THOUGHTS FROM 109 KILDEE
- Industry thoughts

NEWS
- UK team plans to create hybrid stem cells
- USDA proposes to allow some pork rind imports
- Living with higher feed prices

IT’S A DATE
- PQA Plus™ certification sessions
- Lauren Christian Pork Chop Open
- Transportation Biosecurity Summit.
- Iowa State Fair

DID YOU KNOW?
- Iowa Chops you’ll want to watch

FOR THE RECORD
- Want some meat with that fat?

THOUGHTS FROM 109 KILDEE
Industry thoughts
In general, the news is not good. Specifically, the news depends on your individual situation. Perhaps
you’d already started planning for higher priced feed and lower market prices. Perhaps you hoped to be
able to wait it out. Perhaps you did both and you’re still concerned. Or perhaps you did neither and you’re
really wondering whether now’s the time to leave. Nationally, the swine herd size is higher, yet market
hog numbers are up and breeding sow numbers are down. There are more than enough hogs going to
market right now for much comfort, yet farrowing intentions are lower as well. We at IPIC don’t pretend to
have all the answers, but we are here to help provide sources and resources as you contemplate the
future. If you live in Iowa, consider attending one of the Iowa State Extension Financial Planning
Programs and Risk Management conferences for hog producers, “Hog Margin Maker” scheduled in
various locations beginning Aug. 5. See the initial schedule on the Iowa Farm Bureau Association Web
site here http://www.iowafarmbureau.com/New_rm.pdf Cost is $25, but IFBF members may attend at no
charge with this coupon http://www.iowafarmbureau.com/New%20Dim_coupons.pdf Please preregister 3
days in advance of the date of the program you will attend by calling the county office at that location. Of
course you can always call us (800)-808-7675 for Iowa residents, and check out our Web site for info and
links www.ipic.iastate.edu And finally, please read this quote from Paul Harvey that I saw in a recent
industry newsletter: “In times like these, it is helpful to remember that there have always been times like
these.” -- Paul Harvey

NEWS
UK team plans to create hybrid stem cells
Scientists from the Warwick Medical School in Coventry, UK, have a daunting task ahead of them. After
receiving approval from that government’s Human Fertilisation and Embryology Authority, the team plan
to create the world’s first human stem cells from embryos that are not entirely human in source. According
to a news release on the Guardian Web site (http://snipr.com/2uzxw) the team will fuse human skin cells
with empty pig eggs to create embryos that contain 99.9% human SNA and 0.1% pig DNA. Stem cells
that are extracted from the embryos will be chemically treated to destroy the pig DNA, and then grown
into human heart cells. Ultimately, those cells would be used to learn about the role genetic mutations
play in causing malfunctions and cardiomyopathy. The government agency granted the team a one-year
license for this work.

---
USDA proposes to allow some pork rind imports
The USDA’s Animal and Plant Health Inspection Service (APHIS) proposes that importing of cooked pork rinds from regions where four specific swine diseases exist be allowed under certain conditions. Areas of concern are those where foot-and-mouth disease (FMD), swine vesicular disease (SVD), African swine fever (ASF) and classical swine fever (CSF) are considered to exist. To be eligible for import, all pork and pork products from these areas must be cooked or cured such that the pathogens (viruses in these cases) are inactivated. Pork skin cooking methods of deep-frying, or baking and then deep-frying, for an extended period, exceed the APHIS regulatory requirement for cooked meat. Read more in this news release http://snipr.com/2yd1k The proposal was published in the July 2 Federal Register. You can read it in text format here http://snipr.com/2yd67

---

Living with higher feed prices
The most recent issue of the Iowa Farm Outlook addresses the issue of increasing pork production costs, specifically those related to feed inputs. The headline article includes acknowledgements and suggestions from ISU Extension livestock economist John Lawrence on how producers can adapt their business management strategies for survival even in these times of high feed costs. Recognizing risks and focusing on the margin between revenue and costs rather than simply prices are options. Because grain prices are volatile and weather-sensitive, Lawrence suggests that it might be wise to be more cautious. Some possibilities: futures, options, forward contracts and livestock insurance products. You can read the entire newsletter here http://snipr.com/2yfew

IT’S A DATE
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 Web site for locations, times and specific contact information http://www.ipic.iastate.edu/PQAPlus.html

---

July 15. 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. A full roster of 32 teams will hit the links at 10 a.m. tomorrow morning.

---

July 15-16. Transportation Biosecurity Summit. Kansas City, Mo. Organized by Iowa State University and the National Pork Board, the summit will encourage industry discussion related to transportation practices that minimize disease transfer and issue in transport design and use. All members of the swine industry are welcome. See the agenda, speaker list and more on the NPB Web site http://snipr.com/29mhp.

---

Aug. 7-17. Iowa State Fair. This year’s theme is, “U Gotta Love It” See links to schedules, grandstand lineups and more on the homepage here http://www.iowastatefair.com/. There’s free admission from 5a.m. to 8:30 a.m. on the first day of the fair, Aug. 7. Make your plans now to attend.

DID YOU KNOW?
Iowa Chops you’ll want to watch
People from Iowa know Iowa Chops as that wonderful thick, center-cut pork chop that makes your mouth water just thinking about it. Now, that term is being used to market an entirely new commodity – an American Hockey League team based in Des Moines. You might not have known that “Iowa Chop™” has been a registered trademark of the Iowa Pork Producers Association since 1982. With the announcement of the hockey team’s name last week, IPPA entered into a three-year marketing agreement with Schlegel Sports for the use of the name. The agreement provides promotional opportunities to IPPA, and the association already is planning special game-day promotions for home games at Wells Fargo Arena in Des Moines. There’s a link to a news release on the IPPA Web site’s home page http://www.iowapork.org/
FOR THE RECORD
Want some meat with that fat?
It might come as a surprise to some, but many of us know that some fat is necessary to help pork retain
moisture and the great taste we know and enjoy. Even so, it seems that so-called “Wooly Pigs” is banking
on the fact that increasing numbers of consumers will want much higher-fat content pork and be willing to
pay for it. According to its Web site, Wooly Pigs is a company “… created to sell pork raised like Europe’s
best.” To do so, they raise Berkshire hogs and recently started to raise a herd of European-imported
“Mangalitsa” hogs. Based in Spokane, Washington, the company isn’t get large enough yet to ship by
mail or take orders online, but they intend to do so as soon as they can. Pronounced “mon’-ga-leet-sa”
this breed was developed in the former Austria-Hungary region of Europe. Browse through the Wooly
Pigs Web site here http://woolypigs.com/ If you’re interested in what others think about this operation,
read through this commentary by one of the Meat & Poultry Web site writers http://snipr.com/2yk18 Cost
of this wonderfully rich-tasting pork? Around $25 per pound.

---------------------------------------------

NEWS NOW from the Iowa Pork Industry Center www.ipic.iastate.edu
Editor Sherry Hoyer, phone 515-294-4496, shoyer@iastate.edu

  --To subscribe to NEWS NOW, send your name, e-mail address and the message "NEWS NOW subscribe" to shoyer@iastate.edu
  --To unsubscribe, reply to this message with the words "NEWS NOW Unsubscribe" in the subject line.
  --To change your e-mail address, please include both your former address and new address.
  --To request further information or suggest topics for this newsletter, e-mail shoyer@iastate.edu
Information from this newsletter may be shared and reprinted at no cost, as long as this newsletter is
credited as the source.