



# How's your horse sense? Don't chicken out!

Beef up your livestock lingo!



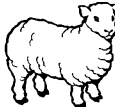



- 1. Of all types of sausage, which do we eat most?**
  - a. pork breakfast sausage
  - b. turkey sausage
  - c. pepperoni
  - d. hot dogs
  - e. Italian pizza sausage
- 2. Pigs are helping us with research on which human conditions?**
  - a. breathing problems in premature babies
  - b. health of cells in our intestines
  - c. protein metabolism
  - d. heart valve problems
  - e. all of these
- 3. How long will eggs stay fresh in the refrigerator?**
  - a. 1 week
  - b. 2-3 weeks
  - c. 4-5 weeks
  - d. 2 months
  - e. 6 months
- 4. What is the ancestor of all U.S. domestic cattle?**
  - a. Texas Longhorn
  - b. Aurochs
  - c. Brahman
  - d. yak
  - e. Santa Gertrudis
- 5. Which cheese is made from sheep milk?**
  - a. Ewe's Blue
  - b. Roquefort
  - c. Marissa
  - d. Trade Lake
  - e. all of these
- 6. Chickens and their eggs are helping us:**
  - a. find ways to use people's breath to discover if they are sick
  - b. discover how to make antibodies in eggs that can reduce human appetite
  - c. learn how bones repair themselves
  - d. all of these
- 7. A new method to tenderize meat by as much as 30% uses:**
  - a. plant enzymes
  - b. blades or needles that slice or puncture the meat
  - c. electrically-generated hydrodynamic shock waves
- 8. A skinless portion of duckling breast meat contains fewer calories and fat than the same amount of:**
  - a. skinless chicken breast
  - b. skinless turkey breast
  - c. neither of these
  - d. both of these
- 9. Converting wild animals to farm animals played a big part in changing people from hunter gathers to town dwellers. Which animals did we domesticate in this hemisphere?**
  - a. horse, cow, Muscovy duck
  - b. chicken, cow, pig
  - c. turkey, llama, guinea pig, Muscovy duck
  - d. horse, llama, turkey, guinea pig
- 10. How much money is spent on horse sports each year?**
  - a. \$100,000
  - b. \$50, 000
  - c. \$4.5 million
  - d. \$25.3 billion

# How did “ewe” do?



1. We eat **hot dogs** more than any other type of sausage. They make up 25% of the sausage market.
2. Pigs are more than ham and pork chops! They are helping us research **all of these** human conditions and many others as well.
3. If they are kept refrigerated, a carton of eggs will last **4-5 weeks** beyond their packing date.
4. All domestic U.S. cattle originated from the **Aurochs**, which died out in the 16<sup>th</sup> century in Poland.
5. **All** are sheep cheeses, but Ewe’s Blue, Marissa, and Trade Lake Cedar are made in Wisconsin, the #1 Dairy Sheep state. France holds the copyright on the “Roquefort” name for blue cheese.
6. Besides fried chicken and roast turkey, poultry play a very important role in research **on all of these** human conditions. For example, animal and human breath contain carbon dioxide, including two types of carbon. When you get sick, one of them decreases. By analyzing breath, we may be able to assess health status, telling within minutes if someone in intensive care is developing an infectious disease.
7. While all are methods to tenderize meat, **electrically-generated hydrodynamic shock waves**, being perfected here is the newest. Like a sonic boom traveling through the atmosphere, the shock wave speeds through the meat, breaking apart some of the tiny fibers in the muscle cells. It improves tenderness, meat’s ability to absorb and retain moisture, and does not change flavor or color.
8. Improved genetics means that skinless duck breast meat contains fewer calories and fat than **skinless chicken breast** and is very comparable in fat and calories to skinless turkey breast.
9. **Turkeys, llamas, guinea pigs, and Muscovy ducks** are native to the western hemisphere.
10. Wow! People spend **\$25.3 billion** each year on horse racing, rodeos, and shows!

What can you “crow” about?				
Number Correct	10-11	7-9	4-6	0-3
	Blue ribbon winner! 	A real ham! 	Pulled the wool over your eyes! 	Cow pie! 

## Contact Information:

**University of Wisconsin-Madison**  
 College of Agricultural and Life Sciences  
 1450 Linden Drive  
 Madison, WI 53706  
 Phone: (608) 262-1251  
 Website: [www.cals.wisc.edu/](http://www.cals.wisc.edu/)  
 E-mail: [info@cals.wisc.edu](mailto:info@cals.wisc.edu)

**Department of Animal Sciences**  
 260 Animal Sciences  
 1675 Observatory Drive  
 Madison, WI 53706  
 Ph: 608 263 4300  
 URL:  
<http://www.cals.wisc.edu/animalsci/>