1. Which would normally measure less on a hog carcass?
   A. Average backfat  B. 10th rib fat depth

2. Which of the following strategies could producers use to protect the price received for market hogs?
   A. Hedging  B. Options  C. Packer Agreements  D. All of the above

4. Futures prices for hogs on the Chicago Mercantile Exchange are listed on a “lean carcass” basis. If the “lean carcass” price is $.40 per pound, what would be the approximate live price?
   About $0.30 per pound. Multiply carcass price by .74.

5. What would be an average length measurement of a hog carcass from first rib to aitch bone?
   Accept answers between 29 - 34 inches.

6. An average ______ from a market weight pig measures 6.0 to 7.0 square inches.
   Loin eye area

7. Why do we castrate male pigs destined for slaughter?
   The meat from intact boars may have a very strong flavor when cooked (Boar taint).

8. Packers do not like PSE carcasses. What does PSE stand for?
   Pale, Soft and Exudative (means watery)

9. Name one wholesale pork cut.
   Ham, Loin, Shoulder, Belly (also accept Boston Butt and Picnic)

10. Pork bellies are traded on the Chicago Mercantile Exchange. What processed pork product is made from bellies?
    Bacon

11. Name one performance record that could be kept or calculated for a group of market hogs.
    Average Daily Gain, Feed Efficiency, Incoming Weight, Sale Weight, Death Loss, Total Feed Consumed, etc.

12. Hogs lose weight when being shipped. Does this weight loss affect carcass weight?
    No. Most weight is loss of urine and feces. Carcass weight changes little.

14. Calculate the estimated hot carcass weight of a 250-pound pig if the hot carcass yield was 75%.
    Accept answers between 185 - 190 lbs. (actual is 187.5)

15. Define the term “shrink” when used in the transportation of hogs.
    Weight lost between loading and the final destination.