

took the place of the Red Waddle."

When Wenglar retired in 1964, he moved to Jacksonville, Texas. He started his own garden and raised some cattle and hogs for meat.

"I kept thinking about that lean bacon and meat from the Red Waddle and finally decided to find some to raise."

But, as Wenglar came to realize, there were none to be found. He was told by a professor at the University of Texas that the breed was extinct.

Wenglar began searching the wilds for the hog. Using dogs, he worked his way through Texas river bottoms on horseback and by foot tracking down the occasional rumor that came from hunters about a "large red hog."

Wenglar had nearly given up his search when he remembered an area close to where he grew up called "Thousand Hells Acres" where growers used to run the hogs.

"The place was a jungle," said Wenglar. "Some places you would have to crawl 100 yards through the vines before you could stand up."

It was here that he found what he was looking for. An 83-year-old man who lived in the area had some Red Waddles running loose that were still fairly pure. Wenglar found several of the animals and brought them back to breed.

After four years, he was successful in breeding four generations in a row that had the characteristics of a Red Waddle. He then began to register the hogs.

Besides lean meat, Red Waddles have several characteristics that make them attractive to modern growers.

Feed conversion by the animals was tested in the hottest months of the year, June, July, and August. "I figured if they did well then, especially without air conditioning, they would do all right in the good months," Wenglar said. Confirmed by University of

Texas officials and County Extension Agent Johnnie McKay, feed conversion was one pound of meat for every 2.6 pounds of feed, better than the 3:1 ratio most producers seek to obtain, and the hogs averaged 1.63 pounds daily gain.

The hogs can endure cold weather as well as hot, a fact confirmed by Canadian officials who are testing the animals. They report the Red Waddles are handling the cold "as well or better than their own animals," said Wenglar.

Meat taste is "between beef and pork," according to Wenglar, who said he makes hamburgers out of the pork. The meat is reportedly very nutritious and contains little cholesterol, aspects Wenglar knew nothing about when he began his search. "All I wanted was that good dry meat," he said.

Apparently because of the years in the wild, Wenglar Red Waddles are practically immune to diseases. Wenglar reports he hasn't had a sick hog in six years.

The hogs are also extremely docile. "They're gentle like dogs," said Wenglar. "My grandkids ride around on mine."

Zedlitz agrees. "This animal is gentle as a lamb," he said of his hog, Porky. He also confirmed the feeding efficiency of the animal. At four feet four inches tall and seven feet 10 inches long from snout to rump, the monster only eats a gallon of feed per day, said Zedlitz.

Demand for the hogs is tremendous. Wenglar has about 30 sows and said he is booked for pigs through 1989. He is considering selling 20 sows, and only keeping 10, though. "I want to just keep enough for myself and get out of raising them," he said. "I think I'll let the young people raise them."

Wenglar has placed hogs in 48 states and in Canada, and some are as far away as Haiti. Officials from Japan have visited Wenglar to inquire about Red Waddles. He estimates there are around 200 registered Wenglar Red Waddles

in the world.

Wenglar registers the hogs himself, and is the head of the 129-member Wenglar Association. He keeps close records on the animals to keep the breed pure.

"Some people try to breed Red Waddles to something else, and when they get a red pig with the waddles, they want me to register it. I have to keep close watch on the pigs, because if I don't we'll be right back where we started."

Zedlitz sold his herd when he moved back to Arkansas (his childhood spent in Plunkettville, Oklahoma and Hatfield). The herd, consisting of two boars and five pregnant sows, went for \$9,500. Ten thousand dollars worth of orders for pigs went with the sale.

"I just wanted to get back to Arkansas and retire," said Zedlitz. He had no intention of getting back in the business, and says, "That's a lot of work - I came here to retire."

Zedlitz took his latest Wenglar Red Waddle as a debt repayment. He helps people get one of the animals, "when I can."

"I know people that go from place to place to meet buyers. When someone doesn't show up the day they're supposed to, their hogs become available." He helped a local businessman acquire several pigs, but said chances are slim of getting an animal.

He plans to show the hog at area businesses, and already has one booking. Zedlitz and Porky will debut at Northside Food Center this weekend.

"I don't want to just set here and hold him. I want to use him to educate the people in this area about these animals. I would like to see the people here start to grow Red Waddles."

Porky is useless now as a breeding hog because he is too big, said Zedlitz. He said if someone raised a hog to breed they shouldn't "do like I did and make a blimp out of it. I just want to see how big he gets." He added with a smile: "I hope he gets 25 feet tall and 900 feet long."