

## Pork

	Whole	Half	
<b>Live weight</b>	300 lb	150 lb	
<b>Hanging weight (68% of live) =</b>	204 lb	102 lb	
<b>Packaged meat (67%of hang) =</b>	136 lb.	68 lb.	
<b>Freezer space (approximately) =</b>	4 cu. ft	2 cu. ft	
<b>\$1.90 per lb. *Hanging wt. =</b>	\$387.60	\$193.80	
<b>Slaughter: \$45 per head</b>	\$45.00	\$45.00	
<b>Process: \$.85/lb * Hanging wt. =</b>	\$173.40	\$86.70	
<b>Curing: \$1.00/lb * 55 lbs (est.) =</b>	\$55.00	\$27.50	
<b>Total Cost =</b>	\$661.00	\$353.00	
<b>Price/lb. Packaged meat =</b>			
<i>Please remember that the above numbers are <u>only estimates</u>. One factor in your price per pound of packaged meat is in how you have the meat cut up.</i>			