

Swine Handbook

Suggested Terms For Market Swine

Comparative Term	Criticism
Typier	Off type
Meatier (Heavier muscled)	Lacks meatiness, light muscled
Firmer, harder	Soft
Trimmer	Wasty
Nicer balanced	Poorly balanced
Smoother	Rough
More stylish, more attractive	Plain
Higher quality	Coarse
Longer, stretchier side	Short side
Deeper side	Shallow side
Smoother side	Wrinkled side
Deeper flank	Cut up in flank, shallow flank
Thicker	Narrow
Nicer turned	Poorly turned, too much right-angle spread
More uniform width	Uneven in width
Bolder spring of rib	Narrow forerib
Thicker loin, fuller loin, wider loin	Pinched at loin, narrow loin
Longer rump	Short rump
Higher tail setting	Low tail setting
Deeper ham	Shallow ham
Thicker, wider, plumper ham	Narrow, flat ham
Stronger arch, more uniform	Weak top, uneven arch
Tighter frame	Slack, loose frame
Stronger top	Weak top
Smoother shoulders	Rough shoulders, coarse shoulders
Trimmer jowl	Wasty jowl
Shorter neck	Long neck
Trimmer about base of ham	Wasty about base of ham or lower ham
Firmer ham	Soft, wasty ham
Stands wider behind	Stands too close behind
More desirably finished	Under-finished, over-finished
Cleaner top	To much finish along top, wasty top barrow
Firmer, harder finished	Soft finished
More correctly finished over shoulder, back, & loin	Too much finish over shoulder, back, & loin
Would yield larger % of lean nicer killing barrow	Poor yielding, poor cutting, poor killing barrow
Trimmer middle, trimmer underline	Wasty middle
Firmer side, firmer flank	Soft side, loose flank
Would Hang up a	Would hang up a
Neater carcass	Wasty carcass
Trimmer carcass, meatier	Narrow, light carcass
Heavier muscled carcass	Muscled carcass

