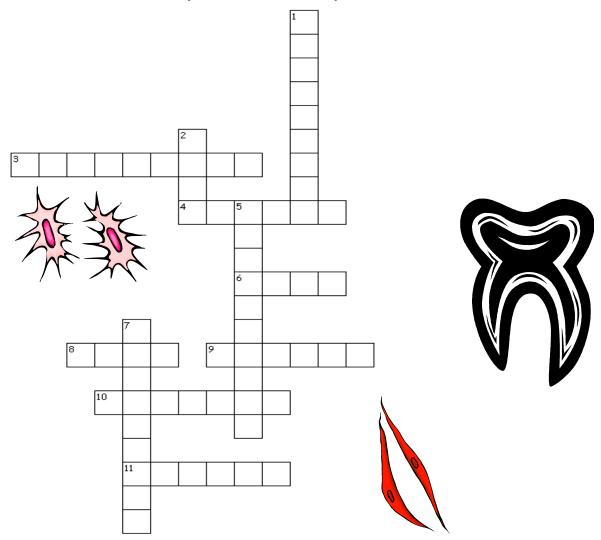
PURDUE EXTENSION BOONE COUNTY

4-H Rabbit WORKSHEETS

Grade 7-C

by-step Processing of Rabbits a number beside the step so that they are in the correct order that they would be pleted.
 Refrigerate carcass for 24 hours prior to cutting into usable cuts.
 Suspend the rabbit upside down.
 Remove the heart and lungs by cutting from sternum to neck.
 Separate the edges of the skin from the carcass, and pull the skin down over th animal.
 The heart, liver and kidneys are edible by-products of the carcass and can be saved.
 Remove the head at the atlas joint.
 Render the rabbit unconscious.
 Rinse the carcass with cool water and remove all blood clots.
 Rinse carcass with cold water and soak in ice water to remove hairs and blood.
 Using your knife, remove the tail.
 Remove rear legs by snapping the leg bone with your fingers just below the hole and cutting off with a knife.
 Slit the abdominal wall of the carcass along the midline of the belly.
 Slit the skin just below the hock of the suspended leg.
 Remove the bladder whole and take out the entrails.
Remove the front feet.

3. Mineral Functions: Complete the cross word puzzle.



Across

- 3. Necessary for functioning of the nervous system.
- 4. Necessary for hemoglobin formation.
- 6. Assists with transfer of nutrient to the cells and removal of waste materials. Important in making bile.
- 8. Enables blood to carry oxygen.
- 9. Constituent of Vitamin B-12.
- 10. Essential for development of normal bones and teeth.
- 11. Needed for thyroxin production.

Down

- 1. For proper function of mammary glands and normal reproduction.
- 2. Component of several enzyme systems.
- 5. Necessary for enzyme activation.
- 7. Essential for nerve function, and appetite.

