

---

---

# 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.

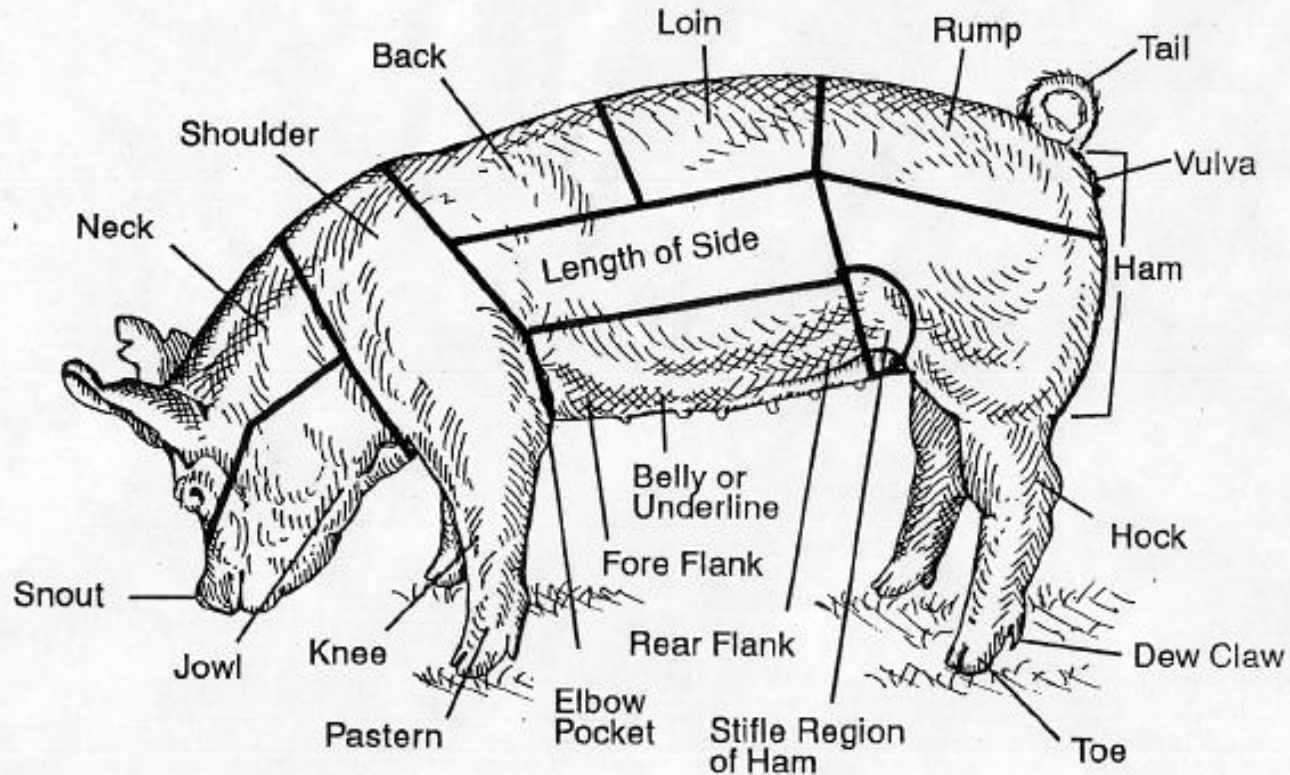


---

# 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 the ham
-

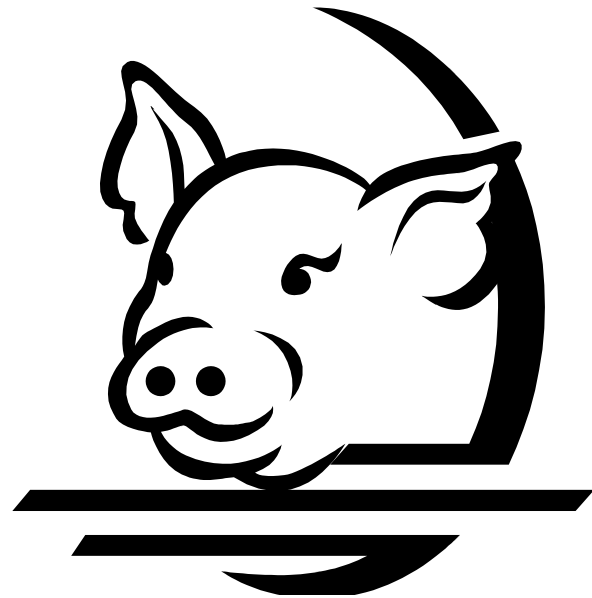
# The anatomy of the pig....



---

# The front one third

- 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.



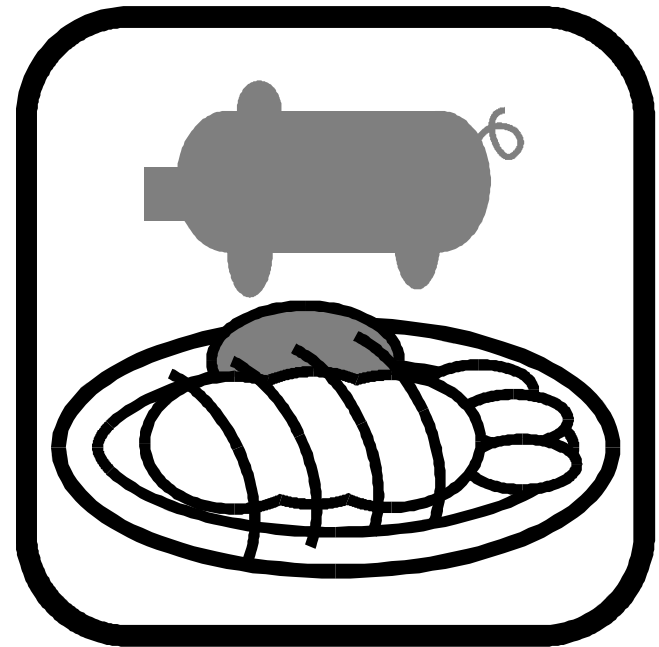
---

# 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.
-

---

# Application

- 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 form 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. Lets discuss it.

---