

What's in a share of pork

How much pork comes in each size, and the choices you'll make on your cut sheet.

This is just an overview of what's available. It isn't meant to overwhelm you. It's here so you get an idea of what you'll take home, and I'll help you with the rest.

Each size at a glance

Half Hog 90 lbs of pork, about	Whole Hog 180 lbs of pork, about
About 125 lbs hanging weight	About 250 lbs hanging weight
About 3 cu ft freezer space	About 6 cu ft freezer space
2 to 4 people	4 or more people

Weights are estimates. Every hog is a little different, and so is every cut sheet.

Where your pounds come from

A hog is cut into four parts. Here's roughly what each one gives you.

	What it becomes	Half hog	Whole hog
Loin The back. The most tender cuts.	Pork chops, tenderloin, loin roasts, baby back or country-style ribs	20 to 25 lbs	40 to 50 lbs
Shoulder A little fattier. Great for sausage.	Boston butt roasts or pork steaks, plus sausage	20 to 25 lbs	40 to 50 lbs
Leg Lean. Best cooked low and slow.	Ham roasts or ham steaks, hocks	25 to 30 lbs	50 to 60 lbs
Belly The part everyone wants.	Bacon or side pork, spare ribs	10 to 12 lbs	20 to 25 lbs

Filling out your cut sheet

Every butcher's form asks about the same few things. Here's what each one means, and what to pick if you're not sure.

The question	Your choices	Not sure? Pick this
Pork chops	How thick, and how many per package	3/4 inch, one chop per person in your family
Shoulder	Pork steaks or Boston butt roasts	Roasts if you like pulled pork. Steaks if you like to grill.
Roast size	2 to 5 lbs, or grind them	3 lbs
Belly	Bacon or side pork, and how thick	Bacon, regular thickness
Ham	Smoked or fresh, steaks or roasts, or grind it	Smoked, cut in quarters
Hocks	Fresh, smoked, or grind them	Grind them
Spare ribs	Keep them or grind them	Keep them
Sausage	What your trim gets made into. Usually 1 kind for a half and 2 for a whole.	Breakfast sausage or brats
Extras	Liver, heart, tongue, and lard	Check them only if you'll use them

Sarah's tip: Our family keeps two pigs a year, mostly so we don't run out of bacon. We don't need that many chops or hams, so I grind a lot of it into brats and breakfast sausage.

Anything you grind turns into more sausage. Grind your hams or roasts and you'll get more sausage and fewer of those cuts. Your total pounds stay about the same.

Frequently asked questions

How do I tell the butcher what I want?

Each butcher has their own cut sheet, and most are filled out online. Once you choose your butcher, I'll send you the link for theirs.

What does processing cost?

Each butcher sets their own rates. Plan on about \$300 for a half and \$600 for a whole. Smoked and cured items cost a little more. You pay the butcher directly at pickup.

How can I get more bacon?

Order more pigs. A whole hog gives about 15 to 20 lbs of bacon, and there's no way to get more belly out of one hog.

Can I butcher my own pig?

Yes, if you buy the whole hog. We weigh it live and you pay by that weight instead of hanging weight. You come to the farm, we load it on your trailer, and you process it at home.

The online form doesn't list the extras I want.

Fill it out as best you can and put your extra requests in the comments. Be specific. You can also call the butcher shop.

What does hanging weight mean?

It's the weight of the hog at the butcher after the head and insides are removed. We charge by the pound on this weight. The pork you take home weighs less because it gets trimmed and deboned.

What do I do with hocks?

Slow cook them. We keep ours fresh with the skin off and use them in sauerkraut and dumplings. They also make great pulled pork.

Will it taste like store pork?

No. Our pigs live outside with pasture 24/7, and you'll taste the difference.



Still have questions?

Call or text me anytime. I'm happy to help you figure out your cut sheet.

Call or text: 507-217-9820

Email: sarah@naturespantry-farm.com

Instagram: @naturespantryfarm

Online: naturespantry-farm.com

58258 366th Street, Lafayette, MN 56054