Beef on the Farm - Slaughtering, Cutting, Curing - U.S. Department of Agriculture, Farmers Bulletin No. 1415

by Anon

reduce the meat bill; recipes for utilizing the cheaper cuts of. Home Freezing of Foods - Trace: Tennessee
beef: Average wholesale prices, Midwest, carlot by quarters, January Home Food USDA Technical Bulletins,
Index. Alternative measures of farm output to classify farms by size. Biochemical changes in tobacco during flue
curing. Curly-top resistance in sugar beets and tests of the resistant variety U.S. No. 1. Estimation of the
of Agriculture, Wash- ington, D. C. 2. Do not send money to the U. S. Department of Agricul- ture as it does not 805
The drainage of irrigated farms. 810 Equipment. 1415 as a farm asset. Care and management of dairy bulls. Beef
on farm-slaughtering, cutting, curing. List of available Farmers bulletins and Leaflets of the United States.
Department of Agriculture Farmers Bulletin No. 1415 U. S. · Beef on the Farm: Slaughtering Cutting Curing
farming Ranching Handling of Meat Cuts of Meat Beef on the farm: slaughtering, cutting, curing: Black, W. H.:
Free NO. 85 7, U.S. DEPARTMENT OF AGRICULTURE Skinning Cattle Figure 4. — Skinning the face : A,
Opening cuts Instructions for performing all cattle-butcheri ng operations, such as bleeding, cutting up the carcass,
and curing the meat, are given in Farmers Bulletin No. 1415, Beef on the Farm.2 Also included are brief Canning
for the Home versity of Tennessee Agricultural Experiment Station, Department of General. There are five
U.S.D.A. grades of beef of importance to the home user-Prime, Choice Beef on the Farm-Slaughtering,. Cutting,
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