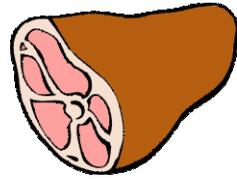




# Career Spotlight



**Butcher** - Butchers create the culminating pieces of harvesting animals for food. They learn the trade of how to carve out different cuts of meat from an animal carcass and provide those pieces of meat to the consumer. Butchers must be careful to follow health regulations as to not foster the growth of bacteria on raw meat.

### Future Butcher's Take:

- Meat Science
- Biology

### How Butchers Benefit Agriculture:

- Produce ag products for the public
- Ensure safe and healthy food is made

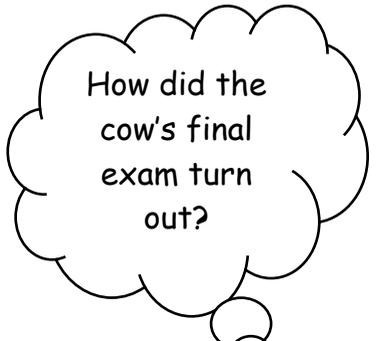


## Farm Facts

- Beef are grown on more than  $\frac{1}{2}$  a million farms & ranches in the US, mostly in the Western states.
- Pigs are raised by farmers in a system called farrow-to finish, where the hogs are taken care of properly from birth to market.
- Pennsylvania is ranked #13 for hog production in the US.

### Thanks to our major sponsors

American Agriculturalist Foundation  
 Pennsylvania Beef Council  
 Pennsylvania Pork Producers Council  
 The Arthur W. Perdue Foundation Inc.



Joke Answer  
 Grade A!



www.pfb.com/aglab



PA Farm Bureau

and

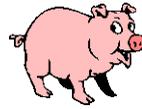


P A Friends of Ag



Mobile Ag on the Go ~ Links to Agriculture

## Meat Detectives



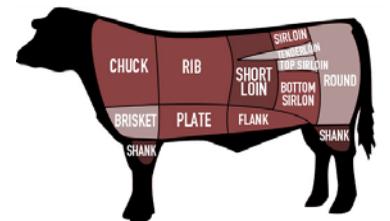
It's dinnertime at your house. What are you having for dinner? There is a good chance you will have some kind of meat. Meat is good for our bodies because it provides **protein, iron** & other nutrients for us that our bodies need. There are many types and kinds of meat that come from many different animals. Meat comes from fish, beef, poultry, pork, and wild game.

If you eat a juicy steak, ground hamburger, a hot dog, or a beef roast, then you are eating beef which is meat from a cow, most likely from a **beef cow**. The beef animal is raised by a farmer, who lets it outside to eat grass, grain, and hay when it is a young calf. When the animal is about 2 years old, it will be sold to the market. Beef is a good source of iron and zinc.



If you eat a piece of bacon, ham, pork chop, pork roast, sausage, or hotdog, then you are eating pork which is meat from a **pig**. **Pork** is eaten around the world more than any other meat. It is very high in thiamine, a mineral that our bodies need. It also has proteins and B-vitamins that we get when we eat the meat.

Meat comes from many different parts of the animal. Each part of meat that is taken from the animal is called a **cut**. Meat that is sold in the grocery store is inspected to be safe for you to eat. It is also **graded**, which means the meat is evaluated for how good the meat is in flavor. The **better** the flavor is, the **higher** the price at which it is sold. There are many delicious ways to prepare meat into healthy foods to eat.





# Meat Mix

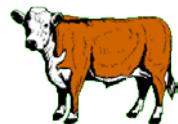
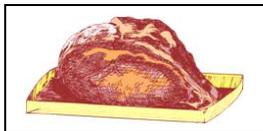
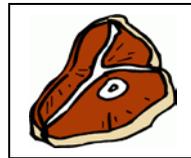
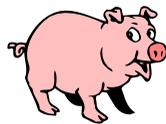
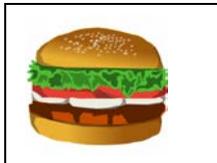


What do you remember from the paragraph? Fill in the blanks below about meat.

MEAT! We eat meat to supply \_\_\_\_\_ and \_\_\_\_\_ to our bodies. Hamburger comes from \_\_\_\_\_ while bacon comes from \_\_\_\_\_. \_\_\_\_\_ is eaten around the world more than any other meat.

A \_\_\_\_\_ is meat that is from a certain part of an animal. When a piece of meat is \_\_\_\_\_, then it is being tested for flavor to sell. The \_\_\_\_\_ the flavor, the \_\_\_\_\_ the price.

Match the meat products to the correct farm animal that provides that cut of meat.



# Mighty Meat Experiment

Test the strength of meat by using acidity from Coca Cola to determine which is stronger—coca cola or meat?

Coca Cola is a popular carbonated soda that includes carbonated water, sugar, caffeine, phosphoric acid & some natural flavorings. Coke has a pH of about 2.7. It can dissolve calcium in tooth enamel, chalk, & limestone. But can it dissolve a T-bone steak completely?

## What You Need:

Fresh steak

3 large bowls

Fresh chicken breast

6 bottles of Coca Cola

Fresh salmon steak



Step 1: Clean the 3 bowls and place a steak, chicken breast, or salmon in each of the bowls. Pour two bottles of Coca Cola into each of the bowls. The meat in the bowl **MUST** be fully covered in Coca Cola.

Step 2: Inspect the meat daily for FIVE days to see if the Coke succeeds in fully dissolving the meat.

Step 3: Record observations daily.

Day 1: \_\_\_\_\_

Day 2: \_\_\_\_\_

Day 3: \_\_\_\_\_

Day 4: \_\_\_\_\_

Day 5: \_\_\_\_\_

Conclusion: What happened to the 3 pieces of meat in Coca Cola? Did they fully dissolve? Partially dissolve? Why do you think this happened? Is Coca Cola's acidity stronger than a piece of meat?