

Red Wattle Hog Association

summer newsletter 2012

As we all should know now the breed-up and recovery programs will be ending Jan. 01, 2013.

- * Anyone entering the breed-up program by Jan. 01, 2013 will have 5 years to complete. No new applications will be accepted after that date. You can contact me for information if you're interested.
- * **R1** or Recovery 1 also must be submitted prior to the Jan. 01, 2013 closing date. No new applications for **R1** status will be accepted after that date.
- * All hogs listed as **R2** or Recovery 2 on Jan. 01, 2013 will have their productive lifetime of breeding.
- * All newly approved **R2** or Recovery 2 hogs must comply fully with the current Red Wattle breed standards.
- * **R2** hogs approved previously will still retain their **R2** status regardless of meeting current breed standards.

A completed Recovery Hog application and 4 pictures must be submitted for the boards review. Pictures needed are: 1.) full front clearly showing wattles, ears, and face, legs. 2.) Right side clearly showing hog from tip of nose to tip of tail, back and belly lines, legs. The sheath should clearly show in boars. 3.) Rear or rump, showing tail position, testicles if a boar, and leg placement. 4.) Left side clearly showing same as information as right side. If necessary take lots of pictures and pick the best. This is your only opportunity to show that your hog meets the standards. We do not need more than 4 pictures. If your hog is muddy, spray it off. If it's eating or sleeping, wait. You know what your hog looks like, we don't. We rely on good pictures. Complete the application with as much information as you can. If necessary attach another sheet. Write clearly. It's best to send the information to me by email so I can review and forward to the other board members, saving us all lots of time. If sending multiples, please send them in separate emails and identify each hog. The board does not require the completed registration form. That goes to ALBC if the hog is approved. If the board asks for additional information please comply as quickly as possible and keep in mind they are trying to help. Insufficient information or bad pictures can mean frustration, denial and a waste of everyone's time.

Jim Parkers term as President will officially end in Nov. and he has chosen not to seek re-election. We will be voting later this fall. President, Vice President, Secretary-Treasurer all hold 3 year positions with terms expiring in alternating years. Two Board Members at large are elected each year. If anyone is interested in these positions please let me know.

We want to enhance our breed standard guidelines on our website by also adding pictures. We need pictures to choose from so please get your cameras out and help. We're looking for pictures of faces, ears, wattles, legs and feet, underlines, shoulders, rumps, and even teats, sheaths, and testicles. We want to have examples so everyone will have a better understanding of what to look for in judging the hog. We need close ups. Please also send the age since they change a lot especially the first year. We need pictures of the good, the bad, and ugly. We all get clunkers sometimes even if we don't admit it. We need those pictures too. It's good to know what to watch for. We will not identify any pictures by name or by owners information. It's a good project that will help everyone so please participate if you can.

I'm looking for a place to hold our annual meeting however most small farm/trade shows have closed due to non-participation. If anyone has any suggestions please let me know. It doesn't have to be a trade show but there should be other attractions near-by as well as overnight accomodations.

EVERYTHING YOU EVER WANTED TO KNOW ABOUT HOG LICE AND FEW THINGS YOU DIDN'T.

By Dot Parker Jordan

You may have noticed tiny yellowish things clinging to the bristles behind your hogs ears or some creepy crawlers scurrying around on your hogs and wondered what they were. Hog lice are about 5 mm long with grayish brown bodies and brown/black markings. The nits or eggs are a little over 1 mm long and about as wide. When freshly laid on hair bristles nits will look whitish but will turn to an amber yellow. Look for nits on the lower sides, behind the ears, on the neck and shoulders and sometimes on the flanks. Look in the neck folds and on the jowls, at the base and inside the ears for nymphs and adult lice. Check the insides of the legs (the tender skin) and check out the back too. The nymph stage looks much like the adult but is smaller and tends to be found on the head. Hog lice are pretty easy to see as they are the largest of the blood-sucking lice that afflict domestic animals.

Unfortunately for hog lovers and hogs, hog lice are found around the world anywhere hogs-domestic or wild are found. Are you scratching yet? Just the mention of lice makes me itch. For the hog it is miserable. The constant irritation caused by these little blood-suckers drives the hog to scratch and rub on any available object-sometimes to the point of injury. They may even rub off all their hair. In little pigs lice can cause anemia and arrested growth.

To control lice it is important to understand their life cycle. Lice mate and the female then lays 3-6 eggs per day. She will usually lay about 90 eggs. The eggs hatch in 12-14 days if the weather is warm. If it is cool it may take up to 20 days. The lice nymphs molt 3 times as they grow in the next 10-12 days. The lice feed in the tenderest areas of the hog's body. A louse is mature in 12-14 days from hatching. The entire life cycle is 20-48 days which means unchecked they will produce six or more generations to torment your hogs in a year.

Hog lice spend their entire lives on the host. They cannot survive away from the host animal more than 5 days. So how do hogs get lice? Direct contact with infested animals or their bedding is required to spread hog lice. For this reason it is important to quarantine and treat any new animals that show nits/lice until they are louse free for at least 30 days.

There are several ways to control and eliminate hog lice. Chemicals include: permethrin, phosmet, amitraz, coumaphos, stirofos and ivermectin. If you choose to use one of these chemical controls, read the directions carefully, know the withdrawal period and be sure to follow the instructions for administration route. If in doubt contact your veterinarian.

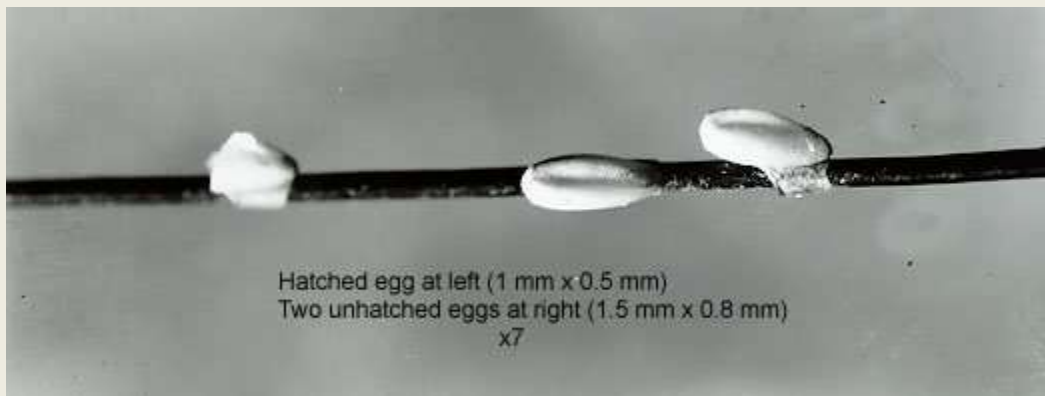
Non-chemical controls include food grade diatomaceous earth. DE applied to the animals and their bedding will help to kill the nymph and adult stages. If you choose to use DE be sure to wear a mask and avoid kicking up clouds of DE dust. DE is hard on the lungs so avoid breathing it.

And I have read several antidotal accounts that say feeding garlic to your hogs will help to control lice. Some folks have also used "Basic H" or a pure soap. This treatment is intended to remove the waxy cuticle so the lice dry out and die. Or the application of an organic oil as a pour on or spray on (soy, canola etc.) to the most vulnerable areas is said to smother the lice. I've read at least one account that recommended adding peppermint essential oil to your oil pour on or spray. I would be concerned about using this approach in hot weather or if hogs are out in a sunny pasture. You don't want animals overheating or getting a burn.

As I researched this article I found at least one person who uses a solution of hydrogen peroxide, cider vinegar and water as a spray on. I'm not sure why or how this would work and there were no proportions given. The folks at King Bird Farm in New York recommend citrus, citronella, lavender, rosemary and neem oil as possibilities. Pyrethrum and copper sulfate have been used as dusts by some farmers. I could not find any information on how much or how often for these dusts. Again wear a mask if you are using dust. For dust, oils and other topical applications, a second topical treatment should be made 14 days after the first. This will help to eliminate any nits that have hatched. Sows

should be treated just prior to farrowing to avoid the possible transfer of any lice from mamma to piglets. Piglets should be treated at weaning.

After spending hours on the internet researching I realize there just isn't much in the way of research regarding "organic" louse control. We are currently designing an on farm experiment to test the efficacy of some of the non-chemical agents. I will keep you posted with our results as they are available. Whether you choose chemical treatment or natural treatment or no treatment at all, vigilance is the key. Clean sleeping areas and remove old bedding to avoid re-infestation. Even the feeders and waterers should be cleaned. Thoroughly clean and air out housing for at least 5 days before re-introducing hogs. Remember a louse cannot survive for more than 5 days off of a hog so this will effectively break the cycle. Maintain mud wallows. Wallowing helps the hogs to suffocate their own little hitchhikers. And most importantly, inspect your hogs often for nits and lice.



Ya sure need this after reading about crawly lice. Donna O'Shaughnessy can help us out.



In a Lather about Red Wattle Soap

by Donna O'Shaughnessy

For those of us who raise the Red Wattle, the following anecdotal story is familiar. Apparently the Pioneer Woman of days past was not so fond of our own beloved Heritage Hog, stating somewhere along the Chisholm Trail that the Red Wattle just wasn't.....fat enough.

After our first home-grown-Red-Wattle-bone-in-pork-chop was devoured by the husband and me, we decided that said pioneer woman had been out in the prairie sun too long. We personally found the fat content of the Red Wattle meat no less than perfect.

And like so many others who want to share the goodness of the RW with the world so as to have it removed one day from the Critically Endangered List, we decided to promote the breed not only through its meat products but through something more unusual, Artisan soap.

Hand crafted soaps are growing in popularity, often seen at farmers markets, small boutiques, and flea markets but those made with lard are rare and those made with Red Wattle Lard even more so. At first my soap customers were suspicious of the soap, fearful that it would smell like bacon, feel greasy or sport a curly tail out the back end. But after taking a few samples home they were hooked.

Soap made with Red Wattle Lard and Lye, just like the pioneers might have done if they were able to provide ample pasture and feed their hogs some raw milk like we do, results in a hard, white, moisturizing bar with thick creamy lather. It cures quickly and is usable one or two weeks before most cold process soaps that require a cure time of 6 or more weeks.

Lard from the Red Wattle has a very mild smell that takes well to essential oils like Lavender, Geranium Rose and Clary Sage, holding the added fragrances in the bar for an extended period. It melts easily and blends fully with the other base oils I use in my soaps such as Olive, Sweet Almond and Babasuu. It is an excellent substitute for Coconut oil which is often used by soap makers due to its hardness and great lather.

RW Lard lathers just as well and rinses clean after it goes through the chemical saponification process that occurs when adding lye water to base oils. In addition to mixing well with other oils and blending easily with lye, lard soap will keep for over a year maintaining all its excellent cleaning abilities. Laundry soap can also be made from a finished Red Wattle soap by just grating it into tiny pieces and adding equal amounts of Washing Soda, Borax, and Baking Soda.

I even make shampoo bars with my RW lard but my favorite and most requested recipe is called "Cro-Bar". Made with RW lard and Guinness Beer it appeals to men hands down. Scented with a little Cinnamon Oil the bars generally fly off the shelf of our little farm store hopefully to be used in the shower and not served as a treat at the next Super Bowl party.

For more information about Donna's soaps see her blog <http://midlifefarmwife.blogspot.com/>



Isn't it amazing how versatile our Red Wattles are. I'm always looking for things like this. Did you know that some chefs now are using pig bladders in their kitchens? They stuff the bladder with a chicken and roast it. They say it's amazing. Don't know if I'd want to try it though. Early settlers used the bladder as toys for their children. They blew it up, sealed it sometimes with beans inside and when it dried it became a ball or rattle.

Chefs also use the ears a lot. They crisp them up on the stovetop and serve them as little slivers to top salads.

Anyone else have little tidbits they'd like to share?

Tips for Marketing

First, no matter how great Red Wattles are they don't sell themselves. You're going to have to work. Selling registered, feeders or pork products requires a plan, good record keeping, follow ups, and a strong desire to succeed. Know your product from beginning to end. Study pricing in your area and fall in-line with it. Use the RWHA recommendations on working with customers by making transactions easier for the buyer. I said easier, not cheaper. Cheaper scares serious people and it will come back to haunt you by effecting your reputation. Red Wattles are top of the line perfect for homestead farms no matter how big or small you want to be. Buyers will come back and they'll recommend you. Use our website to post for sales in advance. Develop a waiting list especially for boars since they're castrated early. If you forgot or don't know your password for our website contact Doug Meyer on the site for help. You can also post for sale on Red Wattle Facebook and several other sites. Other people, members and newbies interested in Red Wattles review that site too so you're cutting yourself off from prospective sales if you don't use it. Mike Ohlhausen sent everyone websites they can post on. Use them, they are good sites. Lots of people use Craigslist. Make sure to include pictures and sire and dam information. People are more likely to skip your ad if you don't have pictures. Use the google map on our website to locate breeders near to you. In some cases websites are posted too and you can be noseey and gather selling and pricing tips and information.

Pork Products:

Study the markets and prices in your area. Groceries, specialty shops, farmers markets, private websites and sales. Know your expenses and price your products according to local markets and your expenses. Develop a simple spreadsheet and record your expenses. Develop a price list for various cuts, live or hanging weight, whole or half, and be sure to include butchering/packaging/hauling expenses. Put together a binder about Red Wattles, you, and your product. Visit restaurants, country clubs, mom & pop shops, and bistros. If you can't get on their menu maybe they'll consider special occasions like birthdays, anniversaries, and retirement parties. Leave business cards. Vista Print does a good job and they're inexpensive. Keep good records. Don't be scared of being told no. It will happen more often than you like but keep going. Once you get your foot in one door your reputation will increase. Use that business to help you get others. Use them in your advertising and ask them to recommend you. Review requirements in your state to sell meat products. Your county extension office can provide all that information. Go to their website or visit them. Develop your own label so your name becomes recognizable and sought after. Your butcher may be able to help your with that. Consider joining local and state organizations that help promote small farmers. You may even consider looking into local CSA's.

The RWHA advertises in Hobby Farm, ALBC, and soon in the Small Farmers Journal. To be successful you have to do your part too. Keep in mind your reputation is only as good as you are. Make it a good one. If you can't take pride in your product whether live or processed, why should anyone else? Don't try to compete with the chains or supermarkets. You can't. It's all quickly and cheaply mass produced in huge buildings with only a few feet of space for a hog that never sees daylight or pasture. Some people don't care what's in the meat they eat or how they're raised. A pork chop is a pork chop. Some people can't afford otherwise. That's ok. Your niche is out there. You'll have to work to find it and work to have a product that people will seek you out for.

This only touches the surface for suggestions and the work you'll need to do. **YOU HAVE THE GOLD STANDARD OF ALL HOGS.** DO YOUR HOMEWORK, SET YOUR GOALS HIGH AND WORK TOWARD THEM.

Cupped Ears

These pictures are of “cupped ears”. No one knows for sure what causes them and chances are you’ve already seen this in your herd or you will. The piglet in the pictures has a more extreme case. This is something you should look for in your decisions to register for breed stock or cull for feeders. One or both ears will fold back. It can be very noticeable or very slight but will become more prominent as the pig ages. The first picture shows the cupped ears beside a piglet that has good ears. This was at 3 weeks old. The ear looks like it *might* be ok. He just has it tucked odd while he’s sleeping, but it should be a warning sign. The next pictures are of the piglet at 3 1/2 months old and the problem is much more noticeable. Sometimes there is a crease or indent near the base of the ear closest to the head as shown in picture 3. The ears do not lay down or come forward when there is a crease. Piglets or hogs with cupped ears should never be registered or breed. Let them grace your dinner table. Ears change drastically from birth to about 5 or 6 months. It’s very important to watch how they develop and it should be a major part of your routine. Grown ears come forward over the eyes and are more firm, not floppy like a beagle dogs. (unless they’re running to eat or get a belly rub) They shield the eye. The hog should have control of the ears by moving them up and down and slightly left and right. That’s more of the definition of “erect”. Firm to the touch, down and forward shielding the eye, and in full control. Erect does not mean standing straight up from the head like a German Shepherd dogs ears.



Tips for the Seller and Buyer

Now that you know more about marketing your hogs you need to work on HOW you sell them, or how you buy them. Fine tuning. These are good suggestions and I hope you will use them. In order to succeed you should keep in mind that your reputation means everything. A bad transaction gets around more than you know. Red Wattle people are close and stories get around. You also need to remember that a buyer is paying big bucks for a very special hog and sometimes driving for many hours to get it. You owe it to the buyer to be forthcoming, honest and thorough from the very start.

For the seller:

Once you are contacted by a prospective buyer you should provide as much information as possible. Not only your contact information. They already know that. Get the email address or mailing address of the buyer so you can send pictures of the piglet or hog you are selling. Always send sire and dam information too, including registration numbers. Give as much information on that animal as you can. Age, weight, color, how many in litter, diet, injury or illnesses, temperament, and teat count. Remember registration requires 12 teats now on both gilts and boars, with what in your best judgement on the gilts, will function to nurse when needed. If you have a boar with teats that can nurse, you're a millionaire, but 12 teats are still required. You can require a deposit or not. Some people do, some don't. If both buyer and seller are happy you should also provide the buyer with a completed copy of the registration form to take home with them. The RWHA always recommends the seller complete and send in the registration form to ALBC along with the proper payment. Send it as soon as possible. The buyer doesn't need or want to wait and worry. The copy to the buyer also assures them if you don't follow through with the registration, they can. Provide the buyer with a receipt. You may also want to consider making up a short, nice thank you note to send or give to them along with the registration copy before they leave your place. Include all your contact information so maybe they'll keep it in their records for the future. It's always nice to follow up with the buyer to make sure everyone has settled in and doing good, and to assure they received the official registration. "Now provided you didn't *"sell a bum steer"*, you have made a good transaction with a buyer that will remember you in the future and perhaps recommend you to others. Always, for the sake of the breed and for your reputation, insure that any breeding hog you sell is of the finest quality.

For the Buyer:

Ask around about the reputation of the seller you have located. Ask the seller for previous buyers information and contact them to see if they are satisfied. You can locate breeders by using our google map on our website, our website members list, or contact me for a breeders list. Once you've located a suitable breeder be sure to read the recommendations above and stick with them. A good seller will provide you with any information you should need about the piglet/hog you plan on purchasing. Once you receive the sire and dam information you can go to our website to verify and to research further if you want, or you can contact ALBC. If you're not familiar with Red Wattles be sure to study the breed standard guidelines and card grading system on our website. Use them. They are good references. If both buyer and seller are happy and you end up with a Red Wattle at home, be sure to keep good records. Get a binder and keep all your records together. It's also helpful to have a calendar to write in important information and dates. We also have examples of herd records that you might find useful or you can develop your own. The recommendations above for the Seller are suggestions on making a good transaction. The seller may choose to use all, a few, or none of them. If at any time you as a buyer feel uncomfortable you need to walk or run away. Stop the transaction.

There are other Red Wattle breeders you can work with. It's not only a large upfront initial investment, it's a long term investment in your future. Purchase an expensive bad piglet or hog and you'll get bad litters or fill your freezer. You want to make the best purchase possible.

Warning: Proceed With Caution.
The following may be considered XXX Rated



Great teats! Nicely spaced. 12 and more to spare. No inverted. No tiny wart like or bump like. The 2 on the inner thigh would not count. Anyone would assume that these teats would “work” when the time comes, except it's a he not a she.

Good spaces are needed for a reason. Head room for the piglets as they grow but also room for the mammary glands as they expand with milk. Keep in mind that only 12 are required to register. It's your choice if you want to breed for more. Teats are also an inherited factor with boars. Any previously registered hogs with less than 12 teats will continue to hold their registration. The pedigree registration form for ALBC and the recovery hog application now reflects the change.

Please keep in mind that your board acts in the best interest of the Red Wattle breed first and then in the best interest of the membership. Our unique hogs must always come first. That's why we all have them isn't it? Your comments and suggestions are always welcome and the board is available to assist you in any way you may need. Any member is also encouraged to run for office. What better way to show your dedication to the breed? Throughout the few years that the association has existed many wise people have put their heads together using their compiled knowledge to set specific rules or recommendations for all Red Wattle breeders to use as guidelines toward developing great hogs and great breeders while keeping the Red Wattle with all the wonderful qualities we love. Time changes. People change. Like any animal association there are those that are dishonest. It's a fact of life and always will be. Rules, recommendations and guidelines have to be in place not only to protect you as a member and the large financial and time investment you have made, but most importantly to protect Red Wattles.

TIP: Always review your paperwork for errors. Your registrations from ALBC are important documents. Anyone can make a typo, or not be able to read your writing. Write plainly. If your documents are not what you think they should be a simple email or call to ALBC can clear it up, or they can tell you why the document is as it is. Remember that you as the breeder are responsible. You are responsible for your breeding and your records. If you feel mistakes are made you are responsible for notifying ALBC. ALBC keeps our herd records. They are record keepers for our association. They comply with the rules set forth by our association. You are also responsible for knowing breed-up and recovery program rules if you participate in them. If you sell hogs in the breed-up or recovery program prior to being approved by the board, you alone are responsible if the board declines due to the hog(s) not meeting the current Red Wattle standards or for not following the rules set forth by the association.

Samson, an original. not sure who the others are.



Samson to you all
He is 4ft. tall, 8ft. 1in. long
from the tip of his nose to the
tip of his tail. Weight 1,264 lbs.

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