

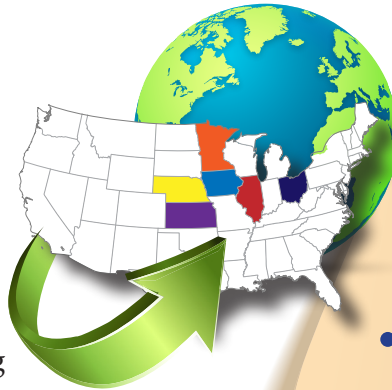


KIDS CONNECTION Pig Tales

Grades 3rd - 5th

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 an average of eight to twelve piglets, which as a group is called a litter. The average length of time a sow is pregnant is three months, three weeks and three days (about 114 days). An average sow will raise six to eight litters of piglets in her lifetime!

Piglets weigh about three pounds when born and are approximately 11½ inches in length. They are weaned from the sow at 16 to 22 days old. At this point, pigs average 15 pounds in weight.

The piglets, also known as feeder pigs are fed a diet, which is primarily ground corn and soybeans. It takes approximately 920 pounds of feed to raise a pig for market. This same pig would drink about one-and-a-half to two gallons of water a day.

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

Pigs are then 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!



It takes approximately 920 pounds of feed to raise a hog for market. Hogs will also drink about one-and-a-half to two gallons of water a day!

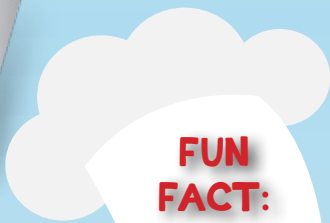
What do pigs eat?

Pigs are known as monogastrics, which means they have only one true stomach, just like humans! Young piglets will drink their mother's milk until they are 16-22 days old. Once they are weaned from their mother, they are fed a diet primarily made up of ground corn and soybeans. This supplies the nutrients needed for heat and energy. They are fed a product such as soybean meal to provide the protein needed to build muscle. Vitamins and minerals are also included in their feed. 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, iron and zinc.



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!



Career Word Search

T Q K V P D E Z F T J I D O Q F I I O G
 O N J Q E L D Y J Y R U M S G Z N K H E
 K N M L Z T N N P E I O K J I N S V H N
 I R U B O K E D U R T N E P P P P B H E
 K W V Y A R L R A T O J V S V E E O T T
 K R T U C R D G I C R C S K F O C A F I
 S X L X R M N U P N W I E S Z U T L L C
 Y D D O S Y I M Y P A S T S S T O U Q S
 B E G L W E E S A J J R S I S O R U A S
 R U A W P F F C F N C H I Q O O L S E P
 U M K A A F A I T H A B Z A D N R B J E
 K F J W B L R E F F U G O U N L I A G C
 M T G I T I M N A R I E E A L V T S I I
 F V G U P Y E T X H I H Y R O O R B T A
 E C D T S M R I A W S O Y K J N U V B L
 D C M C H Q M S W M P F E R T C Q W I
 L Z T M X S B T T S B A X T Q T K R K S
 E F I G R C A B E U D X R J W Y E L M T
 K U A Y D D K I V J K Z S D O B R V L L
 Z V W A U H B Q B Y N U V L A Z V E K C

- 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?

- | | |
|----|----|
| 1. | 2. |
| 3. | 4. |
| 5. | 6. |
| 7. | 8. |

Kansas Economy

There are about 1,000 pig farms in Kansas. Of these operations, 150 produce over 99% of the state's pigs.

In 2015, Kansas producers sold more than three million market pigs, feeder pigs and breeding pigs with a gross market value of \$494,289,775. These pigs produced over 600,000,000 pounds of pork, which helps feed millions of people in the U.S. and abroad!



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



Beyond the Pig Barn

There are many career choices in the pig industry! You could be a pig farmer, a meat scientist who studies pork quality and cuts, an animal nutritionist who develops special diets for pig farms or a veterinarian who cares for the pig's health and wellbeing!

Your turn! Research different careers in the pig industry and write about one that is most interesting to you.

Learn more about Kansas agriculture at www.ksagclassroom.org or contact the Kansas Foundation for Agriculture in the Classroom at (785) 320-4350.



Kansas Foundation
for Agriculture
in the Classroom



Kansas
Department of Agriculture