

Miles of Pork

What do I get when I buy a pig from Miles?

Each half or whole pig contains the same cuts of meat. You will receive pork chops, pork steaks, pork roasts, pork ribs, pork sausage, old-fashion cured/smoked bacon, and old-fashion cured/smoked ham. The meat will be cut and packaged to your specification. You specify such things as the thickness of pork chops, the size of roasts, how much of the meat is cured/smoked, and whether the sausage is made into links, patties, or bulk packages.

A whole hog (approximately 300 pounds live weight), will yield about 160-170 pounds of wrapped meat.

What will it Cost?

Your purchase price is based on and will vary depending on the weight of the live hog and the market conditions at the time of your purchase. Expect \$150-\$170 for a whole hog

The cost of processing varies depending on your specifications. Average range for a whole hog: \$100-120.

Miles lives on a farm near Lucan, Minnesota with his parents Stephen and Molly and his sister Frances. The pigs are raised at his grandfather's farm about one mile away.

How do I order meat from Miles of Pork?
To place your order, call 507-828-3377 or
Send an e-mail to milesopork@yahoo.com



Miles Feeding his first sows in August of 2008

Miles of Pork is operated by Miles with a little help from his grandfather

Miles of Pork raises pigs naturally and sells meat directly to consumers in whole hog and half hog units. The mother pigs(sows) at Miles of Pork are kept in a large pasture where they can run free and enjoy sunshine and fresh air. Pigs at Miles of Pork are never fed antibiotics, hormones, or growth stimulants. All pigs at Miles of Pork are raised in accordance with the Animal Welfare Institute's Humane Husbandry Criteria for Pigs.



Miles tending to a new litter of pigs within hours of their birth

The baby pigs at Miles of Pork are born in large pens that are deep-bedded with straw. The sows are only confined to these pens for a few days while giving birth. After that, the sows are free to leave the pen. Given enough room, pigs are very clean and the straw in the pen stays fresh.

Baby pigs are kept with their mothers for at least six weeks.

To see more photos of Miles of Pork, go to our web site at Milesofpork.com

When separated from the mothers, the growing pigs are moved to large pens with a space outside for exercise and a space inside that is deep-bedded with straw. Growing pigs eat a natural nutritious diet that never includes antibiotics, growth stimulants, or hormones. Growing pigs are raised in accordance with the Animal Welfare Institute's Humane



Miles with growing pigs

