**Private Buying Details for a Pig**

The Heritage FFA members are now looking for people interested in **TOP** quality freezer Pork. Remember, the pork you are purchasing is fed **100% grain** and the processing DOES NOT add any additional water, salt or preservatives. Feed your family the best these holidays and purchase it through the Heritage FFA and help a hard working student along the way. **Plus it is TAX DEDUCTABLE!!**

The following are estimated cost breakdowns if you are interested:

**Whole pig:**

Pig Weight: 265 lbs (varies) **X**  Price: $2 per pound (negotiable) =Cost of live animal: $530

 Processing fee: $50

 Cut/Wrap (estimate $1 per pound for basics): $265

 Take home lbs of meat (60% of live weight)= 159 lbs **Out the DOOR Total Cost to Private Buyer: $845= ($5.31 for 159 lbs of pork)**

**You can split the animal up between buyers but you would be splitting the above costs and total amount of meat. The numbers above are basically break even.**

**\*\*THIS IS INFORMATIONAL ONLY, NUMBERS WILL NOT BE EXACTLY THE SAME BECAUSE EACH PIG’S WEIGHT IS DIFFERENT!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!**

**Payment:**

1. Live weight cost of animal is a check written directly to the student. If you do not know a student please contact an ag teacher directly.
2. Processing fee is a $50 check written to CCI for processing and given to ag teacher at fair.
3. Cut/ Wrap will be paid on pick up by buyer. Ag teacher needs the name and phone number to give butcher so that can call your buyer to get your order done correctly.

**Example:**

$530 Check for pig made out to student (student keeps)

 $50 Check made out to CCI for Processing (give to ag teacher)

 $265 Cut/ wrap paid on pick up ($1/lbs of live weight) (paid by buyer)

 **$845 Total Cost to buyer**

**Tax Deduction:**

What ever you pay for the live animal over current Market Value

$2.00/ lbs Your Price for high quality pork (negotiable)

$0.50/ lbs Current Market Price for Pork
**$1.50/ lbs Difference (tax deductible) X 265 lbs= $397.50 write off**

**Not a Pork fan? We are also selling lamb and Goat? Just ask an Ag teacher for details….**