Oregon 4-H
Meat Animal Wholesale Cuts Series

This series of crossword puzzle teaching aids is designed to be used by the 4-H leader when teaching about wholesale cuts from beef, sheep, and swine. Leaders are encouraged to make copies of the puzzles when teaching youth.
Wholesale Cuts of Beef

The numbers on the carcass refer to retail cuts.
Retail Cuts of Beef—Where they come from and how to cook them

Boneless chuck eye roast*  Chuck short ribs  Blade roast or steak
Boneless shoulder pot-roast or steak  Cross rib pot-roast  Arm pot-roast or steak

Top loin steak  T-bone steak  Rib steak, boneless
Rib eye (Delmonico) roast or steak

Pin bone sirloin steak  Porterhouse steak  Flat bone sirloin steak
Boneless top loin steak  Tenderloin (filet mignon) steak or roast (also from Sirloin 1a)
Wedge bone sirloin steak

Round steak  Top round steak*  Rolled rump*
Bottom round roast or steak*  Eye of round*
Cubed steak*

Beef for stew (also from other cuts)

**May be roasted, broiled, panbroiled, or panfried from high-quality beef.

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2% of carcass is waste.
Wholesale Cuts of Lamb

The numbers on the carcass refer to retail cuts.
Retail Cuts of Lamb—Where they come from and how to cook them

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*Lamb for stew or grinding may be made from any cut.
**Kabobs or cube steaks may be made from any thick, solid piece of boneless lamb.
Wholesale Cuts of Pork

The numbers on the carcass refer to retail cuts.
Retail Cuts of Pork—Where they come from and how to cook them

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*May be made from Boston shoulder, picnic shoulder, loin, or leg.