

Official

2013 National FFA Meats CDE Contest

Retail ID

Cut No.	Species	Primal	Retail	Cookery
1	L	Various	Shank	M
2	P	Shoulder	Arm Roast	D/M
3	P	Various	Hock	M
4	P	Various	Ground Pork	D
5	L	Leg	Frenched Style Roast	D
6	P	Shoulder	Blade Boston Roast	D/M
7	B	Round	Eye Round Stk	D/M
8	L	Rib	Rib Roast	D
9	B	Variety	Tripe	M
10	P	Various	Pork Sausage Links	D
11	P	Ham/Leg	Smoked Ham, Bnls	D
12	P	Loin	Rib Chops	D
13	B	Round	Eye Round Rst	D/M
14	B	Loin	Tenderloin Stk	D
15	B	Rib	Rib Roast	D
16	P	Loin	Sirloin Cutlets	D
17	B	Round	Bottom Round Rst Bnls	D/M
18	B	Various	Beef Stew	M
19	L	Leg	Sirloin Chops	D
20	P	Loin	Tenderloin, whole	D
21	B	Chuck	Top Blade bnls Stk (Flat Iron)	D
22	B	Flank	Flank Steak	D/M
23	P	Shoulder	Blade Steak	D/M
24	B	Loin	Porterhouse Steak	D
25	B	Chuck	Eye Steak, Bnls	D
26	L	Rib	Rib Chops Frenched	D
27	P	Spareribs	Pork Spareribs	D/M
28	P	Loin	Butterflied Chops Bnls	D
29	L	Loin	Loin Chops	D
30	B	Plate	Skirt Stk, Bnls	D/M