



WALES & BORDER COUNTIES PIG BREEDERS ASSOCIATION

Newsletter January 2014

FROM THE CHAIR

May I take this opportunity to wish you all a happy New Year.

The Royal Welsh Winter Fair was a tremendous success for the association both with the pigs and meat products competitions, the results you will find later in this newsletter. My thanks goes to everyone who helped with both, and Keith Brown would also like to thank all the stewards who helped on both the Monday and Tuesday .

Sadly Keith has decided to resign as our President, and I would like to thank him, and his wife Val for all the hard work and support they have given the Association over the years.

We have again arranged some interesting talks and demonstrations over the next 3 months, I hope you will take advantage of this and attend as many as possible.

We are always looking for more help and stewards at the three shows at the Royal Welsh Showground, so please if you can offer your assistance let me know.

Sue Howe

W&BCPBA COMMITTEE FOR 2014

Sue Howe was re-elected Chair (proposed by Keith Brown and seconded by Grahame Pearce).

Sue Hodson was re-elected Treasurer and will take on Membership responsibilities (proposed by Barbara Warren, seconded by Sue Howe)

Andy Zambanini stepped down from Secretary. Sharron Nicholas elected to Secretary (proposed by Barbara Warren and seconded by Sue Howe).

Officers remaining in position include Keith Brown (President), Graham Pearce (Vice Chair).

Andy Zambanini to continue supporting the Committee for the Website and Newsletter

James George and Robbie Lang invited to join the Committee.

Other committee members: Annette Williams, Sharron Nicholas, Wendy Scudamore, Barbara Warren.

DO YOU WANT A COPY OF THE 2013/14 RED BOOK?

The membership Red Book which contains lots of useful information for pig related and other agricultural business contacts is available free of charge to all paid-up members. If you did not pick up your copy at one of the Shows in 2013, please contact Sue Howe or Barbara Warren, sending them a self-addressed A5 envelope or larger and suitably stamped for an 150g booklet!

SMALLHOLDING FOR SALE

Overlooking Monmouth, a renovated 2 bedroom barn with 5 acres of land (which is a registered smallholding), woodland and grazing areas, now for sale at £420,000. At present it is set up for rearing Tamworth pigs, sheep and hens. It is well fenced, has a masonry built pig sty, several arks, a polytunnel and a range of hard core tracks. Mains water to all areas. Two timber built barns with an electrical supply. For pictures see Rightmove – Beaulieu Barn, Monmouth. Ring Sue or John on 01600 716163.

W&BCPBA EVENTS DIARY 2014

February

Artificial Insemination for Pigs Workshop

Greenmeadow Community Farm, Cwmbran, Sunday February 9th

We are very lucky to get again 'our own' top pig vet Bob Stevenson, who will bring us up to speed on the latest news and techniques on AI and pig breeding in general. Please book early as this workshop will be opened to other groups, and numbers may well have to be limited. The future looks very interesting in respect of pig AI, it may be the way small herds have to go to avoid disease risks – and having to keep boars.

Contact Barbara to book – 01495 755557. A modest charge of £15 / head will be made

March

Value Added Pork Products and legislation

16th March 2014

Llangorse Village Hall. Talk and demonstration by Sue Howe.

Contact Sue Howe for details (07801-577072).

May

North Somerset Show,
Wraxall, near Bristol

5th May

<http://www.nsas.org.uk/north-somerset-show/>

Devon County Show,
Exeter

22nd to 24th May

<http://www.devoncountyshow.co.uk/>

Shropshire Show,
Shrewsbury

24th May

<http://www.shropshirecountyshow.com/>

Spring Festival/ Smallholders Show,
Royal Welsh Showground, Builth Wells

17th to 18th May

<http://www.rwas.co.uk/spring-festival/>

Bath & West Show
Shepton Mallet

28th to 31st May

<http://www.bathandwest.com/royal-bath-west/97/>

June

Three Counties Show
Malvern

13th to 15th June

<http://www.threecounties.co.uk/threecounties/>

July

Mid-Devon Show
Tiverton

26th July

<http://www.middevonshow.co.uk/>

Great Yorkshire Show
Harrogate

8th to 10th July

<http://greatyorkshireshow.co.uk/>

Royal Welsh Show
Builth Wells

21st to 24th July

<http://www.rwas.co.uk/royal-welsh-show/>

August

Burwarton Show
Cleobury North

7th August

<http://www.burwartonshow.co.uk/>

Fishguard Show
Fishguard

To be confirmed

<http://www.fishguardshow.co.uk/>

North Devon Show
Umberleigh

6th August

<http://www.northdevonshow.com/>

Lampeter Show
Lampeter

To be confirmed

<http://www.lampetershow.co.uk/>

Anglesey Show
Anglesey

12th to 13th August

<http://www.angleseyshow.org.uk/anglesey-show.html>

Pembrokeshire County Show
Haverfordwest

19th to 21st August

<http://www.pembsshow.org/>

Bedwellty Show
Caerphilly

16th August

<http://www.bedwelltyshow.com/>

Mid-Somerset Show
Wells

17th August

<http://www.midsomersetshow.org.uk/index.html>

September

Usk Show
Usk

13th September

<http://www.uskshow.co.uk>

November

W&BCPBA AGM
New Inn, Newbridge on Wye

9th November

December

Royal Welsh Winter Fair
Royal Welsh Showground, Builth Wells
<http://www.rwas.co.uk/winter-fair/>

1st & 2nd December



Charcuterie Workshop, New Inn, November 2013

Charcuterie Workshop 24th November, New Inn, Newbridge on Wye

(by Dave Lang, New Inn)

There were 11 members who attended and I was pleasantly surprised what an interesting day we all had. I learnt a lot about copper hams which I have since cured and sold over Christmas.

Mark Fredrick who ran the course was a good teacher, comical and both clear and decisive about what he was putting across.



We stopped for lunch and had a interesting $\frac{3}{4}$ hour chat discussing many subjects (all meat & pigs related). We then continued making salami & other products and all the members had a go, finishing about 3.30 pm.

I learnt a lot and enjoyed the day and I think all the other members had the same opinion.



Government must improve defences against African Swine Fever

NPA PRESS RELEASE ISSUED: January 31, 2014

The National Pig Association is calling on Government to step up defences against African swine fever, which is harmless to humans but fatal to pigs. It wants Britain to increase security at border posts to prevent contaminated meat being carried illegally into the country.

Otherwise, it warns, Britain could lose its fast-growing pork export market with China and other non-European Union countries.

The disease, which can survive for months in raw, cured, cooked and even frozen meat, has advanced from Russia and Belarus into Lithuania, and now threatens to be carried further into the European Union by infected wild boar.

NPA chairman Richard Longthorp has called on food and farms minister George Eustice to press for a poster and leaflet campaign at border posts, and in-flight announcements on planes arriving from Lithuania.

African swine fever is a notifiable disease and if it arrives in this country it has the potential to seriously damage the nation's pig industry, with animals being slaughtered en masse and a ban on British pork exports, which account for nearly a quarter of pig farmers' income.

"The United Kingdom pig industry is just emerging from its own recession created by high feed prices, and to be struck with African swine fever now would be a blow from which some would not recover," he said in a letter to the minister.

"We—that is the pig industry and Government—must do all we can to ensure African swine fever, or any other exotic disease, does not spread to the United Kingdom.

"The loss of exports valued at £350m would be devastating to the pig industry, a loss to United Kingdom trade, and would undermine all the great work that the pig industry and Defra have put into developing export markets for British pork and high-performance breeding pigs."

If Britain does not act quickly, there could be a repetition of the personal and financial trauma the country's livestock farmers suffered in the foot-and-mouth outbreak of 2001, he warned.

Why Feeding Kitchen Waste to Pigs is Illegal (reproduced from npa-uk.org.uk)

It is illegal to feed raw or cooked catering waste to pigs, including waste from household kitchens. The penalty is a fine or a prison sentence of up to two years.

Why should I obey?

This law was introduced in 2001 to reduce the risk of epidemics of foot-and-mouth disease, classical swine fever and African swine fever.

Like speed restrictions outside schools, the law is there for a good reason and it is important that we willingly obey it.

Do vegetables pose a risk?

It is permissible to feed pigs fruit and vegetables direct from your own garden, as there is little risk of contamination.

But feeding waste from your kitchen is illegal — even raw or cooked left-over vegetables, as these may have come into contact with raw or cooked meats.

The law applies to vegetarian households, as well as households where meat is eaten.

Does it apply to me?

If the law is disregarded by pig-keepers, there may be a disease outbreak. This will have a serious impact on animal welfare and the countryside economy.

Very few of us are competent to assess the risks involved in feeding household waste to pigs. So please — simply be a good citizen and obey the letter of the law.

How do these diseases get here?

Exotic diseases are opportunistic and persistent. At any time they may be present in countries that export fresh, frozen and processed meats to Britain.

They can also arrive in this country in raw and cooked foods carried by holidaymakers, visitors and people working here.

Experts here and in Brussels agree that in today's world, when people and food move freely from country to country, feeding left-overs to pigs is no longer acceptable.

Has waste food ever caused an outbreak?

In the 2001 foot-and-mouth epidemic in Britain, some ten million farm animals were killed and their carcasses burned on pyres. The source of the disease was almost certainly infected catering waste.

Nobody really knows the source of the 2000 classical swine fever outbreak in East Anglia but many believe it was caused by carelessly discarded food, such as a ham sandwich.

What should I do if I know someone who feeds kitchen waste to pigs?

Either explain to them why they must stop or, if you think a direct approach will fail, report the matter to your local Animal Health office or your local council's Environmental Health department. If you need advice or help, please contact the National Pig Association.

PLEASE DON'T KILL ME WITH KINDNESS



If pigs are fed on kitchen waste, it is just a matter of time before we get another outbreak of foot-and-mouth disease or classical swine fever, which could mean compulsory slaughter of livestock, devastated farm businesses and serious damage to local communities.

It is illegal to feed waste food to pigs from your own kitchen, and that includes vegetables because these viruses are highly persistent and there is a risk of cross-contamination from meat, even if it is cooked.

For the sake of all pig-keepers, please don't take the risk. The penalty is a fine and a prison sentence of up to two years.



To find out how any leftover food can spread serious pig diseases, please visit www.npa-uk.org.uk/disease.html

A FEW QUESTIONS FOR

Barbara Warren (past Chairperson, founder member of the Association)

- 1. When did you first have an interest in pigs?**
My first memory of pigs is of watching my father ride backwards on a wayward sow escaping around the stackyard – to be dumped in the midden. I was two at the time, and laughed uncontrollably. I've liked pigs ever since.
- 2. How long have you kept pigs?**
We moved to Wales over 25 years ago, and have kept pigs on our hill farm since then
- 3. What breeds?**
Tamworth of course!. I did try OSBs for a while, but Tammies are best suited to the environment up here
- 4. How many do you have and how often do you breed them?**
We have kept up to 9 sows and 3 boars, which make for a lot of pigs. If that sounds like overkill on boars, we have a demand for hire, and they are more often away on active service! Sows all have two litters / year
- 5. Do you show?**
Yes, but as we do have a working farm and the years roll on, not so many shows nowadays. Usually its the old favourites – Smallholder (Spring Festival), Bath & West, Three Counties, Royal Welsh. We did have a guest appearance with a January gilt Pig of the Year entry at the Great Yorkshire last year.
- 6. Do you have other livestock?**
Yes, we have a herd of Welsh Black cattle, including our own bull, Badgerfaced Welsh Sheep, ponies and a few hens
- 7. Are your pigs / livestock part of your occupation or just a hobby?**
The pigs are part of our wholefarm enterprise, it's my main job, I would like to downgrade to a hobby now!
- 8. How much land do you have?**
We have 40 acres, and grazing rights on the Bloreng common for the cows – very useful
- 9. What outlets, if any, do you have for your pigs / meat?**
All our meat is sold direct to the public, mainly through one local farmers market, but some from the farm and recently via internet to London & Midlands. I only use livestock markets like Hereford for cull pigs.
- 10. Any pearls of wisdom?**
Don't rush into pigs; research your markets first. Don't expect to get rich quick! (we do meet people who think so). And you need a sense of humour with pigs!

FOOD SAFETY	Price
* Level 2 Award in Healthier Food & Special Diets 1-Day <i>Spring 2014</i>	£75
* Level 2 Award in Food Safety in Catering / Manufacturing 1-Day <i>11 Feb 2014 (Tue), 5 March (Wed), 8 April (Tue)</i>	£58
* Level 3 Award in Supervising Food Safety in Catering / Manufacturing 3-Days <i>(10, 11 & 12 March 2014 – Mon, Tue, Wed)</i>	£280
* Level 3 REFRESHER - Supervising Food Safety in Catering / Manufacturing 1-Day (<i>coming soon!!!</i>)	£120
NEW Level 2 Award in CLEANING in Food Premises 1-Day	£55
HACCP – HACCP courses are designed specifically for client use and can range from basic HACCP Awareness to full 12 point HACCP plan generation. Consequently, the charges for these courses may vary and are based upon discussion with Food Centre Wales and the client (POA).	Arranged between individual businesses and Food Centre Wales.
* Level 2 Award in Principles of HACCP 1-Day (<i>18 Feb 2014 – Tue</i>)	£60
* Level 3 Award in HACCP in Catering 1-Day	£100
HEALTH & SAFETY (Ofqual Accredited) & FIRST AID (HSE Approved)	Price
* Level 2 Award in Health & Safety in the Workplace 1-Day	£70
* Level 3 Award in Health & Safety in the Workplace 3-Days (<i>Spring</i>)	£280
* Emergency First Aid At Work 1-Day (<i>Spring</i>)	£90
* First Aid At Work 3-Days (<i>2-Day Refresher available</i>)	£200
* First Aid At Work – REFRESHER 2-Day (<i>Spring</i>)	£130
* Manual Handling – Principles - Half-Day	£65
* COSHH – Half-Day	£65
PRACTICAL COURSES	Price
BEEF Cutting Skills 3-Days (<i>Phone for details</i>)	
* PIG Cutting Skills 2-Days (<i>20 & 21 March 2014</i>) FDQ Certificated & Endorsed by Meat Training Council - <u>Sausage Making is incorporated</u>	£280
* Pork (Meat) CURING 1-Day (<i>27 March 2014</i>) FDQ Certificated & Endorsed by Meat Training Council	£140
* LAMB Cutting Skills 1-Day (<i>13 March 2014</i>) - FDQ Certificated & Endorsed by Meat Training Council	£180
* CHEESE MAKING 2.5 Days (<i>18, 19 & 20 February 2014</i>) - incorporating both Hard & Soft Cheese Making process (FDQ Certificated)	£280
Ice Cream Making (<i>Phone for details</i>)	£280



All courses delivered at FOOD CENTRE WALES
(option to deliver at own premises upon enquiry)

* Farming Connect funded courses - 08456 000 813
(80% funding currently available providing you are eligible)



For further course details see website www.foodcentrewales.org.uk
OR contact 01559 362230 gen@foodcentrewales.org.uk

ADVERTS

For sale:

- Sheepdog puppies from excellent working parents. Will make good working dogs, agility or pets. Tel Sue Howe on 07801577072
- TAMWORTH WEANERS available end of April from our smallholding near Monmouth. Birth notified. £45.00 each. Contact Sue on 01600 716163 or 07919 623559.
- SMALLHOLDING FOR SALE: Overlooking Monmouth, a renovated 2 bedroom barn with 5 acres of land (which is a registered smallholding), woodland and grazing areas, now for sale at £420,000. At present it is set up for rearing Tamworth pigs, sheep and hens. It is well fenced, has a masonry built pig sty, several arks, a polytunnel and a range of hard core tracks. Mains water to all areas. Two timber built barns with an electrical supply. For pictures see Rightmove – Beaulieu Barn, Monmouth. Ring Sue or John on 01600 716163

Wanted:

- GoS or OSB weaners. Contact Jayne Lindley (jaynelindley@outlook.com)
- Cull sows. Contact Dave Lang. 01597 860211

CONTACTS

Sue Howe (Chair)	07801-577072
Barbara Warren (Shows/Workshops)	01495-755557
Andy Zambanini (Newsletter, Website & Adverts)	07944-611053