

**Election Nominees** (Your Board of Directors won't lay down on the job but Red Wattles are what it's all about!) Read about our nominees below.



## **Red Wattle Hog Association RWHA**

[Redwattleproject.org](http://Redwattleproject.org)

**Official first meeting: November 22, 2001  
With 9 members**

**Election Newsletter  
2016-2017**

**16 Years Strong**

This year's election will give the RWHA our new Vice President and 2 Board Members at Large. Along with all our members input, our Board of Directors helps to lead and direct the breed and the RWHA using the breed standards and rules established over years of work, study and research to propagate, preserve and protect the breed.

Our nominees are as follows:

**Vice President: Ricky Hughes**

I'm interested in the position of Vice President with the Red Wattle Hog Association. I enjoy working with this gentle breed. As a child I had a terrible experience with another breed of hog that left me climbing the rafters to the top of the barn to escape an angry sow. I accidentally dropped my new .22 rifle that day and there's still teeth marks and hoof prints to remind me. Later as a young man I raised 2 hogs for my own freezer and they were also an aggressive breed. After those two experiences I've not attempted to raise hogs for myself or anyone else. After extensive research and some excellent advice from Dale & Tina Stevens and Bill & Kathy Bottorff, who are always available and a pleasure to deal with, I now have 4 Red Wattle sows and 1 Red Wattle boar on my farm, Circle H Farms, LLC, in Elba, Alabama. I've raised 4 litters and recently birthed 4 more. I'm comfortable going in the pen to feed and check on my hogs. Although they're large, they're gentle around me and my family. They frequently rub against my legs and love to be scratched behind the ears. It's a pleasure to watch these docile hogs in their daily routine on our farm .

I've also discovered for myself that the meat on a Red Wattle hog is tender and quite tasty. It's my goal to raise healthy, naturally nourished hogs for the discriminating palate while staying true to the Red Wattle pedigree. Our farm has plenty of room and our southeastern climate allows for a variety of natural forage for our hogs including grass, acorns, pecans and rich soil for rooting grubs and worms. Our hog feed is all natural as well and made at a local farm not far from ours. The all natural feed and room to roam is what I would like to share with other Red Wattle hog breeders as well as local chefs interested in a new taste experience for their customers. I'm excited to share my experience with others and if given the opportunity to serve as Vice President of the RWHA I look forward to learning more about the Red Wattle breed and sharing my experiences thus far with other association members.

**Board Member at Large: Dale Stevens**

My name is Dale Stevens and for the past year I've served on the RWHA board as one of your Board Members at Large. My wife Tina and I own and operate "Sand Ridge Farm" located in Lucedale, Mississippi. Back in January of 2014 we, or I should I became interested in raising Red Wattle hogs. It was at this time that I/we purchased the first of our hogs, 2 gilts and a boar. Since this time our herd has grown significantly with the purchase of additional breeding stock and starting our own breeding program. Today we have in excess of 100 purebred Red Wattle hogs on our farm. We've traveled to several different states seeking out and purchasing our breeding stock. We have hogs from Texas, Kentucky, Tennessee and Kansas. We've come a long way since January 2014. We've made some mistakes but I feel we've learned a lot as well. To say there's been a lot of blood, sweat and tears gone into this venture would be an understatement, (the blood, sweat and tears is meant literally. It has happened). However it's been a pleasure to serve as one of your Board Member's at Large during the past year and it's been a rewarding experience for me as well. With the new elections coming soon I would like to take the opportunity to once again ask for your support for the office of "Board Member at Large". As I stated before, my goal as a board member will be to contribute to the breed and the RWHA to the best of my ability by making open minded, nonbiased and informed decisions on any issues that may come before the board. I would like to thank those that voted last year and ask once again for your support in the coming election.

**Board Member at Large: Cam Pauli**

Dear Red Wattle Hog Association members,  
I want to take a moment to introduce myself to all of you. My name is Cam Pauli and I am running for a position on the RWHA Board of Directors as a Board Member. This is my second year as a member of the RWHA. I am running for office because I wish to help the club and membership advance and protect this unique and interesting breed of swine.

My wife and I are beginning farmers living in Southeastern Wisconsin. We ran a small CSA in 2013 which fed thirteen families and have attended several farmers markets in the past, selling produce and eggs. We started our pastured hog enterprise in 2016 and have plans for expansion in 2017. I have a full-time off-farm job as a marketing manager for a local manufacturer with whom I've partnered to design and build passive-solar greenhouses.

Red Wattles have an important role on our farm today and in the future of our farm. They help turn excess produce and eggs into a marketable product which has a strong market in our region. We plan to start our own breeding program in spring of 2017, which will focus entirely on registered Red Wattle hogs, improving genetics through careful culling and selection of breeding stock. We hope to increase performance on pasture and build upon the breeds' solid foundation by partnering with likeminded individuals.

My long-term goals for the breed are 1) increase awareness among the culinary and agricultural communities on the benefits of the Red Wattle breed 2) work closely with other breeders to improve genetics and desirable traits of Red Wattles and 3) preserve the breed through promotion and educational materials.

As a Board Member of the RWHA, I would work to improve services and communications available to all current and potential members. I personally know how passionate many of the RWHA members are about preserving the breed and the breeds genetic integrity- I think there are even more ways we can work together to help newcomers integrate and learn from these individuals.

Thank you for your time and the opportunity to serve you, Cam.

Vote for one Vice President and 2 Board Members at Large. Place your mark in the box beside the name. Be sure to sign or your ballot can't be counted. Your ballot is already stamped so all you have to do is fill it out and mail. Your vote is very important. The Board of Directors volunteer their time to help everyone of us and to assure a secure future for Red Wattles.

All ballots must be received by end of day Oct. 22, 2016. Ballots received after that date will not be counted.

All ballots are pre-printed with The Livestock Conservancy address, a non-biased organization, to assure our elections are valid. If you'd like to ask questions or speak to the nominees they can be reached at the following:

Ricky Hughes  
334-282-3372  
[circlefarmbeef@yahoo.com](mailto:circlefarmbeef@yahoo.com)

Dale Stevens  
601-766-3578  
[sandridgefarm@att.net](mailto:sandridgefarm@att.net)

Cam Pauli  
920-253-9963  
[info@twistandsproutfarms.com](mailto:info@twistandsproutfarms.com)



## Red Wattle Pork Website

Your current Board Member at Large, Walt Wickham is working hard on a website for Red Wattle pork. The site will be separate from the RWHA site but will work in conjunction with it. The focus is on the outstanding Red Wattle pork. It will include areas such as the Red Wattle story, Breeders with links to connect directly to your contact information and farm, recipes, and any news pertaining to Red Wattle pork.

This will be a members only site meaning only RWHA members are allowed to have their breeding, herd, and farm information there. The site will be open to the public for anyone to discover the awesomeness of Red Wattles for their own program, or for those people who are looking for quality, great tasting pork. That could be the single buyer or a restaurant or food business. This could send tremendous business your way. It's another way the RWHA, your Board of Directors and dedicated breeders are working hard to make sure the breed succeeds and makes you successful as well. Walt needs your help though. He can't and shouldn't have to do this alone. We all can do a little something, or even a "Big" something no matter what our experience is. Please contact him at:

563-652-9989 or [wickhamfarm@gmail.com](mailto:wickhamfarm@gmail.com)

The reverse side of your election ballot is the emblem that will be used for the Red Wattle Pork Website. It looks great doesn't it?

## Population

The **registered** Red Wattle population is averaging 291 hogs per year for 3 years now so our registered numbers are staying fairly consistent.

2013 Males 94, Females 185- Total 279

2014 Males 92, Females 205- Total 297

2015 Males 87, Females 212- Total 299

The Livestock Conservancy uses this data for placement on their risk lists. Currently Red Wattles are on the “Watch” list due to population, meaning they’ve increased in population but still need careful and wise monitoring. These numbers can change significantly so we must all do our part to assure they’re correct by reporting any registered hog that is deceased, or no longer producing offspring for any reason. Reporting never removes the hog from the registry. In the background it allows the RWHA to designate the hog as “not in production” in order to keep our population numbers as correct and current as possible.

Our database since inception shows a total of 2842 registered hogs. 387 of those hogs have been designated as no longer in production.

This gives a total of 2455 registered hogs showing alive, healthy and “in production”.

This is the number that The Livestock Conservancy uses to determine where we fit. It’s hard to imagine that since the RWHA began keeping records we increase our numbers by almost 300 each year, but in all totally only 387 have been designated as non-producing. The numbers don’t realistically jive.

Please do your part by reporting any registered hog that is not in production. You can report to any board member. We’ll need name and registration number. If you’d like to give a date or a reason it would be helpful but not necessary. Please go thru your records, jog your memory, and help us get and keep the RWHA records as correct as possible.



HC Wenglar circa 1985



Cox Red Wattle named “Ozzie”.  
Owner/breeder unknown.



Joe Streit-owner

## Preparing for Winter

As summer is winding down it's time to think about how to get through the cold winter months as easily as possible.

Firm up and repair shelters if you use them. Hogs like to huddle but walls like to buckle from the stress of hundreds of pounds flopping or laying against them. Make plans to shovel or rake out old bedding and replace with fresh. It makes great compost. While you're doing that you might want to treat the soil and new bedding with your favorite critter ridder to help keep insects at bay. They survive winter temperatures and like nothing better than to cozy up on a warm hog creating misery and possibly illness. Old rugs or blankets over a doorway make it easy to come and go and to keep out winter winds. Hogs like to know they have an escape route so leave open a few inches at the bottom so they can see out.

If you use heat sources be sure they're in good working order. Numerous fires are caused every winter due to malfunction or human error. Heat lamps should be firmly secured where they aren't bumped or knocked down onto anything flammable and at a height to give warmth but not burns. They get hot.

There are warming pads that can be used in creep areas and can be purchased at most farm supply stores or on-line. They're rigid pads in several sizes, normally with protected cords that keep moisture out and curious teeth from nibbling.

Fresh water is a must so plan on how you'll keep it from freezing and make the job easier for you. There are electric or battery operated warmers that can be placed directly in the tanks or barrels. Check to make sure they're in good working condition before you need them. If you use outside hoses and hydrants like most of us do, have a plan for freeze prevention or thawing of your hydrant and hoses. Most hydrants are freeze resistant now but those that aren't, or the temperatures freeze them anyway can use insulation on exposed pipes. There's also a product like heat tape wrap that

can be used. Hoses can be drained and hung to keep standing water in them from freezing. There's been some reported success with the expandable "pocket" type hoses. They're light weight and can easily be put in a bucket and brought out of the freezing temperatures.

Pastures will be at a minimum for most of us. You should consider that when estimating food consumption and storage, for your finances but also for your hogs nutrition. There are or can be nutrients in the grasses that may not be in your feed formula. Also remember that a lot of the feed goes to keeping body temperatures warm in winter so your hogs may eat more but maintain their current weights or even lose weight. Some breeders have their supplier add swine packs of vitamins and minerals to their feed and some formulas already contain it so be sure to know what you have. It doesn't cost a great deal and you want healthy hogs.

Your best resource for determining feed formulas in your area is your County Extension Agency. They know what nutritious grains or supplements grow there and are readily available. If you don't like your extension agent you can go to another county, or you can contact your local Agricultural College. Universities are usually very happy to share their knowledge. Both services are FREE.



The picture on the extreme right is 2 year old Samson owned by HC Wenglar. Per the writing Samson is 4 feet tall, 8 feet 1 inch long to the tip of his tail and weighs 1,264 pounds. It's unknown who the hogs are in the extreme right picture. Pictures are all on one page.



## Pneumonia

Many diseases and even parasites can initially have similar symptoms. Without testing it's impossible to know what you may be dealing with if your hog becomes ill. One you may encounter is pneumonia, and it may come with a secondary type infection such as the flu. Symptoms include coughing, increase in breathing rate or difficulty breathing, high temperature, off feed and lethargic-acting, depressed. This article is not meant to diagnose but only to be a guide.

Normal temperature is 99 (on the lower side), to around 101, (on the higher side), with around 103 considered feverish. Temperature readings are done rectally using a normal thermometer. Clean the thermometer and the rectal area with alcohol and insert slightly for about 30 seconds. If this is not possible you can usually judge a fever by feeling the ears especially at the base, and the nose. Keep in mind that weather conditions and outside temperatures will also affect their warmth to the touch.

Pneumonia is usually treated by injection with a broad spectrum antibiotic once a day for 3-4 days. Amounts given are determined by the weight of the hog. You can usually purchase these OTC at a farm supply store. If there's no improvement you may be dealing with a secondary infection such as the flu. Stronger or different medications may be required and for a longer period. At this point it's best to contact your vet for recommendations and prescription medication unless you have prior experience and feel confident in treating.

In some cases being a farm yard vet can be harmful especially when medications are given. You could end up making your hog more sick. Some medications depending on strength and duration can destroy or kill off good bacteria needed to keep your hog healthy and possibly making it more susceptible to other diseases.

An example would be when strong antibiotics are given and you develop stomach flu symptoms such as diarrhea, vomiting, constipation, headaches, body aches, or yeast infections.

If possible a sick hog should also be isolated until it's no longer contagious. This is usually when the fever subsides and is maintained.

Recently members Michael and Sharon Demers have had to leave the RWHA due to health concerns. They have a Red Wattle family with us and we'll keep them in our thoughts and prayers. Sharon was working with Walt Wickham on our new Pork Program and this is one of the recipes she submitted. I've tried it and it's easy and tastes wonderful. People will think you slaved in the kitchen all day or that you should have your own cooking program.

### **Maple Roasted Pork Tenderloin**

#### Ingredients

- 1 ½ lbs pork tenderloin
- ½ cup pure maple syrup
- 2 tablespoons soy sauce
- 2 tablespoons ketchup
- 1 tablespoon Dijon mustard
- 2 teaspoons orange zest, grated
- 1 ½ teaspoons curry powder
- 1 ½ teaspoons ground coriander
- 1 teaspoon Worcestershire sauce
- 2 cloves garlic, minced

Trim pork of visible fat. Whisk together all remaining ingredients and pour over pork and marinate in refrigerator for 1 hour. Put pork and marinade in a small roasting pan or baking dish. Roast uncovered for 40 minutes at 350 F. Pork should still be slightly pink in the middle. Let pork stand for 10 minutes (it will continue to cook). Cut into thin slices. Drizzle sauce over pork and serve.