

# PORK 2025

## *BUYING PORK IN BULK*

I am here to walk you through the process of buying pork direct from our farm, and explain the different cuts of meat available when you order meat this way.

Our pork (*raised without antibiotics and artificial growth hormones*) reduced rate is **\$4.50/lb hanging weight + processing**. Hanging weight is the weight of the animal after the butcher has removed the skin, head, hooves, and digestive tract. As the meat is cut into packages for you to take home, excess fat and large bones are removed, so you will take home less weight of packages than the hanging weight. If you request all of the bones and fat, then the weight of packages you take home will be equal to the hanging weight.

A 1/2 HOG hanging weight will average 100 lbs. For pricing this means:

**1/2 Hog average cost is \$450 + processing.**

**Whole Hog average cost is \$900 + processing.**

## How to Order

Your order is secured after you place a non-refundable deposit of \$200 per half. Deposits can be paid via check (*make checks out to Great Heritage Farm LLC and mail to 57098 310th St. Winthrop, MN*) or you can pay online at [www.greatheritagefarm.com/order-pork](http://www.greatheritagefarm.com/order-pork) (note: larger deposit required for online deposits)

Once the animal is brought to the butcher and we get the “hanging weight” of your animal, your deposit will be subtracted from the total amount and the remaining balance is due within 1 week.

Our next butcher dates are for the end of January 2025 with **George’s City Meats in Nicollet, MN**. The butcher will take your cuts over the phone, which will allow you to be specific about what you are asking for. They are great to work with and can quickly answer any questions you may have.

1-3 weeks after your processing date, the butcher will call you when your order is ready to be picked up. You pay the butcher for processing fees. George’s City Meats charges around \$230 per WHOLE hog or \$115 half hog to butcher (*subject to change*). This includes hams and bacon, if you decide not to have meat cured your final cost will be less. The meat will be frozen so plan to bring 3-4 boxes or coolers per quarter to get your meat home.



Great Heritage Farm

**Still have questions? *I’m here to help.***

Contact Leah at 507-232-9902 or [leah@greatheritagefarm.com](mailto:leah@greatheritagefarm.com)