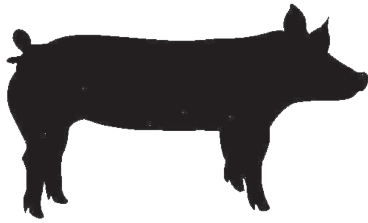


When Is A Ham More Than A Ham?

Let's take a look at a 282 lb. market ready pig:



Average dressing percent for pigs: 74%
282 lbs. x 74% = 211 lbs. carcass
Average loss from cutting and trimming: 24%
211 lbs. x 76% = 160 lbs. of retail cuts

Of that 160 lbs. of retail cuts, approx. 39 lbs. comes from the ham, 43 lbs. from loin, 28 lbs. from side, 20 lbs. from shoulder, and 30 lbs. from picnic and miscellaneous

Grocery Store Prices for Ham, Loin & Shoulder*:

- Cured Ham (combo of deli & whole) - \$6.00/lb
- Boneless loin (roast and chops) - \$3.50/lb
- Fresh Ham - \$5.00/lb
- Sirloin roast - \$4.00/lb
- Backribs - \$5.00/lb
- Blade steaks - \$3.50/lb
- Tenderloin - \$5.00/lb
- Blade roast - \$3.00/lb

Average Price for Ham/Loin/Shoulder: \$4.58/lb

Grocery Store Prices for Side, Picnic and Miscellaneous*:

- Cured bacon - \$5.00/lb
- Jowl/Feet/Neckbones - \$2.00/lb
- Spare ribs - \$3.50/lb
- Sausage (includes trimmings from all sections) - \$4.00/lb
- Boneless picnic meat - \$2.00/lb

Average Price for Side/Picnic/Misc.: \$3.41/lb

Total Cost of Ham Loin & Shoulder: 79 lbs. x \$4.58/lb. = \$361.75

Total Cost of Side, Picnic and Miscellaneous: 80.3 lbs. x \$3.41/lb. = \$273.95

Total Cost of Meat from One Pig at Grocery Store: \$635.70

If you purchased that same 282 lb. pig at a 4-H/FFA Livestock Show and Sale:

Cost to purchase pig: 282 lbs. x \$3.00/lb = \$846.00

Cost to have the pig processed: \$140.00 (approximately)

Total Cost of Meat from One Pig Through 4-H/FFA Livestock Sale: \$986.00

Added Value of A 4-H/FFA Raised Pig

- ✓ Buy locally
- ✓ Know where and how your food was raised
- ✓ Meat comes from a single animal
- ✓ Can be counted as a charitable contribution for taxes
- ✓ Support local businesses (butcher)
- ✓ Help a local 4-H and/or FFA student to accomplish their goals - saving for college, investing in more livestock for their own operation, paying for the cost of raising the livestock project and learning about financial management and the value of hard work!
- ✓ Support 4-H/FFA - the program and the student who raised the pig
- ✓ Enough pork to share with family/friends - you can purchase as a group!
- ✓ You choose what cuts of meat you get - how many roasts, chops, etc.

**Buying from 4-H/FFA gives you so much more than a ham!
(or a lamb chop or a steak)**