Whole/Side of Pork Information

Thinking about ordering a whole or half of pork from Bucky’s Butchery? Here’s some helpful information you should know before placing your order:

Our pigs will typically weigh about 200 lb (100 lb halves) hanging weight. We currently charge $185* flat rate for a half, and $365* flat rate for a whole hog. This price includes the meat, cut-wrap/ froze, and curing/smoking/processing. You can expect to take home about 70% of the hanging weight from a side depending on how you have things cut (bone-in vs. boneless). Typical cuts from our pigs are listed below (*Note* these are estimates as every animal yields differently). Any unwanted cuts can be included in ground/sausage meat.

### Whole Hog

- 28-32 lb Smoked ham (bone-in)
- 2-4 Pork hocks (fresh or smoked)
- 18-22 lb Smoked bacon
- 18-20 lb Pork Chops
- 2 Racks of spare ribs
- 2 Rib Roasts
- 2 Sirloin Roasts
- 12 lbs Shoulder steaks (or 16 lbs Boston Butts)
- 32 lbs Sausage/ground pork

**Average total take home weight = ~140 lbs**
**Total cost = $365.00**
**Average take home cost/lb = $2.60/lb**

### Side of Pork

- 14-16 lb Smoked ham (bone-in)
- 1-2 Pork hocks (fresh or smoked)
- 9-10 lb Smoked bacon
- 9-10 lb Pork Chops
- 1 Rack of spare ribs
- 1 Rib Roast
- 1 Sirloin Roast
- 6 lbs Shoulder steaks (or 8 lbs Boston Butt)
- 16 lbs Sausage/ground pork

**Average total take home weight = ~70 lbs**
**Total cost = $185.00**
**Average take home cost/lb = $2.64/lb**

*Prices are subject to change*