

Dairying

This badge can be earned for either Dairy Cows or Dairy Goats



Otter: Do 4 requirements including the 2 starred

- _____ 1.* Be able to recognize and describe three different breeds of dairy cow or dairy goat.
- _____ 2.* Know the difference, in females, between a calf, a heifer, and a cow or a kid and a doe.
- _____ 3. . Know how butter and cottage cheese are made and approximately how much milk it takes to make a pound of each.. Make some of each, if you can.
- _____ 4. Visit a dairy and learn how milk is handled before and after pasteurizing and how it is prepared for delivery. If you cannot visit a real dairy, visit one online.
- _____ 5. Be able to describe the food values of milk and milk products. Know three recipes using milk products in quantity.
- _____ 6. Visit and, if possible, take part in your state or county fair.

Dolphin: Do 5 requirements including the 2 starred

- _____ 1.* Do Otter requirements #1 & #2.
- _____ 2.* What equipment do you need to properly care for and milk a cow or goat? What type of shelter do they need, feed, veterinarian care, etc.
- _____ 3. Know what is meant by butterfat content and how it is measured.
- _____ 4. Know how and why milk is pasteurized and how it can be done in the home.
- _____ 5. Visit a dairy and learn how milk is handled before and after pasteurizing and how it is prepared for delivery. If you cannot visit a real dairy, visit one online.
- _____ 6. Visit and, if possible, take part in your state or county fair.
- _____ 7. Know the difference between the two market kinds of milk, namely, raw and pasteurized, and the usual three grades of each, namely, Certified, Grade A, and Grade B.

Butterfly: Do 6 requirements including the 2 starred

- _____ 1.* Do Dolphin requirements #1 & #2.
- _____ 2.* Be able to describe three diseases of cows, the prevention, and the cure, if any.
- _____ 3. Visit a dairy and learn how milk is handled before and after pasteurizing and how it is prepared for delivery. If you cannot visit a real dairy, visit one online.
- _____ 4. Know the wholesale and retail costs of various grades of milk, including homogenized, in your community and, if possible, how the prices are set.

_____ 5. Visit and, if possible, take part in your state or county fair.

_____ 6. Know what is meant by butterfat content and how it is measured. Know how and why milk is pasteurized and how it can be done in the home. Know the difference between the two market kinds of milk, namely, raw and pasteurized, and the usual three grades of each, namely, Certified, Grade A, and Grade B.

_____ 7. Find out how to make milk soap. Make some if possible.

_____ 8. Using what you have learned, put together a short booklet or poster to teach younger kids about dairy production. OR Teach younger kids about the health benefits of milk and cook a recipe using milk with them.

Eagle: Do 7 requirements including the 2 starred

_____ 1.* Do Butterfly requirements #1 & #2.

_____ 2.* Know how to milk a cow or goat by hand or to strip after machine milking and know the care of the udders before milking.

_____ 3. Know the sanitary care of milking machines, pails, and other equipment used in milking.

_____ 4. Visit a dairy and learn how milk is handled before and after pasteurizing and how it is prepared for delivery. If you cannot visit a real dairy, visit one online.

_____ 5. Learn what you can about your state and local laws that govern the sanitation of a dairy barn and the marketing of milk.

_____ 6. Visit and, if possible, take part in your state or county fair.

_____ 7. Know what is meant by butterfat content and how it is measured. Know how and why milk is pasteurized and how it can be done in the home. Know the difference between the two market kinds of milk, namely, raw and pasteurized, and the usual three grades of each, namely, Certified, Grade A, and Grade B.

_____ 8. Using what you have learned, put together a short booklet or poster to teach younger kids about dairy production. OR Teach younger kids about the health benefits of milk and cook a recipe using milk with them.

_____ 9. Be able to identify and describe the following milk products: crème fraiche, clotted cream, butter milk, skim milk, condensed milk, evaporated milk, ghee, gelato, custard, Dulce de leche, yogurt, sour cream, cottage cheese, and Kefir.

List of Dairy Websites

<http://aipl.arsusda.gov/kc/kidlinks.html>

Dairy Goat Breeds

<http://edis.ifas.ufl.edu/ds134>

FFA Dairy List

http://google.ffa.org/search?q=dairy&client=my_frontend&proxystylesheet=my_frontend&output=xml_no_dtd&site=default_collection