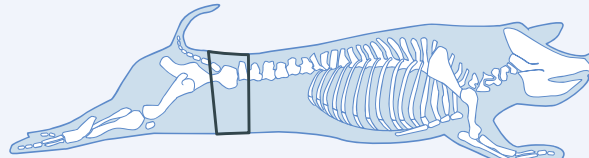


Rump Steak on the bone



Code: 3037



1 Chump of Pork



2 Remove the back and tail bones.



3 Remove the small group of muscles which lie under the tail bone as illustrated.



4 Chump with remaining aitch bone.



5 Saw through the bones at 25 mm intervals to create steaks of even thickness



6 Rump Steaks on the bone.