



## Pork Butchery

### The Belly Cuts

1. What did the butcher firstly remove?

Circle the correct answer

- His Hat
- A Layer of Fat
- The Ribs

2. When the butcher removed the rack of ribs did he

Circle the correct answer

- a) Throw them away?
- b) Suggest that they can be grilled or barbecued?

3. What was the first cut that the butcher took from the belly?

Circle the correct answer

- Belly Slices?
- Belly Blocks?
- Belly Joints?

4. What did the butcher call the diamond scored belly block?

Circle the correct answer

- The Belly Joint?
- The Rustic Belly Joint?
- The Country Belly Joint?

5. Why would you diamond score a belly block?

Circle the correct answer

- To make crackling?
- To enable a marinade to soak into the meat to add flavour?
- To speed up the cooking time?

6. Tick all of the ways that meat from the belly can be cooked

- Barbecued
- Roasted
- Pan Fried
- Oven Baked
- Steamed
- Grilled
- Poached