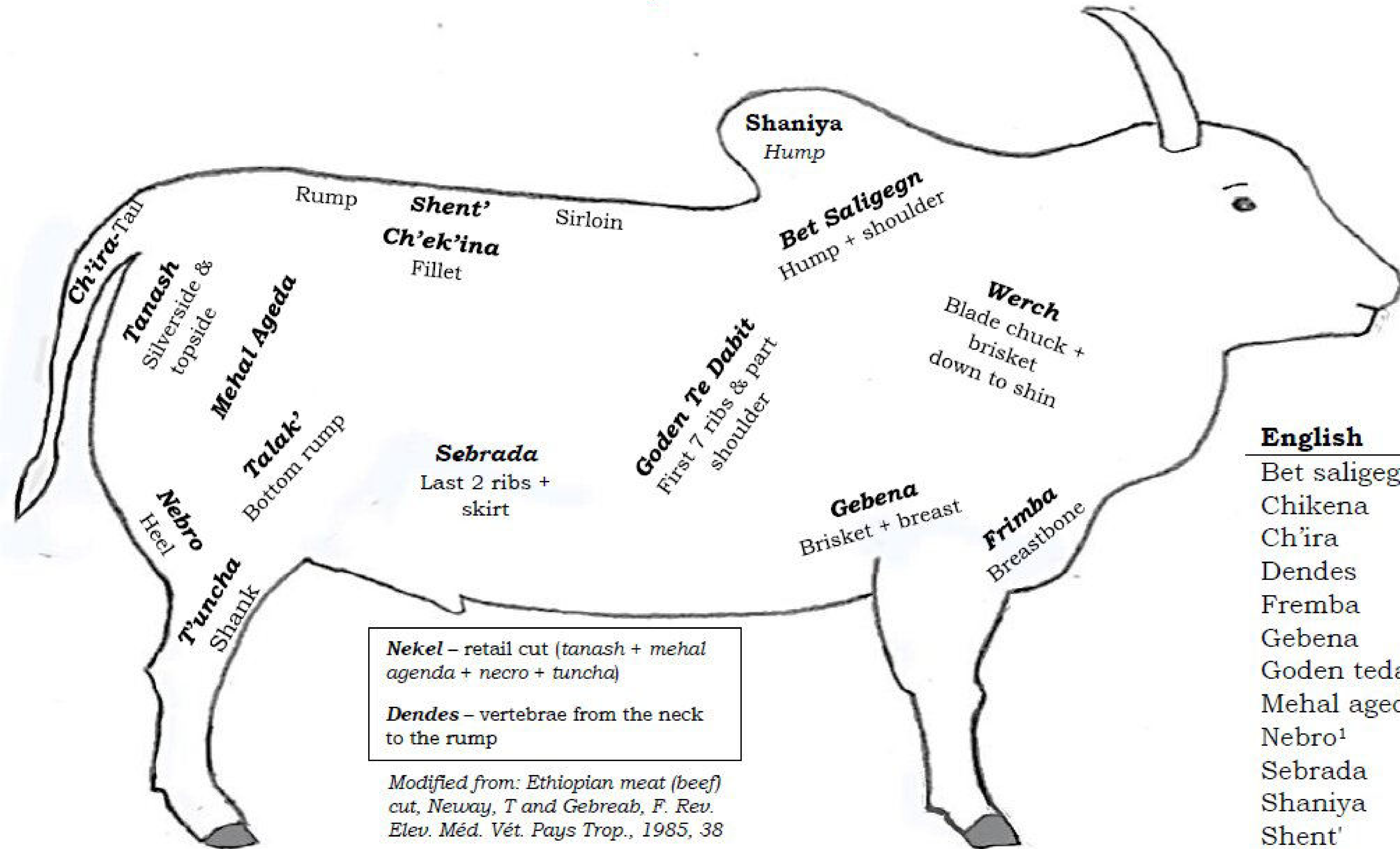


Traditional Ethiopian Cuts of Beef (with British equivalents)

These illustrations were created by Professor David Humber.



Nekel – retail cut (*tanash + mehal agenda + necro + tuncha*)

Dendes – vertebrae from the neck to the rump

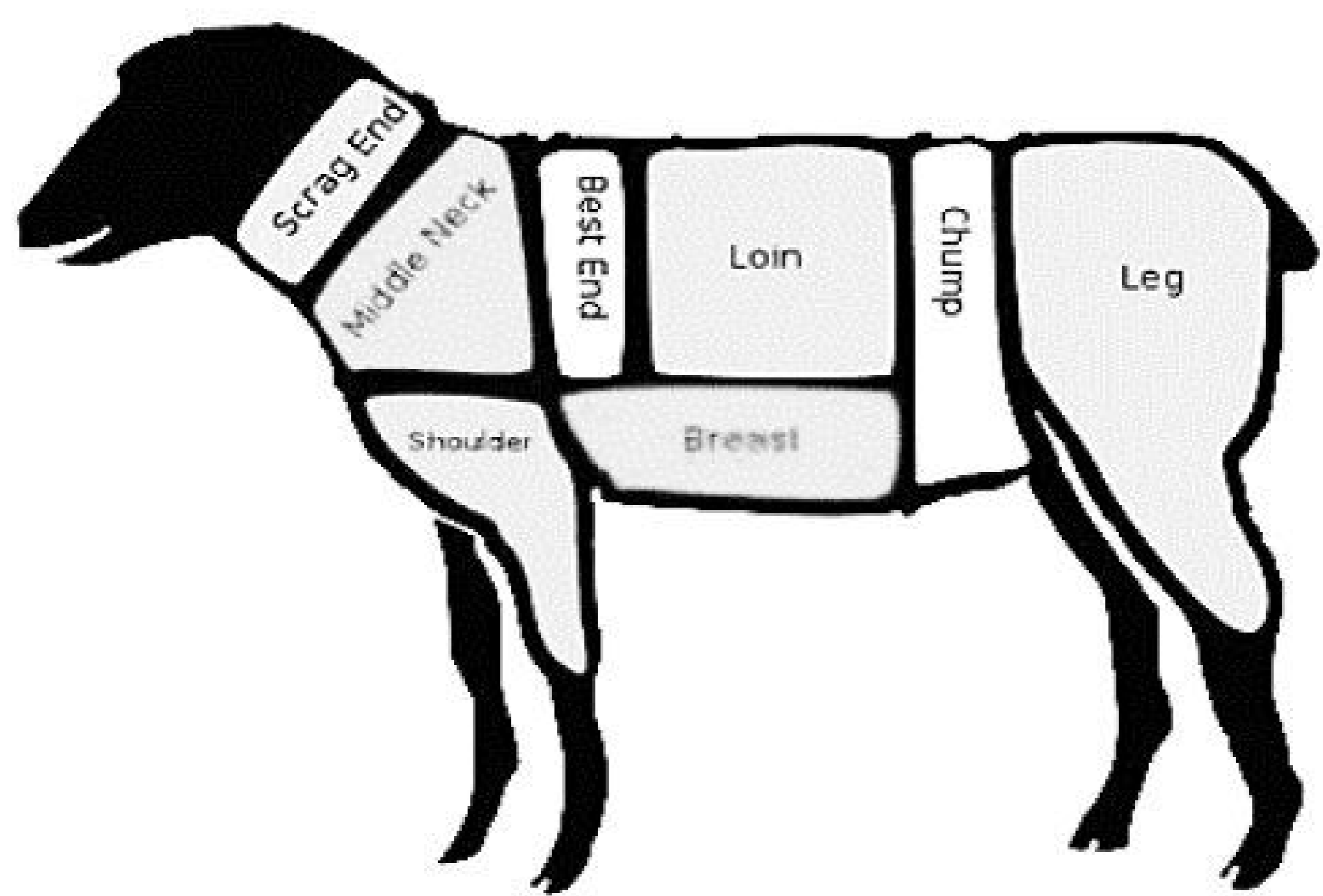
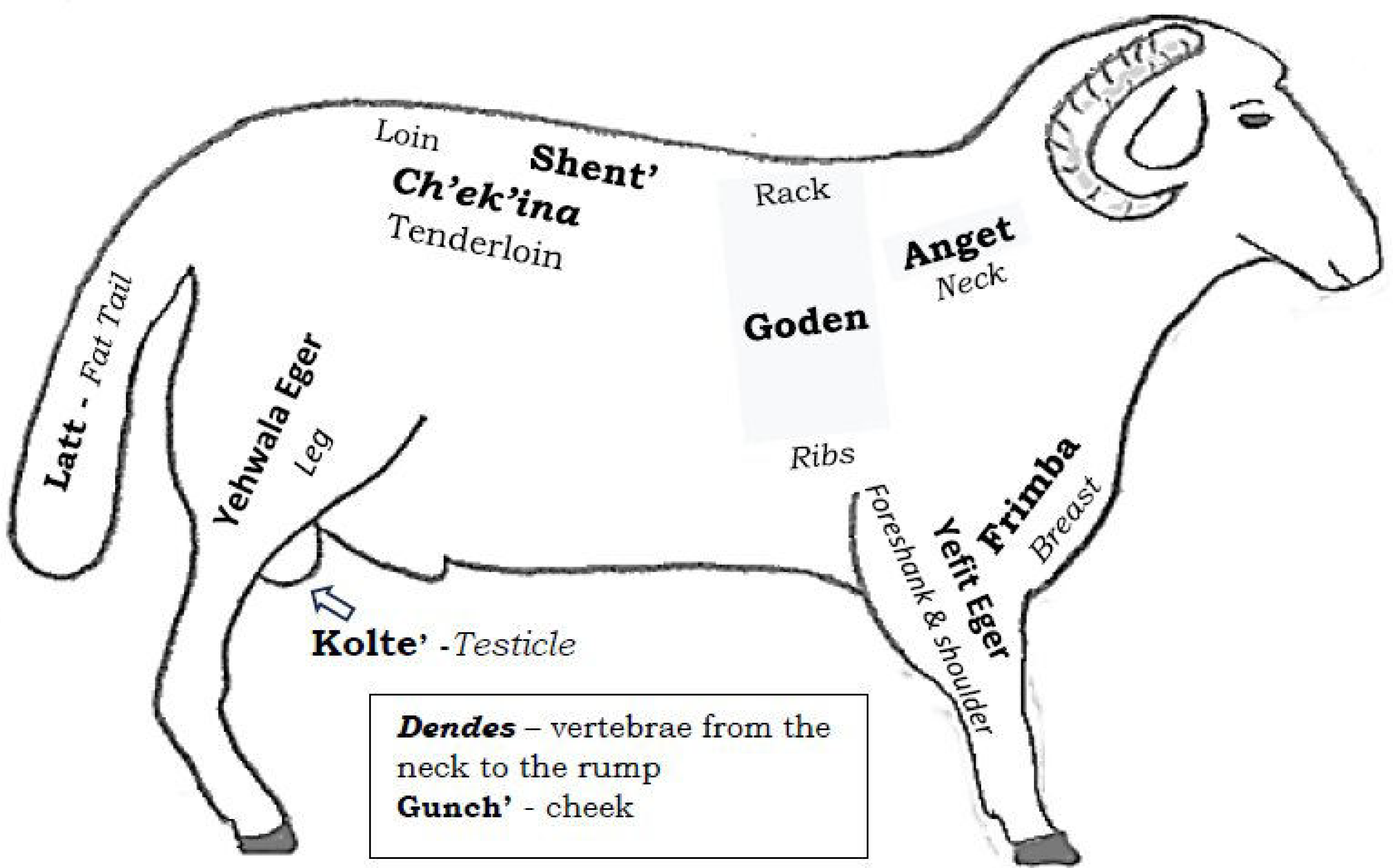
Modified from: *Ethiopian meat (beef) cut, Neway, T and Gebreab, F. Rev. Elev. Méd. Vét. Pays Trop., 1985, 38*

English	Amharic
Bet saligegn	ቤት ሳልገኝ
Chikena	ጭቅና
Ch'ira	ጭራ
Dendes	ደንደስ
Fremba	ፍርምባ
Gebena	ገበና
Goden tedabit	ጎድን ተዳቢት
Mehal agenda ¹	መሀል አገዳ
Nebro ¹	ነብሮ
Sebrada	
Shaniya	ሻኛ
Shent'	ሻንጥ
Talak ¹	ታላቅ
Tanash	ታናሽ
Tuncha ¹	ጡንቻ
Werch	ወርኝ

¹Parts of a larger retail cut, Nekel (ንቅል)

Traditional Ethiopian Cuts of Mutton

(with British equivalents)



Traditional Chicken Pieces

(with British equivalents)

