

Contestant Number: _____

American Royal National 4-H



Meat Retail Cut Identification



Species	Primal Cut	
B – Beef	A. Breast	J. Rib (Rack)
L – Lamb	B. Brisket	K. Round
P – Pork	C. Chuck	L. Shank
	D. Flank	M. Shoulder
	E. Ham/Leg	N. Side (Belly)
	F. Jowl	O. Spareribs
	G. Leg	P. Variety Meats
	H. Loin	Q. Various
	I. Plate	

Cut No.	Species (1 pt)	Primal Cut (3 pts)	Retail Name (4 pts)	Type (1 pt)	Cookery Method (1 pt)
EX.	Lamb L	Leg G	Center 12	Slice SI	Dry D

Retail Names Chops, Roasts/Pot Roasts, Steaks, Slices

1. American-Style	30. Rib, Large End
2. Arm	31. Rib, Small End
3. Arm, Boneless	32. Rib, Small End, Boneless
4. Arm Picnic, Whole	33. Round
5. Bacon	34. Round, Boneless
6. Blade	35. 7-Bone
7. Blade, Boneless	36. Shoulder, Boneless
8. Blade Boston	37. Sirloin
9. Bottom Round	38. Sirloin, Flat Bone
10. Bottom Round Rump	39. Sirloin, Half
11. Butterfly	40. Skirt, Boneless
12. Center	41. Smoked Center
13. Chuck Eye, Boneless	42. Smoked Ham, Boneless
14. Cubed	43. Smoked Loin
15. Double	44. Smoked Rib
16. Eye Round	45. Smoked Rump Portion
17. Flank	46. Smoked Shank Portion
18. Frenched-Style/Frenched	47. Smoked Shoulder Picnic, Whole
19. Fresh, Center	
20. Fresh, Rump Portion	48. Square Cut
21. Fresh, Shank Portion	49. T-Bone
22. Fresh Side	50. Tenderloin
23. Heel of Round	51. Tip
24. Loin	52. Tip, Cap Off
25. Mock Tender	53. Top Blade, Boneless
26. Neck	54. Top Loin
27. Porterhouse	55. Top Loin, Boneless
28. Rib	56. Top Round
29. Rib Eye	57. Top Sirloin

Variety Meats

58. Brains	62. Oxtail
59. Heart	63. Sweetbreads (beef thymus)
60. Kidney	64. Tongue
61. Liver	65. Tripe

Miscellaneous Other Cuts

66. Back Ribs	78. Ground Beef
67. Bacon, Slab	79. Ground Pork
68. Beef for Stew	80. Point Half, Boneless
69. Breast	81. Riblets
70. Brisket, Whole, Boneless	82. Sausage
71. Canadian Style Bacon	83. Sausage Links
72. Corned	84. Shank
73. Country Style Ribs	85. Short Ribs
74. Cross Cuts	86. Sirloin Cutlets
75. Cross Cuts, Boneless	87. Smoked Hock
76. Flat Half, Boneless	88. Smoked Jowl
77. Fresh Hock	89. Spareribs

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	_____	_____	_____	_____	_____
	×1	×3	×4	×1	×1

Points Off	_____	_____	_____	_____	_____
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Type of Cut	Cookery Method
Ch – Chop(s)	D – Dry Heat
Ro – Roast/Pot Roast	M – Moist Heat
SI – Slice(d)	D/M – Dry or Moist Heat
St – Steak	

300 – _____ = _____
 Total Points Off Final Score