

Smart Stuff

with Twig Walkingstick



THE OHIO STATE UNIVERSITY
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EXTENSION
OHIO AGRICULTURAL RESEARCH
AND DEVELOPMENT CENTER

For the week of
June 21, 2009

Q. Dear Twig: OK, I'm curious. What's the part of the pig that pulled pork actually comes from?

A. Dear Curious: I gave you a clue last week. "It starts with a *b* and ends with two *t*'s, but isn't that at all."

The answer is "butt." Like that wasn't obvious. But the butt meat cut doesn't come from the pig's back end. Which is probably just as well. It comes from part of the **shoulder**. Which is really the shoulder and part of the top of the leg (the front leg). Other names for the butt cut part are **pork butt**, **city butt**, **Western butt** and **Boston butt**. These are good, strong, colorful names and you might want to share them at dinner tonight.

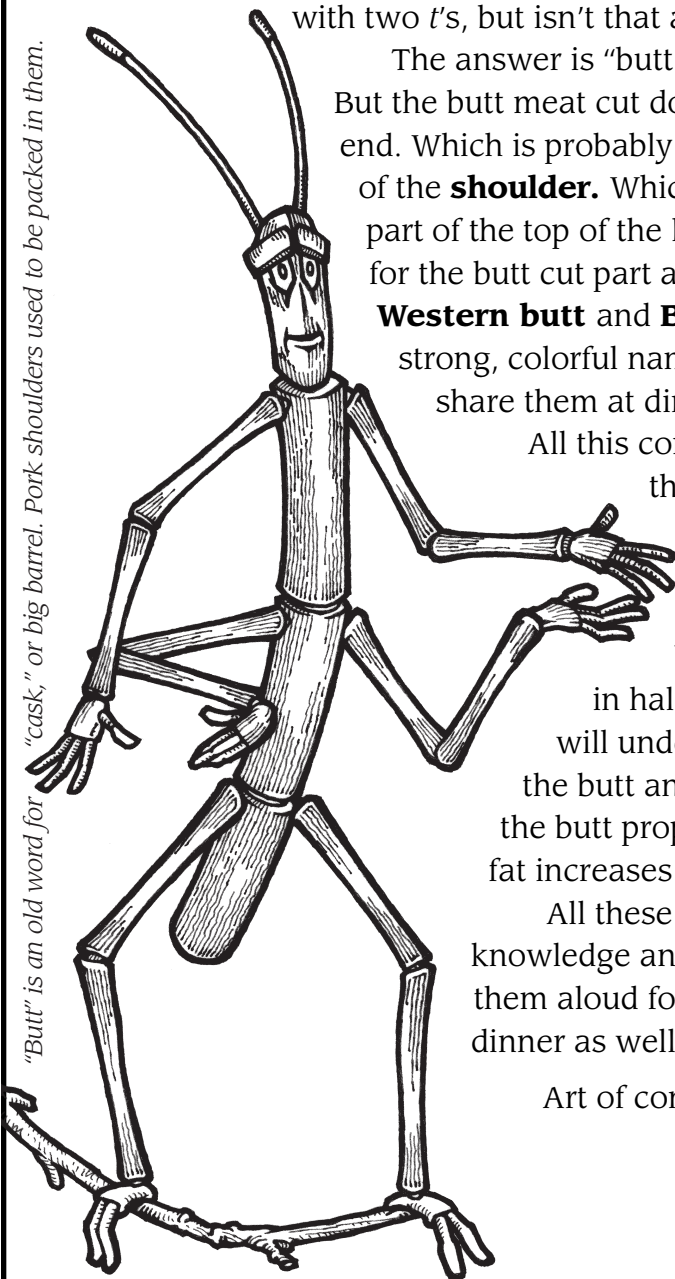
All this comes from a book I found at the library called *Practical Meat Cutting and Merchandising*. It says: "Supermarkets generally merchandise fresh butts in their whole form or cut in half." And: "A good meat cutter will understand the muscle structure of the butt and be able to cut and process the butt properly." And: "The intermingling fat increases toward the end of the butt."

All these are gems of both writing and knowledge and you might want to read them aloud for discussion tonight during dinner as well.

Art of conversationally,

Twig

"Butt" is an old word for "cask," or big barrel. Pork-shoulders used to be packed in them.



From your scientific friends at The Ohio State University — specifically, the Ohio Agricultural Research and Development Center (www.oardc.ohio-state.edu) and OSU Extension (extension.osu.edu).

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Notes: All this gets into meat-cutting terms. Obviously. Cheekily. I apologize if they bother you. To be exact, the full title of the book I mention is *Practical Meat Cutting and Merchandising: Volume 2 — Pork, Lamb, Veal* by Thomas Fabbriante and William J. Sultan, Avi Publishing Company Inc., 1975.

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