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Where Does a Cheeseburger Come From?

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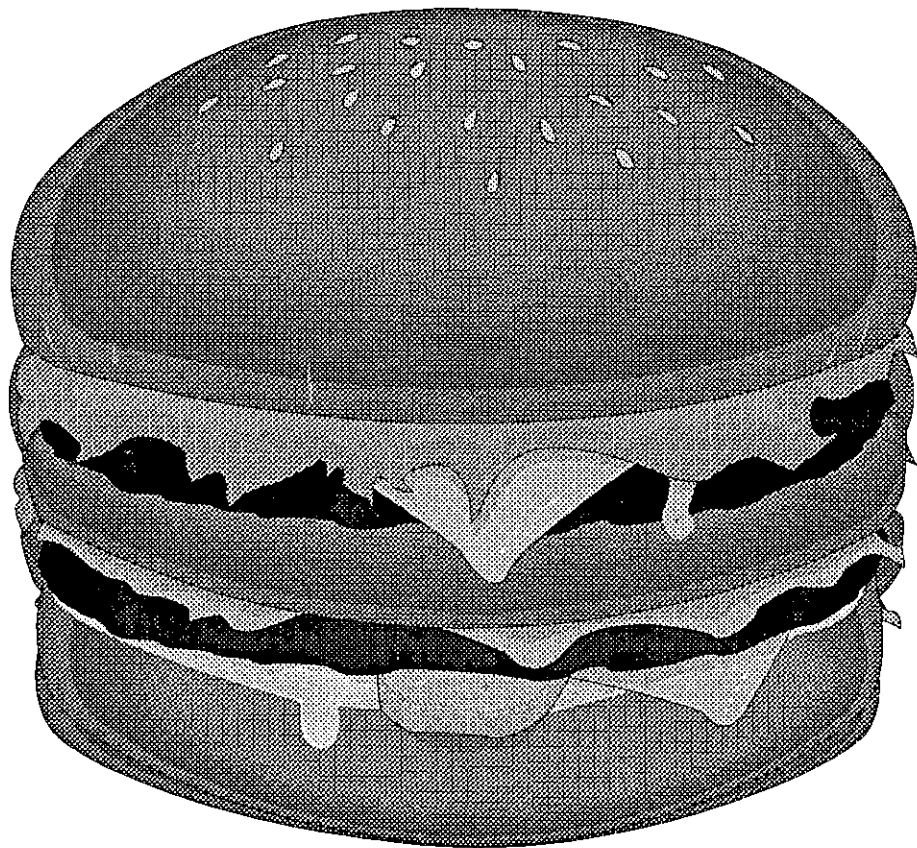
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WHERE DOES A CHEESEBURGER COME FROM?

UHON Project

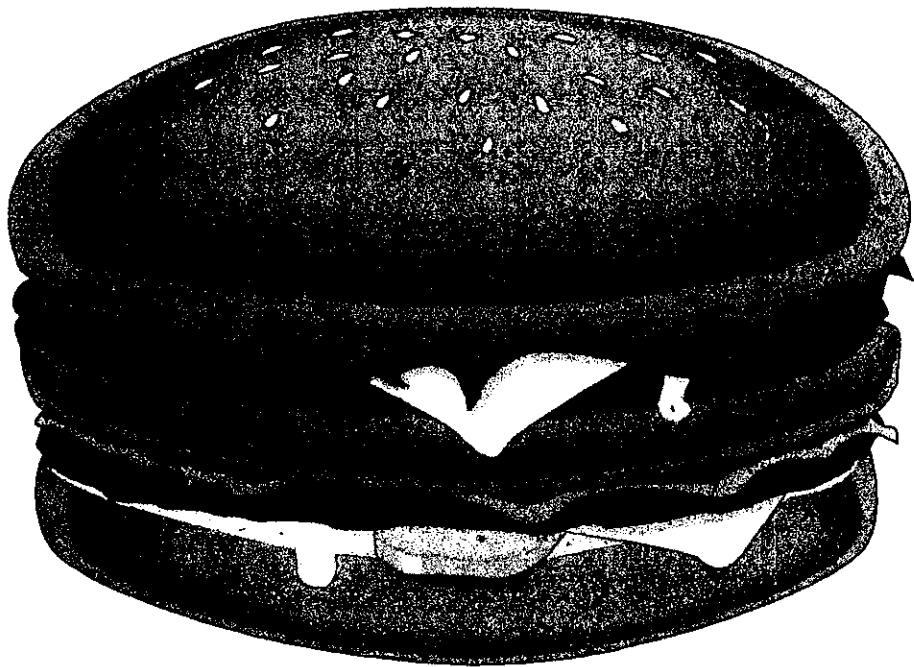
Michelle Swihart
Spring 1995



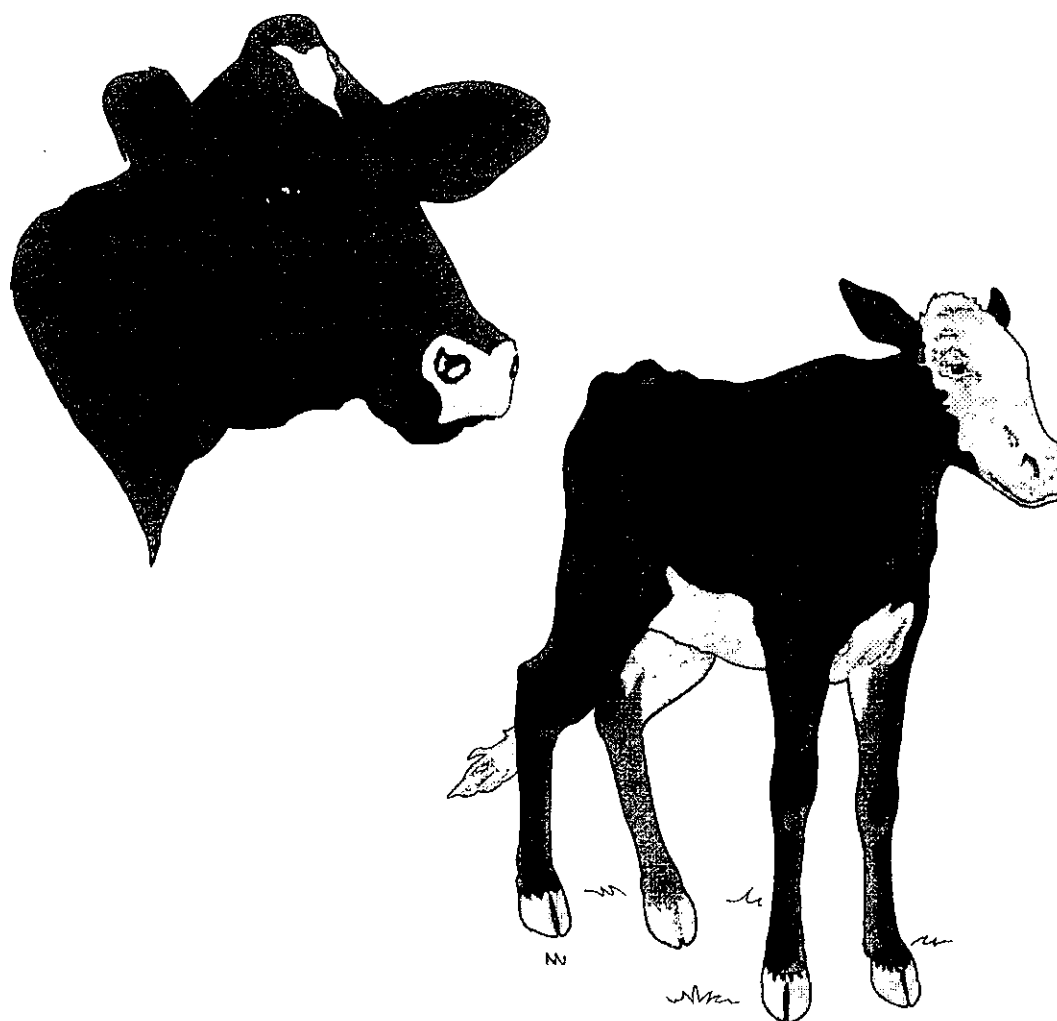
FOREWORD

The following is my University Honors Senior Project. The idea has changed and evolved much from my original thesis; however, I feel that my "storybook" about a cheeseburger will be beneficial to today's third and fourth grade children, who, for the majority, are far removed from farm life. I have tried to write this in a language understandable to this age group, yet also somewhat challenging for them. It is my intention that this information will be used by the Illinois Farm Bureau for their Ag In The Classroom program, where it can be used as the lesson for one class session.

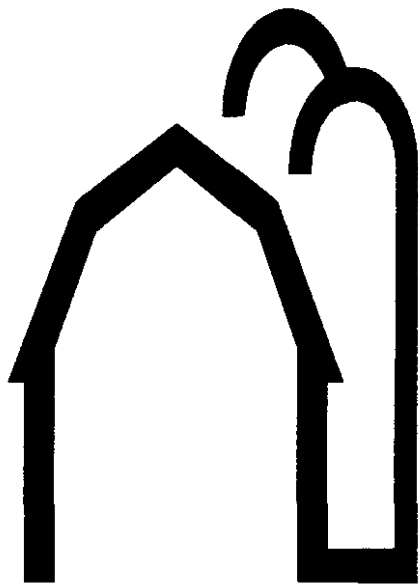
Have you ever wondered where a cheeseburger really comes from? Each part of the cheeseburger comes from a different source and follows an interesting path to your dinner table. Let's look at each part of your cheeseburger. We'll start with the hamburger.



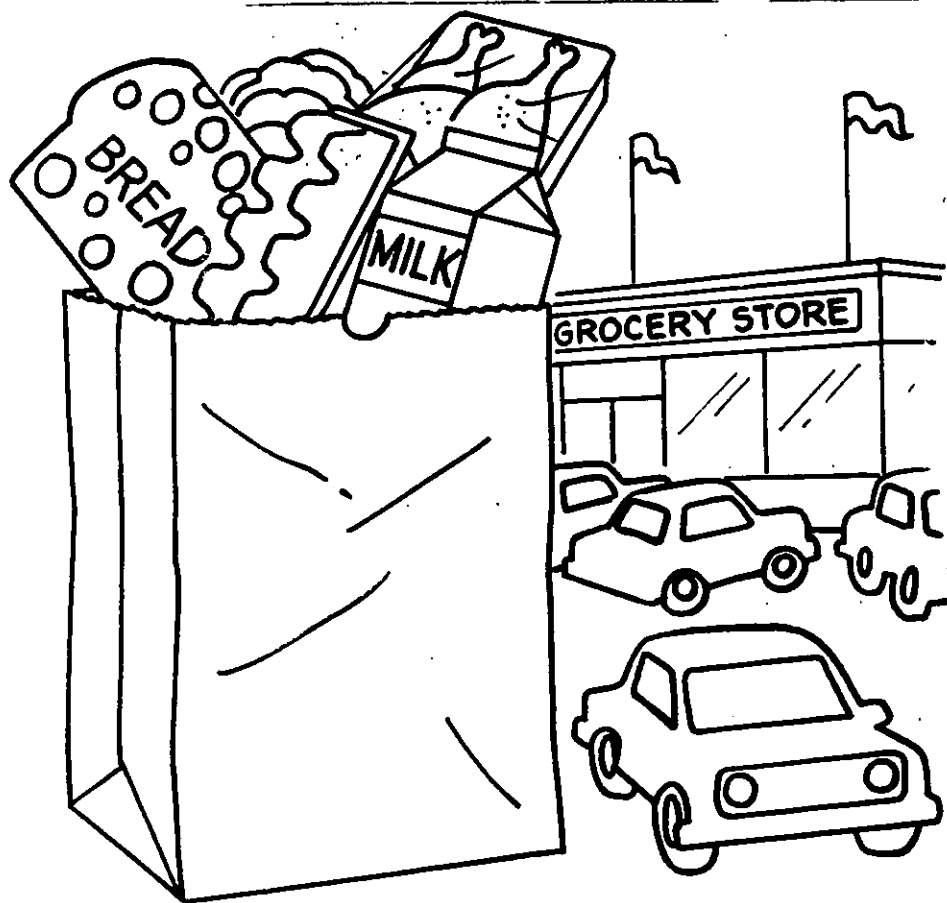
The hamburger comes from a beef cow. When there are several different kinds of one animal, we call it a breed. Did you know that there are several breeds of beef cows? A few of the breeds are Angus, Hereford, and Simmental.



Beef cattle are often fattened with grains after being raised in pastures. When the cattle weigh about 1,100 pounds each, they are shipped by the farmer to be sold at market.



The cows are then bought by a packing plant where they are cleaned and slaughtered. The meat is inspected, graded, cut, and sold to a wholesaler. The wholesaler cuts the meat into smaller servings and packages the meat for the retail store. The retail store is the place where you and your parents buy it.



One beef cow produces about 450 pounds of meat, like chuck roasts, ribs, hamburger, round steak, and T-bone steaks. Did you know that many other products also come from that same cow?

Choose three items from the list of products and draw them.

Medicines

Camera Film

Vitamins

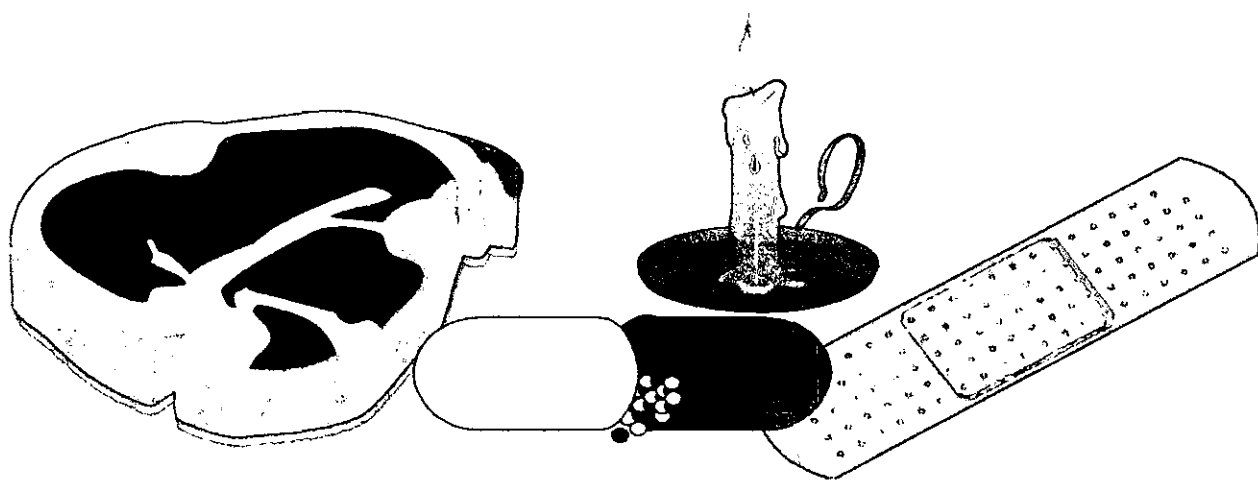
Hamburger

Steak

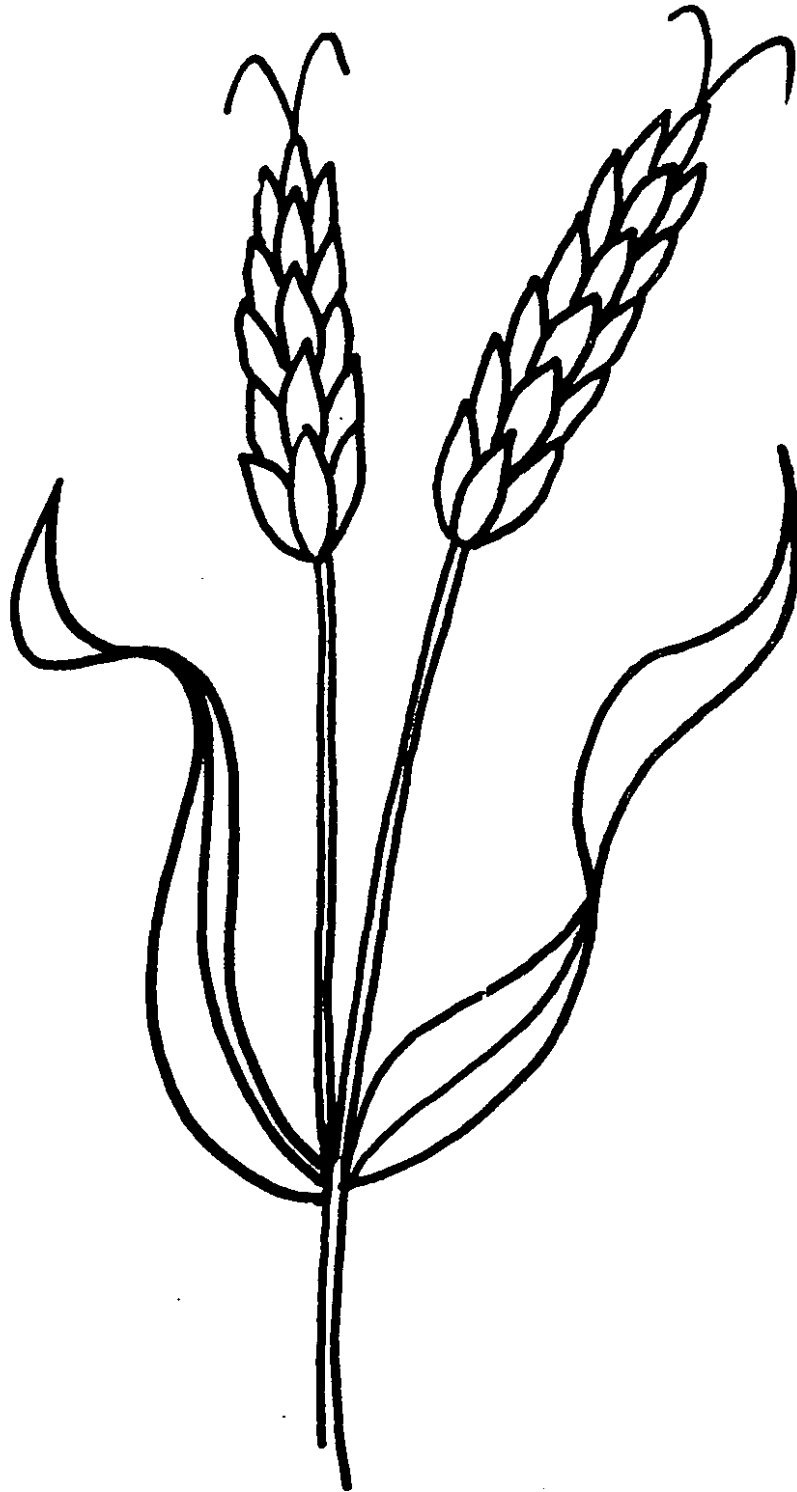
Shaving Cream Piano Keys

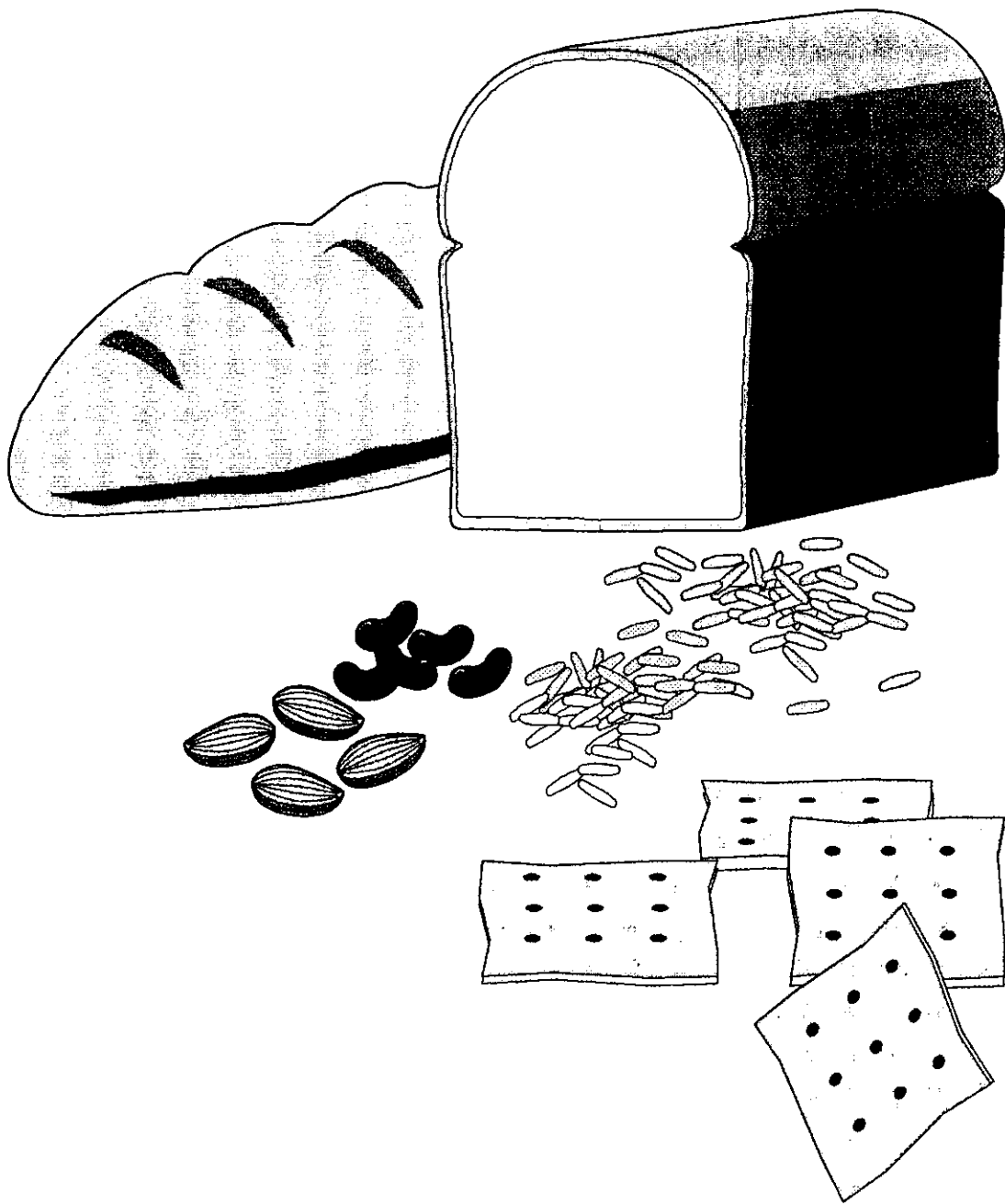
Leather Shoes

Crayons



Next, let's look at the bread that holds the hamburger.
Bread is made from wheat. One bushel of wheat
weighs about 60 pounds when the farmer harvests it
from his fields.

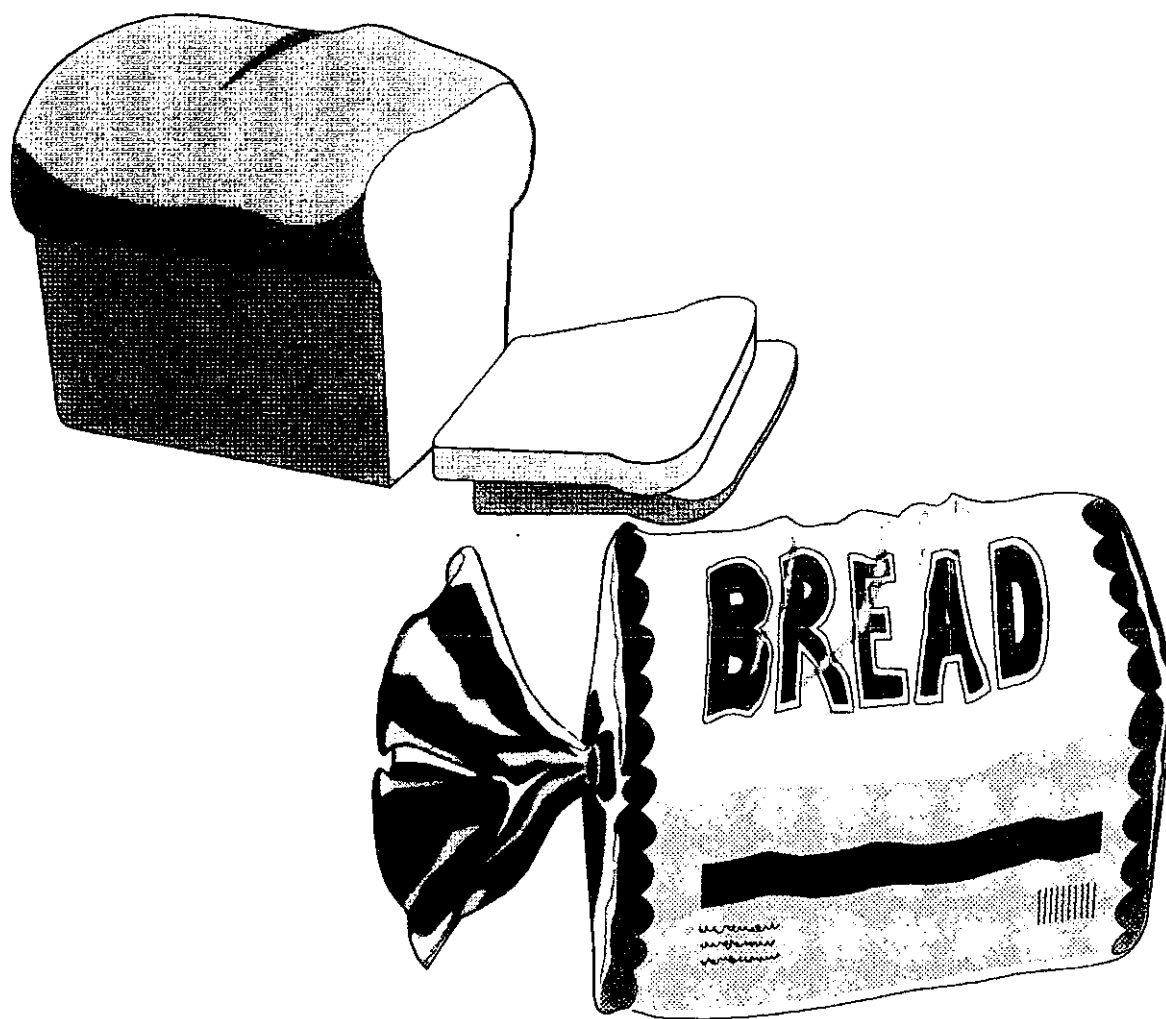




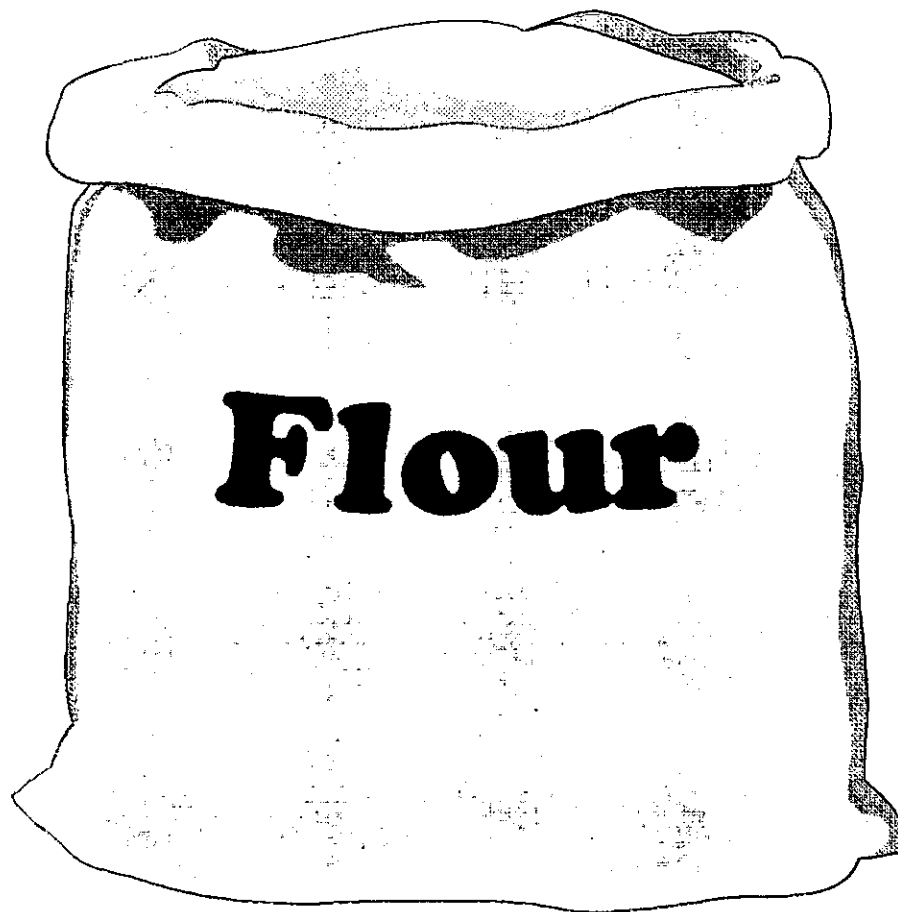
From that one bushel of wheat, flour mills grind about 42 pounds of flour. It then goes to the baker who can make 73 one-pound loaves of bread.

Let's do a little math. Bakers make 73 loaves of bread from one bushel of wheat. The average one-pound loaf of bread has 16 slices.

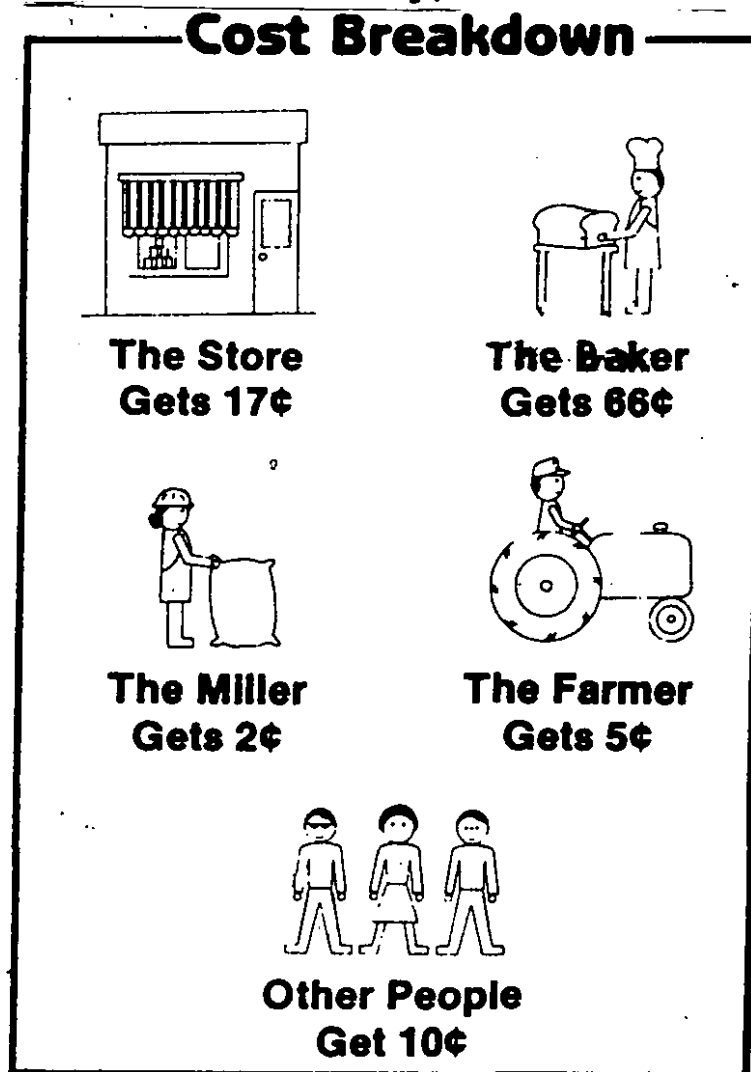
$$16 \text{ slices} \times 73 \text{ loaves} = 1,168 \text{ slices}$$



That many slices would make 584 sandwiches. If you ate a sandwich for breakfast, lunch, and dinner, it would take about 195 days to eat all of the bread made from one bushel of wheat!

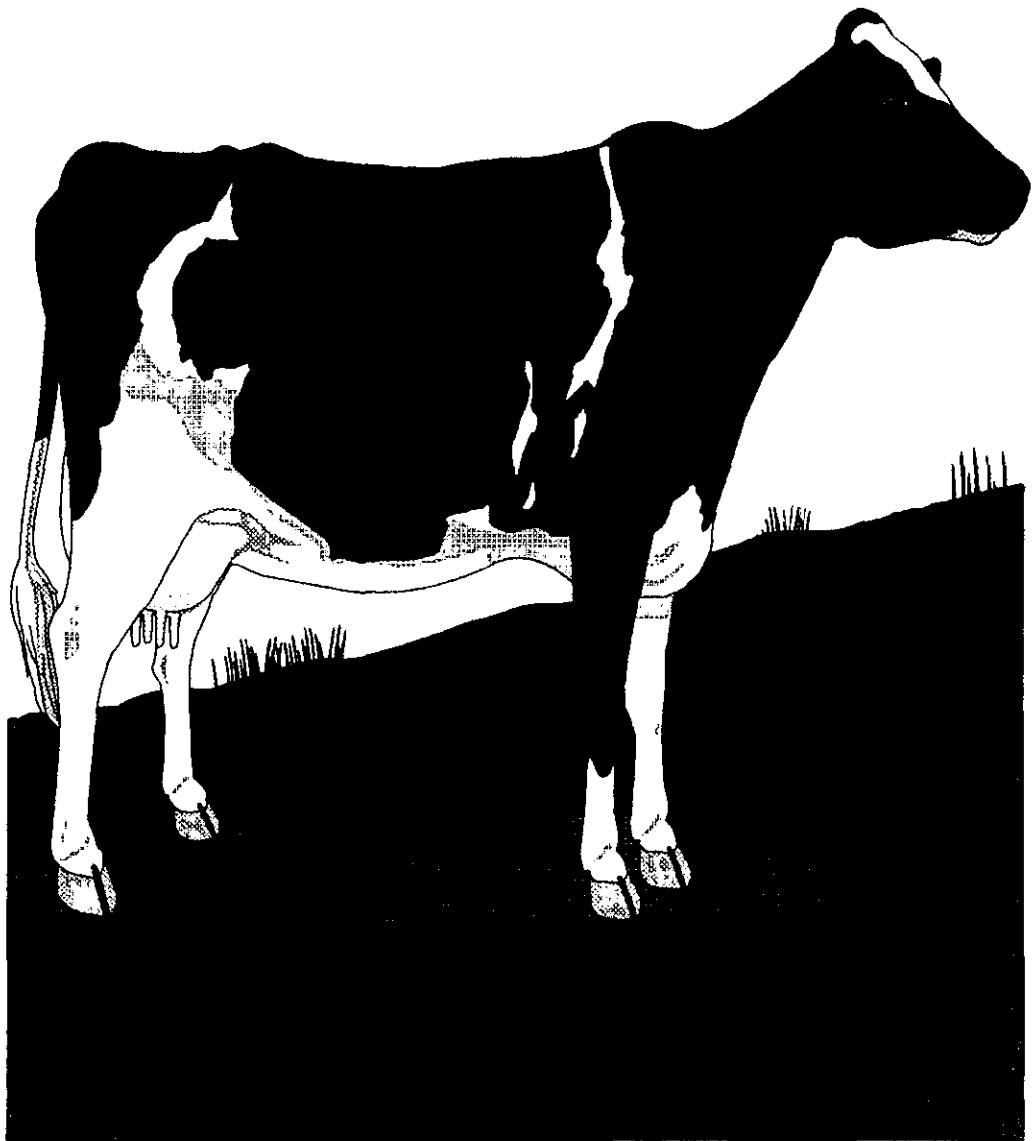


The price that you pay for bread at the store is not the amount of money the farmer gets. Did you ever wonder where the money goes when your family buys a loaf of bread? Well, today a one-pound loaf of white bread costs about \$1.00. But the farmer only receives about 5 cents of that \$1.00. The rest of the money, about 95 cents, goes to other people.



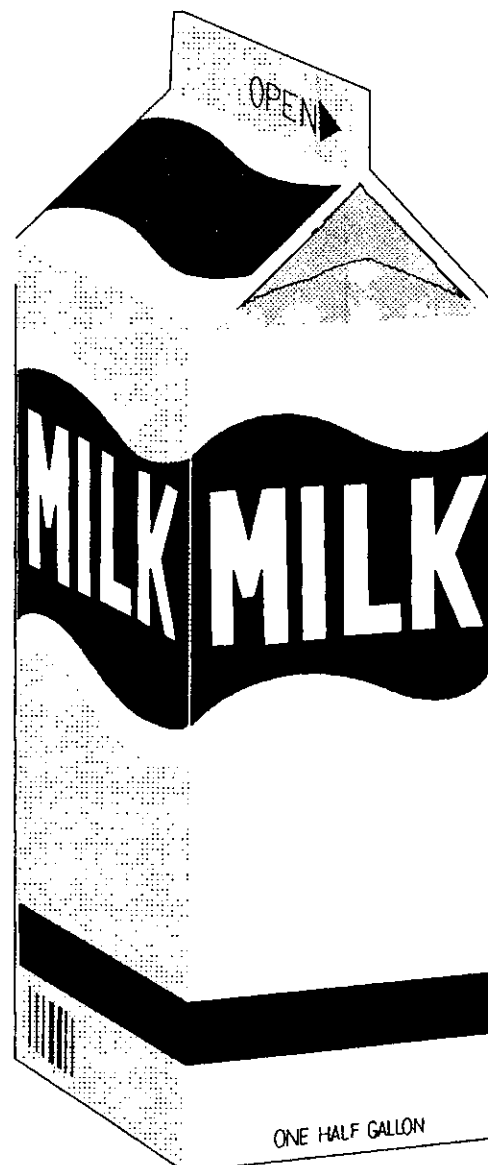
Look at the chart to see where the \$1.00 goes when your family buys a loaf of bread at the store.

Like hamburger, cheese also comes from cows, but a different kind of cow--Dairy cows. Dairy cows also have different breeds. A few breeds are Holstein, Jersey, and Guernsey. Dairy cows produce milk after they have their first baby, which is called a calf. They will give milk twice a day for about ten months (usually about sixty quarts a day).

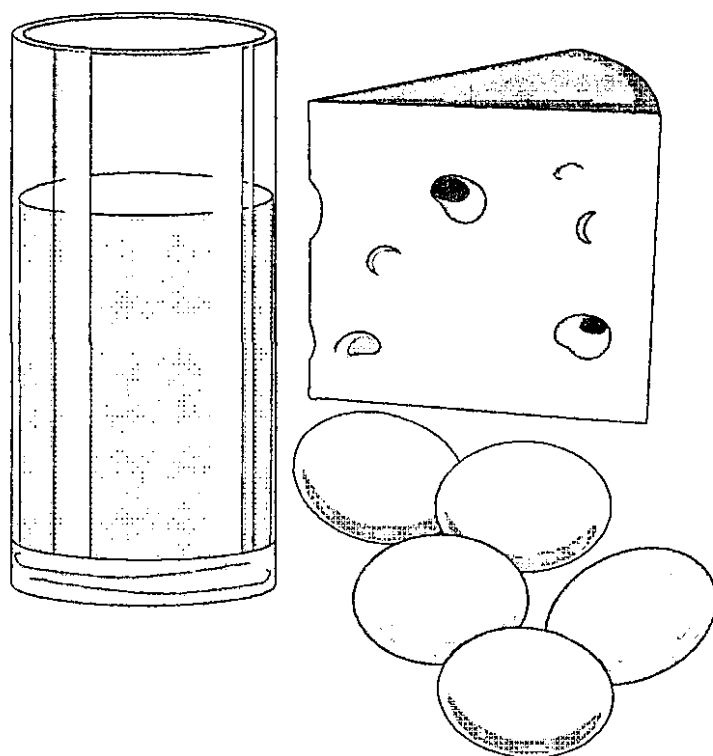


Dairy cows are milked on the farm where they live. The milk is then cooled, stored, and then pumped into a truck when the milk man comes to pick it up. The truck takes the milk to a dairy plant where it is heated to remove any bacteria. This process is called pasteurization. Pasteurized milk is then shipped to your grocery store. Cheese is one of the products made from milk. Today most cheese is made in huge vats, cut and then sent to your

packaged, and grocery store.



The milk from a dairy cow can also be used to make butter, yogurt, and ice cream. Some other products made from dairy cows are chewing gum, marshmallows, and some medicines.

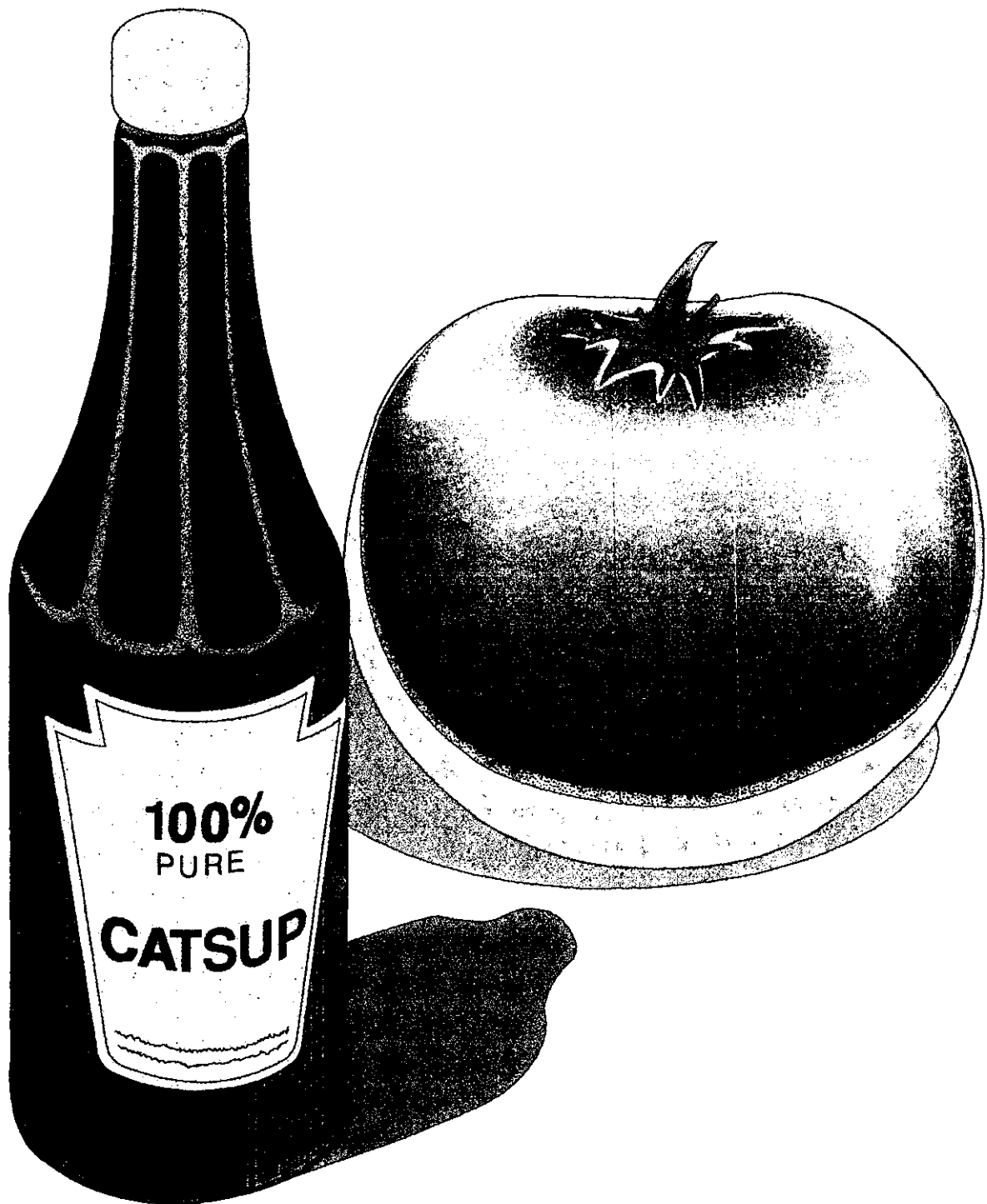


List the names of your favorite dairy products.

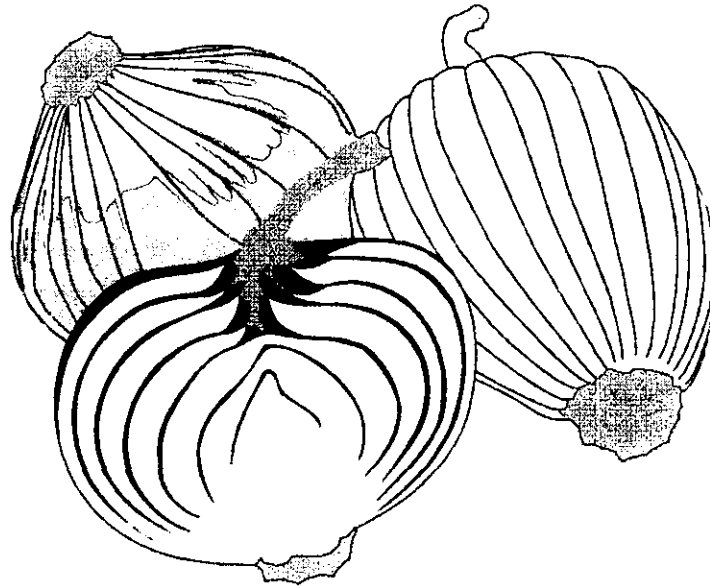
Some cheeseburgers also have lettuce, ketchup, or tomatoes on them. Over half of the lettuce grown in the United States is grown in California or Arizona. From these two states, the lettuce is sent in a refrigerated truck or railroad car to your grocery store.



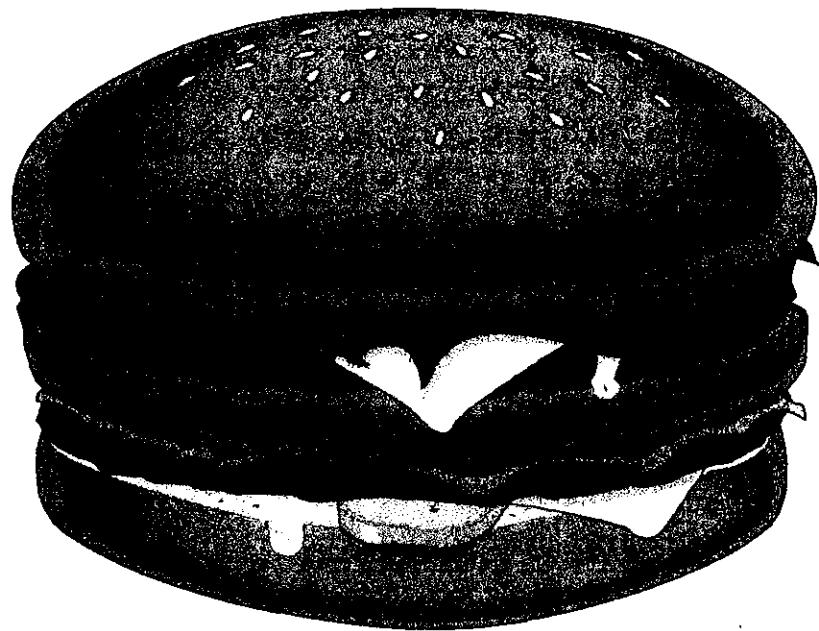
Tomatoes are raised in every state in the United States, except Alaska. Many tomatoes are processed to become the chief ingredient in ketchup.



Onions can be picked by hand or by machine. They are then cleaned and sent to the grocery store.



As you can see, the farmers produce all of the ingredients found in a cheeseburger. Farmers produce ingredients for a lot of other products too! Such as potato chips, french fries, milkshakes, spaghetti, and many more. The next time you eat a cheeseburger, or any kind of food, think of all the farm products that go into it and thank a farmer for growing them!



Resources Used

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Everything You Ever Wanted to Know about Wheat. Kansas Wheat Commission

Cows Make Milk for You and Me. American Dairy Association of Illinois

The Calcium Story. American Dairy Association of Illinois

When Is a Cow More Than a Cow. American National CattleWomen, Inc.

Dairy Foods Fun Book. Wisconsin Milk Marketing Board, Inc.

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Look What Grows on Illinois farms. Illinois Farm Bureau Women

Where the Grocery Dollar Goes. Illinois Farm Bureau

Animal Facts. Illinois Farm Bureau