



1/2 hog.

- \$2.25 per lb hanging weight plus processing
- \$100 deposit

Whole hog.

- \$2.25 per lb hanging weight plus processing
- \$200 deposit

All deposits are NON-refundable, but can be transferred to another person.

Average hanging weight on a whole hog is 180# - 205# (weights can vary)

Processing prices at Perham Locker Plant as of 5.7.2025

- \$1.25 cents per lb hanging weight for cutting
- \$1.50 per lb for smoking of hams and bacon
- \$60 slaughter fee

(Not responsible for price changes at locker)

NEW

¼ Hog Bundle - \$250

½ Hog Bundle - \$125



CONTACT US

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Online Store

<https://the-farm-store.localline.ca/httpsthe-farm-storelocallineca>

BACK HOME FARMS

Pork in Bulk

WHAT YOU NEED TO KNOW
BEFORE YOU BUY

280 lb Hog

(whole hog live weight)

How much meat is on a Hog?

Hanging Weight (also known as dressed weight or carcass weight) is what you get when you remove the parts that are inedible like the hide, feet, head, some of the bones and most of the innards. The dressing percentage for most hogs is about 72%. A 280 lb. hog will have a hanging weight or dressed weight of approximately 202 lbs.

Is that how much I take home?

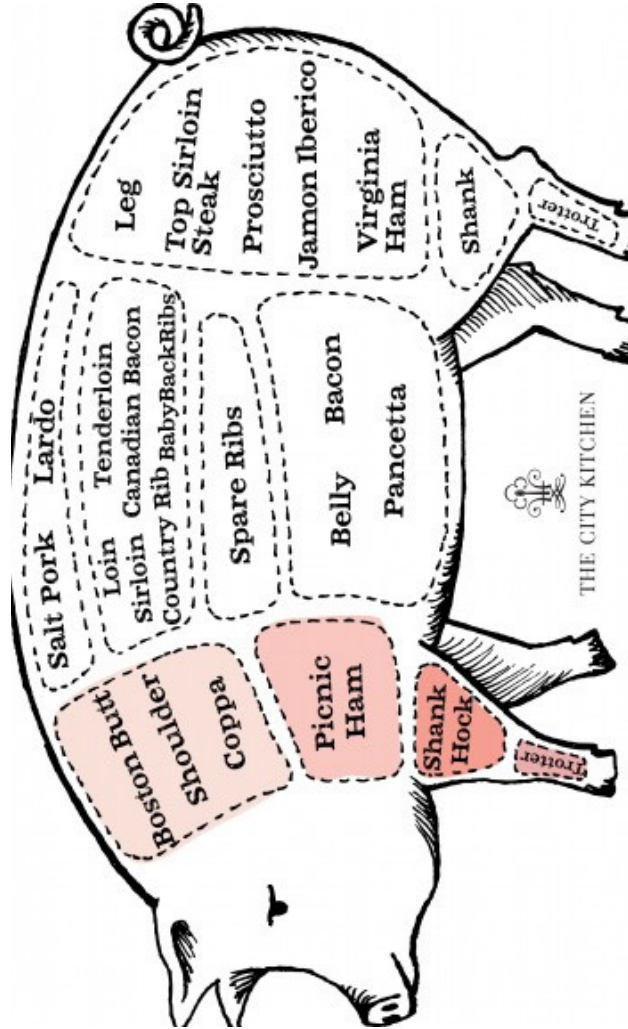
No. You take home the finished cuts or "yield". The percentage of the hanging weight that remains is called the "yield" and is generally between 70 - 75% of hanging weight. This percentage varies based on a number of factors including:

- Bone-in vs boneless cuts – This will dramatically affect yield; the more boneless cuts that are made, the lower the yield.
- The amount of fat remaining on the meat cuts – The yield will vary based on how much surface fat the cutter leaves on the cuts.
- A hog that dresses at 202 lbs. will usually yield between 141 – 151 lbs. of take home meat.

A whole hog costs you around \$4.67 - \$4.99 per pound of take-home meat. (does not include smoking)

202 lb Dressed

(whole hog on the rail)



How much freezer space will I need?

Plan on approximately one cubic foot of freezer space for every 15-20 lbs of meat. The interior of a milk crate is slightly more than a cubic foot. For a whole hog (151#), you will need about 6-7 cu. ft of freezer space.

141-151# Retail Cuts

(ESTIMATED cut & wrapped - take home)

**Here is an ESTIMATE of what you get with a WHOLE hog (your individual cuts may vary depending upon the actual size of your animal and your cut/wrap instructions):

- 55-60 chops - cut $\frac{3}{4}$ " thick - you can have them cut thicker also-ours are 1-1/4"
- 6-7 shoulder roasts - 3 lb avg (or can have cut into shoulder steaks - my favorite!)
 - If you do that, you can get 2 roasts and approximately 10 shoulder steaks
- Spareribs - 4 small or 2 large pkgs
- Side pork or Bacon - 16-19 pkgs approximately 1 lb each - Can also just get pork belly too
- Sausage - 10-13 lbs (seasoned or unseasoned)
- 2 pkgs lard (ground)
- 3 pkgs liver (if the inspector okays it)
- 2 whole ham (smoked or unsmoked) or 7-8 fresh ham roasts (not smoked)
- 1 heart
- 1 tongue
- 4 hocks (you can have these fresh or smoked)

Take as much home from the butcher as possible - please contact us if you don't know what to do with a cut.

We are here to help!