



UNIVERSITY
OF WYOMING

Meat Judging

Contest Guidelines Youth Meat Judging Contests

Hosted by: University of Wyoming Meat Judging Team

1. Contest management

Youth contests are managed by the University of Wyoming Meat Judging Program.

Contact:

McKensie Phillips, Contest Coordinator

1000 E. University Ave, Dpt. 3684

Laramie, WY 82071

Mckensie.phillips@uwyo.edu

(307) 760-6674

2. Official committee

Youth contests will be officiated by students on the University of Wyoming Meat Judging Team. The Committee Chair will be the current Coach of the University of Wyoming Meat Judging Team.

3. Contest makeup

Contests will include:

6 classes

30 questions (5 questions/class)

30 retail ID cuts for identification (species, primal, cut, cookery method).

4. Classes

Classes will be put together from the following product. Classes will be selected based on product availability and at the discretion of the Contest Coordinator.

Carcasses	Beef
	Pork
	Lamb
Wholesale cuts	Beef ribs
	Beef rounds
	Beef shortloins
	Beef Full Loins
	Pork fresh hams
	Pork center-cut loins

Retail cuts	Beef Rib, Ribeye Steak, Lip-on
	Beef Rib, Ribeye Steak, Bnls
	Beef Loin, T-Bone/Porterhouse Steak
	Beef Loin, Top Loin Steak (bone-in or boneless)
	Beef Loin, Top Sirloin Steak, Boneless
	Pork Shoulder, Blade Boston Roast
	Pork Shoulder, Blade Steak
	Pork Loin, Blade Chop
	Pork Loin, Blade Roast
	Pork Loin, Rib Chop
	Pork Loin, Loin Chop
	Pork Ham, smoked center slice
	Lamb Shoulder, Square Cut
	Lamb, Rib, Rib Chop (frenched or unfrenched)
	Lamb Loin, Loin Chop
	Lamb Leg, Sirloin Chop
	Lamb Leg, Center Slice

5. Questions

Questions will be answered on the provided scantron in the Written Exam section (Appendix A; red box in example). A key will be provided to all youth indicating that bubble A corresponds to exhibit 1, bubble B corresponds to exhibit 2, bubble C corresponds to exhibit 3, and bubble D corresponds to exhibit 4. True/False questions may be asked; bubble A corresponds to True, bubble B corresponds to False.

There will be 5 questions asked per class each at 5 points for a total of 25 points/class.

Questions will be answered without the use of notes. Youth will be allowed 5 minutes to study notes prior to answering questions on each class. The order in which questions will be answered will be posted in the questions room and clearly indicated by contest leaders. Youth will study notes for the first class (5 minutes) and then answer questions related to the first class (5 minutes) before studying notes for the next class and so on.

Note paper with a Class Name heading will be provided for each class for youth to use while judging. The only paper allowed for studying prior to answering questions will be this provided paper with their notes for that class on it. At the end of the 5 minute study period, youth will be asked to put away their note page leaving only their scantron and pencil in front of them. Youth will not be permitted to view a class's note page after answering questions on that class. Once youth are finished answering all questions, they may gather all of their note pages before leaving the contest.

Questions will be printed on paper that will be handed out to youth at the end of the study period prior to answering questions for a particular class. The paper with questions printed on it will not be collected; youth may keep it for post-contest review with coaches.

6. Retail ID

Youth will identify 30 retail meats cuts from the list provided in Appendix B. Only the cuts listed are eligible to be used in contests. Participants will be given one point for correct species identification, one point for correct primal cut identification, two points for correct retail name, and one point for correct cookery method. Answers will be recorded on the provided scantron (Appendix C).

Contest timing

Youth will have 10 minutes to evaluate each class before rotating to the next class with their groups.

Rotations that include evaluating carcass and wholesale cut classes will be timed based on the following:

- One minute standback period at the beginning of the rotation (to allow for all contestants to view the product from afar; contestants may move around the backside of the exhibits during this period)
- Eight minute move-in period (contestants can view product from any vantage point, close or far)
- One minute standback period at the end of the rotation (to again allow for all contestants to view the product from afar as they finalize their decision making/note taking; contestants may move around the backside of the exhibits during this period)

Rotations that include evaluating retail cut classes and identifying retail cuts will not include a standback period; contestants may use the entire ten minutes to evaluate exhibits from near or far.

Youth will be reminded of this at the beginning of each contest and by their group leader during the contest.

7. The contest is open to all youth

18 years old and younger as of Jan. 1, 2027

8. Age Divisions

Junior (10 and under as of Jan. 1, 2027)

Intermediate (11 – 13 as of Jan. 1, 2027)

Senior (14 – 18 as of Jan. 1, 2027)

*The Jan. 1, 2027 date is used to align with Wyoming 4-H age

9. Competitive Divisions

Novice – open to youth who have not received instruction in meat judging or competed in a youth meat judging contest prior to entering. This division is intended as an invitation for youth to explore meat judging and compete against others who also have no prior experience. It is the hope that participation in this division will encourage their continued involvement in future years.

Limited – open to youth who have received instruction in meat judging but not yet competed in a youth meat judging contest prior to entering. This division is intended to foster new interest in meat judging for youth that have been exposed to it but have not yet competed.

Experienced – open to all other youth not eligible for the Novice or Limited divisions

Youth will declare their division when registering for the contest. Division eligibility will be decided by the contestant and his/her coach/parent. Any questions regarding eligibility or concerns with eligibility will need to be presented in writing to McKensie Phillips.

10. Contest scoring

	Points available
Classes (6 @ 50 points each)	300
Questions (30 @ 5 points each)	150
Retail ID (30 @ 5 points each)	150
TOTAL	600

11. Contest awards

Awards will be given to the youth with the highest and second highest point earning in each Age/Competitive division.

Novice Junior	Novice Intermediate	Novice Senior
Limited Junior	Limited Intermediate	Limited Senior
Experienced Junior	Experienced Intermediate	Experienced Senior

Ties will be broken by the individual's Retail ID score - the higher Retail ID score will earn the higher total contest ranking. In the event there is still a tie after considering the individual's Retail ID score, ties will be broken on the individual's Questions score – the higher Questions score will earn the higher total contest ranking.

Appendix A

Meat Evaluation Form #480-4

Incorrect Marks	Correct Mark
0	1



Team Name/Additional Info

Team #			
0	0	0	0
1	1	1	1
2	2	2	2
3	3	3	3
4	4	4	4
5	5	5	5
6	6	6	6
7	7	7	7
8	8	8	8
9	9	9	9

Code	
0	0
1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9

[illegible]

Placing Classes							
Mark one answer in each column!							
	1	2	3	4	5	6	
1	1234	☐	☐	☐	☐	☐	1234
2	1243	☐	☐	☐	☐	☐	1243
3	1324	☐	☐	☐	☐	☐	1324
4	1342	☐	☐	☐	☐	☐	1342
5	1423	☐	☐	☐	☐	☐	1423
6	1432	☐	☐	☐	☐	☐	1432
7	2134	☐	☐	☐	☐	☐	2134
8	2143	☐	☐	☐	☐	☐	2143
9	2314	☐	☐	☐	☐	☐	2314
10	2341	☐	☐	☐	☐	☐	2341
11	2413	☐	☐	☐	☐	☐	2413
12	2431	☐	☐	☐	☐	☐	2431
13	3124	☐	☐	☐	☐	☐	3124
14	3142	☐	☐	☐	☐	☐	3142
15	3214	☐	☐	☐	☐	☐	3214
16	3241	☐	☐	☐	☐	☐	3241
17	3412	☐	☐	☐	☐	☐	3412
18	3421	☐	☐	☐	☐	☐	3421
19	4123	☐	☐	☐	☐	☐	4123
20	4132	☐	☐	☐	☐	☐	4132
21	4213	☐	☐	☐	☐	☐	4213
22	4231	☐	☐	☐	☐	☐	4231
23	4312	☐	☐	☐	☐	☐	4312
24	4321	☐	☐	☐	☐	☐	4321
	1	2	3	4	5	6	

Meat Formulation							
Solution		Questions					
(1	6)	1	(A	(B	(C	(D	(E)
(2	7)	2	(A	(B	(C	(D	(E)
(3	8)	3	(A	(B	(C	(D	(E)
(4	9)	4	(A	(B	(C	(D	(E)
(5	10)	5	(A	(B	(C	(D	(E)
		6	(A	(B	(C	(D	(E)
		7	(A	(B	(C	(D	(E)
		8	(A	(B	(C	(D	(E)

Keep/Cull		
#	Keep	Cull
1	(K)	(C)
2	(K)	(C)
3	(K)	(C)
4	(K)	(C)
5	(K)	(C)
6	(K)	(C)
7	(K)	(C)
8	(K)	(C)

Written Exam																	
1	A	B	C	D	E	11	A	B	C	D	E	21	A	B	C	D	E
2	A	B	C	D	E	12	A	B	C	D	E	22	A	B	C	D	E
3	A	B	C	D	E	13	A	B	C	D	E	23	A	B	C	D	E
4	A	B	C	D	E	14	A	B	C	D	E	24	A	B	C	D	E
5	A	B	C	D	E	15	A	B	C	D	E	25	A	B	C	D	E
6	A	B	C	D	E	16	A	B	C	D	E	26	A	B	C	D	E
7	A	B	C	D	E	17	A	B	C	D	E	27	A	B	C	D	E
8	A	B	C	D	E	18	A	B	C	D	E	28	A	B	C	D	E
9	A	B	C	D	E	19	A	B	C	D	E	29	A	B	C	D	E
10	A	B	C	D	E	20	A	B	C	D	E	30	A	B	C	D	E

Questions on Placing Classes				
1	1	2	3	4
2	1	2	3	4
3	1	2	3	4
4	1	2	3	4
5	1	2	3	4
6	1	2	3	4
7	1	2	3	4
8	1	2	3	4
9	1	2	3	4
10	1	2	3	4

Beef Carcass Quality															Grading									
#		Prime			Choice			Select		Standard		Commercial			Utility									
		High	Average	Low	High	Average	Low	High	Low	High	Low	High	Average	Low	High	Average	Low							
1		Make only one mark in each row!																						
2		Pr ¹	Pr ²	Pr ³	Ch ¹	Ch ²	Ch ³	Se ¹	Se ²	Se ³	St ¹	St ²	Cm ¹	Cm ²	Cm ³	Ut ¹	Ut ²	Ut ³						
3		Pr ¹	Pr ²	Pr ³	Ch ¹	Ch ²	Ch ³	Se ¹	Se ²	Se ³	St ¹	St ²	Cm ¹	Cm ²	Cm ³	Ut ¹	Ut ²	Ut ³						
4		Pr ¹	Pr ²	Pr ³	Ch ¹	Ch ²	Ch ³	Se ¹	Se ²	Se ³	St ¹	St ²	Cm ¹	Cm ²	Cm ³	Ut ¹	Ut ²	Ut ³						
5		Pr ¹	Pr ²	Pr ³	Ch ¹	Ch ²	Ch ³	Se ¹	Se ²	Se ³	St ¹	St ²	Cm ¹	Cm ²	Cm ³	Ut ¹	Ut ²	Ut ³						
6		1 Pr ¹	2 Pr ²	3 Pr ³	4 Ch ¹	5 Ch ²	6 Ch ³	7 Se ¹	8 Se ²	9 Se ³	10 St ¹	11 St ²	12 Cm ¹	13 Cm ²	14 Cm ³	15 Ut ¹	16 Ut ²	17 Ut ³						

Grading																		
Example	3	1	2	●	4	5	7	0	1	2	3	4	5	6	●	8	9	
#	Whole Grades						Tenths of Grades											
1		1	2	3	4	5		0	1	2	3	4	5	6	7	8	9	
2		1	2	3	4	5		0	1	2	3	4	5	6	7	8	9	
3		1	2	3	4	5		0	1	2	3	4	5	6	7	8	9	
4		1	2	3	4	5		0	1	2	3	4	5	6	7	8	9	
5		1	2	3	4	5		0	1	2	3	4	5	6	7	8	9	
6		1	2	3	4	5		0	1	2	3	4	5	6	7	8	9	

Reasons		
1	2	3
0	0	0
1	1	1
2	2	2
3	3	3
4	4	4
5	5	5
6	6	6
7	7	7
8	8	8
9	9	9

Placing Class	Questions	Team Activities
1 1234	1 A B C D E	Keep/Cull Keep Cull # 1 K C 2 K C 3 K C 4 K C 5 K C 6 K C 7 K C 8 K C
2 1243	2 A B C D E	
3 1324	3 A B C D E	
4 1342	4 A B C D E	
5 1423	5 A B C D E	
6 1432	6 A B C D E	
7 2134	7 A B C D E	
8 2143	8 A B C D E	
9 2314	9 A B C D E	
10 2341	10 A B C D E	
11 2413		
12 2431		
13 3124		
14 3142		
15 3214		
16 3241		
17 3412		
18 3421		
19 4123		
20 4132		
21 4213		
22 4231		
23 4312		
24 4321		

Appendix B

American Royal National 4-H Retail Meat Identification Codes

Beef Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Brisket	Corned	Moist	B	B	89	M
	Flat Half, Bnls	Moist	B	B	15	M
	Whole, Bnls	Moist	B	B	10	M
Chuck	7-bone Pot-Roast	Moist	B	C	26	M
	Arm Pot-Roast	Moist	B	C	03	M
	Arm Pot-Roast, Bnls	Moist	B	C	04	M
	Blade Roast	Moist	B	C	06	M
	Eye Roast, Bnls	Dry/Moist	B	C	13	D/M
	Eye Steak, Bnls	Dry	B	C	45	D
	Mock Tender Roast	Moist	B	C	20	M
	Mock Tender Steak	Moist	B	C	48	M
	Petite Tender	Dry	B	C	21	D
	Shoulder Pot Roast (Bnls)	Dry/Moist	B	C	29	D/M
Flank	Top Blade Steak (Flat Iron)	Dry	B	C	58	D
	Flank Steak	Dry/Moist	B	D	47	D/M
	Porterhouse Steak	Dry	B	F	49	D
Loin	T-bone Steak	Dry	B	F	55	D
	Tenderloin Roast	Dry	B	F	34	D
	Tenderloin Steak	Dry	B	F	56	D
	Top Loin Steak	Dry	B	F	59	D
	Top Loin Steak, Bnls	Dry	B	F	60	D
	Top Sirloin Cap Steak, Bnls	Dry	B	F	64	D
	Top Sirloin Steak, Bnls Cap Off	Dry	B	F	63	D
	Top Sirloin Steak, Bnls	Dry	B	F	62	D
	Tri Tip Roast	Dry	B	F	40	D
	Tri Tip Steak	Dry	B	F	40	D
Plate	Short Ribs	Moist	B	G	28	M
	Skirt Steak, Bnls	D/M	B	G	54	D/M
Rib	Rib Roast	Dry	B	H	22	D
	Ribeye Roast, Bnls	Dry	B	H	13	D
	Ribeye Steak, Bnls	Dry	B	H	45	D
	Ribeye Steak, Lip-On	Dry	B	H	50	D
Round	Bottom Round Roast	Dry/Moist	B	I	08	D/M
	Bottom Round Rump Roast	Dry/Moist	B	I	09	D/M
	Bottom Round Steak	Moist	B	I	43	M
	Eye Round Roast	Dry/Moist	B	I	14	D/M
	Eye Round Steak	Dry/Moist	B	I	46	D/M
	Round Steak	Moist	B	I	51	M
	Round Steak, Bnls	Moist	B	I	52	M
	Tip Roast - Cap Off	Dry/Moist	B	I	36	D/M
	Tip Steak - Cap Off	Dry	B	I	57	D
	Top Round Roast	Dry	B	I	39	D
Various	Top Round Steak	Dry	B	I	61	D
	Beef for Stew	Moist	B	N	82	M
	Cubed Steak	Dry/Moist	B	N	83	D/M
	Ground Beef	Dry	B	N	84	D

Variety Meats	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
	Heart	Dry/Moist	B	M	76	D/M
	Heart	Dry/Moist	L	M	76	D/M
	Heart	Dry/Moist	P	M	76	D/M
	Kidney	Dry/Moist	B	M	77	D/M
	Kidney	Dry/Moist	L	M	77	D/M
	Kidney	Dry/Moist	P	M	77	D/M
	Liver	Dry/Moist	B	M	78	D/M
	Liver	Dry/Moist	L	M	78	D/M
	Liver	Dry/Moist	P	M	78	D/M
	Oxtail	Moist	B	M	79	M
	Tongue	Dry/Moist	B	M	80	D/M
	Tongue	Dry/Moist	L	M	80	D/M
	Tongue	Dry/Moist	P	M	80	D/M
	Tripe	Moist	B	M	81	M

Pork Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist	P	E	44	D/M
	Pork Fresh Ham Rump Portion	Dry/Moist	P	E	25	D/M
	Pork Fresh Ham Shank Portion	Dry/Moist	P	E	27	D/M
	Smoked Ham, Bnls	Dry	P	E	91	D
	Smoked Ham, Center Slice	Dry	P	E	90	D
	Smoked Ham, Rump Portion	Dry	P	E	96	D
	Smoked Ham, Shank Portion	Dry	P	E	97	D
	Tip Roast, Bnls	Dry	P	E	35	D
	Top Roast, Bnls	Dry	P	E	38	D
	Top Roast, Bnls	Dry	P	E	38	D
Loin	Back Ribs	Dry/Moist	P	F	05	D/M
	Blade Chops	Dry/Moist	P	F	66	D/M
	Blade Chops, Bnls	Dry/Moist	P	F	67	D/M
	Blade Roast	Dry/Moist	P	F	06	D/M
	Butterflied Chops Bnls	Dry	P	F	68	D
	Center Loin Roast	Dry	P	F	11	D
	Center Rib Roast	Dry	P	F	12	D
	Loin Chops	Dry	P	F	70	D
	Rib Chops	Dry	P	F	71	D
	Sirloin Chops	Dry	P	F	73	D
Shoulder	Sirloin Cutlets	Dry	P	F	53	D
	Sirloin Roast	Dry	P	F	30	D
	Smoked Pork Loin Chop	Dry	P	F	93	D
	Smoked Pork Loin Rib Chop	Dry	P	F	95	D
	Tenderloin, Whole	Dry	P	F	34	D
	Top Loin Chops	Dry	P	F	74	D
	Top Loin Chops, Bnls	Dry	P	F	75	D
	Top Loin Roast, Bnls	Dry	P	F	37	D
	Arm Picnic, Whole	Dry/Moist	P	J	02	D/M
	Arm Roast	Dry/Moist	P	J	03	D/M
Side/Belly	Arm Steak	Dry/Moist	P	J	41	D/M
	Blade Boston Roast	Dry/Moist	P	J	07	D/M
	Blade Steak	Dry/Moist	P	J	42	D/M
	Smoked Picnic, Whole	Dry/Moist	P	J	94	D/M
	Slab Bacon	Dry	P	K	98	D
	Sliced Bacon	Dry	P	K	99	D
	Fresh Side	Moist	P	K	17	M
	Pork Spareribs	Dry/Moist	P	L	32	D/M
	Country Style Ribs	Dry/Moist	P	N	69	D/M
	Ground Pork	Dry	P	N	85	D
Various	Hock	Moist	P	N	86	M
	Pork Cubed Steak	Dry/Moist	P	N	83	D/M
	Pork Sausage Links	Dry	P	N	87	D
	Sausage	Dry	P	N	87	D
	Smoked Pork Hock	Moist	P	N	92	M

Lamb Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Breast	Ribs (Denver Style)	Dry/Moist	L	A	24	D/M
	American Style Roast	Dry	L	E	01	D
	Center Slice	Dry	L	E	44	D
	Frenched Style Roast	Dry	L	E	16	D
	Leg Roast, Bnls	Dry	L	E	18	D
	Sirloin Chops	Dry	L	E	73	D
	Sirloin Half	Dry	L	E	31	D
	Loin Chops	Dry	L	F	70	D
	Loin Roast	Dry	L	F	19	D
Rib	Rib Chops	Dry	L	H	71	D
	Rib Chops Frenched	Dry	L	H	72	D
	Rib Roast	Dry	L	H	22	D
	Rib Roast, Frenched	Dry	L	H	23	D
	Arm Chops	Dry/Moist	L	J	65	D/M
Shoulder	Blade Chops	Dry/Moist	L	J	66	D/M
	Square Cut	Dry/Moist	L	J	33	D/M
	Shank	Moist	L	N	88	M

Appendix C.

Meat Identification - Retail Cuts									
ID #	Species	Primal	Retail First Digit	Retail Second Digit	Cookery	Species			
1	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	B Beef	P Pork	L Lamb	
2	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	Primal Cuts			
3	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	A Breast	H Rib or Rack		
4	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	B Brisket	I Round		
5	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	C Chuck	J Shoulder		
6	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	D Flank	K Side (Belly)		
7	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	E Ham or Leg	L Spareribs		
8	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	F Loin	M Variety Meats		
9	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	G Plate	N Various Meats		
10	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	Retail Cuts			
11	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	Roasts/Pot Roasts		Chops	
12	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	01 American Style	65 Arm Chop		
13	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	02 Arm Picnic	66 Blade Chop		
14	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	03 Arm Roast	67 Blade Chop (Bnls)		
15	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	04 Arm Roast (Bnls)	68 Butterflied Chop (Bnls)		
16	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	05 Back Ribs	69 Country Style Ribs		
17	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	06 Blade Roast	70 Loin Chop		
18	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	07 Blade Boston	71 Rib Chop		
19	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	08 Bottom Round	72 Rib Chop (Frenched)		
20	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	Roast (Bnls)	73 Sirloin Chop		
21	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	09 Bottom Round	74 Top Loin Chop		
22	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	Rump Roast (Bnls)	75 Top Loin Chop (Bnls)		
23	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	10 Brisket, Whole (Bnls)	Variety Meats		
24	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	11 Center Loin Roast	76 Heart		
25	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	12 Center Rib Roast	77 Kidney		
26	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	13 Eye Roast (Bnls)	78 Liver		
27	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	14 Eye Round Roast	79 Oxtail		
28	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	15 Flat Half (Bnls)	80 Tongue		
29	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	16 Frenched Style	81 Tripe		
30	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	17 Fresh Side	Various Meats		
31	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	18 Leg Roast (Bnls)	82 Beef for Stew		
32	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	19 Loin Roast	83 Cubed Steak		
33	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	20 Mock Tender Roast	84 Ground Beef		
34	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	21 Petite Tender	85 Ground Pork		
35	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	22 Rib Roast	86 Hocks		
36	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	23 Rib Roast (Frenched)	87 Sausage Link/Pattie		
37	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	24 Ribs (Denver Style)	88 Shank		
38	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	25 Rump Portion	Smoked/Cured		
39	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	26 Seven (7) Bone Roast	89 Brisket, Corned		
40	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	27 Shank Portion	90 Center Slice		
						28 Short Ribs	91 Ham (Bnls)		
						29 Shoulder Roast (Bnls)	92 Hocks		
						30 Sirloin Roast	93 Loin Chop		
						31 Sirloin Half	94 Picnic (Whole)		
						32 Spareribs	95 Rib Chop		
						33 Square Cut (Whole)	96 Rump Portion		
						34 Tenderloin (Whole)	97 Shank Portion		
						35 Tip Roast (Bnls)	98 Slab Bacon		
						36 Tip, Cap Off Roast	99 Sliced Bacon		
						37 Top Loin Roast (Bnls)			
						38 Top Roast (Bnls)			
						39 Top Round Roast			
						40 Tri-Tip Roast			
						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 Outlets			
						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			