

Historical Food Ads

The FAMILY GUIDE — Part 2.
Showing the method used by the London Butchers of Cutting up a SHEEP, with the Name, & relative Value of each Joint — The Prices being exactly Calculated at a Medium between Cheap and Dear.



MUTTON

References to the respective Joints.

<p>1. Leg..... P^o St. 4 ½</p> <p>2. Loins, best end..... D^o. 5</p> <p>3. Loins, dump end..... D^o. 4 ½</p> <p>4. Neck, best end..... D^o. 4</p> <p>5. Neck, jerag end..... D^o. 3 ½</p>	}	<p>6. Shoulder..... P^o St. 4 ½</p> <p>7. Breast..... D^o. 4</p> <p>8. Head..... D^o. 3 ½</p> <p>The Chine (2 loins)..... D^o. 4 ½</p> <p>The Saddle (2 necks)..... D^o. 4 ½</p>
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NOTE The Hammet consists of the Legs part of the Loins.

I deliver Gratis to the Numerous Purchasers of the New-London Magazine.

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