NEW MEXICO 4-H
MEATS IDENTIFICATION CONTEST

1. Eligibility

    A. Read general rules.
    B. Two teams per county or a maximum of eight participants

2. Procedures

A. Thirty retail cuts of beef, pork, and lamb (fresh, processed or variety meats) will be used in the identification phase of the contest. Contestant must use numbers and letters from the right hand side of score sheet.
B. Participants will be given fifteen minutes per placing class and two 15 minute periods will be allowed for identifying the 30 retail cuts.
C. Contestants will place one class of retail cuts and one class of wholesale cuts. Oral reasons will be given on each class. Reasons class or classes to be determined by the judges or the superintendent.
  One retail cut placing/reason class shall be selected from among the following:
- Beef Rib, Rib Steak, Lip-on
- Beef Rib, Ribeye Steak
- Beef Loin, T-Bone/Porterhouse Steak
- Beef Loin, Top Loin Steak, Boneless
- Beef Loin, Top Sirloin Steak, Boneless
- Pork Shoulder, Blade Steak
- Pork Loin, Blade Chop
- Pork Loin, Blade Roast
- Pork Loin, Rib Chop
- Pork Loin, Loin Chop
- Pork Ham, Smoked Center Slice

One Wholesale/Primal-Subprimal class from the following list.
- Beef Ribs
- Beef Short Loins, Short-Cut
- Beef Strip Loins, Bnls
- Pork Fresh Hams
- Pork Shoulder Boston Butts, Bone-In
- Pork Loins

D. Participants must provide their own clean frock, hardhat and pencils.
E. Contestants will not be permitted to handle or touch cuts or lean cut surfaces.
F. While judging, participants shall not talk to anyone except group leaders or the contest superintendent. Contestants may be disqualified for talking.
G. Ties will be broken by total reasons score, thereafter identification.

3. Scoring

        Placing

	Retail class	50 points
	Wholesale class	50 points
Reasons		
	Retail class	50 points
	Wholesale class	50 points

Identify 30 retail cuts – beef, pork and lamb; fresh, processed or variety

A. Name of species at two points each	60 points possible
B. Name of primal cut at three points each	90 points possible
C. Name of retail cut at four points each	120 points possible
D. Recommended cookery method at one point each	30points possible
Total identification score possible	300 points

4. References

A. Retail cuts and names shall be among those found in the Uniform Meat Identity Standards (1996 Edition).

B. The "Meat Evaluation Handbook" (2001 Edition) will be used by the Judges as a guide in selecting and placing the various classes.

C. Study materials are available from several sources. For the latest suggested list, contact:

        American Meat Science Association
        Phone: (800) 517-AMSA
        www.meatjudging.org

5. Awards

A. First through fifth place ribbons will be awarded to team members and high point individuals. Medals will go to the first place team members. A plaque will go to the high point individual.
B. The winning team may participate at the National Meats Judging Contest.
C. National contest age requirements: Contestant must be 14 – 18 years old as of January 1 in the year they compete.
    1st Place Team – American Royal – Kansas City, MO
    2nd Place Team – Western 4-H Roundup – Denver, CO