America’s Pork Producers invite you to learn more about pigs.
Hi Billy! I’m Dr. Sarah, a veterinarian. Today we are visiting Mr. Jones who raises pigs. He is a pork producer.
This farm has been in our family for over 100 years. Farming is my job just like your parents have jobs.
We hire extra helpers from the community. Producing pork involves a lot of people.

Are you the only one that works here?
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.
Pig feed is made from corn and soybeans. We provide good feed for the pigs to help them grow fast.

What do you think pigs eat?

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

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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.
Finally, people like you and your family get to enjoy the safe, healthy and delicious food that comes from my farm!
Visit our kids’ Web Site:
Pork4Kids.com