A Review of Farm Meats

Viola M. Bell

Iowa State College

Follow this and additional works at: http://lib.dr.iastate.edu/homemaker

Part of the Home Economics Commons

Recommended Citation
Available at: http://lib.dr.iastate.edu/homemaker/vol3/iss7/8

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in The Iowa Homemaker by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.
A Review of Farm Meats

By VIOLA M. BELL, Associate Professor of Household Science


Also written as a complete textbook for courses in farm meats, whether farm or laboratory, "Farm Meats" is of great aid to all concerned with selection and preparation of meats.

"The skirt steak? Where in the carcass is the best pot roast? Why is a crown roast so expensive? These and many other questions are answered with the help of the illustrations, which are of inestimable value.

The carcass of each animal, skin side out and rib side out is shown, lines being drawn to mark the actual wholesale cuts used in the midwest. In addition, each wholesale cut is shown on the block with one of its retail cuts beside it. One knows exactly then, the position of the round, the sirloin, the shoulder, or chuck steak as the case may be.

Selection of good meat is concisely and authoritatively described under chapters devoted to beef, veal, lamb and pork. Palatability, tenderness, juiciness, soundness, flavor and economy are considered. Practical recipes for the carving, curing and canning of meats are listed. Wrong notions of "bologna" sausage and various meat products are corrected.

Women's clubs and home economics classes would find very much worthwhile, a meat demonstration, similar to that described in chapter 17, "The Meat Demonstration."