

U.S. No. 2 Hog Has More Finish

By James E. O'Hara

The U. S. #2 grade barrow or gilt is slightly more finished than the U. S. #1. Many packers will use this hog as a base for buying the U. S. #1 and U. S. #3 grades.

Estimating the back fat depth on a hog can be done by probing the back with a small steel ruler. The visual method requires practice. The setting of the tail as to fat deposits around the tail head, the jowl and underline will help determine the grade. The fatter the hog usually the flabbier the jowl and underline will be.

If a butcher is a border line case, quality will affect the grade. Soft or oily fat hogs are graded in accordance with the standards, but they are specially identified soft or oily along with the grade.

The official standards lean cuts in relation to carcass weight for a U. S. #2 grade follow: carcass weight is slightly low; carcasses in this grade yield of fat cuts is slightly high.

The ratio of total lean and quired for the production of fat to bone is moderately acceptable quality cuts. high.

Meatiness based on yield of Carcasses with the mini-

mum finish for U. S. #2 grade are moderately wide and slightly short in relation to weight.

The back and loins are full and thick and appear fuller near the edges than at the center. Hams are usually thick and appear fuller near the edges than at the center. Hams are usually thick, plump, and smooth and are moderately full in the lower part toward the hocks.

Bellies are moderately thick, smooth, slightly short, and rather uniform in thickness; the belly pocket is moderately thick. Shoulders are moderately thick and full but usually blend smoothly into the sides.

The carcass is well-balanced and smooth with rather



U. S. NO. 2

uniform development of the quantities of internal organs in the region of the hocks. There are slightly large (Turn to page



Says Michael Leone of Vineland, N. J.

"500 extra cases of eggs per year from 18,000 birds"

"The inclusion of AUREOMYCIN® in our layer mash has resulted in at least 180,000 more eggs (500 extra cases) every year from our 18,000 bird flock," states Mr. Michael Leone who is a co-owner of Triple "L" Farms in Vineland, N. J.

"In addition to getting extra eggs, AUREOMYCIN has reduced our mortality losses by 50 to 75%, cut culling expenses by \$700.00 a year, increased our egg income by 7 to 8%, and reduced breakage by producing stronger shells.

"The County Agent first recommended AUREOMYCIN

to us six years ago and we've been using it ever since. We consider it a very profitable investment, both from the standpoint of egg production and health insurance."

No matter what the size of your flock, you can obtain results similar to those of Mr. Leone. Ask your feed manufacturer or feed dealer for starter and layer feeds containing AUREOMYCIN. Give these feeds continuously and count extra eggs and extra income! American Cyanamid Company, Agricultural Division, New York 20, N. Y.



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