

SIGN ON...

A FEW WEEKS AGO, THERE WAS AN ARTICLE IN THE TIMES-STANDARD ABOUT MEAT CUTS AND HOW CONFUSING THEY ARE AND HOW THEY ARE GOING TO CHANGE THE NAMES OF THE CUTS TO MAKE THEM MORE UNDERSTANDABLE. THE ARTICLE ONLY TOUCHED ON A COUPLE OF CUTS AND THEIR NEW NAMES, BUT AS A MEAT-CUTTER FOR THIRTY YEARS, I CAN'T SAY THE CHANGES MADE THAT MUCH SENSE. FIRST OFF, EACH SECTION OF THE COUNTRY HAS DIFFERENT NAMES FOR DIFFERENT CUTS. I'M NOT FAMILIAR WITH EAST COAST OR SOUTHERN NAMES, BUT FOR MANY YEARS EACH STORE OR CHAIN HAD THEIR OWN NAMES FOR MANY CUTS. FOR EXAMPLE, A TRI-TIP STEAK WAS CALLED A CONROTE STEAK BY ONE CHAIN. A FEW YEARS BACK SAFEWAY HAD A PORK LOIN DIVIDED INTO ABOUT 6 OR 7 CUTS. IN MY LITTLE SHOP, WE HAD ~~RIB~~ ^{RIB} ~~END~~ LOIN CHOPS, CENTER CUT LOIN CHOPS AND SIRLOIN CHOPS. SAFEWAY HAD EACH OF THOSE CUTS DIVIDED INTO AT LEAST TWO CUTS. IT WAS ALL ABOUT THE MONEY. BY DIVIDING THEM UP, YOU COULD GET MORE FOR THE MORE DESIRABLE CUTS. SAFEWAY HAS GONE BACK TO MORE STANDARD NAMES. NOW THIS GROUP WHO IS ADVOCATING CHANGE WANTS TO CALL PART OF A LEG OF PORK A LEG SIRLOIN (I'M CONFUSED ALREADY. ^{AGAIN,} THE REASONS FOR BREAKING THE CUTS DOWN IS ABOUT MONEY AND ALSO CONVENIENCE. THEY WANT TO CALL TOP SIRLOIN JUST SIRLOIN. FEW STORES SELL BONE-IN SIRLOIN STEAKS. I GUESS IT WOULD BE UP TO THE CUSTOMER TO SEE THE BONE OR NOT, TO SEE

WHAT KIND OF SIRLOIN STEAK IT IS. WHAT ABOUT SIRLOIN TIP? WHAT WILL THEY CALL THAT? IT IS AN ENTIRELY DIFFERENT CUT. THEN YOU HAVE T-BONES, WHICH CAN BE DIVIDED INTO NEW YORK STEAK - BONE IN, OR BONELESS. PERSONALLY I LIKE THE BONE-IN - THE BONE AND A LITTLE FAT ARE WHAT

GIVES MEAT ITS FLAVOR. PART OF THE ~~CHEESE~~ BEEF LOIN IS
IS CALLED BORDERHOUSE. THAT IS THE LARGE END OF THE SHORT
LOIN, AS IT'S CALLED, WHICH HAS THE NEW YORK CUT ON THE
TOP OF THE BONE, AND THE FILET ON THE BOTTOM. SOMETIMES
THE STEAKS FROM THE SMALL END OF THE LOIN ARE CALLED CLUB
STEAKS. CHUCK ROASTS CAN BE CALLED DIFFERENT CUT
NAMES ALSO. YOU HAVE THE BLADE CHUCK, WHICH IS RIGHT
NEXT TO THE RIB, AND IS GOOD FOR BBQ. THEN THERE IS THE
SEVEN BONE - THE BONE IS SHAPED LIKE A T - AND THEN ON TO THE
PART CLOSEST TO THE NECK WHICH NEEDS TO BE BROASTED.

ON THE ROUND, YOU HAVE RUMP ROAST - BONE-IN OR BONE-
LESS, THEN THE ROUND (THE BACK LEG) CAN BE SOLD AS
FULL-CUT ROUND, OR DIVIDED UP INTO TOP ROUND, ^{OF WHICH} THE FIRST
TWO OR THREE CUTS CAN BE LONDON BROIL, WHICH CAN BE BAR-
BECUED AND IS BEST SERVED SLICED THINLY ON A SLIGHT ANGLE
THEN ON TO TOP ROUND, BOTTOM ROUND, OR SWISS STEAK AND EYE OF
THE ROUND ROAST WHICH CAN BE OVEN ROASTED OR BBQ. THERE ARE
MANY OTHER CUTS, BUT I'M OUT OF TIME FOR THIS SUBJECT, BUT
IF THERE IS A QUESTION - ASK THE MEAT CUTTER. THEY WILL BE
HAPPY TO ASSIST YOU IN PICKING OUT ~~RIGHT~~ THE RIGHT CUT AND HOW
TO COOK IT // THIS FRIDAY, MAY 3 WILL MARK THE FINAL PER-
FORMANCE FOR THE SPRING ^{SEASON} OF THE EUREKA COMMUNITY MUSIC SERIES'
WITH DANIA RABOTKINA, A TERRIFIC YOUNG PIANIST WHO PLAYS WITH
FIRE AND WARMTH. 7:30 PM - CALVARY LUTHERAN CHURCH, SOUTH AND
PROSPECT - ACROSS FROM ALICE BURNEY SCHOOL - BE THERE!

SIGN OFF... .