

## American Guinea Hog Association



### From Your President

Greetings from your new President!

Due to the time commitment required for the Board of Director positions, we have experienced a number of turnovers in positions over the past year. We appreciate your patience as we experience these changes.

We now have in place a Board of Directors with extensive knowledge and diverse areas of expertise, all of whom are dedicated to both preserving the Guinea Hogs' historical significance and building a future for the breed as a utility homestead animal. We are looking forward to the beginning phases of implementing breeding guidelines and new owner support as well as expanding membership and promoting this wonderful breed.

We hope you will join us by volunteering your time, by giving us your feedback along the way and by your continued patience as we work towards these goals. It's an exciting time for the association and we appreciate your support!

At this time I would like to remind you that each region is represented by a Regional Director, there for you should you have questions regarding hog health, breeding questions or general membership information. The contact information for your representative is available on the American Guinea Hog website under the heading "About" and then "Board of Directors". Feel free to contact them in any regard, that's what they are there for!

We are pleased to announce the board election of Cathy Payne as Vice President. The VP vacancy occurred when I stepped into the President's role as per our by-laws when President Jesse McDaniel resigned that position. Cathy has been working diligently on the executive committee in the areas of bylaws and compliance and has kindly agreed to step into the VP slot.

I look forward to serving you as President and will always have the best interest of the general membership and of course, the hogs, as a priority.

Thank you,  
Angela Ingraham, Flint and Steel Farm

**AGHA Annual Membership Meeting  
Via Teleconference  
Tentative date November 16th  
8 pm Eastern Standard Time**

**Details to follow**

## **Line Breeding Vs. Inbreeding**

Submitted by Jack Rowland

Line Breeding can be defined as:

The selective breeding of animals for a desired feature by mating them within a closely related line.

Inbreeding can be defined as:

Inbreeding is the production of offspring from the mating or breeding of individuals or organisms that are closely related genetically.

In short, Inbreeding can be a subset of Line Breeding. People who want to draw a distinction define the closeness of the relationship of the breeding partners. Some say this is parent to offspring, or offspring to each others. Others say first cousins (shares one or more grandparents). In humans anything more than second cousins (shares one or more great grand parents) is considered inbreeding.

Large farm breeders can afford to keep many boars and can maintain a second cousin breeding program to keep the COI's (Coefficient of Inbreeding) low while maintaining the same gene pool. Small breeders must either cooperate or tolerate much higher COI's in their lines. The key is to ONLY breed superior animals as you will concentrate both the

good and bad characteristics. A compromise would be keeping two lines of relatively high COI animals, their crossing will produce low COI offspring if the two lines are not closely related.

Editor's Note: For more information on inbreeding and line breeding, The Livestock Conservancy has published resource books including *An Introduction to Heritage Breeds*, *A Conservation Breeding Handbook*, and *Managing Breeds for a Secure Future: Strategies for Breeders and Breed Associations*. It is important to note that, in our organization's goal to protect the genetic diversity of American Guinea Hogs, informed and deliberate inbreeding and line breeding are important strategies in order to keep important bloodlines going into the future rather than always crossing lines to achieve a low COI.



**Meet Your Board Member**

## Meet Your Board Member – Rico Silvera

I would like to take this opportunity to introduce myself to the members of the AGHA in general and specifically those breeders and members in Region 5. In June of 2015 I was appointed by the board of directors to serve as Region #5 regional representative, filling a position vacated by a board resignation.

I have been self-employed in various entrepreneurial activities for the past 28 years. My wife, Angelia, and I established our subsistence model homestead in 2010 on 25 acres in Niota, Tennessee (between Chattanooga and Knoxville), where we farm full time. Today our farm has grown to 35 acres and we grow or raise 90% of our foods and cooking oils as well as 90% of our cooking and medicinal herbs. I also coach lacrosse at a Knoxville based high school.

Guinea hogs have been a part of our operation since it was started (we got our first feeder within 3 months of moving in). Today we have 9 hogs in our breeding herd. We strive to build a herd that is genetically diverse and is non-regionalized. In building our herd we have drawn on stock from 7 different states. We are also proud to say that the "Gods Blessing" herd name has, to date, joined AGH herds in 9 different states. We do not raise the Guinea Hog because it is a heritage breed. We raise it because it's the best breed for our application. For us it provides not only meat, but valuable fats and oils. We are great proponents of the lard style carcass.

I think it is a great honor and responsibility to serve on the AGHA Board. I believe that the AGHA is best positioned to be a responsible steward for the genetic information critical for the breed's continued growth and success. I am a firm believer that the duty of every registry is to inform, educate and act as a forum for any breed owners while respecting the rights and individual objectives of those breeders. Specifically in the case of the Guinea hog it is my hope that the AGHA will work to enhance the "brand" of the AGH, thereby increasing its value to current and future breeders. I look forward to interacting with the outstanding pool of talent that is the current AGHA board. Any member wishing to contact me may do so through the AGHA website or by visiting my farm website at [www.godsblessingfarm.com](http://www.godsblessingfarm.com). Thanks in advance for your patience and support.

Rico Silvera

## Q&A With The President

**Question:** I am a new member. Why is my account not showing up on the breeders

directory on the website?

**Answer:** First, congratulations on becoming a new member! We are hog happy you have taken the steps to become a member, for your support, and for your dedication to raise guinea hogs.

All new accounts are in PENDING status. All pending accounts have to be verified that the membership is in good standing before it is manually moved from pending status to approved. Once approved your account will be live and you should see your profile in the Breeders Directory.

Please allow 2-3 weeks for the verification process to be completed.

Secretary's Note: I have noticed that one of the top reasons members have not been able to locate their profile in the breeders directory is that they do not enter and spell out the state of residence. Once that is corrected, the listing can be located by state.

**Question:** I was just wondering if you guys could tell me the age of the oldest guinea hog (living or deceased). Thank you for your time.

**Answer:** Baylis VA Samson was a Foundation Hog in the AGHA registry, #0039. He was owned by Jim Barnett and Shirley Sullivan of Sullbar Farm. He was living alone at an educational farm and did not begin breeding until age 13. He was put down at age 17, almost 18, after he developed a swollen testicle and could not lift his head to eat.

Setty Rose, another Foundation Hog, #0004, DOB 2000, was still alive but past breeding age in 2014 and may be alive today. She is owned by Don Oberdorfer.

*\*Thank you Cathy Payne for this fact finding answer!*

To submit your questions please send an email to [secretary@guineahogs.org](mailto:secretary@guineahogs.org).





**What does a pig say at the beach on a hot summer day?**

**"I'm bacon!"**

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Pork Roast with apples, ham with cherry sauce, loin with apricot glaze, these pork and fruit combinations are classics that most people are familiar with. Here in Upstate NY, it's blackberry season, which brings thoughts of other meat and fruit combinations to try. Many fruits are wonderful with pork; plums, rhubarb (my favorite!) and blueberries come to mind. Experiment with the seasonal fruits from your region, you can't go wrong with delicious AGH meat and fresh fruit!

The following is a recipe from the website [A Food Centric Life](#) and is wonderful use for fresh blackberries.

### **Pork Tenderloin with Blackberry Sauce**

#### **Ingredients**

2 tablespoons olive oil  
2 tablespoons finely chopped shallot (1 medium shallot)  
2 small cloves of garlic, chopped fine  
2 cups (500 ml) dry red wine  
8 ounces (250 grams) blackberries (fresh or frozen, thawed)  
4 tablespoons blackberry fruit spread  
1½ tablespoons Balsamic vinegar  
1 tablespoon warm water  
1 teaspoon arrowroot starch (for optional thickening)  
1 ½ – 2 pounds pork tenderloin (700 grams – 900 grams)  
Salt, black pepper, granulated garlic to taste  
2 teaspoons olive oil

#### **Directions**

Remove pork tenderloin from the refrigerator and unwrap about 45 minutes ahead of time to get the chill off. With a thin, sharp knife, slice off any silverskin. Set aside until ready to sear and roast.

Start the sauce. Place a small saucepan ( 2 quart) over medium-low heat and add olive oil. When oil is warm, add the shallot and cook until it's a light golden color, about 2 minutes. Add garlic and cook 1 minute. Add wine and bring to a boil. Reduce wine by half, to about one cup.

Turn heat to low and add the blackberries, jam and Balsamic. Stir and cook a few minutes until the sauce is thickened, breaking up the blackberries with a fork or spoon. If you want the sauce thicker, mix the arrowroot starch and warm water together in a small bowl and stir into the sauce. Turn heat off and allow the sauce to hold while you cook the pork tenderloin.

Pre-heat oven to 425 degrees (218 C). Cover a rimmed baking sheet with foil. Season pork with salt, pepper and granulated garlic. Drizzle with olive oil and roll the pork around to coat it. Heat a skillet or sauté pan over medium heat until hot. Sear the pork until golden brown on all sides. Place the pork on the foil-covered baking sheet and place in the oven. Roast until the pork reaches 145 degrees internally, about 7-8 minutes. Measure it with a digital thermometer. Allow the pork to stand for a few minutes to absorb the juices. Then slice and offer the blackberry wine sauce beside the pork tenderloin.

Bon Apetit! Angela

### **2015 Member Survey May, 2015**

Last May, a Mail Chimp letter sent out a link to a Survey Monkey survey. Its purpose was to consult with membership on three issues related to decisions being considered or made by the AGHA at that time. The issues included methods of identification for registered hogs (currently none are required), color that occurs in registered hogs, and inbreeding of hogs. We also asked about your opinion regarding enforcement of policies. There was ample opportunity for writing in clarifying comments and opinions.

The survey response was excellent, and we received hundreds of written comments from members. Attached via pdf is a 25 page summary of the results, along with 100% of the unique comments.

<https://gallery.mailchimp.com/0b03db9726ad823081357a755/files/25ppSurveyMonkeysummaryConsult2015.pdf>

The Breeders' Committee will be looking closely at the results in order to make recommendations to the board of the AGHA. We are working diligently to make decisions both in the best interest of the breed and in the best interest of our membership's needs. We are also working to improve our commitment to educate the public and AGHA members about American Guinea Hogs, to protect their genetic diversity, to promote interest in the breed, to keep pedigree records, to provide technical support to breeders, and to maintain a website and breeders directory.

Thank you to all of you who participated in the survey. Let us know if you would like to provide more input in this manner in the future. Be sure to keep your email address and USPS mail address current with us so we can reach you for newsletters, surveys, and balloting. Contact your Regional Representative if you have any questions or concerns.



**Sending out a heartfelt thank you to**



**Jesse McDaniel**  
for all the time and support he gave while  
serving on the board of the association.

**Jesse started as your Region 6 District Director in 2013.**  
**In 2013 Jesse was appointed Vice President**  
**where he served until this spring when**  
**he was appointed to President.**  
**We wish him all the best!**

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## OFFICES

President  
Vice-President  
Secretary  
Treasurer  
Advisor

Angela Ingraham  
Cathy Payne  
Heather Nesler  
Kim Consol  
Kevin Fall

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[treasurer@guineahogs.org](mailto:treasurer@guineahogs.org)  
[advisor@guineahogs.org](mailto:advisor@guineahogs.org)

### **Regional Directors**

Region #1:  
Region #2:  
Region #3:  
Region #4:  
Region #5:

Jack Rowland - NY  
Cathy Payne – GA  
Deborah Neimann-IL  
Heather Nesler – IA  
Rico Silvera - TN

[region1@guineahogs.org](mailto:region1@guineahogs.org)  
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[region5@guineahogs.org](mailto:region5@guineahogs.org)

Region #6:  
Registrar

Kim Consol - CA  
Ruth Bennett

region6@guineahogs.org  
registrar@guineahogs.org

## MAILING ADDRESSES:

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(515)344-9841

Angela Ingraham, President, American Guinea Hog Association, Inc.  
250 Bassett Road  
Naples NY 14512

585-374-2695

Board meeting minutes will be posted on the website as they become available.

Click [here](#) to log in and access the minutes.

Reminder: We are always on the look out for your piggy pictures, articles for the newsletter, tips-tricks, questions or concerns. Please contact your Regional Director or any member of the board so we can better serve you!

Thank you!



Find Us On Facebook



AGHA Website

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