Meat Evaluation
Pork
Leg/Ham
Center Slice
Rump Portion
Shank Portion
Back Ribs
Blade Chop
Butterfly Chop
Center Loin Roast
Center Rib Roast
Country Style Ribs
Loin Chop
Rib Chop
Sirloin Chop
Sirloin Cutlets
Sirloin Roast
Tenderloin Roast -whole-
Top Loin Chop
Top Loin Chop

- bnl's -
Top Loin Double Roast

-bnls-
Side
Fresh Side
Spare ribs
Shoulder
Arm Picnic
Arm Roast
Arm Steak
Blade Steak
Variety
Liver
Tongue
Various Cuts
Ground Pork
Hocks
Sausage
Sausage Links
Cured/ Smoked Pork
Leg/ Ham
Center Slice
Ham, Whole
Rump Portion
Shank Portion
Jowl
Jowl
Canadian Bacon
Rib Chop
Loin Chop
Shoulder
Picnic whole
Side
Slab Bacon
Sliced Bacon
Lamb
Breast
Breast
Riblets
Leg
American Style Roast
Center Slice
Frenched Style Roast
Sirloin Chop
Sirloin Half
Shank Portion
Loin
Double Chop
Loin Roast
Loin Steak
Rib Chop
Rib Roast
Shoulder
Arm Chop
Blade Steak
Shoulder -bnls-
Square Cut

-whole-
Variety
Heart
Kidney
Liver
Tongue