

# Who Turned the Filet Mignon into Chopped Meat

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## Who Turned the Filet Mignon into Chopped Meat?

[Fred Danzig](#)

### Abstract

Being enmeshed in the New York rat race—or guinea pig race, since we seem to be a laboratory of sorts, undergoing experiments in problem-solving—I find it easy to tune in to the surging crises that envelop us and threaten, even, to destroy us.

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These are the filet mignon-long, succulent cylinders of prime eating that usually wind up either chewed to shreds in a band saw, bootlegged home by your butcher or tossed into the trimming box to become ground moose. You want none of these fates to befall these precious cuts, so rescue them now. There are even butchers who will (heaven forbid) turn the entire moose into sausage for you. Or, you could saw the carcass into halves and then quarters (a good carpenter's saw will do the job). Saw down the backbone to halve the moose, and cut between the last two ribs to quarter it. Steaks, smaller chops or roasts, made of meat from primal cuts two, three and four, are the choicest cuts. They may be grilled, pan-fried or roasted.