

4-H Beef Project

Pulaski County
Record Sheet 1-1
Grade 9

Name: _____ 4-H Club _____

Leader Signature: _____

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

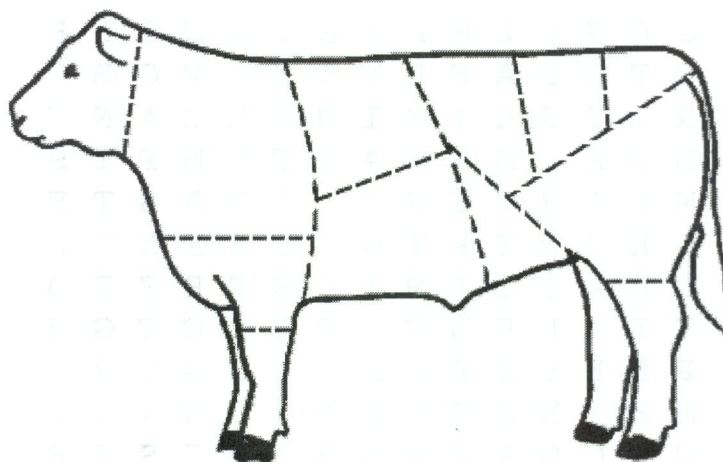
GLUE
INSULATION
LEATHER
LINOLEUM
PAINTS
PERFUMES
PIANO KEYS

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? _____

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. $\frac{\text{Carcass Weight} \times 100}{\text{Live Weight}} =$ _____

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. Rump
- G. Plate
- H. Flank

Answers to these questions can be found in the "Beef Resource Handbook" 4-H 117R