Carcass Fabrication Demonstration Videos on YouTube

The opportunity to watch the process of whole beef, pork and lamb carcasses being broke down into their respective primal and retail cuts (this process is called fabrication) can help youth improve their ability to identify cuts commonly used in 4-H skillathon and judging events. However, it is not always possible to have the local resources or facilities necessary to see this process in person. The following list of videos found on YouTube which highlight carcass fabrication is offered as an educational resource for 4-H volunteers, coaches and youth and does not serve as an endorsement by University of Maryland Extension. Terminology or fabrication methods used and appearance or descriptions of meat cuts portrayed in the videos may not always be in direct accordance with terminology, recommended processes or retail cuts used in 4-H meats related events.

**Lamb**

Lamb Butchery Part 1
http://www.youtube.com/watch?v=mrFqEolXPk0&feature=related
Lamb Butchery part 2
http://www.youtube.com/watch?v=aAcsH-ivTw&feature=related

**Beef**

Beef Carcass Break Down 1 – butcher
http://www.youtube.com/watch?v=mHOBGoYrXVQ
Beef Carcass Break Down 2 – butcher
http://www.youtube.com/watch?v=EzE_bjAe21w&feature=related
Beef Carcass Break Down 3 – butcher
http://www.youtube.com/watch?v=j_p2iz9ig08&feature=related

**Pork**

Jeffrey Ruhalter how to butcher a pig
http://www.youtube.com/watch?v=kA7-KCBPvss&feature=related
How to Butcher a Pig: Head to Tail
http://www.youtube.com/watch?v=zLVAnl-1E-A&feature=related
Butchering A Pig
http://www.youtube.com/watch?v=XQRI-RPAJU&feature=related
Pork (continued)

Butchering A Pig Part 2 – Primal Cuts
http://www.youtube.com/watch?v=Y_PbogtNrss&feature=endscreen&NR=1
Butchering A Pig Part 3 – Shoulder – Part 1
http://www.youtube.com/watch?v=M3B8caNVVzQ&feature=related
Butchering A Pig Part 4 – Shoulder for Sausage
http://www.youtube.com/watch?v=dV9rwD4rDRI&feature=related
Butchering A Pig Part 5 – Shoulder and Butt
http://www.youtube.com/watch?v=Idjs1q7N6o&feature=related
Butchering A Pig Part 6 – Loin
http://www.youtube.com/watch?v=XcdrjPQJ5HE&feature=related
Butchering A Pig Part 7 – Loin/Rib Chops
http://www.youtube.com/watch?v=lsmtbF22py4&feature=related
Butchering Pork Part 8 – Loin Roast and Ribs
http://www.youtube.com/watch?v=gFWpUxANjGA&feature=related
Butchering A Pig Part 10 – Loin Chops
http://www.youtube.com/watch?v=eT5sXgTNTCc&feature=related
Butchering a Pig - The Ham
http://www.youtube.com/watch?v=t6GRt-KHrSY&feature=related
Butchering A Pig part 12 – Ham Part 2
http://www.youtube.com/watch?v=LMqro6dZ6E8&feature=related

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