



**2025**  
**APPLICATION**  
*Due April 15, 2025*


*The 2025 Best Butcher Contest will be hosted Thursday, May 15, 2025, at the Penn State Meats Lab as part of the 2025 PA Association of Meat Processors Annual Conference. The Contest is being hosted by the Northeast Beef Promotion Initiative, a subcontractor to the Beef Checkoff, and the PA Pork Producers Council. The Contest will include precision cutting of beef and pork subprimals, product yield, a consumer sales pitch and more!*

*Please reach out to Kaitlyn Swope, [kswope@pabeef.org](mailto:kswope@pabeef.org) or 814-623-2698 with any questions and/or concerns.*

1. Name (First and Last) \_\_\_\_\_
2. Email \_\_\_\_\_
3. Phone \_\_\_\_\_
4. Mailing Address \_\_\_\_\_  
\_\_\_\_\_
5. Date of Birth \_\_\_\_\_
6. Business/Organization Name \_\_\_\_\_
7. Social Media Handles (if any)
  - a. Twitter \_\_\_\_\_
  - b. Instagram \_\_\_\_\_
  - c. Facebook \_\_\_\_\_
  - d. Other \_\_\_\_\_
8. How many years of experience do you have in the industry? \_\_\_\_\_
9. Why did you become a butcher/meat cutter? (Ideal response is at least 2-3 sentences)
10. Tell us about your personal butchery/cutting style.

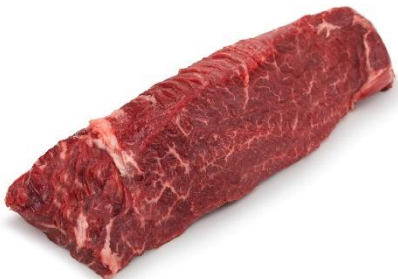
11. What makes you the best or most talented butcher/meat cutter? (Ideal response is at least 2-3 sentences)
12. If a vegan or vegetarian consumer asked why you are a butcher, what would you tell them? (Ideal response is at least 2-3 sentences)
13. If a consumer was on the fence about eating meat, what would you tell them to encourage them to include meat in their diet. (Ideal response is at least 2-3 sentences)
14. What's the best piece of advice or tip you've received in your time as a butcher? (Ideal response is at least 2-3 sentences)



**Retail Cut Identification Quiz - New in 2025!** *The retail cut identification process will be part of your application submission and will account for up to 15 points within final score, if you are selected as a finalist. Please use your knowledge, do not search the images for the answers. This is designed to be a real-time test of your cut identification knowledge. Thank you!*

Retail Cut Photo	Name this Cut
	







**Open Ended Questions** - *(Please take your time on this, your score from this quiz will be part of your final score if you are selected as a finalist. Note: Ideal responses are at least 2-3 sentences.)*

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)
7. What is the USDA recommended safe cooking temperature for internal pork cuts? (WRITE IN ANSWER)
8. What is the USDA recommended safe cooking temperature for Ground Beef? (WRITE IN ANSWER)

Please return this application to Kaitlyn Swope by **April 15, 2025**

Northeast Beef Promotion Initiative  
205 South Juliana Street, Bedford, PA 15522  
Email: [kswope@pabeef.org](mailto:kswope@pabeef.org)  
Call: 814-623-2698

IMPORTANT DETAILS TO KNOW:

1. You will be notified once we receive your application and by **April 25, 2025** you will be notified 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 hosted **on May 15, 2025, at 1PM** 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 17, 2025, 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.

