

PORK	Per Lb.	BEEF	Per Lb.	LAMB	Per Lb.
Bacon	\$12	Ground	\$10	Chops	\$16
Bacon Ends	\$12	Stew	\$12	Leg	\$14
Canadian Bacon	\$12	Ribeye	\$20	Shoulder	\$14
Cottage Bacon	\$12	Sirloin Steak	\$20	Ground	\$14
Breakfast Sausage - Medium & Hot	\$6	Strip Steak	\$20	Stew	\$14
Pork Chops	\$10	Cubed Steak	\$10	Kidney	\$8
Cutlet	\$7	Filet Mignon	\$25	Heart	\$8
Ground Pork	\$6	Rump Roast	\$14	Liver	\$8
Ham Roast - not cured	\$7	Round Roast	\$14		
Ham Steak - not cured	\$7	Shoulder Roast	\$14		
Hock - not cured	\$7	Chuck Roast	\$14		
Jowl -fresh not cured	\$12	Short Ribs	\$12	CHICKEN	
Kidney	\$6	Soup Bones	\$5	Eggs	\$5 doz
Lard - one container	\$6	Sirloin Tip	\$14	3 1/2 +	\$15 per bird
Liver	\$6	Brisket	\$14	4 1/2 +	\$20 per bird
Osso Bucco	\$7	Heart	\$8	Liver	\$6 lb
Brekfast Patties (8)	\$7	Tongue	\$8	Heart	\$6 lb
Pork Belly	\$10	Liver	\$8	Feet	\$5 pkg
Ribs	\$7	Kidneys	\$8	leg quarters	\$10 pkg (2)
				breasts	\$12 lb
Shoulder Roast	\$7	Beef Breakfast Sausage	\$10	wings	\$5 lb
		Kielbasa	\$10	tenders	\$12 lb
				backs	\$5 per back
LINK SAUSAGES -PORK		DUCK			
5 links per pound		Whole	\$30	per bird	
Andouille	\$8	Breast	\$16	lb	
Chorizo	\$8	Leg/Thigh	\$14	lb	
German Style Hotdog	\$8				
Smoked	\$8				
Italian	\$8				
Bratwurst	\$8				