

BRISKET- Brisket Corned



BRISKET- Brisket Whole



BRISKET- Flat Half



CHUCK- Seven Bone Roast



CHUCK- Beef Arm Roast



CHUCK- Arm Pot Roast Bnls



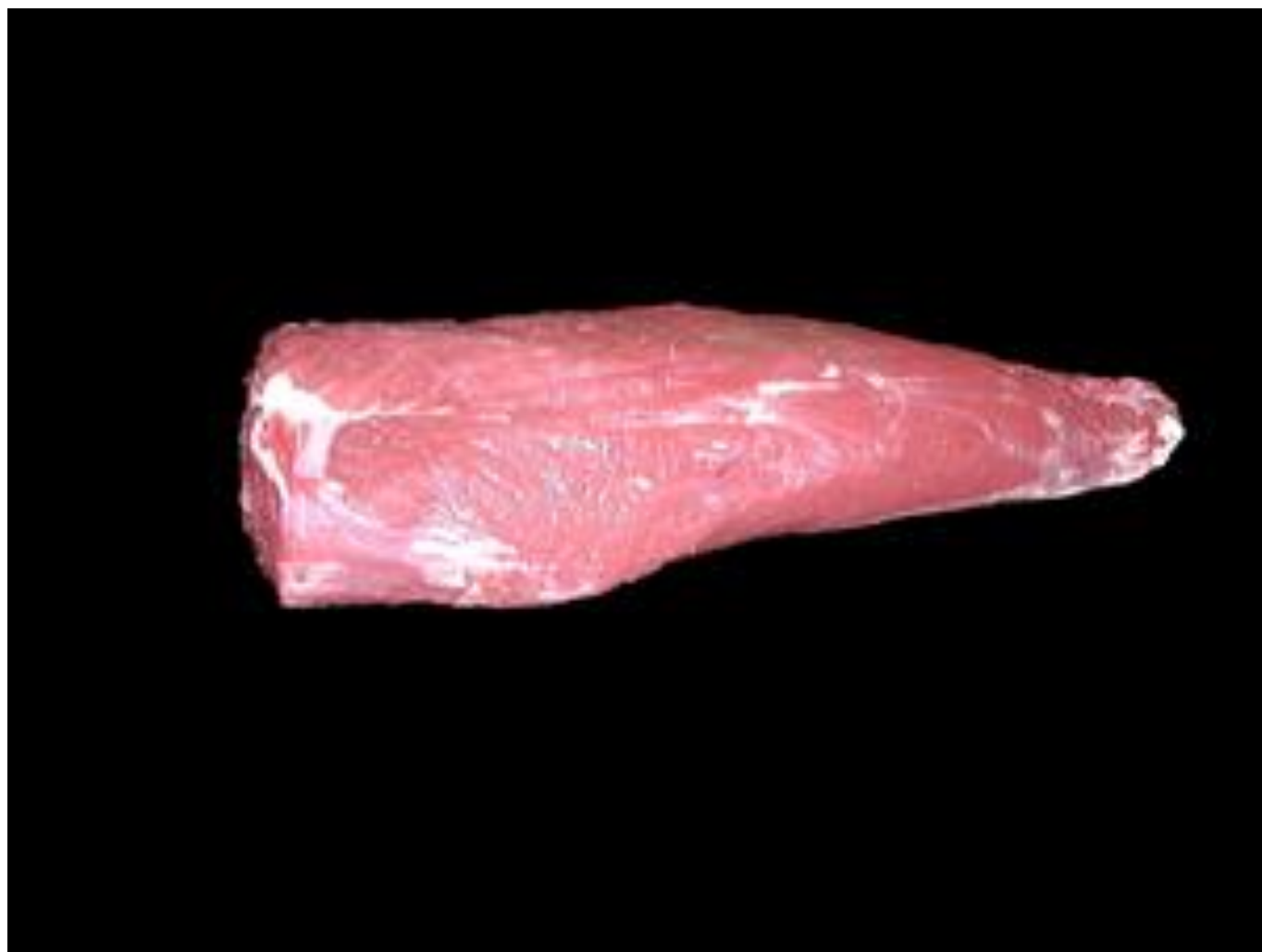
CHUCK- Beef Blade Roast



CHUCK- Chuck Eye Roast



CHUCK- Beef Chuck Eye Steak



CHUCK- Mock Tender Roast



CHUCK- Mock Tender Steak



CHUCK- Petite Tender



CHUCK- Shoulder Pot Roast



**CHUCK- Top Blade Steak
(Flat Iron)**



FLANK- Flank Steak



LOIN- Porterhouse Steak



LOIN- T-Bone Steak



LOIN- Tenderloin Roast



LOIN- Tenderloin Steak



LOIN- Top Loin Steak



LOIN- Top Loin Steak Bnls



LOIN- Top Sirloin Cap Steak,
Bnls



LOIN- Top Sirloin Steak, Bnls
Cap Off



LOIN- Top Sirloin Steak bonless



LOIN- Tri Tip Roast

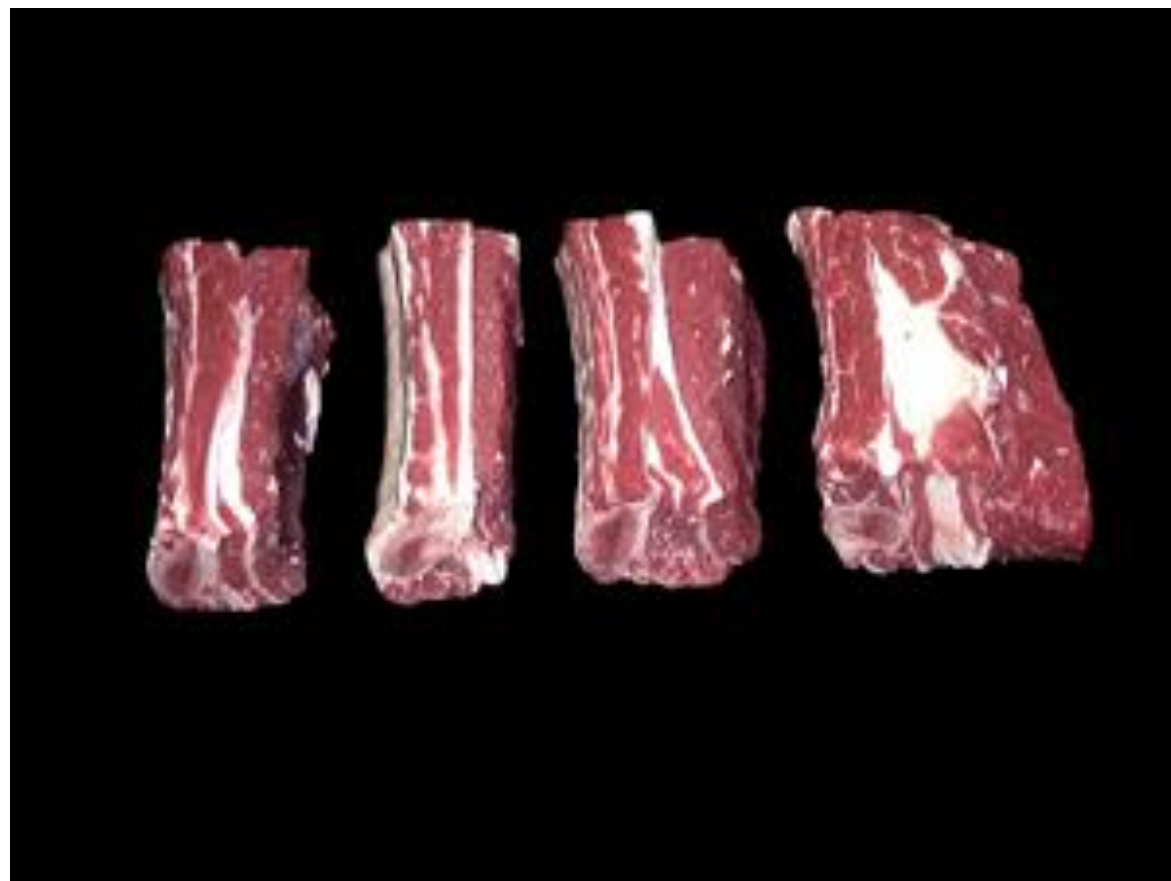


PLATE- Beef Short Ribs



PLATE- Skirt Steak



RIB- Rib Roast



RIB- Eye Roast



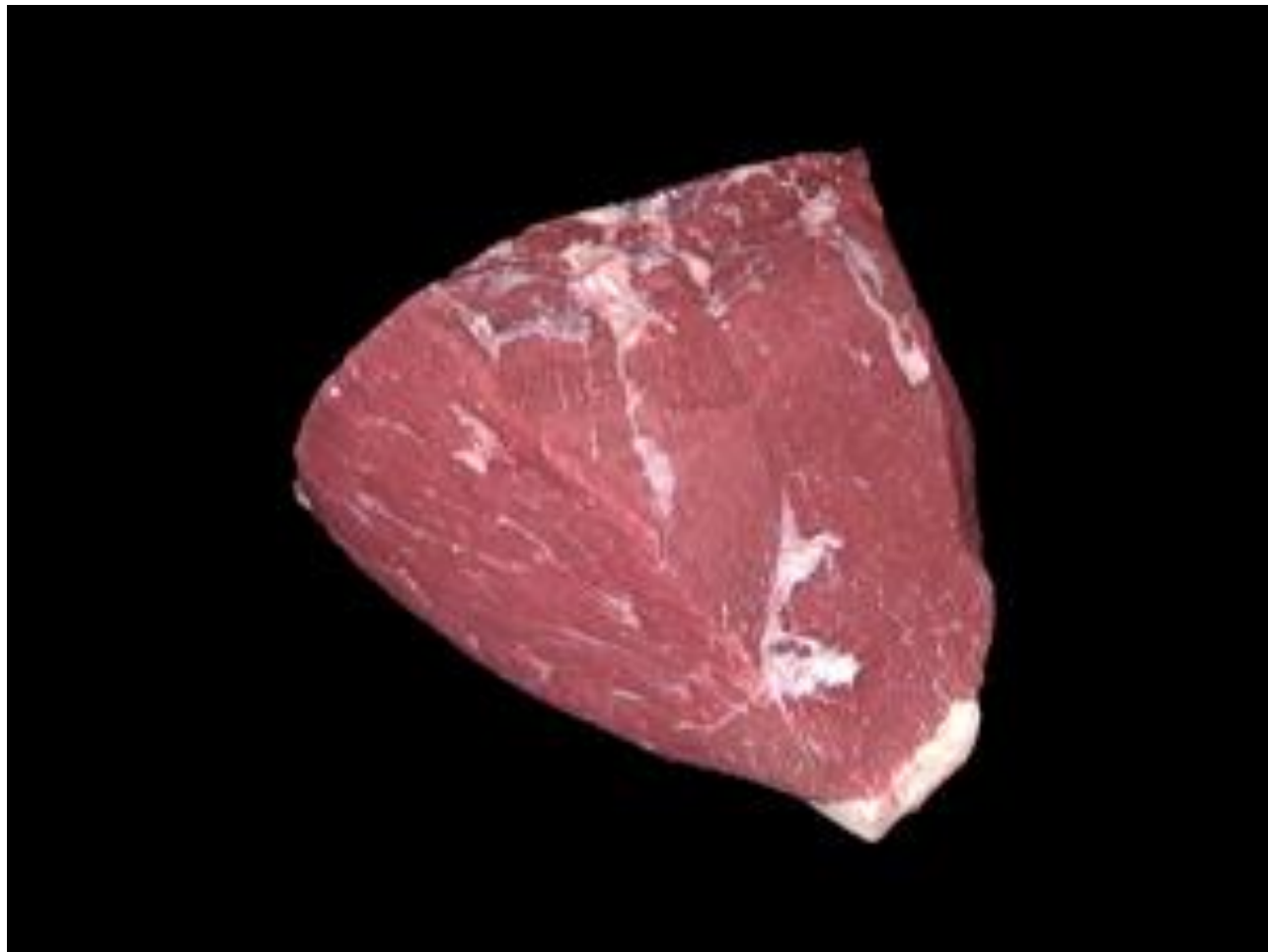
RIB- Eye Steak



RIB- Rib Eye Steak Lip ON



**ROUND- Beef Bottom
Round Roast**



**ROUND- Bottom Round Rump
Roast Bnls.**



ROUND- Beef Bottom Round
Steak



ROUND- Eye of Round Roast



ROUND- Eye Round Steak



ROUND- Round Steak



ROUND- Round Steak Bnls



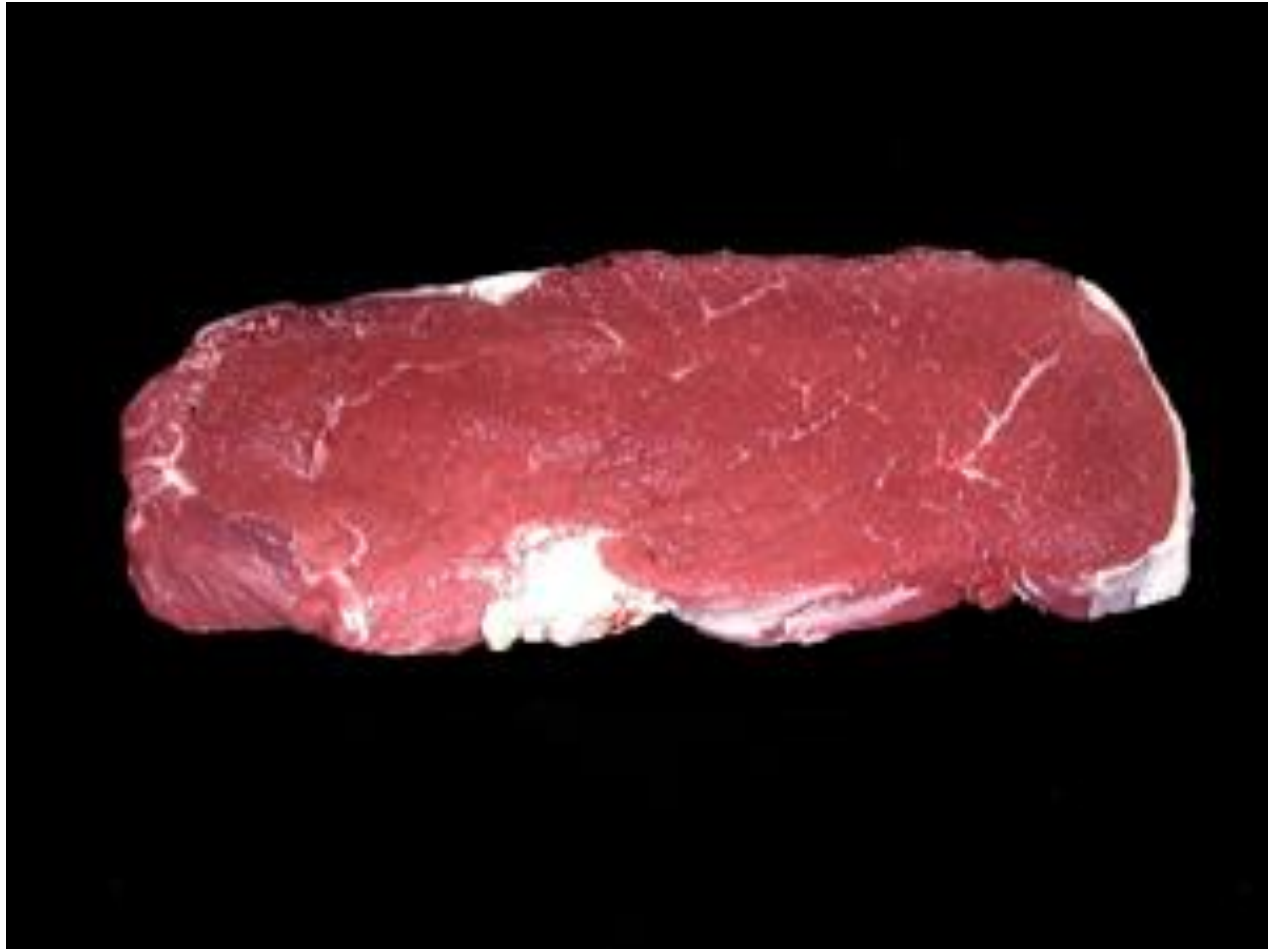
ROUND- Tip Roast Cap Off



ROUND- Tip Steak, Cap Off



ROUND- Top Round Roast



ROUND- Top Round Steak



VARIOUS- Beef for Stew



VARIOUS- Cube Steak



VARIOUS- Ground Beef



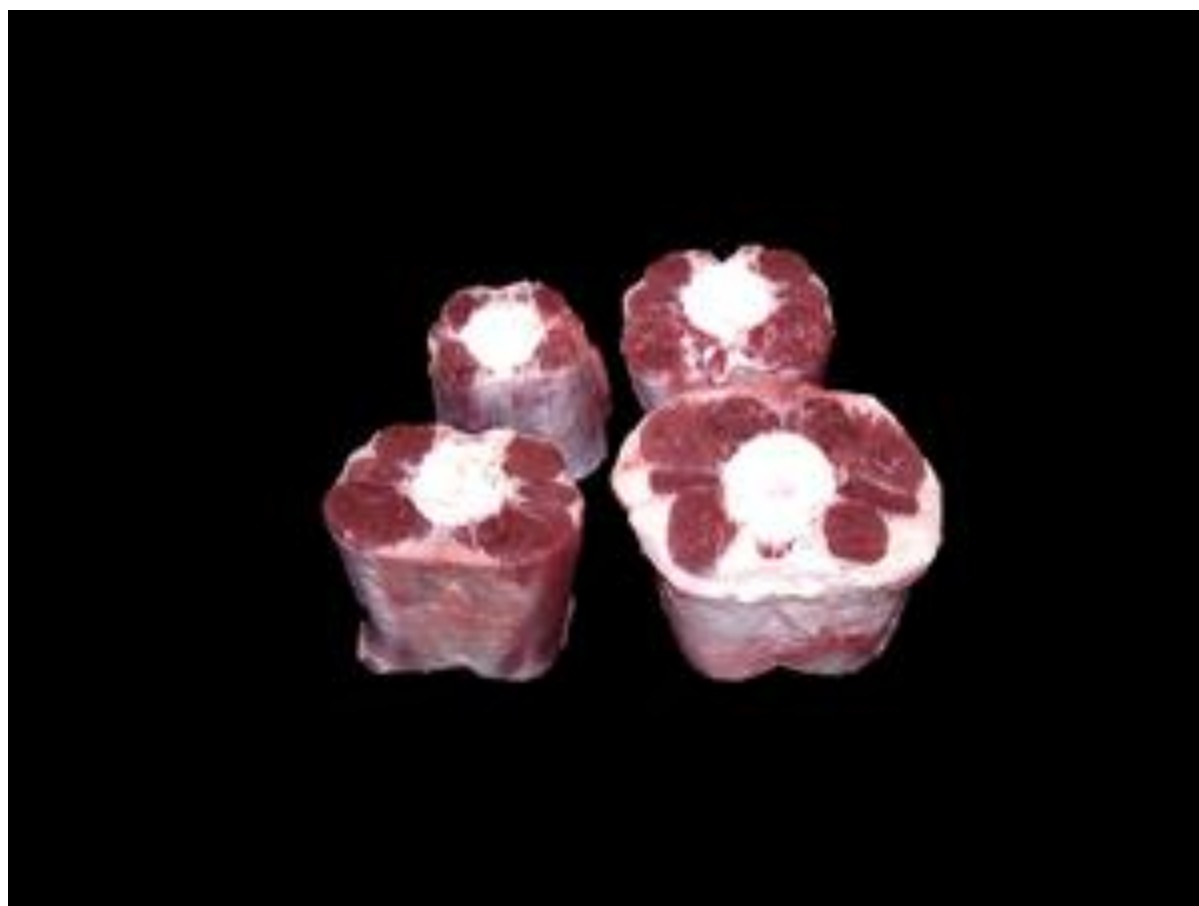
Beef Heart



Beef Kidney



Beef Liver



Oxtail (tail of a cow)



Beef Tongue



Tripe (stomach lining of first 3
stomachs:Rumen, Reticulum, Omasum)