

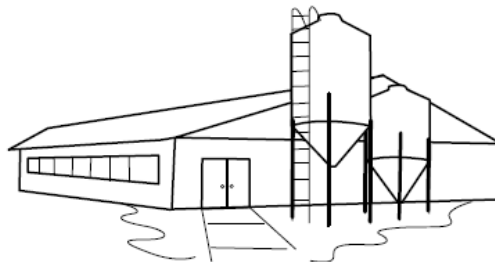


3RD - 6TH GRADE PORK MATERIALS

Name: _____

Raising Pigs

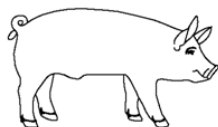
Read the below paragraph. Then match the barn technology on the left with the correct season on the right.



Heaters	Year-round
Fans to keep fresh air to the pigs	Summer
Sprinklers	Winter

Did you know that barns keep pigs comfortable and protect them from the weather? During the summer, when it gets hot, the pigs are kept cool by large fans and water sprinklers. In the wintertime, most barns have heaters to keep the pigs warm and comfortable. The barns keep pigs safe from predators too.

Put these events in order, from first to last.



At 6 months, pigs weigh approximately 250 pounds.



At 4 weeks, pigs weigh 15-20 pounds.



When they are born, piglets weigh 2-3 pounds



At 8 weeks, pigs weigh 40-60 pounds.

Pigs grow fast because they eat a good diet. For a pig to reach 250 pounds, it will eat 600 pounds of corn and 100 pounds of soybean meal. That's a lot of grain!

Name: _____

Math Decoder (subtraction)

Directions: Use the code at the bottom of the page to solve the math problems.

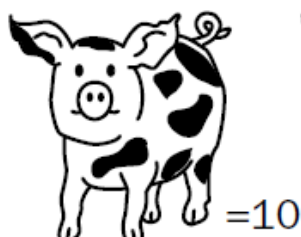
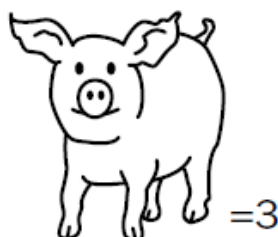
$$\begin{array}{c} \text{Cow} \\ \text{---} \end{array} - \begin{array}{c} \text{Pig} \\ \text{---} \end{array} = \text{---}$$

$$\begin{array}{c} \text{Pig} \\ \text{---} \end{array} - \begin{array}{c} \text{Pig} \\ \text{---} \end{array} = \text{---}$$

$$\begin{array}{c} \text{Pig} \\ \text{---} \end{array} - \begin{array}{c} \text{Pig} \\ \text{---} \end{array} = \text{---}$$

$$\begin{array}{c} \text{Cow} \\ \text{---} \end{array} - \begin{array}{c} \text{Pig} \\ \text{---} \end{array} = \text{---}$$

Code:



Name: _____

Math Decoder (addition)

Directions: Use the code at the bottom of the page to solve the math problems.

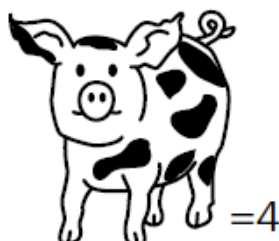
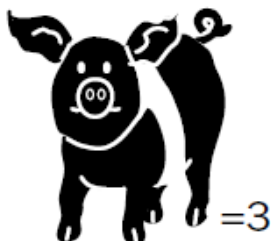
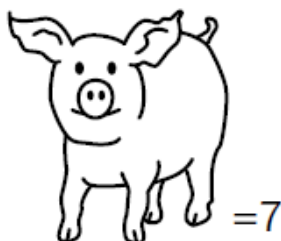
$$\begin{array}{c} \text{Solid Pig} \\ \text{_____} \end{array} + \begin{array}{c} \text{Spotted Pig} \\ \text{_____} \end{array} = \text{_____}$$

$$\begin{array}{c} \text{White Pig} \\ \text{_____} \end{array} + \begin{array}{c} \text{Solid Pig} \\ \text{_____} \end{array} = \text{_____}$$

$$\begin{array}{c} \text{Spotted Pig} \\ \text{_____} \end{array} + \begin{array}{c} \text{White Pig} \\ \text{_____} \end{array} = \text{_____}$$

$$\begin{array}{c} \text{Solid Pig} \\ \text{_____} \end{array} + \begin{array}{c} \text{Solid Pig} \\ \text{_____} \end{array} = \text{_____}$$

Code:



Name: _____

Pig House Math

The three little pigs, as you know, built houses – one of straw, one of sticks and one of bricks. By reading the six clues, figure out which pig built each house, the size of each house, and the town in which each house was located. Use the chart to keep track of your information and your logic.

	Town	Size	Material
Patricia Pig			
Penny Pig			
Peter Pig			

1. Penny Pig did not build a brick house.
2. The straw house was not medium sized.
3. Peter's house was made of sticks, and it was neither medium nor small.
4. Patricia Pig built her house in Pleasantville.
5. The house in Hillsdale was large.
6. One house was in a town called Riverview.

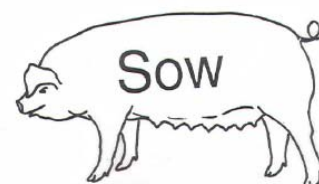
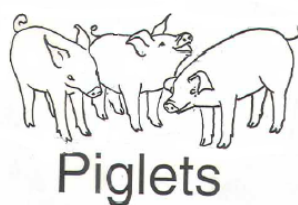
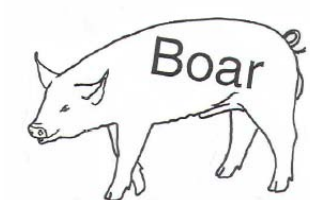


Name: _____

Talk Like a Pork Producer (vocabulary)

Match these pork vocabulary words with their meaning.

- | | |
|------------------------|---|
| 1. _____ Gilt | A. male market hog |
| 2. _____ Piglet | B. family of baby pigs |
| 3. _____ Weaning | C. non-food products made from hogs |
| 4. _____ Barrow | D. flesh of pig used for food |
| 5. _____ Farrow | E. a mother pig giving birth |
| 6. _____ Pork Producer | F. another name for hogs and pigs |
| 7. _____ Litter | G. farmers grind these to make feed |
| 8. _____ Snout | H. young female hog |
| 9. _____ Swine | I. someone who raises pigs |
| 10. _____ Boar | J. mother pig |
| 11. _____ Sow | K. male hog |
| 12. _____ Grains | L. nose of a pig |
| 13. _____ Pork | M. baby pig |
| 14. _____ By-product | N. when pigs are taken from their mothers to eat solid food |

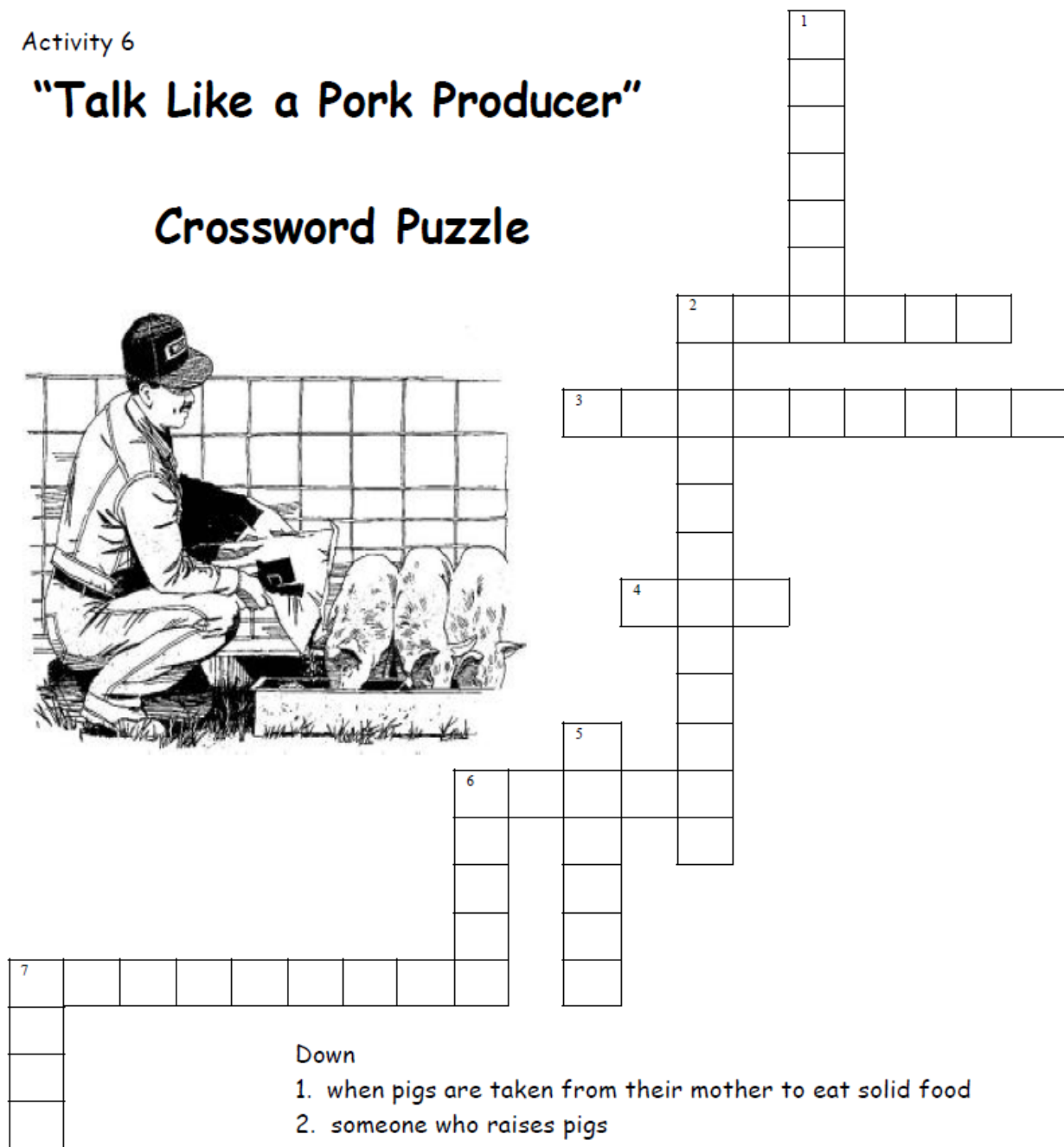


Name: _____

Activity 6

"Talk Like a Pork Producer"

Crossword Puzzle



Down

1. when pigs are taken from their mother to eat solid food
2. someone who raises pigs
5. a set of baby pigs who have the same mother
6. a pig's nose
7. a male pig

Across

2. a baby pig
3. house where sows give birth
4. a female pig
6. another name for pigs and hogs
7. non-food products made from hogs

KEY

Across

- 2.piglet
- 3.farrowing
- 4.sow
- 6.swine
- 7.byproducts

Down

- 1.weaning
- 2.farmer
- 5.litter
- 6.snout
- 7.board

Swine Summary

Pigs were among the first animals to be domesticated, probably as early as 7000 BC. Forty million years ago, hoglike animals roamed forests and swamps in what are now Europe and Asia. By 4900 BC hogs were domesticated in China. By 1500 BC they were being raised in Europe.

In 1539 Hernando de Soto landed at Tampa Bay, Florida, with 13 pigs, the first in North America. By the time of deSoto's death, three years later, his hog herd had grown to 700.

Colonists in Pennsylvania developed the practice of "finishing" the hogs on corn (feeding them nothing but corn in the few weeks before butchering them). This practice improved the quality of the pork and laid the foundation for the modern pork industry. In the colonial US, hogs were driven to market in large droves over trails that later became routes used by the railroads. Hog raising became an important commercial enterprise during the 1800s when the Midwest farm regions were settled. The new Erie Canal system gave farmers a way to get their hogs to the cities back east. Farmers started calling their hogs "Mortgage Lifters" because the profits from their sales helped pay for the new homesteads.

The hogs would eat corn, grass, clover or even table scraps that would have otherwise have become garbage. The word "hogwash," meaning something that is worthless, came from this practice. In some areas hogs would be turned out to find their own food. Hogs would roam freely, eating what they could find—acorns from the ground or roots, which they dug from the ground with their snouts. On Manhattan Island, New York, the hogs rampaged through grain fields until farmers were forced to build a wall to keep them out. The street running along this wall became Wall Street.

Most people had pig pens near their homes and fed the hogs just enough to keep them returning home from their daily forage for food. Everybody had a different hog call so that only their pigs responded to their call. These calls might be a high pitched "sooie," a low pitched "wark," or a simple "here pig here."

Lard was in high demand for baking, so pork producers grew pigs that were very fat. People could eat foods that were higher in fat then because most were involved in vigorous physical labor that caused their bodies to burn large amounts of fat and calories.

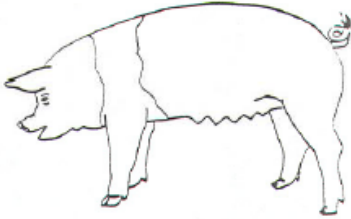
Today most people are not as active as they were back then, and health conscious consumers want leaner meat. To meet this demand pork producers have changed the way they feed and raise their swine. Most cuts of pork today are as lean or leaner than similar cuts of beef and chicken. Pork has a high nutrient density (a high level of nutrients for the level of calories). It provides protein, iron, zinc and B Vitamins (thiamin, riboflavin, niacin and Vitamin B12).

Many people picture a hog farm as a smelly, muddy place where pigs wallow in muddy pens. Years ago, pigs would lie in the mud to protect themselves from overheating and biting insects. Today most hogs are kept indoors in buildings where producers can control temperature, humidity and other environmental factors. These buildings are well-lit and clean, so the producer can better monitor and promote the health of the hogs. Some operations use indoor and outdoor facilities. Healthy, unstressed animals are more profitable, so producers try to keep their hogs comfortable and happy.

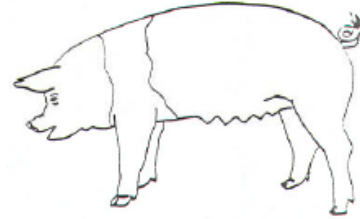
Byproducts made from swine include adhesives, plastics, shoes, paint, glue, crayons, chalk, and chewing gum. Pig heart valves are used to replace diseased or damaged human heart valves. Hog skin is used as a dressing in treating serious burns, and hog pancreas glands provide insulin to treat diabetes.

Truth or Hogwash? (worksheet A –questions/front)

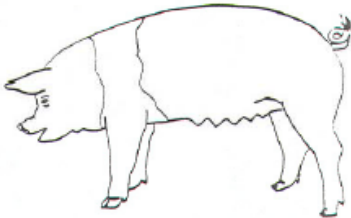
Pigs are not stupid,
They are as smart as dogs.



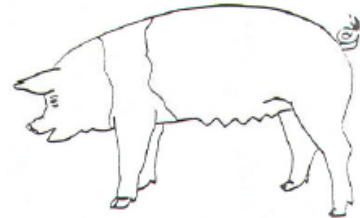
Most pigs are raised indoors,
in pens that are in big buildings.



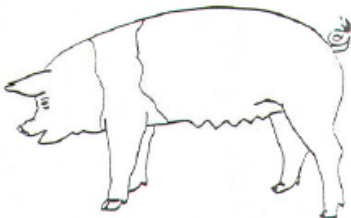
Pigs never grow to weigh
more than 1,000 pounds.



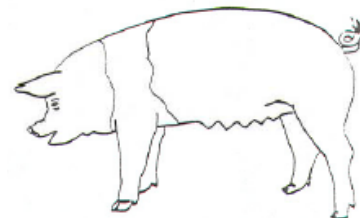
Pigs have small eyes and
poor eyesight.



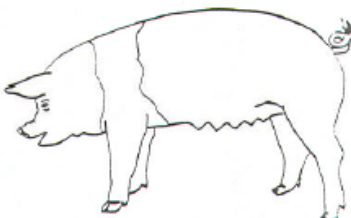
Pigs are dirty animals that
love to wallow in the mud.



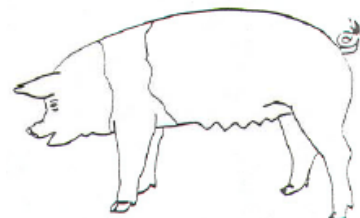
Pigs have rings in their noses
to keep them from smelling.



Pigs enjoy listening to music.



All pigs have curly tails.



Truth or Hogwash? (worksheet A –answers/back)

Truth: In the summer the barns keep the Pigs cool with sprinklers and fans. In the winter, heaters keep them warm. The barns also allow farmers to closely monitor the pigs health and protect them from predators.

Truth: They can be taught to do tricks such as fetching. They have even been taught to do important jobs. In war they have served as mine sniffers in battlefields.

Truth: But they have a strong sense of smell.

Hogwash: The heaviest hog in history, Big Bill, weighted 2,552 pounds.

Hogwash: The rings are used to keep Them from rooting, or digging up the Earth with their snouts. This is a natural behavior of hogs in the wild, which dig for roots to eat. It can cause a lot of damage on a farm.

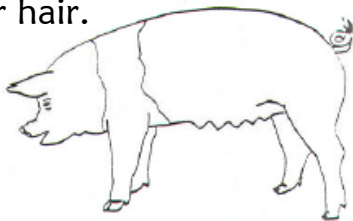
Hogwash: They are cleaner than most farm animals. They roll in the mud to cool off because they have no sweat glands. They love to take showers!

Hogwash: Pot-belly pigs have straight tails and production pigs have curly tails.

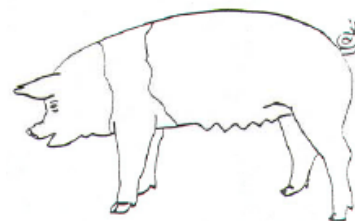
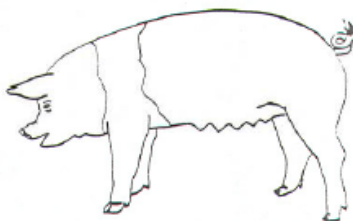
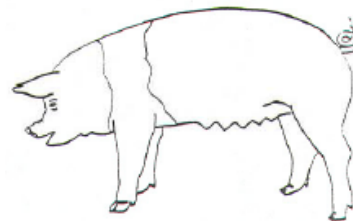
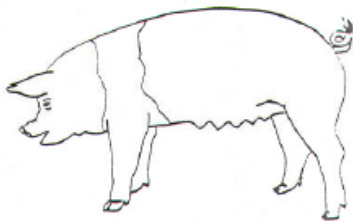
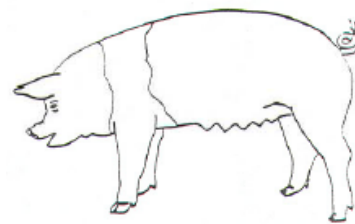
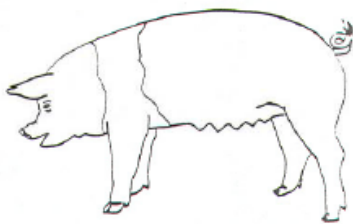
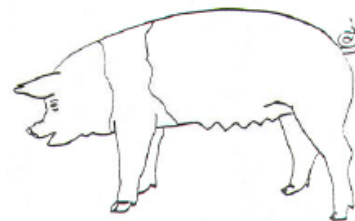
Truth: Pigs are curious and like to keep busy. Some farmers entertain their pigs with beach balls and old tires.

Truth or Hogwash? (worksheet B –questions/front)

All pigs have pink skin and they get their different colors from the color of their hair.



Pigs are found on every continent.

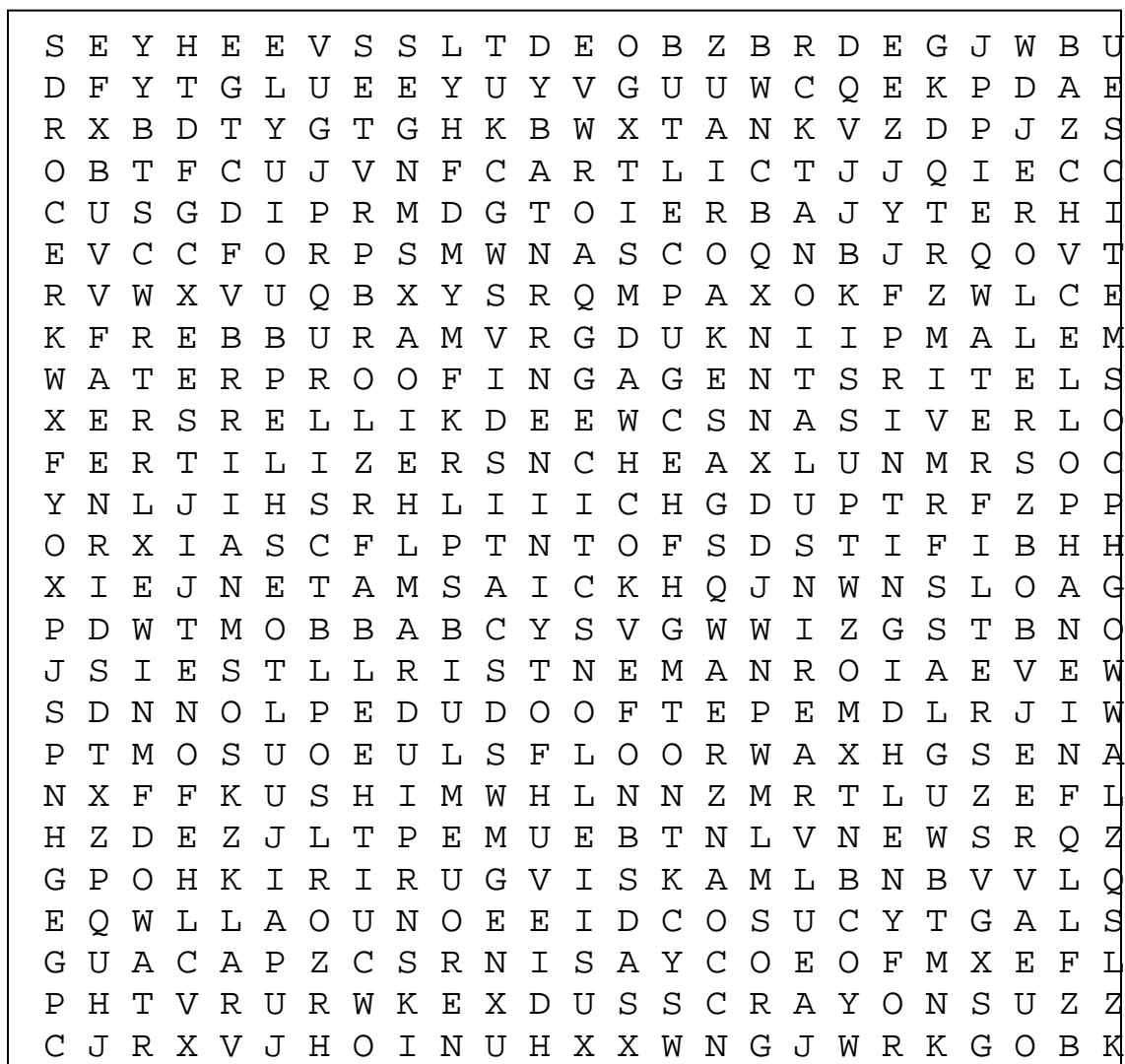


Name: _____

Pork By-Products Word Search

Pigs are raised for meat to help feed people all over the world. In order to use the entire pig, by-products are made or extracted from the remaining almost 25% of the pig. No other animal produces a wider range of by-products than pigs do.

Look for 28 hog by-products in the word search. Some of them are real stinkers and may be found across, down, diagonal, and backwards!



ANTIFREEZE
CELLOPHANE
CRAYONS
GLASS
INSULIN
ORNAMENTS
PUTTY

ARTIST BRUSHES
CEMENT
FERTILIZER
GLUE
LINOLEUM
PET FOOD
ROLLERS

BONE CHINA
CHALK
FLOORWAX
INSECTICIDES
LUBRICANTS
PLASTIC
RUBBER

BUTTONS
COSMETICS
FOOTBALLS
INSULATION
MATCHES
PRINTING
UPHOLSTERY