



4-H Beef/Dairy Beef

LaGrange County
Record Sheet 12-3
Grade 12

Name: _____ 4-H Club _____

Leader Signature: _____ Date: _____

KNOW YOUR FEED

Listed below are feed ingredients for Beef. List what feed group each of the ingredients would fit into. Choose between:

- "E" Energy Nutrient Group
- "M" Mineral Nutrient Group
- "P" Protein Nutrient Group

<u>Ingredient</u>	<u>Group</u>
Whole Grain Oats	_____
Cracked Corn	_____
Soybean Meal	_____
Trace Mineral Salt	_____
Dried Whey	_____
Corn Gluten Feed	<u>P</u> _____
Dry Molasses	_____
Ground Limestone	_____
Ground Corn	<u>E</u> _____
White Salt	_____
Steam Rolled Barley	_____
Distillers Grain	_____
Cottonseed Meal	<u>P</u> _____
Brewers Grain	_____

1. Many people do not realize that a considerable portion of the beef that they consume is produced by cattle of dairy breed origin. Approximately _____ to _____% of all fed steers and heifers marketed in the U.S. are Holstein fed animals.

2. There are different types of markets for livestock. List the eight types explained in the Beef Resource Handbook (4-H 117R).

1. _____	5. _____
2. _____	6. _____
3. _____	7. _____
4. _____	8. _____

3. Show cattle sent to market can sometimes be a dark cutter, which is caused by long-term stress. List three ways you would minimize dark cutting incidence.

4. Keeping a safe food supply is important. Not all medications pose a potential residue problem. The _____ time listed on labels tells you when to remove medication to prevent illegal residues.

5. Explain what “extra label drug use” means.

6. On page 12-11 of the Beef Resource Handbook is a sample label for Omnibiotic. You are treating a 750 lb. calf for foot rot. What dosage should you use?

7. A 1000 pound beef animal will produce about _____ pounds of manure per day.

8. What makes manure smell? The primary odor causing components in manure are _____ and _____.

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