

# 2008 Texas 4-H Meat Judging and Identification Contest

## III. INTERMEDIATE DIVISION

### A. Retail Cut Judging

**150 points**

Intermediate Division contestants shall judge three retail cut classes, selected from the list of possible classes in the in the General Rules Page 1.

### B. Wholesale Cut and Beef, Lamb, and Pork Carcass Judging

**150 points**

Intermediate Division contestants shall judge three wholesale cut or beef carcass classes, selected from the list of possible classes in the General Rules on Page 1.

### C. Retail Cut Identification

**180 points**

Twenty Beef, Pork, and Lamb retail cuts shall be identified. These cuts will be from an abbreviated list from the Senior Division list of retail cuts. Intermediate Division participants will not be required to identify recommended method of cookery. The cuts may be fresh, processed, or variety meats. Eligible cuts can be found in the Uniform Retail Meat Identity Standards (URMIS) approved list.

- |                          |               |
|--------------------------|---------------|
| a. Name of Species       | 1 point each  |
| b. Name of Wholesale Cut | 3 points each |
| c. Name of Retail Cut    | 4 points each |
| d. Type of Cut           | 1 point each  |

### D. Questions

**50 points**

Additionally, there will be two questions classes selected from the beef carcass, retail cut, and wholesale cut judging classes. The questions classes will be chosen by the contest committee and announced to the contestants at the start of the classes. The contestants may take notes on the notecards provided and may use these cards when preparing for questions, but will not be able to use them when answering questions. There will be five questions per class, each worth five points.

### Total Contest Points

**530 points**

## IV. JUNIOR DIVISION

### Retail Cut Judging

**150 points**

The Junior Division will place three retail cut classes, selected from the list of retail classes in the Senior Division.

### Wholesale Cut and Beef, Pork, and Lamb Carcass Judging

**150 points**

The Junior Division will place three wholesale cut classes, selected from the list of wholesale classes in the Senior Division.

### Total Contest Points

**300 points**

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## Intermediate Division Retail Identification Key

<b>BEEF Primal</b>	<b>Retail Cut Name</b>	<b>Specie</b>	<b>Primal</b>	<b>Name</b>	<b>Type</b>	
Chuck	Beef Chuck Arm Pot-Roast	B	C	1	Ro	
	Beef Chuck Arm Steak	B	C	1	St	
	Beef Chuck 7-Bone Pot-Roast	B	C	16	Ro	
	Beef Chuck 7-Bone Steak	B	C	16	St	
	Beef Chuck Blade Roast	B	C	3	Ro	
	Beef Chuck Blade Steak	B	C	3	St	
	Beef Chuck Top Blade Steak, Bnls	B	C	23	St	
	Brisket	Beef Brisket, Whole, Bnls	B	B	31	
		Beef Rib Steak, Small end	B	J	14	St
Rib	Beef Rib Eye Steak	B	J	13	St	
	Plate	Beef Plate Skirt Steak, Bnls	B	I	18	St
Beef Plate Short Ribs		B	I	34		
Loin	Beef Loin Top Loin Steak, Bnls	B	H	24	St	
	Beef Loin T-bone Steak	B	H	20	St	
	Beef Loin Porterhouse Steak	B	H	11	St	
	Beef Loin Top Sirloin Steak	B	H	26	St	
	Beef Loin Tenderloin Steak	B	H	21	St	
Flank	Beef Flank Steak	B	D	8	St	
	Round	Beef Round Steak	B	K	15	St
Beef Round Top Round Steak		B	K	25	St	
Beef Round Bottom Round Steak		B	K	4	St	
Beef Round Eye Round Steak		B	K	7	St	
Beef Round Tip Steak - Cap Off		B	K	22	St	
Various	Ground Beef	B	Q	32		
<b>LAMB Primal</b>	<b>Retail Cut Name</b>	<b>Specie</b>	<b>Primal</b>	<b>Name</b>	<b>Type</b>	
Shoulder	Lamb Shoulder Arm Chops	L	M	1	Ch	
	Lamb Shoulder Blade Chops	L	M	3	Ch	
Rib	Lamb Rib Chops	L	J	12	Ch	
	Lamb Rib Chops Frenched	L	J	9	Ch	
Loin	Lamb Loin Chops	L	H	10	Ch	
Leg	Lamb Leg Sirloin Chops	L	G	17	Ch	
	Lamb Leg Center Slice	L	G	6	Sl	
<b>PORK Primal</b>	<b>Retail Cut Name</b>	<b>Specie</b>	<b>Primal</b>	<b>Name</b>	<b>Type</b>	
Shoulder	Pork Shoulder Blade Steak	P	M	3	St	
	Loin	Pork Loin Blade Chops	P	H	3	Ch
Pork Loin Rib Chops		P	H	12	Ch	
Pork Loin Chops		P	H	10	Ch	
Pork Loin Butterfly Chops		P	H	5	Ch	
Pork Loin Sirloin Chops		P	H	17	Ch	
Pork Loin Tenderloin, Whole		P	H	21	Ro	
Belly		Sliced Bacon	P	N	2	Sl
Spareribs	Pork Spareribs	P	O	35		
Ham/Leg	Pork Smoked Ham Center Slice	P	E	19	Sl	
Various	Pork Sausage Links	P	Q	33		
<b>VARIETY MEATS</b>	<b>Retail Cut Name</b>	<b>Specie</b>	<b>Primal</b>	<b>Name</b>	<b>Type</b>	
VARIETY	Heart, Beef	B	P	27		
	Kidney, Beef	B	P	28		
	Liver, Beef	B	P	29		
	Tongue, Beef	B	P	30		