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The hind quarter consists of the loin, rump, round, tenderloin or fillet of beef, leg and flank. The loin is usually cut into roasts and steaks; the roasts are called sirloin roasts and the steaks sirloin or porter-house steaks. In the loin is found the tenderloin; and a small piece of it (about two and a half pounds in a large animal) runs back into the rump. In Boston this is often sold under the name of the short fillet, but the New York and Philadelphia marketmen do not cut it. Plate No. 2 shows the fillet.

PLATE NO. 2.

SHORT FILLET.

Next the loin comes the rump, from which are cut steaks, roasts and pieces for stewing, braising, a la mode and soups. Next the rump comes the round, from which are cut steaks, pieces for a la mode, stewing, braising and soups. The flank is cut from the loin, and used for corning, stewing and as a roll of beef.

Plate No. 4 represents a loin as cut in Boston and Philadelphia, and it and No. 3 represent one as cut in New York, if the two parts be imagined joined at the point A. No. 4 also shows the inside of the loin, where the tenderloin lies.

The sirloin is cut in all sizes, from eight to twenty pounds, to suit the purchaser. The end next the ribs gives the smallest pieces, which are best for a small family. The tenderloin in this cut is not as large as in the first and second. In cutting sirloin steaks or roasts, dealers vary as to the amount of flank they leave on. There should be little,

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if any, as that is not a part for roasting or broiling. When it is all cut off the price of the sirloin is of course very much

PLATE NO. 4.

LOIN. THE LOWER END JOIN'S RIBS.

PLATE NO. 3.

RUMP, SHOWING END WHICH JOINS ROUND.

more than when a part is left on, but though the cost is increased eight or ten cents a pound, it is economy to pay this rather than take what you do not want.

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Porter-House Steaks.

Every part of the sirloin, and a part of the rump, is named porter-house steak in various localities. In New York the second cut of the sirloin is considered the choice one for these steaks. The rump steak, when cut with the tenderloin in it, is also called porter-house steak. The original porter-house steaks came from the small end of the loin.

Sirloin Steaks.

Sirloin steaks are cut from all parts of the loin, beginning with the small end and finishing with the rump. In New York the rump steaks are also known as sirloin. In some places they do not cut tenderloin with sirloin. One slice of sirloin from a good-sized animal will weigh about two and a half pounds. If the flank, bone and fat were removed, there would remain about a pound of clear, tender, juicy meat. There being, therefore, considerable waste to this steak, it

PLATE NO. 5.

SIRLOIN ROAST—SECOND CUT.

will always be expensive as compared with one from a rump or round. But many persons care only for this kind, as it has a flavor peculiar to itself; and they will buy it regardless of economy. Plate No. 5 shows a second cut of the sirloin, with the shape of a sirloin or small porter-house

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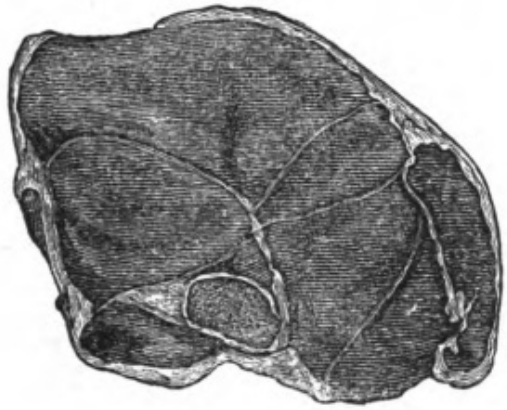
steak. The only part that is really eatable as a steak is from the base to the point A, the remainder being flank.

PLATE NO. 7.



SHORT RUMP STEAK.

PLATE NO. 6.

LONG RUMP STEAK.

Rump Steak.

What in Boston and Philadelphia is called rump steak is in New York named sirloin. There are three methods of cutting a rump steak; two of these give a very fine steak, the third almost the poorest kind. The first two are to cut across the grain of the meat, and thus obtain, when the beeve is a good one, really the best steaks in the animal.

Plates Nos. 6 and 7 represent these steaks. No. 6 is a long rump steak, very fine; and No. 7 a short rump, also excellent. In both of these there is a piece of tenderloin. In

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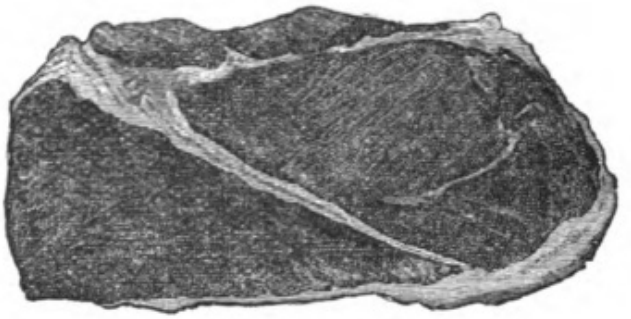
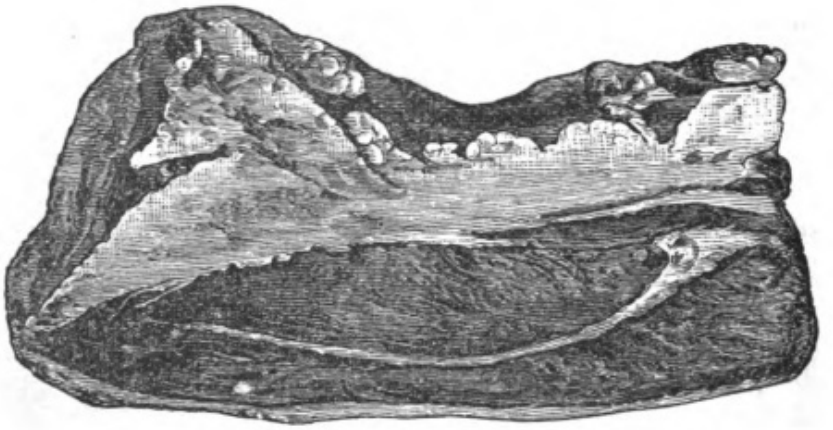
New York, No. 6 is sirloin without bone, and No. 7 sirloin. There is yet another slice of rump that is of a superior quality. It is cut from the back of the rump, and there is

PLATE NO. 8.



RUMP STEAK CUT WITH THE GRAIN.

PLATE NO. 9.



BACK OF THE RUMP.

no tenderloin in it. Plate No. 8 shows a rump steak cut with the grain of the meat; that is, cut lengthwise. It comes much cheaper than the others, but is so poor that it

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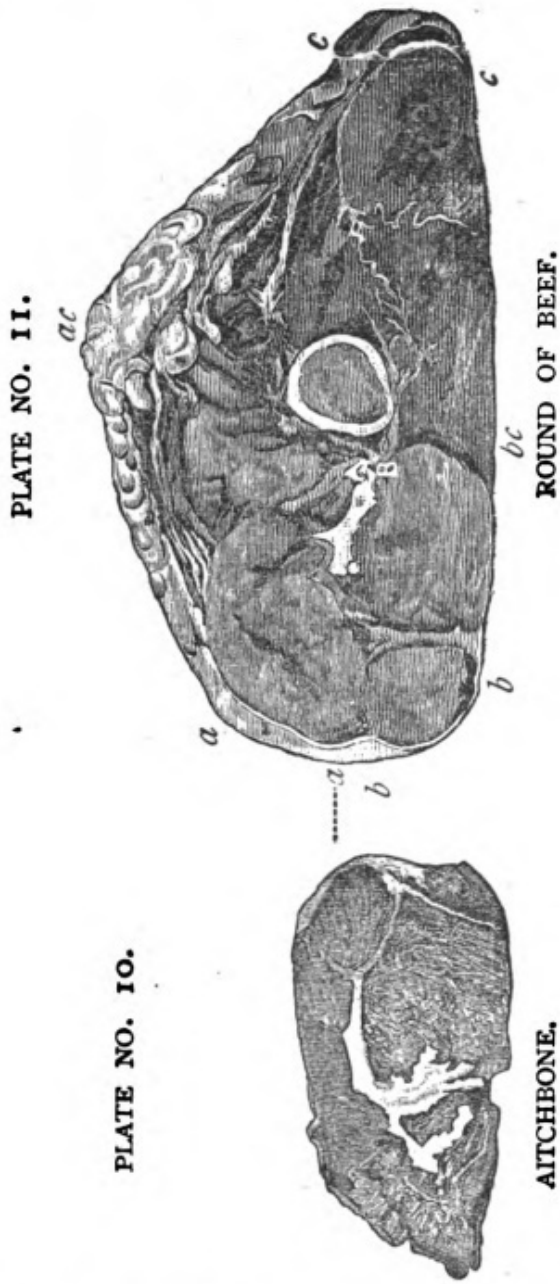
should never be bought. It will curl up when broiled, and will be tough and dry.

Some marketmen will not cut rump steak by the first two methods, because it spoils the rump for cutting into roasts, and



also leaves a great deal of bone and some tough meat on hand. The price per pound for a rump steak cut with the grain is ten cents less than for that cut across, and yet dealers do not

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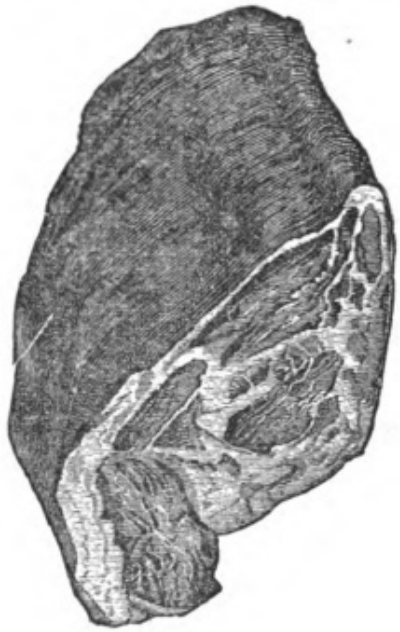
The Rump.

In plate No. 3 was shown that part of the rump which

PLATE NO. 13.



RUMP.

PLATE NO. 12.

LOIN.

joins the round. Plate No. 13 represents the end which joins the sirloin.

Ribs.

Plate No. 14 represents the first five ribs cut from the

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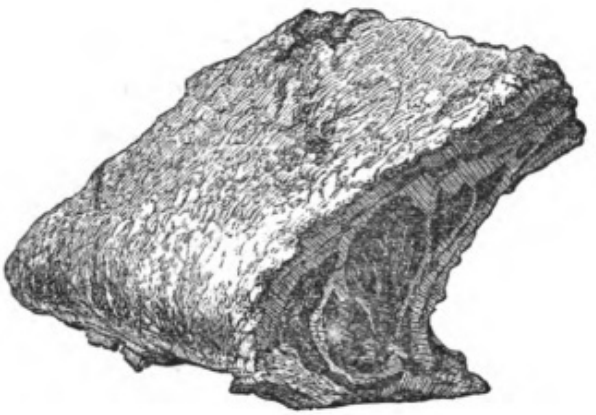
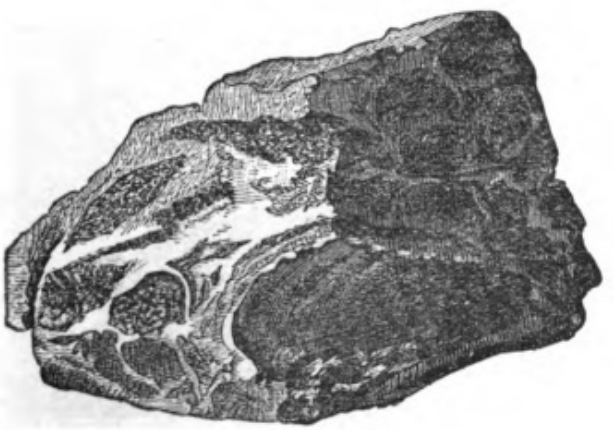
back half where it joins the tip of the sirloin, and shows the end that joined. This cut is considered the best of the rib-roasts. For family use it is generally divided into two roasts, the three ribs next the sirloin being the first cut of the ribs and the others the second cut.

PLATE NO. 14.



FIRST FIVE RIBS.

PLATE NO. 15.



CHUCK RIBS.

Plate No. 15 represents the chuck ribs, the first chuck, or sixth rib, being seen at the end. There are ten ribs in the back half as cut in Boston, five prime and five chuck. We

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must remember that in New York and Philadelphia there are thirteen ribs, eight of which are prime. The first two chuck ribs make a very good roast or steak, being one of the most nutritious cuts in the animal, and the next three are good for stewing and braising. Many people roast them. The flavor is fine when they are cooked in this manner, but the meat is rather tough. A chuck rib contains part of the shoulder-blade, while the prime ribs do not. In New York and Philadelphia the ribs are cut much longer than in Boston; hence the price per pound is less there. But the cost to the purchaser is as great as in Boston, because he has to pay for a great deal of the rattle-ran or rack. It is always best to have the ribroasts cut short, and even pay a higher price for them, as there will then be no waste.

Fore Quarter.

The fore quarter is first cut into two parts, the back half and the rattle-ran, and these are then cut into smaller pieces for the different modes of cooking. Diagram No. 16 represents a fore quarter. The back half only is numbered, for the rattle-ran is given in diagram No 17.

FACE OF THE RUMP.

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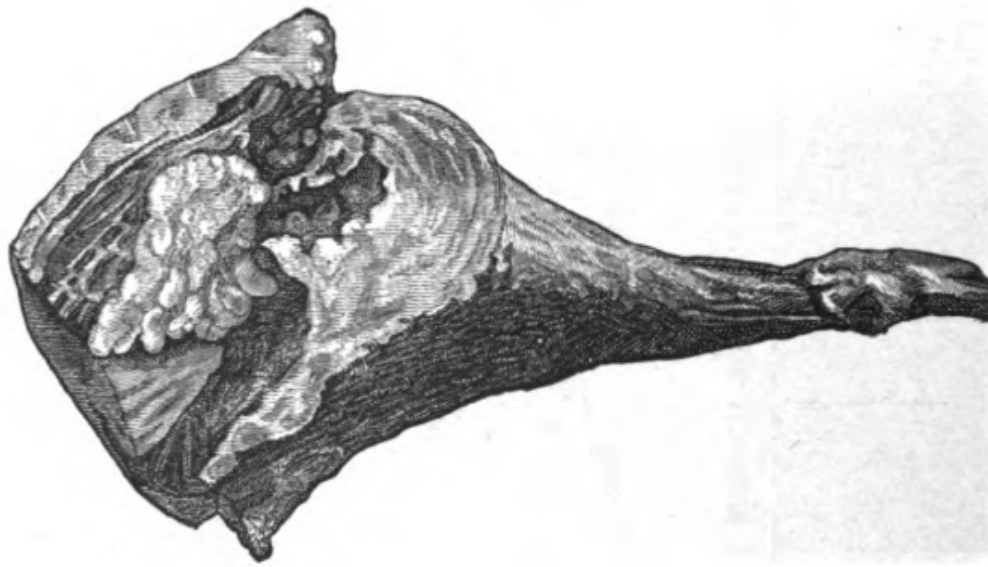
Hind Quarter of Mutton.

This consists of the leg and loin, and is the choicest cut. It makes a fine roast for a large family, but for a moderate-sized or small one either the leg or loin alone is better. A hind quarter taken from a prime animal will weigh from twenty to thirty pounds.

PLATE NO. 19.



Leg of Mutton.

This joint is nearly always used for roasting and boiling. It has but little bone, as compared with the other parts of the animal, and is, therefore, an economical piece to select, though the price per pound be greater than that of any other cut. It is not common to find a good leg weighing under ten or twelve pounds. A leg is shown in plate No. 19.

Loin of Mutton.

In a loin, as cut in Boston, there are seven ribs, which make a good roast for a small family. This cut is particularly nice in hot weather. It is not as large as a leg, and the

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meat is, besides, of a lighter quality and more delicate flavor. The cost when the flank is taken off will be about seven cents more a pound than if the loin be sold with it on; but, unless you wish to use the flank for a soup, stew or haricot, it is the better economy to buy a trimmed piece and pay the higher price. When the two loins are joined they are called a saddle. Plate No. 20 shows a saddle and two French chops.

PLATE NO 20.

SADDLE OF MUTTON AND FRENCH CHOPS.

Fore Quarter of Mutton.

In this is included the shoulder and breast. When the shoulder-blade is taken out the quarter makes a good roast for a large family. The shoulder is separated from the breast by runing a sharp knife between the two, starting at the curved dotted lines near the neck (shown in diagram No. 18), and cutting round to the end of the line. The shoulder is nice

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as clean, inside and out, as the lighter and smoother ware.

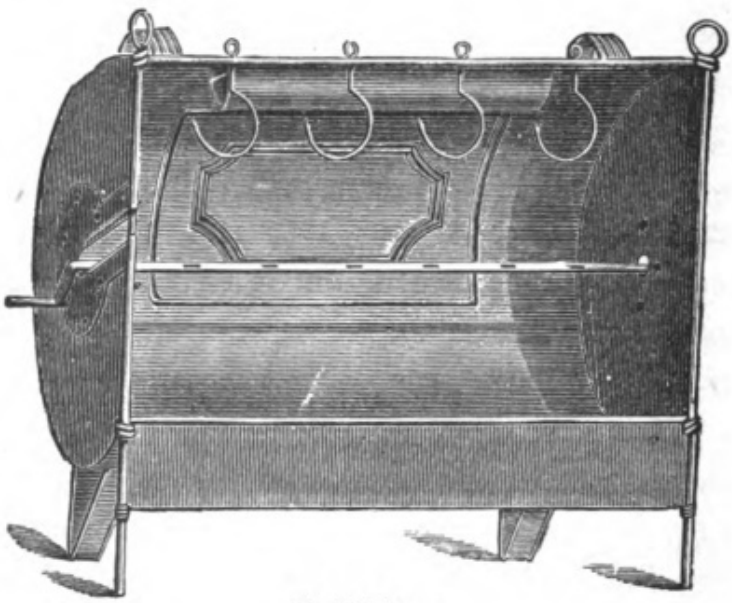
The Scotch Kettle is quite cheap, and will be found of great value for every kind of frying, as it is so deep that

Scotch Kettle.

enough fat can put into it to immerse the article to be cooked.

French Frying-Pan.

The French polished frying-pans are particularly nice, because they can be used for any kind of frying and for cooking sauces and omelets. The small size, No. 1, is just right for an omelet made with two eggs.



Tin Kitchen.

When possible, a tin kitchen should be used, as meat cooked before a bright fire has a flavor much nicer than when baked in an oven.

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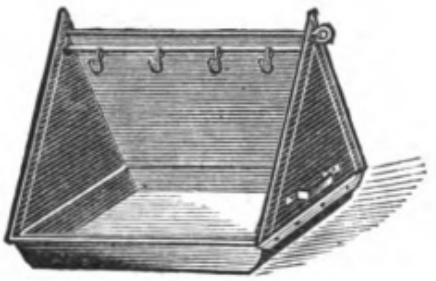
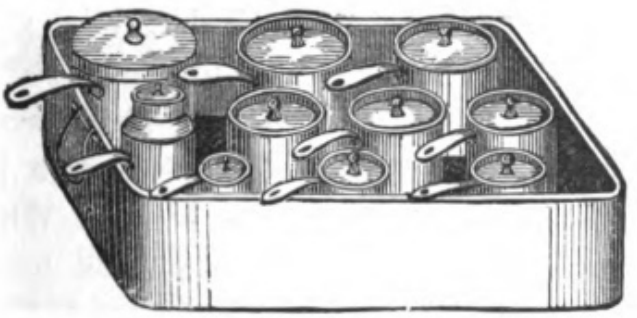
The bird roaster will be found valuable.



Bird Roaster.

Ice Cream Freezer.

An ice cream freezer is a great luxury in a family, and will soon do away with that unhealthy dish—pie. No matter how small the family, nothing less than a gallon freezer should be bought, because you can make a small quantity of the cream in this size, and when you have friends in, there is no occasion to send to the confectioner's for what can be prepared as well at home. With the freezer should be purchased a mallet and canvas bag for pounding the ice fine, as much time and ice can be saved.



Bain-Marie.

A bain-marie is a great convenience for keeping the various dishes hot when serving large dinners. It is simply a large tin pan, which is partially filled with boiling water and

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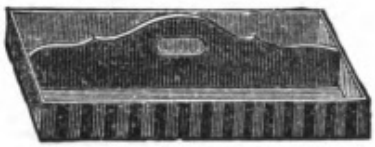
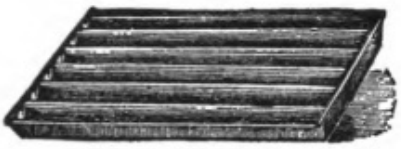
will cut potatoes and other vegetables in balls for frying or boiling. The largest size is the best. The garnishing knife flutes vegetables, adding much to their appearance when they are used as a garnish.

Garnishing Knife.

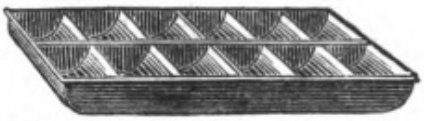


Knife Box.



Long French Roll Pan.

The long French roll pan, made from Russian iron, is nice for baking long loaves or rolls where a great deal of crust is liked.



Short French Roll Pan—Made of Russian Iron.

There are muffin pans of tin, Russian iron and granite ware. Those of iron should be chosen last, on account of their weight. It is a good thing to have pans of a number of different shapes, as a variety for the eye is a matter of importance. The muffin rings of former years have done their duty, and should be allowed to rest, the convenient cups, which come in sheets, more than filling their place.

Muffin Pans.

Frying Basket.

The frying basket should have fine meshes, as delicate

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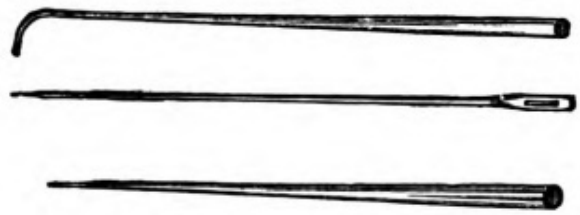
articles, like croquettes, need more support than a coarsely-woven basket gives.

Meat Rack.

Where roasting is done in the oven there must be a rack to keep the meat from coming in contact with the water in the bottom of the pan.

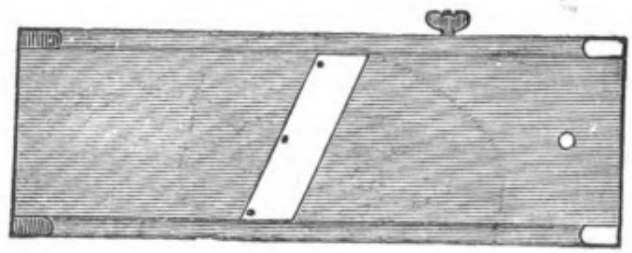


Larding and Trussing Needles.

One medium-sized larding needle will answer for all kinds of meat that are to be larded.

Skewers.

A potato slicer will be found useful for slicing potatoes,



Potato Slicer.

for frying, or cabbage, for slaw. It cuts vegetables in very thin pieces.

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The steamers which fit into the cast-iron pot or the tea-

Steamer for Pot.

Steamer for Tea-Kettle.

kettle are quite convenient. Both kinds will not, of course, be required.

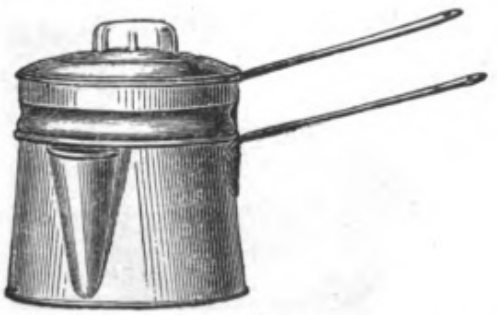
Quart Measure.

The quart measure for milk is the best for common measuring. Being divided into half pints, the one vessel answers for all quantities. A kitchen should be furnished with two measures, one for dry material and the other for liquids.

Bread Grater.

Whip Churn.

In the preparation of desserts the whip churn is essential. It is a tin cylinder, perforated on the bottom and sides, in which a dasher of tin, also perforated, can be easily moved up and down. When this churn is placed in a bowl of cream and the dasher is worked, air is forced through the cream, causing it to froth.



Double Boiler.

The double boiler is invaluable in the kitchen. It is a

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good plan to have two of them where a great deal of cooking is done. The lower part of the boiler is half filled with boiling water, and the inside kettle is placed in this. By this means food is cooked without danger of burning, and more rapidly than if the kettle were placed directly on the stove, exposed to the cold air, because the boiling water in the outside kettle reaches not only the bottom, but also the sides of that in which the food is.

Double Broiler, with Back.

Double Broiler.

When broiling is done before the fire it is necessary to have a back for the double broiler, for the tin reflects the heat, and the food is cooked much sooner.

Colander.

The colander is used for draining vegetables, straining soups, etc., and with the squash and gravy strainers, it is all

Squash Strainer.

that is required in the way of strainers.

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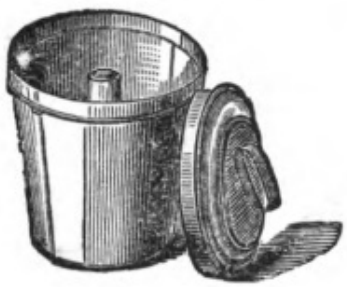
Under "Drinks" will be found a description of the French coffee biggin

Coffee Biggin.

Coffee Pot.

There should be two brown-bread tins, each holding three pints. They answer also for steaming puddings.



Brown-Bread Tin.

The melon and round pudding moulds are nice for frozen or steamed puddings.

Melon Mould.

Round Pudding Mould.

The stew-pans that are porcelain-lined are better than the tin-lined, because the tin is liable to melt when frying is done, as, for instance, when meat and vegetables are fried for

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a stew. Granite ware stew-pans are made in the same shapes as the porcelain-lined.

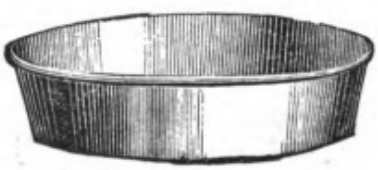
Stew-Pan.

The tin sauce-pans are nice for sauces and gravies. The porcelain-lined come in the same shapes. Copper is a better conductor of heat than either tin or iron, but when it is not kept perfectly clean, oxide of copper, which is very poi-

Heavy Tin Sauce-Pan.

sonous, collects on it, and is dissolved by oils and fats. Then when fruit, pickles, or any food containing an acid is allowed to cool in the vessels, verdigris is produced; and this is a deadly poison.

Bread or Dish Pan.



Shallow Milk Pan.

The stamped tin-ware is made from a better quality of metal than the soldered; therefore, it comes higher, but it is in the end cheaper, and it is always safer. Bread, milk and dish pans should be made of stamped tin.

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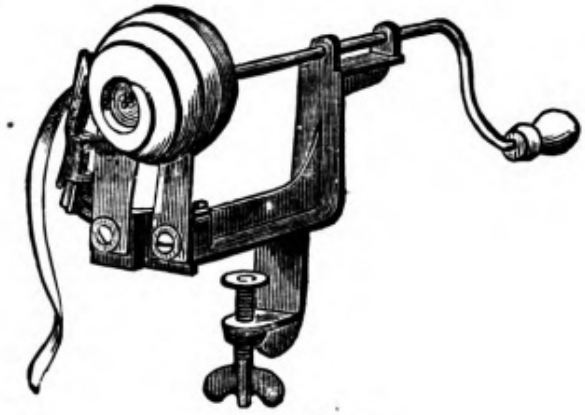
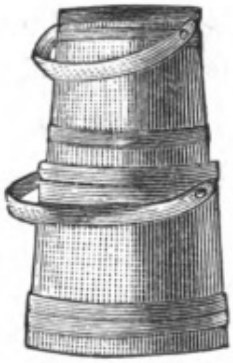
An apple parer saves a great deal of time and fruit, and is not very expensive.



Apple Parer.

Wooden buckets and boxes come in nests, or, they can be bought separately. A good supply of them goes a great way toward keeping a store-room or closet in order.



Wooden Buckets.

Wooden Boxes.

The Japanned ware is best for canisters for tea and coffee and for spice and cake boxes. Cake boxes are made

Cake Box.

square and round. The square boxes have shelves. The

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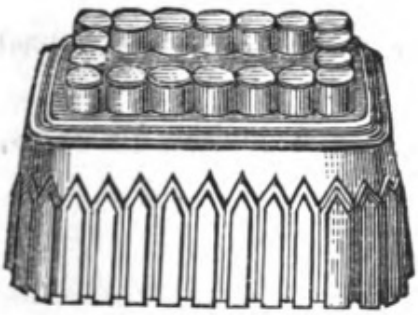
most convenient form is the upright. It is higher-priced than the other makes.

The spice box is a large box filled with smaller ones for each kind of ground spice. It is very convenient, and, besides, preserves the strength of the contents.

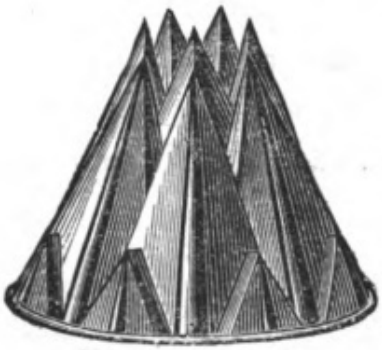
Tea Caddy.

Spice Box.

There are so many beautiful moulds for fancy dishes that there is no longer any excuse for turning out jellies, blanc-mange, etc., in the form of animals. There are two modes of making moulds. By one the tin is pressed or stamped



Oblong Jelly Mould.



Pointed Jelly Mould.

into shape, and by the other it is cut in pieces and soldered together. Moulds made by the first method are quite cheap, but not particularly handsome. Those made

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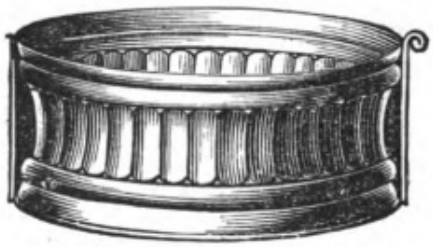
in the second way come in a great variety of pretty forms, but as all are imported, they are expensive.

Rice Mould.

The crown moulds are especially good for Bavarian creams, with which is served whipped cream, heaped in the centre.

Crown Moulds.

The French pie mould comes in a number of sizes, and can be opened to remove the pie. Deep tin squash-pie



French Pie Mould.

plates, answer for custard, cream, Washington and squash pies, and for corn cake.

Tin vegetable cutters, for cutting raw vegetables for soups,

Vegetable Cutter.

and the cooked ones for garnishing, are nice to have, as is

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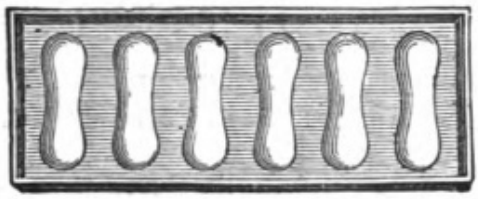
also a confectioner's ornamenting tube for decorating cake, etc. Larger tubes come for lady fingers and éclairs.



Lady-Fingers Pan.

Little pans also come for lady-fingers, but they cost a

Confectioner's Tube.

Jagging Iron.

great deal. The jagging iron will be found useful for pastry and hard gingerbread.

The little tin, granite ware and silver-plated escaloped shells are pretty and convenient for serving escaloped oysters, lobster, etc. The price for the tin style is two dollars

Escaloped Shell.

per dozen, for the granite ware, four dollars, and for the silver-plated, from thirty to forty dollars.

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