



### Buying a hog

We generally slaughter our hogs at around 14 months old. The charge for that age hog is \$400: \$100 for the 2 month old piglet and \$25 a month for raising it to slaughtering age. We can raise it longer if you wish for \$25 a month. We can take your hog to slaughter and you would be responsible for the slaughter and butchering costs.

To reserve a hog, we ask for a deposit of \$100, and then we can agree on a payment schedule. Once you have paid \$400 for the hog and the \$57 slaughter costs, the hog is yours.

We take our hogs to Blood Farm. They charge \$57 for slaughter and 55 cents a pound for butchering. At Blood Farm, **All curing and smoking is done at owners risk \$1.15 per lb., Slicing bacon \$0.45 per lb.** Some of our customers prefer getting their bacon and ham at Green Mountain Smoke House. Smoking there costs \$1.40 a pound.

### What you get:

This is a breakdown of what one customer got from a 14 month old hog. There are many choices on the cut sheet. We can help you figure it out.

Cut of meat	Quantity	Price we would charge by the cut	
Bacon Ends	.7 lb	\$4.50/lb	\$3.15
Bone-in Ham	9.2 lb	\$9/ lb	\$82.80
Bones	.6 lb	\$2/lb	\$1.20
breakfast sausage	1.3	\$8/lb	\$10.40
Chops 9 packages	15.2 lb	\$9/lb	\$136.80
Country style spare ribs 3 pckgs	11.3 lb	\$8/lb	\$90.40
Fresh ham	10.4 lb	\$7/lb	\$72.80
Fresh hocks	2 lb	\$5/lb	\$10.00
Heart	.3 lb	\$6/lb	\$1.80
Liver	1.7 lb	\$6/lb	\$10.20
Maple cured bacon,sliced	11 1 lb packages	\$9/lb	\$99.00
Shoulder steak 5 pckgs	3.3 lb	\$9/lb	\$29.70
Smoked hocks 4 pckgs	2.2 lb	\$7/lb	\$15.40
spare ribs 2 pkgs	2.7 lb	\$7/lb	\$18.90
sweet Italian sausage	6.9	\$8/lb	<u>\$55.20</u>
TOTAL cost if you purchased it piece by piece			\$659.95

Your cost would be approximately \$540

350 Troy Road, Marlborough, NH 03455-2721

☎ : (603) 876-4562 ✉ : info@phoenixfarm.org 🌐 : www.phoenixfarm.org