

BEEF

A COMMODITY FACT SHEET COMPILED BY THE LOUISIANA AG IN THE CLASSROOM PROGRAM



HISTORY

Cattle-raising is one of the oldest agricultural enterprises in Louisiana, beginning in the early 1700s. The first cattle were brought here after trappers diminished the deer population. Our state's early cattle were longhorn Spanish cattle, Red Poll and the milking shorthorn. After World War I, cattlemen began specializing in some of the beef breeds they had seen overseas during the war.

The cattle industry was severely disrupted during the Civil War when invading armies moved in. The railroads in the early 1900s also reduced cattle numbers. In the 1920s and 1930s, the Louisiana cattle industry was troubled by tick fever. It was not until 1934, after the tick problem was over, that cattle numbers began to rise again.

Today, Louisiana's cattle industry is growing. Today's cattlemen are raising lean, quality beef to meet consumer's demands. Beef is a primary source of heme iron, an important dietary requirement. The by-products we get from beef animals enable the industry to use 99 percent of every animal.

PRODUCTION

Most people usually think of beef as a hamburger, steak or a delicious roast for a satisfying and nutritious meal. But there are some edible products that are not so obvious. Did you know that the gelatins in products such as ice cream and yogurt are made from the bones of the cow? Even inedible by-products of beef cattle are used to feed other animals. Beef fat, protein and bone meal are used in feeding poultry, pork, dairy cattle and domesticated fish.

Items manufactured from inedible beef by-products surround us in our daily environments. The soap you washed your face with this morning; the baseball equipment in the closet; even the sheetrock in the walls of your home — all of these contain beef by-products. By-products are used in all types of mechanical items we use to get where we're going.

The medical world also relies on many beef by-products for the pharmaceutical wonders it produces and uses. Cattle have great similarities in organic chemical structure to humans. Our bodies will easily accept a medication or treatment made with these animal components.

The beef industry is an active part of our economy. By-products serve as a source material for hundreds of other industries. In other words, without beef as a renewable resource, not only would the butcher be out of work but also many other businesses.



FOR MORE INFORMATION:

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commodity_handout_sheets.pdf](http://www.aitcla.org/files/commodity_handout_sheets.pdf)

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HOMEMADE BUBBLES



MATERIALS

Recipe 1

- 4½ cups water
- ½ cup dishwashing detergent
- 4 Tablespoons glycerine
(available at pharmacies)

Recipe 2

(This recipe makes one gallon of bubble mix.)

- 12 cups water (distilled or purified works best)
- 3 cups dishwashing detergent
- ¾ cup corn syrup

DIRECTIONS

In these bubble recipes, some of the ingredients are agricultural products. In Recipe One, both the glycerine and detergent contain beef by-products. Beef by-products enable us to use 99 percent of every beef animal. Recipe Two uses corn syrup, derived from the country's No. 1 crop.

1. Measure the ingredients into a container.
2. GENTLY stir. If foam forms, gently skim it off.

It is recommended that you let the mixture sit awhile before using. The longer you let the mix sit, the bigger the bubbles will be and the longer they will last.

To make bubble wands, use your imagination. Make big circles by using wire clothes hangers. Cut off both ends of various size cans and use as wands (small children will need help with this). Shape pipe cleaners into circles. Use anything round that you can blow air through.

NUTRITION

Beef is an important part of the food guide pyramid because it supplies significant amounts of several key nutrients. Beef supplies high-quality protein. Proteins like those found in beef help to build, maintain and repair body tissues, form the body's hormones and enzymes and increase resistance to infection and disease. Beef also contains significant amounts of B vitamins, including riboflavin, niacin and Vitamin B12. Beef is also one of the best sources of iron, a nutrient often found in inadequate amounts in women, children and athletes. Zinc is another mineral needed by the body to form enzymes as well as insulin. Like iron, sufficient levels of zinc in the body are difficult to maintain when red meat, such as beef, is not included in the diet.