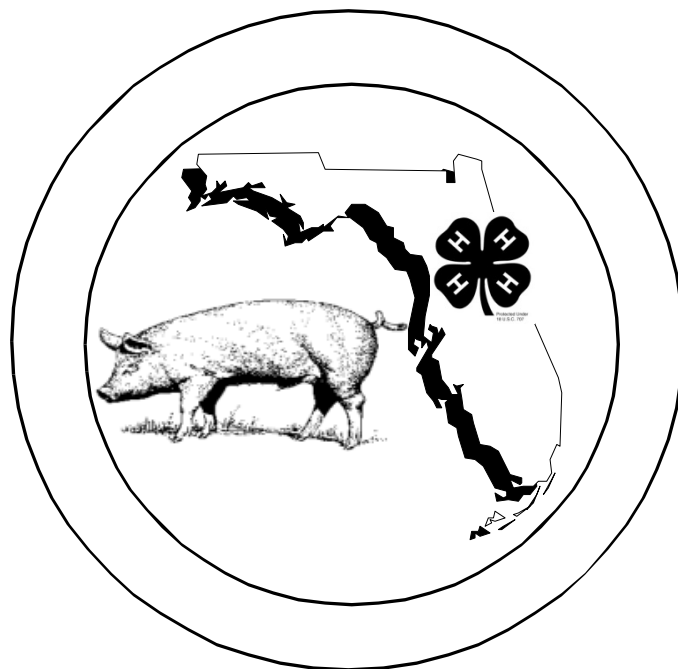


4-H HOG AND HAM RECORD BOOK



Name _____ Date of Birth _____

Address _____

Grade in School _____ Name of School _____

Years in 4-H _____ This is my _____ year in the Hog & Ham Project

Name of Local Club _____

Parent or Guardian _____

Local 4-H Leader _____

Signature of County Extension Agent _____

County _____

About the Program . . .

The Florida 4-H Hog and Ham Program is a statewide 4-H program. A maximum of 30 4-H members with one hog each can be enrolled each year. Enrollment per county will be determined by the number of counties participating. The county Extension 4-H and Livestock Agents select the 4-H members who will participate. With assistance from the county Extension Agents, the participants will select and acquire pigs for this project. Records are maintained by the 4-H members from the time of pig selection until the program is completed. The 4-H member keeps the following information on the project: live weight, age of pig, feed records, carcass weight, carcass information, and processing information. An audit of retail and food service pork products, and a 4-H demonstration/illustrated talk followed by an awards presentation complete the program. A registration fee is required to offset the costs associated with the program.

Adapted from 4-H Swine Record Book I (4H344) and Florida 4-H Hog & Ham Program (4H384) with contributions from University of Florida faculty and staff:

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RECORDS

A very important part of the project is keeping track of what you are doing: how much your pig is gaining, money you are spending, and how much you are earning. This booklet contains tables for you to keep the necessary records for the project. You will keep records on your feed & equipment inventory, money spent and earned, ration changes, weight gained, health care, and carcass evaluation data.

Inventory (Record 1)

This record tells what you start with and what you have at the end of the project. Record the prices paid (or the estimated value) for equipment and feed on hand at the beginning of the project. For the closing inventory, be sure to account for depreciation of your equipment (**use a standard 10%**). Last year's closing inventory is this year's opening inventory. This year's closing inventory will be the opening inventory for next year's project. Items purchased for this year's project should be listed in Production Expenses (table 6), and also here in only the Closing Inventory (with depreciation reflected).

Inventory Description	Beginning			Closing		
	Number	Value Each	Total Value	Number	Value Each	Total Value
<i>(Ex.) Water hose</i>	<i>1</i>	<i>\$15.00</i>	<i>\$15.00</i>	<i>1</i>	<i>\$13.50</i>	<i>\$13.50</i>
Total Beginning Inventory				Total Closing Inventory		

Include equipment, feed, etc. on hand at the beginning and end (minus depreciation) of the project.

Feed Expenses (Record 2)

Purchase Date	Description	\$\$/pound	Total pounds	Total \$\$
		Totals		

Was your pig raised and fed individually? _____

If not, how many pigs were together? _____

Health (Record 3) Preventative (vaccinations, parasite control, etc.) and Treatments.

Date	Product	Description and Treatment	By Whom

Health Expenses (Record 4) Vet bills, medication, parasite control products, etc.

Description	\$\$ Paid
Total	

Other Production Expenses/Purchases (Record 5) Pig, housing improvements, equipment purchased, entry fee, etc.

Description	\$\$ Paid
Pig purchase	\$???
Slaughter and processing	\$125
Total	

TOTAL PRODUCTION EXPENSES _____ [Feed (2) + health (4) + other (5)]

Growth (Record 6)

Birth Date	Project Beginning		End of Project				
	Date	Start Weight	Date	End Weight	Total Gain (end-start)	Days on Feed	ADG*

*ADG (Average Daily Gain during feeding period) = total gained during project, divided by days on feed.

PRODUCTION SUMMARY

Totals during feeding period:

Total weight gain _____
(From growth record)

Total pounds of feed consumed _____
(From ration record)

Feed conversion (gain per pound feed) _____
(Total gain \div feed consumed)

Total feed costs _____
(From feed expenses)

Feed cost per pound gain _____
(Total feed cost \div gain)

Pig's overall gain per day of age _____
(Final live weight \div days of age)
Days of age can be obtained from
the birth date and calculating
back from the day of harvest

Carcass Information (Record 7)- All from carcass data sheet

Trait		Trait	
Live Weight, lbs		Last Rib Fat, in.	
Hot Carcass Wt., lbs		USDA Muscle Score	
Dressing Percent, %		USDA Grade	
Loin Eye Area, in ²		Percent Lean, %	
Tenth Rib Fat, in.		Lean Color	

Meat Value (Record 8)

*See pricing sheet provided by UF

Hog # _____

CUT OUT	Weight	Retail Value*	Total Value
Hams			
Loins			
Boston Butts			
Picnics			
Bellies (bacon)			
Spareribs			
Neckbones			
Feet			
Trim			
Fat			
Total Meat Value			

Carcass Questions: Utilize the Hog & Ham Manual

1. How does your carcass vary from the ideal pork carcass?
2. What might you have done different to improve your pork carcass?
3. How does your carcass quality compare to desired pork carcass quality?

PROJECT SUMMARY (*Show Work*)

Change in Inventory value (1) _____
(Closing inventory - beginning inventory)

Production profit/loss _____
(Meat value (9) – Total production expenses (pg. 7) + change in Inventory value)

If you incurred a production loss, explain why? What could you do different to show a production profit with future projects?

SHOW YOUR WORK for the following questions.

1. What was the live animal value at the end of the project? (Live wt. x Live ¢/ lb)
2. What is the total wholesale value of the carcass?
(Carcass wt. x Carcass ¢/ lb, refer to the pricing grid to find your ¢/ lb)
3. What is the retail value of the cut-up carcass? (Sum of cut-out sheet)
4. What is the percent yield of the 4 lean cuts?
[(Ham + Loin + Boston Butt + Picnic) ÷ Hot carcass wt.] x 100 = % yield

Participant

Hog Number

Hog & Ham Project Book

SCORE SHEET

Inventory	10	_____
Expenses (Feed, health, other)	20	_____
Health Record.....	5	_____
Production Records (Growth, Summary).....	20	_____
Receipts (Meat value, other)	10	_____
Carcass Information/Questions	15	_____
Project Summary	20	_____
TOTAL	100	_____



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