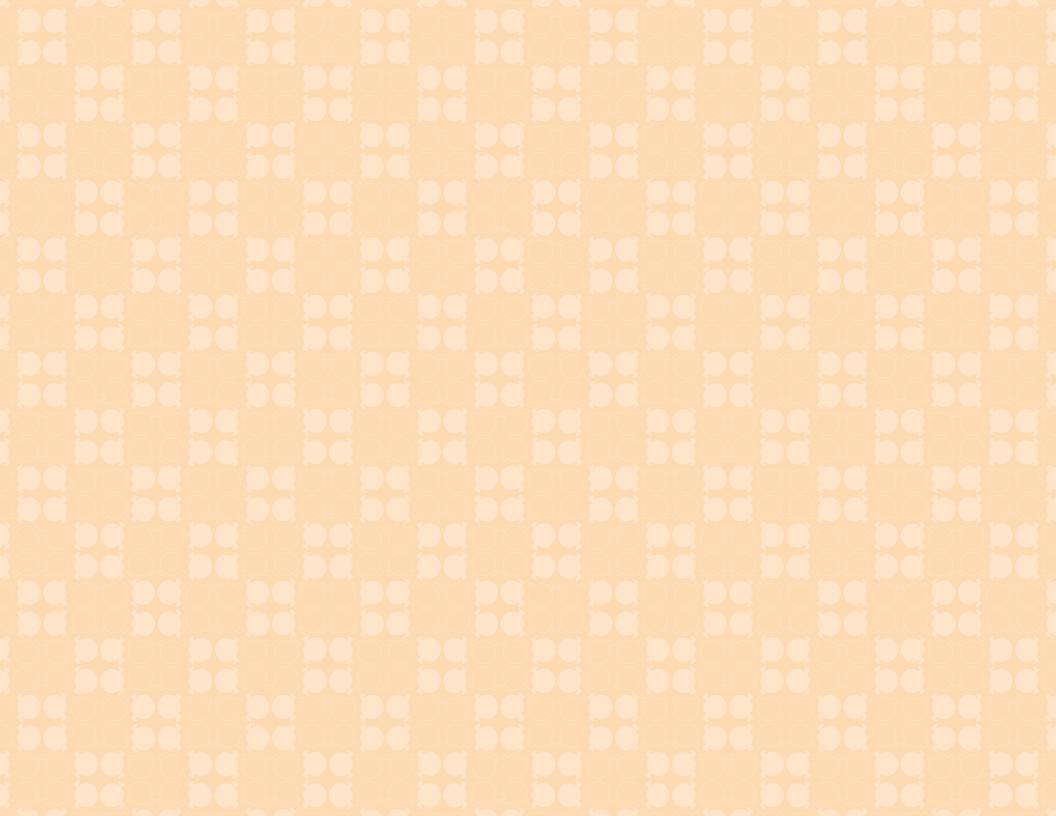


Volume 1 Charlie's Rescue





Inside the barn at the Johnson Family Pig Farm, Mr. Johnson is muttering to himself as he works, "Check, check, mmmhmm...check."

He walks from pen to pen to make sure his pigs are in good health. An important part of his job is checking on items in the barn and making notes on his observations record sheet—a form he fills out every day to make sure the animals in his care are safe and comfortable.

All the while, curious little snouts follow Mr. Johnson as he works until a voice summons him over the walkie-talkie.

A layer of protection

If you were to walk through a pig farm, you'd likely see workers wearing Tyvek suits. These disposable (throw-away) uniforms protect both pigs and their caregivers. Worn over normal shoes and clothing, Tyvek suits protect from contamination. They also make sure no germs that could make pigs sick are accidentally carried into the barn. When inside the barns, workers wear Tyvek suits so the pigs stay as healthy and germ-free as possible.



Many modern farms collect manure to minimize odor and prevent it from entering natural streams and waters. Some farmers "recycle" manure by using it as an organic fertilizer for crops, which are then used to provide feed to animals. That means, manure is what we call a renewable resource—just like water or wind. And that's good for our environment.

"C'mon, Dad. We're going to be late for soccer," yells Katie, Mr. Johnson's 10-year-old daughter.

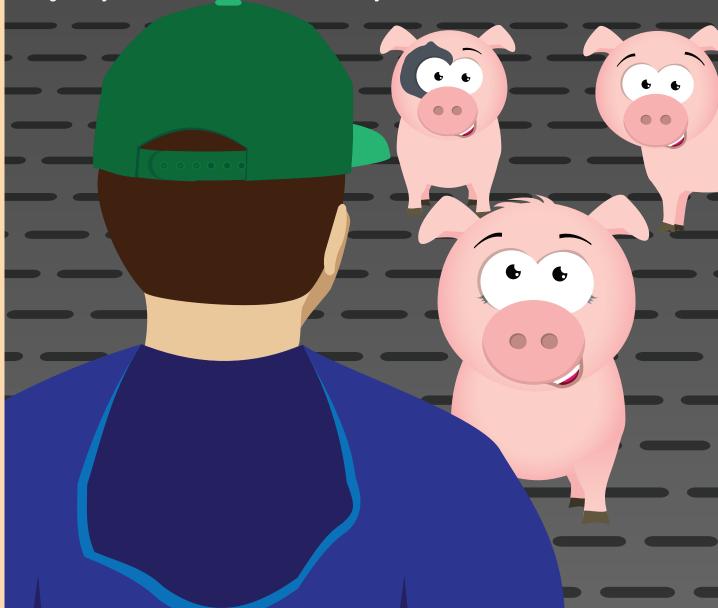
"Alright, Katie. I'll be right there...just finishing up in here," he responds into the walkie-talkie.

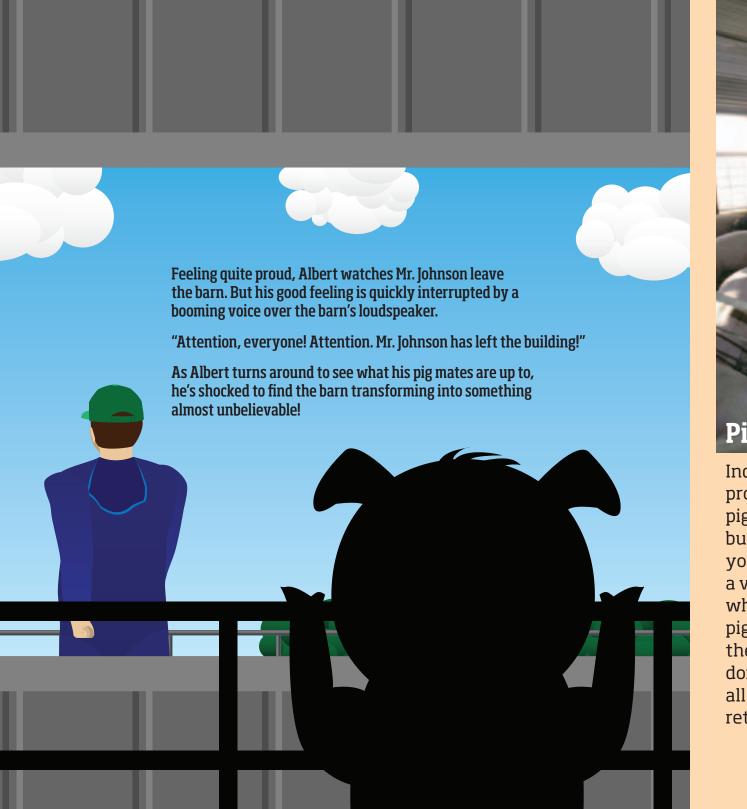
Mr. Johnson leans down to talk to one little pig that is looking right up at him and says, "Okay, Albert. We're heading out to the soccer game, and we'll be gone for the rest of the afternoon. I'm putting you in charge, buddy."

Mr. Johnson quickly does one final scan of the barn: "I finished checking the herd; all fans are working fine; and, everyone has plenty of feed and water...I just need you to make sure everyone stays safe, alright? Oh, and..."

"Daaaaaad!" his daughter's voice interrupts.

"I guess that's my cue," Mr. Johnson laughs. "I'll see you later," he tells Albert.



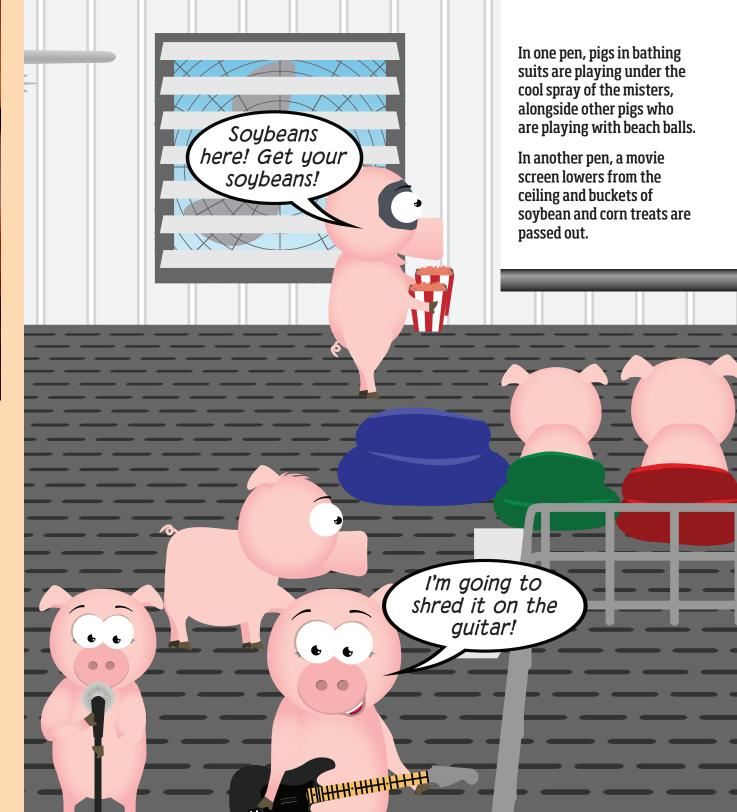




Indiana pork producers follow good production practices to make sure pigs remain healthy and the food you buy is safe to eat. When you're sick, you visit the doctor. If pigs get sick, a veterinarian visits to determine what treatment is needed. Like you, pigs only get what they need. If they don't need an antibiotic, they don't receive it. Pork producers track all treated animals to ensure they return to health.



Baby pigs are brought into this world one litter at a time. A litter of baby pigs ranges from 8-15 piglets. Several days prior to the birthing process, the mother pig, or sow, is put into a farrowing stall. Heated by lamps and layered with mats, these stalls keep piglets safe and warm when they are born, and allow the farmer to safely monitor the sow and assist in farrowing, or birthing. From birth until 18 to 21 days old, the piglets have access to their mother's milk and live in a space alongside their mother's stall.





Test your PIQ

(Pork Intelligence Quotient)

How many major pig breeds (types) are commonly used in the United States?

a.3 b.5 c.8 d.12

Which breed is the most sought after one?

- a. Yorkshire
- b. Chester White
- c. Berkshire

True or false?

Pigs are more intelligent and more trainable than dogs and cats.

Pigs use mud:

- a. To cool themselves
- b. As sunscreen
- c. To protect against flies and parasites
- d. All of the above
- e. None of the above

Answers: c,a, true, d

Fact or Fiction?

Circle your answer and see if you're right at the bottom of the page.

1) A baby pig weighs more than an average human baby.

FACT or FICTION

2) Because of their large body size, pigs cannot swim.

FACT or FICTION

3) A pig is considered grown up at the age of one year.

FACT or FICTION

4) The meat from a pig is called pork.

FACT or FICTION

5) Even on hot days, pigs don't sweat.

FACT or FICTION

barns, thoughl.

5) Fact! Pigs don't have sweat glands, so even on 90 degree days, they don't sweat. They do like standing under cool misters in the

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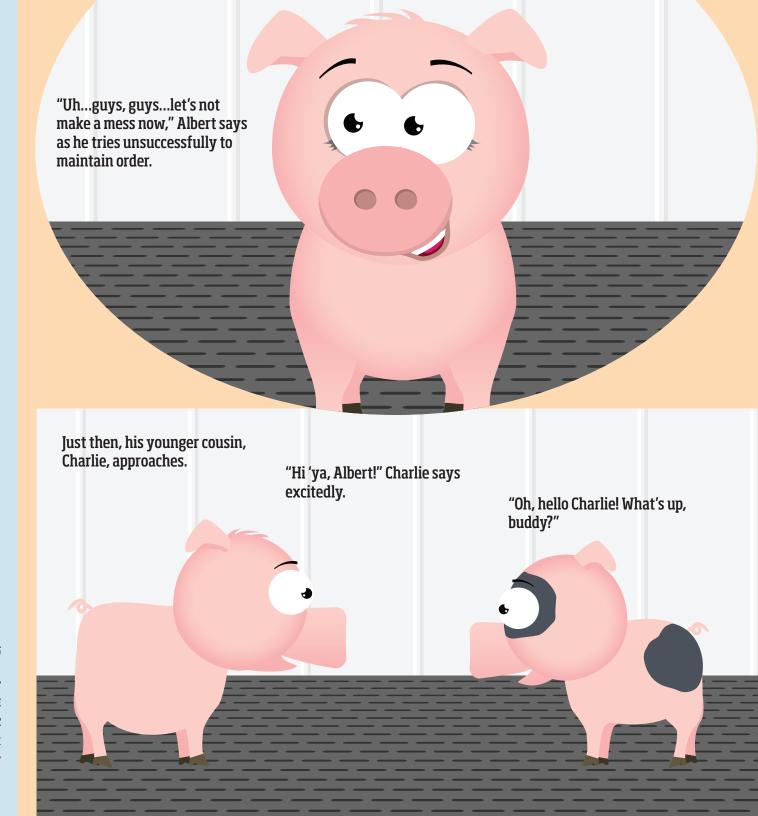
4) Factl Pigs produce a variety of meats, including ham, pork chops,

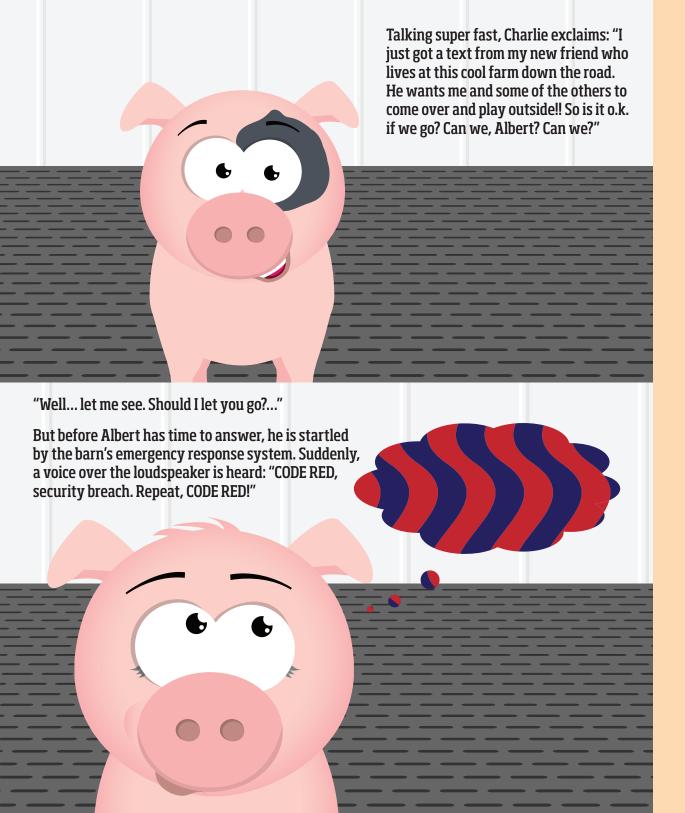
3) Fiction! A pig is considered grown up at five months.

2) Fiction! Actually, pigs can swim by using the "dog paddle" stroke.

1) Fiction! On average, baby pigs weigh just three pounds.

Answers







Veterinarians typically have six years of college education and a strong background in science (especially biology!) and math. (Did you know there are only 28 vet schools in the U.S.?) Their schooling trains them on how to properly examine pigs and other farm animals, determine a diagnosis and recommend appropriate treatment.

Veterinarians often work hand in hand with animal nutritionists who make sure pigs eat foods that give them vitamins and minerals. They typically have a college degree in agriculture, biology or related life sciences, and even advanced degrees.

There's a lot of knowledge on a modern day pig farm, working together to keep pigs happy and healthy!

When pigs fly

You ask your parents for a cell phone, computer AND video game system for your birthday. The answer? "When pigs fly."

That's your parents way of saying:

"Don't count on it."

"Forget it."

"No way."

"Never gonna happen."

Pigs are heavy animals, and they don't have wings. Therefore, you'd never see them flying—that is, unless they happen to catch a ride with their helicopterflying, superhero chicken friend!



Most people still believe that pigs eat slop. That might be how it's shown in the movies, but at real, modern-day pig farms, pigs are fed hearty and healthy meals. Pigs eat feed generally made of soybeans, corn and other grains. And their food is often made from crops grown right on the same farm!

Pork producers also add extra minerals to the feed to make sure pigs receive lots of nutrients—that's what we humans would call a balanced meal. And they eat up to eight pounds of that every day! Sounds like they are little "piggies" after all.

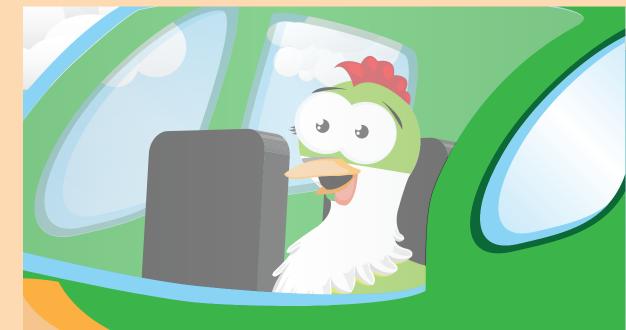


Albert–now magically transformed into Wonder Pig–receives a call on his oinkPhone. "Yes, hello?"

"Wonder Pig?
Super Chick here.
Did you receive
the alert? A pig
was just spotted
leaving your barn."

"That's a 10-4, Super Chick. I'm getting a head count now to see who's missing!"

"Um, Wonder Pig...I just received a positive ID from Captain...it's your cousin, Charlie."





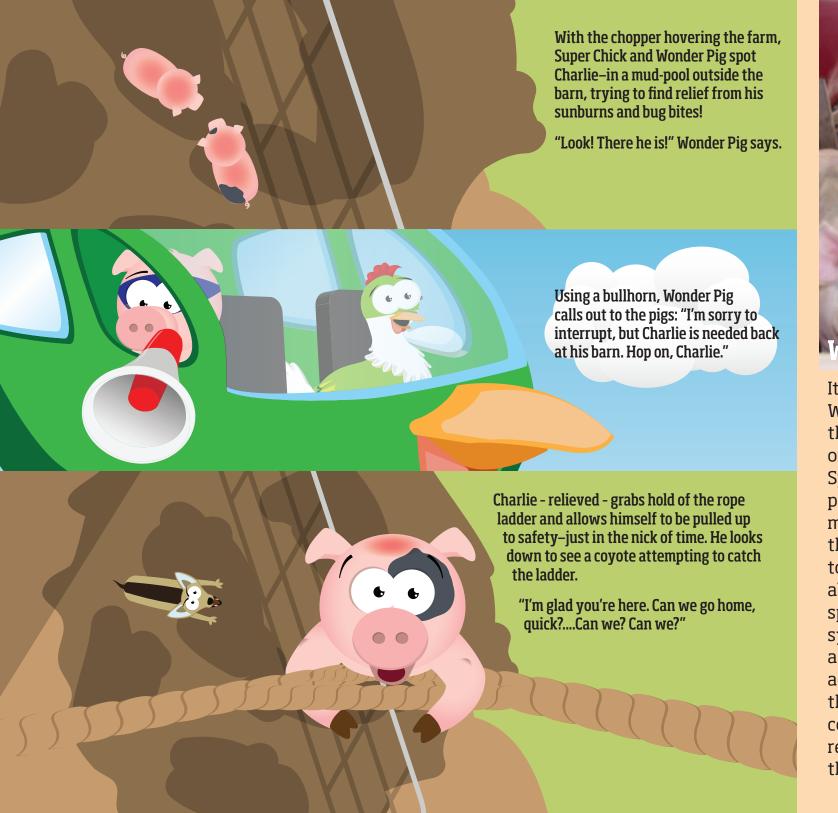


Every day of the week, pork producers keep a close eye on their herds to make sure the pigs in their barns are healthy and stress-free. Daily observation records and medical charts help producers keep track of the animals' health, nutrition and general well-being. From a pig's perspective, under the watchful eye of a caring pork producer is a great place to be.



Most Indiana pig farms are located well off main roads, with woods, trees and crops to reduce the smell. So you can unplug your nose because fears about foul odor are generally unfounded and, well, not worth the stink being made about them.







It's a hot, sunny day. Would you rather run through the sprinkler or roll in the mud? Sprinklers win! And pigs like them, too. In modern pig barns, if the temperature gets too warm - generally above 70° F - then special sprinkler systems called misters are automatically activated to cool off the pigs and keep them comfortable. Sounds relaxing, don't you think?

Goodbye, big bad wolf!

Safe and sound inside specially-designed livestock barns, these little piggies have no worries! Pigs housed inside barns are well-protected from outdoor predators, such as wolves and coyotes, and even germs which can be spread by rodents or household pets. Another good thing about being indoors is that under the protection of the barn's roof, pigs can say goodbye to pesky bug bites (which can make them and us sick) and even sunburn. (Yes, pigs can get sunburned!)

Pork producers ensure pigs have a safe, healthy and stress-free environment.
When pigs are hungry, they have self-serve access to feed and water. When they are sick, veterinarians help them feel better. And when they are warm, fans and misters cool them off.

Yeah, from a pig's point of view – life on the inside is pretty sweet!

"Huh? What?" Albert stares blankly at Charlie for a moment.

"So, can we? Albert? Albert," Charlie yells exasperated! "Are you listening to me?" Can we go to my friend's barn?"

Coming to his senses, Albert replies: "No, Charlie, I'm sorry. The safest place for you is here inside the barn where Mr. Johnson can protect us from things that could harm us. Remember, Charlie, the grass isn't always greener on the other side of the fence."





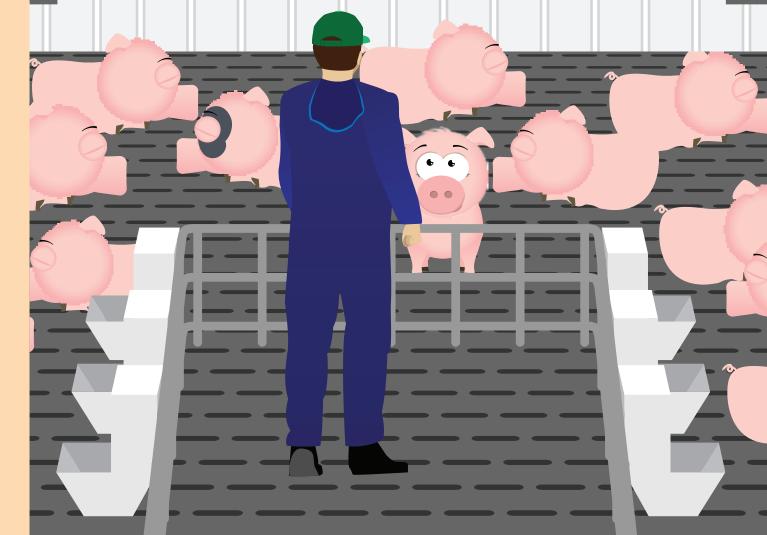


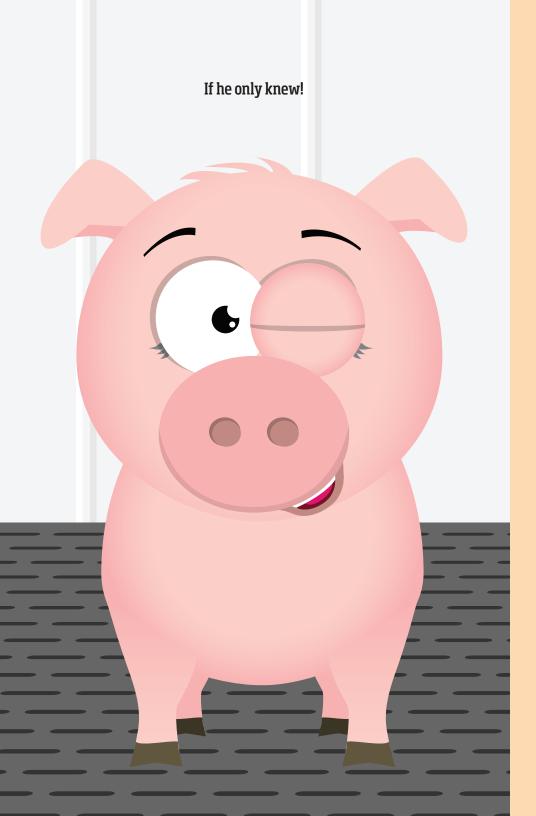
You may likely know that pork is the meat that comes from a pig. But you may not know that the way a pork producer cares for a pig can actually affect the quality of pork that your family buys from grocery stores and restaurants. The better the animals are cared for typically means your meat will be more tender and of a higher quality (and better for you!).



If you ask a grown-up to describe what a pig farm looks like, they may describe a red barn with cows roaming in pastures and pigs wallowing in the mud. But today's farms have undergone a modern makeover. Little red barns have been replaced by highly designed structures which meet the unique needs of pigs-and only pigs. For their health and well-being, different species of livestock do not share housing to minimize the risk of disease or the spreading of germs.

Shortly after everything is cleaned up, Albert hears Mr. Johnson's truck pulling up. "Well, it looks like all's quiet in here. I think they must sleep all day when I'm gone," Mr. Johnson says.







Did you know that many of today's modern pig farms are actually run by families? It's true. Pork producers are mothers and fathers—even sisters and brothers—who happen to work on pig farms. Your parent's job may be in an office, hospital or restaurant.

Pork producers are often active citizens of their towns. They are coaches, Sunday school teachers, school volunteers and more. They are good neighbors who do their part to take care of our communities.

Barnyard Chronicles Teacher Tips

Bring the barnyard into your classroom. Consider supporting your curriculum with these ideas!

Social studies

- Invite a pork producer to the classroom for a career day presentation
- Invite a 4-H representative to your classroom to encourage students to explore the world of agriculture

Health

- Introduce students to the "Step Up To A Healthier You" Food Pyramid and discuss how and where pork fits into the pyramid
- Prepare a "Cooking With Pork" cookbook of favorite family recipes submitted by students-and send stapled copies home

Art

- Assign an art project where students design a cover for their own "Cooking With Pork" cookbook, or encourage a classroom cover design contest
- Have students create a "Pork Plate" by cutting out pictures of pork products from magazines and planning a breakfast, lunch and dinner menu where each of their three meals contains a pork item

Language arts

- Assign writing exercises which incorporate vocabulary words from The Barnyard Chronicles: Volume 1 - Charlie's Rescue
- Have students write a story about their own band of barnyard superheroes
- Incorporate agricultural terms as bonus words on spelling lists
- Direct students to research various agriculture-related careers and write a report on the one which is of greatest interest to them

Math

 Mix math and measurements with cooking fun by having students measure ingredients for a sausage pizza treat recipe which can be easily made at school

