



2024
APPLICATION
Due April 19, 2024

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. How many years of experience do you have in the industry? _____

8. Why did you become a butcher/meat cutter?

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

10. What makes you the best or most talented butcher/meat cutter?

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

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

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

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 meat? What are the differences between the two types of aging? (WRITE IN ANSWER)
2. The **rump bone**, found at the floor of the pelvis in cattle is also commonly referred to as WHAT bone? (WRITE IN ANSWER)
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 and pork that is most likely to be missing from American diets? (WRITE IN ANSWER)
6. What are three factors that determine quality grades? (WRITE IN ANSWER)

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

7. What are the innovative cuts that can be cut from the Top Round?
8. How many certified lean by USDA beef cuts come from the Top Round. (WRITE IN ANSWER)
9. In 2022, what percentage of evaluated pork graded color grade 3 or better? (WRITE IN ANSWER)
10. What is the USDA recommended safe cooking temperature for internal pork cuts? (WRITE IN ANSWER)

Please return this application to Samantha Augustine by **April 19, 2024**

Northeast Beef Promotion Initiative
205 South Juliana Street, Bedford, PA 15522
Email: saugustine@pabeef.org
Fax: 814-623-6531
Call: 814-623-2698

IMPORTANT DETAILS TO KNOW:

1. You will be notified once we receive your application or by **April 22nd, 2024** 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 best butcher contest **on May 10, 2024, at 1 pm** at the Penn State Meat's Lab.
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 11 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.

