



Iowa hogs, the way that ma' and pa' used to raise them! The easy way of living, and diversity in food options that we offer our hogs produce some of the cleanest and prettiest pork that you can buy.

Our hogs have 100% access to sun, pasture, clean water, and plenty of food. This develops a stress free animal that has a healthy immune system. For this reason, we do not use antibiotics or hormones.

Quality in = Quality out! Our hogs have access to locally grown, non-gmo, pesticide free corn and soy at all times. Beyond that, they are fed plenty of produce, bread products, and dairy products which have been discarded from local grocers due to sell by dates. This diet has proven support excellent color, odor, and muscle:fat ratio in our pork.

Ordering is simple! Use the "[Contact Us](#)" link to provide us with your name, address, phone number, and order request. Someone will call you to verify your order, and set up payment/delivery.

The process typically goes as follows: A deposit of \$100 will get your hog delivered to the butcher. After that, the butcher will call you to design your meat order. When your meat is ready, we will pick it up and deliver it to your home. Your remaining bill will be due at that time. Delivery outside of the Des Moines area may require a delivery fee. View our free delivery map below.

Prices: Half Hog.....\$225 (plus butchers fee)

Whole Hog.....\$375 (plus butchers fee)

*things to know:

- We use the Ridgeport Meat Locker, and Arcadia Meats to process orders.
- Butcher prices vary depending on the items/processing that you select.

- Generally the butcher fee is around \$75 for a half hog, and \$125 for a whole hog.
- Hogs weigh 225 lbs. – 275 lbs. at the time of butcher. (live weight)
- You will be notified of a delivery day and time at least 1 week before delivery. You must be home to receive your order.

