

2020 Unit 26 4-H Livestock Quiz Bowl Study Guide









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Livestock Quiz Bowl Study Guide

2020 Livestock Quiz Bowl Contest Classes

- 1. <u>Livestock Feed Identification:</u> Identify the proper name of livestock feeds and minerals. Feed samples and lists of feed names will be provided.
- 2. <u>Livestock Breed Identification:</u> Identify from pictures, livestock (beef cattle, swine, sheep and goats) breeds. Seniors must also match the breed with the most appropriate description supplied for each breed.
- 3. <u>Livestock Equipment Identification:</u> Identify the proper name of equipment used in livestock production. (A list of equipment will be provided.)
- 4. <u>Retail Meat Cut Identification:</u> From a provided list, identify the uniformly accepted name of a combination of beef, pork, lamb and goat retail cuts on display, including the species, wholesale cut from which each retail cut originates and the retail cut.
- 5. Quiz: Complete a multiple choice quiz concerning topics relating to the livestock industry.

Livestock Feed Identification

Below are the various feed and nutrients that will be selected for the 2018 Unit #26 4-H Livestock Quiz Bowl Contest. Students will be asked to identify a different # depending on the age group that they are in. You can look these up on-line to see what they look like. Additionally, it might be helpful to collect an actual feed bank so students can determine textures and smells associated with each feed that cannot be determined online.

Sodium Bicarbonate

Ground Corn Soybeans Sunflower Seed Steam Rolled Oats

Beet Pulp Salt

Cottonseed Cracked Corn

Lime SBM

Corn Gluten Pellets

Bakery Soy plus

Dried Distillers Grain

Alfalfa Meal Cottonseed Hulls

Soy hull Hominy Yeast

Magnesium Oxide

Urea Blood Meal Oyster Shells Selium

Oats

Corn Gluten Meal

Grass Hay
Clover Hay
Alfalfa Hay
Wheat Bailage
Rye Bailage
Sudan Bailage
Corn Silage
Dried Molasses

Kelp

Steam Rolled Barley

Wheat
Whole Corn
Copper Sulfate
Reashare Chloride

Chromium
Calcium Sulfate
Zinc Sulfate

Potassium Chloride

Magnesium Potassium Sulfate

Bran

Trace Mineral Salt Dicalcium Phosphate Ammonium Chloride Safflower Seed



provided by National Swine Registry

Chester White



Landrace



Yorkshire



provided by National Swine Registry
Spotted



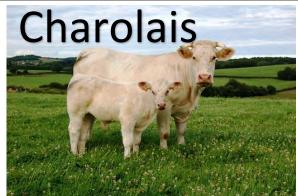
provided by National Swine Registry



Berkshire

Duroc





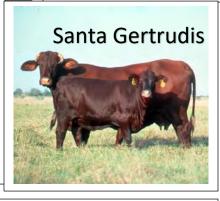
















Shorthorn

Simmental

What kinds of cows produce milk?

The large, black and white Holstein is the most common milk producing cow. Other breeds include Guernseys, Jerseys, Brown Swiss, Ayrshires, and Milking Shorthorns.



Ayrshire



Guernsey



Jersey



Brown Swiss



Milking Shorthorn



Holstein

Breeds of Sheep



BALWEN



BEULAH SPECKLED FACE



BLACK WELSH MOUNTAIN



BORERA



COTSWOLD



DERBYSHIRE GRITSTONE



DEVON & CORNWALL LONGWOOL



DEVON CLOSEWOOL



DORSET HORN



DORSET POLL



DORSET DOWN



EXMOOR HORN



HERDWICK



JACOB



LEICESTER LONGWOOL



MANX LOGHTAN



NORFOLK HORN



NORTH COUNTRY CHEVIOT



NORTH RONALDSAY



ROUGH FELL



SHETLAND



SOUTH DOWN



SUFFOLK



TEESWATER



TEXEL



WENSLEYDALE

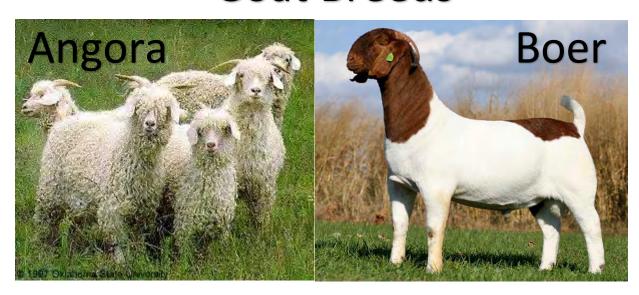


WHITE FACED WOODLAND



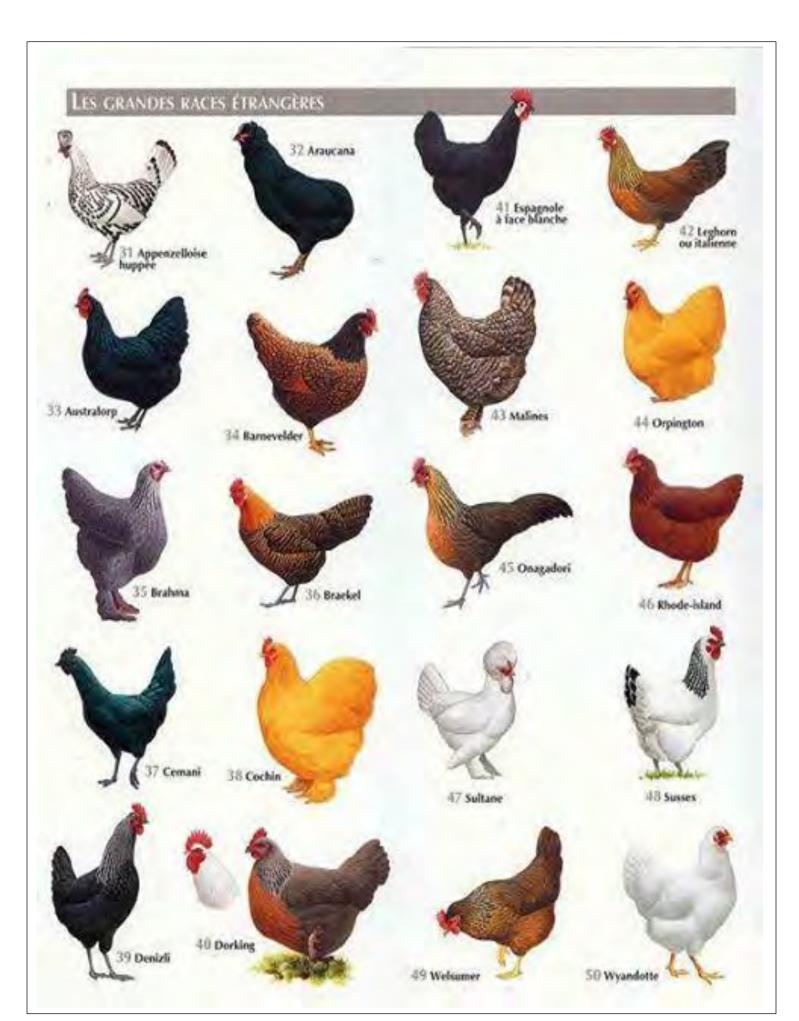
WILTSHIRE HORN

Goat Breeds









American Rabbit Breeders Association, Inc.

Dedicated to the promotion, development, and improvement of the domestic rabbit and cavy



AMERICAN Maximum Weight 12 lbs.



AMERICAN CHINCHILLA Maximum Weight - 12 lbs.



AMERICAN FUZZY LOP Maximum Weight - 4 lbs.

美洲费斯垂耳兔



AMERICAN SABLE Maximum Weight - 10 lbs.



BELGIAN HARE Maximum Weight - 9 1/2 lbs.



Maximum Weight - 12 lbs.



BLANC de HOTOT Maximum Weight - 11 lbs.



BRITANNIA PETITE Maximum Weight - 2 1/2 lbs.



Maximum Weight - 10 1/2 lbs.



CHAMPAGNE D'ARGENT Maximum Weight - 10 1/2 lbs.



CHECKERED GIANT Maximum Weight - None



CINNAMON Maximum Weight - 11 lbs.



CREME D'ARGENT Maximum Weight - 11 lbs. 英國垂耳兔

荷蘭道奇兔



DUTCH Maximum Weight - 5 1/2 lbs. 英國斑點兔





DWARF HOTOT Maximum Weight - 3 lbs.



ENGLISH ANGORA Maximum Weight - 7 1/2 lbs.



Weight - 10 1/2 lbs. & up 法國安哥拉兔



ENGLISH SPOT Maximum Weight - 8 lbs



PLEMISH GLANT Maximum Weight - None



佛羅里達州大白兔

FLORIDA WHITE Maximum Weight - 6 lbs



FRENCH ANGORA Maximum Weight - 10 1/2 lbs



法國垂耳免

FRENCH LOP Maximum Weight - None



GIANTANGORA Maximum Weight - None



GIANT CHINCHILLA Maximum Weight - 16 lbs

Livestock Equipment Identification

Listed below are things found on a farm that you might be asked to identify.

Scalpel Chicken Ring Ear Notcher

Sheep Blanket with Hood Hay Sampler (Probe) French Stryle Al Gun

Bridle with Bit

OB Chain with Handles

Tattoo Outfit Dehorner Rasp

Scotch Comb Elasarator Lamb nipple

Bit, Bridle and reins Poultry catcher Bull Lead Stethoscope Blanket Pin Forceps

Hog Ring Pliers Lamb Sweater Intravenous Set

Cinch

Chicken Waterer

Magnet
Balling Gun
Hoof Pick
Hoof Nippers
Hoof Knife

Udder infusion Cannulae

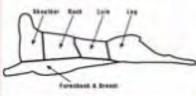
Calf Weaner

lariat Ear Tagger Cattle Lead Calf Dehorner

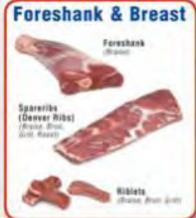


American Lamb

Cuts & How To Cook Them





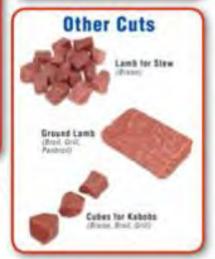




www.americantamb.com



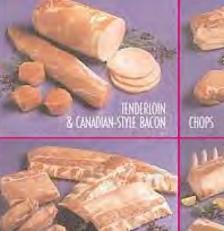




PURCHASING

A Consumer Guide To Identifying Retail Pork Cuts.

Left: tenderloin Right: Canadian-style bacon





CHOPS

Upper row (I-r): striots chop, rib chop, loin chop. Lower row (1-r): boneless rib end chop (Chef's Prime Filer¹⁹). boneless center loin chop (America's Cur¹¹⁴, 1 1/4-1 1/2" thickness), butterfly chop.

ROASTS

Upper row (I-r): center rib roast. (Rack of Pork). bone-in sirioin roast. Middle: boneless center lotn mast. Lower row (1-r): boneless rib end rosst (Chef's Prime^{TV}), boneless sirioin roast.

SHOULDER BUTT

SHOULDER BUIT

Upper row (1-r): bone-in blade roast, boneless blade roast, Lower row (1-r): ground pork (The Other Burger*), sausage, blade steak.



PICNIC SHOULDER

Upper row (I-r): smoked picnic, arm picnic reast. Lower row: smoked hocks.



NATIONAL PORK BOARD AS IMPLEMENTED BY THE NATIONAL PORK PRODUCERS COUNCIL, 89167 ARTICAL PORT PATIENT PLACEMENT

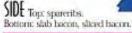




LOIN

SIDE

LEG



RIBS Left: country-style ribs.

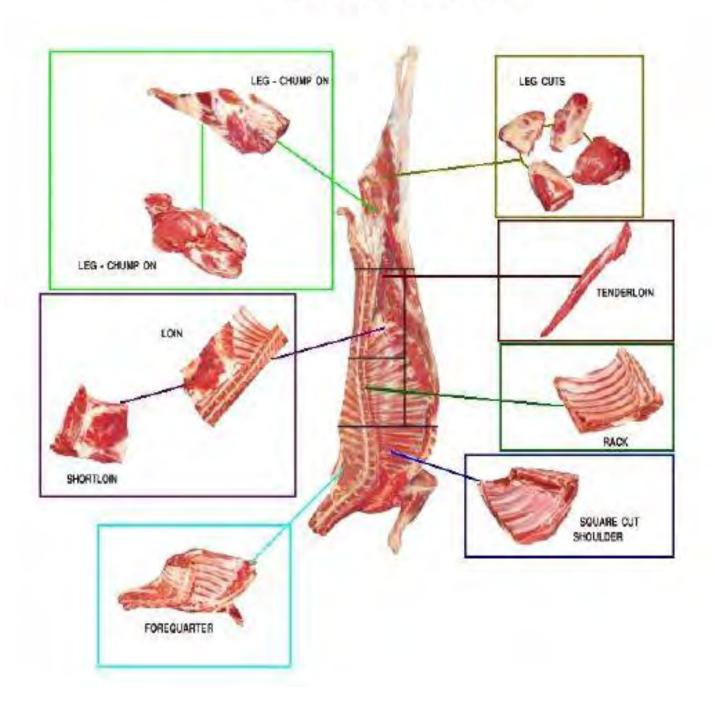
Right: back ribs.



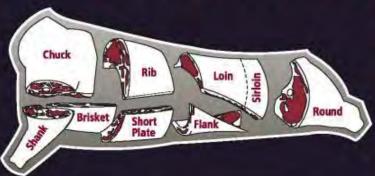


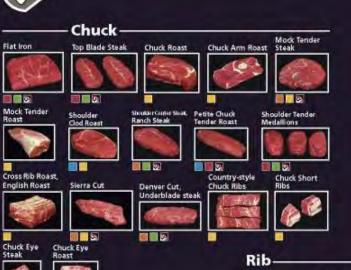
LEG Upper row (1-r): bone-in fresh ham, smoked harn. Lower row (I-r): leg outlets. fresh boneless harn roast.

Goat Cuts Chart



RETAIL BEEF CUTS





Ribeye Steak, Delmonico

Filet of Rib

- Ba

Back Ribs

Marinate & Grill
Braise

Ribeye Roast

Rib Satay

Chef Cut Ribeye

Roast

Cooking time under 30 minutes





Short Loin-Strip Steak Filet of

Brisket & Shank-

Brisket Flat

Skirt Steak

Brisket Point

Flank-

Flank Steak

Sirloin-

Center Cut Sirloin Steak

Flap

Sirloin Steak

Beef Brisket

Short Plate



Fajita Beef





Angus beef at its best