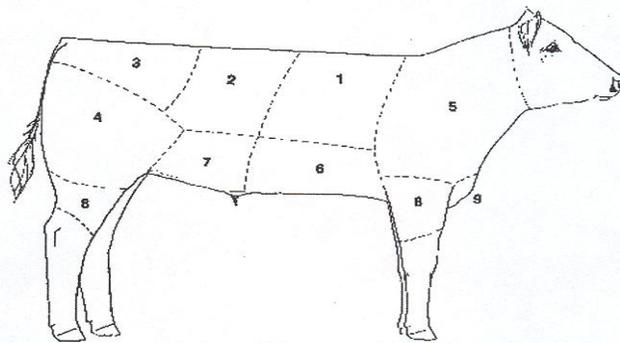
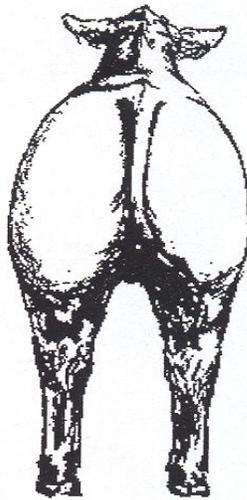
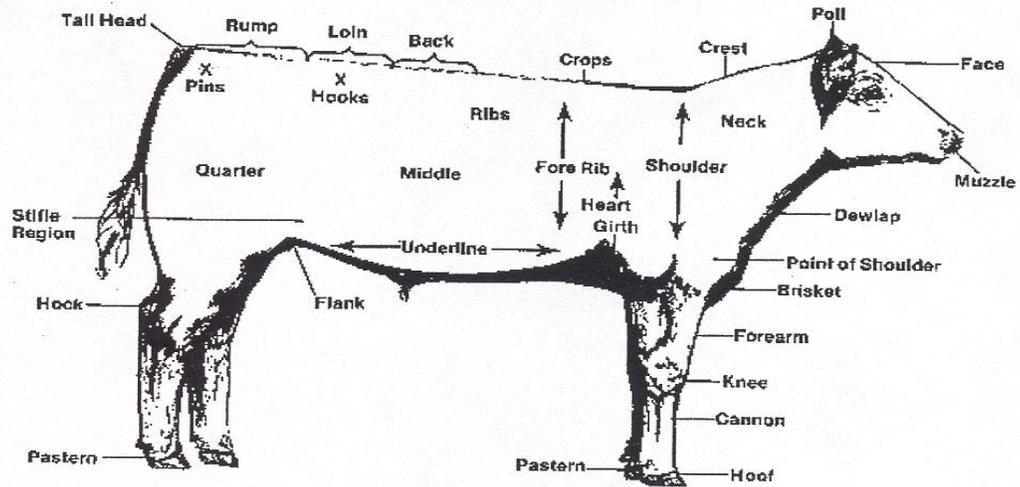


**PARTS OF THE MARKET STEER**



**HIGHER PRICED CUTS**

- 1. Rib
- 2. Loin
- 3. Rump
- 4. Round

**LOWER PRICED CUTS**

- 5. Chuck
- 6. Plate
- 7. Flank
- 8. Shank
- 9. Brisket

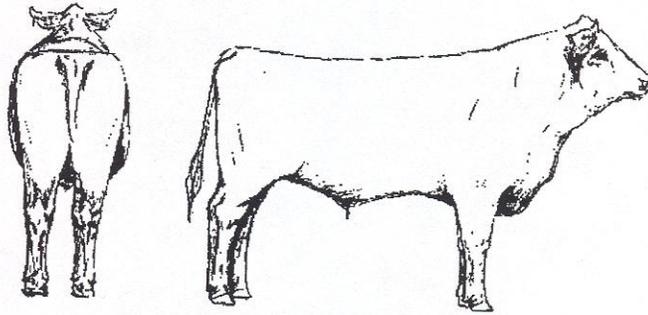


Figure B-3. Light-muscled, wasty steer

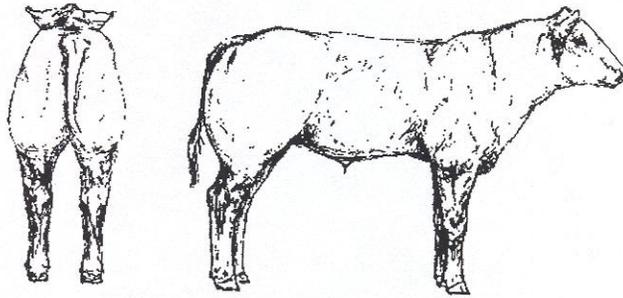
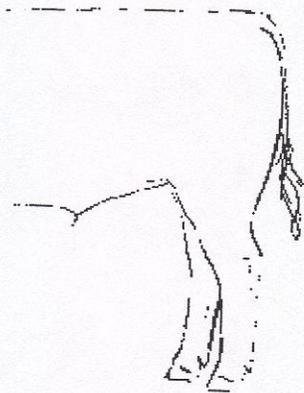


Figure B-4. Coarse, bunchy-muscled steer



Correct set to the hind leg.



Too much set or "sickle hocks" are usually seen with a droopy rump and cow hocks (hocks turning in).



Too little set or "post legs" are often accompanied by a short rump, puffy hocks, and shoulders which are too straight.

## BEEF STUDY GUIDE

### Livestock Expo Madera County 4-H

Level I	Level II	Level III	Level IV
Entry Form (market) (25)	Entry Form (registered) (28)	Wholesale Cuts (10)	
Parts (20)	Parts (25)	Parts (33)	Matching (16), by-products, wholesale and retail cuts
T/F (25 questions)	T/F (25 questions)	Quiz/Terms, Diseases, Parasites, Nutrition 30 questions	Ruminant Digestive System I.D. (9)
Feed ID (5)	Feed ID (10)	Feed ID (15)	Matching (Quiz - 28, Nutrition - 24)
Equipment ID (15)	Equipment ID(20)	Breed ID (10)	Judging (1 class)
Judging (1 class)	Judging (1 class)	Judging (1 class)	Oral Reasons
Skills and Showmanship	Skills and Showmanship	Management and Clipping Skills	Management and Clipping Skills

#### SKILLS

- Level I and II - May include tie and untie; into and out of blocking chute; use of neck rope and other basic project skills.
- Member should be knowledgeable about basic fitting of beef including where to clip and how to work hair.
  - Questions may include where and when to use beef/sheep heads in clipping for show.
- Level III & IV - May include basic management skills - using balling gun, giving injections and reading medication labels.
- Hands on clipping will be required in both levels.
  - Member should know how to adjust and lubricate both types of clippers (beef/sheep heads).
  - Some advanced fitting skills may be requested (e.g. tails)

#### SHOWMANSHIP

- Level I and II - Basic skills - leading, posing, etc.

#### ADDITIONAL STUDY MATERIAL

- Level III & IV - Compartments of ruminant stomach - rumen, reticulum, omasum, abomasum (function of each).
- Common Diseases and Parasites - Brucellosis, leptospirosis, pneumonia, shipping fever, blackleg, white muscle, mastitis, IBR.
  - Basic nutrition - Vitamin A, B complex, C, D, E, K; Minerals - calcium, phosphorus.
  - General management - normal temperature, common injection sites (IM, SubQ, IV), symptoms of common parasites.

#### REFERENCES:

- 4-H Dairy Project Manual (4-H 2009) (pages 8, 9, 19-22)
- 4-H Beef Project Manual (4-H 2006)
- Engsminger - Beef Cattle Science (available at Madera County Library)

There are feed ID kits and breed ID slides available at the 4-H office for you to check out and study.

**BEEF TERMS - LEVEL I & II**  
**LIVESTOCK EXPO - Madera County 4-H**

1. **Bloat** - Excessive gas build up in the rumen (stomach).
2. **Brand** - Permanent marking on skin caused by scar tissue.
3. **Bull** - Male of cattle.
4. **Calf** - Young animal of cattle species, under one year of age.
5. **Cow** - Mature female of cattle.
6. **Cull** - Animal taken out of herd because below herd standard.
7. **Dam** - Mother of calf.
8. **Dehorn** - Removing of horns.
9. **Dry cow** - Cow not milking.
10. **Fill** - Amount of water and feed in a animal.
11. **Heifer** - Female of cattle under 3 years of age and has not produced a calf.
12. **Nurse cow** - Cow nursing calves other than its own.
13. **Off feed** - Cattle that stop eating or eat very little.
14. **Ration** - Total feed given during 24 hours.
15. **Scours** - Diarrhea or loose running manure.
16. **Sire** - Father of a calf.
17. **Steer** - Male cattle castrated at an early age.
18. **Polled** - Cattle born without horns.
19. **Castrate** - To remove testes of male cattle.
20. **Weaner** - Calf just taken away from its mother.
21. **Concentrate** - Feed stuffs (such as grains) that are low in fiber and high in digestible nutrients.
22. **Gestation** - Period cow is with calf (282 days).
23. **Conformation** - Refers to shape and design of body.
24. **Barren** - Not able to produce a calf.
25. **Dressing %** - Percent the chilled carcass is of live weight. (Carcass wt. divided by live wt. × 100).
26. **Roughage** - Feeds high in fiber (hays, silage, hulls).

**BEEF TERMS - LEVEL III & IV (May include Level I & II terms)**  
**LIVESTOCK EXPO - Madera County 4-H**

1. **Bred** - Animal that is pregnant.
2. **Carcass** - Dressed body of a meat animal, with the insides (offal removed.)
3. **Cod** - Scrotum of steer that contains fat.
4. **Colostrum** - Thick yellow milk (first milk) produced by a cow after calving.
5. **Condition** - Degree of fatness in meat animals.
6. **Cow hocked** - Hocks turn in toward each other when standing or walking.
7. **Crossbreeding** - Mating of purebred cattle but of different breeds.
8. **Cud** - Regurgitated feed or bolus from stomach.
9. **Dressing %** - 
$$\frac{\text{Dressed weight}}{\text{Live weight}} \times 100 = \text{Dressing \%}$$
10. **Dual purpose** - Cattle breeds used for beef and milk production.
11. **Estrus** - Period of heat, able to conceive (18 hours).
12. **Quality Grades (U.S.D.A.) of Beef** --1) Prime, 2) Choice, 3) Select, 4) Standard  
5) Commercial, 6) Utility, 7) Cutter, 8) Canner
13. **Marbling** - Flecks of fat distributed throughout meat. (Used to determine quality grade.)
14. **Yield Grades** - Used to evaluate the amount of red meat in a carcass. (Yield grade 1, 2, 3, 4, 5, with 1 having the most meat and least fat).
15. **Cutability** - Refers to the amount of red meat in a carcass. A carcass with high cutability would have a high percentage of meat as compared to the percentage of fat.
16. **Lactation** - Period of producing milk.
17. **Pedigree** - Written statement giving the record of an animal's ancestry (family tree).
18. **Post legged** - Too straight in hind legs.
19. **Registered** - Purebred animals whose pedigree is recorded with a breed registry.
20. **Replacement** - Animal selected to keep in a breeding herd.
21. **Ribeye** - Measured between the 12th and 13th rib on beef carcass this measurement is the most reliable indicator of muscling in a carcass.
22. **Kidney, Heart and Pelvic Fat** - Indicates how much internal fat is in a beef carcass.
23. **Average Daily Gain (ADG)** - 
$$\frac{\text{Final Weight} - \text{Beginning weight}}{\text{Number of days on feed}} = \text{ADG}$$
 - Important indicator of an animal's feed efficiency and profitability.

**BEEF CATTLE EQUIPMENT/SUPPLY I.D.  
LIVESTOCK EXPO - Madera County 4-H**

	flexible ear tag		ear tag applicator		hog rings
	metal curry comb		scotch comb		hog ringer
	mane/tail comb		trimming scissors		tail ties
	wooden showstick		aluminum show stick		soft brush
	fiberglass show stick		beef show halter		spray bottle
	vinyl massage comb		dairy show halter		spray adhesive
	washer massage comb		rope halter		mineral oil
	rice root brush		nylon rope halter		alcohol
	neck rope		Johnson halter		sweat collar
	Electric clipmaster clippers		Electric shearmaster clippers		wire hoof brush
	top clipper blade		bottom clipper blade		nose lead (bull)
	hair dressing		quick shed'n blade		eye patch
	tattoo pliers		tattoo ink		tattoo number
	cattle magnet		elastrator		scalpel
	calf drencher		animal marker chalk		emasculator
	metal balling gun		plastic balling gun		Burdizzo
	inseminating sleeve		electric dehorner		horn weights
	A.I. pipette		disposable syringe		calf snare
	manual dehorner		disposable needle		hoof nipper
	automatic syringe		obstetrical chain		hoof/horn rasp
	electric branding iron		obstetrical chain handle		branding iron
	paint branding iron		emery cloth		feed pan
	Circuiteer hot air blower				

**BEEF CATTLE SKILLS AND SHOWMANSHIP – LEVEL I  
LIVESTOCK EXPO – Madera County 4-H**

<b>SKILLS DEMONSTRATION</b>	<b>Possible Points</b>	<b>Score</b>	<b>Comments</b>
Safely Enter Stall & Untie	5		
Proper Tie (Quick release knot)	5		
Trimming Stand Use (In and Out Safely)	10		
Fitting Question (1)	5		
<b>TOTAL</b>	<b>25</b>		
<b>SHOWMANSHIP - Loading Cattle</b>			
Entering & Leaving Ring	5		
Walk and Stop	5		
Turn	5		
Step Up/Posing	10		
<b>TOTAL</b>	<b>25</b>		

**BEEF CATTLE SKILLS AND SHOWMANSHIP – LEVEL II  
LIVESTOCK EXPO – Madera County 4-H**

<b>SKILLS DEMONSTRATION</b>	<b>Possible Points</b>	<b>Score</b>	<b>Comments</b>
Safely Enter Stall & Untie	5		
Proper Tie (Quick release knot)	5		
Trimming Stand Use (In and Out Safely)	10		
Fitting Questions (2)	10		
<b>Total</b>	<b>30</b>		
<b>SHOWMANSHIP – Lead at Halter</b>			
Entering & Leaving Ring	5		
Walk and Stop	5		
Turn	5		
Step Up/Posing	10		
Back Up & Use of Hands	5		
<b>TOTAL</b>	<b>30</b>		

**BEEF CATTLE SKILLS – LEVEL III  
LIVESTOCK EXPO – Madera County 4-H**

<b>SKILLS DEMONSTRATION</b>	<b>Possible Points</b>	<b>Score</b>	<b>Comments</b>
Safely restrain animal	5		
Demonstrate use of balling gun	5		
Fill syringe with 5 cc. Penicillin	5		
Where will injection be given?	5		
Read the Label: Give Expiration Date	5		
Read the Label: Give Withdrawal Time	5		
Demonstrate clipping skills: Safety Use of cattle heads only Clip Head, belly - one side, or neck - one side	20		
<b>TOTAL</b>	<b>50</b>		

**BEEF CATTLE SKILLS – LEVEL IV  
LIVESTOCK EXPO – Madera County 4-H**

<b>SKILLS DEMONSTRATION</b>	<b>Possible Points</b>	<b>Score</b>	<b>Comments</b>
Attach and adjust clipper blades (Beef heads only)	10		
Explain care and maintenance of clippers: Cleaning	5		
Lubrication	5		
Clip one side of animal: Belly	5		
Neck	5		
Head	5		
Side Shaping	10		
Demonstrate how to put up and take down a tail	10		
<b>TOTAL</b>	<b>55</b>		