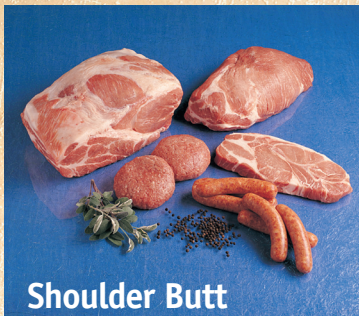


Pork Basics



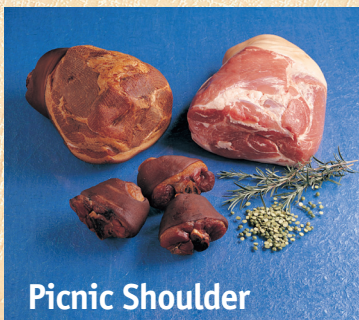
Be inspired™



Upper row (l-r):
Bone-in Blade Roast,
Boneless Blade Roast

Lower row (l-r):
Ground Pork,
Sausage, Blade Steak

Shoulder Butt



Upper row (l-r):
Smoked Picnic,
Arm Picnic Roast

Lower row:
Smoked Hocks

Picnic Shoulder



Top:
Spareribs

Bottom:
Slab Bacon, Sliced
Bacon

Side



Upper row (l-r):
Bone-in Fresh Ham,
Smoked Ham

Lower row (l-r):
Leg Cutlets, Fresh
Boneless Ham Roast

Leg

Loin



Tenderloin &
Canadian-Style Bacon

Left: Tenderloin
Right: Canadian-Style Bacon



Ribs

Left: Country-Style Ribs
Right: Back Ribs



Roasts

Upper row (l-r):
Center Rib Roast (Rack of Pork),
Bone-in Sirloin Roast

Middle:
Boneless Center Loin Roast

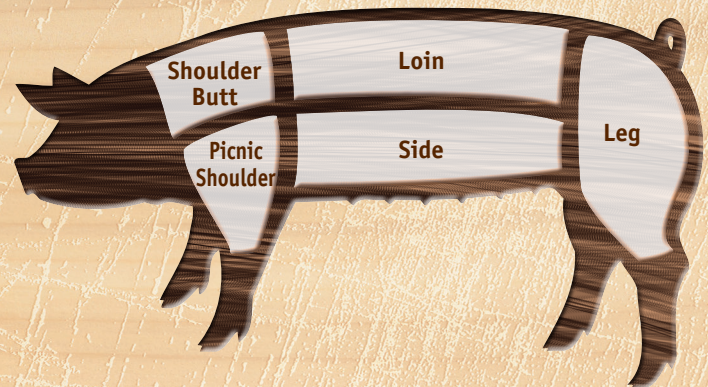
Lower row (l-r):
Boneless Rib End Roast,
Boneless Sirloin Roast



Chops

Upper row (l-r):
Sirloin Chop, Rib Chop,
Loin Chop

Lower row (l-r):
Boneless Rib End Chop,
Boneless Center Loin Chop,
Butterfly Chop



THE MANY SHAPES OF PORK ROASTS

Cut Loose!

When shopping for pork, consider cutting traditional roasts into a variety of different shapes



CHOPS: Dinner, backyard barbecue or gourmet entree



CUBES: Great for kabobs, stew & chili



STRIPS: Super stir fry, fajitas & salads



CUTLETS: Delicious breakfast chops & quick sandwiches