

## GOSSIP

### STANDARD MEAT CUTS

Market classes and grades of meats are discussed in an interesting bulletin issued by Illinois Agricultural Experiment Station. It is recognized that in order for a man to produce animals for slaughter, intelligently, he should have a knowledge of the standard requirements of the meat market. Perhaps these standards in Canada are not quite the same as in Illinois, but the classification in this state are worth studying. They are close enough to those found in Canada to be of general interest. The following summary is given:

#### BEEF

1. Carcass Beef.—This includes both full sides and quarters. The classes are steers, heifers, cows and bulls and stags. The classes differ not only in sex but also in the uses to which they are adapted.

The grades within the classes are prime, choice, good, medium, common and canners. The grades are based on differences in form, thickness, finish, quality, soundness and weight.

"Native" carcass beef has sufficient finish to indicate grain feeding, is comparatively compact in form, thickly-fleshed, mature in proportion to age and consists chiefly of medium to prime steers, heifers and cows of the heavier weights. "Westerns" are relatively "rangy" in form, "grassy" in color and general appearance, coarser in quality and inferior to "natives" in finish, consisting largely of common to good cows and steers. "Texas" beeves are light-weight carcasses, inferior to "Westerns" in form, finish and quality, usually bruised and showing considerable age, consisting chiefly of medium, common and canner cows and steers. These terms have much less geographical significance than formerly.

"Yearlings" are carcasses of young steers and heifers of 400 to 700 pounds dressed weight, with sufficient quality and finish to be sold at retail on the butcher's block. "Butcher Cattle" are those especially adapted to "butcher shop" trade and consist principally of medium to choice heifers, steers and cows. "Kosher" cattle are beeves that have been slaughtered, inspected, cleaned and labelled in accordance with Jewish rites and include medium to choice steers, cows and heifers. "Distillers" are steers, bulls and stags that have soft, "washy" flesh and "high color" characteristic of cattle fattened on distillery slops. They are principally of medium and good grades.

"Shipping beef" refers to that sent to Eastern cities and consists chiefly of steers, heifers and cows of medium to prime grades. "Export beef" is made up mainly of medium to choice steers, and includes good and choice heifers, heavy cows, bulls and stags.

2. Beef Cuts.—The "straight cuts" are loins, ribs, rounds, chucks, plates, flanks and shanks.

The grades of beef cuts are No. 1, No. 2, No. 3 and strippers. The grade of a cut depends upon its thickness, covering, quality and weight.

A conventional percentage of "Straight" beef cuts to carcass weight is as follows: Loins, 17; ribs, 9; rounds, 23; chucks, 26; plates, 13; flanks, 4; shanks, 4; suet 4.

Various other wholesale cuts are made from the "straight" cuts, and in general are graded in a similar manner.

3. Cured Beef Products.—These are (1) barreled, (2) smoked and (3) canned beef.

Barreled beef is packed in brine. The standard grades are, extra India mess, extra plate, regular plate, packet, common plate, rolled boneless, prime mess, extra mess, rump butt and mess chuck beef, beef hams and Scotch but-tocks.

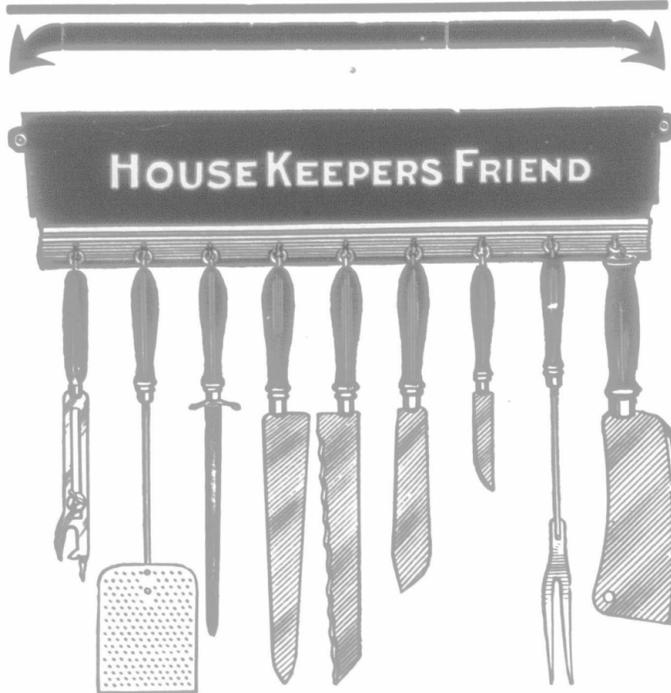
Smoked beef is cured in sweet pickle, dried and smoked. It consists of dried beef hams, dried beef clods and smoked brisket beef.

Canned beef is sealed in tins or glass jars, usually after partial curing and cooking. It consists principally of chipped beef, beef loaf, corned beef and roast beef.

#### VEAL

Carcass Veal.—This consists of

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Winnipeg, Man.

whole carcasses, which are usually sold with the skin on.

The grades are choice, good, medium, light and heavy. The grade of a carcass is determined by its form, quality, finish and weight.

"Native" calves have white, fine-grained flesh and long soft hair. "Westerns" have comparatively coarse, dark-colored flesh, "rangy" form and short, straight hair.

2. Veal Cuts.—The regular cuts are saddles and racks. Each is about one-half, by weight, of the skinned carcass. They are graded as choice, good, medium and common, according to the same factors as carcass veal.

Subdivisions of the regular cuts are made in some markets, and similarly graded. Veal legs and stews each contain about one-third the carcass weight; ribs and loins about one-sixth each.

#### MUTTON AND LAMB

1. Carcass Mutton and Lamb.—The classes are wethers, ewes, bucks, yearlings and lambs. The classification is based on differences in sex and degree of maturity.

The grades within the classes are choice, good, medium, common and culls. The grade of a carcass is determined by its form, quality, covering and weight.

The shipping trade goes principally to cities in the eastern seaboard states and consists largely of medium to choice lambs.

2. Mutton and Lamb Cuts.—Saddles and racks are the cuts most commonly made; but legs, loins, short racks, stews and backs are also quite extensively sold. These cuts are graded as choice, good, medium and common, according to their shape, quality, covering and weight. In relative weights, the various cuts are similar to the corresponding cuts of veal.

#### PORK

1. Dressed Hogs.—The classes are smooth, heavy, butcher, packing and bacon hogs, shippers and pigs. The classification is based on the uses to which the hogs are adapted.

Distinct grades are recognized only in the packing and bacon classes, the former being based on weight and the latter chiefly on quality and finish.

2. Pork Cuts.—The classes are hams, sides, bellies, backs, loins, shoulders, butts and plates, and miscellaneous, these being determined by the parts of the carcass from which they are made.

The grades and methods of grading vary widely in the different classes of cuts, and involve not only their quality, shape, finish and weight, but also the styles of cutting and methods of packing used.

Pork cuts are quoted as fresh pork, dry-salt and bacon meats, barreled or plain-pickled pork, sweet-pickled meats, smoked meats, "English" meats and boiled meats, respectively.

3. Lard.—The grades are kettle-rendered leaf, kettle-rendered, neutral, prime steam, refined and compound lard. The grading is based on the kinds of fats included, method of rendering, color, flavor and grain.

#### THE TIPLESS HOTEL

A year ago a tipless hotel of the first class was opened in London. The management "positively announced" that no gratuities to waiters, porters, maids or other employees would be permitted or suffered. The "experiment," as everybody called it, seemed extremely interesting, but the result was considered doubtful. Skeptics said: "Wait a month or two."

The hotel is now a year old. The public is assured that the no-tip policy has been enforced to the letter, that the establishment has prospered beyond all expectations, and that there has been no trouble whatever in getting employees—and good, fit, well-mannered employees, too.

This is very gratifying news indeed. Presumably the hotel pays wages and salaries that compare favorably with those of hotels where tips "go," or run riot, at all hours of the day and night. Mere prohibitions, where temptations exist, will not eradicate an abuse. But if everybody is satisfied at the tipless hotel there is no reason why its policy should not succeed permanently.

How much the pleasure of travel would be intensified if the tipping system could be abolished or strictly regulated within the limits of common sense and equity!—Windsor Record.