# COWS IN MY HOUSE

# The following items are all made from some part or by-product of cattle. See if you can locate them.

J C S P Z M R Y S T W N S L F

P T O O A E L Y E E A V O B O

R L Y S H I E I N X L Z A N C

D D A T M K N A F T L M P T S

M D A S O E H T C I P A S T E

G E O N T P T O S L A E X N L

L H A Q O I M I D E P R Z E D

T I K L R B C G C S E C T G N

P K L S S Z B S Y S R G X R A

M E I N S U L A T I O N V E C

C K C O R T E E H S G I S T E

K M U E L O N I L N U V J E Y

C R A Y O N S E U L G A W D N

K P E R F U M E S C H H G K P

G C Z A Z E F E D G H S Y Y R

CANDLES GLUE PLASTICS

CELLOPHANE INSULATION SHAVING CREAM

COMBS LEATHER SHEET ROCK

COSMETICS LINOLEUM SOAPS

CRAYONS PAINTS TEXTILES

DETERGENT PERFUMES WALLPAPER

FILM PIANO KEYS

1. The person or business that buys primal or wholesale cuts and then processes and

packages retail cuts for the consumer is called? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2. The person or business that processes (slaughters) and sells the carcass whole or

as primal and wholesale cuts is called? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3. The cuts of meat that the consumer buys at the store are called? \_\_\_\_\_\_\_\_\_\_\_\_\_\_

4. A grade that reflects palatability (flavor, tenderness, and juiciness) and is determined

by estimating the amount of marbling and the physiological age is called?

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5. The loin, rib and round together account for about \_\_\_\_\_\_\_\_% of the carcass weight

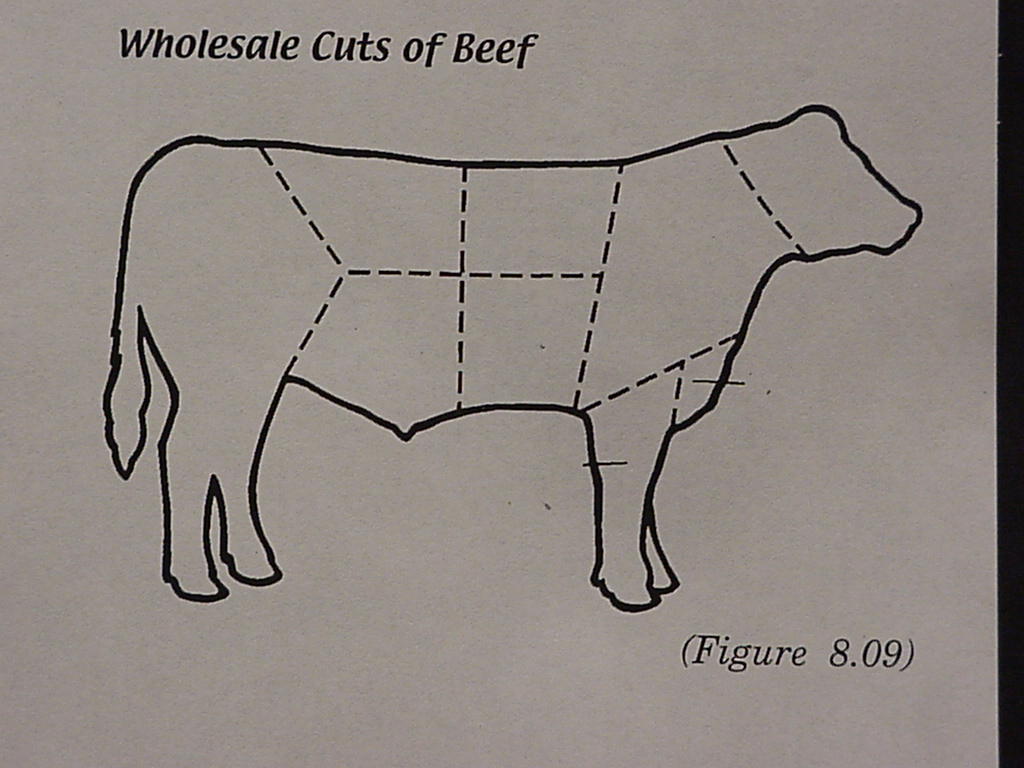
and about \_\_\_\_\_\_\_\_\_% of the carcass value.

6. Carcass Weight x 100 = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Live Weight

7. In cattle the “high priced cuts” come from where? \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_

**WHOLESALE CUTS OF BEEF**



From the list below, identify the wholesale cuts of beef. Write the letter next to the cut.

A. Brisket E. Plate

B. Shank F. Flank

C. Chuck G. Loin

D. Rib H. Round

8. Beef by-products can be edible (eaten) or inedible (not eaten). Gelatins are one of the

edible by-products. List at least four uses for gelatins:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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