

## 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 Tamworth Pork indicated above and to the non-refundable deposit.*

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

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

## WHY KINSMAN FARM

### TAMWORTH PASTURED PORK?

- Tamworth Pork is an excellent source of complete, high quality protein.
- Pork supplies important minerals and vitamins, including zinc and B-complex vitamins.
- Tamworth pork has been repeatedly tested and proven to be leaner than other breeds of pork.



- Our pork is grass-fed, raised on open pasture. No GMO-feeds or antibiotics in feeds.
- Tamworth Pork is lightly marbled, fine of grain, pink and distinctly flavorful.
- The Tamworth breed is famous for its bacon.
- Grass-fed Tamworth pork cuts have been proven to have less cholesterol than chicken.
- Tamworth 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.

# KINSMAN FARM ENTERPRISES LLC

## TAMWORTH PASTURED PORK 2018



### ALL-NATURAL PASTURE PRODUCTS

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www.kinsmanfarmenterprises.com

# WELCOME TO KINSMAN FARM



Thank you for your interest in Kinsman Farm Pastured Tamworth Pork. We raise heritage pigs on our farm and the Tamworth is one of the oldest recorded breeds. The Tamworth breed originated in Ireland where they were known as “Irish Grazers”, being given that name due to the fact that they were such wonderful foragers. About 1812 Sir Robert Peel, being impressed with the characteristic of these hogs imported some of them from Ireland to his estate at Tamworth, England. It is from this place they derived their name.

Tamworths were brought to the United States in 1882 and are currently listed as a threatened breed in the Livestock Conservancy. These animals would become extinct if it wasn't for the commitment of small farms to continue the breed and raise these animals. Our Tamworths are raised on pasture, gleaned organic vegetables, non-GMO feed, and home grown organic oats.

## WHAT KIND OF CUTS CAN I EXPECT?

Heritage Food USA extols the flavor of the pork as fruity, earthy, clean, mineral, root, sweet and tender. They describe it as “stunningly good pork and exceptional bacon.” (<http://heritagefoodsusa.com>)

Tamworth meat is the leanest of all heritage hogs and contains approximately 20% protein in nutritional value. Tamworth pork tenderloin has less fat and cholesterol than standard chicken breast. And pork sirloin roast has less fat and cholesterol than chicken thighs. ([www.pork.org](http://www.pork.org))

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 Tamworth Pork!**

We sell Tamworth 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!



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

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.