

PURDUE EXTENSION BOONE COUNTY

4-H STARTER CALF WORKSHEETS

Grade 9-C



Name: _____

Club Name: _____

Grade: _____

Date: _____

COWS IN MY HOUSE

The following items are all made from some part or by-product of cattle. See if you can locate them.

J C S P Z M R Y S T W N S L F
P T O O A E L Y E E A V O B O
R L Y S H I E I N X L Z A N C
D D A T M K N A F T L M P T S
M D A S O E H T C I P A S T E
G E O N T P T O S L A E X N L
L H A Q O I M I D E P R Z E D
T I K L R B C G C S E C T G N
P K L S S Z B S Y S R G X R A
M E I N S U L A T I O N V E C
C K C O R T E E H S G I S T E
K M U E L O N I L N U V J E Y
C R A Y O N S E U L G A W D N
K P E R F U M E S C H H G K P
G C Z A Z E F E D G H S Y Y R

CANDLES
CELLOPHANE
COMBS
COSMETICS
CRAYONS
DETERGENT
FILM

GLUE
INSULATION
LEATHER
LINOLEUM
PAINTS
PERFUMES
PIANO KEYS

PLASTICS
SHAVING CREAM
SHEET ROCK
SOAPS
TEXTILES
WALLPAPER

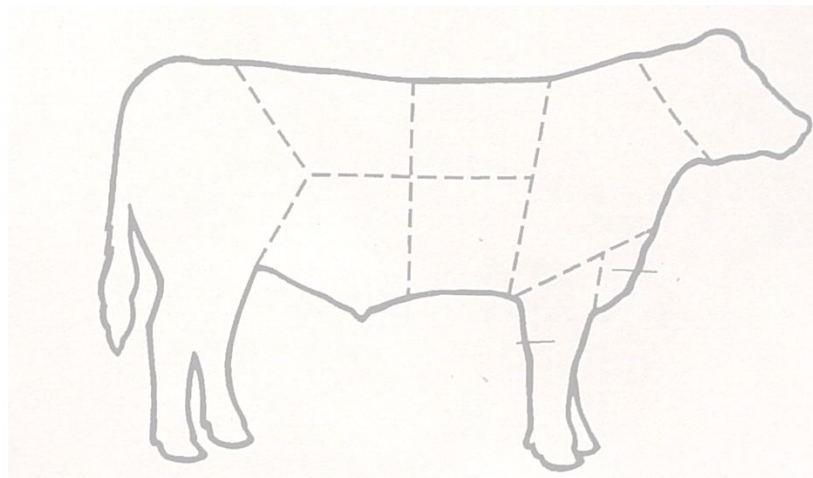
1. The person or business that buys primal or wholesale cuts and then processes and packages retail cuts for the consumer is called? _____
2. The person or business that processes (slaughters) and sells the carcass whole or as primal and wholesale cuts is called? _____
3. The cuts of meat that the consumer buys at the store are called? _____

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

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. $\frac{\text{Carcass Weight}}{\text{Live Weight}} \times 100 =$ _____
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 next to the cut.

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

8. Beef by-products can be edible (eaten) or inedible (not eaten). Gelatins are one of the edible by-products. List at least four uses for gelatins:

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