

PLEASANT HOME PREMIUM PORK
Frequently Asked Questions

1. How is your pork different than what I buy in the store?

We are a small family farm that raises premium pork for people who want to enjoy healthy, safe, and tasty pork. We choose meat quality genetics and raise our pigs using the best practices for high quality meat. We are convinced that you'll love our pork with your friends and family. That's why we are *Pleasant Home Premium Pork*.

2. How much does a pig cost?

The price is \$3.00 per pound for a whole pig based on the carcass weight. A whole carcass is 180 – 200 pounds. The total price for a whole processed pig (including the processing and packaging) is approximately \$540. A half of a pig is \$3.10 per pound based on carcass weight. The total amount for a half of a pig is usually \$280.

3. When do you have some pigs ready?

Premium pork pigs are usually available year around. Call for availability and you can reserve pigs up to six months in advance. We usually have pigs available during the following months:

February
March
April
July
August
September
October

4. How many pigs are available?

We usually have 3 to 5 pigs available each month (February, March, April, July, August, September). Pigs are reserved on a first-come, first-serve basis. Orders can be placed up to 6 months in advance, and should be placed at least 2-months in advance to make sure your order can be fulfilled because of limited availability.

5. Can I just buy the cuts that I want, or do I have to buy a half or whole pig?

We do sell individual cuts of meat, and we usually have some on hand. You may also want to buy a pork bundle (~30 lbs), family pack (~15 lbs), or a sampler (~8 lbs). The pork bundle, family pack, and sampler includes a variety of cuts such as pork chops, ham steaks, bacon, and sausage (e.g., brats). This is an excellent way to try all of the common cuts and enjoy the value of premium pork at a price that is less than individual retail cuts.

6. What kind of pigs do you raise?

We raise purebred Berkshires that have been selected with special genetics for high meat quality traits. Our premium pork pigs have been bred for enhanced eating experiences, including excellent flavor, juiciness, and tenderness. We raise pork that has high marbling (*for flavor*), pink-red in color (*for juiciness*), and high ultimate PH (*for tenderness*).

7. How are the pigs raised?

We raise our pigs using natural farrowing, animal welfare, pork quality assurance, and sustainable agriculture practices. Animals can move around freely in large pens. They live stress-free because they have free-choice to get exercise and move around, which increases tenderness of meat. They can go outside as they wish to enjoy the sunshine and get fresh air. Animals receive grass-clover hay to nest in deep bedding. Manure is removed daily from the pens to keep the animals clean and increase food safety. We strive to keep our pigs happy. Happy pigs have less stress, and less stress results in a higher quality pork for you to enjoy.

8. What do you feed your animals?

Animals are fed fresh feed of vegetarian diets, consisting of corn and soybeans. We do not feed animal by-products. Pigs are not fed growth hormones, garbage, or waste.

9. Do you use antibiotics?

We only use antibiotics when the pigs need a boost to get healthy. Just like people, pigs get sick. We do everything we possibly can to avoid giving our pigs antibiotics. We use natural products first before we use antibiotics, but we are careful not to let the pigs suffer by not treating them in a timely manner. If it appears the animals are not able to get better on their own with natural products, we will use short-acting antibiotics. For example, antibiotics may be used when baby pigs are susceptible to getting sick due to cold weather or when they cannot overcome cough and diarrhea when young. We insure meat safety by not treating animals with antibiotics during the last 100 days before harvest. This insures plenty of time for the animals to metabolize the antibiotics. We keep records of all antibiotic treatments, and we gladly disclose when the animals were treated.

10. How do I know the food is safe?

We track detailed information about our pigs using Pork Quality Assurance standards. Every pig has a unique identification number and detailed health records can be provided to customers to document our production standards. Animal identity is preserved through the processing phase until the vacuumed-seal package is uniquely labeled with a customer identity.

11. Is the meat organic?

No. Our pigs are considered naturally-raised pork. As such, pigs are raised in a stress-free environment using sustainable agriculture and animal welfare practices. Our goal is raise healthy, safe, delicious meat that can be enjoyed with family and friends knowing the premium pork was raised in a nature-friendly way.

12. Is your operation good for the environment?

Yes. Our production practices are sustainable and environmentally-friendly because we do not use any natural gas or propane to raise our pigs. We raise our own hay raised on our small farm for bedding, which is returned to the land as a natural fertilizer to work with the cycles of nature. The manure is spread on the garden and hay fields to avoid using synthetic fertilizers.

13. Do you have an order form?

Yes, an order form has been created to guide you through the process to conveniently decide how you want your pig processed and which cuts you can get from your pig. You do not need to call the processor. Grant, Nelson or Kedron will call and make sure each customer is confident in his/her order. First-time customers will be guided through the process. We will use previous cutting instructions with repeat customers and they can make adjustments to their specific preferences (as long as the requests can be filled by the processor). We will give your cutting instructions to the processor when we deliver the pig to the processor.

14. I have not ordered a half a hog before. Will you give me some recommendations on how to place my order?

Of course, we want you to be satisfied as possible. We will help guide you through the different cuts and provide you with recommendations so it is easy for you. It takes about 10 minutes to complete the cutting sheet.

15. About how many pounds would a half pig be?

A half pig carcass weighs approximately 90 – 100 pounds. Then, the carcass is cut into retail cuts and bones are removed from the carcass cuts for ground sausage products and boneless cuts. A carcass yields approximately 65 – 75 lbs of actual take-home packaged product.

16. How many packages would I get in a half of pig?

The following number of packages are based on a 100 pound half carcass from a 275 pound pig.

- 8 packages of pork chops (4 chops, ¾" thick, 2.5 lbs. per package)
- 13 packages of ham steaks (1 ham slice/steak, ¾" thick, 1.15 lb. per package)
- 1 package of spare ribs (whole rack cut in thirds, approx. 2.5 lbs)
- 8-9 packages of bacon (approx. 1 lb. per package)
- 20 – 22 packages of sausage product (see product list; approx. 1 lb. per package)
- Specialty cuts, such as pork hocks, neck bones, tongue, heart and liver are available upon request. Otherwise, specialty cuts are donated to charity.
- The number of packages can be doubled for a whole pig

17. Where will the pigs be processed?

We have three different processing facilities in the local area, which we have used depending on availability and customer needs. Each facility is a state inspected processing facility, and have an excellent reputation for processing meat. We prefer to use Remington Meats in Remington, IN because we like to support our local businesses, and Remington Meats does an excellent job on quality and safety.

18. When will the meat be ready?

The meat will be ready about 2 weeks after the pigs are delivered to the processor. We will call you when the meat is ready for delivery. You do not need to pick up the meat from the processor. We will pick it up and verify the order is correct before we make arrangements for delivery. Delivery is free within a 45-mile radius of Wolcott, Indiana. We also ship premium pork throughout the U.S.

19. Why is the meat in vacuum-sealed packages?

The meat is packaged in vacuum-sealed bags to insure the product has the highest standard of consumer protection to keep the food safe. Air is removed and the plastic bag wraps around the meat to keep the meat from changing flavors. The meat should be handled carefully so the plastic package does not get any holes in it. Frozen meat in vacuum-sealed bags can be stored up to 12 months.

20. How do I thaw the pork?

Meat can be thawed by placing the meat in the refrigerator 18-24 hours. A quick method is using hot water, which is another advantage to vacuum-sealed packaged meat. Simply take the package out of the freezer and place it in hot water and let it set in the sink for 10-15 minutes. Then remove the package and place on the grill. We prefer the hot-water bath over defrosting in a microwave to keep it from being pre-cooked during the thawing process. You will love this convenient way of thawing meat at the last minute.

21. What is your customer service?

We have a 100% satisfaction guarantee. If you are not satisfied with the quality of your meat, let us know within 30 days and we'll do what we can to make sure you are 100% satisfied. We call our customers back after two months to make sure that are enjoying their pork.

22. Who owns Pleasant Home Premium Pork?

Grant, Nelson, and Kedron Knobloch are owners and partners of Pleasant Home Premium Pork. Grant is a 9th grader, Nelson is a 8th grader, and Kedron is a 3rd grader. Their parents, Neil and June, purchased the first bred sow to get them started and provide the facilities in exchange for one pig per year. Grant and Nelson received a loan pay for breeding animals and feed, and they paid it back within 18 months after they started their business. However, they have learned how challenging it is to pay the feed bills after experiencing high prices for corn and soybeans.

23. Why do you raise pigs?

We raise pigs because it is a fun and educational way to gain life skills, such as responsibility, decision-making, entrepreneurship, and communication skills. We want people to enjoy the eating experience with good, healthy and tasty pork, so we try to let people know that we care about the quality of meat that they buy and eat. A few years ago, we stopped buying pork because it was tough and dry. We are now enjoying juicy, tender, and flavorful pork.

24. Do you raise these pigs for 4-H?

Yes, we do show some of the spring litter pigs at the fair. Our first priority is to raise meat quality litters to sell to people who want to buy premium pork. We do not sell show pigs for premium pork because most show pig genetics can be pale, tough, and dry meat that is not desirable for our customers who expect high quality, premium pork.

25. Can we tour your facilities?

Yes, you are welcome to see our pigs and facilities. Please call to make an appointment so we can be ready for your visit. We want to prevent disease contamination, so please help us maintain the strictest level of biosecurity by wearing clean clothes and shoes/boots. We will provide you with a vinyl shoe/boot cover to protect you and the pigs. You can see a few pictures of our facilities on our website.

26. What do you do with the money you make?

It's not easy to make money in farming, as we experienced with our first litter. Thanks to our parent's help, we watch our expenses carefully and hope to make a few dollars per pig. Although there hasn't been a lot of profit, if we are blessed we donate 10 – 15% of our profits to charity, reinvest 10 – 15% in new and improved genetics, and save the remaining 70 – 80% for college. Grant loves to design, build, and solve problems. He plans to attend college to become an electrical engineer. Nelson loves nature, history, building things, and people. He plans to attend college to become a park ranger and auctioneer. Kedron loves to interact with people and animals, and she plans to go to college to be a veterinarian. In essence, the project is like a scholarship fund.

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