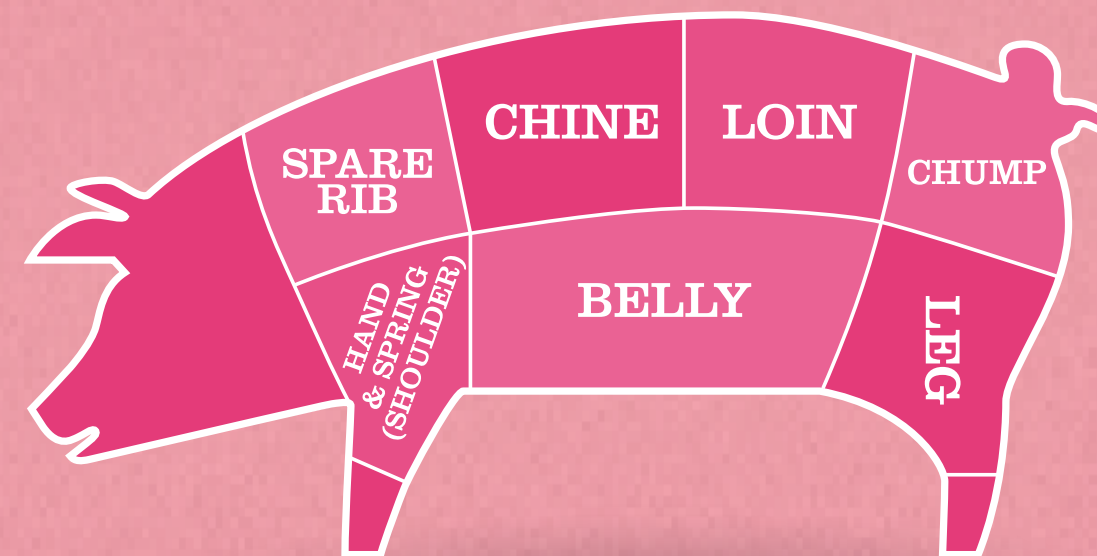


# Pork Details.



## Hand and Spring

The knuckle half of the shoulder, can be diced for casserole or roasted as a joint, we generally use this cut in sausages.

## Spare Rib

A very sweet roasting joint, can be used for cheaper steaks for braising.

## Belly

Roasted, grilled or barbecued a very versatile cut, also an ingredient in our sausages.

## Chine

The rib end of the loin of Pork, French trimmed for a special roast or cut in chops for grilling or frying.

## Loin

Boned and rolled or left on the bone for roasting or cut in to chops for grilling.

## Chump

Roasted or sliced in to rump steaks for grilling or braising.

## Leg

Roasted on or off the bone for the carvery, can be butchered to produce steaks for escalopes.