








## WHO I AM

## HOW I GROW

Common Breeds	Birth	Growth	Market
<b>Beef Cattle</b> Angus Charolais Hereford Simmental 	A female <b>cow</b> and male <b>bull</b> are my parents. I am born after 9 months. A cow usually has one <b>calf</b> .	I can be weaned off milk and may be sold to another farmer after 6-8 months. At this time, I weigh about 500 lbs. I spend my last 4-6 months in a feedlot, eating a special diet to grow quickly.	I am ready for market when I am <b>18-22 months old</b> . I weigh about <b>1200-1400 lbs</b> .
<b>Pig</b> Chester White Duroc Hampshire Yorkshire 	A female <b>sow</b> and male <b>boar</b> are my parents. I am born after a little less than 4 months. A sow usually has 8-11 <b>piglets</b> per litter.	I may be sold to another farmer called a feeder-finisher after 8-10 weeks. At this time, I weigh about 50 lbs.	I am ready for market when I am <b>5½-6 months old</b> . I weigh about <b>210-220 lbs</b> .
<b>Chicken</b> <b>Broiler (Meat)</b> Cornish Cross <b>Layer (Eggs)</b> Leghorn Rhode Island Red 	A female <b>hen</b> and male <b>rooster</b> are my parents. I hatch after 21 days. Hens lay about one egg every 26 hours. Fertilized eggs are taken to an incubator where the <b>chicks</b> hatch.	I'm sent from the incubator to the grower 1-2 days after I hatch. If I'm a layer hen, I begin laying eggs at 5 months.	If I'm a broiler, I am ready for market when I am about <b>6 weeks old</b> . I weigh about <b>5 lbs</b> . Laying hens produce unfertilized eggs for market until they are about 2 years old.
<b>Sheep</b> Dorset Hampshire Southdown Suffolk 	A female <b>ewe</b> and male <b>ram</b> are my parents. I am born after a little less than 5 months. A ewe usually has one or two <b>lambs</b> .	I can be weaned off milk after about 8 weeks. At this time, I weigh about 45 lbs. My wool may be sheared when I am about one year old.	I am ready for market when I am about <b>6 months old</b> . I weigh about <b>120 lbs</b> .
<b>Dairy Cattle</b> Ayrshire Brown Swiss Holstein-Friesian Jersey 	A female <b>cow</b> and male <b>bull</b> are my parents. I am born after 9 months. A cow usually has one <b>calf</b> .	I can have a calf after 2 years.	I am ready to produce milk after my first calf. I will give about <b>6-7 gallons of milk per day</b> for about 10 months. Then I get a break until I have another calf.

# ANIMAL FACTS

## HOW I GET FROM FARM TO YOU

### Processing

### Wholesaler

### Store



**Shipped** by farmer to market to be sold.



#### Packing Plant:

Slaughtered, skinned, cleaned, chilled, cut, and packaged.



**Shipped** by farmer to market to be sold.



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Slaughtered, skinned, cleaned, chilled, cut, and packaged. All packing plants are inspected by the US Department of Agriculture.



**Shipped** by farmer to market to be sold.



#### Packing Plant:

Slaughtered, defeathered, cleaned, chilled, and packaged.

Eggs are collected, cleaned, and chilled by mechanical systems on the farm. They may be sent to another facility for grading and packaging.



**Shipped** by farmer to market to be sold.



#### Packing Plant:

Slaughtered, skinned, cleaned, chilled, cut, and packaged.

Wool is sent to a mill, where it is cleaned, spun, and woven into fabric or sold as yarn.



Cows milked on the farm. Milk cooled and pumped into a refrigerated truck for shipping.



#### Dairy Plant:

Pasteurized, homogenized, and/or processed into other dairy products.



Meat is sold in bulk quantities to a **wholesaler**, who will sell and distribute it to stores and markets.

Where I'm bought by you.



Sold to fabric/textile wholesaler.

Wholesaler may can or dry milk.



## WHAT I PROVIDE YOU

### Products

### By-Products

About **500 lbs of meat**, like chuck roasts, ribs, flank steaks, hamburger, round steak, and T-bone steaks.



About **120 lbs of meat**, like sausage, spare-ribs, pork roast, ham, bacon, and pork chops.



About **3.5 lbs of meat**, like breasts, drumsticks, thighs, wings, and whole roasted chickens.



An average of **259 eggs per yer** from a laying hen.

About **50 lbs of meat**, like lamb chops, rack of lamb, and leg.



Over **1800 gallons of milk per year**, providing whole, 2%, skim, condensed, evaporated, and powdered milk.



Hide (Leather)—shoes, gloves, belts, wallets, sports equipment, coats, travel bags

Fats—animal feeds, plastics, chemicals, candles, shampoo, bar soap, deodorant

Blood & Meat Scraps—animal feeds, glue

Bone Scraps—plastic surgery materials, photographic materials, combs, buttons, sandpaper, fertilizer

Organs & Glands—pharmaceuticals like insulin, amino acids for IVs, anticoagulant drugs, sutures, thyroid extract

Boneless Meat Scraps—hot dogs, bologna

Feathers—feather meal (used as poultry feed)

Feet & Organs—pet food

Hide—sheepskin rugs, slippers, seat covers

Blood, Bone, & Meat Scraps—pet food

Wool (8-10 lbs per shearing from rams and ewes kept to produce lambs for meat)—clothes, upholstery materials, fabrics, insulation, blankets

Cream—butter, buttermilk, ice cream, whipped cream

Meat—dairy cows must have calves to produce milk, so dairy cattle also produce all of the products that beef cattle produce, but the quantity and quality are not the same