Worldwide, there are more than 250 breeds of cattle. Over 60 of these breeds are present in the United States. However, a relatively small number of breeds (less than 20) are used for commercial beef production. Some of those breeds are:

- **CHAROLAIS**
  - Imported from France in 1936
- **ANGUS**
  - Imported from Scotland in 1873
- **BRAHMAN**
  - Imported from India in 1854
- **BRANGUS**
  - Developed in 1932 in U.S. Angus-Brahman cross
- **BEEFMASTER**
  - Developed in early 1930s in Texas Brahman-Hereford-Shorthorn cross
- **HEREFORD**
  - Imported from England in 1817
- **CHAROLAI**
  - Imported from France in 1936

Fort Worth Stockyards/Cattle drives

Texas is famous for the iconic cowboy way of life. Due to the abundance of cattle in Texas, they were only worth a dollar or two. The northern and eastern states were demanding beef and would pay up to $20, much more than in Texas. Ranchers wanted higher prices, but the cattle had to be delivered to these states. This need created cattle drives. The two most famous Texas cattle drives are the Chisholm Trail and the Goodnight-Loving Trail. These trails first started in 1866 to take cattle to Kansas and Colorado, where there were railroads to ship the cattle further to buyers who would pay a higher price.

The Fort Worth Stockyards are also iconic to Texas cattlemen. Fort Worth was the last major stop for those following the Chisholm Trail. They could rest and gather supplies before leaving Texas. Between 1866 and 1890, more than 4 million head of cattle were trailed through Fort Worth, giving it the nickname “Cowtown.” In 1876, the railroad arrived at Fort Worth. Cattle were now driven straight to Fort Worth to be shipped by railroad to northern and eastern states to be sold at higher prices.

Teachers—For lesson plans, videos and other resources for your classroom, go to texasfarmbureau.org
What does “chew their cud” mean?
Cattle have a four-chamber stomach. Every part of the stomach has a different function. Before the food can pass to certain sections, it must be rechewed.

1) Cows swallow food.
2) The food first enters the biggest stomach compartment, the rumen. Here, the food is mixed with bacteria to break down into smaller pieces. This process is called fermentation.
3) Next, it moves on to the next compartment, the reticulum. Here, the nutrients from the food are absorbed into the bloodstream.
4) The cow now burps up a small amount of food (cud) to chew again.
5) After chewing her cud, she swallows again and her cud goes into the third and fourth stomach compartments, the omasum and abomasum, where additional digestion occurs and more nutrients are absorbed into the bloodstream.

BEEF ON THE ROAD
Tires contain stearic acid, a byproduct of animal fat that makes the rubber hold its shape under continuous surface friction. Even the asphalt on the road has a binding agent from fat. Other byproducts used in the automobile industry include antifreeze, car polishes and wax and brake fluid.

Reading a brand
Before fences weaved across Texas, ranchers used brands to tell their cattle apart. Cattle were allowed to roam free and graze, unlike today. Hot irons were used to form letters, shapes or pictures to mark ownership of the cattle. Brands are still used today, but ear tags are also common.

Brands have their own language. Read below to learn how to read brands and make your own.

Name the Brand
1. ________________________________________
2. ________________________________________
3. ________________________________________
4. ________________________________________
5. ________________________________________

The first cheeseburger was served in a restaurant in 1924.
Cows have 32 teeth, just like humans, but do not have any top front teeth!

Cattle chew 50 times per minute.

They can drink between 30 to 50 gallons of water a day—that’s a bathtub full!

Cattle need the correct mixture of protein, carbohydrates, fats, minerals and vitamins to grow, just like humans!

What’s in a name?
Cow—female beef animal that has had a calf
Heifer—female beef animal that has not had a calf
Bull—male beef animal used to breed cows and heifers
Steer—male beef animal that cannot reproduce
Calf—young beef animal

Did you know—
Some counties in Texas have more cattle than people?

COW-CALF RANCH
Cows and young cows, called heifers, give birth to baby cows, called calves. This happens once a year. Calves drink milk from their mothers the first few months of their lives.

WEANING
Calves are weaned, or kept from their mothers, when they are about eight months old and weigh about 500 pounds.

STOCKERS AND BACKGROUNDERS
Men and women called stockers or backgrounders then buy calves after they are weaned. The calves are placed in a new pasture with other calves their age. The calves grow as they turn grass, hay and grain into muscle and fat.

FEEDYARD
Most cattle then move to feedyards. They spend three to five months at the feedyard. At the feedyard, cattle do not graze on pasture. Instead, they are given a balanced, nutritious diet of grasses, corn plant silage and hay. They also eat grains like corn and wheat. Some cattle stay on pasture for their entire lives. The meat from these cattle is called grass-fed or grass-finished.

PACKING PLANT
Cattle are harvested in packing plants where workers break down the carcasses, or meat, into popular beef cuts. The process of harvesting beef is done so the cattle are treated in an approved way and the food is produced safely.

FOOD SERVICE AND RETAIL
Beef moves from the packing plant to other processing facilities that send individual steaks, roasts and other cuts to grocery stores and restaurants. About 90 percent of the beef raised in the United States is eaten in the United States.
BEEF CUTS WHERE THEY COME FROM—

BEEF NUTRITION

Beef is a very important component of our diet. Beef provides us with three essential nutrients: protein, iron and zinc. Protein builds, maintains and repairs body tissues. Iron helps red blood cells carry oxygen to body cells and tissues. Zinc helps with growth and maintaining the immune system. Beef also provides B-vitamins, which promote healthy skin, a healthy nervous system and are important for digestion and metabolism. One 3-ounce serving of lean beef provides 50% of the daily value of our need for protein.

CHUCK
- Chuck Eye Roast, Pot Roast, Short Ribs
- BRISKET
- Whole Brisket, Corned Brisket
- RIB
- Ribeye, Rib Roast, Rib Steak, Roast, Back Ribs

SHANK
- Shank Cross Cut
- SHORT LOIN
- T-Bone Steak, Porterhouse Steak, Top Loin Steak, Tendonloin Roast/Steak
- PLATE
- Skirt Steak (fajitas)
- FLANK
- Flank Steak, Flank Steak Rolls
- SIRLOIN
- Sirloin Steak, Top Sirloin Steak, Beef Tri-Tip
- ROUND
- Round Steak, Top Round Steak, Bottom Round Roast, Eye Round Roast, Tip Steak, Boneless Rump Roast

Did you know?
A single serving of beef is about the size of a smart phone.

WORD SEARCH FUN!

ANTIFREEZE
BELTS
CANDLES
CRAYONS
FOOTBALLS
MARSHMALLOWS
PAPER
PURSES
TOOTHPASTE
BANDAGES
BOOTS
CHEWING GUM
CREAM
CLOVES
MEDICINES
PASTA
SHOE POLISH
BASEBALLS
CAKE MIX
COSMETICS
DEODORANT
ICE CREAM
PAINT
PLASTICS
TIRES

Humans cannot digest grass but cattle can! Grazing animals more than doubles the area that food can be produced from by using land that isn’t suitable for crop production.

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Waco, TX 76702-2689
254.772.3030
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