Beefo Bingo



Brief Description: Beefo Bingo involves students in a fun and exciting game while learning about by-products of the beef industry.

Objectives: The student will be able to Identify beef by-products that are used in everyday living.

Materials:

- Caller Card
- Beef Bingo Playing Cards
- Grab Bags
- Bingo Markers (marshmallows, candy, etc)

Activity:

- 1. Discuss the introduction information with your students.
- 2. Make enough copies of the game board and the game board pieces so each student has one. Give each student one cow game board and one by-products sheet.
- 3. Have the students cut out the by-products pieces. Then they should select 24 of them and glue them to the game board. The center square is a free spot so nothing should be glued there. You may want to laminate boards after they are put together. (Or you could put the boards together before-hand instead of having the students do it.)
- 4. The teacher should laminate one by-products sheet to keep track of what by-products have been called. Mark with dry erase markers as you call them. Another by-products sheet can be cut up and put into a container to —call the products.
- 5. Give the students —markers for their game boards. Markers could be miniature marshmallows, peanuts, corn kernels, buttons, etc.
- 6. The teacher or caller reaches into the container and draws out a byproduct piece. They call this out to the group.
- 7. The students look at their board to see if they have that by-product. If they do, then they cover it up with a marker.
- 8. The first students to have five squares in a row covered, either vertically, horizontally, or diagonally wins. (Make sure the students understand the meaning of vertically, horizontally, and diagonally before beginning.)



BEEFO Bingo

Educational Standards				
SC.K.N.1.1	Make observations of the natural world and know that they are descriptors collected using the five senses.			
SC.K.N.1.5	Recognize that learning can come from careful observation.			
SC.K.L.14.1	Recognize the five senses and related body parts.			
LAFS.K.RL.4.10	Actively engage in group reading activities with purpose and understanding.			
SC.1.L.14.1	Make observations of living things and their environment using the five senses.			
SC.1.L.14.3	Differentiate between living and nonliving things.			
SC.1.L.17.1	Through observation, recognize that all plants and animals, including humans, need necessities of air, water, food, and space.			
LAFS.1.SL.1.1	Participate in collaborative conversations with diverse partners about grade level specific topics and texts with peers and adults in small groups and larger groups.			
LAFS.1.SL.1.2	Ask and answer questions about key details in a text read aloud or information presented orally through other media.			
SC.2.L.17.1	Compare and contrast the basic needs that all living things, including humans, have for survival.			
SC.2.L.17.2	Recognize and explain that living things are found all over the Earth, but each is only able to live in habitats that meet its basic needs.			
LAFS.2.RL.1.1	Ask and answer such questions as who, what, where, when, why, and how to demonstrate understanding of key details in a text.			
LAFS.2.SL.1.1	Participate in collaborative conversations with diverse partners about grade 2 topics and texts with peers and adults in small and larger groups.			
LAFS.2.SL.1.2	Recount or describe key ideas or details from a text read aloud or information presented orally or through other media.			
LAFS.2.SL.1.3	Ask and answer questions about what a speaker says in order to clarify comprehension, gather additional information, or deepen understanding of a topic or issue.			



Group Reading Activity:

Beef Basics

Background:

The U.S. beef industry supplies consumers with an abundant supply of safe, healthy, protein -rich beef. In fact, American ranchers are able to export large quantities of beef to countries that are not able to produce enough beef for their populations. Many countries are very crowded and do not have space to raise beef cattle so they welcome beef imports. U.S. cattle usually graze in areas of the country that are not suitable for other agricultural ventures, making the land productive. When beef cattle are processed, none of the animal is wasted. After the meat is removed, other products are made from the bones, hide, hooves and horns. These products are called by-products since they are not the primary products of a beef animal

Almost the entire beef animal can be used to benefit man in some way. From a typical 1,000 pound steer, 400 pounds is used for beef that we eat and the remaining 600 pounds are used as by-products. Some common types of beef products are pot roast, sirloin steak, ground beef, rib eye steak, and tenderloin steak. Beef is a good source of protein (which builds, maintains, and repairs body tissues), iron (which helps the red blood cells carry oxygen to body cells and tissues), zinc (which is a mineral used for growth and maintaining the immune system), and B-vitamins (which promote healthy skin, keep the nervous system healthy, and are important for digestion and metabolism). Beef by-products are anything made from a beef animal other than beef. You probably use more beef by-products than you think! Here are some examples:

Bone, Horn, Hooves, & Gelatin: Combs, gelatin candy (Gummy Bears), marshmallows, mayonnaise, pet food, and vitamin capsules/gel coatings., toothbrush, piano keys, bandages, ice cream, dice, shampoo, conditioner, and cake mix.

Hide & Hair: Paint brushes, glue, leather boots, luggage, saddles, furniture, automobiles, volleyballs, basketballs, and baseball gloves.

Fats & Fatty Acids: Shampoo, soaps, shaving creams, make-up, deodorants, candles, crayons, detergents, plastics, insecticides, paints, perfumes, medicines, gum, margarine, and synthetic rubber.

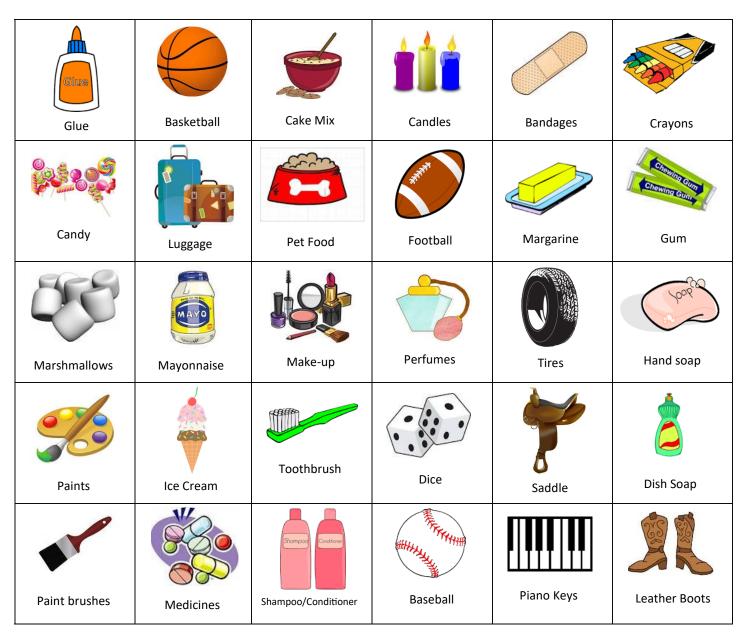


Florida Beef Facts

- Cattle were first introduced to North America in Florida in 1521 by Spanish explorer Juan Ponce de Leon.
- One Florida ranch owns the largest brood cow herd in the United States.
- Florida is home to four of the United States' 10 largest cow-calf operations.
- Florida ranks 12th in the nation in number of beef cows.
- Nearly one-half of all Florida Agricultural land is involved in cattle production. Florida has
 4 million acres of pastureland and 1 million acres of grazed woodland.
- Much of "Natural Florida" remains in the working landscape of Florida's cattle industry.
- · Wildlife and plant systems are well-balanced and thriving on Florida's ranchlands
- Florida ranks 4th in the southeast and 11th nationally in the production of beef calves.
- The three top ranking counties for cattle are Okeechobee, Highlands, and Osceola counties.
- Today, there are almost 1 million head of cattle and 15,000 beef producers throughout the state of Florida.
- Beef cattle are raised for meat production while dairy cattle are raised for milk production.
- Farmers care about the quality of their meat and try to keep animals comfortable at all times.
- Florida is a cow-calf state. This means that our cattle operations will breed their herd of females and have calves or babies. The producer will raise the calves until they are ready for the next segment of the industry which takes place in other states.
- Farmers are Environmental Stewards meaning they responsibly use and protect the environment
- There are several kinds of beef breeds or types of beef cattle including Braford and the Cracker Cow which were both developed in Florida.



Bingo Board Pieces





Bingo Playing Card

B	E	E	F	0
		STATE OF THE STATE		



Glue

Basketball

Bandages



Football

Cake Mix

Candles



Crayons

Candy

Luggage



Pet Food

Margarine

Gum



Marshmallow

Mayonnaise

Make-up



Perfumes

Tires

Hand Soap



Paints

Ice Cream

Toothbrush



Dice

Saddle

Dish Soap



Paint Brushes

Medicines

Shampoo/

Conditioner



Baseball

Piano Keys

Leather Boots