



Restaurant Price List

As of March 1, 2011

Fresh Half Pigs \$4.60/lb., about 80–90 pounds
Includes skin, head, feet, etc.

Fresh Whole Heads \$3.00/lb., 15–20 pounds
Fresh Whole Shoulder \$5.00/lb., 17–22 pounds
Fresh Whole Leg \$5.00/lb., 15–20 pounds
Fresh Whole Loin \$8.00/lb., 17–22 pounds
Fresh Whole Belly \$10.00/lb., 11–16 pounds
Includes skin.

Prices include Friday delivery in Manhattan,
Friday or Saturday pick-up at Union Square,
or Saturday pick-up Grand Army Plaza.

Please call **Mike Yezzi at (518) 222-5166** for more information.

Some reviews:

"Flying Pigs Farm in upstate New York still breeds the kind of pigs that produce rich, savory meat—a taste revelation." **GQ Magazine**

"Yezzi and Small sell this stunningly rich, moist 'heritage pork' in New York City to discerning restaurants like Savoy and to the ultrapremium butcher Lobel's." **Food & Wine**

"At any price, their pork is top notch...the meat is sweet, complex, and super-flavorful. Highly recommended." **New York Sun**

"A pork roast from Flying Pigs Farm is a revelation. It has a wonderful, rich flavor and a satiny buttery texture." Ed Levine, **Business Week Magazine**

"When pasture-raised meat is good, it's unforgettable. Small and Yezzi's pork is freckled with marbling and is red like beef. The meat is dense but not tough and the fat melts slowly, so when you're braising, it takes hours for it to soften, and as it cooks, the fat keep bathing the meat, making it silky. You can also cook this pork simply—grilling or roasting it, for instance. There's no need to infuse it with extra fat and flavor, which is necessary with commercial pork." Amanda Hesser, **New York Times Magazine**