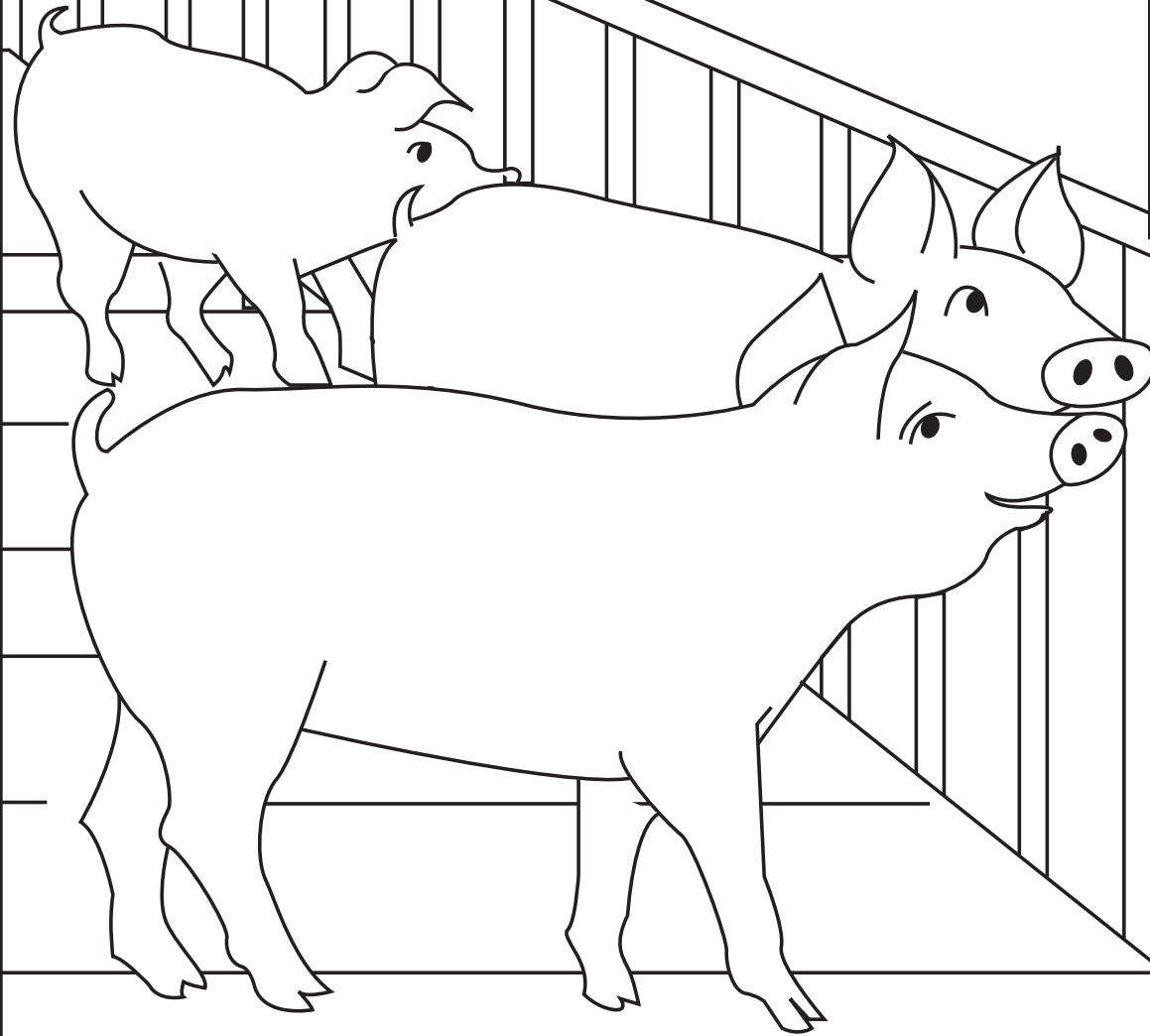


pork
checkoff

Producers, Pigs & Pork

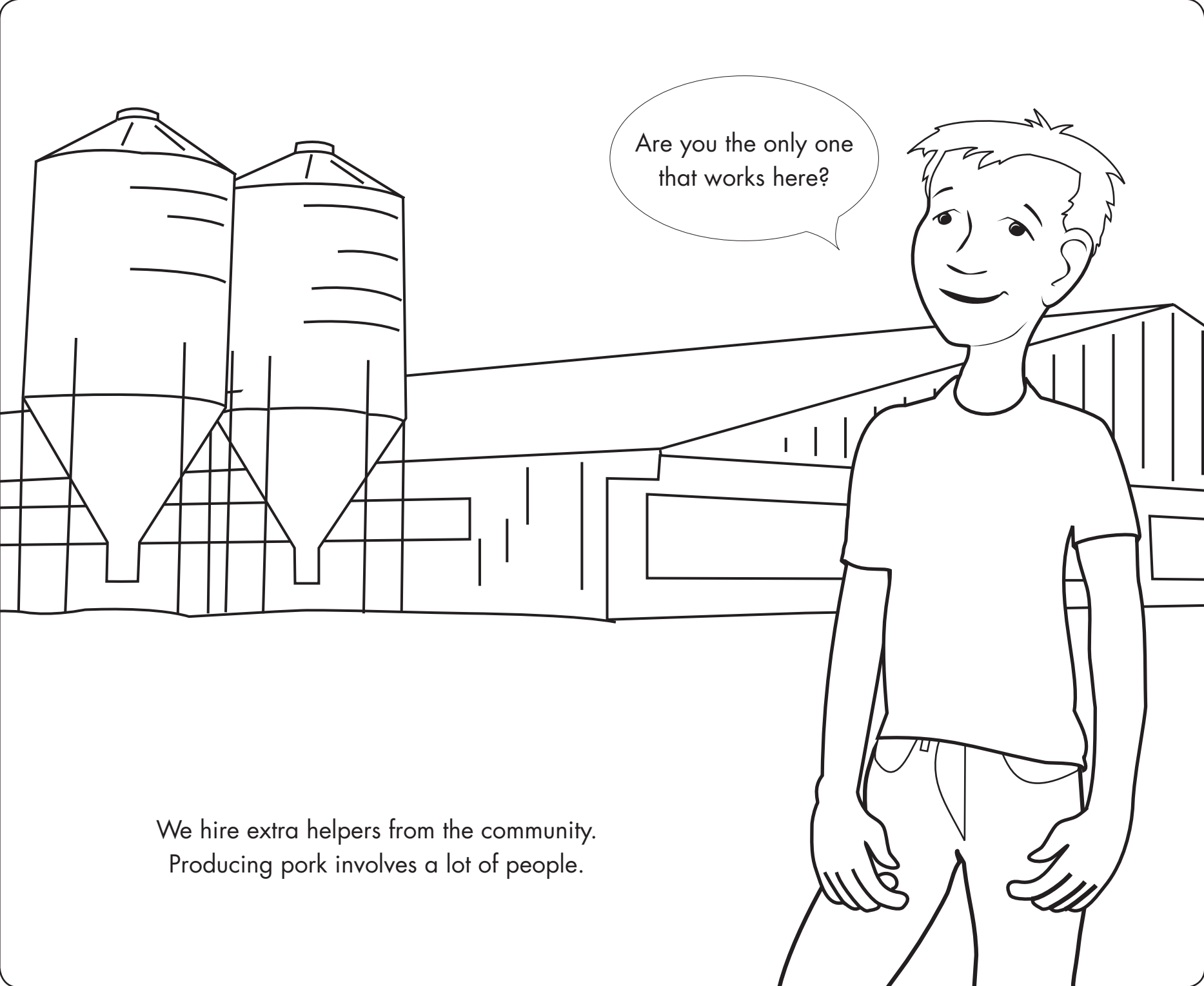


America's Pork Producers invite you to learn more about pigs.



This farm has been
in our family for over 100 years.
Farming is my job just like your
parents have jobs.

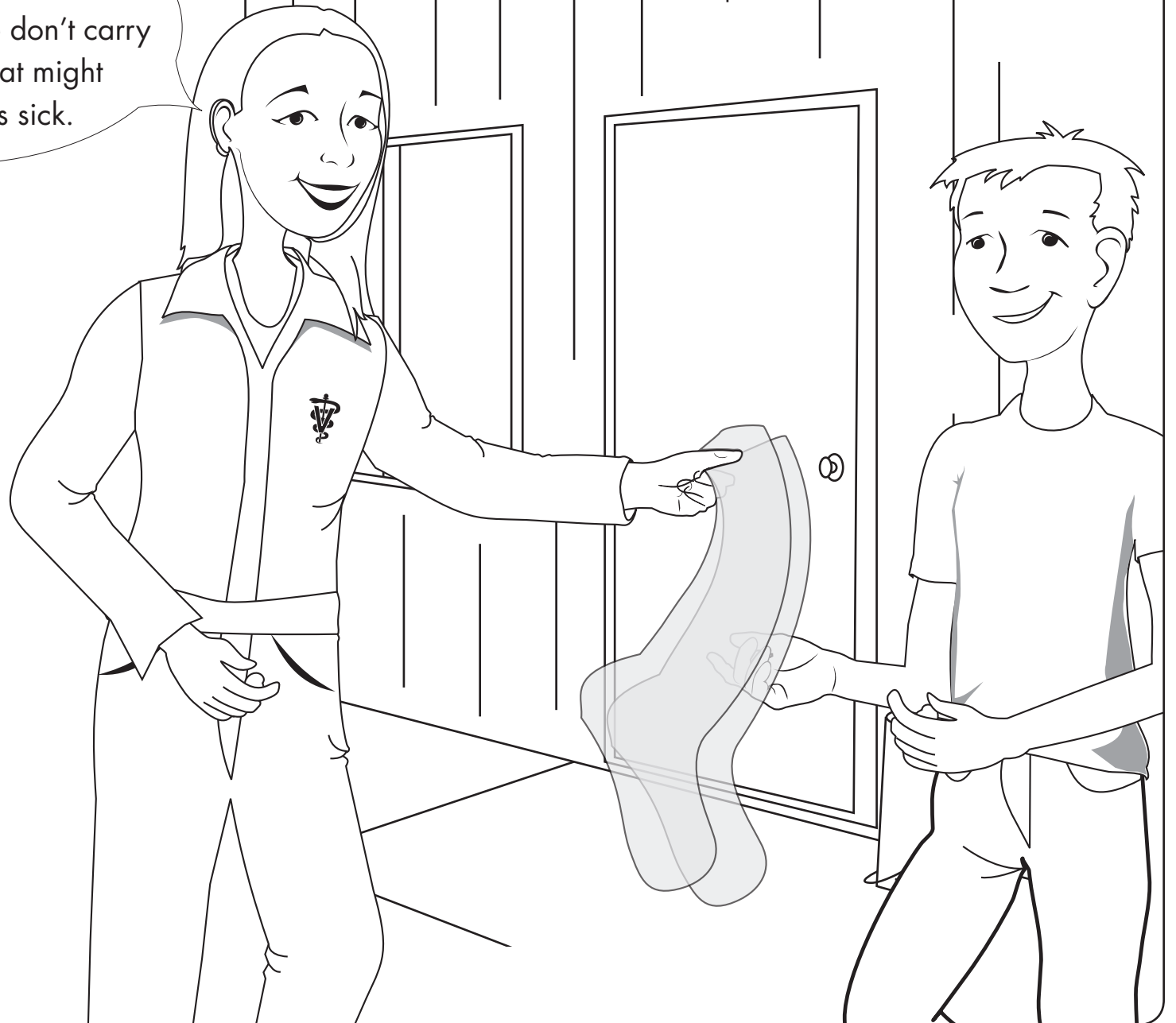


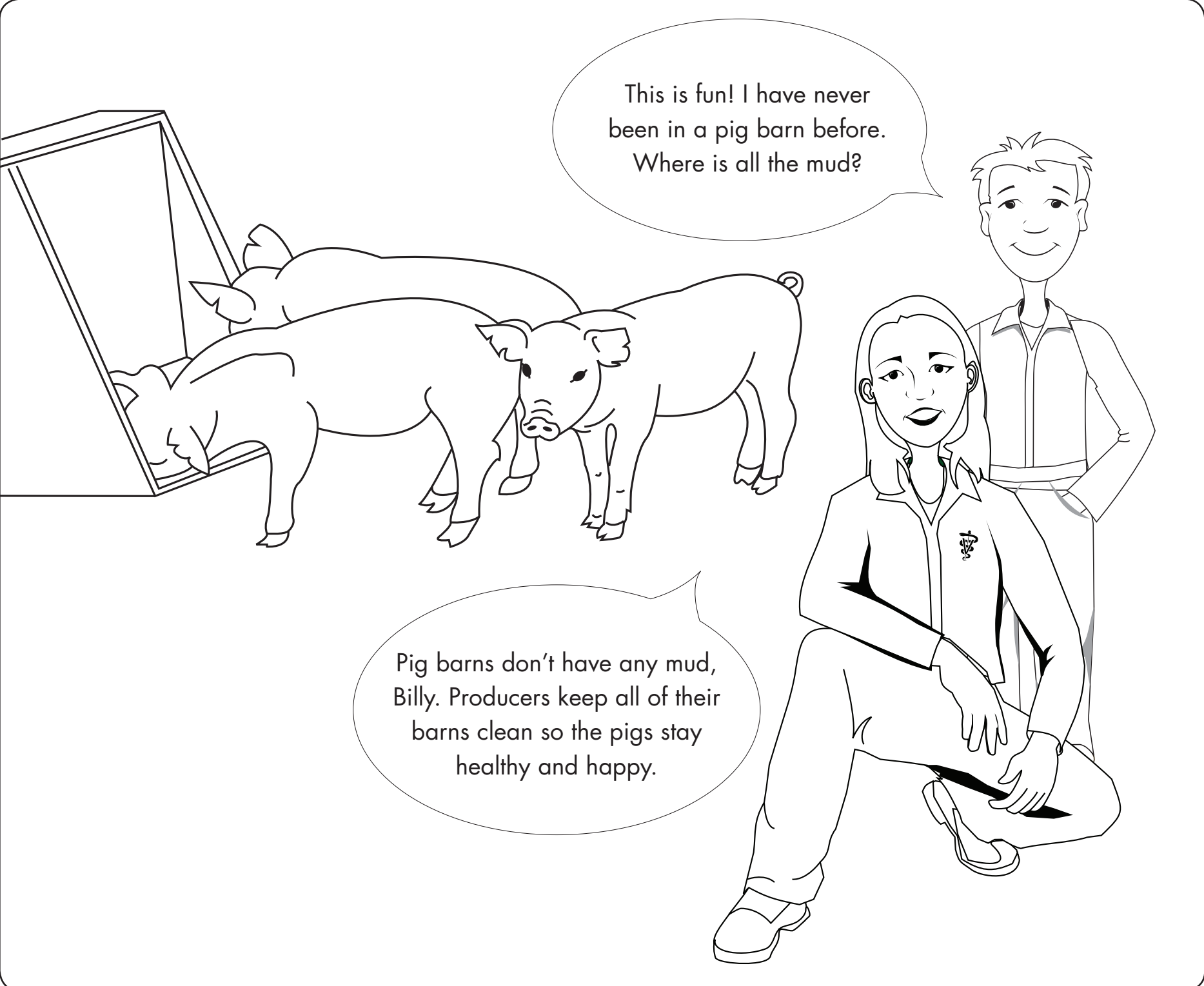


Are you the only one
that works here?

We hire extra helpers from the community.
Producing pork involves a lot of people.

Billy, we need to wear these coveralls and boot covers into the barn so we don't carry in any germs that might make the pigs sick.



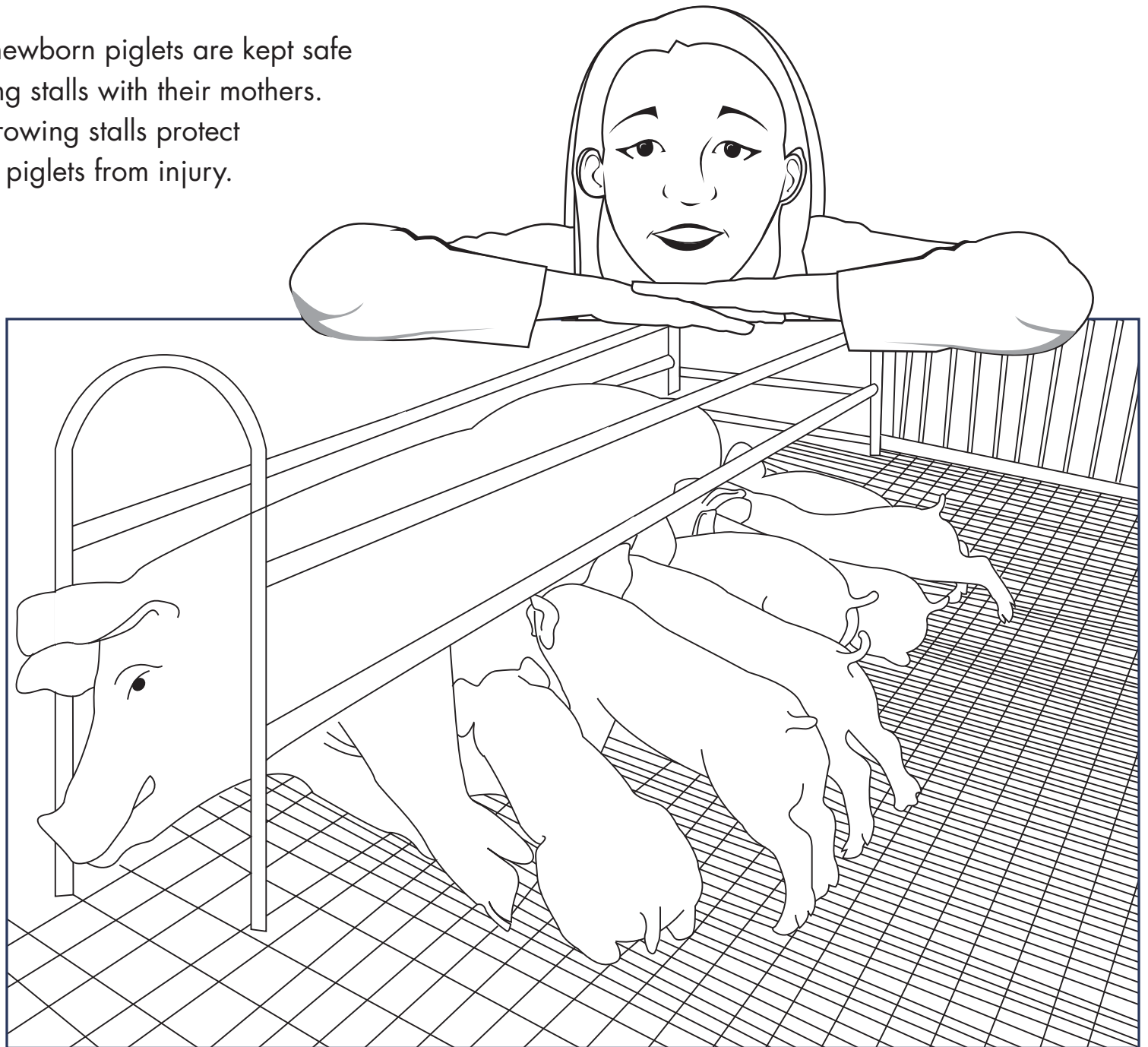


This is fun! I have never
been in a pig barn before.
Where is all the mud?

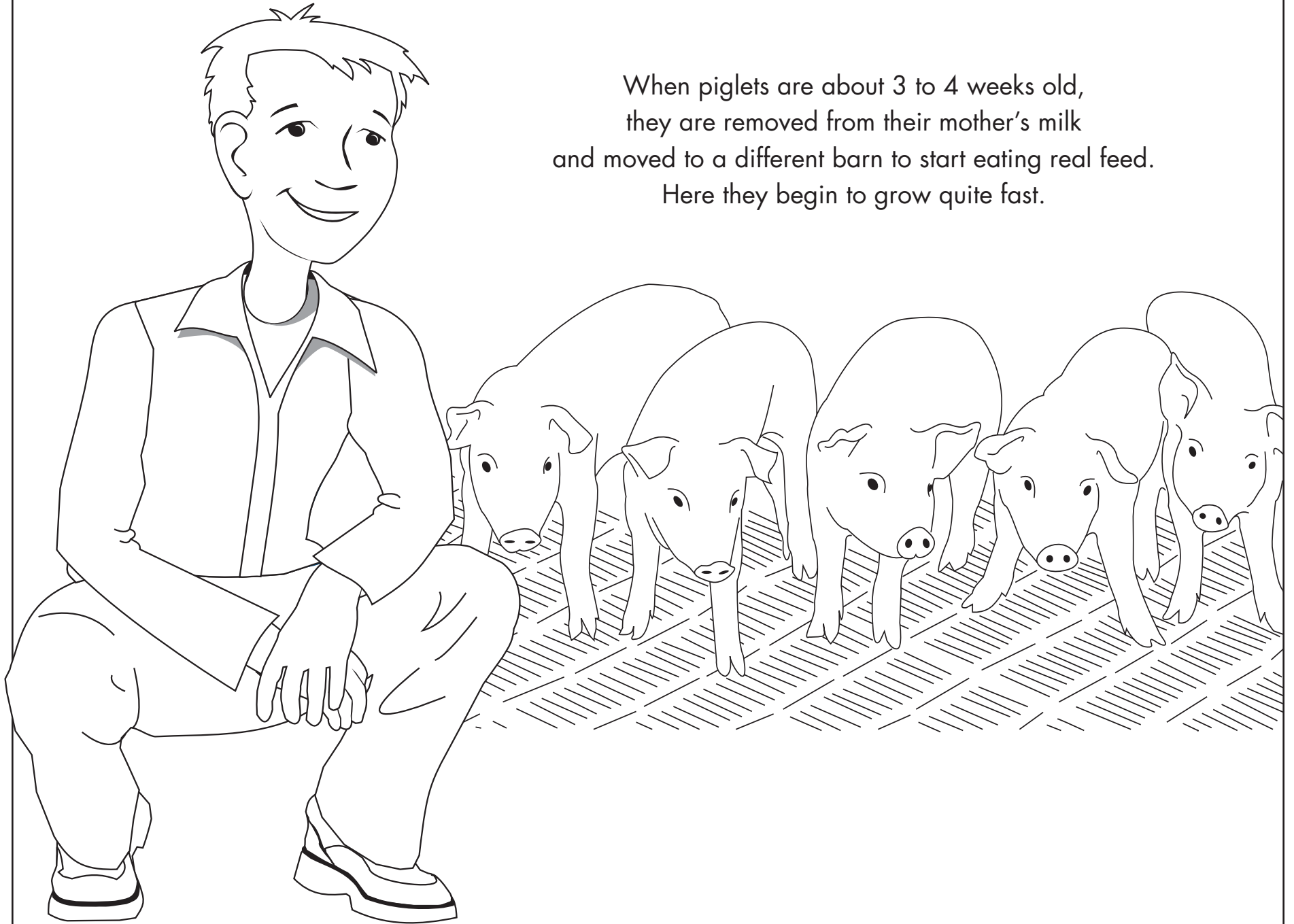
Pig barns don't have any mud,
Billy. Producers keep all of their
barns clean so the pigs stay
healthy and happy.

In this barn newborn piglets are kept safe
in farrowing stalls with their mothers.

Farrowing stalls protect
the piglets from injury.

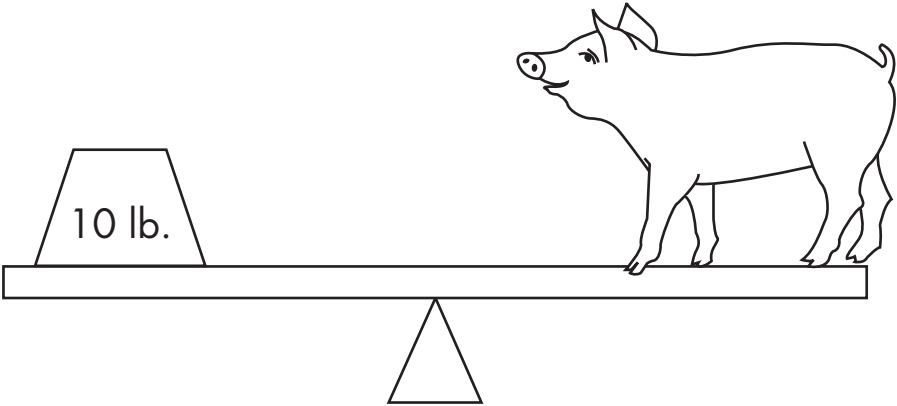
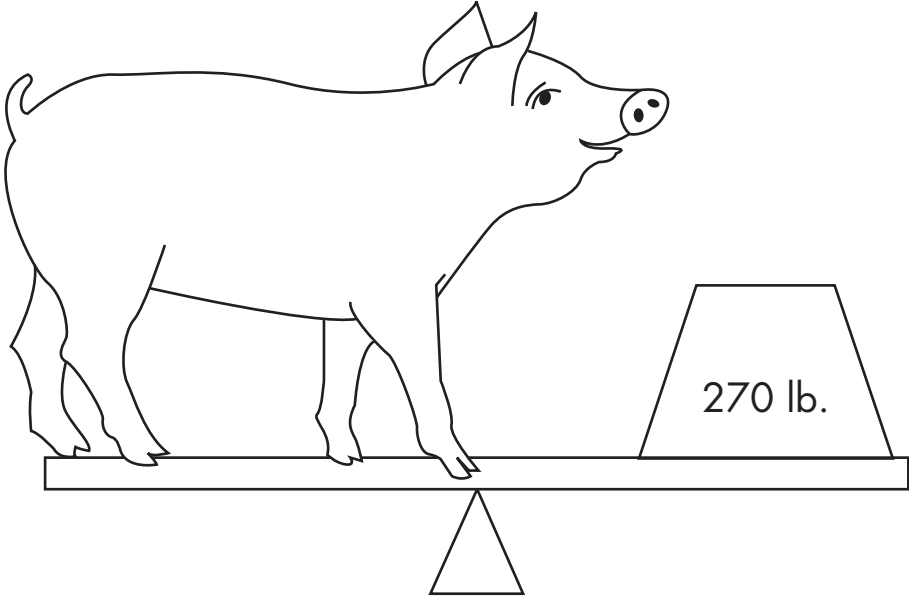


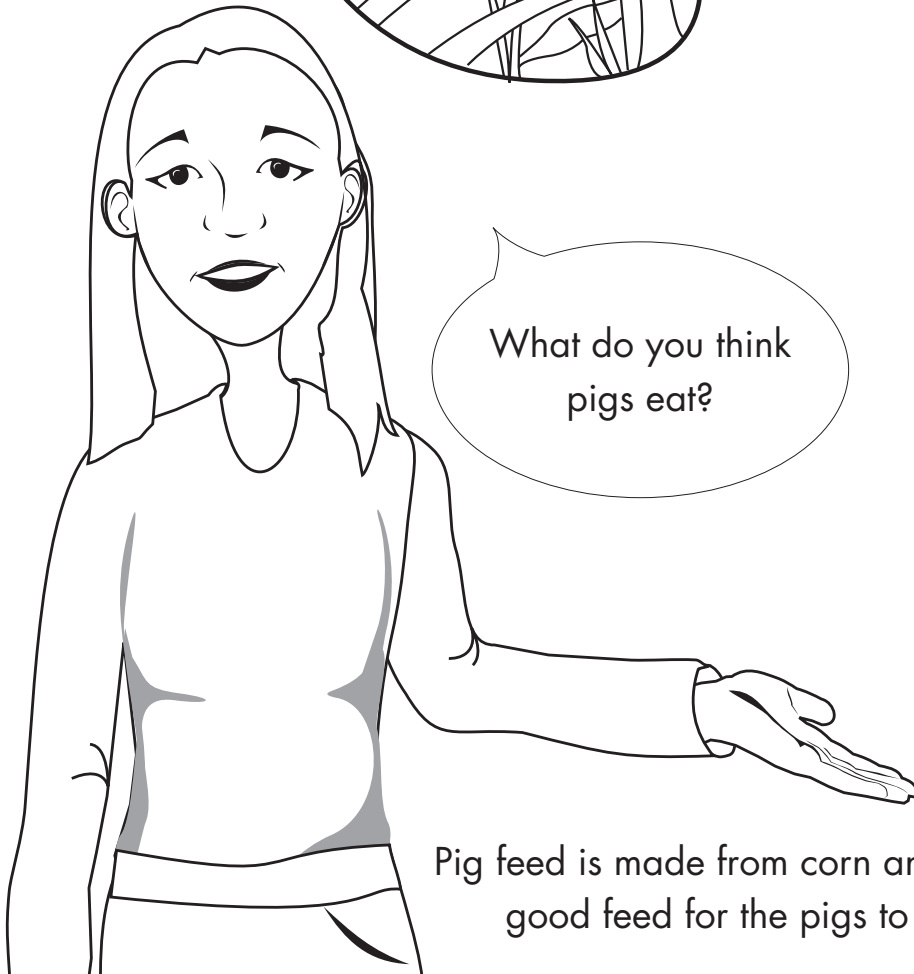
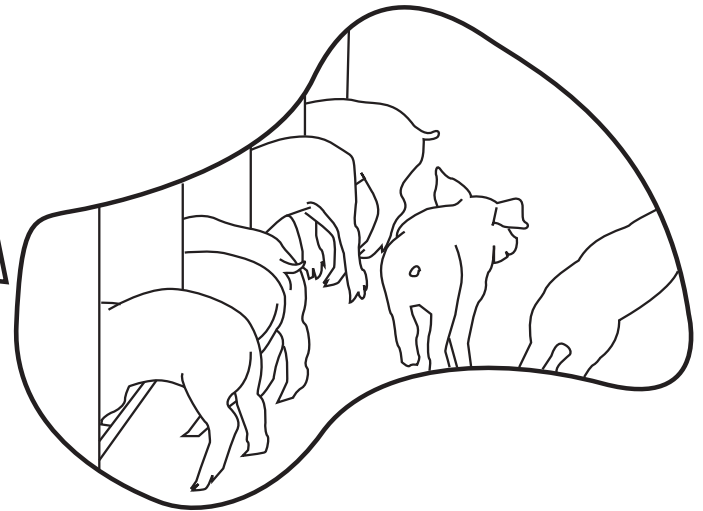
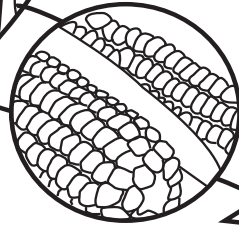
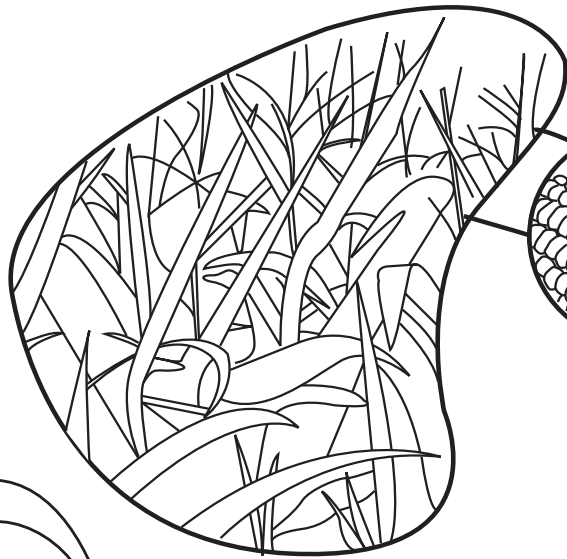
When piglets are about 3 to 4 weeks old,
they are removed from their mother's milk
and moved to a different barn to start eating real feed.
Here they begin to grow quite fast.



Pigs eat a lot of feed
and will grow to 270 pounds
in just five months.

Market weight
is 270 pounds
and when the pigs
are market weight
they can be sold.





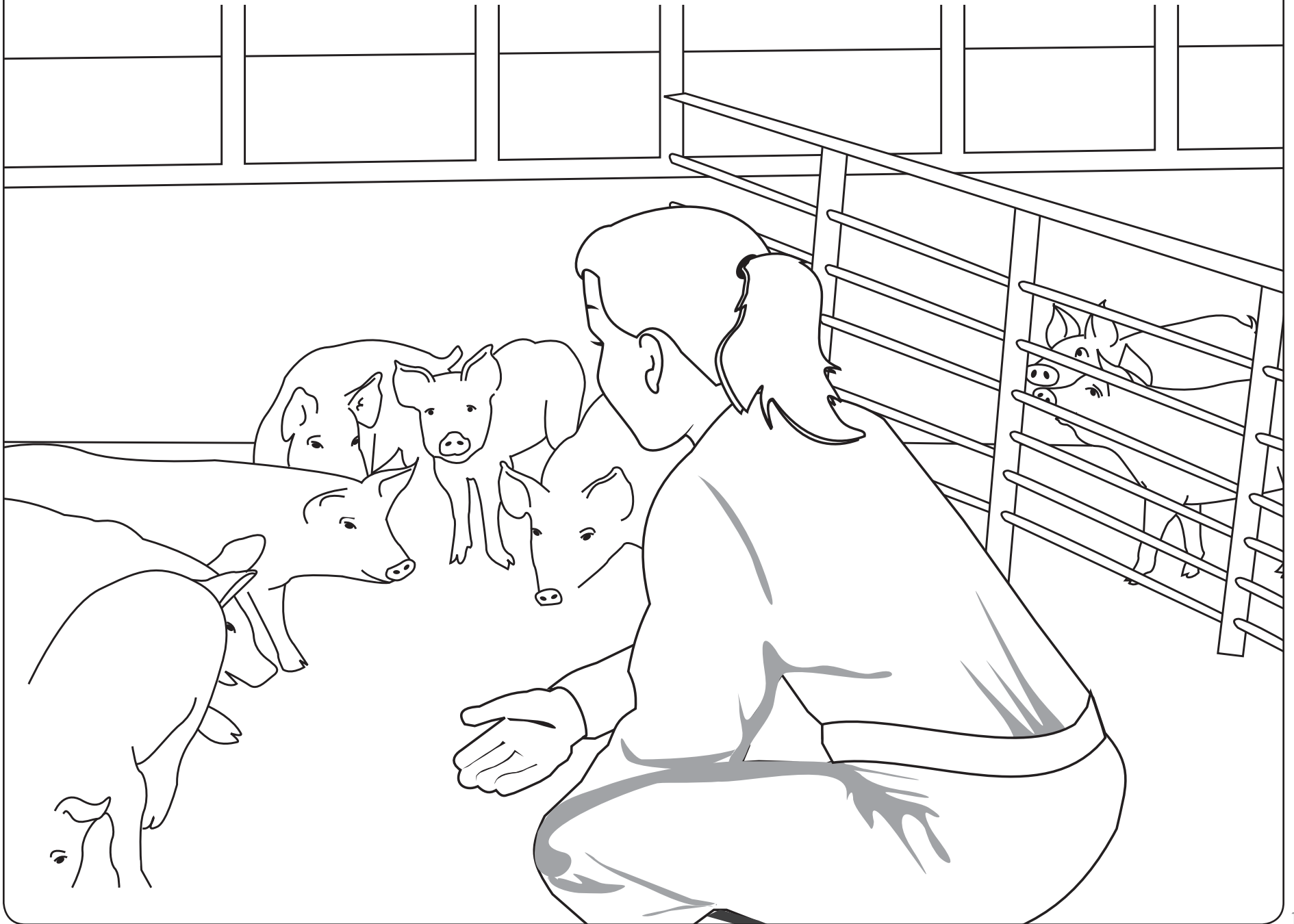
What do you think pigs eat?

I'm not sure. Maybe leftover food or table scraps?

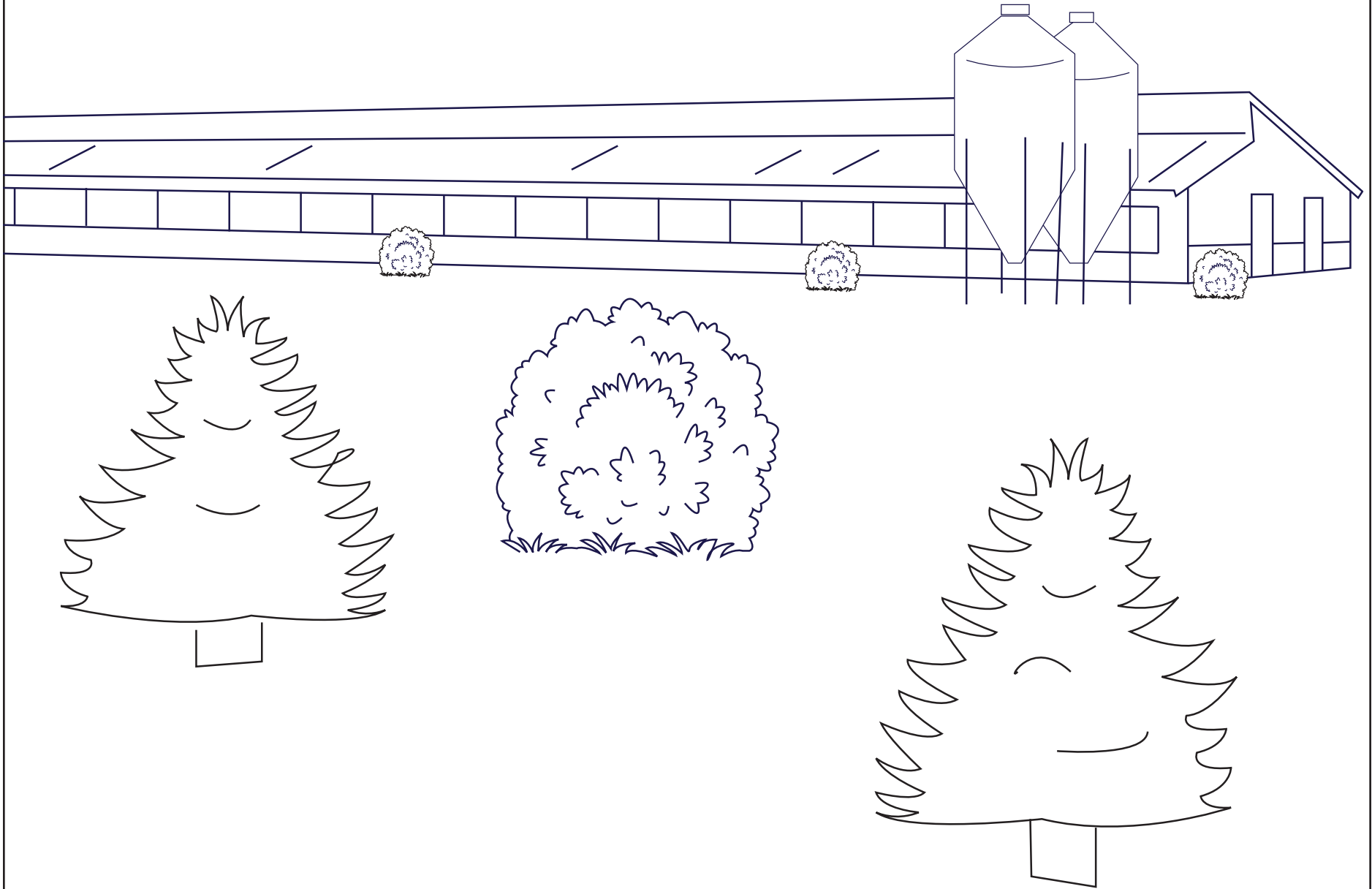


Pig feed is made from corn and soybeans. We provide good feed for the pigs to help them grow fast.

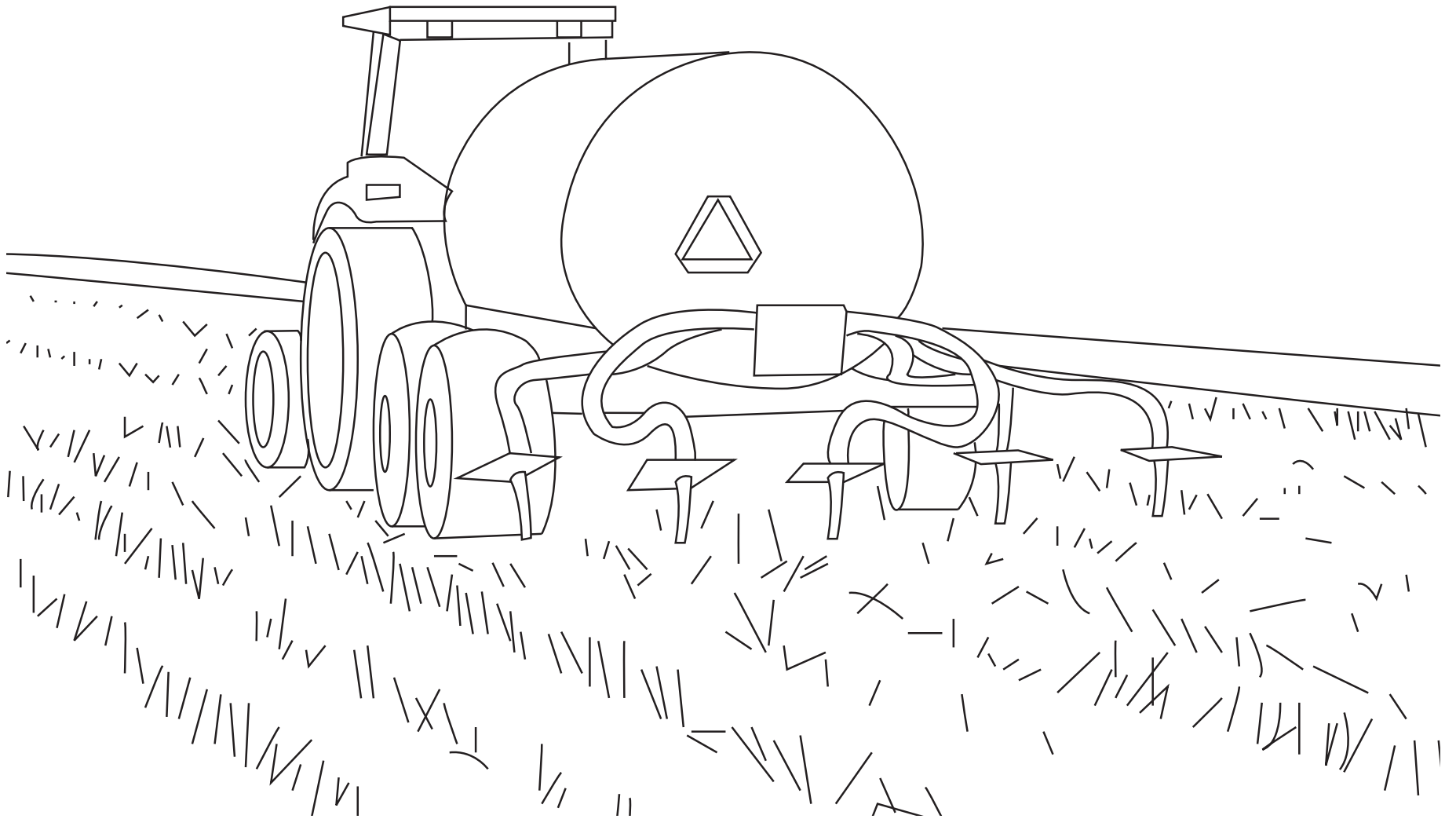
Veterinarians like Dr. Sarah make sure that pigs are healthy and treat them if they get sick.



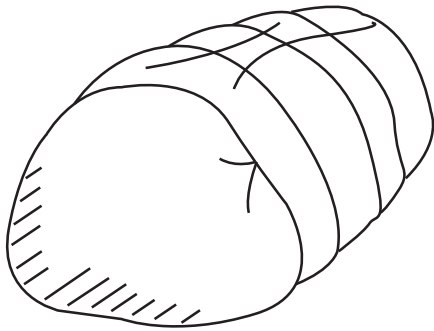
Pork producers also take care of the environment when they are raising pigs.
They plant trees and bushes that help reduce dust and possible odor.



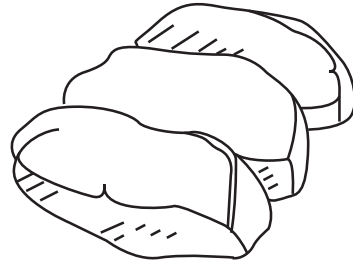
Pigs can't use all of the feed they eat, so they produce manure.
We actually use this as fertilizer to make our crops grow better.



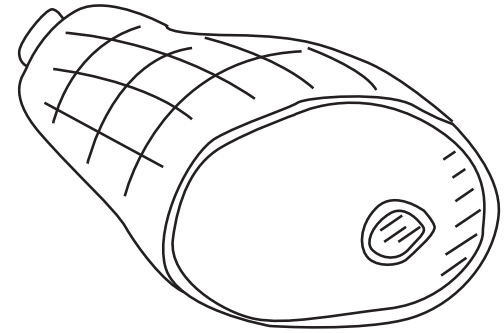
When pigs leave the farm, they go to a plant where they become food such as pork chops, ham, sausage and bacon.



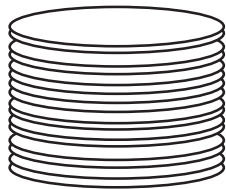
Pork Roast



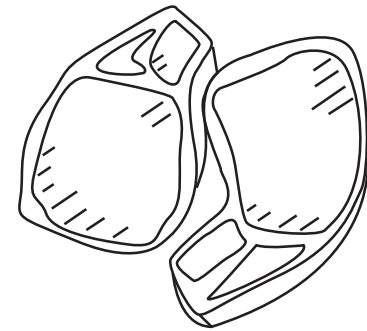
Boneless Pork Loin Chops



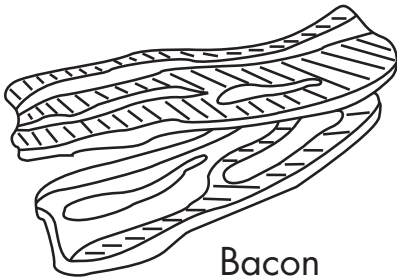
Ham



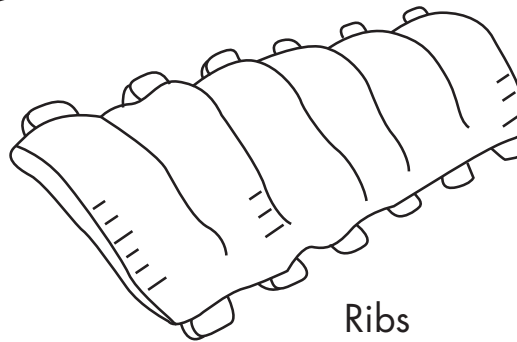
Bologna



Pork Chops



Bacon



Ribs

Finally,
people like you
and your family
get to enjoy
the safe,
healthy and
delicious food
that comes
from my farm!



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