect from noon on Thursday, order by mid-day on Sunday for collection the following Thursday.

- Each half pig weighs approximately 35kg
- Price: £3.10 / kg or about £105 / half pig
- Storage space of 60cm x 40 cm x 20 cm – approximately two freezer shelves

You have the choice of how your pork is cut and bagged. The most popular choices are:

Leg: - rolled roasting joints (any size), diced, ham* or gammon*.

Corner leg - Leg steaks; 3 single steaks either plain or in Cajun glaze or a small rolled joint approx 0.8 kg (*to feed approx' 3 people*)

Shoulder: - joints, diced, sausages, burgers or collar bacon.

Loin: - chops, steaks or joints. Back bacon*: smoked or green

Tenderloin: whole 9oz strip.

Hand & Belly: - makes approx' 36 packs of sausages** (4 per ½ lb pack), you choose the flavour. The belly could be left as a strip, made into BBQ ribs or streaky bacon*.

The hand may be diced for casseroles.

**Sausages and burgers are £4.00 / kg extra. Flavours normally available are: plain, Old English, Pork & Leek, Garlic Chilli and Fennel – be warned these are hot, Pork & Apple burgers.

*Bacon, gammon and ham are £3.50 /kg extra and take 2 weeks due to the curing process.

The bones, liver, kidney and heart are yours if you would like them.

**If you have further questions or to place an order please contact me:
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