

# Gloucestershire Old Spots Pig Breeders United

## The Old Spots Gazette

Spring 2017 Vol 1 Issue 1



### Our First GOSPBU Newsletter

Across the United States from Alabama to Wisconsin the Gloucestershire Old Spots Pig Breeders United family continues to grow with over 200 members now. To keep you all informed, educated and entertained we have our first newsletter for you which we hope you will enjoy. The most important and vital part of any family is its members and for that reason we are asking you to send



Spring Blossom Time pigs

any piggy anecdotes, stories, photographs/pictures, news and or information about YOUR pigs to [oldspotsgazette@gmail.com](mailto:oldspotsgazette@gmail.com) for future newsletters. We want to hear your news and views, about the ups and downs of pig keeping, the delights and the difficulties you have and those funny and sad moments. Even if you don't currently keep pigs we'd still like to hear from you especially if you have

tales and pictures from days gone by. Heritage breeds are all about history and preserving them for future generations. Pigs are very addictive so come on and share your addiction with us. Oink Oink.

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Don't forget April 16 is Easter Sunday. Why not celebrate with a delicious GOS heritage breed pork dinner or BBQ. Introduce your family and friends to all that is great about our pork. Remember you gotta eat 'em to keep 'em

### News of Import of GOS pigs from the UK



An import of 19 new GOS pigs for Luther & Julie Clevenger in Oregon left the UK on March 22nd bound for the USA travelling via The Netherlands. (Photo Chris Impey)

Read the story so far on Pages 3 & 4



Have you seen the price of bacon, Bob? We're gonna be rich!

George, Let me explain something to you...

## Gloucestershire Old Spots Pig Breeders United

*"The mission of GOSPBU is to preserve and promote the GOS pig for genetic conservation, provide breeder and membership support, and educate the general public."*





## Swine Artificial Insemination by the book?.....Sort of!

### By Amy Pickard, Austin, Texas

Earlier this year, a friend of mine forwarded a Facebook announcement from The Livestock Conservancy to me. They were looking for GOS breeders interested in using some semen that had been recently imported from the UK. I quickly emailed the listed contact with high hopes and visions of future piglets that oinked and squealed with a British accent. Dr. Charlene Couch responded to my email, and we exchanged a few emails back and forth to make sure that I met the requirements of their program. Some of the qualifications and responsibilities include a minimum of two years experience breeding GOS, a veterinarian that can receive the frozen semen and prescribe any needed medications for synchronizing sows, and a commitment to raise boars from the resultant litters to maturity for semen collection. Two of my sows were deemed a good fit.

My two chosen sows are Maple (red group) and Patty (green group). (Photo right) Both ladies are experienced sows with 3 and 4 litters respectively and had farrowed within days of each other in late January. This was perfect! I could wean their piglets on the same day and they would come into heat 3-5 days later. 21 days after that they could be bred with the UK semen. Three months, three weeks, three days later...piglets! Well that was the plan!

But in reality things were not so tidy. A boar got in with Patty when her piglets were 2 weeks old and she stood to be mounted. What?!? That's not supposed to happen! I thought it was a fluke, but wrote down the date anyway. After weaning both Maple and Patty's litters, Maple stole some piglets from one of my other gilts. Maple would call to those piglets from an adjacent pen. The piglets went right under the electric ropes and nursed Maple as if they were hers! Oh boy! I quickly constructed a stout hog panel



pen to isolate Maple and Patty and phoned my vet, Dr. Garrett Montgomery of Chisholm Trail Veterinary Clinic. Since Patty had been "bred" and Maple had just been weaned twice we decided to use Lutalyse to synchronize them. It was a simple protocol with two injections 12 hours apart. Maple came into heat 3 days later and Patty followed 4 days after Maple.

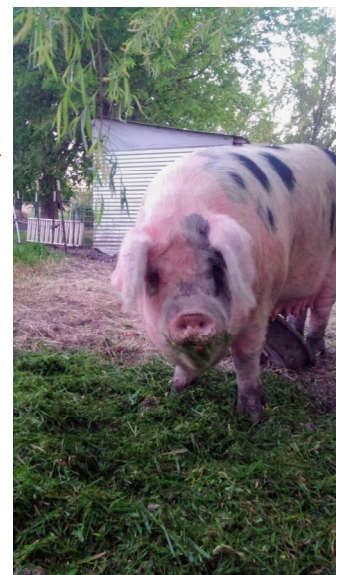
This has been my first experience heat checking my sows. I've always had boars and used live cover. It is really something to have a sow and boar nose to nose through a fence and have the sow just stand there while you press and then sit on her hips. My boar did all the usual grunts like when he is servicing the sows. When Maple was in heat, Patty would nose her back end and along her udder line while I pressed her hips.

Maple did the same when Patty was in heat.

Two weeks have passed since I used the Lutalyse to induce heat in Maple and Patty. I'm getting very excited for their next heat when Dr. Montgomery will do the first round of artificial insemination. Twenty four hours after the first "dose", each sow will receive a second dose. It will be a long few weeks after that to see if they were bred. I will continue to provide updates for the newsletter as this story progresses.

In the meantime, if anyone else is interested in The Livestock Conservancy program please contact Dr. Couch at : [ccouch@livestockconservancy.org](mailto:ccouch@livestockconservancy.org)

Thanks to Amy for words & photographs



## UK GOS Pigs Trip to USA

**Mandy Garbutt begins the story** Last year i was able to assist Luther & Julie Clevenger of Oregon USA by making introductions to Wendy Scudamore to arrange the export of some new GOS blood to the USA.

**Wendy Scudamore continues** ..... "I first heard from Luther Clevenger about 12 months ago. We discussed the logistics of shipping a group of breeding pigs to the USA which was something Luther had been hoping to do for several years but had come up against a brick wall with his enquiries. At the time i was working on a smaller group of pigs going out to the USA but having established that Luther was definitely hoping to go ahead with his import, I started to collect extra pigs of each bloodline as I was travelling around the UK to collect for the first export.

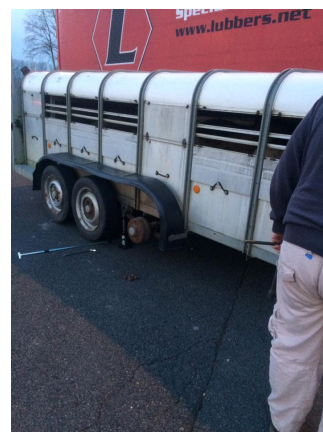


By the end of the summer the first group were ready to travel and Luther's group were growing. (Photo left) However, there were several lines which were so hard to find that i had to leave my name and details with breeders who were expecting future litters and just hope that suitable gilts would be born. When the group was gathered, it was apparent that there would be a little room left on the shipment for a few boars to join the group so these were the last pigs to join the group which went into quarantine in January. Over the months following the arrival of the final pigs, blood testing took place and i began to make the arrangements for the shipping of the pigs to the USA. We aimed for a Feb /March departure as the weather in the States would not be suitable to transport the pigs on the final leg of their journey to Oregon until at least March. The months between the arrival of the last pig in

my quarantine unit and departure day saw plenty of activity: the pigs were weighed regularly; weight gains were recorded and monitored to avoid too much or too little fluctuation. Ear tags were cleaned and read for constant health record keeping time and again. Lost ear tags were replaced, pigs were wormed and other medicines administered when necessary. My desk was littered with charts recording everything from pedigrees to identity photographs!

With blood tests complete, paperwork filed and approved and the air booking underway i was confident Luther would have his pigs by April. There were last minute hiccups as there always are with exports, particularly transatlantic ones. However, nothing insurmountable and all plans fell into place with an aircraft booking for 23<sup>rd</sup> March. This time it was necessary to transport the pigs to Amsterdam as the flight which was taking them was leaving from Schiphol airport. This added a little more of a twist to the arrangements but also added a little more last minute excitement to 'leaving day'! On 22<sup>nd</sup> March it was 'all systems go' with a hectic day from start to finish with vetting, paperwork, loading and transporting all coming together by 4pm ready for departure.

Chris Impey (an experienced pig exporter) arrived to accompany me on the journey and we left for an overnight drive – always best as it avoids traffic and usually means a straight through journey for the pigs with no unnecessary hold ups. As is often the case, there were delays at the ferry port, unforeseeable problems on the roads and to push our nerves to the limit we had a burst tyre on the trailer at approximately 3am in Belgium! (Photo right) We managed to limp to a service station but there was little left of our damaged tyre by the time we arrived there. The pigs were fine though and fortunately we had a substantial jack to lift a trailer and almost 1 ton in pig weight, off the ground!



We progressed on to the airport and arrived only a few minutes late for our meeting prior to loading the pigs. Everything at the airport went smoothly and the pigs were transferred to their 'crate' for the next leg of their journey. They behaved impeccably during the loading process and were then ceremoniously wheeled away on a fork lift truck to be taken down to the runway and into the hold of flight 0641 to JFK Airport New York!

My work was done. An overwhelming feeling of relief was my first emotion. At last they were gone! The worry, responsibility and planning was all over – i had succeeded in my mission. We began our journey home and 32 hours after loading the pigs for the first time, i was back at home in my bed.

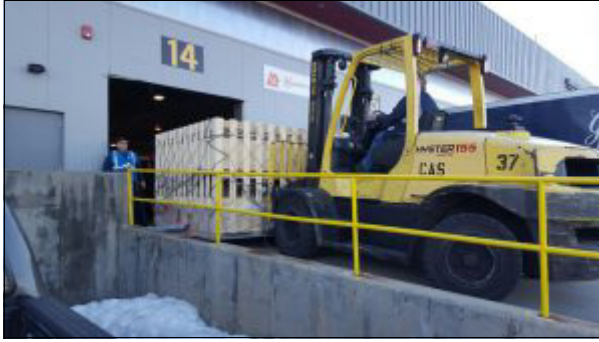
The following morning the yard and the barn felt as quiet as the grave.....The screaming, pushing snorting and frolicking that had greeted me every morning for the last 12 months was gone! By now 'my' GOS pigs were on the other side of the Atlantic. I'd received word late on the 23<sup>rd</sup> to say they had arrived safely and were transported to the quarantine unit which would be their home for the next 30 days. They would be blood tested again and all being well Luther would have his pigs by the end of April. I have four days to clean and disinfect before the arrival of 20 Tamworths on Sunday! **Cont.....d p4**



## UK GOS Pigs Trip to USA

**Luther Clevenger, President of GOSPBUE takes up the story.**

Here is a picture of them unloading my 19 pigs that came in on the 23rd from the U.K.- 15 gilts representing 14 lines and 4 boars – all 4 of the boar lines. They will be in quarantine for 30 days and hopefully all will pass and then head for Oregon. We lost 1 gilt – our only missing line – while in the 60 day quarantine in the U.K.



Some of the pigs were so large I had to have a double deck shipping crate fabricated. They put 12 of the smallest pigs in the top deck and 7 of the largest in the bottom. There were 5 watering nipples on each deck. Our 19 UK pigs are in now in their first week of quarantine and will have their blood drawn and tested this week. I have to get busy with getting their new home ready once they make it out here to Oregon. These were suppose to be weaners but the one boar is already in excess of 250 pounds because of the lengthy quarantine period and is mounting the other pigs. Because of his size they have penned him up by himself.

These pigs will be able to be bred and traced back to the UK herd book. We will update you further in the next newsletter. **Thanks to Luther & Julie for words & photographs**

### THE GLOUCESTER HOG.



This postcard  
is from 1911

YOU MAY PUSH ME  
YOU MAY SHUV  
BUT I'M HANGED  
IF I'LL BE DRUV  
FROM GLOUCESTER

### The First US Pig Club?

The first real all breed pig association was truly founded in 1914 after a devastating outbreak of Foot & Mouth. The National Swine Growers' Association first met in Chicago in the first week of December of that year. (Photo below) Nearly 200 producers attended and Wm.M McFadden of the Spotted Poland China Record Association presided at that first meeting as Chairman (he would later become President of NSGA) and a representative for each of the known breeds was elected. That first year their activities were limited by the prevalence of F&M but the association was active in its efforts to secure more uniform and better quarantine regulations, disease eradication methods and improvements in swine husbandry conditions and to develop a national swine show of pure bred swine.

In 1916 the first show was held in Omaha, Nebraska with upwards of 1400 hogs in attendance and standards established there became the standards for the breeds in all of the shows that followed.



## Californian Pig Tales by Céline Rickards

I'm submitting this article as the first of what I hope to be several others about my trials and tribulations of pig raising. They will not always be the cute or romantic side of "pasture raising heritage breed pigs", but of interest just the same.

It all started when I was a child growing up in the 1960's where pigs were a part of our family's life for many years. Our pigs were not ordinary pigs, but rather originated with a wild Catalina Island boar and a wild Russian domestic cross sow. Those pigs started my off and on affair with pigs and their delicious meat. As a young adult, I raised the odd pig here and there for meat but I was always longing for the taste I remembered when I was a child but could never seem to duplicated it. I attributed that flavour as coming from the wild breeds. I'll tell you more about that in another article.....

Fast forward to 2013, after really wanting to have our own pigs again and help to save an endangered breed, we started our quest. After much research on various heritage breeds, my husband and I decided on the GOS breed for their disposition and high quality meat which was reported to be especially good for charcuterie. You see, my mother was French and she recounted many stories about her grandparents who lived in the country, in the Limousin region of France. They always had a pig growing and would butcher one every six months. The home was an old stone mill with a water wheel outside which drove the grinding wheels for grain. In an area next to that room was where they hung the pork which was a perfect location in which to preserve and cure meat because it was cool and slightly humid (there was no refrigeration there). It was these stories that inspired me to learn about curing meat and primarily, prosciutto style dry cured ham.



Around 1990, I began my journey by consulting with a French restaurant owner in San Francisco and an Italian deli owner in Fresno, CA where both men cured their own prosciutto style ham. I also came across a book by Lidia Bastianich, called, "La Cucina Di Lidia". The book has a detailed story of her friend who lived in New York where he made and cured prosciutto style ham in his basement. All of these sources were highly inspirational and after sourcing a 300 lb. pig from a young boy in 4-H, I felt ready to try dry curing meat in my daylight basement at 5100 feet in elevation in the Sierra Nevada mountain range in California. I owned and ran a feed store there for many years, so finding pigs was not difficult. I learned that the ideal pig should be at about 300 lbs. (the pig I purchased happened to be a Yorkshire) and learned that it should be killed while preferably asleep or very quiet. I learned that it needed to be scalded and the hair scraped and that there could not be any bruising, nicks, cuts or pokes in the hams and that I needed to collect the hams quickly and properly shape them and begin the curing process right away. So, in December of 1993, I began my journey with making

and curing prosciutto style dry cured ham, in our basement and what an interesting and delicious journey it has been!

(Photograph above GOS rear leg dry cured for 25 months & right Céline working on her latest pig.)



Céline will continue her Tales from California in our next newsletter so watch this space.....



## Meet Your New Editor



Mandy Garbutt from Yorkshire in England has agreed to put together this newsletter for you. Mandy has been keeping GOS with her partner Paul for 13 years and served on the GOSPBC UK committee for ten years and was editor of Spot Press the UK newsletter for

almost 4 years. She is devoted to her GOS pigs and regularly shows them across the UK. She has the Dolly, Princess & Countess female lines and a Rufus

## Dates for your Diary

**April 19**—The National Weanling Pig Extravaganza at Wayne County Fairgrounds, Richmond Indiana

**June 4-10** World Pork Expo at the Iowa State Fairground, Des Moines, Iowa

See [www.nationalswine.com/shows](http://www.nationalswine.com/shows) for more information

## Pork For Your Fork

### PORK LOIN STEAKS WITH MELTING MOZZARELLA & SAGE

**SERVES 4**  
**COOKING TIME**  
20 MINUTES  
**OVEN TEMPERATURE**  
GAS MARK 4,  
180°C, 350°F

#### INGREDIENTS

4 Lean thick pork loin steaks (about 2cm thickness)  
50g (2oz) Mozzarella cheese or similar, thickly sliced into 4  
8 Fresh sage leaves  
4 Slices Parma style ham or streaky bacon  
Seasoning  
15mlsp (1tbsp) Olive oil



#### METHOD

Preheat the oven to Gas Mark 4, 180°C, 350°F.

Place the empty tray in the oven to heat through.

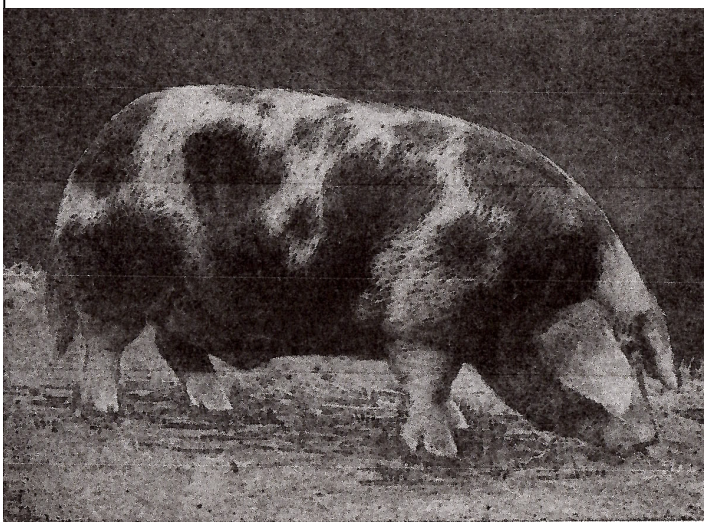
Place the pork steaks on to a board, with a sharp knife carefully make a slit horizontally into the non-fat edge of the pork. Continue until you have created a shallow pocket to stuff.

Take a slice of cheese and two sage leaves and push into the pocket. Season and wrap each steak in a slice of ham or bacon.

Heat the oil in a frying pan and seal steaks on both sides. Place on the hot tray (that has been preheated in the oven) and cook for about 15-20 minutes until browned and cooked through.

Serve with seasonal green salad, crushed new potatoes and mixed olives.

## Trotters from Times Past



THE SPOTTED POLAND CHINA

The nearest spotty breed to a GOS was the Spotted Poland China which we found in a book from 1919 'Hogs' by A J Lovejoy printed by The Frost Publishing Co, Chicago. It was first described in 1877 records but as spotted hogs were discriminated against to such an extent they were almost extinct by 1910 but rather like today's GOS breeders a few breeders held out for spotted hogs and in 1914 an association was formed in Indianapolis for a record from that time. Many of the hogs included in that National Spotted Poland China Record Association were recorded a foundation animals of the breed. By 1919 almost every state in the union had Spotted Poland China pigs with 7000 head recorded across 954 members with show classes held in 1918 at 14 state fairs.

Editor Mandy Garbutt UK © GOSPBU & Mandy Garbutt

With thanks to contributors Amy Pickard, Texas, Luther & Julie Clevenger, Oregon  
Céline Rickards, California & Wendy Scudamore UK

