



<p>MOST TOUGH</p> <p><u>CHUCK</u></p> <p>GROUND BEEF CHUCK ROAST BLADE ROAST ARM ROAST SHOULDER ROAST SHORT RIBS</p>	<p>MORE TENDER</p> <p><u>RIB</u></p> <p>RIB ROAST RIB STEAKS RIB EYE SPARE RIBS</p>	<p>MOST TENDER</p> <p><u>SHORT LOIN</u></p> <p>★ CLUB T BONE PORTERHOUSE</p>	<p>TENDER</p> <p><u>SIRLOIN</u></p> <p>SIRLOIN TIP SIRLOIN</p>
<p>TOUGHER</p> <p><u>ROUND</u></p> <p>RUMP ROAST BOTTOM ROUND LONDON BROIL</p>	<p>TOUGHEST</p> <p><u>BRISKET</u></p> <p>STEW MEAT BRISKET SHANK</p>	<p>SEMI TENDER</p> <p><u>SHORT PLATE</u></p> <p>SHORT RIBS SKIRT STEAK</p>	<p>SEMI TOUGH</p> <p><u>FLANK</u></p> <p>LONDON BROIL FLANK STEAK</p>