



North Dakota State 4-H Meat Judging
2018 - Intermediate 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	Brisket	B	Brisket Whole, Bnls	Moist	M	10
Beef	B	Chuck	C	7-Bone Roast	Moist	M	26
Beef	B	Chuck	C	Arm Pot-Roast	Moist	M	3
Beef	B	Chuck	C	Blade Roast	Moist	M	6
Beef	B	Chuck	C	Mock Tender Roast	Moist	M	20
Beef	B	Chuck	C	Mock Tender Steak	Moist	M	48
Beef	B	Chuck	C	Petite Tender	Dry	D	21
Beef	B	Flank	D	Flank Steak	Dry/Moist	D/M	47
Beef	B	Loin	F	Porterhouse Steak	Dry	D	49
Beef	B	Loin	F	T-Bone Steak	Dry	D	55
Beef	B	Loin	F	Tenderloin Steak	Dry	D	56
Beef	B	Loin	F	Top Loin Steak	Dry	D	59
Beef	B	Loin	F	Top Sirloin Steak, Bnls	Dry	D	62
Beef	B	Plate	G	Short Ribs	Moist	M	28
Beef	B	Rib	H	Rib Roast	Dry	D	22
Beef	B	Rib	H	Eye Roast, Bnls	Dry	D	13
Beef	B	Rib	H	Eye Steak, Bnls	Dry	D	45
Beef	B	Round	I	Bottom Round Roast, Bnls	Dry/Moist	D/M	8
Beef	B	Round	I	Eye Round Roast	Dry/Moist	D/M	14
Beef	B	Round	I	Eye Round Steak	Dry/Moist	D/M	46
Beef	B	Round	I	Round Steak	Moist	M	51
Beef	B	Round	I	Tip Cap Off Roast	Dry/Moist	D/M	36
Beef	B	Various	N	Beef for Stew	Moist	M	82
Beef	B	Various	N	Cube Steak	Dry/Moist	D/M	83
Beef	B	Various	N	Ground Beef	Dry		84
Pork	P	Ham/Leg	E	Smoked Cured, Center Slice	Dry	D	90
Pork	P	Ham/Leg	E	Smoked Cured, Rump Portion	Dry	D	96
Pork	P	Ham/Leg	E	Smoked Cured, Shank Portion	Dry	D	97
Pork	P	Loin	F	Back Ribs	Dry/Moist	D/M	5
Pork	P	Loin	F	Blade Chop	Dry/Moist	D/M	66
Pork	P	Loin	F	Butterflied Chop	Dry	D	68
Pork	P	Loin	F	Center Loin Roast	Dry	D	11
Pork	P	Loin	F	Center Rib Roast	Dry	D	12
Pork	P	Loin	F	Loin Chop	Dry	D	70
Pork	P	Loin	F	Sirloin Chop	Dry	D	73
Pork	P	Loin	F	Sirloin Roast	Dry	D	30
Pork	P	Loin	F	Tenderloin, Whole	Dry	D	34
Pork	P	Shoulder	J	Arm Picnic	Dry/Moist	D/M	2
Pork	P	Shoulder	J	Arm Roast	Dry/Moist	D/M	3
Pork	P	Shoulder	J	Blade Boston	Dry/Moist	D/M	7



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Pork	P	Side/Belly	K	Slab Bacon	Dry	D	98
Pork	P	Side/Belly	K	Sliced Bacon	Dry	D	99
Pork	P	Side/Belly	K	Fresh Side	Moist	M	17
Pork	P	Spareribs	L	Spareribs	Dry/Moist	D/M	32
Pork	P	Various	N	Country Style Ribs	Dry/Moist	D/M	69
Pork	P	Various	N	Pork Sausage Links	Dry	D	87
Pork	P	Various	N	Smoked Pork Hock	Moist	M	92
Lamb	L	Leg	E	American Style Roast	Dry	D	1
Lamb	L	Leg	E	Center Slice	Dry	D	44
Lamb	L	Leg	E	Frenched Style Roast	Dry	D	16
Lamb	L	Loin	F	Loin Chop	Dry	D	70
Lamb	L	Loin	F	Loin Roast	Dry	D	19
Lamb	L	Rib	H	Rib Chop	Dry	D	71
Lamb	L	Rib	H	Rib Roast, Frenched	Dry	D	23
Lamb	L	Shoulder	J	Arm Chop	Dry/Moist	D/M	65
Beef	B	Variety	M	Heart	Dry/Moist	D/M	76
Lamb	L	Variety	M	Kidney	Dry/Moist	D/M	77
Pork	P	Variety	M	Liver	Dry/Moist	D/M	78
Pork	P	Variety	M	Tongue	Dry/Moist	D/M	80