

Contestant Number:

Species

B = Beef
P = Pork
L = Lamb

Primal Cuts

A. Breast
B. Brisket
C. Chuck
D. Flank
E. Ham or Leg
F. Loin
G. Platte
H. Rib or Rack
I. Round
J. Shoulder
K. Side (Belly)
L. Spareribs
M. Variety Meats
N. Various Meats



American Royal National 4-H Meat Retail Cut Identification



Retail Name

<u>Roasts/Pot Roasts</u>	<u>Steaks</u>	<u>Variety Meats</u>
1. American Style	41. Arm Steak	76. Heart
2. Arm Picnic	42. Blade Steak	77. Kidney
3. Arm Roast	43. Bottom Round Steak	78. Liver
4. Arm Roast (Bnls)	44. Center Slice	79. Oxtail
5. Back Ribs	45. Eye Steak (Bnls)	80. Tongue
6. Blade Roast	46. Eye Round Steak	81. Tripe
7. Blade Boston	47. Flank Steak	
8. Bottom Round Roast (Bnls)	48. Mock Tender Steak	<u>Various Meats</u>
9. Bottom Round Rump Roast (Bnls)	49. Porterhouse Steak	82. Beef for Stew
10. Brisket, Whole (Bnls)	50. Ribeye, Lip-On Steak	83. Cubed Steak
11. Center Loin Roast	51. Round Steak	84. Ground Beef
12. Center Rib Roast	52. Round Steak (Bnls)	85. Ground Pork
13. Eye Roast (Bnls)	53. Sirloin Cutlets	86. Hocks
14. Eye Round Roast	54. Skirt Steak (Bnls)	87. Sausage Link/Pattie
15. Flat Half (Bnls)	55. T-Bone Steak	88. Shank
16. Frenched Style	56. Tenderloin Steak	
17. Fresh Side	57. Tip, Cap Off Steak	<u>Smoked/Cured</u>
18. Leg Roast (Bnls)	58. Top Blade (Bnls) Flat Iron Steak	89. Brisket, Corned
19. Loin Roast	59. Top Loin Steak	90. Center Slice
20. Mock Tender Roast	60. Top Loin (Bnls) Steak	91. Ham (Bnls)
21. Petite Tender	61. Top Round Steak	92. Hocks
22. Rib Roast	62. Top Sirloin Steak (Bnls)	93. Loin Chop
23. Rib Roast (Frenched)	63. Top Sirloin Cap Off Steak (Bnls)	94. Picnic (Whole)
24. Ribs (Denver Style)	64. Top Sirloin Cap Steak (Bnls)	95. Rib Chop
25. Rump Portion		96. Rump Portion
26. Seven (7) Bone Roast	<u>Chops</u>	97. Shank Portion
27. Shank Portion	65. Arm Chop	98. Slab Bacon
28. Short Ribs	66. Blade Chop	99. Sliced Bacon
29. Shoulder Roast (Bnls)	67. Blade Chop (Bnls)	
30. Sirloin Roast	68. Butterflied Chop (Bnls)	
31. Sirloin Half	69. Country Style Ribs	
32. Spareribs	70. Loin Chop	
33. Square Cut (Whole)	71. Rib Chop	
34. Tenderloin (Whole)	72. Rib Chop (Frenched)	
35. Tip Roast (Bnls)	73. Sirloin Chop	
36. Tip, Cap Off Roast	74. Top Loin Chop	
37. Top Loin Roast (Bnls)	75. Top Loin Chop (Bnls)	
38. Top Roast (Bnls)		
39. Top Round Roast		
40. Tri-Tip Roast		

Cookery Method

D – Dry Heat
M – Moist Heat
D/M – Dry or Moist Heat

Cut No.	Species (2 pt)	Primal Cut (3 pts)	Retail Name (4 pts)	Cookery Method (1 pt)
Ex.	Lamb L	Leg G	Center 12	Dry D
1	_____	_____	_____	_____
2	_____	_____	_____	_____
3	_____	_____	_____	_____
4	_____	_____	_____	_____
5	_____	_____	_____	_____
6	_____	_____	_____	_____
7	_____	_____	_____	_____
8	_____	_____	_____	_____
9	_____	_____	_____	_____
10	_____	_____	_____	_____
11	_____	_____	_____	_____
12	_____	_____	_____	_____
13	_____	_____	_____	_____
14	_____	_____	_____	_____
15	_____	_____	_____	_____
16	_____	_____	_____	_____
17	_____	_____	_____	_____
18	_____	_____	_____	_____
19	_____	_____	_____	_____
20	_____	_____	_____	_____
21	_____	_____	_____	_____
22	_____	_____	_____	_____
23	_____	_____	_____	_____
24	_____	_____	_____	_____
25	_____	_____	_____	_____
26	_____	_____	_____	_____
27	_____	_____	_____	_____
28	_____	_____	_____	_____
29	_____	_____	_____	_____
30	_____	_____	_____	_____
Number Incorrect				
	_____	_____	_____	_____
	x2	x3	x4	x1
Points Off				
	_____	_____	_____	_____

300 - _____ = _____
Total Points Off Final Score