

Pigs

Sus scrofa domesticus · Meat breed

DIFFICULTY Moderate

TYPE Livestock, kept for meat

PRODUCTIVE LIFE Processed at 5–7 months for standard breeds



SPACE

4–6m² shelter,
100m²+ outdoor
area per pig



DIET

Pig grower
pellets + kitchen
scraps + foraged
pasture



WATER

Constant fresh
access, high
intake



TEMPERAMENT

Intelligent, food-
motivated, can
be strong-willed

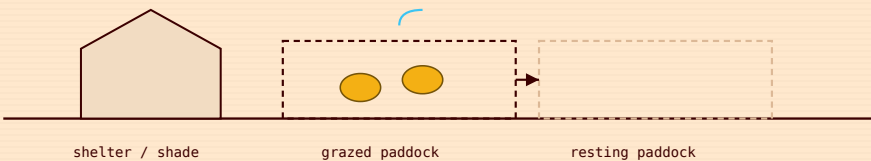


LIFESPAN

10–15 years if
kept beyond
meat age

01 Shelter, shade, and a wallow

Pigs can't sweat effectively, so shade and a wallow or mud patch are essential in warm weather — as important to their setup as the shelter itself.



02 Housing & setup

SHELTER	Solid, weatherproof shelter with deep straw bedding.
FENCING	Very sturdy fencing or electric wire — pigs are strong and will test boundaries, especially when food-motivated.
BEDDING	Deep straw, refreshed regularly; pigs appreciate a thick bed to root in and sleep on.

04 Health & problems

- **Escaping** — reinforce fencing regularly; electric wire is often the most reliable deterrent.
- **Sunburn** — pale-skinned breeds especially; ensure good shade access.
- **Rooting damage** — expected behaviour; rotate ground or accept the area will be turned over.
- **Heat stress** — the wallow is essential in warm weather, not optional.

06 Compatibility & considerations

GOOD WITH

Land needing turning over before planting (rotational use)

AVOID KEEPING WITH

Weak or unreinforced fencing

Areas without shade in summer

NOTE

Pigs are excellent at turning over ground ahead of a garden bed — a useful role if rotated deliberately.

03 Daily care

- Feed a consistent twice-daily ration plus any scraps.
- Provide a wallow or mud area, especially in hot weather.
- Move to fresh ground periodically if using a rotational system — pigs root and can quickly bare an area.
- Handle regularly from a young age for easier management.

05 Production & harvest

PROCESSING AGE	5–7 months for standard meat breeds, longer for heritage/slow-growing breeds.
YIELD	Roughly 70–75kg dressed weight from a well-grown standard breed.
METHOD	On-farm or licensed processor — check local regulations carefully before home processing.
STORAGE	Fresh in the fridge a few days; freezes very well, and much of the carcass suits curing.