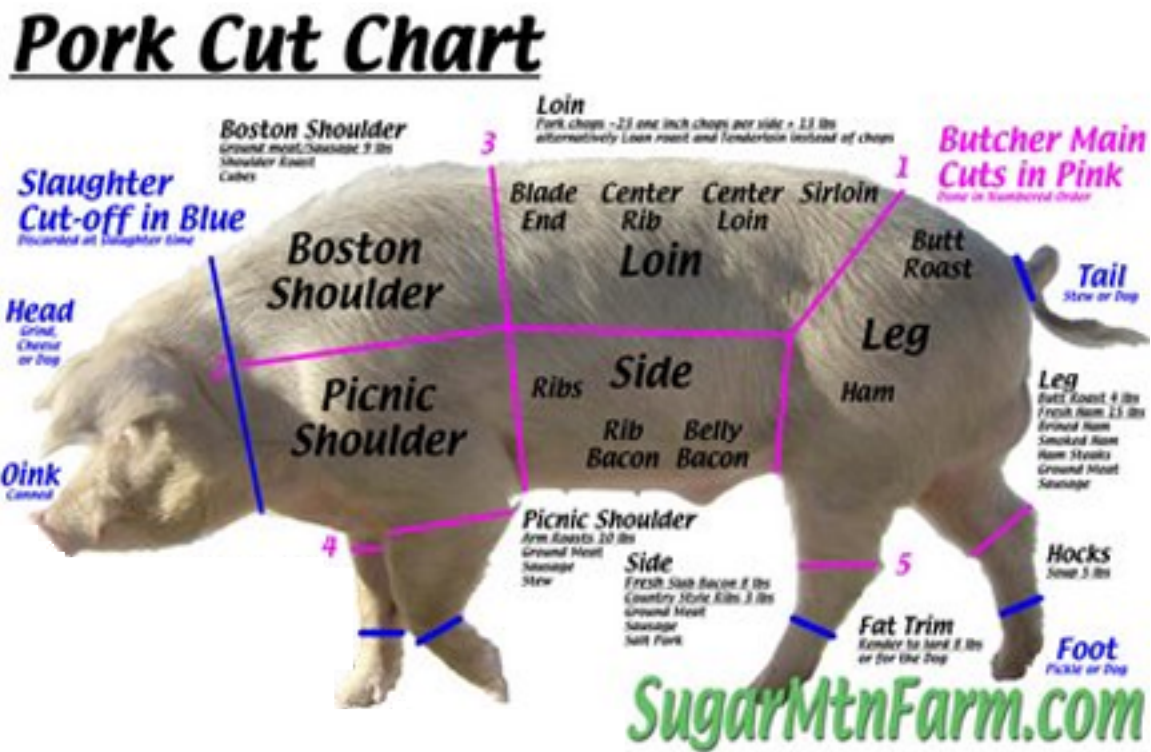


# Southwood Farms Pork Sale

**We are selling four of our pigs that have been pasture raised in our fields for 10 months eating natural nutrients, hay, vegetables from our garden and corn meal.**

The cost for a butchered and wrapped half a pig is approximately \$4 per pound. A half pig is about 23 pork chops, 2 roasts, 1 fresh ham, 8 lbs of fresh bacon slab, 3 lbs of spare ribs, 9 lbs of ground pork, etc totaling about 75 lbs in the freezer for this half pig. That was a little on the high side. Most pigs are between 60 and 70 lbs for a half share. The chart below from Sugar Mountain Farms gives you a quick graphic view.



One can select and inspect the live pig between now and Oct. 26<sup>th</sup> to determine the wholesome quality of your food. One can give specifications to the butcher for custom cuts.

For example, perhaps you want more ground meat, no hams and no roasts. Or maybe you would like tenderloin and fewer pork chops. Or perhaps you want to reduce the bacon and go with more ribs. If you aren't sure, just say "Standard cut for a family size of 2" or what ever size your family is. You'll get great meat in familiar cuts like those from the market.

The other question the butcher will ask is what type of sausage you want. Realize that this is sausage patties in one pound packages. It is not sausage in the little wiener links. We use this at our house for meatballs, chili, American chop suey, spaghetti sauce, breakfast sausage patties with fresh pastured chicken eggs, etc. The option at most butchers is: Plain (no spices), Sweet Italian, Mild Italian, Hot Italian or Maple Breakfast. For a standard cut there are only about nine pounds of sausage so just pick one type of seasoning.



The photo above shows this half pig share laid out on the table all wrapped up in cuts. Below is a chart of the actual cuts from this half pig.

Pounds	Item
13	Pork chops 1" - total of 23 pork chops, 7 packs of 2 + 3 packs of 3
3	Spare Ribs - Ask for my mother's recipe if you need one
9	Hamburger/Sausage ground meat in 1 lb packages
15	Fresh Ham - easily brined or sent for smoking
8	Fresh Bacon Slab - brine & slice or send for smoking

10	Shoulder Roast
4	Butt Pork Roast
5	Stew Bones - good for dogs if you don't make soup or stew
8	Fat - you can render this or feed it to dogs or chickens
75	Total pounds of cuts in the freezer

The reason for the pork chops being 7 packs of 2 and 3 packs of 3 is that is convenient for a family of two. If you are a family of four ask for four chops to a package, etc. The smaller pork chops near the end were packed three to a package to adjust for their smaller size, thus the two different package sizes. Total count of pork chops was 23 for the half pig. These were thick 1" pork chops. Thinner 3/4" pork chops would yield more chops from the same pig. A shorter pig would yield fewer, a longer pig more. There is some natural variation. Figure on the typical pig having around 20 pork chops per side - more is a bonus. Also note there may be an oddly sliced pork chop towards the end - small and great for a child or sandwich.



Above is that same pig packed in one picnic cooler plus the ham and bacon soon to be brining in a five gallon pail. If I took the ice out of the cooler the ham and bacon barely fit.

A typical pig would have yielded 60 to 70 lbs of cuts. This pig was a little bigger. Since these are pasture raised, heritage breed animals, they are real live creatures - thus they have some variance rather

than the cookie cutter uniformity of factory farmed products.

Two other weight terms you may hear related to pigs are:

The "hanging weight" was 78 lbs for this half pig share. One interesting thing is the left side and the right side weight slightly different amounts. On this pig the other side was 80 lbs. Thus the whole pig's "hanging weight" was  $78 + 80 = 158$  lbs. This was measured without the skin, head or feet. Note that some places measure the hanging weight with skin, head and feet on and would thus have a significantly higher hanging weight. This is important to know if you are buying by the pound hanging weight. There is some meat in the head to make into sausage but not much - weighing the way we do it without the skin, head or feet on saves you significant money on the butchering fee. It is also more representative of what ends up in your freezer.

If your pig were weighed skin, head and feet on for the hanging weight, then the cuts weight (the 75 lbs above) would be very different from the hanging weight. For this pig, the hanging weight with the head, skin and feet would likely have been about 87 lbs for the half instead of 75 lbs. That difference of 12 lbs is almost all waste that goes in the trash but you would pay for it anyways in a higher butcher bill. If you are buying by the pound then with the head, skin and feet on your would also pay a higher price for the hanging pig. Ask about this little detail if you buy by the pound "hanging weight".

The "live weight" was approximately 243 for this pig. We don't have a big enough scale for live pigs so we measure by taping them. This is a pretty good estimate. See this article about [how to weight a pig with a string](#).

The cost break down came out like this for this pig:

\$225	Half pig share
\$20	Half pig slaughter cost paid to slaughterer - on farm slaughter option
\$36	Butcher fee
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\$271	Total cost

So what did this half pig share of naturally raised pastured pork cost per pound?

**Live weight basis:**

$\$225 / 121.5 \text{ lbs} = \$1.85/\text{lb}$

**Hanging weight basis:**

$\$225 / 78 \text{ lbs} = \$2.88/\text{lb}$

**Total cost in the freezer:**

$\$271 / 75 \text{ lbs} = \$3.61/\text{lb}$

There are smoke houses that will take the fresh hams and bacon and maple cure them or smoke them to your preference. Around here there are. Smoking typically runs about 95 cents per pound.