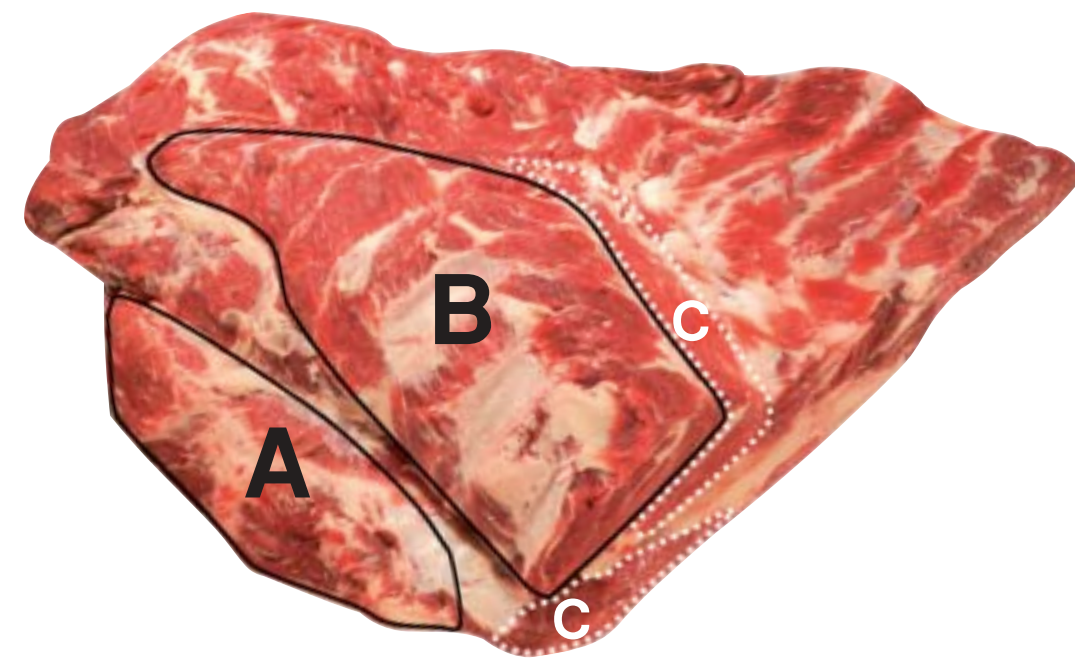
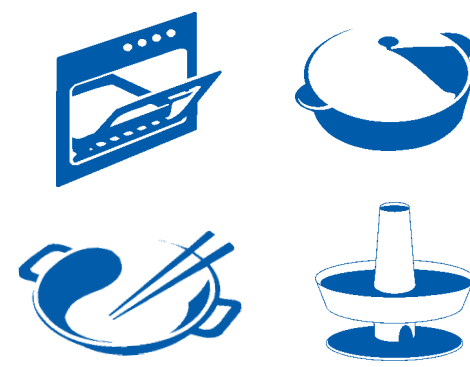


BEEF MUSCLE SEAMING AND COOKING METHODS

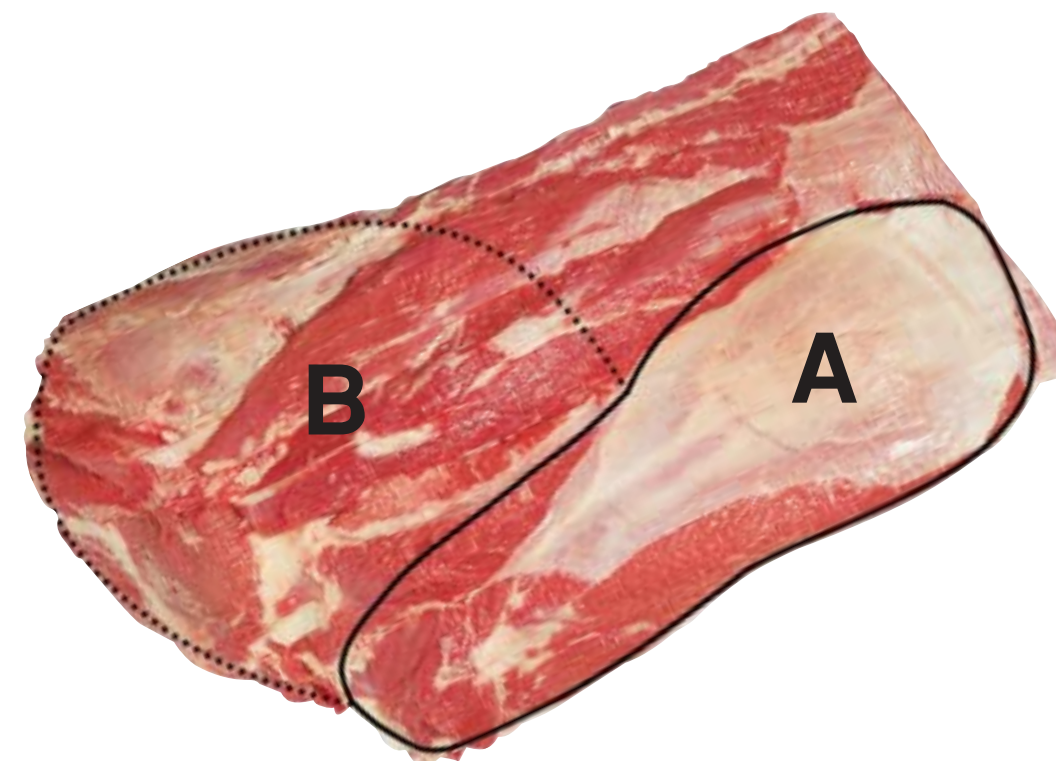
CHUCK H.A.M. 2261



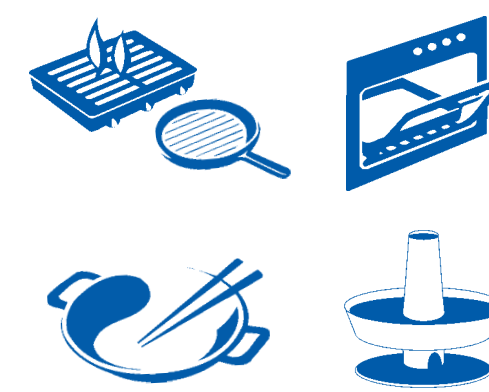
COOKING STYLE



BLADE H.A.M. 2300



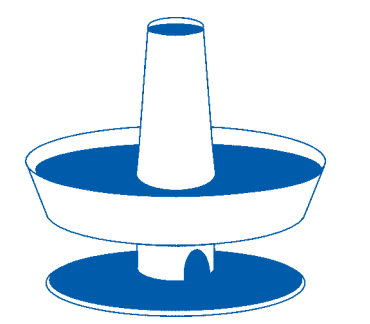
COOKING STYLE



BRISKET POINT END H.A.M. 2332



COOKING STYLE



A CHUCK CREST H.A.M. 2278



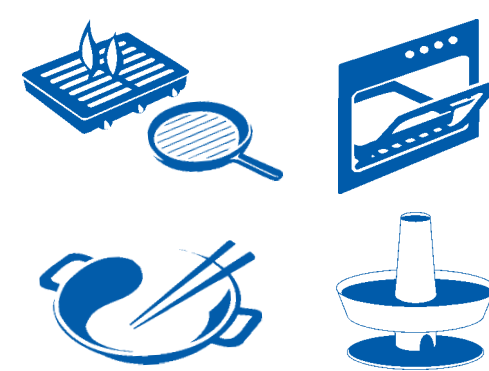
COOKING STYLE



A OYSTER BLADE H.A.M. 2303



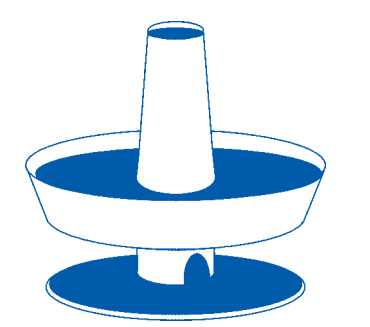
COOKING STYLE



BRISKET NAVEL END H.A.M. 2340



COOKING STYLE



B CHUCK ROLL PLATE H.A.M. 2288



COOKING STYLE



B BOLAR BLADE H.A.M. 2302



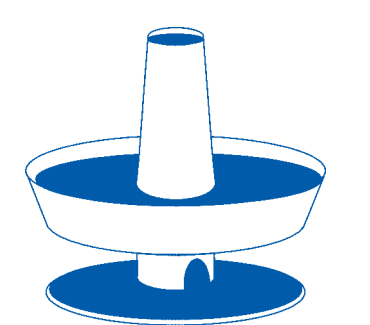
COOKING STYLE



BRISKET POINT END H.A.M. 2352 (DECKLE OFF)



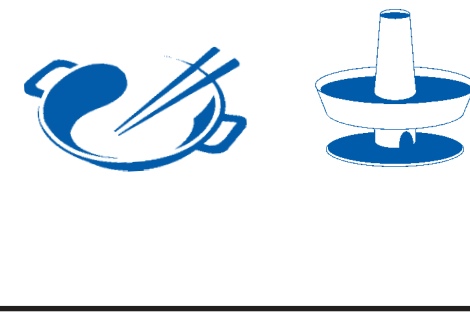
COOKING STYLE



C CHUCK PIECES H.A.M. 2267 (MUSCLE C = B + C)



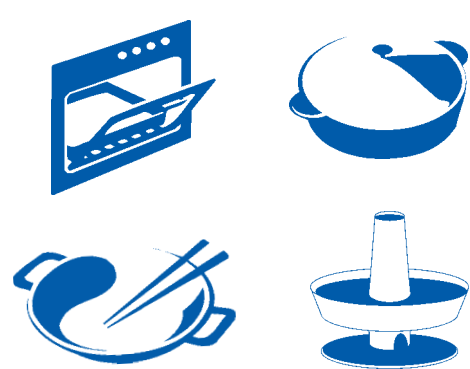
COOKING STYLE



CHUCK ROLL H.A.M. 2276



COOKING STYLE



CHUCK TENDER H.A.M. 2310



COOKING STYLE

