

Quarter 2, 2021 1st Edition

Letter from the Advisory Board

Dear readers,

At the beginning of the year, the Advisory Board was born and along with it structure and ideas to help further the Idaho Pasture Pig breed. As you all read in Jodi's email in March, there are new and exciting things coming to the Registry in three phases.

Phase 1 encompasses all of the Administration portion of the Registry. All records of both pigs and members have been moved to the new program and Phase 1 is almost complete.

Phase 2 is the online portion of the new Registry format. Once the online system is completed and through the trial stage, all litter notifications, registrations, and the breeder prefix will be done online by the breeder. With this new online system, each breeder will set up his or her own account to log in to the system. From that account, breeders will input litter notifications and submit Registration paperwork. At any time, a copy of a previously input litter notification can be seen and printed. All breeders will be responsible for submitting all registrations for piglets born on their farm. A confirmation email will be sent after each registration has been submitted to use as proof of registration for the new owner if you so choose. Additional information will be sent as we get closer to the start of the online system going into action. All of the same rules apply as are stated on the Registry website under the forms and information section. Please read all of the rules again if you have any questions or feel free to ask directly.

Phase 3 of the new Registry format will be a member section with a COI calculator and a herd book of the Registered Breeders. That phase is going to take longer to complete and will be more in-depth. Additional information on those steps will be available once we actually move into Phase 3.

Sincerely,

Your Advisory Board





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Boots & Bare Roots Farm

Hello from the Midwest. Drew and I were born and raised Cornhuskers from eastern Nebraska. Drew's family has a history raising all sorts of livestock including swine, sheep, & poultry, but his grandfather's passion was raising Draft horses. Thirty years ago, he fell in love with the Shire Draft horse, a seemingly rare breed of draft most commonly seen in England. Through the years he passed on the love of raising animals to his only grandson. And although, we helped on the farm and showed the Shires as teenagers, it was not the direction we chose early on to follow and we left the family farm.

In 2011 after we graduated college, we chose to leave Nebraska for the West Coast to follow Drew's Career and set up our own future with two young children in tow. I, a basketball coach and fitness guru, had major nutrition and health goals in mind, so off to the big city we went. Portland, Oregon was this place to be, for almost 2 years and another child on the hip. We were done with "city" living and career path took a 180-degree turn. I quit working to raise the kids and my husband took a position in Sandpoint, Idaho. It was a breath of fresh air! Shortly into the move, we decided to start up our own small farm. I was determined to create a Sustainable Farm that we could depend on. I was surprised and saddened at how everyone depended on money to buy happiness, life revolved around screens and depression was basically a staple of the dreary Northwest. So many people in the big cities had no clue where their food even came from!!!!

In 2016 we started building our dream of a twenty-five-acre Homestead where we could build a house and raise our own food. Excitement filled the air and our lifesavings completely invested. I planned out the garden, the chickens, and rabbits. Then, Drew came home one day and said his father read an article about IPP's..... Pigs..... WHAT!!! I had never thought I would raise pigs.... EVER! Chickens, ducks, goats sure; big garden, yep, even maybe some cattle... ok, but pigs.... NOPE! So, before our house was even finished and we were living in a CAMPER, Drew took our wee child on a seven-hour road trip to pick out some piglets. OH BOY- my 2-year-old just picked out our first set of BREEDING IPP livestock. Not my finer of moments in life. They came home and we all fell in love. Quickly, we hand dug a nine-acre fenced pasture.... Soreness was an inevitable as a budget was tight! But of course, we had to have this unusually rare new breed of pigs. Not to mention Idaho is built on HARD ROCK!

Fast forward to early 2018. The IPP's were living it up on the pasture. No rooting! They ate all the Knapweed and vetch that grew invasive on our property and shared the land with goats! One of my big goals was to clean up the pasture without pesticides, and they were doing phenomenally well. We also had harvested and tested the meat! AMAZING Flavor! Our first litter hit the ground early in the year and the mothering instinct was very impressive. I love PIGLETS and giving belly rubs. I started to bother Jodi Cronauer quite regularly as I began to learn the process of registering piglets and how to choose stock worthy IPP's. We even began trading with a fellow IPP breeder in Washington to get another bloodline.

We had jumped right into our local 4H group back in 2016 and progressed to showing meat rabbits, Chickens, pack-goats (yes that's a thing) and lots of non-animal projects. Over the years the idea of showing a pasture pig was not well accepted at the North Idaho State Fair. So, in 2019 we decided regardless we would do a pig project and focused on breeding. It was a perfect set up. Our original sow was due to farrow in early July and our 11-year-old son would set up an educational display in the Swine Barn, but not show a live pig. A Heaping litter of 15 babies came. One didn't make it and two were runts. So, what's better in a 4H breeding project then bottle feeding! It got even better when we were asked to bring them as an exhibit to the educational petting zoo at the fair. Kids would milk our 4H leaders' goats. Then they would get to feed that milk to the piglets. It was an amazing opportunity. Best part, they were 7 weeks old and sold before the end of fair.

Another turning point in the middle of 2019 was our decision to sell our homestead and come home. My husbands' career had taken him back to the west coast hours away from our home since the end of 2016. Hard choices came and we wanted to have daddy back home again, so we packed our bags (a semi), and two horse trailers (holding ALL of our Certified travel worthy breeding livestock), sold our homestead and drove for two days in early October. Now. I finally understood 'Why Nebraska' and how we came back to 'The Good Life'. Since then, my husband left his career to come home to the farm, months after we moved.





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He found a great opportunity to work locally thanks to the knowledge gained from his previous job. We purchased farmland next to his grandfathers' farm, then seeded and harvested orchard grass, alfalfa, and Teff grass to feed our 'petting zoo' of animals.

As of this spring we will have nine female blood lines and four Boar lines of IPP's from all over the country. We are in the process of building ten ½- ½ acre pastures using high tensile wire with some of the strands being hotwired. In the spring of 2020, we raised six barrow/feeder gilts rotationally grazing a ½ acre area encompassed by Electric mesh netting and rotating them every 3-4 weeks. The pasture area was a mix of Brome and locally native grasses. Our problem areas were the need for wallows in the midst of a Nebraskan summer so we made a commons area where two sections would share a wallow (sacrifice area) for up to 8 weeks minimizing the need for the cool dirt in the rest of the pasture. We also had A-frames open on both ends so breezes would flow through and they would have shade and shelter. All I can say is that everywhere in the US the conditions and climates will warrant unique raising experiences to see what works best. We had to acclimate our pigs to a huge climate / humidity change. Time and a little extra attention was needed to help them adjust, but overall they have been an extremely hardy pig breed. Another suggestion is to VISIT as many IPP farms as possible. So many of the tips and tricks come from seeing other farms. I have loved every visit and hope to do many more over the years. A big thank you to all of those whom I have come to see already!

And best of all, our family is all back together, now raising two kinds of uniquely rare and genuine breeds of livestock. With the help of Drew's family and their years of experience building a breed I can help and learn to better raise and produce quality animals. There is little better in this life than being on a farm surrounded by God's creatures.

Hope you enjoyed our story 🚱

DREW & TRACY JENSON Boots & Bare Roots Farm Jenson Shires



Morning visit to the piglets.

Summer pasture

Our Original Sow enjoying swiss chard



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Why did you start the Idaho Pasture Pig Registry?

Dave & I fell in love with the Idaho Pasture Pigs within days of getting our first trio. When the Farris' decided to sell their stock and move on from pigs, we knew we had to either start and run a Registry or these amazing pigs would be lost forever. So, we spent more time, energy, and personal money to start up and run the Idaho Pasture Pig Registry then we could have ever imagined. It has been fun to watch the interest in these pigs, as well as the Registry, grow over the past years. The Idaho Pasture Pig Registry was born from the Love of these fantastic pigs and everything we have done since has led us to where we are today! Nothing could have prepared us for all of the growth the breed has experienced these past years, but we couldn't be prouder of all of the responsible breeders that have joined the Idaho Pasture Pig family! Having Registered Breeders who share our Integrity and who want to produce Quality pigs in terms of conformation and personality, will help this breed thrive and grow.

Your Favorite Pork Recipes

Homemade Bacon

- 3 lbs skinless pork belly
 - (1.5-2" thick and about 6-8" wide)
- 3/4 cups water
- 1/2 teaspoon Prague Powder #1
- 6 tablespoons brown sugar
- 4.5 teaspoons kosher salt
- 4.5 teaspoons black pepper



Directions

Mix water, Prague Powder, brown sugar, salt and pepper well. Place pork belly in gallon zipper bag Add water mixture, seal bag and "massage" into pork belly Refrigerate on a small pan for 4 days, flipping over once at 2 days

After 4th day, remove pork belly, rinse well and smoke at 225 degrees

Recipe submitted by

Jason and Kimberly Fore - The Gathering Place Homestead

Jokes Corner

What do you call a pig that is wrong?

Mistaken Bacon!



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Pigs snuggle very close to each other and prefer to sleep nose to nose. Like humans, they also dream. Photo submitted by Full Belly Acres



We Need You!

If you would like to share pictures, tips, recipes, jokes, funny stories, etc.
or if you would like to be our next featured farm, please email
lpppress2021@gmail.com





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To root or not to root, that is the mineral question

Many of you have probably heard people mentioning minerals in their pigs' diet. That is because it is one of the keys to having happy, healthy, grazing Idaho Pasture Pigs.

All over the United States, the land and mineral composition is different. That means the minerals found in the soil is different. Knowing what your soil both contains and lacks will help in determining the minerals and amounts of minerals you will need to supplement with to keep your pigs healthy. Most of the ground in the United States is deficient in Selenium, but I recently spoke to a wonderful lady in the Black Hills of South Dakota who has selenium rich soil. That is the first person I have ever talked to who has too much selenium and it was extremely interesting to learn.

Some minerals such as calcium and iron are readily available in most of the ground in the United States, so when your pigs are eating grass, they are getting ample amounts of those minerals into their diet. In this regard, when we farrow the pigs on our farm, they are outside in A-frame housing with open bottoms so the piglets are born onto easy access of dirt. We do not give iron shots to our piglets because they are not necessary. Iron is prevalent in our soil, so as the piglets start nosing the ground, they get the iron necessary to their bodies. Knowing what your mineral levels are in your area will greatly help you in providing the necessary supplements to your pigs.

We have heard people say "It's only a trace mineral. How important can it be?" The answer to that is VERY important if you want to have healthy animals. The problems that arise in pigs with a mineral deficiency will be varied depending on the mineral/vitamin with the deficiency as well as the degree of the deficiency. Some signs are very easy to see and can range from: dull coat appearance, lethargic behavior, lack of appetite, dull look in the animal's eyes, or rooting the ground. Some of the signs are more internal and not as quickly visualized, but are just as important to the health and well-being of the animal.

Factors such as your feeding regiment, will also play a part in how many minerals are needed in your feed. We hand feed only a small amount of feed to our pigs each day, so our minerals need to be mixed in at a higher percentage than someone who is feeding free choice feed. We want our pigs' diet to consist mainly of grass, hay, and fodder, so we mix the minerals accordingly. By increase the quantity of minerals in the feed, we can feed the small amount of feed, but still ensure the pigs get the necessary minerals their bodies require. Grasses with longer roots will pull more minerals from the soil and will therefore be higher in minerals then grasses with a short root.

Pigs have a toxicity to salt, so you should not put out a salt/mineral block for them like you do with many other animals. Make sure you know what your pigs require in terms of minerals and vitamins and if feeding a pig feed, make sure you know the amounts of everything in the feed. If you have a quality feed mill, they will have all of that information for you. There are many different swine minerals on the market, but not all of them contain the necessary minerals for your grazing pigs. NexGen 2090 from Kent is the swine minerals we use on our farm and we know they work very well. All over the United States people have been working on getting the feed mills to mix their pig feed to fit their grazing pigs' diet. I hope that in another year, there are places all over the United States that are willing to work with Pasture Pig farmers and get the minerals mixed correctly to benefit the pigs to the fullest!



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Meet the Advisory Board Members

Kirstin Bordner

Kirstin was born and raised in Pennsylvania where she spent most of her spare time helping on her uncle's farm. She graduated from Penn State University in 1986 with a Bachelor of Science in Animal Production. Kirstin is the Turkey Grow-out Manager for Empire Kosher Poultry and is owner/operator of Mouse Creek Farm in central Pennsylvania. Kirstin has been raising registered IPPS since 2017, currently she has 2 boars and 6 sows. Contact Kirstin at 5horses2014@gmail.com.

Wade and Candy Christianson

Wade grew up in a suburb of Milwaukee and Candy was raised on Dairy farm in Central WI. Wade graduated from Stout with a major Industrial Technology and Candy graduated from UW Eau Claire with a double major in Accounting and Finance. After surviving in the Twin Cities for 5 years, Candy and Wade moved back to WI to Wade's family farm. They currently have four children that Wade homeschool's when he is not taking care of our hobby farm "Full Belly Acres". Candy is a CFO for a multicompany entity that involves everything from trucking, to agriculture, to warehousing and production. We got our first breeding pair in July of 2017, a month after our youngest was born. We currently have two boars, 3 sows and 3 gilts. We are also getting another breeding trio soon! Find us on Facebook @FullBellyAcres email us at wcchristianson@gmail.com or call at 608-633-9540

Drew and Tracy Jensen

Please see earlier write up. Tracy can be contacted at 402-990-1073 or <u>Tracyjenson87@gmail.com</u> and Drew can be contacted at 402-670-5435 or <u>Drewjenson@yahoo.com</u>

Steve and Ella Sparks

Steve was born in western Oregon and came from farming roots. He was active in both 4-H and FFA and competed at all levels. Steve has worked as a mechanic, welder/fabricator, EMT, cowboy/ranch hand and have taught both college and high school classes. Ella was raised in eastern Oregon on ranches and has always had a fondness for animals. We are retired and call our farm Taktene Heritage Farm. Taktene (talk ten a) is Norse for rekindled. We are rekindling our heritage working to be as self-sufficient as possible. IPP's are the focal point for our farm and we are so happy we found this wonderful breed of hogs! Contact Steve and Ella at (541)589-3646 and steve-andellasparks@gmail.com

Jodi and Dave Cronauer

Dave grew up in Pennsylvania and Jodi grew up in a small town in Wisconsin. They met at Palmer College of Chiropractic in Davenport, IA. Upon graduation, they moved to Pennsylvania where they started and ran a very successful Chiropractic office for 14 years and started a hobby farm. They started with KuneKune pigs in 2007. In 2012 they added Idaho Pasture Pigs to their farm and the rest was history! In 2014 - 2015, they decided to retire from Chiropractic and move their three sons and their whole farm to Wisconsin to be closer to Jodi's family. They operate and run White Bison Farm and the Idaho Pasture Pig Registry and can be contacted at (715)674-2287 and idahopasturepigregistry@yahoo.com

Carrie and Greg Beegle

Carrie Beegle grew up in Michigan and later moved to Ohio with her family at the age of 13. She went on to serve in the Army and was stationed in Germany for several years. Greg Beegle was born and raised in Ohio. Greg is a graduate of Johnson and Whales and an executive chef. Carrie is a school nutrition specialist and pastry chef. Together they run a food service consulting business and three school districts as well as help any who reaches out. Their passion for teaching their staff the value of offering fresh, nutritious food to their students has helped them stand out. Their menus are full of locally sourced fresh fruits, vegetables and meats. Their passion doesn't stop there. Their farm, Savana Acres (named after their granddaughter) is a family-owned homestead which was started to supply their family with farm fresh produce, eggs and meats which are raised humanely. They fell in love with the Idaho Pasture Pig breed seven years ago when they attended the Mother Earth Fair in Pennsylvania and continue to be advocates for this breed. Contact Carrie and Greg at lunchladiesrock27@gmail.com or 330-703-7534.



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The Advisory Board has decided to break the United States down into Regions and assign an Advisory Board member for each. This will give everyone a representative in their area that they will be able to ask questions or talk to if they have something they would like the Advisory Board to address. Please feel free to contact either your representative or Jodi, at the Registry, directly as they are always willing to help

Steve & Ella Sparks are the Advisory Board Representatives for the Green section

Drew & Tracy Jenson are the Advisory Board Representatives for the Orange section

Wade & Candy Christianson are the Advisory Board Representatives for the Purple section

Carrie & Greg Beegle are the Advisory Board Representatives for the Red section

Kirstin Bordner is the Advisory Board Representative for the Blue section

