



# SWINE



## WHAT'S IT ALL ABOUT?

The 4-H swine project helps you learn about swine breeds, health care, production, management, showmanship, marketing and careers in the swine industry. Learn principles of animal science and gain life skills, like responsibility, by owning, caring for and keeping records on one or more head of livestock. Gain knowledge of sound breeding, feeding and management practices. Learn nutritive value of swine products and promote their use.

## HERE'S WHAT YOU CAN LEARN...

### STARTING OUT

- ✿ Learn breed names and descriptions
- ✿ Identify swine anatomy
- ✿ Plan a facility to keep swine safe and healthy
- ✿ Learn how to feed and water your pig
- ✿ Identify how a healthy pig looks and acts
- ✿ Name and identify pork meat cuts
- ✿ Discover pork by-products
- ✿ Prepare to show your swine at the fair

### LEARNING MORE

- ✿ Learn differences in preparing pork cuts by cooking and tasting
- ✿ Understand swine management practices
- ✿ Analyze and make decisions on how to solve swine industry issues
- ✿ Understand how to keep swine health records.
- ✿ Explore various swine diseases
- ✿ Explore the swine digestive system

### GOING FURTHER

- ✿ Learn about swine genetics
- ✿ Develop a swine breeding plan
- ✿ Explore farrow-to-finish facilities
- ✿ Learn how to manage baby pigs
- ✿ Balance a swine ration
- ✿ Understand carcass quality
- ✿ Explore international swine markets

### RESOURCES

- ✿ <http://www.4-hmall.org/Category/swine.aspx>
- ✿ *The Incredible Pig, Level 1* (08065)
- ✿ *Putting the Oink in the Pig, Level 2* (08066)

- ✿ *Going Whole Hog, Level 3* (08067)
- ✿ *Swine Helper's Guide* (08068)
- ✿ *Exploring Swine Health and Husbandry* (08456)
- ✿ *The 4-H Swine Project: An Introduction found at [uwyo.edu/4-h](http://uwyo.edu/4-h)*

## TAKE IT FURTHER!

- ✿ Visit a local feed mill and see how feed ingredients are mixed, weighed and blended to make a complete ration
- ✿ Compare feed tags from different companies
- ✿ Visit a local meat locker or local grocery meat case to observe cutting and packaging
- ✿ Learn how to evaluate meat cuts, quality grade, yield grade and how these affect taste and cost
- ✿ Shadow a local veterinarian to learn about animal health
- ✿ Participate on a livestock judging team and compete in the State Livestock Judging Contest
- ✿ Participate on a meat judging team and compete in the State Meats Judging Contest
- ✿ Research swine by-products
- ✿ Consider showing in your County Fair swine show or the Wyoming State Fair

### ENHANCE YOUR COMMUNICATION SKILLS

Design a poster on parts of the animal

Participate in a judging contest giving oral reasons

Give an ear notching demonstration

Research state or national swine organizations

Interview agencies about environmental issues

### GET INVOLVED IN CITIZENSHIP AND SERVICE

Volunteer to do swine promotion presentations

Provide pork taste testing at a grocery store to promote local food

Provide safe pork handling instructional handouts at local grocery stores

Bring a pig to a petting zoo

### LEARN ABOUT LEADERSHIP

Lead a swine showmanship and grooming session prior to your county fair

“Adopt” a younger person and help him or her explore the swine project

Arrange questions and hold a swine quiz bowl

## EXHIBIT IDEAS

- ✿ Participate in the 4-H swine show
- ✿ Create a Swine Show Kit
- ✿ Consider an exhibit, notebook or display showing what you’ve learned in a swine-related topic
  - Nutritive value of pork
  - Pork meat cuts and proper preparation
  - Feeding rations
  - Importance of reading feed labels
  - Preventative vaccinations
  - Photos of different swine breeds
  - Daily routine in caring for animals
  - Grooming techniques
  - Best care techniques for newborns
  - Hog by-products
  - Bio-security measures for livestock farmers
  - Selection and how to judge a market hog or breeding gilt
  - Explain how to read pig ear notches

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