Anatomy of the Swine
Today we will be learning about…

- Anatomy of the swine, that is what makes them up.
- We will be taking a look at more valuable parts, and what is most marketed and why.
- We will be setting a basis for a later look into selecting swine, and other livestock.
Anatomy of the Hog

- The anatomy, refers to the external body parts.
- Knowing these parts is essential for being able to visually appraise swine.
- This aids in being able to identify structural correctness, amongst other things.
What do the parts of the swine’s body consist of?

The parts that we will be looking at, include the following:

- Front one-third:
  - Head, neck, snout jowl, shoulder, knee, pastern, elbow pocket.

- Middle one-third:
  - Back, loin, length of side, underline (belly), Fore flank, rear flank

- Rear one-third:
  - Rump, tail, vulva, ham, hock, dew claw, toe, stifle region of he ham
The anatomy of the pig....
The importance of the front one-third in the market industry, lies within the following:

- The shoulder (Boston Butt and the Picnic Shoulder)

There is also importance placed on minor cuts:

- The jowl, feet, and neck bones.
What is so valuable in the front one-third?

- The picnic shoulder and the Boston Butt comprise the most valuable part.
  - The ‘quarter’ itself is cut in half to create these cuts.
    - The Boston Butt, and Picnic Shoulder.

- The Jowl and the Front Foot are sold as sort of novelty items.
  - Such as Pickled Pigs’ feet.
The middle one-third

- The market importance of the middle one-third consists of:
  - The loin and the spare ribs, most valuable.
  - Also the belly is here, used for bacon.
So where is the $$$ in the middle one-third?

- Well, as with most animals, the loin is pretty valuable.
  - 20 cuts come from this area. Including Canadian Style Bacon, that is eaten on Pizza, and various chops that you may eat.
- The Top Roast, the Crown Roast, and the Back Ribs, and the tenderloin comes from this area, as well.
- The bacon that you eat for breakfast, comes from the length of side, as does the spareribs.
The rear one-third

- The market importance in the rear one-third lies within the following:
  - The pork leg, most important, because this is where the ham comes from.

- The minor cuts in this area include:
  - Hind foot, and the tail
The Price is in the end.

- The rear one third has one major, very valuable cut.
  - That is the hams.
    - Hams can come in many different forms. Smoked, canned, sliced, or boneless.
    - They can be sold bone in, or bone out, and they can also be sold as a shank portion.

- Also there are rear cutlets and a top leg roast. The feat can also be sold as pickled Pigs’ Feet.
I want you to list three things that you have eaten of Pork origin.

From these three things, I would like for you to list the third of the pig that they came from.

Then I would like for you to list, what the cut is called, and if it is a major resale cut.
So... How will you get graded?

- Well, first pass your papers in from the application.
- We will pass these papers around the room, and have each student read what another one has said.
- Then take one pig anatomy paper, and pass it around. Fill in as many as you can remember from the notes you have taken.
- Pass these in for a grade, and they will be passed back to you, to serve as a review for the test.
So... What did you learn????

Well, you tell me. Let's discuss it.