



## **Pasture Raised Pork Price List - 2026**

### **Pasture-Raised Pork**

Our pasture-raised pigs are raised with plenty of space to root, forage, and express their natural behaviours. The result is richly flavoured, well-marbled pork that is ethically raised and perfect for stocking your freezer.

### **Whole & Half Pork (Hanging Weight)**

*(Butchered in late October)*

### **Price: \$6.50/lb (hanging weight)**

Purchasing by the hanging weight is the best value for families looking to customize their pork and maximize their freezer supply.

### **What's Included:**

- Custom cutting instructions to suit your preferences
- Professional cutting and wrapping
- Premium leaf lard and back fat included for cooking, baking, or rendering into your own tallow/lard
- Available as whole or half hogs

### **Customer Responsibilities:**

- Processing (cut and wrap) fees are paid directly to the processor
- Customers are responsible for picking up their pork from the processor

### **Processing Location:**

Beef is processed at a provincially inspected facility in **Bashaw, Alberta**.

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## **Reserve Your Pork**

Our pasture-raised pork is available in limited quantities throughout the year.

A deposit is required to reserve your hog. We encourage customers to book early to ensure availability and allow time for custom processing.

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