

# RED WATTLE HOG ASSOCIATION NEWSLETTER

## ELECTIONS ESSAYS

With our membership spread out literally from coast to coast it is hard to get to know each other. In order to help everyone make an informed vote, each candidate was asked to answer the following questionnaire:

1. Tell us a little about yourself (where you live,

a bit about your farm)

2. How did you get started in RW's and why do you raise them?

3. Why would you make a good officer/board member?

4. Why is it important to save the RW's?

5. Any additional information about yourself you would like to share:

Inside this issue of the RWHA Newsletter you will find each candidate's answers. Review the candidates, get to know them and cast your vote!

ELECTION ISSUE 2010

SEPTEMBER 2010

## ALBC TO COUNT VOTES

Anneke Jakes the Breed Registry Manager at the ALBC has graciously agreed to count ballots for the 2010 RWHA elections.

All completed ballots should be mailed to:

Anneke Jakes

Breed Registry Manager

ALBC

American Livestock Breeds Conservancy

PO Box 477

Pittsboro, NC 27312

Ballots must be received no later than October 25th, 2010.

The new officers will be announced at the annual meeting of the RWHA at the National Small Farm Trade Show and Conference on Saturday November 6 at 4 pm.

See Page 6 for details about the event.

## Conference Lodging

One of our members has kindly researched a low cost lodging option. Howard Johnsons is \$49 per night plus free breakfast. To get the special rate, ask for the "Small Farm Today" rate.

This is a great way for folks from all over to get a chance to network and visit.

Howard Johnson

Columbia

3100 I-70 Dr SE

Columbia, MO 65201

573-474-6161.



Summer Camp kids getting up close and personal with Petunia the Red Wattle sow.

## RED WATTLE HOG ASSOCIATION NEWSLETTER

### JAN BLACK FOR BOARD OF DIRECTORS MEMBER AT LARGE

I am retired from the Federal Government after serving 30 years. My experience is varied: I have served as a Lead Negotiator and Contracting Officer on billion dollar major Air Force weapons systems, the chief of policy and review for HQ United States Air Force Europe, Head of Procurement for the Department of Defense Education Activity, Deputy Associate Director for Pacific Operations, and DOD Chief Information Officer. Retired U.S. Army Viet Nam veteran with over 26 Years of active and reserve military service. My education includes a Bachelors Degree in Business Administration, A Masters Degree in Business Administration and a Juris Doctor degree in Law.

My wife of 30 years, Karin, and I are working to establish a heritage livestock farm to pass on to our children and our grandchildren some of the rare breeds of farm animals that once graced the acres of many early American farms. We currently raise Red Wattle Hogs, Mulefoot Hogs, British White Park Cattle, Painted Desert, Katahdin, and Texas Dall Hair Sheep, Narragansett and Midget White Turkeys, Pilgrim Geese, Cayuga, Indian Runners, and Rouen Ducks, a couple of Donkeys, Horses, and Boer, Kiko, and Dairy Goats on our 185 acre farm in North Central Tennessee. We converted 45 acres of our farm into Native Warm Season Grasses to enhance quail, rabbit, and other native wild life habitat. We were certified last year to

produce USDA Certified Organic produce, plants, and herbs.

2. In 2008 our first venture into heritage stock was the purchase a Red Wattle boar and three gilts from Mississippi. The Red Wattles are large, beautiful animals that are extremely gentle and easy to work with. Their sheer size has intimidated many a visitor and friend, but once you coax them into the pen they find that the Red Wattles are extremely mild mannered and affectionate. Brutus, my boar and the girls are my favorite animals on the farm.

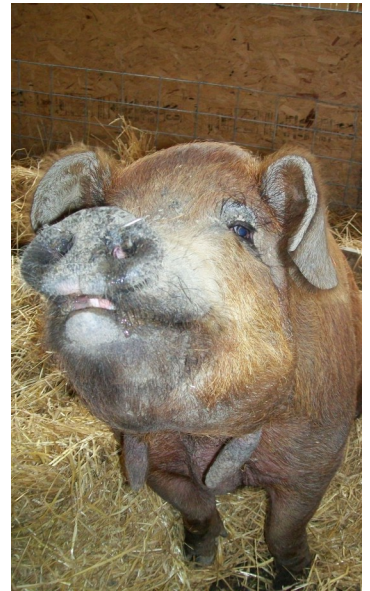
We have purchased additional boars, gilts, and sows to expand the size of our herd while enhancing the genetic diversity in our herd as well. The Red Wattle breed will be preserved and expanded through the production of good breeding stock and promoting the sale and consumption of Red Wattle pork products. We raise all of our stock on natural pasture without the use of antibiotics, hormones and growth enhancing additives.

3. My family and I are dedicated to the preservation of the Red Wattle breed. We not only raise breeding stock, but actively process our animals for personal and public consumption. Creating a greater consumer demand for Red Wattle meat and meat products is key to ensuring the preservation of this wonderful breed. The chops, sausage, bacon,

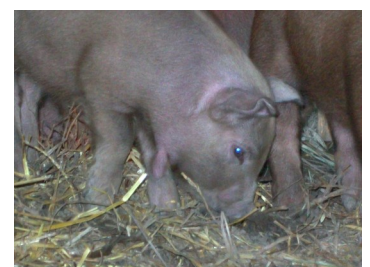
hams, and roasts of the Red Wattle are far superior in taste, texture, and appearance to those available on the grocery shelf. The Red Wattle Hog Association promotes the breed through direct support of the membership and promoting the breed to growers and consumers.

4. If we do not encourage people to register their hogs and keep accurate records of their litters and breeding. The numbers will not increase to get them out of danger with the ALBC. I feel this breed is in great danger if we do not work hard to increase the gene pool and educate people on the importance of keeping accurate records and data bases on their stock. They are a great pig to raise and their meat is becoming increasingly popular with chef's across the country and in the Cochon 555 competitions. We need to promote them in every venue possible and also encourage the youth to show them in 4H and FFA competitions.

5. The Red Wattle, as well as all heritage breeds, need to be preserved to ensure that the genetic quality of the hogs available in the future are diverse. We became members and avid supporters of The American Livestock Breeds Conservancy after purchasing our Red Wattle Hogs. Many breeds of cattle, turkeys, hogs, and chickens have been genetically engineered by humans to meet specific production and esthetic considerations. Human en-



gineering has led to problems in several lines that have impacted the survivability of the breed. Dairy cattle, beef cattle, turkeys, chickens, and hogs bred for mass production without regard to other genetic qualities have created genetic deficiencies in the animals. Animals bred for mass production and cramped into holding pens cannot survive without antibiotics and growth hormones which ultimately end up the populations consuming the products. Permitting heritage stock to breed and mature naturally on free range without the use of growth hormones and antibiotics will ensure the survivability of the breed and provide a safe un-adulterated product for consumers.





## JAMIE WILBURN FOR BOARD OF DIRECTORS MEMBER AT LARGE

1. I live in Northern California in the mountains of rural Trinity County. I'm married and have 3 daughters. My family and I live on 40 acres and raise a variety of livestock. We have pigs, Katahdin sheep, 1 Dorper ram, Full blood Boer and Boer cross goats, and a couple horses. We also have a beautiful flock of chickens. Currently I only own one Red Wattle gilt, but have

been raising pigs in general for about 12 years now. I have a small herd of Hampshire, Yorkshire, and Duroc crosses. I started showing my breeding stock a few years ago and try to attend at least one show a year. I also recently purchased a Tamworth and Hereford gilt, which I plan on breeding when they get old enough.

2. I purchased my Red Wattle from some breeders in Oregon with the hopes of helping conserve the breed. When I decided to get into Heritage breed hogs I did a lot of research and found that the Red Wattle needed the most help as far as increasing the breeding population. I also found out that their meat was very flavorful and much sought after. I haven't

had a chance to try the meat yet as my gilt hasn't had a chance to farrow yet.

3. I would like to be a board member to help this wonderful breed be successful in repopulating. I also think that it's important to help conserve our heritage breeds because it part of our history.

## CLARENCE MAYS FOR BOARD OF DIRECTORS MEMBER AT LARGE

1. We, (my wife, 3 dogs and 3 cats) make our home on Ashbourne Farm, which I manage. Ashbourne is a multi generational farm with a rich history, located in the heart of Kentucky bluegrass country. The farm's 1400 acres are devoted to several purposes. One side is devoted to cattle, (Red Wattle) pork, free range chicken eggs and seasonal garden produce. Our focus is on humane treatment for all of the animals in our charge and healthy food production for direct sale to a niche market. Ashbourne beef, pork, eggs and vegetables are rapidly gaining demand for their quality and taste.

The other side of Ashbourne is devoted to a habitat program for the attraction of wild life and sport hunting. Another part of the property is set aside to return the land to native grasses. Aside from the standard duties surrounding these programs, the property also houses several rental properties and a large hay operation that sustains our livestock.

2. Ashbourne's owner, Layla Mussleman developed a curiosity about the breed and asked me to research and make recommendations as to adding the pork operation. After learning of the breed's reputation for lean, flavorful

meat and somewhat docile demeanor that allows for easier handling, we started the program with two Red Wattle feeder pigs. We were also asked to house and oversee a program for a Louisville restaurant owner who wanted to try his hand at the breed.

3. I have hands-on experience with the breed and have begun to stir public interest and appreciation for the quality of meat they provide. Also, in several searches, I have found it a bit difficult to locate affordable feeder pigs for our growing operation. I would like to generate a better network for buying and

selling. I am a responsible person with a strong reputation for humane treatment of the animals, fair and effective farm management and solid relationships with other farmers and service providers.

4. I have an appreciation for the breed. It is growing in reputation for lean, flavorful meat. I think the breed has many positive qualities that should be preserved and nurtured as well as a growing market as a healthy pork product.

5. I still consider myself a novice with our hog operation, although I have a number of years in the business. I am always open to learning more to improve our operation. I would like to improve the network for better access to current information and trends as the industry grows. I am also interested in promoting healthy and humane processes in the handling of these animals as well as all other livestock.



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**NEWSLETTER TITLE**

## CINDY HUGGINS FOR BOARD OF DIRECTORS MEMBER AT LARGE

We live in the beautiful Ozark Mountains in SW Missouri on 30 acres. We raise Mytonic Goats, Red Wattle Hogs and also have Llamas, Donkeys, Pekin Ducks, Pilgrim Geese, Standard Cochin Chickens as well as indoor pets Finches, Doves, Dogs, Cats etc and we do rescue for the Hedgehog Welfare Society. I grew up in Wisconsin and showed horses starting in 4H then competed in Class B Hunter Jumper Circuit. I am on the show committee for the Myotonic Goat Registry and am active in that organization.

3. How did you get started with RW's and why do you choose to raise them? We researched several breeds of Hogs to raise and of course were interested in a Heritage Breed..The Wattles were said to be gentle, good mothers and easy keepers and all of these attributes have been true in our pigs. Started out with just one pair and recently bought another gilt. We

are new to the breed only having them a little over a year and have had but one litter but we are in it for the long haul and I am very passionate about preserving them and their heritage. We are currently redoing fencing for more pasture room to increase our numbers.

3. Why would you make a good officer/board member? As stated earlier I am dedicated the preservation of the RW Hog and have been involved in purebred animals since I was a child. I have raised and shown horses, dogs, cats, rabbits and goats. I am a professional person by trade in management for a major trucking company and feel I am articulate and have good people skills. I have been very involved with the Myotonic Goat Registry for five years and am familiar with the workings of board of advisors,directors and making sure the membership is informed with any changes. I have also served

in various officer positions in Cat Clubs, Dog Clubs, Goat clubs and Rabbit organizations in the past. I feel if you are not part of the solution you are part of the problem.

4. Why do you think it is important to save the RW's? If we do not encourage people to register their hogs and keep accurate records of their litters and breedings, the numbers will not increase to get them out of danger with the ALBC. I feel this breed is in great danger if we do not work hard to increase the gene pool and educate people on the importance of keeping accurate records and data bases on their stock. They are a great pig to raise and their meat is becoming increasingly popular with chefs across the country and in the Cochon 555 competitions. We need to promote them in every venue possible and also encourage the youth to show them in 4H and FFA competitions.

5. Any additional information you would like folks to have in order to make an informed decision when they vote: I firmly believe in being proactive vs. reactive..We need to keep the momentum going in educating people on the RW's. I am an aggressive person when it comes to promoting a cause I believe in and will do whatever is asked of me to help with the RWHA. "Ask not what the RWHA can do for you..but what you can do for the RWHA" I have lot's of ideas to promote the RW Hog...and have been instrumental in helping the Myotonic Goat Registry with publicity ..There are endless possibilities such as newspapers, tv, radio. farm shows etc that could help the cause..I am in this breed for the long haul and would love to be a part of their preservation.

### Red Wattle Breed Standard

Red Wattle Hogs should be of red coloring. Color may range from almost yellow to almost black, with medium red being preferred.

Each hog presented for registration shall have:

Good feet and sturdy, straight legs set well apart by a broad chest.

A well muscled, free moving active body

A back that is firm, not soft and pliable

A nose of medium length: straight or slightly concave

The following ear conformations are acceptable: erect, tipped or lop.

These hogs shall be of good, quiet disposition.

Each animal shall have 2 well formed wattles.

## CLYDE GROVER FOR BOARD OF DIRECTORS MEMBER AT LARGE

1. I own a 10 acre place in Rockford, Illinois about 10 miles from Wisconsin. I just turned 73 yrs old. I raise Red Wattle hogs and Katahdin sheep. For many years I ran a petting zoo which included Red Wattles and Pot Bellied Pigs. I have served as the president of the Illinois Pet &

Game Breeders Society for 8 years and reelect for 2 more.

2. I got started with Red Wattles in 1988. I got my first Red Wattles because I had been reading about them and they interested me, especially the fact that they are good pasture hogs and tastier. I've raised

RW's ever since.

3. I think it's important to save all the heritage breeds because they are different from factory animals. Their meat is more flavorful and they do much better out on pasture. The Red Wattles in particular are easy to work with because they are very gentle breed.

4. I am honest and reliable. I have been working for the recovery of the RW's for many years I would like to continue that work by serving again on the Board of Directors of the RWHA. .

## JIM PARKER FOR VICE PRESIDENT

1. We live on 45 acres in Dallas, Oregon. I'm a former field engineer and we started a "hobby farm" while I was working to help endangered breeds. We currently have Red Wattles, Irish Dexter cattle, Buckeye Chickens, Narraganset Turkeys and American Curly Horses. Since being laid off this year, we have concentrated on trying to actually make a living doing what we love here on the farm.

2. We started with the Red Wattles in 2007 and you can blame "Mother Earth News" and their article about heritage breed hogs. Wendy was wanting a couple of "pigs" on the farm and on one of my trips across country I found a "Mother Earth" magazine in an airport and decided to buy it for my flight. After reading about the Red Wattles I came home all jazzed up and we then decided that if we were going to feed a couple pigs, why not feed

unique ones. We then pretty much just didn't get our feet wet, but went the whole nine yards

3. I think I would be a good candidate because I'm dedicated to preserving the breed and think that only the best of the best animals should be bred.

4. This breed is one of the few breeds that are well suited for pasture based small farms and the homesteading life-

style. They are one of the easiest breeds that I've ever had to handle and the meat that they produce is without doubt the best pork that most people will never have.

5. Our short experience with the breed has only made us more determined to do what we can to improve the genetics, quality and inform people that there is a better alternative to "pink" pigs and commercial pork.

### Recovery Program

#### to close in 2013

The Red Wattle Recovery Program will end January 1, 2013. If you have animals that are purebred but are not papered there is still time left to apply for registration of these animals.

To apply for a Recovery Registration please contact:

Dot Parker Jordan  
redwattles@hotmail.com  
812-360-7765  
7024 Spearsville Rd  
Morgantown IN 46160

### Breed Up Program Update

The Board of Directors in their regular meeting agreed unanimously that the breed up program should be phased out. The goal is to terminate the program without penalizing those who are currently using the program. The Board agreed that the Breed Up program terms will be amended as follows:

"Breeders who have animals which have been documented as part of the Red Wattle Breed Up Program shall be eligible to complete the pro-

gram. Animals that are 31/32nd pure RW being eligible for registration as outlined in the Breed Up Program provided the Breed Up process was started before January 1, 2013. Breed up programs started after February 11, 2010 must be completed in 5yrs or less from the date initiated.

For those of you that are considering using this program and need more information, please, contact Dot Parker Jordan at:

redwattles@hotmail.com  
812-360-7765  
7024 Spearsville Rd  
Morgantown IN 46160



# *RWHA Election 2010 Ballot*

Send completed ballot to:

Anneke Jakes, Breed Registry Manager, ALBC, American Livestock Breeds Conservancy, PO Box 477, Pittsboro, NC 27312

**MUST BE RECEIVED BY: October 25th, 2010**

## **Board of Directors:**

Please choose **two**.

- Jan Black
- Clarence Mayes
- Cindy Huggins
- Jamie Wilburn
- Clyde Grover

## **Vice President:**

- Jim Parker

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### **18Th National Small Farm Trade Show and Conference Info**

November 4-6, 2010  
Boone County Fairgrounds, Columbia, Missouri  
(heated exhibition hall)

*The largest annual small farm show in the United States!*

Call 800-633-2535 for information.

Ideas and information on both traditional and alternative  
income opportunities for the family farm.

Go to: <http://www.smallfarmtoday.com/tradeshaw/>  
for a listing of all the short courses, seminars, farmers forum  
talks, and more.

Some of the 2010 speakers:

Joel Salatin, Mary Hendrickson, Greg Judy, Kelly Klober,  
Rob Meyers, Len Pense, Ralph Voss

## **2011 Red Wattle**

### **Association Dues**

Beginning January 1,  
2011 there will be a Single  
membership @ \$25/  
year which will entitle the  
member to one vote and a  
Farm/Family membership  
@ \$40/year that will  
entitle the farm/family  
to two votes.