

period of 24 hours) the pig takes only about 3 hours to do the same job — not with grain and grass — but in its consumption of muck, garbage and poison. If you know anything about cattle and sheep you will realize that for all practical purposes they have three stomachs. Pigs, which have a single stomach, are ready to be butchered in 3 to 6 months while calves take upwards of 18 months to become ready for market.

Scientific authorities who have tested meat have found that lamb is more digestible than beef. Fried pork chops, ham and bacon are the slowest of all meats to digest. These facts are determined by the rate at which meat passes from the stomach. Pig meat also contains excessive quantities of amounts of histamine and imidazole compounds which result in skin inflammation and itching, sulphur containing mesenchymal mucous **which leads to rheumatism and arthritis** with swelling in both tendon and cartilage. Gallstones and obesity can result from the pig's high cholesterol and saturated fat content.

## PIG FAT

The circulation of blood in the pig is sluggish. The pig also carries a large layer of pure fat. In some pigs it has been examined and found to be at least 6 inches thick! This layer of fat is laced with toxins. Yet, we deem it a delicacy. This layer of fat can even protect the scavenger pig from snake bites. The pig is not immune from the poison injected by even a red-bellied black snake, as one farmer we know on the local scene has verified. But the

poison takes so long to penetrate the bloodstream, because of the fat layer, that it is actually rendered harmless by the time it is finally absorbed. "It is more difficult to bleed a hog than any other domestic animal" (Meat and Meat Products, 69).

The pig was designed and created to be a scavenger. It was made to clean the farmyard of rotting filth, slops and refuse. The pig literally feeds on garbage! It has come to us with a very special sewerage system through which it is able to properly eliminate excess toxic waste.

## The pig is a veritable walking garbage disposal unit.

Through two small openings or abrasions on each foreleg the pig pours forth a pus-like syrup of waste matter and toxins. These openings are located just above the hoof. Again, this area happens to be the center of the most delicate of tastes for those who do not know any better. It's been called "*the original pork gravy*"! YUCK!

This animal carries a concentrated volume of disease and untreated infection around with it and we help ourselves — each time we sit down to a meal of pig, or to suck and slurp out this polluted, offensive, dirty swill from its pickled feet — to a steady, delicious and delectable diet of its accumulated filth. And we don't stop there, do we? We turn the pigs head into head cheese, use its blood for black pudding, its intestines for sausage covers, its heart, kidneys, liver and lungs find their way into pork pies, we pickle its feet, turn its fat into lard for cooking and baking biscuits, its stomach

into tripe, and turn the rest of its body into a variety of succulent tastes for every occasion from pork, to baked spare ribs, to ham, to bacon.

Then we use its bristles for toothbrushes, tooth picks and wax ends, and inject ourselves with insulin for diabetes!

## And we wonder WHY we get sick!

Butchers talk about "curing" pigs before they give select cuts the pride of place in their shop windows. And, of course, the old argument surfaces at this juncture: "What about Australian pig farming conditions? Are we not more advanced in the 'science' of pig-culture? We take care of the pig's diet for it! They get fed with a special diet of hormones and rich grains, not just slops and recycled garbage! Surely this makes a huge difference?"

No, actually, it doesn't! Feeding a pig a steady diet of clean, mixed grain does not change its basic physiological or internal chemical laboratory. Feeding a pig a certain amount of grain, or keeping it in ultra clean conditions, cannot change the fact — and the pig farmers know it — that the pig is a natural flesh eater, that the pig is a natural scavenger, and more importantly, that the pig is a natural reservoir of accumulated fat-poison — and that the pig is not only enormously difficult to digest but it's very FLESH is toxic and must be "cured."

The pig has a digestive system very different from other animals! And, as has been recently discovered, pigs contain viruses built into their genes. One report stated: "Genes from an an-

imal virus could mingle with those of a human virus in an organ recipient, creating a hybrid virus with unpredictable behavior. Keeping animals isolated from infection may not be enough. Some viruses scientists are concerned about aren't caught: they're inherited. They're just part of being a pig... that's because, eons ago, these viruses infected the ancestors of modern pigs and planted their DNA in sperm and egg cells. As a result, the virus genes mingled with the pig genes and are now passed on through the generations" (Los Angeles Times, 15/6/97).

It must be admitted that cooking or "curing" pork thoroughly can, of course, destroy bacteria. **What health authorities fail to mention, however,** is the fact that in pig products other forms of bacteria actually thrive on excessive temperatures! A current U.S. Department of Agriculture booklet stated that "In a series of 24 cases of trichinosis reported recently, 22...resulted from 'cooked pork.'" It was also reported in another case that 40% of a swine's flesh had been tested for trichinae and was subsequently found to be infested but after the removal of cysts (eggs) the remainder was approved and sold to the public, even though the inside of the carcass was not inspected.

Another horror story doing the rounds in a medical volume tells of a mortician who was questioned about a particular autopsy. He had discovered her head was full of worms. When asked if he had written that fact down on the death certificate he laughed. "Would you want to be told that your dearly departed had her head full of worms?" he retorted. Instead he stayed within the rules of an autopsy and noted cause of death as a

"heart infarction" as the trichinae had infested the heart muscle of the deceased.

Not only so, but Yahweh gave instructions for mankind not to even touch the carcass of a swine (Lev 11.8). All abattoirs agree with this assessment for standard instruction for slaughter procedures insist that operators are not allowed to kill other animals after pigs have been slaughtered. The abattoir must first be scrubbed and all floors and freezers used for pig carcasses disinfected! The abattoir must stand idle for 48 hours.

**COMMENTS FROM JERRY HEALAN:**

I remember years ago, Brother Howard Williams (deceased) advised that when on the farm, if something (bearings, etc.) needed grease and grease was in short supply, they would utilize pig lard, which has a very high melting temperature, and worked just as efficiently as commercial grease.

In reality, all fats begin to be rendered at 130° - 140°. This is one of the reasons why Yahweh commanded His people to "Eat no manner of fat," (Lev. 7:23). Once pig fat is in our bodies, it is next to impossible to burn it out even with a high fever.

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Y. E. A.

The Menorah Shines on the Torah



**Pork ~ Indigestible! ~  
Designed for Another  
Purpose!**



I got this article from Karl Fountain's facebook page. I thought it was well put together for those looking for more ammo to maybe give to a friend on why we should be avoiding this animal. I myself am a former pork eater as probably many of you are. I'm still trying to detox my body of all those years of eating this disgusting animal.

In Australia we have a saying: **"If it moves, shoot it!"** Most of us cannot agree with such a moronic sentiment. But we all seem to have the attitude, *"If it can be cooked, eat it!"*

**Listen! Not all food on the hoof was originally created to be eaten by man. Leaving the testimony of Scripture aside momentarily there is scientific evidence to back up ancient claims about the starlet of the hit film "Babe"!**

The pig, we have come to realize, is an efficient producer of flesh. In fact, it is due to its unique digestive system that the pig can gain massive weight so rapidly. Unlike the cow (whose digestive system allows it to turn grass and grain into flesh over a