

Spot Press



Volume 20 No.2 SUMMER 2010

The GOS is truly UNIQUE!

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Traditionally Farmed Gloucestershire Old Spots Pork, after 11 years and three months, has been granted Traditional Speciality Guaranteed (TSG) status by the EU Commission. The announcement was made at this year's Three Counties Show on 18th June by Secretary of State at Defra, Caroline Spelman.

This is only the second TSG to be granted to the UK and the GOS is the first, (and currently only) breed of any species in the world to secure TSG status!

- * What has been approved?
- * What does it mean to you?
- * How will the breed benefit?

Find out inside where there are articles answering these and other questions!



L-R Dave Overton, President, Caroline Spelman, Richard Lutwyche, Secretary and Anne Nicholls, Vice Chairman.

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Club News

Fundraising—Grand Draw— RESULTS

The draw took place in one of the pig rings at the Great Yorkshire Show on 15th July following three months of selling tickets through members, at shows and other events.

- * **A week's stay at St Mary's Hall Hotel, Scilly Isles—travel not included—donated by Mr Clifford Freeman—Won by Mr John Corsan of Somerset**
- * A week in a holiday cottage on the Isle of Islay - travel not included (Dunlossit Estates) won by Mr Clifford Freeman of Glos.
- * An in-pig pedigree GOS gilt or £250 (Mrs Judith Sims & Mr Andrew Robinson) won by Mr Nigel Smith of Doncaster
- * Dinner for 2 at Hix Restaurant, Soho, London (Mr Mark Hix) won by Mrs Barbara Simpson of Cheshire
- * Lunch for 2 with food critic and writer, Charles Champion, at a London restaurant (Mr Charles Champion) won by Mrs Pamela Treadgold of Herefordshire
- * Two tickets for the Revival motor race meeting at Goodwood (Lady March) won by Mrs Gillian Herbert of Herefordshire
- * 2 x Family tickets to Surrey County Show 2011 (Surrey County Agricultural Society) won by Peter of Middlesborough and E D Nayar of Glos.
- * 2 x Family tickets to Cotswold Farm Park (Joe and Adam Henson) won by Mrs K Potterton of Shropshire & Mr Malcolm Hicks of Warwickshire
- * 4 x tickets to Frampton Country Fair (Frampton Country Fair organising committee) won by Mrs Liz Rowlands of Shropshire
- * Ludlow Food Centre Hamper (Earl of Plymouth Estates) won by Mr Bill Cleland of Co Durham
- * Hamper of GOS salamis and chorizo (Donna Lucking & Clive Counsell) won by Mr Peter Bond of Surrey
- * Three cheeses (David Fenton) won by Mrs Liz Andreozzi, West Sussex, Mrs Wheaton, Essex and Mrs S Hoskin of Cornwall,
- * A Stinking Bishop cheese (Charles Martell) won by Mrs E Thompson of Teeside
- * A Gloucester cheese (Jonathan Crump) won by Mrs L Edwards of Surrey
- * Painting of a pig (Liz Andreozzi) won by Mrs Jennifer Gracey from Co Armagh
- * Beswick model of a GOS sow (Stephen Booth) won by Miss Alisha Rogers of Lincolnshire
- * 1 x Bottle Sheep Dip Malt Whisky and 1 x bottle Pig's Nose whisky (Ken & Fran Thomas) won by Ms Heather Samuel of Herefordshire and Mr H Spardley of Warwickshire
- * Signed copy of each of Pig Keeping & Higgledy Piggledy (Richard Lutwyche) won by Mr S Halmshaw of North Yorkshire

CONGRATULATIONS to all the winners, many of whom are Club members or their close relations. A THOUSAND THANKS to everyone who bought tickets but especially those, (particularly among the Committee), who sold literally hundreds each. You may recall that this was organised to raise funds to help replace extra-ordinary expenditure on legal costs etc associated with protecting the breed's integrity. In total, 3777 tickets were sold raising nearly £3,500 for Club funds—hugely better than the Committee had dared hope for when this was planned. So a special thank you to everyone who donated such magnificent prizes.

On Cloud?

*Club Member, John Corsan
won the Holiday in the
Scillies—well done, John!*

Obituary—Robert Pegram

It is our sad duty to report the death of former Committee and Founder Member Bob Pegram, in March this year.

Bob was a very successful businessman who was able to retire early and later bought Thatched Farm in Derbyshire. Here he was able to indulge his interest in pigs whilst his wife Jennie created one of the leading amateur gardens in the county. Over the years many organisations have benefited through annual garden openings, the Club being one of these, receiving a large donation in the early days of its existence.

Our condolences go to Jennie and the family.

Andrew Robinson

Club News



Birthday Celebrations

Around 30 members and guests attended the dinner at the Three Counties Show at Malvern on Friday 18th June. Founder Members, (other than those on the Committee), were each given a free ticket in recognition of their 20 years of support for the Club although some chose not to take up the offer. We had as guests of honour, Sir Henry & Lady Elwes and Neil & Jane Styles, son and daughter-in-law of the late George Styles. Sir Henry, currently Lord Lieutenant of Gloucestershire, gave an amusing and informative speech after the dinner about his family's involvement with the GOS breed. Dave Overton, the Club's President responded which was followed by a very enjoyable session by Dave Blick and friends playing traditional folk songs, many of which were pig-related, with choruses which were lustily co-joined by nearly all present. It was an excellent meal provided by Relish, the show's official caterers, with GOS belly pork donated by the Traditional Breeds Meat Marketing Co Ltd being the highlight of the main course.

The following day, Sir Henry Elwes abandoned preparation for his village fete to present the Elwes Memorial Trophy to the GOS Champion of Champions 2010 and Neil Styles also came along to present the new George Styles Memorial Trophy to the Supreme Champion in the Show which went to a British Saddleback. Whilst it was not a GOS, Neil felt his father would be delighted that the trophy went to a traditional breed from such a strong entry of pigs at this year's show.

AGM at the Ludlow Food Centre

The AGM and Members' Day took place on 11th April at the Ludlow Food Centre by kind invitation of the Earl of Plymouth Estates, keepers of the largest herd of pedigree GOS in the country. Around 20 members attended the AGM, some leaving after the meeting was completed.

The remainder stayed for an interesting talk and presentation about the pigs' management and the ethos of the overall business. This was followed by an excellent lunch and a tour of the Farm Shop and supporting units.

The shop sells beef, lamb and pork from their own farms, make bread, cheese etc on the premises and source other quality foods including fruit and vegetables, wines, beers, snacks, condiments etc. from local sources. In all, a very impressive, quality operation.



Waitrose Are At It Again!

Waitrose, the upmarket supermarket division of John Lewis Partnership who thrive on a reputation of being better than the rest, are up to their old tricks again. Having been brought to task over their packaging and labelling of bacon which led to us getting the official 'interpretation' of breed claims on packaging changed by LACORS, they have sneaked through a new ham product which ignores much of the LACORS ruling.

Nick Hunkin, Chairman of the Tamworth Breeders' Club, alerted me to it in June and I immediately went to our local store and bought a pack, (even though I have never knowingly paid over £30/kg for British ham before!) As you can see the labelling blatantly ignores the rules firstly by using GOS in the main title without the defining words 'Cross-breed' and on the reverse using the term 'sired by' instead of 'cross-breed'. I have complained to Gloucester Trading Standards, to Defra since we now have the TSG, and to BPEX since Waitrose are signed up to the voluntary code of practice for labelling which includes the exact same wording on breed definitions as the LACORS document, so they should be aware of the situation by now. What would really help is if other members also complained to Trading Standards.

If you have a Waitrose store within a reasonable distance, call in to verify that they stock this ham pack — you don't have to buy it — and then phone Trading Standards and complain. If they seem vague, quote the LACORS definition of January 2009 on breed labelling to them.

Since we secured the LACORS definition, Waitrose have failed to go the whole way in correctly labelling pork products and we continue to complain but this is just blatant!



Club News

Archers Visit Member's Farm

Being Secretary of GOSPBC involves many and varied duties. When the Agricultural Story Editor of the Archers, (BBC Radio 4—the longest running soap opera in the world), phoned one day in May asking for possible sites to photograph members of the cast, it was just another query. They wanted to shoot John Archer & Jazzer MacCreary with an outdoor herd of GOS pigs with pig arks and asked for likely sites in the Midlands. Having been given a short list, they plumped for Judy Hancox near Cirencester and set a date.

Unfortunately, they chose a day when she was off judging sheep at the Royal Norfolk and being a close neighbour, I got recruited to look after things when they arrived. The Producer had done a recce earlier and was happy with the proposed arrangements so all should be straight-



Tom Archer feeding the sows and boar.

forward. Come the morning and I got a phone call to say they had started arriving and it turned out to be a cast of—well, quite a few. As well as the two actors who play Tom Archer and Jazzer MacCreary, Tom Graham & Ryan Kelly respectively, there was the Producer, the Agricultural Story Editor, a wardrobe person and a make-up artist, the photographer and an assistant (and maybe one or two more).

It took quite a while to get everything ready and it was pointed out that the immaculate wellies and overalls were not entirely in keeping with a working farm so someone was despatched to collect some mud to smear strategically on the persons of the two actors. As an occasional listener in the car if travelling home at round 7pm, I had never realised that Ryan Kelly is blind and thus has to learn his lines using a Braille script while the other actors simply read theirs whilst standing at the microphone, so hats off to him.

The photos are a series showing all the leading actors 'in context' mainly for use in publicity material for the media although there was a mention that some might be used in a calendar. In all the whole thing took about four hours out of my day and they were still there sorting themselves out when I left (having sold them some Draw tickets, naturally!).



The BBC photographer taking pics of the immaculately turned out Tom & Jazzer.



Getting a bit closer as if selecting weaners from "Neil Carter's breeding herd", Photos by Richard Lutwyche

Around Some of the 2010 Shows.

Results can be found on the News Page of the website.



Peggy Darvill with Toller Patrick 702, Breed Champion at this year's Royal Bath & West Show as judged by Stephen Booth. Photo by Richard Lutwyche



The first time a Surrey pig has won the Northern Championship but Dave Overton's & Anne Nicholls' gilt Exfold Princess 203 qualified by being Breed Champion at the Great Yorkshire and judge Chris Penrice (pictured) selected her as the Northern Champion as well. Photo by Richard Lutwyche.

Traditionally Farmed GOS Pork—What Does The TSG Involve?

The Gloucestershire Old Spots breed of pig was awarded Traditional Speciality Guaranteed (TSG) status on 18th June 2010. The TSG was awarded to the Gloucestershire Old Spots Pig Breeders' Club (GOSPBC) and the following is the text that will shortly appear on a new dedicated website www.gos-tsg.com.

What is a TSG?

A TSG is part of the European Protected Food Names Scheme. For further information, visit <http://www.defra.gov.uk/foodfarm/food/industry/regional/foodname/index.htm>

It is much less well known than its counterparts, PDO (Protected Designated Origin) and PGI (Protected Geographical Indication) which is not surprising since this is only the second TSG awarded to a British product, (the first was Traditional Farmfresh Turkeys, some 10 years previously). PDOs and PGIs are awarded to products such as Champagne, Parma Ham and Melton Mowbray Pork Pies and they specify quite limited geographic areas where production may take place. The GOSPBC decided early on that these more common designations would not suit their application since its members were spread far and wide throughout the United Kingdom and so it was decided to pursue the TSG status.

The following has been taken from the Defra website and states how a TSG is defined:

“Open to products which are traditional or have customary names and have a set of features which distinguish them from other similar products. These features must not be due to the geographical area the product is produced in nor entirely based on technical advances in the method of production”.

So the TSG demonstrates the product's unique traditional eating qualities irrespective of where the pigs in question are produced within the UK or, indeed, throughout the EU.. To achieve TSG status, the GOSPBC worked closely with Bristol University on a number of scientific tests to demonstrate its unique qualities. The GOS is the first breed – of any species in the world – to be awarded TSG status. However, in the following sections, we demonstrate how the breed itself and the way the pigs are farmed does impact on eating enjoyment and thus there are restrictions on the use of the logo and the use of the breed name to describe the meat.

Traditionally Farmed Gloucestershire Old Spots Pork

The actual wording of the EU Act follows this article. Please note that whilst 'pork' is specified, it relates to all edible products derived from a pig including bacon, ham, sausages, etc. It also covers all the derivative names for the breed such as Gloucester Old Spot, Gloucester Spots etc.

Information For Farmers/Producers

How to Conform

If you read the specification agreed by the EU Commission <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:C:2009:238:0008:0013:EN:PDF> as published after this article it becomes apparent that in order to qualify, the producer must meet two basic standards.

Firstly, the pigs must be produced from pedigree Gloucestershire Old Spots (GOS) parents and must themselves be 'Birth Notified', the first stage in pedigree registration. Part of that process is that they must be properly and permanently earmarked so that they can be identified at every stage.



GOS are ideally suited to non-intensive farming systems. Photo by Viki Mills.

Secondly, they must be raised to standards agreed and specified which ensure that they cannot be factory-farmed. The high welfare standards ensure that pork carrying the breed name and TSG logo will reassure the consumer that not only is the meat from pedigree GOS pigs but has been raised to the highest standards, many of which are more demanding than those used for the RSPCA 'Freedom Foods' scheme and others.

The Gloucestershire Old Spots Pig Breeders' Club (GOSPBC) is drawing up a system to police and certify producers who can so label their produce after inspection. Further details will be provided in due course. Please be aware that it will have no hesitation in reporting anyone to the authorities who does not comply with the standards.

Why was it necessary to apply for a TSG?



The panel of trained taste testers at Bristol University about to tuck into our GOS pork. Photo by Richard Lutwyche

TSG cont.

As far ago as 1999, the Club's committee started the process of applying for the TSG mark. They recognised two things.

Firstly, there was renewed interest in the GOS breed thanks to the high eating quality of its pork. On several occasions in the breed's history, it has come close to extinction. The marketing of its meat to a niche market of people who appreciated high quality food had helped to secure a revival in its numbers since the late 1980s. This would inevitably arouse the interest of the mass retailers who were unlikely to accept the standards that would ensure that numbers of pedigree pigs increased to levels of safety.



This Waitrose bacon is produced from cross-bred pigs but claimed to be 100% GOS

Secondly, although other rare and traditional breeds also boasted of high eating quality meat, the GOS had a very marketable name that would push it to the top of the list of breeds ripe for such exploitation. Indeed, in the last couple of years the Club has spent a great deal of time and effort persuading a major supermarket and others from marketing so called GOS produce from cross-bred stock.

We recognise that we are open to criticism by ensuring that GOS pigs are always to be farmed in non-intensive conditions. Critics have already pointed out that this will always leave the breed as a 'minority' breed, never able to compete for the mass market. Yet, the breed throughout its history has never competed with the likes of Large Whites and Landrace and more recently highly developed hybrids that supply the majority of pig meat eaten in Europe.

Indeed, it was partially because the GOS breed could not adapt to factory farming techniques that it became so rare that when the Rare Breeds Survival Trust (RBST) first began in 1973 it was one of the first breeds recognised with only around 100-120 registered breeding females and 80% of those were in just one herd based in Worcestershire. Had that herd ceased to exist for any reason, the remaining numbers were barely viable to ensure the breed's continuity.

The award of the TSG provides the Club with the tools to ensure the integrity of the breed's produce when it reaches the consumer and this, in turn, should ensure that breeders who meet the requisite standards can achieve a premium for their produce that will help to keep them in business.

FAQ's

Q. My pigs are all Gloucester Old Spots but aren't registered. I have always sold my pork as Gloucester Old Spot and my butchers label the meat the same way. Why can't I continue doing this?

A. This is covered not by the TSG but by the LACORS ruling of 30 Jan 2009 which states that in order for the meat to be labelled 'GOS' both parents must be registered pedigree. Until you meet these requirements, you cannot call your produce 'Gloucester Old Spot', nor can your butcher or any of his catering customers.

Q. I produce meat that meets the requirements and look forward to finding out what I need to do to be 'approved'. However, I sell my produce at a Farmers Market and another stall also sells meat labelled as 'GOS' although I don't think they have any registered pigs. What can I do about it?

A. Report the details of where and when the meat was on display so labelled to your local Trading Standards Office asking that they ensure that it complies with the LACORS ruling of 30 Jan 2009.

Q. Our local pub sells Traditionally Farmed Gloucester Old Spot Sausages and Mash although I don't know where they get them from. Is this allowed?

A. They may well be sourcing the meat from someone who meets the standards but equally they may not. Please report full details to the Club (mail@gos-tsg.com) with the name and address of the pub and when they were on offer and we will follow it up and if necessary report it to Defra as a possible infringement.

Q. Our breeding stock is all pedigree but we don't bother to birth notify litters because they are going for meat, not breeding. It is expensive and time-consuming doing the paperwork and tattooing their ears. Why can't we apply for TSG status?

A. Simply, because your method doesn't meet the specification. If you take the trouble to do everything then you should be able to apply for approval and use the breed name and TSG logo to help you market your produce at a premium. Without the tattoo, there is no traceability once the pig leaves your farm and no proof that the carcass in the abattoir or the butchers is a pedigree GOS.



Even when these GOS won their class at the Smithfield Fatstock Show in the late 1920s, the breed was a minority breed and has remained that way for the next 80 years.



To sell pork labelled as 'Traditionally Farmed GOS' the producer must comply fully with the agreed EU spec.

TSG cont.



Q. Having read the EU document, we seemingly meet the specification in every way except one as our pigs are housed on slatted floors. Could we not have a derogation to allow us to apply for TSG approval'?

A. The specification was designed to ensure that the GOS breed could not be exploited and part of that was to outlaw pigs on slatted floors for welfare reasons so, the answer is 'no'. If you can adapt to meet the specification with new floors, then please apply to the Club for approval when you can resume so labelling your pork with the breed name.

Information for Wholesalers, Retailers and Food Outlets

How Do I Conform?

It is no longer acceptable to accept a supplier's word

According to the TSG specification, GOS pigs can be finished in buildings providing strict conditions in terms of stocking densities, water supply and floors can be met. Photo by Richard Lutwyche

that what you are buying is Gloucestershire Old Spots if you wish to market your product as such. The farmer must conform with the LACORS specification and to avoid the risk of prosecution, you should get verification that what you are selling complies. The safer option would be to source TSG-approved produce. The GOSPBC is in the process of establishing an approvals system and further information will be posted on www.gos-tsg.com in due course along with a list of producers where Traditionally Farmed Gloucestershire Old Spots Pork can be sourced from. In the meantime, if you have a query, please email mail@gos-tsg.com with full details of the producer and we will endeavour to advise you as quickly as possible.

At a later stage, retailers and caterers wishing to sell Traditionally Farmed GOS Pork will not only have to source their stock from certified producers but will also have to be approved in terms of identifying and separating their GOS produce



Butchers etc. will have to demonstrate that they have systems in place to always identify and keep separate Traditionally Farmed GOS produce from other pork products. Photo by Richard Lutwyche

from other stock.



In summer, outdoor GOS must have access to a wallow or shower for welfare purposes. Photo by Elaine Arnold

“The TSG award will not only give us the tools to protect the integrity of the breed and its produce, it will help us to promote the special qualities of the GOS to a wider audience for the benefit of pedigree breeders everywhere.”

Dave Overton, President



If a restaurant wishes to market their produce on the menu as 'Traditionally Farmed GOS', it must be sourced from a TSG-approved supplier. Photo: BPEX

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OTHER ACTS

COMMISSION

Publication of an application pursuant to Article 8(2) of Council Regulation (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialities guaranteed for agricultural products and foodstuffs

(2009/C 238/07)

This publication confers the right to object to the application pursuant to Article 9 of Council Regulation (EC) No 509/2006. Statements of objection must reach the Commission within six months from the date of this publication.

APPLICATION FOR REGISTRATION OF A TSG

COUNCIL REGULATION (EC) No 509/2006

'TRADITIONALLY FARMED GLOUCESTERSHIRE OLD SPOTS PORK'

EC No: UK-TSG-007-0024-13.02.2004

1. Name and address of the applicant group:

Name: The Gloucestershire Old Spots Pig Breeders' Club
 Address: Freepost (GL442)
 Cirencester
 Gloucestershire
 GL7 5BR
 UNITED KINGDOM
 Tel. +44 1285860229
 Fax +44 1285860229
 E-mail: mail@oldspots.org.uk

2. Member State or third country:

United Kingdom

3. Product specification:

3.1. Name(s) to be registered (Article 2 of Commission Regulation (EC) No 1216/2007):

'Traditionally Farmed Gloucestershire Old Spots Pork'

3.2. Whether the name:

is specific in itself

expresses the specific character of the agricultural product or foodstuff

The specific character of Traditionally Farmed Gloucestershire Old Spots Pork results from the traditional unimproved breed and traditional farming production method which in turn gives the pork its distinctive physico-chemical and organoleptic properties.

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3.3. Whether reservation of the name is sought under Article 13(2) of Regulation (EC) No 509/2006:

- Registration with reservation of the name
- Registration without reservation of the name

While the title uses the word 'pork' this registration applies to all products derived from the pig including bacon, sausages, gammons, hams etc.

3.4. Type of product:

Class 1.1 — Fresh meat

3.5. Description of the agricultural product or foodstuff to which the name under point 3.1 applies (Article 3(1) of Commission Regulation (EC) No 1216/2007):

Traditionally Farmed Gloucestershire Old Spots Pork is characterised by the following qualities:

- greater fat thickness,
- smaller muscle dimensions,
- less pale (darker) muscle colour,
- greater retention of moisture in the muscle structure during freezing and cooking,
- higher tenderness and juiciness,
- and a different flavour profile,

when compared to conventionally produced pork.

This is supported by research which has been done to compare the main physical, chemical, microbiological and organoleptic characteristics of Traditionally Farmed Gloucestershire Old Spots Pork with pork derived from 'modern' pig breeds and processed in industrial scale abattoirs. Thus allowing an objective comparison to be made between the traditionally produced pork from a traditional 'old fashioned' breed and conventionally produced 'modern' pork as they would normally be obtained by consumers.

Carcass and meat quality aspects of GOS and modern breeds were assessed in terms of muscle colour, pH, muscle width and depth, fat thickness, cooking time, freezing and cooking losses and sensory (eating) quality. The nutritional quality of muscle was also assessed in terms of its fatty acid composition. Meat from GOS had smaller longissimus muscle dimensions and greater fat thickness than that from the conventionally produced pigs. They had similar muscle pH but darker muscle colour and lower freezing and cooking losses. The time to reach 72 °C internal temperature during griddling was greater in GOS compared with the 'modern' pork. Chops from GOS had higher taste panel scores for texture (tenderness) and juiciness and higher pork flavour compared with the 'modern' pork. Abnormal flavour tended to be higher in GOS, these results suggesting a different 'flavour profile' in GOS.

The relevant values for Traditionally Farmed Gloucestershire Old Spots Pork are as follows:

Physical characteristics

Colour

Mean values when air-packed as follows:

Lightness 53,9

Redness 7,33

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Yellowness 6,67

Chroma 9,94

Hue 42,31

Tissue thickness

Mean values as follows:

Muscle width 86,6 mm

Muscle depth 46,3 mm

Fat thickness (excluding skin) 11,5 mm

Chemical characteristics

Muscle fat content and fatty acid composition

Ratio of polyunsaturated fats to saturated fats (P:S ratio) Median value of 0,60

Cuts of pork will normally be: loins and small cuts thereof e.g. chops, legs, shoulders, spare ribs and belly, but does not preclude a number of local variations such as Bath Chaps etc. A Bath Chap is the cheek of a pig, boned, brined and cooked. Other products derived from Traditionally Farmed Gloucestershire Old Spots Pork include bacon, sausages, gammons, hams etc.

3.6. Description of the production method of the agricultural product or foodstuff to which the name under point (3.1) applies (Article 3(2) of Commission Regulation (EC) No 1216/2007):

Traditionally Farmed Gloucestershire Old Spots Pork must come from pedigree Gloucestershire Old Spots pigs. These pigs must be registered as purebred by the British Pig Association or any other pig breeders' organisation keeping a Gloucestershire Old Spots herd book and licensed by a public authority in accordance with the relevant legislation.

In order to meet the specification 'Traditionally Farmed' producers and processors must adhere to the following requirements:

Feed

The definition of 'Traditionally Farmed' is that the pigs have been reared from birth to slaughter in an environment that enables them to grow at a natural rate. As a result, Daily Live Weight Gain (DLWG) is reduced and the number of days to slaughter is increased. To achieve this, a lower protein feed (15-18 % protein with essential Fatty Acids including Lysine) supplemented as necessary with fruit and vegetables, sugarbeet pulp etc. is fed from weaning to finishing in such a managed way so as to avoid excessive backfat levels. GOS pigs managed in such a way should produce backfat levels of 12-16 mm measured at P2. Commercially raised pigs would normally be fed on a mix of between 18 and 22 % protein and be expected to have lower backfat levels of 5-8 mm.

Following this regime, the average age to pork weight (55-61 kg dead weight) is 180 days (minimum 160), as opposed to commercial 140-165 days. The longer period to finished weight is part of the reason for the increased flavour and succulence found in the pork.

Environment

The environment in which pigs are kept also influences the earing quality. Pigs may be reared outdoors or indoors provided the following requirements are complied with.

Outdoor rearing

Traditionally Farmed Gloucestershire Old Spots Pork shall be kept at a stocking rate of 15-20 sows per hectare. All litters to be kept separate with their dam until they have been marked for identification purposes in accordance with the rules laid down by the British Pig Association or their equivalent. Such

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rules state that both parents must be registered pedigree Gloucestershire Old Spots and that by eight weeks of age or before the pigs are mixed with others, they must be 'Birth Notified' (first stage of the registration process) and permanently marked in the ears with their registered numbers.

Store pigs between weaning and finishing to be kept at a stocking rate of a maximum 100 pigs to the hectare.

All pigs kept outdoors must have access to adequate shelter/shade as well as wallows, dips or showers. In winter, pigs must have access to dry ground within their enclosure.

Indoor rearing

Buildings must be well ventilated and can have sides open to the elements providing that pigs kept in them can enjoy shelter from adverse weather conditions. Ample daylight must be available so that all pigs can be observed without difficulty. Slatted floors are not permitted for animal comfort and welfare. Ample clean bedding must always be available.

The minimum floor space per pig is as follows:

for each pig 20-30 kg l/w — 0,35 m²,

for each pig 30-50 kg l/w — 0,50 m²,

for each pig 50-85 kg l/w — 0,65 m².

Clean and dry bedding and access to clean water at all times.

Husbandry

Application of medication should be kept to a minimum and avoided unless absolutely necessary. The only exception is the use of medication for parasitic pest control.

Routine tail docking and teeth clipping are not permitted.

Weaning — in normal circumstances, a minimum of 42 days, recommended 56 days.

Transport

Traditionally Farmed Gloucestershire Old Spots Pork to be transported to slaughter direct from the farm and not transported with pigs from other holdings.

Finished pigs being transported to the abattoir must be transported at 200 kg/m².

From slaughter to retail

Slaughter takes place in small-scale abattoirs to minimise stress.

Traditionally Farmed Gloucestershire Old Spots pig carcasses must be 'hung' on the bone for a period of three to four days from slaughter.

Breaking down the carcass before this period tends to cause distortion of the muscles. This may result in poor butchery technique and possibly a false sensation of toughness in the final product.

Traditionally Farmed Gloucestershire Old Spots Pork is from pigs produced as described and as such is suitable for traditional handling methods and butchery. There may be considerable variation in carcass conformation and fat levels mainly due to the individual breeding lines and the way in which different producers finish their stock.

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3.10.2009

This variation means that the butcher needs to make judgements when determining cutting lines in order to get the best presentation and value from the meat. As an example the size of the belly pork in relation to the loin can vary considerably, as can the proportions of meat from the shoulder.

The final cuts from Traditionally Farmed Gloucestershire Old Spots are the same as commercial pigs (loins and small cuts thereof e.g. chops, legs, shoulders, spare ribs and belly) but the judgement by the butcher will make a lot of difference in terms of the presentation quality. As such Traditionally Farmed Gloucestershire Old Spots are not to be processed on industrial-type production lines.

The sale of the pork is best achieved within a period from four days to nine days post slaughter.

3.7. Specific character of the agricultural product or foodstuff (Article 3(3) of Commission Regulation (EC) No 1216/2007):

The specific character of Traditionally Farmed Gloucestershire Old Spots Pork results from:

- the traditional unimproved breed and traditional farming production method which in turn gives the pork its distinctive physico-chemical and organoleptic properties.

Traditional production method

The non-intensive rearing regime practiced reduces the stress levels of the pigs. The feed regime and rearing environment allows the animals to grow more slowly. Slaughter takes place in small-scale abattoirs and the carcasses shall mature on the bone for 3-4 days. The final stage of preparing the meat for sale to the customer depends on the butchery skills and good judgement of the processor.

Physico-chemical and organoleptic properties

Appearance of the meat — darker than conventional produced pork with less muscle PH variation. This is due to the absence of pre-slaughter stress in the pigs.

Muscle and fat measurements, cooking time, freezing and cooking losses — findings of the recent research showed that Traditionally Farmed Gloucestershire Old Spots Pork had smaller muscle width and depth measurements and greater backfat thickness than from conventional pork. This is consistent with earlier studies showing that such characteristics are a consequence of using an unimproved pig breed in which there has been less selection for carcass lean content than in modern breeds.

Sensory analysis — in the research Traditionally Farmed Gloucestershire Old Spots Pork scored higher for texture (tenderness) and juiciness than conventional produced pork. This is due to the greater retention of moisture within the Gloucestershire Old Spots muscle. The tenderness of the meat is also affected by the ageing/conditioning time. The tasting panel work which formed part of the research also suggested a different flavour profile for Traditionally Farmed Gloucestershire Old Spots Pork.

3.8. Traditional character of the agricultural product or foodstuff (Article 3(4) of Commission Regulation (EC) No 1216/2007):

The breed was developed in Gloucestershire in the Berkeley Vale. It was found around the valley of the River Severn, where for many years it was kept traditionally as cottager's pig.

The breed is believed to have evolved from the unimproved Berkshire and the original Gloucester pig. Writing in the 1780's, William Marshall in 'The Rural Economy of Gloucestershire' describes pigs he found in the Vale of Gloucester as 'the tall, long, white breed, which was formerly, perhaps, the prevailing breed of this island, is here still considered as the "true Gloucestershire breed". They grow to a great size. At present, the Berkshire and a cross between these two breeds, are the prevailing species.' There is evidence that some additional breeding was done with the Old English Bacon Pig (now the British Saddleback). H. D. Richardson writing in 'The Pig, Its Origins and Varieties' describes the Gloucester pig as being 'hardy in constitution, and very prolific, and are profitable pigs for pork — more so than for bacon. They make good store pigs, and their pork is also said to be of prime quality.'

TSG—The Approved Specification

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Gloucestershire was famous for cheese making and apple orchards. The Gloucestershire Old Spot pig thrived on the by-products of these and converted this into valuable protein. Local folklore says that the black spots are the bruises from the windfall apples hitting the pigs. In celebration of the success of this breed, and its endearing qualities, there are public houses, inns and even a beer named after it.

3.9. Minimum requirements and procedures to check the specific character (Article 4 of Commission Regulation (EC) No 1216/2007):

Certification of Traditionally Farmed Gloucestershire Old Spots Pork would involve the following:

- inspections to sample the entire production chain from breeder/finisher farms — checks to include butchers accounts of carcass meat received from breeders to confirm/verify source of meat and ensure that correct procedures are being adhered to. All birth notified pedigree Gloucestershire Old Spots pigs must be ear-marked in accordance with the rules set out by the British Pig Association (BPA) or equivalent rules. The first check must therefore be that the carcass received from the abattoir has the same ear number(s) as the pig(s) supplied by the producer and that these match the relevant on-line records. Butchers must then keep separate and identify such meat in the storage chillers and display counters. Should the head be removed for any reason at the abattoir, the carcass should be traceable back to the breeder via the slap mark on the pig's shoulder,
- inspection of relevant Breed Society Records,
- on-farm checks to ensure adherence to the required method of production: feed, stocking rate, husbandry and transport,
- checks to verify conformity of established quality standards regarding weight, carcass, characteristics etc. These checks to cover the main physical, chemical and microbiological characteristics of the meat as set in the product description,
- checks to ensure traceability from abattoir through to retail outlets.

4. Authorities or bodies verifying compliance with the product specification:

4.1. Name and address:

Name: Product Authentication Inspectorate Limited
 Address: Rowland House
 65 High Street
 Worthing
 W. Sussex
 BN11 1DN
 UNITED KINGDOM
 Tel. +44 1903237799
 Fax +44 1903204445
 E-mail: enquiries@thepaigroup.com

Public Private

This private inspection body conforms to the principles of the EN 45011 standard.

4.2. Specific tasks of the authority or body:

The inspection authority above is responsible for the verification of the entirety of the specification.

**Show &
Sale p.16**

Come along to this Club event with a good range of entries of pedigree GOS pigs (+ other breeds and unregistered swine, rare breed cattle, sheep and poultry

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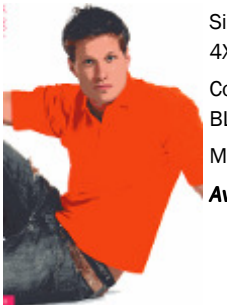
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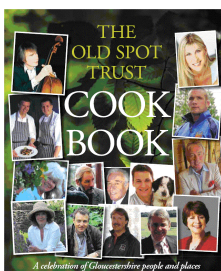
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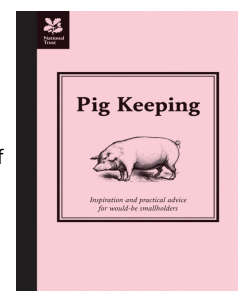
Over 100 recipes from celebrities and others in Glos (including many GOS recipes) - sold in aid of good causes - an ideal gift. In stock. Softback 94pp.

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PIG KEEPING

Published by the NT - practical advice on small-scale pig keeping and breeding including sales and promotion of meat. Hardback 96pp available March 2010. Members' Price £7.99 each

Check out our online Shop where there are further items including SALE lines offering great value for money.



To Breed or Not To Breed (Pigs That Is) - by Mandy Garbutt

This is the fourth in a series of articles that Mandy has written aimed at the novice pig-keeper and which appears on www.oldspots.org.uk in the 'Getting Started With Pigs' section of the Forum.

“What on earth will we do with all these piglets?” After spending the night recently delivering a litter of 16 piglets this is the question I asked myself. Before you decide to breed pigs you really need to think about the end result and give it a lot of consideration and do a lot of research.

The first question you must ask is, why you want to breed? You may wish to help conserve rare breeds, take up showing or maybe you have a farm shop to supply. You have to decide if breeding is for you and if it will fit into your life. Many people rush into pig keeping by buying in-pig gilts thinking this is an easy, safe way to get into pigs and then when the harsh realities of the roller coaster world that is pig keeping hit home and they can't shift their piglets and can't face sending them to slaughter and can't afford to go on feeding them and that's when we see herds/piglets dumped on the market.

Or maybe you've decided you want to breed because you want to keep that nice little gilt you bought to fatten because she's lovely and cute and you couldn't face taking her to the abattoir and it might be nice to have a few piglets; I'd suggest you think again. She was sold as a meat pig for a reason. The breeder decided she was not good enough to breed from or show and she may not have been registered and just what will YOU do if she has 16 piglets? So please, please before you take the plunge, consider how you would cope.

Keeping stock is huge commitment and will have a dramatic effect on your day-to-day life. First of all, you will have stock to look after 365 days of the year. You will see a significant increase in your workload. Stock needs to be cleaned out regularly, wormed twice a year, fed twice a day, watered, bedded up whatever the weather and have permanent housing suitable for both summer and winter and you'll need a plan for what happens if you become ill or injured or need to leave your herd for any length of time.

How many pigs will you keep? A pig shouldn't really be kept on its own as they are sociable, herd animals so this is another consideration you will have to take into account if you decide to breed. We have gotten around the problem in the past by keeping a couple of fatteners with the pregnant pig and timed so they go to the butcher as she is due to farrow. Even with one sow and some very careful management you will probably end up with three litters in two years, each litter will be 10-12 piglets on average so you need to consider the timing of your litters and have an idea of what you might do with all those piglets. We tend to keep three or four as porkers and try to make sure the rest are sold to good homes but it can be difficult depending on the time of year. Last year we ended up having to keep nine piglets as there was oversupply in the marketplace and we couldn't sell them or give them away!



The nine pigs Mandy was left with when demand for weaners dropped.

If you decide to breed you'll need to find a boar for your lady pig or consider artificial insemination. Good boars are always in demand and can be difficult to source and you cannot always find a boar when you want one. [There is a Register of Pedigree GOS Boars at Stud by region on the website <http://www.oldspots.org.uk/stud.asp>] So another big consideration is whether to keep your own boar or not. For a single sow it's not really viable but if you have 2 or 3 he'll always have company. Some breeders take in pigs to their boars on a B&B arrangement, (we offer this service), and some breeders will allow their boar to come to you. Artificial insemination can be used but we would suggest getting someone experienced to do it for you the first time. We personally have never had any luck with it and our girls seem to prefer the real thing! So take these facts into consideration for your breeding programme and plan well ahead.

The breeding cycle is approximately six months from start to finish and most breeders plan to have litters in January, July and September especially if they have a showing herd. Your pig will need to go to the boar about four months before you want piglets. A pig is pregnant for about 116 days, (3 months, 3 weeks and 3 days). A sow will then feed her litter for 7 – 8wks before they are weaned. After weaning she will come back into season and the whole cycle can start again. We generally find that a sow gives so much to her piglets that we allow her a few cycles to get back her condition before sending her back to the boar. All these things need to be factored into your breeding programme. Your calendar will become a rainbow of colours as you make your plans!



Quality farrowing facilities are important.

Planning is a big part of pig keeping although it's Easter 2010 we're already making plans for next Easter's pork which means our sow needs to go to the boar at the end of May to have piglets in late September to allow them six months to grow into pork for Easter 2011 which is in April. The Christmas pork cycle began way back in February so you can see the importance of dates and how vital your planning is.

And then there's the actual farrowing on top of that. You'll have to arrange farrowing facilities with rails, a crèche and electricity for a heat lamp and lights particularly in winter. You will need to plan your life around your farrowing times; no holidays around the farrowing date and when the piglets are actually born you may need to take time off work to look after your sow for the first few days or so to let her in and out from her piglets for feeding and

To Breed Or Not To Breed (cont.)

doing her 'business' and if she has a large litter you may find yourself hand feeding every couple of hours if she can't cope with all those mouths to feed. So bear these factors in mind when deciding whether you can cope with keeping breeding stock.

When you decide to keep stock you will find your overheads increase. Breeding pigs will not make you rich. Unfortunately 8 week old pedigree piglets do not command the same kind of prices as pedigree puppies. Prices average between £40 and £75 depending on where you live. We have five stock pigs and they eat 20kg of food a day, we go through a tonne pallet about every 45 days or so. A pallet of 25kg bagged natural pig food costs about £250 (cheaper brands are available). If you manage to sell 8 weaners at £40 its only a pallet and a quarter of pig food so do the maths as you will probably not have only your stock to feed but any fatteners you decided to keep as well. You will find not only an increase in your feed bills but you will also need to take into consideration other costs including straw, water, electricity and possible vets' bills.

As we've written this article it has become apparent that there are lots of things to think about and it all sounds awfully hard, time consuming, and at times expensive work. I won't make any bones about it, it sometimes is but the sight of your first litter will bring tears to your eyes and you will feel so proud of the piglets your girl has produced and what you have achieved together. My favourite moment is when a new litter goes out into the paddock for the first time and they race and gallop about in the sunshine on new grass.

So do your research, consider as many of the outcomes and eventualities as you can, be prepared and remember that pig keeping is supposed to be enjoyable. Happy pig keeping :) Oh, and by the way, those 16 piglets - 14 lived to be weaned and we kept 5 and managed to sell the rest. Phew!



My favourite moment... Photos by Mandy Garbutt

Breeds of Gloucestershire Show & Sale, Sat Aug 7th, Cirencester Market

If this reaches you in time, we hope to see you there! There is a strong entry of pedigree GOS which includes the following (all will be sold as individual pigs):

Mrs Liz Best - 2 x Dolly in-pig gilts b. Sept 2009 *ORGANIC*

Mrs Judith Sims - 2 x Princess in-pig gilts (incl Three Counties Breed Champ and 2010 Champion of Champions)

The Butts Farm - 1 x Bluebell in-pig gilt

Mr John Lightfoot - 2 x Dolly and 1 x Ellen in-pig gilts

Mrs Judith Sims - 2 x Princess maiden gilts

Stonegrove Livestock - 4 x Star Antoinette maiden gilts

The Butts Farm - 1 x Dahlia maiden gilt—rare bloodline

Mrs S Barnfield—1 x Dahlia maiden gilt—rare bloodline

Mr J Crump - 3 x Princess Joan, 1 x Dolly & 1 x Countess maiden gilts

The Butts Farm - 1 x Sambo junior boar and 1 x Sambo senior boar

Mr J Crump—1 x Rufus junior boar (proven stock getter)

All pigs will be independently card-graded and there is also a show for those entered which this year will be judged by Mrs Anne Nicholls. The show starts at 9.45 am and the sale by auction is at 11.00 am.

The market is located just off the A419/417 three miles south of Cirencester. The A417/419 is the trunk road linking the M5 at J.11A with the M4 at J.15. Leave the dual carriageway at the exit for Ashton Keynes, South Cerney and others and select the exit off the roundabout over the eastern carriageway signposted 'Driffield'. The market is approx. 250yards on the right. There is a map on the Show & Sale section of the website.

The BPA Show & Sale at Ross-on-Wye is now rescheduled to be held on Sat 2nd Oct. Details from the BPA office.

BPA Instructions for Completing Birth Notes



Guidance Notes for completing birth notification forms

(January 2010)



The monthly activity reports confirms the information on every pig that you birth notify including its unique birth number. When the report arrives check to see that all the birth notes that you have sent are on the report, in case some have been lost in the post, and that all the details are correct. You should then be able to discard the COPY section of the birth note forms and file the monthly report as your permanent record.

There are two types of paper birth note forms. Basic and Advanced. The advanced form allows you to record more information which can be used in breeding programmes. Examples of both forms are included. Please ensure that you birth notify all your pedigree litters as they form an important part of the sire and dams breeding record. All pigs in the litter should be birth notified

Breed Code	The two letter code for the breed e.g. WE = Welsh	Compulsory
Breeders HDL	Your own three letter HDL. This is your unique identifier in the system	Compulsory
Breeders Name	The name on your membership account	Compulsory
Date of Birth	Date of birth of the litter	Compulsory
NS / AI	Natural Service or Artificial Insemination (NS or AI)	Compulsory
Service Date	If AI give service date. If NS give service date. BPA rules require you to keep a service date register.	Required for analysis of rebreeding interval
Parity No.	The litter number. Is this the first litter or the fifth litter?	Required for analysis of numbers born
Sire name	The pedigree name. Prefix, Line name and numeral	Compulsory
Sire registration No. or ID	The registration number or Primary ID / Ear No. from the pedigree certificate.	Compulsory
Dam name	The pedigree name. Prefix, Line name and numeral	Compulsory
Dam registration No. or ID	The registration number or Primary ID / Ear No. from the pedigree certificate	Compulsory
Weaning Date	The date on which the litter was weaned	Required for analysis of rebreeding interval
Weighing date	The date on which the litter was weighed	Required for analysis of dams mothering ability
Total Litter Weight	This is the total weight of the piglets reared by this sow. If any pigs were cross-fostered onto the sow they will be included in this weight. If any pigs were cross-fostered off this sow they will appear in the litter weight of the sow that reared them. A birth note might have 14 piglets for notification but the weight of 10 pigs weaned. Alternatively it might have 8 piglets for notification but the weight of 10 pigs weaned.	Required for analysis of dams mothering ability
Born Alive	The number of pigs born alive	Compulsory
Born Dead	The number of pigs born dead	Compulsory
Weaned	The number of pigs weaned that were born to the sow. Do not include piglets that were fostered onto this sow.	Compulsory
Notified	The number notified should be the same as the number weaned. If there is a difference please give an explanation.	Only required if the number notified is less than the number weaned
Notes	Any other information such as the reason for a lower number notified than weaned	
Signature / Date	The breeder must sign and date the form	Compulsory
ID 1	The Primary ID or Ear Number is the tattoo or notch unless you have specifically informed us in writing that you are using tags as the primary ID	Compulsory
ID 2	The secondary ID allows an additional ID to be recorded on the system and will in most cases be a tag	Only required if available
M/F	The sex of the piglet	Compulsory
Teats	The number of teats	Required for analysis of dams mothering ability
Birth wt	Individual birth weight (if known)	Required for analysis of dams mothering ability

Boars at Stud

Remember, if you go to www.oldspots.org.uk/stud.asp you will find the register of Boars at Stud with 30 pedigree animals listed in England & Wales. This is an ideal service for smaller breeders without a boar or for anyone looking to introduce fresh genes into their herd. There is also details of the availability of AI if you go to www.oldspots.org.uk/ai.asp.

Recipe Corner—Make The Most Of Your Wonderful GOS Produce

This is a new feature where members can submit favourite recipes to share with others.

Anne Robinson's Slow Braised Belly Pork

Serves 4

4 pints water	4lb belly pork with bones and skin	3/4 cup dry sherry or sake
3 x star anise	2" cinnamon stick	1/2–3/4 tsp dried chilli flakes
15 thin diagonal slices freshroot ginger	1 1/3 cups quality soy sauce	1 tbsp redcurrant jelly
6 tbsp balsamic vinegar	30 garlic cloves	6-7 spring onions trimmed and thinly sliced
Cilantro sprigs	1 x large red chilli, deseeded and cut into thin strips	

Bring the water to the boil in a shallow pan that the pork will fit into quite snugly but with a few gaps to spare. Put in the pork and bring back to the boil removing any scum. Add the sherry/sake and simmer for 30 minutes. Add the spices, ginger, chilli flakes, soy, redcurrant jelly and balsamic vinegar. Bring back the boil, and simmer, covered, on a low heat or in a low oven for 2-3 hours, carefully turning the meat from time to time. Add the garlic after one hour of the simmering. Test the meat with a skewer; when inserted and there is no resistance, the meat is cooked. Remove to a serving dish with the garlic and ginger and keep warm. Reduce the sauce to a syrupy consistency but keep tasting to avoid too much of a salty flavour from the soy sauce. Spoon the sauce over the meat and strew with the spring onions, cilantro springs and chilli. The meat can be eaten with a spoon, the bones will just slip out and the rind and fat will be lusciously soft and melting.

Serve with briefly fried spinach or if you live near an oriental store, then get some bok choy and egg noodles.

Taken from the Old Spot Trust Cookbook

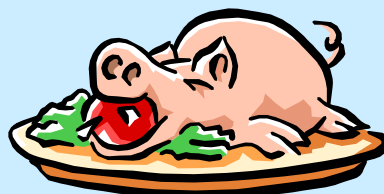


Sausage & Potato Casserole

Serves 4

1 tbsp olive oil	2 x cloves garlic, crushed	2 x onions sliced
1lb quality GOS sausages	1 x can chopped tomatoes	200ml chicken stock
150ml dry white wine	1 tbsp Worcestershire sauce	1lb baby new potatoes halved
300g frozen peas		

Preheat the oven to 200 deg C, gas mark 6. Heat the oil in a frying pan then cook the onions and garlic for about 5 mins until softened and lightly browned. Twist each sausage in the middle and cut in half to make 2 small sausages. Add to the pan and brown on all sides. Add all other ingredients except the peas and bring to a boil. Transfer to a casserole dish and bake in the oven for 50 minutes. Five minutes before serving, stir in the peas and return to the oven for 5 minutes. Check seasoning and serve.



Advertisements

FOR SALE

Primrose Line Weaners

4 gilts, 4 boars for sale, ready in one/two weeks. Birth notified Location Near Bath. Tel 01225 873815

Anthony Birts

Josephine Gilts Ready To Serve

Josephine gilts for sale
DOB 11/11/09
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Dam:Orwell Josephine 172

We have some Josephine gilts for sale. Just about ready to go to boar and can be put with our boar if required.

Telephone 07747694466 or 01473 747 388 for more details. Ipswich

Georgina Woolf

Young Boar - Derbyshire

"Bob" is a young chap born 16/10/2009 he's showing excellent manners and eager to work, quiet and gentle with his girls but can stand his ground in the face of a less than friendly sow, well marked boy, comes to call, loves a scratch, has served our two young gilts and our Dolly but we've got his half brother so a bit close to keep him sadly or would do, he's very well produced from a reputable breeder who only lets show quality go off to breed. Sire is Reddishvale Patrick and dam is Bronwylfa Josephine.

Bob's registration number is R006035GS if you want to look up his pedigree

Would consider exchange for an unrelated boar but nothing old and nearing retirement sorry, he's a young boy with lots of miles left on the clock! —Melanie Davis, Belper, Derbys.

FOR SALE

Primrose Line Weaners

We have 5 gilt weaners and 2 boar weaners which will be ready for end of September 2010. Primrose line dam, Patrick boar sire.

Please get in touch for more information samantha.wade@btopenworld.com
Samantha Wade 07946 870964

Proven Patrick Boar

Have for sale Wiidens Patrick 12 2yr old. Good boar, very proven, good temperament.

A pleasure to load and unload
Used to electric
Only selling as I have his daughters and a son. He was sold but had a no show again.

Also have 4 Gos in pig Gilts left. Some due soon some just gone to the boar
Prices from £200 up to £300-
Princess & Star Antoinette
Registered
Phone Paul for more details on 01945 772921 Wisbech

Weaners in Somerset

We now have 2 gorgeous litters, totaling 19; gilts and boars still available.

Sows are registered Princess Mary's so far proving to be excellent mothers. All offspring will be ready to go at the end of August/early September.

Find us near Castle Cary, Somerset
Heather Macleod
heathermacleod@hotmail.com

WANTED

Stock for New Herd

We are just starting up a herd of pedigree old spots and are looking for all types of pigs, including any for fattening please email me with any you have available.

Ben
info@fordhallfarm.com

Young Sambo Wanted

I have just bought 2 Princess Mary Gilts and have an un registered GOS boar which I have been crossing with our Saddleback. Am looking for a young registered Sambo for the 2 girls who will be ready November time. However I first need to find a home for Rodney our extremely friendly Boar. Can anyone help? We are near Axminster E Devon
Tel: 01297 551316

Muriel Wanted

I am looking for a Muriel weaner gilt or sow—thankyou

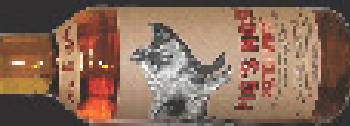
Jason Knaggs
Doncaster, South Yorks

07876 703159

littleowl@talktalk.net

Brain teaser Answer (see back page)


The winner got 10 points. There are two ways to find five positive whole numbers with the same sum and product:
 $2+2+2+1+1 = 8 = 2 \times 2 \times 2 \times 1 \times 1$
 $5+2+1+1+1 = 10 = 5 \times 2 \times 1 \times 1 \times 1$
Since there was a clear winner, the two pig must have received different scores so the winner's score was '10'.



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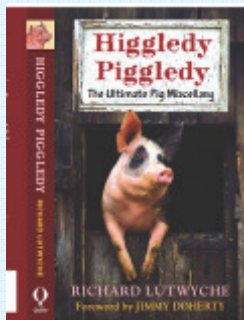
Fax: 01285 860229

E-mail: mail@oldspots.org.uk

We're on the web—
www.oldspots.org.uk

Club Secretary's New Book

Published on 20th September, *Higgledy Piggledy* is targeted at the Christmas gift trade and the strong public interest in pigs. Dubbed, *The Ultimate Pig Miscellany* it covers much of the quirky influence that pigs have had over our lives for centuries and includes sayings and proverbs, slang and cant, famous quotations, music, the naming of pubs and a whole host more. 128pp with many photos and illustrations. Ideal for anyone wanting to find out more about pigs. £14.99—available through the Club shop www.oldspots.org.uk/shop.asp



SPOT PRESS

The Autumn edition will be published in Sept/Oct 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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GOSPBC Patron, HRH The Princess Royal, visits the Great Yorkshire Show during judging and awards the Championship Prizes



Our new Patron visited the GOS judging ring during the Great Yorkshire Show and is seen here discussing the TSG certificate awarded by Defra with Club President, Dave Overton.

Photo by Libby Brett.



Sarah Whitley aged 12 is a welcome new GOS exhibitor who was awarded the Reserve Breed Championship at the GYS with Birchfield Bluebell, an own-bred January gilt by judge, Andrew Robinson, (standing behind). Her reward was to be presented with her rosette by HRH The Princess Royal. Photo by Libby Brett.

Champion of Champions 2010

With the demise of the Royal Show, the Committee decided to move the prestigious Champion of Champions competition to the breed's local show, the Three Counties at Malvern. Five pigs were forward for Andrew Robinson to judge - Kevin Sprigg's Kilcot Muriel from the Royal Welsh Smallholders', Alice Newth with Shepton Muriel 8 from Devon County, Peggy Darvill's Toller Patrick 702 from Bath & West and Toller Dahlia 660 from the Royal Cornwall. They were joined by Judith Sims' Winterwood Princess 196 who had been awarded the Three Counties Breed Championship by Marlene Renshaw the day before. After careful consideration, Andrew awarded the Elwes Memorial Trophy to Judith's September Gilt which Sir Henry Elwes presented in the ring. The runner-up was Peggy's Dahlia gilt. If anyone at ringside has any photos of the competition, can you send them to the Secretary please!

Brainteaser

Two pigs competed in the finals of the Best GOS at the Much Grumbling Show. Unlike other shows, there were 5 judges and each awarded points being a whole number between 1 and 10.

But when the steward came to work out the overall marks, he had forgotten whether they were supposed to add the marks together or multiply them.

The crisis was resolved when it was discovered that, by a remarkable coincidence, he got exactly the same mark by either method! He was then able to announce a clear winner. How many marks did the winner get? Answer on page 19.

