

CUT	Grilling	Frying	Braising	Roasting	Stewing
Butt, Roast or Steak <i>Also known as 'Shoulder Steak'</i>					
Blade Steak <i>Perfect for grilling and roasting</i>					
Boneless Blade Boston Roast <i>Perfect for BBQ, roasting and braising</i>					
Smoked Arm Picnic					
Smoked Hock <i>Perfect for stewing and slow cooking</i>					
Ground Pork <i>Perfect for sausage</i>					
Spare Ribs/Back Ribs					
CUT	Grilling	Frying	Braising	Roasting	Stewing
Bacon <i>Ideal for baking and pan frying</i>					
Boneless Whole Loin <i>Butterfly Chop</i>					
Loin Roast					
Tenderloin					
Sirloin Roast					
Country Style Ribs					
Chops					
Ham <i>Fresh or smoked and cured</i>					



= Recommended Preparation Method