THOUGHTS FROM 109 KILDEE
- Congratulations

NEWS
- Keep antibiotics, and keep researching
- More pork on college campuses

PRODUCTION TIP
- Clean bins now, save time and mess later

IT'S A DATE
- PQA Plus® and TQA® producer certification sessions
- PORK MONTH
- ISU Homecoming and Animal Science Chuckwagon Breakfast

DID YOU KNOW?
- Tenderloin time

FOR THE RECORD
- Pork outperforms all other meats in foodservice

THOUGHTS FROM 109 KILDEE
Congratulations
ISU grad and current IPPA public policy director Cody McKinley is moving to NPPC. Effective Nov. 2 he’ll be the new director of state and national relations, building upon his work at IPPA and his earlier experience with NPPC as international trade intern. Our best wishes for a continued great career helping pork producers in Iowa and the U.S.
And now you can read a news release from ISU CALS about Jason Ross’s appointment as IPIC director. Go here http://www.cals.iastate.edu/news/releases/jason-ross-lead-iowa-pork-industry-center-iowa-state-university

NEWS
Keep antibiotics, and keep researching
Pork producers have relied upon the availability of antibiotics to help overcome disease and strengthen herd health. Now with the VFD in the United States and the issue of antibiotic resistance an ongoing hot topic, it’s time for some very direct and directed attention throughout the pork production world. Dr. Johanna Fink-Gremmels is a professor at Utrecht University, the Netherlands, explains the importance of this in an article in Pig Progress magazine. She says the stability of antibiotics in the environment probably have been underestimated in the past, and that municipal waste water contributes to the spread of resistance genes into the environment where they can be found on plant foods that enter the human food stream where there are no hygiene
barriers. She also says modern antibiotics should remain available for animals though appropriate diagnosis, selection and treatment. You can read the entire article here http://www.pigprogress.net/Health-Diseases/Health/2015/10/Why-relying-on-antibiotics-alone-is-not-enough-2701998W/

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More pork on college campuses
Many colleges and universities have stepped up their game when it comes to dining services. What is taking over their menus? Pork! Campus dining services have been working with Pork Checkoff to establish customized programs to increase the amount of pork consumed at the universities. This article in the Fall 2015 issue of the Pork Checkoff Report has all the info. http://www.pork.org/checkoff-reports/putting-the-gears-in-motion/refining-college-dining-with-pork/

PRODUCTION TIP
Maintain air inlets for better ventilation
Remember to check building air inlets as part of your fall maintenance schedule. Summer winds and the small debris they carry tend to clog screens and make it difficult for proper ventilation in the cool fall evenings and mornings. And remember, respiratory problems tend to strike barns because of over and under ventilation of the barns. Keeping the inlets clean and clear aids in better ventilation in a more efficient manner.

IT'S A DATE
Continuing. PQA Plus® and TQA® producer certification sessions. See the IPIC website at http://www.ipic.iastate.edu/PQAPlus.html for dates, locations and contact information.

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October. PORK MONTH!

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Oct. 31. ISU Homecoming and Animal Science Chuckwagon Breakfast. 8 to 10 a.m. Hansen Ag Student Learning Center. Breakfast and short program.

DID YOU KNOW?
Tenderloin time
It’s always the right time for a tenderloin and that’s great news for this year’s Best Breaded Pork Tenderloin contest winner: The Belmond Drive-In. Owned by Joe and Jewel McFarland, the restaurant was open for less than a year when it was named the 2015 champion by Iowa Pork Producers Association earlier this month. The IPPA
release is here http://www.iowapork.org/iowas-best-breaded-pork-tenderloin-is-in-belmond/

FOR THE RECORD
Pork outperforms all other meats in foodservice
Pork has been the fastest growing protein source in foodservice since 2011, and the trend doesn’t seem to be slowing. In the 2015 year alone, pork’s 2.6 percent increase was higher than the total foodservice industry growth of 1.2 percent, with a total foodservice amount sold of 98 billion pounds. The four largest categories start with bacon, processed ham, breakfast sausage and ribs. All the details are in this Pork Checkoff Report http://www.pork.org/checkoff-reports/putting-the-gears-in-motion/pork-remains-fastest-growing-protein-in-foodservice/

NEWS NOW from the Iowa Pork Industry Center http://www.ipic.iastate.edu/
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