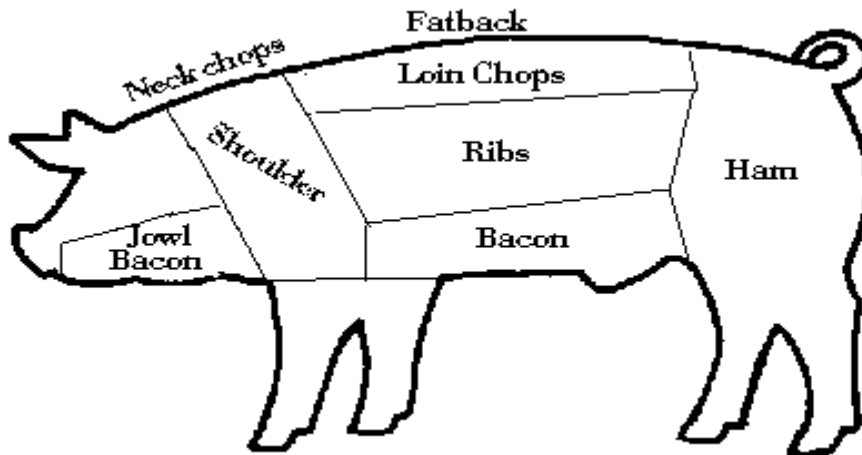


Rough diagram for primal muscle cuts:



Jowl Bacon = Cure and slice, green (no seasoning, cure, or smoke) and sliced, or you can put it into sausage

Neck Chops = Neck chops, less tender than the loin but still usable, located at top of shoulder

Shoulder = Shoulder, Boston Butts, Picnic Shoulder, Shoulder Steaks, Pork Roast, A few country style ribs or put it all in sausage.

Loin Chops = Boneless Pork Loin, Pork Chops, Small Tenderloin (You will not get if you choose chops)

Side Bacon: Cure and Slice, Green (no curing and smoking) and slice, or sausage

Hams = Cure (slice, leave whole, cut ½, or roast ends and slice centers), Green (no curing and smoking(slice, leave whole, cut ½, or roast ends and slice centers, and pork cutlets.)) or put in sausage.

Ribs: Ribs or Sausage. Baby back ribs included only if you get boneless loins.