

Name _____ Contestant # _____ County _____

Clover Retail Meat Cut Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the letter that indicates your answer for each retail meat cut. Use capital letters and write neatly. **Clovers** only provide answers for retail cut name. Each question is worth 5 points (50 points total for Clovers).

- Retail
Cut
Name**
1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____

Retail Names – to be used in answer column

Beef Retail Meat Cuts

- A. Ribeye Steak
- B. Arm Steak
- C. Tip Roast, Cap Off
- D. Flank Steak

Lamb Retail Meat Cuts

- E. Breast Riblets
- F. Shoulder Square Cut
- G. Leg Center Slice

Pork Retail Meat Cuts

- H. Blade Chop
- I. Arm Picnic Roast
- J. Fresh Ham Shank Portion

Key

Clover Retail Meat Cut Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the letter that indicates your answer for each retail meat cut. Use capital letters and write neatly. **Clovers** only provide answers for retail cut name. Each question is worth 5 points (50 points total for Clovers).

- | | <u>Retail
Cut
Name</u> |
|-----|--------------------------------|
| 1. | <u>C</u> |
| 2. | <u>I</u> |
| 3. | <u>E</u> |
| 4. | <u>D</u> |
| 5. | <u>A</u> |
| 6. | <u>J</u> |
| 7. | <u>G</u> |
| 8. | <u>H</u> |
| 9. | <u>B</u> |
| 10. | <u>F</u> |

Retail Names – to be used in answer column

Beef Retail Meat Cuts

- A. Ribeye Steak
- B. Arm Steak
- C. Tip Roast, Cap Off
- D. Flank Steak

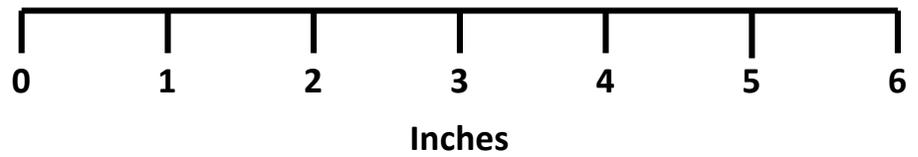
Lamb Retail Meat Cuts

- E. Breast Riblets
- F. Shoulder Square Cut
- G. Leg Center Slice

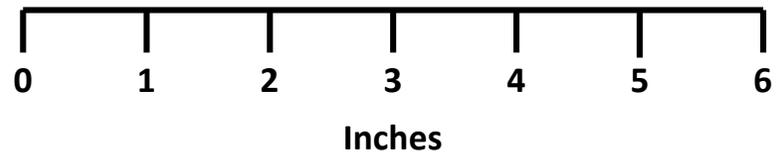
Pork Retail Meat Cuts

- H. Blade Chop
- I. Arm Picnic Roast
- J. Fresh Ham Shank Portion

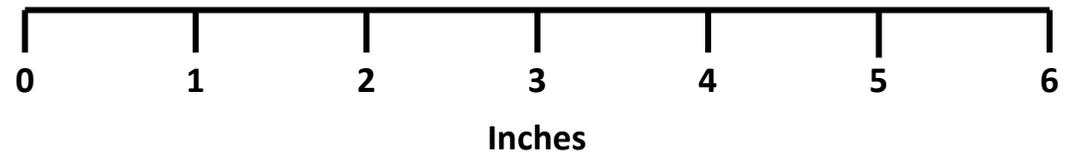
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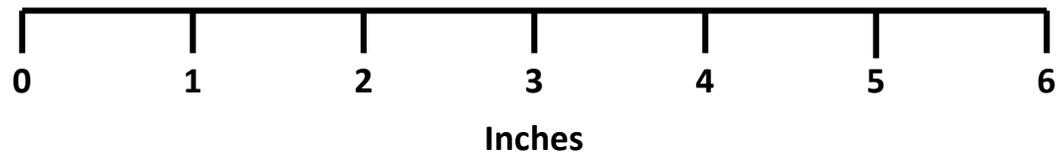
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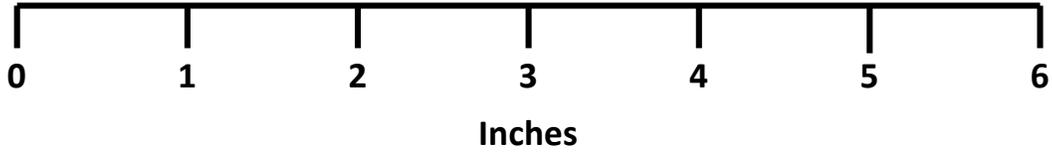
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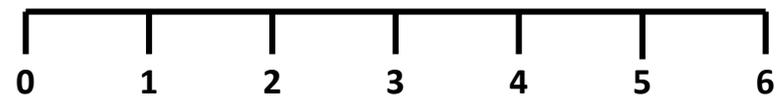
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5

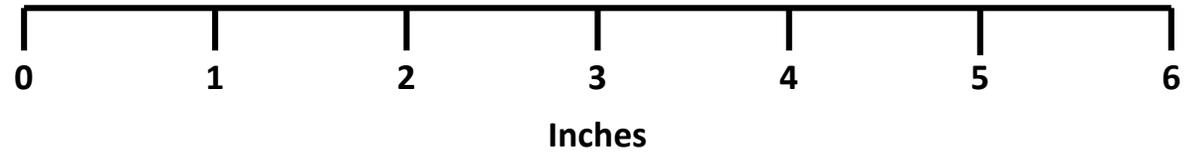


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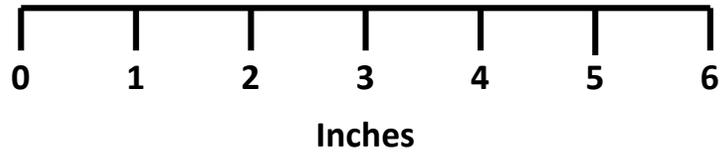


Inches

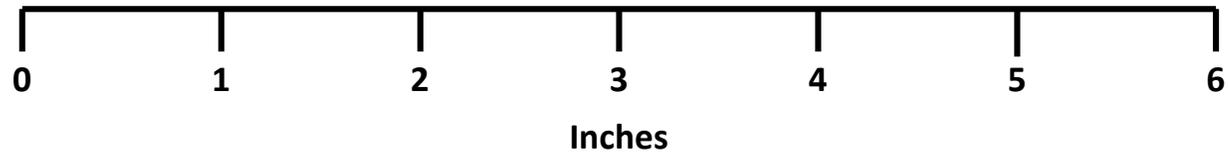
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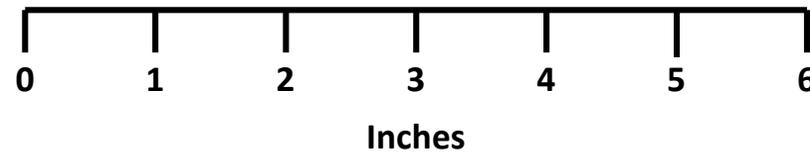
8



9



10



Name _____ Contestant # _____ County _____

Clover Livestock Feed Identification – 2018

INSTRUCTIONS: For each sample, use the columns on the right to choose the letter that indicates your answer for each livestock feedstuff. Use capital letters and write neatly. **Clovers** provide answers for the feedstuff name. Each question is worth 5 points (50 points total for Clovers).

**Feedstuff
Name**

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____

Feed Names – to be used in answer column 1 by Clovers

- A. Alfalfa meal (dehydrated)
- B. Barley (whole)
- C. Copper sulfate
- D. Cottonseed meal
- E. Cracked shelled corn
- F. Dicalcium phosphate
- G. Millet (whole)
- H. Oats (whole)
- I. Peanut meal
- J. Wheat (whole)

KEY

Clover Livestock Feed Identification – 2018

INSTRUCTIONS: For each sample, use the columns on the right to choose the letter that indicates your answer for each livestock feedstuff. Use capital letters and write neatly. **Clovers** provide answers for the feedstuff name. Each question is worth 5 points (50 points total for Clovers).

Feedstuff
Name

1. **J**
2. **G**
3. **F**
4. **H**
5. **C**
6. **E**
7. **B**
8. **A**
9. **I**
10. **D**

Feed Names – to be used in answer column 1 by Clovers

- A. Alfalfa meal (dehydrated)
- B. Barley (whole)
- C. Copper sulfate
- D. Cottonseed meal
- E. Cracked shelled corn
- F. Dicalcium phosphate
- G. Millet (whole)
- H. Oats (whole)
- I. Peanut meal
- J. Wheat (whole)

Name _____ Contestant # _____ County _____

Clover Livestock Breeds Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the letter that indicates your answer for each livestock breed. Use capital letters and write neatly. **Clovers** only provide answers for breed name. Each question is worth 5 points (50 points total for Clovers).

Breed
Name

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____

Breed Names – to be used in answer column 1 by Clovers

<u>Beef Breeds</u>	<u>Swine Breeds</u>	<u>Sheep Breeds</u>	<u>Goat Breeds</u>
A. Shorthorn	E. Poland	G. Finnsheep	I. Alpine
B. Brahman	F. Hereford	H. Suffolk	J. Nubian
C. Angus			
D. Horned Hereford			

_____Key_____

Clover Livestock Breeds Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the letter that indicates your answer for each livestock breed. Use capital letters and write neatly. **Clovers** only provide answers for breed name. Each question is worth 5 points (50 points total for Clovers).

- | | Breed
Name |
|-----|-------------------------|
| 1. | <u> I </u> |
| 2. | <u> F </u> |
| 3. | <u> D </u> |
| 4. | <u> G </u> |
| 5. | <u> H </u> |
| 6. | <u> B </u> |
| 7. | <u> E </u> |
| 8. | <u> A </u> |
| 9. | <u> J </u> |
| 10. | <u> C </u> |

Breed Names – to be used in answer column 1 by Clovers

<u>Beef Breeds</u>	<u>Swine Breeds</u>	<u>Sheep Breeds</u>	<u>Goat Breeds</u>
A. Shorthorn	E. Poland	G. Finnsheep	I. Alpine
B. Brahman	F. Hereford	H. Suffolk	J. Nubian
C. Angus			
D. Horned Hereford			



1



2



3



4



5



6



7



8



9



Mark Sneed

10

Name _____ Contestant # _____ County _____

Clover Livestock and Meat Equipment Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the letter that indicates your answer for each piece of equipment. Use capital letters and write neatly. **Clovers** provide answers for livestock/meat equipment names. Each question is worth 5 points (50 points total for Clovers).

Equipment Name	
1.	_____
2.	_____
3.	_____
4.	_____
5.	_____
6.	_____
7.	_____
8.	_____
9.	_____
10.	_____

Equipment Names – to be used in answer column 1 by <u>Clovers</u>	
A.	Drench Gun
B.	All Weather Paint Markers
C.	Needle Teeth Nippers
D.	Elastrator
E.	Electric docker
F.	Emasculator (Burdizzo)
G.	Water Heater
H.	T-Post Electric Fence Insulator
I.	Hog Nose Rings
J.	Hand Sheep Shears

KEY

Clover Livestock and Meat Equipment Identification – 2018

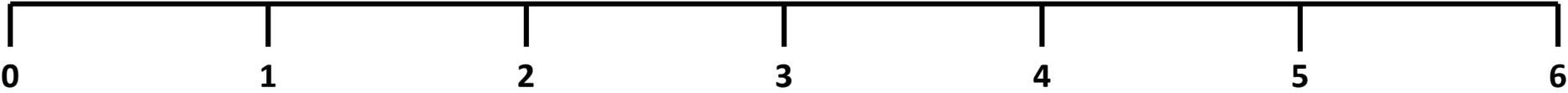
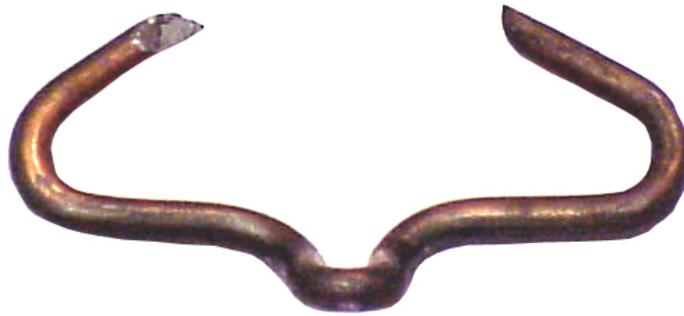
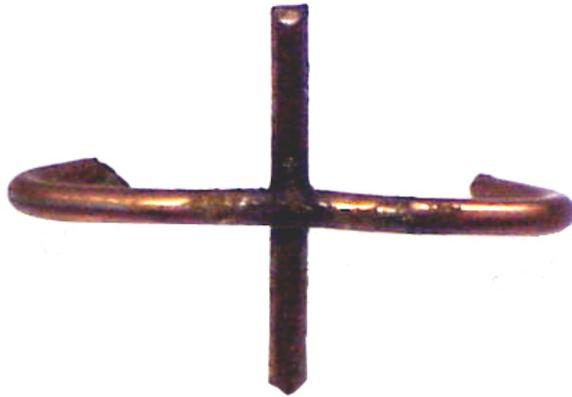
INSTRUCTIONS: For each picture, use the columns on the right to choose the letter that indicates your answer for each piece of equipment. Use capital letters and write neatly. **Clovers** provide answers for livestock/meat equipment names. Each question is worth 5 points (50 points total for Clovers).

- | | Equipment Name |
|-----|-------------------------|
| 1. | <u> I </u> |
| 2. | <u> H </u> |
| 3. | <u> D </u> |
| 4. | <u> J </u> |
| 5. | <u> C </u> |
| 6. | <u> G </u> |
| 7. | <u> B </u> |
| 8. | <u> E </u> |
| 9. | <u> A </u> |
| 10. | <u> F </u> |

Equipment Names – to be used in answer column 1 by **Clovers**

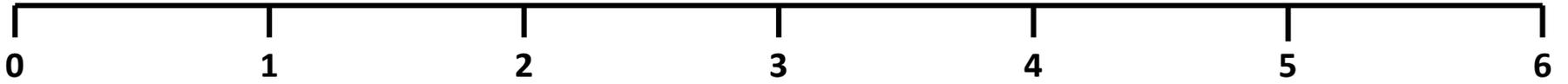
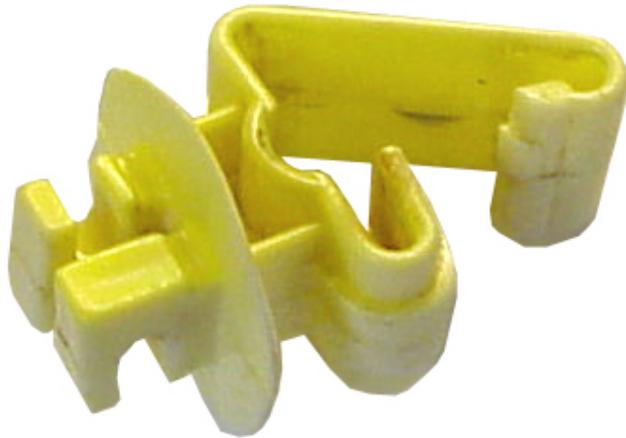
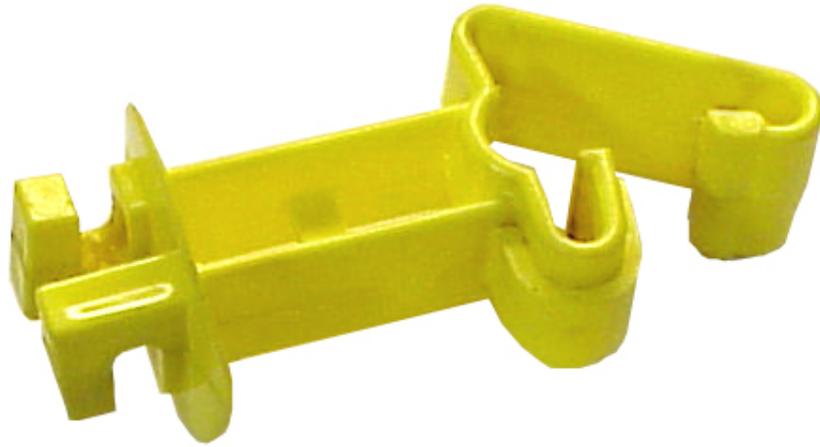
- A. Drench Gun
- B. All Weather Paint Markers
- C. Needle Teeth Nippers
- D. Elastrator
- E. Electric docker
- F. Emascutome (Burdizzo)
- G. Water Heater
- H. T-Post Electric Fence Insulator
- I. Hog Nose Rings
- J. Hand Sheep Shears

1



Inches

2



Inches

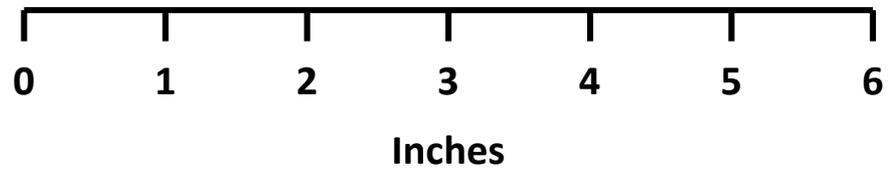
3

Inches

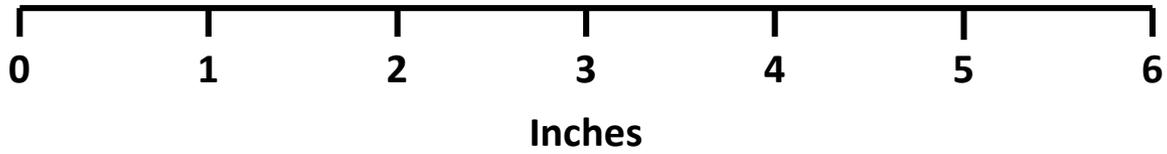
0
1
2
3
4
5
6



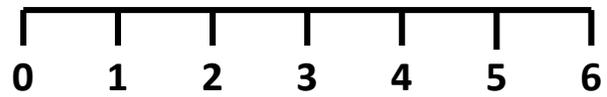
4



5

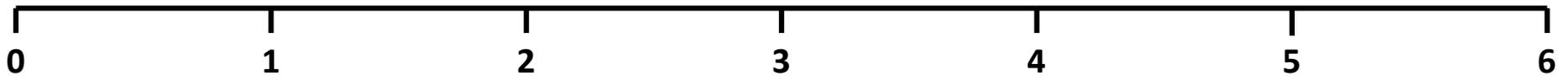


6



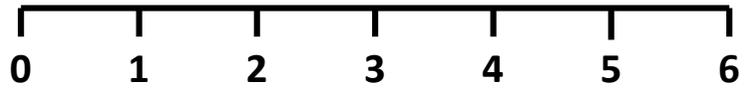
Inches

7



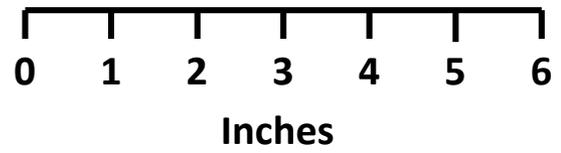
Inches

8

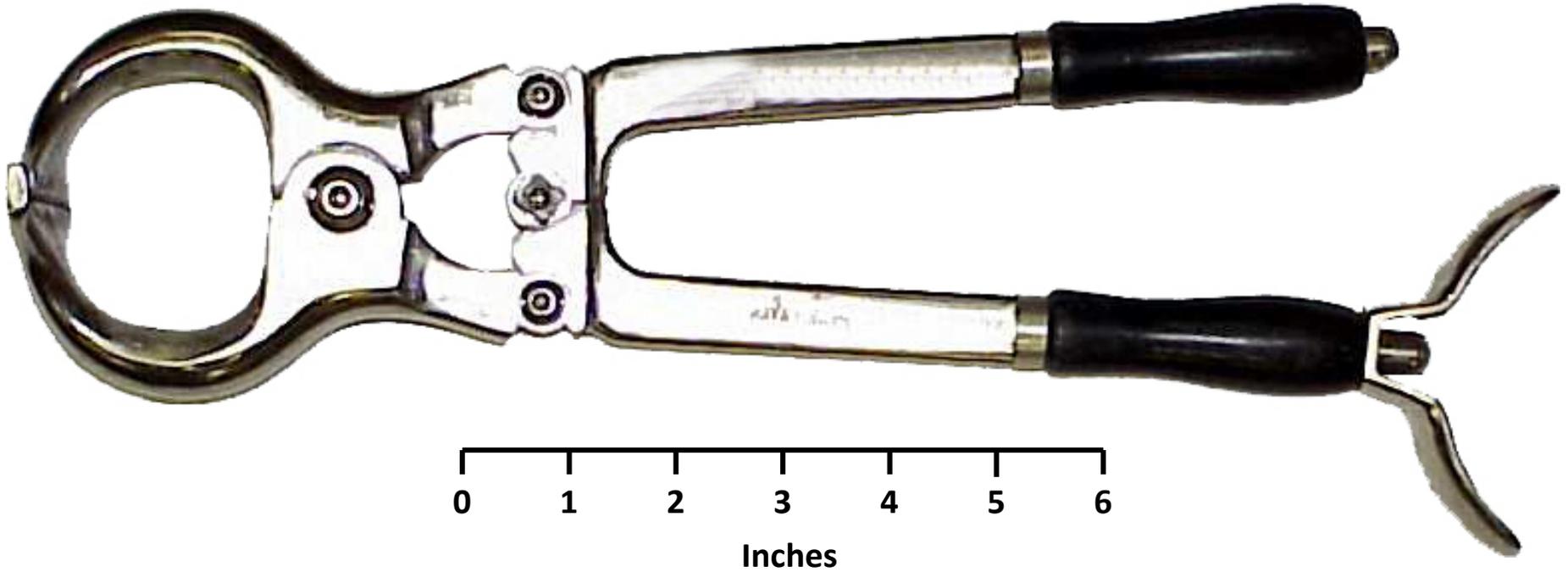


Inches

9



10



Clover Retail Meat Judging – 2018

Name _____ Contestant # _____ County _____

Placing is worth a possible 50 points

Contestant Number _____	
Placing Score _____	
<i>University of Kentucky College of Agriculture Animal Sciences Department</i>	
Contestant's Name _____ _____	
Address _____ _____	
County _____	
Class <u>Boneless Pork Chops</u>	

A	1 2 3 4	
B	1 2 4 3	
C	1 3 2 4	
D	1 3 4 2	
E	1 4 2 3	
F	1 4 3 2	
G	2 1 3 4	
H	2 1 4 3	
I	2 3 1 4	
J	2 3 4 1	
K	2 4 1 3	
L	2 4 3 1	
M	3 1 2 4	
N	3 1 4 2	
O	3 2 1 4	
P	3 2 4 1	
Q	3 4 1 2	
R	3 4 2 1	
S	4 1 2 3	
T	4 1 3 2	
U	4 2 1 3	
V	4 2 3 1	
W	4 3 1 2	
X	4 3 2 1	

Clover Retail Meat Judging – 2018

Official: 1-4-2-3 Cuts: 3-5-2

Placing is worth a possible 50 points

Contestant Number _____	A	1 2 3 4	38
Placing Score _____	B	1 2 4 3	45
<i>University of Kentucky</i>	C	1 3 2 4	36
<i>College of Agriculture</i>	D	1 3 4 2	41
<i>Animal Sciences Department</i>	E	1 4 2 3	50
Contestant's Name	F	1 4 3 2	48
_____	G	2 1 3 4	30
_____	H	2 1 4 3	37
Address	I	2 3 1 4	20
_____	J	2 3 4 1	17
_____	K	2 4 1 3	34
County	L	2 4 3 1	24
_____	M	3 1 2 4	26
Class	N	3 1 4 2	31
<u>Boneless Pork Chops</u>	O	3 2 1 4	18
	P	3 2 4 1	15
	Q	3 4 1 2	28
	R	3 4 2 1	20
	S	4 1 2 3	47
	T	4 1 3 2	45
	U	4 2 1 3	39
	V	4 2 3 1	29
	W	4 3 1 2	35
	X	4 3 2 1	27

Clover Division Hay Judging – 2018

Name _____ Contestant # _____ County _____

Contestant Number _____

Placing Score _____

*University of Kentucky
College of Agriculture
Animal Sciences Department*

Contestant's Name

Address

County

Class

Hay Judging Class

A	1 2 3 4	
B	1 2 4 3	
C	1 3 2 4	
D	1 3 4 2	
E	1 4 2 3	
F	1 4 3 2	
G	2 1 3 4	
H	2 1 4 3	
I	2 3 1 4	
J	2 3 4 1	
K	2 4 1 3	
L	2 4 3 1	
M	3 1 2 4	
N	3 1 4 2	
O	3 2 1 4	
P	3 2 4 1	
Q	3 4 1 2	
R	3 4 2 1	
S	4 1 2 3	
T	4 1 3 2	
U	4 2 1 3	
V	4 2 3 1	
W	4 3 1 2	
X	4 3 2 1	

Clover Division Hay Judging – 2018

Key

Placing 4-2-3-1 Cuts 3-2-4

Contestant Number _____

Placing Score _____

*University of Kentucky
College of Agriculture
Animal Sciences Department*

Contestant's Name

Address

County

Class

Hay Judging Class

A	1	2	3	4	23
B	1	2	4	3	28
C	1	3	2	4	21
D	1	3	4	2	24
E	1	4	2	3	31
F	1	4	3	2	29
G	2	1	3	4	29
H	2	1	4	3	34
I	2	3	1	4	33
J	2	3	4	1	42
K	2	4	1	3	43
L	2	4	3	1	47
M	3	1	2	4	25
N	3	1	4	2	28
O	3	2	1	4	31
P	3	2	4	1	40
Q	3	4	1	2	37
R	3	4	2	1	43
S	4	1	2	3	40
T	4	1	3	2	38
U	4	2	1	3	46
V	4	2	3	1	50
W	4	3	1	2	42
X	4	3	2	1	48

StandGuard™

TM

Pour-on Insecticide

- For control of horn fly and lice on beef cattle and calves
- Season-long control of lice with a single application
- Treats 450 cattle less than 600 lbs

Active ingredient

Gamma-cyhalothrin

[CAS# 76703-62-3].....0.50%

Inert Ingredients.....99.50%

TOTAL.....100.00%

CAUTION

**Keep Out of Reach of Children
PRECAUTIONARY STATEMENTS**

HAZARDS TO HUMANS AND DOMESTIC ANIMALS

Harmful if swallowed or absorbed through the skin. Causes moderate eye irritation. Avoid contact with skin, eyes, or clothing. Remove contaminated clothing and wash before re-use. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco. Wear rubber or non-permeable protective gloves when applying this product. Data indicate this product to be a contact allergenic.

Do not apply this product to the face of cattle.

FIRST AID

If on skin or clothing:

- Take off contaminated clothing.
- Rinse skin immediately with plenty of water for 15-20 minutes.
- Call a poison control center or doctor for treatment advice.

If in eyes:

- Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing.
- Call a poison control center or doctor for treatment advice.

If swallowed:

- Call a poison control center or doctor immediately for treatment advice.
- Have person sip a glass of water if able to swallow.
- Do not induce vomiting unless told to do so by a poison control center or doctor.
- Do not give anything to an unconscious person.

Have product container or label with you when calling a poison control center or doctor, or going for treatment. You may also contact 1-800-428-4441 for emergency medical treatment information.

ENVIRONMENTAL HAZARDS

This pesticide is extremely toxic to fish. Do not apply directly to water, or areas where surface water is present, or to intertidal areas below the mean high water mark. Do not contaminate water when disposing of equipment wash waters. Apply the product only as specified on this label.

PHYSICAL AND CHEMICAL HAZARDS

Do not use or store near heat or an open flame.

DIRECTIONS FOR USE

It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

READY TO USE: No dilution necessary. Do not apply to lactating or dry dairy cows. Do not apply this product to the face of beef cattle and calves.

Apply to	Target Insect	Dosage
Beef cattle	Horn flies, lice	Apply product along the backline at the rate of: More than 600 lbs: 15 mLs (½ fl. oz.) Less than 600 lbs: 10 mLs (⅓ fl. oz.)

For horn flies, repeat treatment as needed, however do not apply more than once every two weeks and do not apply more than four times within any 6-month period.

SPECIAL NOTE: StandGuard pour-on Insecticide is not recommended for veal calves. StandGuard pour-on Insecticide is not effective in controlling cattle grubs. Therefore, this product can be used on cattle at any time of the year without fear of host-parasite reactions commonly associated with grub treatments. StandGuard pour-on Insecticide should be used in an integrated pest management system which may involve repeat treatments and the use of other pest control practices. Continual exposure of horn flies to a single class of insecticide (eg. pyrethroids or organophosphates) may lead to the development of resistance to that class of insecticide. In order to reduce the possibility of horn flies developing resistance, it is important to rotate, on a seasonal basis, the class of insecticide used and/or the method of horn fly control. For advice concerning current control practices with relation to specific local conditions, consult resources in resistance management programs, your Cooperative Agricultural Extension agent or your Elanco Animal Health representative at 1-800-428-4441.

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.
Notice: Shake well before use. Avoid freezing.

Pesticide Storage:	Store in original container, tightly closed, in a secure place. Keep out of the reach of children and domestic animals. In case of leak or spill, contain material and dispose as waste.
Container Disposal:	Nonrefillable container. Do not reuse or refill this container. Offer for recycling, if available. Clean container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank drain for 10 seconds after the flow begins to drip. Fill the container ¼ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Wastes resulting from the use of this product must be disposed of on site or at an approved waste disposal facility. Triple rinse empty container. Then dispose of empty bag/container in a sanitary landfill, or, if allowed by state and local authorities, by burning. If burned, stay out of smoke.

TERMS AND CONDITIONS OF USE

If terms of the following Warranty Disclaimer, Inherent Risks of Use and Limitation of Remedies are not acceptable, return unopened package at once to the seller for a full refund of purchase price paid. Otherwise, use by the buyer or any other user constitutes acceptance of the terms under Warranty Disclaimer, Inherent Risks of Use and Limitation of Remedies.

WARRANTY DISCLAIMER

Elanco warrants that this product conforms to the chemical description on the label and is reasonably fit for the purposes stated on the label when used in strict accordance with the directions, subject to the inherent risks set forth below.
ELANCO ANIMAL HEALTH MAKES NO OTHER EXPRESSED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY OTHER EXPRESS OR IMPLIED WARRANTY.

INHERENT RISKS OF USE

It is impossible to eliminate all risks associated with the use of this product. Lack of performance or other unintended consequences may result because of such factors as use of the product contrary to label instructions, abnormal conditions, presence of other materials, the manner of application, or other factors which are beyond the control of Elanco Animal Health or the seller. All such risks are assumed by the buyer.

LIMITATION OF REMEDIES

The exclusive remedy for losses or damages resulting from this product (including claims based on contract, negligence, strict liability, or other legal theories), shall be limited to, at Elanco Animal Health's election, one of the following:

- (1) Refund of purchase price paid by the buyer or user of the product bought, or
- (2) Replacement of the amount of product used

Elanco Animal Health shall not be liable for losses or damages resulting from the handling or use of this product unless Elanco Animal Health is promptly notified of such loss or damage in writing. To the extent permitted by law, Elanco Animal Health shall not be liable for consequential or incidental damages or losses.

The terms of the Warranty Disclaimer above and this Limitation of Remedies cannot be varied by any written or verbal statements or agreements. No employee or sales agent of Elanco Animal Health or the seller is authorized to vary or exceed the terms of Warranty Disclaimer of this Limitation of Remedies in any manner.

Contents:

152 fl oz (4.5L)
YL085637AMA
(V01-02-2012)

Elanco Animal Health
A Division of Eli Lilly & Company
2500 Innovation Way
Greenfield, IN 46140
Product of Denmark
www.elanco.com

Questions or comments call:
1-800-428-4441

Elanco, StandGuard and the diagonal bar are trademarks owned or licensed by Eli Lilly and Company, its subsidiaries or affiliates.

EPA Reg. No. 72642-5
EPA Est. No. 70815-GA-001

Name _____ Contestant# _____ County _____

Clover Individual Quality Assurance – 2018

You have purchased a group of feeder calves. They seem to be rubbing on every post or rough surface in your lots. Also, you are concerned that fly season is just around the corner. You were told by your vet to try **StandGuard™**. Use the **StandGuard™** label to answer the **5 questions** below relating to this product. **Circle the best most complete answer.**
(5 questions worth 10 points per question for 50 total points)

- 1. This product should be applied to the?**
 - A. Face of cattle**
 - B. The backline of cattle**
 - C. The hoof of cattle**
 - D. The tongue of cattle**
- 2. If you get this product on your skin, you should?**
 - A. Rinse skin immediately**
 - B. Call poison control center or doctor**
 - C. Don't worry about it**
 - D. Both A and B**
- 3. When applying to a 615 pound feeder steer, what is the recommended dosage?**
 - A. ½ mLs**
 - B. 15 fl. oz.**
 - C. 1/3 fl. oz.**
 - D. 15 mLs**
- 4. When can you use this product safely?**
 - A. Any time of the year**
 - B. Never**
 - C. Only Spring**
 - D. Only Fall**
- 5. What is the active drug ingredient?**
 - A. ractopamine hydrochloride**
 - B. monensin**
 - C. Gamma-cyhalothrin**
 - D. Penicillin**

Name Answer Key Contestant# _____ County _____

Clover Individual Quality Assurance – 2018

You have purchased a group of feeder calves. They seem to be rubbing on every post or rough surface in your lots. Also, you are concerned that fly season is just around the corner. You were told by your vet to try **StandGuard™**. Use the **StandGuard™** label to answer the **5 questions** below relating to this product. **Circle the best most complete answer.**
(5 questions worth 10 points per question for 50 total points)

- 1. This product should be applied to the?**
A. Face of cattle
B. **The backline of cattle**
C. The hoof of cattle
D. The tongue of cattle
- 2. If you get this product on your skin, you should?**
A. Rinse skin immediately
B. Call poison control center or doctor
C. Don't worry about it
D. **Both A and B**
- 3. When applying to a 615 pound feeder steer, what is the recommended dosage?**
A. ½ mLs
B. 15 fl. oz.
C. 1/3 fl. oz.
D. **15 mLs**
- 4. When can you use this product safely?**
A. **Any time of the year**
B. Never
C. Only Spring
D. Only Fall
- 5. What is the active drug ingredient?**
A. ractopamine hydrochloride
B. monensin
C. **Gamma-cyhalothrin**
D. Penicillin

Name_____ Contestant#_____ County_____

Clover Quiz – 2018

Carefully circle the correct answer to each of the questions below. (Each question is worth 2 points each for a total of 50 points).

1. When selecting a meat animal on structural soundness, special emphasis should be placed on what body parts?
 - a. Nose and Tail
 - b. Brisket and Flank
 - c. Feet and Legs
 - d. Skull and Bone
2. How many compartments are in a cow's stomach?
 - a. One
 - b. Two
 - c. Three
 - d. Four
3. When is the best time to start training a beef calf to lead for a show?
 - a. At a young age
 - b. When it is mature
 - c. At two years of age
 - d. The day before your show
4. What is the sheet of paper that lists the sire and dam of a purebred animal called?
 - a. Registration Paper
 - b. 4-H Newsletter
 - c. Weekly ag report
 - d. Health Paper
5. What is the event called that involves judges, several classes of 4 live animals of beef, sheep, swine, goats and reasons or questions?
 - a. Skillathon Contest
 - b. Judging Contest
 - c. Meat Evaluation Contest
 - d. Both A and C
6. What age should a beef heifer be bred the first time?
 - a. 3 years old
 - b. 6 months old
 - c. 15-17 months old
 - d. 14-17 years old
7. What is the amount of fat on a market animal called?
 - a. Start
 - b. Cod
 - c. Leaf
 - d. Finish

8. What is a piece of equipment used for castrating a male animal?
- a. Knife
 - b. Emasculator
 - c. Elastrator
 - d. All of these
9. What are the birth dates, weights, EPD's or Indexes called in a judging contest?
- a. Registration Paper
 - b. Phenotypical Information
 - c. Sale Catalog
 - d. Performance Data
10. What feed ingredient is normally fed free-choice to beef cows on pasture?
- a. Salt or minerals
 - b. Shelled Corn
 - c. Beet Pulp
 - d. Copper Sulfate
11. How many steers are born each year in the United States?
- a. 0
 - b. 4
 - c. 397
 - d. 11,000
12. Besides a balanced ration, a clean, fresh supply of this item is essential in feeding market beef?
- a. Oxytocin
 - b. Water
 - c. Paylean
 - d. Straw
13. Doing things such as brushing, washing and clipping are referred to as what with a project animal?
- a. Neglect
 - b. Grooming
 - c. Feeding
 - d. Wasting Time
14. What piece of equipment is needed to weigh animals for performance records?
- a. Scales
 - b. Burdizzo
 - c. Tractor
 - d. Show Stick
15. Rump roast comes from what beef wholesale cut?
- a. Chuck
 - b. Loin
 - c. Round
 - d. Flank
16. Once a heifer has a calf she is called a what?
- a. Bull
 - b. Ewe
 - c. Cow
 - d. Steer

17. What are factors which may influence body temperature in a healthy animal?
- a. Weather
 - b. Exercise
 - c. Time of day
 - d. All of the above
18. What is enterotoxemia?
- a. Overeating
 - b. Over exercise
 - c. Over cook
 - d. Over the fence
19. Which of these is an internal parasite?
- a. Ticks
 - b. Mosquito
 - c. Intestinal worms
 - d. Flies
20. At least, how many hours of education is needed for participation in 4-H livestock events?
- a. 1
 - b. 3
 - c. 5
 - d. 6
21. What shot needs to be given to baby pigs after they are born?
- a. LA 200
 - b. Iron
 - c. Oxytocin
 - d. Insulin
22. What is the meat from pigs called?
- a. Pork
 - b. Mutton
 - c. Hamburger
 - d. Goat
23. When we cross two breeds of livestock this is called?
- a. Purebred
 - b. Linebreeding
 - c. Crossbreeding
 - d. Registered
24. What nutrient is the body's "cooling system" and needs to be provided daily?
- a. Wheat
 - b. Water
 - c. Corn
 - d. Grain sorghum
25. What are you doing when you get rid of an unproductive animal?
- a. Cull
 - b. Select
 - c. Keep
 - d. Purchase

KEY

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Leftovers and Food Safety

Often when we cook at home or eat in a restaurant, we have leftovers. To ensure that leftovers are safe to eat, make sure the food is cooked to a safe temperature and refrigerate the leftovers promptly. Not cooking food to a safe temperature and leaving food out at an unsafe temperature are the two main causes of foodborne illness. Safe handling of leftovers is very important to reducing foodborne illness. Follow the [USDA Food Safety and Inspection Service's](#) recommendations for handling leftovers safely.

Cook Food Safely at Home

The first step in having safe leftovers is cooking the food safely. Use a food thermometer to make sure that the food is cooked to a safe, minimum internal temperature.

- **Red meats:** Cook all raw beef, pork, lamb and veal steaks, chops, and roasts to a minimum internal temperature of 145° F as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least three minutes before carving or consuming. For reasons of personal preference, consumers may choose to cook meat to higher temperatures.
- **Ground meats:** Cook all raw ground beef, pork, lamb, and veal to an internal temperature of 160° F as measured with a food thermometer.
- **Poultry:** Cook all poultry to an internal temperature of 165° F as measured with a food thermometer.

Keep Food out of the "Danger Zone"

Bacteria grow rapidly between the temperatures of 40° F and 140° F. After food is safely cooked, hot food must be kept hot at 140° F or warmer to prevent bacterial growth. Discard any cold leftovers that have been left out for more than 2 hours at room temperature (1 hour when the temperature is above 90 °F).

Cool Food Rapidly

To prevent bacterial growth, it's important to cool food rapidly so it reaches as fast as possible the safe refrigerator-storage temperature of 40° F or below. To do this, divide large amounts of food into shallow containers. A big pot of soup, for example, will take a long time to cool, inviting bacteria to multiply and increasing the danger of foodborne illness. Instead, divide the pot of soup into smaller containers so it will cool quickly.

Cut large items of food into smaller portions to cool. For whole roasts or hams, slice or cut them into smaller parts. Cut turkey into smaller pieces and refrigerate. Slice breast meat; legs and wings may be left whole.

Wrap Leftovers Well

Cover leftovers, wrap them in airtight packaging, or seal them in storage containers. These practices help keep bacteria out, retain moisture, and prevent leftovers from picking up odors from other food in the refrigerator.

Store Leftovers Safely

Leftovers can be kept in the refrigerator for 3 to 4 days or frozen for 3 to 4 months. Although safe indefinitely, frozen leftovers can lose moisture and flavor when stored for longer times in the freezer.

Thaw Frozen Leftovers Safely

Safe ways to thaw leftovers include the refrigerator, cold water and the microwave oven. Refrigerator thawing takes the longest but the leftovers stay safe the entire time. After thawing, the food should be used within 3 to 4 days or can be refrozen.

Microwave thawing is the fastest method. When thawing leftovers in a microwave, continue to heat it until it reaches 165° F as measured with a food thermometer. Foods thawed in the microwave can be refrozen after heating it to this safe temperature.

Reheat Leftovers Safely

When reheating leftovers, be sure they reach 165° F as measured with a food thermometer. Reheat sauces, soups and gravies by bringing them to a rolling boil. Cover leftovers to reheat. This retains moisture and ensures that food will heat all the way through.

County _____

Team

Members: _____

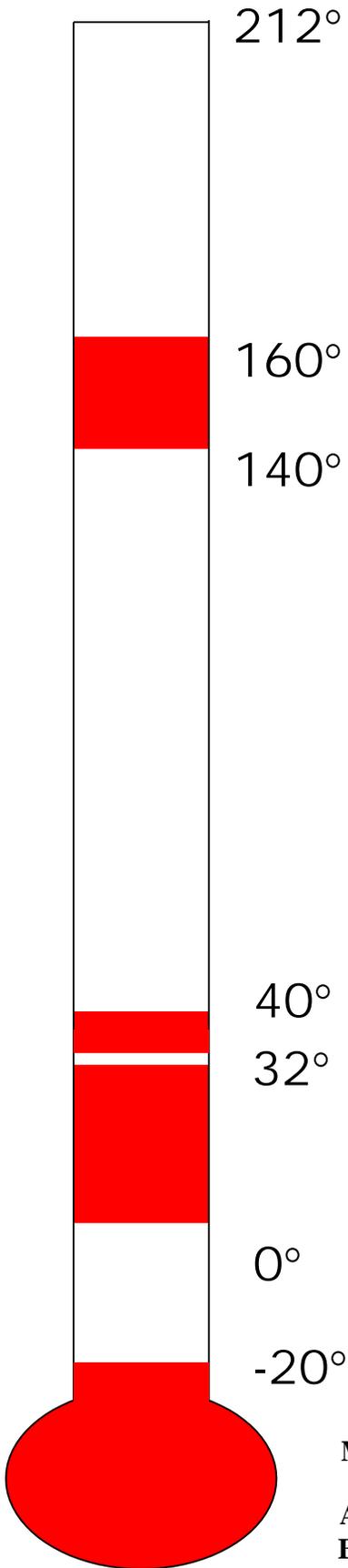
Clover Team Quality Assurance Exercise – 2018

In today's Food Industry, it is becoming more and more important that we have trained, qualified individuals to provide research based information that is guided by common sense about the food we raise, provide and sell to the general population. Your mission at the Quality Assurance Station is work together as a team to answer the following questions which deal with food safety and animal / human contact dealing with influenza. Take your time but work efficiently. This is a double station so you have **24 minutes** to work through this activity and **you do not defend to a listener** at this station. **(There are 25 questions with each correct answer being worth 4 points each for a total of 100 points).**

Questions 1 – 4 are over animal / human contact dealing with influenza.

Please circle your answer. They are each worth 4 points each.

1. When should you wash your hands with soap and water after being around animals?
 - a. Never
 - b. Always after you handle animals'
 - c. Only at the end of the day
2. When is it ok to share equipment with others at shows?
 - a. Anytime, it is a nice gesture
 - b. It's best not to share, since equipment can transfer germs and illness
 - c. When some asks nicely
3. Can animals spread influenza to other animals?
 - a. Yes, even if they appear healthy
 - b. No, it is spread from the food they eat.
 - c. No, it is spread by insects
4. How far can a sneeze spread the influenza virus?
 - a. 6 feet
 - b. 1 mile
 - c. 25 feet



Questions 5-9 deal with cooking temperatures.

They are worth 4 points each.

Match the terms to the temperatures.

Temperature Is Important To Keep Food Safe

5.) 160° - 212° _____

6.) 140° - 160° _____

7.) 40° - 140° _____

8.) 32° - 40° _____

9.) -20° - 0° _____

Match these terms next to temperatures above:

- A. Refrigerator temperature-will not kill bacteria
- B. Hot enough to prevent most harmful bacteria from growing
- C. Temperature Danger Zone
- D. Freezer temperature-will not kill bacteria
- E. Hot enough to kill most harmful bacteria

Questions 10 – 20 are random Food Safety questions.
They are each worth 4 points each.

10. How long should you wash your hands?
- a. 5 seconds b. 20 seconds c. 5 minutes d. 20 minutes
11. What could happen if you ate food that was unsafe?
- a. You could get sick b. Nothing if it tasted good c. It would make you get taller
12. Where is the best place to store raw meat?
- a. On the counter b. In the pantry c. In the refrigerator
13. What kitchen utensil would you use to check the temperature of cooked meat?
- a. Meat thermometer b. Kitchen knife c. Spatula
14. To prevent bacterial growth, it's important to:
- a. Leave food out for hours b. Cool food rapidly c. Add lots of water
15. What is the safest way to thaw frozen meats or leftovers?
- a. Set in a container in the refrigerator c. Leave out in the sun
- b. Set on the counter d. Use hot water method
16. When reheating foods in a microwave, which of the following are correct?
- a. Bring to a rolling boil for soups c. Heat to 165⁰
- b. Cover foods while in microwave add water if needed d. All of these
17. Which of these are correct cooking temperatures for different items?
- a. 90⁰ c. 145⁰, 160⁰, 165⁰
- b. 40⁰ – 140⁰ d. 32⁰ – 40⁰
18. Between 160⁰ and 212⁰ temperatures are hot enough to:
- a. Kill most harmful bacteria b. Freezing will occur c. Not kill harmful bacteria

19. What is the “temperature danger zone”?
- a. The zone where food is too hot
 - b. The zone where bacteria can multiply rapidly
 - c. The zone where it will freeze
 - d. The zone where food will dry out
20. All poultry should be cooked to an internal temperature of:
- a. 140⁰
 - b. 90⁰
 - c. 160⁰
 - d. 165⁰

21 – 25 are matching terms. Place the correct letter beside the numbers.
They are each worth 4 points each.

- _____21. A very small life form. Bacteria, viruses, and parasites are types of these.
- _____22. Foods from which water has been removed.
- _____23. The time period from when bad food is ate to the time you begin feeling bad.
- _____24. Disease that is caused by pathogenic microorganisms in food.
- _____25. The presence of pathogenic microorganisms in food.

Terms for Matching:

- a. Contamination
- b. Dehydrated foods
- c. Foodborne Illness
- d. Incubation Period
- e. Microorganisms

Team

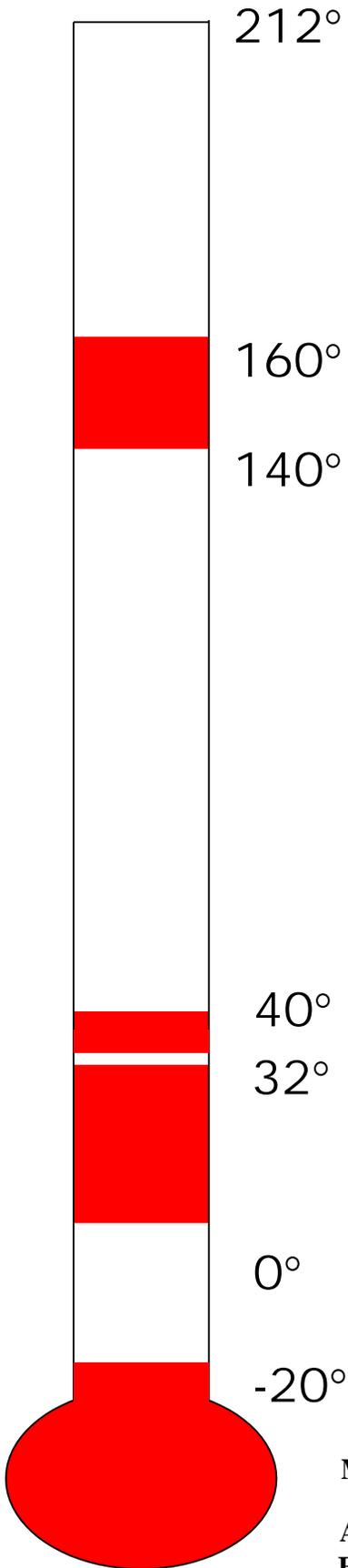
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Match the terms to the temperatures.

Temperature Is Important To Keep Food Safe

5.) 160° - 212° **E**

6.) 140° - 160° **B**

7.) 40° - 140° **C**

8.) 32° - 40° **A**

9.) -20° - 0° **D**

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- a. Meat thermometer b. Kitchen knife c. Spatula

14. To prevent bacterial growth, it's important to:

- a. Leave food out for hours b. Cool food rapidly c. Add lots of water

15. What is the safest way to thaw frozen meats or leftovers?

- a. Set in a container in the refrigerator c. Leave out in the sun
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16. When reheating foods in a microwave, which of the following are correct?

- a. Bring to a rolling boil for soups c. Heat to 165°
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- d. 165°

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B 22. Foods from which water has been removed.

D 23. The time period from when bad food is ate to the time you begin feeling bad.

C 24. Disease that is caused by pathogenic microorganisms in food.

A 25. The presence of pathogenic microorganisms in food.

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