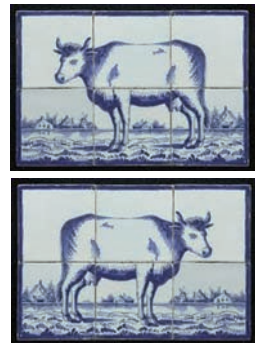
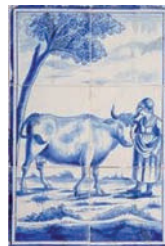
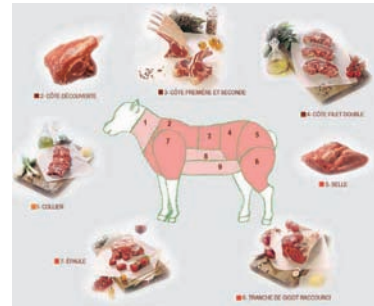
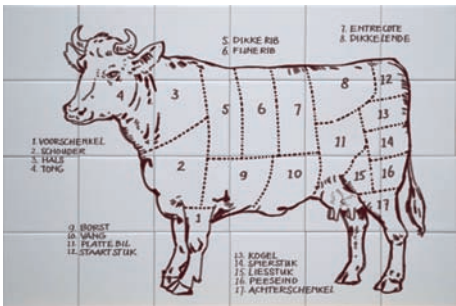


**A Guided Tour, Nose to Tail**

The Brooklyn restaurants Marlow & Sons, Chier and the Bronx taproom butcher whole animals, requiring them to find creative uses for various cuts of meat. Here are some of the dishes they have made with beef.

1. CHEEK Burger
2. BEE Ribeye steak
3. SHOULDER Flatiron burger
4. SHOULDER Chicken-fried steak
5. SHOULDER Caponata; roast beef sandwiches; panini for beef carpaccio
6. FLANK Taco
7. FLANK Short ribs marinated; stew; soups; beef in tomato sauce; burgers
8. BRISKET Pot roast; corned beef; corned beef hash; Jewish-style pot roast
9. SHANK Ragù; ravioli filling
10. BUTT Corned beef; corned beef hash
11. TONGUE Taco de lengua; corned beef soup with marrow butter
12. MARROW BONES Marrow butter on bread
13. LIVER AND SHANK Liver
14. HEART AND SHANK Stewed heart



**Prijslijst**

VAN DE  
**RUND- EN VARKENSLAGERIJ**  
**JOH. VERWOERD - Schrikslaan 25**

Rundvlees		Varkensvlees	
kg	per 5 kg	kg	per 5 kg
Borst	75	Pilander	75
Rib	80	Pil	75
Rib	80	Karibonade slijf	75
Flank	90	Karibonade slijf	75
Lappen	50	Mager lapje	75
Rekgapen	50	Ongezouten reep	75
Poulet	45	Vette lapje	35
Ondert half om half	45	Vette reep	45
		Ondert	45
		Vet spek	45
		Spek 5 pond	35
		Mager Gerdilapje	45
			45

Steeds voorhande machinaal gesneden slijf Varkensvlees  
Onderhand de zamenstelling slijf als vreeschep in de staat de vlesken die slijf tegevoelde bereidbaar.  
Mitsaan aanbevolen. **Joh. Verwoerd**



**PRUJSLIJST**

DE PRUJSLIJST VAN UITKNIPBET EN  
MOEKLICHHEIDEN GEDEN  
DE COËLEN EN KADEN PRUJSLIJST

**ZOLEN EN ACHTERLAPPEN** (per paar)

	BEKKE	DAMES	JONGENS	jonges (Wijde)	jonges (Nobin)
	40	38	36-30	31-30	30-30
1. Gerdilapje, Gerdilapje	220	170	185	155	120
2. Gerdilapje, Gerdilapje	245	190	205	170	135
3. Hand-gesneden kant.	300	230	250	205	170

**ZOLEN** (per paar)

	165	125	135	110	85
1. Gerdilapje, Gerdilapje	165	125	135	110	85
2. Gerdilapje, Gerdilapje	190	145	155	125	100

