2020
Unit 26 4-H
Livestock Quiz Bowl
Study Guide

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2020 Livestock Quiz Bowl Contest Classes

1. **Livestock Feed Identification:** Identify the proper name of livestock feeds and minerals. Feed samples and lists of feed names will be provided.

2. **Livestock Breed Identification:** 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. **Livestock Equipment Identification:** Identify the proper name of equipment used in livestock production. (A list of equipment will be provided.)

4. **Retail Meat Cut Identification:** 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 feed 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
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.
Goat Breeds

Angora

Boer

Cahsmere

Kiko

Spanish

Pygmy
LES GRANDES RACES ÉTRANGÈRES

31 Appenzelloise huppée
32 Araucana
33 Australorp
34 Barnevelder
35 Brahma
36 Braekel
37 Cemani
38 Cochin
39 Denizli
40 Dorking
41 Espagnole à face blanche
42 Leghorn ou italienne
43 Malines
44 Orpington
45 Osagadori
46 Rhode-island
47 Sultane
48 Sussex
49 Welsummer
50 Wyandotte
### Livestock Equipment Identification

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

<table>
<thead>
<tr>
<th>Animal Equipment</th>
<th>Livestock Equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scalpel</td>
<td>Blanket Pin</td>
</tr>
<tr>
<td>Chicken Ring</td>
<td>Forceps</td>
</tr>
<tr>
<td>Ear Notcher</td>
<td>Hog Ring Pliers</td>
</tr>
<tr>
<td>Sheep Blanket with Hood</td>
<td>Lamb Sweater</td>
</tr>
<tr>
<td>Hay Sampler (Probe)</td>
<td>Intravenous Set</td>
</tr>
<tr>
<td>French Stryle Al Gun</td>
<td>Cinch</td>
</tr>
<tr>
<td>Bridle with Bit</td>
<td>Chicken Waterer</td>
</tr>
<tr>
<td>OB Chain with Handles</td>
<td>Magnet</td>
</tr>
<tr>
<td>Tattoo Outfit</td>
<td>Balling Gun</td>
</tr>
<tr>
<td>Dehorner</td>
<td>Hoof Pick</td>
</tr>
<tr>
<td>Rasp</td>
<td>Hoof Nippers</td>
</tr>
<tr>
<td>Scotch Comb</td>
<td>Hoof Knife</td>
</tr>
<tr>
<td>Elasarator</td>
<td>Udder infusion Cannulae</td>
</tr>
<tr>
<td>Lamb nipple</td>
<td>Calf Weaner</td>
</tr>
<tr>
<td>Bit, Bridle and reins</td>
<td>lariat</td>
</tr>
<tr>
<td>Poultry catcher</td>
<td>Ear Tagger</td>
</tr>
<tr>
<td>Bull Lead</td>
<td>Cattle Lead</td>
</tr>
<tr>
<td>Stethoscope</td>
<td>Calf Dehorner</td>
</tr>
</tbody>
</table>
A Consumer Guide To Identifying Retail Pork Cuts.

**CHOPS**
Upper row (l-r):
- sirloin chop, rib chop, loin chop.
Lower row (l-r):
- boneless rib-end chop (Chef's Prime Rib™), boneless center loin chop (American Cut™), 1 1/4-1 1/2" thickness, butterfly chop.

**ROASTS**
Upper row (l-r):
- center rib roast (Rack of Pork), bone-in sirloin roast, middle boneless center loin roast.
Lower row (l-r):
- boneless rib end roast (Chef's Prime Rib™), boneless sirloin roast.

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

**PICTIC SHOULDER**
Upper row (l-r):
- smoked picnic, arm picnic roast.
Lower row:
- smoked hocks.

**SIDE**
Top: spare ribs.
Bottom: slab bacon, sliced bacon.

**LEG**
Upper row (l-r):
- bone-in fresh ham, smoked ham.
Lower row (l-r):
- leg cutlets, fresh boneless ham roast.