

2018 Wyoming State 4-H Meats Judging Contest



Created by: Dawn Sanchez, U.W. Extension



Junior Identification Line





**Junior
1**



Junior
2



Junior
3



Junior
4



**Junior
5**



Junior
6



Junior
7



**Junior
8**



Junior
9



**Junior
10**



Junior
11



**Junior
12**



**Junior
13**



Junior
14



Junior
15



**Junior
16**



**Junior
17**



Junior
18



Junior
19



**Junior
20**

Junior Identification Line ~ Answers

Number	Species	Primal	Retail Cut
1	Pork	Various	Hock
2	Lamb	Rib	Rib Roast, Frenched
3	Beef	Loin	Porterhouse Steak
4	Beef	Variety	Tongue
5	Beef	Plate	Short Ribs
6	Beef	Brisket	Whole, Bnls.
7	Pork	Spare Ribs	Pork Spare Ribs
8	Pork	Loin	Rib Chops
9	Lamb	Loin	Loin Shops
10	Beef	Round	Bottom Round Roast
11	Lamb	Shoulder	Blade Chops
12	Beef	Rib	Ribeye Steak, Lip-On
13	Lamb	Rib	Rib Roast
14	Beef	Rib	Rib Roast
15	Beef	Loin	T-Bone Steak
16	Lamb	Loin	Loin Roast
17	Beef	Round	Top Round Steak
18	Lamb	Leg	American Style Roast
19	Beef	Variety	Oxtail
20	Pork	Loin	Loin Chops

Intermediate Identification Line





Intermediate

1



Intermediate 2



Intermediate

3



Intermediate

4



Intermediate

5



Intermediate 6

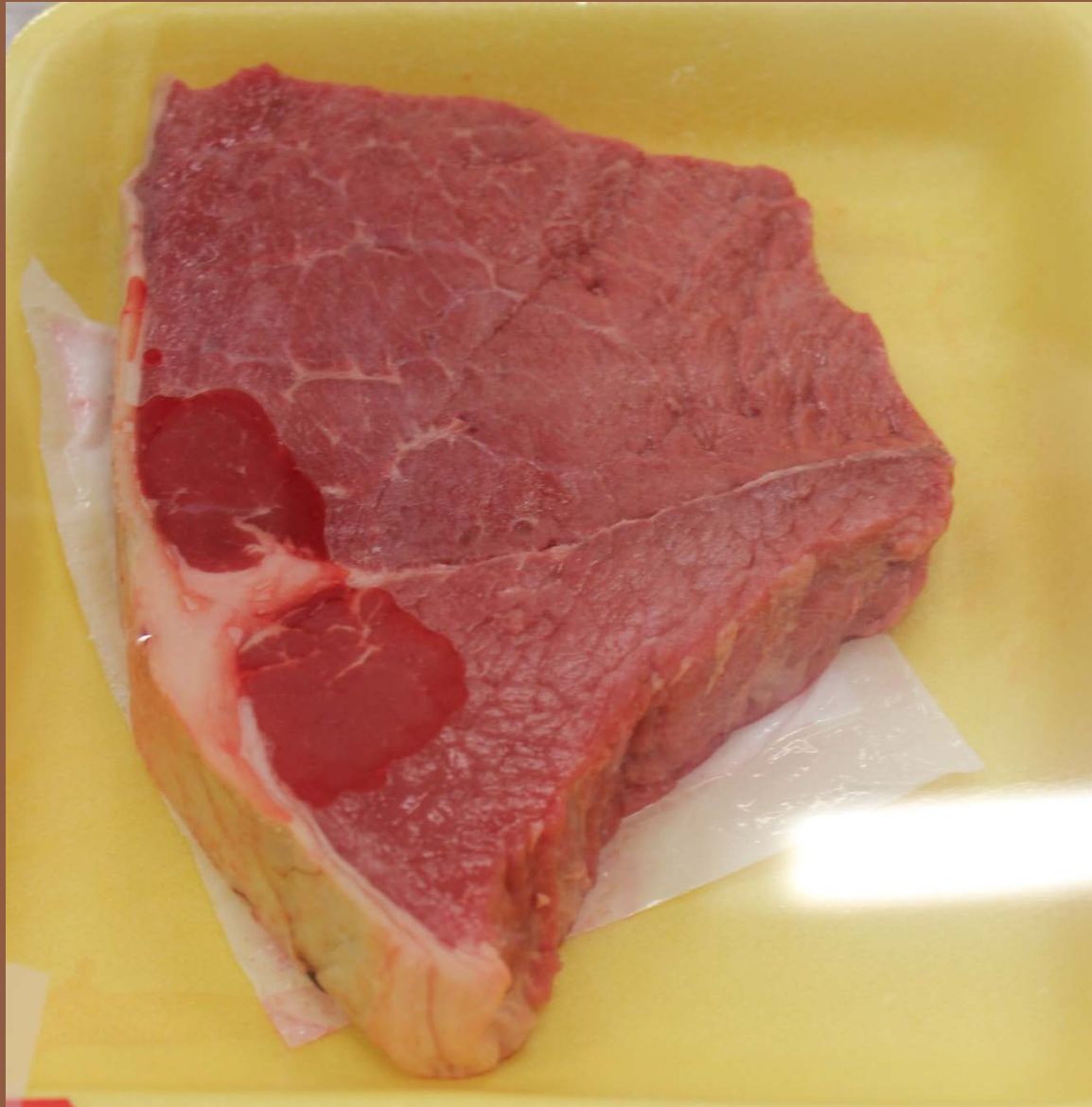


Intermediate

7



Intermediate 8



Intermediate 9



Intermediate
10



Intermediate 11



Intermediate
12



Intermediate 13



Intermediate
14



Intermediate
15



**Intermediate
16**



Intermediate
17



Intermediate
18



Intermediate 19



**Intermediate
20**

Intermediate Identification Line ~ Answers

Number	Species	Primal	Retail Cut
1	Pork	Various	Pork Sausage Links
2	Pork	Ham/Leg	Pork Fresh Ham Shank Portion
3	Beef	Various	Beef for Stew
4	Lamb	Rib	Rib Chops, Frenched
5	Pork	Shoulder	Blade Steak
6	Pork	Loin	Sirloin Cutlets
7	Pork	Side/Belly	Fresh Side
8	Beef	Flank	Flank Steak
9	Beef	Round	Bottom Round Steak
10	Lamb	Leg	Leg Roast, Bnls.
11	Lamb	Shoulder	Blade Chops
12	Beef	Rib	Ribeye Steak, Lip-On
13	Lamb	Rib	Rib Roast
14	Beef	Rib	Rib Roast
15	Beef	Loin	T-Bone Steak
16	Lamb	Loin	Loin Roast
17	Beef	Round	Top Round Steak
18	Lamb	Leg	American Style Roast
19	Beef	Variety	Oxtail
20	Pork	Loin	Loin Chops

Senior Identification Line





Senior
1



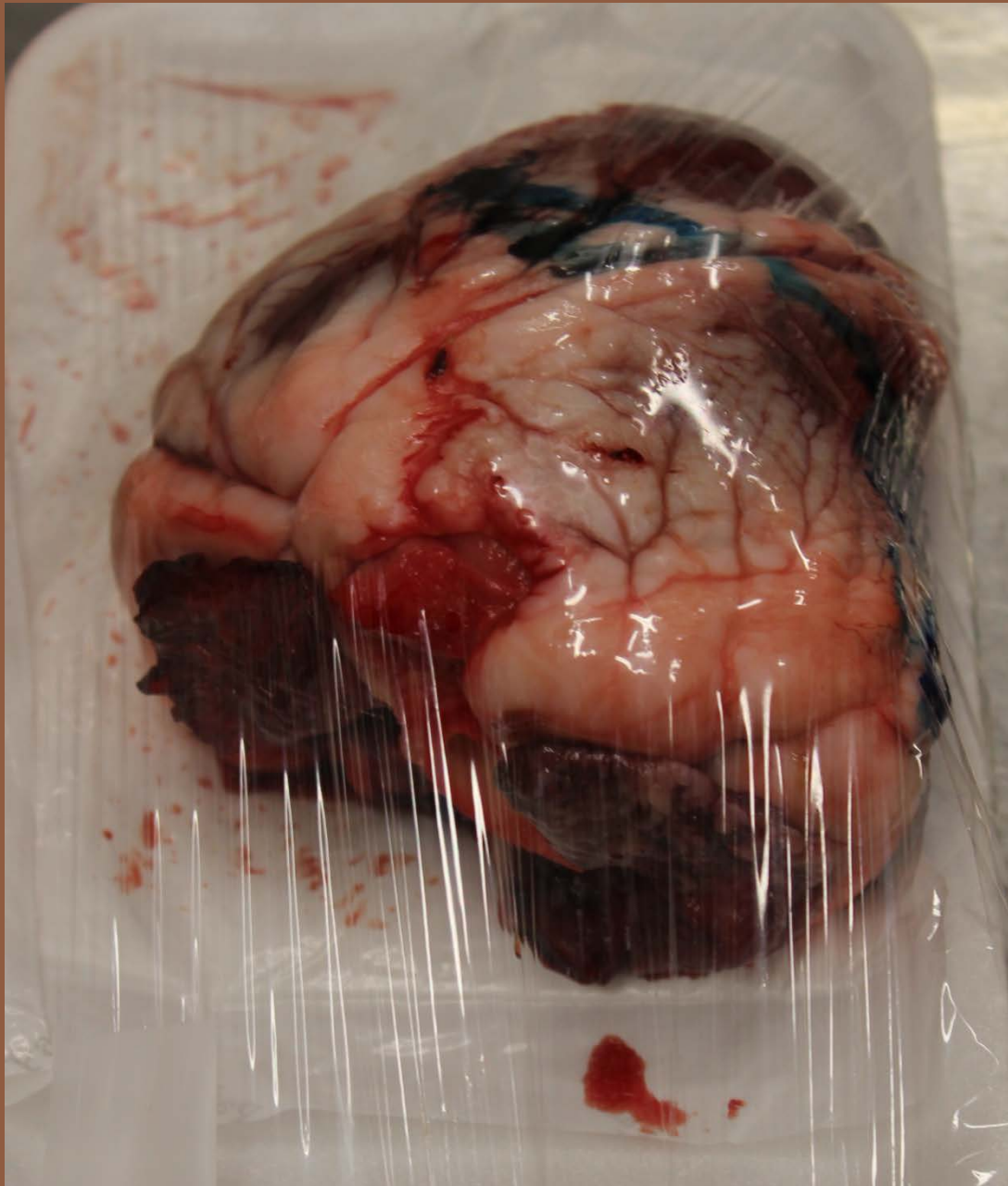
Senior 2



Senior
3



Senior
4



Senior
5



Senior
6



Senior
7



Senior
8



Senior
9



Senior
10



Senior
11



Senior
12



Senior
13



Senior
14



Senior
15



Senior
16



Senior
17



Senior
18



Senior
19



Senior
20



Senior
21



Senior
22



Senior
23



Senior
24



Senior
25



Senior
26



Senior
27



Senior
28



Senior
29



**Senior
30**

Senior Identification Line ~ Answers

Number	Species	Primal	Retail Cut
1	Pork	Loin	Smoked Pork Loin Rib Chop
2	Pork	Variety	Tongue
3	Beef	Round	Eye of Round Steak
4	Lamb	Rib	Rib Chops
5	Lamb	Variety	Heart
6	Beef	Loin	Top Sirloin Steak, Bnls.
7	Pork	Loin	Tenderloin, Whole
8	Beef	Plate	Skirt Steak, Bnls.
9	Beef	Loin	Top Loin Steak
10	Lamb	Breast	Ribs (Denver Style)
11	Pork	Loin	Blade Roast
12	Beef	Round	Tip Steak – Cap Off
13	Pork	Loin	Back Ribs
14	Pork	Loin	Sirloin Chops
15	Beef	Round	Bottom Round Rump Roast
16	Pork	Loin	Top Loin Chop
17	Pork	Loin	Blade Chops, Bnls.
18	Beef	Chuck	Shoulder Pot-Roast, Bnls.
19	Pork	Ham/Leg	Top Roast, Bnls.
20	Beef	Chuck	Mock Tender Steak
21	Lamb	Leg	Sirloin Chops
22	Beef	Loin	Tri Tip Roast
23	Beef	Loin	Tenderloin Steak
24	Lamb	Variety	Liver
25	Pork	Loin	Top Loin Chops, Bnls.
26	Beef	Chuck	Petite Tender
27	Pork	Various	Pork Cubed Steak
28	Pork	Ham/Leg	Pork Fresh Ham Center Slice
29	Beef	Chuck	Top Blade Steak (Flat Iron)
20	Pork	Ham/Leg	Tip Roast, Bnls.

Beef Ribeye Steak





1



2



3



4



1



2



3



4



1



2



3



4

Beef Ribeye Steak Official Placing

2-4-3-1
Cuts 5-3-1



Lamb Carcasses







1



2



3



4





1



2



3



4



1



2



3



4



1



2



3



4

Lamb Carcasses Official Placing

2-1-3-4
Cuts 4-3-4



Pork Loins





1



2



3



4



1



2



3



4



1



2



3



4



1



2



3



4



1



2



3



4



1



2



3



4

Pork Loin Official Placing

4-2-1-3
Cuts 3-3-4



Beef Rounds





1



3



2



4



1



2



3



4



1



2



3



4



1

2

3

4

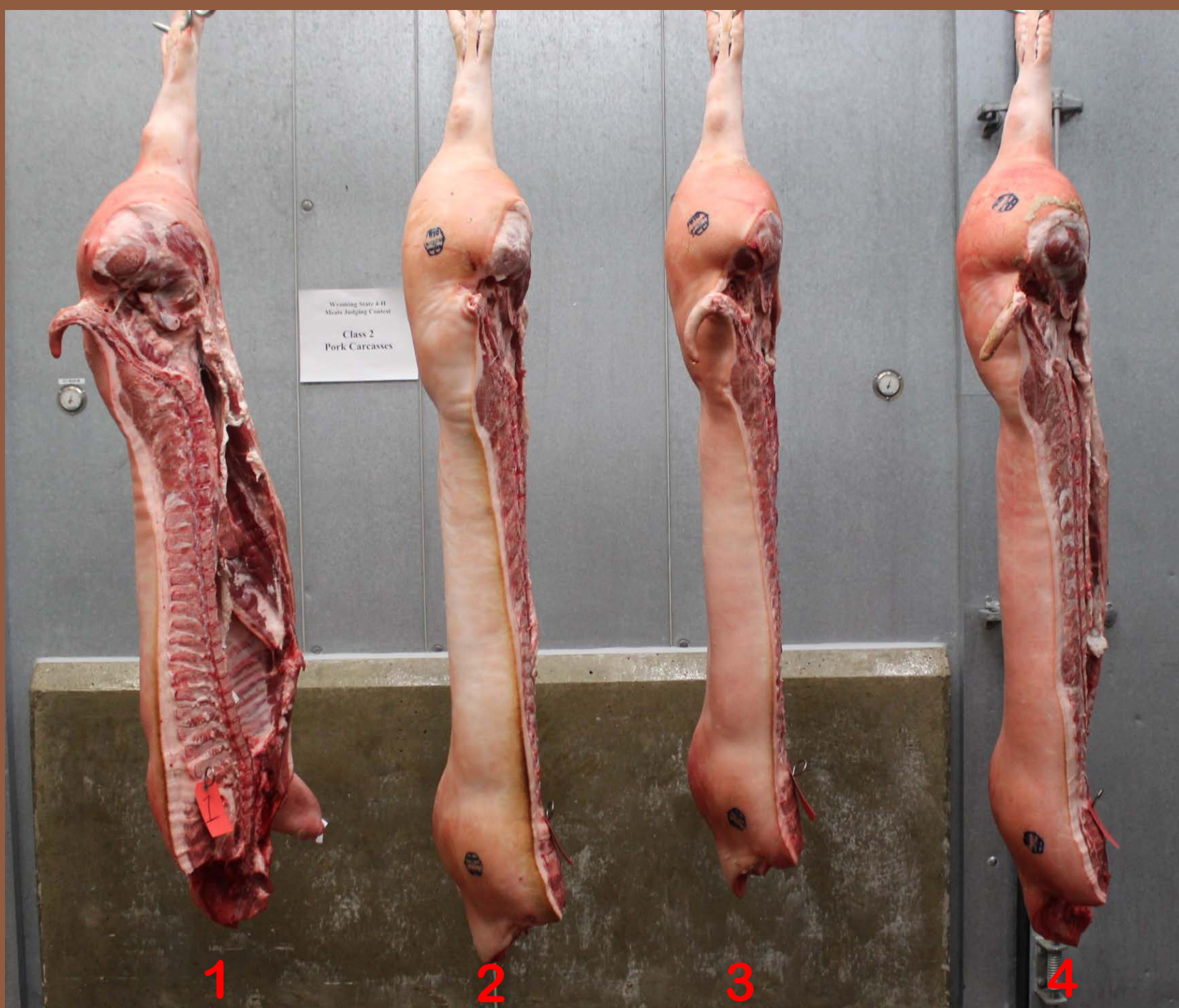
Beef Rounds Official Placing

4-2-1-3
Cuts 4-4-3



Pork Carcasses







1



2



3



4



1

2

3

4



1



2



3



4



1



2



3



4

Pork Carcasses Official Placing

1-3-4-2
Cuts 2-4-2



Beef Carcasses





1



2



3



4



1



2



3



4



1



2



3



4



1



2



3



4

Beef Carcasses Official Placing

3-1-4-2

Cuts 3-4-3

