

beef 2b: *A* wholesale cuts: 1 shank, 2 round with rump and shank cut off, 3 rump, 4 sirloin, 5 short loin, 6 flank, 7 rib, 8 chuck, 9 plate, 10 brisket, 11 shank; *B* retail cuts: *a* heel pot roast, *b* round steak, *c* rump roast, *d* sirloin steak, *e* pinbone steak, *f* short ribs, *g* porterhouse steak, *h* T-bone steak, *i* club steak, *j* flank steak, *k* rib roast, *l* blade rib roast, *m* plate, *n* brisket, *o* crosscut shank, *p* arm pot roast, *q* boneless neck, *r* blade roast