

Senior (Advanced) Beef Showmanship Questions
(Fill Answer in Below Questions)

Name: _____

1. What is the largest issue facing the cattle industry today?
2. What does showing livestock mean to you?
3. How could today's average market steer be changed for the better?
4. What is the most important thing you have learned showing cattle?
5. At what age do bulls sexually mature?
6. What age do heifers sexually mature?
7. Name 2 cuts of wholesale beef?
8. What is the average daily gain of a market steer?
9. How long does it take cattle to reach market weight?
10. What is the current market price for market cattle?
11. What is the average dressing percentage of a market steer?
12. What is marbling?
13. Why is marbling important in cattle?
14. Name 4 by-products of cattle?
15. Name 2 types of forage products that are used in a beef cattle ration?
16. Name the 4 compartments of a cow's stomach:
17. Which stomach is considered the "true stomach"?
18. What is the gestation period in a cow?
19. What do E.P.D.'s estimate?
20. What does M.W.W. stand for?

21. What does C.E.D. stand for?
22. What does C.E.M. stand for?
23. When is a cow's milk nutritional value at its peak?
24. At approximately what weight will a heifer reach puberty and start going into heat?
25. Name 3 parts of a cow's reproductive tract?
26. Name 3 parts of a bull's reproductive tract?
27. Name 2 examples of hormones that control a cow's reproductive cycle?
28. What is the average birth weight of a beef calf?
29. Where should semen be stored and at what temperature?
30. What temperature should water be to properly thaw semen?

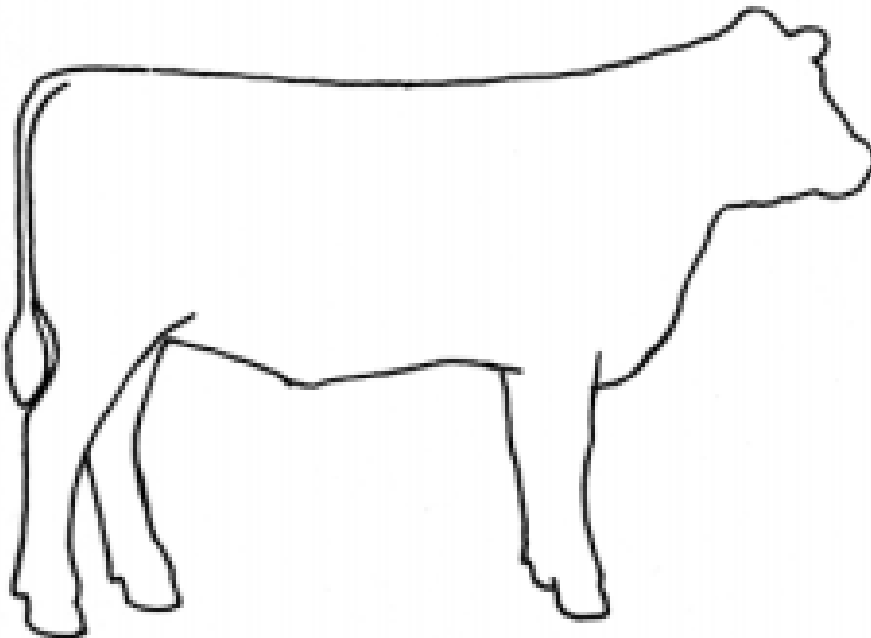
Label the following parts/location on a steer:

Heart Girth
Rib
Quarter

Hook
Pin
Dewlap

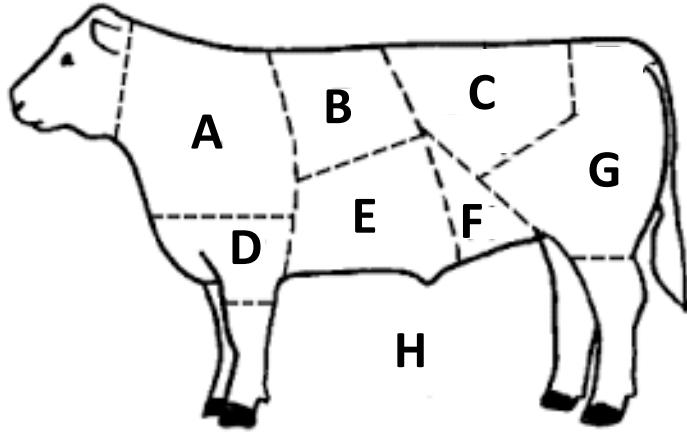
Hock
Crest
Poll

Hip Loin Junction



Wholesale Cuts... identify the wholesale cuts below and write answer in corresponding letter box in the table below.

Brisket	Flank	Plate	Round
Chuck	Loin	Rib	Variety Cuts



Retail Cuts... place name of retail cut under correct name of wholesale cut in the chart below

Beef for Stew	Sirloin Steak, Shell (Bone/Boneless)	Bottom Round Roast/Steak
Brisket, Point Half	Tenderloin Steak	Eye Round Roast/Steak
Brisket, Whole	Porterhouse Steak	Heel of Round Roast
Arm Roast/Steak (Bone/Boneless)	T-Bone Steak	Rump Roast, Boneless
Blade Roast/Steak	Top Loin Steak (Bone/Boneless)	Round Steak (Bone/Boneless)
7-Bone Roast/Steak	Short Ribs	Tip Roast/Steak
Flank Steak	Skirt Steak	Tip Roast/Steak, Cap Off
Sirloin Steak, Flat bone	Rib Roast (Large/Small End)	Top Round Roast/Steak
Sirloin Steak, Pin Bone	Rib Steak (Large/Small End)(Bone/Boneless)	Cross Cuts (Bone/Boneless)
Sirloin Steak, Round Bone	Ribeye Roast/Steak	
Sirloin Steak, Wedge Bone		

A.	B.	C.	D.	E.	F.	G.	H.

The Beef Industry

1. ITLCTISNNEHMA _____
2. EFEB _____
3. ONVBEIS _____
4. LLUB _____
5. FCAL _____
6. TANROAITSC _____
7. OWC _____
8. UCTAILLYBT _____
9. RNGENOIHD _____
10. ULAD OPSUREP DBREE _____
11. IEFHER _____
12. EDHR _____
13. RLBINMGA _____
14. LLOEPD _____
15. ERTSE _____
16. EVLA _____

Word Bank

dehorning	beef	castration	herd
calf	polled	steer	cutability
bovines	marbling	heifer	cow
veal	bull	anthelmintics	dual purpose breed

Types of Beef Cattle Operations

1. DGKACRUEORBN _____
2. CRNAKOGUBD OTEKCRS _____
3. LRMCMACOIE _____
4. OCW CFLA OTOPNIAER _____
5. EECPR GDENIEF _____
6. NLIUGCL _____
7. OSTCUM TEELODF _____
8. TCPEDEXE YGNPEOR FSCINFEEDER _____
9. OEEDFTL _____
10. SEED SOTCK REDERSBE _____
11. KCTEOSR _____

Word Bank

seed stock breeders

backgrounder

expected progeny differences

custom feedlot

creep feeding

stocker

culling

feedlot

background stocker

cow calf operation

commercial



SKILLS

- Learn about the parts of a beef animal
- Complete a beef service project
- Improve technology skills
- Explore beef by-products
- Gain knowledge about beef origins
- Discover the most common beef animals in Tennessee
- Develop leadership skills



LIFE SKILLS: Responsibility

BEEF

Beef cattle are one of America's most popular agriculture commodities. As a matter of fact, one-quarter of the world's beef supply comes from the United States. Learning about the origins of different breeds of beef animals, by-products produced and parts of beef cattle are just a few of the skills that you can learn in the 4-H Beef project.

Look at the skills to your left. Check you favorites. Then work with your 4-H leaders and parents to make a 4-H project plan of what you want to learn and do this year.

BEEF BEGINNINGS

Use the Internet to research the following list of beef cattle. Can you figure out from which country each animal originated? Circle the ones that are most common to Wisconsin. Again, use the Internet as your resource guide.

- ANGUS _____
- BEEFALO _____
- BELGIAN BLUE _____
- BRAHMAN _____
- CHAROLAIS _____
- CHIANINA _____
- GELBVIEH _____
- HEREFORD _____
- LIMOUSIN _____
- MAINE-ANJOU _____
- MURRAY GREY _____
- NORMANDE _____
- PIEDMONTESE _____
- PINZGAUER _____
- POLLED HEREFORD _____
- SALERS _____
- SANTA GERTRUDIS _____
- SCOTCH HIGHLAND _____
- SENEPOL _____
- SHORTHORN _____
- SIMMENTAL _____
- ZUBU _____

ACTIVITIES

- Beef shows
- Skill-a-thons
- Judging teams
- Visit a cattle farm to learn more about raising beef cattle
- Visit a slaughter house or butcher to learn more about meat processing
- Visit with a local veterinarian to learn more about animal health care and nutrition

SERVICE IDEAS

- Conduct a beef project demonstration on one aspect of raising beef animals. Give your demonstration to younger students.
- Take your animal to a farm day to teach younger children about beef.
- Create a matching game using the information you gathered in the "Beef Beginnings" game to help project group members learn about beef cattle origins.

RESOURCES

- School and public libraries
- Beef cattle farmers, breed associations/magazines
- www.ansi.okstate.edu/breeds/cattle
- www.ext.vt.edu/resources/4h/virtualfarm/beef
- 4-H project leader/group

The following Websites were used to create this activity sheet. To learn more visit:

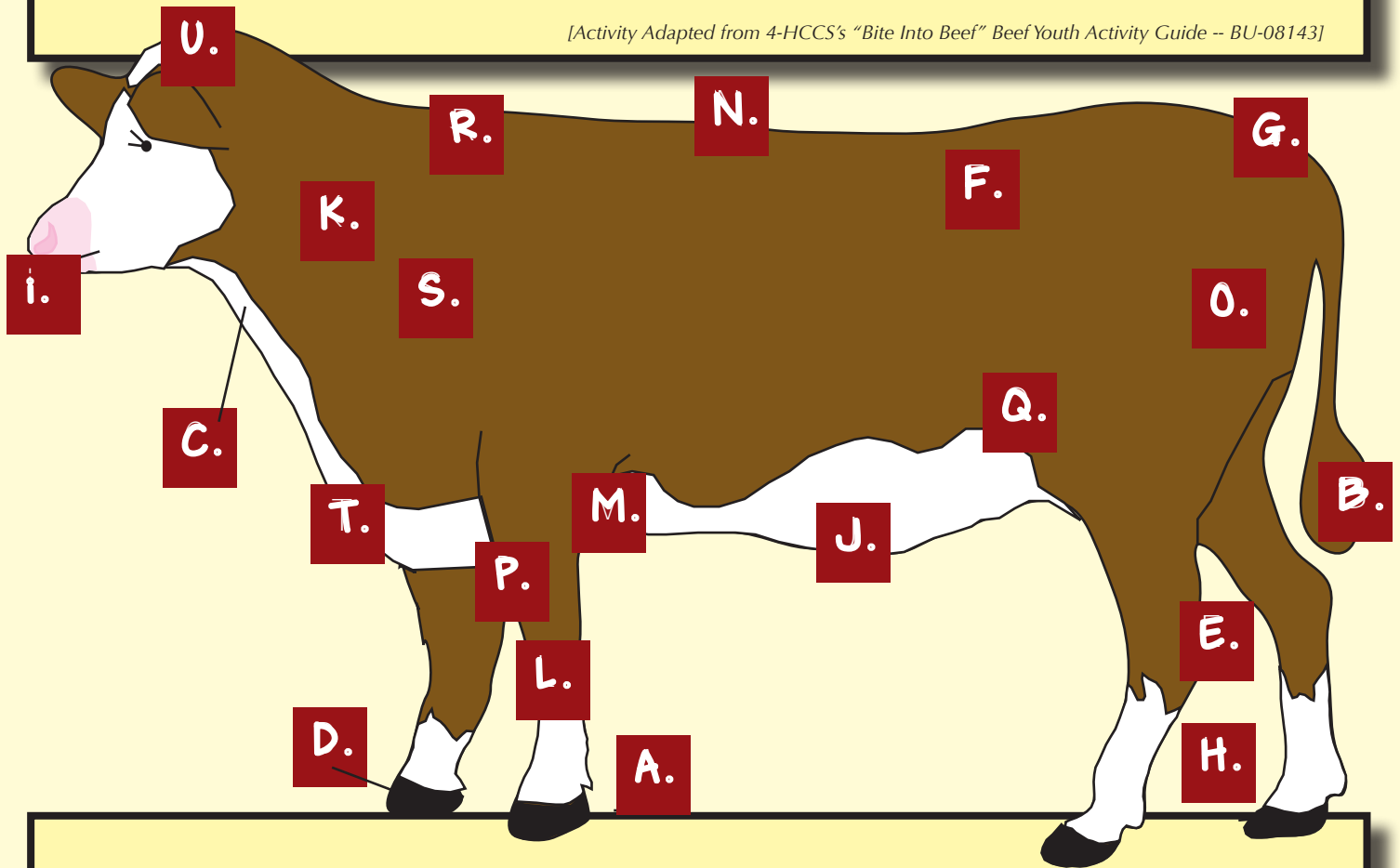
- www.utextension.utk.edu/4H/projects/beef.htm
- www.n4hccs.org

Don't forget! For more ideas and info, contact your 4-H office.

WHAT DO BEEF CATTLE DO FOR ENTERTAINMENT?

Can you solve this riddle? First, read the clues in the box below to learn about the different parts of beef animals. Find the letter that corresponds to the clue and write the letter in space provided. After you have completed this portion of the activity, go back and read the clues again. Notice that there is a capitalized letter in each clue. Write the letters, in order, on the line provided at the bottom of this page.

[Activity Adapted from 4-HCCS's "Bite Into Beef" Beef Youth Activity Guide -- BU-08143]



- | | | |
|---|--|---|
| _____ Top of shoulder | _____ ... and speaking of hoof, which letter corresponds to the hoof? | _____ back or top |
| _____ the switch is found at the end of the tail | _____ known as the navel, just like in humans, it is the center of the belly | _____ the cannon bone runs from the knee to the pastern in the front legs and from the hock to the pastern in the rear legs |
| _____ flap of skin found on the throat area is known as the dewlap | _____ the hock is the middle joint of the rear leg | _____ claw-like in appearance, it is found on back of the hoof and is called a dewclaw |
| _____ where the tail is attached to the body is called the tailhead | _____ muzzle is the name given to a beef animal's nose | _____ the forearm is defined as the part of the front leg that runs via the knee to the elbow |
| _____ shoulder | _____ the lower foreleg, heart girth, or fore flank can be found behind the front legs along the line of the belly | _____ located directly behind the shoulder, this part of the beef animal is called the foreleg |
| _____ the poll is the top of the head | _____ hindquarter | _____ now that you know where the foreleg is located, can you find the rear flank? it is opposite of the foreleg and found in front of the rear leg |
| _____ known as the hook or hip bone, this is where the line of the back leg ties into the hip | _____ another name for the chest is the brisket | |
| _____ the pastern is the joint located above the hoof | | |

ANSWER TO RIDDLE: _____



BEEF

SKILLS :

- Learn about the parts of a beef animal's digestive system
- Complete a beef service project
- Improve technology skills
- Identify best meat cuts
- Develop leadership skills
- Increase knowledge regarding careers in the beef

The Intermediate Activity Pages introduced you to the origins, basic anatomy and by-products of beef cattle. Use the information in this activity to explore, in more detail, the complex digestive system of ruminants and the quality characteristics used to identify the best cut of meats. These are just a few of the skills that you can learn in the 4-H Beef project. Look at the skills to your left. Check your favorites. Then work with your 4-H leaders and parents to make a 4-H project plan of what you want to learn and do this year.

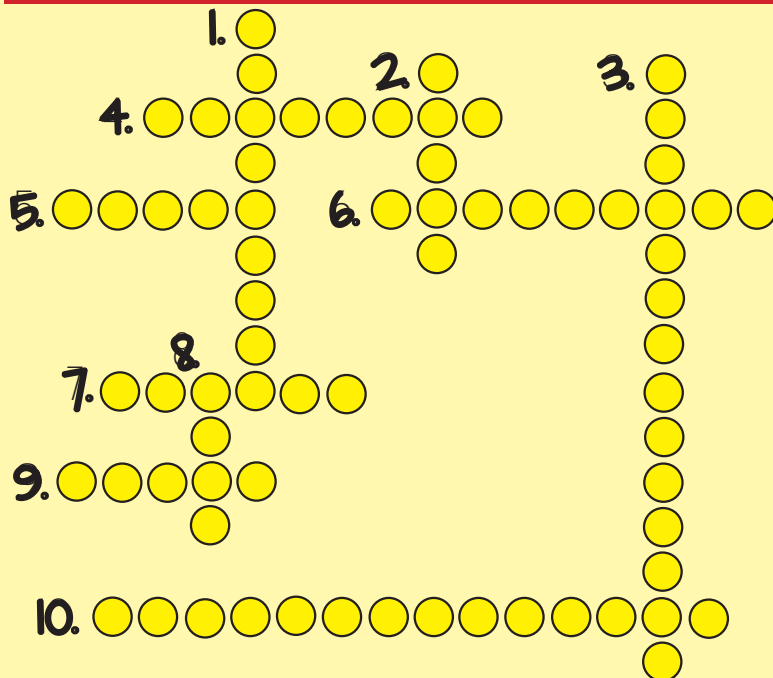


LIFE SKILLS: Responsibility

DIGESTION DILEMMA

Which part of the digestive tract does what? Unlike the human digestive system, cattle have a very large stomach composed of four parts. The four parts are made up of the abomasum, omasum, reticulum and rumen. Collectively, these four parts help to break down foods that other animals, including humans, are unable to process such as hay.

Read the clues on the right. Select the word that matches the clue from the word list below and write the letters in the appropriate circles.



DOWN

1. A muscular tube that passes food from the mouth to the stomach.
2. Large "storage area" for food. It also uses bacteria to breakdown large food particles as part of the digestive process.
3. Upper part of the intestinal tract where digestion is completed and nutrients are absorbed into the blood stream. This part of the digestive system consist of the duodenum, jejunum and ileum.
8. A body opening that allows for the removal of solid waste.

ACROSS

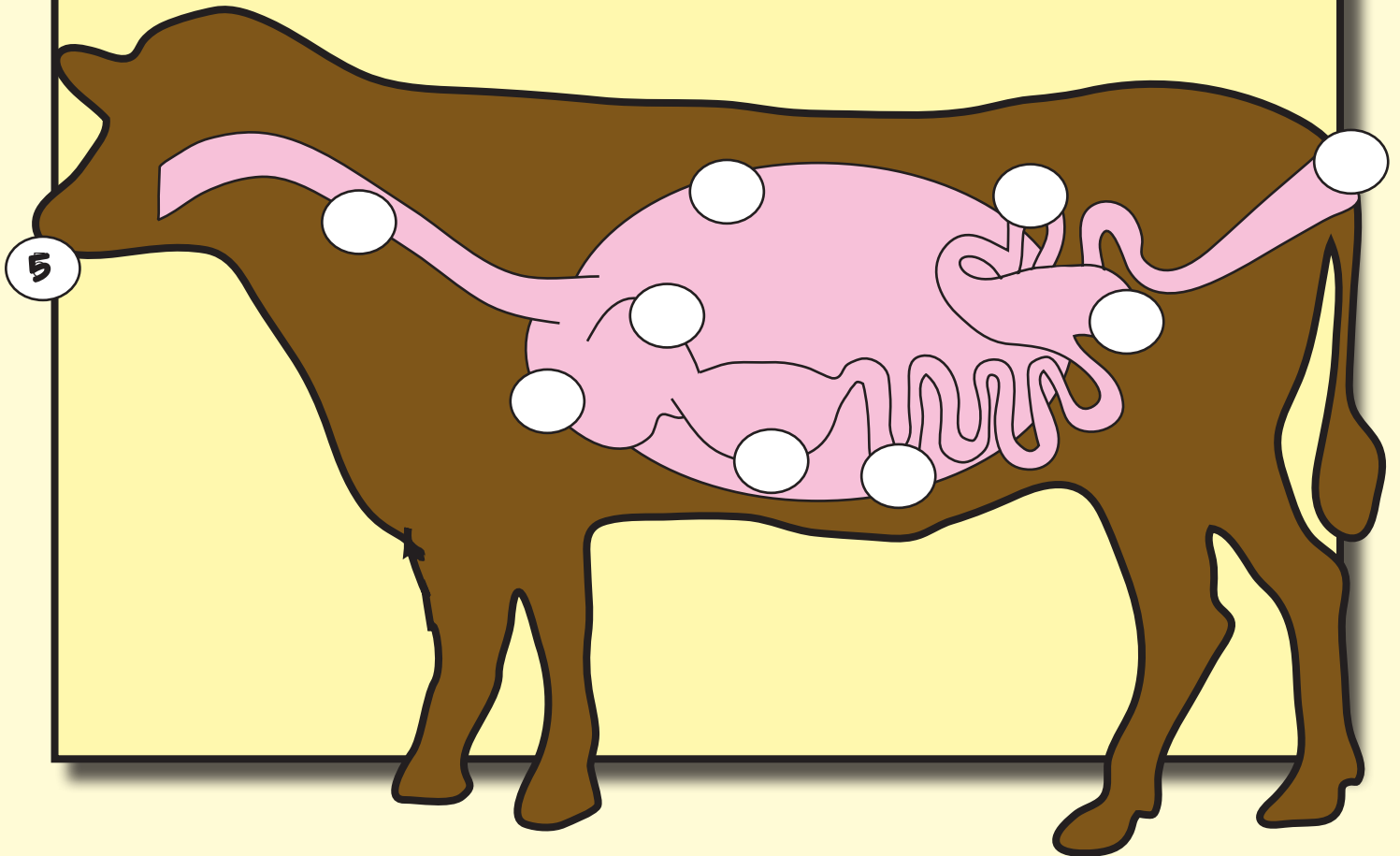
4. One of the four stomachs in ruminants, it is also known as the "true stomach." Its purpose is the secretion of digestive juices such as hydrochloric acid and pepsin to help break down foods.
5. An opening of the body through which an animal takes in food.
6. Another one of the four stomachs in ruminants, this part has "honeycomb" walls. The walls keep materials that could cause damage to the digestive system from passing through. Like the rumen, it also serves as a food storage area and aids in the breakdown of foods.
7. Also part of a ruminant's four stomachs, this part breaks up large food particles and removes the liquid from feed via muscle contractions.
9. The large pouch that forms at the beginning of the large intestine.
10. Made up of the cecum, colon, rectum and anal cavity, this is a part of the intestinal tract.

WORD LIST

Abomasum	Cecum	Omasum
Anus	Esophagus	Reticulum
	Large Intestine	Rumen
	Mouth	Small Intestine

INTESTINAL I.D.

Now that you know what each part of a ruminant's digestive system does, can you identify the parts? Using the numbers from the crossword puzzle on page 1, write the number that corresponds to the part of the digestive system in the white circle. An example has been provided.



ACTIVITIES

- Beef shows
- Skill-a-thons
- Judging teams
- Visit a cattle farm to learn more about raising beef cattle.
- Visit a slaughter house or butcher to learn more about meat processing.
- Visit with a local veterinarian to learn more about animal health care and nutrition.
- Attend a livestock show.
- Enter your beef animal in the fair.

SERVICE IDEAS

- Conduct a beef project demonstration on one aspect of raising beef animals.
- Give your demonstration to younger students.
- Take your animal to a farm day to teach younger children about beef.
- Create a matching game using the information you gathered in the "Beef Beginnings" game to help project group members learn about beef cattle origins.

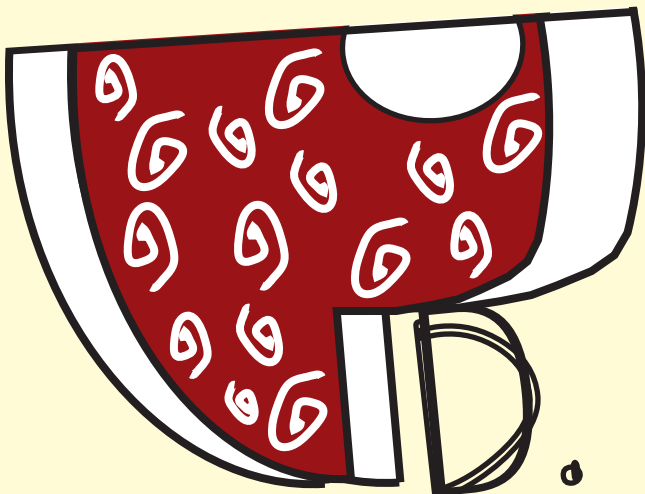
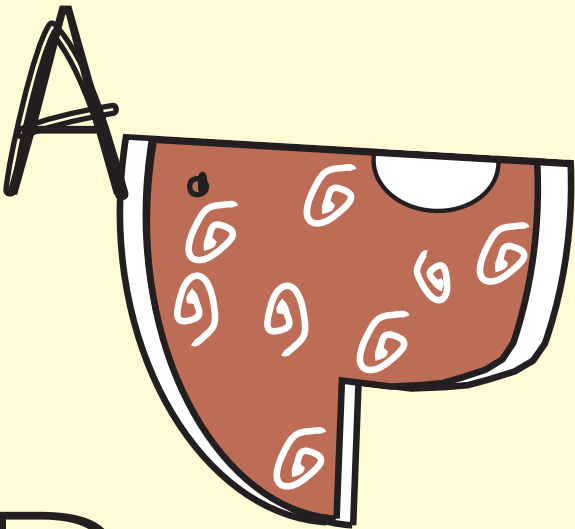
RESOURCES

- School and public libraries
- Beef cattle farmers; breed associations and magazines
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QUALITY CUES:

There are numerous qualities and characteristics that are used to decide what is and what is not the best cut of meat. The following is a brief list of characteristics that define a good cut of meat and are used when judging meat products. Rank the four cuts of meat on the left using the characteristics below. Write your ranking on the lines provided. Then explain, based on the characteristics, why you ranked the meat cuts the way that you did.

CHARACTERISTICS OF GOOD MEAT CUTS

1. More square inches of meat
2. More marbling
3. Deeper red coloring
4. Less fat
5. More evenly distributed marbling

RANK #1:

REASON: _____

RANK #2:

REASON: _____

RANK #3:

REASON: _____

RANK #4:

REASON: _____

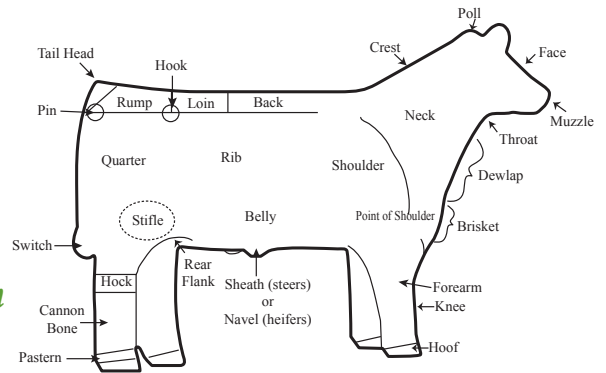
Everything But the Moo.....

Cow By-Products Worksheet

Name: _____

True or False?

Do the products listed below come from cows? Write true next to the products you think come from cows and false after the ones that you don't think come from cows.



- | | |
|---------------------------|----------------------------------|
| _____ 1. Medicine | _____ 8. Solid wood fence boards |
| _____ 2. Anti-aging cream | _____ 9. Salt |
| _____ 3. Mashed potatoes | _____ 10. Deodorant |
| _____ 4. Felt | _____ 11. Instrument strings |
| _____ 5. Chewing gum | _____ 12. Fertilizer |
| _____ 6. Paper | _____ 13. Plastics |
| _____ 7. Cosmetics | _____ 14. Rubber |

Matching

Match the product on the left to the part of the cow that you think it came from on the right. You may use the parts of the cow more than once. Some parts may not be used.

Products

- _____ 1. Pasta
- _____ 2. Candles
- _____ 3. Sheet rock
- _____ 4. Phosphorus
- _____ 5. Chewing gum
- _____ 6. Refined sugar
- _____ 7. Shampoo
- _____ 8. Dyes & inks
- _____ 9. Air filters
- _____ 10. Hormones

Parts of the Cow

- a. Brain
- b. Blood
- c. Hooves/Horns
- d. Internal Organs
- e. Fat
- f. Milk
- g. Manure
- h. Skin
- i. Hair
- j. Bones

Everything But the Moooo.....

By-Products from Cows

From Brain...

- Anti-aging cream medicines

From Blood...

- Pasta
- Cake mixes
- Dyes & inks
- Adhesives
- Minerals
- Medicines
- Laboratory research materials

From Bones...

- Refined sugar
- Charcoal
- Fertilizer
- Glass

From Hair...

- Air filters
- Brushes
- Felt
- Isulation
- Plaster
- Textiles

From Manure...

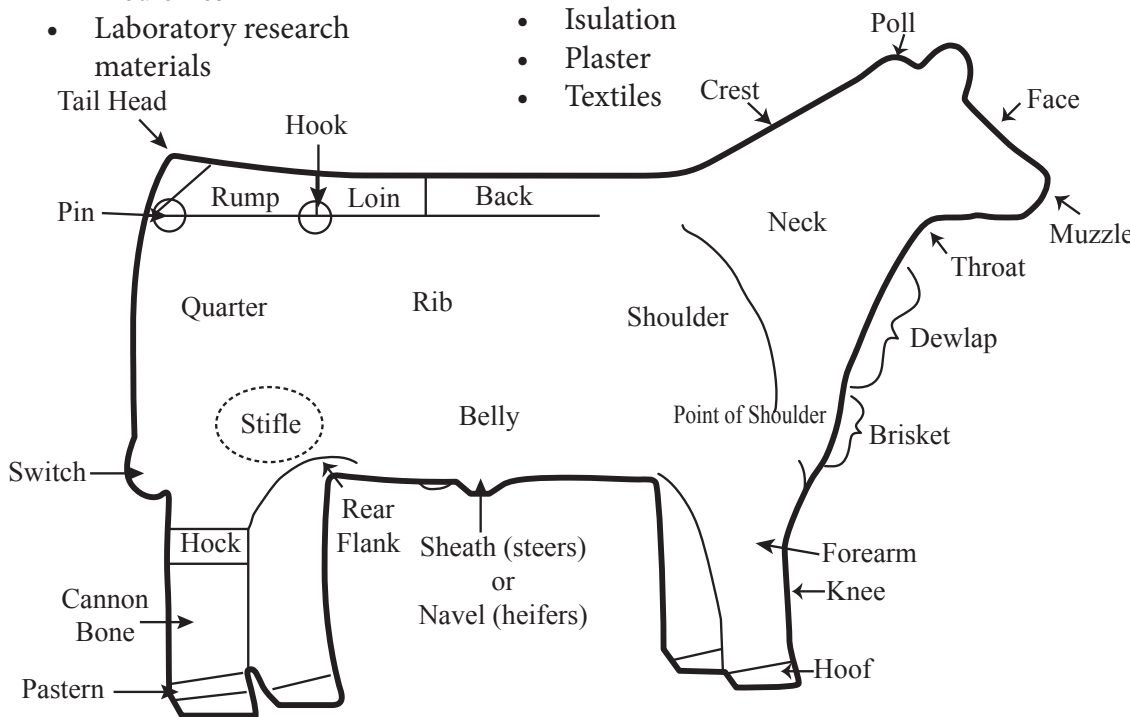
- Fertilizer
- Nitrogen
- Phosphorus

From Internal Organs...

- Instrument strings
- Tennis racquet strings
- Hormones, enzymes, vitamins & other medical material

From Fat...

- Chewing gum
- Candles
- Detergents
- Fabric softner
- Deodorant
- Shaving cream
- Perfume
- Pet food
- Cosmetics
- Creams & lotions
- Crayons
- Paint
- Oil & lubricants
- Biodiesel
- Plastics
- Waterproofing agents
- Cement
- Ceramics
- Chalk
- Explosives
- Fireworks
- Matches
- Fertilizer
- Antifreeze
- Insulation
- Linoleum
- Rubber
- Textiles
- Medicines



From Hooves and Horns...

- Adhesives
- Plastics
- Pet food
- Plant food
- Photo film
- Shampoo & conditioner
- Emery boards
- Lamination
- Wallpaper
- Plywood

From Milk...

- Adhesives
- Plastics
- Cosmetics
- Medicines

From Skin...

- Gelatin
- Flavorings
- Emery boards
- Sheet rock
- Wallpaper
- Adhesives
- Medicines
- Candies & confectionary

so many products come from cattle
that we really do use everthing but
the moooo!