

WEST VIRGINIA ADMINISTRATIVE REGULATIONS
STATE DEPARTMENT OF AGRICULTURE

Chapter 19-2
Series ~~III~~ XIa
1965

Subject: **MARKETING DIVISION**
Grades and Classes of Livestock for Slaughter
(Steers, Heifers and Cows)

Section 1 -GENERAL

1.01 Scope. These regulations establish general operating rules and procedures in the Marketing Division.

1.02 Authority. These regulations are issued under authority of Chapter 19, Article 2, Code of West Virginia.

1.03 Effective Date. These regulations are promulgated June 28, 1955 and become effective June 30, 1955.

1.04 Filing Date. These regulations were filed in the Office of the Secretary of State on

1.05 Certification. These regulations are certified authentic by the Secretary of State by certification number

Section 2 -STEERS, HEIFERS AND COWS.

2.01 The specific grade of a slaughter animal is determined by an evaluation in terms of factors which influence carcass excellence: conformation, finish, quality, and maturity.

(a) Conformation refers to the general body proportions of the animal and to the ratio of meat to bone. While primarily determined by the inherent muscular and skeletal system, it is also influenced by degree of fatness. Excellent conformation in slaughter cattle is denoted by a compact, wide-topped, square rumped, and full quartered individual that is

thickly fleshed. Fullness and thickness should be especially evident in the portions of the body producing the more desirable cuts of meat: loin, ribs, and rounds.

(b) Finish refers to the fatness of the animal. The quality, quantity, and distribution of finish of the slaughter animal are very closely associated with the palatability and quality of the meat which it will produce. Thus finish becomes the most important single factor affecting the grade of slaughter cattle. External finish is evidenced by fullness and the apparent thickness of the fat covering over the back, loin, rump, ribs, and rounds. Also, fat deposits giving fullness to the brisket, rear flanks, and cod or udder, while varying decidedly with the breeding of the animal, are useful indicators of internal finish. A high degree of desirable finish is evidenced by a thick, firm, smooth layer of fat which is uniformly distributed over the body.

(c) Quality in the live slaughter animal refers to the refinement of hair, hide, and bone and to the smoothness and symmetry of the body. Quality is also closely associated with carcass yield and the proportion of meat to bone. A high degree of quality in slaughter cattle is denoted by smoothness of fleshing, relatively small bones, neat joints, neatly laid in shoulders and hips, refined hair and thin pliable hide.

(d) The degree of maturity of slaughter cattle is appraised on the basis of the physical characteristics indicating age. Youthfulness and fatness of the slaughter animal are each credited with having a desirable effect on the palatability of meat. Therefore, within certain limits, the standards for slaughter cattle allow an increase in finish to compensate for advancing degrees of maturity.

Section 3 -GRADES.

3.01 Prime. Only steers and heifers are eligible for the Prime grade. Cattle possessing the minimum qualifications for Prime grade are definitely superior in conformation, quality, and finish. However, individual animals may differ somewhat in appearance because of possible variations in the degree of excellence of the individual grade factors. In conformation, Prime cattle tend to be low set, compact, thickly fleshed, and short of neck and body. They are wide over the back and loin with the width carried out squarely into the rump. The shoulders and hips are neatly laid in and smooth. The twist is deep and full and the rounds are thick and plump. There is a pronounced fullness or bulging over the crops, loin, and rump which contributes to a full, smooth, well-rounded appearance. The fat covering is firm. Steers and heifers over 30 months of age have a very thick covering of fat over the crops, back, ribs, loin, and rump. The brisket, rear flanks, and cod or udder are very full and distended. Although the finish is usually evenly distributed and smooth, some cattle may have rolls of fat over the ribs, and patches around the tailhead. Steers and heifers 18 to 30 months of age have a thick fat covering over the back, ribs, loin, and rump. The brisket, rear flanks, and cod or udder have the appearance of being filled and distended with fat. The fat covering tends to be smooth with only slight indications of patchiness. Steers and heifers under 18 months of age may have only a moderately thick but smooth covering of fat which extends over the back, ribs, loin, and rump. The brisket, rear flank, and cod or udder show a marked fullness. Prime cattle exhibit evidences of high quality. The bones tend to be propor-

tionately small, joints smooth, the hide moderately thin and pliable, and the body trim, smooth, and symmetrical. However, some cattle may show slight evidences of coarseness such as heavy bone, thick hide, and uneven distribution of fat.

3.02 Choice. Cattle possessing the minimum qualifications for Choice grade may differ considerably in appearance because of the many possible combinations of varying degrees of excellence of the grade factors. In conformation, Choice cattle tend to be moderately low set and compact. They are moderately thick in natural fleshing and are moderately wide over the back and loin. The shoulders and hips are moderately neat and smoothly laid in with only a slight tendency toward prominence in older cattle. The twist and rounds are of moderate depth and plumpness. There is a fullness or bulge distinctly evident over the crops, loin, and rump. The distribution of fat may be slightly uneven, as evidenced by ties, rolls of fat over the loin edge and ribs, and patchiness around the tailhead. Cattle over 30 months of age have a thick covering of fat over the crops, back, ribs, loin, and rump. The brisket, rear flanks, and eod or udder are well filled and distended. Cattle 18 to 30 months of age carry a moderately thick fat covering over the crops, back, loin, rump, and down over the ribs. The brisket, rear flank, and eod or udder show a marked fullness. Cattle under 18 months of age carry a slightly thick fat covering over the top. The brisket, rear flanks, and eod or udder appear moderately full. Choice cattle usually have a moderately refined appearance but some coarseness may be evident in older animals.

3.03 Good. Cattle possessing minimum qualifications for Good grade may differ somewhat in appearance because of the numerous possible combinations of varying degrees of excellence of the grade factors. In conformation, Good cattle tend to be slightly low set and compact. They are slightly thick in natural fleshing and slightly wide over the back and loin. The shoulders and hips are usually moderately neat and smoothly laid in but may appear slightly prominent in older cattle. The twist and rounds are usually moderately deep but may appear slightly flat with very little evidence of plumpness. There is usually a very slight fullness evident over the crops, loin, and rump. The distribution of fat may be somewhat uneven, particularly in older cattle, as evidenced by ties, rolls of fat over the loin edge and ribs, and patchiness about the tail-head. Cattle over 30 months of age carry a slight thick covering of fat and the brisket, rear flanks, and cod or udder show a marked fullness. Good cattle 18 to 30 months of age carry a slightly thin fat covering with some fullness evident in the crops, brisket, flanks, and cod or udder. Cattle under 18 months of age may have somewhat limited finish, which is largely restricted to the back, loin, and upper rib. The brisket, rear flanks, and cod or udder are slightly full. Good cattle are usually moderately smooth, and slightly refined in appearance. Some coarseness may be evident in the relatively older cattle of the Good grade.

3.04 Commercial. Cattle possessing the minimum qualifications for Commercial grade may be highly variable in appearance because of the wide range in the possible combinations of age, conformation, finish, and

quality. The Commercial grade includes all ages of steers, heifers, and cows. Young cattle in this grade tend to be slightly rangy, upstanding, thin fleshed, narrow through the crops, back and loin, somewhat prominent at the hips, and shallow in the twist and quarter. The loin, rump, and rounds appear flat with no evidence of fullness. Such cattle may show the heavy bone, prominent hips, and shoulders associated with coarseness or they may show the small bones, tight hide, and angularity denoting over-refinement. Cattle which range in age from 30 to 48 months carry a slightly thin covering of fat which is in evidence over the back, loin, and ribs. The brisket, rear flanks, and eod or udder appear only slightly full. Cattle under 30 months of age carry only a thin covering of fat which is largely restricted to the back, loin, and upper rib. Fully mature cattle appear slightly rangy, upstanding, and somewhat thin fleshed. They appear deep through the fore-rib and moderately wide over the back and loin. The hips and shoulders are prominent, and the quarters thin and shallow with no apparent bulge or fullness. Cattle considered as having just reached full maturity carry a slightly thick fat covering over the back, ribs, loin, and rump which increases progressively with increasing age. Considerable patchiness about the tailhead may be evident. The crops, brisket, flanks, and eod or udder appear slightly full. Mature Commercial cattle tend to be rather coarse and rough with prominent shoulders and hips, slightly coarse bone, and moderately thick, heavy hides.

3.05 Utility. Cattle possessing the minimum requirements for the Utility grade may vary greatly in appearance because of the numerous possible combinations of grade factors and the wide range in age of animals.

In conformation, cattle of Utility grade tend to be rangy, upstanding, angular, and thinly fleshed. They are usually narrow through the crops with a slightly sunken or hollowed-out appearance of the loin, rump, and rounds. Shoulders and hips are decidedly prominent. Depth through the fore-rib is much greater than through the rear flank with a resulting low proportion of hindquarter. Mature cattle carry a slightly thick fat covering which may be restricted to the back, loin, and rump. The crops of these cattle are very thin, and the brisket, rear flanks, and eod or udder show only very slight fullness. Progressively less finish is apparent in younger cattle ranging down to a very thin covering of fat for those under 30 months of age. Utility cattle tend to be of slightly low quality. The bones and joints are usually proportionately large and the hide either thick or tight and inelastic.

3.06 Cutter. Cattle possessing minimum qualifications for Cutter grade may vary slightly in appearance because of age and varying combinations of grade factors. They tend to be decidedly inferior in conformation and quality and carry a very small amount of finish. Cutter cattle are very angular and rough in conformation. The flashing is very thin, the hips and shoulders are very prominent, and the loin and rounds usually present a very sunken or hollowed-out appearance. Fully mature cattle carry only a very thin fat covering while young immature cattle show no indications of any fat covering. Cutter cattle are usually of low quality, appearing quite rough, coarse, and unsymmetrical.

3.07 Canner. Cattle of the Canner grade are normally those of advanced age and so extremely thin as to appear emaciated. The typical Canner animal appears extremely angular, long and thin of neck, extremely narrow and shallow bodied. Shoulders and hips are extremely prominent. Cattle of this grade are very thin fleshed and the outline of the bony framework is very evident. The loin, rump, and rounds present an extremely sunken and hollowed-out appearance. The general appearance denotes low quality. The relative proportion of meat to bone is quite low, joints appear large, and the body is extremely angular and unsymmetrical.

WEST VIRGINIA ADMINISTRATIVE REGULATIONS
STATE DEPARTMENT OF AGRICULTURE

Chapter 19-2
Series ~~280~~ X1A
1965

Subject: **MARKETING DIVISION**
Grades and Classes of Livestock for Slaughter
(Vealers and Calves)

Section 1 - GENERAL

1.01 Scope. These regulations establish general operating rules and procedures in the Marketing Division.

1.02 Authority. These regulations are issued under authority of Chapter 19, Article 2, Code of West Virginia.

1.03 Effective Date. These regulations are promulgated June 29, 1955 and become effective June 30, 1955.

1.04 Filing Date. These regulations were filed in the Office of the Secretary of State on

1.05 Certification. These regulations are certified authentic by the Secretary of State by certification number

Section 2 - VEALERS AND CALVES.

2.01 Vealers and calves are graded largely on a composite evaluation of three general factors: conformation, finish, and quality.

- (a) Conformation refers to the general body proportions of the animal and to the ratio of meat to bone. While primarily determined by the inherent muscular and skeletal system, it is also influenced by degree of fatness.
- (b) Finish refers to the fatness of the animal. The quality, quantity, and distribution of finish are all closely

associated with the palatability and quality of the meat.

- (c) Quality in the slaughter animal refers to the refinement of hair, hide, and bone and to the smoothness and symmetry of the body. Quality is also closely associated with carcass yield and the proportion of the meat to bone.

2.02 The grade descriptions of both vealers and calves apply to those of average age or maturity. In order to qualify for a specific grade, more mature animals should carry somewhat more finish, while very young animals may carry somewhat less finish than specified herein.

Section 3 -SPECIFICATIONS FOR OFFICIAL WEST VIRGINIA STANDARDS FOR GRADES OF VEALERS.

3.01 Prime. Vealers possessing the minimum qualifications for Prime grade are superior in conformation, quality, and finish. In conformation, Prime vealers tend to be low-set, compact, short of neck and body, and relatively thick-fleshed. They are wide over the back, loin, and rump. Shoulders and hips are moderately neat and smoothly laid in. The twist is deep and full, and the rounds are thick and moderately plump. There is a slight fullness or plumpness evident over the crops, loin, and rump, which contributes to a rather well-rounded appearance. Prime vealers have a thin fat covering over the crops, back, loin, rump, and upper ribs. The brisket, rear flanks, and eod or udder show distinct evidence of fullness. Prime vealers exhibit evidences of high quality. The bones tend to be proportionately small, joints smooth, the hide moderately thin and pliable, and the body very trim, smooth, and symmetrical.

3.02 Choice. Vealers possessing the minimum qualifications for Choice grade tend to be moderately low-set, short-necked and compact. They are slightly thick-fleshed and moderately wide over the back and loin. Shoulders and hips are usually moderately neat and smoothly laid in, with only a slight tendency toward prominence. The loin, rump, and rounds may appear almost flat, with little evidence of fullness. Choice vealers have a very thin fat covering over the back, loin, and upper ribs. The brisket, rear flanks, and cod or udder may show a very slight fullness. Choice vealers usually present a moderately smooth and slightly refined in appearance.

3.03 Good. Vealers possessing the minimum qualifications for Good grade tend to be slightly compact and slightly wide of back and loin. The neck may be slightly long and thin. Good grade vealers tend to be slightly thin-fleshed, and the loin, rump, and rounds are flat and may present a very slight sunken or hollowed-out appearance. The shoulders and hips are slightly prominent. The fat covering is very limited and is discernible only over portions of the back and loin. The brisket, rear flanks, and cod or udder may have small fat deposits but have no apparent fullness. Good grade vealers are usually moderately smooth and slightly refined in appearance.

3.04 Commercial. Vealers possessing the minimum requirements for Commercial grade tend to be rangy, upstanding, long and thin of neck, narrow over the back, loin, and rump, and shallow in the twist. They are thin-fleshed, and there is a distinctly sunken or hollowed-out appearance

over the back, loin, and rounds. Hips and shoulders appear moderately prominent. There is an extremely thin fat covering over portions of the back and loin that is difficult to detect in the live animal. Such vealers may show the heavy bones, thick hide, prominent hips and shoulders associated with coarseness, or they may show the small bones, tight hide, and angularity denoting over-refinement.

3.05 Utility. Vealers possessing the minimum requirements for the Utility grade may tend to be very rangy, angular, and long and thin of neck. They are very thinly fleshed, narrow over the back, loin, and rump, and shallow in the twist. Hips and shoulders are very prominent, and the crops, back, loin, rump, and rounds present a very sunken or hollowed-out appearance. Utility vealers show no visible evidence of any fat covering. Utility vealers tend to be of low quality. The bones and joints are usually proportionately large and the hide either thick or tight and inelastic.

3.06 Cull. The typical Cull grade vealer appears extremely rangy, angular, long and thin-necked, narrow, and shallow bodied. Shoulders and hips are extremely prominent, and the crops, back, loin, rump, and rounds present an extremely sunken or hollowed-out appearance. The general appearance denotes low quality. The relative proportion of meat to bone is very low, joints appear large and coarse and the body is very unsymmetrical.

Section 4 -SPECIFICATIONS FOR OFFICIAL WEST VIRGINIA STANDARDS FOR GRADES OF SLAUGHTER CALVES.

4.01 Prime. Calves possessing the minimum qualifications for Prime grade are superior in conformation, quality, and finish. In conformation, Prime calves tend to be low-set, compact, and short of neck and body and thick-fleshed. They are wide over the back, loin, and rump. Shoulders and hips are neat and smoothly laid in. The twist is deep and full and the rounds are thick and moderately plump. There is a fullness or plumpness evident over the crops, loin, and rump which contributes to a well-rounded appearance. Prime calves have a slightly thick fat covering over the crops, back, loin, rump, and upper ribs. The brisket, rear flanks, and cod or udder show a marked fullness. Prime calves exhibit evidences of high quality. The bones tend to be proportionately small, joints smooth, the hide moderately thin and pliable, and the body very trim, smooth, and symmetrical.

4.02 Choice. Calves possessing the minimum qualifications for Choice grade tend to be moderately low-set, short-necked, and compact. They tend to be moderately thick-fleshed, and are moderately wide over the back and loin. Shoulders and hips are usually moderately neat and smoothly laid in. There is a slight fullness or plumpness over the crops, loin, rump, and rounds which contribute to a rather well-rounded appearance. Choice calves have a moderately thin fat covering over the back, loin, rump, and upper ribs. The brisket, rear flanks, and cod or udder are slightly full. Choice calves usually present a moderately refined appearance.

4.03 Good. Calves possessing the minimum qualifications for Good grade tend to be slightly compact and slightly wide of back and loin. The neck may be slightly long and thin. Good grade calves tend to be only slightly thick-fleshed, and the loin, rump, and rounds may appear almost flat with little or no evidence of fullness. The shoulders and hips are usually moderately neat and smoothly laid in but may appear slightly prominent. There is a very thin fat covering over the back, loin, and upper ribs. The brisket, rear flanks, and cod or udder may show a very slight fullness. Good grade calves are usually moderately smooth and slightly refined in appearance.

4.04 Commercial. Calves possessing the minimum requirements for Commercial grade tend to be rangy, upstanding, long and thin of neck, narrow over the back, loin, and rump, and shallow in the twist. They tend to be thinly fleshed, and there is a slightly sunken or hollowed-out appearance over the back, loin, and rounds. Hips and shoulders appear somewhat prominent. There is a very thin fat covering that is discernible only over portions of the back and loin. Such calves may show the heavy bones, thick hide, prominent hips and shoulders associated with coarseness; or they may show the small bones, tight hide, and angularity denoting over-refinement.

4.05 Utility. Calves possessing the minimum requirements for the Utility grade tend to be very rangy, angular, and long and thin of neck. They tend to be very thinly fleshed, narrow over the back, loin, and rump, and shallow in the twist. Hips and shoulders are very prominent, and the crops, back, loin, rump, and rounds present a very sunken or hollowed-out

appearance. There is an extremely thin fat covering over the back and loin that is difficult to detect in the live animal. Utility calves tend to be of low quality. The bones and joints are usually proportionately large, and the hide either thick or tight and inelastic.

4.06 Cull. The typical Cull grade calf appears extremely rangy, angular, long and thin-necked, narrow, and shallow-bodied. Shoulders and hips are extremely prominent, and the crops, back, loin, rump, and rounds present an extremely sunken or hollowed-out appearance. The general appearance denoted low quality. The relative proportion of meat to bone is very low, joints appear large and coarse, and the body is very unsymmetrical.

WEST VIRGINIA ADMINISTRATIVE REGULATIONS
STATE DEPARTMENT OF AGRICULTURE

Chapter 19-2
Series ~~28~~ **W/X/C**
1965

Subject: **MARKETING DIVISION**
Grades and Classes of Livestock for Slaughter
(Lambs)

Section 1 -GENERAL

1.01 Scope. These regulations establish general operating rules and procedures in the Marketing Division.

1.02 Authority. These regulations are issued under authority of Chapter 19, Article 2, Code of West Virginia.

1.03 Effective Date. These regulations are promulgated June 28, 1955 and become effective June 30, 1955.

1.04 Filing Date. These regulations were filed in the Office of the Secretary of State on

1.05 Certification. These regulations are certified authentic by the Secretary of State by certification number

Section 2 -LAMBS.

2.01 The three major grade factors: conformation, finish and quality, comprise most of the essential characteristics of the Lamb and its carcass. Each of these factors exist in some degree in every animal, and the outstanding differences between animals in each grade consist chiefly in the different degrees of the three factors possessed by the individuals. Definitions and descriptions of the grade factors follow.

- (a) Conformation is build, shape, outline, or contour of the animal. It is a matter of symmetry or relative proportions

among parts. The degree of conformation is determined by the proportionate relationship of width, depth, and length of the body to each other. In live animals, standards of conformation vary according to the immediate use that is to be made of such animals. Grade for grade, thicker flesh and more rounded conformation are usually demanded in slaughter animals than in those that are to be used as feeders.

- (b) Finish is fat. It involves not only the quantity of fat that covers the body, but also its character and distribution. A thick, firm covering over the ribs, spinal column, loin, and rump is an indication of a well-finished animal. Standards for degree of finish vary with the use of the animal. In the carcass it includes the fat on the walls of the abdominal and thoracic cavities, the seams of fat between the muscles, and the intramuscular and intercellular fats.
- (c) Quality in an animal is that inherent property which, in combination with other characteristics such as refinement and breeding, influences its relative degree of excellence as a meat animal. The degrees of firmness and thickness of flesh over the back, ribs, and loin are also indications of the degree of quality. Refinement includes smooth, even features of the face and head; smooth shoulders and rump; fine hair on face and legs; and smooth, medium-sized

knee and hock joints. Breeding refers to the indications of the degree of improved blood lines as compared with nondescript breeding.

Section 3 - PRIME OR NO. A1 GRADE SLAUGHTER LAMB.

3.01 A Prime or No. A1 grade Slaughter Lamb has excellent conformation, finish, and quality.

- (a) Conformation. The body is very compact and symmetrical. It is very deep and wide in proportion to its length. All parts are fully developed, producing a very smooth and even body outline. The flesh over all parts of the body is very thick, giving it a very plump and well-rounded appearance. The back, loin, and rump are very wide. The leg (thigh) is very large and plump, and is very full and low in the twist. A Prime Lamb has a very uniform, straight-lined middle. The crops are very full and the shoulders are very thick, blending smoothly into the body. The neck is thick and very short.
- (b) Finish. The fat covering is thick, but not excessive, and extends well over all parts of the body. It is very firm and smooth, and evenly distributed. The fat covering over the back, ribs, and loin almost entirely conceals the bones from the touch.
- (c) Quality. A Prime grade Lamb has excellent quality. It is very smooth and firm in all parts of the body. It has a refined, medium-sized head, and the leg bone (cannon

bone) and the shoulders are smooth and are even in width with the rest of the body. The proportion of flesh to bone is very large. Such a lamb is usually of Mutton type. The thick, evenly distributed finish over the body indicates a generous supply of fat throughout all parts of the carcass. These characteristics generally indicate a very high degree of quality in the flesh.

Section 4 -CHOICE OR NO. 1 GRADE SLAUGHTER LAMB.

4.01 A Choice or No. 1 grade Slaughter Lamb has very good conformation, finish, and quality.

- (a) Conformation. The body is compact and symmetrical. It is deep and wide in proportion to its length. The flesh over all parts is thick and evenly developed, producing a smooth rounded appearance. The back, loin, and rump are wide. The leg is large and full and is low in the twist. A choice grade Lamb has nearly a straight-lined middle. The crops are full and the shoulders are thick. The neck is short and thick.
- (b) Finish. The fat covering is moderately thick and firm, and even in distribution, and extends over nearly all parts of the body. The fat covering over the back, ribs, and loin is moderately thick.
- (c) Quality. A Choice grade Lamb has very good quality. It is smooth and firm in all parts of the body. It has a moderately refined, medium-sized head and bone, with

little or no pronounced coarseness. Its shoulders are smooth and are even in width with the rest of the body. The proportion of flesh to bone is large. Such a lamb is usually of Mitton-type or improved Fine-Wool-type breeding. The moderately thick, smooth, firm finish, evenly distributed over the body, indicates a generous supply of fat throughout all parts of the carcass. These characteristics generally indicate a high degree of quality in the flesh.

Section 5 - GOOD OR NO. 2 GRADE SLAUGHTER LAMB.

5.01 A Good or No. 2 grade Slaughter Lamb has good conformation, finish, and quality.

- (a) Conformation. The body is moderately compact and symmetrical. It is moderately deep and wide in proportion to its length. The flesh over all parts of the body is moderately large and is thick and full in the twist. The middle may be slightly paunchy or slightly constricted. The crops are moderately full and the top of the shoulder may be slightly prominent or narrow. The neck is moderately short and thick.
- (b) Finish. The fat covering is slightly thin. It is moderately even in distribution. The fat covering over the ribs, back, loin, and rump is slightly thin, but it may be thin over the top of the shoulder.

- (c) Quality. A Good grade Lamb has good quality. It is moderately smooth and firm in all parts of the body. It may have a slightly large or coarse head and the bones of the legs are slightly large and coarse. The shoulders are moderately smooth on top but may be slightly prominent on the side. The proportion of flesh to bone is moderately large. Such a lamb may be of either Fine-Wool- or Mutton-type breeding. The slightly thin, smooth finish over the body indicates a moderate supply of fat throughout all parts of the carcass. These characteristics indicate a moderately high degree of quality.

Section 6 -MEDIUM OR NO. 3 GRADE SLAUGHTER LAMB.

6.01 A Medium or No. 3 grade Slaughter Lamb has fair conformation, finish, and quality.

- (a) Conformation. The body is slightly rangy and unsymmetrical. It is slightly shallow and narrow in proportion to its length. The flesh over all parts is slightly thin. The back, loin, and rump are slightly narrow and lack fullness to a noticeable degree. The leg is slightly small and thin, and is slightly lacking in fullness and the shoulders are narrow. The neck is slightly thin and may be long.
- (b) Finish. The fat covering is thin and uneven in distribution. The bones of the shoulders, ribs, back, loin, and rump are clearly discernible to the touch indicating thin fat covering over such parts.

- (c) Quality. A Medium grade Lamb has slightly low or only fair quality. It may have a large or coarse head and the bones of the legs may be large and coarse. The shoulders are slightly rough and open on top or may be slightly prominent or wider than the rest of the body. The proportion of flesh to bone is slightly small. Such a lamb may be of mixed or unimproved breeding of both types. The slightly thin finish over the body indicates a deficiency of fat throughout all parts of the carcass. These characteristics indicate a fair or slightly low degree of quality.

Section 7 - COMMON OR NO. 4 GRADE SLAUGHTER LAMB.

7.01 A Common or No. 4 grade Slaughter Lamb has poor conformation, finish, and quality.

- (a) Conformation. The body is rangy and unsymmetrical. It is shallow and narrow in proportion to its length. The flesh over all parts of the body is thin. The back, loin, and rump are narrow. The thigh is small and thin with little or no filling in the twist. The middle may be very paunchy or constricted. The crops have practically no filling and the shoulders are very narrow. The neck is thin and may be long.
- (b) Finish. The fat covering over all parts of the body is very thin. The bones of the body are prominent to the touch; this is especially true of the shoulder, rib, spinal column, loin, and rump.

- (c) Quality. A Common grade Lamb has poor quality. The head and the bones of the legs may be large and coarse. The shoulders may be rough and prominent. The proportion of flesh to bone is small. Such a lamb may be of mixed or nondescript breeding and type. The thin covering of fat over the body indicates a small quantity of fat in all parts of the carcass. These characteristics generally indicate poor quality in the flesh.

Section 8 -CULL OR NO. 5 GRADE SLAUGHTER LAMB.

8.01 A Cull or No. 5 grade Slaughter Lamb has very poor conformation, finish, and quality.

- (a) Conformation. The body is very rangy and unsymmetrical. It is very shallow and narrow in proportion to its length. The flesh over all parts of the body is very thin. The back, loin, and rump are very narrow and the leg is small and thin, and has a very high twist. The middle is very constricted. The crops are very deficient and the shoulders are very narrow. The neck is very thin and relatively long.
- (b) Finish. The body is devoid of fat or so nearly so that the fat cannot be detected with the sense of touch. The bones of the body are very prominent to the touch.
- (c) Quality. A Cull grade Lamb has very poor quality. It may have a very large and coarse head, and prominent, open shoulders, and the bones of the leg may be very large

and coarse; or it may have fine bones, small head, and very narrow shoulders. The proportion of flesh to bone is very small. Cull Lambs may be of unimproved or nondescript breeding and type. The extremely thin fat covering cannot be detected. Such characteristics indicate very poor quality.

WEST VIRGINIA ADMINISTRATIVE REGULATIONS
STATE DEPARTMENT OF AGRICULTURE

Chapter 19-2
Series ~~19-2~~ X/d
1965

Subject: MARKETING DIVISION
Grades and Classes of Livestock for Slaughter
(Swine)

Section 1 -GENERAL

1.01 Scope. These regulations establish general operating rules and procedures in the Marketing Division.

1.02 Authority. These regulations are issued under authority of Chapter 19, Article, Code of West Virginia.

1.03 Effective Date. These regulations are promulgated June 28, 1955 and become effective June 30, 1955.

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Section 2 -SWINE - (Grade).

2.01 In the standard market classes and grades of swine, the degree of conformation, finish, and quality is, strictly speaking, the basis for determining the grade. The description of the various market classes, weight-selection groups, and types of hogs and pigs involves the frequent use of these terms. Therefore, the following definitions of conformation, finish, and quality will be understood to apply whenever these terms are used herein.

2.02 Conformation is the form, shape, outline, or contour of the animal and its different primal parts. Conformation is largely due to the size and shape of the bones and muscles and the manner in which the different primal parts, such as shoulders, back, hams, and sides, are developed and balanced. Conformation is chiefly attributable to breeding; but feeding, care, and handling are responsible for marked modifications of conformation. Environment and sex condition also exert a considerable influence on conformation as the animal increases in age. Standards of conformation depend, for practical purposes, on the immediate use for which the animal is intended. Grade for grade, a smoother and more rounded conformation, largely the result of finish or fat, is generally preferred in animals that are sold for immediate slaughter than in those that are to be used for feeder and stocker purposes.

(a) Conformation is important because it influences to a considerable extent:

- (1) The amount or percentage of carcass weight as related to the live weight of the animal, commonly referred to as dressing percentage.
- (2) The amount or percentage of the various standard wholesale cuts of pork that the carcass will produce.
- (3) The percentage of lean meat, fat, bone, and skin in the standard wholesale cuts of pork obtained from the carcass.

- (b) The ideal conformation in swine indicates that the animal, when slaughtered, will have a high dressing percentage and will produce a carcass with a proportionately thick covering of flesh throughout. The highest possible percentage of total weight should be in the higher priced cuts, such as loins, Boston butts, hams, and bacon bellies. Animals present a wide range of variation with respect to the build of shape, the thickness of flesh, and evenness of fleshing. They may be relatively short and compact or they may be long and rangy. The relatively short and compact animal is one that is wide and deep in proportion to its weight, with a relatively short, thick neck, and short legs that are set wide apart. The top line is usually moderately arched but not excessively so. The under line tends to be straight and level, and the lines of the sides straight and parallel. Opposed to the relatively short and compact animal is the relatively long and rangy animal that is narrow and shallow in proportion to its weight, with a relatively long, thin neck and long legs set close together. The top line is frequently either excessively arched or slightly swayed. The under line is usually either convex or concave and the lines of the sides are irregular and uneven.
- (c) In fleshing (meaning both the lean and the fat that normally accompanies it) the animal may be thickly and evenly

fleshed or the flesh may be thinly and unevenly distributed over the body. In the thick-fleshed animal the lines of the different parts are full and rounded out, having more or less of a convex appearance. In the thin-fleshed animal the lines of the different parts are depressed or sunken and have a more or less concave appearance.

- (d) An animal that is evenly fleshed tends to be of the same or uniform width and depth throughout, from the fore to the rear part of the body, with each part, such as shoulder, back, and ham, showing equal development and approximately the same degree of fullness and thickness of fleshing. The animal that is thinly fleshed varies in width and depth of body, with the different parts being unequally developed and having different degrees of fullness and thickness of fleshing.

2.03 Finish refers to the amount and the quality or character of fat. It includes both that which is on the outside of the animal's body and that on the inside of the abdominal and thoracic cavities as well as intermuscular and intramuscular fat that surrounds and permeates the muscle fiber. In the live animal the interior fats can be judged only by analogy. Finish is dependent somewhat on inherited tendencies or breeding and to some extent on sex condition and age, but it depends largely on the quantity, kind, and quality of feed consumed by the animal and on methods of handling and care.

- (a) Finish is important because it influences more than any other single factor:
- (1) The dressing percentage of the animal.
 - (2) The weight and percentage of the various standard wholesale cuts of meat which the carcass will produce.
 - (3) The percentage of lean, fat, bone, and skin in the standard wholesale cuts of pork obtained from the carcass.
 - (4) The percentage of connective tissue intermuscular and intramuscular fat contained in the muscle or lean meat of the animal.
 - (5) The quality or character of all the fat.
- (b) The ideal degree of finish in swine indicates that the animal when slaughtered will produce a carcass with the proper thickness and firmness of external and internal fat that is smooth and evenly distributed. Animals display a wide range of variation with respect to the thickness, firmness, and uniformity of the fat covering. Comparatively speaking, the fat covering may be thick or it may be thin. As animals fatten the lines of each primal part assume a gradually increasing degree of fullness and the width of body near the top line becomes relatively greater as compared with the width of body near the under line. As animals decline in fatness the lines of each part gradually become depressed and width of body near the top line becomes relatively narrow compared

with the width of the body near the under line.

- (c) With respect to firmness, the fat covering may be firm or it may be soft. As a general rule, when hogs have been properly fed on well-balanced rations made up of firm-fat producing feeds, such as corn, wheat, barley, and other supplements, the firmness or softness of the fat is directly related to the thickness or thinness of the fat covering, the fat of the animal usually having corresponding degree of thickness and firmness or thinness and softness. However, when hogs are fed liberally on peanuts, soybeans, rice polish, or other soft- and oily-fat producing feeds, under specified conditions, there is sometimes an inverse relation of finish and softness, as compared with that of the hardening feeds, associated with oily-fat producing feeds. That is, the thin animal may have a relatively firmer fat tissue as compared with the fat animal. The former may be graded soft and the latter oily, even though the rendered fat may be similar in composition. These hogs are referred to as "soft and oily hogs."

2.04 Soft and Oily Hogs. There is a varying percentage of the swine marketed each year in regions of the United States and particularly in the Southern States that, regardless of the fat covering at time of slaughter, produce pork carcasses that have soft or oily fat after being thoroughly chilled.

- (a) The definitions and descriptions of the different classes, weight-selection groups, and grades of both slaughter hogs and pigs, and feeder and stocker hogs and pigs, apply to swine that are grown and fattened on feeds that produce soft or oily fat, as well as to swine that are grown and fattened on feeds that produce firm or hard fat. This is necessary for the reason that the degree of hardness in fat cannot be determined in live hogs. Those that produce hard, soft, or oily carcasses frequently appear comparable with respect to the characteristics that determine live grade.
- (b) As a general rule the primal cuts of pork, whether fresh chilled or cured, as well as the lard obtained from soft or oily pork carcasses, sell at prices that are somewhat lower than corresponding primal cuts of pork and lard produced from pork carcasses with a firm or hard fat. The relatively fat primal cuts, such as bacon bellies, jowls, and fat backs, as well as the lard obtained from soft or oily carcasses, display the softness or oiliness of the fat more readily and are discriminated against in price to a greater extent than the relatively lean primal pork cuts, such as loins and hams.
- (c) Since the primal wholesale cuts of pork and also lard obtained from soft and oily hogs usually sell at a price discount, hogs or pigs that have been grown and fattened

on feeds that produce soft or oily fat usually sell at lower prices than are paid for hogs or pigs of corresponding class, weight, and grade that have been grown and fattened on feeds that produce firm or hard fat. Those that produce soft fat usually sell at less discount than those that produce oily fat. The amount of the discount varies by areas and markets and is usually greatest at northern markets where relatively few of the hogs sold are soft and oily and where there is a very limited demand for soft and oily pork and lard.

- (d) Hogs and pigs that are believed or known to have originated in sections or districts of the country that regularly produce swine with soft or oily fat, are usually bought and sold as being soft or oily and at stated price discounts, as compared with prices paid for hogs and pigs of corresponding class, weight, and grade that have firm or hard fat. In some instances, swine are sold subject to inspection after slaughter. The prices to be paid for those that are soft, oily, or firm after killing are usually agreed upon at time of sale and before slaughter.

2.05 Quality, technically defined as a livestock grade factor, is a characteristic of the muscle or lean meat of the animal and of the inter-muscular and intramuscular fat contained therein. It involves the ratio of bone to muscle and fat, the ratio of connective tissue to muscle and fat, and the character of the bone, connective tissue, muscle, and fat. Quality is primarily the result of breeding but it varies greatly with the amount

and character of the finish of the animal. Quality also varies considerably with the age and to some extent with the sex condition and methods of handling and care of the animal. Quality is especially important because it is considered to be an indication of the varying percentages and character of the connective tissue in the lean meat, the size of the muscle fiber, that is the grain or texture of the lean meat, and the percentage of intermuscular and intramuscular fat and dry matter contained in the lean meat. Experience indicates that these characteristics influence the tenderness, palatability, juiciness, and flavor in the lean meat of the cuts of pork which the animal will produce.

- (a) Quality in the live animal is indicated by its breeding, degree of refinement, condition of hair, smoothness and thinness of skin, the smoothness of the joints of the legs, and the size of the bones of the legs as related to the size and weight of the animal, and finally by the finish or fatness of the animal.
- (b) Slaughter animals present a wide range of variation in the physical characteristics that indicate quality. Some of them have physical characteristics peculiar to animals of the best strains of the purebred breeds of swine whereas others have physical characteristics resulting from scrub or nondescript breeding. Some animals have a high degree of refinement, hair that is relatively fine and soft, skin that is proportionately smooth and thin, and bones of the

legs that are relatively smooth at the joints and small as related to the size and weight of the animal. These characteristics are considered to be indications that primal cuts of the carcass will have a relatively small ratio of bone to meat, both lean and fat, and also a relatively low percentage of connective tissue, particularly in the lean meat of the carcass cuts.

- (e) Other individuals are lacking in refinement of possess hair that is coarse and dry, skin that is wrinkled and thick, and bones of the legs that are relatively rough at the joints and proportionately large as related to the size and weight of the animal. These characteristics are considered to be indications that the primal cuts of the carcass will have a relatively large ratio of bone to meat, both lean and fat, and a relatively large percentage of connective tissue, particularly in the lean meat of the carcass cuts. Some animals have a high degree of finish and others have a low degree of finish. These varying degrees of finish, usually accompany quite similar degrees of quality.
- (d) In the case of feeder and stocker animals, quality involves still another characteristic, one which, though of great importance, is rather intangible and difficult to describe fully, namely, the ability to take on added weight economically in relation to the quantity and kind of feed consumed, that is the feeding capacity of the animal and its

thriftiness and growthiness. Experienced stockmen can judge the quality of the animal with respect to its thriftiness, growthiness, and feeding capacity with a fairly high degree of accuracy, but certain external evidences and physical characteristics such as the quietness of disposition; condition of the hair; development of middle or the proportionate length, width, and depth of body, as related to the type, age, and weight of the animal; the development of lean-meat tissues of muscling as indicated by the shape, degree of fullness and thickness of shoulders, loins, and hams; the straightness of the legs and the strength of the pastern joints; the size of the bones as related to the type and weight and the degree of finish or fatness as related to the age, type, and weight of the animal.

Section 3 -SWINE - (Type).

3.01 In this Regulations the terms "Choice (Fat Type)" and "Choice (Meat Type)" are used to designate and to differentiate between two grades of slaughter hogs both of which produce Choice or No. 1 grade carcasses but which are distinctly different in many respects. These carcasses have different proportions of fat to lean and produce different amounts or percentages of the primal wholesale cuts of pork. Furthermore, carcasses of Choice (Fat Type) grade slaughter hogs produce Choice or No. 1 grade primal wholesale cuts of pork, particularly bacon bellies and regular hams, which have a much higher proportion of fat to lean than the Choice or No. 1 grade primal wholesale cuts of pork obtained from the carcasses of Choice

(Meat Type) grade slaughter hogs.

3.02 Choice (Fat Type) grade slaughter barrows and gilts have a high degree of conformation, finish, and quality. The body is relatively wide and deep and slightly short in proportion to the weight of the animal. The head is small in proportion to the weight of the animal and the jowls are full and thick. The neck is relatively short and broad on top. The shoulders are wide, smooth, and full. The back is slightly short but is wide and full. When viewed from the rear the back of the animal appears slightly flat on top. When viewed from the side the back is slightly arched from poll to tail. The sides are slightly short but are smooth, deep, and thick and are approximately straight and even with shoulders and hams. The under line is approximately straight and level and both fore and rear flanks are full and thick. The hams are wide and smooth and are full and thick both on the inside and outside, with short shanks. The animal has a thick, apparently firm, covering of fat, the lines of each part being full and well rounded. The fat covering is smooth and uniform. The hair is fine and glossy. The skin is smooth and thin. The legs are smooth and the bones of the legs are small and short in proportion to the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of the carcass will contain a relatively small percentage of connective tissue and proportionately large percentage of inter-muscular and intramuscular fat.

- (a) Cuts of pork produced from animals of this grade are largely of Choice or No. 1 grade with respect to quality of product.

In order to produce a more marketable product, however, the skin and more or less of the fat covering are removed from the shoulders and hams cut from carcasses of hogs of this grade before they are offered for sale.

- (b) Carcasses from animals of this grade usually have a relatively large percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings; a proportionately small percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings; and a small percentage of neck bones, spareribs, and rough feet.
- (c) Hogs of this grade are usually purebred, crossbred, or relatively high-grade animals of one of the recognized breeds of swine. Usually they are of the heavier weight selections, 220 pounds and over, with relatively few of them weighing under 200 pounds. Marketings of hogs of this grade tend to increase during seasons when the price of hogs is relatively high as compared with the price of corn. When the price of hogs is relatively low compared with the price of corn the percentage of this grade included in market receipts tends to decrease.

3.03 Choice (Meat Type) grade slaughter barrows and gilts have a high degree of conformation and quality and a moderately high degree of finish. The body is moderately long, wide, and deep in relation to the weight of the animal. The head is moderately small in proportion to the weight of the animal and the jowls are moderately full and thick. The neck is

moderately long and wide on top. The shoulders are smooth, moderately full, and wide. The back is moderately long, wide, and full. When viewed from the rear the back of the animal appears slightly arched from side to side. When viewed from the side the back is slightly arched from poll to tail. The sides are smooth and moderately long, deep, and thick. The lines of the sides are moderately regular, and nearly straight and even with the shoulders and hams. The under line is nearly straight and level and both fore and rear flanks are moderately full and thick. The hams are smooth and are moderately wide, full, and thick, both on the inside and outside, with moderately short shanks. The animal has moderately thick and apparently firm covering of fat, the lines of each part being moderately full or just fully rounded. The fat covering is smooth and uniform. The hair is fine and the skin is smooth. The legs are smooth, and the bones of the legs are moderately small in proportion to the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of the carcass will contain a moderately small percentage of connective tissue and a proportionately large percentage of intermuscular and intramuscular fat.

- (a) Cuts of pork produced from animals of this grade are generally of Choice or No. 1 grade with respect to quality of product. The hams and shoulders produced from hogs of this grade are usually marketed as regular hams and shoulders, as these cuts do not have an excessively thick covering of fat but one that is just thick enough, on the average, to

- insure lean meat of Choice or No. 1 quality or grade.
- (b) Carcasses from animals of this grade usually have a moderately large percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings; a moderately small percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a moderately small percentage of neck bones, spareribs, and rough feet.
- (c) Hogs of this grade are usually purebred, crossbred, or relatively high-grade animals of any of the recognized breeds of swine. They usually weigh from 180 to 230 pounds, with relatively few falling within either the lighter or the heavier weight-selection groups of slaughter hogs. Marketing of hogs of this grade are usually most numerous when the price of hogs is about normal as related to the price of corn, or when a near normal corn and hog ratio is in effect.

3.04 Good grade slaughter barrows and gilts have a slightly low degree of conformation, finish, and quality. The body is long and slightly narrow and shallow in relation to the weight of the animal. The head is slightly large in proportion to the weight of the animal and the jowls are slightly thin. The neck is relatively long and slightly narrow on top. The shoulders are usually slightly prominent, deficient in fullness, and narrow. The back is slightly long, narrow, and lacking in fullness. The sides are long and slightly shallow, somewhat thin, and are usually slightly rough and wrinkled. The lines of the sides are slightly irregular and bulge slightly at the shoulder and ham. The top line is slightly irregular and the under

line uneven, with the fore and rear flanks appearing slightly high and lacking in fullness. The hams are often narrow and flat, both on the inside and outside, with slightly long shanks. The animal has a slightly thin and apparently slightly soft covering of fat, the lines of each part being slightly deficient in fullness. The hair is slightly coarse and dry and the skin is often slightly rough or wrinkled, or both, and is slightly thick. The bones of the legs are slightly large and long in proportion to the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of the lean meat of the carcass will contain a slightly large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

- (a) Carcasses from animals of this grade usually have a slightly low percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings; a correspondingly high percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a slightly high percentage of neck bones, spareribs, and rough feet.
- (b) Hogs of this grade may be of any weight but they usually weigh under 220 pounds. Marketings of hogs of this grade are most numerous and tend to increase at times when the price of corn and other grain feeds is usually high compared with the price of hogs.

3.05 Medium grade slaughter barrows and gilts have a low degree of conformation, finish, and quality. The body is very long and is narrow and

shallow in relation to the weight of the animal. The head is large in proportion to the weight of the animal and the jowls are thin. The neck is very long and is thin and narrow on top. The shoulders are prominent, narrow, thin, and deficient in fullness. The back is very long, narrow, thin, and deficient in fullness, with the backbone usually slightly prominent. The sides are very long, and are shallow, thin, and usually more or less wrinkled and rough. The lines of the sides are irregular and uneven. The top line is frequently irregular and the underline uneven, with the fore and rear flanks high, thin, and deficient in fullness. The hams are narrow, flat, thin, and deficient in fullness, both on the inside and outside, with long shanks. The animal has a thin and apparently soft covering of fat, the lines of each part being deficient in fullness. The hair is often coarse and dry and the skin is often rough or wrinkled, or both, and is relatively thick. The bones of the legs are large and long in proportion to the weight of the animal. The degree of quality and the degree of finish of the animal indicate that the lean meat of the carcass will contain a relatively large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

- (a) Carcasses from animals of this grade usually have a relatively small percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings, with a proportionately large percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a large percentage of neck bones, spareribs, and rough feet.

- (b) Hogs of this grade are almost invariably of the lighter weight selections, with very few of them weighing in excess of 200 pounds. The supply of animals of this grade make up a very small percentage of the total marketings of hogs at any season of the year but the supply is generally relatively large during the summer and fall months and relatively small during the winter and early spring months.

Section 4 -GRADES OF SLAUGHTER SOWS, HOGS.

4.01 Choice (Fat Type) grade slaughter sows have a high degree of conformation, finish, and quality. The body is relatively wide and deep and slightly short in proportion to the weight of the animal. The head is small in proportion to the weight of the animal and the jowls are full and thick. The neck is relatively short and broad on top. The shoulders are wide, smooth, and full. The back is slightly short but is wide and full. When viewed from the rear the back of the animal appears slightly flat on top. When viewed from the side the back is slightly arched from poll to tail. The sides are slightly short but are deep, smooth, and thick and are approximately even with shoulders and hams. The underline is approximately straight and level and both fore and rear flanks are full and thick. Animals of this grade are trim and smooth in the test lines of the belly, showing only little evidence of having farrowed and suckled pigs. The hams are wide and smooth and are full and thick, both on the inside and outside, with short shanks. The animal has a thick and apparently firm covering of fat, the lines of each part being full and well rounded. The fat covering is smooth and uniform. The hair is fine and soft and the skin is smooth and

thin. The legs are smooth and the bones of the legs are small and short in proportion to the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of its carcass will contain a relatively small percentage of connective tissue and a proportionately large percentage of intermuscular and intramuscular fat.

- (a) Cuts of pork produced from animals of this grade are largely of Choice or No. 1 grade with respect to quality of product.
- (b) Carcasses from animals of this grade usually have a relatively large percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings, a proportionately small percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a small percentage of neck bones, spareribs, and rough feet.
- (c) Hogs of this grade are usually purebred, crossbred, or relatively high-grade animals of any one of the recognized breeds of swine.

4.02 Choice (Meat Type) grade slaughter sows have a high degree of conformation and quality and a moderately high degree of finish. The body is moderately long, wide, and deep in relation to the weight of the animal. The head is moderately small in proportion to the weight of the animal and the jaws are moderately full and thick. The neck is moderately long and wide on top. The shoulders are smooth, moderately full and wide. The back is moderately long, wide, and full. When viewed from the rear the back of the animal appears slightly arched from side to side. When viewed from the

side the back is slightly arched from poll to tail. The sides are smooth, moderately long, deep, and thick. The lines of the sides are moderately regular and nearly straight, and even with shoulders and hams. The under line is nearly straight, and level and both fore and rear flanks are moderately full and thick. Animals of this grade are trim and smooth in the test lines of the belly, showing only little evidence of having farrowed and suckled pigs. The hams are smooth and are moderately wide, full, and thick, both on the inside and outside, with moderately short shanks. The animal has a moderately thick and apparently firm covering of fat, the lines of each part being moderately full or just fully rounded. The hair is fine and the skin is smooth. The legs are smooth and the bones of the legs are moderately small in proportion to the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of the carcass will contain a moderately small percentage of connective tissue and a proportionately large percentage of intermuscular and intramuscular fat.

- (a) Cuts of pork produced from animals of this grade are generally of Choice or No. 1 grade with respect to quality of product.
- (b) Carcasses from animals of this grade usually have a moderately large percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings; a correspondingly small percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a moderately small percentage of neck bones, spareribs, and rough feet.

4.03 Good grade slaughter sows have a slightly low degree of conformation, and quality. The body is long and slightly narrow and shallow in relation to the weight of the animal. The head is slightly large in proportion to the weight of the animal and the jowls are slightly thin. The neck is relatively long and slightly narrow on top. The shoulders are usually slightly prominent, deficient in fullness, and narrow. The back is slightly long and narrow and lacking in fullness. The sides are long, slightly shallow, somewhat thin, and are usually slightly rough and wrinkled. The lines of the sides are slightly irregular and bulge slightly at the shoulders and hams. The top line is slightly irregular and the under line is uneven, with the fore and rear flanks appearing slightly high and lacking fullness. Animals of this grade are slightly irregular and rough in the teat lines of the belly, the teats being slightly prominent and clearly showing evidence that the animal has farrowed and suckled pigs. The hams are often narrow and flat both on the inside and outside, with slightly long shanks. The animal has a slightly thin and apparently slightly soft covering of fat, the lines of each part being slightly deficient in fullness. The hair is slightly coarse and dry and the skin is often slightly rough or wrinkled, or both, and is slightly thick. The bones of the legs are slightly large and long in proportion to the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of the carcass will contain a slightly large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

- (a) Carcasses from animals of this grade usually have a slightly low percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings; a correspondingly high percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a slightly high percentage of neck bones, spare ribs, and rough feet.

4.04 Medium grade slaughter sows have a low degree of conformation, finish, and quality. The body is very long and is narrow in proportion to the weight of the animal. The head is large in proportion to the weight of the animal and the jowls are thin. The neck is very long and is thin and narrow on top. The shoulders are prominent, narrow, thin, and deficient in fullness. The back is very long, narrow, thin, and deficient in fullness, with the backbone usually slightly prominent. The sides are very long and shallow, thin, and usually more or less rough and wrinkled. The lines of the sides are irregular and uneven. The top line is frequently irregular and the under line is uneven with the fore and rear flanks high, thin, and deficient in fullness. Animals of this grade are irregular and rough in the test lines of the belly, with the teats well developed and showing marked evidence that the animal has farrowed and suckled pigs. The hams are narrow, flat, thin, and deficient in fullness, both on the inside and outside, with long shanks. The animal has a thin and apparently soft covering of fat, the lines of each part being deficient in fullness. The hair is often rough or wrinkled, or both, and is relatively thick. The bones of the legs are large and long in proportion to the weight of the animal. The degree of quality and the degree of finish of the animal indi-

cate that the lean meat of the carcass will contain a relatively large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

- (a) Carcasses from animals of this grade usually have a relatively small percentage of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings, with a proportionately large percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a large percentage of neck bones, spareribs, and rough feet.

4.05 Cull grade slaughter sows have a very low degree of conformation, finish, and quality. The body is usually extremely long and is very narrow in proportion to the weight of the animal. The head is very large in proportion to the weight of the animal and the jaws are very thin. The neck is extremely long, very thin, and narrow on top. The shoulders are very prominent, narrow, thin, and deficient in fullness. The back is extremely long, very narrow, thin, deficient in fullness, and tends to be peaked, falling away on each side of the backbone to a marked degree. The sides are extremely long, very thin, and shallow and often very rough and wrinkled. The lines of the sides are very irregular and uneven. The top line is very irregular and the under line is very uneven with the fore and rear flanks very high, thin, and deficient in fullness. Animals of this grade are very irregular and rough in the teat lines of the belly, the teats being highly developed and showing evidence that the animal has farrowed and suckled at least two or more litter of pigs. The hams are very narrow, flat, thin, and deficient in fullness, with very long shanks. The animal

has a very thin and apparently very soft covering of fat, the lines of each part being very deficient in fullness. The hair is often very coarse and dry, and the skin very rough and wrinkled and is relatively very thick. The bones of the legs are very large and long in proportion to the weight of the animal. The degree of quality or general refinement and degree of finish of the animal indicate that the lean meat of the carcass will contain a very large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

- (a) Carcasses from animals of this grade usually have a very small percentage, relatively, of bacon bellies, clear plates, fat backs, leaf fat, and fat trimmings; a correspondingly large percentage of Boston butts, picnic shoulders, loins, hams, and lean trimmings, and a very large percentage of neck bones, spareribs, and rough feet.

Section 5 -GRADES OF SLAUGHTER PIGS.

5.01 Slaughter pigs because of age, size, and weight do not have as wide a range of variation in conformation, finish, and quality as is represented by slaughter hogs. For this reason there is neither the need nor the use for as many grades of slaughter pigs as of slaughter hogs. There are only four grades of slaughter pigs. For the lighter weight selection groups, or those weighing less than 60 pounds, there are no grades. Actually the number of these marketed is so small and the distribution so seasonal that they are not graded when marketed but are bought and sold on an ungraded basis, weight being the basis for variation in price.

5.02 Choice grade slaughter pigs (barrows and gilts) have a high degree of conformation and quality and a moderately high degree of finish. The body is moderately long, wide, and deep in relation to the weight of the animal. The head is moderately small in proportion to the weight of the animal and the jowls are moderately full and thick. The neck is moderately long and wide on top. The shoulders are smooth, moderately full, and wide. The back is moderately long, wide, and full. When viewed from the rear the back of the animal appears slightly arched from side to side. When viewed from the side the back is slightly arched from poll to tail. The sides are smooth and moderately long, deep, and thick. The lines of the sides are moderately regular, nearly straight, and even with the shoulders and hams. The under line is nearly straight and level, and both fore and rear flanks are moderately full and thick. The hams are smooth, moderately wide, full, and thick, both on the inside and outside, with moderately short shanks. The animal has a moderately thick and apparently firm covering of fat, the lines of each part being moderately full or just fully rounded. The fat covering is smooth and uniform. The hair is fine and the skin is smooth. The legs are smooth and the bones of the legs are moderately small in proportion to the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of its carcass will contain a moderately small percentage of connective tissue and a proportionately large percentage of intermuscular and intramuscular fat.

- (a) Pigs of this grade are usually purebred, crossbred, or relatively high-grade animals of any of the recognized

breeds of swine. Almost without exception they weigh from 100 to 120 pounds.

5.03 Good grade slaughter pigs (barrows and gilts) have a slightly low degree of conformation, finish, and quality. The body is long and slightly narrow and shallow in relation to the weight of the animal. The head is slightly large in proportion to the weight of the animal and the jaws are slightly thin. The neck is relatively long and slightly narrow on top. The shoulders are slightly prominent, narrow, and deficient in fullness. The back is long, slightly narrow, and lacking in fullness. The sides are long, slightly shallow, and thin, and are usually slightly wrinkled. The lines of the sides are slightly irregular and bulge slightly at shoulder and ham. The top line is slightly irregular and the under line slightly uneven with the fore and rear flanks slightly high and lacking in fullness. The hams are often slightly flat, both on the inside and the outside, with slightly long shanks. The animal has a slightly thin and apparently slightly soft covering of fat, the lines of each part being slightly deficient in fullness. The hair is slightly coarse and dry and the skin is often slightly wrinkled, rough, or both, and is slightly thick. The bones of the legs are slightly large and long in proportion to the weight of the animal. The degree of quality or refinement and the degree of finish of the animal indicate that the lean meat of the carcass will contain a slightly large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

- (a) Pigs of this grade make up a very large percentage of total marketings. They are usually purebred, crossbred, or high-

grade animals of any of the recognized breeds of swine.

5.04 Medium grade slaughter pigs (barrows and gilts) have a low degree of conformation, finish, and quality. The body is very long and is narrow and shallow in relation to the weight of the animal. The head is large in proportion to the weight of the animal and the jowls are thin. The neck is very long and is thin and narrow on top. The shoulders are prominent, narrow, thin, and deficient in fullness. The back is very long, narrow, thin, and deficient in fullness, the backbone usually being slightly prominent. The sides are very long and are shallow, thin, and usually more or less wrinkled and rough. The lines of the sides are irregular and uneven. The top line is frequently irregular and the under line is uneven, with the fore and rear flanks high, thin, and deficient in fullness. The hams are narrow, flat, thin and deficient in fullness, both on the inside and outside, with very long shanks. The animal has a thin and apparently soft covering of fat and the lines of each part are deficient in fullness. The hair is often coarse and dry and the skin frequently rough or wrinkled, or both, and is usually relatively thick. The bones of the legs are large and long in proportion to the weight of the animal. The degree of quality and the degree of finish of the animal indicate that the lean meat of its carcass will contain a relatively large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

- (a) Pigs of this grade are usually of mixed breeding but may be highgrade, crossbred, or purebred animals of any of the recognized breeds of swine.

5.05 Cull grade slaughter barrows and gilts have a very low degree of conformation, finish, and quality. The body is extremely long and is very narrow and shallow in relation to the weight of the animal. The head is very large in proportion to the weight of the animal and the jaws are very thin. The neck is extremely long, very thin, and narrow on top. The shoulders are very prominent, narrow, thin, and deficient in fullness. The back is extremely long, very narrow, thin, deficient in fullness, and tends to be peaked, falling away on each side of the backbone to a marked degree. The sides are extremely long and are very shallow, thin, and often very wrinkled and rough. The lines of the sides are very irregular and very uneven. The top line is very irregular and the under line is very uneven, with the fore and rear flanks very high, thin, and deficient in fullness, with very long shanks. The animal has a very thin and apparently very soft covering of fat, and the lines of each part are very deficient in fullness. The hair is often very coarse and dry, and the skin is often very rough, or wrinkled, or both, and is relatively very thick. The bones of the legs are very large and long in proportion to the weight of the animal. The degree of quality or general refinement and the degree of finish of the animal indicate that the lean meat of its carcass will contain a very large percentage of connective tissue and a proportionately small percentage of intermuscular and intramuscular fat.

- (a) Pigs of this grade are usually of mixed and often of non-descript breeding but may be high-grade, crossbred, or even purebred animals of any of the recognized breeds of swine.