



Pork: Cuts & Price List  
November-December 2012

*Bone-in Boston Butt Roast* **\$6.75/lb** This is a fatty cut from the shoulder, and the classic choice for sausage or pulled pork. Also makes an outstanding roast.

*Bone-in Picnic Roast* **\$6.50/lb** This is also from the shoulder, and is very similar to, but slightly leaner than, the Boston Butt. A great cut for the slow cooker or for a long braise in your Dutch oven.

*Boneless Tenderloin* **\$16.00/lb** A small piece of the interior loin, also known as the "fish." This is the most tender cut, and is small enough (1-2 lbs each) to make a manageable treat.

*Bone-in Chops* **\$8.50/lb** You'll be surprised by how much more flavor is in the pastured animal. 1-in chops, 2 per pack.

*Spare Ribs* **\$5.50/lb** Ali knew a guy once who said, "I'll go out of my way for some ribs." Us too.

*Hams and Ham Steaks:* **\$7.00/lb.** The hams are uncured – [cure your own](#) in time for Christmas! These are half hams running 10-15 lbs each. The steaks are delicious (even uncured) and are about 1" thick.

*Belly/Side* **\$5.50/lb** This is unsliced and uncured. Due to a mixup with our butcher we don't have 1-lb packs this time, just whole sides. They weigh in at 10+ lbs. It's easy to [cure your own bacon](#), and less easy but potentially more rewarding to smoke your own.

*Sausage* **\$7.00/lb** for 1-lb packs of breakfast patties or sweet Italian links, and **\$7.50/lb** for fresh (uncured) andouille or bratwurst.

*Ground Pork* **\$6.50/lb** Make your own sausage! Also great mixed with other meats for meatballs or meatloaf.

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*Fatback* **\$5.50/lb** An important ingredient in homemade sausage, or render it to make your own lard for baking and cooking.

*Tongue, Neckbone, Heart, Liver* **\$4/lb**

All cuts are vacuum-packed and flash frozen for long storage.

This list shows our current offerings. Most cuts are available at our weekend farmers markets. Or, place an order by emailing us at **info@frogbottomfarm.com** and we'll be in touch to arrange delivery. Payment on delivery. Email us or call us at 434-248-5525 with any questions.