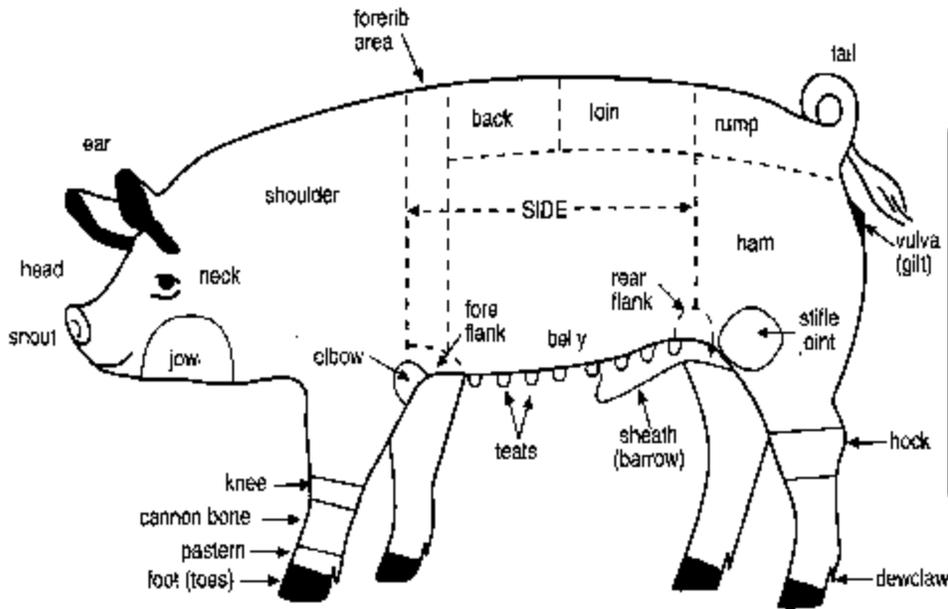


# Swine Handbook

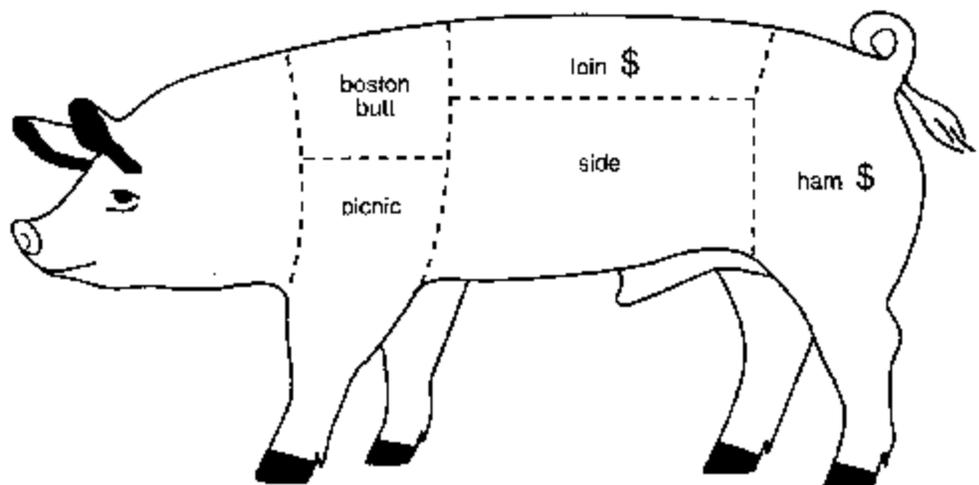
## Basics



### Background Basics

A breed is defined as a group of animals with a common origin which are distinguished by characteristics within a specie. Breed character is defined as the characteristics that allow the breed of the individual animal to be easily determined.

There are eight major breeds of hogs. The three most common are the Yorkshires, Durocs and Hampshires. The **Yorkshires** are the most popular breed and are white with large, erect ears. The **Duroc** breed are red hogs with droopy ears and are known for their fast growth rate. **Hampshires** are meaty black hogs with a white belt around their shoulder and erect ears. The **Berkshire** breed are black hogs with six white points (nose, tail and legs), they have erect ears and a short, dished snout. The **Poland China** breed is marked like the Berkshires (Black with white nose, tail and legs), but they have droopy ears. The **Landrace** breed are white hogs with very large, floppy ears and are known for their mothering ability. The **Chester White** breed are also white and known for mothering potential, but have medium sized, droopy ears. The **Spotted Swine** breed are white hogs with prominent black spots.



\$ = The ham and loin comprise 58% of the hog's value.

## Exploring Swine Introduction

When you start your swine project, you will become part of an industry that returns millions of dollars to swine producers each year.

### Facts About Hogs

Did you know that the pig is the oldest farm animal? Bone scientists have found fossils that indicate that the hog is 40 million years old. In fact, he is the oldest farm mammal.

Hogs are raised in almost every country in the world and in all 50 states. Hogs can be raised as a main source of income or as a supplemental income. In fact, income from hogs makes up approximately 10 percent of the farmer's income.

The swine industry is a multi-million dollar industry. Hogs are very prolific; a sow can have two litters of pigs a year. The average litter size is 7.5 pigs, and it is not uncommon for a sow to have 12-14 pigs per litter. The gestation period of a sow (from the time she is bred until she farrows) is 114 days. A sow can have her first litter at approximately one year of age.

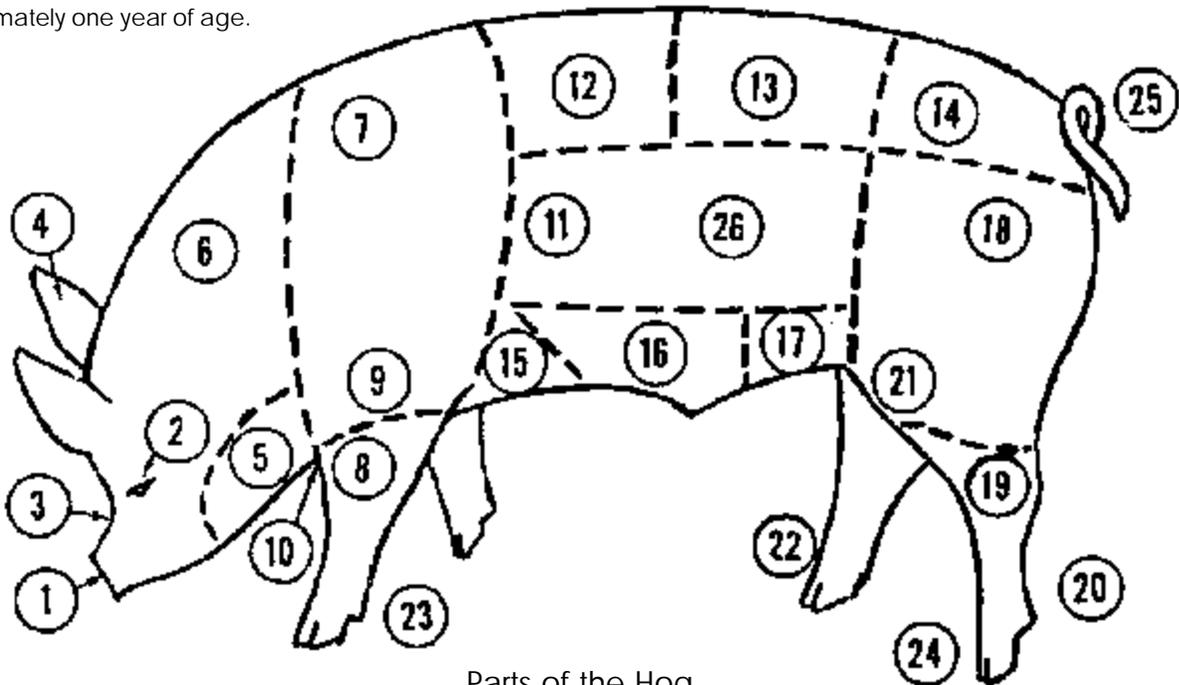
### Did You Know?

Pork is one of our favorite meats in the United States. It is high in vitamins and minerals and is very tasty also. Fresh pork contains 15-20 percent high quality protein and is a rich source of energy. It is an excellent source of phosphorus and iron, as well as one of the richest sources of the vitamin B group, especially thiamine, riboflavin, niacin and vitamin B 12.

Pork is highly digestible; 97 percent of the meat protein and 95 of the meat fats are digested. Pork can be cured and kept for a long time. It can also be preserved for a long time by proper packaging and freezing.

One-third of the meat eaten in the United States comes from hogs. Hog meat is called pork. Some pork is sold as fresh cuts such as pork chops, sausage, and roast. Pigs are not all "pork chops". You can only get 120 to 130 pounds of retail cuts from a 210 pound pig. This means that only about 60 percent of the pig can be sold as retail cuts.

Pork that is cured is sold as cured ham, picnic ham, Boston Butt roast, and bacon.



Parts of the Hog

- |          |                        |                              |                  |
|----------|------------------------|------------------------------|------------------|
| 1. Snout | 7. Shoulder            | 13. Loin                     | 20. Hock         |
| 2. Eye   | 8. Front Leg (Foreleg) | 14. Rump                     | 21. Stifle       |
| 3. Face  | 9. Forearm             | 15. Fore Flank (Front Flank) | 22. Pastern      |
| 4. Ear   | 10. Chest              | 16. Belly                    | 23. Dew Claw     |
| 5. Jowl  | 11. Forerib            | 17. Rear Flank (Back Flank)  | 24. Feet or Toes |
| 6. Neck  | 12. Back               | 18. Ham                      | 25. Tail         |
|          |                        | 19. Rear Leg (Hindleg)       | 26. Side         |

Americans eat approximately 70-78 pounds of pork per person per year. The swine enterprise gives us several other products that we use every day besides meat. Did you know that these products (and many others) are made using parts of hogs? Bone for china, rennet for making cheese, stearin for making chewing gum and candies, glycerin for explosives, hides and skins for leather goods, gelatin for marshmallows, photographic film.

Now that you have explored the history and benefits of swine, let's go through the steps of selecting a pig for your 4-H project. You will need to get ready before you bring your pig home. You will need a place to put him, such as a pen with some available shade. Fifteen square feet per pig is necessary. You will also need other equipment such as feed buckets, feeder or feed trough, water trough, wheelbarrow, and shovel, dewormer, and sprays for lice and mites. Rubber boots are also good to have.

The truck used to bring him home should be clean with straw or wet sand for bedding. It should be secure so the pig cannot jump out. When you are ready to buy, take along someone who knows pigs. You would be better off to buy a pig from a commercial or purebred farm in your area. This way you know your pig has been treated and what he has been fed.

When do you buy your pig? How old should he be? How much should he weigh? Use the following guide to figure it all out:

If you buy a pig weighing this much:

30 lbs.

40 lbs.

50 lbs.

It should take about this long before he is ready to show.

140 days

124 days

113 days

Of course, your pig may gain a little faster or slower, depending on his ability and your care.

Keep in touch with your leader and county agent. Add about a week to the days above to take care of delays and weight loss due to moving. By counting back from the show date, you can tell when you need to start your project.

## Glossary

**Barrow:** A male pig castrated before he reaches maturity.

**Boar:** A male swine.

**Breed:** To mate.

**Bred:** Has mated.

**Carcass:** The dressed (body) slaughtered for food.

**Castrated:** To remove the testicles from the male pig.

**Crossbred:** Swine with sire and dam of different breeds.

**Cured:** To prepare for keeping or use; as by drying, salting.

**Dam:** Female parent.

**Estrous cycle:** The regular intervals between heat periods. The intervals are usually 19 to 21 days with the average sow, if she has not conceived previously.

**Farrow:** Giving birth to pigs.

**Gestation period:** The time between mating and birth.

**Gilt:** Female pig under one year of age that has not farrowed a litter of pigs.

**Heat period or estrus:** The time when a gilt or sow desires to be mated with a boar. The heat period lasts two or three days.

**Hog:** A grown pig.

**Lactating period:** The period of time the pigs are nursing.

**Litter:** Offspring produced at one farrowing.

**Pig:** Small, young swine of either sex, usually less than eight weeks old.

**Purebred:** Both sire and dam are registered with the Breed Association and are of the same breed.

**Shote:** Pig after weaning of either sex. Usually weighs less than 100 pounds.

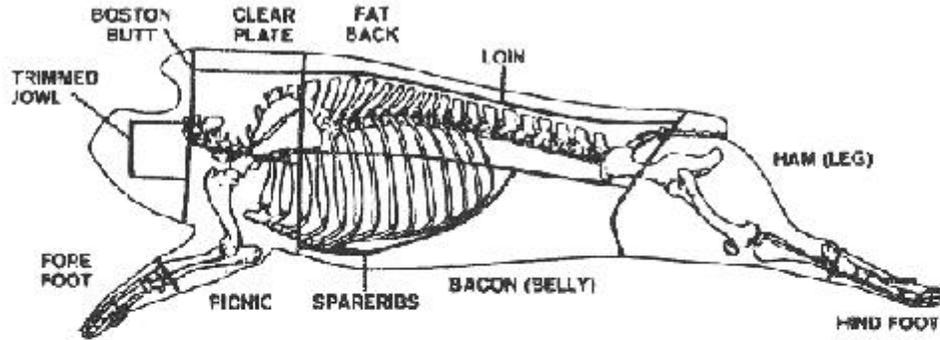
**Sire:** Male parent.

**Sow:** Female pig over one year of age that has farrowed a litter of pigs.

# PORK CHART

WHOLESALE CUTS OF PORK AND THEIR BONE STRUCTURE

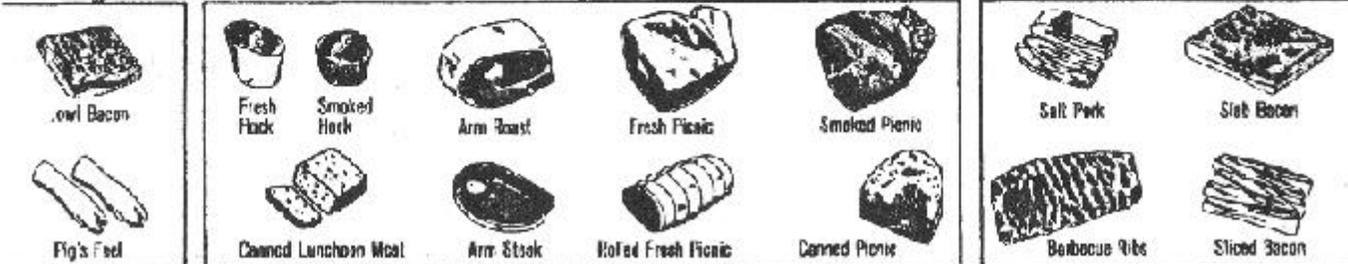
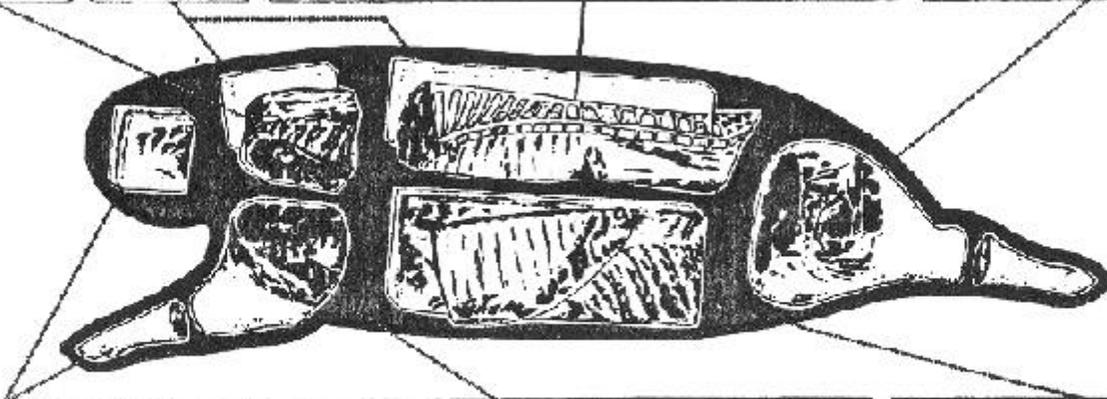
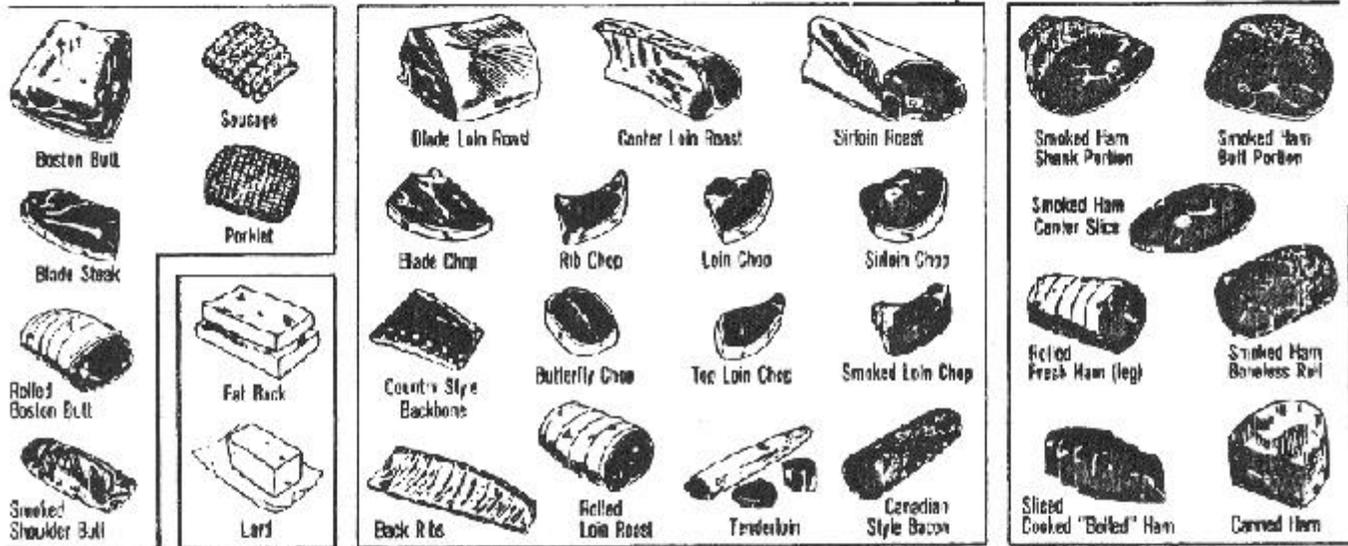
APPROXIMATE YIELDS\*



NAME OF CUT	PERCENT
Fresh Ham, Skinned	85
Loin, Bone on	80
Boston Butts	85
Pork, Regular	85
Bacon, Square Or	175
Spareribs	30
Jowl, Trimmed	30
Front, Tail, Backbones	50
Fat Back, Clear Plate and all Fat, Trimmings	80
Sausages, Trimmings	50
<b>Total</b>	<b>100</b>

\*Factor Weighted Avg. Based on Live wt. Do not include the nursing stock.

## RETAIL CUTS OF PORK AND WHERE THEY COME FROM



NATIONAL LIVE STOCK AND MEAT BOARD