

WYOMING 4-H MEAT JUDGING CONTEST RETAIL IDENTIFICATION LINE SCORE SHEET

(Revised January 2017)

CONTESTANT NUMBER: _____

SPECIES
B - Beef
P - Pork
L - Lamb

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

RETAIL NAMES		
<p><u>Roasts/Pot Roasts</u></p> <ol style="list-style-type: none"> 1. American Style 2. Arm Picnic 3. Arm Roast 4. Arm Roast (Bnls) 5. Back Ribs 6. Blade Roast 7. Blade Boston 8. Bottom Round Roast (Bnls) 9. Bottom Round Rump Roast (Bnls) 10. Brisket, Whole (Bnls) 11. Center Loin Roast 12. Center Rib Roast 13. Eye Roast (Bnls) 14. Eye Round Roast 15. Flat Half (Bnls) 16. Frenched Style 17. Fresh Side 18. Leg Roast (Bnls) 19. Loin Roast 20. Mock Tender Roast 21. Petite Tender 22. Rib Roast 23. Rib Roast (Frenched) 24. Ribs (Denver Style) 25. Rump Portion 26. Seven (7) Bone Roast 27. Shank Portion 28. Short Ribs 29. Shoulder Roast (Bnls) 30. Sirloin Roast 31. Sirloin Half 32. Spareribs 33. Square Cut (Whole) 34. Tenderloin (Whole) 35. Tip Roast (Bnls) 36. Tip, Cap Off Roast 37. Top Loin Roast (Bnls) 38. Top Roast (Bnls) 39. Top Round Roast 40. Tri-Tip Roast 	<p><u>Steaks</u></p> <ol style="list-style-type: none"> 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) <p style="text-align: center;"><u>Chops</u></p> <ol style="list-style-type: none"> 65. Arm Chop 66. Blade Chop 67. Blade Chop (Bnls) 68. Butterflied Chop (Bnls) 69. Country Style Ribs 70. Loin Chop 71. Rib Chop 72. Rib Chop (Frenched) 73. Sirloin Chop 74. Top Loin Chop 75. Top Loin Chop (Bnls) 	<p><u>Variety Meats</u></p> <ol style="list-style-type: none"> 76. Heart 77. Kidney 78. Liver 79. Oxtail 80. Tongue 81. Tripe <p style="text-align: center;"><u>Various Meats</u></p> <ol style="list-style-type: none"> 82. Beef for Stew 83. Cubed Steak 84. Ground Beef 85. Ground Pork 86. Hocks 87. Sausage Link/Patty 88. Shank <p style="text-align: center;"><u>Smoked/Cured</u></p> <ol style="list-style-type: none"> 89. Brisket, Corned 90. Center Slice 91. Ham (Bnls) 92. Hocks 93. Loin Chop 94. Picnic (Whole) 95. Rib Chop 96. Rump Portion 97. Shank Portion 98. Slab Bacon 99. Sliced Bacon

CUT NO.	SPECIE (2 pts.)	PRIMAL (3 pts.)	RETAIL (5 pts.)	SCORE
1.	_____	_____	_____	_____
2.	_____	_____	_____	_____
3.	_____	_____	_____	_____
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20.	_____	_____	_____	_____
SENIORS ONLY ↓				
21.	_____	_____	_____	_____
22.	_____	_____	_____	_____
23.	_____	_____	_____	_____
24.	_____	_____	_____	_____
25.	_____	_____	_____	_____
26.	_____	_____	_____	_____
27.	_____	_____	_____	_____
28.	_____	_____	_____	_____
29.	_____	_____	_____	_____
30.	_____	_____	_____	_____