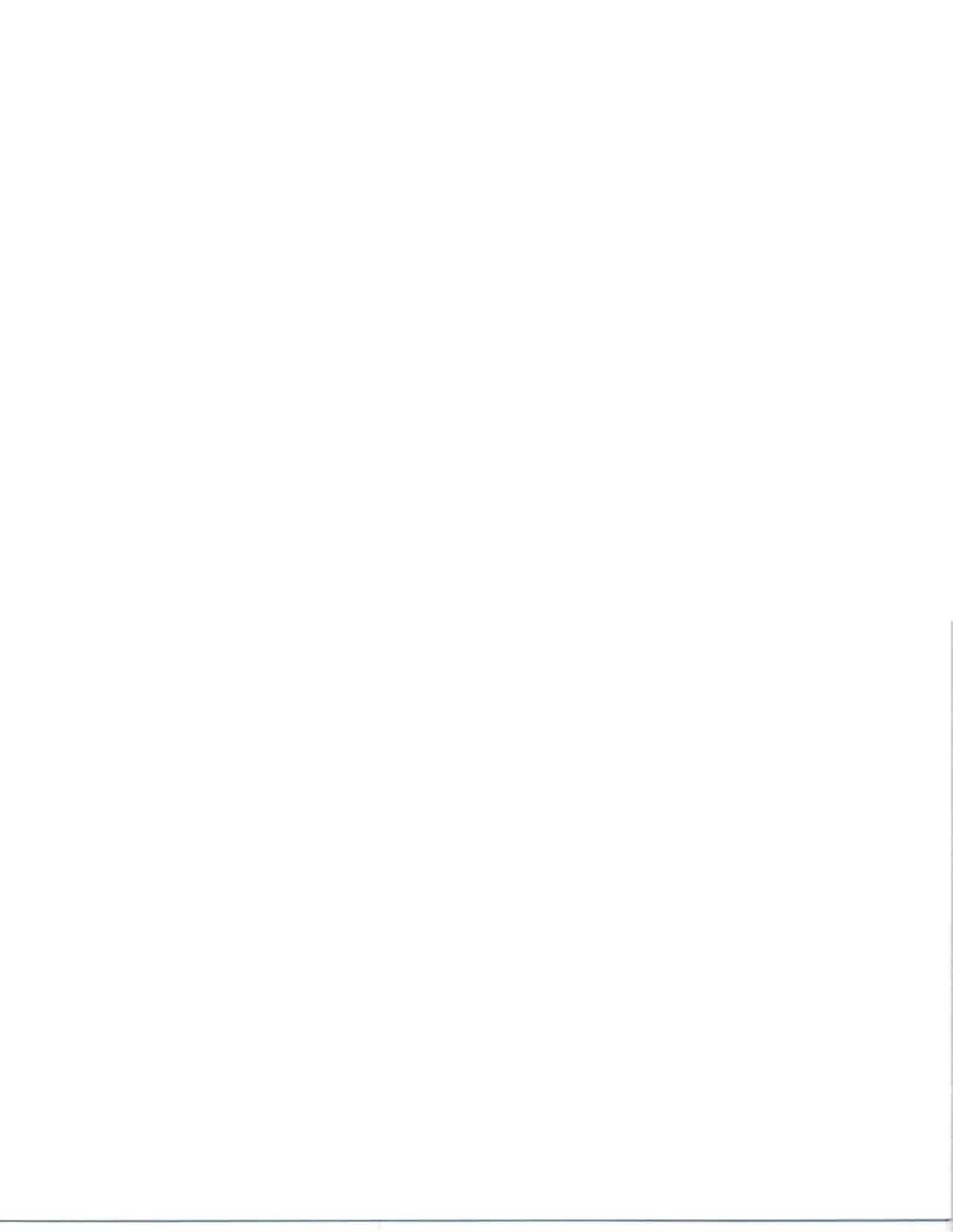


**Appendix D**  
**FAUNAL REPORT**  
**BY**  
**MARIE-LORRAINE PIPES**



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## A. INTRODUCTION

The excavation of the Tweed's Tavern, located on Limestone Road, recovered a fair-size faunal assemblage that provided insights into the kinds of meals that were served to travelers. The faunal analysis focused on identifying the range of consumed species and the types of meat cuts represented, as well as looking for evidence of on-site butchering. The results of the analysis were compared with data from two other taverns, the Rising Son Tavern, also located on Limestone Road in Stanton, New Castle County, Delaware (Clark 1987), and the King of Prussia Inn, located in King of Prussia, Montgomery County, Pennsylvania (Affleck 2000). The Rising Son Tavern was in operation from 1752 to the mid-nineteenth century. Bone was recovered from several areas though only one of these appeared to date to the time the tavern was in operation. The King of Prussia Inn was in operation from the eighteenth through the nineteenth century. Bone was recovered from two features dating to the late eighteenth to early nineteenth century period of operation.

## B. METHODOLOGY

Each bone specimen was identified by species when possible, and by class and size range category when not possible. For the purposes of this report, large mammal is equivalent in size to cattle, medium mammal is equivalent in size to pig and sheep, and small mammal is equivalent in size to muskrat and smaller. Table 1 summarizes the faunal assemblage by area and context, and by class, species and size-range category. This table presents two counts, the Total Number of bone Fragments (TNF) and the Minimum Number of bone Units (MNU). In brief, the TNF count serves as a curation tool, indicating the absolute number of bone fragments for a given row of data. The MNU count is an adjusted bone

count based on the number of actual skeletal elements represented for a given species for a given row of data. Not all rows of data received an adjusted bone count (MNU), as its application was used only when one or more skeletal elements were identified. For example, a crushed pig scapula consisting of 12 bone fragments would be tallied as 12 TNF, and receive an adjusted count of 1 MNU. Most of the descriptions in the report were based on the MNU or adjusted bone count. However, the TNF count was used when discussing frequencies of bone modifications.

Each bone specimen was further identified by skeletal element, portion, and age at death, when possible. All apparent bone modifications were recorded. The term "bone modification" means the physical alteration of the original appearance of a skeletal element either by human, animal or natural agents. Bone modifications at this site included butcher marks, gnaw marks, heat exposure and weathering. Identifications were made with the aid of a comparative skeletal type collection and the use of references including but not limited to: Brown and Gustafson (1979), Cornwall (1956), Lyman (1977), Olsen (1964), Pipes (1995), Schmid (1972) and Ubaldi and Grossman (1987).

Figures 1-4 illustrate how cattle, pig and sheep carcasses were butchered. Also illustrated are all of the meat cuts identified at this site. In the report, the terms "dietary refuse", "processing waste" and "butcher waste" were to describe deposit composition. "Dietary refuse" was used to describe food refuse or table scraps: for example, the bones from a roast, a ham steak or chicken wings. "Processing waste" was used to describe the bone waste generated during the preparation of a meat dish: for example, skull bones left over from preparing headcheese or beef tongue. "Butcher waste" was used to describe skeletal remains associated with the initial

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reduction of a carcass. These typically include the discarded foot and cranial elements of large domesticated animals.

## **C. ANALYSIS**

Faunal remains were recovered from five Contexts: CX# 1, construction debris and rodent disturbance; CX# 2, fill; CX# 3, fill; CX# 5, possible fill layer, heavy rodent disturbance and possible tavern artifacts; and CX# 56 sheet midden. Contexts 1 and 5 were located on the north face exterior of the log structure, within a more recent addition. Contexts 2 and 3 were located on the northwest face exterior of a log structure, also within a more recent addition. Context 5 was located in the west yard area. In this section the contents of each context are described individually, though the discussion is organized by area.

### **1. North Face of Log Structure**

#### *a. Context 1*

This deposit contained very little bone, 3 TNF/ 3MNU (Table 1). Identified species included sheep and chicken. Sheep consisted of a butchered cervical vertebra from the neck. Chicken was represented by two wing elements possibly from the same individual. Both chicken bones showed signs of gnawing.

#### *b. Context 5*

Context 5 yielded a fair amount of faunal remains, 48 TNF/ 26 MNU (Table 1). It was composed of mammal, bird and fish. Identified mammal species included brown rat, muskrat, rabbit, cattle, pig and sheep. Brown rat consisted of six skeletal elements from the shoulder, pelvis and back limbs, pos-

sibly from a single individual. This species was intrusive to the deposit. Muskrat was represented by a single mandible, and rabbit by a single lower leg bone. Both of these are edible species and may represent dietary waste. Cattle consisted of four meat cuts including a loin steak and two stew meats from the short rib. One veal cut was also present, a stew meat from the foreshank. Pig was also composed of meat cuts including two picnic hams and a shank ham. In addition, there were two upper hind limbs from a neonatal pig. Sheep was indicated by an epiphysis from a lumbar vertebra indicating a loin chop. In addition to identified mammal bone, one medium mammal mandible fragment and a number of longbone fragments were also present.

Chicken was the only identified bird species. It consisted of bones from the breast, wing and leg, representing a minimum of one individual. Fish was not identified by species. It was indicated by a skull plate. Butcher marks observed in this deposit included cleaver and chop marks. A few bones fragments were calcined, a few others exhibited rodent gnaw marks. The deposit was primarily composed of dietary refuse and a small number of intrusive elements, such as the brown rat and possibly muskrat and rabbit.

### **2. Northwest Face of Log Structure**

#### *a. Context 2*

This deposit yielded a single medium mammal longbone fragment (Table 1). This element exhibited rodent gnaw marks.

#### *b. Context 3*

Context 3 contained a small faunal deposit, 14 TNF/ 10 MNU (Table 1). It was composed of mammal and bird remains. Cattle was the

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only identified mammal species. It consisted of two stew meats, one from the short rib and the other from the hindshank. In addition, there was a medium mammal longbone fragment and two other unidentified fragments. Identified bird species included chicken and passenger pigeon. Chicken was more prevalent. It consisted of bones from the breast, wing, pelvis and leg, representing a minimum of one individual. Passenger pigeon was indicated by a single breastbone. Bone modifications were limited to two cleaver marks. The deposit was composed of dietary refuse.

### 3. West Yard Area

#### a. Context 56

Context 56 contained a large faunal deposit, 642 TNF/ 233 MNU (Table 1). It was composed of mammal and bird. Identified mammal species included brown rat, rabbit, cattle, pig and sheep. Brown rat was indicated by two bones from the fore and hind limbs, and rabbit by a foot bone. Cattle was the most prevalent species in the deposit. It consisted of processing waste and dietary refuse. Processing waste was represented by a skull and hyoid, four butchered mandibles, several loose teeth, and foot elements. All of the mandibles came from mature animals. Some of the foot elements came from calves. With the exception of one partially articulated foot consisting of two phalanges and two hooves, all foot elements were butchered. This indicates that they were processed for marrow and probably used to flavor soups or stews. Dietary refuse consisted of a wide range of meat cuts. Stew meats came from the neck, short rib, chuck, arm, and fore- and hindshank. There were also present steaks from the loin, prime rib, sirloin and round, as well as roasts from the rump and sirloin. Veal was also present in the deposit. It consisted of a loin steak, a shank cut, and a leg roast.

Pig was represented by processing waste and dietary refuse. Processing waste consisted of two skull plates and several loose teeth. No mandibular bone was identified as belonging to pig though a few fragments were catalogued as 'medium mammal'. There was a minimum of two individuals present, one aged at less than 1 year at death, the other aged at more than 1 year at death. Dietary refuse consisted of a variety of meat cuts, which included ham hocks and trotters, hams from the Boston butt, picnic ham, butt ham and shank ham, and a small number of chops from the loin end of the rib. Sheep was represented by a single molar and a small number of meat cuts. These included a chop from the rack and stew meats from the chuck, fore- and hindshank. In addition to identified mammals, there were also medium and large mammal remains. Medium mammal bone included a large number of longbone and rib fragments, most likely from pig, and a small number of mandible fragments. Large mammal included a small number of cranial and vertebral fragments and a large number of longbone fragments.

Chicken was the only identified bird species. It consisted of elements from the shoulder, breast, wing, pelvis, leg and foot. There was a minimum of three individuals represented, one of which was male, and another was immature. A fair number of unidentified bird longbone fragments were also present.

Bone modifications included butcher marks, gnaw marks, heat exposure and weathering. Butcher marks included cleaver and chop marks. Some of the bone exhibited slice marks. Only a small number of bones showed signs of rodent and canine gnawing, and only a few bones were burned or weathered.

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## D. INTERPRETATION

### 1. Comparison of Contexts 5 and 56

Due to the small size of the deposits from contexts 1, 2, and 3, these data have been eliminated from consideration. Contexts 5 and 56 yielded large enough faunal deposits to be used to address the diet of the residents and clientele at the tavern. They are compared in order to determine similarities and differences between the two deposits. Range of species, relative abundance, refuse types, and variety and economic value of meat cuts were examined.

#### *a. Range of Species and Relative Abundance*

Table 1 indicates that the range of species was the almost the same between contexts 5 and 56. Context 5, though much smaller in size, had a slightly greater range of species. In addition to all the species represented in context 56,

context 5 also had muskrat, rabbit and unidentified fish. In both contexts, most of the identified species were dietary in nature, except for brown rat, which was intrusive to the deposits. While muskrat and rabbit are edible species, the small volume of bone limits the ability to make a definitive statement as to their role at the site.

The relative abundance of species differed between the two deposits. In context 5, pig was slightly more abundant than cattle, where as in context 56, cattle was far more abundant than pig. Sheep was the least common large mammal in both deposits. In both contexts chicken was the third most prevalent species. These data show that beef, pork and chicken were important components of the diet.

#### *b. Refuse Types, Variety and Economic Value of Meat Cuts*

Body part distributions for cattle, pig, sheep and chicken were examined in order to compare the two deposits and to look for evidence of on-site butchering. All of the skeletal materials for each of these species were classified as butcher waste, processing waste, or dietary refuse. Figures 5 and 6 indicate refuse types for cattle, pig, sheep and chicken. In context 5, all of the refuse for each of these species was dietary refuse, composed strictly of table refuse. In contrast, context 56 contained a mix of refuse types, including dietary refuse, processing waste and butcher waste. Dietary refuse was the predominant type of refuse for each species. However, each species was represented by some processing waste, and additionally, cattle was also represented by some butcher waste. The presence of cattle foot elements, classified as butcher waste, suggests that cattle were butchered on-site. Pig may also included evidence of butcher waste. In Figures 5 and 6, pig cranial elements were classified as processing waste and foot elements as dietary refuse. The presence of pig cranial and foot elements is often not representative of slaughtering. However, at this site there was at least one neonatal pig represented. The presence of this individual indicates that pig rearing was an activity that took place at the site. The lack of butcher waste for sheep suggests that this species was not reared and slaughtered on-site. Chicken was represented by dietary refuse and a small amount of butcher waste. This was in the form of foot elements, no cranial bone was recovered. Furthermore, there was some evidence for immature birds in the deposit.

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### *c. Summary*

There were many similarities between the two deposits. They contained many of the same species, pork beef and chicken were the most abundant species, and both were composed primarily of dietary refuse. However, there were also differences between the two deposits. Context 5 was more diversified in terms of the range of consumable species and less diversified in terms of the types of refuse represented. If muskrat does in fact represent a consumed species, then its mandible would then be classified as processing. Even so, context 5 was composed almost exclusively of dietary refuse. Context 56, on the other hand, had a combination of dietary refuse, processing waste and butcher waste. The larger size of context 56 indicates it served as the major waste disposal area, probably for waste generated in different locations. Perhaps context 5 functioned as a temporary kitchen refuse dump, the waste being removed to the area of context 56 periodically.

## **2. Comparison of the Tweed's Tavern to the Rising Son Tavern and the King of Prussia Tavern**

The data from contexts 5 and 56 were combined in order to more effectively compare this site with the Rising Son Tavern and the King of Prussia Tavern. From the Rising Son Tavern, only Feature 99 was selected because the rest of the deposits appeared to date to the late 19th century. From the King of Prussia tavern, Features 4 and 8 were selected. They were combined and treated as a single unit of comparison. In the discussion that follows, two basic groups of information were compared: range of species and relative abundance, and body parts distribution and economic meat cut values.

### *a. Range of Species*

Figure 7 compares the range and relative abundance of species from the three taverns. Cattle was the predominant species at every site. At the Tweed's Tavern and the Rising Son Tavern (Clark 1987), pig was the second most abundant species, whereas at the King of Prussia Tavern (Affleck 2000) sheep was the second most abundant species. Both the Tweed's Tavern and the Rising Son Tavern also had unique species represented. At the Tweed's Tavern muskrat and rabbit were present, while at the Rising Son Tavern horse and catfish were present (Clark 1987). Horse and muskrat were both represented by cranial bone. Both the Rising Son Tavern and the King of Prussia Tavern had turkey (Clark 1987, Affleck 2000), which was absent at the Tweed's Tavern. The low percentages of horse, muskrat and rabbit indicate that, if these animals were dietary in nature, they did not play an important role in the diet. Chicken was present at all three sites. Only at the Tweed's Tavern was it present in relatively high frequency. These data demonstrate the importance of beef, pork, mutton and chicken in the diet at all three locations. It should be noted that the variations seen in pig, sheep and chicken relative frequencies may be skewed because the sample sizes from the Rising Son Tavern and the King of Prussia were small.

### *b. Body Parts Distributions and Economic Meat Cut Values*

The comparison of refuse types and meat cuts is more difficult to conduct due to the differences in how data was presented in the comparative site reports. In the Rising Son Tavern faunal report, a report and tables were presented with enough detail that it was possible to directly compare the two assemblages (Clark 1987). It should be noted however that

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this analyst worked directly from the data tables provided in the Rising Son Report. Therefore the meat cut descriptions conform to the classification system used at the Tweed's Tavern and may not necessarily agree with the terms used in the Rising Son Report (Clark 1987). The King of Prussia site report however contained no faunal report (Affleck 2000). Instead, generalized tables were presented that provide little information about actual meat cuts. Consequently the data were compared in a more general way.

### Cattle

Cattle was the most frequent species at all three sites. Figure 8 presents cattle body part distributions at the King of Prussia Tavern for the combined Features 4 and 8. Though it impossible to discuss specific cuts of meat, it was possible to gain some insights as to the kinds of food served at this tavern. Cattle was predominantly composed of rib and vertebra. Other meat bearing elements included the lower fore and hind limb, lumbar vertebra and pelvis. Non meat bearing elements included carpal/tarsal, metacarpal/metatarsal and phalange. It was unclear what kinds of meat cuts were represented by the large percentage of vertebra and rib, that is whether they were steaks, roasts or stew meats, or if they were higher or lower value cuts. However, the remaining data suggest the presence of a mix of higher and lower value cuts. The presence of loin and rump or sirloin cuts represent high value cuts, while the presence of lower fore and hind limb elements represent low value cuts. Calves' feet were often used in the preparation of various dishes and so can be considered processing waste. While the upper parts of feet from older animals are sometimes also used in preparing dishes, the toes are not. Therefore the presence of phalanges would indicate butcher waste. The significance of the foot elements was difficult to assess

because no age information was provided in the report (Affleck 2000). However, their presence suggests butcher waste.

Table 2 summarizes the variety of cattle meat cuts from the Tweed's Tavern and the Rising Son Tavern. The table indicates the economic values of meat cuts, where a value of 1 is the highest and 10 is the lowest. At the Tweed's Tavern, there was a wide range of meat cuts and a fairly even distribution of cuts ranging from high (30 percent) to medium (33 percent) to low (37 percent) values. Butchered cranial and metapodial elements, as well as several toe bones, contributed to the slightly higher rate of low value cuts. There was a great variety of cuts that included steaks, roasts and stew meats, as well as processed cuts. At the Rising Son Tavern, the smaller sample presents a similar range of cuts though a noticeably different distribution of cut values (Clark 1987). Low value cuts predominated (53 percent) followed by high value cuts (28 percent) and medium value cuts (19 percent). The types of cuts included roasts and stew meats though steaks were not present. The presence of most skeletal elements indicated that cattle were probably slaughtered at the tavern.

The types of cattle meats reflected at the three taverns were similar, though the Tweed's Tavern faunal assemblage had a greater variety of cuts and a more even distribution of meat cut values. Cattle remains from all three sites yielded butcher waste suggesting that cattle were slaughtered and butchered by the taverns.

### Pig

Pig remains were the second most frequent at the Tweed's Tavern and the Rising Son Tavern, but not at the King of Prussia Tavern (Clark 1987, Affleck 2000). Figure 9 presents body

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part distributions for pig at the King of Prussia Tavern. No attempt was made to eliminate loose teeth since no age at death information was provided in the report. Therefore it was not possible to determine how many skulls or mandibles were represented. According to the data tables in the site report, no pig mandibular or cranial bone was present, only teeth. The large number of teeth unfortunately skews the results. In Figure 9, teeth predominated followed by rib, and then evenly by upper forelimb, pelvis and carpal/tarsal. Each of the latter three was represented by a single element. These data indicate the presence of meats, spare ribs, a Boston butt ham, butt ham and a ham hock.

Table 3 summarizes the variety and economic values of pig meat cuts for the Tweed's Tavern and the Rising Son Tavern. At the Tweed's Tavern, the largest portion of cuts were of medium value (57 percent), followed fairly evenly by high value cuts (24 percent) and low value cuts (23 percent). The most common type of cuts were hams, the least common type of cuts were processed meats and chops. At the Rising Son Tavern, low value cuts predominated (47 percent) followed by medium value cuts (30 percent) and last by high value cuts (24 percent). The most common types of cut were hams, the least common types of cuts included processed meats and stew meats. No chops were present.

While there were some similarities in the kinds of meat cuts represented at each tavern, there were also a few differences. If the cranial bone from the King of Prussia Tavern is eliminated, then the most common pork cuts served at all three taverns were hams. However, the Tweed's Tavern pig assemblage was composed of a wider range and overall better quality meats than the other two assemblages. Processed meats, such as headcheese, were indicated at all three sites, as were stew meats such as hock. The presence of cranial

and skull elements also suggests the possibility that pigs were raised and slaughtered on-site. This was further supported at the Tweed's Tavern by the presence of neonatal pigs.

### Sheep

Sheep was the least common species at the Tweed's Tavern and the Rising Son Tavern, whereas at the King of Prussia Tavern it was the second most common species. Figure 10 presents the distribution of sheep body parts by relative percent at the King of Prussia Tavern. It indicates that there was a high percentage of metapodials, followed by hind shank, upper forelimb and rib, and by pelvis and carpal/tarsal. The metapodials, carpal/tarsals and lower hindshank represent low value stew/soup meats. Considered as a whole they comprised 63 percent of the assemblage. The remaining cuts were of medium value. Table 4 summarizes the variety and economic value of pig meat cuts for the Tweed's Tavern and the Rising Son Tavern. The Tweed's Tavern yielded a variety of cuts heavily dominated by lower value cuts (58 percent), followed by high value cuts (28 percent), and last by medium value cuts (14 percent). These cuts consisted of roasts and stew meats. The Rising Son Tavern assemblage was composed almost exclusively of low value cuts (87 percent), though there was also a small amount of medium value cuts (14 percent). With the exception of one leg roast and a processed cut, all of these cuts were stew meats. The sheep remains from all three of these assemblages were similar in having high frequencies of low value cuts. However, the Tweed's Tavern differed from the other two taverns in also having a fairly wide range of cuts of high and medium values.

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### 3. Summary

The faunal assemblages from the three taverns were similar in a number of ways. The range of species from each site were similar even though slight differences were apparent. Even so, the main dietary staples at each site were cattle, pig, mutton and chicken. The most noticeable differences between the three assemblages was seen in the range of cuts represented and their values. At the Rising Son Tavern and the King of Prussia Tavern, cattle, pig and sheep meat cuts were generally less varied and of lower overall economic value than at the Tweed's Tavern. This pattern suggests that better quality meats being served at the Tweed's Tavern. There was also evidence to suggest that at each site cattle and pig were raised and slaughtered. Furthermore, at each site sheep were represented by limited skeletal elements indicating they were not raised at the site and that mutton was acquired in another way.

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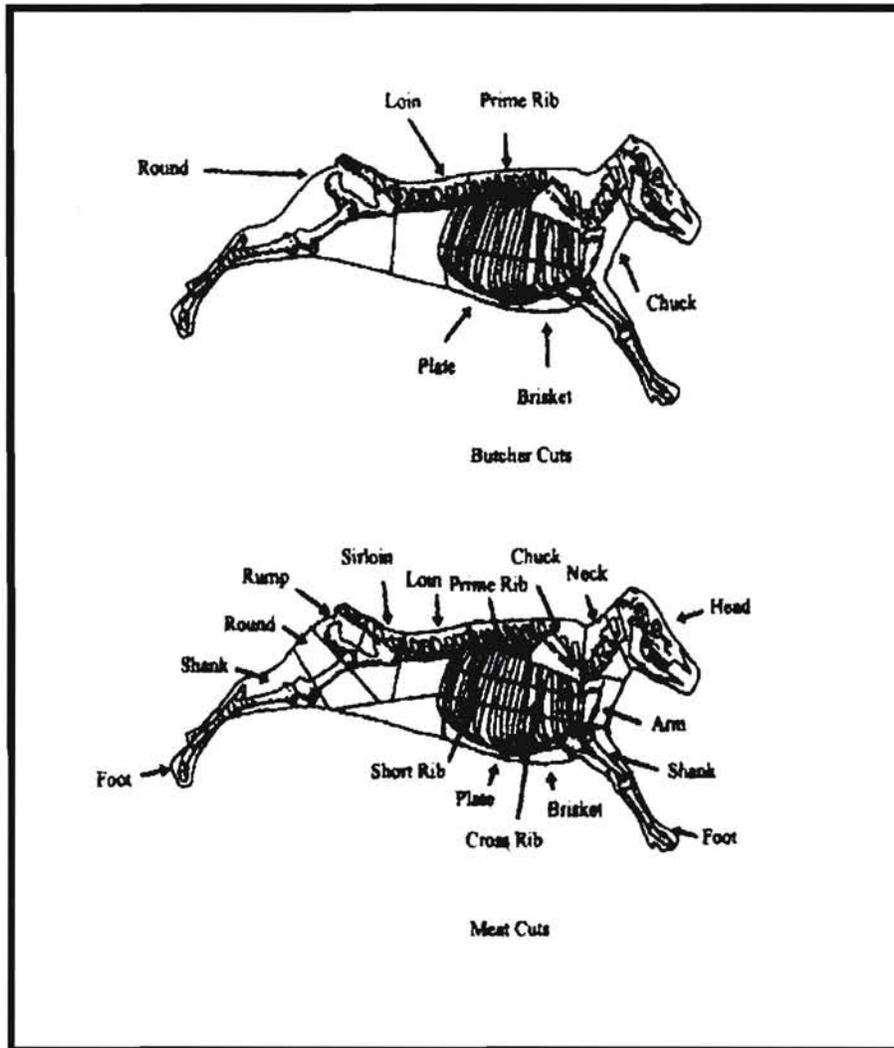


Figure 1. Beef Carcass Reduction Pattern by Butcher Cuts and Meat Cuts.

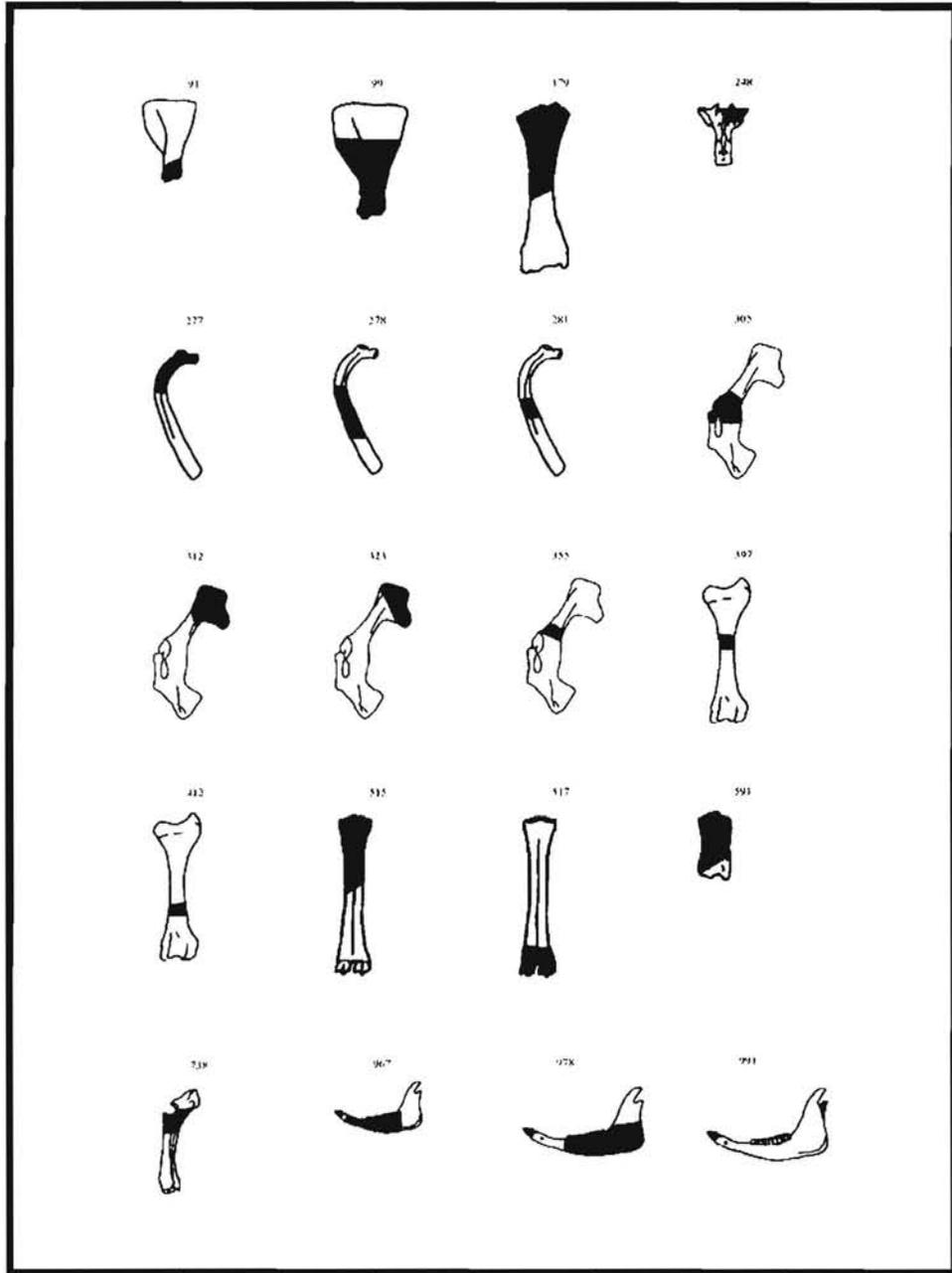


Figure 2. Actual Beef Meat Cuts Reflected in the Assemblage.

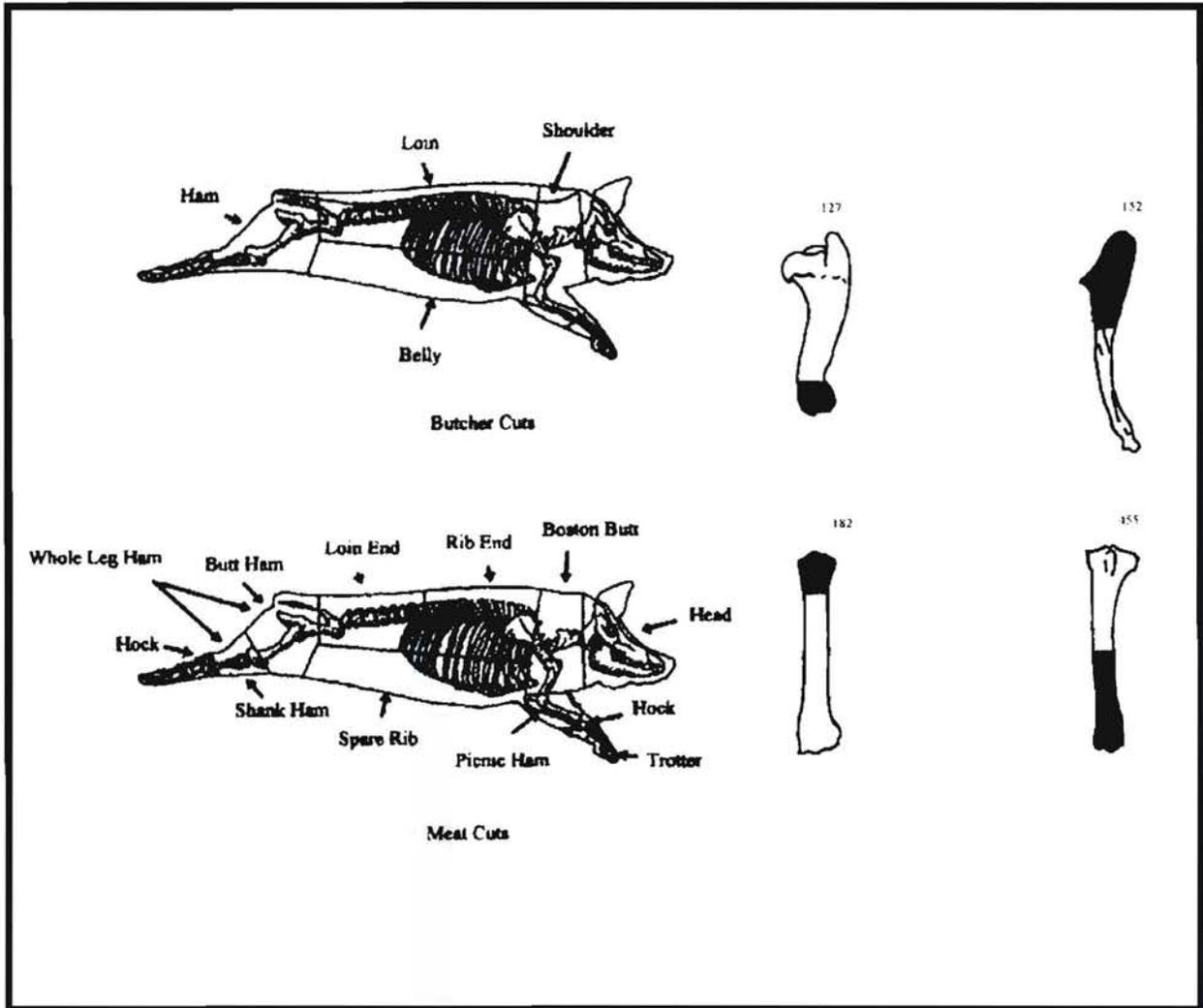


Figure 3. Pork Carcass Reduction Pattern by Butcher Cuts and Meat Cuts (left) and Actual Meat Cuts Reflected in the Assemblage (Right).

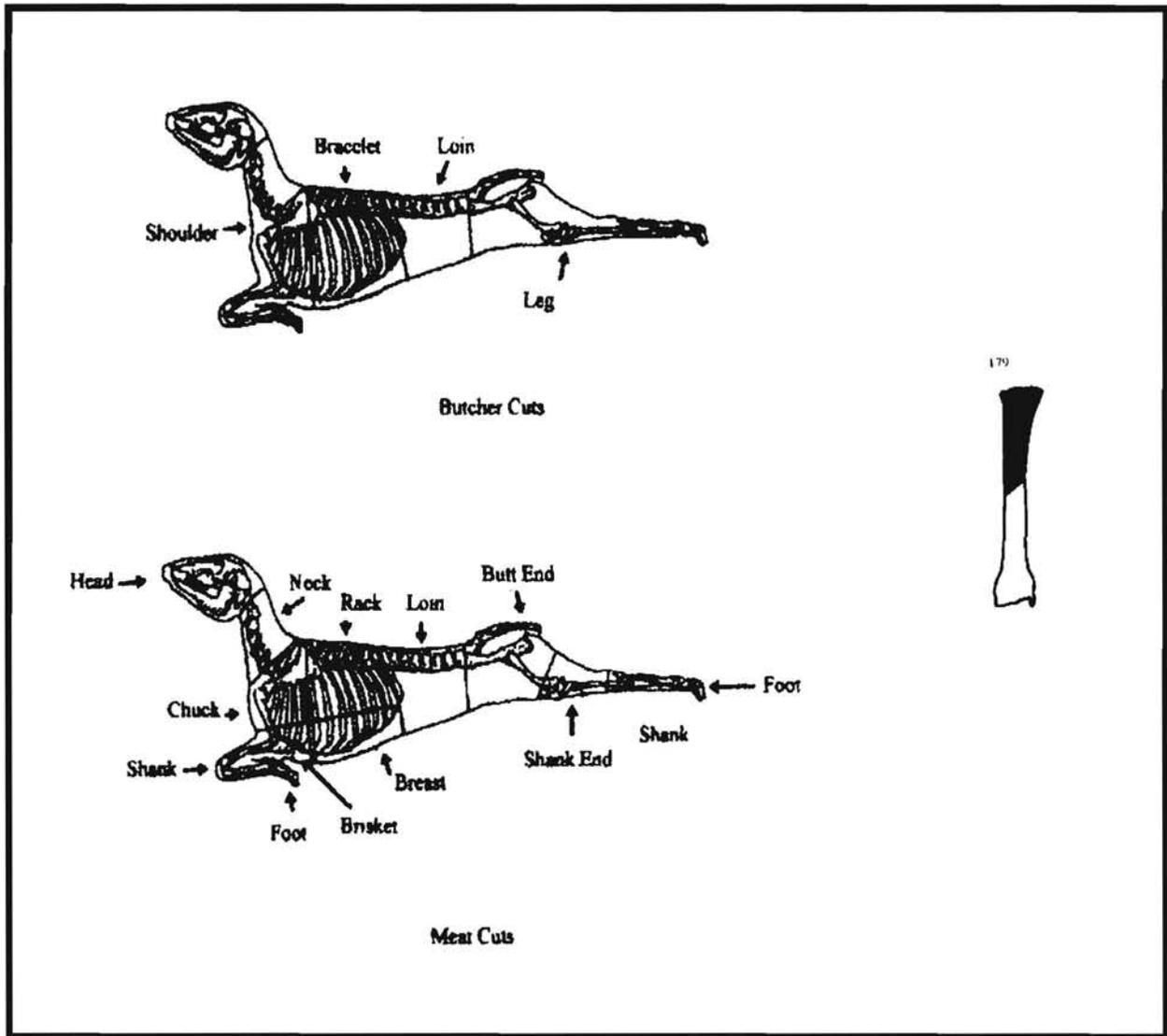


Figure 4. Mutton Carcass Reduction Pattern by Butcher Cuts and Meat Cuts (left) and Actual Meat Cuts Reflected in the Assemblage (Right).

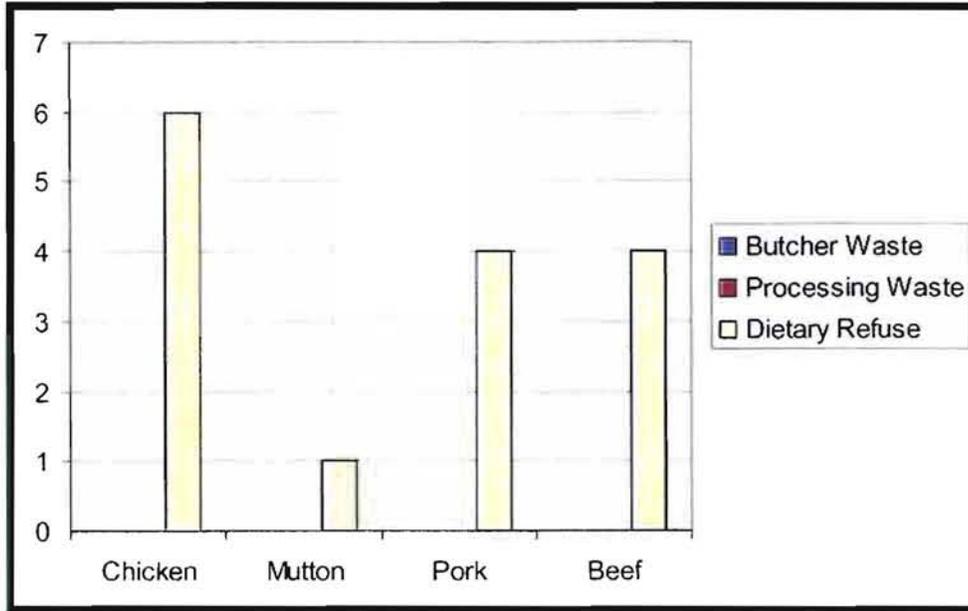


Figure 4. Context 5 Refuse Types for Chicken, Mutton, Pork and Beef Based on Body Parts Distributions Based on MNU.

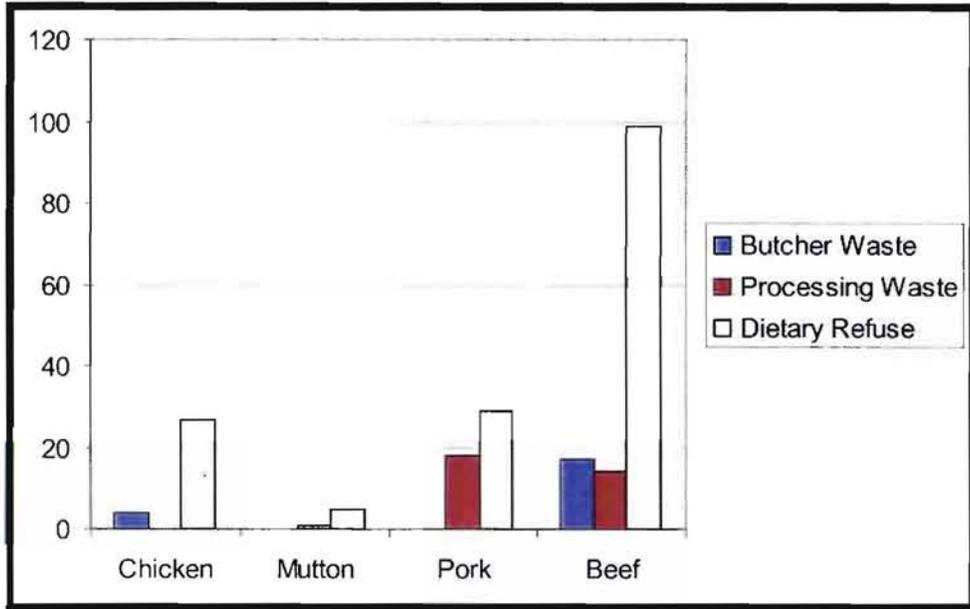


Figure 5. Context 56 Refuse Types for Chicken, Mutton, Pork and Beef Based on Body Parts Distributions Based on MNU.

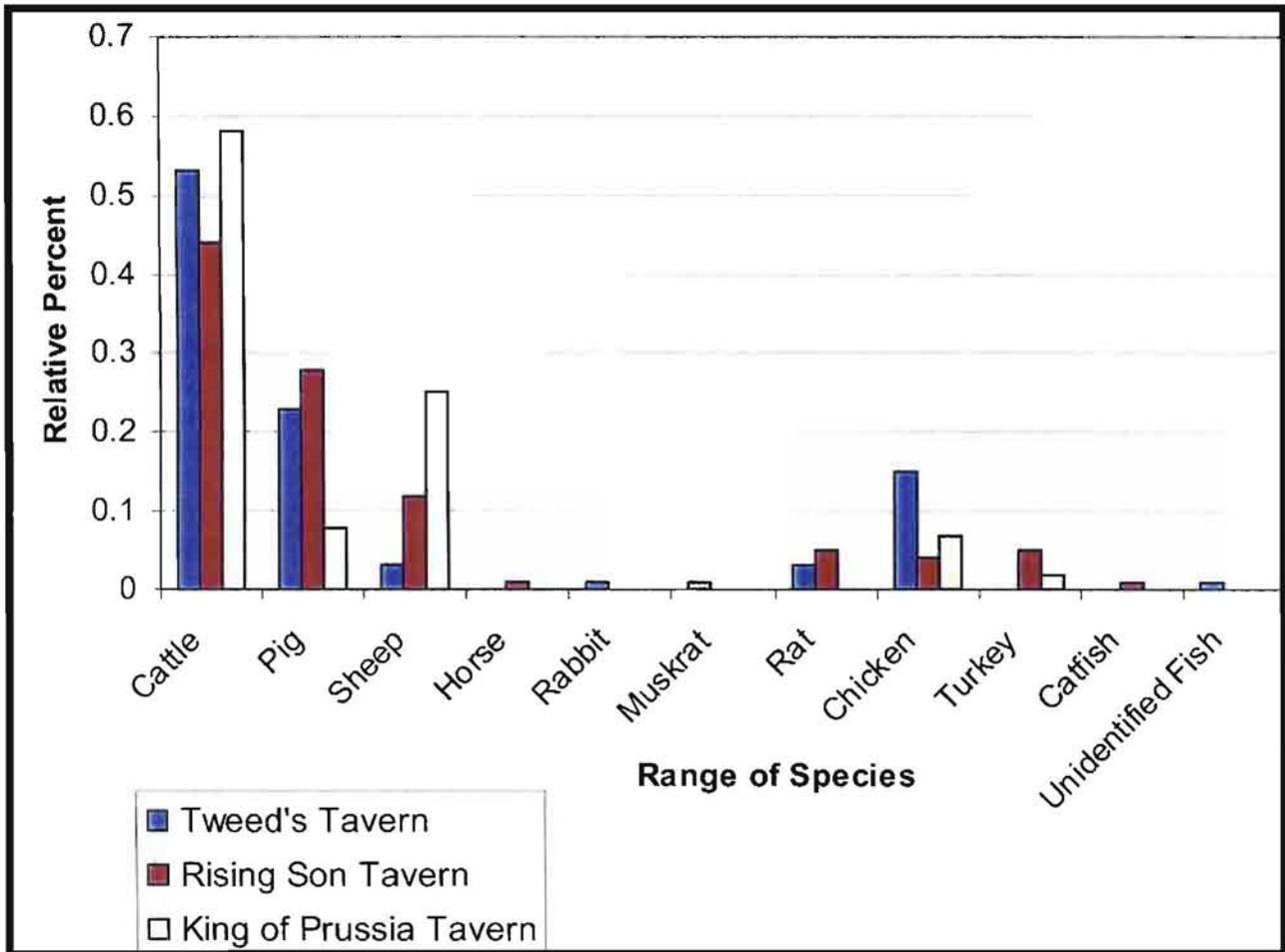


Figure 6. Comparison of the Range and Relative Abundance of Species from the Tweed's Tavern, the Rising Son Tavern and the King of Prussia Tavern.

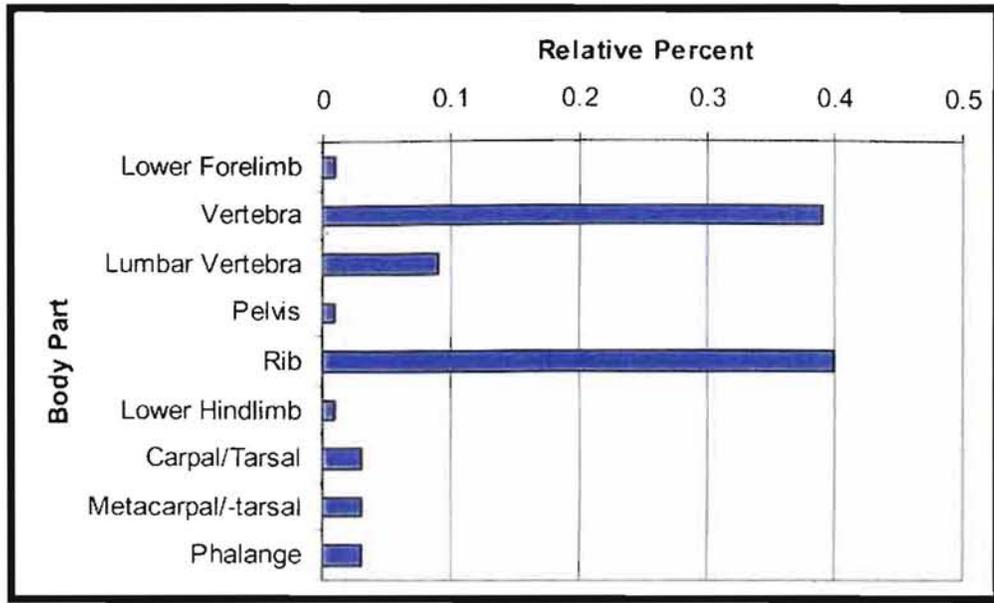


Figure 7 King of Prussia Cattle Body Part Distributions by Relative Percent.

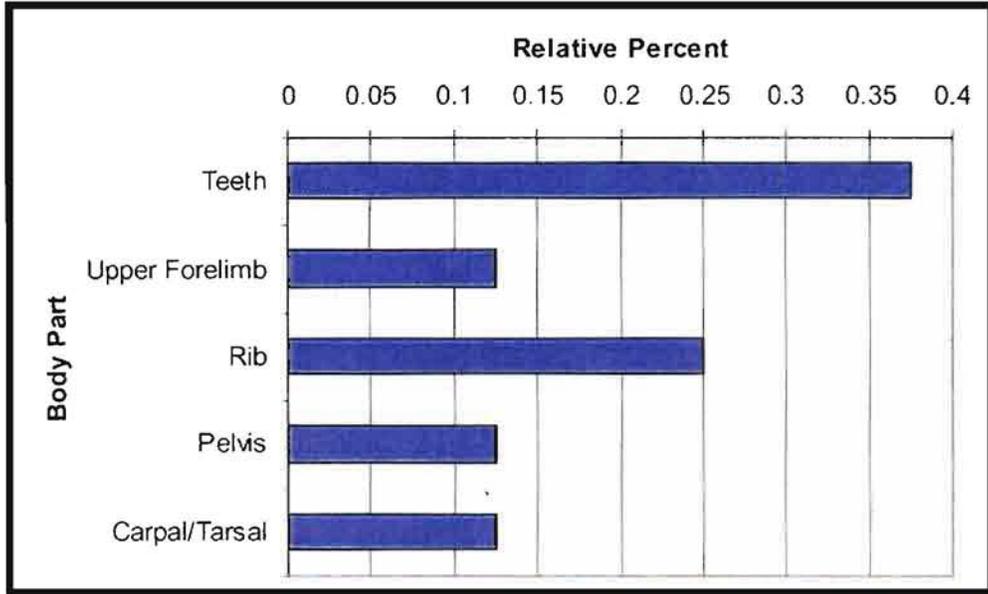


Figure 8. King of Prussia Pig Body Part Distributions by Relative Percent.

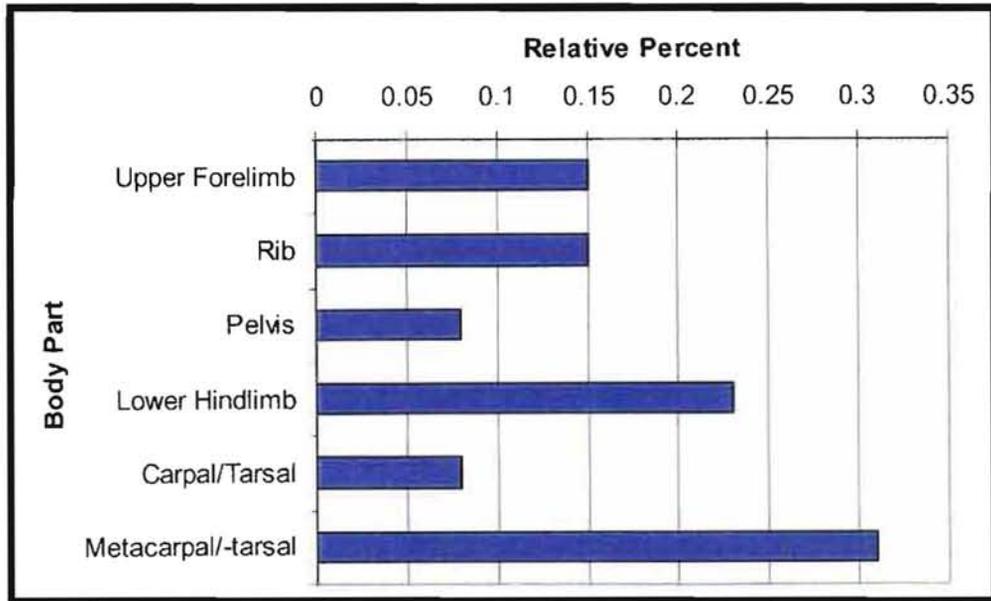


Figure 9. King of Prussia Sheep Body Part Distributions by Relative Percent.

**Table 1. 1 Faunal Summary by Area and Context, by Class, Species and Size-range Category, and by Total Number of bone Fragments (TNF) and Minimum Number of bone Units (MNU).**

Class/Species/Size-range Category	North of Log Structure				Northwest of Log Structure				West Yard Sheet Midden	
	Context 1		Context 5		Context 2		Context 3		Context 56	
	TNF	MNU	TNF	MNU	TNF	MNU	TNF	MNU	TNF	MNU
Mammal										
Brown Rat	-	-	6	6	-	-	-	-	2	2
Cattle	-	-	11	4	-	-	3	2	301	120
Muskrat	-	-	1	1	-	-	-	-	-	-
Pig	-	-	5	5	-	-	-	-	59	48
Rabbit	-	-	1	1	-	-	-	-	1	1
Sheep	1	1	1	1	-	-	-	-	6	6
Medium Mammal	-	-	15	1	1	-	3	-	129	25
Large Mammal	-	-	-	-	-	-	-	-	101	1
<i>Subtotal TNF/MNU</i>	1	1	40	19	1	-	6	2	599	203
Bird										
Chicken	2	2	7	6	-	-	7	7	31	29
Passenger Pigeon	-	-	-	-	-	-	1	1	-	-
Unidentified Bird	-	-	-	-	-	-	-	-	12	1
<i>Subtotal TNF/MNU</i>	2	2	7	6	-	-	8	8	43	30
Fish										
Unidentified Fish	-	-	1	1	-	-	-	-	-	-
<i>Subtotal TNF/MNU</i>	-	-	1	1	-	-	-	-	-	-
<b>TOTAL TNF/MNU</b>	3	3	48	26	1	-	14	10	642	233

**Table G. 2. Comparison of Cattle Cuts from the Tweed's Tavern and the Rising Son Tavern, by Location and by Secondary Butcher Cut and Primary Meat Cut, Based on Minimum Number of Units (MNU)**

Butcher Cut/ Meat Cut	Assigned Rank**	Tweed's Tavern		Rising Son Tavern	
		MNU	Rel.%	MNU	Rel.%
Loin					
Loin	1	3	3%	1	4.50%
Chuck					
Chuck	5	1	1%	2	10%
Arm	6	4	4%	1	4.50%
Neck	8	7	6%	2	10%
Foreshank	9	9	8%	3	14%
Round					
Sirloin	2	4	4%	-	-
Round	3	7	6%	1	4.50%
Rump	4	2	2%	-	-
Hindshank	9	2	2%	2	10%
Prime Rib					
Rib	2	16	15%	4	19%
Short Rib	6	31	28%	1	4.50%
Other Body Parts					
Head	9	*5	5%	*1	4.50%
Metacarpal/-tarsal	10	9	8%	1	4.50%
Phalange	10	9	8%	2	10%
Total Meat Cuts		109	100%	27	100%

\*Excludes Loose Teeth.

\*\* Values 1-4 = High Value, 5-7 = Medium Value, 8-9 = Low Value

**Table 3. Comparison of Pig Cuts from the Tweed's Tavern and the Rising Son Tavern, by Location and by Secondary Butcher Cut and Primary Meat Cut, Based on Minimum Number of Units (MNU).**

Butcher Cut/Meat Cut	Assigned Rank**	Tweed's Tavern		Rising Son Tavern	
		MNU	Rel.%	MNU	Rel.%
Shoulder					
Boston butt	3	8	23%	-	-
Picnic Ham	4	7	2%	2	15%
Loin					
Rib End	2	1	3%	-	-
Loin End	2	2	6%	-	-
Ham					
Butt Ham	1	4	11%	3	24%
Shank Ham	4	5	14%	2	15%
Other Body Parts					
Head	6	*2	6%	*2	15%
Hock	6	4	11%	-	-
Foot	6	2	6%	4	31%
Total Meat Cuts		35	100%	13	100%

\*Excludes Loose Teeth.

\*\* Values 1-2 = High Value, 3-4 = Medium Value, 5-6 = Low Value

**Table 4 Comparison of Sheep Cuts from the Tweed's Tavern and the Rising Son Tavern, by Location and by Secondary Butcher Cut and Primary Meat Cut, Based on Minimum Number of Units (MNU).**

Butcher Cut/Meat Cut	Assigned Rank**	Tweed's Tavern		Rising Son Tavern	
		MNU	Rel.%	MNU	Rel.%
Loin					
Loin	1	1	14%	-	-
Bracelet					
Rack	2	1	14%	-	-
Shoulder					
Chuck	4	1	14%	-	-
Shank	7	1	14%	5	61%
Leg					
Butt	4	-	-	-	-
Shank End	3	-	-	1	13%
Shank	7	2	3%	1	13%
Other Body Parts					
Head	7	1	14%	*1	13%
Total Meat Cuts		7	100%	8	100%

\*Excludes Loose Teeth.

\*\* Values 1-2 = High Value, 3-5 = Medium Value, 6-7 = Low Value

