



My name is Roman Thum. I am
butcher and owner from Thum
Schinken
Company, from vienna, austria,
were I was born too.
Since 35 years I have been butcher
now and work in the Thum ham
manufacture.

I am the fifth generation and my family is producing boiled ham since more than 150 years, meanwhile known as prosciutto cotto de vienna.



- My grand grandfather came from the bohemian area at the old imperial time with the recipe of the ham to Vienna and started with a small butcher shop.
- The difference from the Viennese ham to Prague ham is that the Viennese ham is much less smoked, in the imperial city of Vienna everything has always been a little finer.

- Wars came and went and after all this chaos the business continued.
- I was 16 years old when I started in 1986 to learn the butcher job and things are changing and so we are producing organic ham from 2000 and 2005, we started with freerangemangalitzaporks.
- It's an old race from Austria- Hungary with a very high quality big fatlayer under the skin from which we make some very good products.
- We had to learn to process the whole pork like my grand grandparents did. So we make different kind of speck, ham since one year we start to make prosciutto crudo and a partner company produces some sausage for me.

- Today most of the ham we are producing is not like in the past with the bone in, but without the bone.
- The difficulty is that the ham has the same properties than the boneinham.
- Todays customers in the gastronomy prefer the boneless ham because it is easier to cut for them, also its hard to find workers who can slice the ham with the knife thin enough.

- 2,5 years before we moved to a new place in Vienna where we have much more place to produce, cooling possibilities and space for selling and presenting our company.
- In the first floor we make cooking courses where I show people how to make sausages, pies and other things they like to learn.



- Since two years my son Raphael is now learning butcher in my company he is the sixth generation.
- I am very proud of him.

