

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

Lamb

- 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

Pork

- 10_____ 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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