

Name: _____

Age Level: 8-11 12-14 15-18

Score/ Grade: ____/100pts.
A=100-85 B=84-72 C=71-61

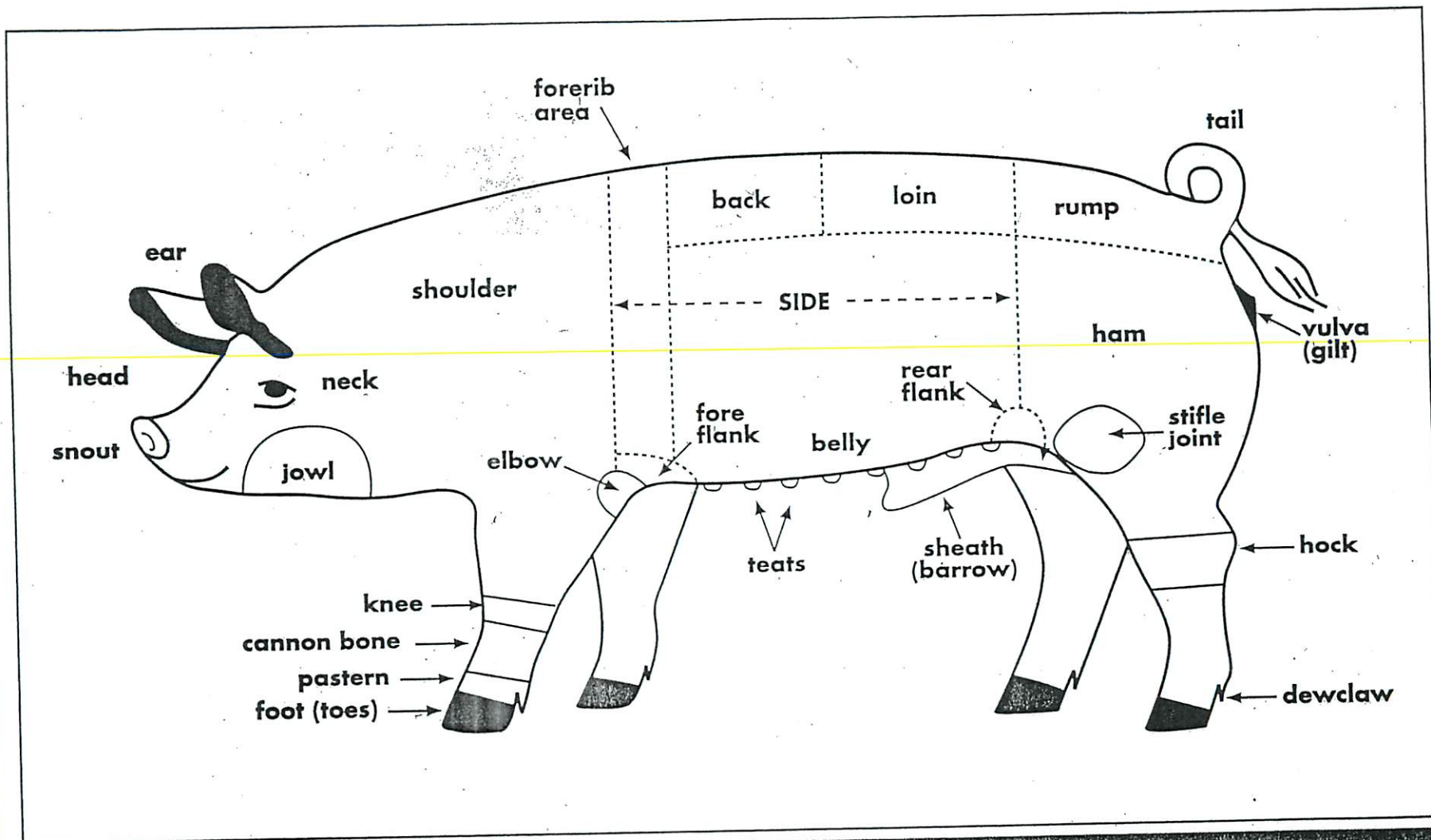
Market Swine			
8 -11 Years Olds			
Category	Points	Skill to be Done	Page(s) in Handbook
Parts	/27	Place labels on parts diagram (1 pt. each)	page 3-2
Breeds	/6	Match 6 breed name labels with picture (1 pt. each)	pages 3-3 -- 3-6
Wholesale Meat Cuts	/5	Label the WHOLESALE CUT diagram (1 pts. each)	Page 5-2 and see kit
*Animal Wellness			
Medication Label	/7	Label the MEDICATION LABEL (1 pt. each)	pages 24-11 (NOT Lot# or Name of Distributor)
Sanitation	/9	Point to and identify the sanitation 9 problems (1pt. each)	insert or see kit for this item
DUN Form	/6	Fill in, on sample form using scenario	see kit for sample form
Project Book Work	/20	Answer questions from filled out book in 4 areas of judges choice	None (from your own book)
Interview & Feed Tag	/20	Be able to discuss project work / animal and answer questions from your feed tag	see how to read tags pg. 24-14
TOTAL POINTS	/100		Be sure you have your own feed tag
12- 14- Years Old			
Category	Points	Skill to be Done	Page(s)in Resource Book
Parts	/27	Place labels on parts diagram	page 3-2
Breeds	/8	Match 8 breed name labels with picture	pages3-3 --3-6
Retail Meat Cuts	/8	Label 2 in each wholesale cut	page 5-2
*Animal Wellness			
Infectious Disease	/9	Label disease / definition	pages 9-1 --9-9
Internal Parasites	/8	match parasite to damage caused	page 9-12
Project Book Work	/20	Answer questions from filled out book in 4 areas of judges choice	None, use your own book
Interview & Feed Tag	/20	Be able to discuss project work / animal and answer questions from your feed tag	see how to read tag pgs. 24-14
TOTAL POINTS	/100		Be sure you have your own feed tag

Name: _____

Age Level: 8-12-14 15-18

Score/ Grade _____/100pts.
A=100-85 B=84-72 C=71-61

15- 18- Years Old			
Category	Points	Skill to be Done	Page(s) in Resource Hand book
Parts	/14	Place labels on parts diagram	page 3-2
Breeds	/10	Match 10 breed name labels with picture	page 3-3 --3-6
Retail Meat Cuts & By Products	/20	Label 3 in each wholesale cut and name 8 by products from the list	
*Animal Wellness			
Current Topic Issue	/16	Read & Discuss a 1 page article	henry.osu.edu under Livestock Project Mem
Project Book Work	/20	Answer questions from filled out book in 4 areas of judges choice	None, use your own book
Interview & Feed Tag	/20	Be able to discuss project work / animal and answer questions from your feed tag	see how to read tag pgs. 24-14; use own tag
TOTAL POINTS	/100		Be sure you have your own feed tag



This material is based upon work supported by Extension Service, United States Department of Agriculture, under special project number 93-EFSQ-4096.
 Product distribution through the Ohio Agricultural Curriculum Material Service.

Figure 3.1
 Parts of the pig

Swine Breeds = Answer Key

All Hgs

Chester White

8



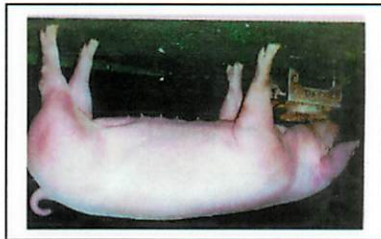
Hampshire

5



Landrace

10



Spotted

3



Yorkshire

4



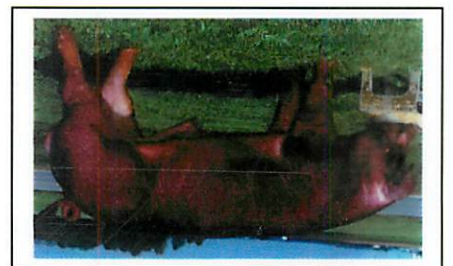
Berkshire

7



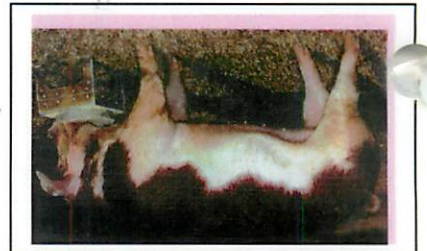
Duroc

9



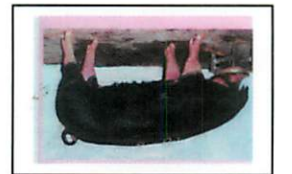
Hereford

6



Poland China

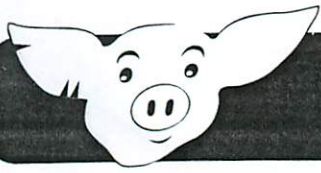
1



Tamworth

2





Chapter 5 Pork Products

Wholesale, Retail and Food Service Cuts

Now that you have raised a show and/or market hog, you will probably find it interesting and perhaps useful to see how this animal contributes to the Consumer Market.

The illustration (Figure 5.1) shows the location and names of the main or "wholesale" cuts of pork that come from a market pig.

Pork chops come from the loin. Bacon comes from the belly. The butt makes a tasty pork roast. The picnic is often called "callie". The callie looks like a small ham.

Remember, you are looking at one side of this pig. There are two of each of these main cuts in a pig. Each of these cuts from an average

market pig will weigh as follows: **Ham (leg):** 15–20 pounds; **Loin:** 10–14 pounds; **Belly (side):** 15–20 pounds; **Butt (boston butt/shoulder butt):** 5–7 pounds; **Picnic (picnic shoulder/ arm shoulder) :** 6–8 pounds.

A 250 pound hog would yield two 15–20 pound hams, 60 to 70 pork chops, 15 to 20 pounds of pork steaks, two 6 to 7 pound roasts, 15 to 20 pounds of bacon, spare ribs, and pork hocks, and 15 to 20 pounds of sausage.

Retail cuts of pork—see Figure 5.2.

Food service cuts of pork—see Figure 5.3.

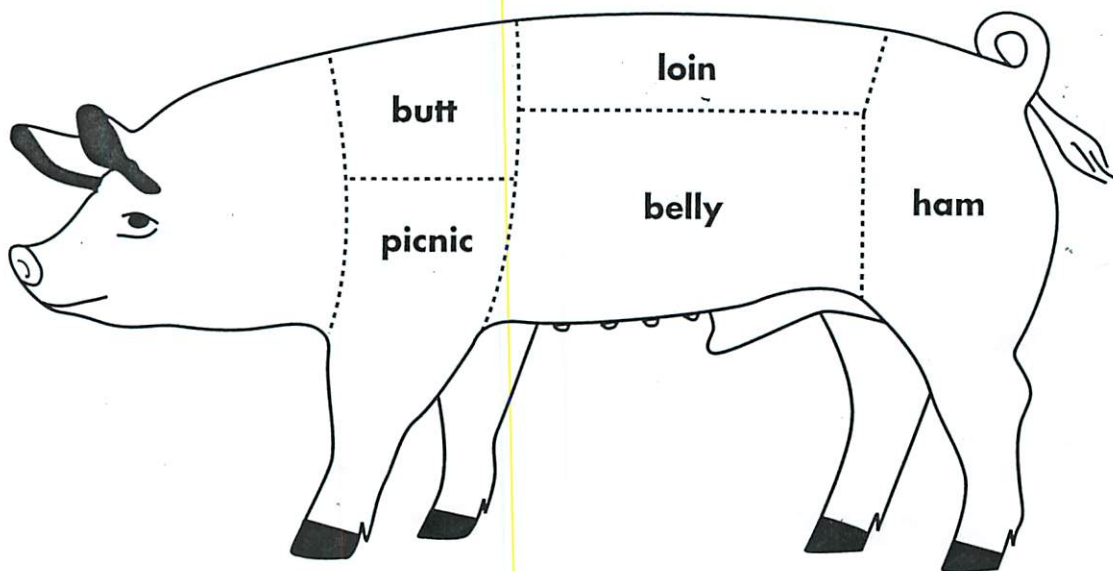


Figure 5.1
Wholesale cuts

Medication Label

8-11 Year Olds

Before administering any drug to an animal, you must have a knowledge of the information found on the drug label and

insert. Make sure you are able to identify the parts of the medication label and medication insert.

Name of Drug OMNIBIOTIC (hydrocillin) Active Ingredients

Directions for use: See package insert

Cautions and Warnings

Warning: Milk that has been taken from animals during treatment and for 48 hours after the last treatment must not be used for food. Withholding Times
The use of this drug must be discontinued for 30 days before treated animals are slaughtered for food. Exceeding the highest recommended dosage level may result in antibiotic residues in meat or milk beyond the withdrawal time.

Store between 2° and 8° C (36° and 46° F) Storage
Keep dry and away from light

Quantity of Contents

Net Contents: 100 ml



Distributed by **USA Animal Health, Inc.** Name of Distributor

Lot Number

Lot # 0009900-Q123

Expiration Date 05/17/XX

Date of Expiration

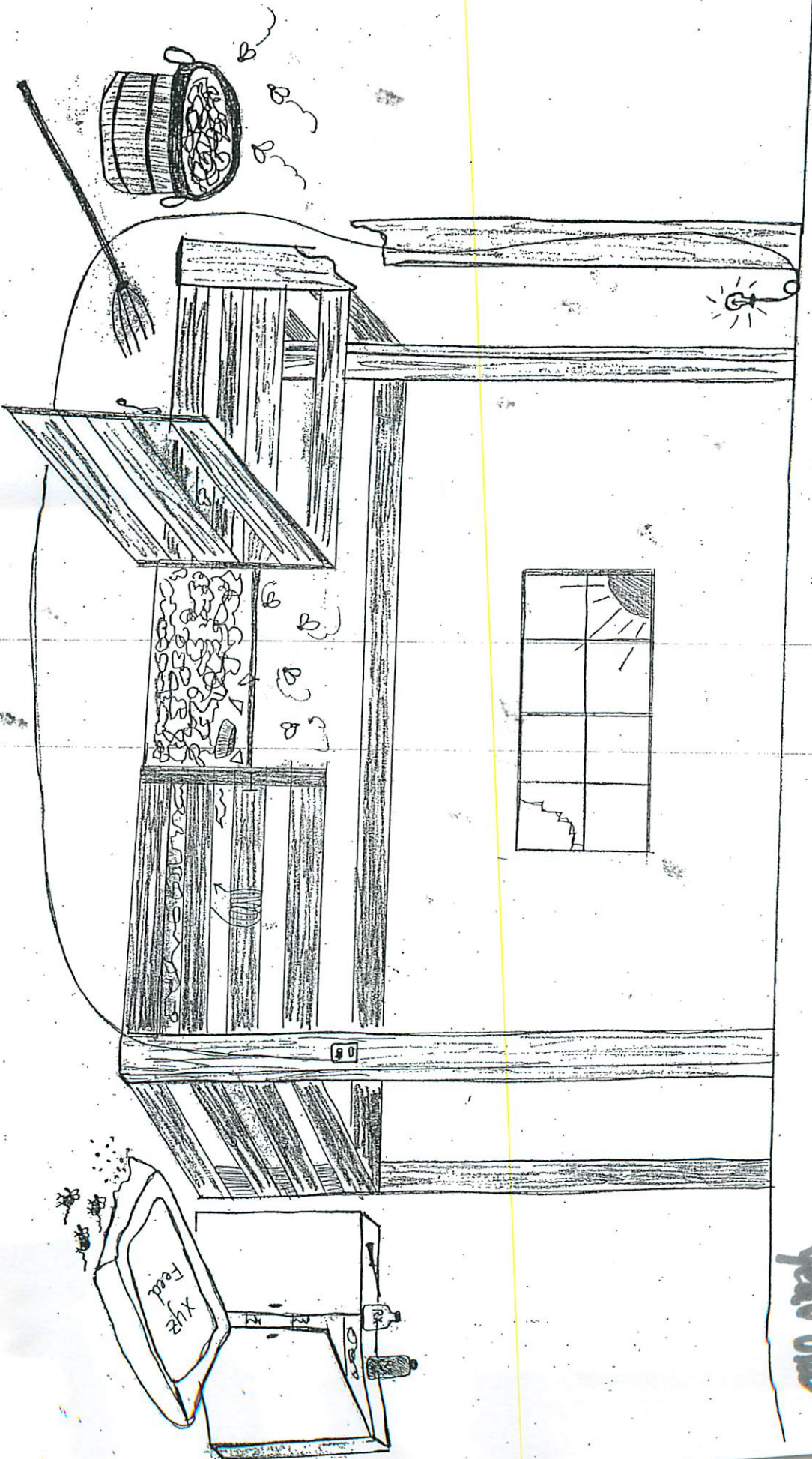


LEARNING LABORATORY KIT

Quality Assurance and Animal Care: Youth Education Program

This material is based upon work supported by Extension Service, United States Department of Agriculture, under special project number 93-EFSQ-4096
Product distribution through the Ohio Agricultural Curriculum Materials Service

8-11
year olds



Sanitation Problem: 8-11 Year Olds - Can you find the problems?

Sanitation Problems:
8-11 Year Olds
Horses, Dairy Cows, Beef Cattle, Hogs, Goats and Sheep

Problems:

Rake on floor
Window broke; glass in stall
Post broken
Wire point is showing
Extension cord running across floor
Feed on floor - mice in it
Syringe / Needle left out
Dirty Bedding with manure
Muck bucket with Manure and flies
Latch open
Feed pan left in pen
Light not covered
Storage cabinet open
Medicine left out and down low

10/11/12
8-11

Drug Use Notification Form Activity

MARKET SWINE

*8-11 Year Olds= Fill in the appropriate information on the sample form after reading the scenario.

You are going to be exhibiting your single market hog at the Henry County Junior Fair. As you come into the gate you are required to turn in your COMPLETED Drug Use Notification form.

Although you tagged two different hogs at the June tagging, you have decided that you are going to exhibit the Hampshire market hog with the tag HCJF#131. You have not had any medical problems with your hog and therefore, have not given it any medicine prior to arriving on the fairgrounds. You have completed the current year's Quality Assurance program and received your certification card when you completed the education session.

*Fill in the following information on the form based on the above scenario.

Line #1.

Line #2.

Line #3.

Line #4:

Line #5:

Line #6 (the appropriate box)

Line #7:

Line #8:

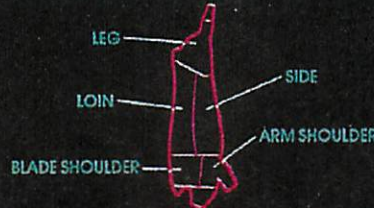
12-14 Year Olds - Label 2 retail cuts in each of the 4 wholesale cut areas

15-18 Year Olds

Label 3 retail in each of the 4 wholesale areas

Pork

• RETAIL CUTS •
WHERE THEY COME FROM
HOW TO COOK THEM



Top Leg
(Inside) Roast
Roast, Braise



Smoked Ham
Roast



Smoked Ham
Shank Portion
Roast



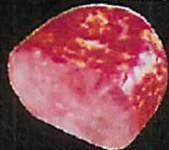
Smoked Ham
Center Slice
Broil, Panbroil,
Panfry, Roast



Canned Ham
Roast



Sliced Ham
Panfry, Panbroil,
Braise



Boneless
Smoked Ham
Roast

LEG/HAM



Blade Roast
Roast, Braise



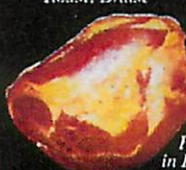
Blade Steak
Braise, Broil,
Panbroil, Panfry

Boneless Blade Roast
Roast, Braise



Smoked
Shoulder Roll
Roast, Cook in Liquid

Boneless Arm
Picnic Roast
Roast, Braise



Smoked
Picnic
Roast, Cook
in Liquid

SHOULDER



Country-Style Ribs
Roast, Braise, Broil,
Cook in Liquid



Center Rib
Roast
Roast



Sirloin Roast
Roast



Boneless Sirloin
Roast
Roast



Sirloin Cutlet
Braise, Broil, Panbroil,
Panfry



Tenderloin
Roast, Braise,
(Slices: Panfry,
Braise)



Blade Roast
Roast, Braise



Crown Roast
Roast

LOIN



Spareribs
Roast, Broil, Cook in Liquid,
Braise



Sliced
Bacon
Panfry, Broil,
Roast (Bake)

SIDE



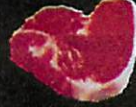
Blade Chop
Braise, Broil, Panbroil,
Panfry



Rib Chop
Broil, Panbroil,
Panfry, Braise



Top Loin Chop
Broil, Panbroil, Panfry,
Braise



Loin Chop
Broil, Panbroil,
Panfry, Braise



Sirloin Chop
Braise



Butterfly Chop
Broil, Panbroil,
Panfry, Braise



Back Ribs
Roast, Broil,
Braise, Cook
in Liquid



Top
Loin Roast
(Double)
Roast



Boneless
Blade Roast
Roast, Braise



Center
Loin Roast
Roast



Smoked
Loin Chop
Roast, Broil,
Panbroil, Panfry



Canadian-Style Bacon
Roast, Broil, Panbroil, Panfry



THIS CHART APPROVED BY
NATIONAL LIVE STOCK & MEAT BOARD



KIT 3

2-18/10/2009

لکھنؤ
E. J. J.
in
2009
P. 11
K. J. J.
2009

Handwritten text, heavily obscured by horizontal black scribbles.

INFECTIOUS DISEASES DEFINITIONS

1) This is the inflammation of the mucous membranes that line the pig's nose. Common signs of the disease are sneezing, sniffing, snorting and coughing. **ANSWER: Atrophic Rhinitis**

2) This is an infection of the intestinal tract by *E. Coli* bacteria causing diarrhea. Death may result from dehydration caused by fluid loss. Bacteria enters the mouth, attaches to the lining of the small intestine and produces a toxin which causes the diarrhea. **ANSWER: COLIBACCILLOSIS**

3) This infectious bacterial disease can cause sudden death, fever, diamond skin lesions, arthritis, heart valve lesions and abortion. Red skin blotches, purplish tails and ears and reluctance to get up and move around and depression are signs often observed. **ANSWER: ERYSIPELAS**

4) This infectious disease affects pigs of all ages. It is a chronic disease in which the pig has a dry, nonproductive cough this noticeable after exercise. Antibiotics and vaccinations are useful. **ANSWER: MYCOPLASMA PNEUMONIA**

5) Caused by a virus, this disease can cause premature farrowing, stillborn and mummified fetuses. In growing pigs the disease leads to respiratory problems as the virus attacks the defenses of the lungs. **ANSWER: PRRS (Porcine Reproductive & Respiratory Syndrome)**

6) This is an acute, infectious disease caused by a virus and involves the nervous and respiratory systems of the pig. It is spread mainly by direct contact between swine with the nose and mouth being the main entry points. **ANSWER: PSEUDORABIES**

7) This is a bacterial infection that leads to septicemia and pneumonia and is spread through feces. **ANSWER: SALMONELLOSIS**

8) This is a highly contagious viral disease characterized by vomiting, diarrhea and nearly 100% mortality in pigs less than 2 weeks old. **ANSWER: TRANSMISSIBLE GASTROENTERITIS (TGE)**

9) This disease is caused by *Lawsonia intracellularis* bacteria infecting the cells of the intestinal tract wall causing it to become weakened. It produces diarrhea. **ANSWER: ILEITIS**
Also known as "Greasy Pig Disease" his infectious disease is caused by *Staphylococcus hyicus*. **ANSWER: EXUDATIVE EPIDERMITIS**

Internal Parasites

DAMAGE CAUSED TO PIG & LABEL WITH THE CORRECT PARASITE

- 1 Ruptures the intestinal mucosa, diarrhea, poor digestion. ANSWER: COCCIDIOSIS
- 2 Causes moderate to severe to bloody diarrhea in very young pigs. Can result in mortalities. ANSWER: THREADWORM
- 3 Damages the liver, perirenal tissues, ureters, kidney. ANSWER: KIDNEY WORM
- 4 Migrating larvae damage liver and lungs and creates conditions favorable for development of bacterial and viral pneumonia, causes diarrhea, and blocks the intestine. ANSWER: LARGE ROUNDWORM (ASCARIS SUUM)
- 5 Irritates the fine air passages, ruptures tissues, causes bleeding, and allows development of pneumonia. ANSWER: LUNGWORM
- 6 Accumulations of these ulcerate the cecum and anterior large intestine. Provoke bloody diarrhea. ANSWER: WHIPWORM
- 7 Irritates the lining of the stomach or tunnels beneath it and causes inflammation and ulceration. End result is often diarrhea. ANSWER: STOMACH WORM
- 8 Nodule formation which decreases digestive efficiency and often outright illness. ANSWER: NODULAR WORM

By-Products from Hogs

Serving Essential Human Needs

No other animal provides society with a wider range of products than the hog.

Hogs are, of course, the source of high quality animal protein in the form of the widest and most varied range of food products available from any animal.

By-products from hogs play a vital, though less visible, role in maintaining and improving the quality of human life. New and different by-products from hogs are constantly being developed.

Insulin from hogs is used in the treatment of diabetes; hog heart valves are used to replace damaged or diseased human heart valves; skin from hogs is used to treat severe burn victims.

The amazing utility of the hog has motivated the saying, "We use everything but the oink."

Viable animal agriculture not only provides an abundant supply of vital nutrients found in meat, but is also a ready source of essential and useful by-products that humanity depends on so extensively.

Listed here are some of the important medical and industrial products we get from hogs.

Pharmaceutical By-Products

Pharmaceuticals rank second only to meat itself in the important contributions hogs make to society. Rapidly advancing science and technology are continually adding to the list of life-supporting and life-saving products derived from the incredible hog.

Hogs are powerful medicine. All told, hogs are a source of nearly 40 drugs and pharmaceuticals.

Adrenal Glands

Corticosteroids

Cortisone

Epinephrine

Norepinephrine

BLOOD

Blood Fibrin

Fetal Pig Plasma

Plasmin

Heart

Heart Valves

Hog heart valves, specially preserved and treated, are surgically implanted in humans to replace heart valves weakened by disease or injury. Since the first operation in 1971, tens of thousands of hog heart valves have been successfully implanted in human recipients of all ages.

Brain

Cholesterol

Gall Bladder

Chenodeoxycholic Acid



Intestines

Enterogastrone

Heparin

Secretin

Liver

Desiccated liver

Ovaries

Estrogens

Progesterone

Relaxin

Pancreas Gland

Insulin

Lipase

Pancreatin

Trypsin

Chymotrypsin

Hog pancreas glands are an important source of insulin hormone used to treat diabetics.

Hog insulin is especially important because its chemical structure most nearly resembles that of humans.

Pineal Gland

Melatonin

Pituitary Gland

ACTH—Adrenocorticotrophic Hormone

ADH—Antidiuretic Hormone

Oxytocin

Prolactin

TSH—Thyroid Stimulating Hormone

Skin

Porcine Burn Dressings

Gelatin

Specially selected and treated hog skin, because of its similarity to human skin, is used in treating massive burn injuries in humans, that have removed large areas of skin, and in healing persistent skin ulcers.

Spleen

Splenic Fluid

Stomach

Pepsin

Mucin

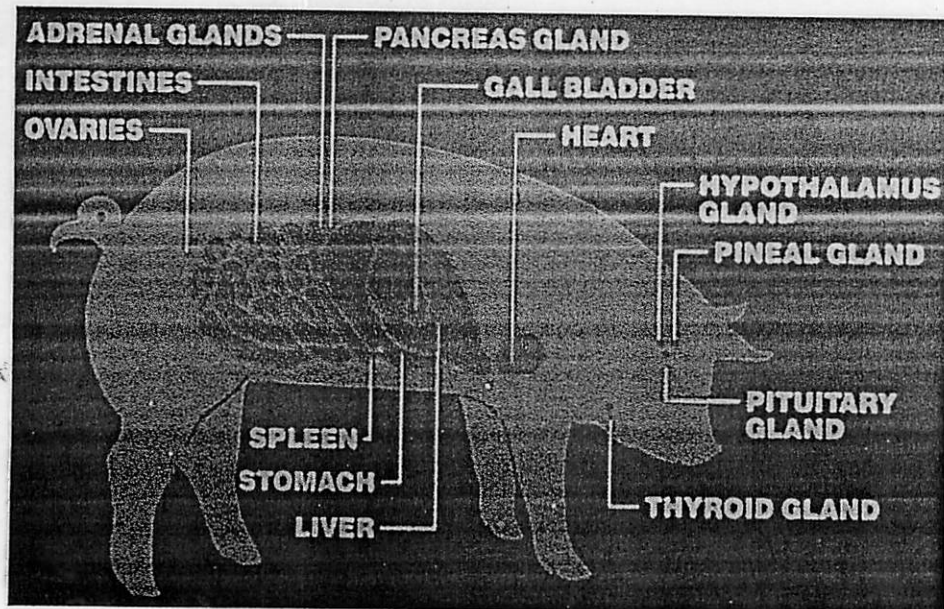
Intrinsic Factor

Thyroid Gland

Thyroxin

Calcitonin

Thyroglobin





**Everything
but the oink
is used.**



Bone for
bone china



Rennet for
making cheese



Stearin for making chewing
gum and candies



Glycerin for
explosives



Hides and skins for
leather goods



Gelatin for
marshmallows and
photographic film



Ingredients for medicines
and surgical sutures



Binders for asphalt
paving



Drumheads and
violin strings



Cutting oils and other
industrial lubricants



Hair for artist
brushes



Special glues for
marine plywoods

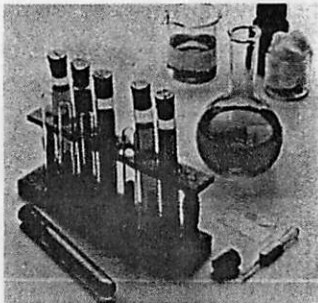
Figure 5.4
Swine by-products

Industrial By-Products

Hogs also make a very significant contribution to the world of industrial and consumer products. Hog by-products are sources of chemicals used in the manufacture of a wide range of products. Pigskin is used extensively as high quality leather for clothing, shoes, handbags, sporting goods, upholstery...the list goes on and on.

Blood

Sticking Agent
Leather Treating
Agents
Plywood Adhesive
Protein Source in
Feeds
Fabric Printing
& Dyeing



Bones & Skin

Glue
Pigskin Garments, Gloves & Shoes

Dried Bones

Buttons
Bone China

Bone Meal

Mineral Source in Feed
Fertilizer
Porcelain Enamel
Glass
Water Filtration

Fatty Acids & Glycerine

Insecticides	Floor Waxes
Weed Killers	Water-Proofing Agents
Lubricants	Cement
Oil Polishes	Fiber Softeners
Rubber	Crayons
Cosmetics	Chalk
Antifreeze	Phonograph Records
Nitroglycerine	Matches
Plastics	Putty
Plasticizers	Paper Sizing
Printing Rollers	Insulation
Cellophane	Linoleum
Soap	

Gall Stones

Ornaments

Hair

Artist Brushes
Insulation
Upholstery

Meat Scraps

Commercial Feeds
Feed for Pets

Courtesy of the National Pork Producers Council in cooperation with the National Pork Board