

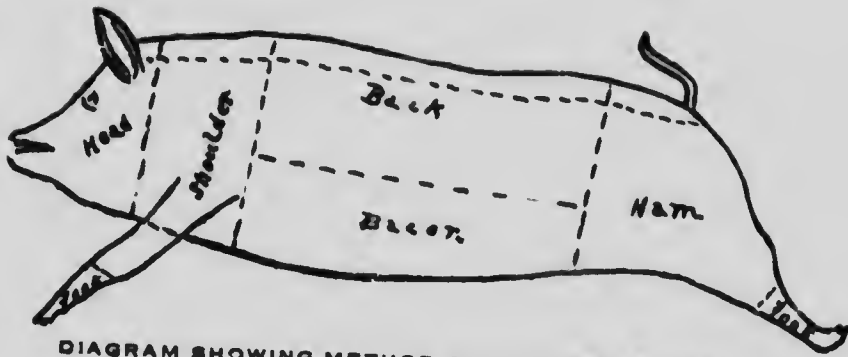


DIAGRAM SHOWING METHOD OF CUTTING UP CARCASS

COOLING AND CUTTING UP THE CARCASS.

A pork carcass should be thoroughly cooled before it is cut up, but should not be allowed to freeze, as freezing injures the keeping quality and flavor of the meat. If the slaughtering is done in the morning, the carcass will be cool by late in the evening, and in the coldest weather in the winter it may have to be taken inside before evening, to prevent it from freezing. It should then be allowed to lay over-night in a cool place, and should be cut up next morning. In working up a carcass, it should be laid on the table with the head projecting over the edge. Then taking a sharp butcher knife, the head may be removed by cutting clear around it just back of the ears, cutting to the bone, and then by giving the head a severe twist it will separate from the body very easily. The carcass should next be turned on its back and should be held upright by an attendant while the "butcher" cuts the ribs down each side of the back bone with an axe or cleaver. Cutting out the back bone can then be completed with a knife. This method of cutting gives a strip of meat the length of the hog and containing the back bone. The fatty covering on the back of it should be trimmed off for lard and the back bone cut in sections. This will prove very wholesome and palatable pork to be fresh, preparing it by boiling. Next the leaf lard can be stripped out by the hands and the shoulder and the ham removed from each side. The feet and legs should be removed from the shoulders and hams just above the knee and hock joints. The part of the carcass remaining then consists of the side of bacon, the spare ribs and the back piece. The spare ribs can be trimmed out with a knife, or if the back piece is to be used for chops fresh or for roasting, they can be left in with it. The side should be split lengthwise at about the central line between the top and belly piece. The lower half being the side of bacon and the upper half trimmed of its covering of fat may be used as fresh pork chops or roast pork, or it may be cured and kept along with the hams, shoulders and bacon. The hams and shoulders will require considerable trimming, and the only way to acquire an accurate knowledge of how to trim them is to see a packing house man and shoulders or one that has been trimmed by someone who knows. The object should be in all trimming to leave the cuts in a well rounded condition, as they will keep better and look better as