

The Little Woman Is

CHANGING

the

HOG MARKET

George N. Wisdom



Meat-type hogs, premium prices, and improved grading are on the way— all because consumers want lean pork.

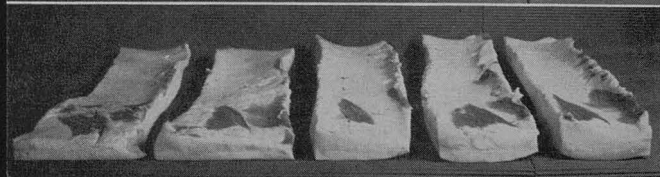
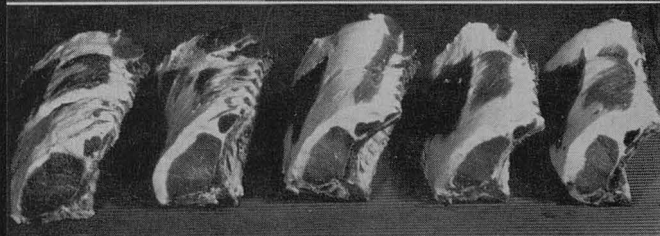
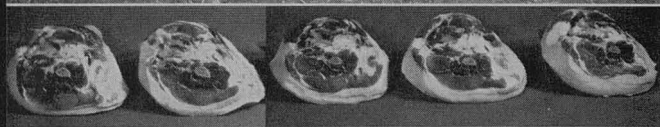
Salute the Little Woman!



To the housewife goes the credit for guiding farmers in the production of quality pork. By showing less interest in grease fat, fatbacks, and other fat cuts than formerly, she is demanding leaner pork.

To meet the change in demand, both breeders and feeders will need to "get in step" and produce the hog that will yield quality cuts and still do well in the feed lots. Farmers, of course, will be paid for the hogs they produce. Quality pork will merit premium prices. Hogs varying so

widely in quality as those illustrated below should no longer sell for the same price.



YESTERDAY: Slaughter hogs of the same class and within the same weight range sold for about the same price per hundredweight. The true value was not reflected to the producer.

TODAY: Consumers are "calling the tune" for the hog producer. High quality, meat-type cuts are preferred. A few buyers are buying hogs on a graded basis, paying small premiums for high quality.

TOMORROW: Price spreads between grades will likely increase to 50 cents and up per hundredweight. Producers will be paid for producing good quality hogs.

Proposed Standards for Grades of Slaughter Hogs

(Hogs of these grades are expected to yield carcasses of the same grades.)

The State Agricultural Experiment Stations in cooperation with the United States Department of Agriculture, meat packers, and other agencies have developed a set of standards for appraising the value of a live hog in relation to its eventual cut-out value. Not only will the standards encourage proper sorting and merit selling of hogs, but they should also aid in curtailing our lard surplus.

MUCH TOO LEAN

Much Too Lean slaughter barrows and gilts have a **very low degree of finish**. The degree of finish is considerably less than the minimum necessary to insure Choice quality cuts, and most cuts are suitable only for processing.

Hogs of this grade appear **narrow** over the top in proportion to weight. Width of body is somewhat

The five pigs pictured on the left "went to market," but that is where their resemblance ended. From left to right, the live hogs and their hams, loins, bacon, and fatbacks were graded much too lean, too lean, desirable, too fat, and much too fat. The table below shows how they compare.

Cut-Out of Proposed Grades

	Much too lean	Too lean	Desirable	Too fat	Much too fat
Weight (pounds):					
Live	224	217	215	214	213
Carcass	150	150	150	150	150
Cuts as per cent of carcass weight:					
Ham	20.9	19.4	18.2	17.1	16.0
Loin	15.8	14.7	13.9	13.1	12.2
Picnic	10.7	10.0	9.5	8.9	8.5
Boston butts	8.7	8.0	7.6	7.0	6.5
Total	56.3	52.1	49.2	46.1	43.2
Belly	14.2	15.0	15.6	16.2	16.8
Lard yield as per cent of carcass:	10.2	13.1	15.7	18.2	20.8

* Descriptive grades are used since discrepancies in nomenclature exist in the industry; in Minnesota numerical grades 8 through 12 are used for conditions of fat to lean inclusive, while U.S.D.A. favors Choice 3, Choice 2, Choice 2, Medium, and Cull for corresponding conditions.

less over the top than at the underline. The back appears peaked at the center and slopes into the sides with no apparent break. Hips are often rather prominent. Width generally is somewhat greater through the hams than through the shoulders.

The sides are usually very long in relation to weight, very thin and wrinkled, and the flanks are very thin. Depth of rear flank is considerably less than depth of fore flank. Hams are very thin and flat and taper decidedly in the lower parts. Jowls are generally very thin and flat, and the neck is very long. All parts of the body are **concave in appearance**.

TOO LEAN

Too Lean grade slaughter barrows and gilts have a **slightly low degree of finish**. The degree of finish is slightly less than the minimum necessary to insure Choice quality cuts.

Hogs of this grade appear **slightly narrow** over the top in proportion to the weight. Width of body

Proposed Carcass Measurements for Grades of Slaughter Hogs

Live	Carcass (pounds)	Average back fat thickness* of carcass by grade in inches			
		Much too lean	Too lean	Desirable	Much too fat
140	92				
		1.02 or less	1.03-1.45	1.46-1.73	1.74-2.02
170	115				
		1.07 or less	1.08-1.50	1.51-1.78	1.79-2.07
200	138				
		1.12 or less	1.13-1.56	1.57-1.84	1.85-2.13
230	162				
		1.17 or less	1.18-1.61	1.62-1.89	1.90-2.18
260	187				
		1.23 or less	1.24-1.67	1.68-1.95	1.96-2.24
290	213				
		1.29 or less	1.30-1.73	1.74-2.01	2.02-2.30
320	240				

* Average of three measurements made opposite first and last ribs and last lumbar vertebra.

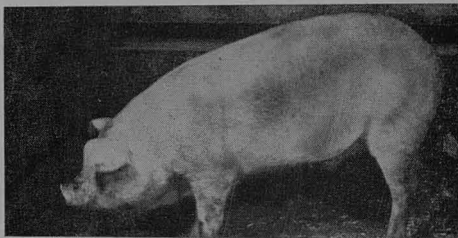
is slightly less over the top than at the underline. The back, from side to side, appears slightly peaked at the center, especially over the shoulders and immediately behind the shoulders, and lacks fullness along the edges with no readily apparent break into the sides. Width generally is slightly greater through the hams than through the shoulders.

The sides are usually long in relation to weight, slightly thin and wrinkled, and the flanks are thin. Depth of rear flank is somewhat less than depth of fore flank. Hams are slightly thin and flat and taper slightly in the lower parts. Jowls are generally slightly thin and flat; the neck is rather long. All parts of body are **slightly concave in appearance**.

DESIRABLE

Desirable grade slaughter barrows and gilts have an **intermediate degree of finish**. The degree of finish is near the minimum necessary to insure Choice quality cuts.

Much Too Lean



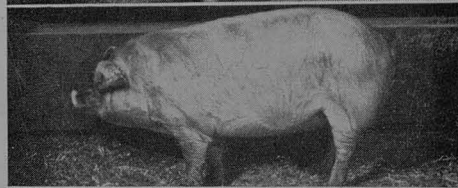
Too Lean



Desirable



Too Fat



Much Too Fat



Hogs of this grade appear **moderately wide** over the top in proportion to the weight. Width of the body over the top is nearly equal to that at the underline. The back, from side to side, appears well rounded and is slightly full at the edges with a smooth blend into the sides. Width generally is nearly equal through the hams and the shoulders.

The sides are usually moderately long in relation to weight, moderately thick, and smooth with moderately thick, full flanks. Depth of rear flank is slightly less than depth of fore flank. Hams are moderately thick and full, indicating a moderate covering of fat. Jowls are generally moderately full and thick. All parts of body are **slightly full, convex in appearance.**

TOO FAT

Too Fat grade slaughter barrows and gilts have a **high degree of finish.** The degree of finish exceeds the minimum necessary to insure Choice quality cuts.

Hogs of this grade appear **wide** over the top in proportion to the weight. Width of body is slightly greater over the top than at the underline. The back, from side to side, appears slightly flat and is full at the edges with a noticeable break into the sides. Width generally is slightly less through the hams than through the shoulders.

The sides are usually slightly short in relation to weight, thick, and smooth, and the flanks are thick and full. Depth of the rear flank is nearly equal to depth of fore flank. Hams are thick and full, indicating a thick covering of fat, especially over the lower part. Jowls are generally full and thick; the neck is short. All parts of body are **full, convex in appearance.**

MUCH TOO FAT

Much Too Fat grade slaughter barrows and gilts have a **very high degree of finish.** The degree of finish exceeds considerably the minimum necessary to insure Choice quality cuts.

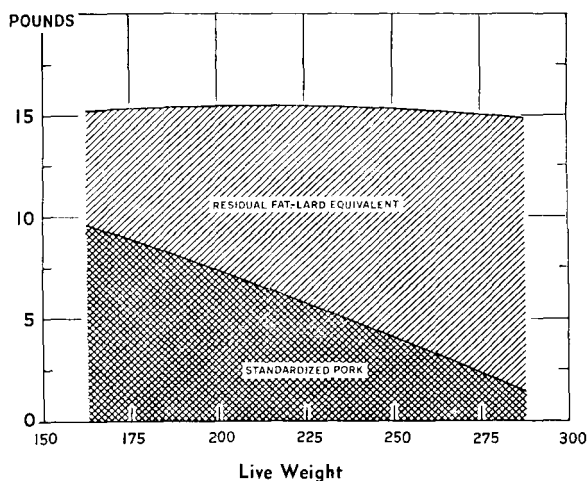
Hogs of this grade appear **very wide** over the top in proportion to the weight. Width of body is considerably greater over the top than at the underline. The back, from side to side, appears relatively flat and is very full at the edges with a definite break into the sides. Width is somewhat less through the hams than through the shoulders.

The sides are generally short in relation to weight, very thick, and smooth, and the flanks are very thick and full. Depth of rear flank is equal to depth of fore flank. Hams are very thick and full, indicating a very thick covering of fat, especially over the lower part. Jowls are usually very thick and full, and the neck is very short. All parts of the body present a **very full, convex appearance.**

Did You Know That - - -

- "Meat-type" hog is a hog with a natural tendency to yield a high proportion of the higher priced meaty cuts and less lard.
- There is no special breed of meat-type hogs; there are good meat-type lines in all breeds.
- A live weight increase of 50 pounds generally gives a one per cent yield increase.
- Lard production rises fast with increased weights and acts as a drug on the market, selling at a discount as compared with live hogs.

Residual Fat Increases, Standardized Pork Decreases for Each 100 Feed Units as You Go to Heavier Weights





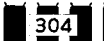












LARD AND HOG PRICES AT CHICAGO

PERIOD	AVERAGE COST OF HOGS	PRIME STEAM LARD-TIERCED	SPREAD-LARD OVER HOGS
DOLLARS PER 100 POUNDS			
1910-19	10.69	15.09	\$ 4.40
1920-29	10.08	13.12	3.04
1930-39	7.19	8.65	1.46
1940-46	12.31	12.71	0.40
1947	24.45	23.83	- 0.62
1948	23.14	21.32	- 1.82
1949	18.40	12.03	6.37

• Real "meat-type" hogs gain just as economically as "lard-type" hogs.

• Greater use is made of resources by marketing at lighter weights.

Light Hogs Make Cheaper Gains

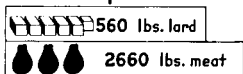
WEIGHT	* FEED FOR 100# GAIN
 BIRTH —  100#	 304
 100# —  200#	 359
 200# —  300#	 415
 300# —  400#	 470
 400# —  500#	 510

* PIGS WERE HAND-FED WELL-BALANCED RATIONS IN DRY LOTS

Light Hogs Are More Profitable



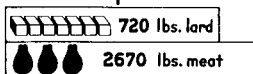
Will produce



from



Will produce



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HEAVY IS WORTH LESS PER 100 POUNDS THAN **LIGHT**

- ★ HE PRODUCES LARGER CUTS WHICH NORMALLY SELL AT A DISCOUNT
- ★ HE PRODUCES A LARGER PROPORTION OF THE LESS VALUABLE CUTS
- ★ HE PRODUCES MORE FAT

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Cooperative Extension Work in Agriculture and Home Economics, University of Minnesota, Agricultural Extension Division and United States Department of Agriculture Cooperative

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