

Kids' KOrner

Brandon and Janine Show Champion Pigs

HARRISBURG (Dauphin Co.) — Brandon and Janine Winebark raise pigs. Not just any pigs but champion ones.

Brandon, who is only 6-years-old, and his sister, who is nine years old, exhibited their pigs at the Keystone International Livestock Exposition held in Harrisburg recently.

Brandon showed the grand champion Berkshire barrow in the open show. The pig named Toopy is six months old and weighs 230 pounds. Brandon also exhibited the reserve champion Hampshire boar.

Janine exhibited the reserve champion Hampshire gilt in the open breeding show. This gilt was the supreme champion at the Maryland State Fair recently.

Brandon is in first grade at Myerstown Elementary School. Janine is a fourth grader at the same school and a member of the Lebanon County 4-H Livestock Club.

Brandon and Janine are the children of Janet and Ken Winebark, well known swine breeders from Lebanon County. Ken is also a Lebanon County Extension agent.



This is a Hampshire Reserve champion boar that Brandon showed recently. Janine holds the ribbon.

Incredible Pig

EARLY HISTORY

- The history of pork production speaks to the unique adaptability and amazing utility of that extraordinary animal, the pig.

- The pig was among the first animals to be domesticated, probably as early as 7000 B.C.

- Pork was widely consumed throughout the ancient world and the Roman Empire.

- Pigs were first introduced to North America in 1539 when Hernando de Soto brought them to the Florida mainland.

COLONIAL DAYS

- Early colonists brought pigs to the new settlements on the Atlantic seaboard in the late 1500's.

- The practice of finishing hogs on Indian corn (maize) was first adopted as a common practice in Pennsylvania in the late 1600's.

- Introduction of the Old World's pig to the New World's corn laid the foundation for the modern U.S. pork industry.

- In the colonies, hogs were taken to market in large droves and over trails that later became the routes of the major railroads.

THE NATION EXPANDS WESTWARD

- The Louisiana Purchase in 1803 opened up a large area of the country for agricultural development. Live hogs in considerable number were shipped to New Orleans via the Ohio and Mississippi rivers.

- The opening of the Erie Canal in 1825 provided the first all-water connection from the Great Lakes to New York City. It permitted hogs and salted or smoked pork products to be shipped (in barrels) east by water transport.

- In 1827, the Erie Canal system was connected to Cincinnati and, via the Ohio River, to the Mississippi. Trade in hogs and pork products flourished.

- As the nation expanded, farmers relied on their hogs not only to provide sustenance for their families, but also to help them pay for their new homesteads. That unique profit vehicle earned the hog the title "Mortgage Lifter."

- By 1863, Cincinnati, Ohio was such a major pork processing center that it was widely known as "Porkopolis." By 1865, the Civil War had greatly interfered with access to that city.

- The turmoil following the Civil War, combined with deve-

lopment of the great American railroads, shifted the center of hog production further west and soon Chicago was the world's largest pork packing center. It became known as "Hog Butcher to the World."

RAILROADS AND WAR YEARS BRING CHANGES

- Invention of the refrigerated rail car in 1870 enabled fresh pork to be shipped over long distances without spoilage. Until then pork had to be salted or smoked before shipment.

- Development of a national railroad system, coupled with invention of the refrigerated rail car, brought about centralization of pork processing for much of the nation by the 1880's at big packing plants located at major railroad centers such as Chicago and Omaha.

- From the late 1880's through the late 1940's, consumer demand for lard, primarily for cooking purposes, was so considerable that pork producers obliged consumers by raising relatively fat hogs that would meet these demands.

- During World Wars I and II pork went to war, providing the basis for "C" and "K" rations for soldiers in the field. The fat derived from the incredible pig also went into the making of nitroglycerine for use in explosives to help win the war.

- The end of World War II brought great changes. The market for lard and other by-products of fat from hogs started to decline and consumers began thinking more about health and diet and the desire for leaner meat products.

THE DEVELOPMENT OF A LEANER PIG

- U.S. pork producers, in the early 1950's, concentrated their efforts on developing a leaner type hog that would meet increasing consumer demands for leaner meat products, relatively low in cholesterol and fat.

- Today, a combination of factors, including improved genetics, better feeding practices and the foresight and determination of America's pork producers, has resulted in a market hog 50% leaner than it was in the late 1960's.

- America's pork producers have set a goal of making pork the meat of choice in the United States in the 21st century. It has long enjoyed that distinction in most other parts of the world.

Hog Trivia

- How did "Uncle Sam" come to represent the U.S. Government?

During the War of 1812, a New York pork packer named Uncle Sam Wilson shipped a boatload of several hundred barrels of pork to U.S. troops. Each barrel was stamped "U.S." On the docks, it quickly became bantered about that the "U.S." stood for "Uncle Sam", whose large pork shipment looked to be enough to feed the entire army. Thus did "Uncle Sam" come to represent the U.S. Government itself.

- What U.S. city became known as Porkopolis?

The open lands of the West encouraged large-scale hog raising operations which, in turn, created a need for expanded commercial pork processing facilities. Packing plants grew throughout the Midwest, with centrally located Cincinnati soon becoming so strongly associated with pork production that it became known, informally at least, as "Porkopolis."

- How did Wall Street get its name?

Free-roaming hogs were notorious for rampaging through the precious grain fields of colonial New York City farmers. The Manhattan Island residents chose to limit the forays of these riotous hogs by erecting a long, permanent wall on the northern edge of what is now Lower Manhattan. A street came to border this wall — aptly enough named, Wall Street.

- Where did the saying "living high on the hog" come from?

It originated among, army enlisted men who received shoulder and leg cuts while officers received the top loin cuts.

- Fact or Hogwash? When hot dogs were first sold, street vendors called them "red hots", and they didn't come on a bun. Instead, a pair of white cotton gloves came with each one to keep fingers cool while eating.

Fact. It happened at the St. Louis World's Fair, where hot dogs were first introduced to the public along with the ice cream cone in 1904.

- Fact or Hogwash? The longest single sausage was over a mile long.

Fact. A single sausage measuring 5,917 feet in length was cooked in Barcelona, Spain on September 22, 1986.

- What did President Harry Truman have to say about hogs?

"No man should be allowed to be President who does not understand hogs."

- What staple food was provided to Washington's troops at Valley Forge?

Salt pork from New Jersey was shipped behind British lines to Valley Forge to feed the hungry Continental Army in the winter of 1776-77.

- What's the origin of the word "barbecue"?

It's derived from French-speaking pirates, who called this Caribbean pork feast "de barbe et quene," which translates "from beard to tail". In other words, the pig roast reflected the fact that the hog was an eminently versatile animal that could be consumed from head to toe.

- What's the highest known price ever paid for a hog?

\$56,000 was paid for a cross-breed barrow named "Bud", owned by Jeffrey Roemisch of Hermleigh, Texas and bought by E.A. "Bud" Olson and Phil Bonzio on March 5, 1985.

- What's the heaviest hog ever recorded?

A Poland China hog named "Big Bill" weighing 2,552 pounds and measuring 9 feet long with a belly that dragged the ground, owned by Burford Butler of Jackson, Tennessee in 1933.

- What's the origin of the saying "pork barrel politics"?

The phrase is derived from the pre-Civil War practice of distributing salt pork to the slaves from huge barrels. By the 1870s, congressmen were referring to regularly dipping into the "pork barrel" to obtain funds for popular projects in their home districts.

- What's the origin of the saying to "go whole hog"?

The expression came from the 18th Century when the English shilling was at one time called a "hog". Thus, a spendthrift, one willing to spend an entire shilling on the entertainment of a friend in a pub, was willing to "go whole hog".

- What's the origin of the saying "a pig in a poke"?

The reference is to a common trick of 17th Century England of trying to palm off a cat on an unsuspecting "greenhorn" for a suckling-pig. When he opened the poke (sack) he "let the cat out of the bag", and the trick was disclosed.

- Did you know that...

As much beloved as fresh pork is in America, it is not the United States, but China, which is the number one producer and consumer of fresh pork in the world.

- Did you know that...

The ancient Chinese were so loath to be separated from fresh pork that the departed were sometimes accompanied to the grave with their herd of hogs.

- Did you know that...

In ancient China fresh pork enjoyed royal status. Around 4000 B.C., the Chinese people were ordered to raise and breed hogs — by a royal decree from the Emperor of China.

- Did you know that...

You can look it up: Pork is the world's most widely-eaten meat.