

Vernal Vibe Rise
Field and Forest™ GMO-free Heritage Ossabaw Pork
Price List: Winter 2017

Pork by the Cut:

Ground Pork \$10.50 per pound

Varietal Sausage \$11.50 per pound (*organic herbs and spices and J.Q. Dickinson's West Virginia Salt)

Varietal Sausage Links \$12.00 per pound (*organic herbs and spices and J.Q. Dickinson's WV Salt)

- Available Varieties: Ginger-Sage Breakfast Sausage and Mild Italian Sausage

Tenderloin (“Fish”) \$18.00 per pound

Uncured Side or Jowl (sliced as bacon or whole) \$13.00 per pound

Spare Ribs \$10.50 per pound

Bone-in Boston Butt Roasts \$11.00 per pound

Bone-in Shoulder Roasts \$10.50 per pound

Bone-in Rib Chops (1 ¼”) \$12.50 per pound

Bone-in Loin Chops (1 ¼”) \$13.00 per pound

Bone-in Sirloin Chops (1 ¼”) \$12.00 per pound

Offal (Liver, Kidneys, Heart, Tongue) \$6.00 per pound

Broth Bones \$4.00 per pound

Fat \$4.00 per pound

Quantity Pork Options:

1. Includes USDA-inspected processing fees, based upon hanging weight (inquire for pricing).
2. Includes drop-off at WV-inspected processor, based upon rail weight (inquire for pricing).

Prices listed are per pound (unless otherwise noted), are for on-farm purchases and local delivery only, and are subject to change.

Vernal Vibe Rise (VVR) is a small, permaculture-focused farm in Renick, West Virginia. VVR uses clean and natural animal husbandry methods to raise Gloucestershire Old Spots, Ossabaw, and VVR's specialty GOSSabaw cross heritage pork from farrow through finish.

VVR is able to assure our customers of the quality and purity of Vernal Vibe Rise pork because the pigs have lived their whole lives on our farm, under gentle and constant care. All pigs are raised on organically-managed pasture, year-round. In addition, we can guarantee that VVR pork is GMO-free because we buy only clean, local, non-GMO feed with which to supplement our pigs. VVR is the first and only farm raising pork in the Greenbrier Valley of West Virginia to make the commitment to be completely GMO-free.

We value our animals and believe that they deserve considerate treatment throughout the entire course of their lives. We choose to contract Alleghany Meats (www.alleghanymeats.com) in nearby Highland County, Virginia as our choice for slaughter and processing because they are an Animal Welfare Approved facility and are thus equipped to treat our animals with the utmost care even at the very end of their lives.

For more information, please visit www.VernalVibeRise.com or call Quincy at 304.992.2922