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The Banker-Farmer News Bulletin

WISCONSIN
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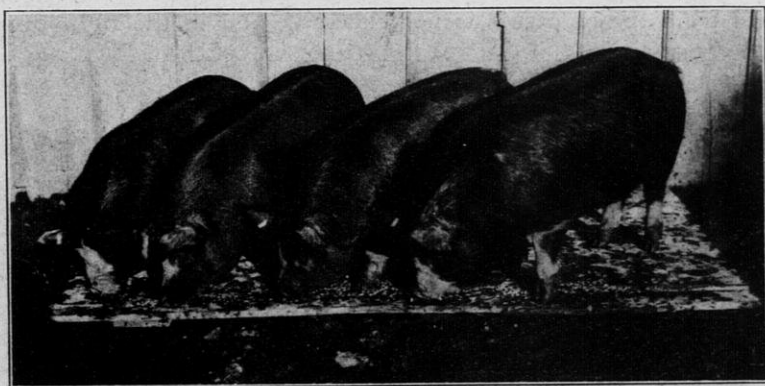
A Little Journal of Agricultural
Information for the Farmer

BANKER-
FARMER
EXCHANGE

BULLETIN No. 19

MARCH, 192

Market Requirements for Hogs



READY FOR MARKET

Hogs finished at a weight of 200 to 225 pounds live weight yield the most desirable pork loins, sides and hams required by the Milwaukee, Chicago and other leading markets.

Compliments of

BANKER-FARMER EXCHANGE

1822 Chadbourne Avenue,
MADISON, WIS.

MARKET REQUIREMENT FOR HOGS

By PROF. J. G. FULLER

College of Agriculture, University of Wisconsin

It is exceedingly fortunate for farmers of the corn belt and dairy states that there is great demand for the products of the market hog. Of all farm animals the hog is the most economical meat producer and the carcass is susceptible to various methods of cure and preparation for consumption. The market hog dresses about 70 per cent carcass while the beef animal and the sheep yield about 60 and 50 per cent respectively. About 75% of the products of the market hog are put into cured meats easily preserved and handled, while the greater portion of beef and mutton must be handled and consumed as fresh meat.

The ideal market hog is one weighing from 200 to 225 pounds live weight and yields a carcass weighing from 150 to 180 pounds. These carcasses yield the most desirable pork loins, sides and hams required by the Chicago, Milwaukee and other markets. The amount of lard from the carcasses is not excessive and in the right propor-



PRODUCING THE MARKET TYPE

A well balanced ration of forage, dairy by-products, corn and other farm grains with sanitary feeding and housing quarters combine to produce early maturing, high class market hogs.

tion to lean for ideal curing. The most desirable carcass is highly colored, the fat clean and white and the lean meat a bright red color.

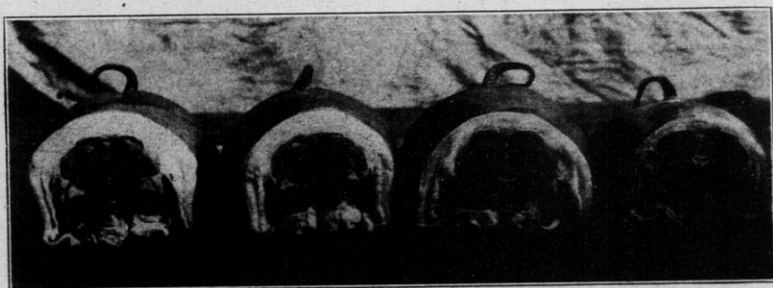
THE PORK THE PEOPLE WANT

About 90% of our pork products are consumed in the United States. The animal, therefore, that produces the cuts of meat best suited to supply the American trade is the ideal market hog. A representative of a leading Chicago packing firm states, "During the years of 1920 and 1921 considerable premium has been paid for light weight market hogs. The consumers in the main are demanding pork chops that are lean and a size that will cut four or five chops to the pound. The trade asks for lighter weights of bacon well streaked with lean. Except for the boiled ham trade, there is a decided preference for the lean type of ham weighing from 8 to 12 pounds." This rather recent demand for lighter cuts has caused a premium to be

paid for the animals in prime condition at a weight of 190 to 200 pounds. As yet there has not been an over-supply of hogs finished at this light weight and the premium paid ranges from 25 to 50c per cwt. over the price paid for hogs finished at 240 to 250 pounds. It would, therefore, seem that the Wisconsin farmer who usually has dairy by-products available to feed in connection with a mixed grain ration, would profit by producing choice hogs finished at the lighter market weights.

WISCONSIN PRODUCTS ARE PORK PRODUCERS

The qualities of the attractive carcass are so well known that it shows whether or not the animal from which it came was properly grown. It is well understood that only the right rearing and feeding produces the carcasses most pleasing to the packer. The ideal butcher hog is a well-bred animal under one year of age that has been properly fattened and finished for market at the weights given above. There is an opinion among packers that corn produces the best carcass, the whitest lard and the best colored lean. They also insist that the carcass from hogs fed largely on corn is firmer and cures



CROSS SECTION OF HOGS OF VARIOUS AGES AND DEGREES
OF FINISH

Note the similarity in the amount of lean meat and the increasing amount of fat or lard with the increase of age, and degree of finish as shown by comparing carcass cuts from right to left. The present market pays a premium for lean pork.

better than that produced by any other feed. Hogs fed too much soft green feed yield carcasses unsatisfactory for packing purposes. Experiments have shown barley about equal to corn for fattening swine and producing a carcass of about the same quality as corn. Wisconsin farmers are fortunate in having large quantities of dairy by-products with which to supplement corn and barley for fattening market hogs. Skimmilk is especially valuable at weaning time and as a supplement to grain during the fattening period.

The farmer will gain by producing and putting on the market as near as possible hogs attractive to the packer buyer. Uniform lots of hogs alike in size and color carrying a smooth firm finish will not fail to catch the eye of the buyer and realize near the top price

for the day. These hogs should be trim and neat, stand up on their legs, have a slight arch in their back, ears well carried and general style and finish that is an unmistakable guarantee of the high quality carcasses which they will yield. The shipping associations now operating make it possible for the farmer to send to the central markets hogs in less than carload lots and thereby receive the top price for any number of choice hogs he may choose to sell at any one time.

The packers who handle the great bulk of hogs sent to market prefer that the supply be more uniform through the year instead of so liberal during fall and early winter. It is only natural that the large supply come then, but farmers who can should follow their advice for the period of greatest supply is also one of lowest prices.

VALUE OF INOCULATION VS. COST OF CHOLERA

Packers are insisting that there be a marked improvement in the health of hogs brought to market. Their greatest losses are from tuberculosis and cholera, by far the most from carcasses condemned for tuberculosis. A leading packing plant at Milwaukee reports that fully 25% of the hogs which pass through their plant are retained on account of tuberculosis. A portion of the carcasses, usually the head, is condemned. The loss at this plant due to tuberculosis in swine is approximately \$100,000 per year. It is common belief that far too great a prevalence of tuberculosis in Wisconsin is due to feeding skimmilk from factories where it is returned unpasteurized to farmers, and from swine following effected cattle. The farmers will do well to guard against this menace to pork production for the loss in the end is theirs.

The Banker-Farmer Exchange

Raises the following question:

WHY NOT RAISE HEALTHY PUREBRED HOGS OF THE TYPE AND FINISH DEMANDED BY THE MARKET?

Such hogs are more economical to raise.

They mature earlier.

They produce more pork for the same amount of feed.

The best can be saved and sold for breeding purposes.

They increase farm profits.

THE BANKER-FARMER EXCHANGE is in touch with hog breeders all over the State and is in position to refer farmers to breeders who have hogs for sale.

Do you want a purebred sow or gilt?

Are you looking forward to buying a good purebred boar?

We have good stock of all breeds listed for sale cheap.

We also have a large number of grade and purebred dairy cows; Holsteins, Guernseys, Jerseys, Brown Swiss and Ayrshires, listed for sale.

See your banker or write

Banker-Farmer Exchange

D. H. Otis, Director.



1822 Chadbourne Ave.



Madison, Wis.