

**Top 5 MI Counties
Raising Swine (2000)**

- 1) Cass
- 2) Allegan
- 3) Ottawa
- 4) Branch
- 5) Huron

SWINE

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Background Information

Swine are also called pigs or hogs. Hogs were among the first animals to be domesticated as early as 7000 B.C. Pork, the meat from hogs, was widely consumed throughout the ancient world and the Roman Empire. Hogs were first introduced to North America in 1539 when Hernando de Soto brought 13 of them to Florida's mainland.

The practice of finishing hogs on Indian corn (maize) was first adopted as a common practice in Pennsylvania in the late 1600s.

Hogs were taken to market in large droves and over trails that later became the routes of the major railroads.

Hogs were raised mainly in the Midwest. Today, the top five hog producing states are Iowa, North Carolina, Minnesota, Illinois and Indiana. Worldwide, China is the country that produces the most hogs. The United States is number two in hog production. The United States exports 8 percent of its pork to Japan, Mexico, Canada, Russia, Hong Kong and Korea.

Growth and Feeding

A young female is called a gilt and an adult female is a sow. A young neutered male is a barrow and the adult male is a boar. The offspring are called piglets.

The main breeds of swine are Duroc, Hampshire, Chester White, Poland China, Landrace, Spot, Yorkshire and Berkshire. However, many hogs are crossbreeds. This means the best traits of two or more breeds are combined.

Sows give birth, called farrowing, after 114 days to an average of 8 to 12 piglets, which as a group are called a litter. An average sow will raise five litters of pigs in her lifetime.

Piglets are born with eight needle-sharp teeth and curly tails. The teeth are clipped to prevent injury to the sow and other piglets. The tail is shortened to prevent tail biting. Pigs are born without sweat glands. A cool environment always needs to be provided for them. Piglets weigh about three pounds when born and are 29.4 centimeters in length (approximately 11½ inches). They are weaned from the sow at 2-6 weeks, most commonly 2-3 weeks.

The piglets are fed a diet which is primarily ground corn mixed with a supplement of soybean oil meal that provides protein and additional energy for building muscles. Vitamins and minerals are also added in their feed to provide a balanced diet. It takes approximately 5 pounds of feed and one-and-a-half to two gallons of water a day to raise a hog to market weight.

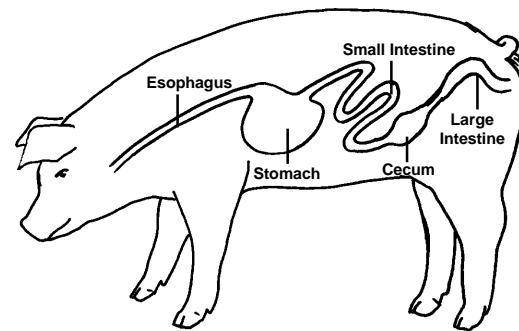
In Michigan, hogs are sold when they weigh about 250 pounds and are six months of age. Nearly 484 million pounds of pork was sold in 2000 from Michigan's 2,200 swine operations. The state ranks thirteenth in the nation for hog and pig inventory with an estimated 950,000 hogs and pigs.

Improved genetics and better feeding practices have resulted in a market hog that is 50 percent leaner than the late 1960s and reaches market weight 20 percent sooner.

Products

In addition to meat, other by-products come from hogs. Pharmaceutical and medical by-products are second in importance only to meat itself as an important contributor to society. Hog by-products are a source for nearly 40 drugs and pharmaceuticals. These pharmaceutical by-products include insulin for the regulation of diabetes; heart valves for human heart surgery; cortisone, ephieprine and skin for burn treatments and skin ulcers. The industrial by-products are also important. These include suede for shoes and clothing and gelatin for many food and nonfood uses. Hog by-products are components of water filters, insulation, rubber, floor waxes, crayons, chalks, brushes, adhesives, fertilizers, upholstery, insecticides and linoleums.

Most pork sold today is processed into pork chop, roasts, bacon, sausage, pork burgers, Canadian bacon and hot dogs. In addition, pigs are a source of nearly



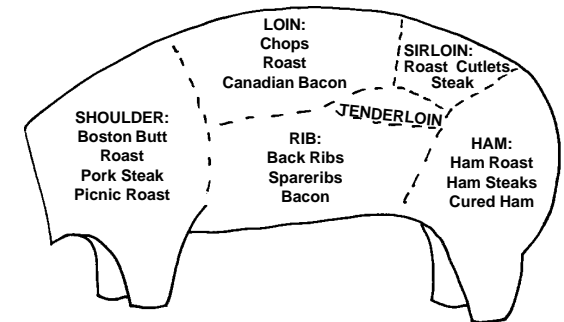
Simple Digestive System

Hogs have a digestive system similar to humans. This is different from ruminant animals such as cattle (see Beef Cattle) which can eat forages or grasses. Pigs grow most rapidly on feed such as corn and soy meal which is ground into small particles. "Eating like a pig" suggests lack of neatness but also variety. Pigs in China get very little grain, instead consuming household waste and other plant materials.

40 drugs and pharmaceuticals and many industrial by-products such as glue, brushes and leather.

Did you know . . .

- Michigan is a leader in implementing technology in raising high quality pork on the farm and for processing plant.
- *What U.S. city became known as Porkopolis?* The open lands of the west encouraged large scale hog raising operations which created a need for expanded commercial pork processing facilities. Packing plants grew throughout the Midwest, with centrally located Cincinnati becoming strongly associated with pork production.
- *How did Wall Street get its name?* Free-roaming hogs were notorious for rampaging through the grain fields of colonial New York City farmers. The Manhattan Island residents chose to limit the forays of these riotous hogs by erecting a long, permanent wall on the northern edge of what is now Lower Manhattan. A street came to border this wall--aptly enough named "Wall Street."
- *Where did the saying "living high on the hog" come from?* It originated among army enlisted men who received shoulder and leg cuts of pork while officers received the top pork loin cuts.



Cuts of Pork

Pork is the meat that comes from a pig. People eat many different pork products, such as bacon, sausage, pork loin, pork chops and ham. A 250-pound market hog will yield 140 pounds of pork for the grocery store's meat case. Pork is the most widely eaten meat in the world.



For information on other programs and materials available, please contact: Michigan Farm Bureau, Attn: Deb Schmucker, 7373 W. Saginaw Hwy., Lansing, Michigan 55107; PHONE: 800-292-2680, FAX: 517-323-6604.