

# IT'S FEBRUARY! It's time to build your muscles

with protein including lean, nutritious beef. Another part of the Great Plate of Texas!

#### FOOD: Beef

CATEGORY: Protein



<u>GROWING REGIONS</u>: Statewide <u>WHERE TO FIND IT</u>: In the butcher's case or refrigerated meat section of your grocery store.

### DISTINGUISHING CHARACTERISTICS:



Texas beef is a red meat that comes in various "cuts" including steaks and roasts, or ground into a moist form used to make hamburgers, tacos, meatloaf and more.

### WHAT TO KNOW:

Texas beef is an excellent source of protein, iron, zinc, and vitamins B6 and B12. The iron found in beef is in the form of heme-iron which is readily absorbed by your body when you eat it.

### DID YOU KNOW ?:

Texas is the No. 1 beef producer in the nation with approximately 11 million head of cattle! COMING IN

MARCH:

SCHOO!

A: A bull dozer!



## EXPLORER'S NOTEBOOK:

Beef is raised on ranches all over Texas. In fact, there are more cattle in Texas than there are people in most of the 50 states! Lean Texas beef is used in many popular dishes, and is an excellent source of several nutrients that are the essential ingredients for a strong, healthy body.

JOKE:

Q: What do you call

a sleeping bull?