



NIMROD MEATS

BUTCHER, BAKER, MEATSTICK MAKER

HOG CUSTOM PRICING

4/1/2023

Processing Price Breakdown: *All processing fees based off hang weight.*

- \$75 - Slaughter Charge < 299 lbs
- \$100 - Slaughter Charge > 300 lbs
- \$25 - Offal Disposal (bones, organ meat, waste, and by-products)
- \$50 - Fee if animal is dropped after specified timeslot or off hours
- \$1.20/lb Custom Processing (standard cuts and packaging included)
- \$1.35/lb Official Processing
- \$0.25/lb Single Steak per Package

Upcharges: (minimum 25 lbs on seasoned items)

Ground Options

- \$0.55/lb Ground Pork
- \$1.00/lb Seasoned Ground Pork

Smoking Charges

- \$1.20/lb Belly, Ham, Hock, Loin, Shoulder

Breakfast Sausage Options (min 25 lbs)

- \$1.75/lb Links, Rope, or Patties
- \$2.50/lb Seasoned Links, Rope, or Patties

Slicing Charges

- \$.45/lb Bacon
- \$.70/lb Seasoned Flavored & Sliced Bacon

Patties

- \$1.75/lb Ground Pork Patties
- \$2.50/lb Seasoned Pork or Brat Patties

Brats

- \$1.60/lb Plain Brats
- \$2.10/lb Seasoned or Cheese Brats



NIMROD MEATS

HALF HOG CUT SHEET

04/01/2023

Customer Name _____ Pork Owner Name _____

Address _____

Phone Number _____ Email _____

Note: Unchecked options go to ground. Standard 1 lb ground pkgs, 1" steaks, 2-3 lb roasts and 1/3# patties unless noted. Amount of ground depends on hang weight, selections, and trimmings. Half hog will yield avg of 37 pounds of ground.

Keep: <input type="checkbox"/> Heart <input type="checkbox"/> Liver <input type="checkbox"/> Shanks <input type="checkbox"/> Hocks <input type="checkbox"/> Back Fat <input type="checkbox"/> Leaf Lard not rendered
Boston Butt: (select one) <input type="checkbox"/> Ground <input type="checkbox"/> 2-3 Butt Roasts (2-3 lbs each)
Picnic: (select one) <input type="checkbox"/> Ground <input type="checkbox"/> 2-3 Picnic Roasts (2-3 lbs each)
Ham: (select 2) <input type="checkbox"/> Ground <input type="checkbox"/> Halved Ham (Fresh, Bone-In) <input type="checkbox"/> Halved Ham (Cured/Smoked) <input type="checkbox"/> Ham Steak (Fresh, Bone-In, 1") <input type="checkbox"/> Ham Steak (Cured/Smoked, Bone-In, 1")
Pork Loin: (select up to two) <input type="checkbox"/> Ground <input type="checkbox"/> Bone-in Pork Chops <input type="checkbox"/> 1" <input type="checkbox"/> 1-1/2" <input type="checkbox"/> Boneless Pork Loin (if boneless is selected as an option you get to choose two) <input type="checkbox"/> Boneless Pork Chops <input type="checkbox"/> Whole Tenderloin <input type="checkbox"/> Butterfly Chops <input type="checkbox"/> Boneless Roast
Sirloin: (select one) <input type="checkbox"/> Ground <input type="checkbox"/> 6 Steaks <input type="checkbox"/> 2 Roasts <input type="checkbox"/> 1 Roast & 3 Steaks
Pork Belly: (select 1) <input type="checkbox"/> Ground <input type="checkbox"/> Whole Pork Belly Slab <input type="checkbox"/> Whole Cured/Smoked Pork Belly <input type="checkbox"/> Fresh Sliced <input type="checkbox"/> Cured/Smoked/Sliced <input type="checkbox"/> Maple Cured/Smoked/Sliced thin - med - thick thin - med - thick thin - med - thick
Rib Rack: <input type="checkbox"/> Ground <input type="checkbox"/> Spare Rib
Ground Selection: (select one - circle flavor - min 25 lbs - any leftover will be plain ground) Ground Pork - Plain (1# Pkgs) Plain (1/3# Patties) Ground Sausage - Maple Breakfast Sweet Italian Hot Italian Sausage Patties - Maple Breakfast Sweet Italian Hot Italian Sausage Links or Rope - Maple Breakfast Sweet Italian Hot Italian Brats - Traditional Cheddar Jalapeño/Cheddar Sweet Italian Hot Italian Onion & Garlic Sheboygan Bacon Cheeseburger

FOR OFFICE USE ONLY
Date _____
Lot# _____
Live Wt _____
Hang Wt _____



NIMROD MEATS

WHOLE HOG CUT SHEET

04/01/2023

Customer Name _____ Pork Owner Name _____

Address _____

Phone Number _____ Email _____

Note: Unchecked options will go to ground. Standard 1 lb ground pkgs, 1" steaks, 2-3 lb roasts and 1/3# patties unless noted. Total amount of ground depends on hog hang weight, selections, and trimmings.

Keep: <input type="checkbox"/> Heart <input type="checkbox"/> Liver <input type="checkbox"/> Shanks <input type="checkbox"/> Hocks <input type="checkbox"/> Back Fat <input type="checkbox"/> Leaf Lard not rendered	
Butt 1: (select 1) <input type="checkbox"/> Ground <input type="checkbox"/> 2-3 Roasts	Butt 2: (select 1) <input type="checkbox"/> Ground <input type="checkbox"/> 2-3 Roasts
Picnic 1: (select 1) <input type="checkbox"/> Ground <input type="checkbox"/> 2-3 Roasts	Picnic 2: (select 1) <input type="checkbox"/> Ground <input type="checkbox"/> 2-3Roasts
Ham 1: (select 2) <input type="checkbox"/> Ground <input type="checkbox"/> Halved Ham (Fresh, Bone-In) <input type="checkbox"/> Halved Ham (Cured/Smoked) <input type="checkbox"/> Ham Steak (Fresh, Bone-In) <input type="checkbox"/> Ham Steak (Cured/Smoked, Bone-In)	
Ham 2: (select 2) <input type="checkbox"/> Ground <input type="checkbox"/> Halved Ham (Fresh, Bone-In) <input type="checkbox"/> Halved Ham (Cured/Smoked) <input type="checkbox"/> Ham Steak (Fresh, Bone-In) <input type="checkbox"/> Ham Steak (Cured/Smoked, Bone-In)	
Pork Loin 1: (select up to 2) <input type="checkbox"/> Grind <input type="checkbox"/> Bone-in Pork Chops circle for 1-1/2" thick <input type="checkbox"/> Boneless Pork Loin (if checked select up to two boneless options below) <input type="checkbox"/> Boneless Pork Chops <input type="checkbox"/> Whole Tenderloin <input type="checkbox"/> Butterfly Chops <input type="checkbox"/> Boneless Roast	
Pork Loin 2: (select up to 2) <input type="checkbox"/> Grind <input type="checkbox"/> Bone-in Pork Chops 1" OR 1-1/2" <input type="checkbox"/> Boneless Pork Loin (if checked select up to two boneless options below) <input type="checkbox"/> Boneless Pork Chops <input type="checkbox"/> Whole Tenderloin <input type="checkbox"/> Butterfly Chops <input type="checkbox"/> Boneless Roast	
Sirloin 1: (1) <input type="checkbox"/> Ground <input type="checkbox"/> Steaks <input type="checkbox"/> Roasts Sirloin 2: (1) <input type="checkbox"/> Grind <input type="checkbox"/> Steaks <input type="checkbox"/> Roasts	
Pork Belly 1: (select 2) <input type="checkbox"/> Ground <input type="checkbox"/> Whole Pork Belly Slab <input type="checkbox"/> Whole Cured/Smoked Pork Belly <input type="checkbox"/> Fresh Sliced thin - med - thick <input type="checkbox"/> Cured/Smoked/Sliced thin - med - thick <input type="checkbox"/> Maple Cured/Smoked/Sliced thin - med - thick	
Pork Belly 1: (select 2) <input type="checkbox"/> Ground <input type="checkbox"/> Whole Pork Belly Slab <input type="checkbox"/> Whole Cured/Smoked Pork Belly <input type="checkbox"/> Fresh Sliced thin - med - thick <input type="checkbox"/> Cured/Smoked/Sliced thin - med - thick <input type="checkbox"/> Maple Cured/Smoked/Sliced thin - med - thick	
Rib Rack 1: <input type="checkbox"/> Grind <input type="checkbox"/> Spare Rib	Rib Rack 2: <input type="checkbox"/> Grind <input type="checkbox"/> Spare Rib

Grind Selections: (select two - circle flavor)

Ground Pork - Plain (1# Pkgs) Plain (1/3# Patties)

Ground Sausage - Maple Breakfast Sweet Italian Hot Italian

Sausage Patties - Plain Maple Breakfast Sweet Italian Hot Italian

Sausage Links or Rope - Maple Breakfast Sweet Italian Hot Italian

Brats - Traditional Cheddar Jalapeño/Cheddar Sweet Italian
Hot Italian Onion & Garlic Sheboygan Bacon Cheeseburger

FOR OFFICE USE ONLY

Date _____

Lot# _____

Live Wt _____

Hang Wt _____

The butcher kept your meat?

by Dr. Christopher R. Raines, Assistant Professor
Department of Dairy & Animal Science
The Pennsylvania State University



No, the butcher probably did not keep your meat. Ever since the first butcher processed a meat animal, the customer has wondered what happened to some of their meat. How could it be that a 1,200 pound steer left you with only 475 pounds of beef? Or that a 250 pound hog generated only 125 pounds of pork? What might seem like a reasonable answer - that the butcher kept your meat - is very unlikely. Take into consideration what happens during the conversion of a market animal into cut and packaged meat, and chances are the math will make more sense. **This brief guide is intended to serve as a general base for meat product return and may not fully account for slight variations that different animals and butcher orders may incur.**

Step 1: Converting an animal into a carcass

Dressing percentage (DP) relates the weight of the carcass to the weight of the live animal and is calculated as: $(\text{Carcass Weight} \div \text{Live Weight}) \times 100$. This can be affected by many things, such as gut fill, fatness, mud on the hide, or shorn versus unshorn. Very fat animals have higher dressing percentages than light very lean animals.



~70%

The average dressing percentage for hogs is about 70-72%.

Example:

Live weight = 245 lbs.
Actual DP = 72%
Carcass wt. = **176 lbs.**



~60%

The average dressing percentage for cattle is about 60-62%.

Example:

Live weight = 1312 lbs.
Actual DP = 60%
Carcass wt. = **787 lbs.**



~50%

The average dressing percentage for sheep is about 50%.

Example:

Live weight = 127 lbs.
Actual DP = 52%
Carcass wt. = **66 lbs.**

Step 2: Making cuts out of a carcass

This is where it starts to get tricky to predict just how much meat the carcass will yield because that depends largely on how you order the meat cut. **Bone-in or boneless?** Opting for boneless cuts will reduce your total pounds of meat returned. **Do you want ground meat with 10% fat or 20% fat?** Lower fat content ground meat will result in more discarded fat, thus reduced total pounds of product received. **Was the animal overly fat to begin with?** If the animal was fat from the start, more fat will need to be trimmed away, thus reducing total pounds of meat returned.

Pork

For bone-in pork, expect no more than 75-80% of the carcass weight back as meat. For boneless, 65-70%.

Example:

Carcass wt. = 176 lbs.
Boneless pork = **123 lbs.**

Beef

For bone-in beef, expect no more than 65-70% of the carcass weight back as meat. For boneless, 55-60%.

Example:

Carcass wt. = 787 lbs.
Boneless beef = **472 lbs.**

Lamb

Most lamb cuts are bone-in. Expect no more than 70-75% of carcass weight back as meat.

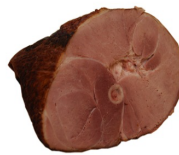
Example:

Carcass wt. = 66 lbs.
Lamb cuts = **50 lbs.**

Step 3: Aging and further processing (optional)



The longer a whole carcass ages (hangs), the more moisture it loses due to evaporation, thus losing weight. Instead of aging an entire carcass for > 2 weeks, ask if your butcher is willing to age just the middle meats. aged.



Ordering bacon? Cured hams? Smoked sausages? Applying a heat process to meat cuts will also reduce the total yield of meat returned from an animal. Different products have different yields.

For more reading, see: D.M. Wulf, (1999). *Did the locker plant steal some of my meat?* <http://ars.sdstate.edu/MeatSci/May99-1.htm>

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