

QUALITY MEATS
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PORK Processing Choices:

Pork Chops: What thickness do you want?
(Most prefer ¾ inch. Thicker is easier to cook medium rare which is best.)
How many per package?
(Pork chops can be smoked or boneless with tenderloin and BBY Back ribs.)
You may also request Country Style ribs.

Shoulder Roasts: Standard size is 3 lb.
If not wanted, you may have the roasts cut to steaks or trimmed out to add to sausage weight.

Pork Steaks: What thickness do you want?
(Most prefer ¾ inch.)
How many per package? (They are larger than chops.)
If steaks are not wanted, you may have all roasts or add to trim weight or have it smoked and sliced for Cottage Bacon.

Hams: Choose from fresh or cured and smoked. (Cured or smoked mean fully cooked.)
Leave hams whole, or cut and slice any way you prefer.
Examples :(½'s or ¼'s or 3 lb roasts or ham steaks or boneless sliced for sandwich meat.)

Sides: Smoked for bacon or left fresh for side pork. Normally sliced and in 1 lb packages.
Side Pork is similar to bacon but uncured (raw).

Spare Ribs & Hocks: If wanted, smoked or fresh. If not, will be added to trim.

Neck bones & Head: Wanted fresh or added to trim. Smoked jowl bacon may be made from head.

Fat: If wanted, specify ground or not ground.
NOTE: Fat can be left for Tom who will render to lard for you.

Trimming for Sausage: Many choices. Can be bulk un-ground, plain ground pork, seasoned ground pork, Italian ground pork, seasoned links, maple brat links, Italian links, seasoned patties, Maple patties, fresh country style rings or a variety of fresh sausage such as fresh brats, fresh Polish, pineapple brats, krautwurst, beer and onion brats, spicy (Jimmy Dean type), cheese and green onion brats, Italian brats.

Heart, Tongue & Liver (chunked or sliced). Heart and tongue can be added to trim.

Recommendations & Notes.

- A. "Trim" is meat that is intended for further processing such as sausage.
Your trim can be used to make sausage with or without other meats added.
- B. Be sure that you clearly understand what you are asking for, what you will get and how much your processing will cost. Be sure to ask about timing.
- C. Meat will be ready in approximately 10 days, longer if you request curing and smoking.
- D. Your meat can be smoked without nitrites but that takes longer (up to three weeks) and costs \$1.00 per pound versus \$0.75 for smoking with nitrites.