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THOUGHTS FROM 109 KILDEE
Thanks from IPIC
Few students are around the halls and buildings of campus this week, choosing instead to spend the break week away from courses, classes, homework, tests and assignments. They’re among family and friends and enjoying a brief respite from the daily demands of college student life. At IPIC we continue to work with and for our clients, consumers, customers and colleagues, helping with information, referrals and resources to make the pork industry better. As we do so, we thank each of you for being part of our world. For providing the reasons we’re here and for being our champions when that’s appropriate. Our hats are off to you, figuratively and literally, for standing with us and behind us as we work with representatives of Iowa State University and the state’s pork industry. As always, let us know how we can help you.

NEWS
Holidays mean summer sausage sales at ISU
Want to order cheese and/or summer sausage from the ISU Block and Bridle Club, but aren’t anywhere near campus? Don’t worry, they’ve got that covered. An online form is available on the animal science department website here http://www.ans.iastate.edu/clubs/bbclub/form/2013CheeseSausageFrm.pdf Orders are accepted through Dec. 11 for Thanksgiving or Christmas delivery. On-site sales will be offered at Vet Med, Curtiss Hall, Kildee Hall, Bessey Hall, Beardshears Hall and the University Book Store. The summer sausage is made on campus in the Meat Lab and the cheese (one pound blocks of Colby jack, cheddar and pepper jack) is from
Wisconsin. Money raised will be used for club trips, and shows and sales hosted by the club. Questions about ordering? Contact the club by email at isussandc@gmail.com.

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Iowan on new national pork task force
Iowa vet Craig Rowles is one of 16 named to the National Pork Board’s new task force to develop a 2020 plan. The group includes representatives of a variety of stakeholder groups ranging from producers to animal health experts and from processors to academic institutions. Next month the task force will begin a yearlong planning process that will culminate in a strategic vision for the organization from 2015 to 2020. Read more about the plan, who’s on the task force and the strategic plan on the NPB website http://www.pork.org/News/4354/NewPorkTaskForcetoDevelop2020Plan.aspx

PRODUCTION TIP
Being green
As the original recyclers, pork producers are busy applying manure to fields this time of year. Proper stewardship of resources entails that manure is a good and perfect crop nutrient. For more information visit a great ISU resource, the Iowa Manure Management Action Group (IMMAG) at http://www.agronext.iastate.edu/immag/ If you need to renew manure applicator certification, check the location and date schedule for your specific type of certification at the same website.

IT’S A DATE
Continuing. PQA Plus® and TQA® producer certification sessions. See the IPIC website at www.ipic.iastate.edu/events.html for date, location and contact information.

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Continuing. PQA Plus® 2.0 Advisor trainings. See the IPIC website at www.ipic.iastate.edu/pqaaplus2.html for application form for initial certification session with date to be determined.

DID YOU KNOW?
Iowa team is national barbecue champion
In this season of turkey and plenty, sometimes it’s nice to read about a different kind of meat. The team “Smokey D’s BBQ” of Des Moines was named Grand Champion of the Kingsford Invitational held earlier this month at the Intrepid Sea, Air & Space Museum in New York City. The team bested seven others, six of which earned the right to compete by winning previous contests around the country. Darren and Sherry Warth’s team brought home the Kingsford Invitation championship ring, the Kingsford Cup and
a $50,000 check. Not only that, but the entire event will be aired as a broadcast special next summer. Hurray for Smokey D’s BBQ and pork barbecue! Read more on the grilling.com website here http://www.grilling.com/iowas-smokey-ds-bbq-takes-top-prize-2013-kingsford-invitational/ And just in case you’re interested, here’s the Smokey D’s website http://www.smokeydsbbq.com/

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FOR THE RECORD
Bacon drives pork product demand
Who doesn’t love bacon? A recent study by Technomic, Inc. shows that bacon is the one of 24 pork product categories that showed the most growth on a per-pound basis from 2011 to 2013. Also noted was the 2.6 percent increase in told pork sold through foodservice outlets, higher than the comparable 1.5 percent total growth of the foodservice industry itself. And pork products are eaten at all times of the day, for breakfast, lunch and dinner. To read more about this fastest-growing protein see the article on the National Pork Board’s website http://www.pork.org/News/4126/NewFoodserviceStudyshowsPorkIsFastestGrowingProtein.aspx#.UnAFhHCshcY
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