

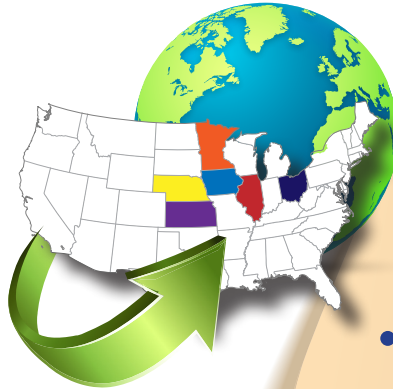


KIDS CONNECTION

Pig Tales

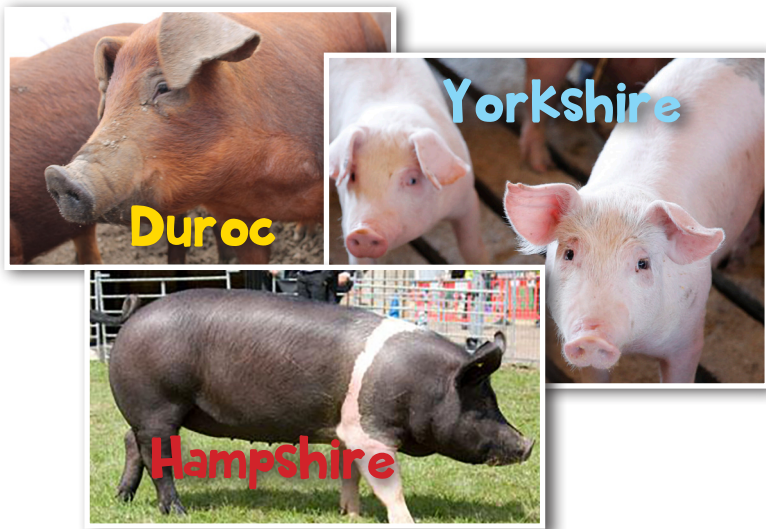
All about Pigs

Pigs, also called **hogs**, were among the first animals to be domesticated, possibly as early as 7000 B.C. Most of the pigs in the United States are produced in the Midwestern states including Iowa, Illinois, Minnesota, Ohio, Nebraska and Kansas! There are many breeds (varieties or types) of pigs, including Duroc, Hampshire or Yorkshire. These pigs are raised for pork products that we eat such as **bacon, sausage and pork chops!** Pork is the most widely eaten meat in the world.



Definitions (terms used by pig farmers!)

- **Barrow** - A neutered male pig.
- **Boar** - A mature male pig that can reproduce.
- **Farrow** - To give birth to a litter of piglets.
- **Finished** - Ready for market.
- **Gilt** - A young female pig, usually under 12 months of age.
- **Litter** - A group of piglets born at the same time by the same sow.
- **Piglet** - A young pig.
- **Sow** - A female pig that has given birth to a litter.
- **Swine** - Another name to describe the pig species.
- **Wean** - To remove a piglet from its mother's milk and give it solid food to eat.



Why do pigs have notches in their ears?

By notching a pig's ear, the farmer can identify the pig's litter number and what number the pig is in its litter.

RIGHT EAR
Litter number

LEFT EAR
Pig number



Farrow to Fridge

Sows give birth, called **farrowing**, to a group, or **litter**, of eight to twelve piglets.

The sow is pregnant three months, three weeks, and three days (about 114 days)

A sow will raise six to eight litters in her lifetime!

Piglets are about three pounds and 11 inches in length when they are born.

They are weaned from the sow at 16 to 22 days, when they weigh about 15 pounds.

The piglets, also known as **feeder pigs**, are fed a diet of ground corn and soybeans, and drink about two gallons of water a day.

It takes almost **920 pounds of feed** to raise a pig for market.

Pigs are sold at market when they reach a **finish weight** of 265 pounds at about six months of age.

Pigs are transported to a **processing plant** where the meat is cut into pork products such as **bacon, sausage, pork chops, roasts and ham.**

Pork products are delivered to **grocery stores and restaurants** for consumers to enjoy eating!



Pigs are very clean animals. Their reputation as a filthy animals comes from their habit of rolling in mud to cool off.

Pigs that live in cool, covered environments stay very clean.

What do pigs eat?

Pigs are known as **monogastrics**, which means they have only one true stomach, just like humans!

Young piglets drink their mother's milk until they are 16-22 days old. Once they are weaned from their mother, they are fed a diet made up of ground corn and soybeans. This supplies the nutrients needed for heat, energy, and the protein needed to build muscle.

An **animal nutritionist** will work closely with the pig farmer to help create a balanced diet for the pigs to grow strong and healthy!



Pork on my Plate

Pork is the meat that comes from a hog. People eat many different pork products, such as bacon, sausage, pork chops, and ham.

A 265-pound market hog will give about 160 pounds of pork for the grocery store's meat case. Pork is highly nutritious – full of protein, B vitamins,



Did you know **pepperoni** is made from pork? Pepperoni is a highly seasoned thinly sliced hard sausage made from pork and beef. It is the most popular pizza topping in the United States!

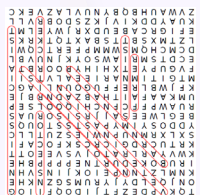
FUN FACT:



Career Word Search

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- Barn Manager
- Trucker
- Veterinarian
- Nutritionist
- Inspector
- Scientist
- Processor
- Farmer
- Genetics Specialist



Everything but the Oink

In addition to meat, pigs also provide us with lots of other products, including valves for human heart surgery; suede for shoes and clothing; and gelatin for many food and non-food uses. Pig coproducts are also important parts of products such as water filters, insulation, rubber, antifreeze, certain plastics, floor waxes, chalk, adhesives, crayons, fertilizer, glue, artists' brushes and buttons.

What do you use in your classroom that would be made from pig coproducts?

- | | |
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| 1. | 2. |
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| 5. | 6. |
| 7. | 8. |

Kansas Economy



Kansas is ranked 10th in the nation in total number of pigs, producing about 2.8 percent of the nation's total.

2.8%

Kansas Pork Production

(provided by the Kansas Pork Association)

1,010 farms producing pigs

1,910,000 pigs

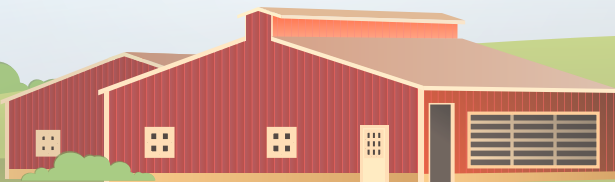
6,535 jobs

\$466 million value of pigs sold at market

Beyond the Pig Barn

**Help feed the world!
Choose a career in pork.**

Today's pork production combines state-of-the-art facilities with genetics and a focus on environmental issues.



pig farmer

raise pigs and take them to market

meat scientist

study pork quality and cuts

animal nutritionist

develop special diets for pig farms

sales

bring the product to consumers

veterinarian

care for the pig's health and wellbeing

accountant

manage the finances for a pork-related business



**Kansas Foundation
for AGRICULTURE
IN THE CLASSROOM**

Learn more about Kansas agriculture at www.ksagclassroom.org.

