

2008 Texas 4-H Meat Judging and Identification Contest

II. SENIOR DIVISION

A. Retail Cut Judging 150 points

Each contestant shall place three classes of retail cuts. When possible, no more than two classes of the same retail cut will be included in the contest (e.g., no more than two classes of Pork Rib Chops per contest). See General Rules Page 1 for potential classes.

B. Wholesale Cut and Carcass Judging 150 points

When possible, no more than two classes of beef carcasses or the same wholesale cut will be included in the contest (e.g., no more than two classes of Fresh Hams per contest). See General Rules Page 1 for potential classes.

C. Retail Cut Identification 300 points

Thirty Beef, Pork, and Lamb retail cuts shall be identified. The cuts may be fresh, processed, or variety meats. Eligible cuts can be found in the Uniform Retail Meat Identity Standards (URMIS) approved list.

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| 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 |
| e. Recommended Cookery Method | 1 point each |

D. Oral Reasons 150 points

Three sets of oral reasons shall be presented by each participant. Reasons classes will be designated as such by the contest committee and announced to the contestants at the start of the classes. The contestants may take notes on the notecards provided, but will not be permitted to use their notes when presenting reasons. Reasons classes may include any combination of carcass, wholesale cut, and retail cut classes.

Total Contest Points 750 points

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Senior Division Retail Identification Key

BEEF	Primal	Retail Cut Name	Cookery	Specie	Primal	Name	Type	Cook
Chuck		Beef Chuck Arm Pot-Roast	Moist	B	C	2	Ro	M
		Beef Chuck Arm Pot-Roast, Bnls	Moist	B	C	3	Ro	M
		Beef Chuck Arm Steak	Moist	B	C	2	St	M
		Beef Chuck Arm Steak, Bnls	Moist	B	C	3	St	M
		Beef Chuck 7-Bone Pot-Roast	Moist	B	C	35	Ro	M
		Beef Chuck 7-Bone Steak	Dry/Moist	B	C	35	St	D/M
		Beef Chuck Blade Roast	Moist	B	C	6	Ro	M
		Beef Chuck Blade Steak	Dry/Moist	B	C	6	St	D/M
		Beef Chuck Eye Roast, Bnls	Dry/Moist	B	C	13	Ro	D/M
		Beef Chuck Mock Tender Roast	Moist	B	C	25	Ro	M
		Beef Chuck Mock Tender Steak	Moist	B	C	25	St	M
		Beef Chuck Top Blade Steak, Bnls	Dry/Moist	B	C	53	St	D/M
Brisket		Beef Brisket, Flat Half, Bnls	Moist	B	B	76		M
		Beef Brisket, Point Half, Bnls	Moist	B	B	80		M
		Beef Brisket, Whole, Bnls	Moist	B	B	70		M
		Beef Brisket, Corned	Moist	B	B	72		M
Shank		Beef Shank Cross Cuts	Moist	B	L	74		M
		Beef Shank Cross Cuts, Bnls	Moist	B	L	75		M
Rib		Beef Rib Roast, Large end	Dry	B	J	30	Ro	D
		Beef Rib Roast, Small end	Dry	B	J	31	Ro	D
		Beef Rib Steak, Small end	Dry	B	J	31	St	D
		Beef Rib Steak, Small end, Bnls	Dry	B	J	32	St	D
		Beef Rib Eye Roast	Dry	B	J	29	Ro	D
		Beef Rib Eye Steak	Dry	B	J	29	St	D
Plate		Beef Plate Skirt Steak, Bnls	Dry/Moist	B	I	40	St	D/M
		Beef Plate Short Ribs	Moist	B	I	85		M
Loin		Beef Loin Top Loin Steak	Dry	B	H	54	St	D
		Beef Loin Top Loin Steak, Bnls	Dry	B	H	55	St	D
		Beef Loin T-bone Steak	Dry	B	H	49	St	D
		Beef Loin Porterhouse Steak	Dry	B	H	27	St	D
		Beef Loin Sirloin Flat Bone Steak	Dry	B	H	38	St	D
		Beef Loin Top Sirloin Steak	Dry	B	H	57	St	D
		Beef Loin Tenderloin Roast	Dry	B	H	50	Ro	D
		Beef Loin Tenderloin Steak	Dry	B	H	50	St	D
Flank		Beef Flank Steak	Dry/Moist	B	D	17	St	D/M
Round		Beef Round Steak	Moist	B	K	33	St	M
		Beef Round Steak, Bnls	Moist	B	K	34	St	M
		Beef Round Top Round Roast	Dry	B	K	56	Ro	D
		Beef Round Top Round Steak	Dry	B	K	56	St	D
		Beef Round Bottom Round Roast	Dry/Moist	B	K	9	Ro	D/M
		Beef Round Bottom Round Steak	Moist	B	K	9	St	M
		Beef Round Bottom Round Rump Rst	Dry/Moist	B	K	10	Ro	D/M
		Beef Round Eye Round Roast	Dry/Moist	B	K	16	Ro	D/M
		Beef Round Eye Round Steak	Dry/Moist	B	K	16	St	D/M
		Beef Round Tip Roast	Dry/Moist	B	K	51	Ro	D/M
		Beef Round Tip Steak	Dry	B	K	51	St	D
		Beef Round Tip Roast - Cap Off	Dry/Moist	B	K	52	Ro	D/M
		Beef Round Tip Steak - Cap Off	Dry	B	K	52	St	D
		Beef Round Heel of Round Roast	Moist	B	K	23	Ro	M
Various		Beef Cubed Steak	Dry/Moist	B	Q	14	St	D/M
		Beef for Stew	Moist	B	Q	68		M
		Ground Beef	Dry	B	Q	78		D
LAMB								
Primal	Retail Cut Name	Cookery	Specie	Primal	Name	Type	Cook	
Shoulder	Lamb Shoulder Square Cut	Dry/Moist	L	M	48	Ro	D/M	
	Lamb Shoulder Roast, Bnls	Dry/Moist	L	M	36	Ro	D/M	
	Lamb Shoulder Neck Slices	Moist	L	M	26	SI	M	
	Lamb Shoulder Arm Chops	Dry/Moist	L	M	2	Ch	D/M	
	Lamb Shoulder Blade Chops	Dry/Moist	L	M	6	Ch	D/M	
Breast	Lamb Breast	Dry/Moist	L	A	69		D/M	
	Lamb Breast Riblets	Dry/Moist	L	A	81		D/M	
Shank	Lamb Shank	Moist	L	L	84		M	
Rib	Lamb Rib Roast	Dry	L	J	28	Ro	D	
	Lamb Rib Chops	Dry	L	J	28	Ch	D	
	Lamb Rib Chops Frenched	Dry	L	J	18	Ch	D	
Loin	Lamb Loin Roast	Dry	L	H	24	Ro	D	
	Lamb Loin Chops	Dry	L	H	24	Ch	D	
	Lamb Loin Double Chops	Dry	L	H	15	Ch	D	

Senior Division Retail Identification Key - 2

LAMB Primal	Retail Cut Name	Cookery	Specie	Primal	Name	Type	Cook	
Leg	Lamb Leg Sirloin Chops	Dry	L	G	37	Ch	D	
	Lamb Leg Sirloin Half	Dry	L	G	39	Ro	D	
	Lamb Leg Center Slice	Dry	L	G	12	Sl	D	
	Lamb Leg Frenched Style Roast	Dry	L	G	18	Ro	D	
	Lamb Leg American Style Roast	Dry	L	G	1	Ro	D	
PORK Primal	Retail Cut Name	Cookery	Specie	Primal	Name	Type	Cook	
Jowl	Smoked Pork Jowl	Moist	P	F	88		M	
	Shoulder	Pork Shoulder Arm Picnic, Whole	Dry/Moist	P	M	4	Ro	D/M
Loin	Pork Shoulder Arm Roast	Dry/Moist	P	M	2	Ro	D/M	
	Pork Shoulder Arm Steak	Dry/Moist	P	M	2	St	D/M	
	Pork Shoulder Blade Boston Roast	Dry/Moist	P	M	8	Ro	D/M	
	Pork Shoulder Blade Steak	Dry/Moist	P	M	6	St	D/M	
	Pork Hock	Moist	P	M	77		M	
	Smoked Pork Shoulder Picnic, Whole	Dry/Moist	P	M	47	Ro	D/M	
	Smoked Pork Hock	Moist	P	M	87		M	
	Pork Loin Blade Roast	Dry/Moist	P	H	6	Ro	D/M	
	Pork Loin Blade Chops	Dry/Moist	P	H	6	Ch	D/M	
	Pork Loin Blade Chops, Bnls	Dry/Moist	P	H	7	Ch	D/M	
	Pork Loin Country Style Ribs	Dry/Moist	P	H	73		D/M	
	Pork Loin Back Ribs	Dry/Moist	P	H	66		D/M	
	Pork Loin Rib Roast	Dry	P	H	28	Ro	D	
	Pork Loin Rib Chops	Dry	P	H	28	Ch	D	
	Pork Loin Center Loin Roast	Dry	P	H	24	Ro	D	
	Pork Loin Chops	Dry	P	H	24	Ch	D	
	Pork Loin Top Loin Chops	Dry	P	H	54	Ch	D	
	Pork Loin Top Loin Chops, Bnls	Dry	P	H	55	Ch	D	
	Pork Loin Top Loin Roast, Bnls	Dry	P	H	55	Ro	D	
	Pork Loin Butterfly Chops	Dry	P	H	11	Ch	D	
	Pork Loin Sirloin Roast	Dry	P	H	37	Ro	D	
	Pork Loin Sirloin Chops	Dry	P	H	37	Ch	D	
	Pork Loin Sirloin Cutlets	Dry	P	H	86		D	
	Pork Loin Tenderloin, Whole	Dry	P	H	50	Ro	D	
	Smoked Pork Loin Canadian Style Bacon	Dry	P	H	71		D	
	Smoked Pork Loin Rib Chop	Dry	P	H	44	Ch	D	
	Smoked Pork Loin Chop	Dry	P	H	43	Ch	D	
Side	Fresh Side Pork Sliced	Dry/Moist	P	N	22	Sl	D/M	
	Slab Bacon	Dry	P	N	67		D	
	Sliced Bacon	Dry	P	N	5	Sl	D	
Spareribs	Pork Spareribs	Dry/Moist	P	O	89		D/M	
	Ham/Leg	Pork Fresh Ham Rump Portion	Dry/Moist	P	E	20	Ro	D/M
		Pork Fresh Ham Center Slice	Dry/Moist	P	E	19	Sl	D/M
	Pork Fresh Ham Shank Portion	Dry/Moist	P	E	21	Ro	D/M	
	Smoked Ham, Bnls	Dry	P	E	42	Ro	D	
	Smoked Ham Rump Portion	Dry	P	E	45	Ro	D	
	Smoked Ham Center Slice	Dry	P	E	41	Sl	D	
Smoked Ham Shank Portion	Dry	P	E	46	Ro	D		
Various	Pork Cubed Steak	Dry/Moist	P	Q	14	St	D/M	
	Ground Pork	Dry	P	Q	79		D	
	Pork Sausage Links	Dry	P	Q	83		D	
	Sausage	Dry	P	Q	82		D	
VARIETY MEATS	Retail Cut Name	Cookery	Specie	Primal	Name	Type	Cook	
VARIETY	Brains, Pork	Dry/Moist	P	P	58		D/M	
	Heart, Beef	Dry/Moist	B	P	59		D/M	
	Heart, Lamb	Dry/Moist	L	P	59		D/M	
	Heart, Pork	Dry/Moist	P	P	59		D/M	
	Kidney, Beef	Dry/Moist	B	P	60		D/M	
	Kidney, Lamb	Dry/Moist	L	P	60		D/M	
	Kidney, Pork	Dry/Moist	P	P	60		D/M	
	Liver, Beef	Dry/Moist	B	P	61		D/M	
	Liver, Lamb	Dry/Moist	L	P	61		D/M	
	Liver, Pork	Dry/Moist	P	P	61		D/M	
	Oxtail, Beef	Moist	B	P	62		M	
	Sweetbreads (Beef Thymus)	Dry/Moist	B	P	63		D/M	
	Tongue, Beef	Dry/Moist	B	P	64		D/M	
	Tongue, Lamb	Dry/Moist	L	P	64		D/M	
	Tongue, Pork	Dry/Moist	P	P	64		D/M	
	Tripe, Beef	Moist	B	P	65		M	