

KEUNE ORGANIC MEATS

Hog cutout example

The information below is from an organic hog that we had processed at Maplewood Meats in January 2010. Customers can decide some of the cuts for themselves (stir-fry or center-cut slices vs. ham; or loin roast vs. pork chops). But nature does put some limits on the range of choices; it's not possible to get a hog made *only* into spare ribs. We'll talk with you about your preferences, and the numbers below should give you some idea about what to expect.

Carcass weight: 178 lbs.

Cut	Pounds
Pork chops	10.92
Roasts: Butt	17.75
Loin	16.02
Shoulder	4.56
Stir fry	5.78
Spare ribs	4.44
Ham	10.60
Center-cut ham slices	4.47
Bacon	17.58
Bratwurst	19.03
Ground pork	15.48
Liver	3.78
Total	130.41

The processing yielded 130.41 pounds of meat (73% of the carcass weight) that we picked up from Maplewood. The total costs involved for this particular organic hog were as follows:

Description	Price
Carcass weight 178 lbs @ \$1.80/lb	\$320.40
Processing charges (at Maplewood Meats, Jan 2010)	\$157.76
Total cost for 130.41 pounds of processed meat	\$478.16
Average cost per pound of processed organic pork	\$3.67

This hog also yielded 10 pounds of lard, which we didn't list above since some people don't request the lard. However, as more research reveals the benefits of animal fats, our customers are again utilizing lard for its nutritional qualities.

These were the costs involved with processing a hog at Maplewood at that time. We also take hogs to Otto's Meats at Luxemburg and Roskom Meats at Freedom. Only Otto's has been certified organic, but Maplewood and Roskom both do their best to keep our organic meats separate from their general processing.