

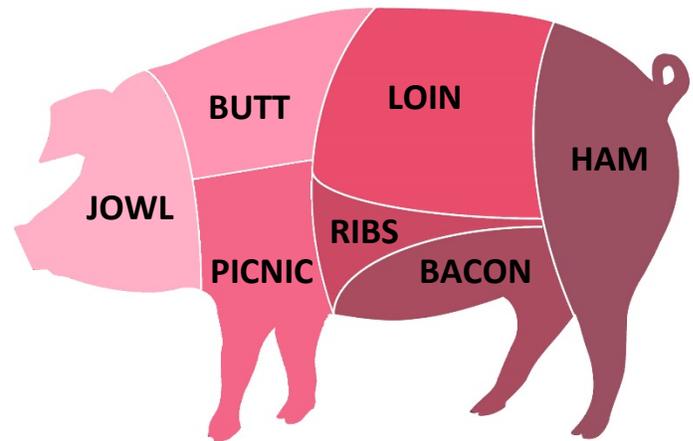
Saint Regis Mohawk Tribe - Agriculture Program Pork Processing Information (General)

Packaging and processing will take place at Tri-Town Packing in Brasher Falls, NY in November, January, February and March. The hogs will weigh somewhere between 235 to 255 lbs. They will be prepared and packaged according to the cutting form submitted by each purchaser. The preparation will take approximately two weeks. The purchaser is responsible for payment and picking up their products. The cutting form must be returned to Tri-Town two weeks before the hogs are taken in to Tri-Town. Specific dates will be announced at a later time.

Take-home meat estimate

This chart shows approximately how many pounds of each cut of pork you can expect from half of a 245 lb. hog. These amounts will vary on the size of the animal, the amount of fat, the grade of the meat, and the amount of trimming and boning that is done by the meat processor. This chart can be considered as a guide to give some idea of the amount of meat to be received.

Cuts	Weight
Ham, fresh or cured	19 lbs
Loin roast, chops	15 lbs
Bacon	16 lbs
Spareribs	4 lbs
Shoulder butt roasts, chops	10 lbs
Shoulder picnic, fresh, cured	11 lbs
Sausage	10 lbs
Meat total	85 lbs
Lard	24 lbs
Bone, fat & trimmings	13 lbs



Rough estimate for slaughter and packing would cost \$75, depending on cuts and packing. The fees will vary according to the specifics of how you want the meat prepared. Please refer to the cutting form for more specific information.

Slaughter fee - \$10
 Smoke hams, bacon and sausage - .49/lb
 Breakfast links - .75/lb
 Italian sausage, links - hot or sweet - .55/lb

Cut and wrap - .61/lb
 Breakfast bulk 1 lb tubes - .30/lb
 Italian sausage, bulk - hot or sweet - .40/lb

Total Estimated Cost for ½ Hog	
Tribal fee	\$ 95.00
Estimated processing fee to Tri-Town	75.00
Total	\$ 170.00
Estimated cost per lb (\$170/85 lbs)	\$ 2.00