

Breed ID**Intermediate Class 1**

Name _____

County or Chapter _____

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|----------|--------------------|-------------------|
| 1. ____ | A. Hereford | O. Texas Longhorn |
| 2. ____ | B. Beefmaster | P. Pinzgauer |
| 3. ____ | C. Tarentaise | Q. Charolais |
| 4. ____ | D. Angus | R. Brahman |
| 5. ____ | E. Chianina | S. Limousin |
| 6. ____ | F. Gelbvieh | |
| 7. ____ | G. Red Angus | |
| 8. ____ | H. Maine Anjou | |
| 9. ____ | I. Brangus | |
| 10. ____ | J. Salers | |
| | K. Simmental | |
| | L. Shorthorn | |
| | M. Santa Gertrudis | |
| | N. Braunvieh | |

Feed ID**Intermediate Class 2**

Name _____

County or Chapter _____

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|----------|------------------------|---------------------|
| 1. ____ | A. Corn gluten meal | O. Corn gluten feed |
| 2. ____ | B. Red clover | P. Soybean meal |
| 3. ____ | C. White clover | Q. Silage |
| 4. ____ | D. Trace mineral salt | R. Alfalfa pellets |
| 5. ____ | E. Wheat | S. Crimped Oats |
| 6. ____ | F. Dried molasses | T. Distillers grain |
| 7. ____ | G. Soy hulls | U. Hominy feed |
| 8. ____ | H. Rolled barley | V. Barley |
| 9. ____ | I. Corn gluten pellets | W. Ground ear corn |
| 10. ____ | J. Cottonseed meal | X. Alfalfa meal |
| | K. Urea | Y. Fescue |
| | L. Magnesium oxide | Z. Limestone |
| | M. Orchardgrass | |
| | N. Dicalcium phosphate | |

Equipment ID**Intermediate Class 3**

Name _____

County or Chapter _____

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|----------|----------------------|----------------------|
| 1. ____ | A. Emasculator | O. Calf weaner |
| 2. ____ | B. Implant gun | P. Artery forceps |
| 3. ____ | C. Ear punch | Q. Cutter |
| 4. ____ | D. OB snare | R. Transfer needle |
| 5. ____ | E. Calf Resuscitator | S. Clippers |
| 6. ____ | F. Elastrator | T. Emasculator |
| 7. ____ | G. Balling gun | U. Ear notcher |
| 8. ____ | H. Magnet | V. Electric dehorner |
| 9. ____ | I. Marking crayon | W. Drench gun |
| 10. ____ | J. Hoof nippers | X. Esophageal feeder |
| | K. EID tag | Y. Newberry knife |
| | L. Scalpel | Z. Ear tag |
| | M. Convex dehorner | |
| | N. Calicrate bander | |

Meat ID**Intermediate Class 4**

Name _____

County or Chapter _____

Beef

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|----------|----------------------|----------------------|
| 1. ____ | A. Round steak | O. T Bone steak |
| 2. ____ | B. T-Bone steak | P. Shank crosscut |
| 3. ____ | C. Ribeye steak | Q. Bottom round stk |
| 4. ____ | D. Top loin stk bnls | R. Short ribs |
| 5. ____ | E. Mock tender steak | S. Brisket flat half |
| 6. ____ | F. Porterhouse Stk | T. Ground beef |
| 7. ____ | G. Rib steak | U. Beef for stew |
| 8. ____ | H. Kidney | V. Arm steak |
| 9. ____ | I. Top round steak | W. Skirt steak |
| 10. ____ | J. Tip steak | X. Ox tail |
| | K. Top blade steak | Z. Flat iron steak |
| | L. Top sirloin | |
| | M. Blade steak | |
| | N. Top loin steak | |