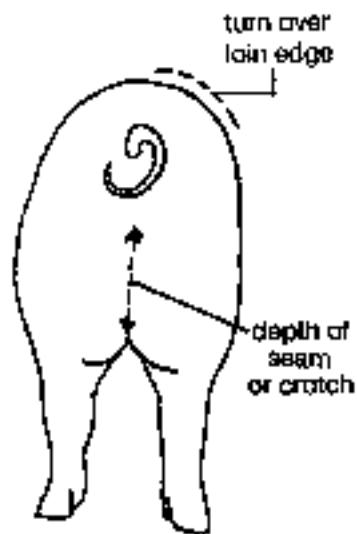
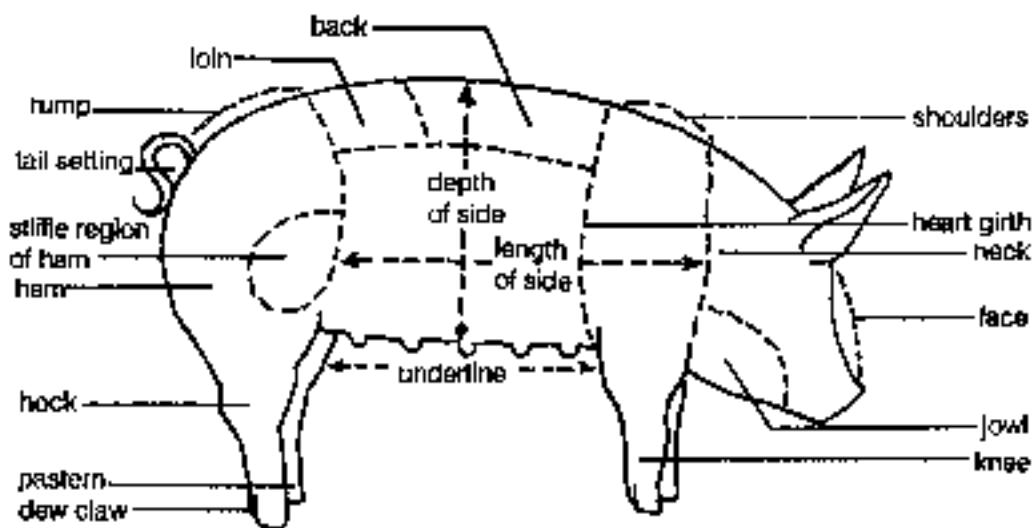


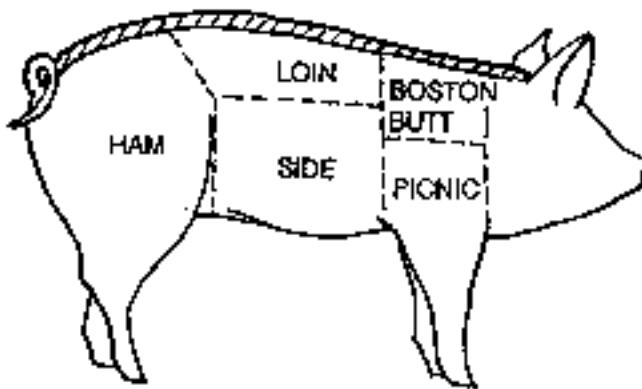
# Judging Swine

Step one to becoming a successful swine judge is to learn the parts of the body.

## Parts of the Swine



Step two is to become familiar with the wholesale cuts of pork. In the hog, the high priced wholesale cuts are the ham and the loin.



Step three is to take all the knowledge you have and put it into practice. The following pages will provide you with all of the information you need to become a successful swine judge. It's up to you from here!

## Hints For Judging Swine

A class of swine may be more difficult to judge than other species of livestock because the four animals are often loose in a pen. Each of the animals will be identified by a number on its back. Since the animals are moving around in the pen and you are judging them as they move, you must see each of them accurately and compare them.

This task is easier if someone moves the animals around the pen while you stand back and watch them. Don't get in or look from above until you have thoroughly viewed them from a distance.

Examine each pig individually. Set your sights on one pig. Thoroughly evaluate him in comparison to your ideal pig, noting his strengths and weaknesses. Examine his topline, back, loin, ham and rump as seen from the side. Note the set of the feet and legs. Study his conformation from the rear. Move on to your next pig and repeat.

Complete the same process for each pig individually before you begin to compare them to each other.

From each of the three views, evaluate these things:

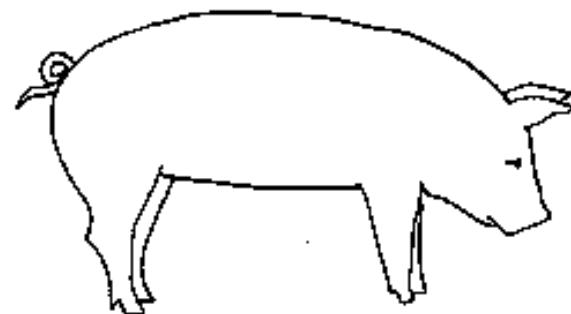
#### Front view

- Trimness of jowl and neck
- Width and depth of chest
- Correctness of front feet and legs
- Degree of finish or fat cover over the top
- Breed character



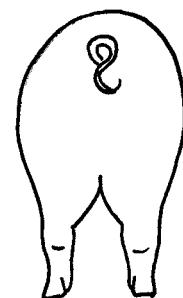
#### Side View

- Conformation and general balance
- The degree of muscling and fat
- Length and depth of side
- Levelness of topline
- Trimness of jowl
- Trimness of underline
- Straightness of legs
- Strength of pasterns
- Quality of head, hide, hair and bone



#### Rear View

- Set of the tail
- Muscle pattern in the ham
- Correctness of rear feet and legs
- Strength of pasterns
- Levelness of topline



The emphasis which you place on each of these characteristics will depend upon whether you are judging market or breeding swine.

## Judging Market Swine

### Conformation

Conformation is the general body shape and features of the pig as determined by his framework or his skeleton and muscle structure. The ideal market hog is three dimensional - he is medium tall, long and wide. Market hogs are either barrows (castrated males) or gilts (young females who have not farrowed).

### Balance

In the market hog, balance is also important. A well balanced hog will be tight middled, with a smooth blending and proportion of body parts. A poorly balanced hog will be long necked, high and narrow shouldered, heavy middled and short rumped. Never criticize a hog for being off balance because of an over abundance of ham.

### Muscle

The ideal muscle pattern in today's hog is long and smooth.

When evaluating the hog, make sure that what you are seeing is muscle and not fat. The best way to do this is by feeling the body of the hog. Muscle will be firm and bulging. Fat will be much softer, often feeling squishy or like jello.

A heavily muscled hog will have a plump, firm, deep, thick meaty ham and long rump. When viewed from the rear, the lower part of the ham should be the widest part of the hog. The ham should extend well down onto the hock. The hog should be muscular over the shoulders with a wide chest and the loin wide along the back. The muscles meet the spine at the very top of the animal. If there is a groove along the top of the animal all the way to the tail, it indicates that there is significant muscling of the loin and that the space between the muscle is not covered with an abundance of fat.

### Finish

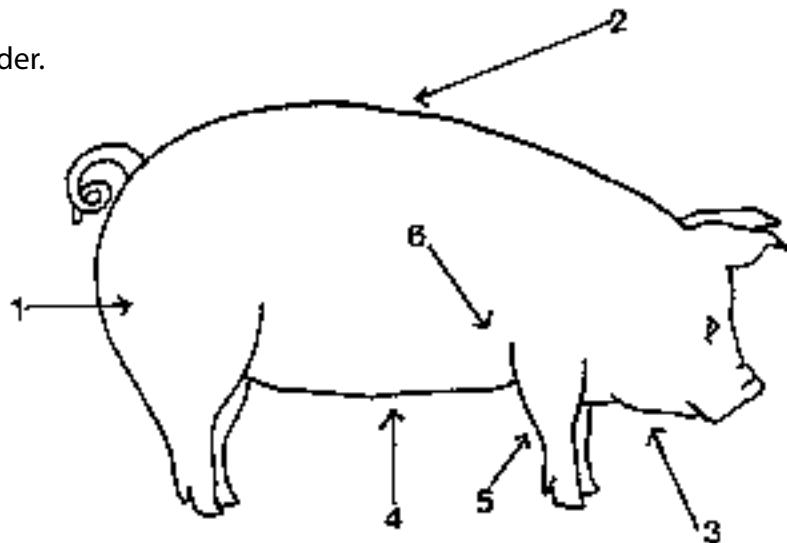
A small amount of fat or finish is desirable in market hogs. A large amount of fat is very undesirable in today's market hog.

Backfat is the best indicator of total fatness in hogs. Although we do not actually measure the backfat thickness when we judge hogs, there are some traits which we can use to estimate it.

The best indication of too much backfat is a soft, square top. Others are a heavy, wasty jowl, a soft, wasty middle, and a looseness in the lower ham and crotch region.

You can best see excess finish or body fat by looking in these areas:

1. the lower ham
2. over the topline
3. jowl
4. middle
5. elbow pocket
6. behind the shoulder.



Hogs which are extremely over finished and wasty will exhibit these characteristics:

- bulge of fat over the rib cage
- thick roll of fat over the loin
- heavy, full jowls, flanks
- tail set deep, between rolls of fat
- deep in the crotch
- rolls of fat in the elbow.

### Size and Scale

Along with adequate muscling, the market hog must have size and scale. Keep in mind that long, rangy hogs without muscling are not desirable.

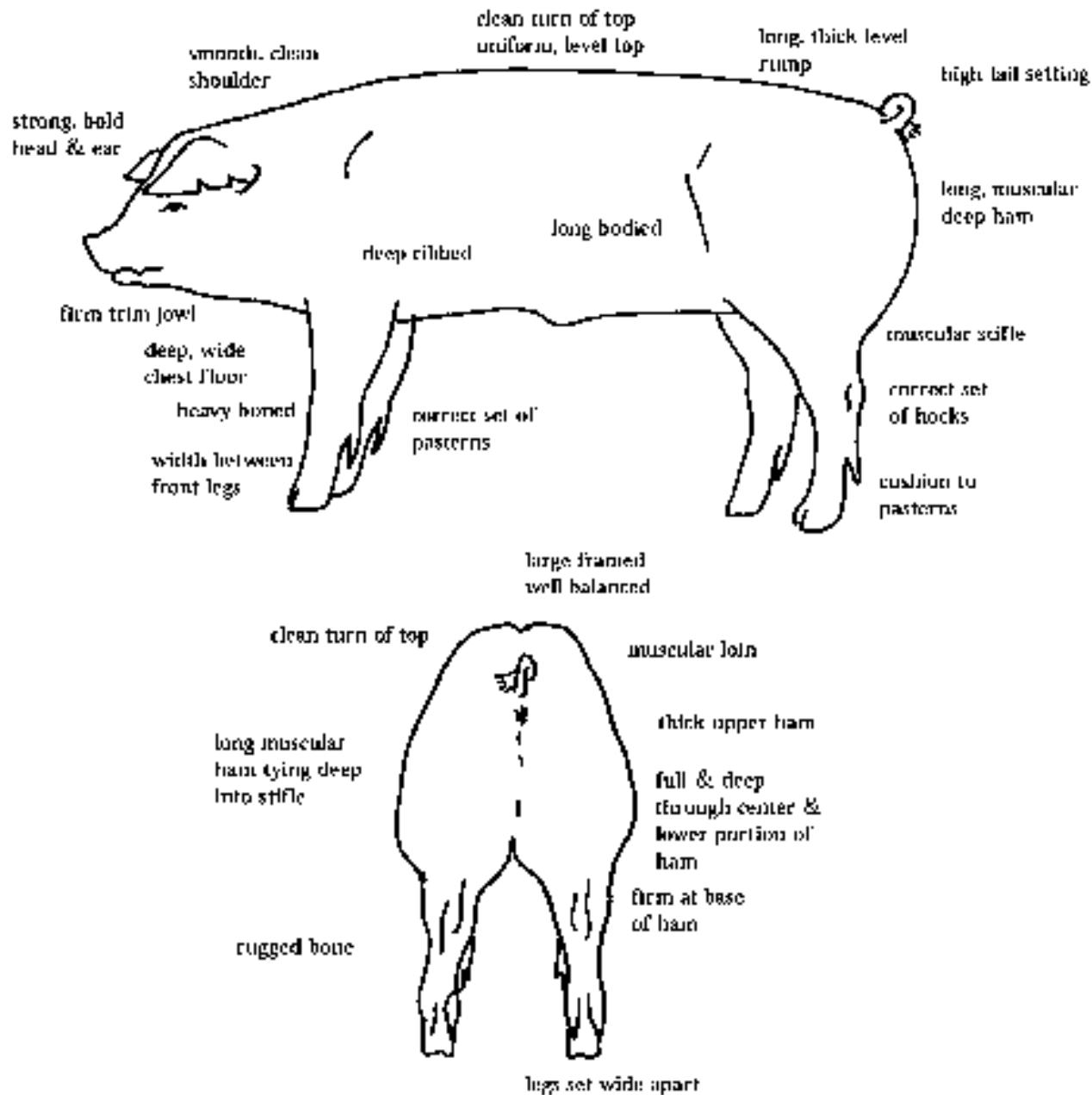
Market hogs with size and scale will have adequate length of side, capacity and adequate bone and length of leg. In contrast, pigs without enough size and scale, even if they are muscular, tend to be dumpy, short sided and short legged.

### Structure

Correct feet and legs are necessary for breeding and market stock. The legs must have adequate bone and straight, strong legs for a long productive life.

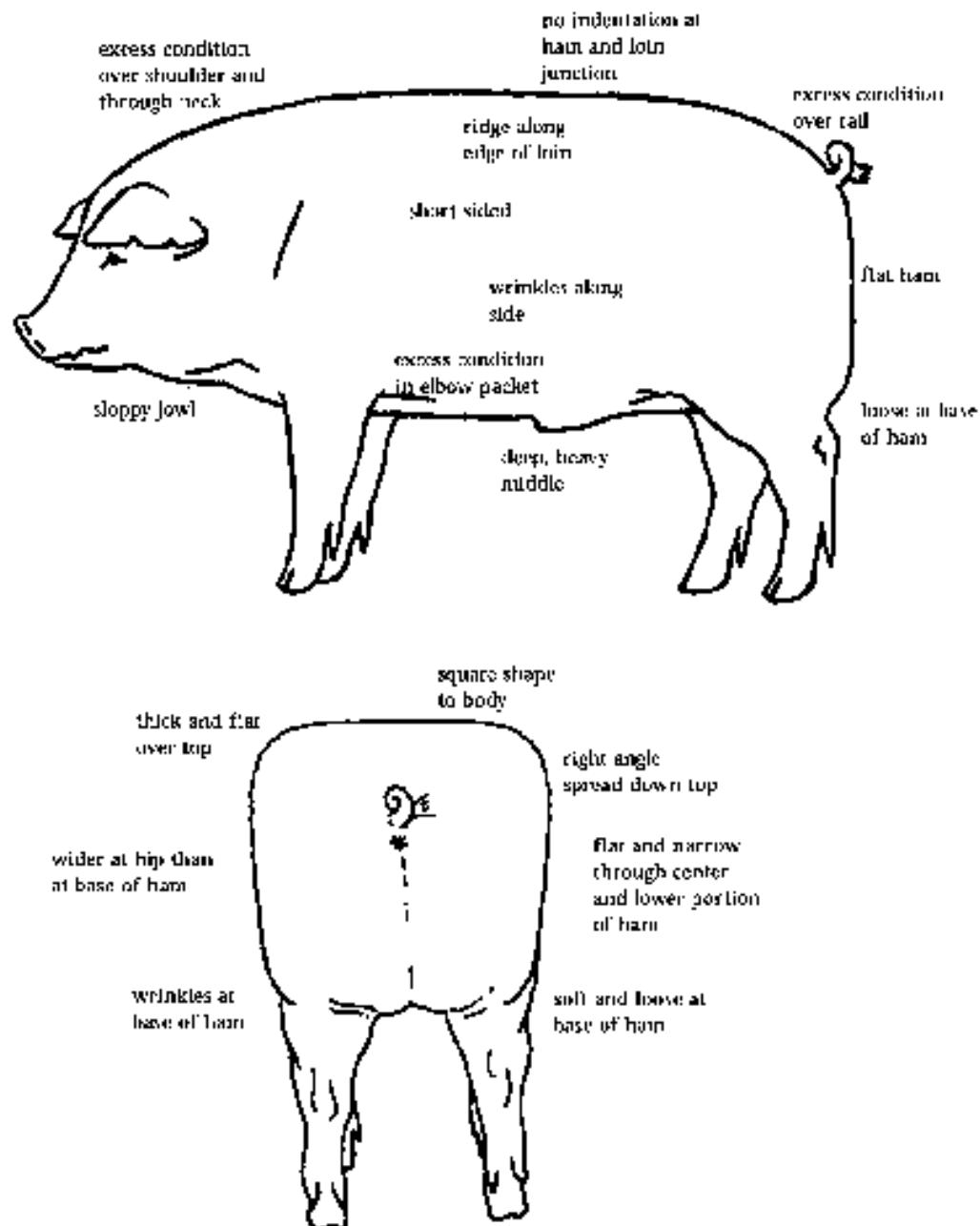
## Excellent Type Market Hog

Correctly finished, full in the ham, wide loin, trim and smooth throughout.



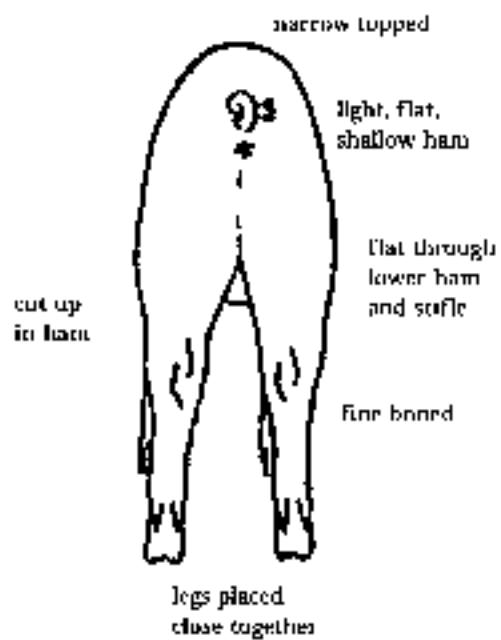
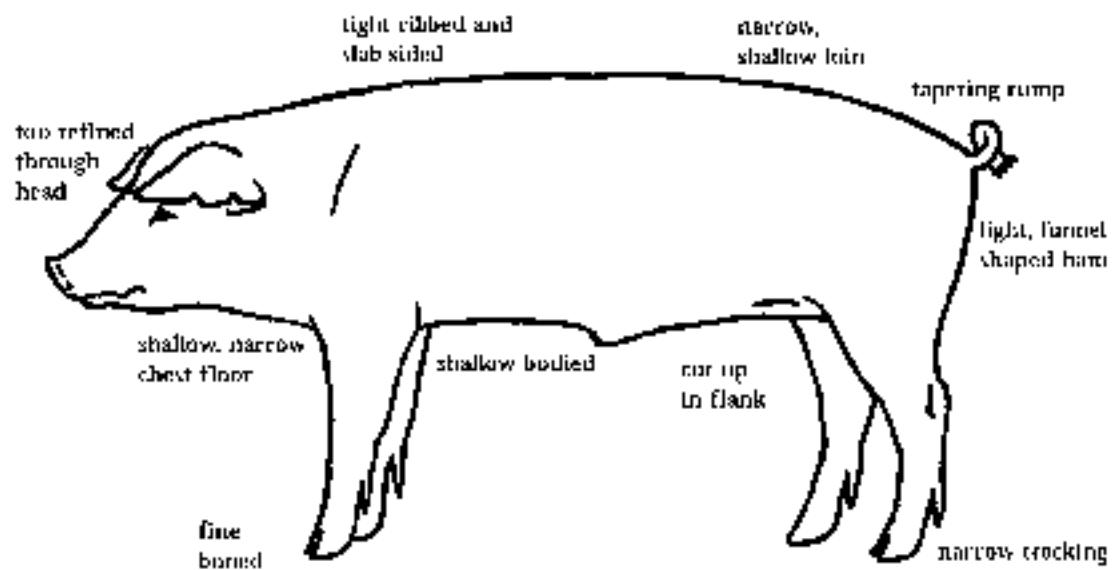
## Poor Type Market Hog

Over finished, wasty, short, thick, and wide in the body.



## Poor Type Market Hog

Under finished, narrow, shallow and cut up in the ham.



## Market Hog Scorecard

	Perfect Score
General Appearance .....	35
Weight       0 - 110 kgs at 6 to 7 months.....	5
Condition    deep, uniform covering of flesh, especially in the ham and loin.....	10
Form          long, level, smooth, reasonably deep, controlled vigorous movement.....	10
Quality       hair fine, lying close to skin; skin thin and smooth; no bunches of fat or wrinkles; legs medium length, squarely set, clean cut, straight, firm; feet medium size, toes slightly apart.....	10
Forequarters .....	16
Head          moderate length and size, trim, forehead wide.....	2
Snout-     medium in length, slight dish	
Eyes -      medium size, clear and bright	
Ears -      trim, medium size	
Keep in mind that there are some breed differences	
Jowl          light, trim.....	2
Neck          medium length, width and depth, trim; smoothly blended with shoulders .....	2
Shoulders     free from roughness, open, not bulging, flat on top.....	8
Breast        moderately wide, full .....	2
Body .....	33
Chest        deep, full girth .....	4
Back          long, oval, uniform in width with shoulders and rump slightly arched, no evidence of excess fat at break of rib .....	12
Sides        long, smooth, deep; ribs uniformly sprung.....	8
Belly        trim, firm, thick; flank full and well let down, not flabby; underline straight, clean and trim.....	9
Hindquarters .....	16
Hips          smooth, wide; proportionate to rest of body .....	2
Rump         long, even, straight, well rounded toward tail .....	2
Hams         full, tapering toward hock; firm, free of wrinkles.....	12
Total .....	100

Note: This score card is designed as a guideline to help you understand the relative importance of the body parts, and the locations on which you should put the most emphasis.

## Terminology For Market Swine

Use the following comparative terminology together with the specific body part you are referring to. Remember to move from general to more specific information as you compare each pair.

Conformation	larger taller longer wider stronger broader	stretchier more size more scale more stylish more capacity
Muscle	meatier more flaring thicker firmer deeper fuller	more width more muscle expression carries further heavier muscled plumper
Finish	trimmer less wasty cleaner neater	firmer freer from waste

## Sample Reasons

### Duroc Market Barrows

I placed this class of Duroc market barrows 2 3 1 4.

I placed 2 over 3 because 2 was a longer, stretchier barrow with more desirable finish. 2 was trimmer and firmer through his side and trimmer about his middle, shoulders and jowl than 3. I grant 3 has more thickness through the center of the ham than 2.

I placed 3 over 1 because 3 is heavier muscled than 1. 3 has a greater arch of back and more muscling over the back and loin than 1. Furthermore, 3 stood wider through his ham than 1 and showed more evidence of muscling in the hind quarter than 1. I realize that 1 was a smoother, higher quality barrow showing more scale than 3.

I placed 1 over 4 as 1 was a much trimmer barrow with more scale and more length and quality of leg than 4. 1 was a longer sided barrow, cleaner down his top and more