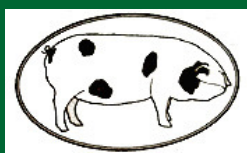


Spot Press



Volume 18 No.1

SPRING 2008

War on Waitrose

Well, as it turned out, it wasn't Tesco but the upmarket supermarket that is part of the John Lewis group, Waitrose, who stole our good name. In January this year, bacon appeared on their shelves clearly shown to be from Gloucestershire Old Spots. Club member, Sarah Thatcher from Devon, alerted us to the problem. Within a couple of weeks they had changed the wording on the back of the pack with a few weasel words with which they claim *"The parentage of our GOS pork is clearly communicated through our labelling, which complies with the Food Labelling Advice and Trading Standards"*. Judge for yourself on page 2.

The Club are determined to do everything possible to get this changed. At the present time, Waitrose are promoting this as Gloucestershire Old Spot (*sic*) bacon when it is really a mongrel product. The issue was discussed at the Club's AGM and it was agreed unanimously to pursue the issue in an effort to get them to change the labelling and promotional material.

But firstly, we need to understand exactly why it is a problem. Waitrose themselves claim that by using the GOS name, they are exposing it to a wider audience and thus helping to promote the breed. The GOS is undoubtedly already the best known pig breed in the country and we don't need Waitrose's help in that regard. The problem is that the bacon being sold, being by a GOS boar out of a Duroc/Landrace sow, is much leaner and the eating quality and depth of flavour just isn't the same. Someone buying this (at £15.96/kg no less) is likely to believe it is the real thing and be disappointed. Furthermore, by being exposed in the mass market, the public's perception of the GOS of a rare or traditional breed becomes distorted. How can it be rare if the supermarkets sell GOS bacon?

There has been a lot of lively discussion on our website as well as on the River Cottage and Country Living Forums. For a while it went on the Waitrose website too but they eventually pulled the plug on that and removed all the comment since it must have been damaging their image. It also appeared on the Farmers Weekly website. There were also discussions



by Berkshire supporters since they too were going through a similar process.

Resulting from the discussions on the Waitrose site was the offer of a meeting with Waitrose which we accepted. However, within a few days of it taking place it was cancelled and a new date agreed five weeks hence. That gave us time to explore ways to marshal our arguments.

Waitrose had admitted on their Forum that all the pigs were crossbred using a GOS sire. (Unlike the Aberdeen Angus/Hereford beef situation whereby the beef *might* occasionally be from pure bred stock). They also claimed that through their actions, more pedigree GOS boars were being made available at AI. This seemed to indicate that the boars at Deerpark were the source of the AI since they were the only ones available to breeders to use. This belief was reinforced when one of the GOSPBC Committee met a leading figure from the NPA who stated that Deerpark was the source.

The information on the pack states that the 'GOS' pigs are farmed outside near Salisbury so we put out feelers to try and find out where exactly the farm was.

Trading Standards were consulted and the officer spoken to felt that there were elements that did not comply with their guidelines and he referred the matter to the office closest to Waitrose's Head Office at Bracknell. One of Waitrose's claims was that the principle had been granted by LACORS (Local Authorities Coordinators of Regulatory Services) in November 2005.

We wrote to two MPs, Geoffrey Clifton-Brown, MP for the Cotswolds and Tony Baldry, a club member and former MAFF minister. Through their efforts, LACORS have written indicating that they are reviewing their earlier interpretation and asking for our input together with that

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Club News—Waitrose Dispute Cont.

Gloucestershire Old Spot

English free range unsmoked thick cut dry cured bacon 6 back rashers produced using pigs bred from pedigree Gloucestershire Old Spot sires

Ingredients
Pork loin (95%) sea salt, preservatives potassium nitrate and sodium nitrite.

Preparation, cooking and storage
Preparation: wash hands, all surfaces and utensils after touching raw meat.

GRILL 3-5 mins Preheat grill. Remove all packaging. Place under grill and turn half way through cooking.

FRY 2-4 mins Heat 1/2 tbsp of oil in frying pan, add bacon, turn half way through cooking.

KEEP REFRIGERATED BELOW 5°C **DO NOT FREEZE** For use by see front of pack. Once opened consume within 7 days. Do not exceed use by date. Suitable for freezing on day of purchase. Use within one month. Defrost fully before use; do not reheat once defrosted.

Nutrition
Typical values as sold Per 100g
Energy 860kJ
207kcal
Protein 20.0g
Carbohydrate 0.3g
of which sugars 0.3g
Fat 14.1g
of which saturates 4.8g
Fibre trace
Sodium 1.35g
per 100g 207 calories 14.1g fat 3.4g salt

Packaging
Cardboard sleeve recyclable

Produced in the UK by Dalehead Foods, Cambridge Road, Linton, Cambridge CB21 4JD

250g e

UK 5242 EC

02.08

5 022977 000727 1

Do these words tell the general public that this is mongrel bacon? Does the word 'sired' mean very much to the average urban shopper?

The only references on the packaging that do not relate to GOS pigs, their history and folklore (largely taken from the GOSPBC website!). Simple genetics dictate that the dam of the pigs producing this bacon has an equal influence over the eating qualities but there is no mention of her or Landrace or Duroc or hybrid.

Our Free Range Gloucestershire Old Spot sired pigs....

English free range unsmoked thick cut dry cured bacon 6 back rashers produced using pigs bred from pedigree Gloucestershire Old Spot sires

(cont from front page) from the BPA and NPA. We have also been in touch with the Food Standards Agency who are putting further pressure on the local Trading Standards Office to get Waitrose to label the bacon properly.

Of course, during all this we have the ongoing (since 1999!) application through Defra on the EU Commission in Brussels for the TSG recognition for GOS meat products. Since sending in the report from Bristol University it is progressing but painfully slowly. We are in regular contact with the relevant department at Defra and they have an update meeting with the Commission later in April. There are other 'irons in the fire' and, of course, the Berkshire Breeders Club are negotiating separately.

The Club's Chairman, Andrew Robinson, and Secretary, Richard Lutwyche, attended a meeting in early April in Birmingham with three representatives of Waitrose including Heather Jenkins, their Buying Director, and two from BQP/Dalehead Foods, the company responsible for providing all the pork and bacon for Waitrose and which is owned by Tulip Ltd, a Danish owned company in the same group as Danepack. Whilst no firm concessions were wrung apart from the fact that they are reviewing all their meat labelling, they did seem rattled by all the fuss and offered to establish a nucleus herd of pedigree GOS pigs which your committee is considering. Because they put so much in store from what Trading Standards will or will not allow, we are focusing mainly on pressuring them and LACORS to change their interpretation.

Marcus Bates at BPA said that he had had a meeting with them some years ago when they wanted a breed related 'brand' and then started with Hampshires. He says that he warned them then that there would be trouble if they went for GOS but they seem to have forgotten that in the intervening years. In reality, they are not interested in the eating qualities of GOS produce (otherwise why cross it with commercial pigs?) but with a very marketable name and story (see the pack above). Indeed on their own Forum before it was closed down, they condemned the meat from pure bred rare breeds as being too fat and too expensive for their customers.

The message from the GOSPBC however, is don't try and steal our good name!

Club News—Waitrose Dispute Cont.

Are These Really Old Spots?

With the help of British Saddleback breeder, Don Parsons, who himself farms near Salisbury, we tracked down the farms where the Waitrose pigs were being bred and finished. Do these look like GOS pigs to you?



Media Coverage

Without doubt, what brought Waitrose to the negotiating table was the threat that more and more of their customers would realise that they were being misled. First through the various websites, probably most damaging, their own, then through the media.

Your Secretary went to Bristol University to film a piece (about beef) for BBC's Countryfile on BBC1. The interviewer was Miriam O'Reilly and when she learnt that he was involved with GOS pigs, she immediately volunteered that she had just eaten a pack of Waitrose GOS bacon to celebrate her mother's birthday. When it was pointed out that it was not in fact pure GOS, she was furious and informed the Farming Today team on Radio 4. They did an interview at the Cotswold Farm Park which was broadcast in March.

From this, news spread and extensive stories appeared in The Times, The Daily Mail, Western Daily Press and a number of local papers, radio stations and TV news broadcasts. It has appeared widely on the internet and in Meat Trades Journal but strangely, not in the farming papers.

GOS Show & Sale, Cirencester Sat 2nd August 2008

Once again we are holding a pedigree Show & Sale within the Breeds Of Gloucestershire event at Cirencester Livestock Market on Saturday 2nd August alongside Gloucester cattle, Cotswold sheep and poultry and waterfowl. Members will recall that last year's event was cancelled at the very last minute due to the initial outbreak of FMD in Surrey and fingers are crossed that we beat the bad luck this year.

The schedule and entry form are enclosed and you can download them from the website also so there should be no excuses for not entering in time! We are grateful to Eric Freeman whose generous sponsorship ensures that this year's sale can go ahead.

In times of poor demand, an event like this can help enormously by pulling in buyers from a wide area and we should benefit from being with the other species. The show will take place before the sale and will be judged by our President, Judith Sims. Before then, all pigs will be card graded for the benefit of buyers.

Remember, the GOS is the only BPA breed to enjoy a dedicated sale but will still be part of the BPA event at Ross-on-Wye in September so the opportunities are improved (and entry fees for Cirencester are lower than at Ross!).

One major change is that we shall be sited on the far side of the market this year making showing and selling easier without any level changes.

Full details are shown in the schedule so if you have quality stock for sale, make sure you don't miss the deadline for entries of 14th June.



Pigs being shown at the 2006 Show & Sale. All photos on this page by Richard Lutwyche

2008 Show Guide—Major Shows

SHOW	DATES	ENTRIES CLOSE	CLASS	JUDGE	CONTACT
Newark & Notts	10-11 May	24 March	Any Traditional	Mr M Snell	Mrs J Brunton 0870 224 1035 www.newarkshowground.com
Royal Ulster	14-16 May	21 March	GOS	Mr J Collings	Mrs S Watson 028 9066 5225 www.balmoralshow.co.uk
Devon County	15-17 May	14 March	GOS	TBC	Mrs S-A Daniel 01392 446000 www.devoncountysshow.com
Staffordshire	28-29 May	1 May	GOS	Mr D Overton	Mrs S Mann 01785 258060 www.staffordhireshowground.co.uk
Suffolk County	28-29 May	11 April	Any Coloured	Mr R Overend	Miss E Payne 01473 707115 www.suffolkshow.co.uk
Royal Bath & West	28-31 May	15 March	GOS	Mr A Robinson	Mrs S Powell 01749 822200 www.bathandwest.co.uk
South of England	5-7 June	1 April	Any Coloured	Mrs S Barnfield	Mrs E Cuff 01444 892700 www.seas.org.uk
Royal Cornwall	5-7 June	17 April	GOS	Mr J Cloke	Mr C Riddle 01208 814489 www.royalcornwall.co.uk
East of England	13-15 June	6 May	GOS	Mr C Bull	Mr K Buttriss 01733 234451 www.eastofengland.org.uk
Three Counties	13-14 June	8 April	GOS	Mr B Card	Miss F Parker 01684 584901 www.threecounties.co.uk
Three Counties Rare Breeds	15 June	8 April	GOS	Mr D Overton	Miss F Parker 01684 584901 www.threecounties.co.uk
Cheshire	17-18 June	4 May	GOS	Mr A Warriner	Mr N Evans 01565 650200 www.cheshirecountysshow.org.uk
Lincolnshire	18-19 June	29 April	Any Traditional	Mr P Reeder	Miss H McGurk 01522 522900 www.lincolnshireshowground.co.uk
Royal Norfolk	25-26 June	13 April	Any Coloured	Mr B Card	Mrs M Wright 01603 731965 www.royalnorfolkshow.co.uk
Royal Show [Incl GOS Champion of Champions]	3-6 July	30 April	GOS	Mrs A Petch	Livestock Office 024 7685 8273 www.royalshow.co.uk
Great Yorkshire [Incl GOS Northern Championships]	8-10 July	3 June	GOS	Mr P Waddington	Ms A West 01423 541000 www.greatyorkshireshow.com
Royal Lancashire	18-20 July		GOS	Mr S Hull	Livestock Office 01254 813769 www.rlas.co.uk
Royal Welsh	21-23 July	7 May	AO Traditional	TBC	Mr B Williams 01982 554403 www.rwas.co.uk
St Mellons	13 Aug	31 July	GOS	Miss A Uglow	Ms K Meakin 01495 755267
Anglesey	12-13 Aug	8 July	Any Traditional	Mr P Brier	Mr A Hughes 01407 720072 www.angleseyshow.org.uk
Hatfield House	15-17 Aug	18 July	GOS	TBC	Miss S Sibun Julia@sibun.fsnet.co.uk

2008 Show Guide—Smaller Shows

SHOW	DATES	ENTRIES CLOSE	CLASS	JUDGE	CONTACT
Lambourn	4 May	12 April	Any Traditional	Mr A Mitchell	01488 648609
North Somerset	5 May	28 March	All Breeds	Mr P Clark	Ms K Hudson 08456 342464
South Suffolk	11 May	18 April	All Breeds	Mr A Rose	Mr G Bailles 01638 750879
RWAS Smallholder	17-18 May	4 April	All Breeds	Mr S Hull	01982 554408
Surrey County	26 May	18 April	All Breeds	Mr D Staig	Mrs S Ashworth 01483 890810
Dorset Rare Breeds	26 May	21 April	Trad Breeds	TBC	Ms F Hennesey 01935 891448
Honley	14 June	6 June	Trad Breeds	Mr T Alty	Mr J Warren j.warren7@ntlworld.com
Kent County	11-13 June	9 May	All Breeds	Mrs A Petch	01622 630975
Great Ecclestone	12-13 July	1 June	All Breeds	TBC	Ms T Bretherton 01772 685950
Singleton	20 July	1 July	Trad Breeds	TBC	01243 811363
Mid-Devon	26 July	11 June	All Breeds	Mr S Richardson	Mr C Branton 01884 821815
Shuestoke & Whiteacres	26 July	14 July	All Breeds	TBC	Mr K Furness 07815 821815
Ryedale	29 July	7 July	All Breeds	TBC	Ms P Harris 01653 697820
Oswestry	2 Aug		All Breeds	Mr J Herbert	Ms A Roberts 01691 654875
Cranleigh	3 Aug	15 June	All Breeds	Mr A Mitchell	01306 712050
Wayland	3 Aug		Any Coloured	Mrs C Parker	Mr P Reeder 01379 687273
Thornton-le-Dale	6 Aug	27 July	Any Coloured	Mrs V Mills	01653 668218
Chertsey	9-10 Aug		All Breeds	TBC	01753 682063
Filongley	10 Aug	1 Aug	All Breeds	TBC	Ms C Brookes 02476 460287
St Mellons	13 Aug	31 July	All Breeds	Miss A Uglow	Ms K Meakin 01495 755267
Okehampton	14 Aug	14 July	Trad Breeds	Mr J Herbert	01392 434075
Melplash	21 Aug	18 July	Trad Breeds	Mr A Rose	01308 423337
Dorchester	6-7 Sep	1 Aug	All Breeds	Mr G Hinks	01305 264249
Westmorland	11 Sep	18 Aug	All Breeds	Mr P Fowlie	Ms C Knipe 01539 567804
Penistone	13 Sep		All Breeds	TBC	Mr T Booth 01226 767989
Newbury [Incl GOS Southern Champs]	20-21 Sep	1 Aug	All Breeds	Mr K Matthews	01635 247111
East of England Autumn	12 Oct		All Breeds	Mrs S Barnfield	Mr G Kiddy 01767 650884

Club News

New Committee Elected at AGM

At this year's AGM, the existing committee were re-elected and vacancies were filled by Eric Freeman from Gloucestershire and Anne Nicholls from Surrey, both long standing GOS breeders. Their contact details appear on page 1. Three members were also co-opted onto the Committee; Viki Mills, Vice Chairman of the BPA, Mandy Garbutt from North Yorkshire and Jonathan Crump from Gloucestershire.

Judges for Special Competitions

The judges appointed this year for the Club's various competitions are as follows:

Champion of Champions—Mr Lewis Barnfield

Northern Championships—Mr Vaughan Byrne

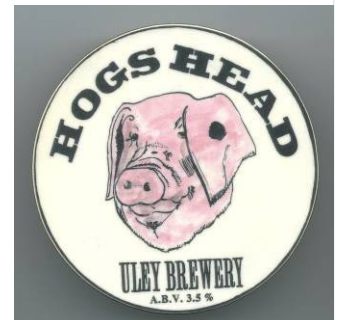
Southern Championships—Mrs Judith Sims

Show & Sale—Mrs Judith Sims

Pub Featured in Winter Edition Named Pub of the Year



The Old Spot at Dursley got us a whole lot more publicity in the national press when it was named as Camra's Pub of the Year. Famed for selling real ales including the Uley Brewery's 'Old Spot' this traditional hostelry is a great reminder to the public of the breed that gave it its name.



Club Member Celebrates 25 Years as MP

One time MAFF Minister, Tony Baldry, is the long-serving MP for Banbury in Oxfordshire and at a recent celebration to mark 25 years in the House, his constituency association presented Tony with a pair of GOS gilts, Harriet and Hazel. The celebrations took place at Hook Norton brewery (demolishing at least one old adage) and among those present was the Conservative leader, David Cameron, pictured with Tony and the two gilts.

Tony has kept GOS in the past and intends to breed from these two. He has been instrumental in getting GOS kept at Warriner School in his constituency and we look forward to hearing further news of his herd. Tony has been helping the Club in getting the dispute with Waitrose before a wider audience.



Club News

Register of Boars at Stud

The Gloucestershire Old Spots has attracted first time, small-scale pig keepers like no other breed. One of the upshots of this is that there is a strong demand around the UK for boars at stud, either willing to accept visiting sows on a bed and breakfast basis or out 'on the road' travelling around local farms.

Many GOS keepers contact us to ascertain where such boars might be. Of course, there is always the option of AI but many smaller pig operations are unwilling to use this method of insemination.

Thus we intend to build a register of Boars at Stud which will be sent out to enquirers and placed on the website. A form is enclosed. If you have such a boar or boars, please complete and return the form. There is no charge for inclusion in the register but we would ask that you notify the Secretary of any changes in circumstances.

If this applies to you, please complete and return the enclosed form as quickly as possible.



Ribbesford Gerald 44 was Gabriel Dudley's stock boar for a number of years.

Valentine Tugs at Heart Strings

Committee member Eric Freeman from Taynton in Gloucestershire probably didn't know what he was letting himself in for when he invited his local paper along to feature a piglet with a heart-shaped spot on the run-up to Valentine's Day. After the story appeared, the nationals got hold of it and it was widely featured in the Daily Mail and others. Eric's phone was close to meltdown as BBC1's The One Show wanted Eric to take Valentine as she was by know called, up to London for a live broadcast. Japanese TV crews arrived on his doorstep as Valentine's fame spread far and wide.

Such fame can have its downside however, and the next wave was of pleas from animal lovers around the world to save Valentine from being turned into bacon. Sadly, none of them offered to pay compensation for his loss of earnings!

Eric once more has achieved international publicity for the breed and made a few more people aware of the GOS!



Eric's granddaughter, Natasha Gough, proudly displays Valentine's heart for the Daily Mail photographer.

Readers can see the Daily Mail story online at: http://www.dailymail.co.uk/pages/live/articles/news/news.html?in_article_id=513659&in_page_id=1770

New Features on www.oldsports.org.uk

New features have recently been added to the Club website. These include a page explaining the **Cyclic Breeding System**; a new section within the Photo Gallery of **Historic GOS Photos**; a new page promoting the **Show & Sale** with downloadable Schedule and entry form; a **list of Honorary Members**; the ability for members to join on line and pay via their debit/credit card by **Paypal**. This last is already being used by a number of new members.

Remember that if you have photos you'd like to share, send copies to the Secretary to be added to our Photo Gallery. If you have access to any old material about GOS, please notify the Secretary for use with the Centenary celebrations in 2013. And finally, do join in the Forum and share your knowledge and experience for the benefit of others.

Can Pigs Swim? by Richard Lutwyche

This may sound a strange question but for centuries it was truly believed that pigs couldn't swim without cutting their own throats with their trotters. Read the words of one of our famous writers and poets from times past:

*"Down the river did glide, with wind and with tide,
A pig with vast celerity;
And the Devil looked wise as he saw how the while
It cut its own throat. "There!" quoth he, with a smile,
"Goes England's commercial prosperity.""*
Samuel Taylor Coleridge [The Devil's Thoughts]

Thus it was that when pigs were witnessed doing what comes quite naturally to them when immersed in water, it tended to be seen as newsworthy. Take this newspaper report from 1915 during the sea battle between the Royal and German navies:

'During the Falklands Isles battle, the Germans escaped to the shore after causing an explosion which sank the Dresden. Tirpitz was left to his fate, but on finding himself in the water he struck out boldly, and an hour later was seen swimming near the Glasgow. Two sailors dived into the sea and brought him aboard. The ship's company of the Glasgow awarded Tirpitz the Iron Cross for sticking to his ship after his shipmates had left, and he became a great pet on board.'

There is a great deal more recorded about Tirpitz who was taken back to Portsmouth and placed in quarantine until he was allowed to be adopted by the Petty Officer who had first seen him. He was later auctioned at least twice in aid of the Red Cross but his genes were never passed on to British swine.

As long ago as April 16, 1789, the following appeared in *The Times*:

"FOUND, the 8th instant, two pigs, swimming in The Thames, near Westminster Bridge. Now safely lodged, awaiting a suitable reward, at the Swan, by Lambeth Church."

Another example appeared in more recent times in the letters page of *The Field*:

"In 'Answers to Correspondents' (6 February) a reader asks whether pigs can swim. I also was under the impression that pigs cut their throats when swimming."

In February 1947 I was in a ship which had called at Aden, we had on board some 'in-pig' pigs for what was then Northern Rhodesia. About two hours before the ship was due to sail, one managed to get overboard and swam completely round the ship for about an hour before a boat could be lowered to pick it up. There was no sign of any kind that its throat had been cut. In fact, it was quite lively when being returned to its pen. M.A.T. Devonshire."

The following appeared in *The Times* in 1953:

"When Napoleon was about to cross a river on his fatal expedition to Russia, his horse is said to have stumbled and he to have exclaimed that it was a bad sign and that a Roman would have turned back. Animals, too often to their cost, have always been cast in leading roles in plays of superstition and, in the intervals, they are made the heroes of tall stories. One such, if an observant countryman is right, has as plot the alleged inability of a pig to swim. Its sharp trotter swings - so the story goes - in circular motion in the water and cuts its throat. This, the countryman cheerfully claims, did not happen to a sow who, awaiting her litter and finding her sty flooded, patiently swam round it unharmed until the rescue party arrived. All pig-lovers will hope that this was not an exception to the rule."

In the same year, a reader sent the following letter to the editor which was published:

"Many years ago a young porker fell into a disused and bramble-covered well. The water level was some 10 ft. down; the water deep. It took us a good half-hour to borrow a ladder and come back with it. He was still swimming round and round."

Then we found that the well mouth was too narrow for a man to go down the ladder. The pig seemed doomed. Suddenly, my mate said: "Look!" Pig had his forelegs over one rung: his snout under the rung above. We pulled that ladder up slowly and carefully. Pig held on until he reached the top and was lifted off. Then he shook himself, grunted, and trotted off to the waiting herd - unscratched as to the throat and magnificently unperturbed by his adventure. Mr WN Ewer, Great Missenden."

Scotland was subject to extensive flooding in 1829 and several long distance swimming pigs were recorded saving themselves. One, only six months old, was seen to swim for a distance of four miles before finding dry land. Another group comprising three similarly aged pigs and a younger litter swam at least five miles before landing at Backhill near Aberdeen.



Pigs swimming in China at the Pig Olympics. Does anyone have any photos of GOS pigs swimming?

Sticky Pig Tales from Down Under— The Kingston Piggery by Julie Dodds

GOS pigs were exported to Australia in 1923 and the following story sees some of their early progress. Unfortunately, they appear to have become extinct there before the outbreak of World War 2.

In October 1918 my father, John McGinnis Williams, purchased twelve and a half acres of land in Kingston (south of Brisbane in Queensland). He then established a glue factory producing casein from buttermilk from the nearby butter factory.

Williams was the first manufacturer of plywood in Queensland, having established a mill in Stanley Street South Brisbane in 1915 where he designed and cut the first Australian lathe to cut rotary veneers when he peeled hoop pine for 3-ply. He needed the glue to laminate the 3-ply.

“...he would have a flourishing herd in no time at all –and plenty of income from the rare and expensive animals.”

In 1921 Williams sought permission to lay pipes from the butter factory across the road to his glue factory.

By 1922 he had established a piggery on his Kingston property. But the new business was not without its problems. The Department of Agriculture inspected the piggery in 1922 because of an unexplained pig mortality that was put down to swine fever.



John Williams lost interest in his GOS after Wild Boar infiltrated his herd.

In 1923 Williams enlisted the help of his sister Marie and her husband, Robert Kiepert, as caretakers. In order to make the piggery a viable proposition in more than the bacon area, Williams acquired a pair of pedigree Gloucestershire Old Spots. These had recently been imported into the country under the care of a Mr A E Ball, a pig farmer from the Mendip Hills in Somerset who was emigrating to Australia in 1923 with his six sons and three daughters. The breed was chosen as the best to cope with the southern sun.

Williams felt his new venture was destined for success –the prolific dam would perform well in the Queensland climate and he would have a flourishing herd in no time at all –and plenty of income from the rare and expensive animals. He left strict instructions for Robert and Marie to keep a constant watch on the purebred couple, as it was almost impossible to stop a wild boar breaking into piggeries and mating with the pedigree females. One day, Robert and Marie left the piggery for a drinking session at the local hotel. In their absence a common boar entered the stall of the Old Spot dam and mated with her. Williams was incensed and gave up his Old Spot pig breeding enterprise.

<p>...culture ND DAIRYING. ears settlement istrict, the only ortance being ood logs, tele- palings, and plied. At one ave employment o doubt mater- ucing settlers to a timber-getting</p>	<p>factory of the latest design will be erected in the near future at a cost of about £13,000.</p> <p>THE KINGSTON PIGGERY.</p> <p>The Kingston Piggery, owned by Mr. R. G. Watson, is situated within a few hundred yards of the railway station, and occupies 137 acres. Between 750 and 800 pigs, bred by Mr. Watson, are on this area. The actual piggery, with its yards and pens, is on well-drained land, and covers 10 acres. Everything in the way of feeding, fattening, and housing is conducted on up-to-date lines. The animals are fed on meal and butter-milk. Over 1000 pigs are fattened and sold to the bacon factories every year. About 3000 gallons of butter-milk are obtained from the Kingston factory daily, being conveyed by pipes from the factory to large tanks at the piggery, and from these by pipes to large troughs in the yards and pens. The manager of the piggery is Mr. H. F. Whittaker, who has two assistants. In conjunction with the piggery Mr. Watson has a pig stud farm near Beaudesert, on which are some 500 well-bred animals. The boars are purebred Gloucester Old Spot, including the champion of the 1930 Brisbane Show. Mr. Watson recently introduced from New Zealand some sows of the large white breed. Pig-breeding in the district is successfully carried on by several settlers, who have from 60 to 100 head, and quality is maintained by the frequent introduction of good-class boars.</p> <p>FIVE HILL SITES.</p>

Williams sold the property in 1926 to Richard Watson who also had a piggery in Beaudesert where he reared Gloucester Old Spots boars including the champion of the 1930 Brisbane Show. He had imported white sows from New Zealand.

However he persevered with the piggery and continued to use the buttermilk from the butter factory to feed the pigs.

Williams sold the property in 1926 to Richard Watson who also had a piggery in Beaudesert where he reared Gloucester Old Spots boars including the champion of the 1930 Brisbane Show. He had imported white sows from New Zealand.

Acknowledgements to Mary Howells, Cultural Services Projects Co-ordinator, Logan City Council, Qld. who wrote the book "Butter to Broadway –Kingston Butter Factory Centenary 1907 –2007"

Julie Dodds

Cairns, Queensland, Australia

Email: tropikkalmedia@mytown.net.au

Editor's Note— Mr A O Ball joined the GOS Society in 1923 and his address was given as Blagdon in Somerset. The editorial in the 1923 Herd Book notes that a consignment of GOS pigs has moved to Australia with Mr Ball and were reported to be doing well.

Tales From The Victorian Farm

Well you know how it is I'm sure. One minute you're sitting there one wintery morning wondering how you can promote the GOS breed further when along comes an email from a young lady at Lion TV Productions asking if you could help find an in-pig sow to borrow and, by the way, would you be willing to come along and talk about the breed on camera? Believe me, when it's done at a distance of several months, it's easy to say yes. Well, after all, you might have emigrated before then or won the pools and bought a small island somewhere remote so there's really no harm in agreeing, is there?

The venue was Acton Scott Museum in Shropshire which has been maintained as a Victorian farmstead and the programme, due for transmission on the BBC, is all about how they farmed in Victorian times (following on from an earlier series of farming in the Tudor period). Judith Sims agreed to supply a sow and the date was set for February 21st. Strangely, the pools hadn't co-operated and there seemed little opportunity to escape. Then another email; just one small thing, you wouldn't mind wearing Victorian costume, would you? I phoned Judith to find out if she had been asked the same question which she hadn't. All it did was to cause her some mirth and make her determined to bring a camera.

Come the day and I drove along the A49 north of Ludlow to Acton Scott which I hadn't visited for over a quarter of a century. It hadn't changed one bit. I met the young lady who had propositioned me and she led me into the house and to some second floor rooms which they were renting. I was shown into a draughty unfurnished bedroom with a severely sloping floor to change. Apologies were made in advance that the BBC Costume Department had just gone bust and some of the clothes might not fit, although the logic of the two statements sitting side by side was lost on me.

I swapped waistcoats with another outfit but there was no jacket. It transpired that the basket weaver had got there first and I was assured he would relinquish it. Wearing spats adds about 15 minutes to one's dressing time and if they had warned me that I was to wear a bowler hat, I could have brought one with me that fitted but had to make do with the Costume Department's version which sat like a slightly alienated pimple on my head. Luckily, there was no mirror in the draughty room. What sort of person I was supposed to be, no one said but I would guess the outfit was last used for one of those characters in a Dickens novel who is so extremely eccentric as to be quite unbelievable. You know the ones—at least half a dozen in every story.

A phone call came in from the farm—they were ready for us. We ventured down and (appropriately) out of the servants' entrance of the old manor house. It was freezing and definitely not the weather for shirt sleeves. Judith had her Land Rover and trailer ready at the farmyard entrance to unload when she saw me and burst into laughter. She tried hard to control herself.



We went to admire the sty which Winterwood Princess was to occupy for the next couple of months. I saw my jacket sitting close by. The basket weaver eventually took pity on me and handed the coarsely woven garment over and quickly put on his own fleece to compensate. At least it kept some of the east wind at bay.

There were two actors there playing the parts of 66% of the characters living and working on the farm. The director wanted to film us walking the sow down from the trailer to the sty and then to lean on the wall and talk pigs while he filmed and interrupted with suggestions, corrections and anything else he could think of. In the next door sty were some rowdy Tamworth porkers and Princess was fine until she caught a whiff and a sound of them when she immediately froze like some SAS operative sneaking



through enemy held territory. Unlike a highly trained soldier however, a few scattered pignuts on the floor and she quickly forgot about her dubious new neighbours and entered the outer run of the sty. The TV team had built the sties but the entrances to the sleeping quarters were distinctly on the small side. Luckily, Princess was not among the larger examples of the breed and just about fitted through the entrance.

We did our pig talk bit leaning on the wall until the director was satisfied and then I was told it was all over. The basket weaver wanted my jacket back as he reckoned it was warmer than his fleece. I took it off and believed him and hurried back to get changed back into proper clothes. When they tell you this summer there's nothing on the telly, you'd better believe it!

Memoirs of a Pig-Keeping Man by Harry Latham

Pig keepers did not always come in the shape of men like Sid Williams and his contemporaries with their large pedigree herds competing at the major agricultural shows. Traditionally, pigs were kept as part of a small scale farming operation throughout Britain. This is why pedigree recording was not considered until just over a century ago whilst cattle, horses and sheep were highly regarded and their family trees closely watched almost since agricultural improvers began. The pig was, instead, that most useful of animals which would consume all the slops and waste and provide a working family with all their meat for the winter.

Thus, the situation typically found today amongst the keepers of rare breeds where just one or two pigs are kept for their owner's pleasure and deep freeze is more typical of history than the large-scale commercial herds that some of us hope our chosen breeds might aspire to. With such swine husbandry in mind, I travelled west of the River Severn to the Vale of Gloucester to talk to an old friend, Eric Freeman, who many of you will know for his Gloucester cattle, Cotswold sheep or his heavy horses and his work with the Horse Loggers Association or the Gloucestershire Support Group or one of a number of societies concerned with preserving the best from the past. For those of you who have not had the pleasure of meeting Eric, I can only sympathise and by way of description, say that he is truly, one of only a very few of nature's real gentlemen.

Money-spinners

He opened our discussion by apologising that his knowledge of pigs was limited as his father had hated them – *"their faces take too much washing"*, Freeman senior would say, meaning that their feed was too much trouble and expense – and thus Eric did not have any until he was married. His father always had a pithy turn of phrase and Eric is recording many of his home-spun proverbs and sayings for posterity such as *'Better never rise at all than rise too high and have to fall'*. Eric's first pig came from his newly acquired father-in-law and was a large sow of a white colour. As time drew towards farrowing, so she grew until the day arrived... and she had one solitary piglet. His father, George, looked over the sty door and thoughtfully announced, *"Ar, money-spinners! Aye."*

Yet Eric's grandfather had kept pigs on his small farm in Newent, although farming was not his main livelihood as he was the local undertaker and draper and did a little dealing in livestock to boot. Thus it was that he had some buildings adjoining the old Newent cattle market with a special rail in the perimeter fence which could be slid aside so that he could drive his pigs or sheep straight into their market pens. That fence still stands although the market is long gone and cast iron fence posts stand sentry to the memories of countless sales with stock brought in from the small farms in the many surrounding villages.

His grandfather had started farming and in 1911 employed 'Old Cecil' to look after the pigs, which were all housed in buildings. Originally, they were supplied to local pork butchers but by the 1930s they were being sent up to G.H. Monk & Co Ltd in Birmingham whose local agent was Charlie Clissold "from Stroud way" who was, by all accounts, quite a character, always attired in a battered old green trilby hat. In fact, Eric's grandfather was killed when he was hit by a car whilst leaving his lorry to open a gate to load stock for Monks around Christmas 1934.

A Shovelful of Slack Coal

Eric remembers the strange policy of not feeding the pigs on Sundays, or a least not with their usual swill diet. On the Sabbath, they got instead a bran mash followed by a shovelful of slack coal – a purification diet to help rid them of any excesses in the swill during the week.

The swill was collected in a large square slate tank, which would be full to the brim. It was not considered ready until it started 'to ferment' and bubble when it would be mixed with barley meal and then with 'sharps', a form of flour, and fed to the appreciative pigs.

In 1972, when Eric acquired his first Gloucestershire Old Spots, another retainer of the family, 'Old Joe', 'Old Cecil's' son and heir, muttered darkly that they *"ouldn't be druv"* and explained that, in the early 1930s, Eric's grandfather had bought some at a local farm sale and had left Joe to herd them back along the road to Newent, a walk of just a few miles. To those who know their Spots, these were typical of the breed, being well laid back and fancying a lie down on the road rather than a tiresome walk. Thus he had wended his way behind them with a bucket of pebbles, tossing a stone ahead for them to pursue. That drive took up most of the day.

No Need to Hurry Stock

Eric was to discover some of the truth in this with his first batch bought from Chris Whittall who had lots of pigs and decided to sell off his Spots. Eric arrived to collect them and found them sunning themselves in a large wallow. Eventually, they were loaded onto the trailer but back at home, with the trailer reversed up to the straw-filled chicken house prepared for them, they would not budge. He tried lifting their rumps and wheelbarrowing them off and pushing and shoving but to no avail and in desperation, gave up and went in for his dinner. On his return, they were in a heap in the straw in the shed, having moved at their own pace – another example, Eric says, of why there is usually no need to hurry stock.

These were Princesses and Muriels, originally from Gordon Cullimore's Walgaston herd and he also had what was probably the last Prince boar although he did not discover this until it was too late. It has been sold on to Charles Martell, who also keeps Gloucester cattle and makes traditional Gloucester cheese at Dymock, when Viki Mills contacted Eric in a bid to save the line but by the time she had caught up with him, Prince had gone the way of most old boars and that line was extinct.

Talking of old boars reminds Eric of the sights at the old Gloucester market where there would be special high pens to house huge boars, each frothing prolifically with the white sputum all over the floor of their pens as they vied with each other for dominance.



Not Eric's everyday attire but dressed as a council member of the Three Counties Show. Photo by Eileen Hayes.

Memoirs of a Pig Keeping Man (cont.)

Perilously Close to Extinction

Gordon Cullimore at Berkeley was then about the only Spots breeder in the area and in the years before the RBST, they must have come perilously close to extinction had the few breeders left not stuck with them. Cuthbert Dobbs, at nearby Upleadon, used Spots crossed with a white boar to produce his own strain of white hybrid which had much improved mothering and handling qualities as a result of the GOS blood. Every few generations, he would buy in another Spots sow to boost the genes. Cuthbert's brother Gilbert was a well known character to local pig breeders since, as well as his job as postman, he would drive a wagon round to local farms with about six boars on board in different compartments. Once you chose your boar, he would tiptoe down a narrow plank to perform his duty before returning to his box. Eric's main recollection of this early threat to AI was the fact that both the wagon and the individual boars made their presence known from some distance by the rank smell that accompanied them.

As well as the Spots, two British Lops from Geoffrey Cloke joined the Cugley herd at about the same time, one a Harmony, the other an Actress. No two pigs could have been more different, the Harmony being long, lean and white with 16 teats (Eric uses the local term, "dails", while for a runt of the litter, the local dialect word is "nisco"), who produced a first litter of 14, and the Actress being the shape of the old Lop, short and much rounder and fatter with much more hair which had a sandy tinge to it. Her litter was smaller. Neither stayed very long as the buildings they occupied had to be knocked down to make way for the chicken processing plant he and his brother built to develop their main business.

Eric Freeman's interests do not stop at livestock but include almost every aspect of rural life and this part of Gloucestershire, bordering the Forest of Dean, is truly rural. Most of the older cottages would have had a pig cote, (sty), and in many instances these were built on to the house itself, making the feeding of scraps easy. Eric recalls one where the front of the cottage faced the road with just a narrow strip of grass separating the two. Onto the front was built an equally narrow pig cote and from driving past, one could observe the on-going development of the pig inside.

As late as the 1970s, Eric was asked by a local dealer, 'Bomber' (pronounced 'Bummer') Dee, to collect a pig from a cottage in a nearby village, belonging to 'Busy' Benson (surname changed). (Said Mr Benson was not known to work hard but had a large family despite being slight in build and being married to a large and formidable wife.) Two of the sons of 'Busy' worked at the flour mills at Gloucester Docks and had access to the sweepings off the lorries and other perks and decided to make good use of these by fattening a pig at home. The cote was built from match board with a small hole cut for the weaner to enter, and there he stayed, growing and developing much as pigs do. Very few cottagers in the old days bothered to muck out until the pig was gone and the sons of 'Busy' Benson maintained the old traditions.

Eric reversed his Land Rover up to the cote and dropped the tailboard over the ditch to act as a ramp. The only way to get piggy out was to dismantle his prison from around him, since he filled all available space by this time. As the roof was lifted off, the pig blinked at his first sight of daylight since he entered as a scrawny weaner and he was soon loaded up and away with his home de-constructed until next time.

Time for the Pig Killer to Visit

Today, most people in both towns and villages are removed from the everyday realities of stockmanship and, in particular, death, which probably accounts for much of the attitude of the urban-based animal protest movements. But Eric recalls the days in the 1930s and 40s when, as winter drew on towards Christmas; the time came for the pig killer to visit. This was a regular occurrence in these times when transport and money were scarce and a family could no more afford to take a pig to a slaughter house than to fly. Thus, usually on a Sunday, the village pig killer would come to perform his grisly task.

In this instance, the pig killer was a local butcher, Stan Philips, but Eric recalls another local man, a building and odd job man, known as 'Doctor' Lake, presumably from his surgical skills in jointing the carcass. In other villages, the part-time pig dispatcher might have been a shepherd or the village policeman. The occasion would be chaotic with local children in noisy attendance and the deafening squeals of the pig as a slip cord was placed around its upper jaw to control it and a humane killer used to quickly dispatch it. This instrument consisted of a bell-shaped plunger placed against the forehead, which was stuck with a mallet forcing a spike into the brain.

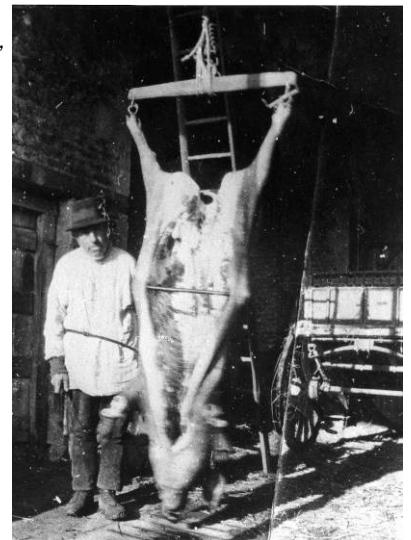
The carcass was quickly bled by cutting the throat and pumping a hind leg to expel all the blood, which was caught in a bucket and stirred for the making of black pudding. The carcass was spread-eagled onto a pig ladder, basically a broad version of a short builder's ladder, which was stood upright while the meat 'set'. This took place after the bristles had been removed which was an art in itself. The pig was laid on its belly on the ground with its legs fore and aft and a wigwam of bolting straw set around it. Bolting straw, the result of reaping and threshing, was always considered superior for this purpose to baled straw, as it burned evenly producing no hot spots.

The operation was completed by scalding with boiled and slightly cooled water and scraping to remove any remaining bristles. This was hard work as cottagers' pigs were much heavier and more mature when they were killed in this period (sometimes 30 score or 600lbs), and the bristles would be well set. Eric's father always maintained that the best bacon pig was a first farrowing sow whose litter had pulled her down and which was then fed up again, producing 'new meat' which was firm and dry and took the salt well.

The carcass would rest for 24 hours and the pig killer would return on the Monday night to butcher and joint the beast. All this took place in surroundings, which would simply horrify today's health inspectors. Eric recalls just such an occasion when the carcass was being cut up on a bench in a small cowshed. A piece of meat slipped from the table into the drainage gutter below and was retrieved by Stan Philips and wiped on his smock, "Ah never mind about that. It takes a germ to catch a germ!"

And, as the old saying goes, nothing but the squeal was wasted. The 'pigmeat', not pork, was that lying along the spine which is cut out

Cont....



Charlie Winter, an old-style pig killer from the Cotswolds with the carcass of a large GOS pig.

of bacon pigs. This was a special treat, tasting, Eric says, like first class beef. But there was too much for immediate consumption with no refrigeration so it was shared amongst neighbours and friends in the certain knowledge that when they killed their pig, you would be a recipient of some of their excess.

The offal was also treated urgently with the intestines being washed and turned for sausage skins and chitterlings. The liver would be made into delicious faggots, each wrapped in its own skin of caul fat or 'veil' as it was locally called from its appearance. Eric recalls the smell of faggots cooking after his mother had taught his wife how to prepare them and how, when he walked into the kitchen to be met by the aroma of liver with sage and onion, he insisted in sampling them straight from the oven.

The Main Purpose Was to Produce Salt Bacon

The head would be split and cooked in the 'furnace', the local term for the copper used for washing the clothes. Once fully cooked, the head meat would be scraped from the bone, placed in a cake tin and firmly weighted to produce delicious brawn. Sometimes, the cheeks would first be removed and cured to produce Bath Chaps, traditionally made from local Gloucestershire Old Spots pigs.

But the main purpose of the pig was to produce salt bacon and with this traditionally cured meat in the pan, (forget what you buy today), with a couple of eggs cooking in its fat, was, as a friend of Eric's, Sid Hayward, put it, "Talk about bloody caviar – they wouldn't know how to live, would 'em?" This was on the occasion of sampling just such a flitch, which had been hanging from his kitchen beam for about a year and this only a matter of some two years ago.

The process used was by dry curing the flesh over a period of weeks by placing the sides on top of each other on a slate or stone pig bench and turning and salting them every other day. The salt must be dry, ideally lump salt which would come wrapped in brown paper, broken up with a hammer, but as this isn't available today, use a coarse salt as used by abattoirs to preserve hides and to ensure its dryness, warm it in the oven first. Damp salt will not flow over the meat and thus you use too much and spoil the bacon.



Eric blessing the beef (Gloucester naturally) at Charles Martell's wedding in 2004. Photo by Richard Lutwyche

the post-war period until the Trust was established and it is good that people should come back to having that close understanding of animals by living with them once more.

This article was first published in The Ark in 1996.

On-line Pig Equipment Shopping

Club member Julie Dronfield from Cornwall has opened an on-line shop for equipment for pig keepers. The offering is limited at present but is growing but there is some very useful stuff on there from weighbands and slap markers to pig arks and bacon smokers!

Unlike many commercial stockists, Julie will only be selling what she knows works from her own experiences with Spots so next time you need something for your pigs, try the following first:

www.pigletspen.co.uk



Joe Clark was the auctioneer at Newent Cattle Market shown here in his trademark boater in 1898. His family business was also a printers and ironmongers.

For the joints and hard to-get-at bits, saltpetre was used to kill the germs. Once cured, the bacon might be hung up to store or placed in a tub of oatmeal or sawdust. Whilst this latter method kept away the flies, it could result in weevils, but as one old boy is recorded to have said, "Ah dun mind t'weevils but t'was the squeaking 'em made when they got 'atween me teeth".

If bacon was well hung, a slab would be cut the night before and soaked before it was cooked for breakfast. Sometimes, pieces of fat would go yellow or rancid, or as Eric says, 'rastie' and would burn the back of your throat as you ate it.

The chances are we shall never experience these things again and as Eric says, things have degenerated. Oh, certainly things in many ways are much better but in improving things, we lose so much and must now rely on the memories of countrymen like Eric Freeman to recall them as we sit in our centrally heated houses, with our entertainment centres and fast cars and prepacked food from the supermarket.

As I stated at the beginning, the establishment of the RBST has created a large number of people who have reverted to keeping pigs in the way of old time cottagers, but with the added bonus of pedigree registration and improvements in husbandry. This did not happen in



Word Search

One of the things to come out of the member survey in the last edition, (many thanks to all those who responded), was for the inclusion of competitions in your *Spot Press*. So, to start us off, here's a word search. How well do you know the breed's bloodlines? Hidden in the following vertically and horizontally (not diagonally) are the names of various existing bloodlines in the GOS breed. Just identify as many as you can find (no, I'm not going to reveal how many there are!) and write them on a postcard and send them with your name and address by 31st May to GOSPBC Word Search, Freepost (GL442), Cirencester, Glos. GL7 5BR. If you are under 16, add your age. Alternatively, you can email the same information to mail@oldspots.org.uk. An enamel club badge to first all correct answer drawn both for an adult and a junior. In the event of no one identifying all the answers, prizes will be awarded to those finding the most. GOOD luck!

J P D D W Y M E D O L L Y B I S V J O G
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“Lawsuit, n. a machine which you go into as a pig and come out of as a sausage.

Edible, adj. good to eat, and wholesome to digest, as a worm to a toad, a toad to a snake, a snake to a pig, a pig to a man, and a man to a worm.”

Ambrose Bierce

[The Devil's Dictionary]

Members' Advertisements

FOR SALE

Nine Weaners 7 gilts 2 boars eight weeks old and ready to go on June 7th. All birth notified and wormed—Dahlia x Sambo. Really lovely litter

Sarah Thatcher, Devon 01769 581752
mail@highlandshogs.co.uk

Three Registered Winterwood Princess in-pig gilts due in May in pig to Chapel Patrick 5. £275 each. Will deliver at fuel cost within reasonable distance.

Judith Sims 07803 290577
judithsims@btconnect.com
J20 M5 North Somerset

We have 14 birth notified pedigree weaners for sale born between 13/3/08 and 3/4/08—ready to go in May. Based in SW Scotland near Castle Douglas.

Belinda Rogers 01556 670273
bilinda@drumskelly.com

Pedigree GOS weaners for sale and ready to go, outdoor born and reared, handled well, weaned and wormed.

Adrian Ballard, Cornwall
www.ballardsfields.com

Wonderful weaners available at eight weeks at end May/early June by Rufus out of Ellen, both sexes available.

Ian Burns 01260 227235
Cheshire/Staffs/Derbyshire borders

FOR SALE

For Williams baby trailer, lift off top, 1 partition and spare wheel. Electrics need attention but it comes with trailer board. Some marks on top but good condition otherwise. £600. Gloucester area.

Sharon Barnfield 01989 750079
07760 217453

Breeding Stock and Weaners in need of a good home(s) due to work commitment abroad. July born boar birth notified but not yet reg'd—was our show boar last year.

Also breeding sows Hollyhouse Princess Mary & H. Princess Mary 2. Very friendly and good mothers currently running with Tennyson Sambo 811.

Also 12 birth notified weaners out of the 2 sows above by T. Sambo 811. Six are 10 weeks and 6 are 12 weeks old.

Steve Milner Halifax W. Yorkshire
01422 240303

In-pig gilt for sale. Registered with BPA. Healthy, wormed and ready to collect at end of June. Good markings, 1 defined black spot on her back, nicely put together and has a lovely character. Princess x Rufus bloodline. Photos can be sent. For more information, please visit our website www.pigletspen.co.uk, email or phone.

Weaners also available from 10/5/08

Julie Dronfield 01840 250261.
N. Cornwall gospigs@yahoo.co.uk

FOR SALE

Three 11 month old gilts for sale, ready to go to the boar, birth notified. Easy to handle—reasonable offers accepted. Sire—Margery Gerald 3, dam—Exfold Josephine 162

Nick Bamber West Sussex
01798 344345 / 07710 958878
nickbamber@btinternet.com

WANTED

Looking to buy some sows or in-pig gilts due end April to mid-July

Sue Cooke 07801 577072
sudaco@hotmail.co.uk

We are interested in 3 or 4 in-pig gilts

Dolly, Star Antoinette, Bluebell, Princess Mary or Ellen; also entire weaner, Rufus or Gerald. All need to be birth notified or registered. Happy to take one's or two's from different breeders.

John or Kate, Normandy, France
0033 233 609847

The Club is looking for historic photos, films, memorabilia etc. for the breed's centenary celebrations in 2013. Anything considered! Photos, films etc will be copied and returned. Please search for anything you may have. We intend publishing a book of the history of the breed and putting on an exhibition display at various venues during the year. Your help could make all the difference.

Richard Lutwyche mail@oldspots.org.uk
01285 860229



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E-mail: mail@oldspots.org.uk

We're on the web—
www.oldspots.org.uk

GOSPBC FIGHTING FUND

In our effort to maintain the integrity of genuine pork from pedigree Gloucestershire Old Spots, we are undertaking considerable work to protect the real thing for the benefit of breeders everywhere. In response to this appeal please send **any donation** to GOSPBC c/o Mr S Booth, Broadoak Farm, Chapel Lane, Warburton, Lymm, Cheshire, WA13 9TY.

All donors will be acknowledged in **SPOT PRESS**.

SPOT PRESS

The Summer edition will be published in July/August and we invite contributions and suggestions as to what you would like to be included.

Edited by Richard Lutwyche

We thank all those contributors listed within these pages.

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The Gloucestershire Old Spots Pig Breeders' Club (GOSPBC) was established in 1990 to promote the qualities and values of the Orchard Pig, then a very rare breed. Now with over 300 members and more pedigree GOS being registered than almost any other breed, the Club and its members are now more important than ever.

What do you get from membership of the Club?

You receive quarterly, a copy of the newsletter, **Spot Press**, in full colour. You may advertise therein and on the website www.oldspots.org.uk free of charge. The website also supports a Forum for raising queries and points of view. If you wish to show pigs, you have £2m public liability insurance just by being a member. You can compete in the various club competitions. You can attend workshops and other events organized by the Club and enjoy discounted entries for the Show & Sale.

Help us to keep the GOS as the leading breed of the 21st century. Encourage everyone with an interest in the breed (especially those who buy pigs from you) to join the Club which can be done via the website or by requesting forms from the Secretary.

As you can see from this edition, the Club is very proactive in working tirelessly on behalf of the breed and all Club members.

Help us to help you. Encourage everyone with an interest in GOS to join.

Boars at AI—A Full Set

The following boars are standing at Deerpark AI Centre and semen is available to order by phoning 028 7938 6287. To check the pedigrees, go to the online herdbook at www.britishpigs.org.uk and type in the registered number for each and then select 'Pedigree'

R001153GS Alsa Gerald 451

R001685GS Greenan Rufus 4

SSG/80 Whinneyhill Sambo 3

R003320GS Windmill Patrick 6

A Little Light Relief...

A farmer named Seamus had a car accident.

In court, the lorry company's fancy hot shot solicitor was questioning Seamus.

'Didn't you say, to the Garda at the scene of the accident, 'I'm fine.'?' asked the solicitor. Seamus responded, 'Well, I'll tell you what happened. I had just loaded my favourite sow, Bessie, into the...'

'I didn't ask for any details', the solicitor interrupted. 'Just answer the question. Did you not say, at the scene of the accident, 'I'm fine!'?'

Seamus said, 'Well, I had just got Bessie into the trailer and I was driving down the road...'

The solicitor interrupted again and said, 'Your Honour, I am trying to establish the fact that, at the scene of the accident, this man told the Police on the scene that he was fine. Now several weeks after the accident he is trying to sue my client. I believe he is a fraud. Please tell him to simply answer the question.'

By this time, the Judge was fairly interested in Seamus's answer and said to the solicitor, 'I'd like to hear what he has to say about his favourite sow, Bessie'.

Seamus thanked the Judge and proceeded. 'Well as I was saying, I had just loaded Bessie, my favourite sow, into the trailer and was driving her down the road when this huge lorry and trailer came through a stop sign and hit my trailer right in the side. I was thrown into one ditch and Bessie was thrown into the other. I was hurt, very bad like, and didn't want to move. However, I could hear old Bessie moaning and groaning. I knew she was in terrible shape just by her groans. Shortly after the accident a Garda on a motorbike turned up. He could hear Bessie moaning and groaning so he went over to her. After he looked at her, and saw her condition, he took out his gun and shot her between the eyes.

'Then the Garda came across the road, gun still in hand, looked at me, and said, 'How are you feeling?'

'Now what the hell would you say?'