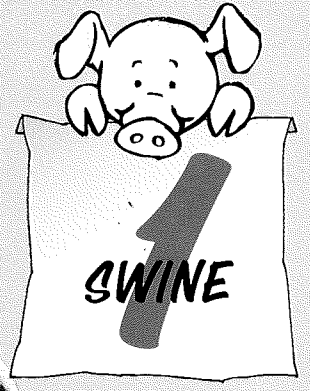


The Incredible Pig



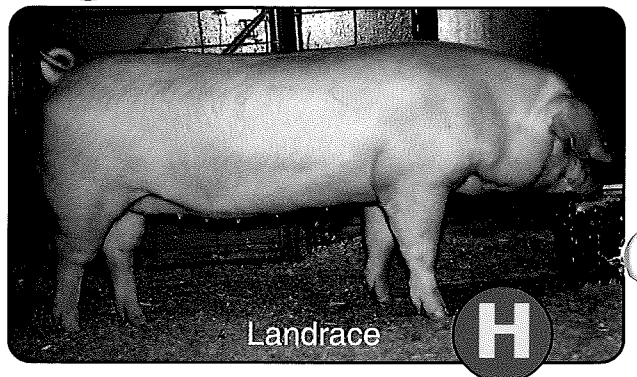
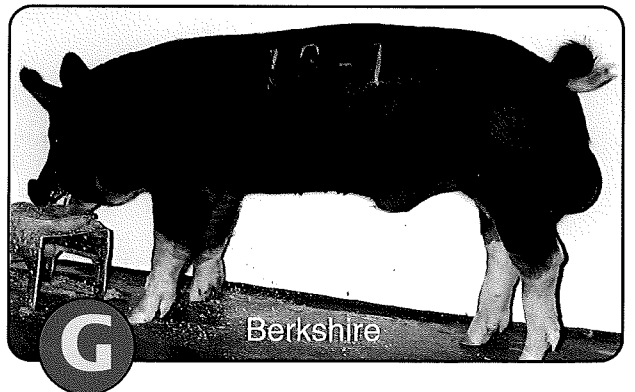
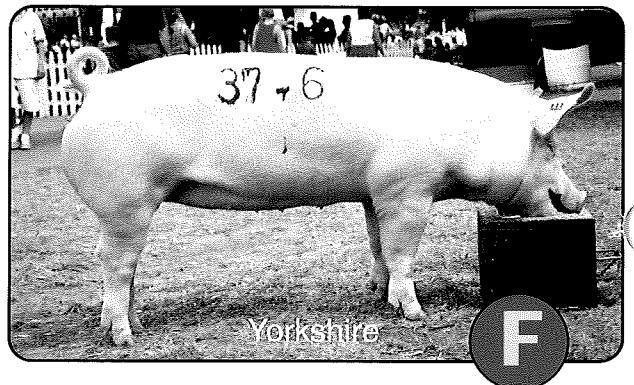
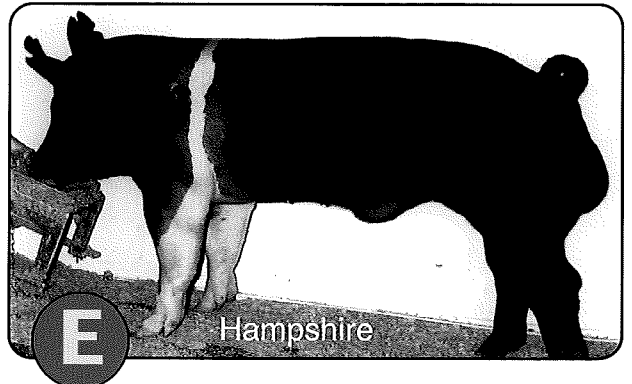
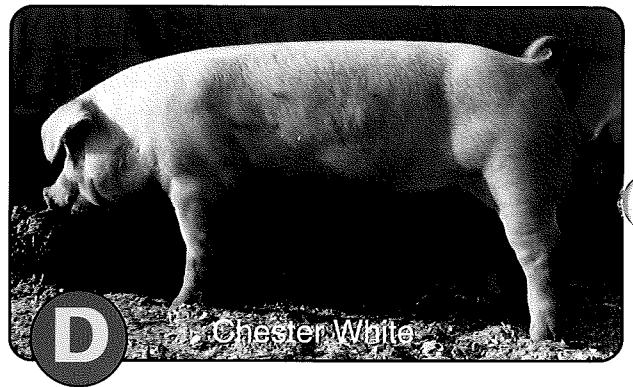
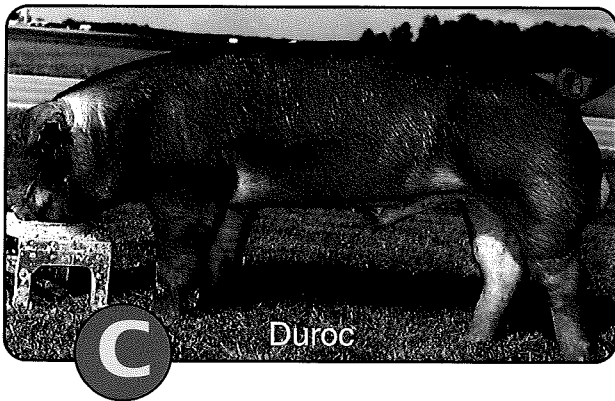
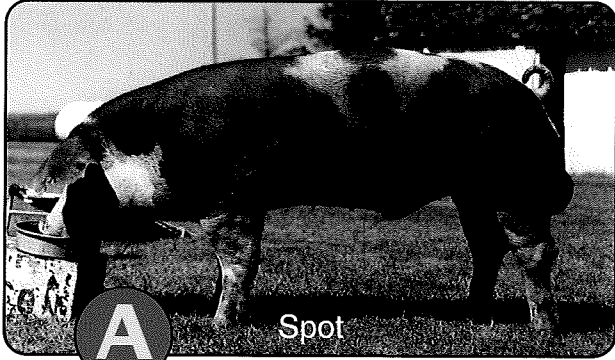
Swine Youth
Activity Guide
Grades 3-5

Name _____
County _____



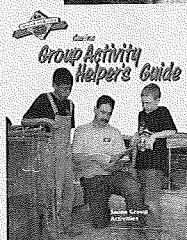
Swine Breeds

Use with *Name That Breed* activity in the first chapter of *Swine 1, The Incredible Pig*.



Explore more at
www.4-hcurriculum.org
National 4-H Curriculum

For more on
Swine look for
these other
guides in
this set.



Going Whole Hog

- Chap. 1 Selection and Judging**
Planning a Breeding Program
Understanding Breeding Systems
Judging Breeding Gilts
- Chap. 2 Management and Health**
Facilities for Farrowing/Finishing
Practicing Baby Pig Management
Maintaining Herd Health
- Chap. 3 Nutrition and Carcass**
Balancing a Ration
Carcass Quality
Preparing for Action
- Chap. 4 Beyond the Pen**
Thinking of the Neighbors
Finding a Career
Gaining Experience
Exploring International Markets

Putting the Oink in Pig

- Pork Chop Class
Pork Quality Standards
- Chap. 1 Selection and Judging**
Breed Characteristics
Judging Oral Reasons
Judging Pork Cuts
- Chap. 2 Management and Health**
Keeping Health Records
Exploring Swine Diseases
Waste and Your Environment
Expanding Your Facilities
- Chap. 3 Nutrition and Carcass**
Finding the Feed Stuffs
Exploring the Digestive System
How Does the Fat Measure Up?
- Chap. 4 Beyond the Pen**
Developing a New Pork Product
Building Character
Discovering Swine Careers
Locating Swine in the U.S.

Group Activity Helper's Guide

- Developing Life Skills
Youth Learning Characteristics/
Science Standards
Teaching and Learning Experientially
Recognition Model
Evaluating Impact
- Chap. 1 Selection and Judging**
Selecting a Pig Project
Puzzling Pig Parts
- Chap. 2 Management and Health**
TLC for Pigs
Feasting on Food Safety
The Sick Pig
Responsible Use of Medication
- Chap. 3 Nutrition and Carcass**
Boning Up on the Skeleton
Exploring a Meat Counter
- Chap. 4 Beyond the Pen**
Animal Well Being
Conducting a Swine Quiz Bowl
Running a Swine Skillathon
Organizing a Swine Showmanship
Clinic
Preparing to Say Good-bye
- Swine Project Meeting Ideas
Answer Key: Swine 1, 2 and 3
Swine Resources

What's Inside

The Incredible Pig

| | |
|---|--------------------|
| Swine Breeds | Inside Front Cover |
| Retail Cuts of Pork | Inside Back Cover |
| What's Inside? | 1 |
| Note to the Project Helper | 2 |
| Having Fun with the Swine Project | 3 |
| Setting Goals | 4 |
| Swine 1 Achievement Program | 5 |

Chapter 1 Selection and Judging

| | |
|---------------------------|----|
| Naming the Breed | 6 |
| Learning the Parts | 10 |
| Judging Market Hogs | 12 |

Chapter 2 Management and Health

| | |
|-------------------------------|----|
| Meeting the Budget | 14 |
| Home Sweet Home | 16 |
| Feed, Fed, Finished | 18 |
| Examining a Healthy Pig | 20 |

Chapter 3 Nutrition and Carcass

| | |
|------------------------------------|----|
| Identifying Pork Cuts | 22 |
| Discovering Pork By-products | 24 |
| Preparing Pork | 26 |

Chapter 4 Beyond the Pen

| | |
|----------------------------------|----|
| Looking Your Best | 28 |
| Showing a Pig | 30 |
| Writing a Thank-you Letter | 32 |

| | |
|---------------------------|----|
| Pig Talk 1 Glossary | 34 |
| Swine Resources | 36 |

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Note to the Project Helper

Congratulations! A young person has asked you to serve as his/her helper for this level of the Swine Project. You may be a family member, project leader or advisor, teacher or a neighbor. Your role in guiding, encouraging and rewarding progress is very important. How you choose to be involved will often determine the success the youth has in developing important life skills while learning what pigs are all about. The youth's interest in swine is the vehicle leading to life skill development. You'll find that these guides are designed to encourage active involvement and exploration rather than simply providing answers.

Your Role

- Review this guide and the *Swine Helper's* guide.
- Support youth in his/her efforts to set goals and complete Swine 1 Achievement Program.
- Serve as a resource person to help connect youth with the community, resource materials and others knowledgeable about the project.

Youth Activity Guides

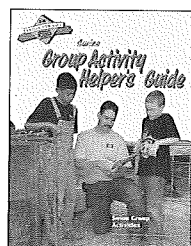
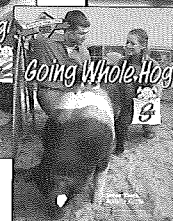
This project activity guide is a part of the 4-H "Skills for Life" Animal Science Series. The three youth guides in the swine series are designed for beginner, intermediate and advanced learners respectively. Youth may work at the level most appropriate for them. Each guide includes an achievement program to provide challenging activities, a way to expand project experiences beyond the animal and a means to recognize youth for what they have accomplished. The activities in this guide are specifically designed to help youth develop skills in decision making, relating to others, communicating with others and learning to learn.

Each guide is organized into four chapters:

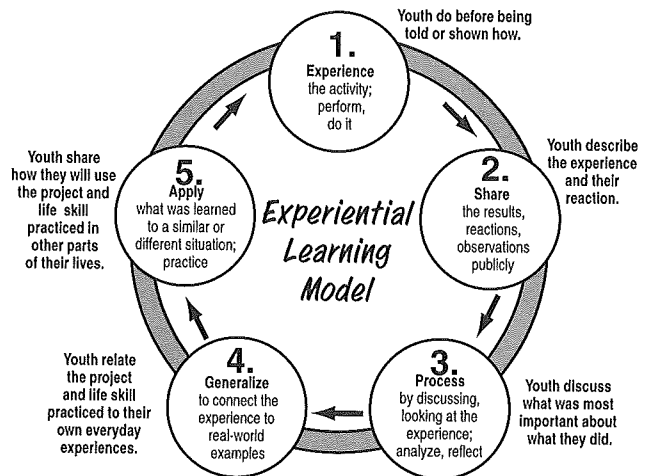
1. Selection and Judging
2. Management and Health
3. Nutrition and Carcass and
4. Beyond the Pen.

Swine Helper's Group Activity Guide

The fourth piece of the swine series, *Swine Helper's Group Activity Guide*, provides additional learning-by-doing activities that can be adapted to the family, the classroom, 4-H project groups, clubs or other groups. You'll also find information on characteristics of youth, additional ideas for project experiences and helpful hints on developing life skills.



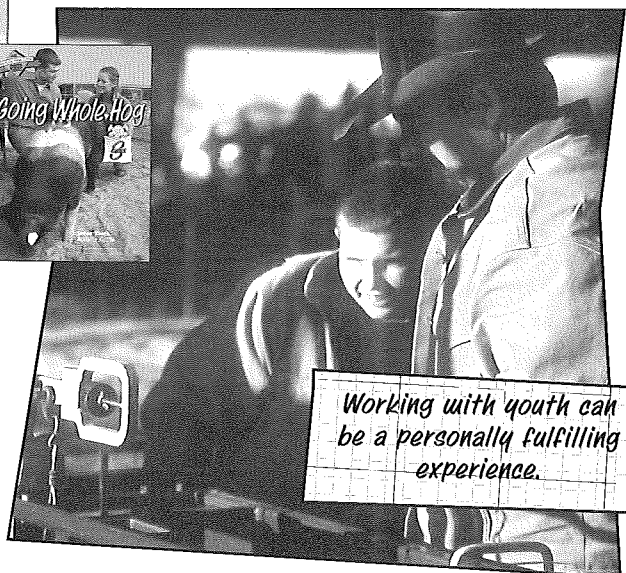
Experiential Learning Model



Pfeiffer, J.W., & Jones, J.E., "Reference Guide to Handbooks and Annuals" © 1983 John Wiley & Sons, Inc. Reprinted with permission of John Wiley & Sons, Inc.

This five-step model is included in each activity in this series. As you can see, the youth first attempt the activity on their own. After the youth do as much as they can and answer the questions, you then meet together and discuss: What they did? What was important about what they did? How does what they did relate to their lives? And finally, how might they use the life and project skills practiced in the future? Sample questions are included following each experience for the youth to answer and the two of you to discuss. Your ability to ask additional thought-provoking questions and to clarify and expand the youths' ideas will add to the educational experience.

Good luck in your role as project helper!



Having Fun with the Swine Project

Are you ready to learn more about pigs?

Through the activities in this guide, you will have many interesting and exciting challenges. You'll learn about pig parts, breeds, cost of raising pigs, how to care for your pigs and much, much more. If you don't already have pigs, some of the activities will help you decide whether or not you want to take pigs as a 4-H project.

Each activity asks you to do something. Don't be afraid to jump right in, and don't give up if the activity doesn't work out the first time. You're still learning, right? The most important thing is to try. Once you try, then think or talk about what happened or didn't happen and why.

Learning about pigs isn't all you will be doing. You'll also be learning about yourself, too. Many of the things you'll learn are skills you'll use in your life, such as:

- Speaking to groups
- Working with other people
- Making decisions
- Being responsible
- Planning and organizing
- Learning to learn

Tape a picture of you and your project helper here.

Swine 1 Project Guidelines

- Do a minimum of seven activities in Level 1 of the Swine Achievement Program each year.
- Complete Level 1 within three years.
- Practice and develop the life skills of relating to others, making decisions, learning to learn and communicating with others.
- Participate in a minimum of three of the learning experiences listed on Setting Goals each year.
- Increase your swine knowledge and skills.

Swine 1 Achievement Program

While you are having fun doing the activities, you'll also be completing Level 1 of the Swine Achievement Program. There are three levels of this program. One is included in each of the swine project activity guides. This program will help you set goals, record your successes and be recognized for your good work

Your Project Helper

On your team supporting you and making learning more fun is your project helper. This person may be a parent, swine breeder, project leader or advisor, a neighbor or an older friend who knows about pigs. The choice is yours. As you do the activities, you'll discuss with your helper what you did and the questions in the "Talk it Over" part of each activity. Sometimes your helper will need to work with you to identify resources, including people, organizations, events, magazines and books necessary to complete an activity. Once you have successfully completed each activity, your helper will date and initial your achievement program. Write the name and phone number of your project helper here:

My Project Helper

Phone #

E-mail

Setting Goals

My Swine Project Goals

What do you know?

Here's an easy way to tell if you learned something new and developed important project skills. BEFORE you start doing the activities in this guide, indicate what you know now, then indicate what you know AFTER you complete the Swine Project Achievement Program. You may be surprised how much you learned! Share the results with your helper.

Begin each statement with the words "I know how to..." then circle 1 (not at all), 2 (somewhat) or 3 (to a great extent).

| | Before | After |
|--|--------|-------|
| Identify needed feed for a pig | 1 2 3 | 1 2 3 |
| Identify eight swine breeds. | 1 2 3 | 1 2 3 |
| Place a class of market hogs and present reasons on the placings. | 1 2 3 | 1 2 3 |
| Complete an income and expense budget. | 1 2 3 | 1 2 3 |
| Design a hog facility. | 1 2 3 | 1 2 3 |
| Identify 10 parts of a pig's digestive system. | 1 2 3 | 1 2 3 |
| Complete a pig examination. | 1 2 3 | 1 2 3 |
| Describe the name, location and preferred types of cooking for 10 pork cuts. | 1 2 3 | 1 2 3 |
| Give a presentation on how to groom and train a pig for a show. | 1 2 3 | 1 2 3 |
| Develop a well-written paragraph expressing appreciation. | 1 2 3 | 1 2 3 |
| Record what a person does at work. | 1 2 3 | 1 2 3 |

Name _____

Pigs _____

Breed(s) _____

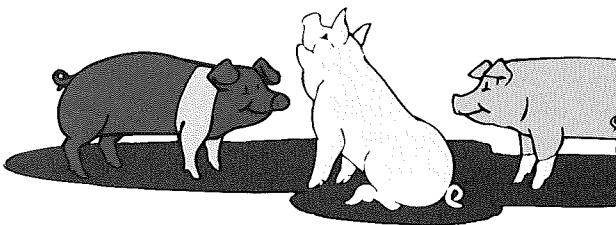
What I want to do and learn in Swine 1:

1. _____
2. _____
3. _____
4. _____

Learning Experiences

Check (✓) when you do any of the following.
Plan to do at least three each year.

| Year | Year | Year | Activity |
|------|------|------|---------------------------------------|
| | | | Give a demonstration |
| | | | Tour a swine operation |
| | | | Attend a swine project meeting |
| | | | Attend a swine show |
| | | | Take pictures of a pig |
| | | | Exhibit at a fair |
| | | | Attend a swine clinic |
| | | | Participate in a swine skillathon |
| | | | Be a member of a swine quiz bowl team |
| | | | Participate in swine showmanship |



Swine Project Highlights

Date and list exciting things you do and learn.

Date

Swine 1 Achievement Program

Guidelines

- Do at least seven of the required and optional Achievement Program activities each year.
- Complete at least 21 of the required and optional activities within three years to complete this achievement program.
- Have your project helper date and initial the activities as you complete them.

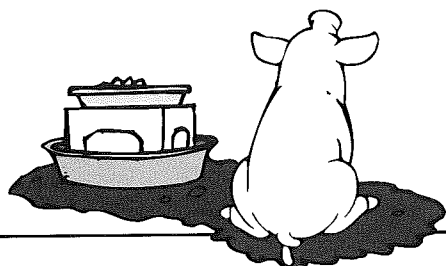


More challenges Optional Activities

Select and do your choice of the More Challenges in Level 1 or make up your own. Record the page and number of each one you complete and discuss with your helper.

| Required Activities | | |
|---------------------------------|----------------|-------------------|
| Activities | Date Completed | Helper's Initials |
| Chapter 1 Selection and Judging | | |
| Naming the Breed | | |
| Learning the Parts | | |
| Judging Market Hogs | | |
| Chapter 2 Management and Health | | |
| Meeting the Budget | | |
| Designing Facilities | | |
| Feeding the Pig | | |
| Examining a Healthy Pig | | |
| Chapter 3 Nutrition and Carcass | | |
| Identifying Pork Cuts | | |
| Discovering Pork By-products | | |
| Preparing Pork | | |
| Chapter 4 Beyond the Pen | | |
| Looking Your Best | | |
| Showing a Pig | | |
| Writing a Thank-you Letter | | |

Tape a picture of you and your project animal/s here.



| Page | # | Date Completed | Helper's Initials |
|------|---|----------------|-------------------|
| | | | |
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Plan your own activity.

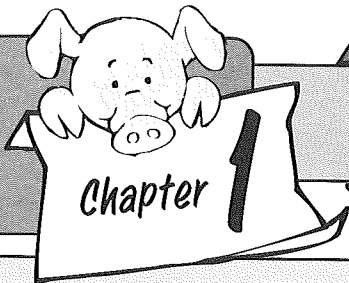
Date _____ Helper's Initials _____

Plan your own activity.

Date _____ Helper's Initials _____

Plan your own activity.

Date _____ Helper's Initials _____



Selection and Judging

Naming the Breed

Pigs come in different colors, shapes and sizes. Pigs that have similar colors, shapes and sizes are grouped together into breeds. In this activity, you will learn about the eight most popular breeds of pigs in the United States.

Activity: Match swine breed names with descriptions.
Swine Skill: Recognizing swine breeds
Life Skill: Recognizing differences
Success Indicator: Identifies eight swine breeds.

Breed Word Bank

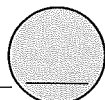
Berkshire
Chester White
Duroc
Hampshire
Landrace
Poland China
Spot
Yorkshire

Your Challenge

Look at the color photographs of the eight different swine breeds on the inside front cover of this guide. Read the descriptions of the breeds below. Match the correct name and letter to each swine breed photo. Find and tape a miniature picture in the small box of each breed with its description. Your helper can check your answers in the *Swine Helper's Guide*.

My favorite breed _____

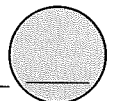
1. Breed _____



Picture

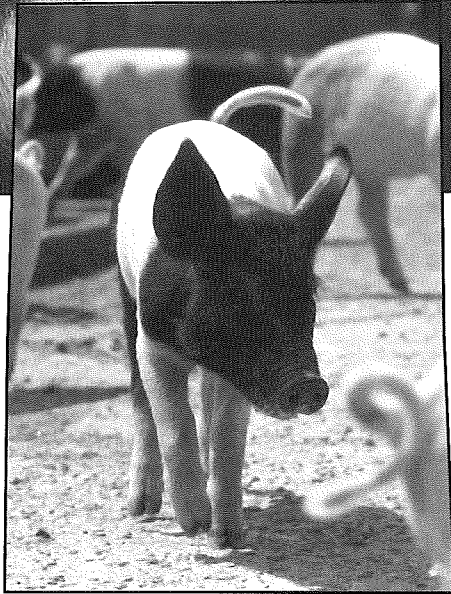
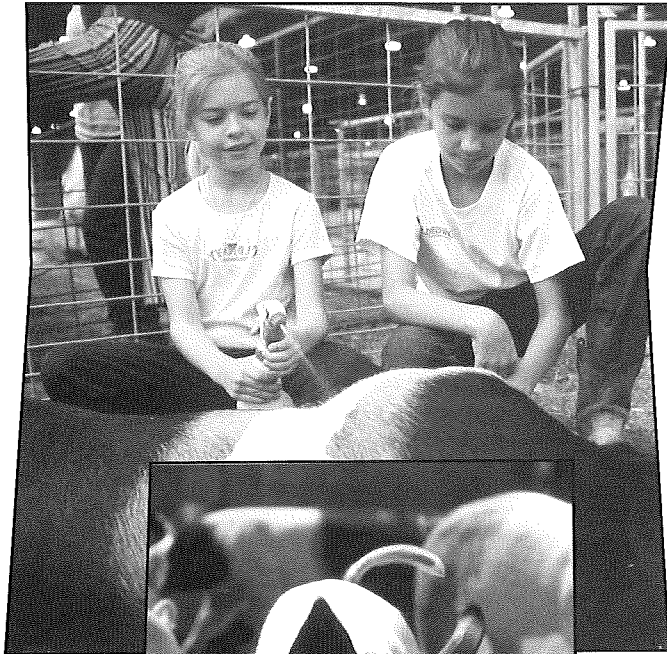
These black bodied pigs have six white points, including their nose, tail and feet. They have erect short ears and dished snouts. Legend says this breed was discovered by Oliver Cromwell's Army at Reading (the county seat of the shire of Berks) in England over 300 years ago. They are known for providing hams and bacon of excellent flavor. They were first brought to America in 1823. This breed has had great influence on the swine industry. Much improvement has been made through testing and genetic evaluation to meet the demand for fast, efficient growth, reproductive efficiency, and leanness.

2. Breed _____



Picture

Known as the durable mother breed, these pigs have white bodies with long, droopy ears. This breed originated in Chester County, Pennsylvania. More than 60,000 animals are recorded by this breed's association each year. Because of their mothering ability, durability and soundness, they have maintained their popularity with pork producers.



3. Breed _____

Tape a picture of this breed here

Picture

These red pigs with drooping ears are the second most recorded breed of swine in the United States and a major breed in many other countries. Their color can range from a very light golden, almost yellow, to a very dark red that approaches mahogany. The growth of the breed is in part due to characteristics such as the ability to produce large litters, longevity in the female line, lean gain efficiency, carcass yield and product quality as a terminal sire. Their advantage in muscle, combined with their rapid growth, has positioned the breed as an outstanding terminal sire choice.

4. Breed _____

Tape a picture of this breed here

Picture

These black hogs have white belts across the shoulders, covering the front legs around the body. They have erect ears and are a heavily muscled. They are the third most recorded swine breed in the United States. They are leaders in leanness and muscle, with good carcass quality, minimal amounts of backfat and large loin eyes. Their ability to produce winning carcasses is unequalled, and they continue to set the standard by which all other terminal sires are evaluated. Hampshire females are known as great mothers and excellent pig raisers and have extra longevity in the sow herd.

5. Breed _____

Tape a picture of this breed here

Picture

These white pigs with large drooping ears are the fourth most recorded breed in the United States as well as a major breed in many other countries. Their purebred females are known for their ability to produce large litters over for an extended time. Boars are aggressive and sire large litters that combine growth, leanness and other desirable carcass traits. This, along with their outstanding maternal traits, have made them leaders in swine operations throughout the world.

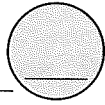
6. Breed _____

Tape a picture of this breed here

Picture

The black and white bodied pigs may have a white nose, tail and feet. They have medium-sized, droopy ears and originated in the Miami Valley of Ohio in Butler and Warren counties. This breed stands as the embodiment of perfection in the swine industry.

7. Breed

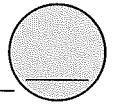


Tape a picture of this breed here

Picture

These white-bodied pigs have black spots and medium-sized, droopy ears. Part of their ancestry can be traced back to the original Poland China hogs of Warren County, Ohio. This breed has continued to improve in feed efficiency, rate of gain and carcass quality, as can be proven in testing stations throughout the country. They are popular with farmers and commercial swine producers for their ability to transmit fast-gaining, feed-efficient, meat qualities to their offspring.

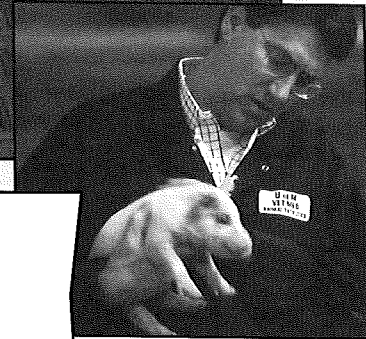
8. Breed



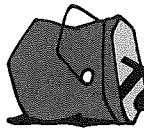
Tape a picture of this breed here

Picture

This white breed with erect ears is the most recorded breed of swine in the United States and Canada. They are muscular with a high proportion of lean meat and low backfat, in addition to being very sound. They are productive, but more performance-oriented and durable than ever. The goal of the breed is to be a source of durable mother lines that can contribute to longevity and carcass merit. The motto "The Mother Breed and a Whole Lot More" indicates improvement and change in the industry.



Knowing swine breeds and their characteristics is important in the selection of a show pig.



Talking it over

Share What You Did

- Describe how you learned to recognize the different swine breeds.
- What breeds did you like best? Why?

Process What's Important

Why are some breeds more popular than others? Why are more crossbreeds raised than purebreds?

Generalize to Your Life

How can learning to recognize differences help you make decisions? How do differences in people's personality or work styles make a group better?

Apply What You Learned

How does knowing about swine breeds help you decide which breed is best for you?



Interviewing someone who knows about different breeds helps in decision-making.



More challenges

1. Write or call three breed associations listed on the Swine Resource page for more information and pictures of your favorite breeds.
2. Make a Mix-and Match Pig Game. Photocopy and cut the eight pictures and breed descriptions. Now you have your own match game! Share the information about the breeds with at least two friends and let them play the game, matching breeds to descriptions.
3. Interview three people about what they think makes a gilt or sow a good mother. Write a brief skit showing a "good" mother pig. Have fun and use your imagination. Remember most skits have a beginning, middle and end with a surprise in them somewhere.

Learning the Parts

Learning the parts of a pig is an important first step to being able to choose top quality pigs, give oral reasons in judging and communicate with others in the swine industry. Doing a

Activity: Identify swine body parts.
Swine Skill: Selecting swine
Life Skill: Learning to learn through games
Success Indicator: Completes the pig parts crossword puzzle.

pig parts crossword puzzle is a fun way to get acquainted with the parts, but you may have to do more to memorize all of them.

Your Challenge

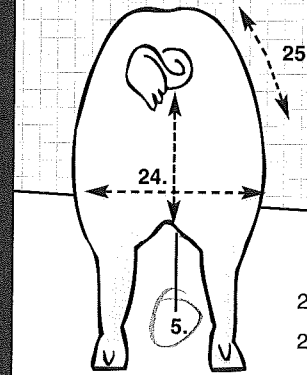
Complete the crossword puzzle below. Match the number at the beginning of each puzzle column to the number on the pig diagrams shown to the right. Now, identify the part name for the list of parts and fill in the puzzle boxes with the correct name and spelling. A list of pig body parts is provided. You may not need to use all of them.

List of parts:

- Back
- 11 Hock
- 2 Seam
- 9 Belly
- 15 Jowl
- 2 Sheath
- Cheek
- Knee
- 3 Shoulder
- 10 Dewclaw
- 18 Loin
- 21 Side
- 17 Elbow
- 13 Neck
- 8 Snout
- Foreflank
- 6 Pastern
- 12 Stifle
- Foreleg
- 7 Poll
- 12 Tail setting
- 19 Ham
- 22 Rear flank
- 13 Toes
- 4 Heartgirth
- 10 Rump
- 12 Underline

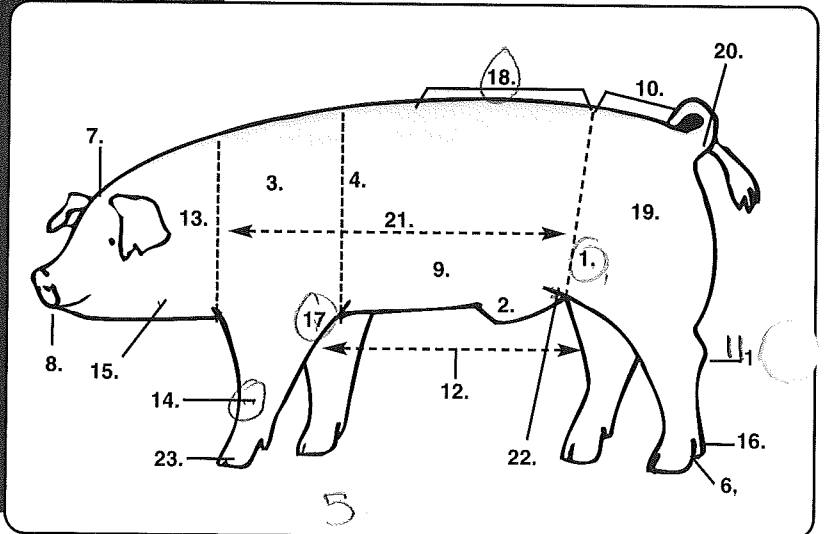
Pig Parts

| | | | | | | | | | | | | | |
|---|--|---|--|---------------------------------------|--|------------------------|--|---------------------------------|--|-----------------------------|--|---------------------------------------|--|
| | | | | | | | | | | 8 S E | | 9 B E | |
| | | | | | | | | | | 7 P O L L | | 4 H | |
| 2 S | | 3 S | | 5 E | | P A | | S E R V I C E | | 10 H O U S E | | 11 T H I C K | |
| H | | 4 H E A R T G I R T H | | 12 R I G H T | | 13 L E F T | | 14 U P P E R | | 15 L O W E R | | 16 D E W C L A W | |
| 23 T O E S | | O | | M | | E | | V | | O | | C | |
| A | | U | | R | | N | | P | | K | | L | |
| 1 S T I F L E | | H | | D | | E | | R | | I N G | | 18 L | |
| 12 U N D E R L I N E | | 13 E | | 14 E | | 15 O | | 16 L | | 17 D | | 18 L | |
| 16 D E W C L A W | | K | | 17 E | | 18 L B O W | | 19 O | | 20 L | | 21 L | |
| 19 H | | 20 T A I L | | 21 S E T T I N G | | 22 M | | 23 D | | 24 I | | 25 L | |
| 19 M | | 20 T A I L | | 21 S E T T I N G | | 22 M | | 23 D | | 24 I | | 25 L | |
| 22 R E A R F L A N K | | 23 M | | 24 I | | 25 L | | 26 K | | 27 L | | 28 L | |



Bonus:

24. _____
 25. _____



Talking it over

Share What You Did

- Describe the most difficult thing about learning the parts? The easiest?
- What new parts did you learn?

Process What's Important

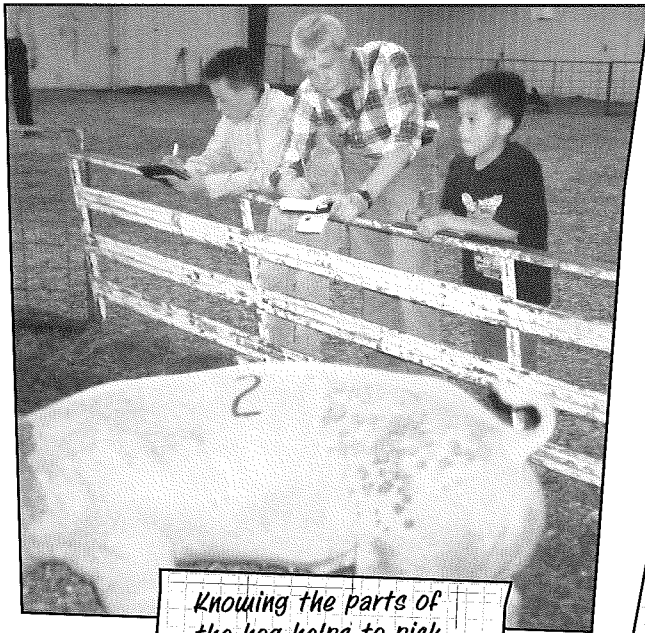
How do you think a farmer learns to recognize his animals? A doctor the parts of the body? An actor a script?

Generalize to Your Life

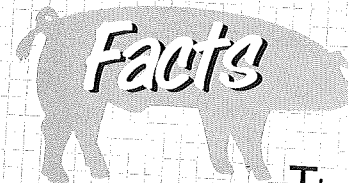
When else have you used a game to help you learn something?

Apply What You Learned

How will knowing the way you learn best help you in other situations?

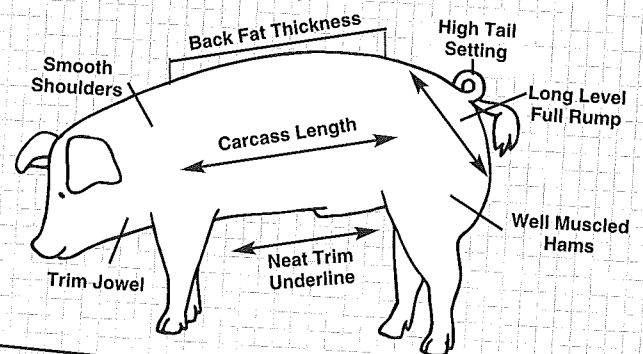


Knowing the parts of the hog helps to pick the best pig.



Ideal Pig

The ideal pig is deep at the heart and long sided. It walks and stands wide and is larger than the average pig of the same age. It is well-muscled, showing natural thickness over the top, and has a plump, thick ham. The ideal pig walks free and easy with good slope to its front pasterns. It is nearly level across the top and has a level rump with a high tail setting.



More challenges

1. With a friend, correctly identify and locate at least 20 parts on a live pig. Then ask someone who raises pigs how the different parts should look on a good pig.

2. Play at least two of the "pig parts" games described in your *Swine Helper's Guide*.

Judging Market Hogs

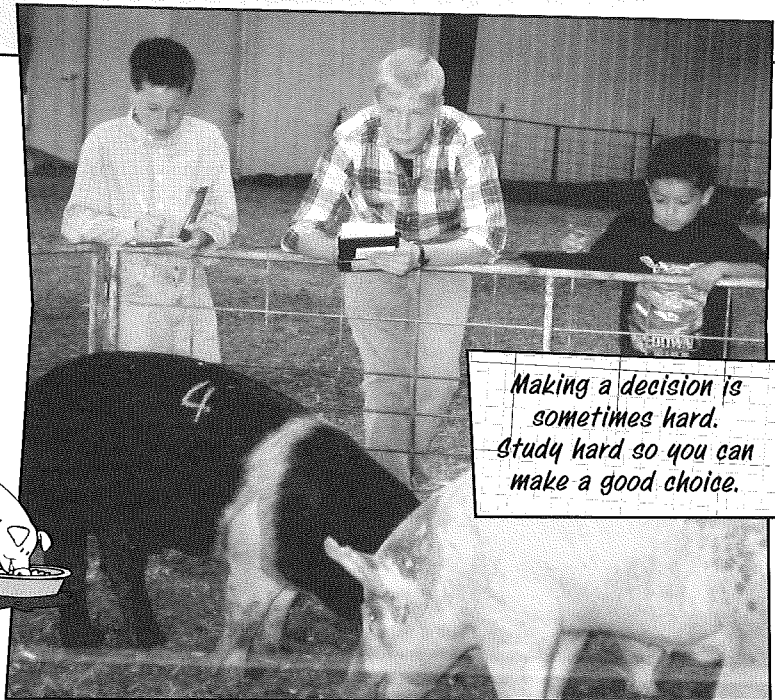
Activity: Judge swine
Swine Skill: Selecting swine
Life Skill: Communicating by comparing
Success Indicator: Places a class of market hogs

Making decisions are not always easy. Using as much information as you have available, you will have to weigh the positives and negatives and make the best decision possible. By judging market hogs, you will learn how to look at the positive parts of the hog and the negative parts and find the hog that has the most positives parts

and the least negative parts. Through this activity, you will learn about decision making which you will use a great deal as an adult. Whether it is something big like buying a house or deciding where to go to college, or something smaller like which movie will we go see, decision making will be a big part of your adult life.

Your Challenge

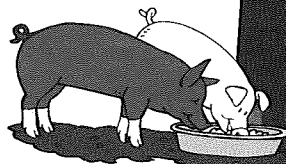
Look at this class of market hogs and place the class from best to worse. Market hogs are placed primarily on leanness and muscle, with some emphasis on correct skeletal design.



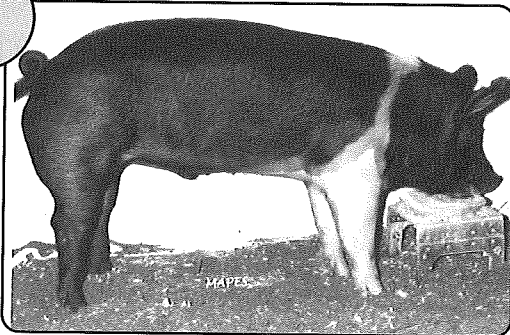
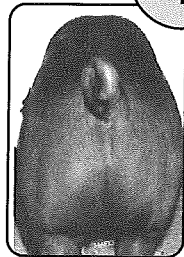
Making a decision is sometimes hard. Study hard so you can make a good choice.

1st _____ 2nd _____
Best Hog **Second Best**

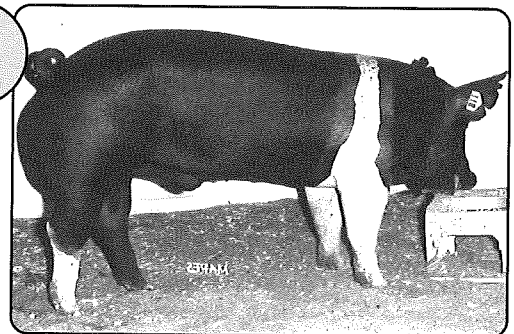
3rd _____ 4th _____
Third Best **Fourth Best**



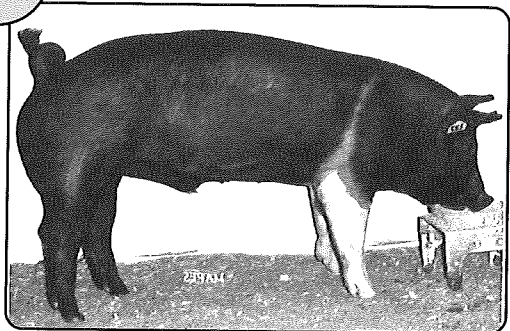
1



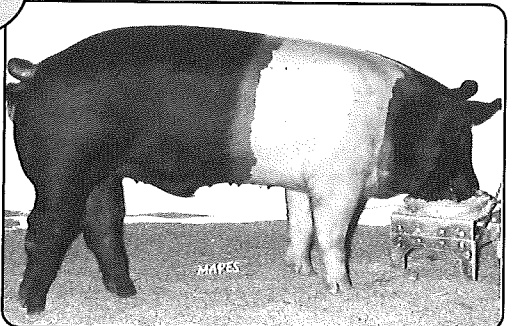
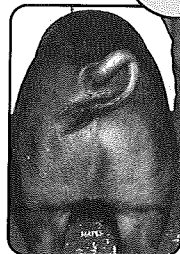
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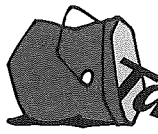


3



4





Talking it over

Share What You Did

- How did you feel as you placed the class of market hogs?
- What do you think you did best?
- What do you think you need to practice more?
- What new parts of the pig did you learn?
- What was the most difficult part of making a decision?

Process What's Important

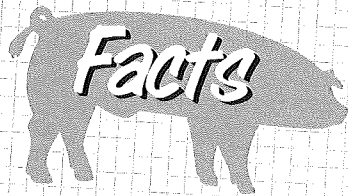
What are some decisions that you have had to make recently that were difficult. How would this activity have better prepared you for the process?

Generalize to Your Life

Describe another time when you had to make a decision?

Apply What You Learned

What other situations in the future will you use your decision making skills?



Market hogs are evaluated and placed based on five basic areas. Muscle, leanness, growth, volume and structural soundness.

- **Muscle** refers to the meat or the amount of meat within each hog. Good muscling will be bulging and roundish in shape.
- **Leanness** means less fat. Hogs need to be as lean as they can while maintaining good muscle. You can look at a hog's jowl or in their flank and the seam of the ham to see if they have too much fat.
- Hogs will grow quicker if they have a bigger body. Known as body capacity, this can be looked at by seeing if the hog has large springy ribs and the width through their chest floors.
- Hogs will need to walk well and have adequate slope in their shoulder. If they are too straight, they will look like their legs do not bend well when they walk.

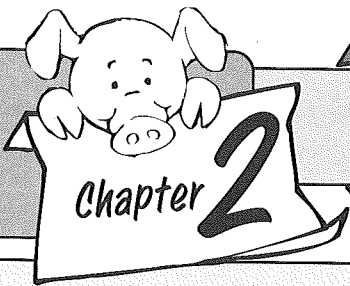
Did you know... some colleges with Agricultural Departments offer scholarships for students to be members of their livestock judging teams.

You can make a career out of judging hog shows. Judges may earn several thousand dollars for judging really large shows and fairs.



More challenges

1. Participate as a member of a judging team.
2. Go to a county fair and watch the swine show. Judge each class from the stands and see how closely your placings match the official judges.



Management *and* Health

Meeting the Budget

Activity: Prepare a market hog budget.
Swine Skill: Planning financial expenses
Life Skill: Planning and organizing
Success Indicator: Completes an income and expense budget.

Raising pigs is a business. Sure, raising one or two is a great learning experience and a lot of fun, but pigs are usually raised to make a profit. Figuring out what it costs to raise one market pig from

40 pounds to 260 pounds will help you see the costs involved. Once you have these figures, you'll be able to make a budget to plan the financial side of your project and see if you'll make or lose money.

Your Challenge

Discuss what a budget is with your helper. Then prepare a budget for raising a pig from the time you buy it as a feeder pig until you market it when it weighs 260 pounds. Fill in the budget outline

for all of your costs. Compare your budget with others involved in the swine project. Ask for help from your adult helper as needed.

My Pig Budget

Income

_____ lb. market hog x _____ price per pound \$ _____
(top market price)

Expenses

Feed: growing ration (50–60 days) \$ _____
 finishing ration (60–70 days) _____
 Transportation (\$1.95 x _____ loaded miles) _____
 Medication (parasite control or antibiotics) _____
 Bedding (_____ bales x _____ cost per bale) _____
 Interest on money to buy feeder pig (if any) _____
 Additional expenses (facilities, equipment, etc.) _____
 Total expenses: _____

Projected income or loss _____
(total income – total expenses)



Talking it over

Share What You Did

- What is a budget and how did you make one?
- What did you include in your budget?
- Will you make money or lose money according to your budget?

Process What's Important

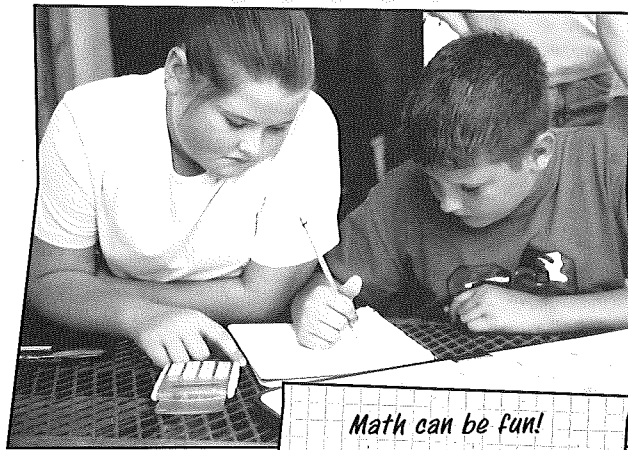
Why is it important to gather information and plan for pig expenses ahead of time?

Generalize to Your Life

When else have you gathered information and planned for something?

Apply What You Learned

Where else can you use a budget?



Math can be fun!

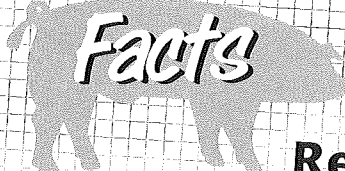


More challenges

1. Prepare a budget of the cost involved to buy a bred gilt and raise 10 pigs to market weight (average 260 pounds).
2. Figure out how many market pigs you would need to raise and sell a year to buy a bicycle and to go to college. Choose the income you would like to have. Share your ideas with your family.

Did you know... Mr. Todd fed a hog 525 pounds of corn and 125 pounds of protein-mineral supplement over a period of six months. How many pounds of corn did he need each month?

Look for the answer somewhere in this activity.



Swine Feed Requirements

In a farrow-to-finish hog operation, approximately 875 pounds of feed are required to raise a 260-pound market hog. Here is the amount of feed needed for each stage of production:

| Stage of Production | Feed/Pig Produced | % |
|-----------------------------|-------------------|-----|
| Gestation | 105 | 12 |
| Lactation | 35 | 4 |
| Starter (Creep to 40 lb) | 53 | 6 |
| Grower-finisher (40-240 lb) | 682 | 78 |
| Total | 875 | 100 |

Answer: 87 1/2 lb.

Designing Facilities

Activity: Plan a facility to keep swine safe and healthy
Swine Skill: Successfully raising and caring for a market animal
Life Skill: Decision Making/Planning and organizing
Success Indicator: Plan a hog facility to meet the needs of a pig.

Have you thought much about where your pig will live? How much room do they need and what type of shelter would be best for them? Before your pig comes home, all of these decisions must be made. Facilities do not

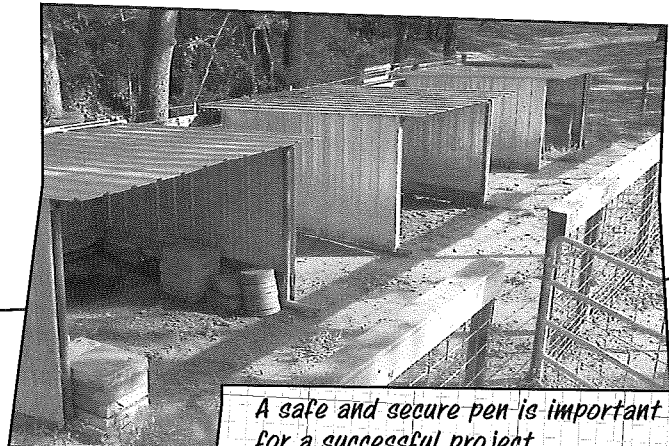
have to be expensive, but most importantly an area where the pigs can get out of the weather. This activity will help you make decisions about building the pen and shelter for your pig and keeping them safe.

Your Challenge

Build a model pig pen and shed out of popsicle sticks. Using 20 popsicle sticks and glue, make a three sided shed with a roof.

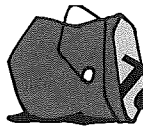
Next, build the model pen area so that it is attached to the shed. Use more popsicle sticks as needed.

Tape a picture of your popsicle stick pen here.



A safe and secure pen is important for a successful project.





Talking it over

Share What You Did

- What did you think about when you were deciding how large to make your pen.
- Tell us about some of the supplies you would need to build a pig pen.

Process What's Important

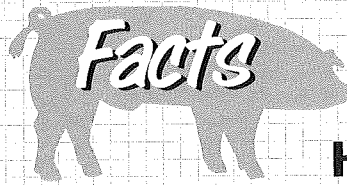
Is your shed turned so the north wind is behind it? Where did you place the pigs water trough? Does the fencing you plan to use have small enough opening to keep dogs and other predators out? Is the fencing placed high enough so the pigs cannot jump out? Is the pen longer than it is wide? Is the roof of the shed slanted so water will run off? Is the ground inside the shed higher than the rest of the pen?

Generalize to Your Life

List some other times when you have had to plan something.

Apply What You Learned

How does it feel to be responsible for building something that must provide safety and shelter for a living being?



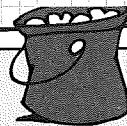
Housing and Pens

Pens

- Pig pens should be not less than 32 square feet per pig. Minimum size would be 8 x 4.
- Fences should a minimum of 33 inches tall.
- The pen should be built so it is twice as long as it is wide.
- The water and feed area should be placed at the opposite end of the shed.
- Gates should be constructed so that both you and the pig can easily enter or exit the facilities.
- Gates should be constructed to locked or secured from opening by the pig.

Housing

- Minimum size for housing should be 3' x 5' per pig or not less than 15 square feet per pig.
- Housing should be constructed to allow protection from the weather. Housing should not allow water to enter the facilities during a rain or snow storm.
- Housing should allow pigs the comfort of shade during sunny days or should be warm during cold periods.



More challenges

1. Go to the Farm and Ranch Supply Store and check out the various types of livestock fencing. Which ones would work best for pigs?

Feed, Fed, Finished

Swine Skill: Feeding swine
Life Skill: Making decisions
Success Indicator: Develops a daily feeding schedule and feeding system.

You are responsible for feeding and watering your pig daily. Pigs like to eat a little at a time and often so it is important that you have feed and water available to them at all times. Every missed meal is lost growth. Lost growth means lost profit. Pigs cannot make up for lost meals. If they miss lunch, they don't eat two dinners to

make up for lost weight. It is not practical to feed your pig every time he wants to eat so proper planning and decision-making is very important for growth and nutritional health of your pig. In this activity you will decide how to provide your pig with clean feed and water at all times.

Your Challenge

Decide the feeding schedule and calculate the amount of feed and water you will need to properly manage your swine project. Once you decide on a feeding program for your pig read and sign the pledge to confirm your commitment to your pig project. Ask for help from your adult helper to plan a daily feeding and watering program that suits both you and your pig project.

The fact sheet on the next page will help you plan.



Total Feed and Water

Calculate the total pounds of feed your pig(s) will consume during the next six months.
Show your calculations.

Calculate the total gallons of water your pig(s) will consume during the next six months.

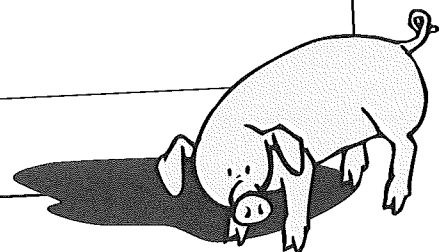
My Pig Feeding and Watering Schedule

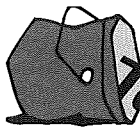
I will feed and water my pig _____ times per day.

I pledge to provide my pig(s) with a daily supply of fresh and clean feed and water.
I will feed my pig(s) _____ time(s) per day. Each pig will receive approximately _____ pounds of clean and fresh feed per day and approximately _____ gallons of clean fresh water per day.

Signature

Date





Talking it over

Share What You Did

- Were you surprised by the amount of feed and water a pig will consume per day?
- What does signing a pledge of commitment mean to you?

Process What's Important

Why is it important to consider all the consequences before making a decision?

Generalize to Your Life

How does having a feeding plan for your pig(s) relate to your daily eating habits?

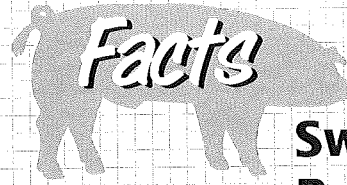
Apply What You Learned

Describe how what you have learned will help you plan a party for your friends.



Pig Talk
WORDS

Free Choice Feed



Swine Feeding Requirements

Feed

| Pig Weight | Pounds of Feed per day |
|-----------------|------------------------|
| 0 – 60 pounds | 2-3 |
| 60 – 100 pounds | 3-4 |
| 100 – 250 | 5-6 |

“Rule of thumb” for pig feeding: three pounds of feed for every pound of weight gain. (Assuming free choice water is available)

Water

| Pig | Gallons/Day |
|-----------------|-------------|
| 0 – 60 pounds | 0.7 |
| 60 – 100 pounds | 2 – 3 |
| 100 – 250 | 3 - 5 |

Calculations

Number of pigs X pounds of feed per head = total pounds of feed fed per day.

Number of pigs X gallon(s) of water per head = total gallon(s) of water needed per day.



More challenges

1. Calculate the total pounds of feed your pig(s) will consume during the next six months.

2. Calculate the total gallons of water your pig(s) will consume during the next six months.

Examining a Healthy Pig

Activity: Examine a pig and record the results.
Swine Skill: Observing a healthy pig
Life Skill: Learning through observation
Success Indicator: Completes the Pig Examination Chart.

Getting to know a pig's normal look and behavior is important to its health. Any changes can be a clue that something is wrong. In this activity, you'll

get a chance to identify how a normal pig looks and acts and what its vital signs are. While conducting your examination, you'll also be practicing your record-keeping skills.

Your Challenge

Suppose your veterinarian has asked you to collect information of the signs of a normal pig. This is so you will be able to give accurate information the next time a pig is sick and the vet's help is needed. With a friend or your helper, first examine a pig and

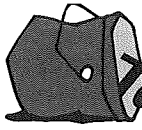
complete the chart. Then role-play what you would say to the veterinarian about what you found. Finally, for each of the signs of a healthy pig, list what might be a symptom when the pig is not well.

Pig Examination Chart

Pig identification: _____
 Date: _____
 Breed: _____
 Age of pig: _____ Weight: _____ No. of Pen Mates _____
 Weather conditions and temperature: _____
 Housing: _____
 General state of health: (Excellent, Good, Poor) _____

| | Observations of a Healthy Pig | Symptoms of a Sick Pig |
|---|-------------------------------|------------------------|
| Animal's attitude | | |
| Stance and movements | | |
| Sounds made by the pig | | |
| General condition | | |
| Skin (texture, color) | | |
| Hair coat (type, length, shiny or dull) | | |
| Head and neck | | |
| Nose | | |
| Ears | | |
| Eyes | | |
| Respiration rate | | |
| Heart rate (pulse rate) | | |
| Body temperature | | |
| Appetite | | |
| Thirst | | |
| Body discharges | | |
| Sleeping | | |

WHAT AM I? I am black and have white points on my feet and a splash of white on my face. My head is slightly disked and my ears are erect.



Talking it over

Share What You Did

- How did you examine the pig?
- What did you learn about a normal pig's behavior?

Process What's Important

What could happen if you don't recognize the signs of illness in a swine herd?

Generalize to Your Life

Why is being a good observer important to learning?

Apply What You Learned

How can you apply what you learned about observing?

Secret Codes

1. A young female pig is called a 4 4 5 8
2. Swine offspring are called 7 4 4 5 3 8 7
3. An adult female pig is called 7 6 9
4. Group of pigs born to sow is called 5 4 8 8 3 7
5. An adult male pig is a 2 6 2 7

| | | |
|----------|----------|----------|
| 1 | ABC 2 | DEF 3 |
| GHI 4 | JKL 5 | MNO 6 |
| PRS 7 | TUV 8 | WXY 9 |
| * | 0 | # |

Make a Secret Code for your name and your family name.

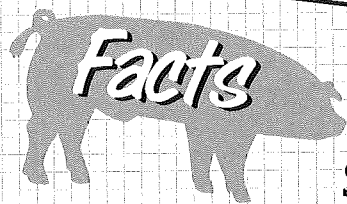
My name is _____

My code name is _____

My family name is _____

My family code is _____

Acknowledgement: Developed by Minnesota Pork Producers



Facts

Vital Signs

- 101 degrees Pig's normal body temperature
- 60-80 Pig's normal heart rate per minute
- 30-40 Pig's normal respiration rate per minute



More challenges

1. Complete a similar chart for a pig showing symptoms of one of the major swine diseases.
2. Complete the Secret Code activity.



Nutrition and Carcass

Identifying Pork Cuts

Activity: Identify and describe pork cuts.
Swine Skill: Selecting pork cuts
Life Skill: Communicating with others
Success Indicator: Describes the name, location and preferred types of cooking for 10 pork cuts.

When you look at pork in a meat case can you tell the difference between a blade loin, a center loin and a sirloin without looking at the label? Not only

will you become a smarter consumer but you will also improve your live animal selection and judging skills by being able to recognize quality cuts.

Your Challenge

Your challenge is to identify at least 10 different pork cuts, the part of the carcass each cut is from and a recommended way to cook it. Complete the chart below. As a bonus see if you can also name the skeletal bone found in each cut and the price per pound of the cut in the store. Check the color pages in this guide for additional help.






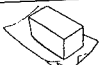




Types of Cooking

- Braise
- Roast
- Broil
- Pan fry
- Bake
- Pan broil
- Cook in liquid

Wholesale Cuts

- Jowl
- Boston Shoulder
- Clear Plate
- Loin
- Leg
- Bacon/Spareribs
- Picnic Shoulder

Identifying Retail Pork Cuts

| Picture | Retail Cut | Wholesale Cut | How to Cook | Skeletal Bone | Store Price/Pound |
|---|------------|---------------|-------------|---------------|-------------------|
| 1.  | | | | | |
| 2.  | | | | | |
| 3.  | | | | | |
| 4.  | | | | | |
| 5.  | | | | | |
| 6.  | | | | | |
| 7.  | | | | | |
| 8.  | | | | | |
| 9.  | | | | | |
| 10.  | | | | | |

Talking it over

Share What You Did

- What did you learn about identifying meat cuts?

Process What's Important

How does the skeleton (bones) help you identify the various cuts? Why are meat cuts cooked in different ways?

Generalize to Your Life

How does talking about something help you learn about it? What is important when giving a talk to persuade others to do something?

Apply What You Learned

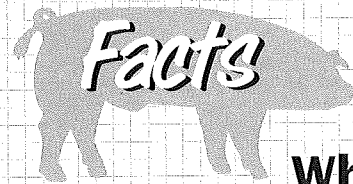
How will learning meat cuts help you be a better consumer?

ACKNOWLEDGEMENTS: Revised by Jim Mueller, Nebraska from 4-H Swine Activity Guide



More challenges

1. Prepare and serve pork at a family meal.
2. Develop and give a short commercial on pork to your family or swine project group.



Pork Wholesale and Retail Cuts

Leg/Ham

Leg cutlet, smoked ham, center slice, canned ham

Shoulder

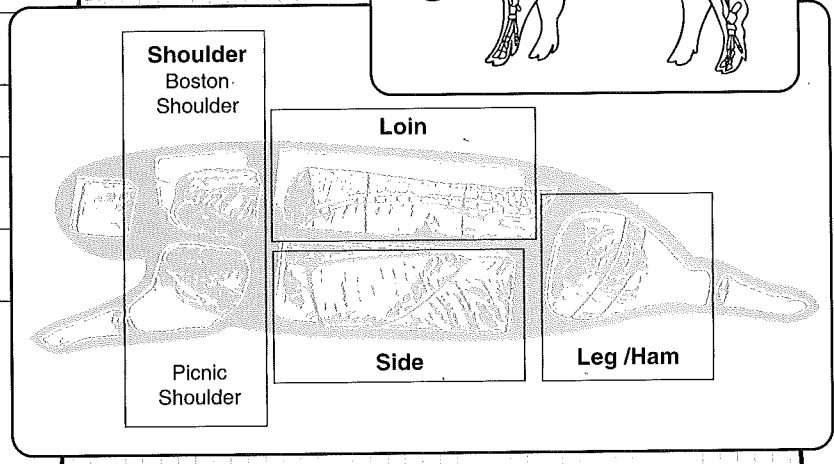
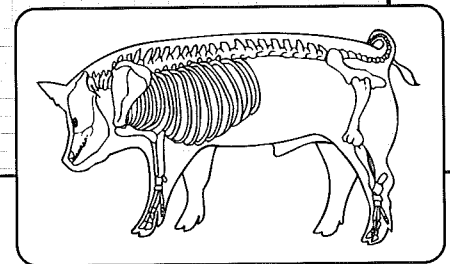
Blade roast, blade steak, boneless blade roast, smoked picnic, smoked hocks

Loin

Blade chop, rib chop, loin chop, sirloin chop, butterfly chop, country-style ribs, center rib roast, sirloin roast, crown roast, Canadian-style bacon

Side

Spare ribs, bacon



Pig Talk WORDS

Lean, Color, Texture

Extra!

For more information check the chart of retail cuts of pork on the color insert, the activity What's Under the Skin? in level 2 and the materials available from the National Pork Board.

Discovering Pork By-products

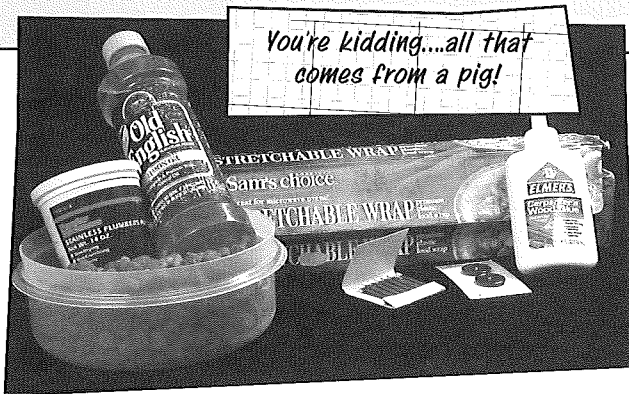
Meat isn't the only pork product that benefits you. Everyday you are touched by many pork by-products —things of value that are made from the parts of the animal trimmed away when making meat cuts.

Activity: Name 10 pork by-products.
Swine Skill: Discovering pork by-products
Life Skill: Recognizing resources
Success Indicator: Identifies pork by-products in the home.

By-products are made from the bones, skin, hair, fat, hooves, organs and other parts of the pig that aren't eaten. In this activity you will practice recognizing pork by-products that are located throughout your home.

Your Challenge

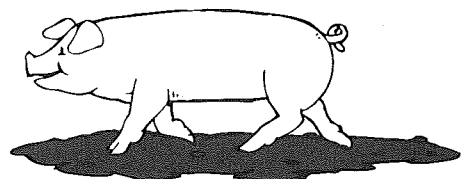
Shown in Swine Facts are several pork by-products. List 10 by-products located in your house.

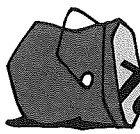


Pork By-products in My House

| | Pork by-product | Where does it come from in the pig? | How this by-product is used |
|----|-----------------|-------------------------------------|-----------------------------|
| 1 | | | |
| 2 | | | |
| 3 | | | |
| 4 | | | |
| 5 | | | |
| 6 | | | |
| 7 | | | |
| 8 | | | |
| 9 | | | |
| 10 | | | |

Did you know... squeals of pigs range from 110 to 115 decibels. How loud is that? Well, the ear splitting Concorde supersonic jet was originally denied permission to land in New York when its noise level exceeded 112 decibels.





Talking it over

Share What You Did

- Were you surprised by some of the pork by-products you found?
- Was it easy or difficult to locate 10 pork by-products?

Process What's Important

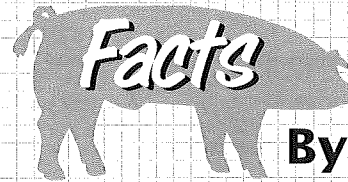
Why is it important to know where many products we use on a regular basis come from? Why are pork by-products important to the pork industry?

Generalize to Your Life

Are there other products you use on a regular basis? Where do these products come from?

Apply What You Learned

How will knowing where these products come from help you? What might be a new product from pork that isn't on the market? (You, the inventor!)



Pork By-Products

| | | |
|-------------------------|----------------------------|--------------------------|
| cosmetics | fabric printing and dyeing | <i>pet food</i> |
| buttons | brains | fatty acids and glycerin |
| putty | cholesterol | insecticides |
| glue | bones and skin | weed killers |
| gloves | <i>glue</i> | lubricants |
| fertilizer | pigskin garments | oil polishes |
| chalk | <i>gloves</i> | <i>rubber</i> |
| upholstery | shoes | <i>cosmetics</i> |
| records | dried bones | <i>antifreeze</i> |
| heart valves | <i>buttons</i> | nitroglycerin |
| glass | bone china | plastics |
| antifreeze | bone meal | plasticizers |
| matches | mineral source in feed | printing rollers |
| cement | <i>fertilizer</i> | cellophane |
| brush | porcelain enamel | <i>floor waxes</i> |
| floor waxes | <i>glass</i> | water-proofing agents |
| insulation | water filters | <i>cement</i> |
| pet food | gall stones | fiber softeners |
| rubber | ornaments | crayons |
| bone meal | hair | <i>chalk</i> |
| blood | <i>brush</i> | <i>records</i> |
| sticking agent | <i>insulation</i> | <i>matches</i> |
| leather treating agents | <i>upholstery</i> | <i>putty</i> |
| plywood adhesive | meat scraps | paper sizing |
| protein source in feeds | commercial feeds | |

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



More challenges

1. Play charades with your family using the list of pork by-products in this activity or your own list.
2. Find the 18 pork by-products in the Word Find that are italicized in the list under Swine Facts and Tips.

Preparing Pork

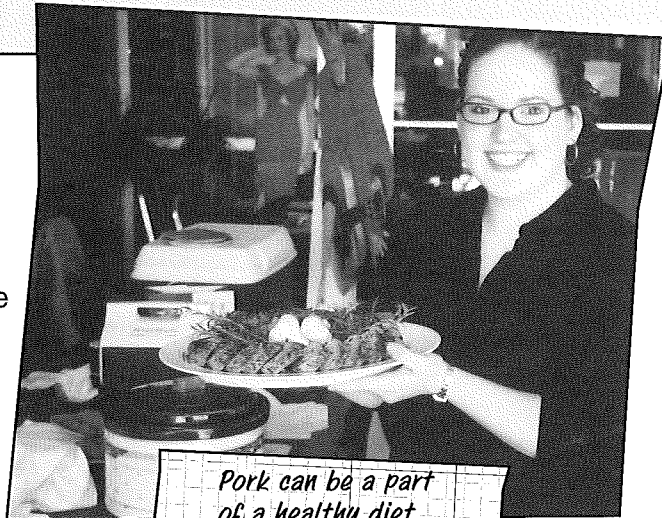
Activity: Conduct a pork cooking and tasting experiment.
Swine Skill: Preparing pork cuts
Life Skill: Learning through experimenting
Success Indicator: Records results of pork tasting party.

The main product you produce when you raise a pig for market is a quality pork carcass. But consumers do not want the whole carcass, and many prefer some cuts over other cuts of pork. That's why the carcass gets

divided into wholesale cuts and later into retail cuts. In this activity, you will learn and teach others about a variety of ways to cook various retail pork cuts.

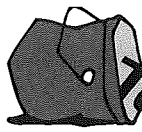
Your Challenge

Ask at least two other youth, adult helpers and/or parents to help you plan and organize a cooking and tasting party of pork cuts. Differences you may want to explore are thick versus thin chops, cured versus fresh ham, proper cooking versus overcooking. You may also want to explore pork roasts, bacon and barbecued ribs. Write questions to ask participants about such things as flavor, juiciness, tenderness and preference. Record your results below.



Pork can be a part of a healthy diet.

| Pork Cuts Used | How Prepared | People's Comments | Conclusion |
|----------------|--------------|-------------------|------------|
| | | | |



Talking it over

Share What You Did

- What was the most fun about conducting a pork cooking and tasting party?
- What were people's favorite pork cuts? Least favorite cuts?

Process What's Important

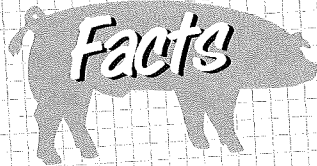
What did you learn about pork cuts and people's tastes from this experiment?

Generalize to Your Life

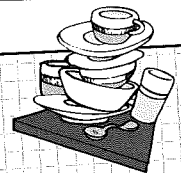
Why is it important to experiment?

Apply What You Learned

How will you use what you learned in this activity?



Cooking Today's Pork



| | Approximate Thickness/Weight | Cooking Time in Minutes |
|--|------------------------------|-------------------------|
| Roasting - 350 degrees in oven | | |
| Loin roast, bone-in..... | 3-5 pounds | 20/lb |
| Rib roast, boneless..... | 2-4 pounds | 20/lb |
| Tenderloin (450 degrees in oven)..... | 1/2-1 pound | 20/lb |
| Broiling/Grilling - 4 inches from heat | | |
| Chops, bone-in..... | 3/4 inch | 6-8 |
| Chops, boneless..... | 3/4 inch | 6-8 |
| Tenderloin (450 degrees in oven)..... | 1/2-1 pound | 15-25 |
| Kabobs..... | 1 inch cubes | 10-20 |
| Lean ground pork patties..... | 1/2 inch | 7-9 |
| Pan-broiling - medium high on stove top | | |
| Chops, bone-in..... | 3/4 inch | 6-10 |
| Chops, boneless..... | 3/4 inch | 6-10 |
| Lean ground pork patties..... | 1/2 inch | 7-9 |

Extra!

For more information about pork wholesale cuts, meat preparation, recipes, etc., contact:

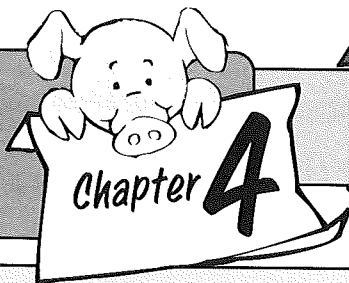
National Pork Board
PO Box 10383
Des Moines, IA 50306

Answer: 28,000 lb.



More challenges

1. Participate in a meat judging contest.
2. Observe sausage being made and explain the process to your family.



Beyond the Pen

Looking Your Best

Activity: Exhibitor and Project Grooming
Swine Skill: Preparing to show swine
Life Skill: Planning and organizing for a show
Success Indicator: Prepares a pig for show.

Grooming is an important concept for both the exhibitor and the show pig. You should look crisp and clean. Clean pressed jeans with pressed shirt are appropriate. Hair should be combed and out of your face. Most judges do not like hats in the ring. It is suggested that you do not wear clothes with your organization's name printed on them.

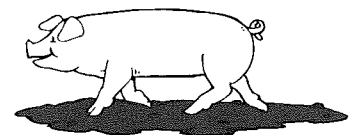
Your Challenge

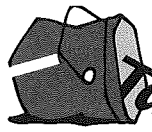
You will go through several steps to successfully complete this activity. First you will focus on daily grooming of a person or the exhibitor. Many of the ways we groom ourselves applies to how we take care of a pig daily. Next you will apply how grooming ourselves relates to the daily care of a pig. Hints for completing this activity are included in the "Pig Facts" section.

1. For a week make a list of the things you do to groom yourself. Daily grooming tasks might be bathing/showering, brushing teeth, eating, exercising, using lotion to moisturize skin etc.
2. Daily exercising, grooming and care of the pig is very important. This fitting preparation will pay off the day showing. Chart for at least a week how and when you are caring for your pig. This chart could also be adapted by you on a computer for additional use. If you have multiple pigs you can choose to do one chart for each pig or for multiple pigs.

| | Exercising | Washing | Cleaning Pen | Conditioning Skin |
|-----------|------------|---------|--------------|-------------------|
| Sunday | | | | |
| Monday | | | | |
| Tuesday | | | | |
| Wednesday | | | | |
| Thursday | | | | |
| Friday | | | | |
| Saturday | | | | |

Did you know... Pigs do not have sweat glands. They constantly need water or mud to lie in to cool off. Water for the pig is also crucial during cold weather. Extreme weather, cold or hot, is stressful to the pig.





Talking it over

Share What You Did

- What kinds of preparation are important for fitting a pig?
- What tasks did you do to groom yourself and your pig?

Process What's Important

Why is grooming of the exhibitor and the pig so important?

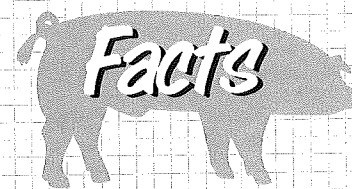
Generalize to Your Life

How did the grooming and care of the pig relate to what we do as people to care for ourselves?

Apply What You Learned

What can happen if we do not care and groom ourselves? What can result if the pig is not taken care of daily?

Grooming and clipping are important in show preparation.



Exercise

- Improve muscle tone and stamina
- Gives you a good look at the pig
- Identify soundness problems early
- Less stress at the show
- Teach pig to show at home
- Train pig to show at home
- Walk him often
- Know your pigs strengths and weaknesses from each angle
- Never "teach a pig a lesson"

Grooming and Clipping

- Dry pen with clean bedding
- Brush hair daily (during hard feeding)
- Griddle brick helps hair and skin
- Check for lice, mites and other pests
- Don't let hair get stained
- Wash occasionally
- Light oil can help condition skin and hair
- Clip to current showing trends
- Clipping won't give pig healthy skin
- Don't clip too often

Fitting Products

- Grooming products on market animals may have unexpected consequences
- Most fitting products are not regulated by the FDS, EPA or USDA.

- Never use super glue, WD-40, fruit tree sprays, paints or hair dyes on a pig
- Avoid using products that you cannot provide evidence that the food taken from the animal is safe
- Remember...the pig is "food" from the day it is born, not just up until the last month before show.

Showing a Pig

Activity: Help others show a pig.
Swine Skill: Showing swine
Life Skill: Planning ahead by visualizing needs
Success Indicator: Gives a presentation on how to groom and train a pig for a show.

Just as you like to look good when you are out in public, a pig deserves to look its very best when being shown to others. Fitting and showing swine can be a great experience. Showmanship lets you see how well you have learned to present

your animal before the judge. Keep in mind that pigs are considered one of the smarter animals, close behind apes and dolphins. Pigs learn quickly if you are patient and consistent. But pigs also have strong wills and don't like to be pushed around.

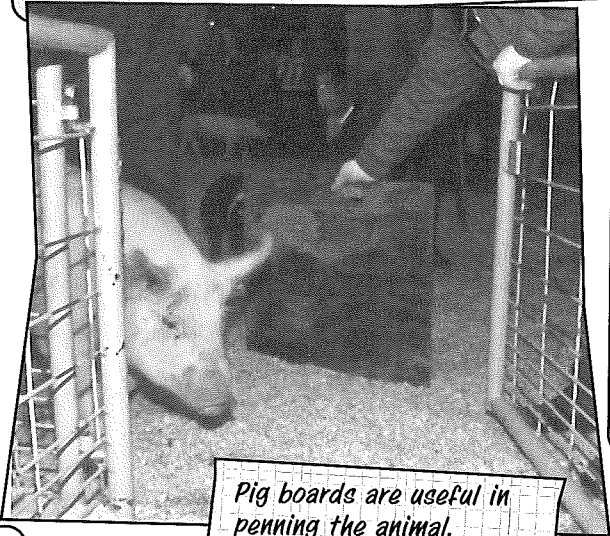
Your Challenge

You'll go through three steps to successfully complete this activity. Hints for completing each of these steps is included in the "Pig Facts" section.

2. Give a short presentation to your group on how to prepare a pig for the show ring. Use this space to outline the steps of your presentation.

1. With a friend decide what you will need to take to the show. Circle these items.

- | | |
|---------------------|-------------------|
| cane | hog bat |
| show schedule | clippers |
| registration papers | feed pan |
| rice root brush | feed |
| spray bottle | mild soap (orvis) |
| rags | small brush |
| water bucket | sprayer |
| bedding | water hose |
| health papers | hand-held hurdle |

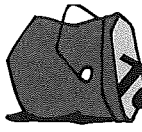


Pig boards are useful in penning the animal.

3. Train a pig so you can "drive" it where you want it to go and not just chase it where it wants to go. Check when you can do these two maneuvers.

- Turned right or left with gentle pressure from the cane or whip on the opposite side of the head.
- Stopped or slowed down with the cane or whip in front of its snout.





Talking it over

Share What You Did

- How did you plan and organize for showing your pig?
- What are three good reasons for planning.

Process What's Important

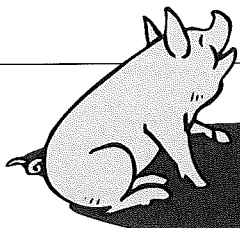
Why is it important to begin training a pig several weeks before the show?

Generalize to Your Life

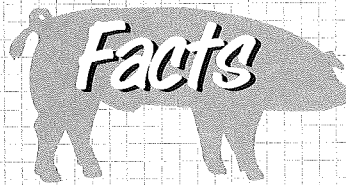
A friend tells you, "I don't have to plan ahead?" What would you say?

Apply What You Learned

What skills that you learn showing a pig that you can use everyday?



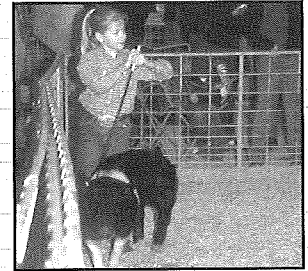
Acknowledgment:
Written by Clint Rusk.



Showmanship Tips

Training Hints

Spend time "bonding" with your pig by exercising it in the morning and evening of each day, starting four to six weeks ahead of the show. Spending 30 minutes (morning and night) walking and training your pig to turn in different directions will build up your pig's stamina, tone up its muscles, burn off excess fat and teach the pig to go where you want it to and not just go in the show ring and run



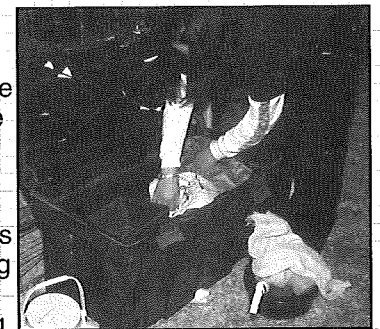
Time spent with the show animal outside the pen pays off on show day.

around. It is also a good idea to take your pig into the actual show ring the night before the show to get it comfortable with the surroundings.

- Always keep the pig between yourself and the judge.
- Do not drive your pig too far from the judge, but at the same time avoid running it over the judge. The best showing is done 15–20 feet from the judge. You should attempt to show the best view of your pig whenever possible.
- Stay close to your animal and drive it by tapping lightly with the hog bat or whip on its side or along its neck. Never tap your pig on the back or the rump, as this may cause its tail to droop and can also bruise muscle tissue.

Grooming Hints

Brush the hair daily for at least one month before the show. Part the hair down the middle of the pig's back, so that there appears to be a groove along its spine. Start rubbing baby oil into the pig's hide every other day, starting two weeks ahead of the show. Begin washing the pig once a week at this time as well. Use mild soap so it won't burn and chaff the hide. If the pig's feet are grown out, trim them at least two weeks before the show.



A well organized show box contains all the needs materials for grooming.

Show preparation Hints

After arriving at the show, rest the pig six to 12 hours. Keep the pen and area clean. Exercise the pig in the evening. Feed the pig 30 minutes to two hours before the show. Give the pig the right amount of water to achieve the correct "fill" (so it doesn't look too hollow or too full) before entering the show ring.

Writing a Thank-you Letter

Activity: Write a thank-you letter.
Swine Skill: Marketing swine products
Life Skill: Communicating with others
Success Indicator: Develops a well-written paragraph expressing appreciation.

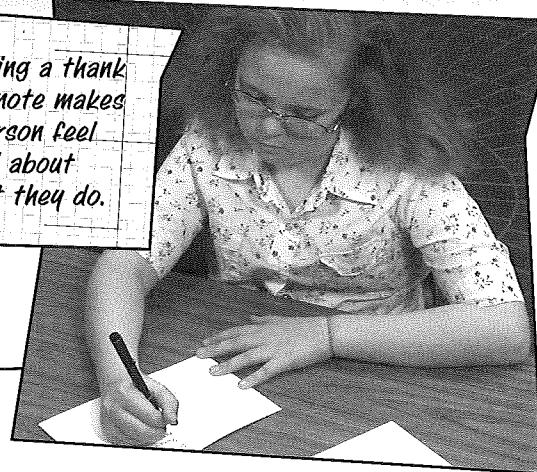
A thank-you note lets people know you appreciate their help. It's a good practice to get into, plus people are more willing to help you in the future if you take the time to let them know you appreciate their effort. A thank-you doesn't have to be

long; it just needs to come from the heart. It's appropriate to send a thank-you anytime someone gives you a gift or helps you perform a task. In the swine project, this would include the sponsor of a trophy or the person who buys your pig in an auction.

Your Challenge

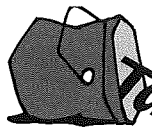
In the space below, write a thank-you to someone who has already helped you with your swine project. This could be your mom or dad, the veterinarian, the banker, your neighbor or a friend. After completing the thank-you below, send two additional thank-yous to people who have helped you during the past month.

Writing a thank you note makes a person feel good about what they do.



From the desk of _____

WHAT AM I? I am black with white feet and a white face. My ears are drooping and some spots are allowed.



Talking it over

Share What You Did

- Why is it important to say thank you in a written form?
- What does it say about your character when you take time to write a thank-you?

Process What's Important

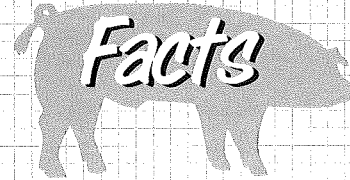
How soon should you thank someone for helping or giving you a gift? Why is it OK to send a thank-you to a relative and not just for non-family members? What is the most important requirement of a well-written thank-you?

Generalize to Your Life

How does it make you feel when someone takes time to write you a letter? What did you learn about communicating with others?

Apply What You Learned

Who else have you decided to thank as a result of this activity?



Thank You Tips

- Write your thank-you note by hand. People appreciate the personal touch.
- Be sure to thank them specifically for their assistance.
- Tell them how their assistance helped you.
- Tell them the results of your project.

The first sentence should express your appreciation and explain why you are thanking the person. The next sentence should tell a little bit about your project or describe how you will use the gift. The final sentence should reconfirm your gratitude.

Here is a sample thank you note:

*Dear Holmes County Pork Producers,
Thank you so much for sponsoring my tasting smorgasbord at the county fair. Without your financial help, I could never have set up the event. Over 20 people visited the smorgasbord and tasted five different pork entrees. Many people were impressed with how tasty the pork items were. Once again, thank you for your assistance in helping me spread the good news about pork.*

*Sincerely,
Carla Kerr*



More challenges

1. Write a thank-you to the folks who organize and run your county fair and have it published in the local newspaper.
2. Have someone take your picture with the buyer of your pig and give the picture to the buyer.

Pig Talk 1

This is the first of three Pig Talk glossaries for you to use to increase your swine vocabulary. See how many of these words your family knows.

A

Absorption - Process in which nutrients and other materials are taken through the wall of the digestive tract and into the blood.

Auction - A way to sell swine and other things. Bids are received and the animal or item for sale is sold to the person with the highest bid.

B

Barrow - Castrated male pig.

Boar - Intact male pig.

Breed (noun) - A group of swine that look alike, share certain characteristics and pass those characteristics to their young. Common breeds include Yorkshire, Hampshire, Duroc and Landrace.

Breed (verb) - Mating a boar and gilt or sow to produce piglets.

By-product - Product produced from the parts of the pig left over after the meat is used. For example, leather is made from pig skin.

C

Carcass - Body of a hog after it has been "harvested."

Concentrate - Dietary component high in energy or protein and low in fiber content; highly digestible.

Crossbred - Offspring produced from the mating of two or more breeds.

D

Diet, feed, ration - Foods pigs eat to get nutrients.

Diet Types -

Pre-Starter diet - diet provided to pigs from about 3–10 days of age; creep feed.

Creep diet - diet provided to nursing pigs from about 3 days of age until weaning; pre-starter diet.

Starter diet - diet provided to weaned pigs until they weigh about 40 pounds.

Grower diet - diet provided to pigs between 40 and 125 pounds body weight.

Finisher diet - diet provided to pigs from a body weight of about 125 pounds until they are marketed.

Gestation diet - ration provided to pregnant females.

Lactation diet - ration provided for sow that is nursing piglets.

Digestion - Process in which complex nutrients such as starch, fats and proteins are chemically broken down in the digestive system into simple nutrients, such as glucose, fatty acids and amino acids that can be absorbed and used by the body.

Digestive

system - Part of the pig's body that changes the feed it eats into energy the body can use to grow. The major parts of the digestive system are:

Mouth - Takes in and chews feed;

Esophagus - Carries feed from the mouth to the stomach;

Stomach - Mixes and begins chemical change (breakdown) of feed;

Small Intestine - Completes chemical breakdown of feed and begins absorption (transport into the blood) of nutrients;

Cecum - Forms the beginning of the large intestine, also called the blind gut; and

Large Intestine - Completes absorption of nutrients. Stores waste before it's passed from the system as manure.

Disease - Sickness or illness that prevents the body from functioning normally.

F

Farrowing - Birth process in swine.

Feces - Solid waste eliminated from the digestive tract; manure.

Feeder pigs - Weaned young pigs weighing approximately 30 to 60 pounds.

Feedstuff - Grain and other ingredients used in making swine rations.

Free Choice Feed - Water or feed is available at all times.

G

Gilt - Young female that has not yet produced her first litter of pigs.

H

Hogs - Another word for swine. Some use the word “pigs” for younger animals and “hogs” for older animals. A “piglet” is a very young animal, often from birth until weaning.

Hurdle - Small, hand-held panel used to guide hogs as they are being moved. About 2' x 3' in size.

L

Litter - Group of piglets born to a sow at one time. Ideally, there will be 10–12 live piglets born in a litter.

M

Market hogs - Swine approximately 5-1/2 to about 6 months of age and weighing 230–270 pounds. They're “harvested” to generate pork products.

N

Nutrients - Building blocks of nutrition that must be eaten each day by pigs for good health and growth. There are six major classes of nutrients: proteins, carbohydrates, lipids, vitamins, minerals and water.

P

Pork - Meat from hogs

Pork cuts - Cuts of meat from a whole hog carcass.

Wholesale cuts are the ham, loin, belly and shoulder (Boston Butt, picnic).

Retail cuts are taken from the wholesale cuts and are the pork chops, bacon, roasts, etc. that are sold at grocery stores.

S

Scours - Soft, watery feces (diarrhea) in swine, commonly occurring as part of a disease.

Showmanship - Exhibition class at a fair or swine show. Exhibitors show their hogs in a clean, attractive condition and demonstrate the ability to properly show the animal to a judge.

Sire - Male parent (boar) of a specific pig.

Sow - Female hog that has produced one or more litters of pigs.

Structural soundness - Evaluation term referring to the absence of functional defects in the bone structure of swine, especially feet and legs.

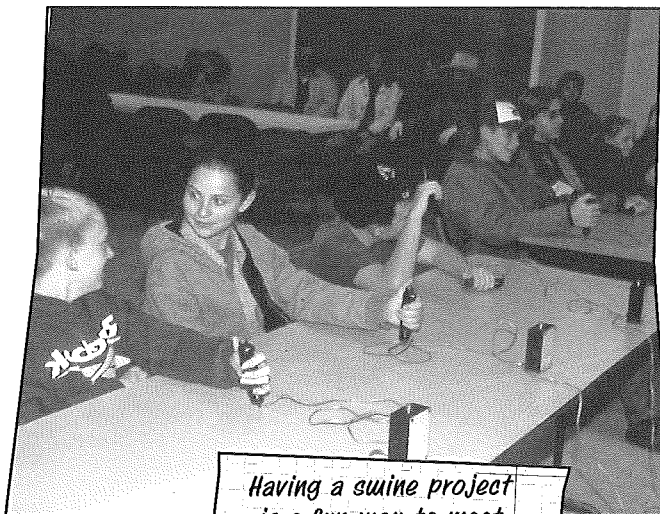
Swine producer - Someone who earns his or her income from raising hogs. Sometimes referred to as a pork producer.

T

Trait - Feature or characteristic of an animal, such as lean body or calm personality.

W

Weaning - Removing pigs from the sow and switching them from sow's milk to a dry feed.



Having a swine project is a fun way to meet other kids.

Swine Resources

The following are examples of resources to help you complete the activities and learn more about this exciting project. The Extension Service does not endorse any non-extension resources.

Breed Associations

American Berkshire Assoc.
PO Box 2346
West Lafayette, IN 47906

American Landrace Association
PO Box 2340
West Lafayette, IN 47906-2340

Chester White Swine Records
PO Box 9758
Peoria, IL 61612-9758

National Spotted Swine Records Assn.
PO Box 9758
Peoria, IL 61612-9758

Hampshire Swine Registry
PO Box 2807
West Lafayette, IN 47906-2807

American Yorkshire Club
PO Box 2417
West Lafayette, IN 47906-2417

Poland China Record Assn.
PO Box 9758
Peoria, IL 61612-9758

United Duroc Swine Registry
PO Box 2397
West Lafayette, IN 47906

Business Resources

Contact local and national feed manufacturers for brochures on feeding and managing swine.

Computer Software

Swine Pro
(USDA swine management support system)

Cooperative Extension Service Resources

Contact your Cooperative Extension Services

Swine Resource Handbook
The Ohio State University
Communication and Technology
Media Distribution
2021 Coffee Road
Room 385 Kottman Hall
Columbus, OH 43210-1044

Pork Industry Handbook (PIH)
A resource book available in most county Cooperative Extension offices.
Agricultural Communication Service
Media Distribution Center
Purdue University
301 South Second Street
Lafayette, IN 47901-1232

National 4-H Curriculum Swine Series
Swine 1 – The Incredible Pig
BU-08065
Swine 2 – Putting the Oink in Pig
BU-08066
Swine 3 – Going Whole Hog
BU-08067
Swine Helper's Guide
BU-08068
(See back cover for ordering information)

Swine Housing and Equipment Handbook
Midwest Plant Service – Contact the Extension Agricultural Engineer at your state land-grant university.

Swine Learning Laboratory Kit
The Ohio State University
Curriculum Materials Services
1114 Chambers Road
Columbus, OH 43212

Magazines

Hogs Today

Pork '94
(Includes "Swine Practitioner" with subscription)
Vanec Publishing Corp.
Vanec Livestock Publications
7950 College Blvd.
Shawnee Mission, KS 66210

National Hog Farmer
Intertec Publishing Corp.
Webb Division
7900 International Drive
Minneapolis, MN 55425

Organizations

National Pork Producers
P. O. Box 10383
Des Moines, IA 50306

National Research Council
2101 Constitution Ave.
Washington, DC 20418

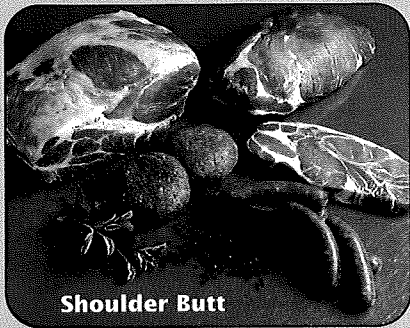
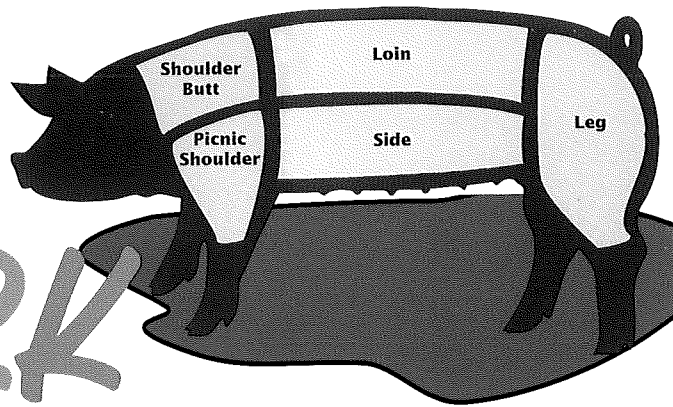
Other Resources

Judging and Evaluation Handbook
National Swine Registry
P. O. box 2417
West Lafayette, IN 47996-2417

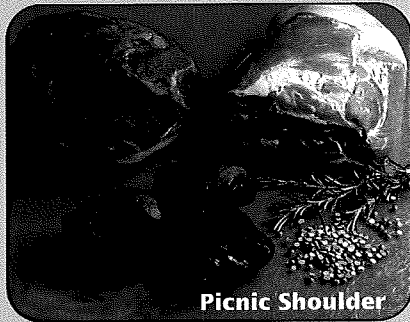
Swine.Net

Swine Judging Video
National Swine Registry
P. O. Box 2417
West Lafayette, IN 47996-2417

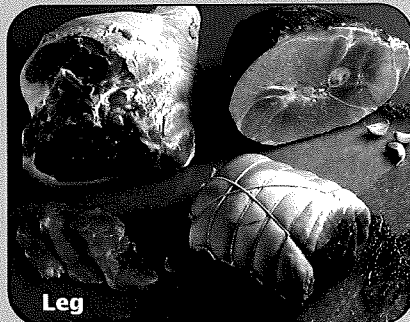
Retail Cuts of PORK



Shoulder Butt



Picnic Shoulder



Leg



Side

Shoulder Butt

Upper row (l-r): bone-in blade roast, boneless blade roast.
Lower row (l-r): ground pork (The Other Burger™), sausage, blade steak.

Picnic Shoulder

Upper row (l-r): smoked picnic, arm picnic roast. Lower row: smoked hocks.

Leg

Upper row (l-r): bone-in fresh ham, smoked ham. Lower row (l-r): leg cutlets, fresh boneless ham roast.

Side

Top: spareribs.
Bottom: slab bacon, sliced bacon.

Loin

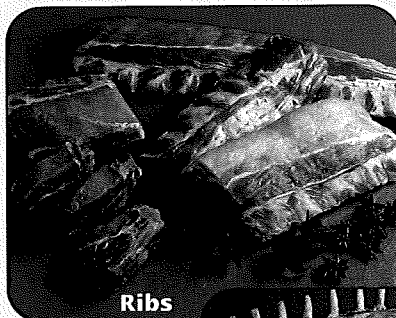
Many common fresh pork cuts come from the loin.



Chops

Chops

Upper row (l-r): sirloin chop, rib chop, loin chop.
Lower row (l-r): boneless rib end chop (Chef's Prime Filet™), boneless center loin chop (America's Cut™ 1 1/4 - 1 1/2" thickness), butterfly chop.



Ribs

Ribs

Left: country-style ribs. Right: back ribs.



Tenderloin & Canadian-style Bacon

Left: tenderloin
Right: Canadian-style bacon



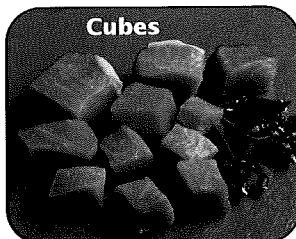
Roasts

Upper row (l-r): center rib roast (Rack of Pork), bone-in sirloin roast. Middle: boneless center loin roast.
Lower row (l-r): boneless rib end roast (Chef's Prime™), boneless sirloin roast.

The Many Shapes of Pork

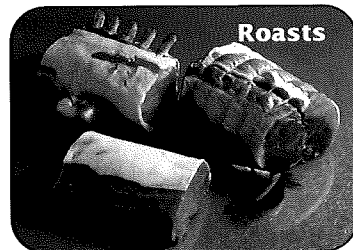
CUT LOOSE!

When shopping for pork, consider cutting traditional roasts or chops into a variety of different shapes.



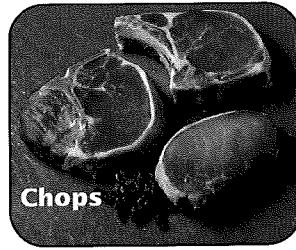
Cubes

Great for kabobs, stew and chill.



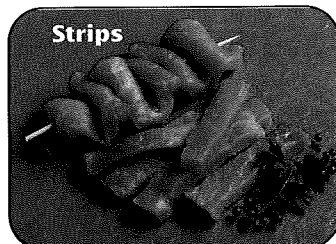
Roasts

No-fuss family dinner, holiday favorite.



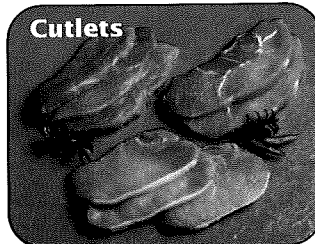
Chops

Weekday dinner, backyard barbecue, gourmet entree.



Strips

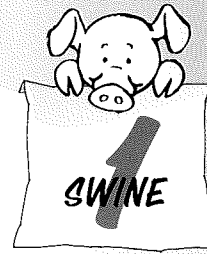
Super stir fry, fajitas and salads.



Cutlets

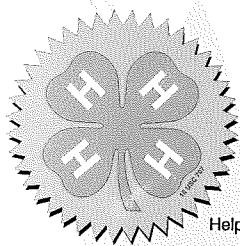
Delicious breakfast chops and sandwiches.

The **Incredible Pig** **Completion** **Certificate**



I certify that

_____ has completed all requirements in the
The Incredible Pig Achievement Program.

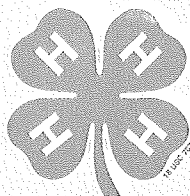


Helper's Signature _____

Date _____

The 4-H Pledge

I pledge
my Head to clearer thinking,
my Heart to greater loyalty,
my Hands to larger service, and
my Health to better living,
for my club, my community,
my country, and my world.



**Explore more curriculum
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