

**Contestant No.** \_\_\_\_\_

**Score** \_\_\_\_\_

## **Questions**

(each worth 5 points)

### **Beef Carcass Class B**

1. Which carcass had the most marbling in the Ribeye?  
1            2            3            4
2. Between 2 and 4 which carcass had the largest Ribeye?  
1            2            3            4
3. Which carcass is the fattest?  
1            2            3            4
4. Which carcass had the least muscular round?  
1            2            3            4
5. Which carcass had the least marbling in the ribeye?  
1            2            3            4

### **Lamb Loin Chop Class C**

1. Which loin chop had the smallest tenderloin?  
1            2            3            4
2. Which loin chop had the least bone?  
1            2            3            4
3. Which loin chop had the highest cutability?  
1            2            3            4
4. Which loin chop had the longest tail?  
1            2            3            4
5. Between 2 and 4 which loin chop is more muscular?  
1            2            3            4

# 2004 District 12 Meat Judging Contest

## Placing Classes

Class	Placing	Cuts
Pork Sirloin Chop Class / Class A	2134	4-4-3
Beef Carcass Class/ Class B	1-2-4-3	3-5-4
Lamb Loin Chop Class / Class C	3-2-4-1	5-4-4
Lamb Blade Chop Class / Class D	3-1-4-2	5-3-3
Rounds Class / Class E	4-1-3-2	5-2-4
Ham Class / Class F	3-4-1-2	4-3-4

### Beef Carcasss Class B

1. Which carcass had the most marbling in the Ribeye? 2
2. Between 2 and 4 which carcass had the largest Ribeye? 4
3. Which carcass is the fattest? 3
4. Which carcass had the least muscular round? 3
5. Which carcass had the least marbling in the ribeye? 4

### Lamb Loin Chop Class C

1. Which loin chop had the smallest tenderloin? 1
2. Which loin chop had the least bone? 3
3. Which loin chop had the highest cutability? 3
4. Which loin chop had the longest tail? 1
5. Between 2 and 4 which loin chop is more muscular? 2

## Senior - Retail Cut Identification

Retail Cut Name	Cookery					
1. Lamb Leg Sirloin Chops	Dry	L	G	37	Ch	D
2. Beef Flank Steak	Dry/Moist	B	D	17	St	D/M
3. Lamb Shoulder Arm Chops	Dry/Moist	L	M	2	Ch	D/M
4. Pork Shoulder Blade Steak	Dry/Moist	P	M	6	St	D/M
5. Beef Loin Top Sirloin Steak	Dry	B	H	57	St	D
6. Beef Plate Short Ribs	Moist	B	I	85		M
7. Pork Loin Sirloin Chops	Dry	P	H	37	Ch	D
8. Beef Round Steak	Moist	B	K	33	St	M
9. Lamb Rib Chops	Dry	L	J	28	Ch	D
10. Kidney, Beef	Dry/Moist	B	P	60		D/M
11. Pork Loin Butterfly Chops	Dry	P	H	11	Ch	D
12. Beef Brisket, Whole, Bnls	Moist	B	B	70		M
13. Beef Brisket, Whole, Bnls	Moist	B	B	70		M
14. Beef Plate Skirt Steak, Bnls	Dry/Moist	B	I	40	St	D/M
15. Beef Chuck 7-Bone Steak	Dry/Moist	B	C	35	St	D/M
16. Beef Round Top Round Steak	Dry	B	K	56	St	D
17. Beef Loin Porterhouse Steak	Dry	B	H	27	St	D
18. Pork Spareribs	Dry/Moist	P	O	89		D/M
19. Beef Loin Tenderloin Steak	Dry	B	H	50	St	D
20. Beef Round Eye Round Steak	Dry/Moist	B	K	16	St	D/M
21. Kidney, Lamb	Dry/Moist	L	P	60		D/M
22. Lamb Shank	Moist	L	L	84		M
23. Beef Round Bottom Round Steak	Moist	B	K	9	St	M
24. Beef Shank Cross Cuts	Moist	B	L	74		M
25. Beef Rib Steak, Small end	Dry	B	J	31	St	D
26. Beef Loin Top Loin Steak	Dry	B	H	54	St	D
27. Beef Round Tip Roast	Dry/Moist	B	K	51	Ro	D/M
28. Lamb Loin Double Chops	Dry	L	H	15	Ch	D
29. Pork Loin Country Style Ribs	Dry/Moist	P	H	73		D/M
30. Sausage	Dry	P	Q	82		D

