

Method of Cutting a Carcass of Pork—The tools required are a meat saw and an ordinary butcher knife. An axe can sometimes be used in place of the saw, but has the disadvantage of splintering the round bones and thus spoiling the appearance of the cuts.

The carcass should be laid on a strong table or bench.

First—Remove the head just behind the ears.

Second—Remove the shoulders by cutting with a knife down between the ribs just back of the fore legs to the back bone, which may be severed with the saw.

Third—Remove the hams by cutting with a knife down through flanks to the point on the backbone where the pelvic arch commences. Sever the bone with the saw.

The carcass is now in four pieces—head, shoulders, middle and hams. It is necessary to use the saw lengthwise on the backbone to divide the shoulders middle and hams. Some prefer to split the entire carcass in halves at first, but the beginner will find that it is much easier to divide the pieces in the manner described.

Manner of Trimming Various Cuts—

Shoulder—Remove all leaf lard with the hands. It will be found on the inside of the ribs and along flank. Remove the small part of the ribs and the neck bone; trim off all loose pieces of fat; remove foreleg



Upper—Untrimmed shoulder and ham.

Lower—Shoulder and Ham Boned and Neatly Trimmed.

either close to body or at knee joint as preferred and it is ready for the cure.

Side—Remove ribs and backbone with knife. This can easily be done by keeping blade close to ribs at the same time using the other hand to draw the ribs up and away from the side. As much lean meat