

2017 Hog Inventory Offer

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Good Morning Y'all — I want to show you our current “**Cochon de lait cru**” (pigs raised on raw milk) so you can take advantage of our spring 2017 offering.

EXECUTIVE SUMMARY:

- Selling price is \$3.00 per lbs. live weight, f.o.b Wood County, Texas. You must buy in whole or part, cut into “primal cuts” to receive our guarantee.
- This is prime – red meat pork. Hand fed twice daily on raw milk, whey and cheese trimmings; [Texas Natural Feed](#) (no-soy, no-GMO) feed; while out on pasture 365 days a year.
- Processed in Wood County under USDA inspection and guaranteed to be our Falling Star Brand animal delivered to your door.



WHY BUY FALSTER FARM MEATS:

There are many factors contributing to meat quality: **Diet, Genetics,** and the **environs** animals are reared in: concrete, dirt, or pasture.

Diet: the factory farm (commodity hogs) usually on concrete and most of the dirt farms feed a high protein (around 22-24%) GMO feed. The reason for this is that 1.) high protein feed is mostly what is available; 2.) the growth is faster with more muscle and less fat (both intermuscular and back fat). However, If you feed a lower protein diet of 10 or 12 percent protein the hog will put on less muscle and more fat.

What we raise is a balance between the high fat and low fat hog. We feed a **16 percent protein** which works well with our breed of hog. This gives us just about the right amount of fat both in the muscle and on the back. Commodity hogs run between 1/2 inch and 1/4 inch of back fat. Our hogs run between 3/4 and 1 inch of back fat. Also, with Falster Farm hogs, you get a good amount of delicious intramuscular fat. This gives you your flavor and the tenderness you enjoy in a good steak.

Secondly, you need **good genetics** for meat quality. As most of you know the Berkshire is known for meat quality. This is because the fat has not been bred out of this breed as bad as most other breeds. The same is true of the Red Wattle. Another genetic trait that

both breeds share is, the meat is at a near neutral ph. This trait effects the meats ability to retain water in the muscle better than supermarket pork. That why I say: “Falster Farm meat is juicy, not juiced.” Which would you prefer, meat or water?

Third **the environment** in which the animal is raised determines how much exercise and stress the animal is exposed to. Just like with people, to little exercise or to much stress can effect the muscles of the animal and also the meat quality. It is our belief that exercise and sunshine allows more oxygen in the blood to travel throughout the meat of the Falster Farm hog which provides meat with more redness in color and delicious flavor.

Now, let’s look at what we have available for you today:

We have two (2) Red Wattle hogs that weigh 740 – 750 lbs.: “Pickles” and “Blondie”. These girls have excellent bacon roasts etc. “Cochon de lait cru”

Processing: must be: killed, skinned and split (halved) head and organ meats bagged separately. May be further cut into Primal’s. No retail cuts are available to receive our guarantee.



Falster “Falling Star” Red Wattle Hog – MISS PICKLES



Weighing 245 lbs. “Bee Gee” is the quintessential Berkshire beauty. With the added value of “Cochon de lait cru”, she is the gourmet delight.

Processing: May be scalded and scraped (skin on), whole or split. Head on or separate, the organ meats are boxed separately.

Our Falling Star Brand guarantee is that you buy our hand raised pork, and our pork is delivery by our truck or free pick-up in Mineola, Texas.

Falster Farm on Pasture 365™

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