Hogs are electrically stunned

The stunner is placed securely behind the ears of the hog
Bleeding is completed by making a small incision below the sternum. A small incision is critical.

The small incision prevents contaminating the carcass during scalding.

The carotid artery and jugular vein are severed.
The hog is scalded for 3-4 minutes at a temperature between 140 and 145 degrees.

Hair slippage in the flank and elbow pocket indicates the time to remove from the vat.

Bell scraper

Hoof and dew claw pullers
Hair and hoof removal.

Black and red colored hogs are harder to scrap.

Hard hair season is in the fall and the hair is more difficult to remove than in the soft season which is in the spring.
The hogs are suspended by a gambrel.

Location were the hogs will be suspended.
Additional hair removal is completed with a torch.
The head is removed at the atlas joint.
Leaf fat: covers the inner belly lining and kidneys.
Ham

Loin

Belly

Boston Butt

Picnic Shoulder

Sirloin Chops: from the sacral and lumbar vertebrae regions
Loin Chop from the lumbar region
Rib Chop from thoracic region

Psoas major
Longissimus dorsi

Cartilage from Scapula

Rib Chop
Blade Chop

Identify the chops
Saloon Loin Rib Blade
Brown Sugar Cure: contains salt, sugar, nitrates