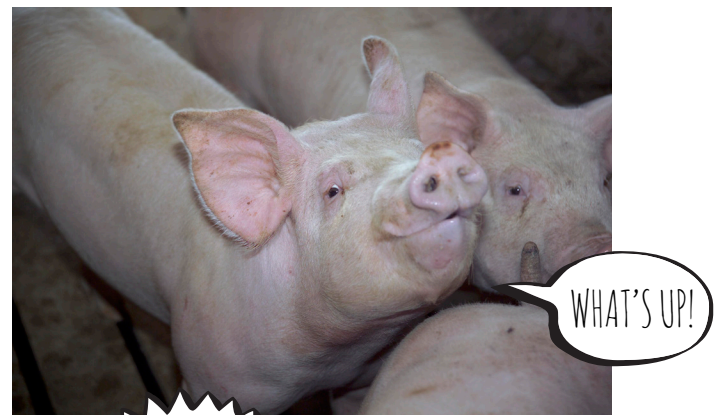
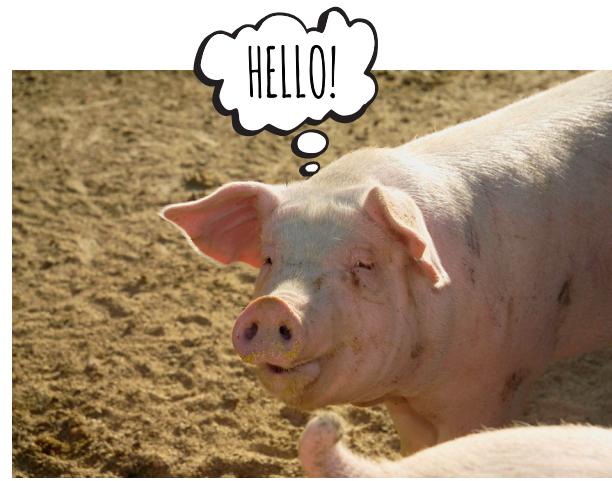
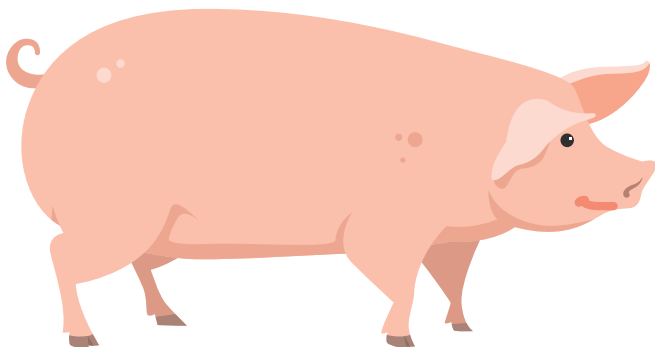




SWINE

EARLY CHILDHOOD

Oklahoma has over two million hogs. Swine, hogs, and pigs are all the same animal! Hogs are actually very smart! They learn to push a lever in the barnyard to get a drink of water or some food. They can be taught to tumble, race, pull carts, dance, and hunt. Hogs are unable to sweat. They roll around in the mud to keep cool.



Photos from the United Soybean Board

PIG PAPER BAG CRAFT

ASK AN ADULT FOR HELP



MATERIALS:

- Brown paper bag
- Colored cardstock (in light pink and dark pink)
- White cardstock
- Scissors
- Pink marker
- Glue marker
- Glue stick
- Pig craft template (download from simpleeverydaymom.com/paper-bag-pig-craft/)

DIRECTIONS:

1. Download the pig craft template, print and cut out the pieces.
2. Glue the pig's ear to the corner of the bag, like in the pictures. Next, glue the pig's face to the front of the bag, on the flap part.
3. Place the eyes on the face, just about centered over the end of the smile. Glue in place to secure.
4. Take the snout and glue it in place between the eyes and just above the mouth. Use the pink marker to draw on the nostrils.
5. Glue the pink pig body to the base of the brown paper bag.



ASK AN ADULT FOR HELP

WHAT DO YOU CALL
A KARATE MOVE
MADE BY A PIG?

A PORK CHOP



PIGGY FUN FACTS

The mother is a sow, and the father is a boar. Baby pigs are called piglets.

The heaviest hog in history, Big Bill, weighed 2,552 pounds.

HAM PIZZA SNACKS

INGREDIENTS:

- 7.5 ounces refrigerated pizza dough
- nonstick cooking spray
- 1/4 cup pizza sauce
- 2/3 cup ham (diced)
- 2/3 cup mozzarella cheese (shredded)

DIRECTIONS:

1. Spray cookie sheet with nonstick spray.
2. Separate biscuits and flatten on cookie sheet, leaving space between so edges do not touch.
3. Spread 1 teaspoon pizza sauce on each biscuit
4. Top each biscuit with 1 tablespoon of diced ham and 1 tablespoon shredded cheese.
5. Bake in a 400 degree oven for eight to 10 minutes or until biscuits are light brown and cheese is melted.