



FAQ (Frequently Asked Questions) Sheet

Thank you for your interest in purchasing a Berkshire Pig from Adobe Ranch in Olive Branch, Mississippi. We take pride in raising a quality product for you and your family that utilizes and supports the local community, from our customer base to where we buy our feed and other supplies for our ranch.

The following information is a series of questions that most people have about purchasing a pig from us. We compiled the answers to these frequently asked questions to be very transparent of how we raise our pigs.

Question: How much freezer meat will one pig yield?

Answer: *On average, freezer pork yield is 57% of live animal weight. So, a 300 lb. pig will yield roughly 171 pounds of freezer pork.*

Question: How much does a whole pig cost?

Answer: *Adobe Ranch currently sells whole pigs for \$4.75 per lb. hanging weight. A 300 lb. pig will cost roughly about \$950. To process the animal is an additional \$250-\$300 will be paid at the processor. All total, a whole Berkshire pig will cost you about \$1,200-\$1,250.*

Question: Can I split a pig with a friend or family member?

Answer: *Yes, absolutely. In fact, we recommend that. We do ask that you place the pig in one owner's name and pick up the entire pig at the processor at once, as it makes things easier for the processor. A half or quarter of a pig makes a great Christmas present for family members!!!*

Question: **What types of meat will I get from the pig?**

Answer: *Retail cuts from one carcass on average usually generate the following: 25 lbs of ham, 18-20 lbs of bacon, 8-10 lbs jowl bacon, 35 lbs of pork loin cuts, 7 lbs Speer ribs, (2) 6-8 lbs of Boston butts, 10-12 lbs of picnic roast, 24-30 lbs of sausage, and 10-14 lbs of sirloin roast. We can work with you and the processor of how you want your pig processed.*

Question: **What is my pig fed?**

Answer: *Our pigs graze on planted wheat and turnip pastures during the winter months along with hay from our ranch. During the summer months, we plant the pastures in clover and a variety of grasses. We rotate the pastures every 7 days to ensure they have adequate food and water. They are also given a locally milled grain blend of 16% protein feed.*

Question: **How long does it take to raise a pig to 275-300 pounds?**

Answer: *From weaning (at 35-40 pounds), it takes about 7 months to get the pigs to the target processing weight.*

Question: **Can I come look at your pigs and see how they are raised?**

Answer: *Yes, absolutely. We'd be happy to host you for a view of our pigs and our ranch.*

Question: **If I commit to buying a pig, when do I need to pay the remaining balance?**

Answer: *You will be expected to pay the remainder of your balance after the pig has been taken to the processor and we have received it's hanging weight. We will make arrangements for the processing, and we will haul your pig to a USDA-certified processor for a fee depending on which processor you chose.*

Question: **Where do I go get the meat and how do I transport it?**

Answer:

We currently harvest our pigs in Kosciusko, MS at Attalla Frozen Foods and in Pope, MS at Pitcock Meat Processing, which are both USDA-certified plants. Your meat will come frozen in plastic, vacuum-sealed units but you will need to place it in coolers to get it home and quickly into the freezer.

*We thank you for your consideration of purchasing a pig from our ranch.
If you have additional questions, feel free to call
Kris Ausburn at 901-517-3074.*