Unit 26 4-H Livestock Quiz Bowl Study Guide









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Livestock Quiz Bowl Study Guide

2023 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 2020 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

Oats

Magnesium Oxide

Urea Blood Meal Oyster Shells Selium 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

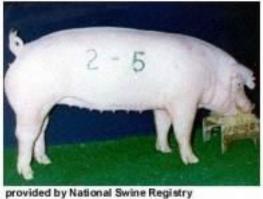
Chromium
Calcium Sulfate
Zinc Sulfate

Potassium Chloride

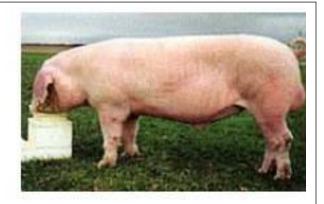
Magnesium Potassium Sulfate

Bran

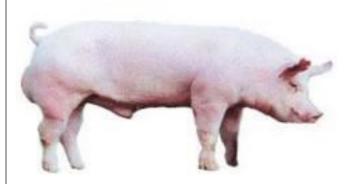
Trace Mineral Salt
Dicalcium Phosphate
Ammonium Chloride
Safflower Seed



Chester White



Landrace



Yorkshire



provided by National Swine Registry Spotted

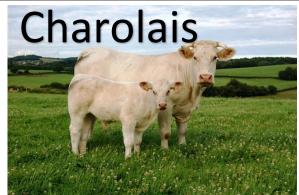




Berkshire

Duroc













Hereford







Simmental



Shorthorn

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

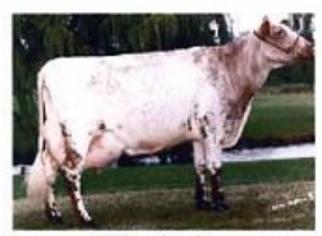
Guernsey



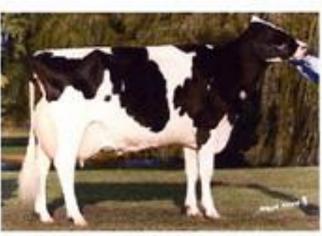
Jersey



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



SUFFOLE



TEESWATER



TEXEL



WENSLEYDALE



WHITE FACED WOODLAND



WILTSHIRE HORN

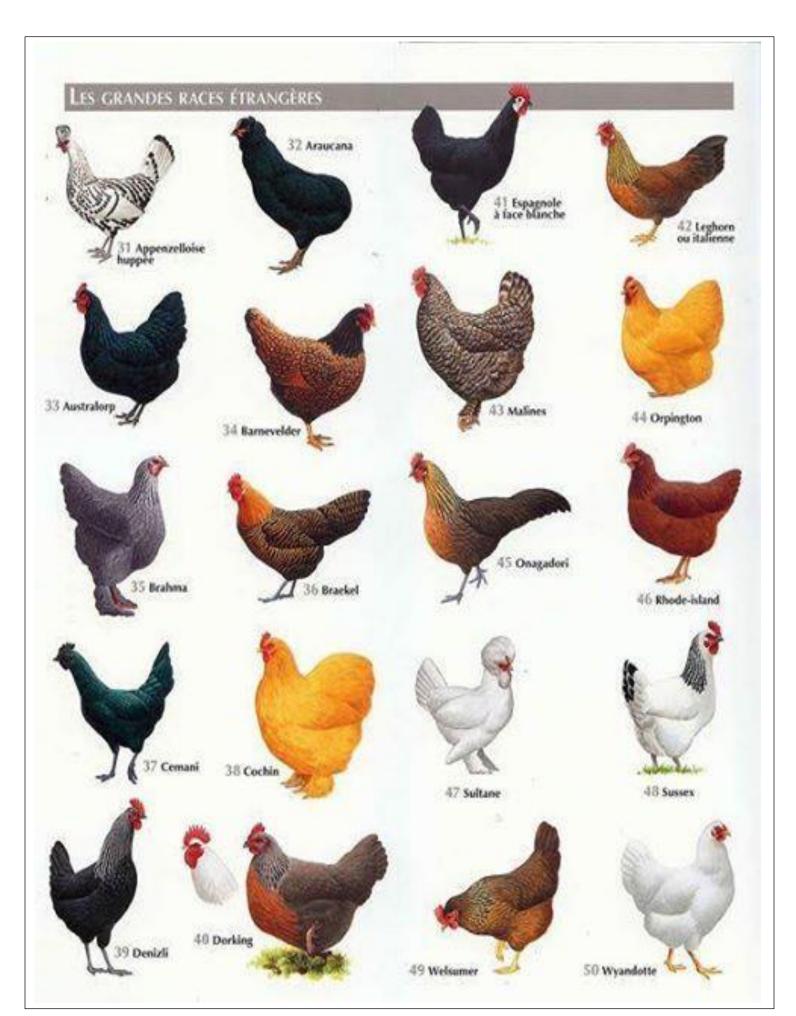
Goat Breeds











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.



AMERICAN SABLE Maximum Weight - 10 lbs.



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.



ENGLISH LOP Weight - 10 1/2 lbs. & up

法國安哥拉兔

ENGLISH SPOT Maximum Weight - 8 lbs

巨型花明兔

FLEMISH GIANT 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



GIANT ANGORA 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

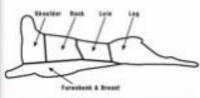
Calf Weaner

lariat Ear Tagger Cattle Lead Calf Dehorner

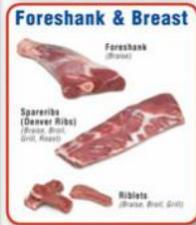


American Lamb

Cuts & How To Cook Them





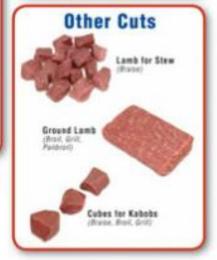




www.americanlamb.com



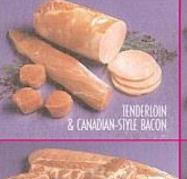




PURCHASING

A Consumer Guide To Identifying Retail Pork Cuts.

Left: tenderloin Right: Canadian-style bacon



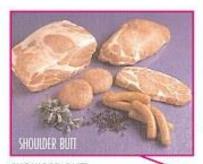




Roasts

CHOPS Upper row (1-r): sirloin chop, rib chop, loin chop. Lower row (1-r): boneless rib end chop (Chef's Prime Filet19), boneless center loin

Upper row (I-r): center rib roast (Rack of Pork). bone-in sirioin roast. Middle; boneless center loto roast. Lower row (1-r): boneless rib end roast (Chef's Prime¹⁹). boneless sirioin roast.



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



SHOULDER PICNIC SHOULDER



SIDE

LEG



PICNIC SHOULDER

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





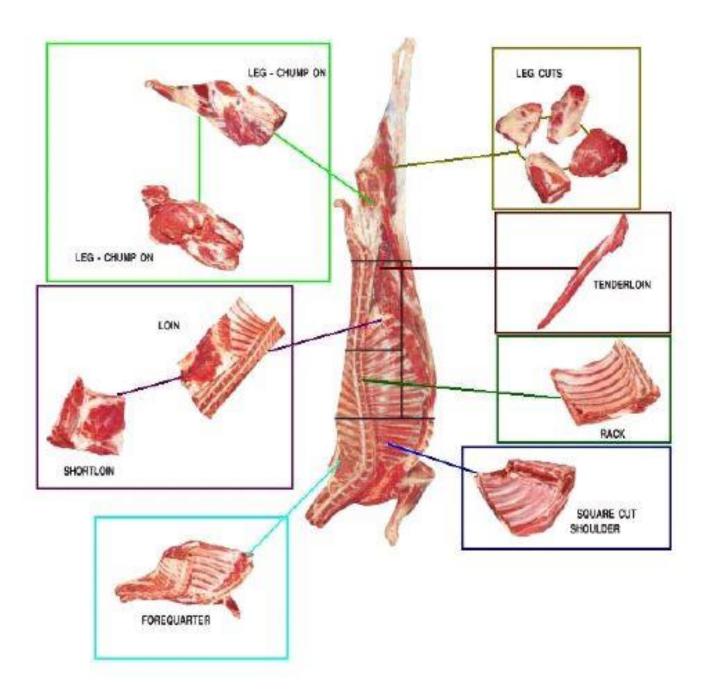


LEG. Upper row (1-r): bone-in fresh ham, smoked harn. Lower row (I-r): leg cutlets, fresh boneless harn roest.



NATIONAL PORK BOARD AS IMPLEMENTED BY THE NATIONAL PORK PRODUCERS COUNCIL, BUILD AND CALL PORT PARTITION FOR ACCOUNT.

Goat Cuts Chart

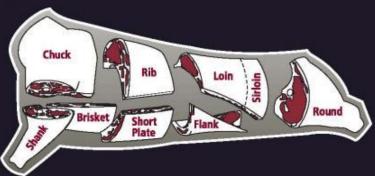


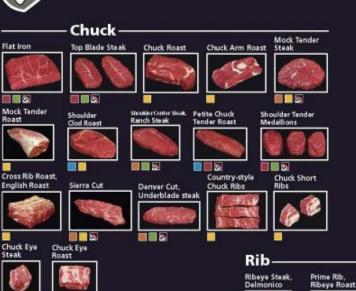
RETAIL BEEF CUTS

Brisket & Shank-

Beef Brisket

Filet Mignon Tenderloin Steak











Marinate & Grill

Braise



Roast

🔄 Cooking time under 30 minutes



Brisket Point

