

# Kids' KOrner

## Did You Know?

• Where 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—aptnly enough named, Wall Street.

• 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.

• 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.

• 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 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.

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

It's derived from French-speaking pirates, who called this Caribbean pork feast "de barbe et queue", 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?

\$80,000 was paid to the Grand Champion Barrow, at the 1994 Houston Livestock Show Junior Market Swine Auction. The barrow was owned by Audrey and Angie Strube and bought by Linda and Jim McIngvale and their two

daughters.

• 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.

• 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."

• 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...

As popular as 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...

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.

• 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 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".

• Did you know that...

Pork is the world's most widely-eaten meat.

• Everything but the Oink

No other animal provides society with a wider range of products than the hog.

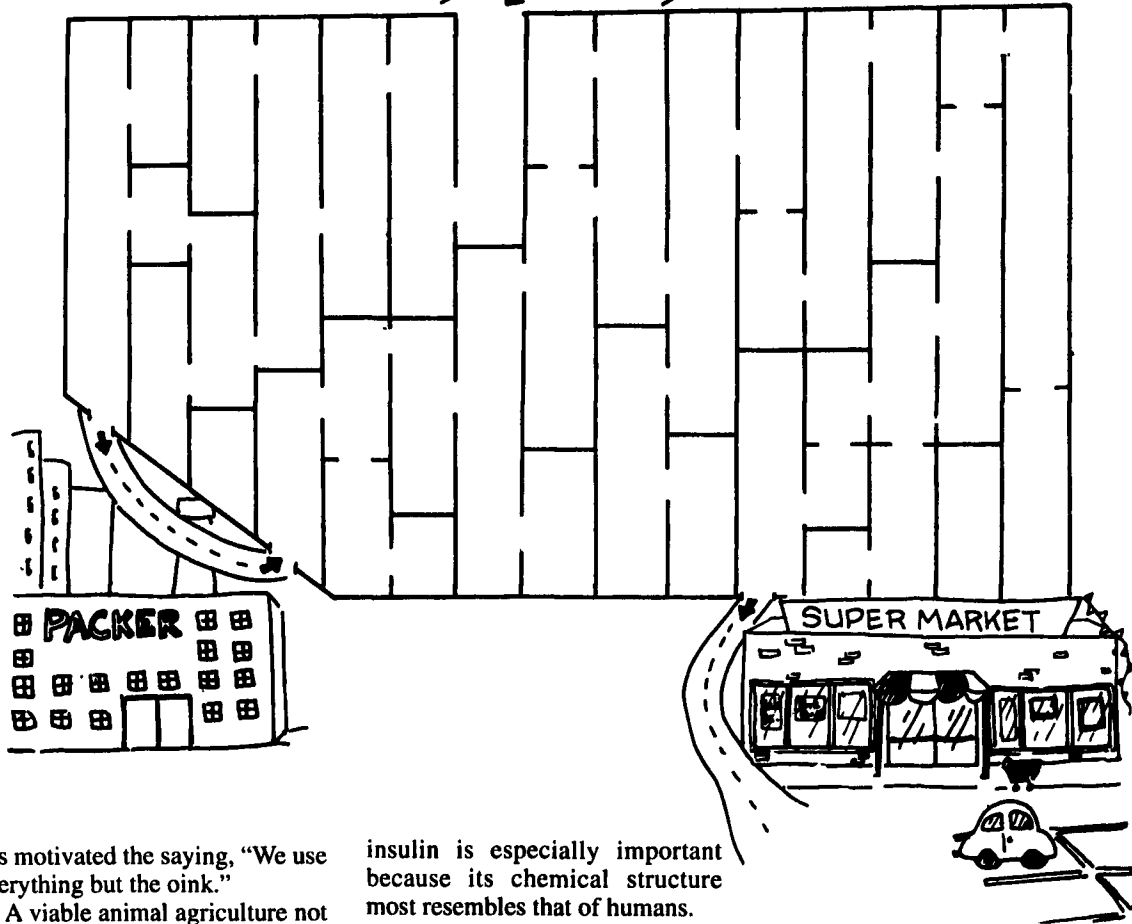
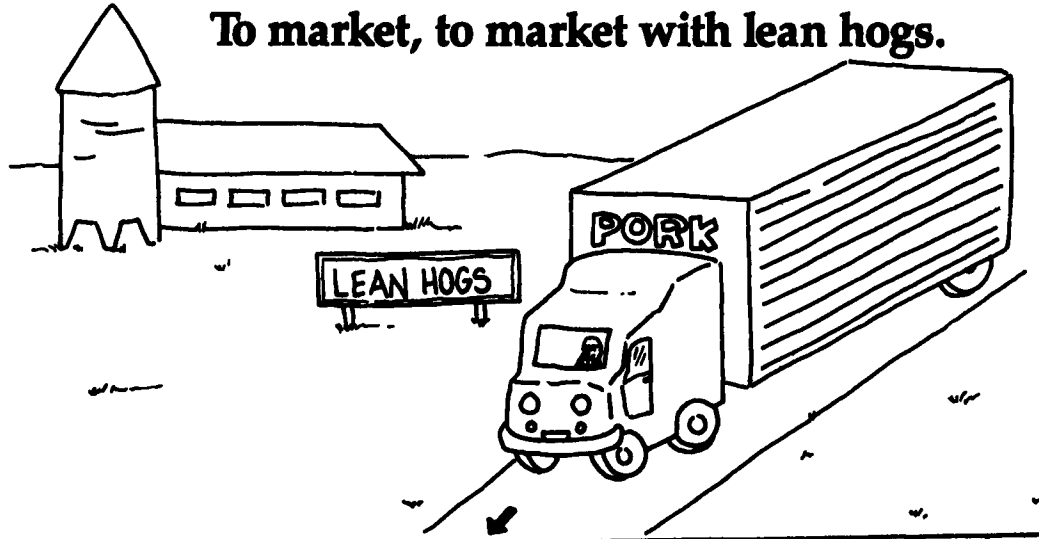
Hogs are, of course, the source of high quality animal protein in the form of the widest and most varied range of food products available from any animal.

By-products from hogs play a vital though less visible role in maintaining and improving the quality of human life. And new and different by-products from hogs are constantly being developed.

Insulin from hogs is used in the treatment of diabetes...hog heart valves are used to replace damaged or diseased human heart valves...skin from hogs is used to treat severe burn victims.

The amazing utility of the hog

To market, to market with lean hogs.



has motivated the saying, "We use everything but the oink."

A viable animal agriculture not only provides an abundant supply of vital nutrients found in meat, but also a ready source of essential and useful by-products that humanity depends on so extensively.

### Pharmaceutical By-Products

Pharmaceuticals rank second only to meat itself in the important contributions hogs make to society. Rapidly advancing science and technology are continually adding to the list of life-supporting and life-saving products derived from the incredible hog.

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### Did You Know?

Pork is the world's most widely-eaten meat.

### Did You Know?

China is the No. 1 producer and consumer of fresh pork in the world.

### Did You Know?

Specially treated and preserved hog heart valves are surgically implanted in humans to replace heart valves weakened by disease or injury.

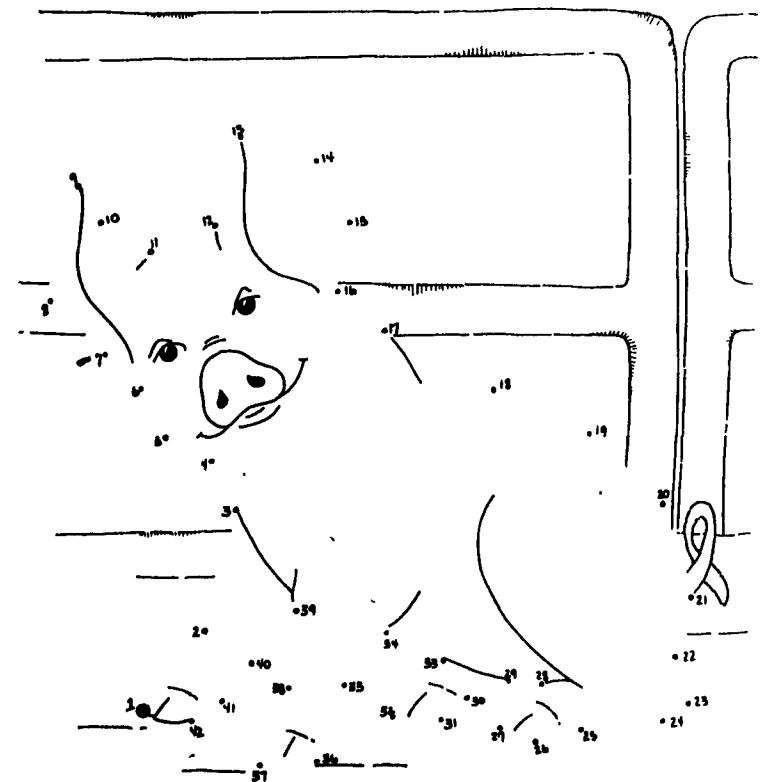
### Did You Know?

Hog pancreas glands are an important source of insulin hormone used to treat diabetics. Hog

insulin is especially important because its chemical structure most resembles that of humans.

### Did You Know?

Skin from hogs that is specially selected and treated is used to treat severe burn victims.



Farmers keep their pigs warm, clean and healthy.