Purebred Duroc Hogs Price Sheet

NSR-registered Duroc " raised on a small farm " finished to about 300 lb " [Nine Peaks Farm] " [ninepeaksfarm@yahoo.coml]

$4.50 per lb

hanging weight (the cleaned carcass weight)

What your hog costs

A 300 lb hog typically hangs at 72 80% of live weight. You pay for the actual hanging weight measured at the processing plant.

Hanging weight	Price paid to the farm
216 lb (lighter)	$972
228 lb (typical)	$1,026
240 lb (heavier)	$1,080

Half hog: half of these figures.

What you pay per pound of packaged pork

The processor bills you separately for kill, cutting, wrapping, and any curing or sausage. We estimate **$300 $450** for a whole hog; the processor's own quote governs. Packaged pork is about 65 68% of hanging weight.

Hanging weight	Farm price	Farm + est. processing	Packaged pork	Total per lb of pork
216 lb	$972	$1,272 $1,422	140 147 lb	$8.86 $9.90
228 lb	$1,026	$1,326 $1,476	148 155 lb	$8.75 $9.74
240 lb	$1,080	$1,380 $1,530	156 163 lb	$8.65 $9.59

Per-pound figures use the midpoint yield (66.5%). Your final cost depends on actual weights, your cut choices, and the processor's fees. These are estimates, not quotes.

Meat quality

- **Purebred Duroc.** The breed is known for deep red pork, generous marbling, tenderness, and rich flavor.
- **NSR-registered.** Registered with the National Swine Registry, so the breeding is documented.
- **Finished at about 300 lb.** Full-size hogs give thick chops, large hams, and good bacon and roast yield.
- **Small-farm raised.** You know where your pork came from and who raised it.
- **Your cuts, your way.** You choose chops, roasts, ribs, bacon, ham, and sausage on the processor's cut sheet.

Prices are set for the current group of hogs. Hogs are sold live; see the Info Sheet for how it works.

Buying a Whole Hog Overall Info

Everything you need to know before you reserve.

The hogs

- " Purebred, NSR-registered Duroc hogs
- " Raised on a small farm and finished to about 300 lb live
- " Sold whole or as a half hog

How it works

1. **Reserve** your hog with the reservation sheet and deposit.
2. **Pick your processing date** with us. Dates depend on the processor's schedule.
3. **We deliver the live hog to the processor.** Ownership transfers to you at the plant, while the hog is still alive.
4. **You complete the cut sheet** with the processor and pay them directly for processing.
5. **You pay the farm** $4.50/lb hanging weight once the actual weight is known, less your deposit.
6. **Pick up your pork** from the processor, packaged and frozen.

Who you pay

Payee	What for	Amount
Farm	The hog	$4.50/lb hanging weight
Processor	Kill, cut, wrap, curing, sausage	Set by the processor (est. $300 $450 for a whole hog)

Processor: [Processor name, address, phone]

What to expect from a whole hog

Roughly 140 165 lb of packaged pork, depending on hanging weight and how you cut it. Typical cuts: chops (bone-in or boneless), loin roasts and tenderloin, ribs, shoulder (Boston butt and picnic) roasts, hams, bacon and belly, sausage or ground pork, hocks, and jowls.

Important to know

- " **Custom-exempt meat.** Because you own the hog before slaughter, the pork is for you, your household, and your non-paying guests. It is marked "Not for Sale" and may not be resold.
- " **Planning to resell or serve paying customers?** Tell us up front. That requires inspected processing, which we would arrange separately.
- " **Weights vary.** Live and hanging weights can differ from the estimates by 10% or more.
- " **Freezer space.** Plan on roughly 5 7 cubic feet for a whole hog and about half that for a half hog.
- " **Splitting a hog?** Both owners must be named on the reservation sheet before slaughter.

Questions? [Name] " [Phone] " [Email]

Hog Reservation & Bill of Sale

Purebred NSR-registered Duroc • $4.50 per lb hanging weight

Buyer

Name _____ Phone _____

Email _____ Address _____

Co-owner name (if splitting) _____ Co-owner phone _____

Order

[ ] Whole hog [ ] Half hog [ ] Split with co-owner

Hog # / ID _____ Processing date _____

Deposit paid ($) _____ Deposit method _____

Terms

1. Price is $4.50 per lb of actual hanging weight, weighed at the processor. The deposit is credited to the balance.
2. The farm delivers the live hog to the processor. **Ownership transfers to the buyer at the processor, while the hog is still alive and before slaughter.**
3. The buyer completes the processor's cut sheet and pays the processor directly for all slaughter and processing charges.
4. The pork is for the buyer's household and non-paying guests, is marked "Not for Sale," and will not be resold.
5. Weights and yields are estimates. Final payment is due on receipt of the hanging weight.
6. [Deposit refund / cancellation terms]

Transfer at the processor

Date and time of transfer _____ Live weight at transfer (lb) _____

Actual hanging weight (lb) _____ Balance due ($) _____

Signatures

Buyer signature / date _____ Seller signature / date _____

Template only, not legal advice. Have the processor and the Georgia Department of Agriculture, Meat Inspection Section, confirm this arrangement before your first sale.