

Guinea Hog News

From the President's Desk

Dear Fellow Hoggers,

What a hot summer it has been so far. We started this summer slowly, but once it caught up with us it has been relentless. I am in the middle of harvesting acres and acres of wheat, and hope you are having a good growing season too. We need rain and hope to get some soon.

This years seems to be a good year for piglets, I hear that there are many of you registering your little ones. Keep it up. I wanted to mention, again, that the registrar is working hard on your

registrations, transfers, new memberships and renewals. Please be advised that it takes 6 - 8 weeks. She is working hard at getting those out to you.

We are still having issues with the website and have the webmaster working hard on the repairs and the upgrades. Thank you for bearing with us. We are adding some new features and would like to hear from you what else would be of interest and enjoyment on the website.

We are always interested to have articles submit-

ted by our members for the newsletter, and have added a photo contest to get some of your hogs pictures in here.

Keep on hogging

Kevin Fall

Kevin Fall

President AGHA



Winning Guess

Guess the
number of
hogs registered
for 2011

Kristin Travis
Spencer Farm

She won an
AGHA Apron

Total Registered
Hogs for 2011 =
818

Board of Directors



YOUR NAME HERE Cynthia H. Fort-Lewis
Vice-President Secretary



Paul Krumm
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Scott Wall
Member at Large



Victoria Patton
Member at Large



Jessica Benson
Registrar



Don Oberdorfer
Advisor

Cooking Corner

Caribbean Pork Roast

- 1 boneless pork center loin roast (2 to 2 1/2 lb)
- 1 cup orange juice
- 1/2 cup lime juice
- 1 & 1/2 teaspoons ground cumin
- 1 & 1/2 teaspoons red pepper sauce
- 3/4 teaspoon ground allspice
- 1 medium bell pepper (any color) cut into 8 pieces
- 1 medium onion, quartered
- 4 cloves garlic, finely chopped
- Salt and pepper, if desired
- 1 & 1/2 teaspoons sugar
- 1/2 teaspoon salt

1. Trim fat from pork. Pierce pork deeply in several places with meat fork or skewer; place in resealable food storage plastic bag.
2. In blender or food processor,

place remaining ingredients except salt and pepper, sugar and 1/2 teaspoon salt. Cover and blend on medium speed until smooth. Pour blended mixture over pork. Seal bag; place in



dish. Refrigerate at least four hours but no longer than 24, turning bag occasionally. Heat oven to 325°F. Remove pork from marinade; refrigerate marinade. Sprinkle pork with salt and pepper; place on rack in shallow roasting pan. Bake uncovered 1 hour to 1 hour 30 minutes or until meat thermometer inserted into center of pork reads 145°F. Remove from oven; cover with foil and let stand at least 3 minutes

4. Meanwhile, in 1 & 1/2-quart saucepan, mix marinade, sugar and 1/2 teaspoon salt. Heat to boiling; reduce heat. Simmer uncovered about 5 minutes, stirring occasionally, until mixture is slightly thickened. Slice pork, serve with sauce.

Please send us your hog recipes, we'd love to share them and learn other delicious ways to cook this wonderful pork.

Photo Contest

We are looking for some photos of your guinea hogs. First place will be on the front of the next newsletter and get a AGH T-Shirt and bumper sticker. Runners up will be inside the newsletter, and will also receive an AGH bumper sticker. Pull out those cameras and good luck! Please e-mail the photo to the secretary. One photo per membership. Please have them in by October 21st, 2012.



The American Guinea Hog Experience - From a Chef's perspective

On a whim, I was suddenly faced with two small dense hogs in my cooler at Balena and another at The Bristol. Marty and Kris Travis had spoken of the American Guinea Hog so highly on numerous occasions, and I had met these animals many times before at Spence Farm, fed them, moved their pens, petted them and watched them smile! So here they were in my cooler and I was responsible for taking care of all of the hard work that had been put into the animals already. Little did I know that my job would be the easiest part!

As I laid one of the hogs on my table to peek into the cavity and realized how much incredible fat I would be able to salvage from the animal (always a good start). I broke the animal down into traditional quarters and really began to study the marbling of

the meat. The bellies are going to be fatty, but the deep red color of the lean meat in the belly is something rare for me to see as a chef, even when using heritage breeds of pork on a regular basis. Then onto the shoulders and as I was deboning them, I removed a muscle group referred to as the coppa, the nicest most marbled piece of the shoulder where the loin ends and a few other muscles begin to come into play. Normally this is a very nice cut of meat no matter the type of hog, but as I removed the coppa from these hogs, I was amazed at how much clean intramuscular fat was well developed.

I had planned to cure much of this animal and preserve it in traditional Italian charcuterie methods, but right then and there I ran up to our grill, sliced the coppa into eight pieces and grilled them all

with no salt. As the meat rested, I was anticipating that this grilled piece of pork would be tasty. I was wrong. It was hands down the best piece of pork I have ever had the joy of eating. I say that as a Chef who cooks through over 400 pounds of pork a week between my two restaurants. The American Guinea Hog is just as succulent and rich as a fine piece of Kobe Beef. The meat is tender without manipulation and based upon the animals' diet, this particular pork was so incredibly flavorful I didn't know what to do with the animal.

I ran back downstairs, finished butchering the American Guinea Hogs, and then ran to the office to rewrite the menu for that evening to include them. People had to taste this pork in its natural state. The pork sold out in three nights (that's 160

pounds of pork). I was privileged to serve Marty and Kris one piece of one of the coppas I had put aside for them, and I believe they knew what they had done to my perspective on pork before they even dropped the hogs off, as this is the breed they keep on Spence Farm. I am happy to say that the American Guinea Hog is by far the most outstanding pork I have had the pleasure of butchering, cooking, and eating in my professional career. Currently the hogs are expensive and difficult for restaurants not charging astronomical prices. I know we can create a demand for this animal in Chicago and elsewhere.

*-Chris Pandel Chef/ Owner
The Bristol & Balena,
Chicago, IL*

Classified / Farm Profiles

We are interested in adding a classified section in the newsletter. If you would like to list an upcoming litter, adult hogs, or freezer pigs in the newsletter, please send the details and a photo (optional) to the secretary.

We would also like to add Farm Business cards. To add yours please send your card and a small blurb about your farm including what you do, how you got started and why you like the Guinea Hog. We will profile a farm in each newsletter.

Please send all the information to the Secretary:

secretary@guineahogs.org

164 Ridge Rd, Jefferson ME 04348

REMINDER

Membership Renewal

January 1, 2012

Annual Membership

\$20

Lifetime Membership

\$200

American Guinea Hog Association

Secretary, American Guinea Hog Association
164 Ridge Rd
Jefferson, ME 04348
(207) 380 2998
secretary@guineahogs.org

We're on the web
guineahogs.org



Guinea Hog News

The American Guinea Hog Newsletter — Questions for the Members?

What are the stories that would interest you the most? Are you interested in how to breed for conservation, how to breed for consumption, or how do you wish to learn how to choose a breeder? If these are of interest please e-mail us and we will start to get these articles to you. We are also interested in your story. Why did you choose the American Guinea Hog, and what are you doing to preserve this breed? E-mail, snail mail or call us, we would love to hear from you and put your story in the newsletter. We are all in this for the Hogs.



*If you have had a change of address please e-mail or call the registrar or secretary.
We want to make sure we get our newsletters to you. Thank you!*