About the Cuts

An example of what you’d approximately get from a typical 250 lb. (live weight) whole pig:

- 26 lbs. Pork chops 1” – total of 46 pork chops, 14 packs of 2
- 6 lbs. Spare Ribs
- 18 lbs. Fresh ground pork or sausage in 1 lb. packages
- 30 lbs. Fresh Ham – to cook, or for smoking
- 16 lbs. Fresh Bacon Slab (two sides) – brine or for smoking
- 20 lbs. Shoulder Roast
- 8 lbs. Butt Pork Roast
- 10 lbs. Stew Bones
- 16 lbs. Fat – to render into lard

160 Total pounds of cuts in the freezer

To give you an idea of how much freezer space a whole cut up pig might take up, the frozen pork will fit into two large coolers (minus the fat for rendering, liver which doesn’t usually go to the butcher, feet, tongue, and heart).

Any smoked meat will need to be brought back to a cut shop to be sliced and packaged. This will be an additional cost to you. You will pick up these smoked items unfrozen so they will need to go directly to whoever is going to cut them up for you. Be sure you have an appointment for those smoked items that coincides with your pick up date from the smoke house.

The sides of bacon (there will be 2) will need to be sliced into one pound packages. The Hams will be very large and unless you use them for a large crowd of people, you will want to have some ham steaks taken off of them and packaged.

Fact sheet by Dot Perkins, UNH Cooperative Extension Agricultural Resources Educator
November 2011

Visit our website: extension.unh.edu

UNH Cooperative Extension programs and policies are consistent with pertinent Federal and State laws and regulations on non-discrimination regarding age, color, handicap, national origin, race, religion, sex, sexual orientation, or veterans status.