

Special Rules for Eastern Region Meats Judging

Meat ID

SR. High ID

1. Sr. High members will be asked to identify 30 retail meat cuts.
2. These cuts will come from the American Royal National Meat ID Code List.
3. Each member will be responsible for:
 - a. Specie
 - b. Primal Cut
 - c. Retail Name
 - d. Cookery Method
4. The ID will be broken into 2 classes with 15 samples in each class.
5. Samples will be Printed Slides.
6. ID Classes will be approximately 15 minutes each

JR. High ID

1. JR. High members will be asked to identify 20 retail meat cuts.
2. These cuts will come from the Modified American Royal National Meat ID Code List.
This list has designated specific cuts to be used as Jr. High Cuts.
3. Each member will be responsible for:
 - a. Specie
 - b. Primal Cut
 - c. Retail Name
 - d. Cookery Method
4. The ID will be broken into 2 classes with 10 samples in each class.
5. Samples will be Printed Slides.
6. ID Classes will be approximately 15 minutes each

Judging Class and Reasons

1. JR. High and SR High members will both place two "live" retail meat classes.
2. These classes consist of 4 number samples which are to be placed from best to worst.
3. Some example classes in the past have been:
 - a. Beef Ribeye Steaks
 - b. Beef T-Bone Steaks
 - c. Pork Loin Chops
 - d. Pork Rib Chops
4. Members will have 15 minutes to place both classes and mark and turn in cards.
5. During this 15-minute period, members are permitted to take notes which can be used in answering questions.
6. At the end of the class members will turn their back to the class and answer 5 questions related to the class. Members will be permitted to refer to their notes to answer the questions.
7. Some example questions might be:
 - a. What is the trimmest cut in the class?
 - b. Which cut displays the most marbling?
8. Questions will always be answered with the number of a cut in the class.

American Royal National 4-H Retail Meat Identification Codes

Jr. High Cuts are highlighted in yellow.

Beef Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery	
Brisket	Corned	Moist	B	B	89	M	
	Flat Half, Bnls	Moist	B	B	15	M	
Chuck	Whole, Bnls	Moist	B	B	10	M	
	7-bone Pot-Roast	Moist	B	C	26	M	
	Arm Pot-Roast	Moist	B	C	03	M	
	Arm Pot-Roast, Bnls	Moist	B	C	04	M	
	Blade Roast	Moist	B	C	06	M	
	Eye Roast, Bnls	Dry/Moist	B	C	13	D/M	
	Eye Steak, Bnls	Dry	B	C	45	D	
	Mock Tender Roast	Moist	B	C	20	M	
	Mock Tender Steak	Moist	B	C	48	M	
	Petite Tender	Dry	B	C	21	D	
	Shoulder Pot Roast (Bnls)	Dry/Moist	B	C	29	D/M	
	Top Blade Steak (Flat Iron)	Dry	B	C	58	D	
	Flank	Flank Steak	Dry/Moist	B	D	47	D/M
	Loin	Porterhouse Steak	Dry	B	F	49	D
		T-bone Steak	Dry	B	F	55	D
Tenderloin Roast		Dry	B	F	34	D	
Tenderloin Steak		Dry	B	F	56	D	
Top Loin Steak		Dry	B	F	59	D	
Top Loin Steak, Bnls		Dry	B	F	60	D	
Top Sirloin Cap Steak, Bnls		Dry	B	F	64	D	
Top Sirloin Steak, Bnls Cap Off		Dry	B	F	63	D	
Top Sirloin Steak, Bnls		Dry	B	F	62	D	
Tri Tip Roast		Dry	B	F	40	D	
Plate		Short Ribs	Moist	B	G	28	M
		Skirt Steak, Bnls	D/M	B	G	54	D/M
Rib	Rib Roast	Dry	B	H	22	D	
	Ribeye Roast, Bnls	Dry	B	H	13	D	
	Ribeye Steak, Bnls	Dry	B	H	45	D	
	Ribeye Steak, Lip-On	Dry	B	H	50	D	
Round	Bottom Round Roast	Dry/Moist	B	I	08	D/M	
	Bottom Round Rump Roast	Dry/Moist	B	I	09	D/M	
	Bottom Round Steak	Moist	B	I	43	M	
	Eye Round Roast	Dry/Moist	B	I	14	D/M	
	Eye Round Steak	Dry/Moist	B	I	46	D/M	
	Round Steak	Moist	B	I	51	M	
	Round Steak, Bnls	Moist	B	I	52	M	
	Tip Roast - Cap Off	Dry/Moist	B	I	36	D/M	
	Tip Steak - Cap Off	Dry	B	I	57	D	
	Top Round Roast	Dry	B	I	39	D	
	Top Round Steak	Dry	B	I	61	D	
Various	Beef for Stew	Moist	B	N	82	M	
	Cubed Steak	Dry/Moist	B	N	83	D/M	
	Ground Beef	Dry	B	N	84	D	

Variety Meats	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
	Heart	Dry/Moist	B	M	76	D/M
	Heart	Dry/Moist	L	M	76	D/M
	Heart	Dry/Moist	P	M	76	D/M
	Kidney	Dry/Moist	B	M	77	D/M
	Kidney	Dry/Moist	L	M	77	D/M
	Kidney	Dry/Moist	P	M	77	D/M
	Liver	Dry/Moist	B	M	78	D/M
	Liver	Dry/Moist	L	M	78	D/M
	Liver	Dry/Moist	P	M	78	D/M
	Oxtail	Moist	B	M	79	M
	Tongue	Dry/Moist	B	M	80	D/M
	Tongue	Dry/Moist	L	M	80	D/M
	Tongue	Dry/Moist	P	M	80	D/M
	Tripe	Moist	B	M	81	M

Pork Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery	
Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist	P	E	44	D/M	
	Pork Fresh Ham Rump Portion	Dry/Moist	P	E	25	D/M	
	Pork Fresh Ham Shank Portion	Dry/Moist	P	E	27	D/M	
	Smoked Ham, Bnls	Dry	P	E	91	D	
	Smoked Ham, Center Slice	Dry	P	E	90	D	
	Smoked Ham, Rump Portion	Dry	P	E	96	D	
	Smoked Ham, Shank Portion	Dry	P	E	97	D	
	Tip Roast, Bnls	Dry	P	E	35	D	
	Top Roast, Bnls	Dry	P	E	38	D	
	Loin	Back Ribs	Dry/Moist	P	F	05	D/M
		Blade Chops	Dry/Moist	P	F	66	D/M
		Blade Chops, Bnls	Dry/Moist	P	F	67	D/M
Blade Roast		Dry/Moist	P	F	06	D/M	
Butterflied Chops Bnls		Dry	P	F	68	D	
Center Loin Roast		Dry	P	F	11	D	
Center Rib Roast		Dry	P	F	12	D	
Loin Chops		Dry	P	F	70	D	
Rib Chops		Dry	P	F	71	D	
Sirloin Chops		Dry	P	F	73	D	
Sirloin Cutlets		Dry	P	F	53	D	
Sirloin Roast		Dry	P	F	30	D	
Smoked Pork Loin Chop		Dry	P	F	93	D	
Smoked Pork Loin Rib Chop		Dry	P	F	95	D	
Tenderloin, Whole		Dry	P	F	34	D	
Top Loin Chops	Dry	P	F	74	D		
Top Loin Chops, Bnls	Dry	P	F	75	D		
Top Loin Roast, Bnls	Dry	P	F	37	D		
Shoulder	Arm Picnic, Whole	Dry/Moist	P	J	02	D/M	
	Arm Roast	Dry/Moist	P	J	03	D/M	
	Arm Steak	Dry/Moist	P	J	41	D/M	
	Blade Boston Roast	Dry/Moist	P	J	07	D/M	
	Blade Steak	Dry/Moist	P	J	42	D/M	
Smoked Picnic, Whole	Dry/Moist	P	J	94	D/M		
Side/Belly	Slab Bacon	Dry	P	K	98	D	
	Sliced Bacon	Dry	P	K	99	D	
	Fresh Side	Moist	P	K	17	M	
Spareribs	Pork Spareribs	Dry/Moist	P	L	32	D/M	
Various	Country Style Ribs	Dry/Moist	P	N	69	D/M	
	Ground Pork	Dry	P	N	85	D	
	Hock	Moist	P	N	86	M	
	Pork Cubed Steak	Dry/Moist	P	N	83	D/M	
	Pork Sausage Links	Dry	P	N	87	D	
	Sausage	Dry	P	N	87	D	
	Smoked Pork Hock	Moist	P	N	92	M	

Lamb Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Breast	Ribs (Denver Style)	Dry/Moist	L	A	24	D/M
Leg	American Style Roast	Dry	L	E	01	D
	Center Slice	Dry	L	E	44	D
	Frenched Style Roast	Dry	L	E	16	D
	Leg Roast, Bnls	Dry	L	E	18	D
	Sirloin Chops	Dry	L	E	73	D
	Sirloin Half	Dry	L	E	31	D
Loin	Loin Chops	Dry	L	F	70	D
	Loin Roast	Dry	L	F	19	D
Rib	Rib Chops	Dry	L	H	71	D
	Rib Chops Frenched	Dry	L	H	72	D
	Rib Roast	Dry	L	H	22	D
	Rib Roast, Frenched	Dry	L	H	23	D
Shoulder	Arm Chops	Dry/Moist	L	J	65	D/M
	Blade Chops	Dry/Moist	L	J	66	D/M
	Square Cut	Dry/Moist	L	J	33	D/M
Various	Shank	Moist	L	N	88	M

American Royal National 4-H Retail Meat Identification Codes

Beef Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Brisket	Corned	Moist	B	B	89	M
	Flat Half, Bnls	Moist	B	B	15	M
	Whole, Bnls	Moist	B	B	10	M
Chuck	7-bone Pot-Roast	Moist	B	C	26	M
	Arm Pot-Roast	Moist	B	C	03	M
	Arm Pot-Roast, Bnls	Moist	B	C	04	M
	Blade Roast	Moist	B	C	06	M
	Eye Roast, Bnls	Dry/Moist	B	C	13	D/M
	Eye Steak, Bnls	Dry	B	C	45	D
	Mock Tender Roast	Moist	B	C	20	M
	Mock Tender Steak	Moist	B	C	48	M
	Petite Tender	Dry	B	C	21	D
	Shoulder Pot Roast (Bnls)	Dry/Moist	B	C	29	D/M
Top Blade Steak (Flat Iron)	Dry	B	C	58	D	
Flank	Flank Steak	Dry/Moist	B	D	47	D/M
Loin	Porterhouse Steak	Dry	B	F	49	D
	T-bone Steak	Dry	B	F	55	D
	Tenderloin Roast	Dry	B	F	34	D
	Tenderloin Steak	Dry	B	F	56	D
	Top Loin Steak	Dry	B	F	59	D
	Top Loin Steak, Bnls	Dry	B	F	60	D
	Top Sirloin Cap Steak, Bnls	Dry	B	F	64	D
	Top Sirloin Steak, Bnls Cap Off	Dry	B	F	63	D
	Top Sirloin Steak, Bnls	Dry	B	F	62	D
	Tri Tip Roast	Dry	B	F	40	D
Plate	Short Ribs	Moist	B	G	28	M
	Skirt Steak, Bnls	D/M	B	G	54	D/M
Rib	Rib Roast	Dry	B	H	22	D
	Ribeye Roast, Bnls	Dry	B	H	13	D
	Ribeye Steak, Bnls	Dry	B	H	45	D
	Ribeye Steak, Lip-On	Dry	B	H	50	D
Round	Bottom Round Roast	Dry/Moist	B	I	08	D/M
	Bottom Round Rump Roast	Dry/Moist	B	I	09	D/M
	Bottom Round Steak	Moist	B	I	43	M
	Eye Round Roast	Dry/Moist	B	I	14	D/M
	Eye Round Steak	Dry/Moist	B	I	46	D/M
	Round Steak	Moist	B	I	51	M
	Round Steak, Bnls	Moist	B	I	52	M
	Tip Roast - Cap Off	Dry/Moist	B	I	36	D/M
	Tip Steak - Cap Off	Dry	B	I	57	D
	Top Round Roast	Dry	B	I	39	D
Top Round Steak	Dry	B	I	61	D	
Various	Beef for Stew	Moist	B	N	82	M
	Cubed Steak	Dry/Moist	B	N	83	D/M
	Ground Beef	Dry	B	N	84	D

Variety Meats	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
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	Heart	Dry/Moist	L	M	76	D/M
	Heart	Dry/Moist	P	M	76	D/M
	Kidney	Dry/Moist	B	M	77	D/M
	Kidney	Dry/Moist	L	M	77	D/M
	Kidney	Dry/Moist	P	M	77	D/M
	Liver	Dry/Moist	B	M	78	D/M
	Liver	Dry/Moist	L	M	78	D/M
	Liver	Dry/Moist	P	M	78	D/M
	Oxtail	Moist	B	M	79	M
	Tongue	Dry/Moist	B	M	80	D/M
	Tongue	Dry/Moist	L	M	80	D/M
	Tongue	Dry/Moist	P	M	80	D/M
	Tripe	Moist	B	M	81	M

Pork Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery	
Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist	P	E	44	D/M	
	Pork Fresh Ham Rump Portion	Dry/Moist	P	E	25	D/M	
	Pork Fresh Ham Shank Portion	Dry/Moist	P	E	27	D/M	
	Smoked Ham, Bnls	Dry	P	E	91	D	
	Smoked Ham, Center Slice	Dry	P	E	90	D	
	Smoked Ham, Rump Portion	Dry	P	E	96	D	
	Smoked Ham, Shank Portion	Dry	P	E	97	D	
	Tip Roast, Bnls	Dry	P	E	35	D	
	Top Roast, Bnls	Dry	P	E	38	D	
	Loin	Back Ribs	Dry/Moist	P	F	05	D/M
Blade Chops		Dry/Moist	P	F	66	D/M	
Blade Chops, Bnls		Dry/Moist	P	F	67	D/M	
Blade Roast		Dry/Moist	P	F	06	D/M	
Butterflied Chops Bnls		Dry	P	F	68	D	
Center Loin Roast		Dry	P	F	11	D	
Center Rib Roast		Dry	P	F	12	D	
Loin Chops		Dry	P	F	70	D	
Rib Chops		Dry	P	F	71	D	
Sirloin Chops		Dry	P	F	73	D	
Shoulder	Sirloin Cutlets	Dry	P	F	53	D	
	Sirloin Roast	Dry	P	F	30	D	
	Smoked Pork Loin Chop	Dry	P	F	93	D	
	Smoked Pork Loin Rib Chop	Dry	P	F	95	D	
	Tenderloin, Whole	Dry	P	F	34	D	
	Top Loin Chops	Dry	P	F	74	D	
	Top Loin Chops, Bnls	Dry	P	F	75	D	
	Top Loin Roast, Bnls	Dry	P	F	37	D	
	Arm Picnic, Whole	Dry/Moist	P	J	02	D/M	
	Arm Roast	Dry/Moist	P	J	03	D/M	
Side/Belly	Arm Steak	Dry/Moist	P	J	41	D/M	
	Blade Boston Roast	Dry/Moist	P	J	07	D/M	
	Blade Steak	Dry/Moist	P	J	42	D/M	
	Smoked Picnic, Whole	Dry/Moist	P	J	94	D/M	
	Slab Bacon	Dry	P	K	98	D	
	Sliced Bacon	Dry	P	K	99	D	
	Fresh Side	Moist	P	K	17	M	
	Pork Spareribs	Dry/Moist	P	L	32	D/M	
	Various	Country Style Ribs	Dry/Moist	P	N	69	D/M
		Ground Pork	Dry	P	N	85	D
Hock		Moist	P	N	86	M	
Pork Cubed Steak		Dry/Moist	P	N	83	D/M	
Pork Sausage Links		Dry	P	N	87	D	
Sausage		Dry	P	N	87	D	
Smoked Pork Hock		Moist	P	N	92	M	

Lamb Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Breast	Ribs (Denver Style)	Dry/Moist	L	A	24	D/M
Leg	American Style Roast	Dry	L	E	01	D
	Center Slice	Dry	L	E	44	D
	Frenched Style Roast	Dry	L	E	16	D
	Leg Roast, Bnls	Dry	L	E	18	D
	Sirloin Chops	Dry	L	E	73	D
	Sirloin Half	Dry	L	E	31	D
Loin	Loin Chops	Dry	L	F	70	D
	Loin Roast	Dry	L	F	19	D
Rib	Rib Chops	Dry	L	H	71	D
	Rib Chops Frenched	Dry	L	H	72	D
	Rib Roast	Dry	L	H	22	D
	Rib Roast, Frenched	Dry	L	H	23	D
Shoulder	Arm Chops	Dry/Moist	L	J	65	D/M
	Blade Chops	Dry/Moist	L	J	66	D/M
	Square Cut	Dry/Moist	L	J	33	D/M
Various	Shank	Moist	L	N	88	M