Your purchase of a custom ½ or whole pork starts with your deposit payment. All pork is processed in the fall, usually October and we will let you know the exact date as soon it is arranged with the processor. Just prior to the processing day we will send you an email with all the necessary information you need to get the meat cut according to your preference and liking.

The kinds and amount of cuts you take home will depend on the cuts you choose. The people at Sorg Quality Meats will be happy to assist you in making those decisions, so you can make the best use of your meat and have the cut you need for your favorite recipes.

It takes about 10-14 days for cured and smoked cuts like ham or bacon before they are ready to be packaged. Once the meat is cut and packaged and the exact weight for your order is established we will invoice you for the remaining balance of your order.

Pick up is from the processor where you will pay for the processing feed separately and directly to the processor.

**Typical cost for ½ hog** with a hanging weight of approx. 95lb is $413 ($4.35/lb)

Processing cost for ½ hog is approx. $90

Total approx. cost for ½ hog: $503.

**Required Freezer Space:** The avg. Half Pork will yield approx. 75lb of meat to take home and fits in approximately 4 full-size grocery bags.

**On avg. with ½ hog you will take home**:

1 - 15lb Ham

20-25 - 3/4”Pork Chops

2 - 3lb Pork Roasts

3-4 -3/4” thick Pork Steaks

10lb - Bacon

2 - Pork Hocks

15lb - ground Pork or Sausage

 -Neckbones w/ meat

 - Liver or Liversausage

**For a whole hog it will be double the cost for double the meat.**