

Red Gate Ranch

Whole & Half Hog Orders Info Sheet

How much does it cost?

The price for a whole or half pig is dependent upon three things: hanging weight, harvester fees, and butchering fees.

1. Hanging weight: we charge \$5.25/lb for the hanging weight of the animal which covers our costs of housing, raising, rotating, and feeding the hog. (We feed only organic/non-GMO feed. This specialty feed is not commonly used in the industry due to its price.) Hanging weight refers to the weight of the carcass after all of the organs, head, and skin have been removed.
2. Harvester fees: cost of the slaughter.
3. Butcher fees: cost for the cut and wrap and smoking fees. Fees can vary greatly depending on the desired cuts of meat you wish to end up with.

Here is a typical and ESTIMATED breakdown of cost for a pig that hangs at 175 pounds:

Hanging weight 175lbs x \$5.25/lb = \$919

Slaughter, butcher, and curing of meats = \$300 (\$70 slaughter, \$155 cut & wrap, \$75 smoking/sausage)

ESTIMATED Total Cost \$1,219 for a whole pig and \$610 for a half pig. This works out to be about \$10.60/lb for commercial cuts. *Please note that we use the word "estimated" with caution. If you decide to turn the majority of your hog into a higher cost, linked sausages, your costs will significantly go up. We will help guide you along the way with these decisions.*

What do I get ?

With a whole pig you will get between 110–120lbs (55–65 lbs for a half) of packaged meat consisting of “commercial cuts” of pork chops, roasts, tenderloin, ribs, bacon, ham, sausages, ground pork etc. The remaining weight about 20–25lbs will be in lard (fat), bones, and feet.

How does it work?

1. You submit your order form and pay a deposit (\$150 for a whole hog and \$75 for a half hog) to Red Gate Ranch (RGR). Your deposit allows the ranch to cover some of the initial costs of raising and feeding your hog.
2. The harvester slaughters the hog in a stress free environment here at RGR and then takes the carcass to the butcher for processing. RGR will discuss your cut and wrap options with you and assist you in communications with the butcher. Your order will be available in about 30 days depending on the butcher.
3. You will receive a final invoice that includes your remaining balance for the hanging weight, the slaughter costs, and butcher fees. The remaining balance is due upon delivery/pick-up. (If you are picking up directly from the butcher, the butcher fees will be due to the butcher directly.)
4. We contact you to coordinate delivery. Either you pick up the pork from Red Gate Ranch, or we deliver to one of our designated drop locations in the East Bay or North Bay. A delivery fee will apply for deliveries outside of Red Bluff.

NOTE: Deposits are non-refundable. If you are not going to be able to use what you reserved, see if you can find someone else to buy it to protect your investment in the deposit.