

Bart, Sarah, and Ty Jones operate Red Hill Farms, a 7th generation family farm on rolling hills in northern middle Tennessee and south central Kentucky. With the original farm purchased by Bart's great-great-grandmother in the late 1860's, the family has tilled the land with pride and raised quality livestock for several generations. Bart's father and grandfather have been in the Duroc swine seedstock business since 1965, supplying breeding stock to commercial customers in 28 states and several foreign countries.

When Bart graduated from Oklahoma State University in 1996, he returned to the farm to raise pigs. He quickly learned that diversification would make the farm more profitable. Today, the farm produces hogs, cattle, tobacco, corn, and hay. Additionally, 2-year old Ty and his Uncle Mike have a large garden, laying hens, rabbits, bottle calves, and country hams.

So why is Red Hill Farms now marketing farm fresh pork? With the changing economy and the hog market in a downward spiral, the Jones family began to look for creative ways to make the farm more profitable and still maintain the legacy of hogs on the family farm. Thus, a dream of Bart's is coming true. As a member of the National Championship Meats Judging Team at Oklahoma State University, Bart had a dream of producing and marketing top quality pork from the family farm straight to your table. He is acutely aware of the many challenges in providing healthy and delicious pork for your family.

The family farm is more than a job, a career, or paycheck. At Red Hill Farms, farming is a way of life and comes with tremendous responsibilities. To be good stewards of the land, treat the animals with respect and care, give back to the community, and provide a safe, nutritious product to the customer is only a short list of the many responsibilities the Jones family takes seriously. The Jones family is sincerely dedicated to helping you understand pork – the different meat cuts, safe meat handling, the cooking options, as well as providing you with recipes – to help you put the best meal on the table for your family!



Delivering orders in the
Bowling Green, Kentucky and
Nashville, Tennessee areas.

For more information or to place an order,
please contact us:

Bart & Sarah Jones
466 Red Hill Road
Lafayette, TN 37083
Phone: (615) 666-3098
Fax: (615) 688-2721
redhillfarms@nctc.com

www.redhillfarms.net

Red Hill Farms
Swine Seedstock
Tobacco Enterprises
Red Angus and Simmental Cattle

RED HILL FARMS



PREMIUM DUROC PORK

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PREMIUM DUROC PORK

- ✦ Red Hill Farms bred and raised
- ✦ USDA inspected
- ✦ No antibiotics fed
- ✦ No animal by-products fed
- ✦ No added hormones or steroids
- ✦ No water added
- ✦ No added sodium, preservatives or flavor enhancers



Pork Burgers

Our most popular product!

Great served on an Arnold's Thin Sandwich Bun with mayo and lettuce
DELICIOUS!!

Why Buy DUROC?

The National Pork Producers Council has documented the superior quality of Duroc pork. While pork is known as 'the other white meat', a raw portion of pork that is dark pink to dark reddish pink is much more desirable.

Bright reddish pink in color, Duroc pork contains a higher percentage of intramuscular fat (marbling) and a higher pH. These unique attributes translate into a more tender, juicy and flavorful dining experience. This selection of pork enables you to enjoy pork in its natural flavor and juice, without injecting or pumping.

Are you ready for a mouthwatering, rich flavored pork experience?

Vacuum Packaged for 'no mess' convenience and longer storage life

Flash FROZEN to preserve freshness

From Our Pasture...

Corn-fed BEEF is now available

Beef will be sold in 20, 50 or 100-pound value packs
 Contact us for prices!

To Your Plate!

Pork Order Form

	<u>Approx Package Weight</u>	<u>Price Per Pound</u>	<u>Quantity (Number of Packages)</u>
Sausage Roll - Mild	≈ 1.00 pound	\$ 3.25/lb.	_____
Sausage Roll - Hot	≈ 1.00 pound	\$ 3.25/lb.	_____
Sausage Patties - Mild	≈ 1.00 pound (8 - 2 oz patties)	\$ 4.00/lb.	_____
Sausage Patties - Hot	≈ 1.00 pound (8 - 2 oz patties)	\$ 4.00/lb.	_____
Pork Burgers	≈ 1.00 pounds (3 - 1/3 lb. burgers)	\$ 3.00/lb.	_____
Ground Pork	≈ 1.00 pound roll	\$ 3.00/lb.	_____
Pork Shoulder Steak	≈ 1.25 pound (2 pieces)	\$ 3.00/lb.	_____
Pork Shoulder Roast	≈ 2 pound	\$ 3.00/lb.	_____
Center Cut Ham Steak	≈ 1.75 pound (1 piece)	\$ 3.00/lb.	_____
Baby Back Ribs	≈ 1.25 pound (2 pieces)	\$ 3.00/lb.	_____
Country Style Ribs	≈ 2.25 pound (4-5 pieces)	\$ 3.00/lb.	_____
Center Cut Pork Chops	≈ 1.25 pound (2 - 1" chops)	\$ 5.00/lb.	_____
T-Bone Pork Chops	≈ 1.25 pound (2 - 1" chops)	\$ 5.00/lb.	_____
Country Ham Biscuit Pieces	≈ .5 pound (6-8 pieces)	\$ 5.00/pk.	_____
Whole Country Ham	≈ 16-20 pounds	\$ 3.00/lb.	_____

Name

Address

Cell Phone

Evening Phone

Email Address

ORDER USING ONE OF THE FOLLOWING METHODS

MAIL ORDERS: 466 Red Hill Road, Lafayette, TN 37083

FAX ORDERS: (615) 688-2721

EMAIL ORDERS: redhillfarms@nctc.com

Expect order confirmation and estimated date of availability within 2 business days of receiving order

If you need product immediately please call for availability

Custom cuts are available at special request

Prices are subject to change