

CALUMET DIVERSIFIED MEATS, INC.

613 WEST 47th STREET • CHICAGO, ILLINOIS 60609 • (312) 536-7200

PORK SPECIALISTS FOR OVER 50 YEARS



TM



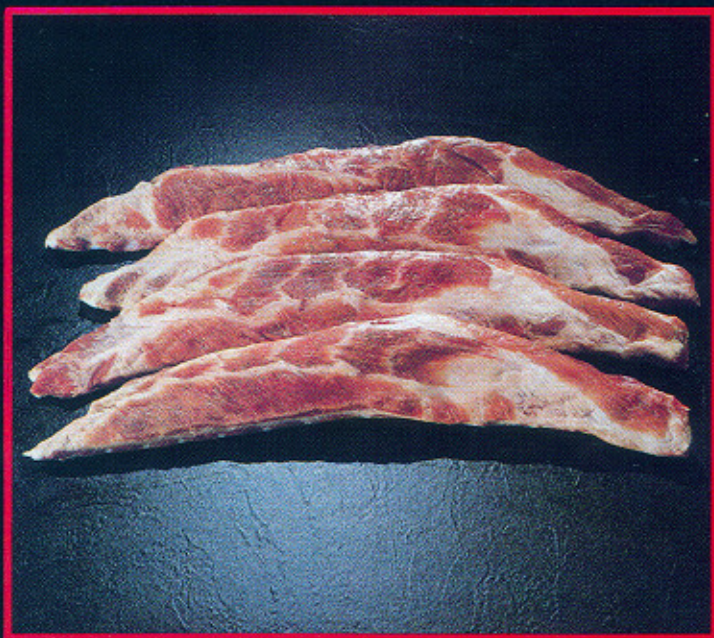
PRESENTS

ST. LOUIS BRAND PORK RIBS

MADE IN CHICAGO, IL



PORK BRISKET BONES



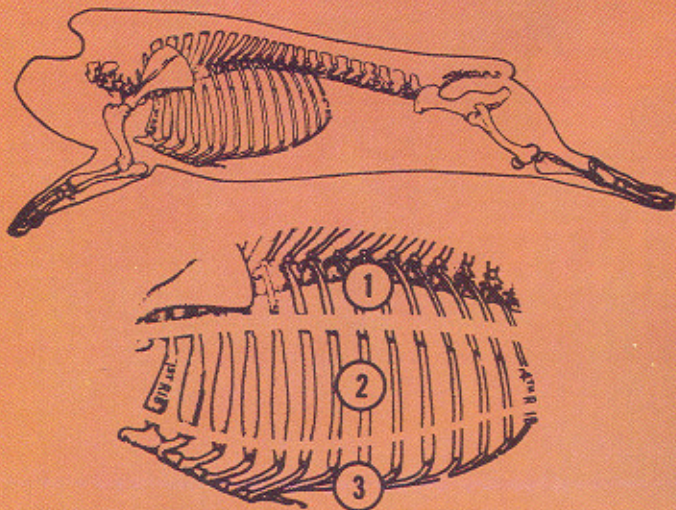
ST. LOUIS BARBECUE RIBS, Layer Packed, 30 lb.*boxes.

14980—1¼ Dn	14981—1½ Dn	14982—1¾ Dn
14983—2 Dn	14984—2¼ Dn	14985—2½ Dn

Great bar item, appetizer or entree. Lean and meaty specialty item, cut from the bottom portion of the rib cage as shown on the hog bone structure chart.

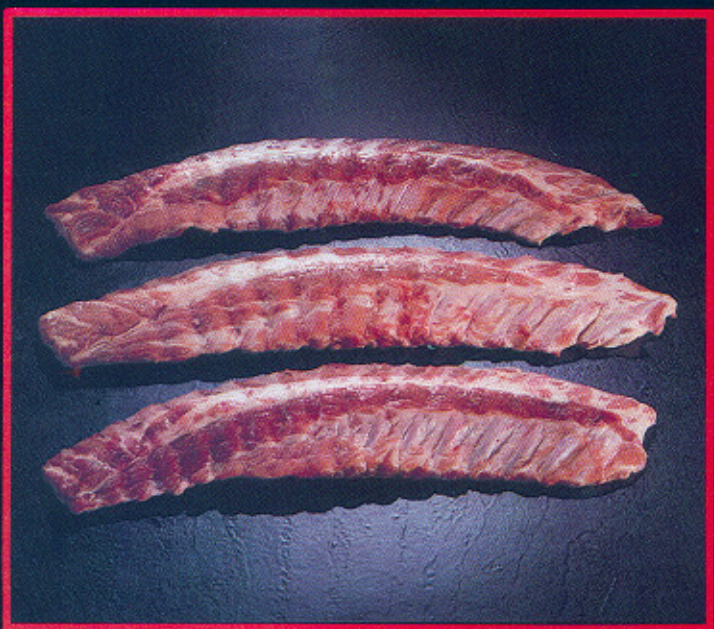
*All Boxes Are Catch Weight

HOG BONE STRUCTURE CHART



1. LOIN BACK RIBS
2. ST. LOUIS CUT RIBS
3. BRISKET BONES

PORK LOIN BACK RIBS



PORK LOIN BACK RIBS, Layer Packed, 30 lb.*boxes.

14930—1¼ Dn	14931—1½ Dn	14932—1¾ Dn
14933—2 Dn	14934—2¼ Dn	14935—2½ Dn
14936—2½ Up	14943—1¾-2¼	

Our Boneless Pork Cuts of Distinction



BONELESS PORK LOIN ROAST — ¼" FAT COVER, AVERAGE WT. 6/9 LBS., 9/12 LBS. IN 2 PC. BOX INDIVIDUALLY POLY WRAPPED WITH POP UP TIMERS.



BONELESS HAM ROAST — ¼" FAT COVER, AVERAGE WT. 8/12 LBS. IN 2 PC. BOX INDIVIDUALLY POLY WRAPPED WITH POP UP TIMERS.



BONELESS PORK LOIN — ¼" FAT COVER, AVERAGE WT. 9/12 LBS. IN 3 PC. BOX INDIVIDUALLY POLY WRAPPED.



BONELESS CANADIAN STYLE BACK PORK LOIN — ¼" FAT COVER, 5/7 LBS., 5/9 LBS., 9/11 LBS., IN 3 PC. BOX INDIVIDUALLY POLY WRAPPED.

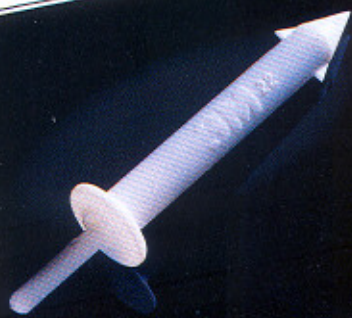


(TOP) CENTER CUT PORK CHOPS, ALL SIZES — #1412 TENDERLOIN IN CHIME BONE ON, #1412A TENDERLOIN OUT CHIME BONE OFF, IN 10 LB. BOX LAYER PACKED. **(BOTTOM) PORK CUTLETS** — ¼" FAT, TRIMMED, CUBED, IN 10 LB. BOX LAYER PACKED.



(TOP) PORK TENDERLOINS — DEFATTED AND POLY BAGGED IN 10 LB. BOX. **(BOTTOM) DICED PORK (STEW)** — ¼" FAT, HAND DICED, APPROX. ¾"-1½" CUBES, POLY BAGGED, 2 PER 10 LB. BOX.

POP-UP TIMERS



With Dun-Rite® Pop-Up Timers from 3M, that we insert in our roasts, your customer knows exactly when they're done, with all the juice and tenderness left in. The Dun-Rite® Timers pop-up when your roast is perfectly done. Just one more way we give you QUALITY products. Dun-Rite® is a registered trademark of 3M.

CUSTOM PORK PRODUCTS

CODE	DESCRIPTION	PACK	PRICE	CODE	DESCRIPTION	PACK	PRICE
	LOIN PRODUCTS				RIB ITEMS		
20017	Pork Loins 14-18#			14930	Pork Back Ribs 1¼ Dn. — 25 pc.	30# ^{A,B}	
20020	Pork Loins 18-22#			14931	Pork Back Ribs 1½ Dn. — 21 pc.	30# ^{A,B}	
14900	Pork Loin Bnls. 9-12#	30#		14932	Pork Back Ribs 1¾ Dn. — 18 pc.	30# ^{A,B}	
00010	Pork Loin Ctr. Cut 7-10#/6 pc	50#		14943	Pork Back Ribs 1¾-2¼	30# ^{A,B}	
15040	Pork Loin Bnls. Canadian 5-9#	25#		14935	Pork Back Ribs 2½ Dn. — 13 pc.	30# ^{A,B}	
23004	Pork Loin Riblets	15#		14936	Pork Back Ribs 2½ Up	30# ^{A,B}	
15003	Pork Loin Ends bone in	65#					
15004	Boneless Pork Loin Ends	40#					
15005	Boneless Pork Loin End Defatted	40#		14980	St. Louis Ribs 1¼ Dn. — 25 pc.	30# ^B	
0040A	Pork Loin Chops Tender Out All Sizes	10#		14981	St. Louis Ribs 1½ Dn. — 21 pc.	30# ^B	
00101	Pork Loin Chops End to End	15#		14982	St. Louis Ribs 1¾ Dn. — 18 pc.	30# ^B	
00020	Pork Loin Chops End Cut	15#		14983	St. Louis Ribs 2 Dn. — 16 pc.	30# ^B	
23001	Pork Tenderloin	10#		14984	St. Louis Ribs 2¼ Dn. — 14 pc.	30# ^B	
				14985	St. Louis Ribs 2½ Dn. — 13 pc.	30# ^B	
	MISC. PORK PRODUCTS			14987	St. Louis Ribs Skirt On 14 pc.	30# ^B	
14948	Pork Trimmings 50%			14988	St. Louis Ribs Nubb Off 12 pc.	30# ^B	
14949	Pork Trimmings 80%			25003	Spare Ribs Graded — 10 pc.	30# ^B	
14950	Pork Trimmings Certified 50%			26003	Spare Rib Brisket Bones	30#	
14951	Pork Trimmings Certified 80%			250CD	Cooked St. Louis Ribs — 10 pc.	15# ^B	
14962	Pork Fat	60#					
00140	Pork Cutlets All Sizes	10#					
14955	Pork Stew-Hand Diced 2/5# bags	10#			PORK ROASTS		
14921	C.T. Butts Bnls. 1½-3#	60#		17520	BRT Pork Loin Roast 6-9#/2 pc.	20#	
				17521	BRT Pork Loin Roast 9-12#/2 pc.	24#	
				17524	Packer BRT Pork Loin Roast 7-12#/4 pc.	40#	
				17512	BRT Fresh Ham Roast Lt. 2 pc.	30#	
				17513	BRT Fresh Ham Roast Hvy. 2 pc.	40#	
				17515	BRT Boneless Butts 3 pc.	15#	

^AAdd 10¢ for Skinning.

^BAll Boxes are Full Slabs/Catch Weight.

LET'S TALK PORK!

Pork products have increased in popularity in recent years, establishing pork as a prevalent new item on menus today. You can take advantage of this trend with our **CONSISTENCY** in producing **QUALITY** pork items and the **CONTINUITY** in service that our customers have come to appreciate and expect.

Let's look at some of the advantages in buying our quality pork products versus our competitors...

OURS

- All products are consistently processed from butcher type hogs. This assures you that the meat will be more succulent and tender.
- Product trim specifications meet the standards set forth in the "Meat Buyer's Guide". Product is "spot checked" to ensure the high standards of our trim specifications.
- Considerable thought goes into how we package our pork products. Our innovative packaging methods are geared to the users' needs, setting new trends in the meat industry today. All of our items are packed in poly lined boxes...our ribs and chops are layer packed with sheets (for ease in handling)...ribs are packed in "catch weight" boxes so you get only whole slabs. For inventory purposes, each box (depending on weight size) contains the same piece count each time, **EXAMPLE:**

1½ DN — 21 slabs

1¾ DN — 18 slabs

2 DN — 16 slabs

Our roasts are jet netted. A pop-up timer is inserted in the roast, then individually wrapped in a poly bag.

You can clearly see by this comparison that the quality of our pork products and the care and consideration given to the user by our company increases our products' marketability. Supplying you with quality items as well as fast and courteous service is our goal. We maintain a sufficient inventory on our stock items, allowing us to expedite your orders with little advance notice. For special trim specifications and/or packaging requests, please allow three weeks prior to shipping your order.

THEIRS

- Quality control standards may vary from packer to packer. Some major packers process more than one quality of hog, ie; butcher hogs, sows, etc.
- Many processors set their own trim specifications. Generally, there is a need to further trim product prior to cooking, creating the added expense to the user in terms of waste and time spent in trimming the product.
- Most pork processors "bulk" pack their products. It is difficult for the user to separate frozen pieces of ribs and chops when this method of packing is used. Moreover, ribs are usually sold in "even weight" boxes making it necessary to include small pieces of ribs. Some users have forced processors to follow our innovative packaging methods. These processors have converted from "bulk" to "catch weight" when packing ribs.

Our motto is:

"QUALITY, CONSISTENCY, CONTINUITY."



**New!
Profitable!
Market-Tested!**

**Fully-Cooked,
Charred &
Basted Ribs . . .**

Right when you needed it most. Packed ten to the box and individually bagged for ease of handling.

Our national pre-market testing has shown that you'll be getting another leader in sales and profits. So why wait . . . we're ready to serve you—now!

WE HAVE A BONE TO PICK WITH YOU ...and your customers!

Cooked Pork Brisket Bones Basted in Barbecue Sauce

Here's a convenient specialty item that's all the rage for appetizers, smorgasbords and Happy Hours. Tasty, lean and meaty, these cooked brisket bones, already basted in barbecue sauce, are just what the chef ordered for pleasing patrons' palates.

All you do is heat them, serve them and watch them disappear! Great for giving your place the competitive edge you need today.

Order some now and let your customers pick a bone with you. It's a profitable move.



Preparation

Oven

Bring tips to room temperature.
Pre-heat oven to 450°.
Place tray in oven for 10 to 15 minutes
(half this time if using convection oven).

Steam Table

Place brisket bones on steam table
uncovered.
Heat til warm.

Packing Specifications

Product Code Number 26004
Net Weight Per Package 5 lbs.
Net Weight Per Master Carton 30 lbs.