CALIFORNIA POTBELLIED PIG ASSOCIATION, Inc.



CPPA eNEWS

HOLIDAY 2011



Photo credit: unknown

FIND THE MYSTERY MOCASSINS!



Who's up for a challenge? We found pictures of these shoes online while preparing the buyer's guide, but there wasn't a link to a store. Anyone know where to buy them? Let us know, okay?





Happy Th-OINKS-Giving everyone!

Every year, we at CPPA use the hog-idays as an excuse to get together, swap pig stories, exchange pig ornaments, and eat like ... well, you know.

For those of you who missed the Hog-I-Day Party this year, next year, same Bat Place, same Bat Station... I mean, 11/17 at Marcie and Chris' house in Pleasant Hill. So mark your calendars now. We had a great turn out, over 30 people and what WONDERFUL food! I (Marcie) got at least 6 new ornaments I didn't already have, and that isn't easy when I already have over 500 pig ornaments.

Thank you Holly and Bonnie for helping me decorate the tree on Thursday. Even with three people it still takes hours and hours. Our pig Arggg and dog, Alyx, had a great time working the group. I'm not sure if there is anyone who didn't give them a treat, or two, or three... Arggg sure did like Joanne and "Clay..." I mean Chuck <gg>. Argg just kept coming back for more and more and more. He slept for two days after the party. LOL



Arggg considers whether this might be the right time to reveal his secret ability to open coolers.



Photo credit: unknown

Hog-i-day recipes: Kelli's Spinach & Artichoke Dip

The best spinach artichoke dip we've ever had ... seriously.

1/2 cup (1 stick) margarine or butter

1 small onion, chopped

1 - 10 oz. pkg. frozen chopped spinach, thawed and well drained

1 (14 oz) can artichoke hearts, drained & chopped

1 (8 oz) pkg cream cheese

1 (8 oz) pkg. sour cream

1 cup shredded Monterey jack cheese

1 cup grated parmesan cheese

1 tbsp. tabasco or spicy sauce (optional) salt to taste corn chips

Melt butter in large saucepan over medium heat. Add onion & cook until soft, about 5 minutes. Stir in spinach, artichokes, cream cheese, sour cream, cheese, hot sauce & salt. Stir until well blended and heated through. Either serve from pan or pour into a casserole dish, top w/ a little more cheese & bake in 350 degree oven about 10 minutes.

Four EASY ways you can help pigs this holiday

As you all know, CPPA is a non-profit organization. If we spend money, it's to rescue, relocate, heal, feed, or otherwise help a pig. And we're supported by donations. If you'd like to contribute, here are four simple ways you can help that won't cost you a penny.

1. Use GoodSearch

GoodSearch is an internet browser, just like Google, Bing, or Yahoo. The difference is, every time you use GoodSearch, it makes a donation to the charity of your choice (but it doesn't cost you anything).

Just go to www.goodsearch.com and click on the link right under the search bar that says "Choose your cause". Enter "CPPA" and you're all set.



2. Use GoodShop

You're going to love this one. While you're at GoodSearch, click on one of the many links that say "Shop" or "GoodShop" and get ready. GoodShop has worked out deals with everybody from Buy.com to Amazon to Neiman Marcus, Dell, Toys R Us, Walgreens, PetSmart ... you get the idea. No matter what vendor you select (most even have special coupons), as long as you go there through GoodShop, the vendor will donate a percentage of your purchase to CPPA.

3. Use GoodDining

By now, you might be sensing a theme. But hey, why mess with a good thing, right? GoodDining is right there on the GoodSearch homepage as well. You do have to register, and you'll get some promotional ads in your email, but in exchange they'll make a donation to CPPA every time you eat at any of more than 10,000 restaurants and pay by credit card.

4. Donate your old car

Vehicle Donation to Any Charity

1-877-999-8322

Got an old car you don't need and/or want to get rid of? Just go to www.cppa4pigs.org and click the V-DAC logo at the bottom of the page. This will take you to CPPA's page on the V-DAC site, where you can arrange to donate that car, running or not. Don't want to fire up the computer? No problem. Just call the number on the left here and tell 'em CPPA sent you.

Do the NAPPA pig survey!

Our good friends at NAPPA are working to get a better idea of the average size of a potbelly in the US. Here are two different ways you can participate.

Adult Potbellied Pig Size Survey

NAPPA is collecting information regarding pet potbellied pig's size. You and your potbellied pig can help NAPPA with this information.

If you are having problems with your pigs weight use the formula below:

An Old Proven Formula

- 1. Measure heart girth of the pig which is the measurement around the pig, just in back of the front legs.
- 2. Multiply that figure by itself.
- 3. Multiply the above result by the length of the pig (the top of the head in between the ears to the base of the tail).
- 4. Divide by 400 this will give the weight of the pig within 3%.

Please take time to go to our website at www.petpigs.com where you can find a link to take the survey. It can be filled out on the website for one individual pig and submit, or you can fill out the survey and mail it back to the address below. If any member wants to include multiple pigs in the size survey you can, but you can only submit one size survey through the website. Additional surveys can be mailed in and will be manually entered into the database.

Pam Munici 15525 E. Via Del Palo Gilbert, Arizona 85298

NAPPA is collecting information regarding pet potbellied pig's size. If your pig is two years of age or older, please fill out the form and submit it.

Please physically weigh and/or use the above formula to measure your pig and please do not guess. This data must indicate the pig's current weight, height and length.

Length measurement is taken from the middle of the head between the ears to the base of the tail (pig's head should be up and looking straight ahead). Height is taken from the front hoof to the top of the shoulder.

*1. Date of Birth	_2. Name of Pig
*3. Sex of Pig	*4. Pig's Weight
*5. Length of Pig	*6. Height of Pig
7. Your Name	*8. Date:
9. Girth Measurements:	-

*Required Fields

Meet Cookie!



A lot of our time at CPPA is spent helping to place pigs in new homes. It's a lot of work and it usually takes at least a half-dozen people to get it done. But then you get letters like these and it's all worth it.

Hi Marcie:

Cookie arrived last night and is adorable. She loves her new digs and immediately made friends with the goats and other barnyard critters. She's home and she will be loved and cherished.

Thanks for connecting me with Janet. They were loving foster parents. This morning I brushed Cookie and she fell asleep.

Thanks also for the Hog party invite. Appreciate you thinking of me. Sorry I won't be available as we'll be celebrating a pre-Thanksgiving with family.

And don't we have so much to be grateful for!

Many blessings and gratitude,

Cynthia

Video Break: Mud Work

Our favorite YouTube user Schnoidz has been a little quiet of late, but he still found time to post this gem. It's a time-lapse shot of his pigs playing in a mud hole. You've got to see it.



Musings of a new pig mom

Words: Kelli Rockafellow

It really is amazing how you can read book after book about pig care, visit several rescues and do all of your homework, and still have no idea what it's really like to have pigs. My husband Mike and I have wanted pigs for years now, and it was finally the right time. In early July, I got word of two very special pigs in immediate danger of being euthanized [Editor's Note: readers of Marcie's emails will know them as "The Martinez Boys"]. I got in touch with Marcie, who rescued the pigs, and found a foster who was willing to watch our boys while we got the yard ready for them [Thanks, Aloha!]. Before we knew it our new boys, Francis and Brewster, were moving in...

Mike and I were astounded at how quickly the boys settled in and made themselves at home. Brewster, the calm mellow guy, will spend his days moseying around the vard, minding his own business. The only thing he likes more than eating and belly rubs is visiting with the other animals we have around. Brewster happily runs up to greet Flapjack (our dog) and our four cats when he sees them in the yard.

Francis, the smaller pig, is extremely smart, and has a LOT of spunk. He is constantly trying to act like the big pig on campus. He will sometimes sideswipe



Brewster, or try to push Flapjack around. Flapjack learned pretty fast to avoid Francis when he is feeling feisty! It seems like Francis is actually just jealous of the other animals, and is trying to get extra attention (or food). To help show Francis who the real boss is, I try to squeeze in a training session with the pigs on a daily basis. The pigs now know how to sit, touch their nose to a target, spin in a circle, and walk with a harness and leash! These animals are unbelievably smart, and I can't wait to try teaching them new "tricks."

Even though it has been a lot of work, having pigs has been such a blast! They make me laugh everyday, and I enjoy every minute I spend with them. The tail swishes, the contented piggy noises, the side flop to get a belly rub -- I love it all!! I am also very grateful for the help from all of our friends and family. Marcie and Chris rescued the boys from the shelter, kept the stinky boys in their garage for a few days, and got them neutered. Aloha, their foster mom, took incredible care of them for several weeks. My dad helped us build the little piggy houses. My mom sewed curtains for the doors. My stepdad picked up the fencing, and our neighbor helped us put it up. Another neighbor donates collard greens and apples for their diets. Most recently, my father-in-law offered to donate his SUV to us, which will make pig travel much easier on us! We are just so grateful for everyone's support.

Thanks for reading about our wonderful new pigs!

Wrap it up! The CPPA 2011 Hog-i-day "Stuff we want" list

- Sure, it's a list of stuff to buy for other people. Whatever you say.



Gardeners.com would love to sell you this piggy angel scuplture for \$35. It's 15 inches tall too, so you're getting a lot of flying metal pig for your



etsy.com is a website where thousands of talented craftspeople sell handmade goods, many of which are one-of-a-kind items. Sure, you don't need a pig cup cozy, but look how cute! (\$13, including shipping from Norway)



QVC.com is where you'll find these pig earrings (shown here larger than actual size). They'll set you back \$60, and you have to choose one color or the other.



etsy.com is the only place to find these adorable salt and pepper shakers (\$30). In fact, there's only one left. Shop fast!







Autumn's Eve makes the best soaps in the world. This hasn't been scientifically proven, but just try and tell Marcie otherwise. The company offers everything from snuffle truffles to aromatherapy candles to *lots* of soap, in flavors like Chocolate Mint, Dead Sea Mud Detox, Lavender Oatmeal, Apples and Oak, and Caffeine. But we favor the <u>Posh Pigs</u> line, because 25% of every sale is donated to piggy causes ... like CPPA.



If you're looking to go big on yourself that special someone, we can't imagine a better splurge than this \$415 piggy ring from emitations.com. And if they don't like it, well, we guess you'll just have to keep it.





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What's that? You'd prefer to get your bling on without having to mortgage your house? No sweat. This sterling silver pig ring is a mere \$70 from Amazon.com, and Marcie can testify it's wonderful.

If you're like us, you have a pile of piggy t-shirts you don't wear any more because they no longer fit, wore out, or got stains on them from the food trough. Gather 'em up, send them off to <u>campusquilt.com</u> and have them sewn into a quilt.

