

PURDUE EXTENSION BOONE COUNTY

4-H STARTER CALF WORKSHEETS

Grade 9-A



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

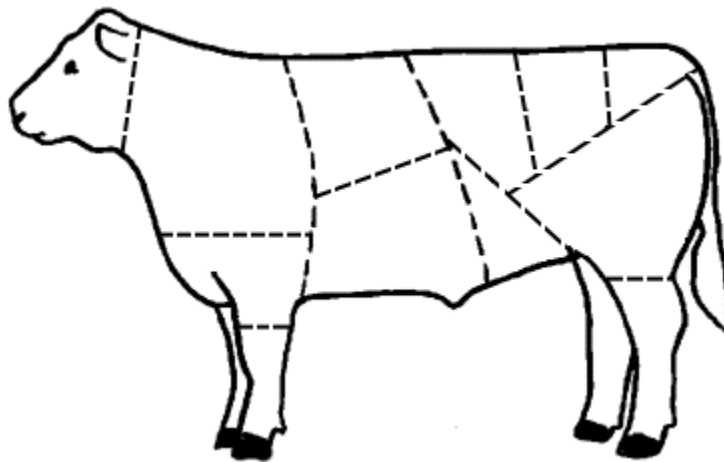
PLASTICS
SHAVING CREAM
SHEET ROCK
SOAPS
TEXTILES
WALLPAPER

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. An abbreviation meaning hundredweight or 100 pounds is called? _____
6. $\frac{\text{Carcass Weight}}{\text{Live Weight}} \times 100 =$ _____

WHOLESALE CUTS OF BEEF



From the list below, identify the wholesale cuts of beef. Write the letter on the cut.

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

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