

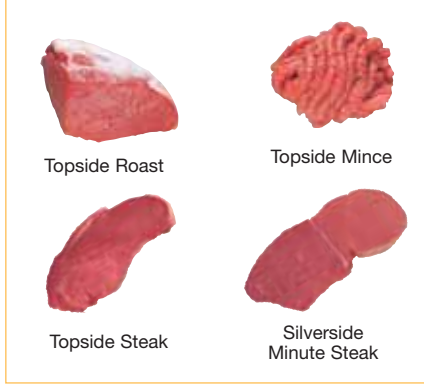
# Beef basic cuts



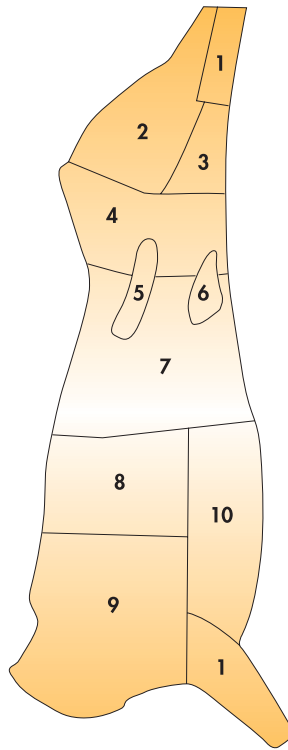
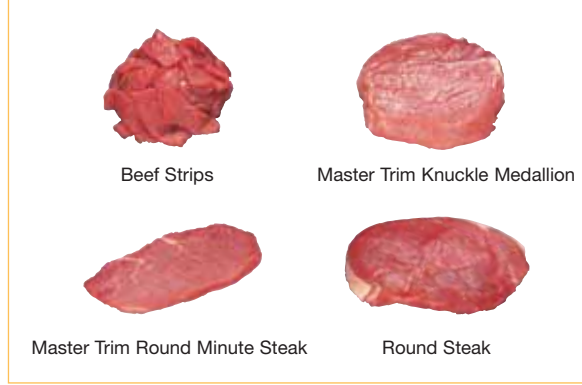
## 1. SHIN



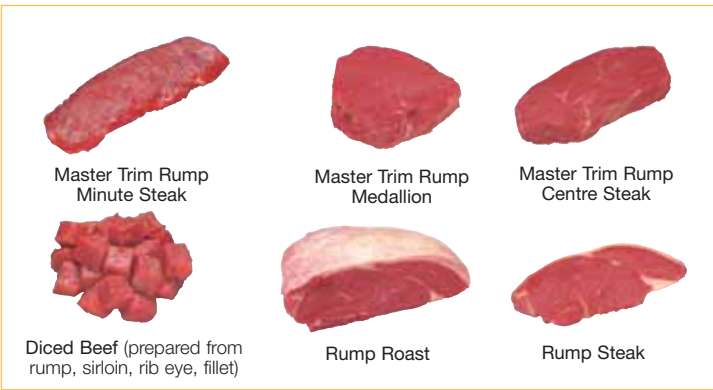
## 2. SILVERSIDE/TOPSIDE



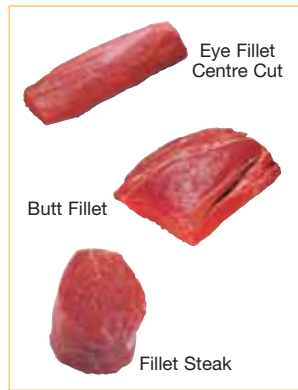
## 3. KNUCKLE



## 4. RUMP



## 5. TENDERLOIN



## 6. SKIRT



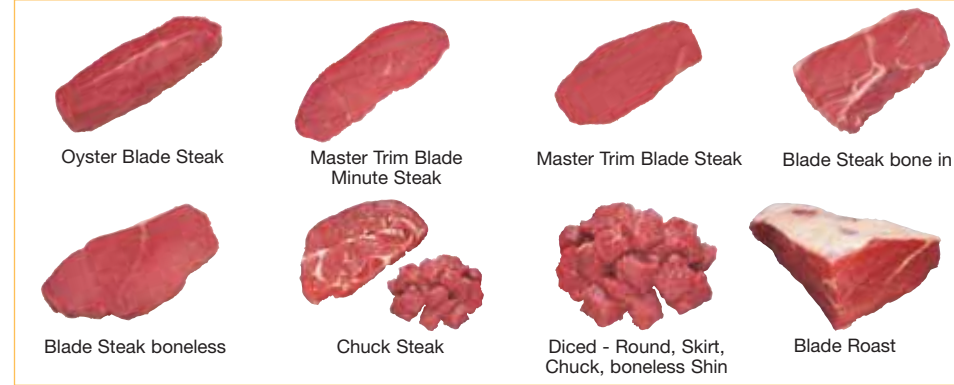
## 7. STRIPLON



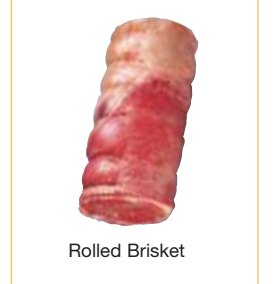
## 8. CUBE ROLL



## 9. BLADE/CHUCK



## 10. BRISKET

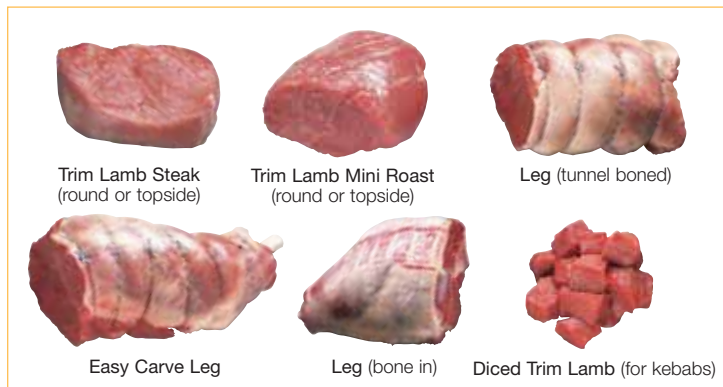


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# Lamb basic cuts



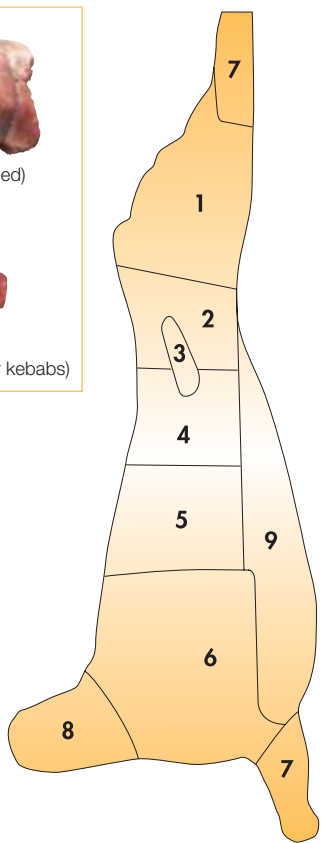
## 1. LEG



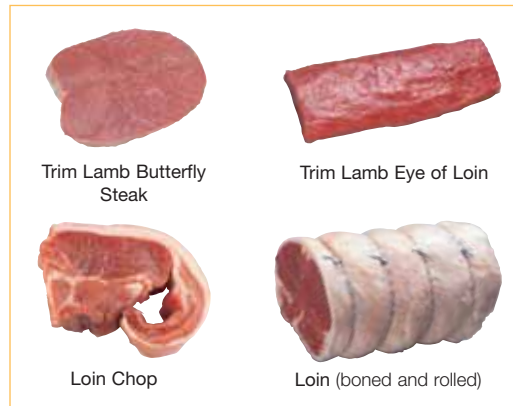
## 2. CHUMP



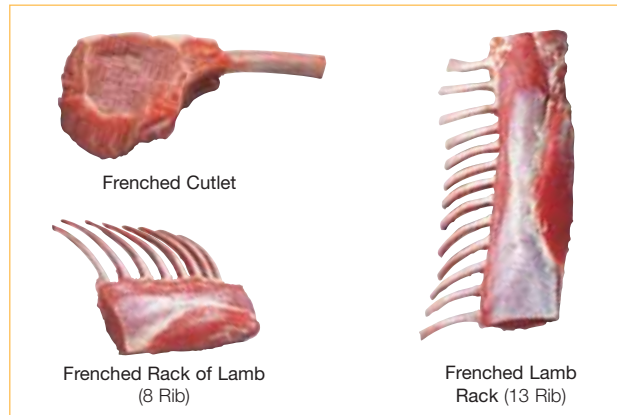
## 3. TENDERLOIN



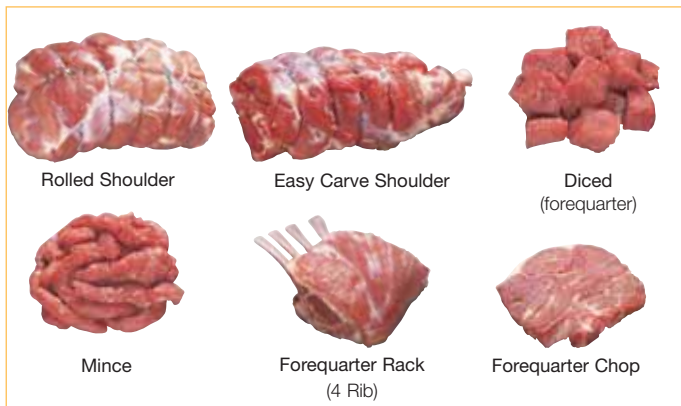
## 4. EYE OF LOIN



## 5. LOIN



## 6. FOREQUARTER



## 7. SHANK



## 8. NECK



## 9. PARTY RACK



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**Lamb**

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December 2005