

PASTURED PORK 2026

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 \$225 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 request an online invoice for credit card payments.

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 butcher slots will be at **Schmidt's Meat Market in Nicollet, MN** in October 2026. 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. Please visit <https://schmidtsmeatmarket.com/custom-processing/> to see current butcher rates. The meat will be frozen so plan to bring 3-4 boxes or coolers per half to get your meat home.

Fill Your Freezer with Pastured Pork this Year!

Below are some of the most common cut options for your pork. Every animal cuts a little differently and take home weight will differ based on hanging weight and cuts you choose, but this will give you a general idea of what to expect from a pastured pork share.

What to Expect from Half a Hog

A typical half a hog should give you 60 to 70 pounds of pork.

Typical cuts from 1/2 hog

- 12 to 14 pounds of pork chops
- 3 4-pound shoulder roasts
- 3 pounds of spare ribs
- 8-10 pounds of bacon
- 15-18 pounds of ham
- 2 hocks
- 6 to 10 pounds of ground pork or sausage
- Additional products: heart, liver, tongue, fat and lard

Freezer space

50 pounds of pork can fit in an empty, average-size home freezer with 2.25 cubic feet of space.



Great Heritage Farm LLC

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

Contact Leah at 507-232-9902 or leah@greatheritagefarm.com