



# 4-H Swine

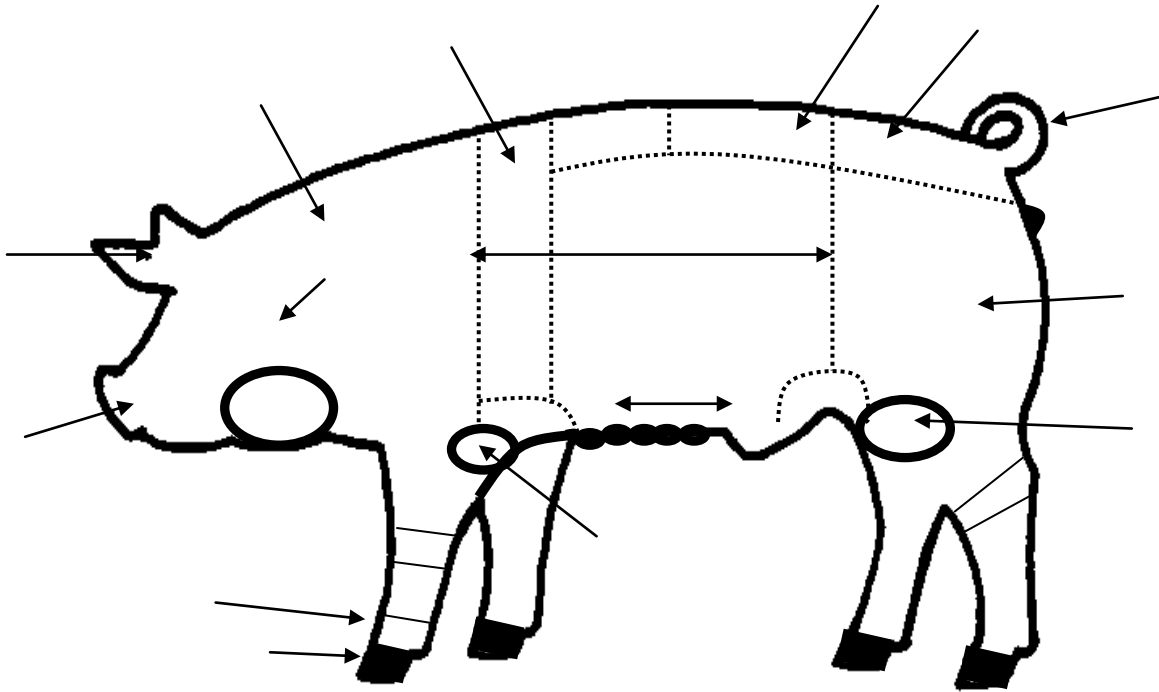
Jasper County  
B  
Grade 7

Name: \_\_\_\_\_ 4-H Club \_\_\_\_\_

1. Label the parts of the pig shown below, (write the number of the part on the corresponding arrow):

**Words to choose from:**

- |                |            |              |                  |
|----------------|------------|--------------|------------------|
| 1. Belly       | 5. Forerib | 9. Pastern   | 13. Snout        |
| 2. Ear         | 6. Ham     | 10. Rump     | 14. Stifle Joint |
| 3. Elbow       | 7. Loin    | 11. Shoulder | 15. Tail         |
| 4. Foot (toes) | 8. Neck    | 12. Side     |                  |



2. List three cuts of meat that come from the shoulder.

- a. \_\_\_\_\_
- b. \_\_\_\_\_
- c. \_\_\_\_\_

3. List three industrial by-products that come from swine blood.

a. \_\_\_\_\_

b. \_\_\_\_\_

c. \_\_\_\_\_

4. The amazing utility of the hog has motivated what saying?

\_\_\_\_\_

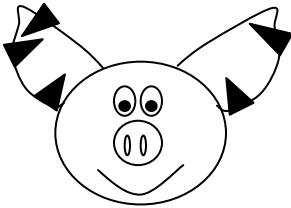
5. Match the nutrient with the % daily value that a 3 ounce serving of pork contains.

_____	1. Iron	a. 6%
_____	2. Magnesium	b. 7%
_____	3. Niacin	c. 11%
_____	4. Potassium	d. 18%
_____	5. Vitamin B <sub>6</sub>	e. 20%

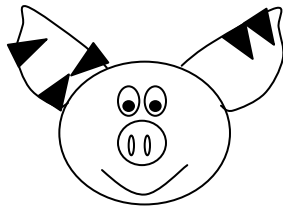
6. Today's pork is leaner and on average contains \_\_\_\_\_ % less fat, \_\_\_\_\_ % fewer calories and \_\_\_\_\_ % less cholesterol than just 10 years ago.

7. What cut of pork is the leanest choice? \_\_\_\_\_

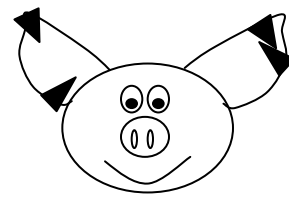
8. Write the correct ear notch number on the line below each pig.



\_\_\_\_\_



\_\_\_\_\_



\_\_\_\_\_

9. Businesses pay attention to quality assurance because it helps to build \_\_\_\_\_.

- a. Consumer satisfaction
- b. Finances
- c. Facilities
- d. Relationships

10. Livestock products must be \_\_\_\_\_, \_\_\_\_\_, and produced in a manner that meets \_\_\_\_\_ approval.