

Georgia Food Exhibit Makes Case For Farmers

Farm groups looking for a way to explain agriculture's problems to the public at large may want to take a close look at an exhibit staged by the Georgia Farm Bureau at the recent Sunbelt Agricultural Exhibition.

The group started with the fact that the average American family of four spends about \$3,697 a year on food and, out of that, farmers receive just 27%, or \$998. They set up a king-size, real life display complete with all the food a family would actually consume in one year.

Passersby could hardly ignore the huge display of fruits, meats, eggs, milk, bread, canned goods and all the other miscellaneous items people depend on. Once drawn into the

exhibit, they'd see a sign that simply gave the value of the food and the value received by the farmer. No preaching and no lectures.

"It makes the point in a way that words never can," says Bob Marlow of the Georgia Farm Bureau, noting that to set up the exhibit the group had the support of a large chain of supermarkets. "They provided all the perishables and canned goods. The milk cartons, egg cartons, meat and some of the other items were empty and we'll simply save them for the next time we use the exhibit. Fruits, vegetables and bread are either thrown away or sold."

Marlow says the original idea for the display came from an advertise-



Exhibit displays food consumed by a family of four during a year. Of the \$3,697 spent, farmers receive 27%, or \$998.

ment developed several years ago by DuPont Chemical Company. The Georgia Farm Bureau will provide a list of foods needed for the display to any farm group.

For more information, contact: FARM SHOW Followup, Mrs. Louise Hill, Georgia Farm Bureau, P.O. Box 7068, Macon, Ga. 31298 (ph 912 474-8411).

"THEY'LL TURN ON YOU"

He Treats Wild Boars With "Lots Of Respect"

Mention wild boar and most people think of the perils of wild boar hunts that many writers have detailed.

Ray Anderson says wild boar are every bit as dangerous as stories indicate. He knows. Since 1981, he has raised Russian Wild Boar on his farm near Declo, Idaho.

"A friend from Nebraska told me about the pigs," Anderson says. "A truckload of 50 of them were enroute to Hollywood for a movie. I met the trailer in Cheyenne, Wyo., and was allowed to take one boar and two sows off the truck."

Since then, Anderson has had probably 100 pigs in his barn at different times, all of them descendants of those first three wild boars.

Why raise Russian Wild Boar?

"My wife Judy's been asking me the same thing," he says. "I just enjoy them. I've sold the weaners, and donated some to wild game dinners. Some have been used to crossbreed with domestic pigs.

"They're very good eating. The meat tastes a lot like the pork we're all familiar with, except that it's a little richer and has just a touch of wild taste to it," he explains.

Anderson keeps his Russian Wild Boars carefully penned, and his son Jeff, 12, who tends them, treats the animals with healthy respect.

"In the wild, they hunt you at the same time you hunt them," Anderson says. "Both the boars and sows are equally dangerous, but especially the sows if they have young."

For that reason, Anderson did not want cameras or visitors around his two sows at present. Both were on the verge of littering.

His son Jeff agreed.

"A sow will kill a boar," he says. "They can move fast, too. One of our

first sows chased me all around her pen before I got out. She had little ones in there with her. They'll also chase all other animals away."

Just like domestic pigs, wild boars give birth four months minus four days after breeding. In the wild, there are generally only three or four animals to a litter, but Anderson's captive sows produce eight to 10 pig litters.

"Their birth weight is only about 1½ lbs.," he says. "We can't be sure because you can't get hold of them for at least the first week to weigh them. The sows turn really furious if they have to protect their young, and they will even eat their babies if they're too disturbed.

"The boars are about a year old before you can really see their tusks, but they have them," Anderson notes. "They have tusks in both their upper and lower jaw, but it's the lower ones you see, since they curve upward. The pigs attack with the side of their snout with an upward, tearing motion, in order to catch their enemy with those tusks. Even the young will make this instinctive motion with their heads."

Though small at birth, the boars quickly gain, and weights of more than 1,000 lbs. have been recorded, he said. When his biggest boar was slaughtered, it weighed 540 lbs. The head and hide alone weighed 135 lbs.

The breed originally came to America with the Spanish.

"The Spanish turned the boars and Merino sheep out on some islands off the California coast to have fresh meat for their ships during the early days of exploration," he said.

(Reprinted courtesy Capital Press, Salem, Oregon.)



"In the wild, they hunt you at the same time you hunt them," notes Anderson.

EVERYTHING A DOG COULD EVER WANT

"Doggie Deli" Caters To Tastes Of Pets

The standard of living for dogs has gone up a notch in British Columbia where Dan Kerr has opened what may be the world's first delicatessen grocery store for dogs.

Kerr started catering to pets when his oil-field supply business "went to the dogs". He set up shop in an open market in Victoria and called his business Doggie Deli Inc., selling home-made baked gourmet treats for both dogs and cats. The idea has proved so successful he's answering inquiries from throughout the U.S. and Canada from people interested in establishing franchises in other cities.

Kerr's looking for new items to add to the list of doggie goodies he offers. In addition to doggie doughnuts,

doggie muffins, cakes made with ground beef base for birthdays and special events, and an assortment of other treats, he wants to expand into greeting cards for dogs and cats, such as birthday, get well, anniversary, "litter" day, Mother's and Father's Day cards. He also plans to sell a special cheese drink for dogs straight from a dispensing machine on the counter.

Kerr got the idea for his deli when he observed the popularity of doggie cookies sold by a firm in Chicago.

For more information, contact: FARM SHOW Followup, Dan Kerr, Doggie Deli, Inc., Harbor Public Market, Victoria, British Columbia, Canada (ph 604 386-4313).