

Name:

Age:

Club:

FILL IN THE BLANKS:

1. What cuts of beef are best for grilling?

- _____
- _____
- _____

2. What cuts of beef are best for smoking?

- _____
- _____
- _____

Ribeye

Chuck

Round

Short lion

Sirloin

Brisket

3. What is the most expensive and most tender beef cut?

- _____

4. What is the marbling in meat?

- _____

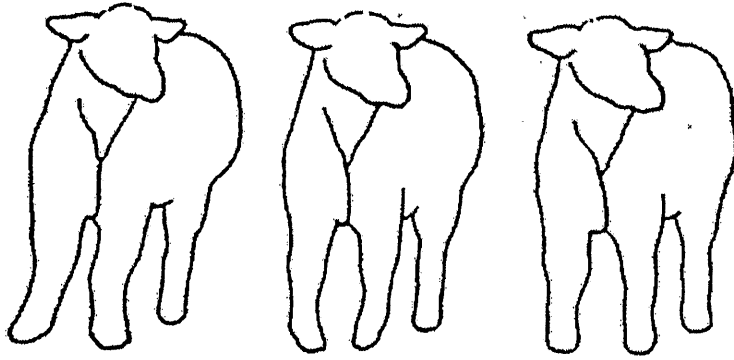
5. What is the most essential nutrient for livestock?

- _____

6. Name three ingredients found in your steer/heifer feed?

- _____
- _____
- _____

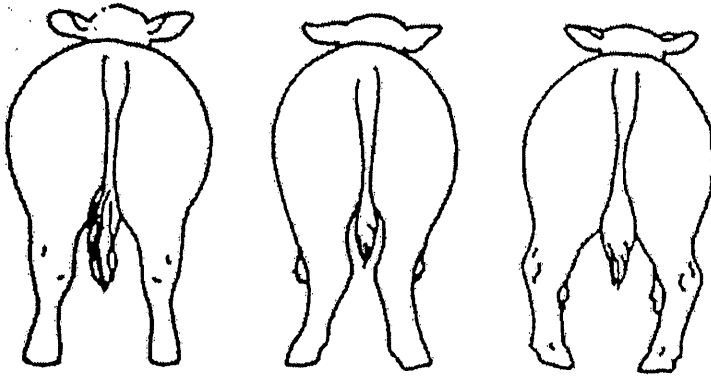
NAME THE CORRECT FOOT/LEG STRUCTURE:



Knock kneed or Splayfooted

Correct

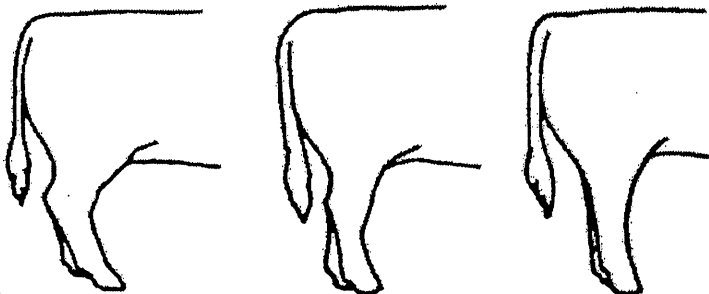
Bowlegged or Pigeon Toed



Bowlegged or Pigeon Toed

Cow hocked or Splayfooted

Correct

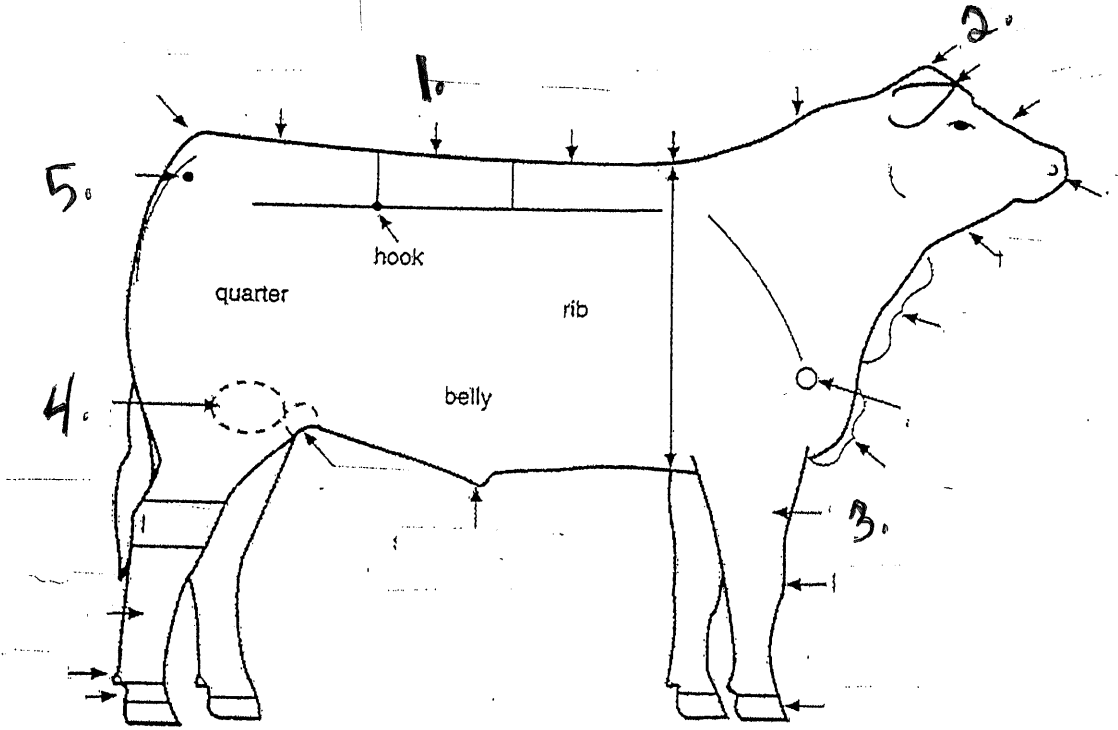


Postlegged

Correct

Sickle Hocked

NAME THE CORRECT BODY PARTS:



- 1. _____
- 2. _____
- 3. _____
- 4. _____
- 5. _____

TAIL HEAD

LOIN

PIN

BACK

BRISKET

CANNON BONE

RUMP

KNEE

STIFLE JOINT

POLL

FOREARM

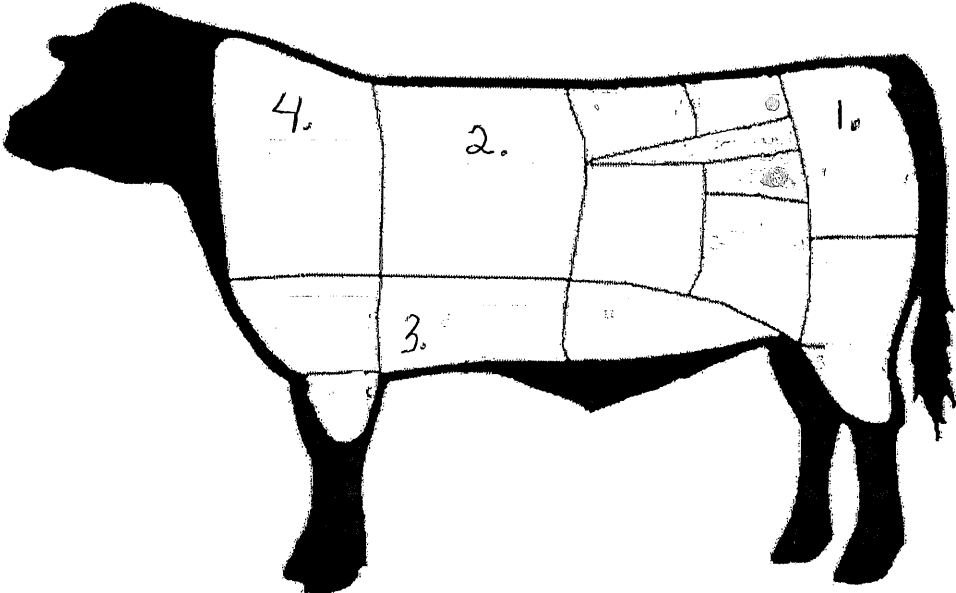
REAR FLANK

THROAT

SWITCH

PASTERN

Name the cuts of beef:



- 1. _____
- 2. _____
- 3. _____
- 4. _____

Chuck	Short Loin
Rib	Round
Brisket	Flank
Plate	Shank