

PURDUE EXTENSION NOBLE COUNTY

4-H BEEF/DS WORKSHEETS

Grade 9-D



Name: _____

4-H Club: _____

Leader Signature: _____

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

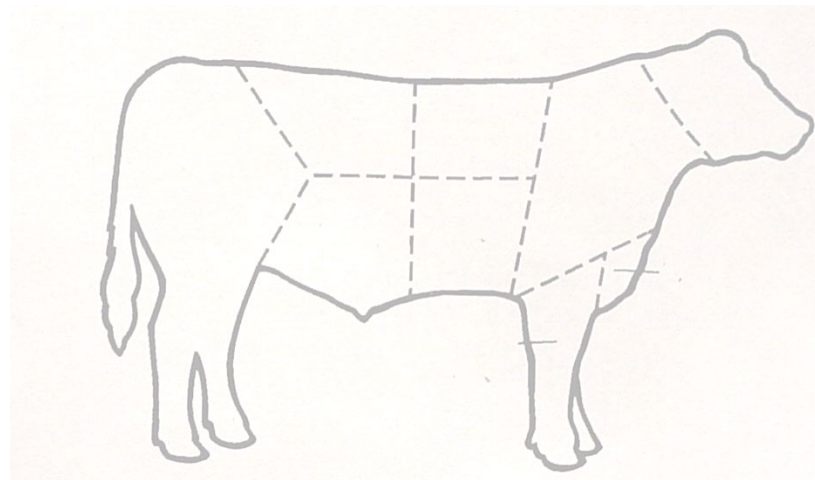
CRAYONS
GLUE
MARGARINE
PERFUMES
SHORTENING
YOGURT

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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