

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 \$200* flat rate for a half, and \$395* 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 = \$395.00
Average take home cost/lb = \$2.82/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 = \$200.00
Average take home cost/lb = \$2.85/lb

*Prices are subject to change