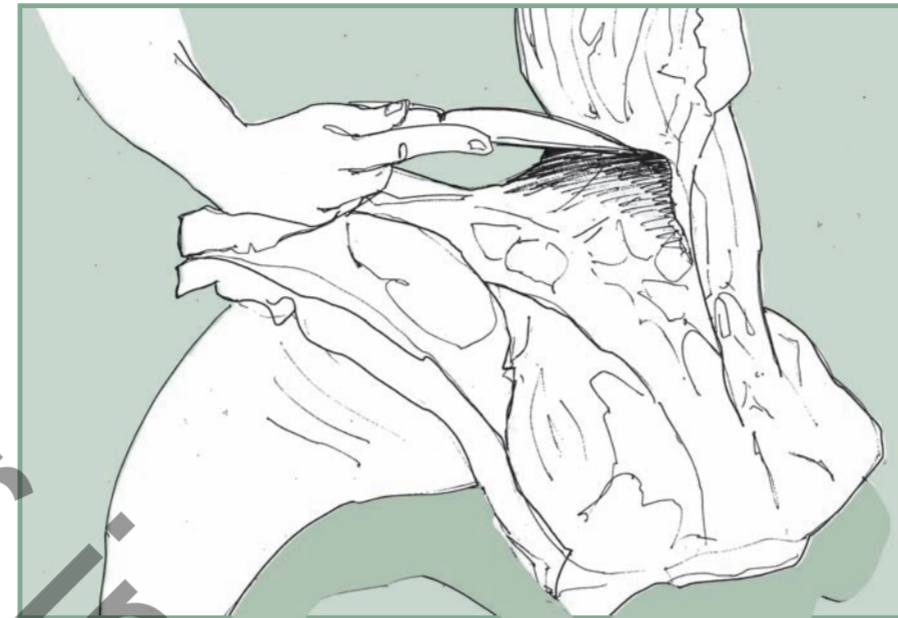
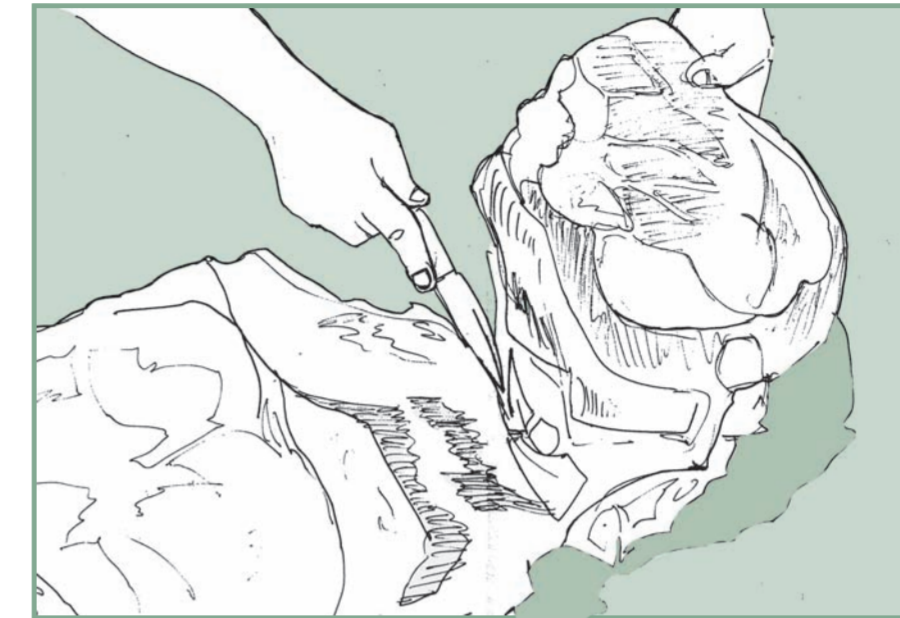


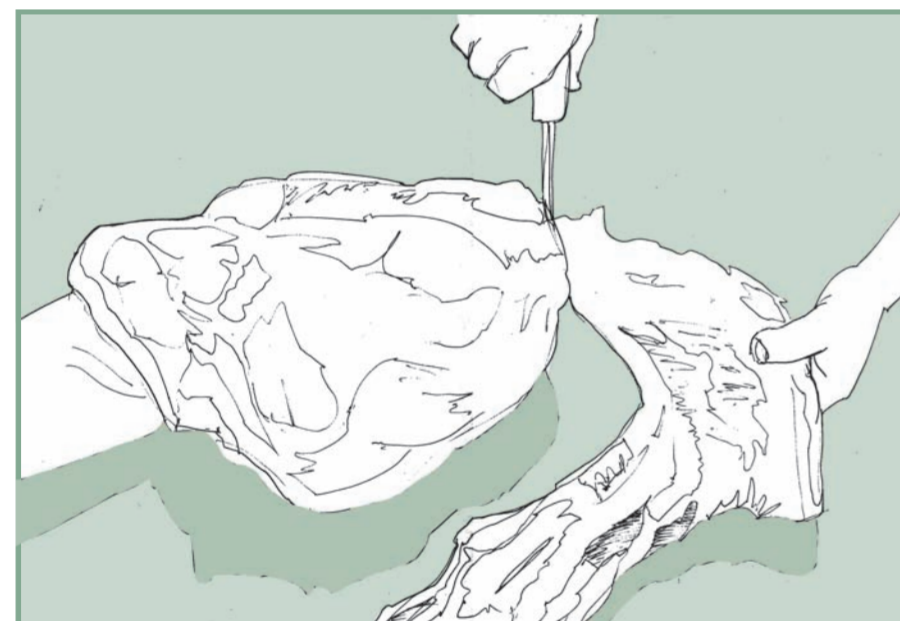
1 Remove the fore end of pork from the carcass with a straight cut between the 5th and 6th rib.



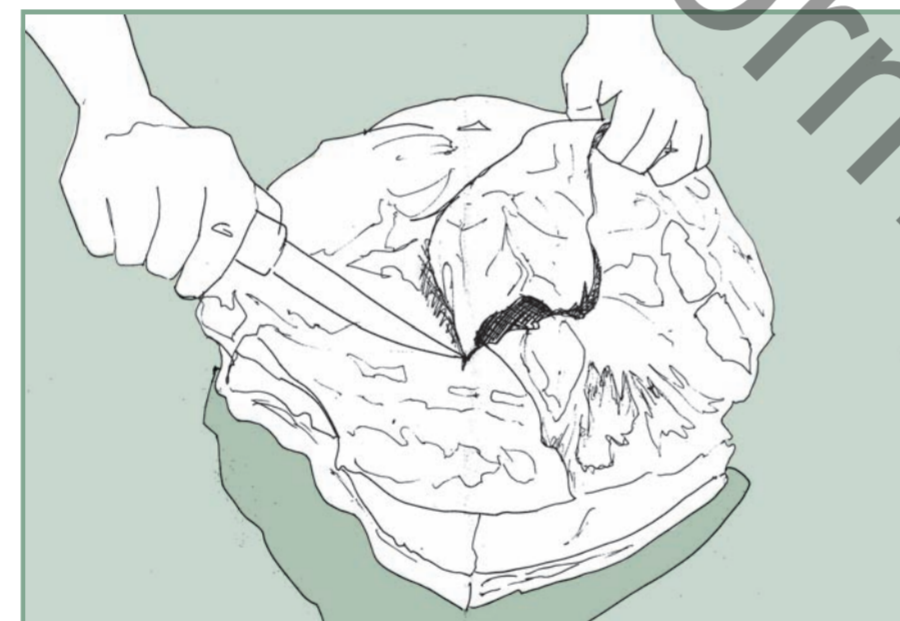
2 Release the meat from around the neck bones then "sheet-bone" the rib cage and backbones in one piece, taking care not to cut into any underlying muscle.



3 Separate the collar joint by following the natural seam down to the underside of the blade bone. Remove the whole collar from the shoulder block.



4 Following around the contour of the shoulder block muscle, remove the excess neck meat, fat and skin.



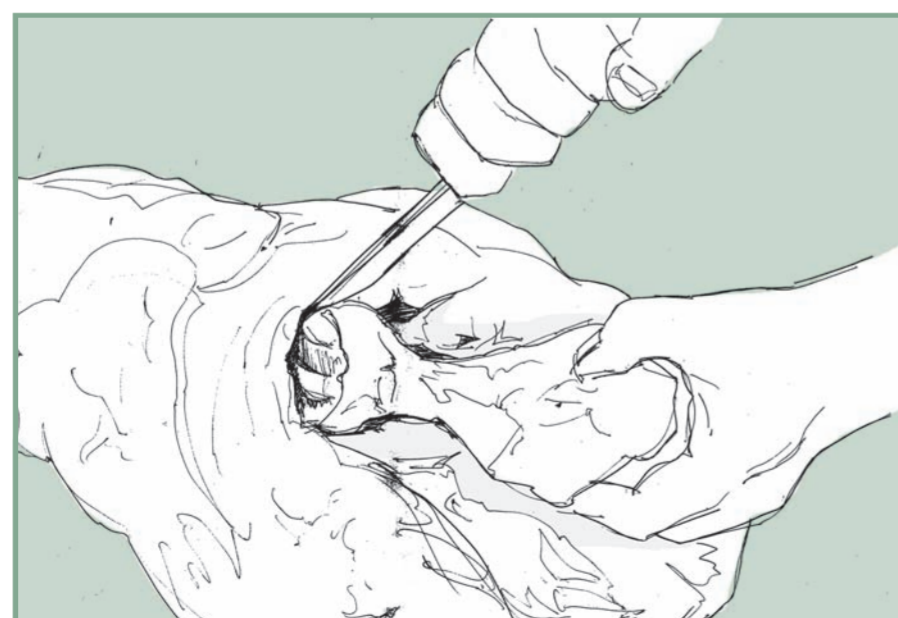
5 Trim off any excess fat, blood meat and visible veins and arteries from the shoulder block to expose the ball and socket joint.



6 Cut and peel back the underblade muscle to expose the blade bone. Continue to work around the blade bone taking care not to make unnecessary deep incisions into the underlying muscle. Remove the blade bone.



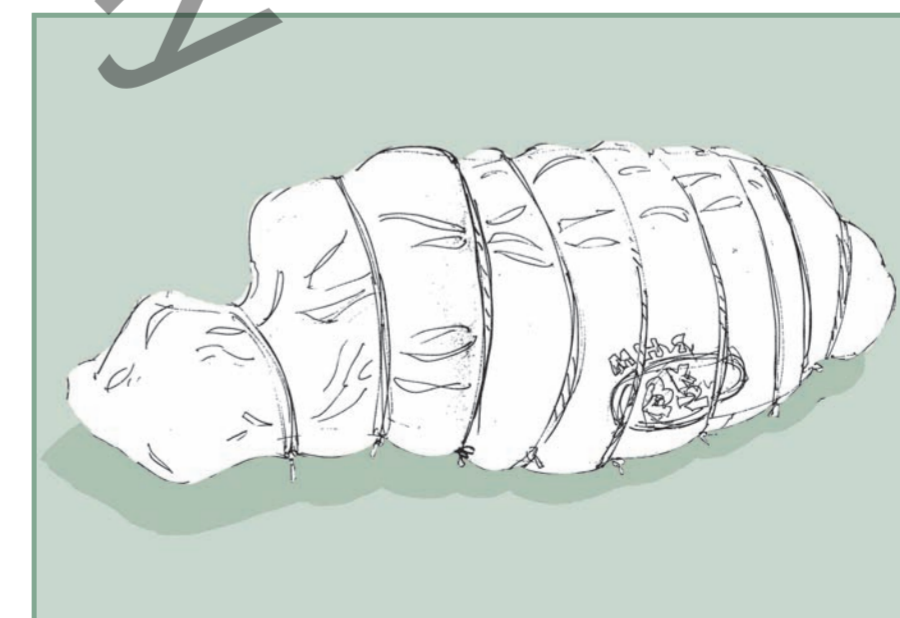
7 Without removing the hock muscles, cut through the elbow joint to remove the hock bone (radius).



8 Tunnel out the remaining shoulder bone (humerus), again taking care not to make unnecessary incisions.



9 Trim the shoulder of all excess silver gristles and tendons. Remove the thick silver gristle from the centre of the blade and feather muscles.



10 Form the shoulder into a cylindrical joint, score and tie at even intervals.