

ROBINSON

FAMILY FARM & RANCH

Natural Grass-Based Pork Program

- Affordably Priced (whole, half, or luau)
- Limited Quantities (1st come 1st served)
- Over 50% Grass-Fed/Grass-Finished
- High in Omega 3 Fats, Vitamins, etc.
- No Antibiotics
- No Hormones

High quality, good value, health benefits, taste preference, and local trust are the main reasons people choose RFFR (Robinson Family Farm and Ranch) natural grass-fed/finished meats. Our natural pork is raised on over 50% local green forage and supplemented with local barley, without the undesired extras (hormones, antibiotics, unnatural feeds, etc). The higher amount of green an animal is fed, the better balance of fats (lower levels of omega 6 fats, higher levels of omega 3 fats) and the higher levels of other important vitamins and minerals. RFFR pork has a different look, smell, flavor, and texture than conventional pork. Because of the difference in fat content, our pork will cook differently; low-fat cooking methods advised. Our customer certified approach allows you to know us and your food.

RFFR pork is finished to approximately 200 to 300 pounds live. There is about 35% loss from live weight to hanging weight, with approximately 15-20% loss from hanging weight to packaged weight, depending on selected processing options. RFFR prices off the hanging weight to stay consistent with butcher costs.

Your pork is secured when you pay the required deposit. Details and delivery/pick-up are arranged with RFFR. Cost includes processing (double wrap, frozen, etc.) and delivery inside the Star Valley area. Delivery may be available outside Star Valley and cost of delivery should be negotiated with RFFR. To place orders or for more information, contact Marion Robinson at (307) 880-RFFR(7337). Ask about RFFR's natural chemical-free vegetables, natural pork, and free-range chicken eggs.

RFFR's agricultural philosophy focuses on an environmentally sound approach to quality, natural, healthy, safe consumer produce. We are committed to the continual improvement of our farming and ranching practices. Please let us know if you have any suggestions or feedback. Thank you for supporting local sustainable agriculture!

Call for a current price quote. Thank you for supporting local sustainable agriculture!

RFFR - Pork Order Form

Name: _____

Date: _____

Phone: _____

Address: _____

For each section below, circle the desired specification

Pork Order: Whole Finished Hog (deposit = \$100)
 Half Finished Hog (deposit = \$ 50)
 Luau Hog Size:_____ (deposit = \$100)

Packaging Options:	Double Wrap	(standard RFFR pricing - paper/plastic)
	Vacuum Pack	(<u>not available</u> due to sharpness of the bones)
	Carcass	(save \$0.50/lb by processing your own meat)

Side: Cured Bacon Fresh Side (w/o cure) Other: _____
Thickness: Thin Medium Thick

Leg: Cured Ham Fresh Leg (w/o cure) Other: _____
Type of Cut: Roasts Steaks

Loin: Pork Chops Loin Roasts Other:_____

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Country Style Ribs (out of shoulder)

RIBS: PORK RIBS (If not circled - will be put into sausage)

Starter Shop
/ Package

#7 Package: 2 3 4 5 6 Other: _____
Thickness: 3/4" 1" (standard = 3/4") Other: _____

Roast/Ham Size: Small (2-3#) Medium (3-4 #) Large (5+ #)

Sausage: (1 seasoning per half - seasoning option may vary depending on butcher)
Breakfast Maple
Italian Fresh Ground Pork (unseasoned)

Optional Cuts:	Head	Feet
	Heart	Skin
	Liver	Fat

Specialty Cuts: (at your request, may cost extra, and usually replaces something above)

Please mail your order and deposit to:

**Robinson Family Farm & Ranch
270 Robinson Lane
Bedford, WY 83112**