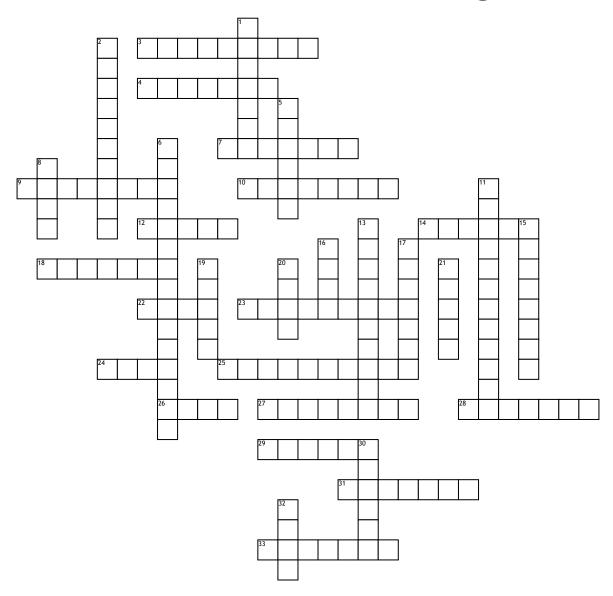
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## Swine Marketing



## Across

- 3. when hogs lose weight as they are shipped to
- grade showing disease or poor care
- 7. reducing the risk by locking in the price
- 9. penalty paid for having too heavy of a slaughter hog
- 10. \_\_\_\_\_ funds are collected based on dollar sales at commercial markets
- \_ marketing where people negotiate contracts with packers to supply hogs
- 14. type of swine that are sold to be fed to higher
- **18.** \_\_\_\_\_ vary in the price offered, the services given and the costs charged
- 22. intact male swine
- 23. odor of boar meat
- 24. Number of lean cuts used in determining quality
- 25. a major objection of animal rights groups
- 26. lowest grade

- **27.** \_\_\_\_\_ markets are consigned firm who then deals with the buyer markets are consigned to a commission
- **28.** \_\_\_\_\_% of the market hogs sold in the United States are priced on the basis of carcass merit
- 29. the number one factor in driving the price of hogs
- 31. \_\_\_\_ prices are paid for hogs with more lean muscle and less fat
- 33. grading is based on the of the lean meat and the percent of lean cuts the carcass will produce

## <u>Down</u>

- 1. one of the compounds that contributes to boar taint
- 2. people who check the wholesomeness of all meat produced in plants dealing in interstate or foreign trade
- 5. the goal of futures trading is to obtain a price for hogs
- 6. establishes a price for live hogs that are to be delivered at some future date
- 8. young female not yet farrowed
- 11. one of the compounds that contributes to boar taint
- 13. \_\_\_\_\_ firms ca firms can help producer select

- is needed to determine the right combination of genetics and nutrition that can produce good boar meat
- 16. fat thickness is measured at the
- 17. type of market where a small percent of hogs are sold; producers have to pay insurance, yardage, commission, etc.
- 19. number of degrees of muscling used when grading slaughter barrows and gilts
- 20. male that has been castrated after reaching maturity
- 21. carcasses get a USDA meat \_\_\_\_\_ what grade the USDA inspectors gave it
- marketing involves selling to packing plants, order buyers, or country buying stations 32. hogs hauled 150 miles or more may shrink as much