

NAILE Meat Retail Cut Identification

B Beef

P Pork

L Lamb



Contestant Number: _____

- 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 Meats

Roasts/Pot Roasts

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

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)

Variety Meats

- 76 Heart
- 77 Kidney
- 78 Liver
- 79 Oxtail
- 80 Tongue
- 81 Tripe

Various Meats

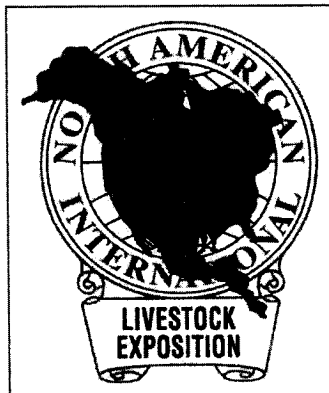
- 82 Beef for Stew
- 83 Cubed Steak
- 84 Ground Beef
- 85 Ground Pork
- 86 Hocks
- 87 Sausage Link/Pattie
- 88 Shank

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

Steaks

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



	1 pt	1 pt	2 pts	4 pts
ID #	Specie	Primal	Retail	Score
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				
13				
14				
15				
Number Incorrect				
	X 1	X 1	X 2	
Points Off				

Total Score: _____

American Royal National 4-H Retail Meat Identification Codes

Beef	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	
	Porterhouse Steak	Dry	B	F	49	D	
Loin	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	
Round	Ribeye Steak, Lip-On	Dry	B	H	50	D	
	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	
Various	Top Round Steak	Dry	B	I	61	D	
	Beef for Stew	Moist	B	N	82	M	
	Cubed Steak	Dry/Moist	B	N	83	D/M	
	Ground Beef	Dry	B	N	84	D	

Pork	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	
Country Style Ribs		Dry/Moist	P	F	69	D/M	
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	
	Arm Steak	Dry/Moist	P	J	41	D/M	
Side/Belly	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	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	

Variety Meats	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Variety Meats	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

Lamb	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery	
Lamb	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
	Loin	Leg Roast, Bnls	Dry	L	E	18	D
		Sirloin Chops	Dry	L	E	73	D
		Sirloin Half	Dry	L	E	31	D
	Rib	Loin Chops	Dry	L	F	70	D
		Loin Roast	Dry	L	F	19	D
		Rib Chops	Dry	L	H	71	D
	Shoulder	Rib Chops Frenched	Dry	L	H	72	D
Rib Roast		Dry	L	H	22	D	
Rib Roast, Frenched		Dry	L	H	23	D	
Various	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	
Shank	Moist	L	N	88	M		