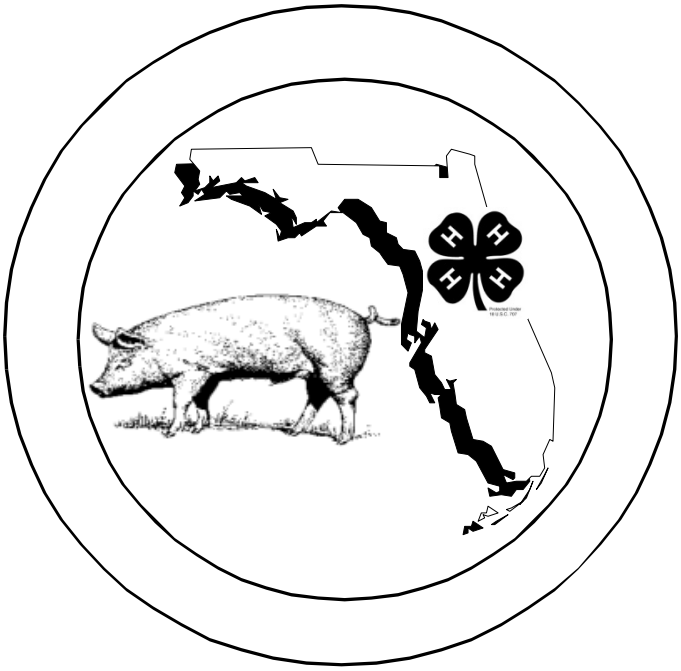
4-H HOG AND HAM RECORD BOOK



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_____

Revised 2011

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.

	Beginning			**Closing**		
Inventory Description	Number	Value Each	Total Value	Number	Value Each	Total Value
(Ex.) Pig Self Feeder	*1*	*$100.00*	*$100.00*	*1*	*$90.00*	*$90.00*
	Total Beginning Inventory			Total Closing Inventory		

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

Ration (Record 2)

Make a new entry each time you feed and/or change feeds. (If using a self-feeder, estimate the amount of feed per day.) Ex. 50 lb. bag/5 days/2 pigs = 5 lb./day/pig

Dates	Feed Type *Attach feed tag in records	Lbs./ day	Total Days	Total Feed
		Totals		

Was your pig raised and fed individually?_____

If not, how many pigs were together? _____

Feed Expenses (Record 3)

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

Health (Record 4) Preventative (vaccinations, parasite control, etc.) and Treatments.

Date	Product	Description and Treatment	By Whom

Health Expenses (Record 5) Vet bills, medication, parasite control products, etc.

Description	**$$ Paid**
Total	

Other Production Expenses (Record 6) Pig, equipment, entry fee, etc.

Description	**$$ Paid**
Harvesting & Processing	$70.00
Total	

TOTAL PRODUCTION EXPENSES _____ [Feed (3) + health (5) + other (6)]

Growth (Record 7)

Birth Date	Project Beginning		End of Project				
	Date	Weight	Date	Weight	Total Gain	Days on Feed	ADG*

*ADG (Average Daily Gain during feeding period) = total gain 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 ÷ feed consumed)

Total feed costs _____
(From feed expenses)

Feed cost per pound gain _____
(Total feed cost ÷ gain)

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

Carcass Information (Record 8)

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 9)

*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?

NON-PRODUCTION SUMMARY

Non-Production Program Expenses (Record 10)

Travel, photo processing, etc.

Description	Total
Total	

Non-Production Receipts (Record 11)

Ex., Donations

Description	Total
Total	

PROJECT SUMMARY (*Show Work*)

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

Production profit/loss _____
(Meat value (9) – Total production expenses (pg. 8) + change in Inventory value)

Project Profit/Loss _____
[Production profit/loss + (Non-production receipts - Non-production expenses)]

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

PICTURES

(Include explanations. Please limit to this page.
Prints, print-outs, attaching digital collage, etc. are all acceptable.)

MY 4-H STORY...

Write about things you did, experiences you had, what you learned, what you shared, and your demonstration/illustrated talk topic. (NOT a step by step account of the harvesting/processing procedures.) Please use your own handwriting

MY 4-H STORY (con't)

_____
Participant

_____
Hog Number

Hog & Ham Project Book

SCORE SHEET

Cost Analysis Sheet (attach copy)	5	_____
Inventory	10	_____
Ration	10	_____
Expenses (Feed, health, other)	10	_____
Health Record	10	_____
Production Records (Growth, Summary)	10	_____
Receipts (Meat value, other)	5	_____
Carcass Information/Questions	10	_____
Project Summary	10	_____
Pictures	5	_____
Story	10	_____
Organization, neatness, overall appearance	5	_____
TOTAL	**100**	_____

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