

TEACHER MATERIALS - Beef

CONCEPTS:

ELA

-Standard 1.1- Listening and Reading

Career Development

-Standard 3a.1- Basic Skills

OBJECTIVES: The students will learn how beef is produced as well as what products and food come from cattle.

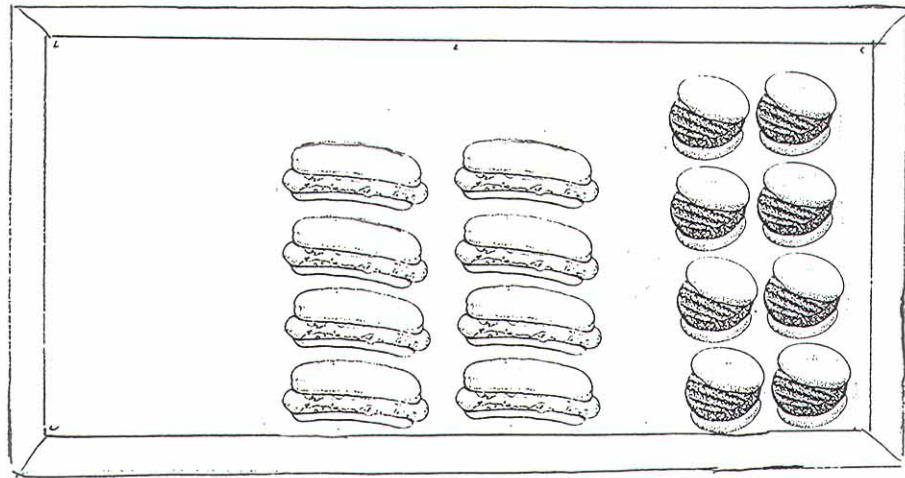
BACKGROUND: The New York Beef Industry Council has provided these copies of the student booklet, "Beef From the Farm to You." Unfortunately, they were unable to provide one copy to each student. They have instead, given us permission to reprint copies for student use. Cattle can be divided into two categories—beef and dairy. The dairy breeds (Holstein, Ayrshire, Jersey, Guernsey, Brown Swiss, and Milking Shorthorn) are used to provide milk. They will also provide beef, but it is usually made into hamburger, hotdogs, soup, or processed meats. Beef cattle are much "meatier" in appearance and while they do give milk, they have not been bred for it. The amount of milk given by beef cattle is much less in quantity and their lactation period is of a shorter term.

- ACTIVITIES:**
1. Make copies of the booklet "Beef - From the Farm to You" for student use (see the resource section).
 2. Read the pages to the students and discuss the information.
 3. Have the students complete the student activities.
 4. Complete this lesson at the same time as the lesson on Animal Names in language arts on pages K-17 through K-19.

5. Have the students graph the beef they like best .

A. Have a school contest as to which students prefer hotdogs or hamburgers. (Hotdogs can be all beef, all pork, or if titled 'all meat' it may be a combination of meats.)

B. Have each class vote and your class graph the results. Each student could vote by coloring in their preference and adding their name.



C. Graph the results in the hall way—each hotdog is one student vote—each hamburger is likewise. This is a good activity for the "dead of winter doldrums." Keep a tally of the total.

5. Have the students draw their own hamburger or hot dog and what they like on it—lettuce, tomato, pickles, ketchup, mustard, or onions.

6. Discuss what other products we get from cattle.

7. Have the students complete the dot-to-dots and color-by-number.

8. Play the "**In the Fence**" game on page K-194.

Suggested book: Patent, Dorothy Hinshaw. A Picture Book of Cows. New York: Holiday House, 1982.

Teacher Information - Beef Cattle vs. Dairy Cattle

History

The history of cattle can be traced back to 10,000 B.C. with the domestication of the wild ox. In the "New World" cattle were first introduced by Columbus on his second voyage in 1493. Long horned cattle came with Coronado in the 1500's. Beef became a staple of the American diet about the time of the Civil War. Until that time pork was the main meat raised and consumed.

Beef or Dairy

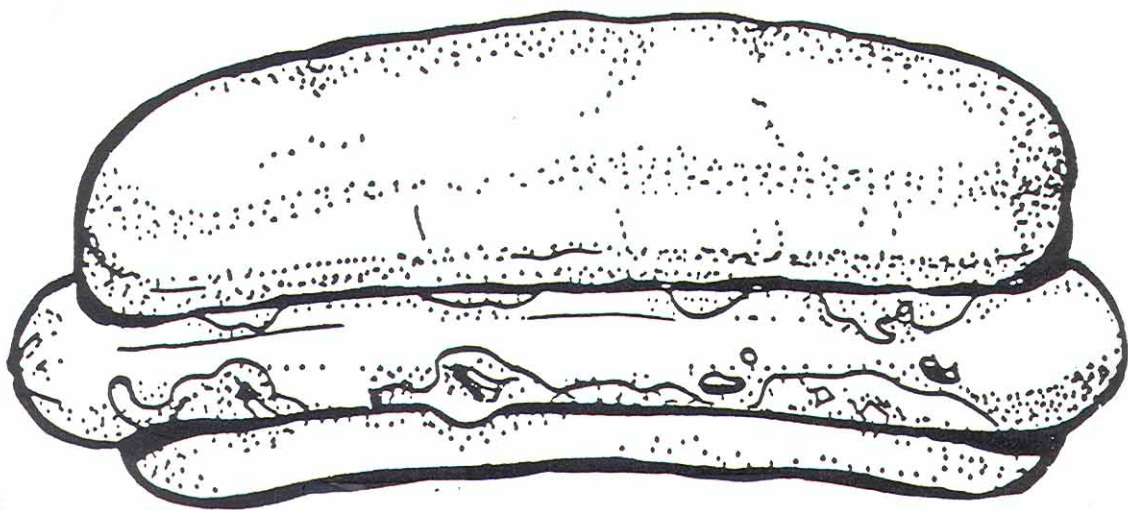
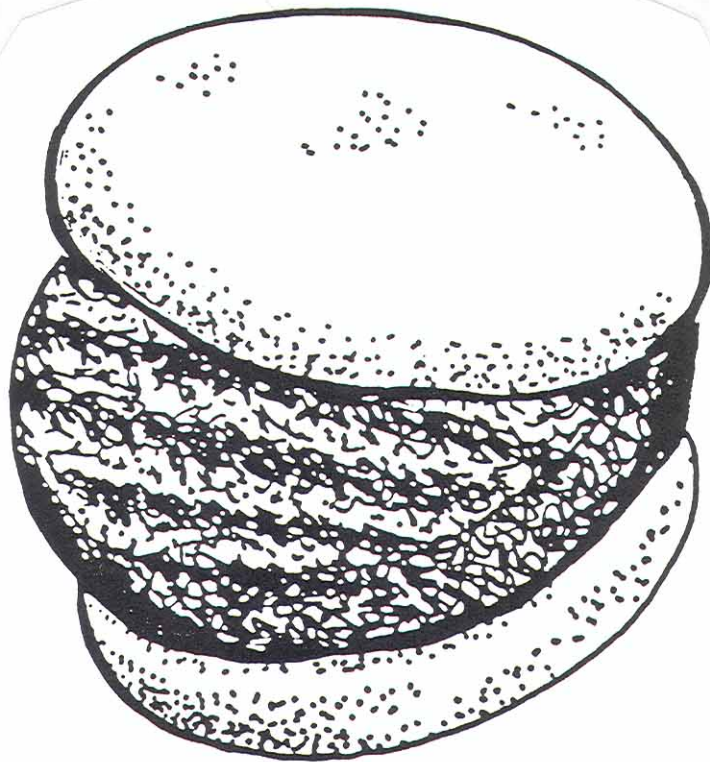
There are two basic types of cattle raised today, Dairy Cattle and Beef cattle. There are a few dual purpose breeds which are not economically significant in the U.S. today. The U.S. produces more beef cattle than dairy cattle as the world's largest producer and consumer of beef.

Dairy cattle are used to produce milk and other dairy products. Dairy cattle, are far less muscular than beef cattle and, therefore, produce less meat than beef breeds. Their thin almost boney appearance is known as 'dairy character.' They are bred to consume feed for milk consumption, not to gain weight. Dairy cattle, mainly cows, are converted to beef after they are culled from the milking herd. Dairy beef is older, tougher, and generally used in hamburger or processed foods such as soups. Most veal is produced using dairy calves which are undesirable for the milking herd or bull calves. Because bulls are so dangerous, most dairy cattle are bred by artificial insemination and bulls are not kept on the farm. There are five major breeds of dairy cattle. The most common, Holstein-Freisian, is the black and white spotted cattle which dot Northeastern pastures.

Beef Today

Beef cattle are used for meat production. Beef and milk can be produced by both, naturally. Beef cows produce far less milk than dairy cows, generally just enough for their calves. There are many breeds of beef cattle, far more than there are dairy breeds. Beef cattle (cows and calves) graze on pasture or range lands while dairy cattle are more commonly fed and housed indoors.

Beef steers (neutered bulls) are raised on pasture lands until about 800 pounds. From Western ranges, these 800 pound feeder cattle are sold to feedlots where they are 'finished' out with feed rations high in grains. Beef cattle are marketed at 1,000-1,200 pounds. It is from beef cattle that our steaks and roasts are taken. One third of all the beef consumed in the U.S. today is sold at fast food restaurants.



In the Fence

Beef cattle sometimes break through their fenced-in pastures. This game helps students keep the cattle in the fence.

1. Have the students form a ring (fence) by holding hands.
2. Select a cow, calf, or bull.
3. The selected child (say a calf) tries to get out of the fence.



4. If the calf gets out, it (he or she) runs, and the two children who let the calf out have to chase it to get it back in the fence.

5. The calf runs around the circle to get back inside the fence where it is broken. If one of the chasing children catches the calf, that child becomes the new bovine. The other child returns to the fence. If the calf get back inside the fence, the calf can choose the new bovine.



6. If the calf can't break through the fence, he or she must try again elsewhere.