

# Hog Facts

## What you can expect

**250 lb hog will dress out at about 180 lbs +/-**

- 20 lbs chops
- 20 lbs bacon
- 20 lbs smoked hocks and jowl meat
- 30 lbs sausage/ground (split between bulk breakfast, Italian, ground, and a third sausage)
- 20 lbs ham (10 lbs ham steaks, 10 lbs smaller whole hams)
- The remainder comprised of steaks, smaller roasts, and possibly some additional sausage, also some remaining fat for lard rendering, offals, skin, bones and other remaining pieces.
- Need about 5-6 cubic feet of freezer space. (*Average Refrigerator Freezer size 3-4 Cubic Feet*)

**On average, a half pork will yield approx.**

- 90 lb of meat
- Fill 4 full-size grocery bags
- Need about 3 cubic feet of freezer space. (*Average Refrigerator Freezer size 3-4 Cubic Feet*)

Weight loss during slaughter and processing of meat from live animals to table-ready cuts is normal.

Slaughtering removes blood, hide, and inedible parts from the animal. In beef, veal, and lamb it will account for an average loss of slightly less than half the original live weight of the animal. The slaughter weight loss in hogs averages about one-quarter of the live weight.

The price will be approximately as follows if taken to Sorg's in Darien.

- **This gets paid to TCG**
  - **\$200.00 whole hog, \$100 ½ hog** deposit/reservation
  - **\$3.95** per pound – hanging weight (A big hog will be about 180 lbs +/-)
    - \$200 deposit is deducted from hanging weight cost.
- **This gets paid to Sorg's**
  - \$0.50 per pound basic processing
    - Chops, hams, steaks, roasts, ground pork, bulk plain sausage, bulk Italian sausage, bacon, heart, liver, lard
  - Add \$0.45 per pound for any meat that is ***smoked/cured***
  - \$30 slaughter fee

You choose how you want it processed and Sorg's does the rest. Sorg's will walk you through the cutting options when your hog is ready.

- NOTE: You can ask for vacuum sealed packaging. It will just add \$\$ to the cost.
  - Normal packaging is wrapped butcher paper. Included in cost.