



# RAW MENU

-for the competition or home cook-



*The "Black Angus" of Pork®*

[www.compartduroc.com](http://www.compartduroc.com)

## RAW COMPART DUROC PORK

Boston Butt (8.5 lb/a)	\$49
Whole Spare Rib (4.75 lb/u, 3pk)	\$105
Belly (12 lb/a)	\$79



DOUBLE R RANCH®  
Northwest Beef

## RAW NORTHWEST BEEF

brisket (11-13 lb/a) \$129



## RAW WAGYU BEEF

brisket (16-18 lb/a) \$169



*The "Black Angus" of Pork®*

[www.compartduroc.com](http://www.compartduroc.com)

The Compart Duroc™ premium pork label is the result of the family commitment and superior product produced on the Compart Family Farms™. Premium quality Compart Duroc™ pork is the result of a carefully managed pork breeding program. Compart Duroc™ hogs are bred, born and raised on small farms where family members are involved in the day-to-day management of their stock. The breeding program is the result of 55+ years of combining the very best purebred lines of the Duroc breed. Compart Family Farms™ has also conducted extensive research and development to create a proprietary Compart Duroc™ feeding program. This feeding program optimized both the pig's performance and its meat quality. This, coupled with raising the pigs in comfortable, environmentally stable facilities, reduced stresses that adversely affect muscle quality.

It all starts with the right breed. The Black Angus breed of cattle is well known for its superior quality. This same phenomenon is also true of the Duroc breed for pork. The Compart family have implemented Real Time Ultra Sound, tracing the pedigrees for over 55 years, carefully selected the very best Compart Duroc lines for marbling and meat quality. We are "The Black Angus of Pork!"™



**DOUBLE R RANCH®**

**N o r t h w e s t B e e f**

The Double R ranchers take great pride in the beef that they produce, and only the best beef meets the exacting criteria required to carry the Double R Ranch name.

The folks at Double R Ranch recognize that they have a responsibility to sustain and protect the ranch's own natural resources. Their efforts are focused on reducing its carbon footprint through aggressive local crop sourcing and an efficient composting program. They're proactive in their environmental preservation practices, including effective grazing rotations and riparian restoration to keep the land healthy.

**SRF** | 極

**SNAKE RIVER FARMS®**

#### **HIGHER THAN PRIME**

Snake River Farms American Kobe (Wagyu) beef is celebrated by chefs and beef connoisseurs throughout the world and featured in a number of Michelin starred restaurants. USDA Prime, the highest USDA grade for beef does not adequately represent the quality of our distinctive and delicious beef. Only 3% of all beef in the US receives the designation of Prime, yet Snake River Farms far exceeds the standard. For this reason, we utilize the Japanese marbling scale which accurately measures the marbling in Snake River Farms beef.