

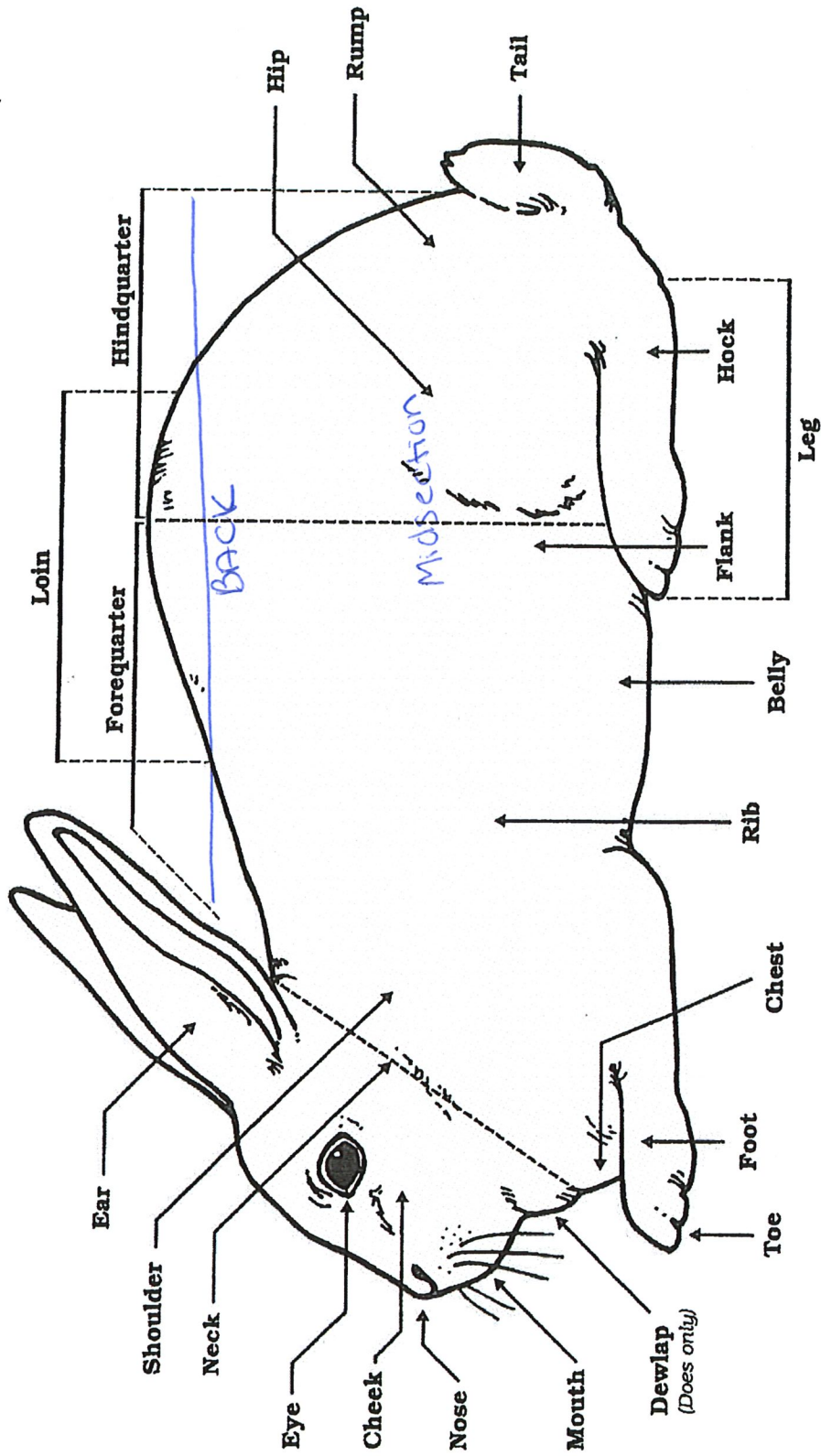
Possible Feed Label Questions for:

ALL AGES

Be able to locate information **ON YOUR FEED LABEL.**

1. What is the percent crude protein?
2. What is the crude fat content?
3. Can this feed be given to any other animal? Why or not?
4. Name two ingredients in the feed.
5. What is the withdrawal time of the feed if there is one?
6. What are the feed directions?
7. What is the crude fiber content?
8. Is there a limitation on how long you can feed this product to your animal?
9. Is this a supplement or a complete feed?
10. What is the active drug ingredient if there is one?
11. What is the Main ingredient in the feed?

Parts of a Rabbit



Exploratory Learning: Educational Program

This component adapted from materials found in *Raising Rabbits!*
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Market Breeds



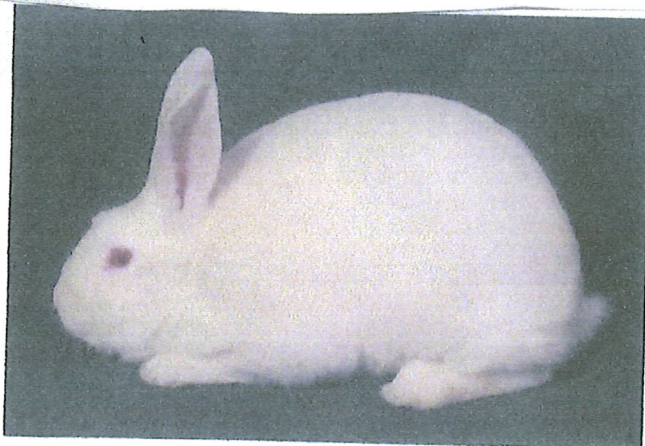
Californian
6 class

Mature Weight: Bucks—8 to 10 lbs.; Does—8 1/2 to 10 1/2 lbs.



Champagne d'Argent
6 class

Mature Weight: Bucks—9 to 11 lbs.; Does—9 1/2 to 12 lbs.



New Zealand
6 class

Varieties: black, red, white

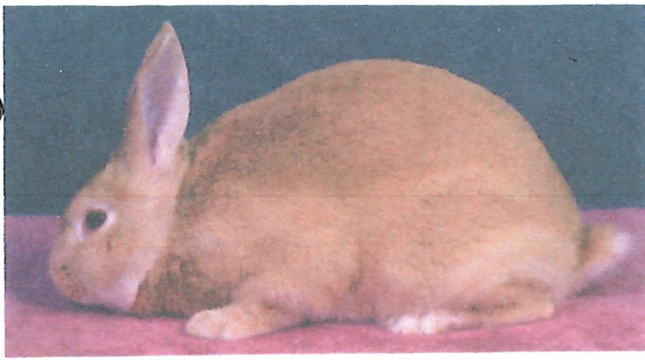
Mature Weight: Bucks—9 to 11 lbs.; Does—10 to 12 lbs.

Californian: This large breed originated in the United States. It is bred for meat production, has good fur qualities, and is popular for show. The coat color is white, with ears, nose, feet, and tail (points) as near black as possible. Preferred point color is black. The fur is flyback. The head is well shaped and medium full, is carried erect on a short neck, and is set close to the body. The eyes are bold, bright, and pink. The ears are carried in an upright position, set well on the head and strong at the base. The body has a commercial type profile, and is medium length, plump, and firm. The legs are short and medium boned. The tail is straight and carried erect.

Champagne d'Argent: This large breed originated in France. The coat color is bluish white, with jet-black hairs dispersed evenly throughout the glossy coat, giving it a silver effect when viewed from a distance. The undercoat is dark slate blue. The nose and muzzle are slightly darker forming the characteristic butterfly. The eyes are brown. The head is set close to the body, medium full and well shaped. The ears are carried erect and well furred. The body is a commercial type profile, is medium length, has well-developed shoulder and hindquarters, with good depth throughout. Feet and legs are straight and medium-fine boned. Fur is flyback.

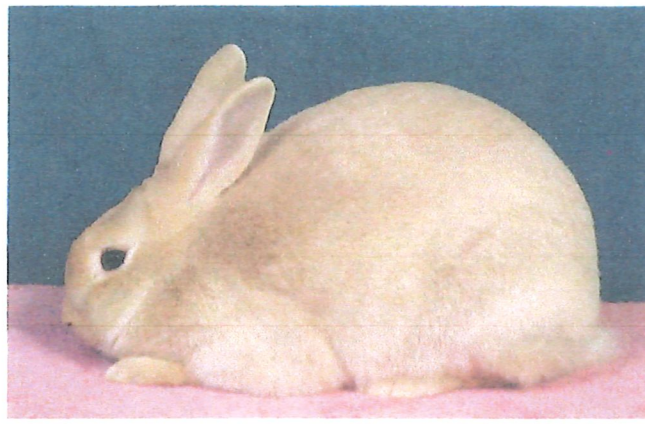
New Zealand: This large breed originated in the United States and exemplifies meat production qualities. The head is set close to the shoulders and is full. The eyes are pink, dark brown, or brown. The ears are set high on the head, carried erect, medium thick, and well rounded at the tip. The body has a commercial type profile, is medium length and well rounded. The legs are straight, medium length, and medium heavy. The fur is flyback.

Market Breeds



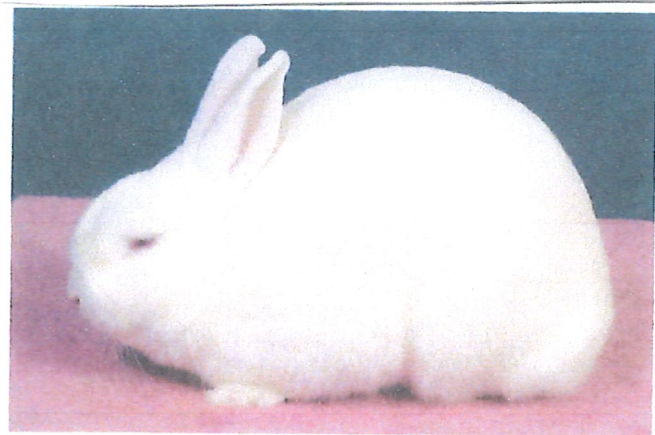
Palomino
6 class
Varieties: golden, lynx
Mature Weight: Bucks—not over 9 lbs.; Does—not over 9 1/2 lbs.

Palomino: This large breed has good meat and fur qualities. The head sets close to the shoulders, is medium length, and carried erect. The ears are carried straight and erect together, and are well furred. The body has a commercial type profile, and is medium in size and well rounded. The legs are straight, medium length, and medium boned. The fur is flyback.



Creme d'Argent
6 class
Mature Weight: Bucks—8 to 10 1/2 lbs.; Does—8 1/2 to 11 lbs.

Creme d'Argent: This medium breed originated in France and is the smallest of the d'Argent. It has good fur and meat qualities. The coat color is creamy white with an orange cast, with a butterfly on the nose and muzzle. The fur is flyback, resilient, and very dense. The head is set close to the body, is carried erect, and is medium in length. The eyes are bold and bright with an alert expression. The ears have a rounded tip and are set with a strong base. The body has a commercial type profile, is medium in length, and has well-developed shoulders and hindquarters. The feet and legs are strong, straight, and medium boned.



Florida White
4 class
Mature Weight: Bucks and Does—4 to 6 lbs.

Florida White: This small breed has good fur and meat qualities. Its coat color is pure white. The head is round and full with a short neck. The ears are carried erect, stocky, and well furred. The eyes are pink. The body has a compact type profile, is rather short and close coupled. The fur is flyback.

Front Legs



Loin

Whole Sale
Cuts of the
Rabbit

Hind Legs

Classes of Meat Rabbits

*Match the correct weight and age level with the class (8-11; 12-14; 15-18 year olds)

Class	Weight	Age
Fryers	3 – 5	Not over 10 weeks
Roasters	>5-8	Less than 6 months
Stewers	Over 8	6 months and over

By-Products of Rabbits

***Market Rabbit Project Members (8-11; 12-14; 15-18 year olds)**

***Furs & Wool**

***Manure**

***Vermicomposts**

***Crafts**

***Research, Teaching & Testing**

Sanitation in Processing Market Rabbits

***8-11 year olds; 12-14 year olds; 15-18 year olds**

- 1. Prepare a processing area. Be sure that it is cleaned and sanitized.**

Equipment should include: Rubber or non-porous plastic gloves (to be worn at all times during the processing); sharp knives; tub; wall or fence that you can nail a board that hooks on it for hanging the rabbits you are processing.

- 2. Place a tub underneath the hooks to catch the entrails, fluids, and extremities that are removed or attach a large garbage bag to the hooks. The carcass hangs above the bag.**

- 3. Put two large buckets on the table, both filled with clean, cool water. The first bucket is for washing blood from your gloves and knives, while the second bucket is for washing and cooling the dressed rabbit/s.**

- 4. As you proceed through the actual processing steps, you will rinse the carcass several times to clean it.**

- 5. Refrigerate the carcass for 24 hours prior to cutting into usable cuts. This allows the fat to harden and cutting is much easier. Be sure to wrap the carcass during storage to prevent drying.**

- 6. After cutting the rabbit into the three cuts, wrap pieces in freezer bags and freeze if not using within a couple of days of harvest.**

- 7. Be sure to clean and sanitize your processing area and equipment thoroughly once you are finished. Store equipment in a safe place.**

Feed Tag Questions

*Looking at your feed label, you will be asked to answer 2-3 of the following questions:

1. What is the percent crude protein?
2. What is the crude fat content?
3. Can this feed be given to any other animal? Why not?
4. Name two ingredients in the feed.
5. What is the withdrawal time of the feed if there is one?
6. What are the feed directions?
7. What is the crude fiber content?
8. Is there a limitation on how long you can feed this product to your animal?
9. Is this a supplement or a complete feed?
10. What is the active drug ingredient if there is one?
11. What is the main ingredient in the feed?