

# PURDUE EXTENSION BOONE COUNTY

## 4-H FEEDER CALF WORKSHEETS

Grade 9-D



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.

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

CERAMICS  
FILM  
GUM  
MAYONNAISE  
PET FOODS  
SOAPS

COMBS  
GELATIN  
LEATHER  
PAINTS  
PLASTICS  
WAX

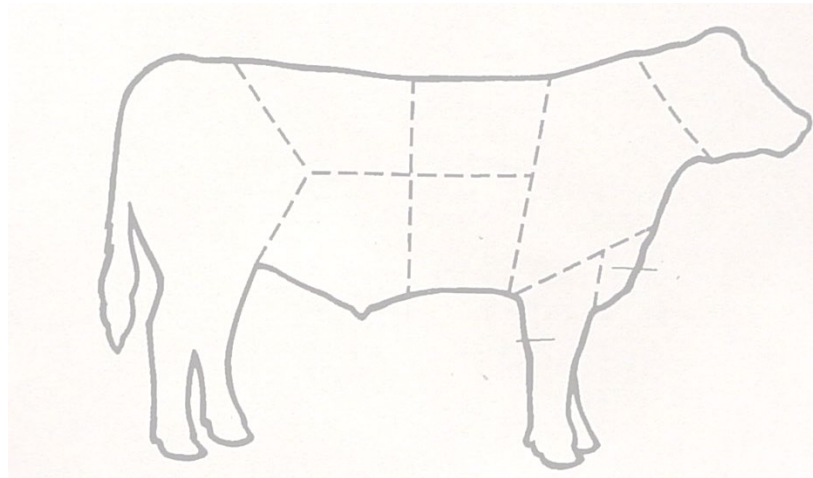
CRAYONS  
GLUE  
MARGARINE  
PERFUMES  
SHORTENING  
YOGURT

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

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This material may be available in alternative formats.

1. The person or business that processes (slaughters) and sells the carcass whole or as primal and wholesale cuts is called? \_\_\_\_\_
2. The cuts of meat that the consumer buys at the store are called? \_\_\_\_\_
3. The loin, rib and round together account for about \_\_\_\_\_% of the carcass weight and about \_\_\_\_\_% of the carcass value.
4. Determine the expected Rib Eye Area (REA) for a hot carcass that weighs 850 lbs. (Use chart in Beef Resource Handbook.) \_\_\_\_\_ square inches
5. 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 |

6. “Middle Meats” which are high priced cuts are made up of the \_\_\_\_\_ and the \_\_\_\_\_ wholesale cuts.

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