

White County 4-H  
Swine Educational Activities  
**Grade 5**

Project Year \_\_\_\_\_

4-H'er Name \_\_\_\_\_ Club \_\_\_\_\_

**Activity #1**

**Breeds of Swine.** Use pages 3-3 to 3-6 in your Swine Resource Handbook to match the correct breed to the description. The first one has been done for you and you will use some breeds twice.

**Breeds**

- |                  |                 |              |
|------------------|-----------------|--------------|
| 1. Berkshire     | 5. Hereford     | 8. Spot      |
| 2. Chester White | 6. Poland China | 9. Yorkshire |
| 3. Duroc         | 7. Tamworth     | 10. Landrace |
| 4. Hampshire     |                 |              |

**Descriptions-** \*The last two descriptions will have three numbers since it asks for three breeds.

5	At least 2/3 of this hogs body must be red. It must have a white face, droopy ears and at least 2 white feet.
	This breed has droopy ears, and more white then a Poland China.
	This breed is all white with droopy ears. It was developed in Pennsylvania.
	This breed is mostly all black with erect ears. It has 6 pts. of white on its' (4 feet, tale and face).
	This all white breed has droopy ears and a very long body.
	This breed is all red with droopy ears and can grow very efficiently.
	This breed is all white with erect ears
	This all red breed has erect ears and a long narrow face and snout.
	This breed is all black with six points of white. (4 feet, tail, nose). They also have droopy ears.
	This breed has a black body and a white belt that covers both forelegs. They also have erect ears.
	*Name the <b>three</b> major breeds that are known for their mothering abilities.
	*Name <b>two</b> breeds that are known for the muscle and meat quality.

White County 4-H  
Swine Educational Activities  
**Grade 5**

**Activity #2**

**Carcass Evaluation.** Use pages 4-4 to 4-12 to work through these problems about carcass quality and evaluation. Please write legibly. If your answer cannot be read it will be marked wrong.

1. You have a pig that weighs 225 pounds live. Its carcass weighs 160 pounds and it is estimated to have 71 pounds of estimated lean. Determine the percentage carcass lean.

$$\% \text{ carcass lean} = (\text{estimated \# lean} / \text{carcass weight}) \times 100$$

Answer: \_\_\_\_\_

2. Another pig weighs 235 pounds and has a carcass weight of 180 pounds. It has 82 pounds of estimated lean. What is the percent carcass lean?

Answer: \_\_\_\_\_

3. Assume you have a hog which has a live weight of 234 pounds. Its carcass weight is 175. What is the dressing percentage of this hog?

Answer: \_\_\_\_\_

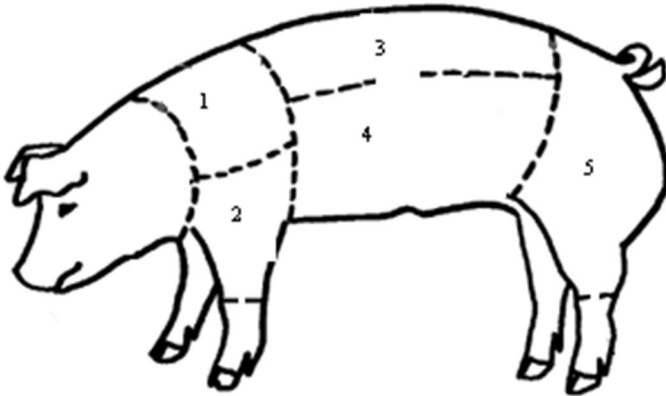
4. Using the Dressing Percent from question 2 and assuming a Carcass Weight Price of \$60/cwt, what would be the live weight price for your hog?

Answer: \_\_\_\_\_

White County 4-H  
Swine Educational Activities  
**Grade 5**

**Activity #3**

**Pork Products.** Use Chapter 5 in your Swine Resource Handbook to answer the following questions.



Write the name of the cut of meat on the corresponding line below. Page 5-1 will help you.

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

6. From a 250 pound hog you can obtain how much of each of the following cuts?

Retail Cut	Amount obtained from 250# hog
A. Ham	
B. Pork chops	
C. Pork steak	
D. Roasts	
E. Bacon, spare ribs, pork hocks	
F. sausage	