

PURDUE EXTENSION BOONE COUNTY

4-H STARTER CALF WORKSHEETS

Grade 9-B



Name: _____

Club Name: _____

Grade: _____

Date: _____

COWS IN MY HOUSE

Match the household item with the cattle inedible by-product. You may use the by-product more than once.

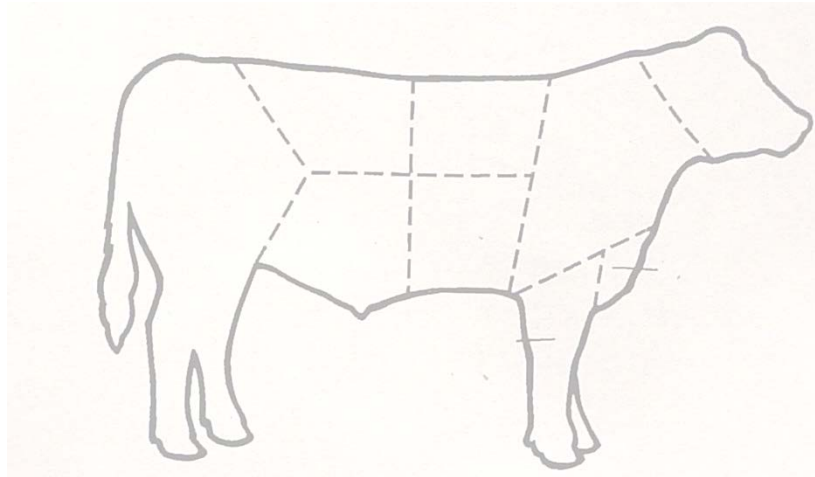
- | | | | | |
|-------|-----|------------------------|----|-------------------------------------|
| _____ | 1. | Cosmetics | A. | Fat/s fatty acids and protein meals |
| _____ | 2. | Crayons | | |
| _____ | 3. | Camera & Movie Film | B. | Hide |
| _____ | 4. | Wallpaper | C. | Hooves & Horns |
| _____ | 5. | Combs | D. | Collagen-based adhesives |
| _____ | 6. | Soaps | E. | Gelatin |
| _____ | 7. | Floor Wax | F. | Hair |
| _____ | 8. | Piano Keys | | |
| _____ | 9. | Pet Foods | | |
| _____ | 10. | Leather Sporting Goods | | |
| _____ | 11. | Paints | | |
| _____ | 12. | Emery Boards | | |
| _____ | 13. | Linoleum | | |
| _____ | 14. | Artist Brush | | |
| _____ | 15. | Glue | | |
| _____ | 16. | Bandages | | |
| _____ | 17. | Shoe Cream | | |
| _____ | 18. | Insecticides | | |

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

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? _____
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. Carcass divided by Live Weight x 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 on the cut.

- | | |
|----------|------------|
| A. Round | E. Brisket |
| B. Loin | F. Rump |
| C. Rib | G. Plate |
| D. Chuck | H. Flank |

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