

# **Feral Pig Management and Utilization Plan – “Feral Pig 4-Point Plan”**

Drafted by CM Ashley Kierkiewicz • May 2024

## **Objective**

The objective of this project is to manage and utilize the feral pig population through a comprehensive 4-point plan. This plan includes the purchase and distribution of traps, pilot testing innovative carcass breakdown methods, planning for the development of processing facilities, creating value-added products, and investigating cost-share programs for landowners to reduce feral pig population.

### **1) Purchase and Distribute Traps**

- Procure Traps: Purchase a specified number of traps suitable for capturing feral pigs.
- Trap Distribution Plan: Develop a strategic plan to distribute traps around the island, prioritizing areas with high feral pig activity.
- Testing: Working with State and Federal partners to test feral pig meat for any potential diseases.
- Documentation: Maintain records of trap locations and the frequency of pig captures.
- Collaboration with Hunters: Partner with the County’s Game Management Advisory Commission and local hunters to process the captured pigs.
- Meat Distribution: Set up a “meat club” similar to what they have on Kaua’i to distribute processed meat to local food pantries and resilience partners to ensure 'ohana interested in feral pig meat are notified and included.

### **2) Pilot Project for Carcass Breakdown**

- Black Soldier Fly Setup: Design and set up a pilot project to utilize black soldier flies for pig carcass breakdown. Identify at least three community partners willing to host soldier fly tubs. Identify domesticated animal cultivation sites to send protein rich fly larvae to for additional animal feed.
- Monitor and Evaluate: Monitor the decomposition process, measure the yield of larvae, and evaluate their quality as animal feed.
- Reporting: Document the process, challenges, results, and potential for scalability.

### **3) Culinary and Value-Added Product Development**

- Collaborate with Chefs and Culinary Program: Work with local chefs and the Hawai’i Community College (HCC) culinary program to develop recipes using feral pig meat. These will be included with meat club distributions.

- Recipe Book: Compile recipes into digital/printed booklet featuring various dishes and preparation methods.
- Value-Added Products: Explore potential value-added products such as smoked meats, sausages, and preserved meat items. Create samples and have tasting events to determine market feasibility.
- Market Research: Investigate interest from local wet animal food producers in utilizing feral pig meat.

#### **4) Development of Processing Facilities Plan**

- Feasibility Study: Conduct a feasibility study to identify suitable locations for processing facilities based on work being done in points 1, 2, and 3.
- Needs Assessment: Identify the necessary equipment, personnel, and infrastructure required.
- Cost Analysis: Provide a detailed cost estimate for establishing and operating the facilities.
- Stakeholder Engagement Identify potential partners who can contribute to or benefit from the facilities. Convene a meeting to solidify interest. Ensure participation from State and Federal agencies and representatives.

#### **Reporting for 18 month contract**

- Progress Reporting: Provide regular progress reports (every six months) to the Dept. of Research & Development, highlighting achievements, challenges, and next steps.
- Final Report: Submit a comprehensive final report summarizing the outcomes of the project and recommendations for future actions.