



Pork: Cuts & Price List
January 2012

All cuts are vacuum-packed and flash frozen for long storage. Our butcher is working on building a smokehouse but it's not ready yet, so we're not currently offering any cured products. Home curing is a fun DIY project, though, and we can share some good resources for that.

The list below shows our current offerings. 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.

*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, or outstanding roasted by itself.

*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.

*Shanks (from the lower leg): **\$6.50/lb.*** This is a very tough, very flavorful cut that is excellent for braising.

*Boneless Tenderloin (a small piece of the interior loin, known as the "fish"): **\$16.00/lb.*** 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. 3/4-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.

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Belly/Side: **\$5.50/lb.** This will be unsliced and uncured. 1-lb packs. It's easy to cure your own bacon (we can help with instructions), and less easy but potentially more rewarding to smoke your own.

Ham and Ham Steaks: **\$7.00/lb.** These will also be uncured (great DIY project). The hams are very large – 10-15 lbs for a half ham. The steaks are delicious (even uncured), about 1 inch thick, and run about 2 lbs per steak.

Sausage: **\$7.00/lb or \$7.50/lb.** 1-lb packs of fresh (uncured) andouille, fresh (uncured) chorizo, bratwurst, sweet Italian, or zesty Italian links. 1-lb packs of breakfast sausage patties with extra sage.

Jowls: **\$5.50/lb.** Great to cure yourself and use to flavor stews. It's like bacon, but fattier. Often eaten with black-eyed peas for New Year's.

Then there's the extra stuff -- fatback, liver, and neckbones. Let us know if you want any of that, and we'll figure a price up.