

Various names for meat cuts isn't something that necessarily needs to be fixed. Not according to Scott Stettler, butcher and owner of the Holmen Locker. The feds have given approval to a streamlining of names of pork and beef cuts as a way to encourage more meat buying;. But Scott says, varying meat names are part of the business

[\(Click for Audio\)](#)

Among the changes coming by this summer, the renaming of the "pork butt" to the "Boston roast" and the "top sirloin" will now be called the "coulette."