

***Hog and Ham Workshop***  
**Jan. 21, 2008 in Gainesville**

- 8:30 Registration Wendy DeVito
- 9:00 Welcome and Goals of the Hog and Ham Project  
Introduction to the 2008 H&H format Chad Carr
- 9:20 Utilizing a Power Point Presentation for Hog and ham Cathy Carr
- 9:40 Video: Swine Handling and Transportation
- 10:00 Break

**Concurrent Session 1 (for new participants)**

- 10:20 Record Books and Demonstration Topics Wendy DeVito
- 10:40 The Optimal Market Hog and Pork Carcass  
Value Change from Pig to Plate Larry Eubanks
- 11:20 Feeding and Health Management of the  
Growing/Finishing Project Pig Joel Brendemuhl

**Concurrent Session II (for returning participants)**

- 10:20 to 12:00 Pork Quality Assurance Training Chad Carr

**12:00 Lunch**

**Joint Meeting**

- 12:30 Retail and Food Service Audit Larry Eubanks
- 1:00 Move to the Swine Unit**
- 1:15 Behavior and Handling of Swine Joel Brendemuhl
- 2:15 Demonstration of pig selection Chad Carr
- 3:15 Feed Mill Tour/Demonstration of Swine Growing  
and Finishing Diets Joel Brendemuhl
- 4:00 Adjourn