

Tennessee 4-H Meat Retail Cut Identification

Contestant Number: _____

Species

B Beef P Pork L Lamb

Primal Cuts

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

Retail Cuts

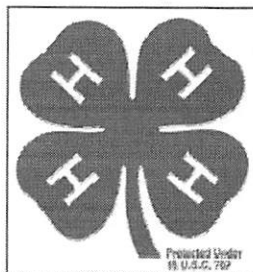
Roasts/Pot Roasts	Chops
1 American Style	65 Arm Chop
2 Arm Picnic	66 Blade Chop
3 Arm Roast	67 Blade Chop (Bnls)
4 Arm Roast (Bnls)	68 Butterflied Chop (Bnls)
5 Back Ribs	69 Country Style Ribs
6 Blade Roast	70 Loin Chop
7 Blade Boston	71 Rib Chop
8 Bottom Round Roast (Bnls)	72 Rib Chop (Frenched)
9 Bottom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

Steaks

41 Arm Steak
 42 Blade Steak
 43 Bottom Round Steak
 44 Center Slice
 45 Eye Steak (Bnls)
 46 Eye Round Steak
 47 Flank Steak
 48 Mock Tender Steak
 49 Porterhouse Steak
 50 Ribeye, Lip-On Steak
 51 Round Steak
 52 Round Steak (Bnls)
 53 Sirloin Cutlets
 54 Skirt Steak (Bnls)
 55 T-Bone Steak
 56 Tenderloin Steak
 57 Tip, Cap Off Steak
 58 Top Blade (Bnls) Flat Iron Steak
 59 Top Loin Steak
 60 Top Loin (Bnls) Steak
 61 Top Round Steak
 62 Top Sirloin Steak (Bnls)
 63 Top Sirloin Cap Off Steak (Bnls)
 64 Top Sirloin Cap Steak (Bnls)

Cookery Methods

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



ID #	Species	Points		Cookery	Score
		2 pts	3 pts		
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Total Score: _____