

RAISING WOOD

Regenerative Agriculture · Parker County, Texas



Living the piggy life!

RESERVE YOUR PASTURE RAISED PORK SHARE — AVAILABLE SEPTEMBER

HOW WE RAISE 'EM

● Root & Wallow

Our pigs live like pigs — rooting, wallowing, and roaming open pasture the way nature intended.

● Non-GMO & Soy Free

Every bit of feed is non-GMO and completely soy free. Clean food in, clean pork out.

● No Confinement

Never raised in confinement. Fresh air, real soil, and room to roam.

● Locally Butchered

Processed and frozen at a Weatherford, TX facility that is Texas State Inspected, allowing legal direct sale to Texas consumers.

● Idaho Pasture Pig x Red Wattle

A heritage breed cross prized for exceptional marbling, rich flavor, and a calm, pasture-friendly temperament.

This is our 4th year raising pasture pigs for our family table. We are pleased to offer our pasture-raised pork for your family.



See our farm adventures at
raisingwood.com

Scan to visit our site

SHARE OPTIONS

Whole Pig

~150 lbs of meat

\$10/lb

Half Pig

~75 lbs of meat

\$11/lb

Custom Cut Box

Based on availability

Inquire

Cut specifics arranged at butchering can include: baby back ribs, country style ribs, tenderloin, pork loin (whole or chops), bacon, breakfast sausage (mild or hot), bratwursts (German, Beer or Italian), ground pork, ham (several varieties), and shoulder roasts.

★ SAMPLE PACKS — AVAILABLE NOW ★

- 1 lb Bacon
- 2 lbs Breakfast Sausage
- 1.25 lbs Italian Bratwurst

\$45



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