Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_

 **Retail Meat Prices Activity**

This homework assignment will teach you about the retail prices of meat. These questions can be answered by visiting a grocery store or retail butcher.

**Beef**

1. What is the most expensive cut of meat per pound?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
	1. What primal cut did it originate from?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. What is the least expensive cut of meat per pound?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
	1. What primal cut did it originate from?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Pork**

1. What is the most expensive cut of meat per pound?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
	1. What primal cut did it originate from?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. What is the least expensive cut of meat per pound?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
	1. What primal cut did it originate from?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Lamb**

1. What is the most expensive cut of meat per pound?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
	1. What primal cut did it originate from?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. What is the least expensive cut of meat per pound?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
	1. What primal cut did it originate from?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Summary**

1) Which primal cuts provide the most valuable cuts of meat?

a. How should this effect how a livestock producer chooses their breeding stock?

|  |  |  |
| --- | --- | --- |
| **Pork** | **Beef** | **Lamb** |
| **Ham**Beef | Rump Portion | **Brisket** | Brisket, Whole | **Breast** | Riblets |
|  | Shank Portion |  | Brisket, Corned |  | Breast |
|  | Center Slice |  | Flat Half (boneless) | **Leg** | American Style Roast |
| **Loin** | Back Ribs |  | Point Half (boneless) |  | Center Slice |
|  | Blade Chop | **Chuck** | Arm Roast or Steak |  | Frenched Style Roast |
|  | Blade Roast |  | Arm Pot Roast (bnls) |  | Sirloin Chop |
|  | Butterfly Chop |  | Arm Steak (bnls) |  | Sirloin Half |
|  | Center Loin Roast |  | Blade Roast or steak |  | Shank Portion |
|  | Center Rib Roast |  | Chuck Eye Roast | **Rib** | Rib Chop |
|  | Country Style Ribs |  | Mock Tender Roast or steak |  | Loin Chop |
|  | Loin Chop |  | Seven Bone Roast or steak |  | Loin Roast |
|  | Rib Chop |  | Top Blade Steak | **Shoulder** | Arm Chop |
|  | Sirloin Chop | **Flank**  | Flank Steak |  | Blade Chop |
|  | Sirloin Cutlets | **Loin** | Porterhouse Steak |  | Neck Slice |
|  | Sirloin Roast |  | Sirloin Steak |  | Shoulder |
|  | Tenderloin Roast |  | T Bone Steak |  | Square Cut |
|  | Top Loin Chop or Roast |  | Tenderloin Roast or Steak |  | Square Cut |
|  | Top Loin Double Roast |  | Top Loin Steak |
| **Shoulder** | Arm Picnic or roast |  | Top Loin Steak |
|  | Arm Steak |  | Top Sirloin Steak |
|  | Blade Boston | **Plate** | Short Ribs |
|  | Blade Steak |  | Skirt Steak |
| **Side** | Bacon | **Rib** | Eye Roast/Steak |
| **Various** | Ground Sausage |  | Large End Roast or Steak |
|  | Sausage Links |  | Small End Roast or Steak |
|  |  | **Round** | Bottom Round Roast or Steak |
|  |  |  | Eye Round Roast or Steak |
|  |  |  | Tip Roast or Steak |
|  |  |  | Top Round Steak |
|  |  | **Shank** | Cross Cuts |
|  |  | **Various** | Beef for Stew |
|  |  |  | Cube Steak |
|  |  |  | Ground Beef |

\*\*Note: This list of meat cuts is just a guide and is not complete. Some retail names may be slightly different, but should be similar enough to match them