

Half a Pig (roughly)

2-3 kg sausages (butcher dependant)

6 kg loin (chops, joints)

3 kg belly (slices, joints)

6kg shoulder (joints)

5kg leg (joints)

liver (1kg ish), kidney

head, trotters

c 24kg in total

butchers tend to charge extra for curing (bacon & ham) and extra sausages