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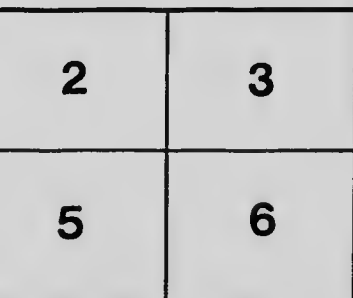
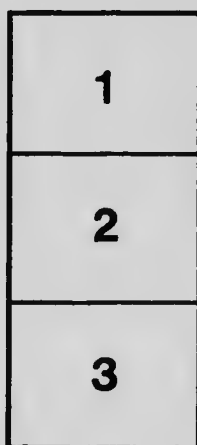
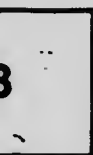
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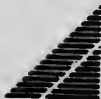
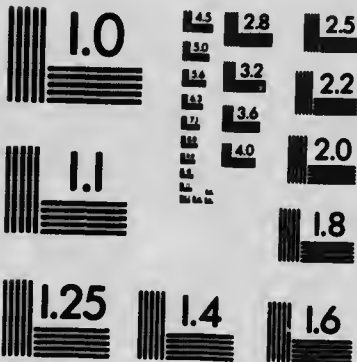
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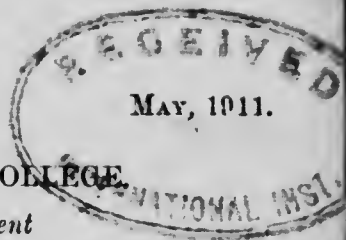
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CIRCULAR No. 3.

MANITOBA AGRICULTURAL COLLEGE

Animal Husbandry Department



Manitoba's Hog Market

Production in the Past.

The Manitoba hog growers who have been raising and marketing hogs for a number of years can tell many interesting stories about the market. Most of the time it has either been up or down and the rest of the time it has been going rapidly either up or down. This condition, it is true, has not been exactly conducive to the most healthful growth of the swine industry in the Province. The number of hogs produced in the Province has increased and decreased from time to time, apparently in an endeavor to keep pace with the market. On the average, however, there has been a gradual increase in the number produced annually during the past thirty years, though this increase has by no means kept pace with the increase in consumption of pork. As much as one thousand car-loads, or \$3,000,000 worth of pork, was shipped into Western Canada during the past year. This came partly from the East and partly from the South, and consisted chiefly of hams and bacon and a small amount of lard. This large amount of imported pork was required to supply the local demand in spite of the fact that the price of live hogs on the Winnipeg market during the year was as good as the price paid anywhere else on the continent.

Up to the present time the Manitoba hog market has been an entirely local market. The amount of pork produced has never been greater than the amount required for consumption. With the rapidly increasing population in the West, it is safe to say that for some time to come at least there will be a local demand for all the pork that can be produced in the Province. Should the local demand be filled, there is always a ready export demand for Canadian pork. The hog grower who has remained steadily in the business in the past has made money and the farmer who will make swine an item in the management of his farm steadily from year to year in the future will make money on that item.

Market Type.

In no line of live stock production does type play a more important part than it does with swine. A great deal has been said about the

market type of horses and cattle, but little attention has been given by the average farmer to the type of his hogs. As a result, a large percentage of the few hogs that are marketed are not so desirable in type as they might be, and the farmer does not realize as high a price for them as he might had greater care been taken to produce hogs that would suit the market to a greater degree.

Believing that the desired market type of hogs is not so well understood as it might be, it is the purpose of this leaflet to explain that as fully as possible and set forth reasons why such a type is demanded by the market.

Market Classification.

Generally speaking, there are to be found on the market three distinct classes of hogs. First, a class that might be called "light hogs," hogs not weighing more than 150 pounds. Second, the class referred to as "bacon hogs," composed of pigs weighing 175 to 225 pounds and usually from six to eight months old. Third, "heavy" or "rough heavy hogs," weighing upwards of 250 pounds and usually coarse in bone, in flesh and uneven in covering.

The market for the thick heavy hog is confined chiefly to the north country and is very limited, a few thousand head being sufficient to supply the entire demand annually.

The principal objection to this type is that hams and shoulders from such large hogs are too fat and the meat is too coarse. The sides are usually very fat and must be used for salt pork. Even with the smaller number of hogs marketed in Winnipeg, the number of rough heavy hogs among them is so large as to more than supply the demand for them. They are almost always a drag on the market.

Light pigs, particularly those weighing less than 150 pounds, and thin in flesh, sell for a very low price because they dress out a low percentage of saleable meat and do not produce cuts that can be sold as first grade products. The packer does not want this kind of a pig under any consideration, yet a surprisingly large number of pigs weighing less than 150 pounds are marketed and slaughtered on the Winnipeg market every year. Many of them are pigs which with a couple of months more feeding would top the market for the farmer and produce first-grade products for the packer. It is a shameful policy on the part of the farmer to send such pigs to market at all.

First-class bacon and ham can only be secured from first-class "bacon hogs" or the class of pigs weighing from 175 to 225 pounds and in good smooth finished, moderately fat condition. It is always pigs of this class that top the market in the West. It is this type of pig for which at present there is unlimited world-wide demand. People in Western Canada as well as in other localities have learned to appreciate first-class bacon and hams. They have the money to pay for it, but the packers, unable to secure a sufficient supply on the local

market, have had to go both East and South to obtain it. They have gone East and South to the extent of 1,000 ear-loads of dressed pork during the year 1910. They will import at least as much if not more than this during 1911.

Are the farmers of Manitoba going to continue to allow this immense amount of money to go out of the Province for the supply of pork? With the climate suitable, the feeds produced the best, the foundation stock of breeding hogs already in the Province suited to the production of first-class bacon hogs, and the price for live hogs as high as it is anywhere else on the continent, it does seem that hog raising should be profitable.

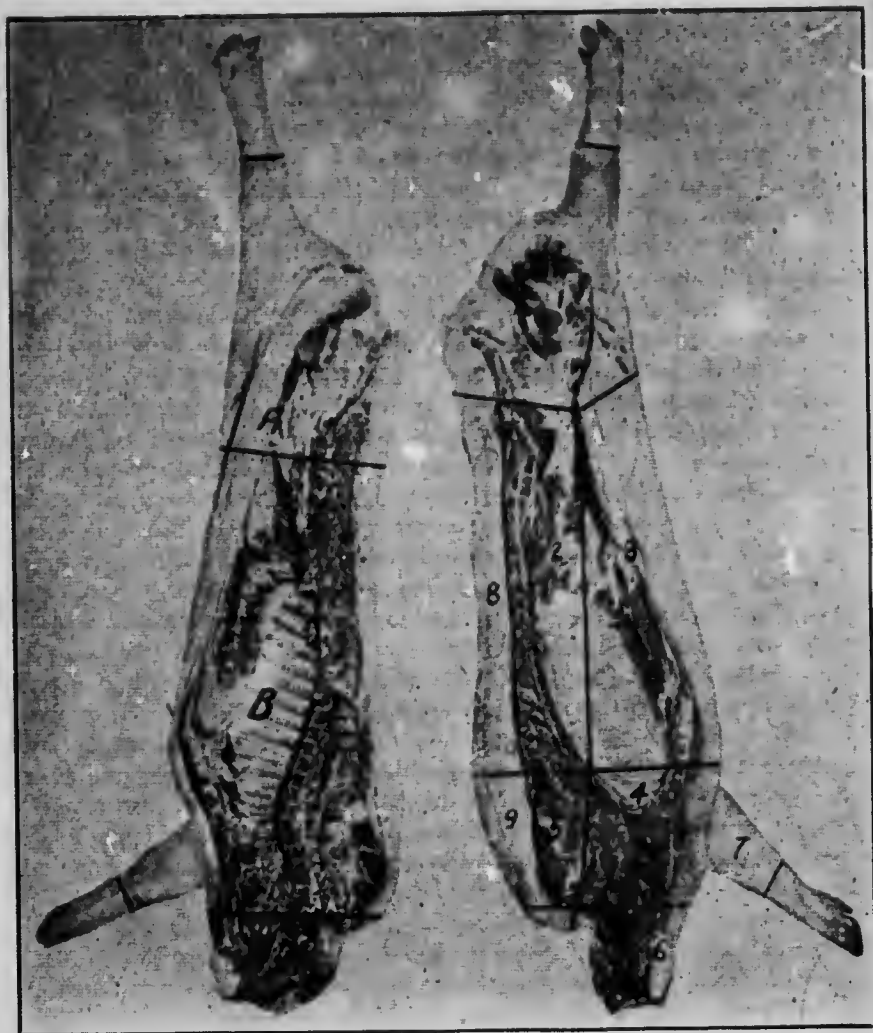
One or two common complaints are made by packing house buyers which can easily be remedied by the farmers to their own advantage as well as to that of the abattoirs. The first is that so many shipments of hogs coming to market are mixed lots containing pigs weighing all the way from 100 to 500 pounds. It is not uncommon for the farmers to expect the top of the market for such a lot. There are several causes for this. One is that the breeders often allow their hogs to become badly mixed in type and blood by using any kind as breeding stock. Irregularity of size is also caused by breeding sows at any and all times of the year. Also country buyers frequently have to buy all sizes of pigs to get enough to make up a ear load. The buyer cannot possibly pay the top price for such mixed lots or he would soon bankrupt his packing house. Breeding regularly toward a uniform type and getting the pigs farrowed at as near the same time as possible will pay the farmer well for his efforts when he comes to market his hogs. Uniformity in a shipment will do a great deal to attract buyers and bids.

Another common complaint sometimes registered is that of "soft pork." Soft pork is the meat which is used for meat that is yielding to the pressure, exceedingly flabby to the touch and frequently limp and flabby. From such carcasses a very inferior bacon is obtained. This is also exceedingly true of the hams.

On this account these pigs cannot be sold at good prices for fresh pork products. Pigs fed entirely on milk, garbage or pasture are most likely to produce soft pork. A finishing period of six weeks to two months on grain will remove any danger of soft pork.

While the above explanations are intended to acquaint the farmer more thoroughly with the requirements of the hog market, it is the purpose of this circular also to encourage the growing of swine on a more extensive commercial basis. Whether the hogs produced are just exactly what the trade desires or not, there will be a ready market for them at profitable prices as long as they are offered in good killing condition.

The following cut illustrates the common method of cutting up the carcass of pork and the technical names that are commonly applied to the parts.



Retail Cuts of Pork

- | | | |
|-------------------|-----------------|-----------------------------|
| 1. Short-cut ham. | 6. Jowl. | 2, 3, 8. Side. |
| 2. Loin. | 7. Hock. | 4, 7. Picnic shoulder. |
| 3. Belly. | 8. Fat back. | 5, 9. Shoulder butt. |
| 4. Picnic butt. | 9. Clear plate. | 8, 9. Long fat back. |
| 5. Boston butt. | 2, 8. Back. | 4, 5, 7, 9. Rough shoulder. |

W. H. PETERS,
Professor of Animal Husbandry.



