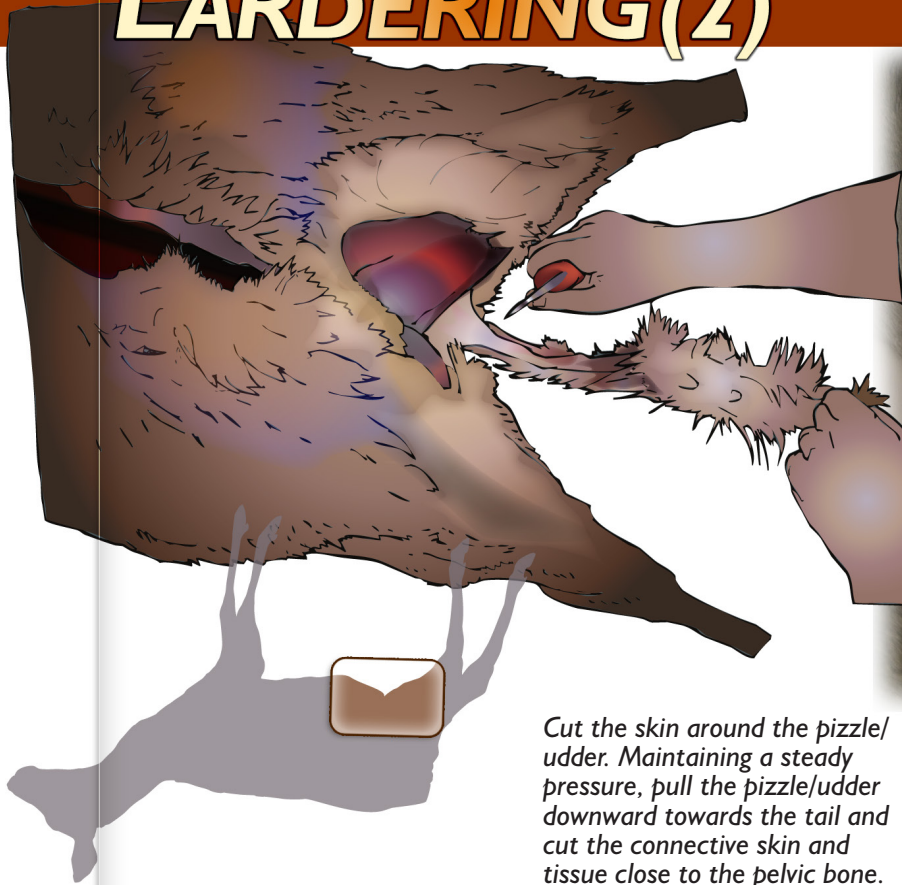




LARDERING (2)



continued from Lardering (1)

Cut the skin around the pizzle/udder. Maintaining a steady pressure, pull the pizzle/udder downward towards the tail and cut the connective skin and tissue close to the pelvic bone. Take care not to cut the meat on the haunches. Take care not to burst the udder if milk hind/doe.

Pelvis

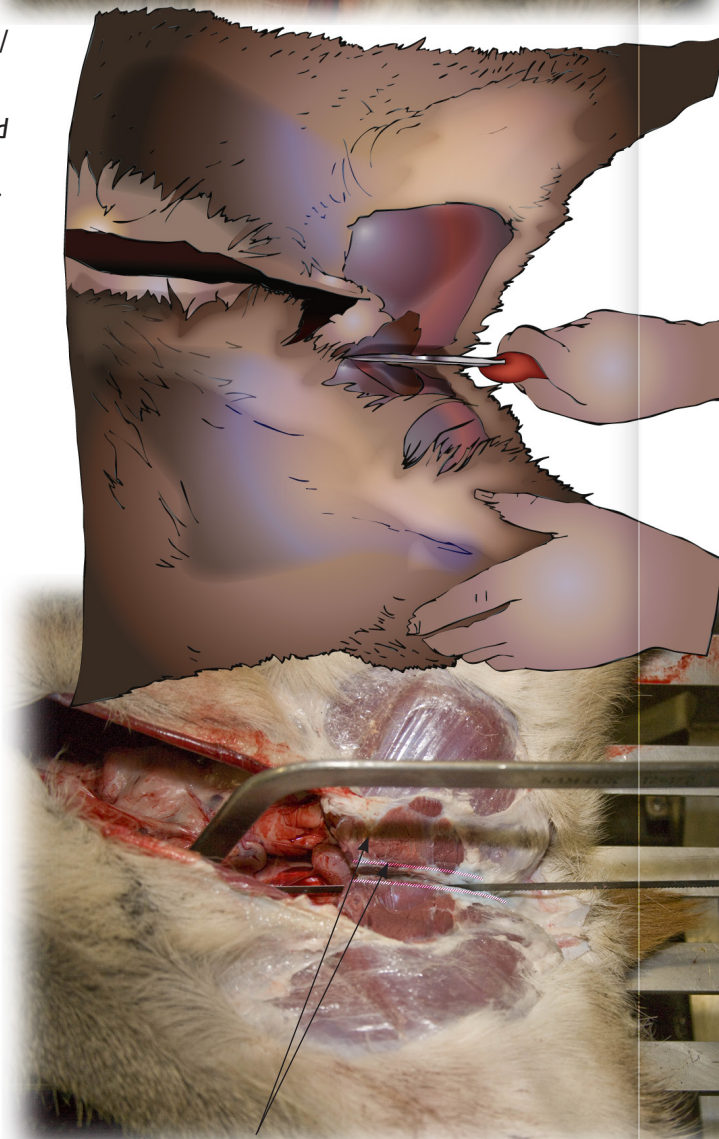
When opening the pelvic area much of the exposed meat will enter the foodchain – contamination must therefore be minimised.

3 Stag/Buck: Cut down to pelvic bone either side of the pizzle, using angled cuts as for hinds above and taking care not to cut the haunches. Saw through pelvis using two parallel cuts to isolate a small area of bone.

3 Hind/Doe: Remove udder by cutting carefully around the udder using knife. Take care not to burst the udder.

3 Hind/Doe: Using a knife, cut round rectum and vagina at base of tail and free from the inside of the pelvis, gently pulling forward into the pelvic area. The whole anal passage, vagina and urinary tract can be removed on the bench or once the carcass is hanging up.

A single or double cut can be made to the the pelvis as with stags (see above) to aid this process, but is not necessary.



Saw through pelvis using either a single central cut or two cuts to isolate a small central area of bone (for stags/bucks, use two cuts).



(above) coring out the back passage

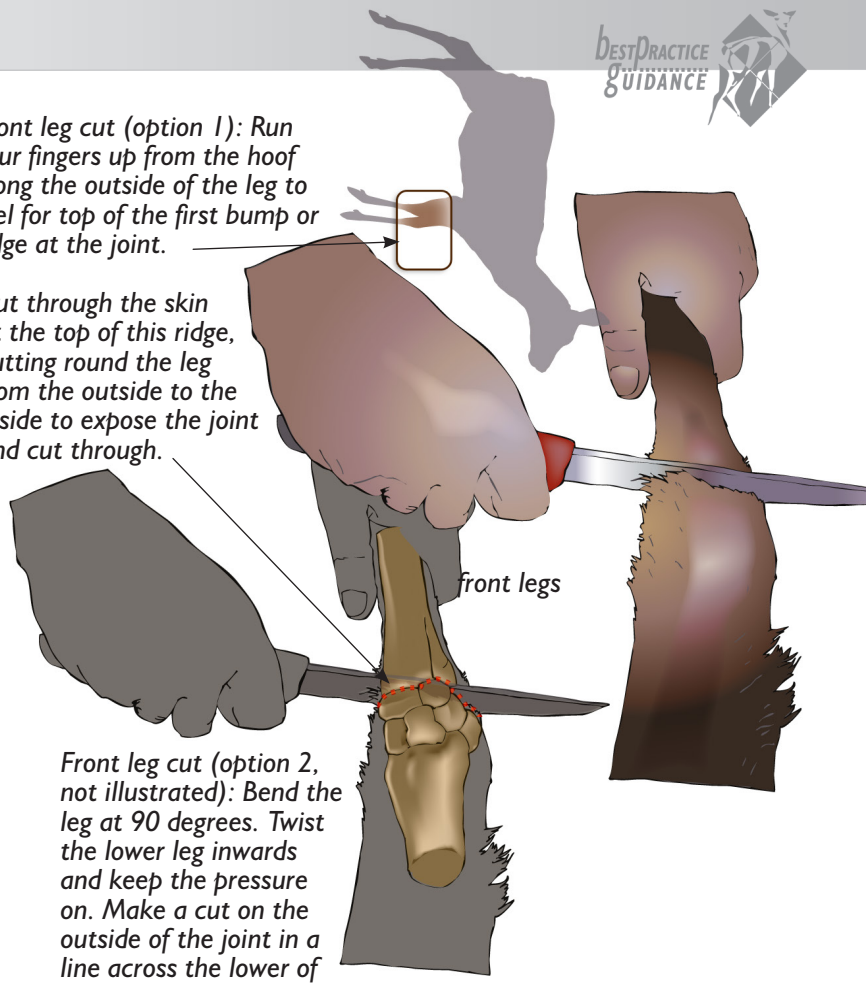
3 Either leave rectum intact and remove when carcass is hanging up or use knife to cut down and round rectum at base of tail and by cutting and pulling move forward into the pelvic area. The whole anal passage and urinary tract can then be removed once the carcass is hanging.

Legs

3 Remove legs by cutting through joints with knife. There are several methods to locate where to make these cuts (see illustrations above and below). Essentially, once the joint has been located and the outer skin cut, the joint can be cracked open and a knife used to sever the remaining connective tissue.

Front leg cut (option 1): Run your fingers up from the hoof along the outside of the leg to feel for top of the first bump or ridge at the joint.

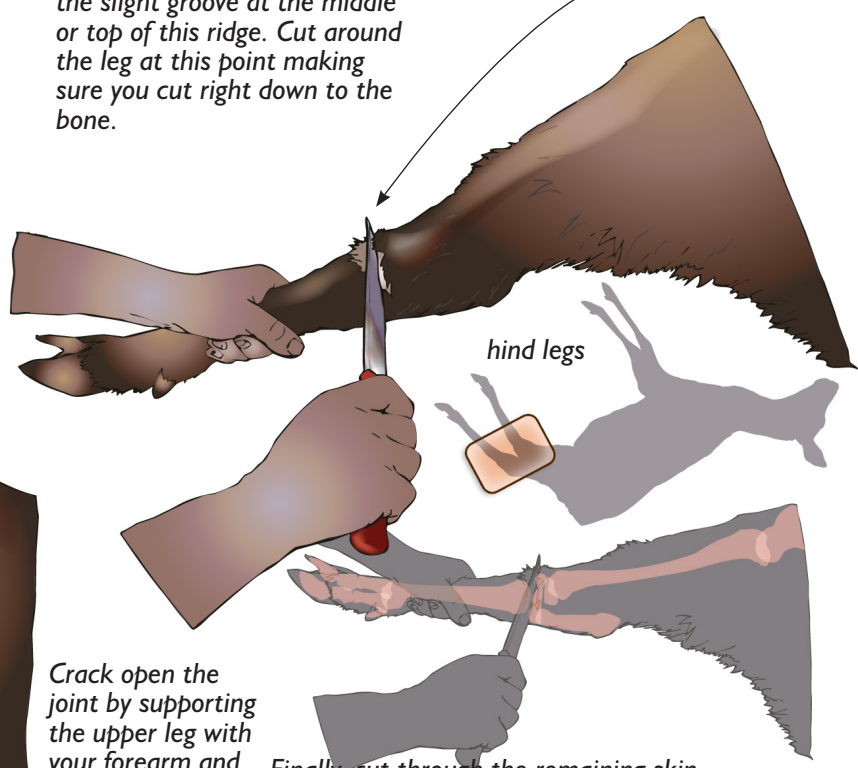
Cut through the skin at the top of this ridge, cutting round the leg from the outside to the inside to expose the joint and cut through.



Front leg cut (option 2, not illustrated): Bend the leg at 90 degrees. Twist the lower leg inwards and keep the pressure on. Make a cut on the outside of the joint in a line across the lower of the two 'kneecaps' to the angle at the back of the joint. This should expose the joint which should crack open at the cut. Cut through the remaining skin to remove.

Back leg cuts: Run the thumb up the inside of the leg at the 'carpus' or knee joint. Feel for the first bump or ridge.

Using your thumbnail, locate the slight groove at the middle or top of this ridge. Cut around the leg at this point making sure you cut right down to the bone.



Crack open the joint by supporting the upper leg with your forearm and pushing the lower leg outwards until the joint breaks.

Finally, cut through the remaining skin to remove and cut at the highest point. Removal of the leg at this section of the joint leaves a clean break and leaves a stronger point to hang the carcass on.

continued in Lardering(3)

