

Don't forget your stamp!

Visit us at
Map Ref. I-13

SHEEP SHEARING

Wool is a natural fibre produced by sheep. Sheep produce wool in much the same way as humans grow hair. Wool is soft, strong, lightweight, water repellent and fire resistant. People have been using wool for thousands of years to make clothing and insulation. Wool can be made into cool clothing and warm clothing.

ABOUT Sheep

Sheep were brought to Australia with the First Fleet in 1788, since then the Australian wool industry has grown to be one of the world's biggest

The Merino is the most common sheep breed in Australia because it suits our environment and produces wonderful fleece

COME JOIN US
AT THE SHEEP SHEARING
IN THE COX PAVILION

10:30am, 12:00pm, 1:30pm,
3:30pm and 5:00pm
most days

Wool is also used in insulation to keep our homes cool in summer and warm in winter

After shearing, the wool is taken to wool stores where it is sold. It is then spun and dyed and used for many different things including fabric for clothing, furnishings, carpets and even medical supplies

Multiple Choice

Circle the right answer

Wool is a:

- a. synthetic fibre
- b. natural fibre
- c. natural material

Sheep are:

- a. omnivores
- b. carnivores
- c. herbivores

Sheep:

- a. are native to Australia
- b. prefer to live in the wild
- c. were introduced to Australia

The name for the total population of sheep on a farm is:

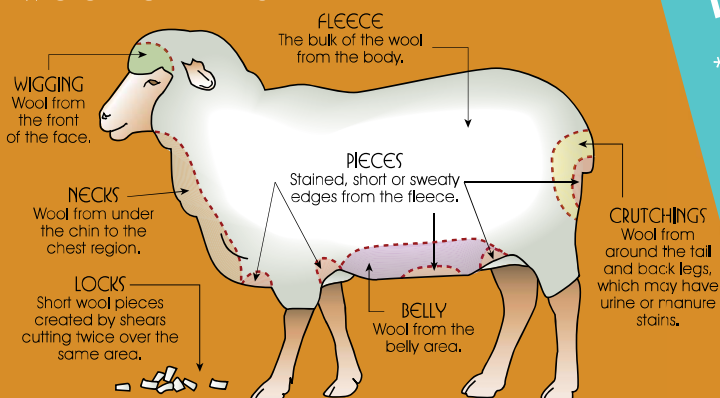
- a. flock
- b. group
- c. herd

Sheep that grow the best quality wool are called:

- a. Merinos
- b. Poll Dorsets
- c. Suffolks



WOOL CLASSING



DID YOU KNOW?

- * Australian sheep produce 1/4 of the world's wool
- * Wool fibres are made from protein, fat, calcium and sodium
- * An average merino wether produces up to 5kg of wool each year



ALPACAS

Alpacas first arrived in Australia in 1850 and were reintroduced in 1988. They originate from the high semi-desert Alps in South America where the climate is harsh so they have adapted well to the Australian climate. Alpacas are part of the Camelid family.

Word Match

Match the right questions with the answers:

CRIA	Male or sire
DURABLE	Castrated male
HUACAYA	Female
HEMBRA	Newborn or young
MACHO	A type of alpaca with sheep-like fleece
WEATHER	A type of alpaca with curly fleece
CAMELID	Alpacas are a part of the _____ family
FEET	Alpacas originated from _____
SURI	Alpacas have soft padded _____
SOUTH AMERICA	Alpaca fleece is _____

INTERESTING FACTS

- * There are two types of Alpacas: the HUACAYA and the SURI
- A HUACAYA's fleece stands perpendicular to their body, much like sheep's and is very soft
- A SURI's fleece hangs parallel to their body in ringlets, like an angora goat and is very lustrous (glossy)
- * Alpacas are raised for their fibre in Australia. In South America they are also used for transport and food
- * Alpaca fleece is highly prized for its soft feel, durability and variety of natural colours
- * Alpacas are shorn once a year
- * Alpaca fibre does not contain lanoline like sheep's wool

ABOUT Alpacas

An Alpaca's gestation period (pregnancy) is 340 days – nearly 1 year

Alpacas normally have one Cria (baby). Twins are rare

There are currently 100,000 alpacas in Australia

Alpacas suffer from fewer diseases than other livestock

Alpacas can live for 15 – 25 years

Alpacas are economical, as they can survive on less food than other grazing livestock

DID YOU KNOW?

- * Alpacas are very environmentally friendly – their soft padded feet do not compact the soil
- * Australia has the largest population of alpacas outside of South America
- * Alpacas can also protect other livestock from predators



Don't forget your stamp!

Visit us at
Map Ref. H-16

DAIRY FARMERS

MILKING BARN



THE DAIRY FARMER'S DAY

BY FARMER JESS AND FARMER LUKE

Each morning our day starts at 3am.

The first job of the morning is bringing the cows in from the paddock for milking; and feeding the baby calves.

We start milking at about 4am, but there are a few important jobs that need to be done before the milking can begin!

Firstly, we need to make breakfast for the cows.

This is a mixture which includes steam rolled barley, soya bean meal and stud mix with molasses. This mix is like sweet breakfast cereal for cows, it is full of energy that helps each of our cows to stay strong and healthy and able to produce over 30 litres of milk every day.

We then need to wash the cows' teats and check them for any infections.

This ensures that no grass or dirt can find its way into our milk!

We also check the cows for diseases like mastitis, which can make the milk undrinkable.

You may notice that some of the cows will be dripping milk; this tells the farmer that the cow is ready to be milked.

After the cows have been milked we spray the cows' teats with iodine and moisturiser to protect them from infection and cracking. The cows can then go out to graze.

After the milk has been collected it is taken to a large refrigeration vat and is cooled to 4°C.

TURNING MILK INTO BUTTER



Milk is separated so that the cream rises and the skim milk is drained away



The butter is now ready to eat

The butter is then rinsed and salt is added to improve the flavor

The cream is then gently heated and then cooled again; this removes the germs from the milk

The cream is stirred slowly until it thickens and breaks into butter particles. This is called churning

COME JOIN US AT THE MILKING BARN

9:30am, 11:00am, 12:30pm, 2:30pm and 4:00pm.

(NB: 11am session is not open every day)

In the Dairy Farmers Milking Barn we will be milking the cows by hand, just like Farmer Jess' grandparents did a long time ago

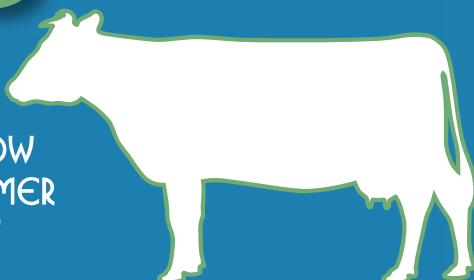
In the Dairy Farmers Milking Barn, you will see Jersey cows and Holstein calves

DID YOU KNOW?

- * Dairy farmers feed their cows grain, hay and pasture
- * Some cows can walk 10km each day just to eat some grass and come back to the dairy for milking
- * Farmers could only milk about 8 cows an hour by hand, but now with machines, farmers can milk 200 cows in around 2 hours



MAKE THIS COW LOOK LIKE FARMER LUKE'S COW



Don't forget your stamp!

Visit us at
Map Ref. F-13

POULTRY

The poultry industry is very important to Australians. Every year the chicken meat industry in Australia processes over 500 million birds and each Australian eats approximately 38.8kg of chicken.

Find a word

M	S	D	U	C	K	A	M	E	A	T
A	L	H	W	C	E	N	S	W	C	H
T	L	C	O	C	K	E	R	A	L	A
N	E	C	E	M	E	K	L	T	A	T
A	H	L	G	G	N	C	L	E	E	C
B	S	I	L	E	I	I	M	R	S	H
I	C	O	S	U	A	H	V	F	L	L
R	I	G	M	U	P	C	C	O	I	C
D	G	M	Q	S	G	N	I	W	R	E
E	C	S	E	E	A	A	E	L	I	E
C	U	N	O	N	B	C	A	H	N	M

OMNIVORE	PULLET	QUAIL	DUCK	WINGS
COCK	CHICKEN	HATCH	GEESE	CALCIUM
COCKERAL	WATERFOWL	MEAT	EGGS	
HEN	BANTAM	BIRD	SHELLS	

POULTRY PROVIDES US WITH MANY THINGS

- * Eggs
- * Meat
- * Products for the manufacture of antibiotics (medicine)
- * Feathers, called 'down', are used for stuffing pillows
- * Fertiliser for the horticulture and agriculture industries

Chickens are omnivores meaning that they eat both plant material and meat

A quail lays the largest egg compared to body size of all poultry

ABOUT Poultry

The chicken's sense of smell and taste are not very developed. Much more important is their sense of touch

With the help of genetics and breeding, meat bird chickens take only 42-45 days to grow

To test if an egg is developing a chicken, place the narrow end of the egg on a torch in a dark area and you will be able to see the developing chick

Poultry do not have any teeth

DID YOU KNOW?

- * A chicken egg takes 21 days to hatch
- * A duck egg takes 28 days to hatch
- * A hen produces on average, 160 eggs each year
- * It takes 16 hours of daylight for an egg to form



Don't forget your stamp!

Visit us at
Map Ref. F-16

PIGS

The first pigs in Australia arrived with the First Fleet in 1788. Pigs are raised for their meat (called pork) as well as their skin (used for leather). Pig meat can be eaten freshly cooked (pork) as well as prepared as ham or bacon.

ABOUT Pigs

INTERESTING FACTS

Adult pigs have 44 teeth. Boars have a long front tooth on each side that is called a tusk. The tusks stick up outside their mouth

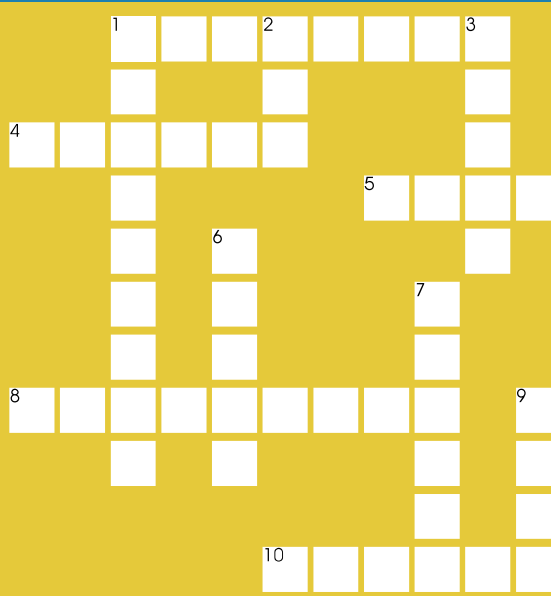
A pig's skin is 16 times thicker than human skin. Pigs do not sweat – they roll in the mud to cool themselves and to protect their skin from the sun

Pigs have hair, called bristles, which have many uses such as the bristles in hair brushes. They have short tails that are often, but not always, curly

A pig's gestation period (pregnancy) is 3 months, 3 weeks and 3 days

Some breeds of pigs can be kept as pets

Pigs are omnivores, meaning that they eat both plant material, like grass, and meat, such as earthworms



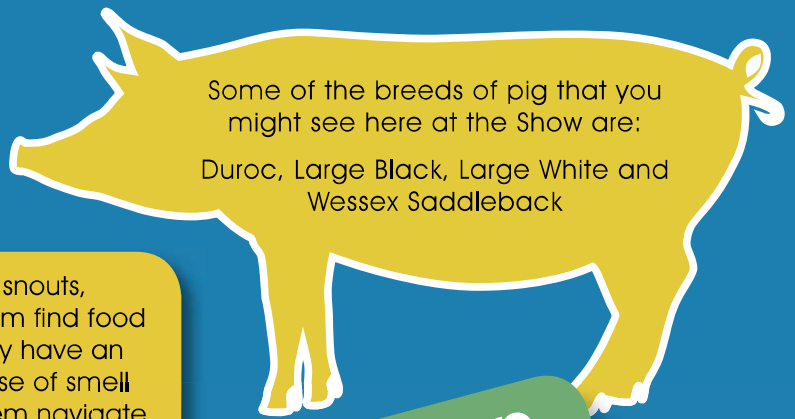
Crossword

ACROSS

- 1 Pigs' hair
- 4 Castrated male pig
- 5 Female pig before her first litter
- 8 Giving birth
- 10 Group of young pigs

DOWN

- 1 A breed of pigs
- 2 Female pig after her first litter
- 3 Pigs have an excellent sense of _____
- 6 A product that comes from pigs
- 7 Young pig
- 9 Male pig



Some of the breeds of pig that you might see here at the Show are:

Duroc, Large Black, Large White and Wessex Saddleback

Pigs have snouts, which help them find food by smell. They have an excellent sense of smell which helps them navigate, as they have poor eyesight

DID YOU KNOW?

- * Lipstick is made using glycerine which is made from pig fat
- * Pigs grow very fast from 2.5kg at birth up to 250kg at 2 years
- * Pigs are used to forage for highly valuable 'Truffles' (underground mushrooms)



EGGS

Inside a chicken's egg are an orange yolk and a clear gooey liquid, which we know as the egg white or the albumen

People eat the inside of an egg because the goodness inside such as protein, vitamins and minerals all help to keep our bodies healthy

Eggs are both very nutritious and can be cooked in lots of yummy ways such as scrambling, poaching or making gooey eggs with soldier toasts

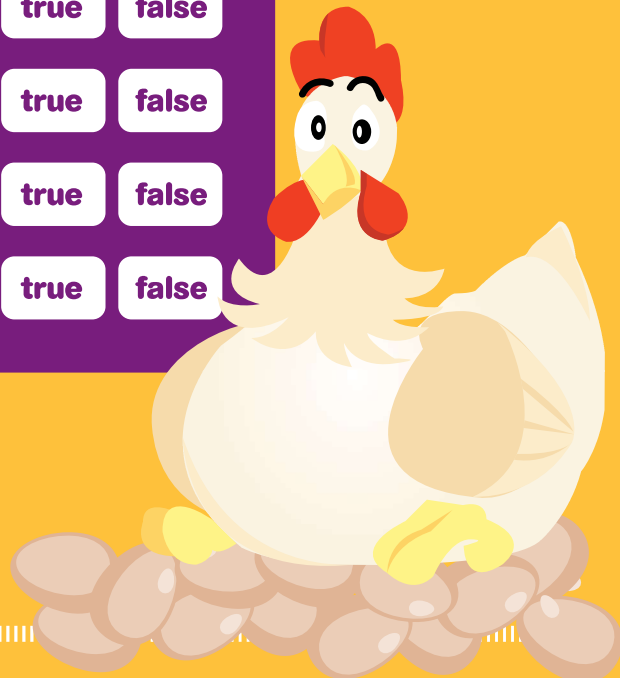
A mother chicken is called a hen and she lays eggs

The eggs we eat do not contain baby chicks

HOW DO YOU LIKE YOUR EGGS?

True Or False?

- | | | |
|---|-------------------------------------|--------------------------------------|
| 1. Eggs stay fresher and last longer kept in the fridge | <input type="button" value="true"/> | <input type="button" value="false"/> |
| 2. Eggs contains lots of protein to build strong muscles | <input type="button" value="true"/> | <input type="button" value="false"/> |
| 3. The white part of an egg is called the albumen | <input type="button" value="true"/> | <input type="button" value="false"/> |
| 4. Hens lay 10 eggs a day | <input type="button" value="true"/> | <input type="button" value="false"/> |
| 5. Only eggs fertilised by a rooster can grow a chick | <input type="button" value="true"/> | <input type="button" value="false"/> |
| 6. Eggs are the main ingredient in an omelette | <input type="button" value="true"/> | <input type="button" value="false"/> |
| 7. Eggs contain four different vitamins and minerals | <input type="button" value="true"/> | <input type="button" value="false"/> |
| 8. The yellow part of an egg is called the yolk | <input type="button" value="true"/> | <input type="button" value="false"/> |
| 9. Eggs have little air pockets inside to help protect them from breaking | <input type="button" value="true"/> | <input type="button" value="false"/> |

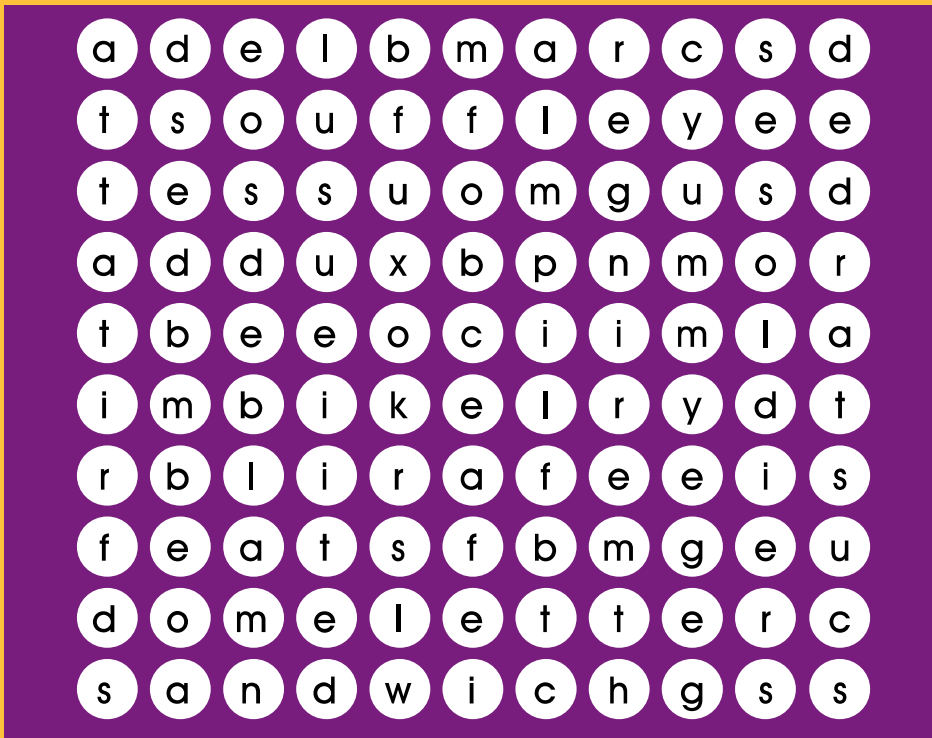


Word Search



Look for all the different ways you can eat eggs by finding the words hidden below.

- | | | | |
|-----------------|------------------|-----------------|-----------------|
| mousse | scrambled | sandwich | custard |
| frittata | omelette | boiled | souffle |
| soldiers | baked | fried | meringue |



INTERESTING FACTS

Yolk colour depends on the diet of the hen. Farmers will sometimes add natural yellow-orange supplements such as marigold flower petals to the chicken's feed and this will make the yolk a more intense colour.

Artificial colour additives are not permitted.

DID YOU KNOW THAT CHICKEN EGGS CAN BE COLOURED WHITE OR BROWN?

You can tell the colour of the bird by the colour of the egg. White shelled eggs are produced by hens with white feathers and white ear lobes. Hens with red feathers and red ear lobes produce brown shelled eggs.

Australians prefer brown eggs and so most eggs you will find at the supermarket are usually brown.

The quality and nutrients of brown and white eggs are the same and both coloured eggs work equally well in cooking.

DID YOU KNOW?

- * A hen requires just over one day (24 to 26 hours) to produce an egg. Thirty minutes later, she starts all over again
- * A hen lays about 160 eggs each year
- * Eggs can be white or brown



APPLES

APPLE VARIETIES

Large or small, green or red, tart or sweet, there's a wide range of apples to choose from. All Aussie apples are great to eat just as they are, with many also suitable for baking, cooking, sauces and salads. Grab an Aussie apple today – the "one a day" superfood.



ROYAL GALA Medium in size with a sweet flavour, ideal for pies, sauces and salads.



JONAGOLD A large apple ideal for cooking, suitable for both hot and cold recipes.



GRANNY SMITH A hard apple with a crisp tart flavour perfect for baking, freezing, salads, sauces and pies.



JONATHAN It's small size makes it a great snack and a favourite with children.



FUJI This medium-sized apple is slightly sweeter than other varieties and is great in salads, pies, and sauces. Can be frozen.



JAZZ™ A crunchy, effervescent cross between Gala and Braeburn apples. Small to medium size, with a tangy, sweet flavour.



GOLDEN DELICIOUS Popular in tarts and pies, can also be caramelised for cakes and muffins.



BRAEBURN A unique combination of sweet and tart flavour, great in pies, salads and sauces. Medium to large in size.



SUNDOWNER™ Perfect for baking and a great eating apple.



RED DELICIOUS A medium to large apple with a medium sweetness and crisp white, juicy flesh. Great in salads.



PINK LADY™ Large with a firm, sweet, crisp, juicy flesh. Excellent in salads, sauces and pies.



aussie apples
oneadaysuperfood.com.au

GROWING Apples

WHAT A LOVELY
BIG APPLE TO
COLOUR IN



In spring, the trees are covered with pretty white blossom from which apples grow once the flowers have been pollinated by insects

An apple tree will start to bear fruit at about 3 years of age, depending on the variety

The colour of the fruit, ease of picking and firmness tells you when an apple is ready to be harvested

Currently, apples for the fresh market are picked by hand as mechanical harvesters can damage the fruit and the trees

DID YOU KNOW?

- * You can keep your apples crisp by storing them in the fridge
- * The Aussie apple-picking season runs from February to May
- * An apple tree can produce fruit for up to 100 years



Apple & Pear Australia

www.aussieapples.com.au

Don't forget your stamp!

Visit us at
Map Ref. E-20

GRAINS

ABOUT **Wheat**

Wheat is a cereal plant that produces grain. It is an annual plant, which means it completes its life cycle within a year.

Wheat was first brought to Australia with the First Fleet in 1788 and was planted in what is now the Botanic Gardens in Sydney. There are now more than 25,000 wheat farmers in Australia.

In Australia, wheat seeds are usually planted between March and June, managed for pests and diseases and fertilised throughout the year, then harvested in November and December.

Wheat grain can be ground into flour and used to make many nutritious foods.

ABOUT **Oats**

Oats have been used as livestock and human foods since ancient times.

Oats are a cereal grain grown for its seed. While oats are suitable for human consumption, one of the most common uses is as livestock feed. Oats are a large part of the daily diet of horses and are also regularly fed to cattle.

Oats are used in many foods; they can be rolled or crushed into oatmeal or ground into oat flour. Oatmeal is used for porridge.

Oats are a favourite in breakfast cereals, including muesli, because they are high in nutrition.

Oats are a main ingredient in ANZAC biscuits!

BE SURE TO VISIT THE
GRAINS DISPLAY IN THE FOOD FARM
TO SEE HOW WHEAT IS MADE
INTO FOOD



ABOUT **Barley**

Barley is also an ancient grain and one of the first to be cultivated by man.

The ancient Gladiators relied on barley for its nutritional benefits and strength building properties.

Barley is a member of the grass family, it produces a highly nutritious grain that is high in fibre and low in fat.

Barley can grow in harsh conditions and poor soils where other grains don't produce well.

Barley is often used in soups and stews and many lollies are made from Barley. Barley is also a major food source for livestock.

DID YOU KNOW?

- * Humans have used cereal grains for food since prehistoric times
- * During the 1900's Australian farmers harvested their crops by hand using long curved knives called scythes
- * Australian farmers grow grain crops for use by Australians and many other people around the world



CATTLE / BEEF



BEEF CATTLE IN AUSTRALIA

The first cattle to arrive in Australia, two bulls and about six cows, came on the ships of the First Fleet in January 1788. Beef cattle are now very important to all Australians as a source of healthy, safe food for us to eat and a valuable export income.

Beef WORDS

- A mature male animal used for breeding
- A mature female also used for breeding
- A young animal less than one year old
- Describes the calf once it has left its mother
- A young female, before she has her first calf
- A young de-sexed male
- A group of cattle

Herd
Calf
Bull
Heifer
Cow
Weaner
Steer

BREEDS OF CATTLE

In Australia there are more than 40 different breeds (types) of cattle.

The breeds may be suited to a particular climate.

Tropical cattle breeds (such as the Brahman) cope with the hot, tropical conditions in Northern Australia and the temperate cattle breeds (such as Poll Herefords) prefer the cooler Southern Australian climate.

WHY DO WE EAT BEEF AND LAMB?

We need to eat a balanced diet of foods to get the essential nutrients required to keep our bodies strong, healthy and growing. Besides being tasty and satisfying, beef and lamb are valuable sources of nutrients including protein, iron, zinc, omega-3 and vitamin B12.



DID YOU KNOW?

- * There are nearly 27 million cattle in Australia
- * Australia produces over 2.2 million tonnes of beef each year
- * The value of Australia's beef industry is \$12.2 billion



Don't forget your stamp!

Visit us at
Map Ref. E-21

SHEEP / LAMB

THE HISTORY OF AUSTRALIAN SHEEP

Sheep arrived in Australia on the First Fleet in 1788. Governor Phillip had 29 sheep aboard which were bought from the Cape of Good Hope in South Africa. The colonists found farming sheep difficult. The conditions in Australia were different than in England. The coastal grasses around Sydney did not suit the sheep's diet and the weather was too hot.

Now there are 68 million sheep throughout Australia.

Sheep WORDS

- R** [] [] A male sheep
- [] **W** [] A female sheep
- [] [] **H** [] [] A desexed male sheep
- [] [] **R** [] A ram used to mate with the ewes
- [] [] [] **E** [] Lambs which are still feeding from their mother's milk
- W** [] [] [] [] Lambs removed from their mother's milk and fed on pastures

Weaner

Sucker Ewe Sire
Ram Wether



YOU CAN TELL HOW OLD A SHEEP IS BY
LOOKING AT ITS FRONT TEETH (INCISORS).

- Two teeth = one year old
- Four teeth = two years old
- Six teeth = three years old
- Eight teeth = four years old

LOOKING AFTER THE ENVIRONMENT

Cattle and sheep producers understand the importance of balancing plant, animal, insect and bird life with agriculture. A healthy ecosystem helps keep soils, grass and trees healthy and keeps weeds away.

WATER

Farm water comes from a number of different sources. These may be natural sources such as rivers and channels, or they may be constructed in the form of dams, ground tanks, wells or bores. In all seasons Australian producers monitor the amount of water they have, the amount that they need and the quality of that water.

DID YOU KNOW?

- * Australia produces around 435,400 tonnes of lamb and 258,500 tonnes of mutton each year
- * Australians consume 11.4kg of lamb and 2.7kg of mutton per person annually
- * The total value of Australia's sheepmeat industry is \$4 billion



To find out more about sheep production or take a virtual farm visit, go to www.mla.com.au/About-the-red-meat-industry

DAIRY



dairygood for teeth & bones

99% of calcium in our body is found in bones and teeth

The longest and heaviest bone in our body is the femur or thigh bone

Casein, found in cheese, forms a coating on the surface of the tooth, so it helps protect it against acids from foods

An adult human has 206 bones in his or her body

Bones form a frame for our body and give it shape. They help us to move and protect organs and keep them in place



dairygood for farming

How does a cow turn grass into milk?



Cows have a most unusual system for turning grass into milk. They have not just one, but four stomachs – each of which performs a special function.



1

The Rumen
When cows graze on grass they swallow it half chewed and mix it with water in their first stomach called the rumen. It is here that the digestion process starts.



2

The Reticulum
In the Reticulum the grass is formed into small wads called 'cuds'. Each cud is then returned to the mouth where the cow chews it 40 to 60 times for about one minute.



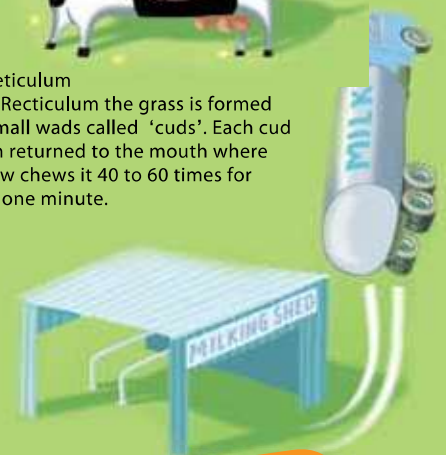
3

The Omasum
The chewed cud is swallowed into the third stomach, the Omasum, where it is pressed to reduce water and broken down further



4

The Abomasum
The grass then passes to the fourth stomach, called the Abomasum where it is digested. Finally it passes through the intestines where the cow takes out everything she needs to keep her healthy and strong and make milk.



Each year in Australia refrigerated tankers carry nine billion litres of milk from farms to factories

HEY KIDS

For more dairy fun activities check out Dairy Australia's website for schools
www.dairy.edu.au/discoverdairy



dairygood for sports

If you play sport, you need to eat and drink foods that give you energy. Did you know that dairy contains nutrients that give you energy? For example:

Phosphorus works with B vitamins to help release energy in food. Riboflavin (a B vitamin) helps release energy from food

Carbohydrates provide energy for the body

Magnesium is essential to transfer energy around the body

Protein is essential for maintaining muscle

**JOIN US DAILY
 AT THE DAIRY FARMERS
 WORKING DAIRY TO SEE
 MODERN DAY MILKING TECHNIQUES
 IN ACTION**

Show times: 9:30am, 11:00am,
 12:30pm, 2:30pm, 4:00pm.

Find 20 dairy related words in the puzzle below. Words can be found horizontally and vertically, spelt forwards and backwards.

D	E	X	E	R	C	I	S	E	S	E	N	O	B	P
A	A	M	A	E	C	N	A	D	Z	O	A	R	A	H
A	A	I	C	A	A	N	L	G	A	A	A	L	Y	O
A	A	L	R	A	A	U	A	A	M	U	Y	A	O	S
W	O	K	E	Y	G	R	E	N	E	A	A	M	G	P
A	A	E	A	A	E	C	N	I	Z	N	A	A	U	H
E	S	E	E	H	C	A	A	A	I	A	H	C	R	O
M	A	G	N	E	S	I	U	M	A	A	A	A	T	R
A	A	A	A	A	O	P	A	A	K	A	A	T	A	U
H	W	U	B	A	A	T	A	A	A	E	A	P	A	S
T	A	M	P	A	I	A	A	C	T	A	A	K	O	
E	A	N	I	V	A	L	F	O	B	I	R	A	A	A
E	M	A	T	A	Q	U	W	A	L	K	A	O	A	A
T	A	A	A	E	L	C	S	U	M	A	A	A	P	A
P	R	O	T	E	I	N	C	V	H	Y	D	O	B	S

DID YOU KNOW?

* That weight-bearing exercise like walking, running and dancing are good for strong bones



Images and content supplied by Dairy Australia, for more information please go to
www.dairyaustralia.com.au

Visit us at
Map Ref. G-22



DAIRY FARMERS FARMYARD NURSERY

At the Dairy Farmers Farmyard Nursery you will get the chance to see, touch and hold some of nature's cuddliest creatures, including baby ducks, chicks, goats, puppies and lambs.

Animal Match

After visiting the Dairy Farmers Farmyard Nursery, can you match the baby animals to their parents?

Draw lines to keep the families together.

SHEEP	Piglets
GOATS	Lambs
COWS	Kittens
HENS/ROOSTERS	Puppies
DUCKS	Chicks
PONY	Kids
CATS	Calves
DOGS	Ducklings
PIGS	Foal



Colour the names of other animals you saw in the Dairy Farmers Farmyard Nursery



DID YOU KNOW?

- * Turkey eggs are tan with brown spots; they are a little bigger than chicken eggs
- * A young goose is called a gosling
- * Goat's milk is easily digested and has greater protein and fat content than cow's milk
- * A young deer is called a fawn



Don't forget your stamp!

Visit us at
Map Ref. H-20

CATTLE SHED TOURS

Join the Cattle Shed Tours in the Downes Pavilion to find the answers to the quiz below!

Tours start at 10:00am, 11:30am, 1:00pm and 2.30pm every day of the Show

ABOUT CATTLE QUIZ

Cattle farmers take pride in caring for their cattle: their cattle's well-being is a top priority and farmers work hard every day to provide good conditions and a balanced diet for their herd.

Farmers often identify their cattle by an e _ _ _ _ . Each tag has an individual sequence of numbers and/or letters that, when attached to the cow's ear, help the farmer to i _ _ _ _ _ y each cow from the others. This tag also records important information about the cow, such as when the animal last had its vaccination.

Show cattle are fed a ration of hay, chaff, and silage and g _ _ _ _ s each day but many cattle in Australia are fed on grass alone which can also provide a well-balanced diet.

Beef cattle convert the food they eat into m _ _ _ , Dairy Cattle convert the food they eat into m _ _ k. Dual-Purpose cattle convert the food they eat into both _ _ _ _ and _ _ _ _

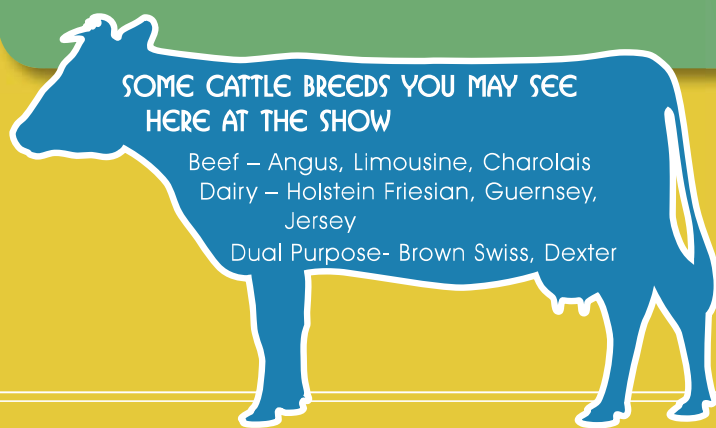
Cattle drink the equivalent to an entire b _ _ _ t _ _ of water per day! Farmers ensure their cattle have access to water at all times.

Dairy cows give us milk for d _ _ _ _ products, but need to have had a c _ _ _ in order to produce milk. Dairy cows usually have one calf every year.

Most dairy cattle are milked 2 – 3 times per d _ _ . Dairy cows at the Sydney Royal Easter Show are milked at the Dairy Farmers Working Dairy.

Beef cows have a smaller udder than dairy cows as they put more effort in producing good quality m _ _ t for us to eat.

Australia exports \$45 b _ _ _ _ _ worth of meat every year to other countries.



SOME CATTLE BREEDS YOU MAY SEE HERE AT THE SHOW

Beef – Angus, Limousine, Charolais
Dairy – Holstein Friesian, Guernsey, Jersey

Dual Purpose- Brown Swiss, Dexter

DID YOU KNOW?

- * On average, a dairy cow will produce 5,750L each year. That's 24,261 glasses of milk from just one cow
- * When empty, an udder can weigh around 20kg
- * On average Australians eat 32.5kg of beef per person each year. That's 286 hamburgers a year



Don't forget your stamp!

Visit us at
Map Ref. L-8

LITTLE DIGGERS

Come along to Little Diggers in The Great Aussie Backyard and plant your own bean seed, take it home, and watch it grow!

Beans

Beans are some of the easiest veggies to grow, which makes them ideal for beginners and children.

Best of all, beans get the perfect start if they're grown from a seed.

Growing beans this way can teach us about sowing, germination and how seeds play a vital role as the starting blocks for our food.

Like all veggies, beans need a sunny spot.

Beans also need good drainage, as bean seeds can rot away in the ground if they're too cold or wet.

Remember to follow the instructions to keep your beans healthy.

HOW TO CARE FOR YOUR BEANS

Beans are very easy to grow! Place your pot in a sunny area of the backyard, sheltered from the wind.

Once your bean begins to grow, remove the dead leaves so the new ones can grow stronger.

Remember to give your beans a little drink every few days to help them stay healthy.

The beans grow up to 15-20cm long and take around 8 weeks to grow.

Pick your pods regularly, this will encourage fresh pods to grow.



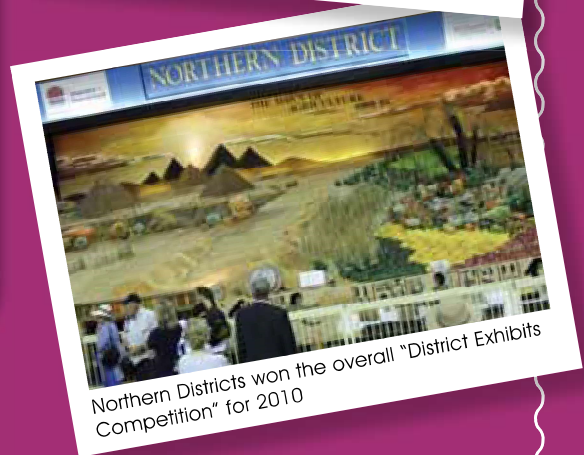
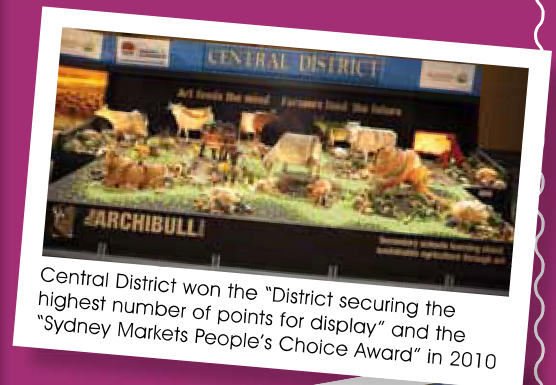
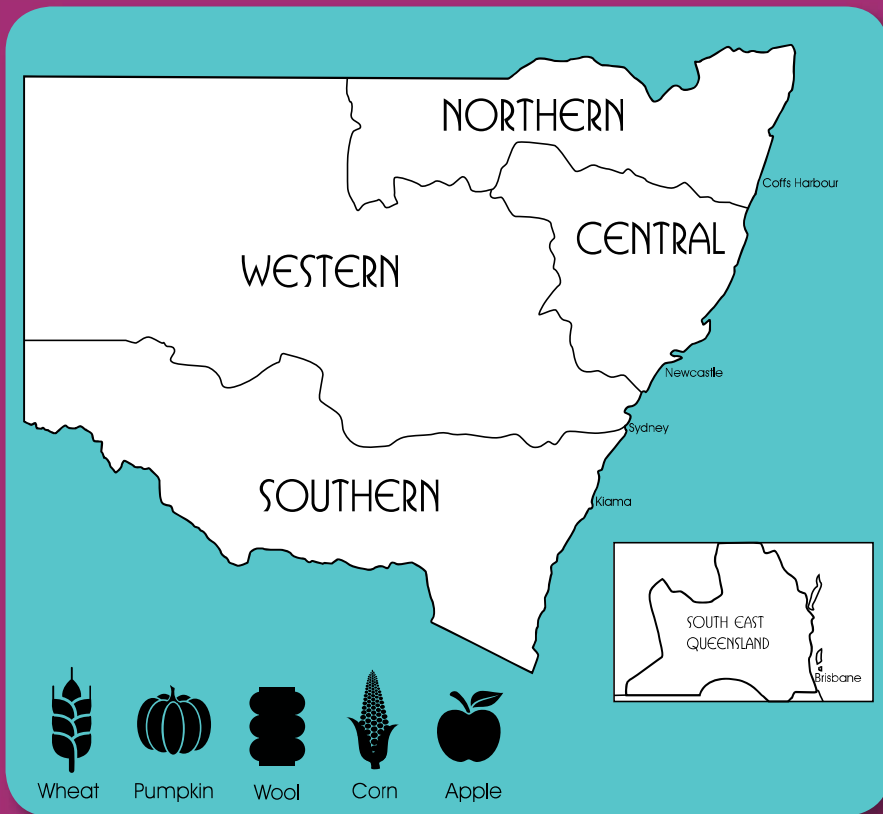
DID YOU KNOW?

- * Beans are great for freezing to enjoy at a later date and are rich in protein and vitamin A and C
- * Beans are sweetest when they are young
- * There are many different types of beans, all of them produce long, narrow pods that hold kidney-shaped seeds



DISTRICT EXHIBITS

The District Exhibits have become an iconic feature of the Sydney Royal Easter Show and today's competitors are part of a tradition stretching back more than 100 years.



ABOUT THE District Exhibits

Two weeks before the Sydney Royal Easter Show begins, huge truckloads of wheat, wool, fruit and vegetables roll into Sydney from all over NSW and S.E. Queensland.

The costs of creating the displays are high and rely on the enthusiasm and dedication of an army of volunteers.

Over the years the displays have reflected production and consumption trends as well as climatic conditions and industry movements.

Judging of the modern competition takes place before the Show over a five day period. Over 50 judges award points based on produce quality and design of the displays.

DID YOU KNOW?

- * The first District Exhibits Competition was held in 1876
- * A people's choice award is presented each year
- * Hundreds of volunteers each year build the District Exhibits



Visit us at
Map Ref. M-7

NSW FOOD AUTHORITY

MAKE YOUR HANDS Squeaky Clean



1 Wash your hands with warm soapy water



2 Rub your hands together and scrub all surfaces



3 Wash for 15-20 seconds



4 Rinse your hands well



5 Dry with a clean towel

KEEP YOUR HANDS Squeaky Clean



NSW Food Authority
safer food, clearer choices

WASH AND DRY YOUR HANDS...



Before eating or cooking



After using the toilet



After touching pets



After sneezing & coughing



After handling rubbish

WATCH OUT FOR THOSE TRICKY AREAS

- Areas often missed
- Areas sometimes missed
- Areas not missed



FREE CHOPPING BOARDS

Grab one from the NSW Food Authority in the Woolworths Fresh Food Dome.

Play with our touchpads at our Big Food Show

**SQUEAKY
THE PLATYPUS SAYS
"WASHING AND DRYING
YOUR HANDS STOPS GERMS
SPREADING"**

DID YOU KNOW?

- * Bacteria can live up to 3 hours on your hands and spread to things we touch
- * The number of germs on fingertips doubles after using the toilet
- * 1000 times as many bacteria spread from wet hands than from dry hands



PRIMARY INDUSTRIES

The NSW Government manages our state's primary industries helping farmers, foresters, fishermen and miners to provide you with products like food, clothes, electricity and houses.



DO YOU KNOW WHAT PRIMARY INDUSTRIES ARE?

Agriculture



Forestry



Fisheries



Minerals

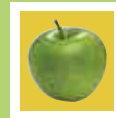


MY DAY WITH PRIMARY INDUSTRIES

How many primary industry products did you use today? There's a lot!

Draw a line from the objects pictured below to the primary industry they came from.

AGRICULTURE FORESTRY FISHERIES MINERALS



To find out more visit www.dpi.nsw.gov.au and for school resources visit www.landlearnnsw.org.au

DID YOU KNOW?

Without even knowing it, we all come into contact with the products of primary industries every single day. From the food you eat for breakfast, to the bus you take to school, each and every part of your day involves things made from the products of primary industries.



Visit our stand in the Dome. You'll discover exciting technology, gadgets and people that are transforming NSW industries. Do forest managers have laser vision? Can a steak be tracked from paddock to plate? Find out these answers and more!



SOLUTIONS

Sheep Shearing – page 1

Multiple Choice

Wool is **a**: **b**. natural fibre.

Sheep are: **c**. herbivores.

Sheep: **c**. were introduced to Australia.

The name for the total population of sheep on a farm is: **a**. flock.

Sheep that grow the best quality wool are called: **a**. Merinos.

Alpacas – page 2

Word Match

CRIA	Male or sire
DURABLE	Castrated male
HUACAYA	Female
HEMBRA	Newborn or young
MACHO	A type of alpaca with sheep-like fleece
WEATHER	A type of alpaca with curly fleece
CAMELID	Alpacas are a part of the camelid family
FEET	Alpacas originated from South America
SURI	Alpacas have soft padded feet
SOUTH AMERICA	Alpaca fleece is durable

Poultry – page 4

Find a word

M	S	D	U	C	K	A	M	E	A	T
A	L	H	W	C	E	N	S	W	C	H
T	L	C	O	C	K	E	R	A	L	A
N	E	C	E	M	E	K	L	T	A	T
A	H	L	G	G	N	C	L	E	E	C
B	S	I	L	E	I	M	R	S	H	
I	C	O	S	U	A	H	V	F	L	L
R	I	G	M	U	P	C	C	O	I	C
D	G	M	Q	S	G	N	I	W	R	E
E	C	S	E	E	A	A	E	L	I	E
C	U	N	O	N	B	C	A	H	N	M

Pigs – page 5

Crossword

	1	B	R	I	S	T	L	E	S		3
		E		O						M	
4	B	A	R	R	O	W			E		
		K						5	G	I	L
		S		6	B					L	
		H		A				7	P		
		I		C					I		
8	F	A	R	R	O	W	I	N	G		9
		E		N					L	O	
									E	A	
								10	L	I	T
									T	E	R

Eggs – page 6

True or False

- Eggs stay fresher and last longer kept in the fridge true false
- Eggs contains lots of protein to build strong muscles true false
- The white part of an egg is called the albumen true false
- Hens lay 10 eggs a day true false
- Only eggs fertilised by a rooster can grow a chick true false
- Eggs are the main ingredient in an omelette true false
- Eggs contain four different vitamins and minerals true false
- The yellow part of an egg is called the yolk true false
- Eggs have little air pockets inside to help protect them from breaking true false

Eggs – page 7

Word Search

a	d	e	l	b	m	a	r	c	s	d
t	s	o	u	f	f	l	e	y	e	e
f	e	s	s	u	o	m	g	u	s	d
a	d	d	u	x	b	p	n	m	o	r
t	b	e	e	o	c	i	i	m	l	a
i	m	b	i	k	e	l	r	y	d	t
r	b	l	i	r	a	f	e	e	i	s
f	e	a	t	s	f	b	m	g	e	u
d	o	m	e	l	e	t	t	e	r	c
s	a	n	d	w	i	c	h	g	s	s

Beef – page 10

Beef Words

B	U	L	L		
C	O	W			
C	A	L	F		
W	E	A	N	E	R
H	E	I	F	E	R
S	T	E	E	R	
H	E	R	D		

Sheep – page 11

Sheep Words

R	A	M			
E	W	E			
W	E	T	H	E	R
S	I	R	E		
S	U	C	K	E	R
W	E	A	N	E	R

Dairy – page 13

Word Search

The 20 words in the puzzle are:
dairy, exercise, bones, milk, cow, phosphorus, magnesium, vitamin, riboflavin, protein, sport, body, muscle, yoghurt, zinc, teeth, walk, dance, run, cheese.

Dairy Farmers Farmyard Nursery – page 14

Animal Match

SHEEP	Piglets
GOATS	Lambs
COWS	Kittens
HENS/ROOSTERS	Puppies
DUCKS	Chicks
PONY	Kids
CATS	Calves
DOGS	Ducklings
PIGS	Foal

Cattle Shed Tours – page 15

About Cattle Quiz

The missing words are:
Ear tag, identify, grains, meat, milk, meat and milk, bath tub, dairy, calf, day, meat, billion

District Exhibits – page 17

Map

Answers vary

Primary Industries – page 19

My day with Primary Industries

Agriculture
Glass of Milk, Apple
Forestry
Book, Toilet Paper
Fisheries
Prawns
Minerals
Toothpaste, TV