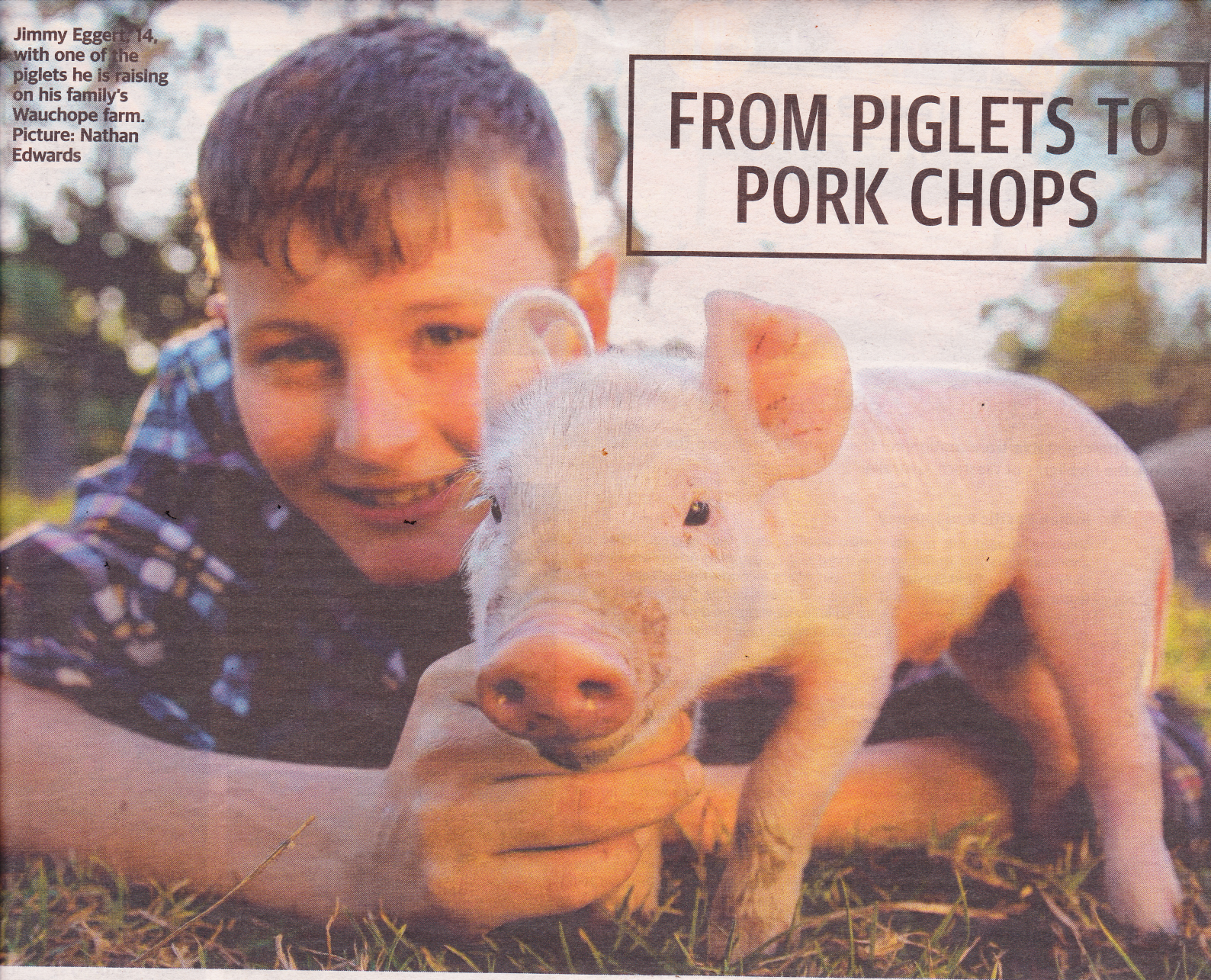


Jimmy Eggert, 14, with one of the piglets he is raising on his family's Wauchope farm. Picture: Nathan Edwards

## FROM PIGLETS TO PORK CHOPS



UNLIKE most kids his age, Jimmy Eggert knows that this little pig is going to market – no matter how cute she is.

Fourteen-year-old Jimmy is a fifth generation farmer and is raising piglets for pork chops and profits, not as playmates.

While his friends might be delivering newspapers for pocket money, he is contributing to the finances at the family farm, Oxhill

Organics, near Port Macquarie.

The farm has expanded from dairy to include chickens, eggs and sheep – and most recently pigs sold at the local butcher and markets.

Jimmy's mother Ann, 44, said he understands the farm animals are not pets.

"He has a block of 100 chickens and looks after them, the idea is to grow them and sell them," she told The Saturday Telegraph. "He

understands the ups and downs of farming life. When we all sit down to organic roast chicken dinner, he knows he's produced that. He looks after it and then we eat it, so in a way he has ownership of the dinner table – not many kids can say that."

Jimmy started looking after a boar and a sow eight months ago, and now has a batch of piglets too.

"I feed them at 6.20am before I go to school. It's good when you go

to school and feel like you've already done something good that day," he said.

While he admits piglets are cute, he knows grown pigs are walking "bacon and ham".

"I know they're not really pets, so I don't get attached to them," he said. "The sows are not going to be eaten, so it's OK to like the sows but the little pigs don't stay cute that long, only about five weeks."