

**Southern SARE Project LS11-246: Saving Endangered Hog Breeds
2013 Annual Report.**

Table 1. DNA samples collected for eight rare breeds.

Breed	# Animals Collected	# Bloodlines Collected	Conservation Status*
Guinea Hogs	24	5	Threatened
Gloucester Old Spots	50	11	Critical
Hereford	7	1	Watch
Large Black	26	2	Critical
Mulefoot	10	2	Critical
Ossabaw Island	19	3	Critical
Red Wattle	40	7	Threatened
Tamworth	11	2	Threatened

* Status on the 2014 Conservation Priority List. This list is compiled each year by The Livestock Conservancy from census data.

Table 2. Mean body weight and Average Daily Gain (ADG) of eight heritage pig breeds grown on pasture.

Breed ¹	N	Body weight at Harvest (lbs)	Age at Harvest (mos)	ADG Mean ± Standard Deviation	Coefficient of Variation	ADG – male	ADG - female
AGH	7	193	8-10.5	0.689 ± .097	.14	0.650	0.741
GOS	6	247	8-10.5	1.885 ± .247	.13	1.862	1.933
HER	7	333	9.5-11.5	1.172 ± .158	.15	1.321	1.113
LB	7	309	7-8.5	1.594 ± .082	.05	1.606	1.522*
MF	6	291	8-10.5	1.093 ± .084	.08	1.057	1.129
OSS	7	244	10.5-12.5	0.635 ± .141	.22	0.723	0.568
RW	6	300	7.5	1.420 ± .086	.06	Not available	Not available
TAM	7	318	6.5-8.5	2.073 ± .573	.27	2.118	1.801*

¹ AGH = American Guinea Hog; GOS = Gloucester Old Spots; HER = Hereford; LB = Large Black; MF = Mulefoot, OSS = Ossabaw Island, RW = Red Wattle, TAM = Tamworth

* only one pig of this gender in this sample

Table 3. Carcass characteristics of eight heritage pig breeds grown on pasture.

Breed	Live Weight (lbs)	Hot Carcass Wt (HCW) (lbs)	Hot Carcass Yield (%)	American Cut Yield (% HCW) (Ham, Loin, Butt, Picnic, Sparerib, Belly)	Lean Cut Yield (% HCW) (Ham, Loin, Butt, Picnic)	European Cut Yield (% HCW) (Ham, Belly, Boneless Loin, Tenderloin, Shoulder, Jowls, Coppa, Presia, Pluma)	10th rib Back Fat (in.)	Loin Eye Area (sq. in.)
AGH	193 ± 21	140 ± 17	73	66	43	68	3.1 ± 0.2	2.9 ± 0.3
GOS	247 ± 47	156 ± 38	63	71	55	69	2.2 ± 0.5	5.3 ± 1.0
HER	333 ± 26	252 ± 22	76	75	56	69	2.7 ± 0.4	6.8 ± 0.4
LB	309 ± 38	229 ± 29	74	69	51	66	2.6 ± 0.3	4.2 ± 0.6
MF	291 ± 40	209 ± 30	72	67	46	65	2.1 ± 0.5	4.2 ± 0.3
OSS	244 ± 34	188 ± 26	77	69	46	66	3.5 ± 0.5	4.3 ± 0.3
RW	300 ± 20	224 ± 18	74	65	45	66	2.8 ± 0.2	4.5 ± 0.9
TAM	318 ± 39	231 ± 40	72	75	56	73	2.1 ± 0.4	6.1 ± 0.7

Table 4. American cuts as % of carcass weight

	Butt	Picnic	Loin	Sparerib	Belly	Ham	% hot carcass
AGH	5.5	7.7	13.3	2.5	20.6	16.6	66
GOS	8.9	8.6	17.1	3.8	12.0	20.6	71
HER	7.3	9.3	17.9	3.2	16.5	21.3	75
LB	6.5	8.3	17.3	2.4	16.5	18.5	69
MF	6.4	8.3	12.5	3.4	17.0	19.2	67
OSS	5.7	8.8	14.7	3.0	19.4	17.0	69
RW	6.3	7.0	12.4	3.3	17.2	19.2	65
TAM	7.3	9.6	18.2	3.2	15.9	20.7	75

Table 5. European cuts as % of hot carcass weight

	Ham	Belly	Boneless Loin	Shoulder	Jowls	Coppa	Presia	Pluma	Tenderloin Untrimmed	% hot carcass
AGH	21.3	18.1	5.1	16.4	1.7	3.6	0.1	1.3	1.0	68
GOS	22.9	11.6	7.1	17.8	-	4.8	0.2	1.5	1.4	69
HER	24.1	12.5	6.1	17.5	1.3	4.3	0.2	2.0	1.4	69
LB	20.9	14.9	5.8	16.1	1.7	4.0	0.2	1.4	1.4	66
MF	21.2	13.4	5.2	17.0	-	3.6	0.2	1.5	1.1	65
OSS	20.0	15.5	5.2	16.1	1.6	3.9	0.2	1.5	1.5	66
RW	20.5	14.3	6.3	16.2	0.4	3.4	0.2	1.6	1.0	66
TAM	24.0	14.0	5.9	16.3	1.9	4.8	0.2	1.5	1.2	73