

BEST PRACTICES FOR BACKYARD BUTCHERING:

PPE:

- Wear protective eyewear with clear lens, so you can inspect the intestines and organs for parasites, worms, tumors, etc. when gutting the pig.
- Use latex gloves to protect from blood borne pathogens like brucellosis.
- You can also use cut-proof gloves as you need to use very sharp knives. Keep a sharpening device handy as the blade dulls quickly when skinning the pig.
- Be sure to cover any open wound you have before butchering.

Equipment:

- Boning knife to cut through jugular and connective tissue
- Skinning knives
- Machete or cleaver and hammer to break the hip bone
- Dispatch with 22 caliber rifle or hog tie in cage with rope and use knife
- Cargo straps, rope, and/or dacron cord
- Long handled kitchen scrubber to clean carcass
- Dish towel for hair removal
- Basic Come Along (available at Ace)
- Spreader bar (notched 2" x 3" piece of wood with hanging hook)
- Cooler with ice and black garbage bag for marinating meat
- Wet marinate for slow hot smoke: Shoyu, Brown Sugar, Crushed Ginger, Crushed Garlic

Protocols:

- Immediately after dispatching pig, invert the animal, slash through the jugular and bleed into a container/trash can. Be sure to properly dispose.
- Wash the animal thoroughly including the feet and all orifices. Scrub down and avoid getting any hair in the meat you will be cooking.
- When gutting the pig, be sure to use a sharp knife to first cut all connective tissues before pulling out the innards.
- Properly dispose of all inedible parts by burying with lime or taking to the West Hawaii Sanitary landfill. Do NOT dump remains along dirt roads and neighboring properties
- Do not use BB's or buckshot to deter pigs. It doesn't kill and can cause blood poisoning/sepsis in the pig. It also makes the meat inedible and could crack a tooth.
- Be sure all meat from the pig is thoroughly cooked before ingesting.

PLEASE WATCH THE BACKYARD BUTCHERING VIDEO ON MALAMA O PUNA'S YOUTUBE CHANNEL – Access via the website: www.malamaopuna.org

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