

# PURDUE EXTENSION BOONE COUNTY

## 4-H BEEF WORKSHEETS

Grade 9-C



Name: \_\_\_\_\_

Club Name: \_\_\_\_\_

Grade: \_\_\_\_\_

Date: \_\_\_\_\_

### 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  
CELLOPHANE  
COMBS  
COSMETICS  
CRAYONS  
DETERGENT  
FILM

GLUE  
INSULATION  
LEATHER  
LINOLEUM  
PAINTS  
PERFUMES  
PIANO KEYS

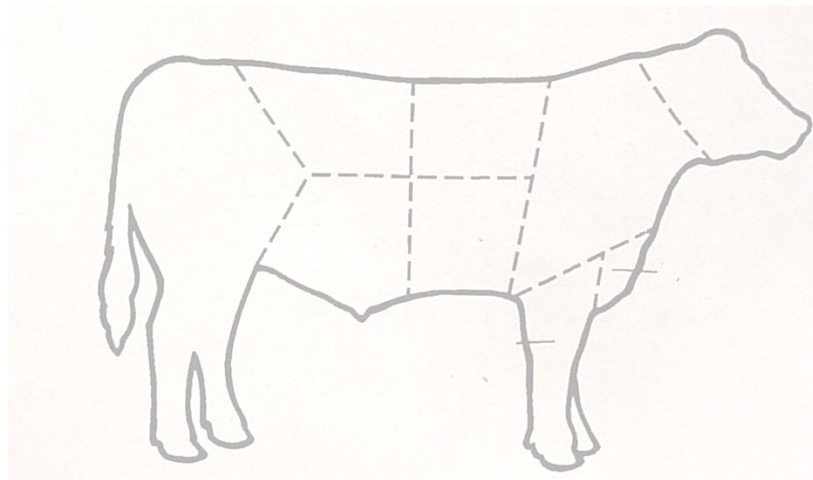
PLASTICS  
SHAVING CREAM  
SHEET ROCK  
SOAPS  
TEXTILES  
WALLPAPER

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? \_\_\_\_\_

Answers can be found in the OSU Beef Resource Handbook – 4-H 117R.

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?  
\_\_\_\_\_
5. The loin, rib and round together account for about \_\_\_\_\_% of the carcass weight and about \_\_\_\_\_% of the carcass value.
6.  $\frac{\text{Carcass Weight}}{\text{Live Weight}} \times 100 =$  \_\_\_\_\_
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:

\_\_\_\_\_

\_\_\_\_\_

Answers can be found in the OSU Beef Resource Handbook – 4-H 117R.