

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

(Revised October 2012)

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		
<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	<u>Smoked/Cured</u>	
17 Fresh Side	57 Tip, Cap Off Steak	89 Brisket, Corned	
18 Leg Roast (Bnls)	58 Top Blade (Bnls) Flat Iron Steak	90 Center Slice	
19 Loin Roast	59 Top Loin Steak	91 Ham (Bnls)	
20 Mock Tender Roast	60 Top Loin (Bnls) Steak	92 Hocks	
21 Petite Tender	61 Top Round Steak	93 Loin Chop	
22 Rib Roast	62 Top Sirloin Steak (Bnls)	94 Picnic (Whole)	
23 Rib Roast (Frenched)	63 Top Sirloin Cap Off Steak (Bnls)	95 Rib Chop	
24 Ribs (Denver Style)	64 Top Sirloin Cap Steak (Bnls)	96 Rump Portion	
25 Rump Portion		97 Shank Portion	
26 Seven (7) Bone Roast	<u>Chops</u>	98 Slab Bacon	
27 Shank Portion	65 Arm Chop	99 Sliced Bacon	
28 Short Ribs	66 Blade Chop		
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			

CUT NO.	SPECIE (2 pts.)	PRIMAL (3 pts.)	RETAIL (5 pts.)	SCORE
1	_____	_____	_____	_____
2	_____	_____	_____	_____
3	_____	_____	_____	_____
4	_____	_____	_____	_____
5	_____	_____	_____	_____
6	_____	_____	_____	_____
7	_____	_____	_____	_____
8	_____	_____	_____	_____
9	_____	_____	_____	_____
10	_____	_____	_____	_____
11	_____	_____	_____	_____
12	_____	_____	_____	_____
13	_____	_____	_____	_____
14	_____	_____	_____	_____
15	_____	_____	_____	_____
16	_____	_____	_____	_____
17	_____	_____	_____	_____
18	_____	_____	_____	_____
19	_____	_____	_____	_____
20	_____	_____	_____	_____
<b>SENIORS ONLY ↓</b>				
21	_____	_____	_____	_____
22	_____	_____	_____	_____
23	_____	_____	_____	_____
24	_____	_____	_____	_____
25	_____	_____	_____	_____
26	_____	_____	_____	_____
27	_____	_____	_____	_____
28	_____	_____	_____	_____
29	_____	_____	_____	_____
30	_____	_____	_____	_____