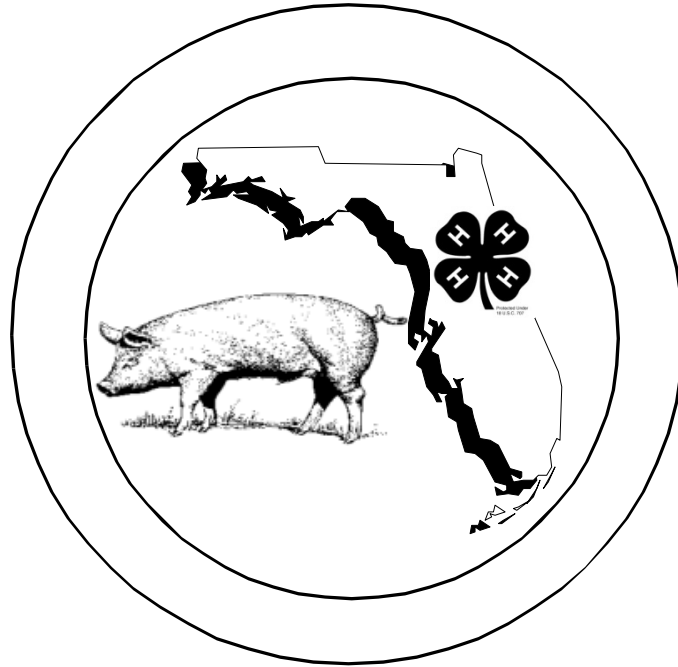


# 4-H HOG AND HAM RECORD BOOK



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.

Inventory Description	Beginning			Closing			
	Number	Value Each	Total Value	Number	Value Each	Total Value	
<i>(Ex.) Pig Self Feeder</i>	<i>1</i>	<i>\$100.00</i>	<i>\$100.00</i>	<i>1</i>	<i>\$90.00</i>	<i>\$90.00</i>	
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
Was your pig raised and fed individually? _____			<b>Totals</b>	

If not, how many pigs were together? \_\_\_\_\_

**Feed Expenses (Record 3)**

Purchase Date	Description	\$\$/pound	Total pounds	Total \$\$
<b>Totals</b>				

**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
<b>Total</b>	

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

Description	\$\$ Paid
Harvesting & Processing	\$70.00
<b>Total</b>	

**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 <sup>2</sup>		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			
<b>Total Meat Value</b>			

**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
<b>Total</b>	

### Non-Production Receipts (Record 11)

Ex., Donations

Description	Total
<b>Total</b>	

## **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?

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### **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.)*





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Participant

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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	_____
<b>TOTAL.....</b>	<b>100</b>	_____



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