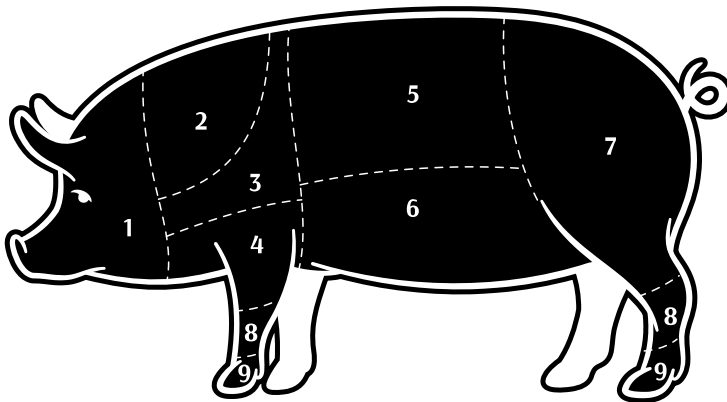
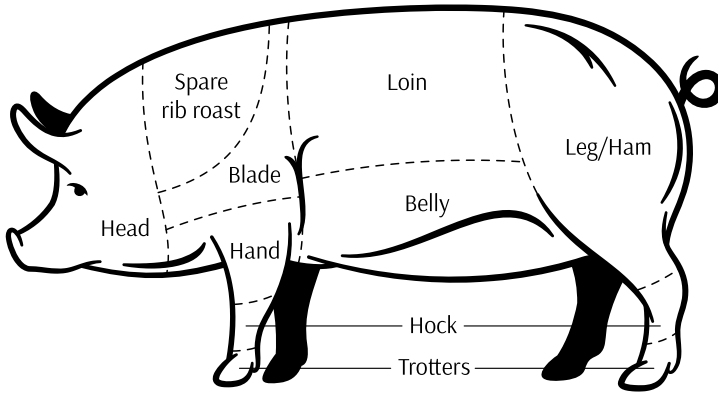


British
PORK CUTS
diagram


Slow Food in the UK



1 – Head
2 – Spare rib roast
3 – Blade

4 – Hand
5 – Loin
6 – Belly

7 – Leg/Ham
8 – Hock
9 – Trotters