



217 Austin St. Pickrell, Ne 402-673-3480

Frequently asked Pork Processing Questions

Q: How long will it take to process my order?

A: Hogs typically hang to age less than 5 days after slaughter. Requests for a shortened or extended hang time are not guaranteed due to processing schedules. Curing of products & specialty items take an additional 1-2 weeks processing time.

Q: How much meat am I going to get from my hog?

A: Live slaughter hogs typically weigh between 250-300 lbs. During slaughter there is around 25-30% weight loss from removing inedible parts of the hog, leaving the carcass weight to be around 180-200 lbs. A standard processed hog will typically average a 60-80% yield from the carcass weight, leaving an average of 120-140 lbs. of meat that you take home to your freezer.

Q: How much will it cost to process my hog?

A: An average hog weighing 180 lbs. with a standard process will cost in the ballpark of \$350-400.00 for processing. The cost of the hog is figured separately & typically depends on the market rate at the time of slaughter.

Q: If I am wanting to purchase a hog & don't know of a producer can you get one for me?

A: Yes! We keep a current list of customers that are looking to buy as well as a list of producers that are looking to sell. We are typically able to provide you just what you are looking for from one of our local producers within a 4 week time frame depending on scheduling availability. Give us a call or send us a message & we will be happy to help you find just what you are looking for!

Q: Do I have to purchase a whole hog?

A: No, we process hogs as a whole or a ½. There is a splitting fee for processing ½ hogs. See the pricing sheet for more information on cost.

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Q: Do you make specialty products in house at your location or do you send it elsewhere?

A: Everything is made here in house! We do not send any of your meat elsewhere for processing or finishing. We cure & smoke all of our bacons, hams, chops, as well as process all of our specialty items from start to finish.

Q: Can I get more than 1 type of sausage with my processing?

A: With an average sized whole hog & standard processing you are typically able to choose 2 different flavors of trim. You will need to have a minimum of 40 lbs. to have multiple kinds. If you are choosing more than 1 thing please note in the comment section which one you would prefer over the other in the case that you do not have enough to split. If not noted the more standard of the 2 options will be chosen.

Q: What happens with the cuts (such as pork chops, etc.) if I don't want them?

A: All of the meat stays with you! Things that are not wanted such as pork chops or other cut meat are put to grind for your choice of trim.

Q: Do I get my own meat back that I brought in or purchased?

A: Yes! Everything is assigned a number and labeled from the time it comes in for slaughter to the time it goes out the door with you. There is NEVER a time that you do not get back exactly what is yours.

Q: What if I am not satisfied with my finished product?

A: If for any reason you are not satisfied with your product you must contact us within 30 days of your invoice date. Items will not be returned or replaced after 30 days.