

News from Diamond N Ranch

From Bud Nichols of Diamond N Ranch in Missouri: "As many of you Red Wattle folks know I am not in this to raise pigs to sell, rather the pigs we sell are a by product of what were trying to do. With in every Red Wattle pig born lays the dormant genes of the original animal that was crossed with the domestic hog over a hundred years ago, to create the Red Wattle hog we have today. With that first crossing the Red Wattle genes were cut in half. Yet even after a hundred years or so of crossing the off springs from this first breeding with other types of

domestic hogs we still have an animal that is far above the other breeds of domestic hogs in size and quality of meat. The taste of which is completely different and superior to other pork. In maybe a hundred or thousand pigs born there will be one that some of these dormant genes will awaken. These animals are called kick backs. I believe we have one of these animals now. We call him NICHOL's GREAT KONG. When he was 8 wks. old he weighted 89 lbs., 12 wks. 145 lbs., 16 wks 217 lbs., now at 20 weeks he weights 302 lbs 58



inches from base of tail to end of snout, 32 in. tall, That's after a 700 lb sow almost killed him. He could hardly walk and was off feed for weeks. Plus we've had about 3 week of around 100 degree weather,

We're hoping he will be a start to take us on the long trail back to the beginning, Good luck to you all on your fall pigs .
BUD NICHOLS"

RWHA Annual Meeting/ALBC Conference

The annual meeting of the RWHA will be held in conjunction with the American Livestock Breeds Conservancy conference in Raleigh, NC November 14th at 6pm. Room to be announced. Items currently on the agenda include:

Election for vacancies not filled by mail in elections.

Discussion of marketing options and promotional materials.

If you have items/concerns that need to be on the agenda please contact Dot Jordan, RWHA Secretary/Treasurer to have them added.

Information about the conference and accommodations can be found at:

Albc-usa.org



F.P. Gertrude due any day.

Inside this issue:

Andrus interview	2
Pick a pig	3
Marketing	3
Pres.Candidates	4
DIY Waterers	4
Ballots	5
Carcass Data	6

Ronnie Andrus: Louisiana RW breeder

Dot Jordan

In July, my husband, Brian and I had the opportunity to sit down with longtime RW breeder, Ronnie Andrus and his wife Rhonda. The Andrus's are cutting way back on their Red Wattles. Rhonda says, "I don't think he will ever get the RW out of his blood! He's a true RW man." We had driven down to the Andrus' place in Louisiana to pick up breeding stock so that the Andrus gene pool would be kept together. After loading the three sows and the boar- a process that was amazingly simple- and taking a tour of their place. We settled into the Andrus' kitchen with glasses of sweet tea for our interview.

Mr. Andrus said he started raising RW's in 1986. He grinned and explained it sort of started out as a joke after his sister had sent him an article from Texas about RW's. He said at the time he had a Hamp/razorback sow. He wasn't really looking for any hogs. His sister sent a note with the article: "Everything is bigger in Texas." Well, Ronnie said that article lay on the counter for a couple of weeks until finally he decided he just had to have RW's. He called his sister and tracked down a breeder, Guy Burris, who had gotten his RW's directly from H. C. Wenglar.

Over the years, Mr. Andrus has kept his herd true to the Wenglar line. Ronnie has butchered many hogs and sold some high dollar breeding stock. He had a couple



Ronnie Andrus on his farm in Louisiana. Photo by D. Jordan

Mr. Andrus said, the earlier hogs had longer snouts, leaner bodies and lean jowls. He also said that the early RW's often had 2-3 piglets in a litter with stripes.



Sausages smoked Cajun Style!



Two of the Andrus hogs in their new Indiana home

of nice hogs out back fattening for this year's meat. I asked him what he looks for in a young hog. First he said only 1-2 pigs out a litter are saved for breeding stock. You can't tell what a pig is going to turn out like when it's little, he said. He said he looks for a darker color- the dark red color is his preference. Next he looks for black hooves. In his experience, the hogs with black hooves turn out the best. The pig should be lean and not jowly. There is one more thing he looks for. He said it is his trade secret and declined to make his secret public knowledge.

When asked to compare early RW's to the RW's of today, Mr. Andrus said, the earlier hogs had longer snouts, leaner bodies and lean jowls. He also said that the early RW's often had 2-3 piglets in a litter with stripes. These stripes would fade out after 3-4 weeks. In his opinion, RW's should be bred back to what they were.

I asked Mr. Andrus to describe RW meat. He said it's a sweet meat. There is fat but it's different than other hog fat. It cooks up differently and RW's make the best jowl bacon. At this point Mrs. Andrus pulled out a package of her bacon for cooking. The rich smokey smell reached me from across the room. The Andrus's smoke their bacon for five full days. Ronnie explained that this bacon was from the smallest hog he ever butchered-around 200-250 pounds. He usually

butchers at 400-600 pounds. The Andrus' butcher all their own pork. They make 200+ pounds of sausage each year.

Ronnie explained that they make smoked sausage in the "Cajun way": mixing the ground pork with herbs, spices and seasoning and stuffing it into casings, twisting it into long ropes of sausage and then smoking it for a day and a half. I asked if we could see his smoke house. A short trip across the patio brought us to a corrugated metal door. Ronnie pulled it open and hit the light switch. The smell of years of hickory smoking tickled our noses. The walls and ceiling were black from years of use, a metal meat rack hung just above head level and a fire pit was dug into the dirt floor- a simple and traditional setup. Ronnie and Rhonda offered to send us home with a package of their smoked sausage, an offer we gratefully took them up on.

When we got home, I cooked the sausage for lunch. Delicious!

We'd like to acknowledge Ronnie and Rhonda Andrus for their dedication to the preservation of Red Wattles. We're looking forward to our first litters from the Louisiana hogs as they are affectionately called around here.



How to pick a pig by Marjorie Bender

*The following article by Marjorie Bender was originally printed in **The American Livestock Breeds Conservancy News** July-August 2009. It appears here with permission of the author and the ALBC. The article is the result of an interview with RWH president: Josh Wendland on his farm in Kansas.*

The following are criteria that Josh uses when evaluating which of his hogs should become breeding stock:

Head: Wide forehead. Animals with wide foreheads will usually have wide backs and chests. Ears set on top corners of the head. Avoid ears set on the side of the head. Tips of the ears tipped over. Avoid ears that roll up along the side. Eyes should be bright and intelligent. Avoid overly short and upturned snouts. The head should be of medium length- neither too long or too short. The head should have good depth. A longer shallower head correlates with a more wild-type body conformation that generally carries less meat.

Temperament: Well tem-

pered. Cull mean and aggressive animals.

Boars: Masculine in appearance, an active breeder without being temperamentally aggressive. Scrotum should be large and well set back, indicating large testicles.

Gait: Fluid and functional. These pigs used to need to walk miles to market. Select for this ability.

Wattles: Well-attached, substantial. Avoid stringy, poorly attached wattles.

Feet: Feet and toes must be sound, allowing the pig to move easily and comfortably. Toes should not twist, grow overly long or in any other way impair the animal's ability to carry its weight, breed or move. Sound feet are important for the animal's ability to have a long productive life and provide the producer with an economic return.

Legs: The legs should be well set on the four corners of the pig's body. Avoid 'post-legged' front legs. Avoid stiff hips and stifles.

Back: medium to long in length. The back must not be so long that the sow/gilt

cannot support the weight of the boar when breeding. Excessively long backs are weak and will shorten the productive life of the hog by one to two litters.

Tail: A tightly curled tail is an indicator of good health. Limp tails suggest that something is amiss. The tail should be attached as the hip falls off from the back. Avoid attachment that is too high (short-backed) or too low.

Flank: The lower edge of the flank should be shaped like an inverted V. Experienced breeders say this is an indicator of good milking ability. A boar with this flank conformation will produce female offspring with good milking ability.

Hams: Should be large and solid, not flabby. Avoid exaggerated hams, which can result in birthing problems.

Body: The body should be shaped like a block or brick. The body should have good depth from back to belly, indicating good capacity for organs. Long-backed, deep bodied animals carry larger quantities of high quality

loin cuts. Balance length with functionality. Seek good balance front to back, well-developed shoulders and well-developed hams. The animals should be symmetrical from front to back.

Color: Red Wattle hogs can range in color from light red that is nearly golden to a deep mahogany that is nearly black. Different strains have different characteristics.

Hair coat: Straight and course or soft and curly. Different strains have different characteristics.

Nipples: There should be at least 10 pairs. Twelve is even better. It's not uncommon for Red Wattles to have litters of 10, and each piglet has its own nipple, so sows need to have a nipple for each piglet. Cull all pigs with an odd number of nipples.

Growth rate: Pigs should grow to 250-350 pounds in 6-8 months, when they should be marketed if not being kept as breeders.

Maturation rate: Select pigs that mature earlier.

Red Wattle Marketing

Do you have a great idea for marketing Red Wattles and Red Wattle pork? The RWH is developing a new promotional brochure. The new brochures will be made available to the membership as a downloadable .pdf file. This will allow members to insert their contact information and print as many

copies as they need.

If you have ideas or pictures you would like to submit for the brochure please email them to:

redwattles@hotmail.com

or mail to:

7024 Spearsville Rd., Morgantown IN 46160 Submissions need to be received by September 25th, 2009.



Day old piglets

RWHA presidential candidates

The following information was submitted by each candidate.

Josh Wendland, current president: "He and his wife were the foundation of compiling and keeping together the association. He is the 5th generation on his family farm where he farms with his father wife Kelley and son Jacob (baby on the way). He has raised hogs his entire life and has a wealth of knowledge on hogs and there husbandry. He works close with ALBC on proگرامing and promotion and would be glad to serve another term."



Josh at the Small Farm Conference in 2008

Brian Jordan, current Vice president: "I would like to be considered for the position of president. I have spent my current tenure as VP working closely with the ALBC to bring the complete registry online at redwattle.org/redwattleproject.com and coordinated collection of RWHA DNA with the ALBC. I currently run Kiss My Grass Farm with my wife, Dot and my daughter Kacie. I believe in the worth of the RW and will work hard for every RW breeder big or small. I will always do my best to answer questions and concerns. If I don't know the answer, I will find it and get it to you. Thanks for your consideration, Brian"



Brian feeding a treat to Samson

Hog Waterers—some DIY ideas by Brian Jordan

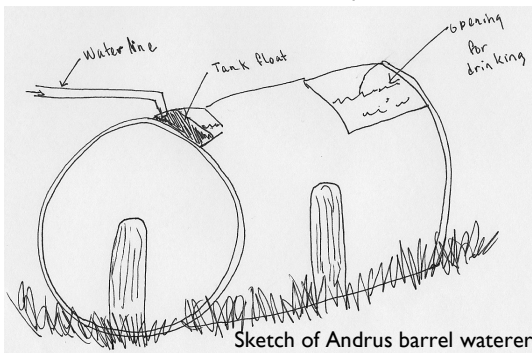
I've seen a couple of posts on the hog forums about options for watering hogs. These are two DIY waterers we know work.

The Andrus barrel waterer is made by turning a plastic barrel on its side, cutting a hole to insert a water regulator float

and another hole for the hogs to drink from. Ronnie Andrus says, "Don't make the hole too big or the hogs will just waste the water." He also recommends plumbing from the float with PVC out to where the hogs can't reach. Hogs tend to chew on rubber hose. We use a short post driven into the

ground on each side so the hogs can't move the barrel around. We plan to replace the float this winter with a drop in heater. This will require manual watering but no ice breaking. And it will keep the hogs from pulling the heater out.

The vertical barrel waterer is the first type we made. It has 2–4 metal nipples screwed in near the bottom. We place the barrel up on cement blocks or on a pallet with brace boards so the big hogs don't nose it off. It works on gravity feed. We use these where we don't have access to running water. It cuts down on the number of times we have to water each pen and limits the amount of water waste. But there will always be at least one hog that figures out



Sketch of Andrus barrel waterer



how to hold down the nipple to let water out for a wallow. So we do move them from time to time.

Your ad could be here!

Advertising is now available

Advertising is now available to members in the RWHA newsletter:

2" X 3" ads received in .pdf format are \$10 per issue

Ad design assistance is available for just \$5 per ad.

Please contact Dot Jordan at redwattles@hotmail.com

Send ad copy and fees to:

RWHA, 7024 Spearsville Rd, Morgantown, IN 46160

Electronic ads in .pdf format can be sent to: redwattles@hotmail.com

**We're on the web:
Redwattle.org**

**Make your selection for
RWHA President, detach
the ballot and mail to:
RWHA
7024 Spearsville Road
Morgantown, IN 46160**

RWHA election of officers

It was decided at the annual meeting in November of 2008, that the RWHA election of officers would be conducted via mail this year.

An invitation was sent out with the Spring newsletter for anyone who wanted to pursue an office or position on the Board of Directors to send in a short letter telling a bit about themselves and why they wanted to run.

All letters received can be read on page 3 of this

newsletter.

There are 2 member at large positions open on the Board of Directors. The current Board of Directors Members at large are Clyde Grover and Jesse Adams. They are unopposed and will retain their seats of the Board.

The position of president is currently up for election. The V.P. position will be up for election in 2010 and the Secretary/Treasurer will be voted on in 2011.

Please be sure to cast your vote for president. All ballots must be signed by the voting RWHA member. Family memberships have 2 votes. Detach the ballot at the bottom of this page and mail to:

RWHA
7024 Spearsville Rd
Morgantown, In 46160
**Ballot must be received
no later than
September 30, 2009.**

Support heritage pork with your fork... Save the Red Wattle Hog!

Circle your selection. Please choose only one.

Candidates for RWHA President:

Josh Wendland

Brian Jordan

Board of Directors, members at large; Running unopposed: Jesse Adams and Clyde Grover

Signature of voting RWHA member: _____

Circle your selection. Please choose only one.

Candidates for RWHA President:

Josh Wendland

Brian Jordan

Board of Directors, members at large; Running unopposed: Jesse Adams and Clyde Grover

Signature of voting RWHA member: _____

ALBC Carcass Data Project

The following is an announcement from Marjorie Bender of the ALBC. If the funding becomes available this will be a great opportunity for RW breeders.

"The American Livestock Breeds Conservancy is cooperating with Bob Perry at the University of Kentucky to develop carcass datasheets on rare breeds of swine. A grant proposal was just submitted. Below is an excerpt from the proposal. While we won't know if we have received funding until February 2010, we wanted to start talking with you about the idea. The datasheets described will be directly beneficial to you in the promotion of your breeds and beneficial to breeders in determining their costs. Assuming the grant is funded, we'll be buying piglets in March and April.

'The popularity of pastured rare breed pork is quickly gaining popularity with chefs and consumers but the animals differ greatly in confor-

mation from commodity pigs and there is no data available to construct enterprise budgets or assist in marketing efforts for producers. This preliminary research seeks to establish a Pork Carcass Percentage Data Sheet similar to the commodity pig carcass data sheet at <http://tiny.cc/FuDyG> for each of the eight rare pork breeds listed by the American Livestock Breeds Conservancy: Gloucester Old Spot, Guinea Hog, Large Black, Mulefoot, Ossabaw, Red Wattle, Tamworth, and Hereford. Five castrated piglets of each breed will be purchased from established breeders identified by the cooperating institutions and transported to Berea College, KY. The pigs will be reared on pasture with appropriate diets to finished weight by Dr. Sean Clark. The finished pigs will be transported to the University of Kentucky meat lab for processing by Dr. Gregg Rentfrow. Carcass data on each breed will be collected and used to create a carcass percentage data sheet and the primal and retail cuts professionally photographed. Each data sheet will list the primal cuts by weight that can be expected for each breed

based on an average of five pigs of each breed. This data can be used by producers to formulate enterprise budgets using templates such as the "Pork Carcass Yield and Pricing Guide for Direct Marketing" found at <http://tinyurl.com/r26wk6>. The data sheets and photographs of the meat will also help producers to market to chefs and consumers. Meat from the project will be used for local sustainable agriculture functions and for "Cultivating Cuisine", monthly farm to fork dinners on the UK campus that educate students about where their food comes from and at Berea College will for similar student farm to fork events. Informal tasting panels will also be conducted with area chefs although this is not in the scope of this grant."

If you are interested in participating in this program please contact: Dot Jordan, RWHA Sec/Treas. 7024 Spearsville Rd, Morgantown IN 46160

Or email redwattles@hotmail.com

Updates will be posted on the RWHA website as they become available.

**DON'T FORGET
TO MAIL
YOUR VOTE!**

Deadline September 15, 2009