

Newspaper in Education Presents

inquizi **Kidz**

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Discover the Future

The pork industry has many careers that might interest you, both in the United States and worldwide.

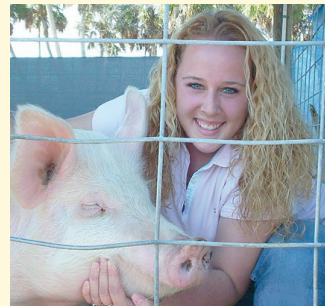
- Pig Farmer**
- Swine Veterinarian**
- Pork Processor**
- Pork Production Technician**
- Food Inspector**
- Meat Manager**
- Feed Driver**
- Agronomist**
- Herds Person**

For more career information see your school counselor and get information on-line at:
<http://jobstar.org/tools/career/spec-car.cfm>
 OR
<http://www.acinet.org/acinet/default.asp>



kidzbiz Raising Porkchop

by Leslie Rowe
 "My pig was my life!" exclaimed Jessica Underwood, a sophomore in the Agriculture Academy and a member of FFA at **Palmetto High School**. "It was like having a kid!" Jessica just spent the last several months raising Porkchop, her 240 pound pig. Her goal was to show and sell him at the Manatee County Fair, and she worked hard at it. Every morning at 7:00 a.m. she drove from Parrish to the school's pens to feed Porkchop. Every day after school she spent 1-2 hours (plus 3 hours on weekends) taking care of him. She even hand-fed



Porkchop & Jessica Underwood

him rice and molasses. Before the fair, Porkchop weighed in—at only six pounds under the required weight! Which meant Porkchop couldn't participate in the fair—or the auction, where students sell their pigs to the highest bidder. "It was a heartbreak," she said. "I worked so hard. But it was worth it. Now I'm looking for a buyer." Jessica and the other Ag students understand that raising swine is for meat production, not for a pet. It's a business, and after spending \$600 on Porkchop's upbringing, Jessica needs to cash in. So if you'd like your own fresh pork chops, call the Ag Academy at Palmetto High School at 941-723-4848 and see if Porkchop or his cousins are still available! When Jessica's not with Porkchop, she plays softball for the Lady Tigers and competes in several FFA events, such as citrus judging, prepared public speaking, vegetable judging, livestock judging, and land judging.

School biz Means Agri-Business

by Leslie Rowe
 City folks may not understand the business of agriculture—but Deb Alwin does! Agribusiness is WORK—and for Deb, work is FUN! A graduate of the University of Florida and an Ag teacher at PHS, Deb's been around agriculture her entire life. She's passionate about Ag education and business, and has her green thumb in many projects:

- **Teaching**, where she strives to integrate the classroom with supervised Ag experiences—hands-on projects in plant and animal production. And she enjoys her students!
- **FFA**, where as an advisor she coaches kids in citrus, vegetable, and livestock judging, tractor operations, public speaking, and many more areas. She accompanies students to district and state competitive events, as well as leadership schools, training camps, Ag conventions, and Career Development Events (CDEs);
- **Grant writing**, where she helps obtain monies for Ag projects. Along with the Ag Academy team, Deb recently assisted in obtaining a grant to purchase hydroponic equipment to increase crop production.
- **Professional development**. Not only does she attend staff training, Deb recently presented at the National Tech Prep Conference and at a new teacher conference.

So if you're a city kid, spend half an hour with Deb and you'll learn more about agriculture than you even knew existed. She's enthusiastic, friendly, and knows her way around a pig pen!



Deb Alwin

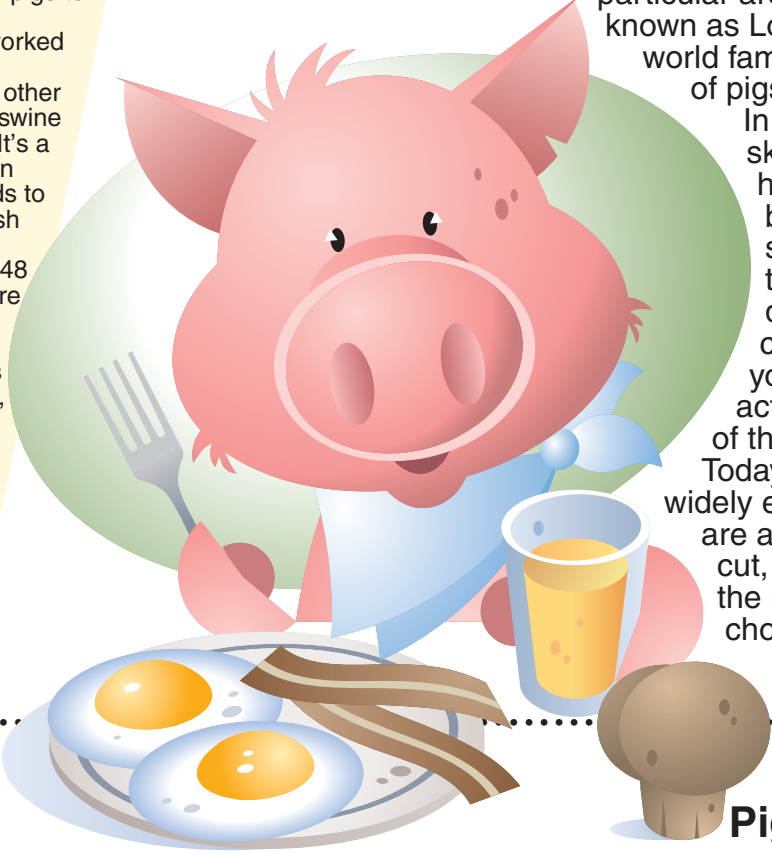
Agriculture

It's a pig's life!

by Julie Gillies

With apologies to Miss Piggy, we all know that pigs roll around in the mud. But do you know why? Actually, pigs don't have sweat glands, and they need either water or mud to stay cool. There are over 180 species of pigs worldwide. The swine family comes in all sizes; from the rare pygmy hog, which stands one foot tall at the shoulder and weighs just 13 pounds, to the giant forest hog, which stands 40 inches tall at the shoulder and weighs around 300 pounds. But pigs can and do grow even larger. The current record weight for a pig is over 2,500 pounds. That's a lot of bacon! A group of pigs are called herds or sounders. Pigs are rapid runners and good swimmers. Their average life span is 15–20 years, though occasionally they can live up to 25 years. A litter of pigs can range in number from 2 to 12, but the record litter was an incredible 37 piglets! That's quite a herd!

Legend has it that in the old days, sea captains kept pigs on board their ships as a safety measure. They believed that if the ship ever sank, the pigs could be trusted to swim toward the nearest shoreline. Here's an interesting piece of U.S. history for you. Years ago, Manhattan Island citizens were forced to build a long wall to prevent hordes of free-roaming pigs from invading their grain fields. This particular area, located in what is now known as Lower Manhattan, became the world famous Wall Street. All because of pigs!



In today's medical industry, pig skin is used to treat serious human burns. This is possible because pig skin is very similar to human skin. Thanks to hogs, there are nearly 40 drugs and pharmaceuticals currently available. And were you aware that swine research actually led to the development of the CAT scan medical test? Today, pork is the world's most widely eaten meat. Many pork cuts are as lean as chicken. For a lean cut, just look for the word "loin" in the name; pork tenderloin or loin chop, for example. Remember that the next time you're ready to pig out.

explore it

Pig Out With Pigs In A Blanket

Are you ready to pig out? Whether you prefer a fancy ham dinner or simple and tasty BLT's (the classic bacon, lettuce, and tomato sandwich) pork can be cooked up in a variety of ways. The simple recipe below features an American favorite - hot dogs - and can be cooked up for a casual get together with friends or family. Get your parent's permission, and pig out!

You will need the following items to make classic Pigs-in-a-Blanket:

- A package of your favorite brand of hot dogs
- A can of crescent dough, found in the refrigerated biscuit section of the grocery store. (Note: you may need two cans, depending on how many people you're feeding.)
- Condiments: mustard & ketchup
- A cookie sheet

Preheat your oven to 375 degrees. Pop open the can of crescent rolls and carefully separate at the perforated triangles, one at a time. Place a single hot dog on top of one triangle and roll the dough around it. Stretch and pat the dough until it covers the hot dog. You can leave ends of the hot dog sticking out, if you prefer.

Bake for 11–14 minutes, checking frequently to prevent scorching on the bottom. Serve immediately. Happy eating!

Just For Fun

What do you call a pig that does karate?
A pork chop.

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Palmetto High School

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 Daughtrey Preparatory Magnet
 Harllee Middle Magnet
 Johnson Middle Magnet
 Lee Middle Magnet

Lincoln Middle Magnet

Manatee Elementary Magnet
 Rowlett Elementary Magnet
 Tillman Elementary Magnet
 Wakeland Elementary Magnet

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Schools listed in red offer instruction in the subject area featured in today's InquiziKIDz