Choosing Your Premium Pork Product

Please use this literature to assist you when determining your selection of Happy Hog Premium Pork Products. It utilizes the URMIS (Uniform Retail Meat Identity Standards) system developed in 1973 to simplify and bring consistency to descriptive terms and cuts of meat products. We have adopting this as an integral part of our business to assure in providing you with the products you desire. Adherence to this system is being required of our abattoirs and label providers also. This should greatly reduce any disappointment from occurring amongst the parties involved from regional fanciful or ethnic nomenclature errors.

Availability

One of our business model's prime focus is to provide product with short dates back to processing. This requires weekly trips delivering animals and product pickup. Fresh product is usually on the truck within 2 weeks of kill date, cured/smoked products within 3 weeks. However, don’t be surprised if a Saturday purchase has as short as the previous Tuesday’s package stamp date. This limits the amount of an animal’s small percentage yield products that can be available. Example: 2 sides of ribs and 10 lbs of smoked bacon per animal doesn’t last long on the open market. So we suggest you have an alternative cut in mind or order in advance for the product your occasion requires.

You can’t eat a slick website. Come visit our farm to assure confidence in your purchase of a good choice for moral and health benefits.

Favorites (cont’d)

<table>
<thead>
<tr>
<th>URMIS #</th>
<th>Description</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>#3332</td>
<td>Pork Loin Half Boneless Sirloin End</td>
<td>Whole pork loin divided at midpoint and trimmed so that one piece of the boneless loin does not extend more than 1 inch in total length past its opposing piece. The sirloin end of the loin is near the leg. Specify skin on/off.</td>
</tr>
<tr>
<td>#3380</td>
<td>Pork Loin Top Loin Chop Boneless for Stuffing</td>
<td>Same muscle structure as Top Loin Chop Boneless. Cut thick enough to allow a “pocket” to be cut on the fat side for stuffing. Specify thickness.</td>
</tr>
<tr>
<td>#3382</td>
<td>Pork Loin Butterflyed Chop Boneless</td>
<td>Double chop, initially cut about 2 inches thick from boneless loin, sliced almost in half from fat side to form two sides resembling a butterfly. Specify thickness.</td>
</tr>
<tr>
<td>#3358</td>
<td>Pork Loin Tenderloin</td>
<td>Whole boneless cut from the inside of the loin, located next to the backbone. Larger end is round in shape, and gradually tapers to the thinner, flat end.</td>
</tr>
<tr>
<td>#3468</td>
<td>Pork Spareribs</td>
<td>Contains long rib bones with thin covering of meat on outside and between ribs. May contain rib cartilage. Uncut slab, approx. 3 lbs.</td>
</tr>
<tr>
<td>#3494</td>
<td>Pork Cubes for Kabobs</td>
<td>Lean pieces of meat. You specify primal, shoulder, loin, ham, 2 lbs minimum. You cut into cubes.</td>
</tr>
<tr>
<td>#3396</td>
<td>Pork Leg (Fresh Ham) Shank Half</td>
<td>Lower half of leg, contains shank bone and part of round leg bone. Skin partially covers shank end of cut. Approx. 8-12 lbs.</td>
</tr>
<tr>
<td>#3392</td>
<td>Pork Leg (Fresh Ham) Rump Half</td>
<td>Sirloin end of the pork leg, contains pelvic bone and part of the round leg bone. Approx. 8-12 lbs.</td>
</tr>
</tbody>
</table>
**Standard Cuts**

URMIS #3172  
Pork Shoulder Arm Steak. Cut from Arm Picnic. Shank removed, leaving round arm bone and a variety of muscles.

URMIS #3184  
Pork Shoulder Blade Boston Roast (aka Boston Butt). Contains blade bone, exposed on two sides of the cut. Includes a variety of muscles. Skin on/off. Whole approx. 8 lbs or Half approx. 4 lbs.

URMIS #3172  
Pork Shoulder Blade Steak. Cut from Blade Boston Roast 1” thick. Contains blade bone and surrounding muscles. 2 per pkg. Weight varies.

URMIS #3268  

URMIS #3266  
Pork Loin Center Rib Roast. Cut from center of loin. Contains loin eye, tenderloin, several smaller muscles, rib bones and “T-Bones” Usually cut in 2 pcs, fore and aft.

URMIS #3328  
Pork Loin Sirloin Roast. Contains hip bone and backbone. Larger muscles on end is the loin eye, separated from tenderloin muscle by “T-Bone”. Usually 1 pc.

URMIS #3298  
Pork Loin Rib Chop. Contains loin eye muscle, backbone and part of rib bone. Cut 1/2” and 1” Weight and count vary. *May be labeled as Pork Loin Center Cut Chop.

URMIS #3313  
Pork Loin Chop (aka “T-Bone”). Cut from sirloin half of loin. Contains loin eye and tenderloin muscles and separated by the “T-Bone”. Cut 1/2” and 1”. 1 per pack. Weight varies.

URMIS #3338  
Pork Loin Sirloin Chop. Cut from sirloin end of loin. Same muscle and bone structure as Sirloin Roast but cut into chops 1/2” to 1” thick. Usually 2 or 4 per pack. Approx. 1 to 4 lbs.

URMIS #3478  
Pork Spareribs St. Louis Style. Originates from the sparerib. Prepared by removing the brisket bone approximately parallel to the rib side, exposing cartilage on the brisket bone.

URMIS #3404  
Pork Leg (Fresh Ham) Center Slice. Cut from center of leg. Contains top, bottom eye and tip muscles, and cross section of round leg bone. 2 slices per pack, weight varies.

URMIS #3489  
Pork Cubed Steaks. Can be made from any boneless, lean cut. Cubed effect made by a machine that tenderizes mechanically. Pack varies, 1 to 2 lbs.

**Cured & Smoked**

Typically in Stock

URMIS #3920  
Premium Bacon – Sliced.

URMIS #3896  
Bacon Ends, Bits and Pieces.

URMIS #3743  
Ham – Sliced.

**Call to Confirm**

URMIS #3952  
Jowl.

URMIS #3941  
Hocks.

URMIS #0000  
Bacon. Nitrate Free/No Smoke.

URMIS #3659  
Canadian Bacon.

URMIS #3703  
Ham, Butt Portion.

URMIS #3729  
Ham, Shank Portion.

**Custom Orders**

URMIS #3569  
Picnic Shoulder Whole.

URMIS #3955  
Neck Bones.

URMIS #3671  
Ham, Whole/Portions.

URMIS #3630  
Chops.

**Sausage**

We currently inventory the following American breakfast sausage used in all kinds of recipes. We proudly combine our #1 grade meat and trimmings with Yoder’s Butcher Block’s expertise to make sausage. Yoder’s lean recipe and outstanding seasoning make this a popular choice with today’s crowd. Available in 1 lb chubs. Medium or hotter.

Sausage Links. Same product as above stuffed in a natural casing. Available in medium. Package varies 1 to 2 lbs.

URMIS #3657  
Ground Pork. Ground pork is unseasoned and made by mechanically grinding lean meat and/or trimmings from several larger cuts. Packaged in 1 lb chubs.

**Favorites**

URMIS #3655  
Pork Shoulder Arm Picnic. Contains arm bone, shank bone, portion of blade bone and a variety of muscles. Shank and part of shoulder covered with skin.

URMIS #3185  
Pork Shoulder Blade Boston Roast Boneless. Same as Blade Boston Roast but blade bone has been removed. May be tied or netted. Specify skin on/off.

URMIS #3247  
Pork Loin Blade Roast. Contains part of blade bone, ribs and backbone. Loin eye muscle is surrounded by several smaller muscles.

URMIS #3248  
Pork Loin Blade Roast Boneless. Similar to Blade Roast but blade bone (and covering muscles), rib bones and backbones are removed. *May have additional designation of Chef’s Prime Roast.

URMIS #3250  
Pork Loin Blade Chop. Cut from blade end of loin, containing blade, rib and backbones and a variety of muscles. Specify thickness.

URMIS #3224  
Pork Loin Whole Boneless. Originates from the section between the shoulder and the leg (ham), all skin, bones and cartilage removed. The tenderloin and lean and fat overlying the blade bone are excluded.

URMIS #3374  
Pork Loin Top Loin Chop Boneless. Some muscle structure as Top Loin Chop but bones removed. Specify thickness.

URMIS #3292  
Pork Loin Half Boneless Rib End. Whole pork loin divided at midpoint and trimmed so that one piece of the boneless loin does not extend more than 1” in total length past its opposing piece. The rib end of the loin is near the shoulder butt. Specify skin on/off.