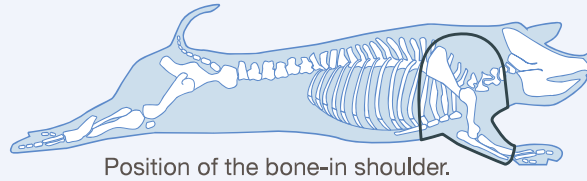


Pork Henry – portions



Code: 2026



1 Remove the shoulder blade with all attached muscles ...



2 ... by following the contours of the bone as illustrated.



3 Trim excess cartilage and fat from the Pork Henry.



4 Pork Henry.



5 Cut and saw Pork Henry into halves.



6 Pork Henry – portions.