

Do You Know Your Moo?

Beef Cuts

1. What is the difference between a primal and a subprimal cut? (Use the Beef Cuts graphic for help if needed.) **A primal cut is a piece of meat separated from the carcass of the animal during butchering. Subprimal cuts are derived from the primal cuts and are the cuts sold at retail that you would see in your grocery store.**
2. All lean beef cuts have less than how many grams of total fat? **10 Grams**

Beef Breeds

1. **Black** and **Red** angus cattle are popular among farmers for their good mothering traits and producing high-quality meat.
2. Besides the two color variations of Angus, what are the other cattle breeds discussed? (Hint: There are three.) **Charolais, Hereford, Simmental**

Beef By-Products

1. The majority of by-products listed on the infographic are derived from which part of cattle? **Fat**
2. Which by-product surprised you the most to find out it's made from cattle? **Answers will Vary**

Grass-Finished & Grain-Finished

1. Is most beef raised grain- or grass-finished? **Grain-finished**
2. True or False: Both grain- and grass-finished cattle may or may not be given FDA-approved antibiotics to treat, prevent or control disease and/or growth-promoting hormones. **True**

Beef Life Cycle

1. How many stages of the beef life cycle are there? **Five Stages (Cow-Calf, Stockers & Backgrounders, Livestock Auction Markets, Feedyard, Packing Plant)**
2. At what stage do calves transition from a diet of mostly milk, to eating a variety of grasses, hay and other plant-based feeds? **Stocker & Backgrounders**