

Nos. 15, 16. Neck, clod or sticking-piece, used for stocks, gravies, soups, mince-pie meat, hashes, bologna sausages, etc.

No. 17. Shin or shank, used mostly for soups and stewing.

No. 18. Cheek.

The following is a classification of the qualities of meat, according to the several joints of beef, when cut up.

*First Class.*—Includes the sirloin with the kidney suet (1), the rump steak piece (2), the forerib (11).

*Second Class.*—The buttock or round (4), the thick flank (7), the middle ribs (11).

*Third Class.*—The sitch-bone (3), the mouse-round (5), the thin flank (8, 9), the chuck (12), the shoulder piece (14), the brisket (13).

*Fourth Class.*—The clod, neck and sticking piece (15, 16.)

*Fifth Class.*—Shin or shank (17).

