

eight, assorted and packed of the different qualities according to law. That is to say, Mess Beef shall consist of choice pieces, namely, briskets, ribs, sirloins, rumps, and flanks, of the first quality of cattle. Prime Mess Beef should consist of good fat cattle of the second class, packed without shank or neck. Prime Beef should be packed from good fat cattle and may consist of half a carcase to the barrel, including the neck and shank. Cargé Beef should consist of good fat cattle of all description, of three years old and upwards, with not more than half a neck or three shanks to the barrel.

There is but one way and manner to cut Beef, so as to maintain a uniform shape, and an average weight of the pieces, in accordance with the standard. To write out a description of the process to be clearly understood, is difficult; although a man standing by, and seeing but one side of Beef cut, would have no difficulty thereafter to proceed in a regular manner. To proceed in cutting, place the fore-quarter on the block, *inside* down; first separate the joint of the neck at the first joint, which is cut off the neck near the point of the shoulder, which cut into two or three pieces, conforming to the weight; next, cutting the quarter through length-ways, commencing at the point of the shoulder bone ranging with the back to the opposite end of the quarter, leaving the back, at the end, seven or eight inches in breadth, which cross-cut into pieces of the average weight; proceed by separating the shoulder from the brisket and ribs, cut and cast off the hock, the shank from the shoulder below the joint, the shoulder into two or three pieces, according to size and weight. This done, cut through the remaining part, length-ways, ranging with the brisket, leaving this part seven or