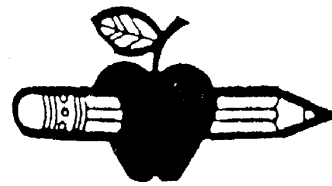


COUNTRY

to

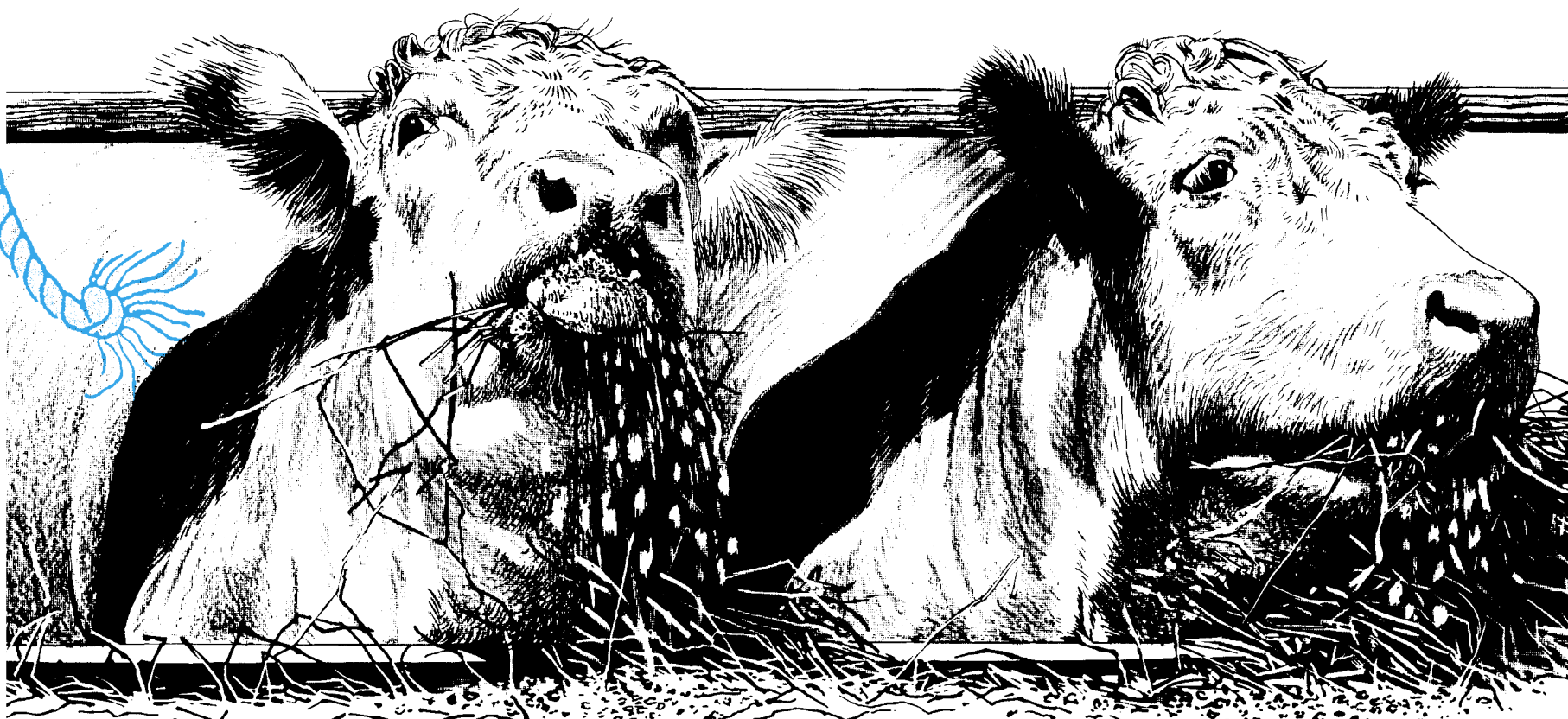


Classroom



**Cattle and You!**

**Hey... What's  
your brand?**



Wyoming Ag in the Classroom

Volume 1



# Now and then...

Can you help me graph the total number of cattle sent to the east in the five years from 1873 to 1877?

Have you ever wondered just how did cattle get to Wyoming? They weren't always here like the buffalo. The early explorers brought them from the Old World. Spaniards brought the Spanish longhorns to Mexico in the 1500s. These Spanish longhorns are the ancestors to today's Texas longhorn cattle.

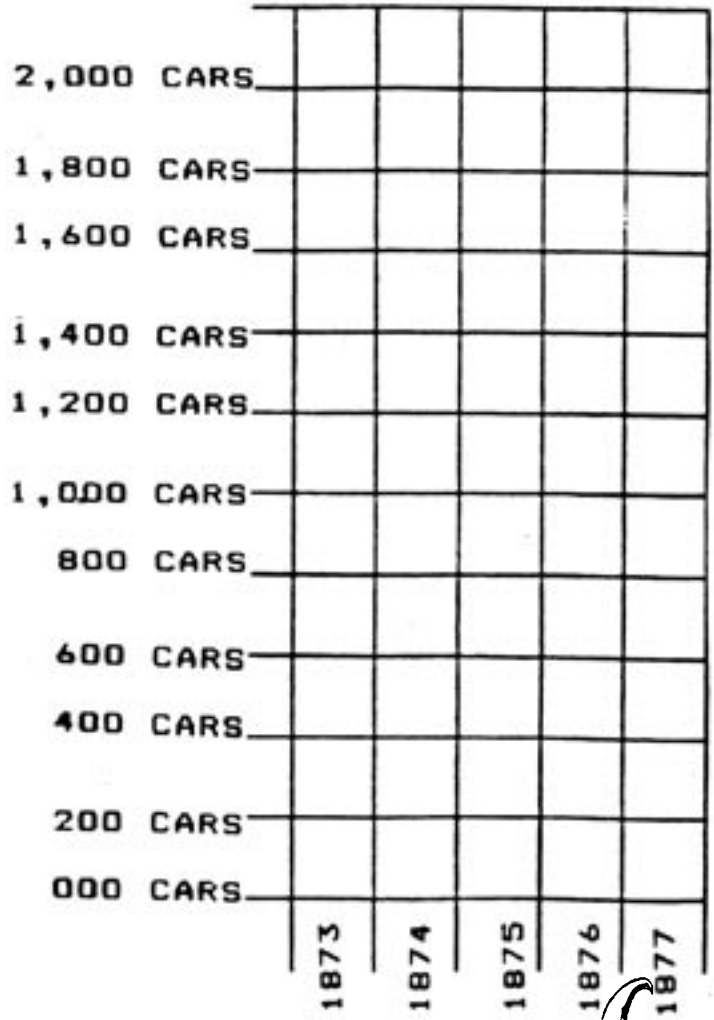
In 1830 the 1st cattle were brought to Wyoming by Captain Sublette for the Windriver rendezvous. He brought four oxen and one milk cow. The early mountain men brought English-bred cattle with them when they set up trading posts in the Wyoming territory. When pioneers passed through the territory on the Oregon Trail starting in 1841 they brought farm animals with them as well. Oxen and mules pulled the covered wagons.

Often, by the time the pioneers reached Fort Laramie, they needed fresh oxen. One of the first cattle herds was started by a trader at the fort. He traded the immigrants fresh oxen for the cattle they brought with them. Soon, he had gathered a sizeable herd, and quickly discovered that the grasses of the prairie to be just what they wanted.

In 1857, during an emergency, a man named Alexander Majors turned a herd of cattle loose on the Wyoming range. It was winter-time and he had no idea if they would survive. He was surprised to discover that, when he rounded them up the next spring, they were in better shape than they had been in when he released them.

The railroad also played an important part in our cattle story. The railroad became the easiest and quickest way to ship cattle to the east. Railheads near Cheyenne reported huge numbers of cattle sent to market in this way. In 1873, 286 cars of cattle were sent to the east. In 1874, 734 cars were sent; in 1875, 975 cars were sent; in 1876, 1,344 cars were sent; and in 1877, 1,694 cars were sent to buyers in the east. Cattle was KING even before Wyoming became a state!

The men who owned the cattle and the large cattle ranches are still important to Wyoming today. They helped build our state and helped author laws and rules the livestock owners had to follow. The cattlemen formed a group called the Wyoming Stock Growers Association, which still operates today.



Wyoming produces more than one million head of cattle every year. Every county in the state produces cattle.

Calves are born from January through April in most parts of the state. Many ranchers bring cows into sheds and barns during calving time. This is done so the rancher can watch the cows and help them give birth if needed. The cows are checked every two to four hours day and night during calving season.

After the calves are several days old, the cow and calf are moved into a pasture. The cows are given extra feed such as hay and cattle cake to keep them healthy.

The weather is very important to the rancher during calving time. Can you think of weather conditions that would cause problems? What would you do to solve the problem?

The next important job for a cattle rancher is the branding.

\_\_\_\_\_

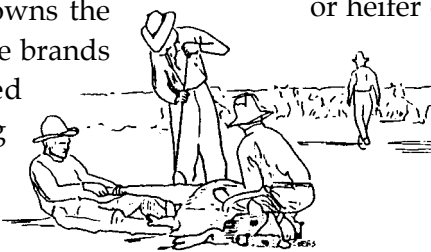
\_\_\_\_\_

\_\_\_\_\_

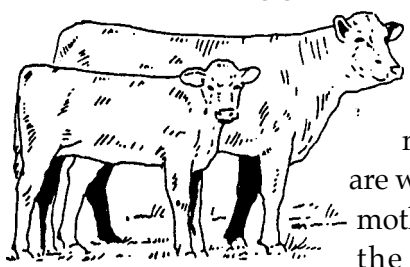
## The Cattle Process



Brands are important, because they show who owns the cattle. All the brands that are used in Wyoming are registered by the Wyoming Livestock Board in Cheyenne.

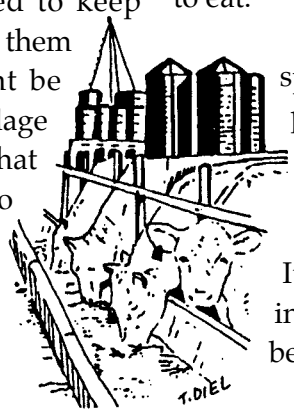


Calves stay with their mothers, eating grass and getting milk from them.



When the calves are six to eight months old they are weaned from their mothers. By this time, the calves can eat grass, drink water, and do not need milk.

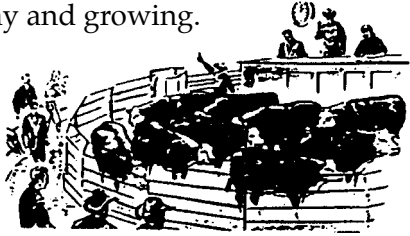
When the calves are weaned they are fed extra feed to keep them healthy and make them grow. This feed might be hay, grain or silage. Silage is whole corn plants that have been chopped into small pieces.



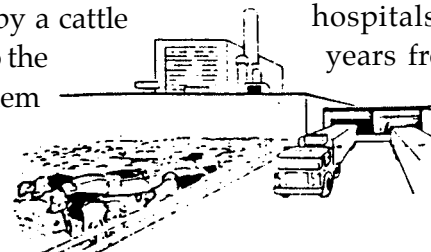
The rancher keeps some of the best female

or heifer calves to add to his own herd. The other calves are sent to a feedlot. There they are fed and cared for to keep them healthy and growing.

When cattle are ready for market, they may be sold at an auction market or sale barn. They may also be bought directly by a cattle buyer who comes to the feedlot and buys them for a packer.



Cattle are then trucked to a packing or processing plant where they will be converted to beef to eat.



entire beef packing plant to make sure that beef is safe to eat.

Some of the beef goes from the packing plant to the supermarket where it is purchased to be eaten by consumers. Beef is also shipped to places like schools, restaurants and hospitals. It takes about two years from beginning to end to produce a steak or hamburger to eat.

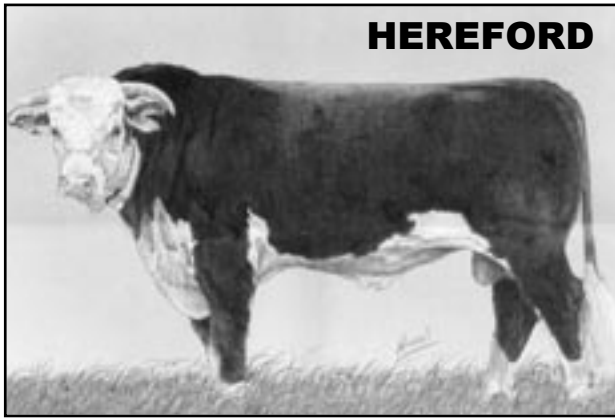
Meat inspectors are employed by the United States Department of Agriculture. It is their job to inspect live cattle, beef carcasses and the





# Name that breed!

There are many breeds of cattle in Wyoming and the United States. Below are some of them. Read about them and then answer the questions below!



**HEREFORD**

The Hereford breed is characterized by a brownish-red body color with a distinctive white face and white markings on the neck, chest and underbelly. Herefords were first imported to America from England in 1816 by statesman Henry Clay. Herefords can be found either horned or polled.



**SHORTHORN**

The Shorthorn breed originated in England and was imported into the U.S. to Virginia in 1783. Polled Shorthorns were developed in the U.S. about 1870. The American Shorthorn Herd Book was the first to be published in the U.S. for any breed (1846).



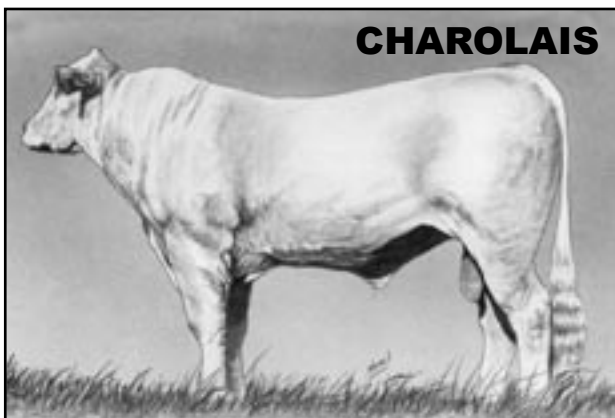
**SALERS**

Originating in France, Salers cattle were first imported to North America in 1972. Salers are predominantly solid red in color and are horned; however, some breeders are developing polled families.



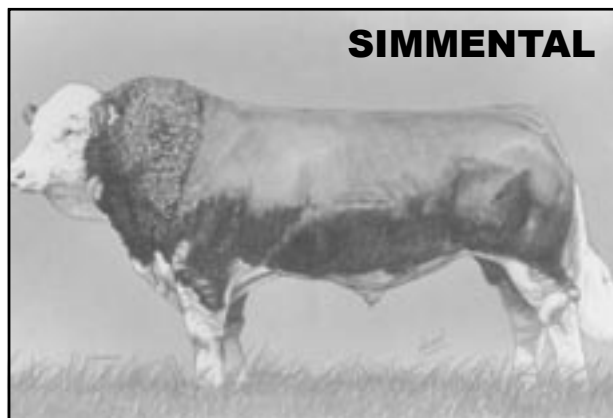
**TEXAS LONGHORN**

In 1493, Christopher Columbus brought Spanish cattle to Santa Domingo. These cattle became the foundation of the Texas Longhorn breed. Texas Longhorns do not have a standard color, but rather will range from light to dark and also from single to multiple colors.



**CHAROLAIS**

The Charolais breed was developed in the district around Charolles in central France, where the French had been keeping performance and production records on them for more than 200 years. Charolais entered the U.S. in 1934 when the Mexican Secretary of Agriculture gave Maximo Michaelis of Kyle, Texas, two Charolais bulls. This solid white breed has both horned and polled strains.



**SIMMENTAL**

Simmental originated in the Simme Valley in Switzerland well over 100 years ago. The first importation to the U.S. was in the 1890s. The major influx, however, occurred in 1967 for beef production purposes. In their native home of western Europe they are raised for milk as well as beef. Color patterns in Simmental cattle vary, but fawn colored bodies with out without white spotting and white faces are predominant.



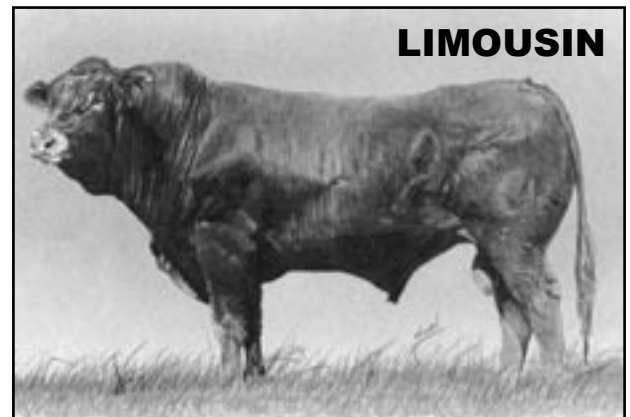
**ANGUS**

Angus cattle originated in the rugged highlands of northern Scotland, in the counties or "shires" of Aberdeen and Angus. In many parts of the world today Angus cattle are still known as Aberdeen-Angus. The first Angus bulls were imported into the U.S. in 1873 by George Grant, a native Scotsman, for use on his ranch near Victoria, Kansas.



**GELBIEH**

The Gelbvieh breed originated in the Bavarian region of Germany. First introduced to the U.S. in 1971, the breed has stressed maternal and carcass traits. Gelbvieh are basically solid in color, a fawn to medium red shade is most prevalent.

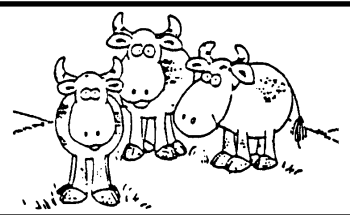


**LIMOUSIN**

The Limousin breed is native to south central France and was imported into North America in 1968. Both red and black, horned and polled cattle can be found in the Limousin purebred herd book.

1. Which breed originally came from the rugged highlands of northern Scotland?
2. Of the nine listed here, which is the oldest breed, and who brought the breed to America?
3. Which breed was first introduced into the United States in 1934?
4. Of the nine listed here, how many were originally from France?
5. Name a breed which is found both horned and polled (hornless).
6. Who first imported Hereford cattle into the United States?
7. Which breed do you find most interesting on this page?

## Jokin' Around



**What's another name for a cowhand?**

*Hamburger Helper!*

**What do you call it when one bull spies on another bull?**

*A Steak-Out!*

**What do you call a sleeping bull?**

*A Bull Dozer!*

**Where do steers go to dance?**

*To The Meat Ball!*

**What do you call a cow with a good sense of humor?**

*A Laughing Stock!*



# THE COWBOY'S CRYPTIC ALPHABET

## Letters, Numbers & Variations

Running W

Long W

Tumbling Right R

Tumbling Left R

Reverse R

Crazy R

Crazy Reverse R

Lazy Left Down R

Lazy Right Up R

Rocking 7

Swinging 7

Flying 7

Walking 7

Dragging 7

Hooked Y

Barbed Y

Forked Y

Y Up Y Down

KM Connected

## Geometric Symbols

Bar

Double Bar

Broken Bar

Rail

Double Rail

Stripes

Slash

Reverse Slash

Broken Slash

Quarter Circle

Half Circle

Circle

Half Box

Box

Bench

Triangle

Half Diamond

Diamond & a Half

Rafter



## What's Your Brand?

Herdsman have been branding their own cattle, sheep and horses for thousands of years. Branding is the best way anyone has found to show who owns what animals.

Many times the brand will tell you something about the animal's owner or the ranch to which it belongs. A brand with two Rs might be the initials of the owner or it might be the initials of two different people who are partners on the ranch. A line drawing showing two people shaking hands might tell you friendship is important to the owner. Brands are also known as the "Cowboy's Cryptic Alphabet." A book published by the Wyoming Livestock Board shows all of the registered brands in the state and is used to give ranchers ideas on how to design a brand and what brands are already registered.

If you think branding hurts the animal you are probably right, but it may not hurt as much as you imagine. Animal hide is thicker and tougher than your skin. Sometimes the brand will singe and burn the long hair on an animal, and that will cause some pain as well. The mark that is left is similar to a scar. It cannot be removed.

Sheep are branded with paint or ink, which comes off when the wool is sheared from the sheep.

Designs may be letters, numbers, pictures or a combination of all these things. The design must be simple enough to shape with metal or carve into wood, and it must be easy to read. Brands are usually two or more inches tall and four or more inches long.

The oldest Wyoming brand still in use is the M hook.

### Designs can be:

open



closed

crazy

lazy

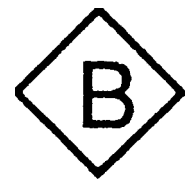


rocking



### Designs are read from:

outside to inside



Diamond B Ranch



BC Ranch

top to bottom



S Bar Ranch

left to right

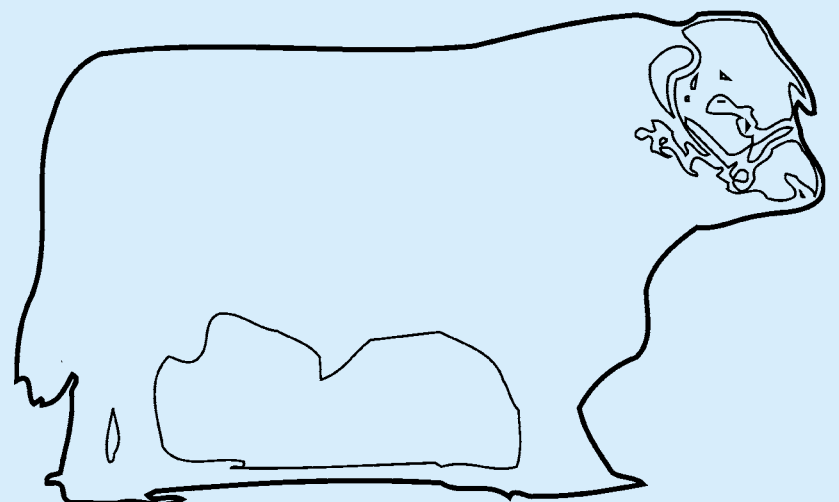
A design can have a simple picture, an arrow a star or a house:

For example:  stands for Tumbling L Ranch

## What Brand is Your Cow?

### Design your own brand!

Use the ideas on this page to design your own brand. Then draw it on the steer below. A brand may be on the steer's hindquarters, shoulder, or side. Use the information on this page to answer the questions on page 6





# History of Brands

Ranchers in the American West branded their cattle to keep cattle rustlers from stealing them. If the cattle were stolen, the brand would prove who the real owner was. Since there were no fences on the American Plain in those days, branding was also a good way for ranchers to know their own cattle from those of other ranchers.

In Texas there was at least one rancher who didn't like to brand his cattle. His name was Sam Maverick. Many of his cattle were stolen or wandered away. Since they had no brands, no one knew who owned them. That was how unbranded cattle came to be known as mavericks.



Ranchers today still brand their cattle to protect them from rustlers. Fences keep one rancher's cattle separated from another's now, but brands help identify them in case they get outside the fence or mingle with another herd.

A rancher must register his or her brand in the state where he or she first started using it. A brand is considered property and can be inherited or passed down in a family.

A ranch can have more than one brand, but they must all be registered.

The location of the brand on the animal's body will be the same for every animal that belongs to that ranch. It may be on the animal's hindquarters, shoulder or side. The brand never disappears and can even be seen in the hide after the animal is butchered.

Branding irons are formed from steel and placed on long handles. The branding iron is heated until it turns an ash color. Then it is pressed into the hide of the calf long enough to burn through the hair and the outer layer of skin. Some modern branding irons are electric, with plastic grip handles.

## Answer these questions using the information at left:

1. Why are cattle branded? \_\_\_\_\_
2. What is a cattle rustler? \_\_\_\_\_
3. In what part of the U.S. was cattle branding popular? \_\_\_\_\_
4. Why are unbranded cattle called "mavericks"? \_\_\_\_\_
5. A brand belongs to only one person and no one else. T or F \_\_\_\_\_
6. List the three places a cow can be branded. \_\_\_\_\_
7. A cattle brand never disappears. T or F Why? \_\_\_\_\_



# What's Your Brand?

## Answer these questions using the information from page 4

1. Brand designs may be made from \_\_\_\_\_ or \_\_\_\_\_.

2. Write out the ranch names expressed in the following brands.



\_\_\_\_\_ Ranch



\_\_\_\_\_ Ranch



\_\_\_\_\_ Ranch

3. Draw a brand that is:

Lazy \_\_\_\_\_

Open \_\_\_\_\_

Closed \_\_\_\_\_

Letters \_\_\_\_\_

Numbers \_\_\_\_\_

4. Branding first became popular among ranchers in the Plains and Western states of the United States. Name two states that are located in the Plains or Western states excluding Wyoming.

\_\_\_\_\_ and \_\_\_\_\_.

5. A brand is \_\_\_\_\_ or more inches tall and \_\_\_\_\_ or more inches long.

# National Western Stock Show

The National Western Stock Show and Rodeo is held in Denver, Colorado every January. People who raise livestock come to Denver to display, or "show," their animals. Many animals are bought and sold during these two weeks.



Some of the animals you can see at this show include many different types of beef cattle, horses, swine and sheep. You can also see bison, elk, emus,

rabbits, chickens and more.

Answer the following questions about the National Western Stock Show:

1. People visiting the National Western Stock Show will eat 50,000 hamburgers. These hamburgers use 12,500 pounds of meat. How many ounces of meat are in each hamburger?  
\_\_\_\_\_
2. People visiting the National Western Stock Show eat 46,000 barbecue beef sandwiches. These sandwiches use 11,550 pounds of meat. How many ounces of meat are in each sandwich?  
\_\_\_\_\_
3. If 30 pairs of shoes can be made from one cow hide, and 600,000 people attend the National Western Stock Show, how many cow hides does it take to make shoes for the people who attend the show?  
\_\_\_\_\_
4. People visiting the National Western Stock Show will eat 12,500 pounds of hamburger; 10,000 pounds of baron of beef; 11,550 pounds of top round; 7,800 pounds of prime rib; and 5,800 pounds of beef hotdogs. How many pounds of beef will be eaten at the Stock Show?  
\_\_\_\_\_



# Build a Burger!

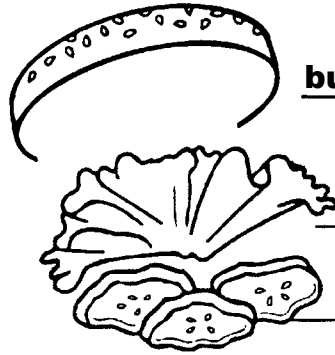
A cheeseburger usually has products from all the food groups. Can you identify the parts of this cheeseburger? In the left blank write the name of the cheeseburger part. In the right blank, list the food group to which it belongs.

Which food group does a hamburger belong to? Depending on what you like on your burger, it could have something from every food group. What do you like on your hamburger? What food group does it come from?

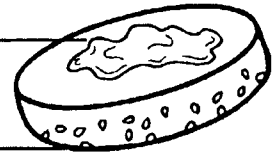
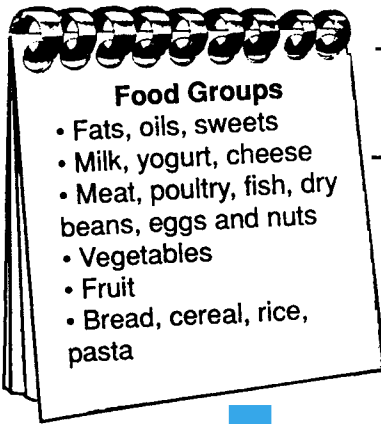
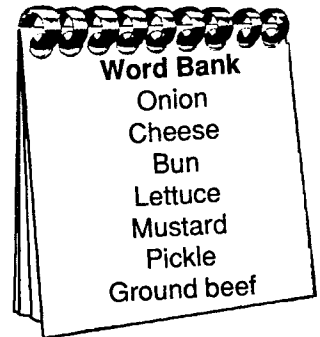
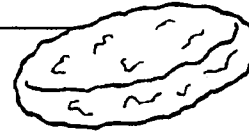
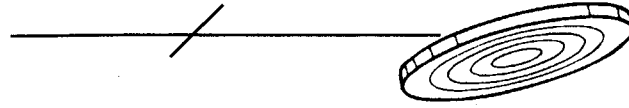
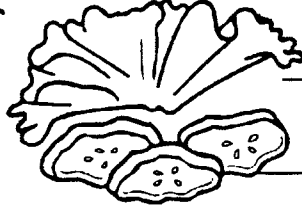
Most hamburgers consist of ground beef and some kind of bread. Ground beef can be made from just about any part of the beef animal. Ground round or ground sirloin have the least amount of fat. The next time you go shopping with your mother or father, pay attention to the different kinds of ground beef at the meat counter. The average hamburger patty contains between 16 and 19 grams of fat. Your hamburger will have more fat if you add cheese and even more if you use mayonnaise. Using low-fat cheese and mustard or ketchup will help keep the fat content down.

Ground beef is high in protein, containing eighteen amino acids – eight that are essential for human life. Niacin, vitamin B12, thiamin, and zinc are other vitamins and minerals provided by a beef patty. You can make your hamburger even more nutritious by choosing different breads and condiments. Whole wheat buns add nutritional value. Raw spinach, or bean or alfalfa sprouts can be added to your burger for good nutrition and a new taste.

The average American eats about 64 pounds of beef each year, more than the people of any other country in the world. Nearly one-half of that comes from ground beef and about one-fourth of that is in the form of hamburgers.



bun / bread, cereal, rice, pasta



# NUTRITION

When it comes to nutrition and a healthy lifestyle, there are three things to remember:

- Moderation • Variety • Exercise

Now, here are some specifics that your need to know, especially about beef.

## Protein

One 3-ounce cooked hamburger patty (made from 80% lean ground beef) supplies about 42% of the Daily Value of Protein for most people. Proteins are made up of amino acids. We need 22 amino acids, but only eight are “essential” meaning they must come from food. The body makes the remaining amino acids. Proteins which contain all of the essential amino acids in proportions most useful to the body are called “complete” or “high quality” proteins. Plant proteins when eaten alone, do not provide all of the essential amino acids in sufficient quantity. Complete proteins, such as those found in beef, help to build, maintain and repair body tissues, form hormones and enzymes, and increase resistance to infection and disease.

## B-Vitamins

One 3-ounce cooked hamburger patty (made from 80% lean ground beef) supplies enough 11% of the Daily Value for riboflavin, 22% for niacin and 33% for B<sub>12</sub>. Riboflavin (vitamin B<sub>2</sub>) helps the body use energy and promotes healthy skin. Niacin, another B-vitamin, promotes healthy skin and nerves, aids digestion and fosters normal appetite. Vitamin B<sub>12</sub> is needed for normal functioning of body cells and of the nervous system; it is only found naturally in animal foods.

## Iron

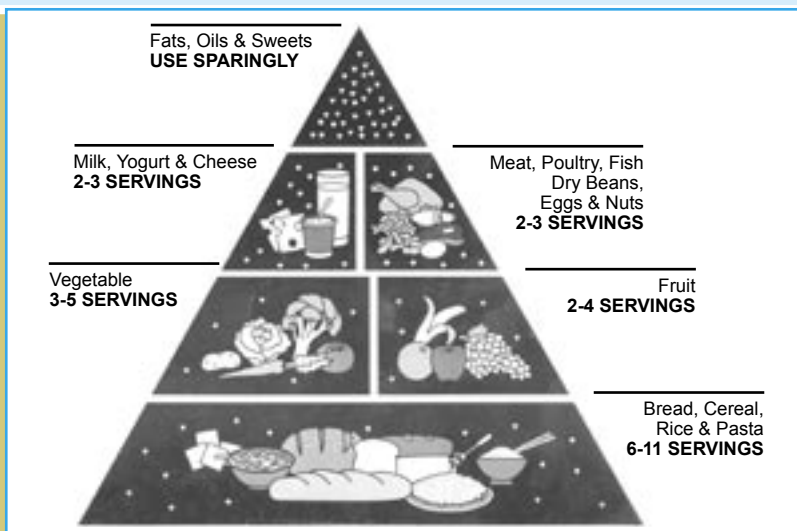
Beef is one of the best sources of iron, the single nutrient most often lacking in the diets of adult women, young children and athletes. Iron helps red blood cells carry oxygen to and away from other body cells. The iron in meat, called heme (hem) iron is easily used by the body plus it helps the body use non-heme iron from other foods like legumes and grain products.

## Zinc

One 3-ounce cooked hamburger patty (made from 80% lean ground beef) supplies about 31% of the Daily Value of zinc for most people. The body needs zinc to form enzymes and insulin. Like iron, zinc is especially difficult to obtain when meat is not included in the diet.

## Fat

One 3-ounce cooked hamburger patty eating 2,000 calories per day. Fat gives food much of its flavor, aroma and texture that we associate most with that food. Flavor, aroma and texture actually increase the feeling of satiety (satisfaction) after eating. And, fat is needed to transport fat-soluble vitamins into and through the body. Saturated acids are one form of fat and come mostly from animal sources. The Dietary Guidelines for Americans recommend that we get less than 30% of calories from fat and less than 10% from saturated fatty acids.

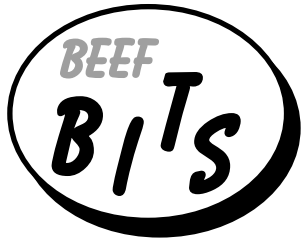


## Dai<sup>2</sup>ly Food Guide Pyramid

The Food Guide Pyramid emphasizes foods from the five food groups shown in the three lower sections of the pyramid.

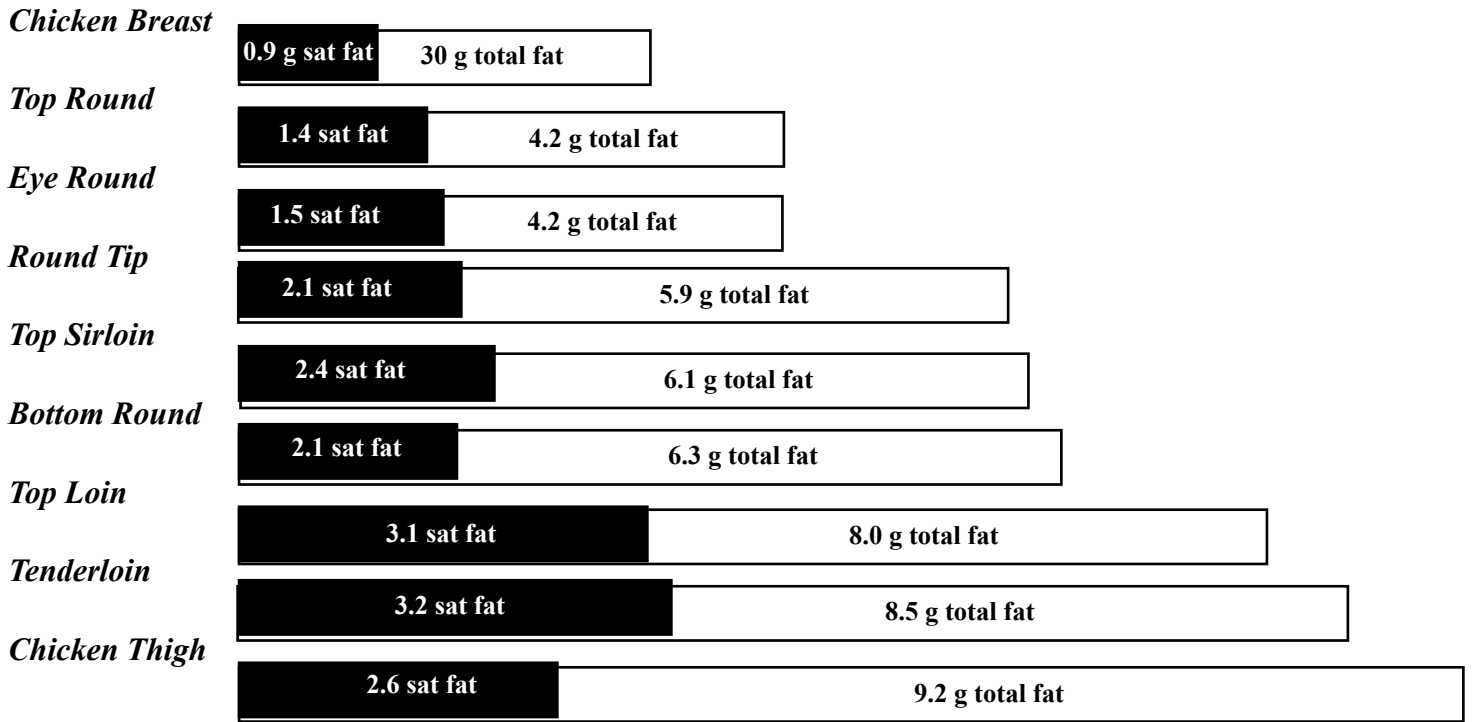
Each of these food groups provides some, but not all, of the nutrients you need. Foods in one group can't replace those in another. No one food group is more important than another – for good health, you need them all. Can you list on a sheet of paper what you had for lunch and then match it to the Food Guide Pyramid located to the left?

# EATING LEAN WITH BEEF



## How Do Beef and Chicken Compare?

There are seven cuts of beef that fall between the skinless chicken breast and thigh in terms of total fat.



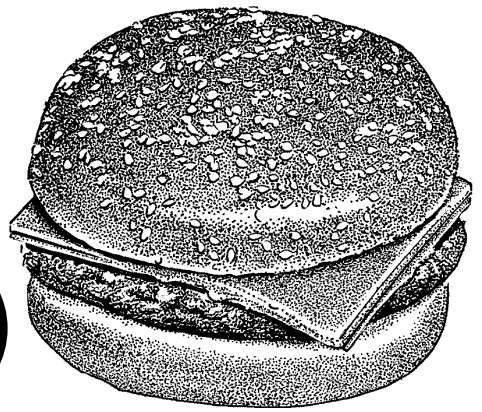
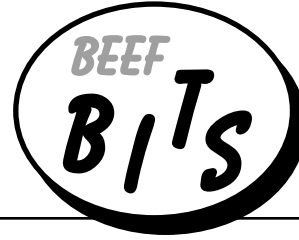
### Calories

A 3-ounce, trimmed, cooked portion from the following beef cuts provides 200 calories or less.

Eye round
Top Round
Round Round
Top Sirloin
Bottom Round
Top Loin
Tenderloin
ChuckArm

### Estimating Portion Sizes

The Food Guide Pyramid recommends five to seven cooked ounces daily from the meat group, which includes beef. A 3-ounce cooked ground beef patty (usually four ounces uncooked) is about three inches in diameter and 5/8-inch thick. Another way to judge the size of a 3-ounce serving is to compare it to a deck of cards.



#### LOIN AND ROUND RULE

Wondering which cuts of beef are the leanest? Just remember that cuts that contain "loin" or "round" in their name are the leanest.

### SUPPLY AND DEMAND

As with other items, the price of beef is determined by the law of supply and demand. When the amount (supply) exceeds the price will drop to move the excess quantity. When excess supplies force prices to levels where producers begin losing money, they will respond by reducing their herds to adjust to the available supply of beef.

The reduction in the number of animals in producer herds will cause beef supplies to shrink. Ultimately, this will lead to consumer demand exceeding the supply causing prices to increase. When this happens and producers become profitable again, they will begin to expand their herds. Eventually, beef supplies will again overtake demand forcing the cycle to repeat itself.

This is known as the "cattle cycle", which traditionally takes 10 to 12 years. The reason for the process taking so long is that, unlike other industries, beef producers cannot react quickly to a change in consumers demand. One major reason is that it takes about two to two-and-a-half years from the time a calf is conceived until it is ready for the market.

### BY PRODUCTS

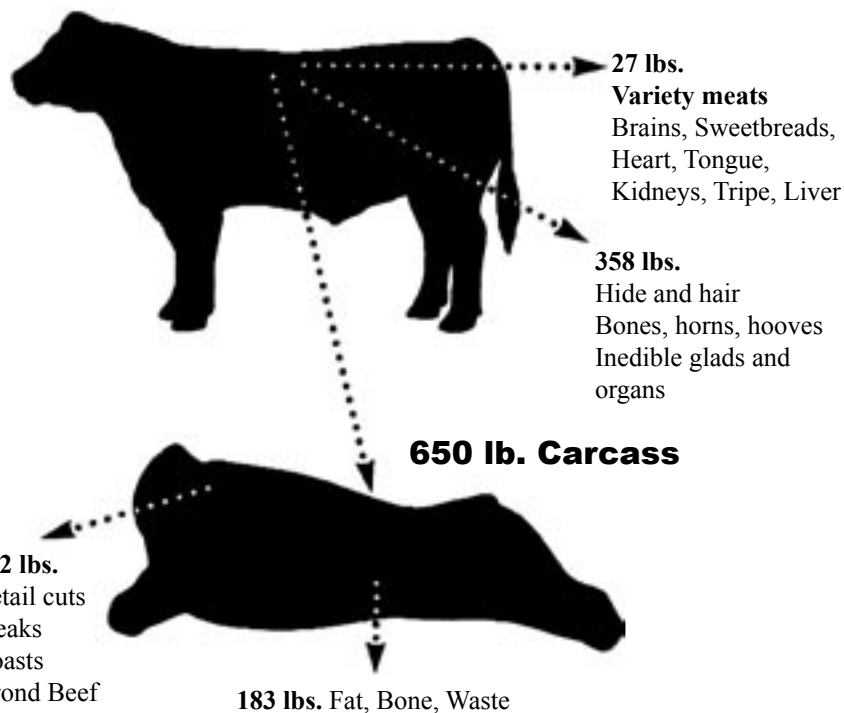
The price of beef on the table is below what it might otherwise be because of the monetary value of the products that come from cattle besides beef.

A 1,000 pound steer doesn't yield 1,000 pounds of beef. On the average, that steer yields only about 432 pounds of retail beef cuts sold in the store. This is less than half of the live animal's weight. Very little of the 568 pounds that does not become retail beef is lost, however. The flow chart above shows how it is used.

## By-Products of Livestock



### 1000 lb. Steer



### SOME EXAMPLES OF BY-PRODUCTS

The importance of the tremendous quantity of iron, zinc, B-vitamins and high-quality protein that beef contributes to the American diet is well known. Equally noteworthy and vital are the contributions that the beef industry makes to the quality of American life beyond the dinner table.

#### From Hide and Hair

All leather goods:  
shoes and other clothing  
luggage  
wallets  
automobile upholstery

Drum heads  
Violin strings

#### From Bones and Horns

Bone china  
Gelatin for: marshmallows, photographic film

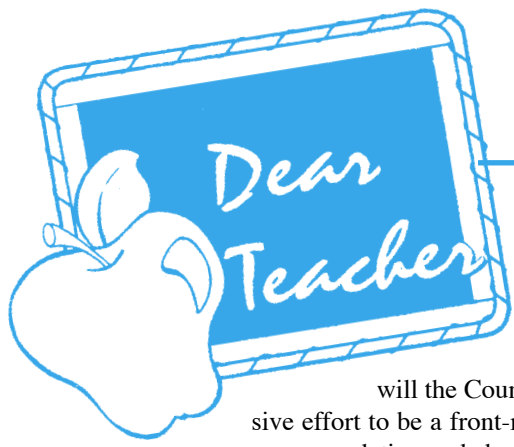
Stearin for: chewing gum, candies  
Bone charcoal for: steel ball bearings

Special glue for: plywood, matches  
From Glands and Internal Organs  
Medicines such as: hormones, insulin  
ACTH cortisone

Chemicals for: tires (to run cooler)  
Binders for: asphalt (in roads)

#### From Fats

Ingredients for use in: soap, livestock feeds, nitrogen fertilizers



# Wyoming Ag in the Classroom

## Volume 1 TEACHER GUIDE

### Dear Teachers,

Wyoming Agriculture in the Classroom is happy to announce some innovative changes that are in store for the Country to Classroom publications. As Wyoming's teachers' needs change so will the Country to Classroom newspaper. In an aggressive effort to be a front-runner in Wyoming agriculture information we are updating and changing this publication to meet the education needs of Wyoming's youth and teachers. We are looking for a few good teachers to be a part of this project. If you or someone you know is interested in this project, please contact our office.

It is our intent to create awareness and knowledge of the food and fiber industry in a way that is exciting, challenging, and educationally innovative. In doing so, we hope to provide Wyoming students with the best educational activities possible. We also want to be an active resource for teachers and educators in every community in Wyoming. If you would like information on our programs and to discuss further on what help we may be able to provide for your program, please contact our office.

Annually, the Wyoming Beef Council provides support for many Wyoming Agriculture in the Classroom activities. WAIC would like to thank the Wyoming Beef Council for all of the support and information that they give to us and for sponsoring this issue of the Country to Classroom.

Sincerely, *Sarka J. White, M.Ed.*  
Education Coordinator WDA/WAIC

## Spanish Influence

Spanish Americans started many ranching traditions. They lived and worked in the American southwest long before the pioneers from the United States moved into the area. These ranchers used the Spanish system of handling cattle. These customs were developed over hundreds of years in Spain and were used in Mexico.

Spanish settlers brought horses and cattle to Mexico some 400 years ago. The cattle were set free to graze and reproduce. Soon there were huge herds and large Spanish ranches throughout northern Mexico. Those who rode horses and cared for cattle became known as vaqueros, from the Spanish word vaca, which means cow.

The American cowboy borrowed many tools and clothing customs from the vaqueros -- the Spanish cowboy. Wide brimmed hats helped protect the cowboy from the sun and rain. Leather pants, called chaps, protected their legs from thorns and bushes. They built saddles and included a special feature, called a horn, on which to tie their ropes.

Many words used in ranching come from the Spanish language. "Bronco" is the word for wild horse. The word "corral" is a Spanish word. Have your students match the following Spanish words with its description.

### Match the Spanish word with its description.

la bandanna	the rancher (person raising cattle)
los chaperreras	the lasso (loop in a rope)
las espuelas	the bandanna (handkerchief worn around neck)
la guitarra	the chaps (the outer pair of leather trousers used as protection against chaparral which are dense thickets)
el cinco	the lariat (a rope)
el laso	the spurs
la rista or reata	the cowboy
el rancharo	the cinch (strap used to hold saddle in place)
vaquero or charro	the guitar

## Wyoming Content and Performance Standards 4th and 8th Grade

Language Arts: 1. Reading, 2. Writing, 3. Speaking and Listening.

Science: 1. Concepts and Knowledge, 2. Science as Inquiry, 3. History and Nature of Science in Personal and Social Decisions.

Social Studies: 1. Citizenship/Government/Democracy, 2. Cultural/Cultural Diversity, 3. Production, Distribution, Consumption, 4. Time, Continuity and Change, 5. People, Places and Environment.

Mathematics: 1. Number and Operation, 4. Algebra.

## Potpourri...Discussion Prompts and Projects

These are some suggested activities to be used to supplement existing curriculums and to extend the use of "Country to Classroom." Please feel free to select activities which are appropriate to your students abilities and interest.

- Research and study artists who have portrayed agriculture through their painting, drawing, sculpture, photography, songs stories, poetry and theatre.
- Invite a Cowboy Poet to your class. There are some very good poets in Wyoming.
- Create your own Cowboy poem.
- Have students design an advertisement encouraging the use of a ranch or farm invention such as barbed wire.
- Research folk songs and poems which were popular during the time of the "long cattle drives," or make up your own.
- Discuss how the Homestead Act and the completion of the railroad in Wyoming changed ranching and farming.
- Visit [www.teachfree.com](http://www.teachfree.com) for more information on "The Safe Food Journey" "Caretakers All" and things we can learn from a Cow and a worm are great resources in the classroom.

People in your community that can answer questions and share information with you are your local Ag Organizations, Extension Office, Soil Conservation Service and FFA Chapters, Cattlewomen and Cowbelle groups.

## ANSWERS

Page 5	7. Answers will vary
6. A brand is two or more inches tall and four or more inches long.	6. statesman Henry Clay
5. No (not sure)	5. Salers, Hereford, Charolais, Limousin
Colorado, New Mexico, California, Utah, Idaho.	4. Three
South Dakota, Nebraska, Wyoming, Montana,	3. Charolais
4. Oklahoma, Texas, Kansas, North Dakota,	2. Texas Longhorn, Christopher Columbus
3. Answers will vary.	1. Angus
2. Diamond B; D bar T; P M.	Name that Breed!
1. Brand designs may be made from letters, numbers or pictures.	Page 3
What's Your Brand?	bun / bread, cereal, rice, pasta
Page 5	mustard / fats, oils, sweets
7. True. A brand is like a scar.	eggs and nuts
the shoulder or the side.	ground beef / meat, poultry, fish, dry beans,
6. A cow can be branded on the hind quarter,	cheese / milk, yogurt, cheese
be passed down in a family.	onion / vegetables
5. False. A brand is considered property. It can	pickles / vegetables
Maverick, who would not brand his cattle.	lettuce / vegetables
4. Unbranded cattle were named after Sam	bun / bread, cereal, rice, pasta
West and the Plains	Build A Burger
3. Cattle branding was popular in the American	Page 6
rustler.	4. 47,650 pounds (add all numbers together)
2. A person who steals cattle is called a cattle	3. 20,000 (600,000 people / 30 pairs)
1. Cattle are branded to show ownership.	BQ Sandwiches
History of Brands	2. @ 4 ounces (11,550 lbs X 16 oz. / 46,000
Page 5	Hamburgers)
National Western Stock Show	1. 4 ounces (12,500 lbs X 16 oz. / 50,000

"COUNTRY TO CLASSROOM" is a publication of WYOMING AGRICULTURE IN THE CLASSROOM.

Wyoming Agriculture in the Classroom is a cooperative effort of many Agriculture organizations and individuals around the state. Materials are compiled from Wyoming Department of Agriculture, United States Department of Agriculture, Wyoming Beef Council, Wyoming Ag in the Classroom, Montana Ag in the Classroom, Minnesota Ag in the Classroom, National FFA, Oklahoma Ag in the Classroom, and several other sources.

