THOUGHTS FROM 109 KILDEE
- Congratulations to ISU folks

NEWS
- Iowa Swine Day returns
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DID YOU KNOW?
- Group Tracker 1.50 workshop set

FOR THE RECORD
- ISU team is third in student Taste of Elegance event

THOUGHTS FROM 109 KILDEE
Congratulations to ISU folks
The ISU judging team finished its spring run with a 5th place finish at the Houston Stock Show and Rodeo. The team has high team honors in the cattle division. Individually Troy Sloan was 4th Overall, 1st in cattle, 6th in Reasons, and 9th in Placing, and Tyler Stutsman was 7th overall, 6th in Placing, 9th in Sheep and 9th in Reasons. The team is now on “vacation” with its next competition at the National Barrow Show in September. And, emeritus professor of animal science Lloyd Anderson was honored as the 2012 Distinguished Scientist by Council of the Society for Experimental Biology and Medicine. Our congratulations to all.

NEWS
Iowa Swine Day returns
For the first time in several years, IPIC and ISU are sponsoring a daylong educational opportunity specifically for pork producers. Iowa Swine Day is set for June 28 from 9 a.m. to 5 p.m. in the Scheman Building, and features practical information on a variety of topics that can be applied on the farm. Cost is $25 per person when registered by June 15, and increases to $35 per person after that date. The fee includes lunch, refreshment breaks and a copy of the conference proceedings. Read a news release. See more information, including links to the registration options, on the conference website: http://www.aep.iastate.edu/iowaswineday/homepage.html.

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Strong start to U.S. pork exports
To say that U.S. pork export numbers were positive in January 2012 is an understatement. According to the USDA’s Economic Research Service, nearly 502 million pounds of U.S. pork was exported — that’s up a whopping 36 percent from January 2011. While Japan is the largest single country importer at almost 127 million pounds (up 19 percent from a year ago), China posted the largest increase of 220 percent. China’s January 2011 total was 26 million pounds and in 2012 took in 82 million pounds. You can read an article about the report on the Pork Network website here http://www.porknetwork.com/e-newsletters/pork-daily/2012-pork-exports-off-to-a-strong-start-142780885.html! You can see the report itself (on an annual summary basis) on the USDA-ERS website here http://www.ers.usda.gov/Data/MeatTrade/LivestockMeatYearly.htm.

PRODUCTION TIP
Body Condition Scoring
In order to accurately adjust feeding levels and provide for the health, well-being and productive potential of the sow or gilt, it’s imperative to access body condition in a consistent manner. Periodically, it may be necessary to
retrain oneself regarding body condition scores (BCS). Photos of BCS categories as well as cloth tape (girth) and ultrasound measurements are tools for BCS training. A range of BCS's 1 through 5 provides a barometer of energy reserves (fat) available to the animal, with 3 being ideal, 1 being very thin and 5 being obese. See the Sow Body Condition Scoring Guidelines poster on the National Hog Farmer magazine website for more information.


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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.

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Continuing. FSQA training and testing sessions for Iowa 4-H’ers. See the IPIC web site here \[http://www.ipic.iastate.edu/FSQA12.html\] for date, location and contact information

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March 21-23. ISUEO ANR professional development, ISU campus, Ames.

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March 29-30. IPIC Swine specialist professional development, Kildee Hall, ISU campus, Ames.

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April 19. Pork Quality Assurance Plus® Advisor recertification session. 9 a.m. to noon. Ensminger Room, Kildee Hall, ISU campus. This is for those initially certified during the first training period in 2007-08, and is limited to the first 30 who pay the $50 fee. Download the registration form.

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June 28, Iowa Swine Day. Scheman Building, ISU campus. 9 a.m. to 5 p.m. $25 per person by June 15; $35 per person after that date. See more information and registration links here.

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DID YOU KNOW?
Group Tracker 1.50 workshop set
If you want to learn more about how Group Tracker software from IPIC can help you make better, more informed decisions on business and production issues, consider attending an April 4 workshop. Swine program specialist Mark Storlie will lead the workshop, set for 1 to 3 p.m. at the Borlaug Learning Center near Nashua. Attendance is free, but preregistration is appreciated and helps ensure adequate materials. The workshop features the updated version of IPIC Group Tracker -- 1.50 -- and will be informative and useful to current users as well as those considering its use. Call the Fayette County Extension office to preregister at 563-425-3331. Contact Storlie with questions at mstorlie@iastate.edu You can read more in this news release \[http://sn.im/gt150workshop\]

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FOR THE RECORD
ISU team is third in student Taste of Elegance event
ISU students Cody Platta, Shane Brewer and Kaitlyn Romitti brought home third place and $500 for expenses from the Iowa Pork Producers Association’s 2012 Student Taste of Elegance competition earlier this month. Held March 5 at Des Moines Area Community College’s Iowa Culinary Institute in Ankeny, the event is designed to inspire innovative and exciting ways for culinary arts students to incorporate pork into their menus. The teams were required to use fresh pork muscle cuts in their entrée and each entry was judged on taste, appearance and design. The contest itself is an annual competition open to any Iowa college with a culinary arts program.