



Ossabaw pigs were left on Ossabaw Island off the coast of Georgia by early Spanish explorers. For centuries, no one bothered them.

Ossabaw Pigs Unchanged In 300 Years

When you see an Ossabaw pig, you're seeing what pigs were like hundreds of years ago. That's because the pigs were left on Ossabaw Island off the coast of Georgia by early Spanish explorers. "DNA indicates the Ossabaw were of Canary Island origin. For centuries, no one bothered them."

Hildebrandt explains that the island-bred pigs became smaller over the years, a process called insular dwarfism. They also adjusted to the food cycle of the island, storing a larger proportion of fat during times of plenty than other pigs can. They then metabolize the fat, living on it when food is short. Along the way they developed a low-grade diabetes, making them valuable for medical research.

It wasn't until the 1970's that some Ossabaw pigs were brought to the mainland. While there are many Ossabaw pigs on the island, they have since been quarantined there. According to the American Livestock Breeds Conservancy, there are fewer than 200 available in breeding programs on the mainland. Many of them are at historical farms like Hildebrandt manages.

"We've had Ossabaws here for about 20 years," he says. "The numbers have varied. We were down to one barrow, but recently got two sows and a boar, and one sow has already farrowed."

"There have been times you couldn't give them away, but now high-end restaurant demand is adding value," he says. "We will try to sell our excess stock to interested individuals, as well as offer them to other museum farms like ours. If not, we always butcher three hogs, some chickens and sheep to use in cooking demonstrations. They'll go in the freezer."

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Profitable Wolfberries Taste Good And Are Good For You

Don Daugs found his first wild wolfberry, or more commonly known as goji, plant while hunting on his friend's Utah ranch. It's presumed that the plants, which have grown in China for centuries, got started in the U.S. when Chinese transcontinental railroad workers dropped seeds or berries. The plants Daugs found were filled with tasty red berries, and he transplanted some to his garden.

That was 2004. That has now grown to a nursery business that produces over 20,000 plants a year. Dried fruit sells for about \$20/lb. and up to \$30/lb. for fresh fruit. Leaves used in tea are valued as high as \$60/lb.

Daugs obtained a couple of grants for genetic and nutrient testing so he could identify the plants and their nutrient value. Daugs says, "The end results are that my plants are closely related to those from China, and the nutrients are as good or better than fruit from China."

Packed full of essential minerals, trace minerals, vitamins and amino acids, the berries have medicinal qualities with high antioxidant content, carotenoids, catechins and other healthful attributes that claim to reduce everything from inflammation to high blood pressure. Daugs lists the nutrients on his website and is a believer in wolfberries. He and his family faithfully eat the fruit and brew the leaves for tea.

The plants are drought resistant, require no fertilizer and thrive from "Duluth, Minn., to Hawaii (zones 3-10)". They prefer alkaline soil with a pH higher than 7. Bare root starts planted in the spring often yield fruit the first year. Wolfberries ripen from late June to first heavy frost. The



Don Daugs sells wolfberries to nurseries and private growers. The teardrop-shaped berries range from orange to bright red when ripe.

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Daugs sells bare root plants starting at \$6.50 each. He offers price breaks for large orders. He also offers more mature plants that are normally not available from nursery catalogs. He notes that by the third year plants have side shoots that can be dug and planted for additional plants.

His website includes nutritional and growing information and a cookbook filled with wolfberry recipes.

Contact: FARM SHOW Followup, Phoenix Tears Nursery, 1847 South 2400 West, Logan, Utah 84321 (ph 435 753-3656; www.phoenixtearsnursery.com).

Reader Inquiry No. 98

"Big Heel" Fastener Holds Wire In Place



WIRE FASTENER --Big Heel Fasteners can be used on the hardest of posts and holds wire better. They can be used with all types of wires including barbed, bare, high tensile, and electrical ground wires as well as cattle and hog panels, wire netting, horse fence and vineyard wires. The fastener will not pull out like staples and the wide body has more surface on the wire. The high thick heel

keeps pressure on the holding area with only one screw. The screw is corrosion coated, has a torx 15 washer head, and a cutting tip.

Contact: FARM SHOW Followup, Big Heel Fasteners, LLC (ph 785 792-6376 or 785 483-1685; llvonada@sbcglobal.net; www.bigheelfasteners.com).

Reader Inquiry No. 99