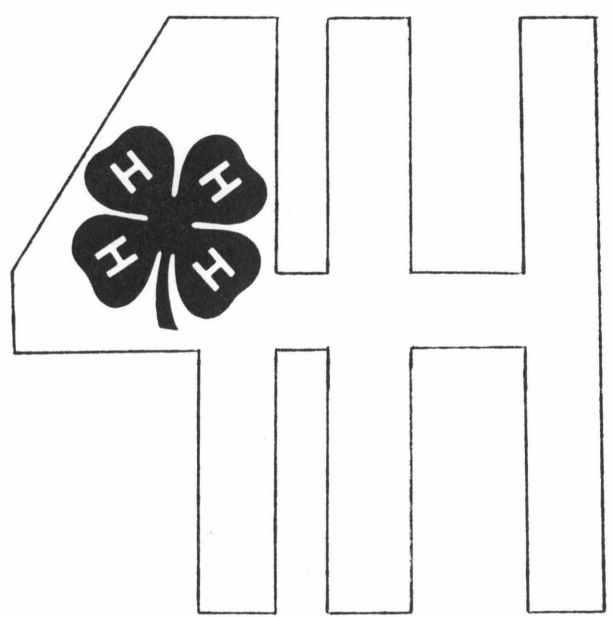


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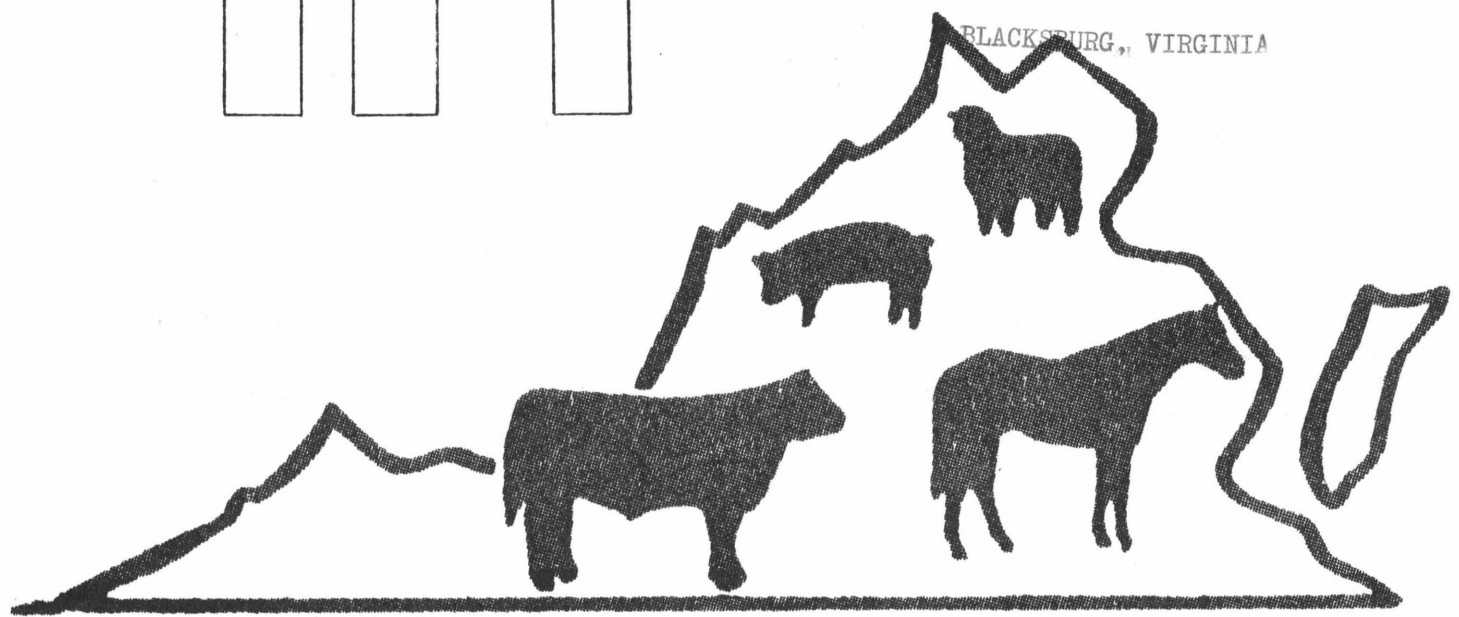
ANIMAL SCIENCE NON-OWNERSHIP
LIVESTOCK PROJECT

UNIT III

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BLACKSBURG, VIRGINIA



Name _____ Age _____ Club Year _____

Address _____ County or City _____

Name of Club _____ Years in 4-H _____

Name of Leader _____

Animal Science Non-Ownership Livestock Project - Unit III

By

Jesse Ford, Animal Science Department
and Steven Umberger, Extension Specialist, Animal Science

INTRODUCTION

The Animal Science Projects Unit I, II and III are designed for individual 4-H'ers and 4-H clubs that are interested in livestock but do not or cannot have animals of their own.

These are short term projects and may be followed up by other livestock and meats projects or by the Junior Stockmans Project.

These projects may be used in school clubs, community clubs, special project clubs or on an individual basis.

Meats judging, livestock judging or participation in the Junior Stockmans contest may all result from these Animal Science Projects plus many other activities related to the livestock industry.

DIRECTIONS

This is a livestock project designed for 4-H'ers of suggested ages 15-19 who may or may not have animals of their own. It can be completed in a short time and can be followed by more advanced projects designed for 4-H'ers with or without animals of their own.

SUPPORTING LITERATURE FOR THIS PROJECT

Local Library

Livestock or Breed Magazines

Beef Steer Guide Unit I - Record Book 84

Market Lamb Guide and Record - Record Book 82

Market Hog Guide and Record - Record Book 83

4-H Meats Project - Publication 743

Horse Science 4-H Horse Program

Meat Board Meat Book - by Barbara Block, available from National Livestock
and Meat Board, 444 North Michigan Ave., Chicago, Illinois 60611

The Stockmans Handbook - Dr. M. E. Ensminger, The Interstate Printers and
Publishers, Inc., Danville, Illinois

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I. Define

Cow _____

Bull _____

Heifer _____

Steer _____

Sow _____

Boar _____

Gilt _____

Barrow _____

Ewe _____

Ram _____

Wether _____

Lamb _____

Mare _____

Stallion _____

Gelding _____

II. Feeds

A. Concentrates - List

1. Four Feed Grains

- a. _____
- b. _____
- c. _____
- d. _____

2. Two Protein Supplements

- a. _____
- b. _____

B. Roughages - List

1. Four Hays

- a. _____
- b. _____
- c. _____
- d. _____

2. Two Silages

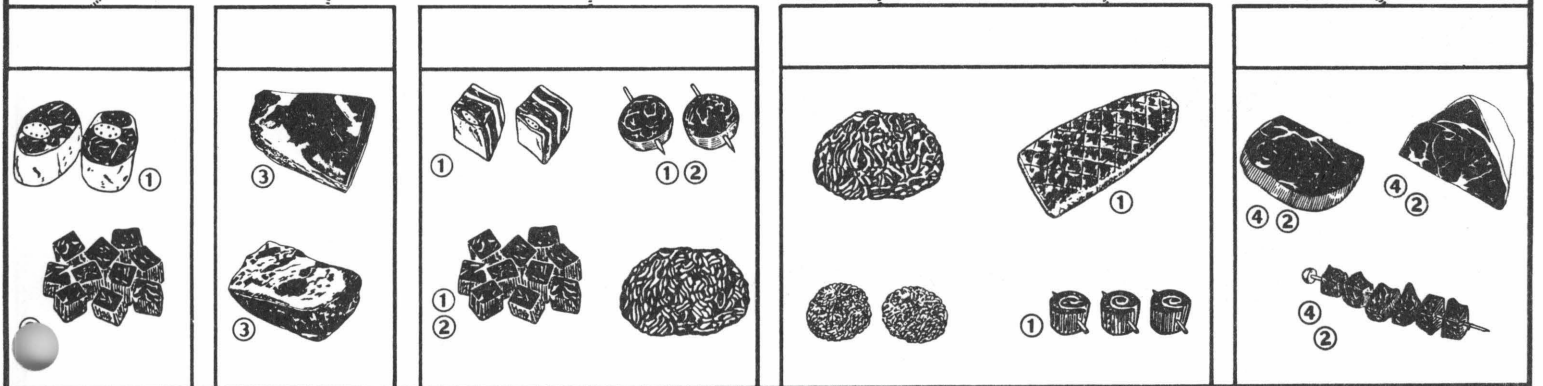
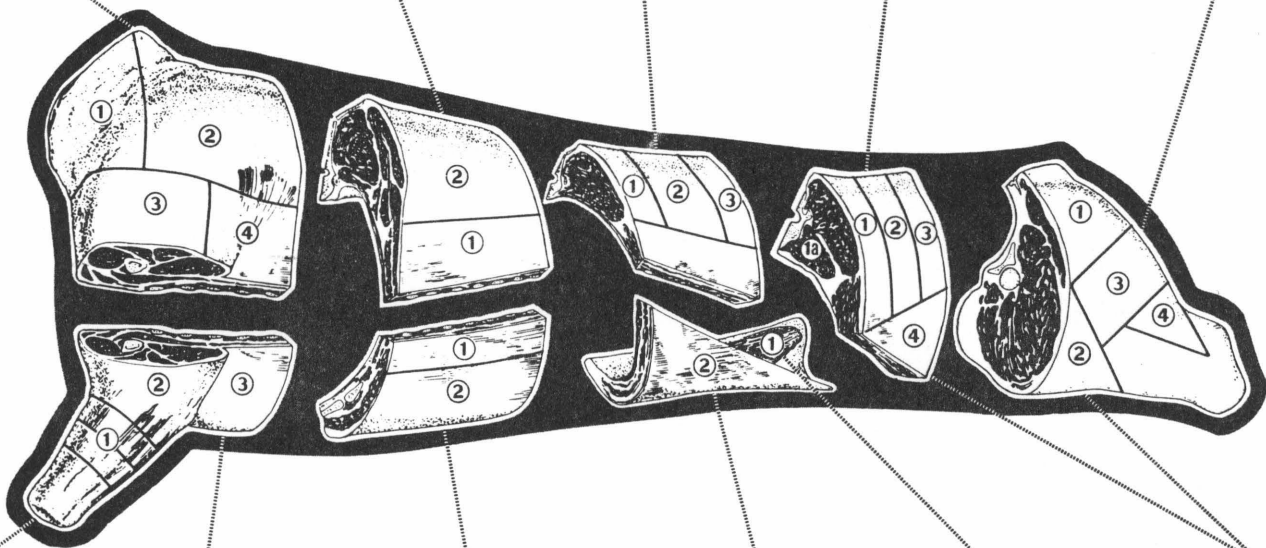
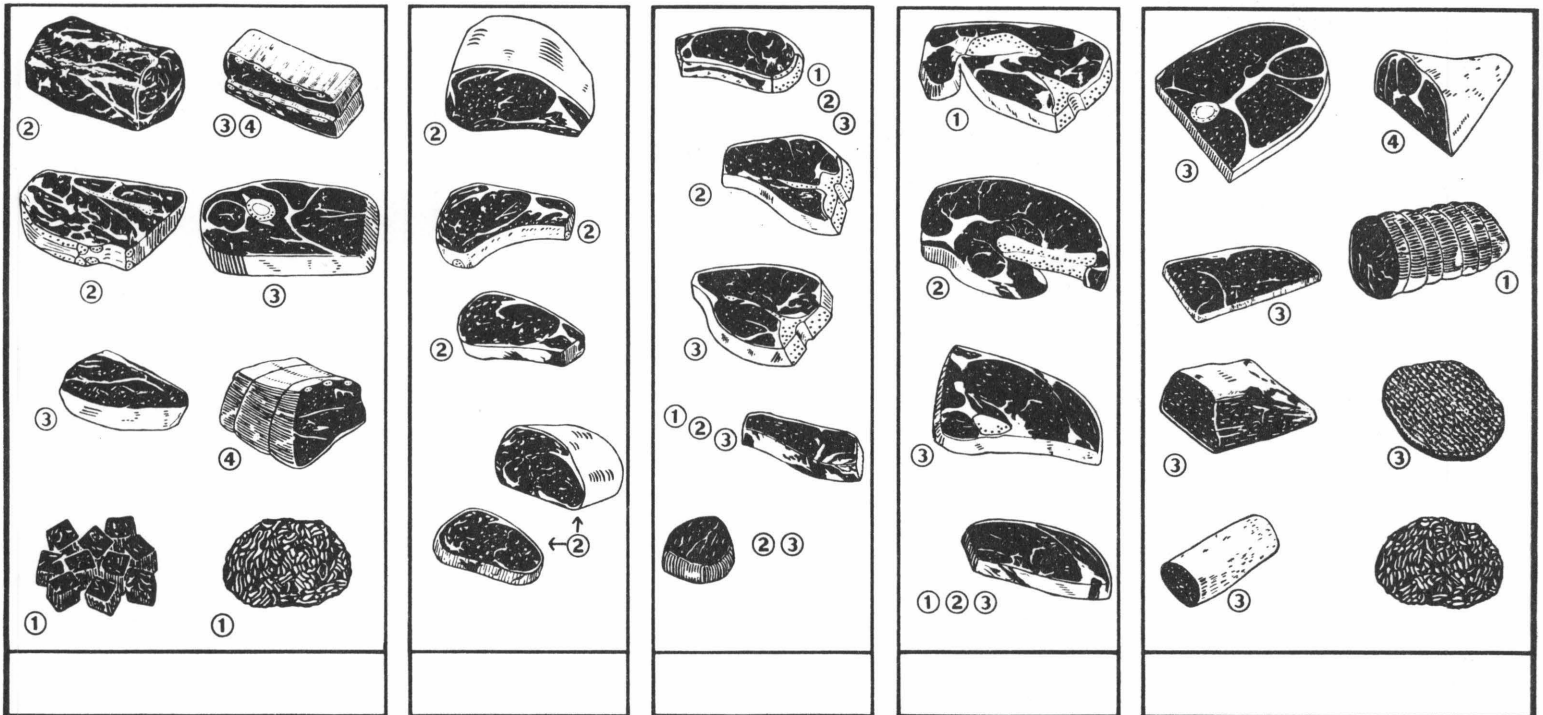
- a. _____
- b. _____

3. Three Pasture Grasses or Legumes

- a. _____
- b. _____
- c. _____

III. Name the Cuts

1. Name the Wholesale and Retail Cuts of the beef animal, and the proper cooking method for each retail cut.



*May be Roasted, Broiled, Panbroiled or Panfried from high quality beef.
 **May be Roasted, (Baked), Broiled, Panbroiled or Panfried.


This chart approved by
National Live Stock and Meat Board

2. Name the Wholesale and Retail Cuts of the hog, and the proper cooking method for each retail cut.

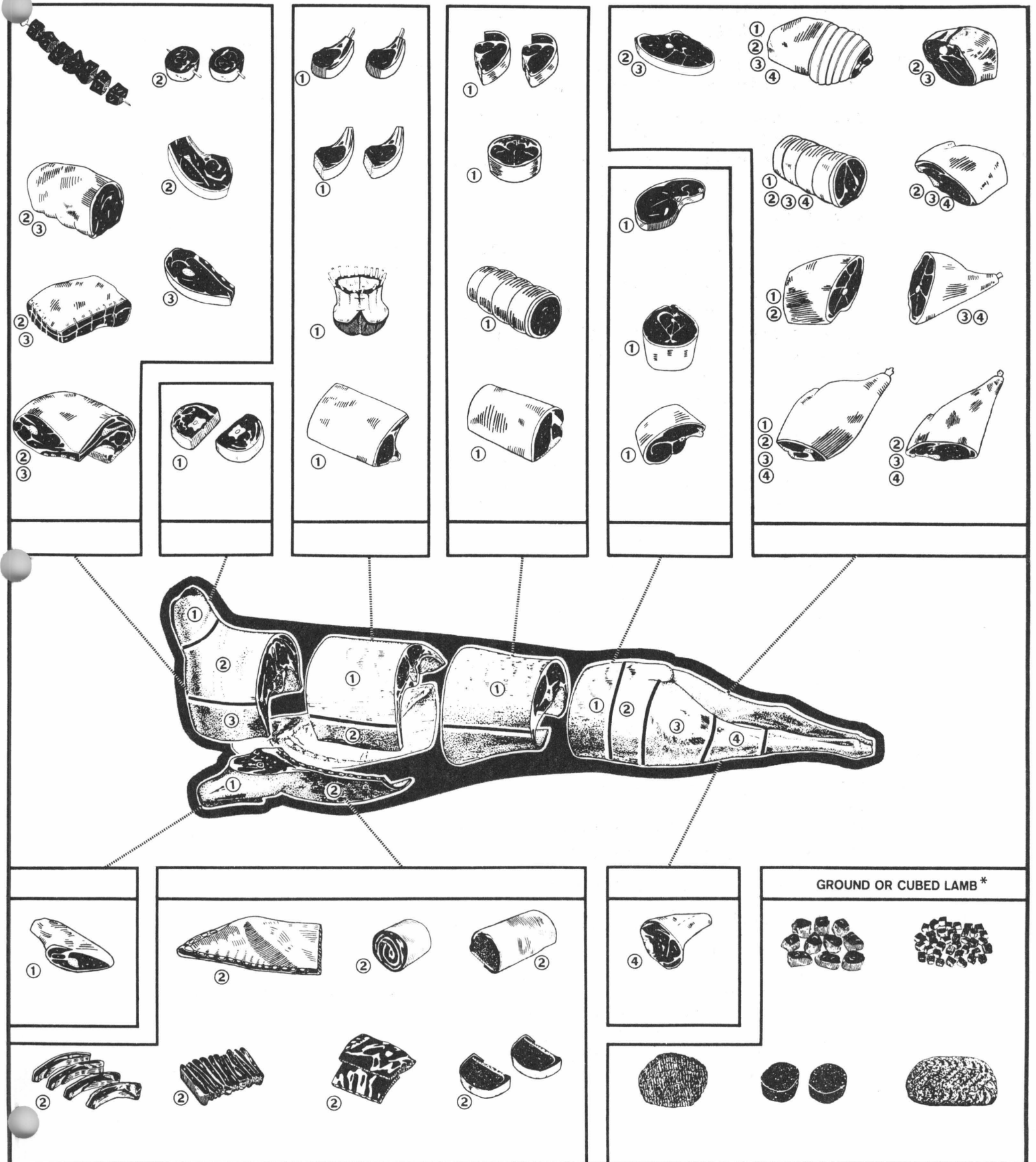
The diagram illustrates the wholesale and retail cuts of a hog. The central carcass is divided into four main sections, each labeled with a number (1, 2, 3, or 4). Surrounding the carcass are 18 panels, each containing illustrations of specific retail cuts with their corresponding numbers. The cuts include items like chops, roasts, shoulders, ribs, and hocks, each labeled with a number from 1 to 4.

*May be made from Boston Shoulder, Picnic Shoulder, Loin or Leg.

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3. Name the Wholesale and Retail Cuts of the sheep, and the proper cooking method for each retail cut.



* Lamb for stew or grinding may be made from any cut.

**Kabobs or cube steaks may be made from any thick solid piece of boneless Lamb.

This chart approved by
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IV. Activities to Complete (Must do at least ten)
(Attach additional work sheets if necessary)

Date Completed

1. Visit a farm or feedlot where animals are being fed for market. _____
2. Visit a livestock sale and price the different species being sold by the pound. _____
3. Visit a meat packing plant or a large or small meat processing plant and price animals by the pound in carcass form and retail cut form. _____
4. Visit supermarket and price retail cuts by the pound. _____
5. Compare prices by the pound in 2 and 3 above then compare 2, 3 and 4 (Use 4-H Meats Project Publication 743 to estimate total pounds of wholesale and retail cuts in each specie to help understand pounds lost in slaughter and processing.) Describe why retail costs are higher than live costs or wholesale costs at the packing or processing plant. _____
6. Give talk or demonstration. _____
7. Read a horse, cattle, sheep and hog breed magazine. List article read and author and briefly summarize. _____
8. Assist parent in buying cuts of meat from each specie of livestock. _____
9. Know the different methods of dry heat cooking and moist heat cooking. _____
10. Assist in cooking these cuts in the proper manner. _____
11. Identify 25 retail cuts of meat in a supermarket, and list the proper cooking method of each. _____
12. Know proper cooking method on all retail cuts of beef, pork and lamb. _____
13. Visit a large animal veterinarian. Talk over herd health practices with him including control of internal and external parasites and vaccination programs among other practices. _____
14. Visit a feed store. Check prices on:
 - a. 3 roughages = _____, _____, _____
 - b. 3 concentrates = _____, _____, _____
 - c. salt = _____ d. minerals = _____
15. Visit a horse show or horse event. List several classes you watched at the show or briefly summarize the event you attended. _____

Sign this Project:

4-H Member

Leader

Extension Agent