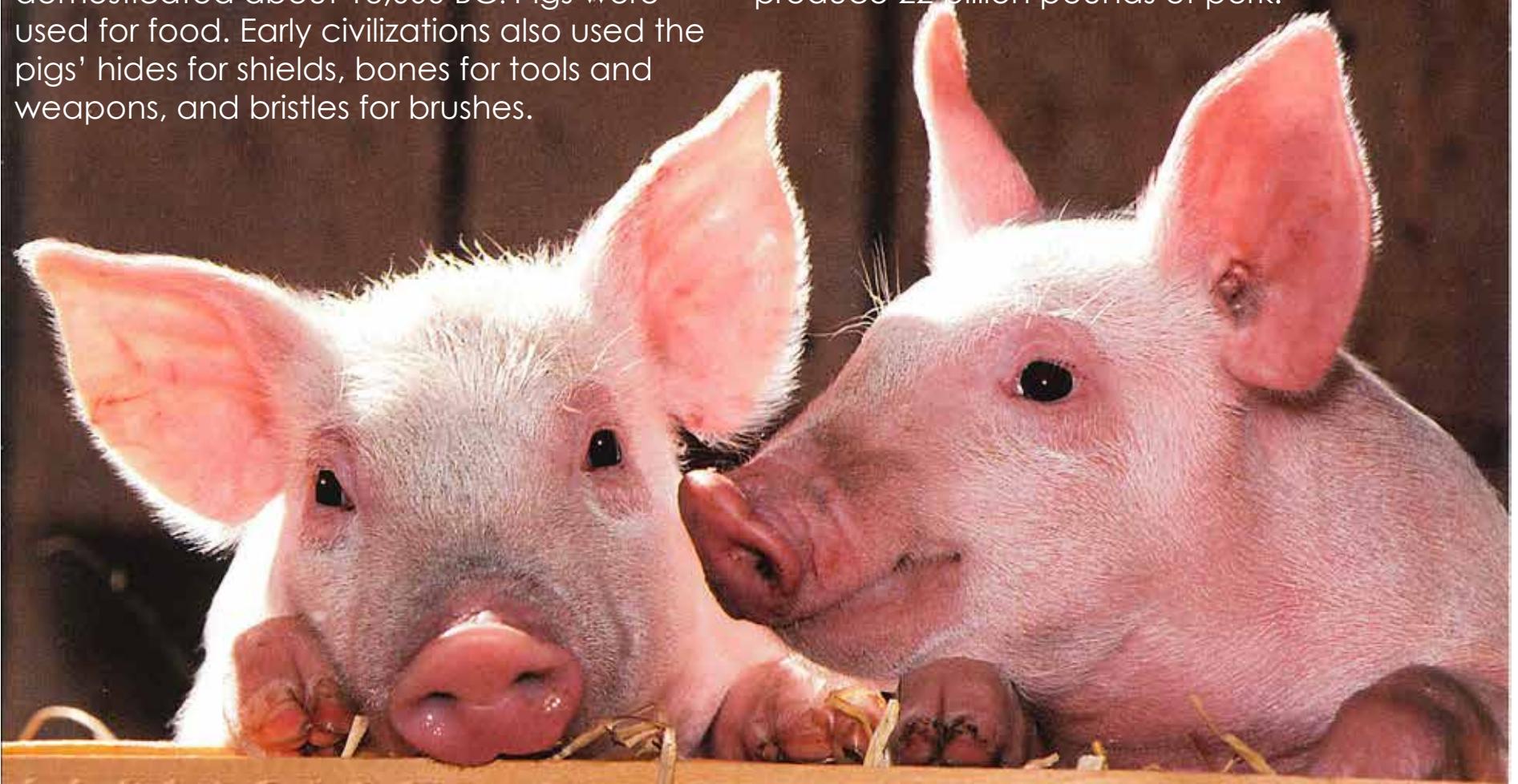


Pigs, Hogs, Swine . . .

A domesticated animal is one that has been tamed by humans and kept as a work animal, for food or as a pet. Through selective breeding these animals have become different than their wild ancestor. Pigs were domesticated about 13,000 BC. Pigs were used for food. Early civilizations also used the pigs' hides for shields, bones for tools and weapons, and bristles for brushes.

Pigs were brought to southeastern North America from Europe by de Soto and other early Spanish explorers. Today there are over 60,000 pork producers and over 110 million hogs in the United States. These farmers produce 22 billion pounds of pork.



VOCABULARY of SWINE

Male pigs are called boars or barrows.

- **barrow** is a neutered male swine
- **boar** is a mature, male swine used for breeding

Female pigs are called gilts or sows.

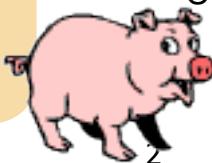
- **gilt** is a female pig that has never been pregnant
- **sow** is a mature, female swine

- **farrow** (verb) is the process of a sow giving birth to piglets
- **farrow** (noun) is a litter of piglets
- **gestation** is the period when a sow is pregnant, which is about 3 months, 3 weeks, 3 days
- **herd** is a group of pigs
- **hog** - a swine that is nearing market weight (about 280 pounds)
- **litter** refers to the group of baby pigs born to a sow
- **nursing** is when the piglets get milk from the sow
- **pig** - a young, immature swine, older than a piglet but not as big as a hog
- **piglet** - is a pig from birth to three weeks
- **shoat** - a young hog, especially one that has been weaned
- **swine** (singular and plural) - a hog, pig or piglet; hogs collectively or generally
- **weaning** when piglets and the sow are separated because the young pigs no longer need the sow's milk



Use the word(s) to the left and choose the best word to fill in the blanks below.

1. The large swine in the picture above is a _____.
2. The small swine in the picture above are called _____.
3. The group of small swine pictured above are called a _____.
4. The small swine pictured above are _____ the sow.
5. Hogs, pigs, piglets are collectively called _____.
6. A sow is pregnant for about _____.
7. A male pig is called either a _____ or a _____.
8. A female pig is called either a _____ or a _____.



Life Cycle of a Market Pig



Sows have areas in their barns that they can walk into to eat their food. This way other sows can not chase them away from their food.



Farrowing pens allow the sow to eat and lie down while keeping the piglets safe from being stepped on by the sow.



The weaned pigs have access to food and water 24/7. The floor is designed so urine and manure will drop through the floor. This keeps the pigs cleaner.



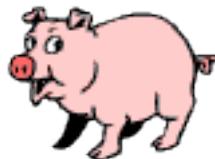
These hogs are in the finishing barn. They are just about ready to go to market.

GESTATION (pregnancy) Gilts (female pigs) reach maturity and are bred at 170 to 220 days of age. After delivering their first litter of pigs, gilts are called sows. Gestation (pregnancy) is about 114 days, or 3 months, 3 weeks and 3 days.

FARROWING Sows and gilts are moved to a farrowing barn when ready to give birth (farrow). Usually, a sow or gilt will have 12 to 13 pigs per litter. The sow gives birth to the piglets which weigh between 2-3 pound at birth. The sow nurses the piglets for about 21 days (3 weeks). Then the piglets are weaned from the sow. The piglets weigh 13-15 pounds at weaning.

NURSERY After weaning, piglets are moved to a nursery or to a wean-to-finish barn and are housed with piglets from other litters. These barns are temperature controlled and ventilated to support the newly weaned pigs. The pigs are fed a corn/soybean meal diet and they eat between 1.4 to 4 lbs. of food per day. During this time pigs grow to 50 to 60 pounds. They stay here for 42 to 56 days or 6 to 8 weeks.

GROWING AND FINISHING Pigs are moved from the nursery to a finishing barn to accommodate their continued growth. If pigs are in a wean-to-finish barn, they remain there. In the grow/finish phase, pigs consume 6 to 10 pounds of feed daily. A diet typically consists of corn and soybean meal, as well as vitamins and minerals to ensure proper health and growth of the pigs. As the pigs grow, they are monitored daily to ensure that they are healthy. At about six months of age, the pigs weigh about 280 pounds and are then market ready.



Caring for Swine



Animal care and health is a priority on a hog farm. To keep pigs healthy, farmers provide:

- Balanced diet for the pigs
- Access to fresh water
- Proper vaccinations
- Clean barns
- Biosecurity practices to keep pigs healthy
- Veterinarian care and medicines when pigs are sick or injured.



Pig farming is a 24/7/365 day a year job. This care is shared by everyone involved on the farm. This means the owners, the farm managers, the animal caretakers, the veterinarians and transporters.

In 1959 it took 10 pigs to produce 1,000 pounds of pork. Today, it only takes 5 pigs to produce 1,000 pounds of pork, so farmers are using less land and water to produce more pork. This is due to selective breeding for better hogs, better nutrition, improved barns and better biosecurity.



Oh, no. The picture captions got separated from the pictures. Draw a line from the caption to the picture it best describes.

Veterinarian washing her hands before she treats a hog.

Misters spray water to help keep hogs cool on hot days.

Clean coveralls and sanitizing boots is part of biosecurity.

Large fans are used to cool the barns.

Hogs can drink fresh water anytime from a water nipple.

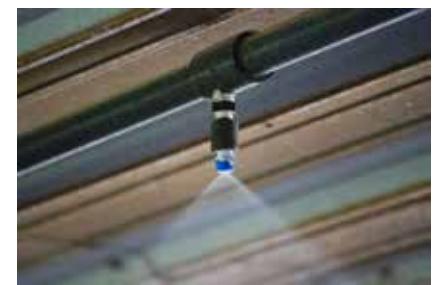
Heat lamps help keep piglets warm.

Bins outside the hog barns hold feed for the hogs.

Feed is being pumped into feeders in the barn.

Barns are power washed and cleaned before hogs move in.

Biosecurity is putting practices into place that prevent the spread of diseases.



Nutrients in Pork

High-quality protein provides all of the essential amino acids needed by the body for growth and maintenance. Your body can't make essential amino acids, so you must get them from the foods you eat. Pork is a high-quality protein food.



Protein	<ul style="list-style-type: none"> • Provides essential amino acids. • Is the building block for bone, muscles, skin and blood. • Is important for growth and development. • Is the key component to help the body repair cells and make new cells. • Plays a role in the immune system and in making enzymes, hormones and other body chemicals.
Selenium	<ul style="list-style-type: none"> • Helps protect the body cells from damage. • Plays a role in regulating thyroid hormone metabolism.
Niacin	<ul style="list-style-type: none"> • Is one of the B Vitamins. • Helps convert food into energy. • Is essential for healthy skin, blood cells, brain and nervous system. • Helps maintain a healthy heart.
Phosphorus	<ul style="list-style-type: none"> • Helps build and protect strong bones and teeth. • Helps to maintain normal pH in the body. • Plays a role in shuttling nutrients in and out of body cells.
Thiamin	<ul style="list-style-type: none"> • Is one of the B Vitamins. • Helps convert food into energy. • It is important for growth, development and function of body cells. • Helps maintain a healthy heart.
Vitamin B6	<ul style="list-style-type: none"> • Is one of the B Vitamins. • Needed for enzyme reactions involved in metabolism. • Is important for brain development during pregnancy and infancy. • Plays a role in immune function.
Riboflavin	<ul style="list-style-type: none"> • Is one of the B Vitamins. • Is important for the growth, development and function of body cells. • Helps convert food into energy. • Is important in maintaining normal vision.
Zinc	<ul style="list-style-type: none"> • Is found in all body cells. • Is critical for proper growth, development and reproduction. • Helps wounds heal. • Is needed to make proteins and DNA. • Helps immune system fight off bacteria and viruses.



More Than Meat

The hog is serving essential human needs everyday. From the meat on your plate to a medical lifesaving device and everything in between, co-products, sometimes called by-

products, from hogs play a vital role in maintaining and improving the quality of human life. Thanks to research, new and different co-products from hogs are constantly being developed. For example:

- Insulin from hogs is used to treat diabetes.
- Hog heart valves are used to replace damaged human heart valves.
- Skin from hogs is used to treat severe burn victims.

Hogs are a source for 20 medicines. Hog co-products are sources of chemicals used in the manufacture of a wide range of products that cannot be made with other products. Of course, pigskin is used as leather for clothing, shoes, handbags, sporting goods, upholstery and more. The amazing utility of the hog has motivated the saying, "We use everything but the oink."

Thus, animal agriculture not only provides an abundant supply of vital nutrients found in meat, but is also a source of essential and useful co-products that people depend on everyday.

Use the list on the right side of this page to help you unscramble the letters to spell a co-product that comes from hogs. Write your answer on the line below the letters.

1. elug _____

2. csastpli _____

3. klahc _____

4. mentec _____

5. ynosarc _____

6. ssagl _____

7. ttonsub _____

8. volges _____

9. hesso _____

10. doof etp _____



Co-products from Swine

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

Bones and Skin
 Glue
 Pigskin Garments
 Gloves and Shoes

Dried Bones
 Buttons
 Bone China
 Bone Meal
 Mineral Source in Feed
 Fertilizer
 Porcelain
 Enamel
 Glass
 Water Filters

Hair
 Artist's Brushes
 Insulation
 Upholstery

Meat Scraps
 Commercial Feeds
 Pet food

Fatty Acids & Glycerine
 Insecticides
 Weed Killers
 Lubricants
 Oil Polishes
 Rubber
 Cosmetics
 Antifreeze
 Nitroglycerine
 Plastics
 Printing Rollers
 Cellophane
 Floor Waxes
 Waterproofing Agents
 Cement
 Fiber Softeners
 Crayons
 Chalk
 Putty

Interview with Minda Mares from Seaboard Foods in Holyoke.

My name is Minda Mares and I grew up on a ranch in Southeast Wyoming. I have an Associate's Degree in Science from Casper College in Casper, Wyoming and my Bachelor's Degree in Animal Science from Texas A&M University in College Station, Texas. I began working for Seaboard Foods in October of 2002 as a management trainee. I have worked in different areas of pork production. I have worked with male pigs called boars, female pigs called sows and with baby pigs called piglets. I took over management of my first sow farm in September of 2003. A sow farm is where female pigs are kept.

I was a Sow Farm Manager for 11 years. I worked day to day on the farm with a crew of employees to complete tasks including feeding sows, breeding sows, farrowing sows, care of newborn piglets, weaning piglets and cleaning the barns. In addition to daily tasks, I was also responsible for the upkeep of the farm, payroll, environmental control to protect the pigs, and record keeping.

I moved in to my current role as a Sow Farm Production Manager in January of 2015. Today I supervise six sow farms north of Holyoke, Colorado. I work with each farm crew to accomplish daily tasks and goals. I oversee 41 employees who care for 14,000 sows. Our teams wean 6,650 piglets each week. I really enjoy the opportunity to work every day with animals and have a true passion for pigs. The most rewarding part of my job is helping my farm managers and assistant managers become successful leaders in our company and industry.



How well did you read?

1. What is a male pig called? _____
2. What is a female pig called? _____
3. What are baby pigs called? _____
4. Describe one thing Minda does in her job?



What are antibiotics?

The term antibiotics means “against life”; in this case, against microbes. Antibiotics are types of medicines that will search out and destroy bacteria. They are often used to fight infectious diseases. Penicillin was the first antibiotic to be discovered and was made from mould!

Have you ever taken an antibiotic? If you did, it means you visited your doctor to get a prescription for the antibiotic. You took the medicine and it made you get well.

Farmers and ranchers use antibiotics to help their livestock get well when microbes make their animals sick. The doctor the farmer calls to get a prescription is called a veterinarian. By working closely with their veterinarian, pig farmers can make sure their pigs stay healthy.

Pig farmers use antibiotics:

- to treat illness when a pig is sick,
- to control the spread of an illness in neighboring pigs, and
- to prevent illness when pigs are likely to become ill.

Pigs Get a Better Quality of Life

When farmers use antibiotics as prescribed by a veterinarian, pigs tend to:¹



Give birth to larger, healthier litters



Get sick less often and recover faster



Suffer less premature death due to illness



Stay healthier and grow stronger

Antibiotics work very well against bacteria, but they don't work against viruses. The common cold is caused by a virus, antibiotics won't help make you well from the cold.



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