

Quiz # 3
Take Home Quiz

- 1.) What area of Europe is the dairy sheep industry concentrated in?
- 2.) How are short and medium chain fatty acids absorbed? How are long-chain fatty acids absorbed?
- 3.) What is rennet? How is it used in cheese?
- 4.) Feta is commonly known as a goat cheese, but in the dairy lecture we found out it can also be a sheep cheese. How is this possible?
- 5.) Which is not a commodity marketing option?
 - A) Fiber co-ops
 - B) Wool pools
 - C) Direct
 - D) Private or cooperative wool warehouses
- 6.) What is skirting?
- 7.) **True or False:** Hogget is meat from a male sheep that has more than two permanent incisors.
- 8.) Name one meat breed and explain why it is a good meat breed and give some details about the breed itself.
- 9.) Name and describe the 5 types of wool breeds.
- 10.) Choose one breed from the lecture. What type of wool breed is this? Give 5 characteristics of this breed.
- 11.) What happens to the wool in a hair breed sheep?
- 12.) Describe the ideal back for a sheep.
- 13.) Why would a large barrel shape for a sheep be desirable?
- 14.) What is the name of the muscle in the loin that we measure?
- 15.) Create a flow chart of how you would prepare for showing a Dorset sheep.
- 16.) How do you properly show a sheep? (True/False) If false, explain why.
 - a.) Keep eye contact with judge.
 - b.) Walk on the right side of the sheep.

- c.) Move the sheep as much as necessary to properly position it, even if it interferes with the judge.
- d.) Do not allow the sheep to relax at any time while in the show ring.
- e.) Know facts about sheep management