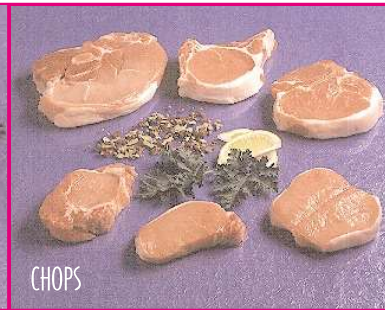


PURCHASING PORK

A Consumer Guide To Identifying Retail Pork Cuts.

Left: tenderloin
Right: Canadian-style
bacon

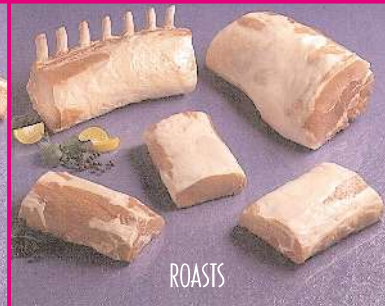
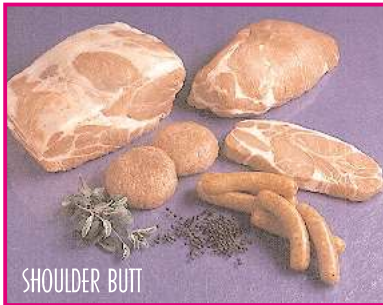


CHOPS

Upper row (l-r):
sirloin chop, rib chop,
loin chop.
Lower row (l-r):
boneless rib end chop
(Chef's Prime Filet™),
boneless center loin
chop (America's Cut™-
1 1/4-1 1/2" thick-
ness), butterfly chop.

ROASTS

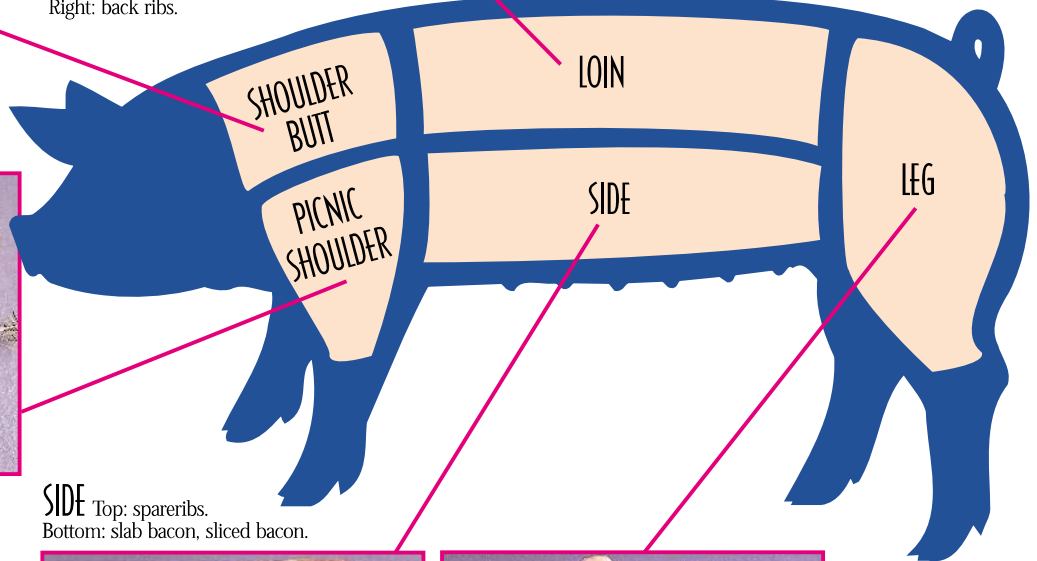
Upper row (l-r):
center rib roast
(Rack of Pork),
bone-in sirloin roast.
Middle: boneless
center loin roast.
Lower row (l-r):
boneless rib end roast
(Chef's Prime™),
boneless sirloin roast.



RIBS Left: country-style ribs.
Right: back ribs.

SHOULDER BUTT

Upper row (l-r):
bone-in blade roast, boneless blade roast.
Lower row (l-r): ground pork (The Other
Burger®), sausage, blade steak.



PICNIC SHOULDER

Upper row (l-r): smoked picnic, arm
picnic roast.
Lower row: smoked hocks.

SIDE Top: spareribs.
Bottom: slab bacon, sliced bacon.



LEG

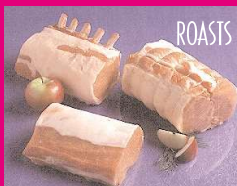
Upper row (l-r):
bone-in fresh ham,
smoked ham. Lower
row (l-r): leg cutlets,
fresh boneless ham
roast.



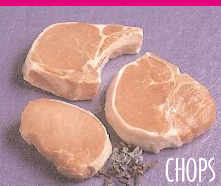
NATIONAL PORK BOARD AS IMPLEMENTED BY THE
NATIONAL PORK PRODUCERS COUNCIL.
©1997 NATIONAL PORK PRODUCERS COUNCIL

THE MANY SHAPES OF PORK CUT LOOSE!

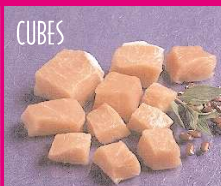
When shopping for pork,
consider cutting traditional roasts into
a variety of different shapes.



No-fuss family dinner, holiday favorite.



Dinner, backyard barbecue or gourmet entree.



Great for kabobs, stew and chili.



Super stir fry, fajitas and salads.



Delicious breakfast chops and sandwiches.