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# MIKE MILAZO

## EXPLAINS DRY AGING

The only way to improve on the flavor and tenderness of prime beef is to “**dry age**” it. The aging process can only be accomplished properly when large cuts of beef are hung for long periods of time in a temperature and humidity controlled environment. This allows the natural bacteria and enzymes in the tissues of the meat to begin a tenderizing and flavor enhancing process. It is essential to have good fat cover as we hang our beef 3-4 weeks in our coolers. This process is costly from two different standpoints. First the natural evaporation of the meat juices can easily represent a 10% loss in weight and all exposed areas that are not protected by cover fat or bone must be trimmed and discarded prior to sale.

Our customers share the benefits of our long standing relationship with John Harris of the **Harris Ranch Company**. Throughout the years we have enjoyed the luxury of buying the best **U.S.D.A. Prime Graded Certified Black Angus** cattle at the most competitive pricing. Simply put, we buy right, age to perfection and pass on the benefits to you, our most valued assets.

To learn more about beef, pick up  
**BEEF SECRETS Straight from the Butcher**

By Lee O'Hara

Available on our counter