

IPP Press Quarterly Newsletter

Quarter 1, 2022 4th Edition

Letter from the Editor

Dear IPP Family,

It was a shock to all of us to hear of the plight of Candy and Wade Christianson and their IPP farm. Candy had worked diligently on the IPP Board Registry and was the mastermind behind this newsletter. She was dedicated to get information out to IPP families across the United States and her devotion to this breed was inspirational. We wish Candy and her family the best and hope she has found happiness in her new endeavors.

When I was first asked to be the new editor, I have to admit, I was skeptical. My first thought was, "How can I fit this into my busy schedule"? My second was, "How do I even begin to fill Candy's shoes"? Then I realized, we all have busy schedules and remembered why I joined the advisory board to begin with...to help others have positive experiences with their IPP's and be there to assist so they can learn about this wonderful breed. It is, after all, all about this wonderful breed!

As for filling Candy's shoes, well that is something you will decide as you read this 4th edition of the IPP Press. I sincerely hope she is proud of the work we have done and reads this with a warm cup of coffee in one hand as happiness fills her heart in knowing she started something spectacular. Thank you, Candy and Wade for your love of these beautiful pigs and for your hard work. You will be missed. Until we meet again.

Sincerely,
Carrie Beegle



Jameson from WBF wishes our IPP families a very happy and healthy New Year!

This month's illustrations were submitted by Jim Malloy. We love your artwork and your humor!



New Addition to the Advisory Board

It is with great pleasure we introduce Jennifer Twait. She will be taking over Candy and Wade Christianson's position on the advisory board committee. She took time out of her busy schedule to tell us about her farm and her experiences with IPP's. Welcome Jennifer to the IPP advisory board family!



A word from Jennifer:

Some people grew up on a farm and some people were just meant for it. I'm one of the latter. I have lived in or around Houston for the majority of my life (except for a short time in Colorado on work assignment). My husband grew up in a farming family in southern Minnesota before joining the Navy at 18 and serving for 10 years. Then, through various job changes, he ended up in Houston, TX where we met and were married less than six months later in 2012. In 2018, we were both laid off at the same time, from two different companies. That's when I started truly contemplating doing something (ANYTHING) different. Philip found a job in Fort Worth and his company fully relocated us to the area. We chose Weatherford, Texas to buy a home because it was a little more country at the time. We wanted to buy some land so that I could open a dog boarding and grooming business.

When we first moved, 13 acres seemed like SO MUCH land, considering I have never owned any land at all. There was a 35-year-old house, but most of the property was densely wooded. Since I love wildlife and try to make as little impact as possible, we have cleared only as much land as we need at a time.

During the first year, while I was having a building built for my business, I bought my first chickens ever. These were the only animals I've ever owned besides the usual city animals (dogs, cats, etc.). Plus, to get the agricultural exemption on our property, we bought a trio of Dorper sheep. The sheep have reproduced to 15+ and they have done a great job of clearing our property of weeds and vines and they pay for themselves with the few I sell and the ones we eat.

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In 2019, I was researching other animals that we could raise for income and food. I found Idaho Pasture Pigs online and was intrigued! We reserved two gilts (Marge & Selma) and a feeder (Kenny) from Luna Acres in Kansas. We also found a year-old boar (Homer) from Eighth Time Family Farm in Texas and brought him here to complete our breeding trio. Homer and his ladies fit right in and proceeded to do what pigs do. We fell in love immediately. I had never even touched a pig until then. When Kenny had to go to freezer camp, we were sad, but we also knew that he had a wonderful life with us. And knowing he gave his life to feed us, we honored every cut of meat and didn't waste any of it. And the pork was the best we had ever had. No light pink pork from the grocery store could ever live up to it.

We have been raising Idaho Pasture Pigs for over two years now and we still feel like we learn something new every day. The support of the IPP community has been fantastic and we've definitely learned that there are so many ways of doing the same thing. Everybody's situation is different, whether it's financial, landscape and climate challenges, predator difficulties or feed preferences (organic or non-GMO). Some people raise IPP on an acre, some people have 100's of acres to work with. Some people are fortunate enough to have beautiful lush pastures, some have to supplement hay year-round. Some people are amazing at repurposing used items and some people prefer to start with the newest and the best. And no way is the right way, just different. Both of us work, and with pigs, nothing stays new for long. We have six litters and 50+ piglets under our belt with our original two sows and have learned a lot about the importance of conformation. As cute as every single piglet is, and how much we love our "piggy grandchildren", some are just meant for the dinner table, and we understand that.

My family looks at me like I'm some sort of stranger, but in a good way. They love all our animals and how happy they make me, but they don't understand how we can do what we do. Since moving here, I have learned how to butcher chickens, provide medical care to various animals, and help with difficult births. I am active in animal rescue and have helped blood test and transport fighting roosters across the country to be rehabilitated. I've helped friends vaccinate their racing pigeons. We lose animals occasionally, but it's part of what we do and I know we are doing the best we can. I believe being as self-sufficient as possible in this day and age is very important. Although I'm the main "expert" in the family on our livestock, my husband is right there building shelters and putting up fencing although he still has a full-time job. (Continued on next page)



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He has been amazingly supportive and this adventure has brought us even closer together. This new lifestyle is also making a positive impact on my 17-year-old step-daughter as well. She still lives in the Houston area, but she's always bragging about being a "country girl", which I think is adorable. She now knows and understands that meat isn't just a cellophane wrapped package at the grocery store.

Currently, every dollar we make selling feeders and breed quality piglets, we have rolled back into our pig operation, whether it be buying new stock, working on farm infrastructure, buying an actual livestock trailer (yay!), etc. In 2021, we have bought three new boars and seven new gilts from Wisconsin, Oregon, Missouri, Colorado and Kansas. This is our limit on boars for a while, but we plan to pick up new gilts of varying lines and we are looking forward to our breeding program in 2022. We want to bring lines that may only be prevalent in the north down to Texas, where we have had somewhat limited options to date. I have been developing relationships with other breeders in the south and I feel like we have a group of truly great breeders that have a desire to further the breed and truly help IPP's become the best breed out there. I feel like, as breeders, we can lift each other up and support each other.



We may not live the lavish lifestyle we used to but moving away from the city is one of the best things we have done. We love it here and are healthier and happier than we've ever been. My goals with the IPP registry is to assist in any way I can. I never mind helping and answering questions, even if a piglet isn't bought from me. I was new to this not long ago, and I love to save people the mistakes I may have made along the way. I'm not afraid to admit when I don't know something and I will do my best to find the answer. It's nice to make your acquaintance and I'm looking forward to speaking to many of you in the future. I'm Jennifer, and I'm here to help! We all can have a bright future with these wonderful pigs.

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In the Pasture with the Registry

Registry Update:

The Advisory Board would like to welcome Jennifer Twait of Weatherford, Texas as the newest member and the regional representative for Southern Region. Jennifer is our Breeder spotlight this quarter and is the owner of Drift Oak Ranch along with her husband Philip. We know she is going to represent the breed well and is going to be a great addition to the Registry's Advisory Board.

On another note:

I would like to take this opportunity to clarify something that has started to become a concern recently. A person (or persons) does not need to be a Registered Breeder to own Registered pigs. This has never been a requirement. Any person can own a registered pig. But only Registered Breeders can sell Registered Breeding stock. Owners of pigs do not need to do a Breeder Prefix, nor become a Registered Breeder until they are ready to sell Registered pigs. If the new owner never wants to sell Registered breeding stock and instead just wants to raise amazing pigs for the sole purpose of having delicious, primarily grass-fed pork, that is not a problem and they never have to do a Breeder Prefix.

Pig Tales

**What's a pig's favorite
Karate move?**

The Pork Chop!



Did you know?

The pig is the last of the 12 animals in the Chinese zodiac. The pig is seen to represent, fortune, honesty, happiness and virility.



Little Pig, Little Pig, let me come in!

By, Carrie Beegle, Savana Acres

Those famous words from the wolf in the fairytale “The Three Little Pigs” by Joseph Jacobs as a child, didn't make sense to me. I mean, after all, why on earth would you build your house out of straw or sticks? Everyone knows those just don't work...especially us pig farmers! I recently posted on Facebook asking our breeders to show us their pig houses and boy, did you all deliver! Unfortunately, I don't have room for all of them, but you can visit the post to see more of the outstanding creative pig house structures breeders across the country use to keep their “little pigs” safe from the Big Bad Wolf.



Ryan E. Newman from Fly Over farm in Centre Hall, PA created this beautiful A frame (left). He has created a “How To” video on his website. You can copy/paste this link (or go to the original post on the IPP Facebook page). www.youtube.com/watch?v=VczJXXPGA.

He also submitted the image on the right. Looks like Ryan is pretty handy!



Jodi and Dave Cronauer from White Bison Farms in Wisconsin swear by their A Frames. "The A-frame is the most efficient shelter that we have found over the years." It is big enough to fit 4 -5 "breed standard" adult Idaho Pasture Pigs comfortably, is small enough that the body heat given off from the pigs themselves goes up to the peak and then comes back down and heats the pigs naturally, and has slanted sides for farrowing and raising young piglets that allows a natural space behind the sow for the piglets and aids in safety of the piglets"

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David Jacobson from Harvard Illinois posted this housing duo, complete with pumpkins.



Derek Amert from Amert Family Farms in Mansfield Ohio and Kirstin Boyer from Mouse Creek Farms in Dornsife, PA posted these unique houses. Derek stated he got the truck caps free and spent about \$90.00 in 2x4's and used reclaimed pole barn tin for the roof. He said the plus side is the windows let the sunlight in.



Grant Higgins utilizes 275-gallon IBC totes. He says they are very portable and easily constructed for smaller pigs.



Christine Keller from Florida used wood pallets to enclose a 14x10 pole barn to create, complete with 2-7-foot-wide stalls.

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Madelin Zaycheck from constellation Farmstead in Pelkie, MI winters her pigs (and a couple roosters) in her caterpillar tunnel with electric fencing. Her pigs look comfy, even with the winter winds blowing!



Sara T. Borowicz-Borgmann from Rowdy Jewel Barnstead in Minnesota uses shipping crates she acquired free from a local business. She used repurposed metal sheeting for the roof, cut a doorway and painted it to help with durability. Looks quaint and inviting!



Thank you to all who submitted their photos and information! If you would like to see more wonderful creations, please do a search on the IPP Facebook page for "Pig Houses".

We would like to extend a special appreciation to Jim Malloy who sent in this month's illustrations. Keep 'em coming Jim! We love them!!



Recipes



Ever wonder where the tradition of eating pork on New Year's Day came from? Eating pork is said to bring prosperity. It stems from the way a pig roots forward and folklore tells it gives you an advantage of "moving forward" in the coming year. Unlike chickens who scratch backwards and cows which chew their cud, you don't want to move backwards by eating chicken or stay in one spot by eating beef. Regardless, those of us who raise IPP's, know how delicious our pork is, where our meat comes from and we have no problem eating it any day of the year.

This edition's pork recipe is one of our family's favorites:

Candied Bacon

Ingredients:

¼ cup brown sugar
2 TBSP rice vinegar (or apple cider vinegar)
2 TBSP maple syrup
Ground black pepper to taste
1# Thick sliced bacon



Preheat oven to 350 degrees.

Add brown sugar, vinegar, maple syrup and pepper in a bowl and mix until combined.

Place bacon sliced on a cookie sheet. I use a cooling rack on my cookie sheet as it heats the underside of the bacon and doesn't take so long to harden. I place the cooling rack on the cookie sheet and place the bacon on top of the cooling rack.

Bake 10 minutes. Turn the slices over and bake 5 more minutes.

Remove bacon from oven and brush both sides with the brown sugar mixture.

Place back in oven for 5 more minutes. Basting every 5 minutes until it is brown and crisp (about 35 minutes).

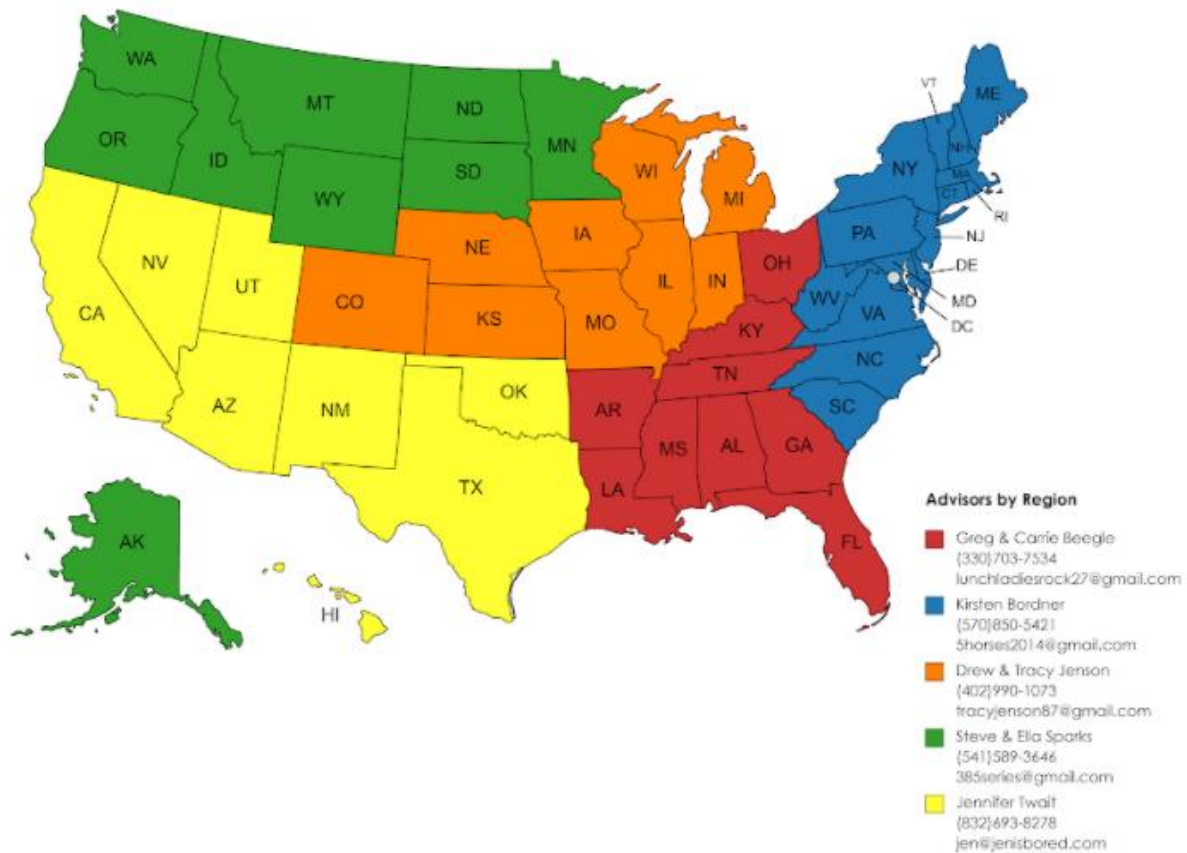
Remove from oven, let cool and enjoy!

I have also used some of my blackberry and strawberry jam and other herb rubs to make different varieties. Don't be afraid to experiment.

-Carrie Beegle

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From the Idaho Pasture Pig Advisory Board to all of our IPP family, we hope you have a happy and healthy New Year full of lots of wonderful piglets!

