



## What to Expect When Purchasing a Hog

How much does it cost? Your total cost will be the cost of the pig and the cost of the processing at the locker. If you purchase half of a hog, the cost, and amount of pork will be half of values listed.

How much does a pig cost? It depends on the size of the pig. We try to take our pigs to the locker when they weigh between 280-320 pounds. After butchering we expect a carcass to weigh between 210-240 pounds (225 pound average) and Yoder Family Farms charges \$1.20/pound of carcass weight. A 225 pound carcass would cost \$270.

How much does processing cost? As costs continue to rise we estimate the range to be between \$1.25-\$1.50/carcass pound paid to the locker for processing. The range depends on the locker you choose and how you have your pig processed. Smoking and further processing (bacon, sausage, brats etc.) cost more. A 225 pound carcass would cost approximately \$280-\$320 for processing. This is paid to the locker when picking up your pork.

How much pork do I get? There is a range depending on how the pig is processed, but we estimate that between 70-75% of the carcass will end up in your freezer. From a 225 pound carcass you should expect somewhere between 158-169 pounds of pork for your freezer. Depending on how you have your pig processed we expect the cost to be between \$3.00 - \$3.50 per pound of pork in your freezer. If purchasing half of a hog we would expect you to receive half of the pork for half of the total cost, but per pound cost would remain the same. See table below for breakdown of the cost and pounds of pork.

## Range of Cost and Pounds of Pork in your Freezer

		\$1.25/pound processing	\$1.50/pound processing
	<b>Pig weight</b>	300	300
	<b>Carcass weight</b>	225	225
	<b>Cost of Pig</b>	\$270.00	\$270.00
	<b>Processing Cost</b>	\$281.25	\$337.50
	<b>Total Cost</b>	\$495.00	\$607.50
<b>Pork in Freezer</b>	70%	157.5	157.5
	75%	168.75	168.75
<b>Cost per pound</b>	70%	\$3.50	\$3.86
	75%	\$3.27	\$3.60

For a half hog purchase the \$/pound should be the same but total cost and pounds of pork will be half of the total values, but cost per pound will remain the same

How much bacon do I get? Let's be honest, this is the question you have been asking the whole time. Trust us, we get it. Unfortunately, you can't make your whole pig into bacon, sorry. Bacon comes from the belly, or side, and you can expect between 14-20 pounds of bacon from a whole hog.

**You can expect the following amount of pork from a 300 pound hog:**

<b>Primal Cut</b>	<b>Total Pounds</b>	<b>Example of products</b>
<b>Loin</b>	<b>44</b>	Loin roast, tenderloin, pork chops, baby back ribs
<b>Shoulder (Butt)</b>	<b>18</b>	Boston butt (pulled pork) shoulder steaks
<b>Shoulder (Picnic)</b>	<b>16</b>	Roast, should steaks, good for ground pork*
<b>Belly</b>	<b>18</b>	Bacon
<b>Spare rib</b>	<b>7</b>	Spare ribs (can be ground up)
<b>Hams</b>	<b>42</b>	Smoked ham, ham steaks, fresh ham
<b>Other</b>	<b>24</b>	Great for ground pork products*

**\*Ground products include ground pork, sausage, sausage patties, pork burgers, brats, chorizo, etc.**

