

Whole Hog

A Whole Hog is \$6.50 per pound on the hanging weight plus the cost of smoking. This is the weight of the Hog before being processed into cuts. Hanging weight ranges from 160-200 pounds. You can expect about 100-140 pounds of pork back depending on cuts chosen.

There is a \$200 deposit required and it is non-refundable. The remainder of the balance is due upon first pick-up.

Pork comes back cut, flash frozen and vacuum sealed to preserve freshness that will last a whole year in a deep freezer. A Whole Hog will take up 5-6 cuft of freezer space. We recommend a manual defrost chest freezer for long term storage.

The cut sheet form needs to be filled out by your processing date. If we do not receive this information by your processing date, we will fill your cut sheet out as our standard cut sheet. Which is shown to the right. Jowls and belly will be smoked for bacon and Hams will be ground.

Whole Hog Sample

- 20-30 pounds of Ground Pork
- 16-18 pounds of Smoked Bacon
- 2-4 pounds of Smoked Bacon Ends
- 16-20 packs of Bone-In Chops (2 per pack)
- 4 Half Racks of Spareribs
- 4-6 Boston Butt Roasts
- 4 Shoulder Roasts
- 2-4 pounds of Leaf Lard
- Organs

Ground pork can be traded back for any of our sausage we carry in stock. Flavors are below.

Sausage Flavors

Bulk: Breakfast or Sweet Italian

Linked: Sweet Italian, Fresh Kielbasa, French Apple, Fresh Chorizo & Hot Italian.

The Pumpkin Farm
72 Milford St
Medway MA 02053