

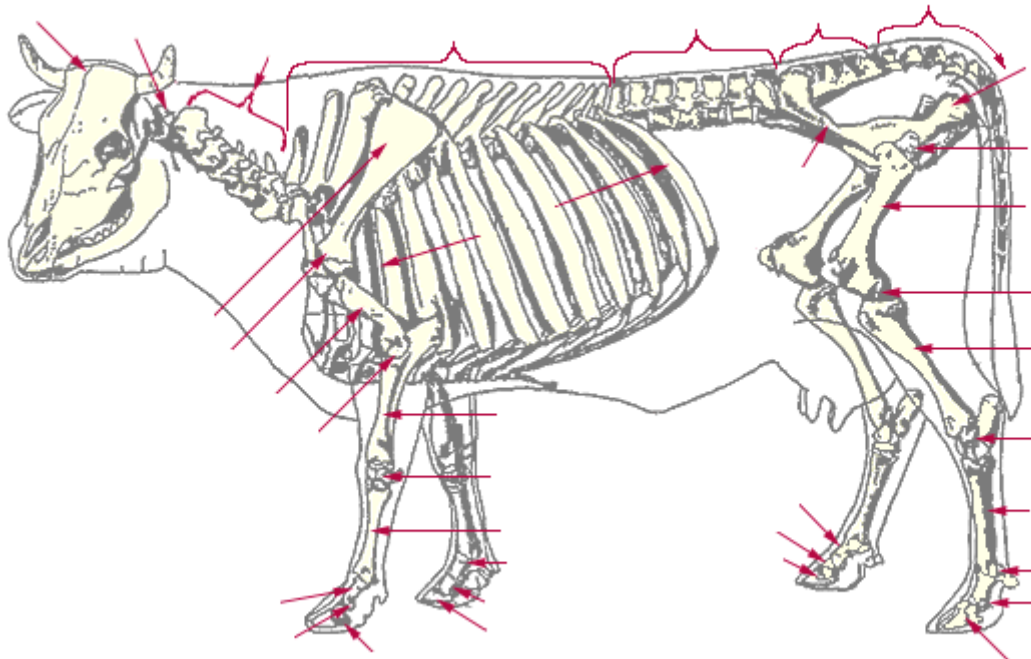


4-H Beef Project

Union County
Record Sheet
1-1 Grade 11

Name: _____ 4-H Club _____

BEEF SKELETAL PARTS



Locate these Beef Skeletal Parts

- | | |
|---------------------|-----------------|
| A. Scapula | E. Tibia |
| B. Lumbar Vertebrae | F. Metatarsus |
| C. Hip Joint | G. Stifle Joint |
| D. Femur | H. Mandible |

1. Beef carcass evaluation is accomplished through two grading systems: _____ grading and _____ grading.
2. The average dressing percentage for steers and heifers is _____%, but can vary greatly with changes in the type of cattle.
3. Marbling is the small flecks of fat that are in meat. In cattle, marbling degrees (the amount of fat) help to determine the Carcass Quality Grade (i.e. prime, choice, etc.). List the degrees of marbling found on the Quality Grade Chart.

highest



Slightly Abundant

Slight

Practically Devoid

lowest

4. Match these Retail Beef Cuts with the Wholesale Cut (where they come from). Word Bank (can use these more than once)

Round	Chuck	Rib	Sirloin	
Shank	Flank	Short Loin	Brisket	Plate

Retail Cut

Wholesale Cut

Beef Rib Roast	_____
Beef Brisket Roast	_____
Beef Round Steak	_____
Beef Sirloin Steak	_____
Beef Rib Eye Steak	_____
Beef Porterhouse Steak	<u>Short Loin</u>
Beef Chuck Roast	_____
Beef Flank Steak	_____
Beef T-Bone Steak	_____
Beef 7-Bone Pot Roast	_____

Horses, cats, and dogs are not required to complete numbers 2 and 3.

Animals Owned

Animals Name	Breed	Sex	Date of Birth	Date Obtained

1. Expenses for the Animal(s)

Animal(s) *if purchased* \$ _____
 Feed \$ _____
 Bedding \$ _____
 Vet \$ _____

Total Expenses \$ _____

2. Income from Animal(s) *market animals sold* \$ _____

Estimated value of animal to be sold in 4-H Auction \$ _____

Total Income \$ _____

3. Value of breeding animals

Value of your cat or dog

Asset Value \$ _____

\$ _____

Net Profit / Loss \$ _____

Member Signature: _____

Parent Signature: _____

Leader Signature: _____