not be the point. More likely before three days there will be water in it. 1932 I beat the weather bureau, in 30 days contest. I understand last year the weather bureau got beat by a man using hogs.

If you want to pick up a little pig and don't want it to squeal, pick him up by the tail, probably only one out of 25 will squeal.

H. C. WENGLAR
Route 7, Box 153
JACKSONVILLE, TEXAS 75766
(214) 586-6138

NOTE: Inquiries arriving–66 one day, 154 another day

300 6 wks. old
10-16 pig litter
250 breeders

Kent Lea
Shelburne, Mass
507-

WENGLAR'S RED WADDLES

The Red Waddle hogs in 1907. I was seven years old, and it was my duty to feed the hogs, turkeys and chickens. In 1915 the Poland China hogs came on the market. They were the hogs because they had the lard. In those days we didn't have vegetable oils to cook with, only hog lard and butter. So, the waddle hogs just disappeared. In 1965 I retired and settled here on Lake Jacksonville. I started raising my own meats and vegetables, but I never forgot the good sausage and bacon that we used to have out of the Red Waddle hogs. So I was going to add them to the list of my food, and to my surprise I couldn't find any. So I searched the river bottoms with hounds, we found two or three, they were kick backs from the Javelina hogs. A. & M. University told me that they were extinct and didn't exist any more. I woke up one night about 11 p.m., I thought about a jungle country about 60 miles from where I was born, called Thousand Hells Acres. Those people sort of live by their own code, they would come and work in the rice fields and cattle ranches and then go back. I found three after seven years of search. After four years of breeding they turned out so good that I registered them.

My neighbors wanted some and so did my friends. They have sold themselves. The news media got interested, so did T.V. and that was the beginning of a wild fire. Our Channel 7 Farm and Ranch director got one, he told the folks that the meat was delicious and almost fat free. Our Governor saw the pictures of them, he called Professor Dr. Tanksley at the A. & M. University, he called our County Agent Johnnie McKay, they came to take a test. We picked four of the smallest ones out of a litter of 14. We put them in a test pen. The only thing for shade was corrugated iron roof four feet off the ground, no air conditioning, only water and feed. The three hottest months of the year, June, July, August. I just wanted to see how they would come out in the worst kind of test. Here are the results.

"Feed conversion was one pound of meat to 2.60 pounds of feed. Pigs averaged 1.63 pounds daily gain. One must remember that the test was conducted during the hottest part of the year. The feed:gain ratio was excellent and better than the 3.0 pounds of feed per pound of gain that most producers seek to obtain.

"The carcass was a typical USDA Grade No. 1. Back fat was 1.08 on a 205 pound pig, some of you