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- Congratulations to IPIC director John Mabry

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NEWS NOW readers know of our commitment to recognizing the good works of students, staff and faculty with whom we work. From judging team successes to academic honorary awards, we share our good news with you. And so, we would be remiss if we didn’t call to your attention the honor received by IPIC director John Mabry during the 2012 American Society of Animal Science meeting in July. John received the 2012 Bouffault International Animal Agriculture Award, which is given to animal scientists or producers who have made contributions to animal agriculture programs in developing countries. From the ASAS website: “Mabry’s research and extension work has focused on developing better breeding programs for the swine industry in the United States and around the world. He has worked to improve swine genetics and performance in Asia, Europe and Central America. Mabry’s pioneering use of genetic evaluation software and management software has improved swine breeding globally. Mabry has developed cooperative agreements with universities and government organizations from 13 different countries. These agreements include graduate student education, in-service training and cooperative research programs. Mabry has also given more than 100 invited presentations at various international conferences and meetings.” Our congratulations to John, with thanks also for choosing to be at the IPIC helm since the spring of 2000.

NEWS
Water and land issues and animal agriculture
A new issue paper from the Council for Agricultural Science and Technology (CAST) addresses specific water and land concerns related to animal agriculture from the perspective of the United States. The task force authors are from four universities and private industry. The paper covers beef, dairy, pork and poultry production and focuses on policy transitions, environmental management programs, the life cycle approach and systems approach. You can download the 24-page pdf document at no charge from this page on the CAST website http://www.cast-science.org/publications/?water_and_land_issues_associated_with_animal_agriculture_a_us_perspective&show=product&productID=261302

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Coming soon: swine feed price management program
IPIC and ISU Extension swine program specialists are planning the first in a series of web-based program focused on understanding and managing high feed prices. Set for Aug. 29 from 1 to 3:30 p.m., the initial session will likely include segments on market update, alternative ingredients, grain quality and strategy. Improved
efficiency and crop insurance also are part of the discussion. There’s no cost to attend, but registration may be helpful to ensure adequate space and materials. Be sure to check the IPIC website for more information as details are finalized at www.ipic.iastate.edu

PRODUCTION TIP
Density affects volume requirements for storage
Remember to factor in bulk density when including alternative ingredients in your operation’s swine diets. As bulk density decreases, volume requirements per ton increase, so don’t assume it will fit. You might not be able to get 6 tons of a lower bulk density load of feed into an 8-ton bin.

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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Aug. 23. Pork Quality Assurance Plus Advisor training. Both initial certification and recertification offered with deadline of Aug. 9 for both. For initial certification, complete and submit this application form www.ipic.iastate.edu/PQAPapp082312.docx For recertification, complete and submit this registration form www.ipic.iastate.edu/PQAPRecert082312.docx.

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Aug. 24. Farming for the Future. 10 a.m. to 4 p.m. Scheman Building, Iowa State Center, Ames. Sponsored by Coalition to Support Iowa’s Farmers. No cost if preregistered by Aug. 17. More information and link to registration on the CSIF website here http://www.supportfarmers.com/Programs/farming-for-the-future-conference

DID YOU KNOW?
Feeding pigs for less
Less money, that is. Results of a preliminary experiment conducted at the University of Illinois indicate that it may be possible to select pigs that can make efficient use of energy in less expensive feed ingredients. Researcher Hans Stein said the project compared the fiber digestion of Meishan pigs with that of two groups of Yorkshire pigs. Why these breeds? “The white breeds have been selected for high efficiency and rapid gain for many, many generations, but that's all based on corn-soy diets,” Stein said. There are indigenous breeds of pigs that have not been selected for commercial production, meaning they haven’t been fed the corn-soybean meal diets for as many generations as the white breeds. One reason for this preliminary study is to see whether white breeds can be bred to use insoluble fiber more efficiently. That would be a costly venture due to the need of selection for multiple generations. Read more in this release on the UIUC website http://nutrition.ansci.illinois.edu/finding-ways-feed-pigs-less

FOR THE RECORD
Less sodium in Spanish processed products
Americans aren’t the only ones watching sodium levels in processed meat products. According to an article on the pig333 website, three Spanish entities have agreed to reduce salt and fat in what they term as “butcher’s products.” The Spanish Food Safety Agency under the Ministry of Health, Social Services and Equality, the Spanish Federation of Meat Retailers Association, and the Association of Manufacturers and Traders of Additives and Dietary Supplements say people will be able to buy the artisan offerings of sausages, burgers, and more with less salt and fat, yet the same qualities produced under the same food safety programs. The agreement sets reduction targets of 10% of the average salt content and 5% of the average fat content of meat and sausage products, from current levels, within 2 years.