

**About leftover hearts, tongues, livers, kidneys, bones, soup bones, marrow bones, tallow, fat, lard, etc.**  
**Updated 5/2/2024 Tom**

**Few Customers want all parts of their animal.**

The stuff you do not want is left in the custody of Quality Meats.

Most of those leftovers are picked up as "Offal" by a company that QM pays to dispose of such things.

**You need to ask QM ahead for these leftovers.**

**QM does not generally hold them in their freezers if not requested ahead of time.**

**HEARTS and TONGUES**

These are muscles actually. Some folks ask to have heart and tongue packaged separately.

If not packaged separately, these organs are normally added to the "trim" and added to your ground meat.

If you order ¼ of beef, you get ¼ of the tongue and heart.

There are no leftover hearts or tongues, but you may be able to get more heart or tongue by swapping some of your ground meat to another customer who does not want any heart or tongue. Ask QM.

**LIVERS**

Some customers take their livers, many do not.

Liver cannot normally be added to the trim. It can add an undesired liver taste and dark color to hamburger.

Liver is considered a tasty and nutritious food by many. Try the links below.

[Absolute Best Liver and Onions Recipe | Allrecipes](#)

[32 easy and tasty pork liver recipes by home cooks - Cookpad](#)

[10 Best Lamb Liver Recipes | Yummly](#)

If you ask QM, you can often get as much liver as you wish.

Your only cost is processing by QM. They will slice, wrap and freeze liver for you.

**KIDNEYS**

Few Americans eat kidneys. But the rest of the world considers kidney a nutritious food.

[Beef Kidney: Nutrition, Benefits, and Recipe - Dr. Robert Kiltz](#)

[Pork Kidney Stir-Fry with Tomatoes and Bell Pepper ...](#)

You can have a lot of kidneys if you wish.

Your only cost is processing by QM. They can slice, wrap and freeze kidneys.

**SOUP BONE, BROTH BONES, MARROW BONES.**

**Soup bones** are bones with some meat left on them. You can ask QM to process some of YOUR carcass into Soup Bones, but there are no "extra" soup bones.

**Broth Bones or Marrow Bones**, (same thing) are unclaimed bones from which all the meat has been removed.

Normally, these bones come from animals that were converted entirely into ground.

They could be beef or bison.

The age of animals that we convert into whole-animal-ground varies. Only the younger animals yield bones that are suitable for broth or marrow. Over the course of a year, the supply normally exceeds demand.

[How to Make Gut Healing Bone Broth with Organic Beef ...](#)

[DIY Collagen Rich Grass-fed Beef Bone Broth - Pasture ...](#)

[Roasted Marrow Bones Recipe | Food Network Kitchen](#)

[How to Prepare and Serve Bone Marrow - Honest Cooking](#)

You can probably get all the Broth Bones you want if you make early arrangements with QM.

Your only cost is processing by QM. They will slice, wrap, and freeze bones for you.

## **LARD**

*Lard is pig fat.*

*Customers who buy ½ hog from us also get a fair amount of pig fat.*

*We feed our pastured hogs a relatively high percentage of oats. We do that for several reasons, but one good effect is that the lard from oat fed hogs is higher quality.*

*It renders easily. It melts at a lower temperature.*

*That fat can be easily rendered into the most superb cooking lard.*

[How To Render Lard In A Crock Pot - Mommyopotamus](#)

[What is Lard? Benefits, Uses, Substitutes, & More](#)

*There is NO unclaimed pig fat. Our customers use it all.*

*You will need to buy ½ hog to get it.*

## **TALLOW**

*Tallow is beef fat or bison fat.*

*Most grass-fed animals do not have much fat beyond what properly goes with the cuts of meat or into the ground. QM targets 90% lean/10% fat in ground beef. That does not leave much extra fat.*

***Grass-fed bison never have extra fat.***

*Nevertheless, sometimes I bring in a grass-fat beef cow that does have extra tallow.*

*You can use beef tallow a number of ways, but the most common use is super-biocompatible soap.*

*You can easily do it in your kitchen.*

[A Basic Tallow Soap Recipe - Countryside](#)

*Your only cost is processing by QM. They will wrap and freeze tallow for you.*

[How to Render Tallow: Easy Crockpot Method - Bumblebee ...](#)

## **PET FOOD.**

*Some of you ask about these and other leftovers to feed their pets.*

*At our house Gail trims meat and gives the scraps to her cat. Sometimes I notice that the “scraps” look as good as the parts I am getting for dinner.*

*Quality Meats is a licensed pet food processor.*

*As farmers, we grow food for people. But, if some unused parts of the animals we raise can be used to feed your pets, that would be a good thing.*

*Ask QM about processing food for your pets.*

## **SUMMARY**

*Ask Quality Meats about these extras.*

Tom

*p.s. Email if you have questions.*

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