

# Guinea Hog News

## From the President's Desk

Dear Hogger Friends,  
Greetings this new year. As we all know, a new year usually means and brings changes. This is true for the AGHA. Many of you have probably noticed the NEW website for the AGHA. Let me encourage you to visit it if you have not already done so. We hope this is a better functioning site than the last one, and more friendly to the hogger. The board of directors has been working hard to get this site up and going and ask that you will continue to be pa-

tient in the future while any 'tweaking' takes place.

We are expanding the board to consist of 12 members. This is where you come in. YOU can be a part of the board. Serving on the board takes time and commitment. It is not an easy job, it is not for the faint of heart, but it IS for the person that is dedicated to the preservation of this rare breed we raise. A term for a board member is three years, so we need folks that are willing to commit time and effort

for the sake of the American Guinea Hog for at least three years. Some of us have served since the beginning, when there was only about 26 breeding hogs out there. (We have about 1,200 hogs now!) If you would like to help the AGHA by serving on the board you may contact the AGHA secretary to nominate yourself. Or, perhaps you know of someone else you would like to nominate. Please contact the secretary and nominate that person.

I hope all of you are getting along well with your

hogs. A person cannot become an expert potter, baker, or farmer in one day. Keep working at it and enjoy the experience. Keep your hogs in good shape. May the wind be to your back, may you have plenty of grass for your hogs, and large litters this year. And may your hog always taste the BEST!

*Kevin Fall*

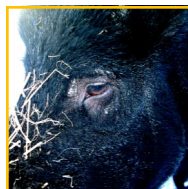


***Address for the Registrar : Ruth Bennett 19941 S. Ave Dallas Center, Iowa 50063***

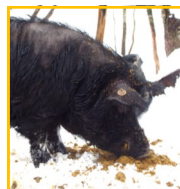
## Board of Directors



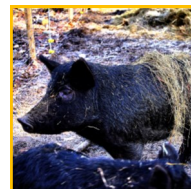
Cynthia H. Fort-Lewis  
Secretary



Paul Krumm  
Treasurer



Scott Wall  
Member at Large



Ruth Bennett  
Registrar

## Cooking Corner

### Bacon Dip

#### INGREDIENTS

- 1 (8 oz) package of cream cheese, softened
- 6 green onions chopped
- 1 (4 oz) carton of sour cream
- 1 (1-lb) round loaf sour dough, rye, pumpernickel or Hawaiian bread
- 1 (16 oz) package of Bacon
- 1 (4 oz) can of green chilies drained

#### PREPARATION

- 1.) Heat oven to 350° F. Cook bacon until crisp and set aside
- 2.) Cut top of bread to form a cover. Remove bread inside loaf, leaving a 1/2 inch shell of bread. Cut removed bread into 1 inch cubes.
- 3.) Beat together cream cheese, sour cream, chilies, and onions. Stir in bacon. Spoon mixture into bread and replace bread top. Wrap bread in heavy foil and bake 1 and 1/4 hours at 350° F. Serve bread with bread cubes for dipping.

\*If you would prefer not to use heavy foil to wrap bread, place in a casserole dish with cover.

*THE NEW REGISTRAR IS:*

**RUTH BENNETT**

**1994I S AVE. DALLAS CENTER, IOWA 50063**

American Guinea Hogs are Lard hogs, this means that at butchering time you are left with quite a bit of fat trimmings. Instead of disposing of the fat trimmings you can make SOAP.

STEP 1: To begin the soap making process, prepare the lard from your hog. Take all the pieces of fat and put them in a roaster pan. Bake in a oven at 300° for about two hours. (Another option is an electric roaster.) Drain and strain the liquid grease. Continue baking the remaining pieces of fat until most of the liquid grease is baked out. Make sure all the liquid is strained. Let the grease cool which will result in lard, save until the day you do soap making. (THIS LARD IS ALSO GOOD FOR COOKING.)

STEP 2: (This is for basic soap.) EQUIPMENT TO BE USED: WOODEN SPOON AND COOKING THERMOMETER, CAKE PANS LINED WITH COTTON CLOTH, LETTING THE ENDS HANG OVER EDGE.

- 1.) 2 1/2 pints of cold water   2.) 13oz of household lye   3.) 13 1/2 cups of liquid fat

USE GLOVES! BE CAREFUL!!!

Pour water into a glass or enamel vessel. SLOWLY add and stir in the lye until it is dissolved. This solution is HOT and will make fumes. Make sure your work area is well ventilated. Let the lye water cool until it is 77°F. While it is cooling, melt your lard. The lard needs to be 98°F. When both the lye and the fat are at the right temperature it is time to combine them. Pour the lye solution into the fat in a thin, steady stream with slow and even stirring. A honey-like consistency is formed which becomes thick in 10 to 20 minutes. Pour the thickened mixture into the lined pans. Cover with cardboard. Wrap in a blanket to retain heat while it is texturing out. Let set for 24 hours. To remove from pan, lift by ends of overhanging cloth. Cut into bars. Let it air dry for at least 14 days.

The soap is very good at removing stains, removing barn muck off a farmer's hands, cleaning the farmhouse floor and is also useful to people that are allergic to perfumes so commonly found in the soap purchased at the store. ~ Brenda Fall

## *What do I feed my Hogs?*



**By Kevin Fall**

I get asked the question many times. What should a farmer feed their Guinea Hog/s? I get asked what I feed my Guinea Hogs. People wonder if they are like 'normal' hogs. I have to tell them that American Guinea Hogs are NOT like 'normal' hogs. Guinea Hogs are considered slow food. They are a lard type hog, and old, heritage breed. So, no, they are not like 'normal' hogs and they should have a diet that meets their unique needs. This would be a diet different than what other hogs have.

I am concerned by the fact that some breeders think they can get by on feeding their animals a mineral deficient diet. This simply will not work. Also a problem is a diet low in protein. Open pollinated corn is 11% to 12% protein. Hybrid corn is now only 7% protein and GMO corn is testing at 6.5% to 6.8%. Another fact is that 'Roundup ready' corn contains almost no minerals. This has been known to cause cows to abort their calves. There are also other side effects. If an animal eats feed that has Glyphosate in it, the Glyphosate is passed on through the manure. The manure is then spread and affects the next crop and thus the cycle continues.

So what do you do?

Seek out other options. Feed other feeds. Grain sorghum is a good idea. Small grains like wheat, oats, barley, and such like are good. Consider how they are raised and whether or not they are protein and nutrient rich. Pasturing your American Guinea Hogs is a very good source of food. I have experimented and raised Guinea Hogs on pasture alone and have found that they could gain weight to the point of being almost too fat to be breeding stock! In that case, I feel the pasture was nutrient rich. I had not tested the Brix level but it is a good idea to test your pasture with a refractometer. The juice you are able to squeeze out of the pasture's plants should register 10 Brix of sugar and be at 2% calcium or the animal is not getting what it needs in its diet.

Your pasture should not be a monoculture. Diversity is the answer!! We are hurting ourselves and our livestock by giving them only one thing in their diet. Diversity keeps humans healthy and it keeps Guinea Hogs healthy. We need iodine and selenium in our diet to prevent cancer. These things come from healthy food and crops. Not from only one source but from many sources.

So to keep your Guinea Hog healthy make sure you have variety in their diet. It is very important. Consider how healthy, or not healthy, it is to consume the meat you have raised. Think about its diet. It is often said, 'You are what you eat.' How many unhealthy substances have you fed your Hog? You eat them when you eat your Hog meat. This is the same for corn products such as candy, corn syrup, soda pop, etc. I give you this information to think about. I encourage you to consider the benefits of kelp to both humans and hogs. Sea minerals are good too.

Not only should we consider what is in our food we should consider where it comes from. Mr. Will Winter in Wisconsin is importing coconut meal from Mexico. He uses it, along with ground milo, for his animals. His customers want his pork to be guaranteed to be free of GMO corn and soy bean meal. A very interesting idea! Maybe we of the 99% should stop eating meat that contains GMO corn and soybean meal as well.

One last thing I would like to say. I usually do not promote movies but I want to encourage you to watch for the upcoming movie 'GMO OMG'. I have seen a preview and think it is worth watching. It has been seen in Europe and may be released on our side of the pond next.



## American Guinea Hog Association

*Secretary, American Guinea Hog Association*  
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We're on the web  
[guineahogs.org](http://guineahogs.org)

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## Guinea Hog News

**Hello from the registrar's desk,**

First of all I'm happy be joining the AGHA as the new registrar. If there are any questions or concerns please don't hesitate to get in touch. You'll find my contact info on our new website under the AGHA registrar.

Please also note that the address on the paperwork you are holding may not be correct. Since the registrar has changed, the mailing location has also changed. Be sure to send all mail to:

**AGHA Inc. Registrar 19941 S Ave Dallas Center IA 50063**

At this point in our year we have over 160 current members. We have many more people who are raising hogs and have yet to either renew their membership or to join the association.

We have over 2500 registered guinea hogs prospering in more than 40 of the 50 United States of America which is quite exciting news! The breed is growing and prospering across the country thanks to you all and your investment in saving this special breed.

Sincerely, ~ *Ruth Bennett*