



# HARTER HOUSE

## *Quality Meats*

### *Why Dry Aged Beef is Better*

There are two ways of aging beef: wet and dry aged. Wet aged occurs when the beef is kept in vacuum-sealed bags and is not exposed to the air. During this process, the beef sets in its own juices and doesn't lose much moisture causing the beef to be less juicy and to have a wet taste. Dry aged beef is placed in an aging cooler with a controlled temperature of 35 to 38F° and humidity of 50 to 60 percent. This enables the natural enzymes of the beef to break down the muscle fibers, tenderizing the meat. When dry aging beef, the outside becomes stiff and there is a loss of moisture up to 40 percent after trimming. Dry aged beef will be extremely tender with concentrated succulent flavor.

**Harter House first with Dry Aged Beef  
currently available at these two locations!**

1625 South Eastgate  
Springfield, MO 65809  
Phone: 417-883-1650

1500 East Republic Rd.  
Springfield, MO 65804  
Phone: 417-886-4410

