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 HeritageFarm.htm](http://www.porkandplants.com/HeritageFarm.htm)

Ordering Red Wattle Pork

If you've ordered meat directly from a farm previously, you may already know some of this. When you order, you purchase the pig directly from us, and we will take it to a butcher of your choosing, or we can recommend a couple local butchers we've worked with. You can specify if you'd like the pig to be smaller or larger than our typical 220-230 lb live weight, this will make a difference in the size of pork chops and total amount of meat. Some butchers are booked up months in advance, especially during deer season, so you may need to contact them 2-3 months before you want a pig butchered.

You will need to provide the butcher with your cutting order (see example below) by the day the pig is taken in, so that they know exactly which cuts and any special requests you'd like. If you have not worked with the butcher previously, you may want to ask them some of the following questions:

- Do they offer Nitrate free bacon and/or cured meats, and how is it processed?
- If sausage, brats, etc. are requested, is it directly from my pig or made in larger batches from multiple pigs.

Cutting Order Example:

Name			
Address			
Phone			
PORK	CUTS		Per Pkg
Smoked Bacon Yes or No	Chops		
	Steaks		
Sliced Yes or No	Roasts		lb.
Nitrate Free Yes or No	Side Pork	Yes or No	lb.
	Sliced	Yes or No	

Smoked Ham Yes or No	Spare Ribs	Yes or No	
	Neck Bones	Yes or No	
Steak _____ per pkg			
Roast _____ lb.	Hocks	Yes or No	
Nitrate Free Yes or No	Liver	Yes or No	lb.

Lard	Sausage:		
None	Seasoned	Ground Pork	lb.
Ground	Patties	Links	
Not Ground	Bratwurt		

After we take in the pig, the butcher will provide us with the “hanging weight” (before it is cut up for your order), and we will send you an invoice for the cost of the pig, which you can send a check or call with your credit card number. You will then pay the butcher directly for their processing costs.

For example, a typical 220-230 lb pig will be around 180 lb dressed weight, so the pig cost will be 180 lb @ \$1.99/lb = \$358.20. The butchering costs will be based on the size of pig and what you request for processing, but average cost for a whole pig will be around \$150.

The final amount of meat you get will depend on the pig and what cuts you request, but here’s a rough estimate of how it might break down:

Pork Chops	27	- 2 per pkg
Ground Pork	20	- 1 lb pkg
Front Shoulder Roast	2	approx. 3 lb pkg
Fresh Ham Roast	3	approx. 5 lb pkg
Pork Steak	4	approx. 1 lb pkg
Spare Ribs	1	approx. 1 lb pkg
Ham	3	approx. 5 lb pkg
Bacon	20	1 lb pkg
approx. 100 lb. total		