

Alabama Ag Mag Beef

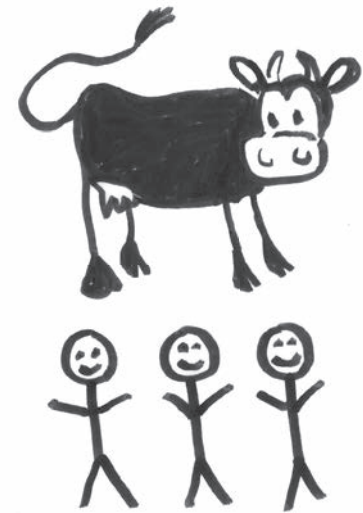


Alabama: A cow-calf state

There are around 1.2 million head of cattle on Alabama farms. Most farms in Alabama are cow-calf farms, which means a permanent herd is kept by a farmer to produce calves to sell later. Calves are usually born in the fall, weaned in the spring of the following year and sold as feeder calves when they weigh 400-500 pounds.



Did you know?
In Alabama, there is one cow for every three people!



Vocabulary

Heifer – a young female, from the time she is born until she has a calf

Cow – a female after she has a calf

Bull – a male bovine

Steer – a neutered male bovine

Feedlot – a fenced-in area where cattle eat a diet rich in whole grains to help them grow

Cloven hooves – hooves split in the center or a two-toed hoof

Wean – a natural process where calves no longer nurse for milk and begin to eat more grass

Did you know?
Horns grow based on the breed of cattle, not gender. If the breed naturally does not grow horns, the cattle are called “polled.”

Identification

Cattle can be difficult to identify by sight. To counteract that, cattle farmers use two different identification methods – ear tags and brands.

Ear tags, distinguished by color and number, are placed in the ear soon after birth. It is similar to getting an ear piercing. This allows farmers to easily identify cattle.



Ear Tag

Branding

Brands are usually placed on the animal’s hip. This is a permanent form of identification, and this helps get the animals back to the right farm if cattle are stolen or get loose. There are two ways to brand cattle — hot brand or freeze brand. Hot brands burn the hair so the hair does not grow, making the brand readable. Freeze brands freeze the color pigments in the skin so the hair turns white.



Branding

Breeds of Cattle



Angus – Black breed that is naturally polled. They are resistant to harsh weather and mature early.

Beefmaster – Breed of cattle that is a cross between Brahman, Hereford and Shorthorn. There is no standard color, but most tend to be brownish-red.

Brahman – Breed that has a hump on its back and floppy ears. The most common colors are solid gray or red. They are resistant to insects, pests, parasites, diseases and hot weather.

Brangus – Black, polled breed that is a cross between Brahman and Angus. They are resistant to heat and high humidity.

Charolais – White breed that is thickly muscled. They grow quickly and efficiently.

Gelbvieh – Yellow, red or black breed that has short horns. There is also a polled variety. They grow quickly.

Hereford – Red breed with a white face, underbelly, feet, tail switch and mane. They typically have horns, but there is a polled variety.

Limousin – Red or golden-colored breed. They have a low birth weight, mild temperament and good growth.

Santa Gertrudis – Cherry red breed that has high heat resistance. It was the first breed developed in the United States.

Senepol – Solid red color with no horns and a gentle disposition. They have a high heat tolerance and are insect resistant.

Simmental – Yellowish to dark brown breed with white markings. They are one of the more docile and easy-to-manage breeds.

Shorthorn – Breed that can be red, white or roan. They have short horns and mature early.

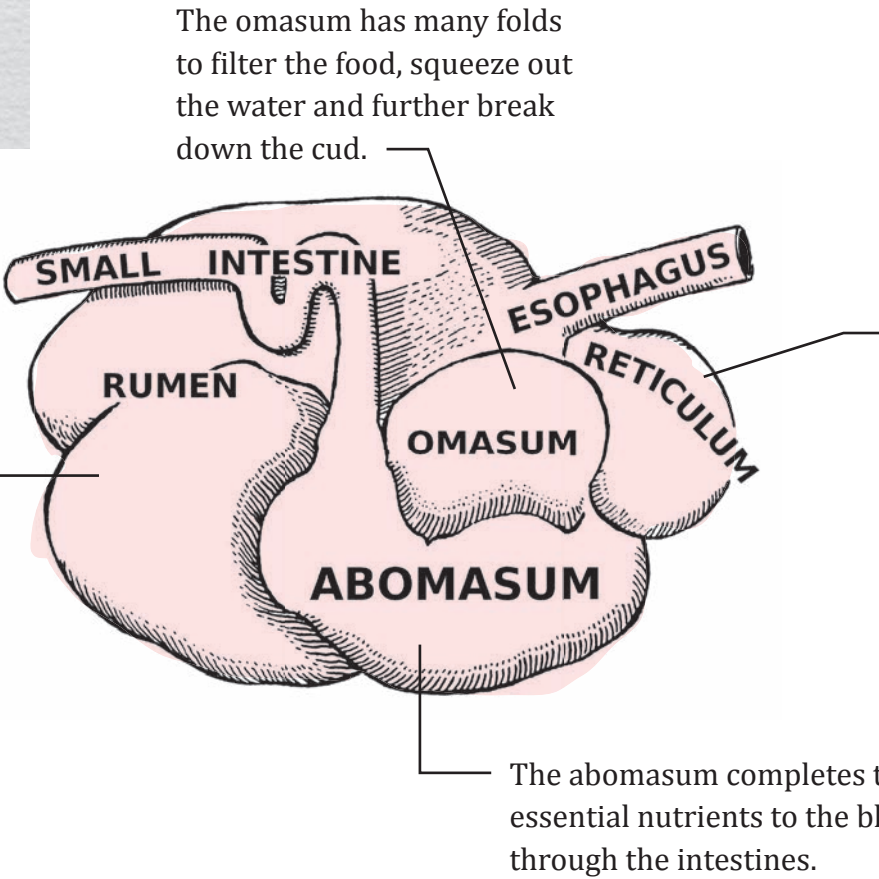
Did you know?

Cattle do not have four stomachs. They have one stomach that has four parts!

Ruminating on Roughage!

Cattle are able to eat grass because they are ruminants – animals that are able to acquire nutrients from plant-based food by fermenting it in a specialized stomach prior to digestion. Cattle eat or graze quickly and, later on, bring up a small amount of food to chew into tiny pieces. They will spend hours chewing food, which is called “chewing their cud.”

The rumen is the largest part of the cow’s stomach and begins the digestion process. It holds up to 50 gallons of partially digested food at any given time.



The reticulum traps anything the cow should not have eaten, including fencing, rocks or wire. The reticulum also softens the grass that has been eaten and forms small wads of cud.

The abomasum completes the digestion process. It passes essential nutrients to the bloodstream and sends the rest through the intestines.

Nutrition News

Beef’s Big 10

Beef gives your body more of the nutrients you need to tackle busy days!

Protein – helps preserve and build muscle.

Vitamins B6 and B12 – helps maintain brain function.

Selenium – helps protect cells from damage.

Zinc – helps maintain a healthy immune system.

Niacin – supports energy production and metabolism.

Phosphorus – helps build bones and teeth.

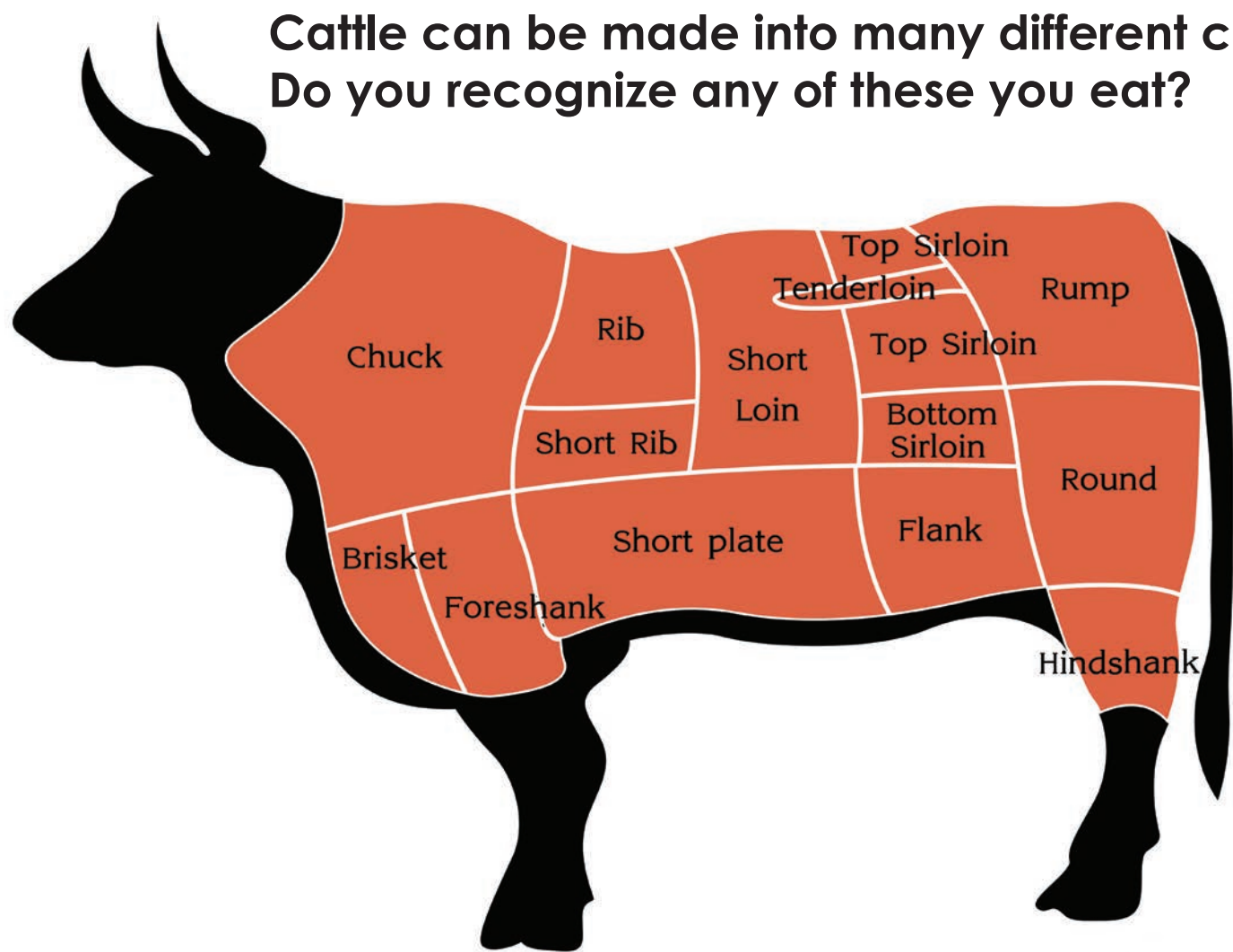
Choline – supports nervous system development.

Iron – helps your body use oxygen.

Riboflavin – helps convert food into fuel.



Cattle can be made into many different cuts of meat.
Do you recognize any of these you eat?



Did you know?

A single cow drinks 30 gallons of water a day!



Did you know?

Pancreases from 26 cattle provide enough insulin for a diabetic for one year.

Food Safety

- ✓ Always wash your hands before preparing a meal and before eating.
- ✓ Be sure to cook burgers, meatballs and meatloaf to an internal temperature of 160 F.
- ✓ Steaks and roasts should be cooked to an internal temperature of at least 145 F.

BEEF WORD SEARCH

Beef cattle provide us with tasty cuts of meat, but beef can also be found in surprising products such as marshmallows and cosmetics. Find all these forms related to beef cattle in the word search. Answers may be vertical, horizontal or diagonal.

Angus	Rumen
Marshmallows	Edible
Hereford	Simmental
Steer	Cosmetics
Insulin	Cow
Leather	Brand
Safety	Baseball Glove
Limousin	Byproducts
Supermarket	Zinc
Agriculture	Reticulum

T	R	T	E	F	X	K	F	N	M	E	I	R	P	Q	Q	D	G	V	J
C	E	D	M	I	Y	L	O	Q	E	M	G	O	E	T	N	L	V	N	S
A	K	K	C	D	F	W	H	O	U	M	N	W	E	A	E	A	A	K	A
K	N	D	R	O	W	W	B	L	I	K	U	S	M	N	O	T	Z	W	I
N	S	V	F	A	W	S	U	F	I	Y	I	R	A	G	C	N	Q	M	P
M	R	T	N	B	M	C	T	X	P	N	X	L	R	U	T	E	L	Z	B
C	B	W	R	Q	I	R	W	O	S	Y	J	I	S	S	G	M	U	P	Y
Z	A	Z	Y	T	X	B	E	U	O	K	R	M	H	A	B	M	L	N	P
D	S	F	E	L	L	S	L	P	C	F	D	O	M	B	H	I	A	T	R
X	E	R	B	W	E	I	H	W	U	G	O	U	A	Q	W	S	N	Q	O
E	B	U	R	K	N	A	R	I	V	S	J	S	L	R	E	E	T	S	D
D	A	C	A	J	W	U	T	X	Z	A	I	I	L	S	D	N	W	E	U
I	L	O	N	Y	U	W	Y	H	Z	S	T	N	O	G	P	A	U	G	C
B	L	S	D	W	T	H	W	I	E	Q	S	O	W	Y	N	X	I	K	T
L	G	M	S	F	J	E	N	T	N	R	B	W	S	B	X	A	W	U	S
E	L	E	Z	P	N	C	F	F	E	N	Z	K	K	H	G	A	A	U	Z
N	O	T	S	H	X	L	N	A	H	E	A	J	A	C	H	B	Y	B	A
N	V	I	P	F	R	D	F	C	S	H	E	R	E	F	O	R	D	N	M
I	E	C	O	A	G	R	I	C	U	L	T	U	R	E	N	D	O	A	W
W	Y	S	H	J	G	L	K	P	M	M	X	N	K	Z	O	X	O	T	P

From Brain...

- Anti-aging cream medicines

From Blood...

- Pasta
- Cake mixes
- Dyes & inks
- Adhesives
- Minerals
- Medicines
- Laboratory research materials

From Bones...

- Refined sugar
- Charcoal
- Fertilizer
- Glass

From Hair...

- Air filters
- Brushes
- Felt
- Insulation
- Plaster
- Textiles

From Manure...

- Fertilizer
- Nitrogen
- Phosphorus

From Internal Organs...

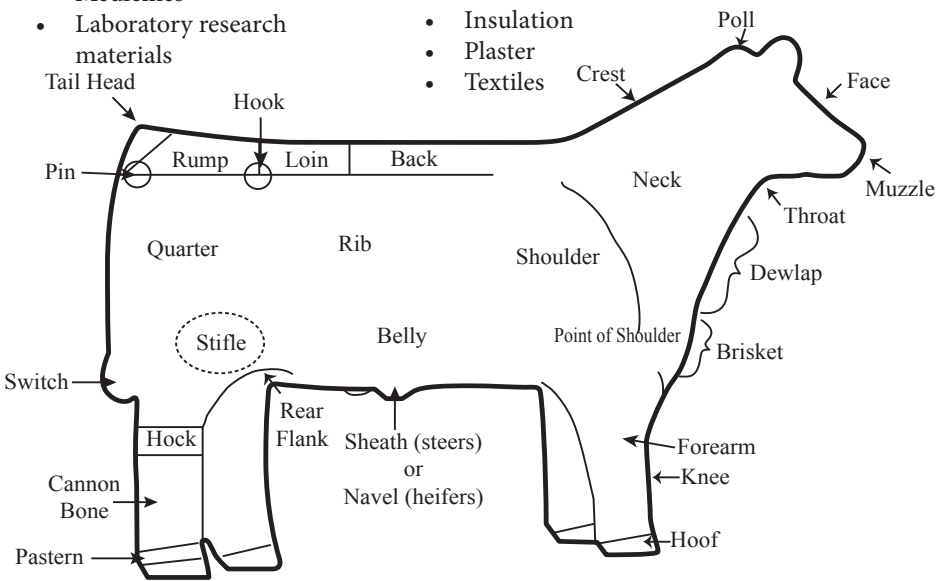
- Instrument strings
- Tennis racquet strings
- Hormones, enzymes, vitamins & other medical material

From Fat...

- Chewing gum
- Candles
- Detergents
- Fabric softener
- Deodorant
- Shaving cream
- Perfume
- Pet food
- Cosmetics
- Creams & lotions
- Crayons
- Paint
- Oil & lubricants
- Biodiesel
- Plastics
- Waterproofing agents
- Cement
- Ceramics
- Chalk
- Explosives
- Fireworks
- Matches
- Fertilizer
- Antifreeze
- Insulation
- Linoleum
- Rubber
- Textiles

Everything But The Moo!

By-Products from Cows



From Hooves and Horns...

- Adhesives
- Plastics
- Pet food
- Plant food
- Photo film
- Shampoo & conditioner
- Emery boards
- Lamination
- Wallpaper
- Plywood

From Milk...

- Adhesives
- Plastics
- Cosmetics
- Medicines

From Skin...

- Gelatin
- Flavorings
- Emery boards
- Sheet rock
- Wallpaper
- Adhesives
- Medicines
- Candies & confectionary

Sources:

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