Pork cut meat chart available

CHICAGO, Ill. – Twenty of the most profitable foodservice cuts of pork can be identified at a glance with a new full-color wall chart available from the Pork Industry Group of the National Live Stock and Meat Board.

The 24 inch by 36 inch chart features a color photograph of each cut, along with its proper name and Institutional Meat Purchase Specification/National Assn. of Meat Purveyors number. The photos are also color-coded to illustrate where each cut comes from on the pork carcass.

The chart is an ideal guide for the foodservice operator or meat buyer. Placed on an office wall or other strategic location, it can minimize purchasing error and make cut selection easier.

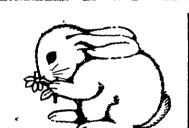
In addition, the chart illustrates the wide variety of fresh and processed pork cuts available to the foodservice operator for recipe development. Foodservice educators and those involved in training programs will also find the chart useful in making students aware of the various pork cuts and where they come from.

The chart is made of durable, varnished paper. It can be imprinted with a company name and logo (for a small charge), which makes it an ideal item for meat packers and purveyors to leave with customers as a guide for future ordering.

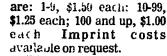
Prices for the wall chart

ALUMET

Kids intermingled with the thousands of lambs sold during the Easter market this week.







Añ 8 1/2" x 11" ve ston of the chart will be available in mid-May, 1979. Prices are: 1-9, 25 cents each; 10-99, 15 cents each; 100 and up, \$7.50 per 100; 1,000 and up, \$45.00 per 1,000. This version may also be imprinted; costs available on request.

To order, write: Pork Industry Group, National Live Stock and Meat Board, 444 N. Michigan Ave., Chicago, IL 60611.



The miracle of the rebirth of Christ will ever serve as inspiration to all mankind.



Some people have believed that rubbing their hands with columbine leaves gave them great courage.



New Holland, PA

If you need 1 cow or a truck load, we have from 100 to 200 cows to sell every week at your price. Mostly fresh and close springing Holsteins.

Cows from local farmers and our regular shippers including Marvin Eshleman, Glenn Fite, Kelly Bowser, Bill Lang, Blaine Hoffer, Dale Hostetter, H.D. Matz, and Jerry Miller.

SALE STARTS - 12:00 SHARP

Also Every Wednesday, Hay, Straw & Ear Corn Sale - 12:00 Noon.

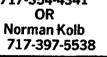
All Dairy & Heifers must be

eligible for Pennsylvania Health Charts.

For arrangements for special sales or herd dispersals at our barn or on your farm, contact: Abram Diffenbach, Mgr.

717-354-4341









AVAILABLE IN 2 or 4 SHANK MODELS



- ★ Injectors are mounted on the heavy duty A frame hitch of the spreader or vacuum tank.
- ★ The spreader tank model features a high volume impeller pump, PTO driven, that moves manure through the 6" valve and manifold to the 4" hoses and through the injector tubes.
- ★ All this is mounted on the front where you can see what you are doing and leaves the back mounted slinger undisturbed for spreading on top of the ground when necessary.

CALUMET & NESSETH DISTRIBUTOR

F. ERNEST SNOOK

RD 3 - Box 84, Mifflinburg, Pa. 17844 - Phone: 717-966-2736