

# PURDUE EXTENSION BOONE COUNTY

## 4-H SWINE WORKSHEETS

Grade 7-D



Name: \_\_\_\_\_

Grade: \_\_\_\_\_

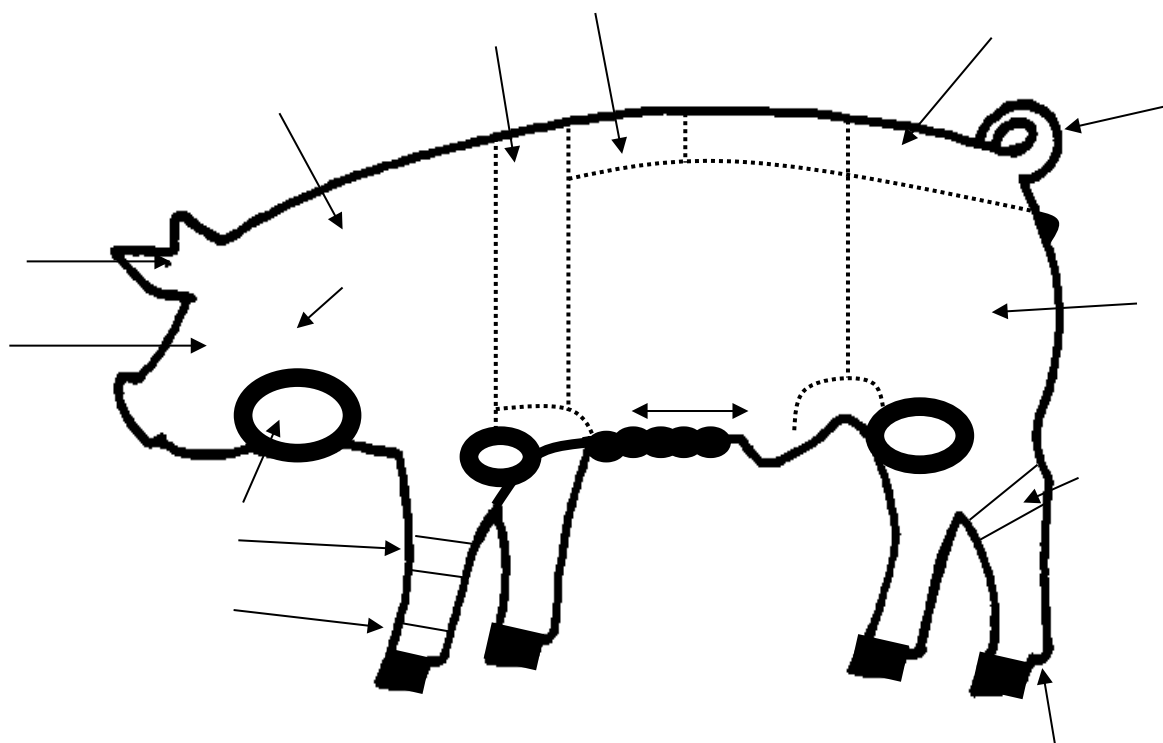
Club Name: \_\_\_\_\_

Date: \_\_\_\_\_

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

### Words to choose from:

- |            |            |             |              |
|------------|------------|-------------|--------------|
| 1. Back    | 5. Forerib | 9. Jowl     | 13. Rump     |
| 2. Belly   | 6. Ham     | 10. Knee    | 14. Shoulder |
| 3. Dewclaw | 7. Head    | 11. Neck    | 15. Tail     |
| 4. Ear     | 8. Hock    | 12. Pastern |              |



3. \_\_\_\_\_ rank second only to \_\_\_\_\_ in the contributions hogs make to society.
4. What pig organ is used to treat massive burn injuries in humans? \_\_\_\_\_
5. Which gland in the hog is an important source of epinephrine? \_\_\_\_\_
6. Define withdrawal time: \_\_\_\_\_

Answers can be found in the OSU Swine Resource Handbook – 4-H 134R.

7. Match the retail meat cut with the wholesale location.

- |                     |             |
|---------------------|-------------|
| _____ Blade Roast   | a. Leg/Ham  |
| _____ Leg Cutlet    | b. Loin     |
| _____ Picnic        | c. Other    |
| _____ Sausage Links | d. Shoulder |
| _____ Smoked Ham    | e. Side     |
| _____ Smoked Hocks  |             |
| _____ Spareribs     |             |

8. Name four industrial by-products that come from fatty acids.

- a. \_\_\_\_\_
- b, \_\_\_\_\_
- c. \_\_\_\_\_
- d. \_\_\_\_\_

9. Match the nutrient found in pork with why it's good for you.

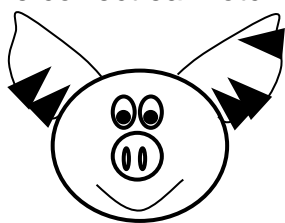
- |                                  |   |
|----------------------------------|---|
| _____ 1. Magnesium               | a. Critical in the regulation of glycogen metabolism                  |
| _____ 2. Phosphorus              | b. A key player in the immune system.                                 |
| _____ 3. Vitamin B <sub>12</sub> | c. Important for the normal function of muscle action.                |
| _____ 4. Vitamin B <sub>6</sub>  | d. Strengthens bones and generates energy in cells.                   |
| _____ 5. Zinc                    | e. Helps build red blood cells and metabolize carbohydrates and fats. |

10. Swine begin the digestion of food in the \_\_\_\_\_.

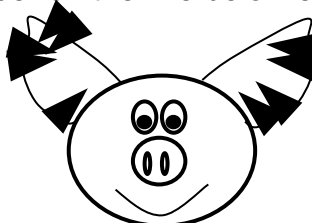
11. When selecting gilts for a breeding herd, what are three area of soundness that should be evaluated?

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

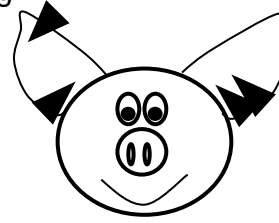
11. Write the correct ear notch number on the line below each pig.



\_\_\_\_\_



\_\_\_\_\_



\_\_\_\_\_

12. Which of the following are one of the six pillars of character? (Circle all that apply.)

Friendship    Respect    Caring    Showmanship    Fairness    Responsibility