



Figure 3.14: A cattle scapula, with the positions of longitudinal filleting marks visible on the blade where the periosteum had been cut through.



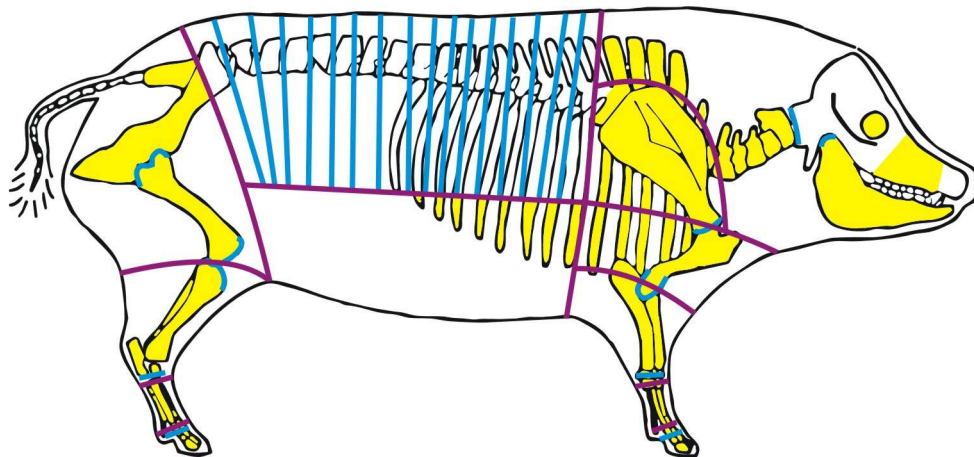
3.15: Filleting the meat from the outside of a lamb ribcage.



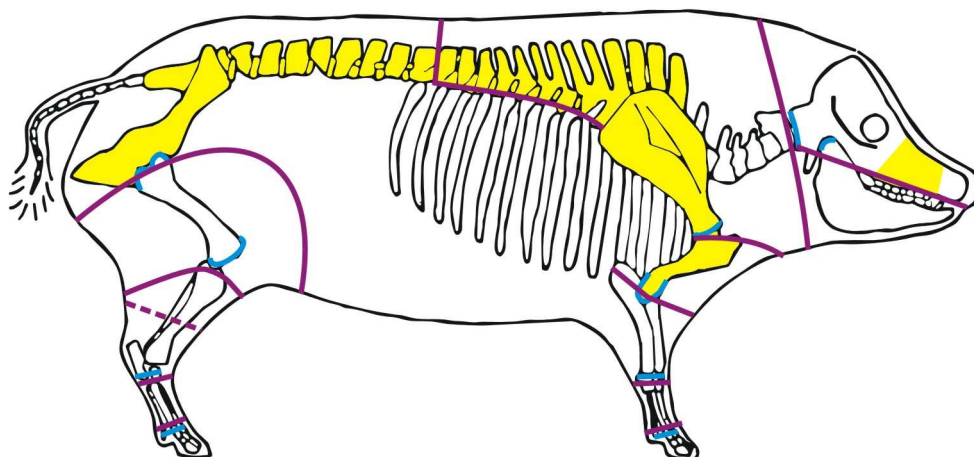
3.16: Filleting the meat from a sawn-through pig ribcage.



3.17: Pig head, halved and with the mandible removed: Michael Woods is removing the remains of the masseter muscle from the maxilla.



- Gross division
- Knife disarticulation
- Filleting



3.18: Divisions of the carcass and filleting prior to cooking of pig bone from late Iron Age pit deposits (above) and modern traditional butchers (below).