

Milk and Cow Facts

Source: Pages 3 and 4 of the Welcome to World Dairy Expo Guide

Using the information given on pages 3 and 4 of the guide, complete the following questions:

1. It takes 12 pounds of milk to make 1 gallon of ice cream. Your class has 25 students in it and can eat 3 gallons of ice cream for their snack. How many pounds of milk will it take to make 3 gallons of ice cream?

How many squirts of milk would it take to produce the ice cream? Use the following information to help you calculate the answer:

___ number of gallons of milk to produce one gallon of ice cream

___ number of squirts of milk in a gallon of milk

2. It takes 10 pounds of milk to make one pound of cheese. If you wanted to have one pound each of Cheddar, Edam, Baby Swiss, Farmers, and Colby on your cheese platters for an event, how many pounds of milk would it take to produce the cheese?

3. A cow needs to drink ___ gallons of water to produce one gallon of milk. If a cow produced about 68 pounds of milk that day, how much water would it need to drink? Use this information to help you calculate the answer:

1 gallon of milk weighs about 8.5 pounds

4. If there are four quarts in a gallon, how many quarts are there in 8 gallons?

5. Complete the chart:

<u>State</u>	<u>Number of Cows</u>	<u>Number of People</u>
California	_____	37,253,956
Wisconsin	1,275,000	_____
New York	625,000	_____
Idaho	_____	1,567,582
Pennsylvania	525,000	_____

Rank the states by population of people (#1 having the most people)

#1-

#2-

#3-

#4-

#5-

Complete the matching exercise:

- | | |
|--|-------------------|
| 1. Builds strong bones and teeth | A. Calcium |
| 2. Helps build red blood cells | B. Riboflavin |
| 3. Same benefits as whole milk but less milkfat and calories | C. Protein |
| 4. Nonfat milk. Has less than ½ gram of fat per serving | D. 1% lowfat milk |
| 5. Reducing the milkfat content even more than 2% with fortified skim milk | E. Whole milk |
| 6. Made by adding certain organisms to sweet milk | F. 2% lowfat milk |
| 7. 3.5% milkfat with a rich, creamy texture | G. Vitamin D |
| 8. Promotes the absorption of calcium and optimizes bone mineralization | H. Buttermilk |
| 9. Helps strengthen bones and generates energy in a body's cells | I. Vitamin B-12 |
| 10. Helps convert food into energy | J. Skim milk |
| 11. Maintains and repairs muscles | K. Phosphorus |