

November 9, 1973

Meat Shopping Guide

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A cost per serving shopper guide has been drawn up by University of Minnesota extension specialists to aid consumers in meat buying.

Consumers should ask for Animal Science No. 24, "Buying Meat By Cost Per Serving," from the Bulletin Room, University of Minnesota, St. Paul, Minnesota 55101, or from their local county extension offices.

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Step Further

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Use of cost per serving allows the buyer to go a step further than price per pound to decide which cut to purchase for a specific purpose and method of cooking.

Use of cost per serving also allows a greater variety of meat and meat products. Boneless cuts with little waste on a per pound basis appear expensive, but they are not so costly on a cost per serving basis. So monotonous meals can be avoided. Cost per serving buying also allows comparison of the different types of meat, such as beef versus lamb.

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Handsaw

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A handsaw with about ten teeth to the inch is good for most household work. Mark where you want to cut. Pull the saw back and forth several times to start a groove. Let the weight of the saw do the cutting at first. If you are sawing a board, it will be easier if you support it and hold it firmly near where you're cutting.

