

MECOSTA COUNTY 4-H SWINE PROJECT AREA

NOTEBOOK GUIDELINES

SWINE EDUCATIONAL NOTEBOOK # 4

Items A, B, C, D and E are required for notebooks 2- 4

- A. Decorative Cover
- B. Title Page
- C. Table of Contents and Notebook Guidelines
- D. Your 4-H story (Tell about your swine project- where you obtained, your goals etc.)
- E. Place the year that you complete each page in the lower right corner of each page.

Level Four (4) Swine notebook options:

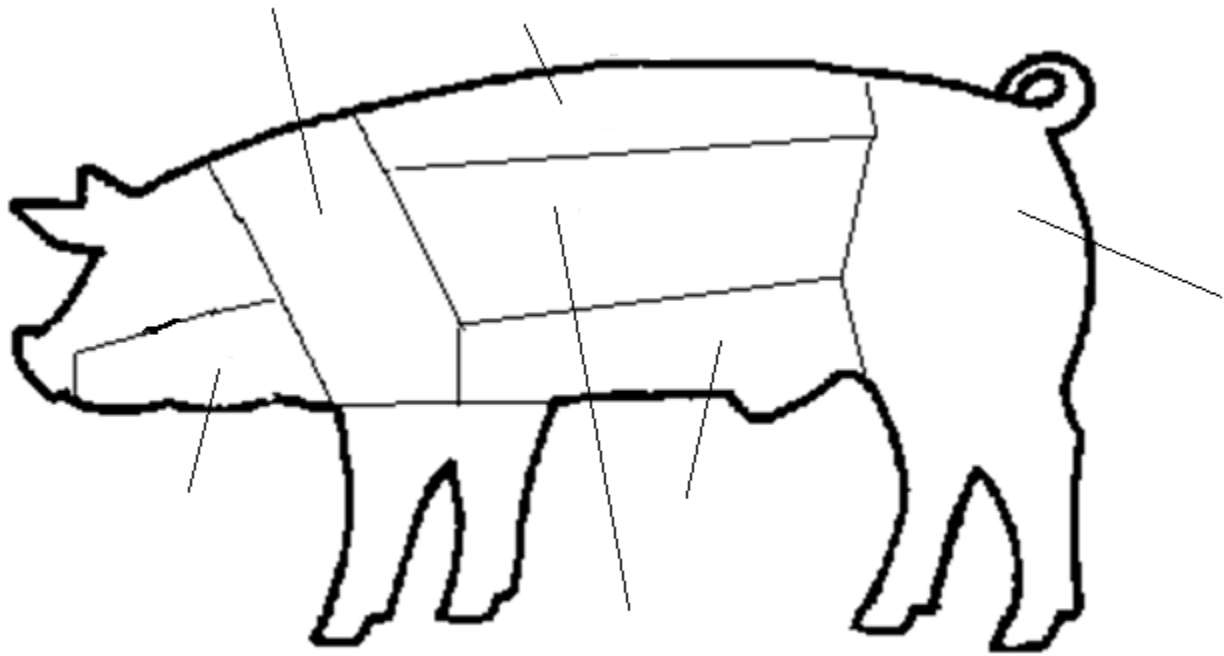
- Options #1 -Seventh year complete 6 of the following items.
-Eighth year complete the remaining 6 items.

- Option #2 - Seventh year complete all 12 items.

Year
Completed

- _____ 1. Describe and tell the important characteristics of (2) **rare** (minor breeds) of swine. Total of (10) in notebook. Include body type, breed standard and their country of origin.
- _____ 2. Describe how nutrients are absorbed in the digestive system. Begin at the mouth.
- _____ 3. Choose (5) signs each of a healthy pig and a sick pig and why it is important to be aware of.
- _____ 4. Explain the difference between wholesale and retail cuts.
- _____ 5. List (7) cuts of meat and the price per pound of each from your local grocery store.
- _____ 6. Describe (3) marketing techniques and the current market price for swine. (both sows and feeders)
- _____ 7. Label the diagram for retail cuts of meat. Diagram on page 2.
- _____ 8. Identify (5) cuts of pork and locate what part of the carcass each cut is found and name one of the skeletal bones found in each cut. Page 3 of notebook.
- _____ 9. Describe the pros and cons of breeding or purchasing a market swine project.
- _____ 10. List (4) resources that you could use to help you answer swine related questions. (1) must be from the internet and you must note the website or source you found.
- _____ 11. Continue your swine records for breeding, feeding, and expenses. Include in notebook.
- _____ 12. Include pictures of you and your swine and any ribbons/awards you may have won at fairs/shows.

Whole Cuts of Meat



Word Bank

Bacon

Loin Chops

Ham

Ribs

Shoulder

Jowl Bacon

Identifying Pork Retail Cuts

Retail Cut	Wholesale Cut	Skeletal Bone
Example: Leg Cutlet	Leg	Femur (leg bone)
1.		
2.		
3.		
4.		
5.		