

## Pre Test for Marketing Portion of Pastured Pig Course

This is not graded and we will review the best answers at the end of the course but for now take a look and answer the best that you can. Better yet, answer in the way that makes the most sense to you, in other words, what you think is the logical answer to the question. You may be surprised how little logic is utilized in government oversight on some of these things....

1. Is it possible to sell a single pig to 16 different shareholders and provide them with a box of product?
2. What is the return policy on your farm?
3. Can your customer kill the animal on site and then cut up the carcass on your farm to take home?
4. Your cuts came back from the butcher with no weights can you still sell them at the farmers market?
5. Can I cook and sell sausages at the farmers market?
6. A customer is claiming that they got sick from some of my ground pork. The pork was USDA inspected, correctly labeled and stored, how should I handle this?
7. My pig broke its front leg one week before slaughter can I still process it?
8. My pig is sick and I need to treat it with anti-biotics can I still process it?
9. Can I get my liver back from the butcher?
10. After all this...is this going to be fun for me and my family?