

WEATHERTOP FARM PORK: WHAT YOU NEED TO KNOW

COST: If you order pork you can expect to pay around \$700-800 for a whole or \$350-400 for a half. Here's how it breaks down:

Payment to Weathertop is by live weight, currently \$2.20/lb.

Average weight of a "live animal" is around 275 lbs. (or 138 lbs. for a half), which comes to about \$600 for a whole (\$300 for a half).

Payment to Thompson's for processing comes to around \$165 for a whole (\$82 for a half). This includes a \$55 kill fee per animal (\$27.50 for a half) and a \$0.55/lb hanging weight charge for cut, wrap & freeze (hanging weight average for a whole would be around 200 lbs., or 100 lbs. for a half). Please remember all these figures are only a **rough estimate** to give you an idea of what to expect. Sometimes the hogs are larger, sometimes smaller.

WHAT YOU TAKE HOME: Out of a 275lb. live animal (with a 200 lb. hanging weight) you can expect to take home around 70-75% (130-160 lbs.) of meat. This will vary a lot depending on how you choose to have your pork cut. If you request lots of bone-in roasts and all the fat and organs you'll take home more weight than if you get boneless cuts and a lot of it ground. Here's a [chart](#) that explains how the dressing percentages work in converting a live animal into meat.

PAYMENT: We take payment when you come to pick up your pork. We accept cash or check only. Sorry, no credit or debit cards.

You will need to make **2 separate payments**, one to Weathertop, and one to Thompson Meat Processing. If you're paying by check, please remember to bring 2 separate checks.

PICK-UP: We will meet you at Thompson Meat Processing in Floyd on your specified pick-up date which will be arranged close to butchering time. Typically, pick-up is early afternoon on a Thurs or Sat in May and Oct. Here's their phone#: (540) 745-4311. Address: 1094 Christiansburg Pike NE, Floyd. Website: <https://www.thompsonsmeats.com/>

DIRECTIONS: From the traffic light in Floyd head N on 221, take a left onto rt.615, Christiansburg Pike, go about 2 miles, Thompson's will be on your left.

From Blacksburg/Christiansburg (a little shorter, but a windy drive) take Franklin Rd to Pilot, at the Pilot PO turn right on 615/Old Pike Rd (becomes Christiansburg Pike), go about 9.5 miles and Thompson's will be on your right.

There's a sign out on the road, follow the driveway back between a couple houses and you'll be there.

CONTAINERS for PORK TRANSPORT: Thompson's will have your pork ready to load straight from their freezer. They do not provide boxes. You will need to **bring your own coolers/boxes**. 2 of the 48 qt-size coolers will be plenty of room for a half hog.

It is easiest if you leave your coolers/boxes in your car, Thompson's will help you load the pork directly into your containers to save you having to lift them back into your car.

When it's your turn please BACK your car up into the pick-up area to facilitate loading.

CUTTING INFORMATION: We will provide you with 2 cut sheets. One lists all the options for each section of the animal, the other is blank. Please make your selections on the BLANK cutting order form and return it to us. Use the list of options only as a reference. If you need help, please ask. If you'd like more details about how the pork is cut, what comes from where and what should be used to cook what, etc, here are a couple sites we have found helpful:

http://www.amazingribs.com/recipes/porknography/pork_cuts.html

<http://www.extension.iastate.edu/Publications/PM2076.pdf>

WHAT COMES WITH MY HOG?

Here is a basic idea of what you might get from your half hog should you choose to have it cut that way:

Meat from a typical **HALF** hog (from a 250-270 lb. whole live animal) consists of approximately:

12-14 lbs. pork chops

6-10 lbs. ground pork and/or ground sausage

2 packages of spare ribs (1.5 lbs.)

1 ham (15-18 lbs.; can be cut smaller)

3 shoulder roasts (4 lbs.)

8-10 lbs. bacon

2 smoked hocks (0.75 lbs.)

(Variety meats, if desired, such as heart, liver, tongue, and fat/lard)

ALL CUTS WILL BE VACUUM SEALED: Thompson Meat will have your pork packed very well and frozen in trays in their walk-in freezers, all ready to go.

MAKING CUTTING CHOICES FOR YOUR PORK: Sometimes confusion arises if this is your first time purchasing pork this way. In the grocery store you get a great variety in choice of cuts. But when you're getting just one half animal you have to make choices. You cannot, for example, get both a loin roast and pork chops from one half. Those come from the same part of the hog, so you can only get one OR the other. It may be helpful to consult some of the links mentioned above. If you have questions we're happy to help!

UNFAMILIAR PARTS:

Don't avoid some parts because you've never heard of them before! For example:

Backbones: These are fabulous slow-cooked or made like ribs. Some of the pieces have significant meat on them, and the flavor is wonderful.

Jowl: this is from the cheek, and is high in fat similar to side meat, in fact you can cure it just like bacon and slice and cook it up the same way. It's also fabulous as a very low/slow roast in the oven all day.

WHY CAN'T I GET BOTH SEASONED AND UNSEASONED SAUSAGE?

The simple answer is that they don't have the time to stop, break down and clean the grinding equipment in the middle of making your sausage. However, if you're getting more than one half you can get one half seasoned and one half unseasoned.

EXTRA PARTS?

If you are looking for some extras like tail, ears, spleen, or for a specific cut that you do not see listed on the form just make a note to the butcher, or call and talk to them directly: (540) 745-4311 they will help you out if they can.

WHY DON'T I GET SKIN ON MY PORK?

All **hogs will be skinned**, they do not have the equipment to do scalding at the processor, and this means no skin on any hogs.

If you are getting a whole hog (or more) then you may fill out a separate cut sheet for each half if you wish.

Also, if you are particular about getting a smaller or larger whole or half you can make a note of that on your cutting order.

CURING: Thompson's meat Processing does NO CURING. If you'd like to try your hand at curing your own bacon or some other cut please make a note to "save whole for curing". There is a lot of information on the internet about home-curing. Here's one site that avoids using the store-bought "curing salts" (which add artificial nitrates) and provides some thorough details:
<http://www.imafoodblog.com/index.php/2009/02/25/how-to-cure-and-smoke-bacon>
Personally I like to use a salt, black & red pepper and dark brown sugar cure.

IF you opt to have your side meat sliced please note that they slice it by hand and can only go as thin as about 0.25" as they do not have a bacon slicer.

We look forward to providing you with some delicious pork!!

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