

# PURDUE EXTENSION BOONE COUNTY

## 4-H FEEDER CALF WORKSHEETS

Grade 12-D



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

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

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

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

1. Many people do not realize that a considerable portion of the beef that they consume is produced by cattle of dairy breed origin. Approximately \_\_\_\_\_ to \_\_\_\_\_% of all fed steers and heifers marketed in the U.S. are Holstein fed animals.
  
2. There are different types of markets for livestock. List the eight types explained in the Beef Resource Handbook (4-H 117R).
  1. \_\_\_\_\_
  2. \_\_\_\_\_
  3. \_\_\_\_\_
  4. \_\_\_\_\_
  5. \_\_\_\_\_
  6. \_\_\_\_\_
  7. \_\_\_\_\_
  8. \_\_\_\_\_
  
3. Two things are the primary odor causing components of manure. They are \_\_\_\_\_ and \_\_\_\_\_.
  
4. Keeping a safe food supply is important. Not all medications pose a potential residue problem. The \_\_\_\_\_ time listed on labels tells you when to remove medication to prevent illegal residues.
  
5. List five techniques suggested for improving the management of livestock facilities.
  - A. \_\_\_\_\_
  - B. \_\_\_\_\_
  - C. \_\_\_\_\_
  - D. \_\_\_\_\_
  - E. \_\_\_\_\_
  
6. On page 12-11 of the Beef Resource Handbook is a sample label for Omnibiotic. You are treating a 500 lb. calf for foot rot. What dosage should you use?  
\_\_\_\_\_
  
7. A 1000 pound beef animal will produce about \_\_\_\_\_ pounds of manure per day.

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

8. Livestock waste can impact a stream or lake. Answer the following questions:
- A. \_\_\_\_\_ in the manure can sicken fish and other organisms, making them more vulnerable to the stream's changing chemistry. Nutrients in the stream stimulate plant growth, depleting the \_\_\_\_\_ level.
  - B. High \_\_\_\_\_ levels are very destructive. Only "trash species" that can endure high polluted water can survive.
  - C. Nutrients in the manure can stimulate \_\_\_\_\_ growth.
9. Consumers want high quality beef when they make a purchase in the store. A "dark cutter" carcass is an example of a poor quality. List some characteristics of the meat from a "dark cutter" carcass.
- A. \_\_\_\_\_ ph
  - B. \_\_\_\_\_ flavor
  - C. \_\_\_\_\_ shelf life
10. The National Cattleman's Association has developed guidelines for Beef Quality Assurance. Under the category of "Care & Husbandry Practices" list three of their five guidelines.
- A. \_\_\_\_\_
  - B. \_\_\_\_\_
  - C. \_\_\_\_\_

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