

December 20,2024

MEMO TO: CEA-Rolling Plains of District 3

FROM: 
Seth Hall
Extension Program Specialist 4-H

SUBJECT: 2025 ROLLING PLAINS DISTRICT 3 4-H MEAT JUDGING CONTEST

The District 3 Meat Judging Contest will be held on Thursday, April 17th at 1pm at the **Gordon W. Davis Meats Laboratory at Texas Tech University in Lubbock, Texas**. The registration fee for the 4-H contest is \$20 per participant. Registration will be open on 4-H Online Jan 1st – April 4th.

Late registration will be open from April 5th – April 11th for an additional fee of \$25.00.

After this time no more, late registration will be accepted. You will NOT be able to register or pay the day of the contest for the District 4-H Contest.

Age Divisions:

Junior –Grades 3, 4, 5

Intermediate-Grades 6, 7, 8

Senior-Grades 9, 10, 11, 12

*****Note Implemented 2024 contest. Contest Changes In Bold*****

Juniors 4-6 placing classes, 15 Retail ID, & 5 Questions from 1-2 of the placing classes.

Intermediates/Seniors 4-6 placing classes, 30-40 retail cuts for identification. 3 sets of reasons.

Each county with teams will need to have agents and or volunteer leaders on hand to serve as group leaders and tabulators.

11708 HWY 70 South
PO Box 2159
Vernon, TX 76385-2159
Tel. 940.552.9941
Fax. 940-553.4657
<http://d34-h.tamu.edu>

The members of Texas A&M AgriLife will provide equal opportunities in programs and activities, education, and employment to all persons regardless of race, color, sex, religion, national origin, age, disability, genetic information, veteran status, sexual orientation or gender identity and will strive to achieve full and equal employment opportunity throughout Texas A&M AgriLife. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating

***Meats Contestants / Coaches/ Agents -**

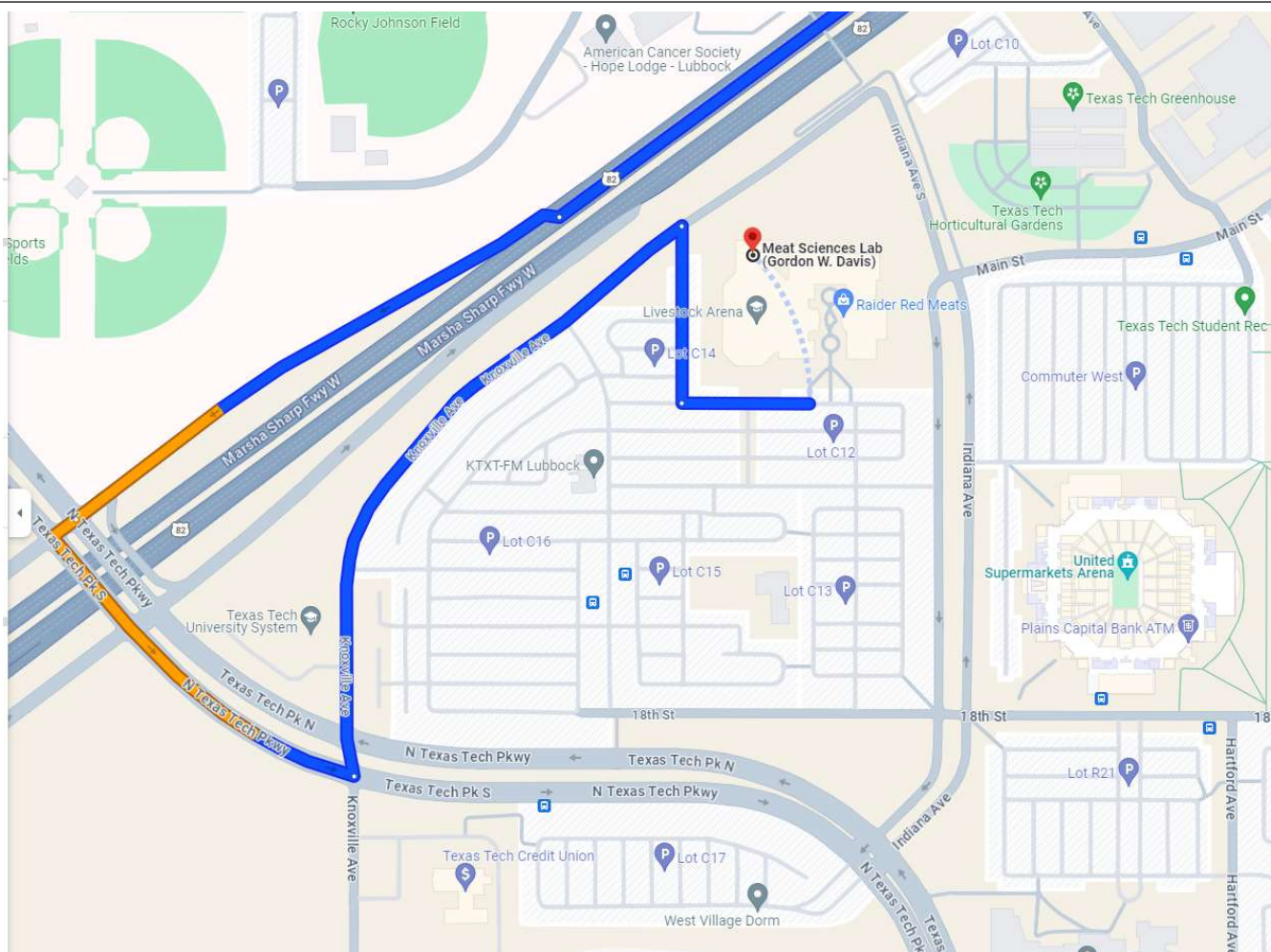
Due to HACCP regulations -bump caps, hair nets, and clean frocks are required to enter the Meats Lab.

Texas Department of Health (TDH) officials may be on site during the contest.

All decisions made by the committee regarding issues/incidents during the contest are final.

Participants with disabilities. If you need any type of accommodation to participate in this program or have questions about the physical access provided, please contact your County Agent by April 4th. County Agents will submit accommodation requests to the District Office for consideration of the contest committee

The map below indicates the location of **Gordon W. Davis Meat Laboratory, Lubbock, TX 79409.**



Meat Identification - Retail Cuts

ID #	Species	Primal	Retail		Cookery	Species		
			First Digit	Second Digit		B Beef	P Pork	L Lamb
1	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	B Beef	P Pork	L Lamb
Primal Cuts								
2	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	A Breast	H Rib or Rack	
3	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	B Brisket	I Round	
4	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	C Chuck	J Shoulder	
5	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	D Flank	K Side (Belly)	
6	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	E Ham or Leg	L Spareribs	
7	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	F Loin	M Variety Meats	
8	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	G Plate	N Various Meats	
Retail Cuts								
Roasts/Pot Roasts						Chops		
9	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	01 American Style	65 Arm Chop	
10	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	02 Arm Picnic	66 Blade Chop	
11	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	03 Arm Roast	67 Blade Chop (Bnls)	
12	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	04 Arm Roast (Bnls)	68 Butterflied Chop (Bnls)	
13	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	05 Back Ribs	69 Country Style Ribs	
14	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	06 Blade Roast	70 Loin Chop	
15	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	07 Blade Boston	71 Rib Chop	
16	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	08 Bottom Round Roast (Bnls)	72 Rib Chop (Frenched)	
17	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	09 Bottom Round Rump Roast (Bnls)	73 Sirloin Chop	
18	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	10 Brisket, Whole (Bnls)	74 Top Loin Chop	
19	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	11 Center Loin Roast	75 Top Loin Chop (Bnls)	
20	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	12 Center Rib Roast	Variety Meats	
21	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	13 Eye Roast (Bnls)	76 Heart	
22	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	14 Eye Round Roast	77 Kidney	
23	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	15 Flat Half (Bnls)	78 Liver	
24	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	16 Frenched Style	79 Oxtail	
25	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	17 Fresh Side	80 Tongue	
26	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	18 Leg Roast (Bnls)	81 Tripe	
27	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	19 Loin Roast	Variety Meats	
28	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	20 Mock Tender Roast	82 Beef for Stew	
29	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	21 Petite Tender	83 Cubed Steak	
30	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	22 Rib Roast	84 Ground Beef	
31	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	23 Rib Roast (Frenched)	85 Ground Pork	
32	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	24 Ribs (Denver Style)	86 Hocks	
33	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	25 Rump Portion	87 Sausage Link/Pattie	
34	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	26 Seven (7) Bone Roast	88 Shank	
35	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	27 Shank Portion	Smoked/Cured	
36	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	28 Short Ribs	89 Brisket, Corned	
37	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	29 Shoulder Roast (Bnls)	90 Center Slice	
38	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	30 Sirloin Roast	91 Ham (Bnls)	
39	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	31 Sirloin Half	92 Hocks	
40	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	32 Spareribs	93 Loin Chop	
41	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	33 Square Cut (Whole)	94 Picnic (Whole)	
42	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	34 Tenderloin (Whole)	95 Rib Chop	
43	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	35 Tip Roast (Bnls)	96 Rump Portion	
44	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	36 Tip, Cap Off Roast	97 Shank Portion	
45	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	37 Top Loin Roast (Bnls)	98 Slab Bacon	
46	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	38 Top Roast (Bnls)	99 Sliced Bacon	
47	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	39 Top Round Roast		
48	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	40 Tri-Tip Roast		
Steaks								
49	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	41 Arm Steak		
50	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	42 Blade Steak		
51	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	43 Bottom Round Steak		
52	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	44 Center Slice		
53	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	45 Eye Steak (Bnls)		
54	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	46 Eye Round Steak		
55	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	47 Flank Steak		
56	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	48 Mock Tender Steak		
57	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	49 Porterhouse Steak		
58	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	50 Ribeye, Lip-On Steak		
59	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	51 Round Steak		
60	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	52 Round Steak (Bnls)		
61	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	53 Sirloin Cutlets		
62	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	54 Skirt Steak (Bnls)		
63	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	55 T-Bone Steak		
64	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	56 Tenderloin Steak		
65	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	57 Tip, Cap Off Steak		
66	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	58 Top Blade (Bnls) Flat Iron Steak		
67	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	59 Top Loin Steak		
68	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	60 Top Loin (Bnls) Steak		
69	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	61 Top Round Steak		
70	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	62 Top Sirloin Steak (Bnls)		
71	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	63 Top Sirloin Cap Off Steak (Bnls)		
72	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	64 Top Sirloin Cap Steak (Bnls)		
Cookery Methods								
73	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	D Dry Heat		
74	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	M Moist Heat		
75	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	D/M Dry or Moist Heat		