



# Daily Life Made Easy (Part 4)

## Food & Wine

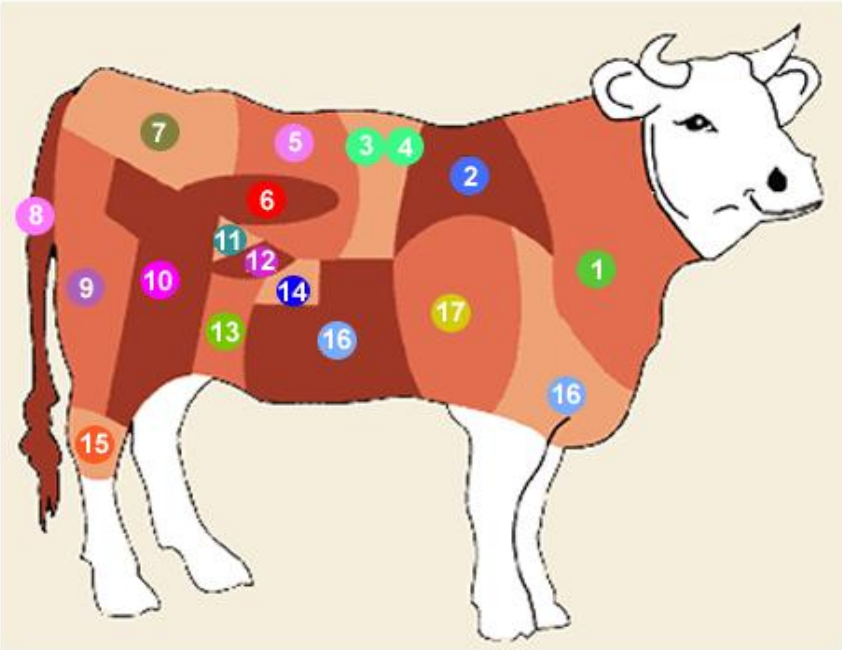
- Kathy Noone
- Janine Springall
- Julia Grade





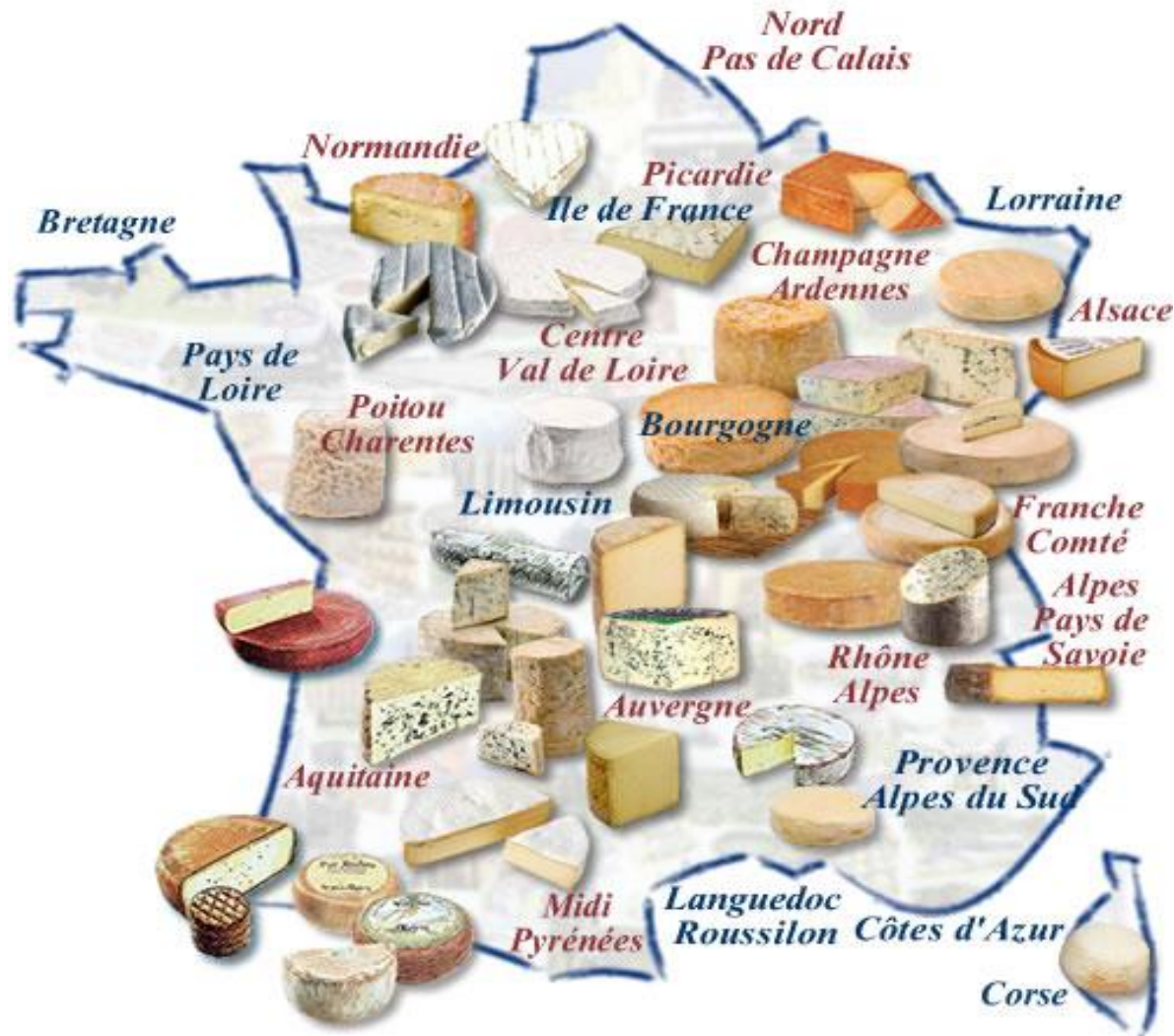
# Dealing with a French butcher ?

Quel  
morceau  
choisir ? ...

- 
- 1 Collier
  - 2 Basses-côtes
  - 3 Côtes-entrecôtes
  - 4
  - 5 Faux-filet
  - 6 Filet
  - 7 Rumsteck
  - 8 Queue
  - 9 Rond de gîtes et Gîte de noix
  - 10 Tendre de tranche, Poire, Merlan, Araignée, Aiguillette, Tranche grasse
  - 11 Onglet
  - 12 Hampe
  - 13 Bavette d'Aloyau
  - 14 Bavette de flanchet
  - 15 Jarret
  - 16 Plat de côte, tendron, poitrine, flanchet
  - 17 Macreuse, paleron, jumeau

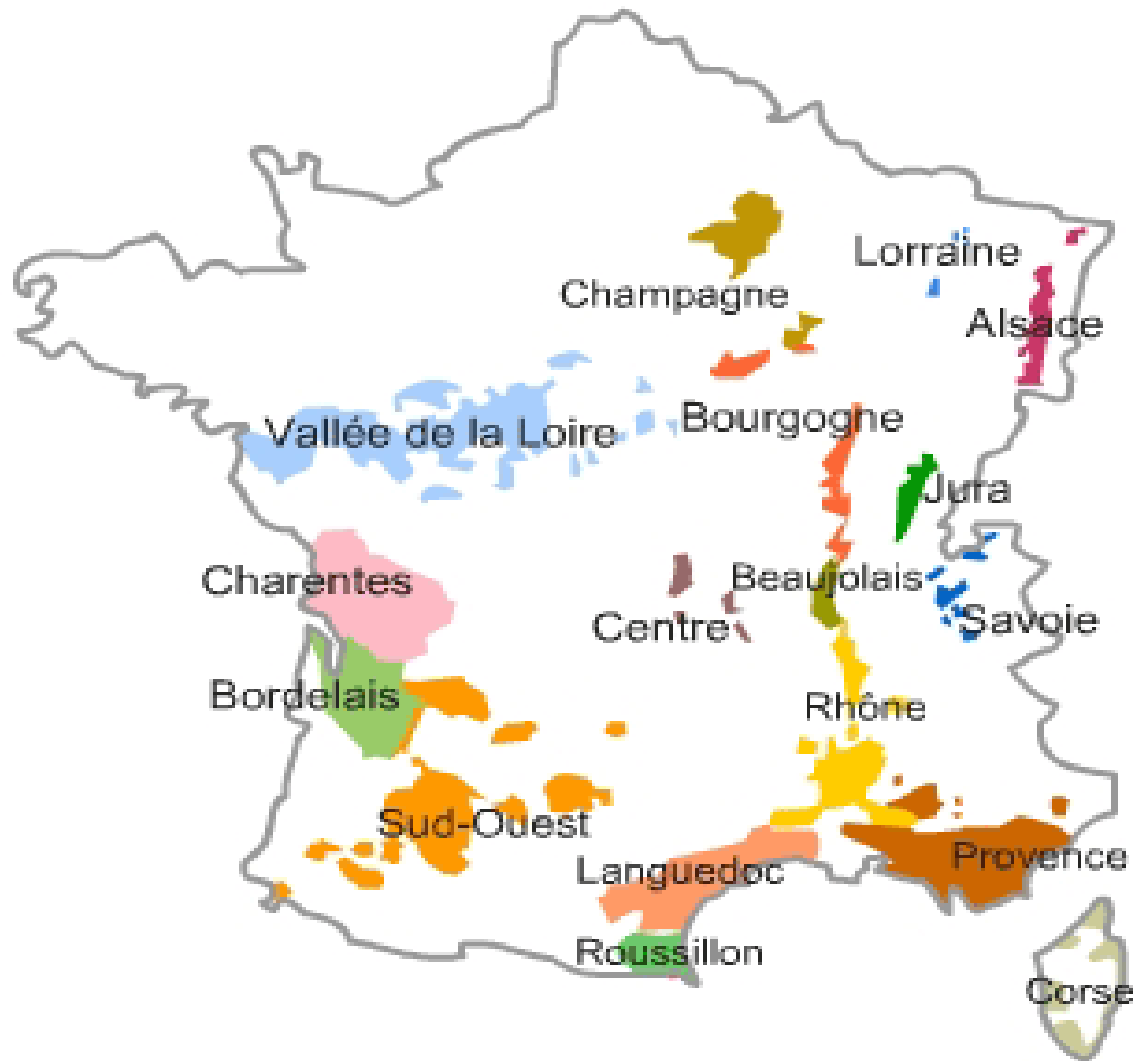


# Enjoy a piece of cheese ?





# Or a glass of wine ?





# Bon appétit !

