

MISSISSIPPI 4-H MEAT IDENTIFICATION CARD

Name _____

Contestant Number _____

SPECIES	
B	Beef
L	Lamb
P	Pork

PRIMAL CUT	
A.	Breast
B.	Brisket
C.	Chuck
D.	Flank
E.	Ham or Leg
F.	Loin
G.	Plate
H.	Rib or Rack
I.	Round
J.	Shoulder
K.	Side (Belly)
L.	Spareribs
M.	Variety Meats
N.	Various

COOKERY METHOD	
D	Dry Heat
M	Moist Heat
D/M	Dry or Moist Heat

RETAIL CUTS (CHOPS)	
65	– Arm Chop
66	– Blade Chop
67	– Blade Chop (Bnls)
68	– Butterflied Chop (Bnls)
69	– Country Style Ribs
70	– Loin Chop
71	– Rib Chop
72	– Rib Chop (Frenched)
73	– Sirloin Chop
74	– Top Loin Chop
75	– Top Loin Chop (Bnls)

RETAIL CUTS (VARIETY MEATS)	
76	– Heart
77	– Kidney
78	– Liver
79	– Oxtail
80	– Tongue
81	– Tripe

RETAIL CUTS (ROASTS/POT ROASTS)			
1	– American Style	20	– Mock Tender Roast
2	– Arm Picnic	21	– Petite Tender
3	– Arm Roast	22	– Rib Roast
4	– Arm Roast (Bnls)	23	– Rib Roast (Frenched)
5	– Back Ribs	24	– Ribs (Denver Style)
6	– Blade Roast	25	– Rump Portion
7	– Blade Boston	26	– Seven (7) Bone Roast
8	– Bottom Round Roast (Bnls)	27	– Shank Portion
9	– Bottom Round Rump Roast (Bnls)	28	– Short Ribs
10	– Brisket, Whole (Bnls)	29	– Shoulder Roast (Bnls)
11	– Center Loin Roast	30	– Sirloin Roast
12	– Center Rib Roast	31	– Sirloin Half
13	– Eye Roast (Bnls)	32	– Spareribs
14	– Eye Round Roast	33	– Square Cut (Whole)
15	– Flat Half (Bnls)	34	– Tenderloin (Whole)
16	– Frenched Style	35	– Tip Roast (Bnls)
17	– Fresh Side	36	– Tip, Cap Off Roast
18	– Leg Roast (Bnls)	37	– Top Loin Roast (Bnls)
19	– Loin Roast	38	– Top Roast (Bnls)
		39	– Top Round Roast
		40	– Tri-Tip Roast

RETAIL CUTS (STEAKS)			
41	– Arm Steak	53	– Sirloin Cutlets
42	– Blade Steak	54	– Skirt Steak (Bnls)
43	– Bottom Round Steak	55	– T-Bone Steak
44	– Center Slice	56	– Tenderloin Steak
45	– Eye Steak (Bnls)	57	– Tip, Cap Off Steak
46	– Eye Round Steak	58	– Top Blade (Bnls) Flat Iron Steak
47	– Flank Steak	59	– Top Loin Steak
48	– Mock Tender Steak	60	– Top Loin (Bnls) Steak
49	– Porterhouse Steak	61	– Top Round Steak
50	– Ribeye, Lip-On Steak	62	– Top Sirloin Steak (Bnls)
51	– Round Steak	63	– Top Sirloin Cap Off Steak (Bnls)
52	– Round Steak (Bnls)	64	– Top Sirloin Cap Steak (Bnls)

RETAIL CUTS (VARIOUS MEATS)	
82	– Beef for Stew
83	– Cubed Steak
84	– Ground Beef
85	– Ground Pork
86	– Hocks
87	– Sausage Link/Pattie
88	– Shank

RETAIL CUTS (SMOKED/CURED)	
89	– Brisket, Corned
90	– Center Slice
91	– Ham (Bnls)
92	– Hocks
93	– Loin Chop
94	– Picnic (Whole)
95	– Rib Chop
96	– Rump Portion
97	– Shank Portion
98	– Slab Bacon
99	– Sliced Bacon

CUT #	SPECIES (2 PTS)	PRIMAL CUT (3 PTS)	RETAIL CUT (4 PTS)	COOKERY (1 PT)	SCORE
A	Beef B	Loin F	T-Bone 55	Dry D	
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If species is missed, all others are incorrect. TOTAL SCORE _____

Revised by Dr. Dean Jousan, Associate Extension Professor, Animal & Dairy Sciences.

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