



Pork Pricing Guide

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Pastured Pork: \$3.75/lb. on the Hanging Weight – includes custom processing & packaging (smoking/curing costs not included)

Live wt.	Hanging Wt.	Est. Pkgd. wt.	Cost/whole	Cost/half
225 lbs.	168 lbs.	118 lbs.	\$630.00 + smoking	\$315.00 + smoking
250 lbs.	188 lbs.	131 lbs.	\$705.00 + smoking	\$352.50 + smoking
275 lbs.	206 lbs.	144 lbs.	\$772.50 + smoking	\$386.25 + smoking
300 lbs.	225 lbs.	158 lbs.	\$844.00 + smoking	\$422.00 + smoking
350 lbs.	263 lbs.	184 lbs.	\$986.25 + smoking	\$493.00 + smoking

NOTE: These are estimated weights and costs. Hanging weights and processed weights will vary on each animal.

Terms Defined

Live Weight: weight of the live animal when delivered to the butcher shop

Hanging Weight: weight of the hanging carcass after the initial butchering and nonviable parts are removed (head, feet, non-edible organs, skin, etc.); *approximately 75% of live weight*

Actual Weight: actual pounds of packaged meat after processing; *approximately 70% of the hanging weight*

Custom Processing: allows you to choose how you want your meat cut up and packaged; what size roasts, thickness of chops, how many cuts/links/patties per package

Cutting Instructions: instructions given to butcher on how you'd like to have your meat processed and packaged

Cutting Chart: a chart listing the different cuts available when processing an animal

Standard Chop Thickness: sliced ¾" thick – please specify if you want them thicker or thinner

Quick Facts

- Average processed, packaged cost - \$5.25-\$5.50/lb. plus any smoking/curing costs. Actual total packaged weight **will vary** depending on number of boneless/bone-in cuts ordered. If you order only boneless cuts, your price/lb. increases. If you utilize as many bone-in cuts as possible or save bones for bone broth, then your price/lb. decreases.

- All meat is frozen immediately after processing.

- Smoking Fees: \$2/lb. - all natural, chemical-free cure (*no chemical or synthetic nitrates/nitrites*)

- Processing done at our local, state inspected, butcher shop

Cut Suggestions

Chops (butterfly, ctr. cut, bone-in), Co. Style Ribs, Baby Back Ribs, Spare Ribs, Tenderloin, Shoulder Butt Roast, Fresh Ham (whole, cut, or sliced). **Smoked Cuts:** Bacon, Jowl Bacon, Smoked Ham (whole, cut, or sliced), Ham Hock, Pulled Pork (smoked/fully cooked). **MSG-free Sausage Seasonings:** Homestyle (signature blend), Family Style (salt, pepper, gr. mustard), Tomato Basil, Organic Italian, Organic Bratwurst, Organic Polish, Chorizo (Mexican sausage), Breakfast Links (Homestyle blend) – can be made into patties, links, 1#, 2# packs

Customer pick up at *Homestyle Butchering*, 59989 E. County Line Road, Middlebury, IN Ph. (574) 825-4602

Full payment is due when picking up your meat – please pay with check or cash.