



BISON

Limousin

Limousin cattle have a light to dark red coat and originate from the southwest of France. Originally popular in the region as draft animals for agriculture, farmers later utilized the breed as a supplier of especially flavorsome meat. Reared in the valleys of the low mountain ranges, Limousin cattle mixed little with other breeds over the centuries, enabling them to preserve their special qualities. However, the origins of the breed date back even further. The images of cattle in the caves near Lascaux dating back millennia show a striking resemblance to today's Limousin cattle.

The popularity of this cow as a meat breed is not just confined to France but extends around the world with the farming of Limousin in Europe, North America and Australia. Together with Charolais cattle, they are one of the most popular breeds for meat production in Germany. The animals are hardy and can be kept out to pasture all year round.

Limousin are not the largest or heaviest cattle in the world, however, they are prized for other qualities. Their meat is considered of the highest quality and is extremely popular amongst both chefs and connoisseurs. The delicate meat of Limousin cattle, when reared appropriately, is finely marbled and prized for its strong beef flavor.

Limpurger

The home of the Limpurger is southwest Germany. In the past, the oldest of Baden-Württemberg's breeds was kept by farmers of the Hohenlohe region as tri-purpose cattle. The cattle were not only deployed as working animals but also provided milk and could be fattened for slaughter. During the eighteenth century, word of the quality of the meat traveled as far as Paris where it was known as "Boef de Hohenlohe".

As this old breed could not compete with high performance cattle in terms of meat and milk production, they faced extinction by

the end of the twentieth century. Today the animals are now kept as beef cattle again and are deployed as landscape conservationists. The Limpurger can even graze on the region's steep hillsides where no mowing machine could ever operate.

The meat, especially that of the pasture-reared steer, is of a special quality. Once ripened accordingly it has a strong beef flavor with light herb notes and a consistency as soft as butter.

Dexter

Dexter cattle were originally bred in the south of Ireland as small but productive "one-family cows" kept by the poorer sections of the population. The black, red-brown, or gray-brown animals were undemanding and provided enough milk for an average-sized farmer's family. In addition, the animals produced tasty meat. However, the smallest of the European cattle breeds was unable to compete in the race to produce larger and higher-yield cattle. As a result the Dexter breed was virtually extinct by the 1960s. However, the situation is entirely different when it comes to the competition of producing milk and meat of the highest quality. Here the breed leads the field.

The high fat milk is especially suited for the manufacture of special butter and ice cream specialties. Although the animals provide very tasty milk they are now primarily kept as beef cattle. Today Dexter cattle can now be found in England, North America, Australia, and New Zealand.

Shorthorn

Shorthorn cattle were one of the first optimized breeds to land in North America with the European colonists in the seventeenth century. Prized by settlers for their milk and meat, the good natured animals could also be harnessed to a plough.

The Shorthorn is considered one of the world's oldest domesticated breeds, appearing in the earliest herd books in England and Germany. This tri-purpose, small-horned breed, originally from the northeast



GALLOWAY

coast of England, has resulted in a variety of strains that specialize in milk and meat production. The "Beef Shorthorn" is a popular animal for cross breeding purposes since it serves to optimize other cattle breeds. The animals have a red, white or red-gray coat. To this day they are prized by cattle farmers for their frugal, undemanding character. The meat of the shorthorn, when reared appropriately, is of a high quality.

Water Buffalo

The formerly wild Water Buffalo was domesticated in Asia in an early period and to this day is an important working animal in the rice fields. At home in the earth's hot and wet climates, the Water Buffalo loves to wallow in pools and mud holes, cooling and protecting itself from parasites with the assistance of mud.

With their black coats and imposing horns, today these animals can also be found in Europe and North America. Their milk has a high fat content and is of a special quality. Genuine rich and creamy mozzarella is traditionally made from Buffalo milk—and not from cow milk as is customary with the industrially manufactured variety.

Water buffalo meat has a highly individual flavor, somewhere between beef and game. With less intramuscular fat than other types of beef, it is extremely lean. In order to produce flavorful and juicy sausage specialties from buffalo meat, pork fat is often added during manufacture.

Braunvieh

Alongside Simmental, Braunvieh is one of the most well known Swiss cattle breeds. The brown to gray-brown animals, with or without horns, can be found in large numbers both in the Swiss Alps, the Allgäu region of Germany, and Austria's Tyrol. The animals are also renowned for their mountain climbing qualities on very steep hillsides. Alongside coat color, typical features of the breed include its black muzzle with white border, which is similar to that of a deer.

The Braunvieh is mainly found in the alpine region of Austria, Switzerland and the Allgäu region of Germany. In America the breed is known under the name, "Brown Swiss." The fertile animals are known for their longevity and are kept as dual-purpose cattle. Braunvieh produce large quantities of good milk as well as tasty meat. Although Braunvieh are predominately used for milk and cheese production, its meat is equally as good as that of other cattle breeds.

Piedmontese

Piedmontese cattle originate from the north Italian region of Piedmont where they have kept their characteristics over many years, grazing at the foot of the Alps and in the region's small valleys. The cattle breed is related to the Zebu that migrated from Pakistan many thousands of years ago.

Characteristic features include the light, white-gray coat and the somewhat darker pigmentation around the eyes, snout and horns. In the past the mountain farmers and land owners of the alpine upland used the powerful cattle as draft animals and dairy cows. Today Piedmontese are primarily reared for their meat. The animals' good musculature can easily be seen in their gait when roaming the pasture.

With their elongated torso, these medium-sized cattle are highly prized for the good yield of meat they provide after their slaughter, which is especially tender and of a delicate flavor. These qualities have made Piedmontese into one of Italy's most popular meat breeds.

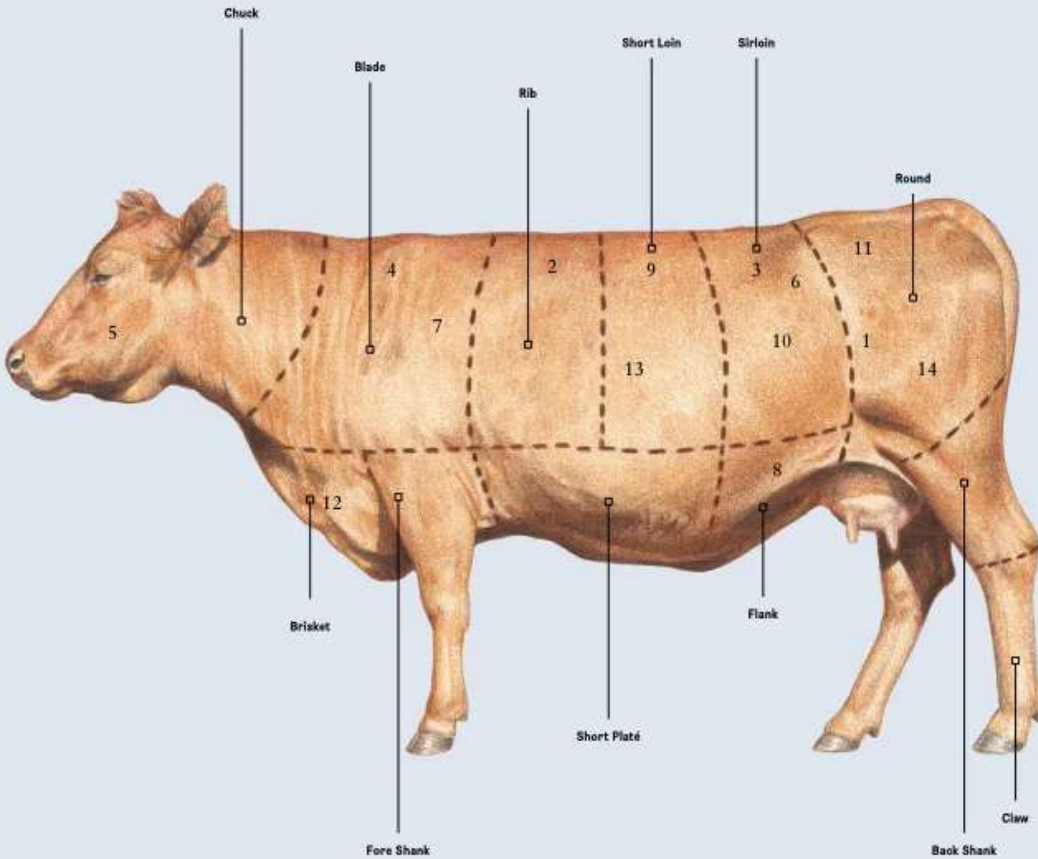
Simmental Fleckvieh

This cattle breed has its origins in Simmental in the Bernese Oberland region of Switzerland where they were kept as house cows for generations. A white head and red-spotted coat are characteristic of these animals.

The cattle are prized as a dual-purpose breed, yielding large quantities of both meat and milk. In the middle of the nineteenth century







this method is using correct proportions of water, minerals, carbon dioxide, and meat—a secret closely guarded by the meat expert Dirk Ludwig.

Wet / foil aging and Wet-aged

Of all the available types of ripened beef, it is clear that the most commonly sold variety is wet-aged. With this method, the cuts, removed from the bone directly after slaughter, are sealed in vacuum packed bags when they ripen, where they are left to soak in their own juice for at least 30 days. The advantage of this ripening method is that the cuts of meat lose very little weight and are considerably more tender. However, wet-aged meat is not as rich in flavor and often acquires a metallic and slightly sour taste due to the bacteria that find ideal conditions for the production of lactic acid in this wet environment. Renowned meat suppliers use this ripening method in order to preserve the original flavor of high quality meat.

Dry-ripening

The method favored by the new meat movement is dry-ripening, a method generally reserved for high quality loin cuts. However, this ripening method, which has enjoyed

cult status in America for decades, is actually an old hat: around 40 years ago master butchers dry-ripened meat on the bone in order to increase its shelf life. While the method was employed in the past for all manner of cuts, today it is mainly rib-eye, striploin, T-bone, and porterhouse cuts that are hung in the impressive ripening chambers in order to refine their flavor. As a rule the meat ripens at a controlled humidity of 85% and a room temperature of 45° F / 7° C for 21 days, during which time it loses an impressive 30–50% of its weight. Tenderloin should be removed from the bone after around seven days of ripening, otherwise it can acquire the taste and consistency of ham. After the ripening has been completed the cuts are trimmed, the dried outer layer carefully removed, and the meat prepared like a conventional steak. This sophisticated and laboriously ripened meat is prized by gourmets for its tenderness and incomparably intense, primal flavor—a special delicacy that has its price, and not just because of the exquisite cuts of meat. The time investment, storage expense, and weight loss of up to 50% all contribute to the high price.

Butchering diagram

- 1 Hanging Tender:** A steak known as Nierenzapfen in Germany and Onglet in France. Intense meat flavor.
- 2 Tomahawk:** Rib-eye with an extra-long bone. Ideal for frying.
- 3 Sirloin:** The hip of the cow. As steak, it is perfect for frying.
- 4 Beef Rib and Côte de Boef:** From the rear loin. Cut into slices, it is also popular as cutlets and is an especially juicy cut.
- 5 Cheeks:** Typical cut for braising and very popular in gourmet cuisine.
- 6 Porterhouse:** Steak with bones in a characteristic T shape from the rear of the loin. Larger filet component than a T-bone.
- 7 Ribeye and Entrecote:** From the front of the loin and ideal for frying. With the rib eye center, one of four strands of muscle.
- 8 Bavette Flanchet:** From the flank. Lean meat but nevertheless with intense flavor. One of the most popular steaks in the USA.
- 9 T-Bone Steak and Bistecca alla Fiorentina:** Cut from the rear of the loin with a classic T-shaped bone.
- 10 Filet Mignon and Tenderloin:** The most tender and highly prized cut from the loin. Generally known as filet.
- 11 Strip Loin and Rump Steak:** From the rear of the loin with the typical fatty edge.
- 12 Brisket:** Classic cut for the smoker and very popular in the USA. From the front of the breast.
- 13 Back Ribs and Spare Ribs:** Cut together with muscle from the rib cage. Ideal for the smoker.
- 14 Tri-tip:** Short-fibred meat from the niche between the sirloin and the thick flank. Perfect for the grill and in the past was reserved for dignitaries.

Tip

Pieces of meat suitable for sausages and cold cuts: muscle, trimmings, and fat from the whole animal. Finely or coarsely chopped in the cutter and packed into natural intestines.





Salame Milano

Salame Milano is the most popular variety in the world, and for many people it is the mother of all salami. It is traditionally manufactured in the metropolitan region of Milan, where in 1909 Italy's first modern sausage factory opened business. To this day, Milan-style salami is copied en masse by the sausage industry, and has unfortunately become a relatively mundane product.

Salame Milano is traditionally manufactured from pork, fat, and beef. The sausage meat is ground more finely than that used for other salami, and it is said that the pieces of fat in the sliced salami should be about the size of grains of rice. Salt, pepper, saltpeter, crushed garlic, and a shot of wine are added to the meat. After drying, the salami ripens for several months, losing up to 30% of its weight. However, industrial variants are not granted this much time, and are usually ripened in plastic casings as opposed to natural intestines.



Salame Finocchina

Fennel is the herb that gives this dry-ripened Tuscan specialty its characteristic flavor. Before pepper imported from distant climes became affordable, fennel was a popular seasoning, which, especially

in its wild form, lends the sausage a certain sharpness and full-bodied flavor.

Salame Finocchiona, traditionally manufactured from heavy pigs of the Cinta Senese breed, ripens in two to three months and, in addition to the fennel, has a fine garlic flavor.

Due to its soft crumbly texture, it has a tendency to break when cut into slices, but this is a typical feature of the salami, not a flaw. As a shot of wine is also used in the manufacture of the specialty, Chianti—also typical for the region of Tuscany—makes an excellent accompaniment to Finocchiona.



Salame Felino

This salami specialty originates from the valleys of the Apennine Mountains close to Parma. The village of Felino is the birthplace of this sausage specialty, which can have a length of up to two meters—although its diameter seldom exceeds five centimetres. It is manufactured from coarsely ground pork seasoned with whole peppercorns and garlic marinated in wine. The Felino ripens for a minimum of two months in the part of the intestine known as the rectum, which, due to its thickness, is especially suited for ripening.

In order to avoid cavities, which could have a negative effect on the sausage, the Felino is bound with twine and knotted every few centimetres.

Diagonally and oval cut Felino, with its melt-in-your-mouth texture, is a classic appetizer and tastes fantastic with a lively Lambrusco—also typical for the Emilia-Romagna region.

Soppressata

Soppressata is pressed during the ripening process, lending it a somewhat flat shape like a round salami that had been trodden on by someone. The expulsion of the air during storage under pressure is very important for the ripening of the sausage, preventing the formation of cavities. This is especially important for sausages filled into large intestines such as that of cattle and which then undergo a long ripening.

The Italian pressed sausage is manufactured in a similar fashion to that of salami, employing coarsely cut pork from the shoulder and

rump. Originally from southern Italy, it can now be found in central Italy, and above all in the northern city of Venice. The specialty "Soppressata di Gioi" can be recognized by its cross section—a pale white core of pork fat. Thanks to Italian immigrants, sopressata is now also popular in the USA, where, as elsewhere, it tastes delicious as an appetizer with olives and Italian bread. Sopressata is now also popular as a pizza topping.



Saucisson sec and Saucisse sèche

The French words *sec* and *sèche*, which effectively mean dry, already point to the air-drying process typical of salami.

French style salami supposedly goes back to Italian merchants who brought salami with them from their home country, inspiring butchers in the trading city of Lyon to manufacture this type of sausage. Lyon is also home to the well known French salami, saucisson rosette. Somewhat larger than usual, the sausage is named after the end of the rectum, the rosette, in which the meat is filled for ripening. The sausage's strong flavor is the result of a long ripening process that lasts for up to 12 months.

The typical saucisson sec is somewhat smaller than the rosette and is mostly made of pork meat and fat that is roughly cut and ground. In France, in addition to salt, pepper, and curing salt, different fruits, nuts, and cheese such as Roquefort or Beaufort, depending on the variety, are added to the meat. It is also common to add a shot of vermouth or wine to the sausage meat.

Once filled, the sausages are fermented and air-cured. This can take from between a few weeks to many months—traditionally with the assistance of mold, which provides extra flavor.

Another popular saucisson, a soft variety from Lyon, is the "Saucisson de Lyon" containing pistachio nuts, which, following a four to seven week ripening, are added to casseroles or baked in brioche pastry.

N'duja

The fire red and equally sharp 'nduja is a salami from southern Italy. A prized feature of the specialty, originally from Calabria, is that it is reminiscent of soft German mettwurst, making it ideal for spreading on bread. As its innards were originally used for the spreading, it received the name 'nduja in reference to the French andouille. In the past all the

leftover parts of meat were used for the sausage, which included a lot of fat, the meat from the pig's head, and its innards. The sausage meat was then mixed with large amounts of Calabrian chili, which gives the 'nduja its fiery sharpness. After the meat has been filled into the pig's large appendix, it is cold smoked for a week and then left to ripen for several months.

The specialty sobrasada, found on Mallorca, is similar to 'nduja but is not smoked. A special delicacy is the "Sobrasada de Mallorca de Credo Negro," which is manufactured from the black pigs of the Balearic Islands.

'Nduja and sobrasada are especially tasty on lightly toasted white bread and form the basis for sauces or pizza toppings. Ripened 'nduja can now also be bought packaged in jars.



Hungarian Salami

Old pig breeds reared in Hungary such as the Mangalitsa pig, and old English breeds like the black Berkshire and Cornwall pigs, supply the special taste of this traditional Hungarian salami.

On the great Hungarian lowlands, the country's breadbasket, more than enough grain was produced to fatten hordes of pigs. In Budapest and Szeged the fattened animals were used to produce the two most famous, and now protected, varieties of Hungarian salami, known under the names Szegedi szalámi and Budapesti téliszalámi.

Hungarian salami is seasoned with salt, pepper, caraway seeds, and Hungarian paprika powder. After filling, they are smoked for several weeks over beech wood at a maximum temperature of 12° C / 54° F and subsequently dry-hung for at least three months for fermentation and ripening. Traditionally, this salami is fermented without the addition of starter cultures that would accelerate the process. Due to the very warm summer months, the manufacture of the raw sausage was limited to the colder season, which is why it is also known as Hungarian winter salami. Thanks to the Tisza and Danube rivers, the two cities have humid climates, ideal for the formation of mold needed for the ripening of the sausages in the cellars.

Cut into slices, Hungarian szalámi is delicious as an appetizer or served on gray bread. A fresh white wine or a classic blond beer makes an excellent accompaniment.

