



2022
APPLICATION
Due April 1, 2022

Name _____

1. Email _____
2. Phone _____
3. Mailing Address _____

4. Date of Birth _____
5. Business/Organization Name _____
6. Social Media Handles (if any)
 - a. Twitter _____
 - b. Instagram _____
 - c. Facebook _____
7. Why did you become a butcher/meat cutter?

8. Tell us about your personal butchery/cutting style.

9. What makes you the best beef butcher/meat cutter?

10. If a vegan or vegetarian consumer asked why you are a butcher, what would you tell them?

11. If a consumer was on the fence about eating meat, what would you tell them to encourage them to include meat in their diet?

12. What's the best piece of advice or tip you've received in your time as a butcher?

Beef Quiz - *(Take your time on this, your score from this quiz will make up 5% of your final score if you are selected as a finalist. Feel free to look up any answers online!)*

1. What is the purpose of aging beef? What are the differences between the two types of aging?
2. The **rump bone**, found at the floor of the pelvis in cattle is also commonly referred to as WHAT bone?
3. How do you determine carcass shrink? (WRITE IN ANSWER)
4. What are dark cutters and what are they caused by? (WRITE IN ANSWER)
5. Which nutrient supplied by beef is most likely to be missing from American diets?
6. What are three factors that determine quality grades?

It's time to talk **beef chuck**. If you are selected to be one of the 10 finalists to participate in the live beef butcher contest at the PAMP conference, you will be asked to break down a beef chuck roll sub primal and merchandise it into innovative beef cuts. (Feel free to look up any answers online!)

7. What are the innovative cuts that can be cut from the chuck roll?
8. This muscle is one of the more tender muscles in the beef chuck and the entire carcass and is located directly underneath the shoulder blade bone. (WRITE IN ANSWER)
9. Name the 8 main muscles found in the chuck roll. (WRITE IN ANSWER)

10. What two cuts can be merchandised from the Under Blade portion of the Chuck Roll?

11. The Chuck Eye Steak is sometimes referred to as the “_____”

Please return this application to Samantha Augustine by **April 1, 2022**

Northeast Beef Promotion Initiative
205 South Juliana Street, Bedford, PA 15522
Email: saugustine@pabeef.org
Fax: 814-623-6531

IMPORTANT DETAILS TO KNOW:

1. You will be notified on or by **April 8th, 2022** regarding the status of your application.
2. If you are selected as one of the 10 finalists, you will be **expected** to compete in the LIVE beef butcher contest **on May 12, 2022, at 12:00 pm** at the Penn State Meat's Lab. A boxed beef lunch will be provided.
3. If you know now that you will not be able to participate in the live contest if selected, please do not apply.
4. The contest awards ceremony will take place at the Awards Dinner & Auction on **Saturday, May 14th from 6:00pm – 9:00pm**. Please plan to attend this dinner if you are selected as a finalist. As a finalist, you will receive a complimentary ticket for dinner.

