

**PENN STATE BLOCK and BRIDLE CLUB**  
**Descriptions of Meat Products**  
**Fall 2009**

**Ridge Creek Spiral Cut Ham**

Classic smoked, pre-sliced bone-in ham. (approximate weight 10 lbs. \$3.00/lb.)

**Penn State Pork Breakfast Flavored Sausage**

Made by the Penn State Meat Laboratory, University Park, PA (weight 1 lb. \$2.00 ea.)

Made from Penn State fresh pork trimmings seasoned with salt, black pepper, and sage.

**Penn State Maple Flavored Sausage**

Made by the Penn State Meat Laboratory, University Park, PA (weight 1 lb. \$2.25 ea.)

Made from Penn State fresh Pork trimmings seasoned with Sugar, Salt, Flavorings (including natural maple flavoring) and Monosodium Glutamate

**Penn State Smokey Flavored Sausage**

Made by the Penn State Meat Laboratory, University Park, PA (weight 1 lb. \$2.25 ea.)

Made from Penn State fresh Pork trimmings seasoned with Salt, Dextrose, Spices, and Natural Hickory Smoke Flavoring.

**Penn State Beef Summer Sausage**

Made by the Penn State Meat Laboratory, University Park, PA (weight 20 oz. \$6.50 ea.)

Made from Penn State beef seasoned with salt, dextrose, black pepper, brown sugar and mustard seed. Fermented to give a tangy flavor and excellent keep quality.

Fully cooked, ready to eat. Vacuum packaged, keep refrigerated for up to 3 months.

**Penn State Ground Beef**

Made by the Penn State Meat Laboratory, University Park, PA (weight 1 lb. \$2.65 ea.)

Made from Penn State fresh beef trimmings. 80-85% Lean