

So you want to have a pig roast?

Pig roasts are a great way to ensure a fun time with family and friends and share delicious food. If you love a good, outdoor party and to show off your cooking skills, what better way to throw it than with a good ol' pig on a spit! Your family and friends will enjoy a real barbeque with delicious, locally raised pork instead of the same old hamburgers and hot dogs on the grill (although we sell those too!). Our pigs are great to serve at graduations, family reunions, Memorial Day and 4th of July parties, outdoor weddings, or any other great summer or fall celebrations! We hope this brochure helps to answer any questions you might have and if not, please ask more when you call to place your order!



PIG OUT!

Support Local!

A healthy and happy animal will produce high quality meat. At D'Agata's Fine Family Farm we make sure our animals are healthy before they are sold to you and we do all we can to reduce the stress of animals throughout their life and during slaughter.

Buying local adds revenue to your community and allows for a stronger one because you are supporting one another. In Europe they have a saying that goes, "Eat your view". If you want to see farms and open spaces around you and if you want more small businesses in your hometown you must support them or they will die out. You may also find that these smaller, hometown businesses offer you a higher quality product for cheaper than big box stores.

Explore, discover, and support your local businesses!

Contact us at

(860) 668 - 6906

or on the web at www.dagatas.com

Email: dagatas@sbcglobal.net

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D'Agata's
Fine Family Farm

Pork Beef Chicken Eggs

* Custom Meat Cutting *



D'Agata's
Fine Family Farm

Farm Fresh Pork

Roasting Pigs

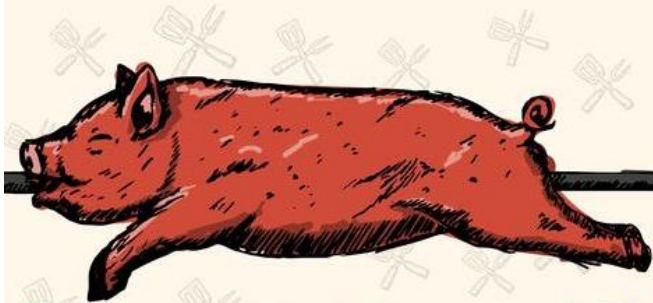


GO WHOLE HOG!



Our pigs:

At D'Agata's Fine Family Farm we take pride in how we raise and butcher our pigs. All of our pigs are raised with their best interests in mind. Our facility is kept clean with concrete pens and the pigs have the option to go out on pasture. We take care to ensure that our pigs are fed a nutritious, wholesome diet that also includes vegetables from our garden in the summer. Because we butcher on site we are able to ensure the quality of our pork and our pigs do not have to go through the stress of being transported to a slaughterhouse and be handled by people they are unfamiliar with. You can enjoy your pig roast knowing that the pork is of high quality, locally grown, and humanely raised.



We are with you every step of the way >>>

Our goal is to supply you with all you need to throw a successful and delicious pig roast. With more than 20 years experience we strive to answer all your questions and help you plan an event you will want to recreate year after year.

Buy a pig >>>

We offer our live pigs for sale to consumers looking to have fresh, locally raised, quality pork. All pigs intended for sale as roasters are **\$250.00** regardless of weight.

We recommend 1-2 lb per person, so if you have 50 guests coming, a 65-75 lb pig would feed everyone. We do our best to supply you with the size pig that would best suit your gathering. If you are not sure the right size you need, make sure to ask those questions when placing your order.

Make sure you place **your order with us at least 2 weeks in advance** so that we can plan accordingly!

Custom Processing >>>

Once you have placed a deposit to purchase the live pig we schedule a date to custom process it for you. We charge **\$50.00** for this service. All processing of our roasting pigs is done on the farm at our custom slaughterhouse. You can pick up the fresh pig to cook it yourself or we can smoke it for you for an additional price.

Pick Up >>>

When you come to get your pig make sure you have a big enough container to put it in.

Pig roasts happen in the summer, so you have to make sure to keep the meat cold

when transporting to where it will be cooked. Most whole pigs do not fit in a typical cooler so many people use a plastic kids swimming pool filled with ice and covered with plastic.

Cooking >>>

Roasting a pig takes preparation. You want to slowly cook it for several hours. There are many sites online that have good info for how to roast a pig. If you are not up to the task yourself,

A deposit is required when you order your pig. The total cost of a prepared roasting pig is \$300.00.

there are chefs who offer the service or we can smoke it for you at our farm. If you choose to have us smoke it for you, you will have to plan to pick it up. We will pull the meat for you and put it in tins, but you should have a way to keep it warm until you get it to your guests and serve it.

