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AGRICULTURE QUIZ

There are many things which are made from agriculture plants and animals. Some you may know but others may surprise you.

The following are lists of products which are made from agricultural animals or plants. Read through each list and write the name of the animal or plant in the space provided.

1. Shampoo
Down-filled Ski Jacket
Scrambled Eggs

_____

2. Wool
Mutton
Sheepskin

_____

3. Insulin-Medicine for Diabetics
Brush Bristles
Pork Chops

_____

4. Spaghetti
Pancake Mix
Bread

_____

5. Cheese
Yogurt
Butter

_____

6. Sugar
Molasses
Feed for Farm Animals

_____

7. Vinegar
French Fries
Mashed Potatoes

_____

8. Chewing Gum
Crayons
Honey

_____

9. Leather
Hamburger
Glue

_____

10. Beer
Malt Liquor
Feed for Farm Animals

_____

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AGRICULTURE QUIZ

ANSWER KEY

1. Poultry
2. Sheep
3. Pork
4. Wheat
5. Dairy Cow
6. Sugar Beets
7. Potatoes
8. Bees
9. Cows
10. Barley

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ALBERTA FOOD WORD SEARCH

R J I S E E Y H B R S S M C W

I Z F T E E G N F E E R A H X

F L R U N I E G L D O E R E Q

C K A O S K G B S G T G G E M

V A H M C E A O T G A R A S M

Q Q R I B T I U R Q T U R E I

G I H R E C R R M E O B I P L

S C F G O K H U R F P M N M K

U V E F E T S O M E U A E A W

F V I Y Y H S S P E B H G E T

S U G A R B E E T S D E M R E

L X F O C O O K I E S A U C V

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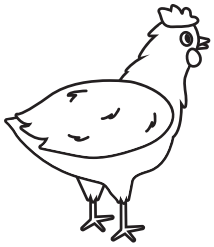
W M P T Z D I G T H V H G R B

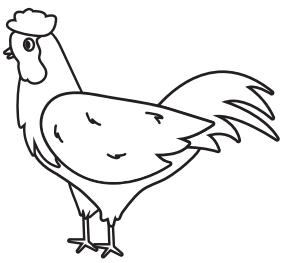
S M O M Z I N O R A C A M J B



BACON
BLUEBERRIES
BREAD
CARROTS
CHEESE
CHICKEN
COOKIES

CREAM
EGGS
HAMBURGERS
HONEY
LAMBCHOPS
MACARONI
MARGARINE
MILK

MUSHROOMS
PEROGIES
POTATOES
SUGAR
SUGARBEETS
TURKEY
VEGETABLES



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BEEF CATTLE BREEDS

The following is a brief history of purebred beef cattle breeds. Not all of these breeds will be on exhibit at Aggie Days.

There are many different breeds of cattle found worldwide. A grouping of cattle is called a herd. A herd can be a group of 3 or 3000.

ANGUS


Red Angus


Black Angus

Angus breed has had a deep and lasting influence on the type and quality of beef cattle raised in Canada. Angus were originally imported in 1860 from Aberdeen, Scotland and is now the third ranked purebred beef population in Canada. Angus can be either red or black and are naturally polled (polled means no horns). They are traditionally noted for their moderate size with an average bull weighing 1045.5 kilograms (2300 pounds) and an average female weighs 568 kilograms (1250 pounds).

CHAROLAIS

Charolais breed can be traced back in history from ancient Rome, and from a secluded area of central France. Charolais was the first European beef breed to be introduced into Canada. They are known for adapting well to their environment for the fact that they grow rapidly. Their colour ranges from white to a straw colour. They can be either polled or horned. A mature bull weights 1136 kilograms (2500 pounds) and an average female weighs 727 kilograms (1600 pounds).

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BEEF CATTLE BREEDS

HEREFORD

The Hereford was imported from the British Iles in the 1860's, which makes this breed one of the oldest in Canada. They have a consistent colour pattern of red with a white face, brisket (skin that hangs underneath the neck) and underside. There are both polled and horned Herefords. The Hereford is often termed the "basic breed" and the Heredford cow is considered "the mother of the beef industry". Bulls will weigh 1000-1046 kilograms (2200-2300 pounds) and females weight 591 to 682 kilograms (1300-1500 pounds).

LIMOUSIN

Limousin cattle originated in the high, rocky French Aquitaine Region and were first introduced into Canada in 1969. Limousin have heavy muscling and have awesome lean high yielding body mass (also known as carcass in the cattle world). Limousins traditionally are golden red to brown in colour or black. They are deeper in colour around their neck, this is very noticeable in the bulls. The bulls weigh around 1091 kilograms (2400 pounds) and the females weigh around 636 to 727 kilograms (1400 to 1600 pounds).

MAINE ANJOU

Maine Anjou cattle were imported from France in the late 1960's. The have gained popularity as they feed efficiently, are quiet, and calve easily on their own. Typically they are red and white but from cross breeding (breeding with other types of breeds of cattle) they can be solid red or black, or black and white. They are usually cross bred with Angus. A bull weighs around 1227 kilograms (2700 pounds) and a female weighs 773 kilograms (1700 pounds).

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BEEF CATTLE BREEDS

SHORTHORN

The Shorthorn breed originated in Scotland over 250 years ago. They were often used as working cattle as well as for milk and beef. In 1825, the first shorthorns were imported into Canada. Shorthorns are easily adaptable, are used for milk and make great mothers. Shorthorns can be red, white or roan (roan means the hide has an even mixture of white with the other colour on the hide) and polled or horned. Bulls weigh an average of 1046 kilograms (2300 pounds) and the females weigh in around 636 kilograms (1400 pounds).

SIMMENTAL

The Canadian Simmental blends the unique characteristics of five European Simmental strains: the Simmental from Switzerland, the Pie Rouge, Abondance, and Montbelliard of France and the German Fleckvieh. The Simmental is large framed with lots of muscle and excellent maternal instincts. They range in colour from light tan to dark red and have white markings. They can be polled or horned. Mature Simmental bulls range from 1091 to 1273 kilograms (2400 to 2800 pounds), while females average around 727 kilograms (1600 pounds).

THERE ARE MORE BREEDS AVAILABLE IN ALBERTA THAN DESCRIBED HERE. THOSE NOT INCLUDED ARE;

Blonde D'Quitaine	Piedmontese
Dexter	Pinzgauer
Galloway	Red Poll
Gelbvieh	Salers
Murray Grey	Tarentaise

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BEEF CATTLE BREEDS ACTIVITY!

Once you have read about each type of breeds and studied the pictures, can you name which breed belongs to each picture?

1. _____

5. _____

2. _____

6. _____

3. _____

7. _____

4. _____

8. _____

All photos of beef breeds are from the Canadian Beef Breeds Council

BEEF CATTLE BREEDS ACTIVITY!

ANSWER KEY

1. Shorthorn
2. Red Angus
3. Hereford
4. Limousin
5. Charolais
6. Simmental
7. Black Angus
8. Maine Anjou

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BEEF TRIVIA

1. In the average Canadian's diet, what percentage of fat comes from beef?

- **A.** 57%
- **B.** 8%
- **C.** 23%

2. According to legend, which cut of beef was knighted for its outstanding taste?

- **A.** The Sirloin
- **B.** The Rump Roast
- **C.** The Blade Steak

3. To get the same amount of iron as 4 cups of spinach, you would have to eat?

- **A.** All the bulls that run in Pamplona
- **B.** Paul Bunyan's Blue Ox Babe
- **C.** About 100 grams of Alberta beef

4. The man who Salisbury Steak was name for was

- **A.** doctor of nutrition
- **B.** A vegetarian
- **C.** Star quarterback for Oxford University

5. Alberta beef is an excellent source of iron. Iron helps us...

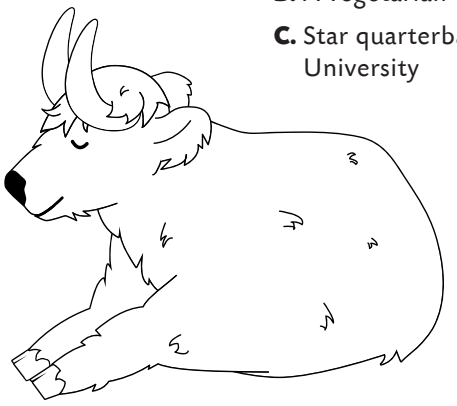
- **A.** Take the wrinkles out of clothes
- **B.** Carry oxygen to the body cells
- **C.** Reach the green in two strokes when golfing

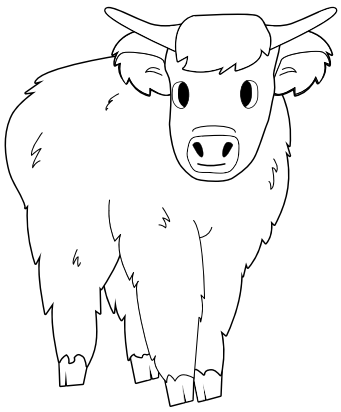
6. Which weighs more?

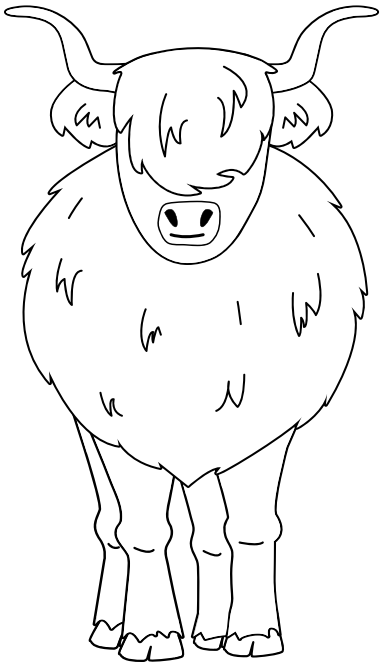
- **A.** 100 kilograms of beef
- **B.** 100 kilograms of pork
- **C.** Both weigh the same

7. If a bovine animal has horns, this means it is a bull?

- **A.** True
- **B.** False







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DAIRY CATTLE BREEDS

AYRSHIRE

The red and white Ayrshire breed is known for its milk production, adaptability and longevity. Mature Ayrshire bulls weigh from 636 to 909 kilograms (1400 to 2000 pounds) and cows weigh from 545 to 682 kilograms (1200 to 1500 pounds). A mature Ayrshire cow will produce an average of 5,455 kilograms (12,000 pounds) of milk with a 4% butterfat content.

HOLSTEIN

Holsteins were first imported into Canada from Holland in 1881. Since then, the Canadian Holstein has been bred to develop characteristics which are unique to the Canadian breed; a firmly attached udder that will last the lifetimes of the cow, docility, and volume milk production. There are nearly 300,000 milking Holsteins in Canada. Average milk yield is 7,717 kilograms (17,000 pounds) per year with 3.5% average butterfat content.

JERSEY

Jersey cattle are renowned for high percentage of butterfat and solids in their milk, making them particularly desirable for cheese production. Other pronounced characteristics of this breed include economy of production, longevity and climatic adaptability. A mature Jersey cow weighs from 364 to 455 kilograms (800 to 1000 pounds), and mature bulls from 455 to 636 kilograms (1000 to 1400 pounds). Average mill yield is 4,827 kilograms (10,688 pounds) per year, with an average butterfat content of 5%.

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DAIRY CATTLE BREEDS ACTIVITY!

Once you have read about each type of breeds and studied the pictures, can you name which breed belongs to each picture?

1.

_____

2.

_____

3.

_____

DAIRY CATTLE BREEDS ACTIVITY!

ANSWER KEY

1. Holstein
2. Jersey
3. Ayrshire

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DAIRY CATTLE FUN FACTS

Milk is a very unique food. Babies can live on milk alone for the first six months of life. All animlas that feed milk to their young are called mammals. You area a mammal and whales are mammals. Camels, bats, seals and bears are all mammals. And the animal that makes the milk we most commonly drink is also a mammal – The Cow!

The most popular and common breed of dairy cow in Canada is the Holstein which originally came from North Holland. You can recognize these cows by the large black patches on their white bodies. This breed produces the most milk of all and makes up 95% of the dairy cows in Canada. The remaining 5% of dairy cows includes four other breeds, Jersey, Guernsey, Ayrshire and Brown Swiss. The Jersey is light brown with big brown eyes and produces rich, yummy milk. Originally, Jerseys came from a small island in the English Channel as did the Guernsey cow. The Guernsey is a golden colour with white spots. They Ayrshire is from Scotland and is white with reddish-brown or silver grey. How do you think these cows first got to Canada? Just like Canadian people whose ancestors came from other countries, the dairy cows that are commonly found in Canada originally came from overseas. As people moved here, they brought dairy cattle with them!

MOO TRIVIA

Speaking of milk...People who speak two languages are called bilingual. Now you can be moolingual. Learn how to say "Milk, really cool" in some other languages: - French: lait, tres cool - German: milch, sher cool - Ukrainian: moloko, douzha cool - Italian: latte, molto cool - Dutch: melek, heal cool - Chinese: nai, ho cool

THE AMAZING MILK MACHINE

When you look at a dairy cow, you wouldn't' guess that she eats tonnes of food each year but it's true. Most of this food energy is used by the cow to make about 24 L of nutritious milk every day. That would sure fill up your fridge. She eats about 75,000 kilocalories a day. When you consider that an average adult like your mom, dad or teacher only eats about 2,000 kilocalories in a day, the cow really can eat an "amoozing" amount of food!

WHY IS MILK SOMETIMES BLUE?

Nutrients from the cow's feed, along with water, fill the cow's udder to make milk. It is the nutrients that give milk its colour. The light reflects off the particles of milk fat making it appear creamy white. When the milk fat is not there, as in skim milk, the milk has a bluish colour. This is beacuase one of the nutrients, riboflavin (Rybo-flay-vin), is blue in colour!

UDDERLY AWESOME

When the cow's udder is full of milk, it is milking time. The udder is a pouch with four compartments inside, each with a teat for the milk to be sucked out of. Dairy farmers used to milk their cows by hand but now it is much easier, faster and more sanitary to milk the cows by machine. Some farmers milk their cows two times a day and other do it three times, but no matter what, they have to milk cows every day of the year. Therefore, it is important to have the barn set up in a way that will be easy to milk the cows and save the most time.

DAIRY PRODUCTION

PASTEURIZATION

This process is named after a famous French scientist, Louis Pasteur, who discovered that heating milk quickly and then cooling it quickly kills harmful bacteria without changing the milk's nutrient value. Today, milk is pasteurized using HTST (High Temperature, Shore Time) process, meaning the milk is heated to at least 720C for 160C seconds and then cooled to 4. Most milk in our stores has gone through HTST pasteurization.

HOMOGENIZATION

Almost all milk is homogenized (ho-MOJ-en-ized) to keep the milk fat from separating and floating to the top. Milk fat is what makes milk creamy, rich and flavourful. A homogenizer is a machine which forces the milk at high pressure through tiny holes. This process breaks up the milk fat globules into particles one eight their original size. Then the milk fat particles are that tiny, they stay evenly suspended.

ENRICHMENT AND FORTIFICATION

A very special nutrient, vitamin D is added to milk because we need it along with calcium to grow strong healthy bones and teeth. When we add nutrients to food, we say that food has been enriched or fortified. Partly skimmed and skim milk are also fortified with vitamin A for good eyesight. Homo milk is not fortified with vitamin A because it contains enough naturally.

PACKAGING

Machines in the diary put the cold milk into cartons or plastic jugs. These containers of milk are taken by a refrigerated truck to your local grocery store where you can buy them. You will notice there is a Best Before date on the containers of milk. The store cannot sell the milk after this date.

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DAIRY PRODUCTION

COMPUTERIZED FEEDING

During the last 100 years, scientists have helped dairy farmers improve the efficiency of their farms and increase the production of milk from their cows. With the use of computers, the farmer can feed each cow the exact amount she needs, match a bull and a cow to be perfect parents to a calf and record how well each cow is producing milk. We know that some people are able to eat more food in a day than other people. Well, some cows do the same! The farmer must be able to tell how much food each individual cow needs. This is easy on a small farm because the farmer knows each cow. But once the herd becomes larger, the farmer may need the help of a computer to keep track. In some herds, each cow wears a computer chip in her collar containing her identification. As the cow enters the feeding stall during the day, the computer, built into the stall scans the chip and dispenses the proper amount and type of food for her.

COMPUTER DATING?

No, cows do not date, but farmers do try to match their cows with the right bulls to make good milk-producing calves. This is called selective breeding. Computer matching is based on the fact that a high milk producing cow tends to have daughters who also produce above average amounts of milk. When this cow is paired with a bull whose daughters are known to be good milk producers, the result is usually a high milk producing daughter. When farmers want to breed their cows, they begin by listing the traits they would like to improve in their herd such as good milk production. The traits of every cow are listed on a computer program. The bulls are listed according to their daughters' traits. Farmers can then search with the computer for the cow and bull which have the traits they want to breed in the offspring. Because of selective breeding, a modern dairy cow now produces far more milk than is needed for feeding her calf. The average dairy cow today can produce about 2,526 kg more milk per year than the average dairy cow of 30 years ago.

COMPUTER RECORDS

Well, cows may enjoy listening to music but this is a different type of record. Dairy Herd Improvement is a computerized record keeping system which helps the dairy farmers keep track of milk production. Each month, each cow's milk is weighted and a sample of it is sent to a lab for testing. At the lab, the milk is tested for fat and protein content and somatic cell count. The somatic cell count, which is a measure of white blood cells, helps to determine the cow's udder health. Computer reports summarize each cow's milk production and evaluated it against a standard. Recommendations are made on how the farmer can improve the herd's milk production and health. By using the computerized services, a farmer is able to make good decisions about feeding and breeding cows.

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DAIRY TRUE OR FALSE

PLEASE CIRCLE EITHER T FOR TRUE OR F FOR FALSE

Brown cows give brown milk.	**T / F**
A good dairy cow can produce 200 glasses of milk per day.	**T / F**
Milk contains calcium, protein and minerals.	**T / F**
Dairy cows have their first calf at 10 years old.	**T / F**
Some cows can produce 10,000 kg of milk in one year.	**T / F**
An average dairy cow weighs 200 kg.	**T / F**
It takes at least 9 kg of milk to make 1 kg of cheese.	**T / F**

HISTORY OF AGRICULTURE IN ALBERTA

Photo courtesy of canadiandesignresource.ca

Photo Courtesy of Gerhardt Ludwig 1936.

Our beautiful province of Alberta, which is named after Queen Victoria's fourth daughter, has a relatively short history of Agriculture. When settlers came out west they carved out what we know now as the prairies. Alberta is a diverse province with many different types of vegetation, soil, animal's native and domestic, forests and topography. All these diversities were great challenges to our settlers when they came to this vast land. In 1873 a small herd of domestic cattle was driven out west starting in Manitoba ending up west of Calgary to Morleyville. With the decline of Bison roaming the great plains cattle seemed to be a great fit as there was a steady demand for meat as the main source of protein. Once the railway was completed in 1885 combined with the Homestead Act (created by our federal government to help settle the West) and an aggressive advertising campaign, the prairies started filling up with landowners. The last frontier, or 'Wild West' as it was often called, saw an influx of settlers right up until the 1920's. The foothills were the perfect place for ranchers to settle in the prairies. Nestled in the hills they were protected from chinook winds and had sufficient wells for watering. Chinooks provided wonderful grazing grounds for cattle and sheep with hills bare of snow they could graze all year round. Senator Matthew Cochrane was a very important businessmen as he captured the expanding beef market in the United Kingdom shipping a lot of meat overseas. He along with other entrepreneurs established some of the largest ranches in Alberta. If the name Cochrane sounds familiar it's because the town of Cochrane was named after him!

One of the many struggles the settlers encountered was creating shelter to protect families from the ever changing climate. On the prairies there is not an abundance of large trees to build log homes so they had to improvise. Thus the lovely sod shack, also known as soddies were created! Native grasses found on the prairies have deep roots creating sod that was very stable and could be cut out in blocks, like an igloo. There is still a sod house standing in Western Saskatchewan (north of Kindersley) that is over 100 years old! Now that the home was created the settlers had to farm their land in order to keep their part of the deal with the Homesteaders Act. Finding crops that fit Alberta's climate was another challenge. Plants have needs that must be met like a certain amount of frost free days, moisture, heat units, disease and insect resistance. The plant must be healthy enough in the season to produce plant matter and seeds which the farmers harvest and sell. Alberta has a relatively short growing season, and frequently a very dry climate. At this time farmers were seeding crops that were suited for European climates which are very different from ours! This resulted in many crop failures which meant little profit to the farmer. One of the first farmers in Alberta was Peter Pond. He established a trading post on the lower Athabasca River in 1778 and was known for his fantastic garden and experimenting with European crops and trying to cultivate a crop that was more suited for Alberta's climate needs. One of the

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HISTORY OF AGRICULTURE IN ALBERTA

Photo Courtesy of Saskatchewan Archives Board. Drifting soil on homestead Western Saskatchewan 1937.

first major technological breakthroughs for farmers was the development of early maturing wheat. Early maturing means it takes less time for the plant to grow, flower, set seed and be ready for harvest before a cold frost comes along. Getting the field ready for seeding, pulling weeds, and harvesting was very labour intensive to the farmer. When steam, gas tractors, mechanized plows and threshing machines were introduced, the farmer was able to get their crops off faster and seed larger acres.

When Canada entered World War I in 1914, grain was needed to help feed the troops overseas creating a demand for grain which increased the price. As a result many farmers bought more land and purchased the latest technology that was available. Unfortunately after the war ended, the demand dropped and so did the price for grain. This caused many farmers to go out of business. With grain prices low and entering the era known as dirty 30's the prairies experienced a severe drought along with a plague of grasshoppers causing more grief amongst the farming community. It was known as the dirty 30's because of all the dust in the air from the current major farming practice known as conventional tilling. This method meant that the soil is exposed with no plant cover allowing winds to cause the soil to drift away. In parts of southern Alberta, soil that holds the nutrients is only 2cm deep so farmers cannot afford to have any soil drifting away.

The severe drought promoted the creation of Prairie Farm Rehabilitation Administration in Alberta and Saskatchewan to improve farming techniques. One of the techniques promoted and still used to today is minimal tillage. This means disturbing the soil as little as possible leaving stubble standing in the field (stubble is what is left over once the seeds have been harvested by the combine).

The PFRA is still in place today with different mandates and helps farms and ranches from Manitoba west. Ranchers experienced hard times as well in the 30's but one of the most significant hard times was the winter of 1906-1907. Settlers were used to the lovely chinook conditions every winter but this winter was an exception and the chinooks never came resulting in thousands cattle deaths from lack of feed.

As Canada entered World War II in 1939 the demand for grain increased again driving the price up and helping end the depression. Many new technologies were introduced after WWII from machinery, better crop genetics and efficient farming practices allowing the farmers to grow the best crop possible and on more acres than before.

Many things have changed since the end of World War II but one thing that stays the same is the need to have Agriculture keeping food on the table around the world.

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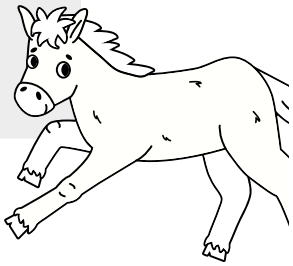
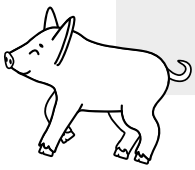
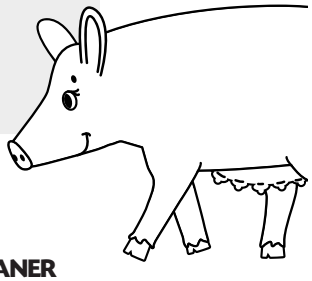
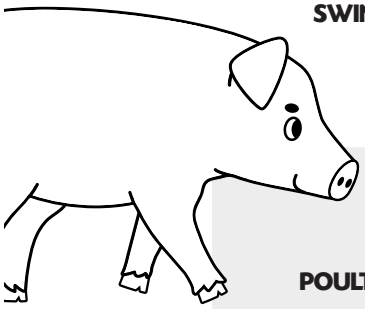
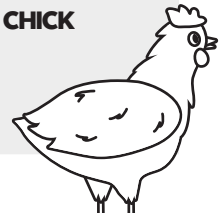
LIVESTOCK VOCABULARY

ANIMAL	FEMALE	MALE	OFFSPRING
CATTLE	**HEIFER** up to 2 years old	**BULL** used for breeding	CALF
	COW over 2 years old that has produced a calf	**STEER** castrated bull used for the market	
HORSES	**FILLY** young female up to about 4 years old	**STALLION** used for breeding, work or pleasure riding	FOAL
	MARE mature female 4 years and older	**GELDING** castrated stallion used for work or pleasure riding	
SHEEP	**EWE** female	**RAM** used for breeding	LAMB
		WETHER castrated ram sold market (new home or meat)	
SWINE	**GILT** young female	**BOAR** used for breeding	PIGLET/WEANER
	SOW mature female	**BARROW** sold for market (new home or meat)	
POULTRY	**PULLET** young female	**ROOSTER**	CHICK
	HEN mature female	**CAPON** castrated rooster	



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THE ABC's OF AGGIE DAYS!

A is for **AGRICULTURE**. Agriculture is Alberta's renewable resource.

B is for **BREAD**. Bread is made from flour and flour is made from wheat.

C is for **COMPUTERS**. More and more farmers and ranchers are using computers for their daily business operations.

D is for **DAIRY PRODUCERS**. Cheese, butter and milk are examples of dairy products.

E is for **EGGS**. We get eggs from laying hens.

F is for **FARMER**. Food, such as vegetables and meat are grown on the farm.

G is for **GRAIN**. Grain refers to the seed that the crop makes at the end of the summer.

H is for **HONEY**. Honey is made by bees. Bee Keepers look after the bee hives.

I is for **IRRIGATION**. Many crops are grown using water from irrigation.

J is for **JOBS**. 30 out of 100 jobs in Canada are related to Agriculture.

K is for **KERNELS** of corn. Southern Alberta produces a lot of corn, mainly for livestock feed.

L is for **LAMB**. A lamb is a baby sheep.

M is for **MOO**. All cows whether they are beef or dairy breeds say "moo"!

N is for **NUTRITION**. Every crop or animal needs nutrition to grow. Every product grown on a farm gives us the right nutrition for a healthy diet.

O is for **OILSEED CROPS**. Oilseed crops such as flax, canola, sunflower and soy bean are produced in Alberta. They all produce oil used in foods.

P is for **PORK**. We get pork from pigs. "Put some on your fork".

Q is for **QUALITY**. Our lives are made better because of the high quality of foods produced in Alberta.

R is for **RAIN**. The farmer needs rain for their crops to grow.

S is for **SUN** and **SOIL**. Both sun and soil are very important natural resources need for crops to grow.

T is for **TRUCKS**. Trucks are used to transport animals and crops to the market.

U is for **UDDER**. An udder is part of a cow. This area stores the cow's milk.

V is for **VEGETABLE** oil. Vegetable oil comes from oilseed crops like canola and sunflowers.

W is for **WHEAT**. Wheat is a very important crop to Alberta's farmers. We get flour from wheat. Flour is needed to make pasta, cereal and bread.

X marks the spot where it all begins: the farm and the farmer.

Y is for **YOU!!** You must remember how important the farmer is to your life. We need food to live and we need farmers to keep producing food.

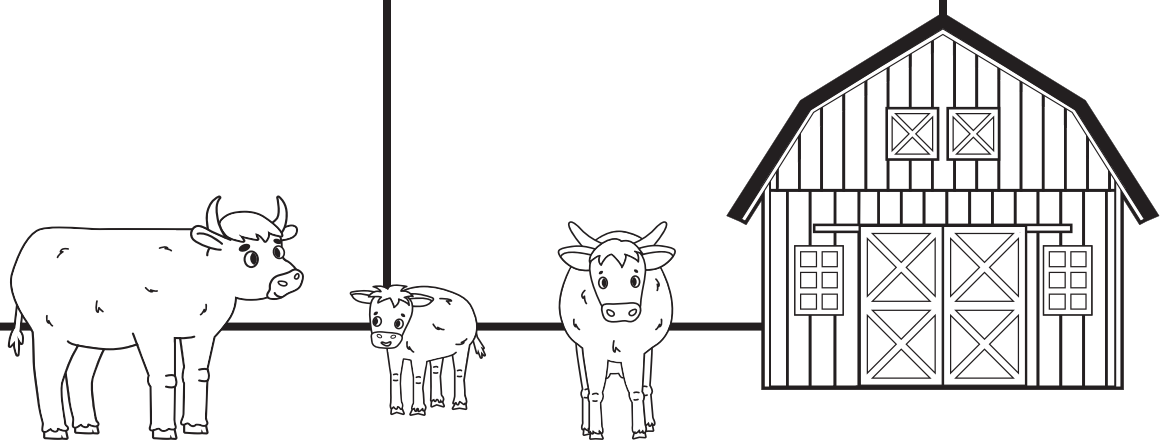
Z is for **ZUCCHINI**. A zucchini is a long green vegetable and it is just one of the many vegetables produced here in Alberta and you can grow them in your garden!

Calgary Stampede

WHERE YOUR FOOD COMES FROM!

Write your favorite meal for each time of the day in the space indicated. Please describe where the food in your favourite meal comes from. For example if your favorite meal is roast beef with mashed potatoes your description would be "roast beef is from beef cattle and mashed potatoes are from potatoes, a crop grown in the field."

FAVORITE BREAKFAST	FAVORITE LUNCH
FAVORITE DINNER	**ANYTHING ELSE THAT IS A FAVORITE!!!**



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BEEF CATTLE FAQs

For most people, the first picture that comes to mind when thinking about livestock might be the meat counter at the local grocery store. A thought of the milk in the refrigerator at home might follow that, and then, maybe, memories of your leather couch in your living room. People are in constant contact with items of food, drink and clothing every day. Obviously, many of these products come from animals! There is so much more to beef cattle than that. By-products from livestock are used in many and beneficial ways!

- The Canadian cattle industry directly employs an estimated 200,000+ people countrywide. Alberta alone has 60,000 affiliated with the cattle industry. This sector has annual sales of $13 billion to Canada.
- Have you ever heard the term chewing cud? Cattle have 4 stomachs. They chew their food just enough to swallow it and the food travels to the first 2 stomach chambers. The food is stored till later once the animal has finished eating and rested. After they are full, they cough up bits of unchewed food (called cud) and chew it up completely before swallowing again. The cud goes to the 3rd and 4th chamber and is finally digested!
- Cow Hides are used for leather or rugs. But did you know that lower quality hides are used in manufacturing of felt and other textiles?
- Hides are used in the making of plaster and asphalt, and as the base for some insulation materials.
- "Pigskin" footballs are actually made out of cowhide, so are baseball gloves, crayons, soap and the list goes on.
- Rennet, a mild enzyme found in cattle, is added to infants' diets to aid in milk digestion. It is also used in producing cheese.
- Inedible tallow (tallow is fat from beef that is rendered/reduced) is used in soaps and in high quality lubricants for jet aircraft, high-speed boats and race cars!
- Cattle fats contribute energy in livestock and pet foods.
- Gelatins are used in the making of photographic and X-ray film, window shades, plasterboard, wallpaper, sandpaper, glues and adhesives.
- About 140 medications are made from cattle glands.
- Glycerin from cattle is used in producing explosives for mining and demolition.
- Bone Charcoal is used in the manufacture of high-grade steel.
- On average a cow drinks 330-3,390 litres of water per month. How much they drink depends on their age, weight, if it is hot or cold outside and if the cow is pregnant (she drinks more water if she is pregnant). An average Canadian household uses over 10,000 litres per month. So you could have 30 head of cattle consuming the same amount of water!

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BEEF CATTLE CUTS OF MEAT

ROUND
This is the where most of the beef cuts come from. Round cuts of meat are a little tougher because they come from a muscular area of the animal. They have less gristle and are excellent for slow cooking! Examples are;

- Round Steak
- Round Roast
- Rump Roast
- Eye Round Steakl

CHUCK
This is the second most popular area for cuts of meat. The meat is flavourful and still economical. Chuck meat can be a bit tough and fatty because they have more bone and gristle cuts (because they are from the shoulder). Chuck meat is also great cooked slowly. Examples are;

- Pot Roast
- Chuck Roast
- Short Ribs

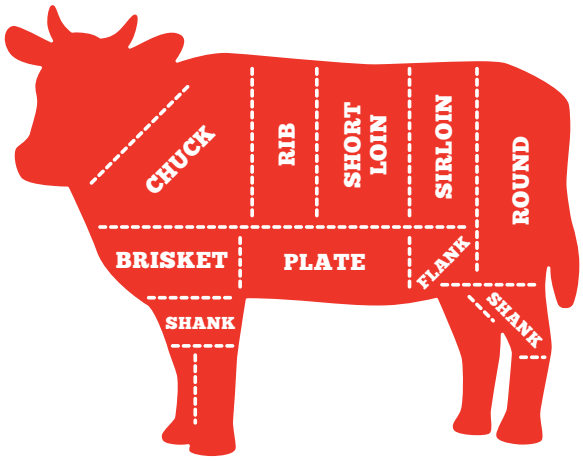
RIB
This includes cuts like rib roast, rib steak and back ribs. Meat from the rib is tender and marbled (marbling is the white "veins" that you see in meat which is fat). Marbling makes the meat more tender and juicy.

SIRLOIN
A lot of steaks come from this area such as sirloin, tri tip, tenderloin and top sirloin steak. Sirloin meat is also very tender and bit more expensive but it has great flavour.

SHORT LOIN
Tenderloin also comes from this area as well as top loin steak, and t-bone steak. This is the probably your most expensive cut of meat but it is also the most tender and juicy!

BRISKET
Brisket is best slow cooked, perfect for a barbeque or a smoked meat sandwich.

Different cuts of beef come from different parts of the animal. Here are some examples of the different cuts of beef!



These are just some of the larger cuts of beef, there are many more cuts that are not mentioned here.