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.

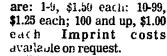
Prices for the wall chart

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.



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SALE STARTS - 12:00 SHARP

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

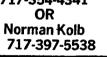
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