Judging Swine
Steps to Judging Swine

1. Evaluate animals from the ground up and from the butt (rear) forward
2. Rank the traits for their importance
3. Evaluate the most important traits first
4. Eliminate any easy placings in the class
5. Place the class based on the volume of the important traits
Ranking of Traits for Market Hogs

1. Degree of muscling
2. Growth
3. Capacity or volume
4. Degree of leanness
5. Structure and soundness
Ranking of Traits for Maternal Line Breeding Gilts

1. Structure and soundness
2. Growth
3. Underline quality
4. Capacity or volume
5. Degree of muscling
6. Degree of leanness
Ranking of Traits for Terminal Line Breeding Gilts

1. Structure and soundness
2. Degree of muscling
3. Growth
4. Capacity or volume
5. Degree of leanness
6. Underline quality
Evaluating Degree of Muscling

1. Thickness through the center of the hams (stifle area)
2. Width between the rear feet when the pig walks and stands
3. Shape over the loin (top) - butterfly shape is desired
Evaluating Degree of Muscling
- Center Width of Hams -

Too narrow

Good width
Evaluating Degree of Muscling
- Width Between Rear Feet -

Too narrow

Good width
Evaluating Degree of Muscling
- Shape of Top -

Fat top alert

Great top shape

Pork chop
Evaluating Growth

1. Unless instructed otherwise, assume all animals in the class are the same age
2. Evaluate growth based on weight (pounds)
3. Rank animals from heaviest to lightest (heaviest pig = fastest growth)
Evaluating Capacity or Volume

Capacity (volume) is determined by four factors:

1. Width through rib and chest
2. Depth of body
3. Length of body
4. Balance - how well does the animal’s width, depth, and length fit together)
Evaluating Capacity or Volume
- Width -

1. Pigs with good width will be wide based
   # Walk wide in front and rear
   # Good width through the chest
2. The top-$\frac{1}{3}$ and bottom-$\frac{1}{3}$ should be the same width, and the middle-$\frac{1}{3}$ should be wider
   # Good spring of rib
Evaluating Capacity or Volume
- Width -

Too narrow

Nice width
Evaluating Capacity or Volume
- Width -

Wide chested
Evaluating Capacity or Volume
- Depth of Body -

Depth of body is important for:

1. Capacity for feeding (market hogs)
   # Good ability to eat and grow
2. Capacity for reproduction (breeding hogs)
   # Ability to carry large litters
Evaluating Capacity or Volume
- Depth of Body -

Shallow rear flank
Too deep rear flank
Evaluating Capacity or Volume
- Depth of Body -

Uniform depth
Evaluating Capacity or Volume
- Length of Body -

Length is evaluated as the distance from flank to flank

Too short

Long bodied
Evaluating Degree of Leanness

1. Degree of leanness is influenced by
   - Degree of muscling
   - Frame size of the pig
   - Sex of the pig
   - Age and weight of the pig

2. Fat is deposited from the front to the rear
   - Checks/Jowls
   - Behind Shoulders
   - Flanks
   - Tailhead
Evaluating Degree of Leanness

3. Leanness can be determined by indentations in the following areas:
   # Over and behind the shoulders
   # Ham-loin junction
   # Dimple just in front of tailhead

4. Key points to remember:
   # Muscle is hard, fat is soft
   # Muscle is firm, fat is loose
Evaluating Degree of Leanness

Fat Alerts

Smooth over back
Smooth over shoulder
Smooth at ham-loin junction

Loose in crotch
Wasty jowl and cheeks
Loose in flanks
Wasty tailhead
Evaluating Degree of Leanness

Lean Machine

- Clean over loin
- Clean over shoulder
- Clean and firm in flanks
- Clean and firm in crotch
- Well defined ham-loin junction
When evaluating structure and soundness, attention should be given to the following areas:

1. Feet and pasterns
2. Hocks
3. Knees
4. Rump
5. Shoulder
Evaluating Structure and Soundness
- Feet and Pasterns -

Too much set to pasterns

Feet turned out
Evaluating Structure and Soundness
- Feet and Pasterns -

Good set to pasterns and good feet
Evaluating Structure and Soundness
- Hocks -

- Too straight in hocks
- Swollen hocks
Evaluating Structure and Soundness
- Hocks -

Good set and curvature to hocks
Evaluating Structure and Soundness

- Knees -

Extrem set to knees

Bucked-over at knees
Evaluating Structure and Soundness

- Knees -

Good set to knees
Evaluating Structure and Soundness

- Rump -

Too steep in rump

Nasty Rump
Evaluating Structure and Soundness

- Rump -

Good level rump
Evaluating Structure and Soundness

- Shoulders -

Too straight in shoulder

Crash
Evaluating Structure and Soundness
- Shoulders -

Excellent slope and set to shoulder
Evaluating Underline Quality

A good underline will consist of the following:
1. Both rows of teats easily accessible
2. Six to seven teats per side
3. Teats evenly spaced
4. Pencil eraser sized teats
5. Free from pin, blind, and inverted nipples
Example Market Hog
Class I
Official Placing: 3 - 1 - 2 - 4
Cuts: 4 - 5 - 5
Example Market
Hog Class II
Official Placing: 2 - 1 - 3 - 4
Cuts: 2 - 4 - 6