

MEATS IDENTIFICATION CONTEST

NOVICE AGE GROUP

I. Eligibility

- a. Read the general rules.
- b. There will be two three-or-four member teams or individuals from each county.

II. Procedures

- a. Fifteen retail cuts of beef, pork and lamb (fresh, processed or variety meats) will be used in the identification phase of the contest.
- b. Contestant must use numbers and letters from the left side of the score sheet (*not applicable for 2021*).
- c. While judging, participants shall not talk to anyone except the group leaders or the contest superintendent. Points may be deducted for talking.
- d. Ties will be broken by retail name score, thereafter primal cut score.

III. Scoring

- | | |
|--|--------------------------|
| a. Placing retail class | 50 points |
| b. Identify 15 retail cuts - beef, pork and lamb | Possible Score |
| 1. Name of species at two points each | 30 points |
| 2. Name of primal cut at three point each | 45 points |
| 3. Name of retail cut at four points each | 60 points |
| 4. Recommended cookery method at one point each | 15 points |
| <i>Total identification score possible</i> | <i>150 points</i> |
| <u>Total score possible</u> | <u>200 points</u> |

IV. References

- a. [National 4-H Meat Judging Resources](#)
 - i. [American Royal National 4-H Retail Meat Identification Codes](#)
 - ii. [Meat Evaluation Handbook](#)
 - iii. [University of Nebraska](#)
 - iv. [Texas A&M University](#)
- b. Local packing plants, food lockers, local and chain food stores with meat counter.
- c. Placing Card, 200 D-9.

V. Awards

- a. First through fifth place ribbons will be awarded to team members and high point individuals. Medals will go to the first place team members and high point individuals.

**NEW MEXICO STATE UNIVERSITY
COOPERATIVE EXTENSION SERVICE
STATE 4-H OFFICE**

**Placing
Card
for 4-H
Judging
Events**

Class _____

Contestant No. _____

Placing Score _____

Reasons Score _____

Total Score _____

A	1234	
B	1243	
C	1324	
D	1342	
E	1423	
F	1432	
G	2134	
H	2143	
I	2314	
J	2341	
K	2413	
L	2431	
M	3124	
N	3142	
O	3214	
P	3241	
Q	3412	
R	3421	
S	4123	
T	4132	
U	4213	
V	4231	
W	4312	
X	4321	

Retail Meat ID Master List

Important Note: The following material is provided as a study guide. Juniors will identify ten (10) cuts as to Species, Primal, Retail, and cookery.

SPECIES	PRIMAL	RETAIL	COOKERY
Beef	Chuck	Top Blade Steak (Flat Iron)	Dry
Beef	Flank	Flank Steak	Dry/Moist
Beef	Loin	Porterhouse Steak	Dry
Beef	Loin	T-Bone Steak	Dry
Beef	Plate	Short Ribs	Moist
Beef	Rib	Short Ribs	Dry
Beef	Rib	Ribeye Steak	Dry
Beef	Round	Bottom Round Roast	Dry/Moist
Beef	Round	Eye Round Steak	Dry/Moist
Beef	Round	Top Round Steak	Dry
Beef	Various	Cube Steak	Dry/Moist
Beef	Various	Beef for Stew	Moist
Beef	Various	Ground Beef	Dry
Beef	Variety	Heart	Dry/Moist
Beef	Variety	Kidney	Dry/Moist
Beef	Variety	Liver	Dry/Moist
Beef	Variety	Oxtail	Moist
Beef	Variety	Tongue	Dry/Moist
Pork	Ham/Leg	Pork Fresh Ham Center slice	Dry/Moist
Pork	Ham/Leg	Pork Fresh Ham Shank Portion	Dry/Moist
Pork	Loin	Blade Chops	Dry/Moist
Pork	Loin	Blade Roast	Dry/Moist
Pork	Loin	Center Rib Roast	Dry
Pork	Loin	Country Style Ribs	Dry/Moist
Pork	Loin	Loin Chops	Dry
Pork	Loin	Rib Chops	Dry
Pork	Loin	Butterflied Chop boneless	Dry
Pork	Shoulder	Arm Roast	Dry/Moist
Pork	Shoulder	Blade Boston Roast	Dry/Moist
Pork	Shoulder	Blade Steak	Dry/Moist
Pork	Side/Belly	Slab Bacon	Dry
Pork	Side/Belly	Sliced Bacon	Dry
Pork	Spareribs	Pork Spareribs	Dry/Moist
Pork	Variety	Smoked Jowl	Dry/Moist
Pork	Variety	Heart	Dry/Moist
Pork	Variety	Kidney	Dry/Moist
Pork	Variety	Liver	Dry/Moist
Pork	Variety	Tongue	Dry/Moist
Lamb	Loin	Loin Chops	Dry
Lamb	Rib	Rib Chops	Dry
Lamb	Rib	Rib Roast	Dry
Lamb	Shoulder	Arm Chops	Dry/Moist
Lamb	Shoulder	Blade Chops	Dry/Moist
Lamb	Leg	Center Slice	Dry
Lamb	Variety	Heart	Dry/Moist
Lamb	Variety	Kidney	Dry/Moist
Lamb	Variety	Liver	Dry/Moist
Lamb	Variety	Tongue	Dry/Moist

MEATS IDENTIFICATION CONTEST

Meat Identification

Item	Species	Primal	Retail Name	Cookery
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
Meats Contest Only				
11				
12				
13				
14				
15				