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- More funding awards to ISU folks

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THOUGHTS FROM 109 KILDEE
More funding awards to ISU folks
In recent weeks, several ISU faculty members have received notice of funding for swine, pork or hog-
related research projects. Being able to conduct basic and applied research on topics related to Iowa’s
pork industry benefits all of us. Here’s information on half a dozen of these recent awards:
Rodney Baker, Derald Holtkamp, and Locke Karriker, VDPAM, received $71,434 from the University
of Minnesota for “Quantifying Risk and Evaluating the Relationship Between Risk Score and PRRS-
Negative Herd Survival”; John Lawrence, Robert Wisner, Roger Ginder, Econ; and Darren Jarboe,
CCUR, received $34,261 from the Iowa Attorney General’s Office for “Impacts on Livestock Industry of an
Expanded Bio-Based Economy”; Bruce Janke, VDPAM, and Eileen Thacker, VMPM, received
$399,360 from the Department of Health and Human Services, Center for Disease Control, for
“Pathogenesis of Infection in Swine with Highly Pathogenic Avian Influenza Viruses”; Won-Il Kim and
Kyoung-Jin Yoon, VDPAM, received $89,150 from National Pork Board for “Identification of Protective
Epitopes Toward Developing a Vaccine Providing Broad Cross-Protection Against Various PRRS
Viruses”; Alejandro Ramirez, VDPAM, and Jim Roth, VMPM, received $75,000 from the National Pork
Board for “Biological Risk Management for Swine Practitioners and Swine Producers”; Jeff Zimmerman,
VDPAM, and Steven Hoff, ABE, received $45,366 from the National Pork Board for “Estimating the
Infectious Dose of PRRSV for Pigs via Aerosol Exposure.”

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NEWS
DDGS use can reduce dietary phosphorus needs
As more hog producers consider the use of DDGS (distillers dried grains with solubles) the implications of
supplemental phosphorus (P) become important. University of Minnesota extension swine specialist Jerry
Shurson says research shows that adding 20 percent DDGS to the nursery phase can mean a substantial
reduction in phosphorus levels in manure – provided that the diet is formulated based on available P.
More specifically, he says the “DDGS plus added phytase” ration for nursery pigs should reduce manure
P excretion by 36 percent, when compared to feeding a more traditional corn-soymeal diet without DDGS
or phytase. And, a similar diet in the grow/finish phase should significantly reduce phosphorus levels in
the manure, he says. You can read an article on the Iowa Farmer Today Web site here
http://snipr.com/1tvjv

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Newly weaned pigs need good start
Feed, water and sanitation are vital areas of concern for those working with newly weaned pigs. In an article on the Web site of Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA), producers are encouraged to consider temperature variations, animal adaptation strategies, and washing/disinfectant protocols that will be most beneficial to individual operations. Although written for Canadian producers, the ideas and suggestions are appropriate for all producers, including the questions in the final paragraph: “...have you read all the labels on everything you use, have you searched for better or other ways of achieving animal performance, and thirdly and most importantly do you have good records of what your style of management has produced in animal performance, doing things the way you have in the past?” Read the entire article here [http://snipr.com/1s3fj]

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University and farm cooperators invited to apply

Proposals are being sought for the Leopold Center’s 2008 ISU On-Farm Research and Demonstration Grant Program. A partnership between College of Agriculture and Life Sciences and Practical Farmers of Iowa, this year’s program will provide a total of $50,000 for approved grants from teams of ISU researchers and farmer collaborators. ISU faculty, extension, staff or graduate students must be involved in proposed projects. Read the project RFP on the Leopold Center Web site. (Link "Leopold Center" to this URL [http://www.leopold.iastate.edu/2008RFP_onfarm.pdf ]

IT’S A DATE

Dec. 12. Pork Niche Market Working Group. 9:30 a.m. to 1:30 p.m. Ensminger Room, Kildee Hall, ISU campus. Learn more about PNMWG on its Web site [http://valuechains.org/pnmwg/]

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Dec. 12. IPIC Advisory Board meeting. 2 to 6 p.m. Ensminger Room, Kildee Hall, ISU campus.

Continuing. PQA Plus™ certification sessions. A two-hour training session for pork producers or individuals who need PQA Plus™ certification. Cost is $25 and preregistration is encouraged. See IPIC’s events page for locations, times and specific contact information. [http://www.ipic.iastate.edu/events.html]

Jan. 23-24. Iowa Pork Congress. IPIC coordinates the Iowa State University area on the trade show floor. Learn more about the show, speakers and displays on the IPC Web site here [http://www.iowaporkcongress.org/]

DID YOU KNOW?

New species of pig in Brazil?

A Dutch scientist claims to have discovered a new species of pig in Brazil's Amazon area. In the Oct. 29, 2007 edition of a German scientific journal, Marc van Roosmalen said he accidentally found a previously unknown type of wild pig while on an expedition in 2000. The pigs, which have since been named Pecari maximus, were about 4 feet long, larger than those typically found in that area. Read more in this article. (Link "this article" to this URL [http://snipr.com/1ta7m])

FOR THE RECORD

World's oldest bratwurst recipe

During this Thanksgiving week (in the U.S.) when traditional family recipes are used for a variety of dishes, this recent finding by an historian gives a whole new meaning to the word traditional. Apparently the nearly 600-years-old German Thuringian bratwurst recipe required its makers to use “only the purest, unspoiled meat” with a hefty fine to be imposed if they did not follow those directions. The 75-year-old historian, Hubert Erzmann, said the recipe instructions show that consumers already were being protected by law in the Middle Ages. See an article on the Yahoo news site at this URL [http://snipr.com/1tvgq]