

Meat

*Quality Classification	Location on animal	Meat tips	Description	\$/pound
5	17	used mostly for soups and stewing	Beef Shank	\$4.50
3	15 and 16	used for stocks,gravis, soups,mince pie meat, hashes, bologna, sausages etc...	Chuck- Clod/Blade roast	\$4.50
3	5	used for boiling stewing and stir fry	Eye of round	\$4.50
3	15 and 16	used for stocks,gravis, soups,mince pie meat, hashes, bologna, sausages etc...	Hamburger	\$3.50
3	5	used for boiling stewing and stir fry	Inside Round Steak	\$4.50
1	10	five ribs called the fore rib, This is considered the primest piece for roating; also for fine steaks	New York strip loin	\$13.00
1	11	Four ribs, called the middle rib, used for roasting, ribeye steaks	Prime rib roast	\$10.50
1	11	Boneless and trimmed	Rib Eye steak	\$13.00
	2	used for steaks, stews and corned beef	Rump Roast	\$4.50
1	1	used for choice roast	Sirloin Steak	\$6.50
3	15 and 16	used for stocks,gravis, soups,mince pie meat, hashes, bologna, sausages etc...	Stew Beef	\$4.50
1	inside of 10,11,12	Used as Very best steak	Inside very best steak very tender	\$13.00
3	15 and 16	used for stocks,gravis, soups,mince pie meat, hashes, bologna, sausages etc...	summer sausage	\$20 pkg

* See International Styles diagram

1 -5 with 1 being the prime

<http://www.internationalstyles.net/recipes/meat-cutting/cow-meat.htm>