

IPP Press Quarterly Newsletter

October 1st, 2023 - 11th Edition

Letter from the Editor

Dear IPP Family

Although we're still in the 90 degree temps in Texas, other states are already starting to feel the cooler weather. Fall is here. And with two "pumpkin heavy" holidays coming up, don't forget to tell your friends and family to save their old (unbleached and unpainted) pumpkins for your pigs! And by all means...after the holidays, hit up your farmer's markets, grocery stores, pumpkin patches to get all you can for cheap or free! Your pigs will thank you for it! Also, it's time to start thinking about winter setups for your pigs! This means extra bedding and ice-free waters! We take the backs off our shelters in the summer to facilitate air flow. Time to start thinking about putting those back on. If you've got piglets arriving this fall, keep mom warm and she'll keep those babies warm. Happy Halloween, Thanksgiving and Christmas, y'all. Stay safe and warm!

Jennifer Twait



Image Provided by Drift Oak Ranch
Weatherford, TX



Image Provided by Red Rose Farm
Ranier, OR



In The Pasture With The Idaho Pasture Pig Registry

Happy Fall! It has been a crazy year for weather across the United States this year and I hope that everyone has good water and wallows for all of their livestock.

As many of you are aware, a former Registered Breeder recently filed a lawsuit against IPPR. While we are addressing this lawsuit through our lawyers and are not commenting on it at this time, please rest assured that we remain committed to protecting the integrity of the Idaho Pasture Pig breed and the breed standard. The IPPR has been doing a series of upgrades over the past two years and we had every intention of getting the herd book completed this July and completing the upgrade. Unfortunately, due to the expense associated with the lawsuit, we will not be able to get that completed at this time. We look forward to all of our breeders being able to locate specific lines and breeders across the United States and will get it available as soon as we possibly can.



Image Provided by Oklahoma Sniff Ranch
Erick, OK

The Importance of Maintaining the Breed Standard

By Jodi Cronauer – White Bison Farm, WI

The Idaho Pasture Pigs have quickly become the favorite among homesteaders, small farms and families, and all of us looking to raise grazing pigs with amazing meat qualities. Maintaining the proper breed standard throughout our breeding pigs is **essential** in making sure the Idaho Pasture Pigs remain the pigs we know and love.

Let's look at the qualities essential in making the Idaho Pasture Pigs such an amazing breed to own, raise, and eat!



1. Friendly Disposition. Having a good body conformation is a must, but without a good personality the pig will not make breed standard. Aggressive pigs are not safe for you, your family, or visitors and should be culled.
2. A medium length snout that is neither too short, nor too long is one of the requirements of a breeding quality IPP. A snout that is too short can hinder breathing and can negatively affect the respiratory system of the pig. Having a snout that is too long can ultimately create a pig who will dig and root, as compared to graze. The snouts of the breeding quality pigs should be upturned so that as they put their heads down to graze, they are physically able to get to the grass to graze and do not have to knock the grass over before eating it. The snout should be uniform from the eyes to the snout and not taper in too quickly creating a narrow looking (or pointed) snout.
3. Medium sized pigs. One of the huge draws for people is the medium size of the Idaho Pasture Pigs. The sows should mature to 250 – 350 pounds, whereas the boars should mature to 350 – 450 pounds. These are not your huge, traditional pigs. These were developed to be of medium stature for homesteaders and families alike.

4. Growth Rate will vary slightly based on nutrient value in grasses, time of year and weather conditions where you live, and feed regiment. When feeding primarily grass as their diet, these pigs should reach a butcher weight of about 230 – 250 (live weight) in about 10 months. These are not a cookie-cutter pig, so there will be some variation within the pigs themselves as well as the items listed previously.
5. Overall body conformation should be well proportioned and come back from a great head to a noticeable set of shoulders and into a long & level back. The hams should be well-pronounced and a nice tail set should be noted.

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The Importance of Maintaining the Breed Standard (cont'd)

By Jodi Cronauer – White Bison Farm, WI

6. The legs of your breeding quality IPP's should be strong and keep the pastern up off of the ground. They should be square under the body to provide ease of movement.
7. All breeding stock should be free of any congenital abnormalities or defects.
8. A uniform underline is desired and well-spaced teats is a desired trait. There is a preference to both sows and boars having 5 or more teats on either side. But having 5 on one side and 6 on the other is acceptable – not desired, but acceptable and is not a disqualifying factor.
9. Litter size – The litter size for a gilt (first time mom) is usually 5 – 7 and the litter size for a sow is 8 – 10. Litter size can vary with nutrition, weather conditions and time of year, and just between pigs themselves.



Let's now look at why these standards are important. When the Idaho Pasture Pigs were developed, they started with one little KuneKune and the idea grew. Why not have a faster growing pig that is able to graze and is friendly like the KuneKune? Yes – why not! A huge Thank You to Gary & Shelly for seeing the vision and then making it a reality for all of us to enjoy! With that said – starting with a KuneKune, who at that time was known for the smaller litter sizes, smaller underline, shorter snout with an upturn at the end of it, fantastic grazing ability, and absolutely one of the friendliest personalities around, they combined the Old Berkshire and Duroc to not only gain some growth rate and overall size, but also good mothering abilities and delicious pork. Maintaining the integrity of the breed is of utmost importance, because without it all of their hard work will cease to exist. Let's look at why 5 x 5 underlines are acceptable in the IPPR breed standard. Because of the KuneKune, the underline is not only going to be smaller, but so will the litter sizes. The average litter size for an IPP sow is 8 – 10 piglets. With that said, having 10 quality, functioning teats is ample for feeding that size litter. This breed was developed with smaller litter sizes in mind. Trying to increase the teat count on the underline of the pigs is only important if you are also trying to increase the litter size of the pigs as well. By doing this, the fact is that the KuneKune traits are being bred out of the IPP. This breed started with one little KuneKune pig, why would we want to breed that out of the IPP? The goal of the IPPR is to help educate as to the importance of the breed standard and to always uphold the integrity of the breed as it was developed to be. This breed is not a commercial meat hog.

4 weeks	15 – 20 pounds
4 – 6 weeks	20 – 30 pounds
3 – 4 months	50-80 pounds
5 – 6 months	100-130 pounds
6 – 7 months	150 – 170 pounds
9 – 10 months	225 – 275 pounds

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The Importance of Maintaining the Breed Standard (cont'd)

By Jodi Cronauer – White Bison Farm, WI

This is a pig designed for their grazing ability and they thrive on a diet of mainly grasses, legumes, and forage. How that is obtained is up to the owner/breeder. There are many different feeding regiments available, but one thing to remember is this – if you want the benefits of the grass in your pigs' diet, then they have to eat grass (hay, silage, fodder, etc). You can get the Idaho Pasture Pig to a bigger carcass sooner, but is it worth the loss of nutrients in the meat and the decreased meat quality? If a faster carcass is your goal and free-choice feed is your desired method of feeding, then why raise Idaho Pasture Pigs? Why not get the breed that fits your farm and your family?



Evaluating your piglets as they mature through weaning is the best way to compare and judge your litters. Not every pig from a litter is breeding quality. Breeders who are concerned with choosing the best of the breeding qualities for their breeding piglets are essential in promoting this breed to the fullest. Does that mean that sometimes a mistake isn't made? That a pig matures out completely differently than the breeder anticipated? Not at all. Sometimes things just do not work out the way a breeder anticipated. Yes – this has absolutely happened to us over the years and when given the opportunity, we have corrected it with a new pig, so please don't feel like you are alone.

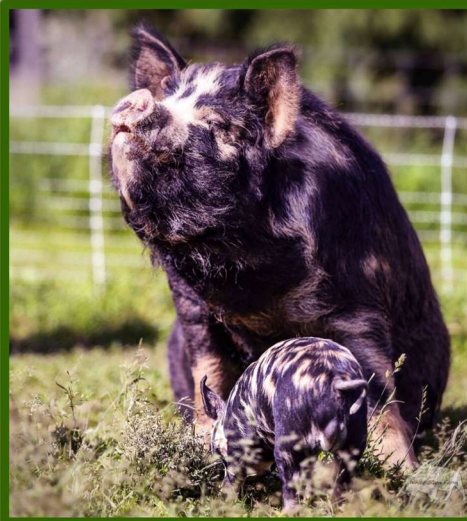
Conscientious and Responsible breeders are what will keep this breed true to itself, its developer, and all of us that want to see this breed remain what it is today. Friendly, Grazing, and Happy! (not to mention Delicious)



How the Idaho Pasture Pig Registry (IPPR) Came to Be

By Jodi Cronauer – White Bison Farm, WI

We met Shelly thru the Kunekune pigs that we both owned at the time. We loved the idea that she had to develop a faster growing meat pig that still had the same disposition and grazing ability of the Kunekune pigs.



The development of the pigs themselves took the Farris' years to complete and when Shelly let us know that they were ready to start selling them, we purchased our first breeding trio. It was 2012 and little did we know how our lives would change with the addition of Idaho Pasture Pigs (IPP) to our farm. Their disposition, growth rate, and grazing ability was everything we had been hoping for and everything Shelly had talked to us about and envisioned years earlier. As our love for the breed grew, we decided to grow our herd and added some additional lines in the spring of 2013. We had hopes of Shelly starting a Registry to keep track of all of the lines she had developed, but instead she let us know that she was getting out of pigs completely and that if we wanted to pick up the work of starting a Registry, that was up to us. We had no intention of ever starting or running a Registry and had only pictured us raising quality pork for years to come, BUT, we knew that the only hope of preserving this amazing breed that the Farris' had spent countless

years and time developing was to do that exact thing. So, we purchased what we could and thru a collaborative effort with the Farris' we got the information on the start of specific lines for both the boars and the sows and started a sometimes exhausting effort to put it all together. We did it for the love of the breed and the desire to not lose the lines and everything this pig had become. Without the start of the IPPR, all of the work they had put into developing this amazing breed would have been lost and except for a few of us lucky people who already owned them, most people wouldn't know what an Idaho Pasture Pig was let alone how amazing and delicious the pork is.

The vision that the Farris' had for the Idaho Pasture Pig included developing a hearty, medium-sized pig with a good mothering ability, a good disposition, and the ability to graze well on grass and thereby produce quality pork. This vision is what the IPPR tries to uphold and what has become the breed standard for the IPP. Countless conversations and time went into getting the full vision that the Farris' saw for the IPP. The medium length of the snout with the slight upturn as well as the medium build of the pigs themselves were two of the main points both Shelly and Gary stressed. Such things as the carriage of the pigs themselves and the structural soundness of the legs, feet, chest, and hind quarters are traits that are shared with all breeds and is important when having breeding stock. The three breeds that went into the development of the Idaho Pasture Pigs are the Duroc, old Berkshire, and the Kunekune pigs, for many different reasons. Each breed brought something to the mix that was desired, such as the temperament and upturned snout of the Kunekune which was important in the grazing ability of the pigs. The Duroc added the quicker growth and longer length of the pig when compared to the Kunekune and the Berkshire added



Photo © Elizabeth Ward

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How the Idaho Pasture Pig Registry (IPPR) Came to Be (cont'd)

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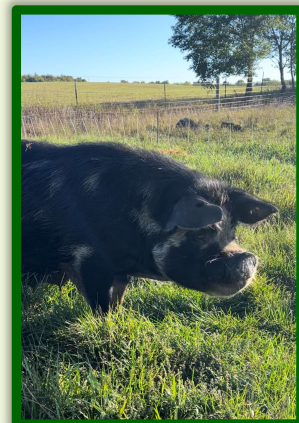
a nicely marbled meat and good mothering ability. These are just some of the reasons that each breed was chosen, but each of their attributes went into the development of the breed and had to be considered when noting a standard for the breed. Such things as the presence or lack of wattles or the color of the pig vary immensely and do not contribute to the overall conformation of the IPP.

When it came time to put all of the information into a software program, we had purchased to run the Registry, we had a combination of names. Some of the line names we carried over from the names Shelly gave us when we purchased the stock, while the rest came directly from us. Some of the lines were just noted as new boar or new sow lines and we were told to just put our own name on it. One fun example which I am sure people have wondered about over the years is the Love Pig name. When naming this line, we asked our sons for some ideas and our then young son was adamant that we use Love Pig because Dad loved pigs! Looking back, we probably should have used something simple like Love or picked a more sensible name completely, but it is unique – just like the Idaho Pasture Pig breed, so I guess it fits!



Early on we used the estimates the Farris' had provided such a medium-sized pig, as well as the growth we saw in the stock we purchased directly from them as well as the piglets born on our farm to put together such things as the growth chart to assist new owners. We based the growth chart on the pigs from birth to adult. Years of developing the breed meant that the Farris' had many different lines of all three of the breeds as well as crosses of each breed and couldn't always feed minimal grains, but grinding hay into their feed was a great way to supplement and get additional greens into the pig's diet. Having a pig that had a good grazing ability was important to them. The mature weights of the pigs are a key factor in maintaining a medium sized pig, so that became a major part of the breed standard. The growth chart of the younger ages was based on the feeding regiment that we used as we didn't have any other crosses, Berkshires, or Durocs on our farm to feed and could feed all of our Idaho Pasture Pigs the same while having them on good grassy pastures. The growth chart is an estimate and will vary slightly based on the feeding regiment of each farm, but the mature weights of the boar and sow lines are important in upholding the medium size of the breed as it was developed to be.

Over the past few years the IPPR has undergone some important changes with the formation of an Advisory Board and an overall upgrade to the software system that it uses. The upgraded system has allowed for the online submissions of litter notifications and registrations that so many people had asked for. The entire upgrade has taken time, but is worth it in the end as everything is faster and streamlined. The final upgrade is the addition of the herd book which will be implemented in the Registered Breeders accounts some time in the future.



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How the Idaho Pasture Pig Registry (IPPR) Came to Be (cont'd)

By Jodi Cronauer – White Bison Farm, WI



After ten years of raising these amazing pigs, preserving the lines and lineages, and working relentlessly to maintain the Idaho Pasture Pig breed, the vision that the Farris' had has also become our vision. It never ceases to amaze me how often I hear "this pig is perfect" or "I hope no one ruins this breed like has happened to other breeds.". That is the goal of the Idaho Pasture Pig Registry. The mindset of some people is that bigger is better, but that isn't the case with the Idaho Pasture Pig and it is the job of the IPPR to maintain the integrity of the breed. There are always other breeds available for those that don't appreciate the quality, size, temperament, growing ability, grazing ability, and overall Idaho Pasture Pig. The Farris' developed

this amazing breed of pig and it is what it is today because of the dedication, education, and love we have for this breed and the continual work of the Idaho Pasture Pig Registry.

Visit the IPPR Members Area at;

www.ippr-pedigrees.com/db/members



Illustration submitted by Jim Molloy



Image provided by Drift Oak Ranch, Weatherford, TX



Image provided by Red Rose Farm, Ranier, OR

In the Kitchen with Idaho Pasture Pigs



This issue's recipe comes from the internet. www.simplyrecipes.com (Pozole Rojo). I made this recipe with our IPP pork shoulder roast and it was perfect. I tried to do it exactly as the recipe states, but I added a few notes. Also, you could make your life a lot easier (and less messy!) by buying powdered chiles and using a crock pot! --Jennifer Twait, Drift Oak Ranch, TX

Pozole Rojo (Mexican Pork and Hominy Stew)

Ingredients:

- 4 ounces dried [guajillo](#) or ancho chiles, or a combination of both
- Salt
- 1 large (108 ounce, 6 lb 12 oz, 3 kg) can white hominy, drained and rinsed (*note from Jen: I didn't use this much hominy, just six regular cans*)
- 3 pounds pork shoulder (preferably with bone), cut into 1 to 1 1/2 inch cubes, make sure to use a cut well marbled with fat
- 8 cloves garlic, 4 cloves roughly chopped, and 4 whole cloves
- 3 bay leaves
- 1 teaspoon ground cumin
- 2 tablespoons dry oregano (Mexican oregano if available)

Garnishes:

- 1/2 small cabbage, thinly sliced
- 1 bunch cilantro, chopped
- 1/2 white onion, chopped
- 2 avocados, chopped
- 4 limes, quartered
- 1 bunch red radishes, sliced thin
- 12 to 24 tostada shells

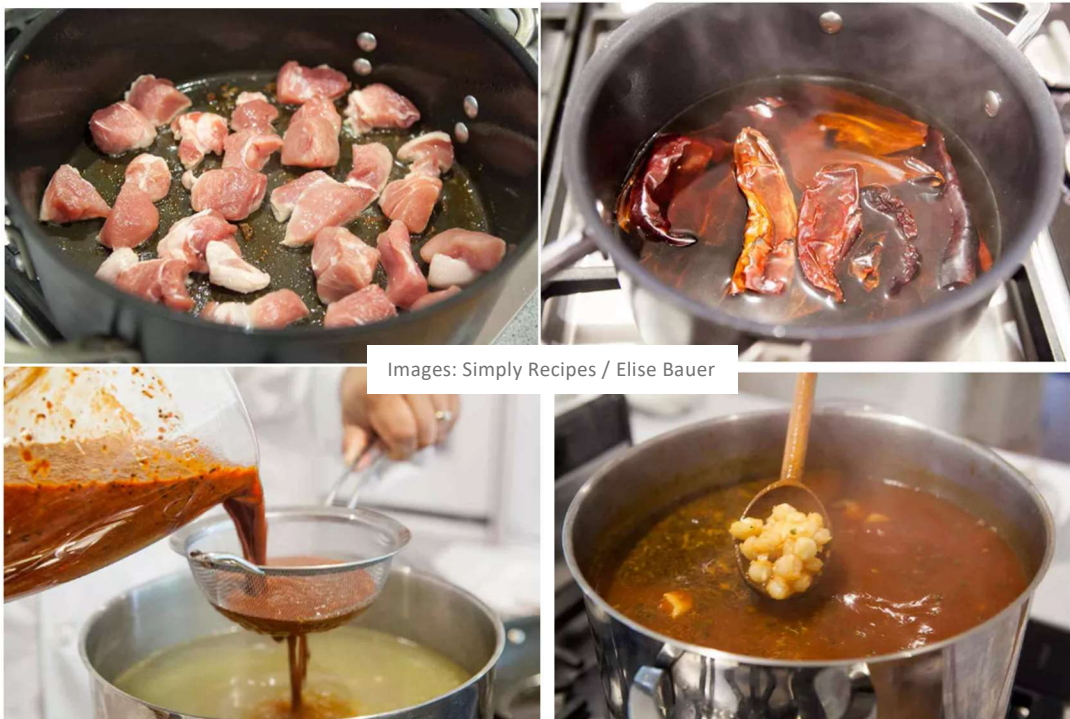


1. Boil 5 quarts water:
Fill a large 10 to 12 quart stockpot with 5 quarts of water. Set on heat to bring to a boil while you proceed with the next steps.
2. Heat the chiles, cover with 3 cups hot water:
Remove and discard the stems, seeds, and large veins from the chili pods. Heat a cast iron pan on medium high and heat the chili pods for a couple minutes, until they begin to soften. Do not let them burn. While the chilies are heating, bring a medium pot with 3 cups of water to a simmer and remove from heat. Once the chiles have softened, add the chiles to the pot hot water and cover. Let the chiles soak in the hot water for 15 to 20 minutes.
3. Brown the pork, add garlic:
Heat a tablespoon or two of olive oil (enough to coat the bottom of the pan) in a large sauté pan on medium high heat. Pat the pork pieces dry with paper towels. Sprinkle them generously with salt. Working in batches, taking care not to crowd the pan or stir the meat much, brown the meat on all sides. Right at the end of browning the meat, add 4 cloves of roughly chopped garlic to the pan with the meat, let cook with the meat for about a minute.
4. Add the pork and spices to large pot of boiling water:
Once the meat has browned, transfer it to the large stockpot of boiling water. Scrape up any browned bits at the bottom of the pan, and any garlic, and add those to the pot as well. Add the rinsed hominy. Add bay leaves, cumin, and oregano. When you put the oregano in, smoosh together with your hands so that the oregano breaks up more as it goes in. Add a tablespoons of salt. Bring to a simmer, reduce the heat and cook for 15 minutes.

In the Kitchen with Idaho Pasture Pigs (cont'd)



5. Prepare the red sauce:
by puréeing in a blender the chilies, 2 1/2 cups or so of their soaking liquid, a teaspoon of salt, and 4 cloves of garlic.
(To prevent the blender from creating too much pressure, it's probably best to start with the chiles and garlic and only a cup of the liquid in the blender, and then adding the rest of the liquid.)
Strain the red sauce through a sieve, discarding the tough bits of the sauce.
6. Add the red chili sauce to the pot with the pork and hominy:
Add another couple teaspoons of salt. (*note from Jen: Start tasting it at this point before adding more salt!*). Return to a simmer, lower the heat to just high enough to maintain a simmer, partially covered.
7. Cook for 2 to 3 hours until the pork is completely tender:
Skim away excess fat. Taste for seasoning and add more salt to taste.
The resulting soup should be rather brothy, as you will be adding a lot garnishes. Add more water if necessary.
8. Assemble the garnishes:
When getting ready to serve the pozole, you can prep the garnishes (slice the cabbage, chop the cilantro, etc.)
To serve, arrange the garnishes in bowls on the table and serve the pozole soup into bowls. Let your guests pick and choose which garnishes they would like on their pozole.
Serve with tostada shells (or tortilla chips if you don't have tostada shells).



Farm Story – Corey & Alanna Bang

Willow, Alaska

Corey and I officially started our farming journey in 2020. I'm sure that will spark many thoughts, however looking back now the desire had been planted in our hearts long before that. I remember growing up in suburbs of western Washington, at age 14, half joking with my parents that we could probably fit a cow in our yard. Let me tell you, we could not. Corey grew up in Queens, NY and couldn't wait til his family would go upstate into the country with wide open spaces and small farms surrounding him. When we met, we dreamed together of building a house, and gardening. I romanticized building our "little house on the prairie" lifestyle together.

After 4 years of marriage and 2 kids later we moved into a rental house that seemed to be a place we could settle down for a while. The housing market had beat us down and it no longer seemed feasible to buy a house or property in our area of western WA. At this house we were able to get chickens. In early



2020, the pandemic really took a dive and Corey wanted to have a way to grow our own meat. So, we added meat rabbits. We really enjoyed them, but Corey had his heart set on growing more, and started looking into pigs. Our landlord was very gracious with letting us have small animals, but pigs would be pushing it and we knew that would not be something we would even ask about. After many conversations with a friend and the talk of food shortages becoming a reality, our friend said he would be willing to have KuneKune pigs and we could use his 5-acre pasture and we could split the chores and the pigs. So, we added pigs. Corey fell in love. They were so sweet, and they grazed! He would sit in the pasture and just watch them eat. Corey soon stumbled upon the Idaho pasture pig. All the things that we loved about the Kunes but with faster and larger growth. Next thing I know we have 2 IPP breeding trios along with our KuneKune breeding trio. That's 9 pigs to start. I was overwhelmed and made them Corey's 'thing'. Due to life circumstances, we moved a couple more times all along trying to maintain this farm we had

invested in. We had to get creative with temporary mobile structures and fencing and renting or trading pasture space to keep all our animals. At one point we were driving 30 min one way every day to feed the animals. The world seemed to only get crazier, and WA was becoming stricter with lockdowns and mandates. But that only fed the drive to continue farming, no matter what. It didn't matter if we didn't have our own pasture or the money to build beautiful structures, we were going to make it happen somehow, some way. We started calling ourselves nomadic farmers.

In Spring of 2022 we decided we weren't going to stay in WA any longer. I had always been anchored there by my family but with them all moving also I had nothing left to hold me there. Corey visited a friend's house in Alaska in early March of 2022 and we were packing in June. The opportunity to create the life we wanted and be able to afford our own land was exciting and yet the unknowns were terrifying for me. I had inquired about buying new IPP's in Alaska only to find out there were no breeders. We sold off some and butchered the rest of our stock,

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Farm Story – Corey & Alanna Bang (cont'd)

Willow, Alaska

except 1 IPP breeding pair. We would be the first breeder in Alaska! Pig pioneers! Alaskan Pigoneers? The regulations and restrictions made it impossible to drive the pigs to Alaska through Canada, so we looked into the ferry via the Alaska Marine Highway and planned to sail them up. The last ferry that was available for the year was September 24th, 2022 and we booked it. Corey came back down to WA to finish work and care for the pigs, and I crashed landed at a friend's with our 3 boys. We suspected our sow was pregnant and I was nervous she might give birth before we could sail them up. We knew it would be close, but Corey was confident he would make it work. If you knew him personally, you would know he has a habit of pulling rabbits (pigs?) out of his hat. In a mad dash to finish work, prepare a pig trailer, get bloodwork, vet approval from the State of Alaska and prepare for potential farrowing for the 4-day trip, Corey finally made it to the ferry with 10 minutes to spare. The loading staff quickly rushed "the guy with the pigs" onto the boat, he had to be the first loaded since he had a trailer then everyone else could load. Sigh. He made it, the pigs were on the ark heading to their new land! The next morning one of the car deck attendants wakes "the guy with the pigs" and says, "You had 2 pigs and now to you have 5". Piglets were being born on the ferry only hours after departure. Corey and our pigs were the talk of the ferry. Our sow had 6 piglets and the staff named them after the fleet.



IPP's had made it to Alaska. They arrived in a storm in the port of Whittier, AK. Due to my alternator dying on the drive to pick them up, what should have been a 2-hour drive turned into a 7-hour limp home, but we made it. Back at our temporary living Corey got right to work on building 'the pig house'. Winter was quickly approaching, 4 weeks to be exact, and we still had so much to do and not knowing what to expect he built our most elaborate structure yet. Into the side of the hill he built a concrete base with a wood stove. The flue of the stove went through the ground of the house so the pigs had a radiant heated floor. It was a race against time, once again to get it done before snow and temperatures were already starting to drop close to freezing and

Corey had to leave again for WA one last time to finish work. We finished just before our first snow and the pig house worked great! At -30 I was able to maintain 30 degrees on the floor. That's a 60-degree difference for those that don't do math. Luckily there is only a couple weeks of that extreme cold. Our first winter was hard but we made it through and after 8 years of marriage and 6 months in Alaska we finally bought our first house along with 5 acres down the road to keep the animals.



We had a second litter this last May and I sold my first registered gilt. In summer I booked a couple birthday parties for my mobile pet zoo with the piglets since they are so friendly and lovable, and we are beginning to see some revenue come from all our investment. Next year we plan to do rotational grazing again on our new property and up our operation with new blood in hopes to be able to offer Alaskans IPP breeding pairs.

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Farm Story – Corey & Alanna Bang (cont'd)

Willow, Alaska

People often refer to this as the 'simple life'. There is nothing simple about it. It is hard, constant, and expensive. Going to the grocery store and grabbing pork chops already cut to the size you want and cooking them is simple. This life we chose with pigs and growing your own food is not simple, but the joys are simple. Letting your pig into a new grazing area and seeing their little tail wag, that joy is simple. Your sow farrowing and having piglets for the first time, that joy is simple. Watching your pigs graze in the sunset, that joy is simple. Taking your first bite of home-grown pork, that joy is simple. The joys are simple, this life is rewarding, and we wouldn't change a minute of it.



Advisory Board Members!

Anyone needing help or advice, your advisory board members are here to help! Contact the advisory board member assigned to your state below!

