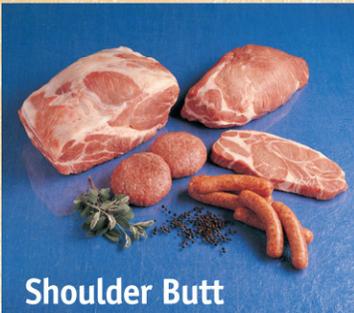


# Pork Basics

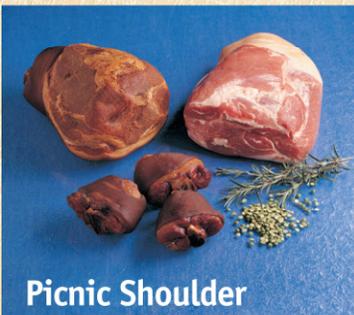


Be inspired™



Upper row (l-r):  
Bone-in Blade Roast,  
Boneless Blade Roast  
Lower row (l-r):  
Ground Pork,  
Sausage, Blade Steak

Shoulder Butt



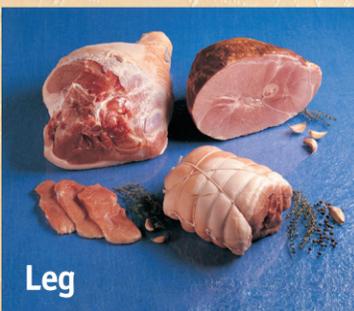
Upper row (l-r):  
Smoked Picnic,  
Arm Picnic Roast  
Lower row:  
Smoked Hocks

Picnic Shoulder



Top:  
Spareribs  
Bottom:  
Slab Bacon, Sliced  
Bacon

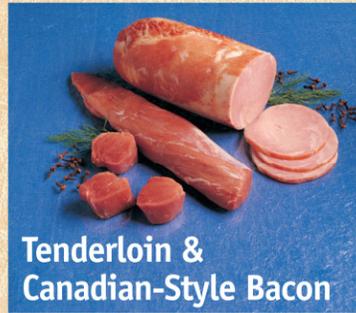
Side



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



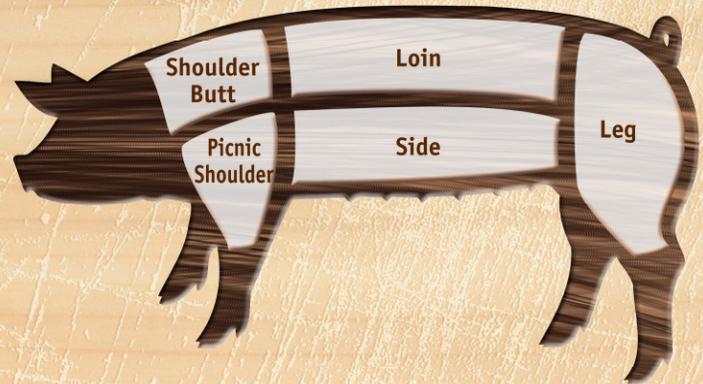
Roasts

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



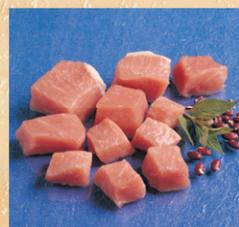
### THE MANY SHAPES OF PORK ROASTS

## 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