### Beef Primal Retail Cut Name | Cookery Method | Speck | Primal | Name | Cookery
--- | --- | --- | --- | --- | ---
Brisket | Corned | Moist | B | B | 89 | M
Flat Half, Bnls | Moist | B | B | 15 | M
Whole, Bnls | Moist | B | B | 10 | M
Chuck | 7-bone Pot-Roast | Moist | B | C | 26 | M
Arm Pot-Roast | Moist | B | C | 03 | M
Arm Pot-Roast, Bnls | Moist | B | C | 04 | M
Blade Roast | Moist | B | C | 06 | M
Eye Roast, Bnls | Dry/Moist | B | C | 13 | D/M
Eye Steak | Dry | B | C | 45 | D
Mock Tender Roast | Moist | B | C | 20 | M
Mock Tender Steak | Moist | B | C | 48 | M
Petite Tender | Dry | B | C | 21 | D
Shoulder Pot Roast (Bnls) | Dry/Moist | B | C | 29 | D/M
Top Blade Steak (Flat Iron) | Dry | B | C | 58 | D
Flank | Flank Steak | Dry/Moist | B | D | 47 | D/M
Loin | Porterhouse Steak | Dry | B | F | 49 | D
T-bone Steak | Dry | B | F | 55 | D
Tenderloin Roast | Dry | B | F | 34 | D
Tenderloin Steak | Dry | B | F | 56 | D
Top Loin Steak | Dry | B | F | 59 | D
Top Loin Steak, Bnls | Dry | B | F | 60 | D
Top Sirloin Cap Steak, Bnls | Dry | B | F | 64 | D
Top Sirloin Steak, Bnls Cap Off | Dry | B | F | 63 | D
Top Sirloin Steak, Bnls | Dry | B | F | 62 | D
Tri Tip Roast | Dry | B | F | 40 | D
Plate | Short Ribs | Moist | B | G | 28 | M
Skirt Steak, Bnls | D/M | B | G | 54 | D/M
Rib | Rib Roast | Dry | B | H | 22 | D
Ribeye Roast, Bnls | Dry | B | H | 13 | D
Ribeye Steak, Bnls | Dry | B | H | 45 | D
Round | Bottom Round Roast | Dry/Moist | B | I | 08 | D/M
Bottom Round Rump Roast | Dry/Moist | B | I | 09 | D/M
Bottom Round Steak | Moist | B | I | 43 | M
Eye Round Roast | Dry/Moist | B | I | 14 | D/M
Eye Round Steak | Dry/Moist | B | I | 46 | D/M
Round Steak | Moist | B | I | 51 | M
Round Steak, Bnls | Moist | B | I | 52 | M
Tip Roast - Cap Off | Dry/Moist | B | I | 36 | D/M
Tip Steak - Cap Off | Dry | B | I | 57 | D
Top Round Roast | Dry | B | I | 39 | D
Top Round Steak | Dry | B | I | 61 | D
Various | Beef for Stew | Moist | B | N | 82 | D
Cubed Steak | Dry/Moist | B | N | 83 | D/M
Ground Beef | Dry | B | N | 84 | D

### Pork Primal Retail Cut Name | Cookery Method | Speck | Primal | Name | Cookery
--- | --- | --- | --- | --- | ---
Ham/Leg | Pork Fresh Ham Center Slice | Dry/Moist | P | E | 44 | D/M
Pork Fresh Ham Rump Portion | Dry/Moist | P | E | 25 | D/M
Pork Fresh Ham Shank Portion | Dry/Moist | P | E | 27 | D/M
Smoked Ham, Bnls | Dry | P | E | 91 | D
Smoked Ham, Center Slice | Dry | P | E | 90 | D
Smoked Ham, Rump Portion | Dry | P | E | 96 | D
Smoked Ham, Shank Portion | Dry | P | E | 97 | D
Tip Roast, Bnls | Dry | P | E | 35 | D
Top Roast, Bnls | Dry | P | E | 38 | D
Loin | Back Ribs | Dry/Moist | P | F | 05 | D/M
Blade Chops | Dry/Moist | P | F | 66 | D/M
Blade Chops, Bnls | Dry/Moist | P | F | 67 | D/M
Blade Roast | Dry/Moist | P | F | 06 | D/M
Butterflied Chops Bnls | Dry | P | F | 68 | D
Center Loin Roast | Dry | P | F | 11 | D
Center Rib Roast | Dry | P | F | 12 | D
Loin Chops | Dry | P | F | 70 | D
Rib Chops | Dry | P | F | 71 | D
Sirloin Chops | Dry | P | F | 73 | D
Sirloin Cutlets | Dry | P | F | 53 | D
Sirloin Roast | Dry | P | F | 30 | D
Smoked Pork Loin Chop | Dry | P | F | 95 | D
Smoked Pork Loin Rib Chop | Dry | P | F | 95 | D
Tenderloin, Whole | Dry | P | F | 34 | D
Top Loin Chops | Dry | P | F | 74 | D
Top Loin Chops, Bnls | Dry | P | F | 75 | D
Top Loin Roast, Bnls | Dry | P | F | 37 | D
Shoulder | Arm Picnic, Whole | Dry/Moist | P | J | 02 | D/M
Arm Roast | Dry/Moist | P | J | 03 | D/M
Arm Steak | Dry/Moist | P | J | 41 | D/M
Blade Boston Roast | Dry/Moist | P | J | 07 | D/M
Blade Steak | Dry/Moist | P | J | 42 | D/M
Smoked Picnic, Whole | Dry/Moist | P | J | 94 | D/M
Side/Belly | Slab Bacon | Dry | P | K | 98 | D
Sliced Bacon | Dry | P | K | 99 | D
Fresh Side | Moist | P | K | 17 | M
Spareribs | Pork Spareribs | Dry/Moist | P | L | 32 | D/M
Various | Country Style Ribs | Dry/Moist | P | N | 69 | D/M
Ground Pork | Dry | P | N | 85 | D
Hock | Moist | P | N | 86 | M
Pork Cubed Steak | Dry/Moist | P | N | 83 | D/M
Pork Sausage Links | Dry | P | N | 87 | D
Sausage | Dry | P | N | 87 | D
Smoked Pork Hock | Moist | P | N | 92 | M

### Lamb Primal Retail Cut Name | Cookery Method | Speck | Primal | Name | Cookery
--- | --- | --- | --- | --- | ---
Breast | Ribs (Denver Style) | Dry/Moist | L | A | 24 | D/M
Leg | American Style Roast | Dry | L | E | 01 | D
Center Slice | Dry | L | E | 44 | D
Frenched Style Roast | Dry | L | E | 16 | D
Leg Roast, Bnls | Dry | L | E | 18 | D
Sirloin Chops | Dry | L | E | 73 | D
Sirloin Half | Dry | L | E | 31 | D
Loin | Loin Chops | Dry | L | F | 70 | D
Loin Roast | Dry | L | F | 19 | D
Rib | Rib Chops | Dry | L | H | 71 | D
Rib Chops Frenched | Dry | L | H | 72 | D
Rib Roast | Dry | L | H | 22 | D
Rib Roast, Frenched | Dry | L | H | 23 | D
Shoulder | Arm Chops | Dry/Moist | L | J | 65 | D/M
Blade Chops | Dry/Moist | L | J | 66 | D/M
Square Cut | Dry/Moist | L | J | 33 | D/M
Various | Shank | Moist | L | N | 88 | M

Revised For 2017 Contest