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relaxed farming **our farm in your classroom**

Relaxed Diary + Talk Topic
Sunday 2nd November 2014



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Relaxed Diary

Can you eat it?

Sunday 2nd November 2014

Today we picked up our pork from our butcher. As you may recall, our four pigs (jointly raised with friends on their land) went off to the abattoir last Sunday. They were slaughtered on Monday and then the carcasses were hung for a few days before being butchered. Hanging meat improves its flavour because natural enzymes in the carcasses break down the proteins, a process which also helps to make the meat more tender. Not all meat needs to be, or indeed should be hung, beef is hung for several weeks but pork is usually only hung for a few days!

We are very pleased with how our pork looks: there is, in our opinion, just enough fat to add to the flavour of the meat when cooked (see the photo of the chops), but not too much to make the meat unhealthy to eat. We are also delighted because our measuring of the pigs a couple of weeks ago turned out to be incredibly accurate when it came to working out their weight. We measured one of the middle sized pigs (see 27th October for how this was done) and calculated his weight to be around 80kg. The abattoir don't weight them before they slaughter them but they ARE then weighed once 'dressed'.

'Dressed' is a funny term because it actually means a carcass that is ready to be butchered (i.e. skinned and with most of the non-edible bits [guts etc] removed). The 'dressed' or deadweight of a pig is usually around 75% of its live weight. So if the live animal was 80kg, the deadweight should be around 60kg. Guess what: our four came back with weights of 58kg, 60kg, 62kg and 68kg. So, as we had calculated/hoped for which are also perfect weights.

We have our joints, chops liver and sausages now and in two to three weeks will get back our ham and bacon - once it has been 'cured' that is, more on that another day!

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Talk Topic

Can you eat it?

Sunday 2nd November 2014

Today we got back all the pork from the pigs that we had helped to raise.

Could YOU eat meat from an animal you had watched grow up?
Why/why not?

We have a neighbour who won't eat meat from our smallholding because she has 'seen' the animal alive. Instead she buys her meat from shops and supermarkets. What do you think about this?

A friend of ours calls our meat 'happy' meat and will eat it but she WON'T eat meat from a supermarket.

Why do you think this is? What do you think about it?

We never 'name' the animals that we are raising for meat.
Why do you think this is? Do you agree/disagree?

