

PURDUE EXTENSION BOONE COUNTY

4-H Rabbit WORKSHEETS

Grade 10-D



Name: _____

Grade: _____

Club Name: _____

Date: _____

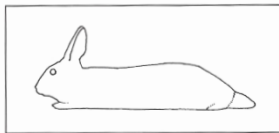
1. **Nutritional Value:** Using the chart on page 82 of your book, answer the following questions.

- How many ounces are in a serving of tuna? _____
- What would be the best choice of meat if you wanted the least number of calories?

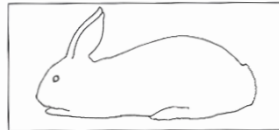
- What would be the best choice if you wanted the lowest meat in fat? _____
- What would be the best choice if you wanted the lowest in saturated fats?

- What would be the best choice if you wanted the lowest in cholesterol?

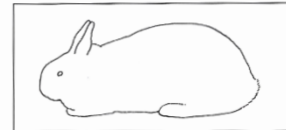
2. **Conformation:** Write the body type for each in the box provided. Use the five body types recognized by the American Rabbit Breeders Association.



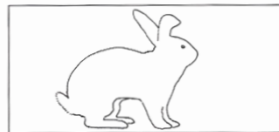
Cylindrical type



Semi-arch type



Compact type



Full arch type



Commercial type

3. **Meat Production:** Rabbits sold for meat are divided into three classes. Complete the table.

Class	Weight	Age
Fryers		
Roasters		
Stewers		

Answers can be found in the OSU Rabbit Resource Handbook – 4-H 228R.

4. **Inspection and Grading:** What do the following abbreviations stand for?

1. FMIA _____

2. USDA _____

3. FSIS _____

4. PPIA _____

5. FDA _____

5. **Nutrition:** List the macro-minerals that rabbits need to stay healthy.

1. _____

2. _____

3. _____

4. _____

5. _____

6. **Nutrition:** List the micro-minerals that rabbits need to stay healthy.

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

7. **Tell us about your rabbits.** Have you ever butchered your own rabbits?

If yes, what was your experience?

Did you have any problems?

What did you learn?

What breeds of rabbits do you raise and how many of each do you have?