

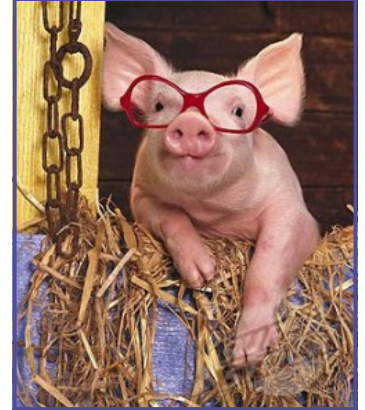
# Truth or Hogwash?

## A Lesson on Pork

A lesson based on the book, *Kailey's Pig 'Tales'*, by Dan Yunk.

This book was written to educate young people, parents and teachers about where our food comes from.

America's food supply is safe, affordable and abundant but also vastly misunderstood by the consuming public. It is the intention of Kansas Farm Bureau to improve the public's knowledge about the importance farming and ranching plays in our quality of life.



### BACKGROUND INFORMATION:

After reading *Kailey's Pig 'Tales'*, the students should gain a better understanding of the hog industry in the United States. The book's intent and focus is to inform young minds of modern pork production.

### Lesson Objectives:

- After reading *Kailey's Pig 'Tales'*, students will learn about the hog industry in order to further their understanding of daily life on a farm.
- Students will read a swine summary, then determine if statements are true or hogwash.
- Students will then create their own questions/facts about swine.

### Materials Needed

- Pocket folders
- Poster Board
- Blank Index cards
- Glue
- True/False Questions
- Swine Summary
- *Kailey's Pig 'Tales'*

### ACTIVITY DESCRIPTION

Students will learn important facts about hogs from reading Swine Summary. Students will then be put into groups and determine whether the facts are True or Hogwash.

### Prepare Ahead

- Have the pocket folders glued onto the poster boards
- Have the worksheets copied and cut out
- Put the point value on folders
- Have the groups of students already picked out

**LEVEL:** K-4th  
Standards can change depending on grade

### SUBJECTS/STANDARDS:

**Subject:** Science

**Standard:** Structure, Function, and Information Processing

**Benchmark:** Structure and Function

**Indicators:** Determining what hogs need to survive (vitamins & nutrients) & other life essential needs.

**Subject:** English Language Arts

**Standard:** Integration of Knowledge and Ideas

**Benchmark:** Make connections between the text of a story or drama and a visual or oral presentation of the text, identifying where each version reflects specific descriptions and directions in the text.

**Indicators:** Remembering the text and having to determine Truth or Hogwash.

## ACTIVITY:

1. Create a game board by gluing pocket folders on the poster board in even numbered rows and columns.
2. Copy the “Truth or Hogwash?” worksheets and cut out game cards. The blank cards will be used later by the students to make their own truths or hogwash.
3. Ask students to brainstorm what they know about pigs. Write adjectives students use on chalkboard.
4. Read and discuss “Swine Summary” (Handout 1) with the students. Explain the meaning of the word “hogwash” (nonsense; speech that is worthless, like the table scraps formerly fed to hogs.)
5. Place the Truth or Hogwash cards in a bowl. Students will take turns drawing a card from the bowl to read to the class. After each question is read, students will call out “Truth” or “Hogwash.” As an alternative, let students take turns answering the questions.
6. After students have given their answers, the student who drew the card will read what is on the back. Discuss answers after each one is read.
7. Divide students into groups of 4 or 5 and give the teams a name –oinkers, squealers, etc. Have them create questions about swine. Have students write the question and answers on index cards or use blank “Truth or Hogwash?” cards. Each statement should be assigned a value of 10, 20, 30, 40, 50 points.
8. Write values on pocket folder and place the cards in appropriate folders.
9. Draw cards from the folder and have teams take turns answering them. Allow teams to continue answering questions and accumulating points until they respond incorrectly to a question. As an alternative, let teams take turns so each team gets a chance to answer questions.

### ESTIMATED

**TEACHING TIME:** 45 MIN– 1 HR

**NEW VOCABULARY:** hog, pig, sine, pork, sow, boar, gilt, manure, lard, lean, snout, hogwash, commercial, pancreas, insulin, diabetes, by-products.

### RESOURCES:

#### **KANSAS PORK ASSOCIATION**

[WWW.EATPORK.ORG](http://WWW.EATPORK.ORG)

#### **BUSY BARNS ADVENTURE FARM**

[WWW.BUSYBARNSFARM.COM](http://WWW.BUSYBARNSFARM.COM)

# Swine Summary

Pigs were among the first animals to be domesticated, probably as early as 7000 BC. Forty million years ago, hog-like animals roamed forests and swamps in what are now Europe and Asia. By 4900 BC hogs were domesticated in China. By 1500 BC they were being raised in Europe. In 1539 Hernando de Soto landed at Tampa Bay, Florida with 13 pigs, the first in North America. By the time of de Soto's death, three years later, his hog herd had grown to 700.

Colonists in Pennsylvania developed the practice of "finishing" hogs on corn (feeding them nothing but corn in the few weeks before butchering them.) This practice improved the quality of the pork and laid the foundation for the modern pork industry. In the colonial US hogs were driven to market in large droves over trails that later became routes used by the railroads. Hog raising became an important commercial enterprise during the 1800s when the Midwest farm regions were settled. The new Erie Canal system gave farmers a way to get their hogs to the cities back east. Farmers started calling their hogs "Mortgage Lifters" because the profits made helped pay for their new homesteads.

The hogs would eat corn, grass, clover or even table scraps that would have otherwise have become garbage. The word "hogwash," meaning something that is worthless, came from this practice. In some areas hogs would be turned out to find their own food. Hogs would roam freely, eating what they could find— acorns from the ground or roots which they dug from the ground with their snouts. On Manhattan Island, New York, the hog rooted through grain fields until farmers were forced to build a wall to keep them out. The street running along this wall became Wall Street.

Most people had pig pens near their homes and fed the hogs just enough to keep them returning home from their daily forage for food. Everybody had a different hog call so that only their pigs responded to their call. These calls might be a high pitched "sooie," a low pitched "wark," or a simple "here pig here." Lard was in high demand for baking so pork producers grew pigs that were very fat. People could eat foods that were higher in fat then because most were involved in vigorous physical labor that caused their bodies to burn large amounts of fat and calories. Today most people are not as active as they were back then and health conscious consumers want leaner meat.

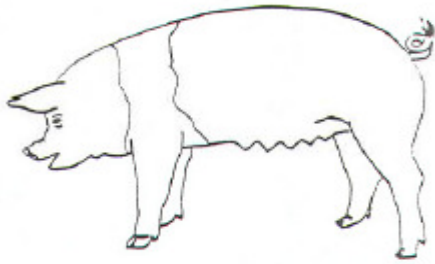
To meet this demand pork producers have changed the way they feed and raise their swine. Most cuts of pork today are as lean, or leaner, than similar cuts of beef and chicken. Pork has a high nutrient density (a high level of nutrients for the level of calories.) It provides protein, iron, zinc and B Vitamins (thiamin, riboflavin, niacin and Vitamin B12). Many people picture a hog farm as a smelly, muddy place where pigs wallow in muddy pens. Years ago, pigs would lie in the mud to protect themselves from overheating and biting insects.

Today most hogs are kept indoors in buildings where producers can control temperature, humidity and other environmental factors. These buildings are well-lit and clean, so the producer can better monitor and promote the health of the hogs. Some operations use indoor and outdoor facilities. Healthy, unstressed animals are more profitable, so producers try to keep their hogs comfortable and happy.

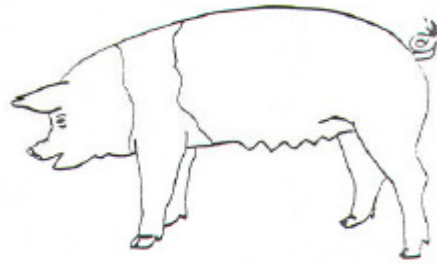
Byproducts made from swine include adhesives, plastics, shoes, paint, glue, crayons, chalk, and chewing gum. Pig heart valves are used to replace diseased or damaged human heart valves. Hog skin is used as a dressing in treating serious burns, and hog pancreas glands provide insulin to treat diabetes.

# Truth or Hogwash?

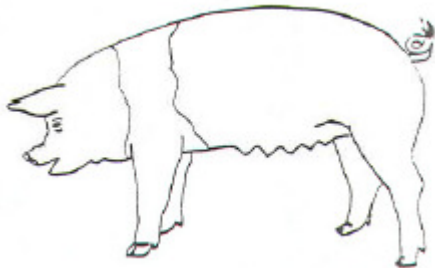
Pigs were first raised in the United States.



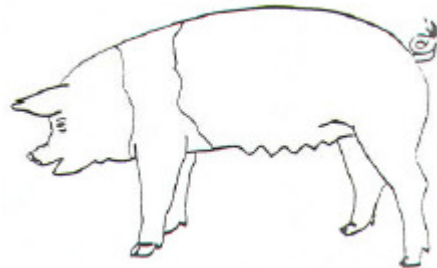
Most pigs are raised indoors, in pens that are in big buildings.



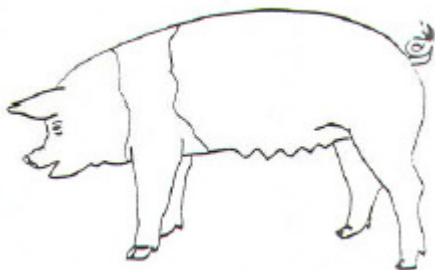
Finishing hogs means to finish eating the pork on your plate.



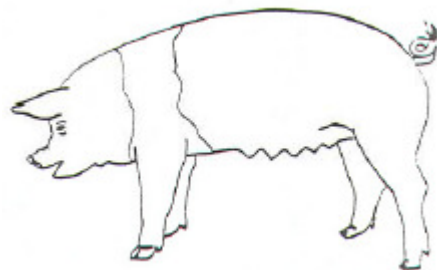
Pigs used to be referred to as "Mortgage Lifters."



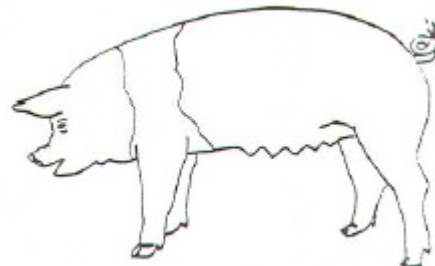
Pigs are dirty animals that love to wallow in the mud.



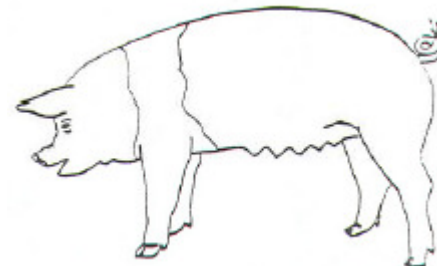
Pig farmers have their own unique hog call.



The demand for lard is the same as it was in the 1900's.



Pork has a high nutrient density.

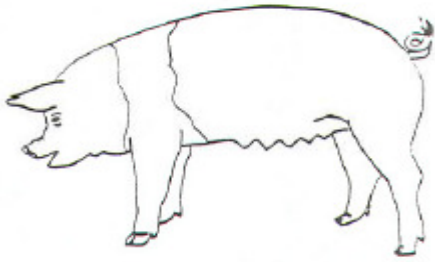


# Truth or Hogwash?

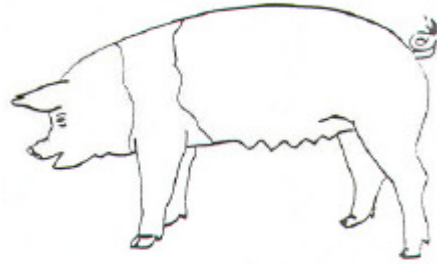
<p>Truth: In the summer, the barns keep the pigs cool with sprinklers and fans. In the winter, heaters keep them warm. The barns also allow farmers to closely monitor the pig's health and protect them from predators.</p>	<p>Hogwash: Forty million years ago, hog-like animals roamed forests and swamps in what are now Europe and Asia.</p>
<p>Truth: Pigs used to be called "Mortgage Lifters" because profits from their sales helped pay for new homesteads.</p>	<p>Hogwash: Finishing hogs means to feed them nothing but corn in the few weeks before harvesting them.</p>
<p>Truth: Each pig farmer had a different hog call so that only their pigs responded to their call. These calls might be a high pitched "sooie," a low pitched "wark," or a simple "here, pig, here."</p>	<p>Hogwash: They are cleaner than most farm animals. They roll in the mud to cool off because they have no sweat glands. They love to take showers!</p>
<p>Truth: Pork provides protein, iron, zinc, and B Vitamins (thiamin, riboflavin, niacin, and Vitamin B12).</p>	<p>Hogwash: Today, most people are not as active as they were back then, and health conscious consumers want leaner meat. To meet this demand, pork producers have changed the way they feed and raise their swine.</p>

# Truth or Hogwash?

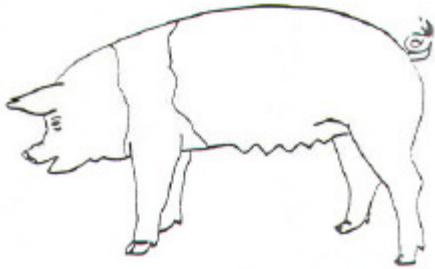
Pigs use their snout to smell food.



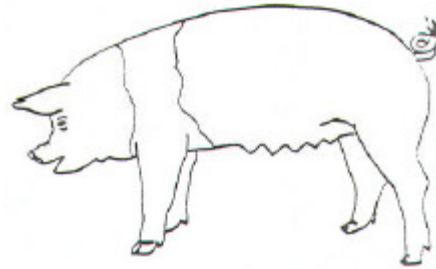
Pig heart valves are used to replace human heart valves.



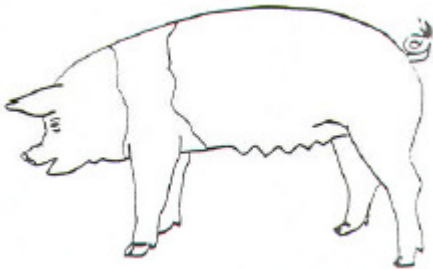
Pigs help support many other businesses.



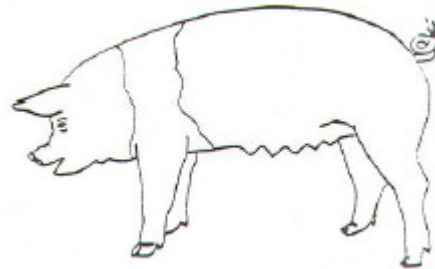
Pigs eat a diet very similar to humans.



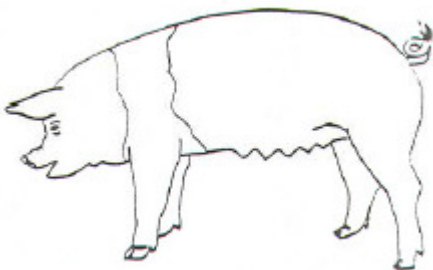
Pork is the world's most widely eaten meat.



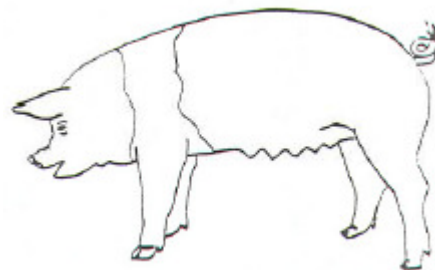
One pig can provide 52 servings of pork.



The most used pork product is ham.



All pigs are pink.

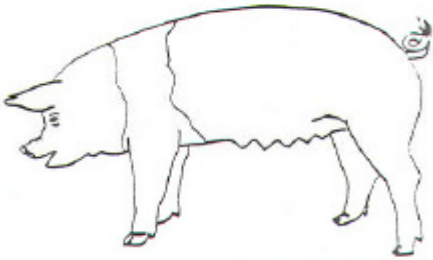
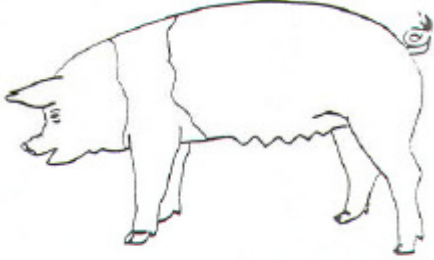
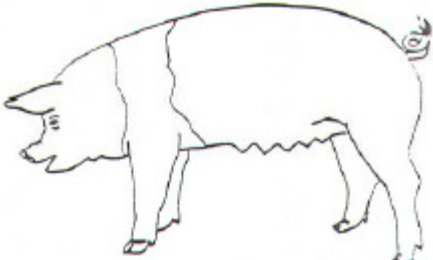
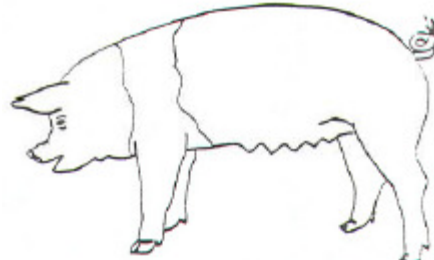
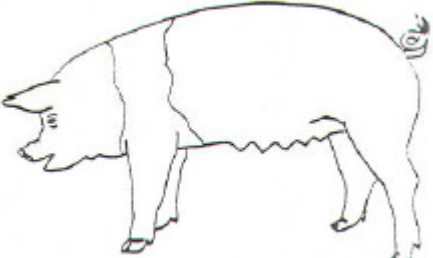
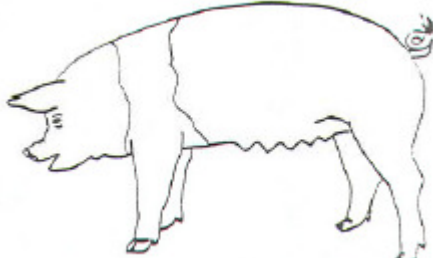
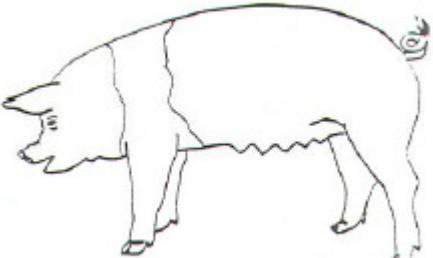
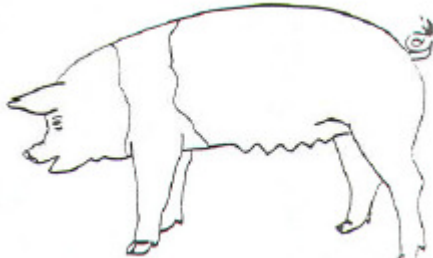


# Truth or Hogwash?

<p>Truth: Pigs heart valves are used to replace diseased or damaged human heart valves.</p>	<p>Hogwash: Pigs used to roam freely and would use their snouts to dig up anything they could find.</p>
<p>Hogwash: Pigs eat a diet of corn, soybeans, vitamins and minerals.</p>	<p>Truth: The pork industry helps support many corn and soybean farmers.</p>
<p>Hogwash: Each market hog represents 371 servings of pork.</p>	<p>Truth: Pork is the world's most widely eaten meat, coming in at 37% with poultry at 34%, beef at 25% and sheep at 4%.</p>
<p>Hogwash: Pigs can be a large variety of colors including pink, black and brown.</p>	<p>Truth: Ham makes up 39% of pork eaten.</p>



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