

WHITE OAK FARM PRODUCTS

WHITE OAK FARM RAW HONEY

Unheated & Unfiltered: Vintage 2011

8-oz. Jars \$6 Each | 2 for \$10

(shipping available with \$30 minimum)



WHITE OAK FARM LOGO T-SHIRTS

- ❖ Dark Green Logo on Light Gray
Adult Sizes S, M, L & XL
- ❖ White Logo on Sapphire Blue
Youth Sizes XS, S, M, & L
Adult Sizes S, M, L

\$15 Each



GOURMET LOCKER LAMB & PORK

White Oak Farm is dedicated to providing the finest in gourmet meats. We raise all our animals on our farm under closely supervised conditions, insuring strong, healthy animals. We never use feed containing hormones or antibiotics. All of our animals are humanely harvested on our farm, eliminating the stresses of the trip to a butchering facility.

PASTURED LAMB

White Oak Farm's old-fashioned Dorset sheep are harvested at less than a year to produce true, gourmet lamb. Our pastures provide natural, healthy grasses supplemented with feeds without hormones or antibiotics and humanely harvested on our farm.

PASTURED PORK

White Oak Farm's old-fashioned pork from pigs raised outside in natural conditions. Our pigs enjoy rooting, digging and playing in their pasture. They are fed exclusively on hormone & antibiotic-free feed (no garbage or garden waste) to insure the very best tasting pork and humanely harvested on our farm.

LOCKER LAMB & PORK BUYERS GUIDE

Lamb is sold on a first-come, first-served basis in November. No deposit is required. Spring Lamb (3-4 months old, still on mother's milk) is available in limited quantities in June.

Pork is available in late October by advance order (deposit of \$100/whole hog or \$50/half hog) or on a first-come, first-served basis in October.

Farm Price & Processing Price

The *Farm Price* is based on what is called "hanging weight" – the weight of the carcass. This amount is paid to White Oak Farm. The hanging weight price varies with fluctuations in direct costs (fuel, feed, etc.) and is usually set two months prior to harvest.

The butcher will contact you for your cutting and curing preferences. When you pick up your cut/wrapped/frozen meat, you will pay them the *Processing Price*. Please note: 4 Star Meat does not accept credit cards. *White Oak Farm does not make a profit on butchering and is not responsible for butchering fees and cutting orders.*

To determine your *Total Cost* in advance, you must *add the Farm Price to the Processing Price*.

Lamb Processing is \$72.50/whole lamb. If you request special cuts, the processing fee may increase. The average hanging weight for our young lambs is 50 lbs. If you would like to have kidneys or a Spring Lamb in June, please let us know in advance.

Pork Processing varies by weight and your cutting & curing preferences. 4-Star offers three cures: Regular @ .45 lb., Pepper @ .55 lb., and Nitrite-free* @ .75 lb. As an example, a hog with 200 lbs. hanging weight will cost \$150 to \$200 to process.

4-Star also offers Sausage Seasoning choices (all MSG-free): Light, Medium**, Heavy, Hot. Other options with 10 lb. minimum: Italian @ \$1.35 lb., Link Sausage @ \$1.25 lb.

* Nitrite-free curing tastes slightly different. Bacon looks slightly gray and does not crisp as well as regular curing. It is a different cure, not an equivalent.

** Medium is closest to our original Mild sausage.

Contacts:

White Oak Farm: Kristin Anderson, 541-935-0701 or info@whiteoakfarmor.com

4-Star Meat Co.: Kathy, 541-689-1350

Thank You for Supporting a Small, Family Farm!
Kris & Don

WHITE OAK FARM

25610 Lawrence Rd., Junction City, OR 97448

541.935.0701

info@whiteoakfarmor.com

www.whiteoakfarmoregon.com