

University of Wisconsin  
Bucky's Butchery  
UW Meat Laboratory  
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## **Whole/Side of Pork Information**

Thinking about ordering a whole or half of pork from Bucky's Butchery? Here's some helpful information you should know before placing your order:

Our pigs will typically weigh about 200 lb (100 lb halves) hanging weight. We currently charge \$185\* flat rate for a half, and \$365\* flat rate for a whole hog. This price includes the meat, cut/wrap/freeze, and curing/smoking/processing. You can expect to take home about 70% of the hanging weight from a side depending on how you have things cut (bone-in vs. boneless). Typical cuts from our pigs are listed below (\*Note\* these are estimates as every animal yields differently). Any unwanted cuts can be included in ground/sausage meat.

### **Whole Hog**

28-32 lb Smoked ham (bone-in)  
2-4 Pork hocks (fresh or smoked)  
18-22 lb Smoked bacon  
18-20 lb Pork Chops  
2 Racks of spare ribs  
2 Rib Roasts  
2 Sirloin Roasts  
12 lbs Shoulder steaks (or 16 lbs Boston Butts)  
32 lbs Sausage/ground pork

Average total take home weight = ~140 lbs  
Total cost = \$365.00  
Average take home cost/lb = \$2.60/lb

### **Side of Pork**

14-16 lb Smoked ham (bone-in)  
1-2 Pork hocks (fresh or smoked)  
9-10 lb Smoked bacon  
9-10 lb Pork Chops  
1 Rack of spare ribs  
1 Rib Roast  
1 Sirloin Roast  
6 lbs Shoulder steaks (or 8 lbs Boston Butt)  
16 lbs Sausage/ground pork

Average total take home weight = ~70 lbs  
Total cost = \$185.00  
Average take home cost/lb = \$2.64/lb

\*Prices are subject to change