

# PURDUE EXTENSION BOONE COUNTY

## 4-H Goat Worksheets

Grade 7-A



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

4-H Club: \_\_\_\_\_

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

### Goats, Goats, and more Goats

1. Match the Following:

- |                    |   |
|--------------------|---|
| _____ Doe          | A. The practice of conditioning does before breeding. |
| _____ Kid          | B. Treating the doe for internal parasites orally.    |
| _____ Kidding Ease | C. A female goat.                                     |
| _____ Buck         | D. Removal of the testicles.                          |
| _____ Wether       | E. A young goat less than 6 months of age.            |
| _____ Castration   | F. Small horn buttons attached to the skin.           |
| _____ Flushing     | G. An intact male goat.                               |
| _____ Drenching    | H. A castrated male kid.                              |
| _____ Scurs        | I. Lack of difficulty in giving birth.                |

2. Fat thickness is measured where? \_\_\_\_\_

3. A 70 lb meat goat should be expected to have a carcass weight of \_\_\_\_\_ lbs. and a back fat measurement of \_\_\_\_\_ inches.

4. What are the four wholesale cuts of goat?

\_\_\_\_\_

5. Match the following retail cuts with its wholesale part:

- |                       |                      |
|-----------------------|----------------------|
| _____ Rolled Shoulder | A. Fore Shank/Breast |
| _____ Rolled Leg      | B. Shoulder          |
| _____ Rib Roast       | C. Rack              |
| _____ Blade Chop      | D. Loin              |
| _____ Chop            | E. Leg               |

6. Identify the following (Cuts of Chevon):



- A. Shoulder Chop
- B. Arm Chop
- C. Rib Roast



- A. Loin Roast
- B. Shoulder Chop
- C. Fore Shank

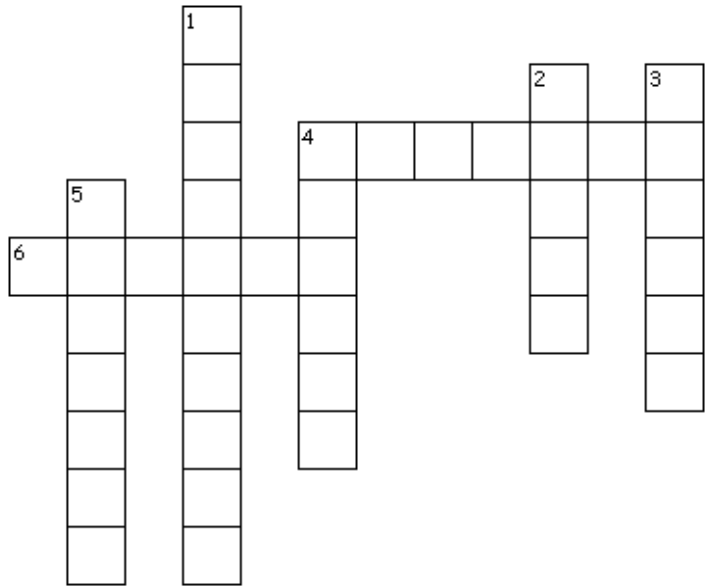
7. Complete the Following:

**Across**

- 4. Goat carcass that weighs 15-30 lbs used in Hispanic populations
- 6. A wide-framed goat most likely has more of this

**Down**

- 1. This correctness is an evaluation of the skeletal system/bone structure
- 2. An estimate of the amount of saleable product from the carcass
- 3. Refers to the length and depth of the goat
- 4. Goat Meat
- 5. Palatability or taste



8. Describe the type of goat you would look for to show and why? \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

9. Explain a market for your meat goats; include the appropriate specifications desired by that market. \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Answers to these questions can be found in the "Goat Resource Handbook" 4-H 135R