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THOUGHTS FROM 109 KILDEE
Ellsworth swine management program to continue
There is a future for the swine management program at Ellsworth Community College, thanks in part to Iowa Pork Producers Association. IPPA recently donated $60,000 to Ellsworth for program development and new innovations, and for attracting and recruiting new students. Mike Faga, associate professor of swine management at Ellsworth, said the funds will help the college provide the program on a full-time basis for at least the next two years. Program students can earn a swine management certificate (one semester), a swine management diploma (a full year), or an associate’s degree (two years of swine management and general studies class work.) The AA students often finish their four-year degrees at Iowa State University or other institutions. Thanks to IPPA for not only recognizing an academic need for swine programs at the community college level, but for taking steps to help such educational programs continue. We at IPIC look forward to continued great relationships with IPPA and Ellsworth, and to potential transfer students from Ellsworth here at ISU.

NEWS
Ethanol co-product usage report released
A first-ever report on use of ethanol co-products in cattle and swine diets has been released by USDA’s National Agricultural Statistics Service. “Ethanol Co-Products Used for Livestock Feed” includes results of a survey conducted earlier this year by NASS with support from the Nebraska Corn Board. Producers from approximately 9,400 livestock operations in 12 states were asked about their use of ethanol co-products (including distillers grains and corn gluten feed) in their operation’s feed rations in 2006. Other information that was collected included the volume and type of co-products fed, how the co-products were procured and used, and what concerns and barriers may have prevented operations from feeding co-products. The 30-page report is available on the NASS Web site here http://snipr.com/1nvkl

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A summer pork contest – in Japan
The U.S. Meat Export Federation has named July as American Meat Month and is encouraging Japanese consumers to enter the “American Pork Sweepstakes” this month. The contest encourages them to try U.S. pork and offers opportunities to win selected prizes based on the number of U.S. pork packages purchased. According to USMEF statistics, during the January-April period this year, Japan is the number 1 market for U.S. pork and pork variety meat with a volume of more than 272 million pounds valued at $384 million. You can read more about the USMEF efforts, including cooking classes, broadcast commercials, and tasting opportunities, on that Web site http://www.usmef.org/TradeLibrary/News07_0709a.asp
Risk and margin management seminar set for pork producers
IPPA is offering a one-day seminar for pork producers on learning to manage risk. "Managing Prices for Optimal Pork Returns" will be held Aug. 23 at the Hilton Garden Inn in Johnston. IPPA producer education director Ali Smith said the program will include presentations by Iowa State University agriculture economist John Lawrence and experts from the Chicago Mercantile Exchange and Commodity and Ingredient Hedging, LLC. Participants also will learn how to control results through margin management. Cost for those preregistered by Aug. 20 is $10 per person. On-site registration will be $20 per person. To preregister, or for more information, contact Smith by e-mail at asmith@iowapork.org or by phone at 800-372-7675.

IT'S A DATE
July 17. Lauren Christian Pork Chop Open. Veenker Memorial Golf Course and Farm Bureau Pavilion, ISU campus. Ames. Golf begins at 10 a.m. at Veenker and dinner is at the Pavilion at 5 p.m. See the auction items here http://www.ans.iastate.edu/events/PCO/2007/PorkChopOpen2007.htm

July 17. PQA™ Plus certification session. Washington County Extension Office, 7 p.m. Cost is $25 per person. Contact Tom Miller at tmiller@iastate.edu

July 19. PQA™ Plus certification sessions. Sheldon, Northwest Iowa Community College, 10 a.m. AND Storm Lake AEA Building, 7 p.m. Cost is $25 per person. Contact Dave Stender at dstender@iastate.edu


DID YOU KNOW?
Seeing clearly
We've heard the expressions, "Eat like a pig" and "Sweat like a pig", but do you know anyone who "Sees like a pig"? Recent research by a group of animal scientists at Wageningen University in the Netherlands focused on the effects of light intensity (illumination) and object size on the pigs' ability to distinguish visual signals. Because European Union legislation requires a minimum of 40 lux (a measurement of light's brightness similar to that of a living room) for at least 8 hours per day, pigs should be able to see smaller objects and distinguish among various visual signals. Twenty 4-month old female pigs were tested, using four Landolt-C symbols with different sizes and eight different illuminant levels. Their conclusions: Higher light levels meant fewer incorrect choices, larger sizes of the symbols had fewer incorrect choices than smaller symbols, and the smaller the symbol, the less likely the pigs were to see it. You can see more details, including examples of the Landolt-C symbols, in an article on the Pig Progress Web site here http://snipr.com/1o766

FOR THE RECORD
More students this week in Kildee Hall
It's not unusual to see students in Kildee Hall, but there's a not-so-usual group here this week. The Sausage and Processed Meats Short Course has brought more than 100 speakers and participants from 22 states and seven countries. This short course, one of several offered on a regular basis by the ISU Meats Lab, focuses on the technology of sausage production, with topics ranging from basic meat science to processing techniques. It's designed for people with supervisory, production, and technical responsibilities in commercial meat processing operations, and welcomes employees from marketing and
supplier industries as well. You can learn more about this short course and see a photo of the 2006 short course class at this URL http://snipr.com/1ocv1

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