



North Dakota 4-H Meat Judging
2018 - Junior division

Species	Abb. Species	Primal	Primal Cut letter from scan card	Retail Cut	Cookery	Abb. Cooking Method	Retail #
Beef	B	Brisket	B	Brisket, Corned	Moist	M	89
Beef	B	Chuck	C	7-Bone Roast	Moist	M	26
Beef	B	Flank	D	Flank Steak	Dry/Moist	D/M	47
Beef	B	Loin	F	T-Bone Steak	Dry	D/M	55
Beef	B	Plate	G	Short Ribs	Moist	M	28
Beef	B	Rib	H	Eye Steak (Bnls)	Dry	D	45
Beef	B	Round	I	Round Steak	Moist	M	51
Beef	B	Various	N	Ground Beef	Dry	D	84
Pork	P	Ham/Leg	E	Smoked Cured, Center Slice	Dry	D	90
Pork	P	Loin	F	Butterflied Chop, Bnls	Dry	D	68
Pork	P	Loin	F	Loin Chop	Dry	D	70
Pork	P	Shoulder	J	Arm Roast	Dry/Moist	D/M	3
Pork	P	Side	K	Sliced Bacon	Dry	D	99
Pork	P	Spareribs	L	Spareribs	Dry/Moist	D/M	32
Pork	P	Various	N	Pork Sausage Links	Dry	D	87
Lamb	L	Leg	E	Frenched Style Roast	Dry	D	16
Lamb	L	Loin	F	Loin Chops	Dry	D	70
Lamb	L	Rib	H	Rib Roast (Frenched)	Dry	D	23
Beef	B	Variety	M	Heart	Dry/Moist	D/M	76
Pork	P	Variety	M	Tongue	Dry/Moist	D/M	80