



VEAL.

HIND-QUARTER.

- No. 1. Loin, the choicest cuts used for roasts and chops.
- No. 2. Fillet, used for roasts and cutlets.
- No. 3. Loin, chump-end used for roasts and chops.
- No. 4. The hind-knuckle or hock, used for stews, pot-pies, meat-pies.

FORE-QUARTER.

- No. 5. Neck, best end used for roasts, stews and chops.
- No. 6. Breast, best end used for roasting, stews and chops.
- No. 7. Blade-bone, used for pot roasts and baked dishes.
- No. 8. Fore knuckle, used for soups and stews.
- No. 9. Breast, brisket-end used for baking, stews and pot-pies.
- No. 10. Neck, scrag-end used for stews, broth, meat-pies, etc.

In cutting up veal, generally, the hind-quarter is divided in loin and leg, and the fore-quarter into breast, neck and shoulder.

The Several Parts of a Moderately-sized, well-fed Calf, about eight weeks old, are nearly of the following weights:—Loin and chump, 18 lbs; fillet, 12½ lbs; hind knuckle, 5½ lbs.; shoulder, 11 lbs.; neck, 11 lbs.; breast, 9 lbs.; and fore knuckle, 5 lbs.; making a total of 144 lbs. weight.