



October 22, 2025

The Whole Pig is retiring...not Teresa.

Thank you, Thank you, Thank you. This has been our honor to serve each and everyone of you for over 15 years at The Whole Pig and I say this on behalf of my family, Martin, Jessica, Dean, Philip, and Stephanie. The Whole Pig model has changed multiple times since 2009 as well as Van Raay Family farms. Basically, The Whole Pig is retiring, not Teresa

HUGE thanks to Metzger Meats of Hensall, Gerhard, Heiki, your family and staff. You were there from the beginning and thank you for saying yes to our vision. Barbara VanRassel & Michael Callagan of Chef's Estate for our delicious pulled pork.

Relationships over the years....Undeniably, the best perk of owning a business working directly with our customers....is you, our customers. I will miss the weekly face to face discussions about farming, but more I will miss all of you. Because of The Whole Pig we also joined different organizations, networking groups, and attended events, and I now have a very special network of people I call lifelong friends.

I will continue to be available to speak to you or your groups about agriculture, farming, food production...especially garlic and pork. Let's be real, you know I can talk..

With the third generation of Van Raay's on our farm, we will continue to grow high quality, great tasting, nutritional pork (working with our co-op, Conestoga Meats) and expanding our Garlic production and packaging.

Our store will officially close Saturday, December 20, 2025.

Thanks again to everyone of you for being a part of The Whole Pig . CA

Love.

Teresa Van Raay
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