

P L E A S A N T G R O V E
H O M E S T E A D



WHOLE HOG CUTTING GUIDE

Fill your freezer with the exact cuts of bulk
pork your family needs!

P L E A S A N T G R O V E H O M E S T E A D . C O M



PLEASANT GROVE HOMESTEAD

ZACH AND ASHLEY WENKE

Located in Montezuma, Iowa, Ashley & Zachary Wenke provide meat, produce, eggs & honey to surrounding communities through farmer's markets, cooperatives and other direct to consumer channels! What started off as a journey to fill their own freezers quickly turned into an adventure to meet the needs of supplying others with nutrient dense, chemical free products as well!

PLEASANT GROVE HOMESTEAD

At Pleasant Grove Homestead, we raise heritage herford hogs. A breed known for their easy temperament, high quality marbling and their ability to be raised outdoors. We feed them all of our veggie scraps from the market garden, plus lots of excess milk from our milk cow. They are supplemented with locally ground grain. They are free to range, providing the meat with more omega-3's, vitamin E and A and dark colored, tender meat due to their ability to move their muscles in the sunshine! When the pork cuts hit your table, you benefit from their healthy lifestyle.

WHOLE HOG CUTTING GUIDE

Purchasing a whole hog, or half a hog can be daunting when you are unsure what exactly you are purchasing. There are many different terms, cuts of meat, and payments to be made. Common terms that will be found are live weight, hanging weight, and packaged weight. **Live weight** is what the hog weighs still alive. This includes the weight of hide, blood, fluids, etc. **Hanging weight** carcass weight is the weight of the hog after it has had the head, internal organs,

blood, and skin removed. This weight is generally 60% of the live weight. **Packaged weight** is the weight of everything you take home as the consumer. The packaged amount depends on what types of cuts you chose. The more ground or boneless cuts you chose, the less packaged weight you will be bringing home because the bones are left behind.

PAYMENT

When purchasing a whole or half a hog, there are different costs that will occur. Often times, producers will require a deposit for the hog. Consumers will pay for the hog based on the hanging weight of the animal. The meat locker generally communicates this information to the producer.

The consumer will then pay the locker for the processing fee. These fees will vary between lockers. Processing fees are typically on a per pound basis based on the hanging weight. Fees may include killing and disposing fees. Locker appointments are generally set up by the producer.

DIFFERENT CUTS

There are many different cuts of pork you are able to receive from a whole or half of a hog. Listed below are the **primal cuts**. Primal cuts are larger chunks of meat from which the cuts you receive are cut from.



PORK LOIN

Pork loin is a long, cylindrical cut of meat that stretches from the shoulder to the back hindquarter. Pork chops and the tenderloin come from the pork loin area.

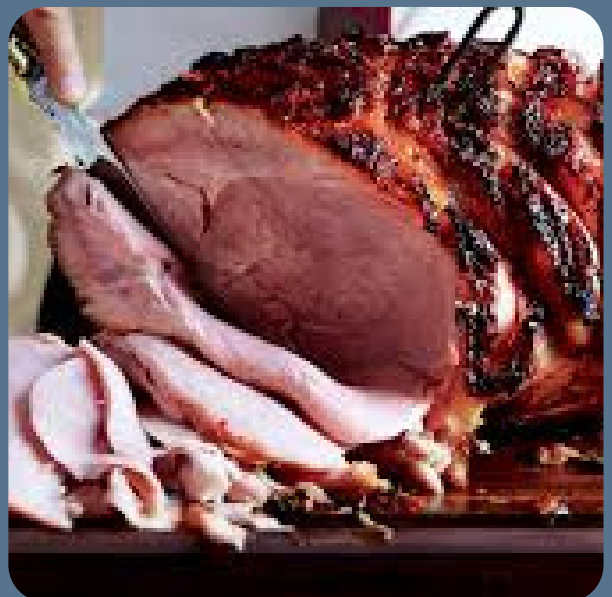


PORK SHOULDER

The pork shoulder, also known as the pork butt, is from the front shoulder area of the pig. The shoulder is generally in two sections, the Boston butt and the picnic shoulder.

HAM

Ham is the rear hindquarter of the hog that has been cured and/or smoked. These are typically made into cured ham roasts or cut into ham steaks.





BELLY/BACON

Bacon is sliced and cured belly meat. Pork belly is “fresh” meaning it is uncured.

SPARE RIBS

Ribs are located along the chest of the pig. Spareribs are the most common type of ribs, You can choose to have them cut or whole.



GROUND PORK/ SAUSAGE

Ground pork and sausage is any meat of the pig ground up. The ground pork is then seasoned with herbs and spices to make sausage. Ground pork can also be made into bratwurst!

Extras/Other Cuts

Pork Jowl: Jowl meat comes from the jaw or cheeks of the pig. This can be cured like bacon or ground.

Pork Leg/Pork Hocks: The pork hock, also known as the ham hock, is the joint that attaches the leg to the foot. It contains connective tissue, bone, and fat.

When you are purchasing a whole hog, the WHOLE (or half) hog is yours to keep and take home. This includes the bones, organs, and lard. You can ask around to see if anyone wants these items or you can make use of these yourself. Many lockers will not render the lard for you, but you can do it yourself! Watch our video and read our post to learn how!

<https://pleasantgrovehomestead.com/how-to-render-lard-and-tallow-using-animal-fat/>

EXAMPLE BREAKDOWN

Listed below is an example breakdown of what one customer recently ordered when purchasing a whole hog. The weight and price of the pig you receive is subject to change:

Hanging weight: 225

Price paid to Pleasant Grove Homestead: \$675

Price paid to Wanders Farms for processing and seasoning: \$327.84

Pounds of meat in freezer: 172

Price paid per pound: \$6.10

Cuts received:

- 5 packs of skinless cheddar cheese brats
- 15 pounds of breakfast sausage
- 10 pounds of ground pork
- 1 tenderloin
- 22 uncured ham (fresh) and shoulder roasts
- 8 packs of Iowa Chops (2 per pack)
- 1 large boneless loin
- 30 pounds of bacon
- 6 quarts of leaf lard (rendered by family)

STANDARD CUT OF WHOLE HOG

If you are still unsure of what cuts to choose for your whole hog, below is what most lockers would say is a standard cut.

- 3-4 shoulder roasts
- 26 thick cut pork chops
- 2 cured and smoked hams
- 20# cured bacon
- ground pork
- breakfast sausage

All of these are approximate quantities as the weights of pigs will vary.

FAQ

Do I have to select all the cuts of pork?

No! You do not have to get all the different cuts of pork. If you do not want ham, you do not have to order it! Instead, you can receive more ground pork.

NOTE ON PROCESSING FEES

Most lockers charge per pound for processing and grinding. It is important to remember the more work the processor does, the higher your bill will be. This includes curing for bacon and grinding and seasoning sausage.



READY TO RESERVE YOUR HOG?

Join our email list at the website below for up to date information for when hogs become available! While you're there, check out our resources and recipes!

L E A R N M O R E A T

pleasantgrovehomestead.com