



# Wagner & Griswold Society

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 Perry, I have my leaf lard... (Read 1787 times)

**Mary Kennedy**  
WAGS member  
☆☆☆☆☆


WAGS: Heartbeat of Cast Iron Cookware Collecting


Posts: 591

**Perry, I have my leaf lard...**  
  
Jul 3<sup>rd</sup>, 2011, 7:19pm  
Perry, are you out there?  
  
I'm looking forward to being able to get in rendered and use if for my pans. Can you tell me if I can freeze the unrendered leaf lard and render it later, or am I committed to do it now?  
  
Thanks in advance! Mary


**C. Perry Rapier**  
WAGS member  
☆☆☆☆☆


Posts: 23581

**Re: Perry, I have my leaf lard...**  
  
**Reply #1** - Jul 3<sup>rd</sup>, 2011, 10:06pm  
Hello Mary. Yes I am out here. What I told you was, that if I was you, I would not buy it because it will be expensive and not worth it, but, yes, I am here. 😊😁  
  
And yes, you can freeze it and render it later, it freezes good in fact.  
  
OH, Mary, would you mind showing your leaf lard. Not to be mean, but I want to see if thats what you really have. IF, its REALLY leaf lard, you should be able to lay it out nice and flat, and it should have a uniform thickness throughout the whole piece, and it is in one piece by the way, unless somebody has cut it all up. Just curious, thanks. 😊


**Mike Shonfield**  
WAGS member  
☆☆☆☆☆

Posts: 1329

**Re: Perry, I have my leaf lard...**  
  
**Reply #2** - Jul 3<sup>rd</sup>, 2011, 11:23pm  
Mary, the pig fat I got came already frozen from the butcher and it worked well.  
  
The lower the heat you render at the less the smell.  
  
I keep my lard in canning jars and freeze what I won't be using in the near future. Remember this lard has no preservatives in it and it will spoil they say. However, as a kid I can remember bacon fat in the fridge for years and it never seemed to go bad.  
  
I too would like to see if you really got leaf fat. I couldn't get it here.

**C. Perry Rapier**  
WAGS member  
☆☆☆☆☆

Posts: 23581


**Re: Perry, I have my leaf lard...**  
  
**Reply #3** - Jul 4<sup>th</sup>, 2011, 2:42am  
Hello Mike. Now to be sure, the 'bacon fat' that you remember as a kid had preservatives in it, unless you put some preservatives in it, this lard that you are making from leaf lard, or any other kind of pig fat, has no preservatives in it.  
  
Now having said this, I think I said it earlier, but lard freezes well. And it also keeps in the refrigerator well also. We used to keep it in the cooler, in those big SS drums that some of you now have, and we kept it at a constant 32 degrees, thats where water won't freeze and ice won't melt by the way, anyway, the lard would last for months like that.

**Mary Kennedy**  
WAGS member  
☆☆☆☆☆



Posts: 591


**Re: Perry, I have my leaf lard...**  
  
**Reply #4** - Jul 4<sup>th</sup>, 2011, 3:02am  
Gentlemen,  
  
I appreciate your expertise and would appreciate knowing if I "got took". Perry, I took a chance and popped in in the freezer before I heard from you, so I can't try to unroll it and lay it out. In fact, it might have been frozen when I picked it up, it was in a paper bag and I didn't really think to ask. I popped in it the fridge for a couple of days, but didn't get to rendering it. I attach some pictures of it frozen from different sides. If that is not good enough to determine it, I will take pictures when I thaw it and I am going to render it. I did look at some pictures on the internet, and it does kind of look like some of them. So, I'll keep my fingers crossed and hope it is real.  
  





**Mary Kennedy**  
WAGS member  
☆☆☆☆☆

Posts: 591



**Re: Perry, I have my leaf lard...**  
  
**Reply #5** - Jul 4<sup>th</sup>, 2011, 3:03am  
#2  
  




**Mary Kennedy**  
WAGS member  
☆☆☆☆☆

WAGS: Heartbeat of Cast Iron Cookware Collecting

Posts: 591

**Re: Perry, I have my leaf lard...**  
  
**Reply #6** - Jul 4<sup>th</sup>, 2011, 3:03am  
#3  
  




 **Mary Kennedy**  
WAGS member  
★★★★★


Posts: 591

 **Re: Perry, I have my leaf lard...**

**Reply #7** - Jul 4<sup>th</sup>, 2011, 3:04am  
Last one.


 LeafLard4.JPG



 **C. Perry Rapier**  
WAGS member  
★★★★★

Posts: 23581

 **Re: Perry, I have my leaf lard...**

**Reply #8** - Jul 4<sup>th</sup>, 2011, 11:06am  
Mary those pictures are good, real good. And thats the real deal too. Looks like they come from some fat hogs too.  


The hogs here are so lean, that, say a 260 pound hog, you're lucky to get twelve pounds of rendered lard. When I first started working at the butcher shop, if a customer brought in a 260 pound or so hog, they better have a 50 pound lard can to put their lard in, not uncommon to have to go to another container still. Thats just how far the pork industry has advanced. The older hogs like I am talking about, they were more tender, and they had more flavor. This is not just my opinion, but I have heard this from a lot of other folks also. But if you can't compare todays pork to yesterdays pork, you would never know.

 **Mary Kennedy**  
WAGS member  
★★★★★

Posts: 591

 **Re: Perry, I have my leaf lard...**

**Reply #9** - Jul 4<sup>th</sup>, 2011, 11:34am  
Thanks for the verification Perry. I'm glad I got what I asked for.

When I was a child (in the 1970's & 1980's), my mother made pork roasts and sometimes pork chops. When I became an adult, I really didn't make them myself often at all, so I probably can't remember the difference if that is the time period you are talking about. But I do agree that it itsn't big on taste.

I got this from Gelderman Farms in Abbotsford. They come into the city to the Farmers Markets every week, and if I want I can place an order for it, and depending when their butcher comes in they can bring it in to whatever market they are at. Here is the link for Mike's benefit, if he's ever out this way:

<http://www.geldermanfarms.ca/>


Maybe what was considered bad, is going to be good again, eh? I see chef's are speaking about the benefits of leaf lard, maybe we could go back to "more flavourful" pork.


 **Mike Shonfield**  
WAGS member  
★★★★★

Posts: 1329

 **Re: Perry, I have my leaf lard...**

**Reply #10** - Jul 4<sup>th</sup>, 2011, 11:52am  
Thanks for the link Mary. I do pass by there every year for my annual salmon fishing trip on the island.

Oh boy I can come back with a car load of salmon and pig fat! 

I need a bigger freezer. 

I too have heard that pig fat is not as bad for you as they once thought. I think it will make a come back.

 **C. Perry Rapier**  
WAGS member  
★★★★★

Posts: 23581

 **Re: Perry, I have my leaf lard...**

**Reply #11** - Jul 4<sup>th</sup>, 2011, 11:59am  
I think you may be right here Mike, about lard making a come back. Its high priced here too. You know, like how they used to say butter was not as good for you as margarine, and now folks who have long used margarine, 'they' say butter is better. But you gotta take all that stuff with a big grain of salt I think. If the National Lard Council put out a report about lard, it MIGHT be a tad biased. Same thing about the National Dairy Farmers Association putting out a report about the benefits of butter. But I do think lard is making a come back, along with butter and that the findings, well, I believe them.

 **Mary Kennedy**  
WAGS member  
★★★★★

Posts: 591

 **Re: Perry, I have my leaf lard...**

**Reply #12** - Jul 7<sup>th</sup>, 2011, 1:58pm  
One last question for you Perry, if you don't mind.

You see how the leaf lard has what looks to be blood spots in it? Should I be cutting these out? Would they effect the colour of the final product?

Mary

 **Mike Shonfield**  
WAGS member  
★★★★★

Posts: 1329


 **Re: Perry, I have my leaf lard...**

**Reply #13** - Jul 7<sup>th</sup>, 2011, 3:19pm  
My thought is it will not have an affect, at least not for the first bit of lard you get. Maybe as you get it rendered down a bit.

But I am anxious to hear Perry's response.

My fat had a little of the bacon left on it in places and I got clear, tasteless lard. Only the last little bit when I pressed it did it smell like bacon fat.

I would take off as much as you can if it is easy.

 **C. Perry Rapier**  
WAGS member  
★★★★★

Posts: 23581

 **Re: Perry, I have my leaf lard...**

**Reply #14** - Jul 7<sup>th</sup>, 2011, 3:37pm  
**Quote from Mary Kennedy on Jul 7<sup>th</sup>, 2011, 1:58pm:**  
**One last question for you Perry, if you don't mind.**

**You see how the leaf lard has what looks to be blood spots in it? Should I be cutting these out? Would they effect the colour of the final product?**


Mary

Nah, that won't hurt it a bit Mary. It'll cook off and evaporate. I just see where Mike said he pressed his lard. If you press off the bit and pieces that float up, thats fine, and if you put skins in with this, thats how cracklings are made, BUT, if you don't want to press it, you don't have too, just cook it on your stove, probably in a dutch oven (or similar piece) and then when it gets done, just dip it out and put it in your containers, you can strain it if you want to, I would not, but thats me, and then allow it to cool. Making lard like this is very easy and simple to do by the way.

 **Mike Shonfield**  
WAGS member  
★★★★★

Posts: 1329

 **Re: Perry, I have my leaf lard...**

**Reply #15** - Jul 7<sup>th</sup>, 2011, 3:55pm  
**Quote:**  
**I just see where Mike said he pressed his lard.**  
Isn't that what a cast iron lard press is for? Besides have you seen the cost of pig fat these days? You need to get out all the lard you can. 

 **Mary Kennedy**  
WAGS member  
★★★★★

 **Re: Perry, I have my leaf lard...**

**Reply #16** - Jul 7<sup>th</sup>, 2011, 5:04pm  
Well I'm hoping to render the stuff this weekend.

Posts: 591

Now the pressure is on not to screw it up. I'm going to render mine in a slow-cooker. I have heard the cheap slow-cookers' low setting is actually too high for rendering lard. I have a pretty good one - tested the low setting with some water in it - all seems good.

I was thinking I could put some of it in a loaf pan with parchment paper, refrigerate it, then pop it out and cut it into squares and freeze it, but we'll see what happens.

Thank you gentlemen for your kind help! 😊

🔴C. Perry Rapier

WAGS member



Posts: 23581



**Re: Perry, I have my leaf lard...**

**Reply #17** - Jul 8<sup>th</sup>, 2011, 1:42pm

Mary, not to tell you what or how to do anything, but Darlin, as a friendly suggestion, let me suggest the following.

Cook your lard, and when you get it to where you want it, let it cool, let it cool enough to where its still liquid, but not hot enough to melt a container, and then put that liquid lard into containers and put them in the freezer, its as simple as that. Don't put your lard in a big hunk and then cut it up into pieces like you want, to me, that would be like freezing a twenty pound piece of ice and then using a hatchet to cut out your ice cubes, make them in the size you want to start with.

The reason I say this is because, for one, you'll have the size lard packages that you want, and two, when you put the lard in your containers in a liquid state, it will seal itself off and freeze so so so much better, not air will get to it, none, in fact, thats how you can seal jars off, like when you are cold packing pork, so it works. And for containers you can use most anything that you would freeze it. If you want to do a marvelous bang up job, go get you some of those clear freezer containers that are about 16 ounces and have screw on lids.

And Mary, don't fret the small stuff, you're makin lard, not medicine. 😊😄

🔴Mary Kennedy

WAGS member



Posts: 591



**Re: Perry, I have my leaf lard...**

**Reply #18** - Jul 8<sup>th</sup>, 2011, 5:18pm

Hello Perry,

I must say that your suggestion is much appreciated! And, I will say that the reason I am going to listen to your sound advice is because you say it freezes better. My original thinking was, because I couldn't find containers that were the exact size I wanted, the block idea was to attempt to cut some of them into baking portions, to save me time on the back end. But from what you said, it won't be worth it then.

I admit, that I think Cheryl and I were twins, separated at birth (In case you are reading Cheryl, I mean that in the nicest possible way 😊).

So, I'll be taking on this task tomorrow, heeding your advice along the way. So Darlin, thanks for all your help and if it is a success - I will post the proof.

Mary

🔴C. Perry Rapier

WAGS member



Posts: 23581



**Re: Perry, I have my leaf lard...**

**Reply #19** - Jul 8<sup>th</sup>, 2011, 5:48pm

Mary you are most welcome. And I know that you will do a marvelous job. 😊😊