THOUGHTS FROM 109 KILDEE
- 6, 2506, 37, 31, 8731

NEWS
- Less water, more anaerobic activity
- Employee Management Conference set for October
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- New companion Web site for CSIF

IT’S A DATE
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- PQA Plus™ certification sessions
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DID YOU KNOW?
- ISU Swine Teaching Farm is tops

FOR THE RECORD
- Less water, more anaerobic activity

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It's not a secret combination, but the numbers do tell a story. Over the past several months, six technicians from Iowa State University scanned 2506 head of hogs for 37 shows in 31 Iowa counties, traveling a total of 8731 miles. And that's not all. At the Iowa State Fair a few weeks ago, they scanned 955 head (347 derby hogs, 456 market hogs and 152 breeding gilts) from 222 exhibitors in the 4-H swine show. In what has become an annual traveling road show of sorts, animal science grad students Ben Isaacson, Kyle Schulte, Ashley Bushman, Rob Fitzgerald and Jeremy Burkett, along with IPIC program specialist and scanning coordinator Colin Johnson spent literally weeks on this project. The scanning measurements (typically loin eye area and back fat depth in swine shows) can be used by individuals and families to aid in genetics decisions for their operation, and are used by Extension staff members who hold post fair result/evaluation programs for hog show youth entrants to learn about the pigs they showed. The results also are used to help determine carcass placings in the fair contests. The service has been offered on a cost basis to Iowa county Extension staff since at least 2001.

NEWS
Less water, more anaerobic activity

Research is under way in Canada on using anaerobic digestion to manage swine manure. An engineering firm there has planned a project where much of the initial water content will be removed before the digestion stage begins. By using a concentrate rather than the diluted raw product, issues relating to nutrients, pathogens and solids are handled differently. Add the eventual benefits of biogas and fertilizer production, and the process seems likely to assist in creating heat and energy for use on farms. You can read more and listen to an interview on the FarmScape Web site at this URL http://snipr.com/1pryf

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Employee Management Conference set for October
With new sponsorship from National Pork Board and the National Cattlemen's Beef Association, this year's Employee Management for Production Agriculture Conference promises to provide great information to even more people. Offered through Kansas State University under the leadership of Sarah Fogelman, the 2007 conference is set for Oct. 11-12 at the Airport Marriott in Kansas City. Preregistration is $150 per person for the first two from a business and $125 for additional people from the same
business. Regular full registration is in effect after Sept. 26 and is $200 per person. Wondering whether this conference is worth it for your operation? Here’s one person’s comment: “The only thing wrong with this conference is that I didn’t have five more people here.” See more, including speaker and topic list, on the conference Web site here http://snipr.com/1q01o

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The next sushi?
A Japanese chef is hoping that Americans will take to pork feet as they welcomed sushi starting 30 years ago. Himi Okajima, chef from Japan’s southern main island of Kyushu, intends to be on top of this new trend in Japanese restaurants in the U.S. Called “tonsoku,” the dish is widely eaten in the southwestern areas of Japan. Okajima plans to open a Greenwich Village eatery, and is creating a menu featuring 40 different dishes incorporating shredded pork-feet with a variety of ingredients, including dishes ranging from Korean style-casseroles to spaghetti carbonara. He says tonsoku is healthy food, with high protein and low calories, and can’t wait to start convincing Americans of its goodness. You can read an article about Okajima and his grand plans for tonsoku on the Web site of the “Nichi Bei Times” the oldest Japanese American bilingual newspaper in Northern California at this URL http://snipr.com/1q03q

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New companion Web site for CSIF
The Coalition to Support Iowa's Farmers launches a new companion Web site, Thewholestory.com. Visitors can learn about news and information important to animal agriculture and consumers, take a quiz, and ask questions of Iowa farm families who raise livestock.

IT’S A DATE
Sept. 6. PQA Plus™ Advisor Training. Ames. This session is full. Consider applying for the next session, set for Oct. 25 in Ames. Application form is available here http://www.ipic.iastate.edu/PQAPapp1025.doc

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Sept. 18. PQA Plus™ certification sessions. All run from 7 to 9 p.m.
   Washington, Washington County Extension Office. Contact Tom Miller at tmiller@iastate.edu or by phone at 319-653-4811.
   Anamosa, Jones County Extension Office. Contact Larry McMullen at lkmcmull@iastate.edu or by phone at 319-462-2791.
   Knoxville. Marion County Extension Office. Contact Terry Steinhart at tsteinha@iastate.edu or by phone at 641-622-2680.

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Sept. 19. Pork Niche Market Working Group. 10 a.m. to 2 p.m. Iowa Pork Producers Association office, 1636 NW 114th Street, Clive. Meetings are open to anyone interested in learning more about niche pork production. See www.pnmg.org

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Sept. 20. Iowa Feed and Nutrition Seminar fall tour. Lesaffre Yeast plant, Cedar Rapids. Contact IPIC for more information at (800) 808-7675 or ipic@iastate.edu

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DID YOU KNOW?
ISU Swine Teaching Farm is tops
At the 2007 Iowa State Fair earlier this month, the ISU Swine Teaching Farm made its mark. Among its entries: champion boar in the Berkshire show; and in the Hawkeye Market Swine Show -- grand champion truckload of six pigs and first place barrow. The farm coordinator is Al Christian. Our congratulations on a great showing.

FOR THE RECORD
Less water, more anaerobic activity
Research is under way in Canada on using anaerobic digestion to manage swine manure. An engineering firm there has planned a project where much of the initial water content will be removed before the digestion stage begins. By using a concentrate rather than the diluted raw product, issues relating to nutrients, pathogens and solids are handled differently. Add the eventual benefits of biogas and fertilizer production, and the process seems likely to assist in creating heat and energy for use on farms. You can read more and listen to an interview on the FarmScape Web site at this URL
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