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THOUGHTS FROM 109 KILDEE
Updates from IPIC and Animal Science
This week brings a semiannual professional development event for our swine program specialists who work out in the state – formerly known as ISU Extension swine field specialists. They’re joining campus and industry folks here in Kildee Hall for updates, explanation and discussion on the issues and areas necessary to continue bringing the best information to our clients. Topics range from software adaptations and applications to updates on manure pit foaming, professional swine managers certification and risk management programming.

See IPIC director John Mabry in a newly-released video set from PigChamp talking about history and calculations of litters per sow per year and weaned pigs per sow per year. None of the four segments is longer than 5 min. See the list with links on the PigChamp website [http://pigchamp.com/Products/PigCHAMPMediaCenter.aspx](http://pigchamp.com/Products/PigCHAMPMediaCenter.aspx).

Effective last month, Mike Holtzbauer was named Iowa State University Meat Laboratory Manager. A dedicated employee of the meat lab for more than 25 years, Mike’s new position provides the opportunity to expand his leadership skills.

ISU was well represented at the 2011 National Barrow Show with the champion Duroc boar, champion crossbred heavyweight load, reserve lightweight crossbred load and the reserve crossbred load overall. Farms manager Jay Lampe said the teaching farm hosted a pre-event workout for 12 judging teams from colleges around the country. You can see a photo from that practice session on the animal science website here [http://www.ans.iastate.edu/](http://www.ans.iastate.edu/).

NEWS
Food Safety Consortium annual report now available
FMD identification pocket guide available
In cooperation with USDA’s Animal and Plant Health Inspection Service (APHIS), the American Association of Swine Veterinarians, and the National Pork Board the Center for Food Security and Public Health (CFSPH) at ISU has created the Foot and Mouth Disease (FMD) Pocket Guide for students, practitioners and government personnel. This easy to use resource includes photos of the development of FMS lesions in swine over a 26-day period. The photos were taken at the Plum Island Animal Disease Center of animals experimentally inoculated with FMD virus. The 46-page booklet can be ordered in hard copy at $15 per copy with quantity discounts available. It also is available as a free download in English and Spanish versions. More information, including links to the download options, is available on the CFSPH website here http://www.cfsph.iastate.edu/Products/pocket-guide-for-domestic-and-feral-swine.php?lang=en

NSIF annual meeting to honor Rodger Johnson
The 2011 National Swine Improvement Federation’s annual meeting and genetic symposium will honor teacher, researcher and NSIF supporter Rodger Johnson of the University of Nebraska—Lincoln. That portion of the program will be presented by former student, coworkers and collaborators. The NSIF meeting is set for Dec. 1-2 in Lincoln, Neb. with an early registration fee (done no later than Nov. 9) of $150 (U.S.) per person. The fee increases to $175 per person after that date. To register, send your contact information and a check payable to “National Swine Improvement Federation” to NSIF, c/o Ken Stalder, 109 Kildee Hall, ISU, Ames, IA 50011-3150. Hotel reservations are not included in the meeting registration fee and must be made separately. Special rates for this meeting are available only through Nov. 9. Contact Embassy Suites directly to make your reservations http://embassysuites.hilton.com/en/es/groups/personalized/L/LNKESES-NSI-20111128/index.jhtml?WT.mc_id=POG Be sure to ask for the “National Swine Improvement Federation” single and double room rate of $109 per night. Questions about the program? Contact Jim Schneider by phone at 402-762-4166 or email at jim.schneider@ars.usda.gov.

PRODUCTION TIP
Color coding offers easy tracking
When treating pigs it can be difficult to remember which pigs were treated with what medication on which day. PQA Plus® guidelines require documentation of individual pigs or pens that have been treated, so make it easy for yourself and your employees. One method for identifying pigs at treatment is to have a color coded marking system. Use 3 to 7 colors for specific days of the week (or medication used) then record the pen number (i.e., blue on Monday, red on Tuesday, etc.). Just remember to keep an updated chart with the correct colors and their meanings, and make sure everyone uses it.

IT’S A DATE
Continuing, PQA Plus® and TQA® producer certification sessions. See the IPIC web site here http://www.ipic.iastate.edu/PQAPlus.html for date, location and contact information.

October. Pork Month!


Nov. 8-9. The International Conference on Feed Efficiency in Swine. Hilton Hotel/Qwest Center. Omaha, Neb. Cosponsored by Iowa State University and Kansas State University. See more information, including registration and lodging details on the event website http://www.ans.iastate.edu/ICFES/

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Nov. 15. Pork Quality Assurance Plus® Advisor Certification session. VDPAM Conference room, 2215 Lloyd Veterinary Medical Center, ISU, Ames. Applications due Nov. 8. $75 fee per approved applicant is due by session time. Download the application form.

DID YOU KNOW?
Weekly myth-crushing videos on the way
You’ve likely read in this newsletter about the website, “Meat Myth Crushers” provided by the American Meat Institute with assistance from American Meat Science Association. The site was created to provide facts to counteract some of the myths and untruths about meat and animal science, food safety and nutrition. Now there’s another reason to visit the site: weekly videos that provide a quick (in most cases the videos are 3 min. or less in length) look at current topics with recognized experts. The website is http://meatmyth crushers.com/ and the direct link to the video page is http://meatmythcrushers.com/videos.html

FOR THE RECORD
Iowa hog numbers up from 2010
The 4 percent increase in hog numbers in Iowa compared to a year ago isn’t likely to last according to ISU’s Shane Ellis. Although producers here have enjoyed a profitable year, higher feed costs eventually will mean lighter pigs going to slaughter and subsequent lower profits. Increasing pork exports, especially to China and other Asian countries fueled the increase in exports, which led to record high prices. You can read an article about the September Hogs and Pigs Report on the Wallaces Farmer website here http://wallacesfarmer.com/story.aspx/iowa-hog-numbers-up-4-from-year-ago-9-53632 You can read the report from USDA in text format here http://usda.mannlib.cornell.edu/usda/nass/HogsPigs/2010s/2011/HogsPigs-09-28-2011.txt

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