

Class 7 Name_____

Contestant No._____

MEAT CUT IDENTIFICATION

Beef

1_____ A. Eye Round Steak N. Butterflied Loin Chop

2_____ B. Short Ribs O. Sirloin Chop

3_____ C. Flank Steak P. Baby Back Ribs

4_____ D. Top Round Roast Q. Should Blade Steak

5_____ E. Rib Steak

6_____ F. Ribeye Steak R. Frenched Style Leg Roast

7_____ G. New York Strip Steak S. Shank

8_____ H. T-Bone Steak T. Rib Chop

9_____ I. Porterhouse Steak U. Loin Chop

10_____ **Pork** V. Sirloin Chop

J. Hock W. Shoulder Chop

K. Spareribs X. Tied Boneless Leg Roast

L. Loin Chop Y. Leg Center Slice

M. Picnic Z. Double Loin Chop

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