

Letter from the Editor

Dear IPP Family

2025 is finally here! The end of 2024 was a little rough, with the slow down in the pig/piglet market towards the end, but I've already seen a great increase in interest in the IPP breed just in the past month! People have been doing their research and are very interested in the Idaho Pasture Pig! I have a feeling those spring litters are gonna go fast so take care of those sows and keep them nice and cozy!

As usual, the weather is all over the place depending on where you are in the country. No matter what you are dealing with for the winter, may all of you have a wonderful 2025 and beyond!

Jennifer Twait

Drift Oak Ranch – Weatherford, TX



Images Provided by Drift Oak Ranch
Weatherford, TX



Dedicated to the
Education & Preservation
of the Idaho Pasture Pig!

In The Pasture With The Idaho Pasture Pig Registry

Another year has come and gone and what a year it has been!

Dave and I would like to Thank ALL of the Advisory Board members of 2024 for all of their dedication to the breed, the Registry, and for all of the work they do helping each and every person throughout the year! We would also like to say a special thank you to Jennifer Twait for her hard work as the Editor of our beloved IPP Press!

The Idaho Pasture Pig Registry and Advisory Board would like to thank all the remarkable breeders who are extremely conscientious of producing the best of the best and maintaining the breed standard along with the integrity of the Idaho Pasture Pig breed. Many people across the United States have fallen in love with everything the Idaho Pasture Pig is. Whether they are raising them on their own farms for meat production, breeding and meat production, or just purchasing delicious IPP pork, the benefits and attributes of the IPP are being appreciated by many!

As with all election years, we saw a lull over the past few months not only in the IPP world, but across the board in all aspects of life. As is also common with election years, life slowly returns to normal and as we prepare to move into 2025 that is already apparent. May 2025 see everyone prosper, eat delicious pork, and enjoy everything life has to offer!

One important update for the Idaho Pasture Pig Registry itself is the addition of the herd book!

The herd book will soon be active and available for all Premium Registered Breeders within their online accounts. Here are a few things about the herd book.

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1. All Registered Idaho Pasture Pigs owned by Active breeders who have elected to have their herd listed in the herd book can be found within the herd book.
2. The Primary setting is for living animals, so this is a good time for all Registered breeders to update any deceased pigs within their online accounts.
3. Deceased pigs can still be viewed simply by changing the search parameters.
4. All Registered Breeders who have not signed and agreed to the Bylaws are no longer active breeders.
5. Pigs can be searched by sex, name, DOB, State, and by owner.



Thank you, Jim Molloy of Rolling Hills Farm in Monroe, WI for continuing to delight all of us with these amazing Pigtoons!

The IPPR would like to say a huge Thank You to Jennifer Twait for all her years on the Advisory Board helping owner and breeders alike! Her dedication to the breed is what all breeders should strive for. Jen has graciously agreed to continue to be the Editor of the IPP Press and we can't thank her enough! She is greatly appreciated!

We would also like to offer a warm welcome to Derek Skinner who has joined the Advisory Board and will take over the Yellow Area of the southern states! Derek and his wife Meagan own Special Place Ranch in Mabank, TX. We look forward to many great years ahead because we know that Derek is extremely dedicated to the breed and has the integrity of the breed and the Idaho Pasture Pig Registry at heart. Let us all offer a huge Heartfelt Welcome to Derek!



Image Provided by White Bison Farm
Laona, WI



Image Provided by Aloha Acres
Stover, MO

Pregnancy Problems – Getting and Staying Pregnant

By Jodi Cronauer – White Bison Farm, Wisconsin

This is a topic that covers a lot of ground, so I am going to make this a Two-Part article and for the next two editions of the IPP Press, we are going to delve into the problems that can cause a miscarriage or the inability for your pig to get bred.

There are many options as to why a pig hasn't been bred (or stayed bred in some cases). The funny thing to me is that so many times I see people saying they must get a new boar because their gilt or sow won't become pregnant. Why people just assume it is the fault of the boar is a question I will never understand. I have found that more times than not, it is an issue with the gilt/sow and not a problem with the boar. This doesn't mean it can't be the boar, but from my personal experience, it is usually something else. The other thing I see a lot surrounding this discussion is that people immediately blame a genetic or hereditary issue with the pigs (boar or sow). Again – I am often confused by this reasoning. Why? Because I have found that 95% of problems arise from something that has nothing to do with genetics. It relates to feeding, nutrients, toxins, bacteria, viruses.



Let's dive into some of the common reasons you may see reabsorptions, abortions, miscarriages, stillborn piglets, mummified piglets, early farrowing, smaller litters, or weak piglets with no will to thrive.

A quick overview is important: When raising animals, you have probably heard the saying "sometimes things just happen." That saying is correct in that there are times when something goes wrong in the gestation of the piglets and a sow or gilt may lose one or all of her piglets.

Knowing what may cause these things to occur though is going to help prevent more problems with future litters. When premature farrowing occurs, it can usually be associated with nutritional, genetic, or environmental stress.

According to the University of Missouri, an abortion rate of 2% is normal on a farm. When you see an increase in abortions within an entire herd though, an infectious agent is usually suspected.

Some things to note are:

1. When a severe illness in a gilt or sow occurs in the first ½ of the pregnancy, the fetus' may be reabsorbed.
2. If an infection occurs in the second ½ of the pregnancy, the abortion, mummified piglets, stillborn piglets, or weak piglets with no will to thrive can be seen.

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Pregnancy Problems – Getting and Staying Pregnant – cont'd

By Jodi Cronauer – White Bison Farm, Wisconsin

Let's start with one of the most commonly seen problems that will cause reproductive issues in pigs. Their body condition! Whether they are over or underweight, this is going to play a part in not only if they are able to get bred at all, but also on whether the sow will be able to carry the piglets to term and also safely deliver her litter.

Weight of the Pig

The most common problem that I have seen when dealing with pigs that are unable to get pregnant is that they are overweight! The desire to feed your pigs additional food at times (or quite often as they like to trick you into thinking they are starving.) can cause a lot of overfeeding and overweight issues. Pigs are smart – don't let them train you to give them snacks or additional feed.

Seriously though – quite often when I have other owners and breeders (and yes – again -I am 100% guilty of this too) show me pigs that won't get bred, the weight of the pig is an issue. Having a pig that is fat, or overweight is a hinderance to the ability of the sow/gilt to get bred. I am not necessarily talking about a pig that is slightly overweight, although that can be a problem as well depending on the pig. I am talking about pigs that have fat rolls under their chins and over their eyes. Fat folding itself down legs and even extra butt folds. Please note this: the best thing that could happen if a sow looks like this is that she doesn't get bred. Because if she does – she is going to have piglets that are too big and a birth canal that is too small because it is filled with fat deposits. Delivering piglets with this type of scenario almost never turns out well. Let's not forget the boar though. Having a boar that is overweight is also going to cause breeding issues as he is going to have a difficult time getting into position, he may have additional fat deposits that prevent a successful mating from occurring, or he may just lack the drive or desire to breed.



The opposite can also be true though. Pigs that are underweight are also likely to have issues. What a lot of people do not realize is that if a sow/gilt is underweight, their body will "reabsorb" the piglets in an effort to save the sow. This can happen at any time throughout the pregnancy.

Pigs can be underweight for a variety of reasons:

1. A sow just weaned her piglets, and they depleted her health.
 - a. If this is the case, then the best thing is to leave her in a pen without the boar and give her body the chance to bounce back and recover from the depletion of nutrients due to nursing.
 - b. Making sure to wean the piglets when it is healthy for the sow is extremely important for the longevity and overall health of your sow. Most people raising IPP are doing so in a small farm or homesteading type of setting and the longevity of their animals is of utmost importance.
2. The pig (boar or sow) isn't getting enough feed either overall or based on the climate, weather conditions, time of year, etc... Depending on where you live, most people will need to vary their feed amounts at certain times of the year to better accommodate their animals and make sure they are getting the necessary

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Pregnancy Problems – Getting and Staying Pregnant – cont'd

By Jodi Cronauer – White Bison Farm, Wisconsin

nutrients their bodies require. Depending on whether it is cold, snowy, warm, crazy hot, beautiful grazing conditions with a lot of nutrient dense grasses/legumes, or all of the grasses are dead or dying due to extreme heat or cold, etc. the animals you are caring for will require different amounts of feed and protein in their diets.

3. Too many pigs in one pen. Having too many pigs in a pasture area will mean that the pigs who are not dominant will not get as much or sufficient feed (this means that some of them will be overweight, and some will be underweight). Maintaining a suitable number of pigs is important.

Bacteria

Bacterial infections can be a cause of infertility in swine and can affect both sows and boars depending on the type of infection.

Most common causes of infertility due to bacterial infections are usually found in gilts or sows, but there is a slight chance that the semen from a boar can be infected with bacteria. The infection can be passed on to the gilt or sow through the semen and can also be prevalent when doing Artificial Insemination.

Most bacterial infections can be treated with antibiotics provided by your veterinarian, but for the health of your pigs and upcoming litters, practicing good sanitation and preventing the infection in the first place is extremely important. Having a place to farrow that is free of feces is essential as well as having clean living areas that allow breeding to take place without contamination entering the uterus during mating.

Some of the more common bacteria that affect the fertility of swine are:

- Leptospirosis
- Brucellosis
- Escherichia coli (E. coli)
- Erysipelas

Some bacterial infections can be prevented using vaccinations. Whether a farm does or does not use vaccinations is completely dependent on their personal beliefs, research on the pros and cons, and talking to a veterinarian, and knowing whether there may be extenuating circumstances such as living near a commercial hog farm, having a high



number of feral hogs in your area, or if your property was a pasture or pig farm in the past.

Many types of bacteria and viruses can live in the soil or be transferred through the air or carried on visitor clothing. Having a good biosecurity protocol is important for the overall health of your farm.

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Pregnancy Problems – Getting and Staying Pregnant – cont'd

By Jodi Cronauer – White Bison Farm, Wisconsin

Parasites

Pigs that aren't treated for parasites can develop a heavy worm load. A heavy worm load can not only cause a lot of stress on the pig itself, it also affects the pig's overall health and body condition.

Pigs with parasites that are left untreated will have difficulty getting bred and carrying their litter to a healthy delivery.

Stay tuned for the next edition of the IPP Press as we continue this educational topic!



Let's make it our 2025 New Year's Resolution to continue to showcase this amazing breed and really push the Idaho Pasture Pig breed forward by breeding with integrity and living by the breed standard as published by the Idaho Pasture Pig Registry! (idahopasturepigregistry.com/breed-standard/)



Mimi's Bacon & Eggs Farm



Aloha Acres



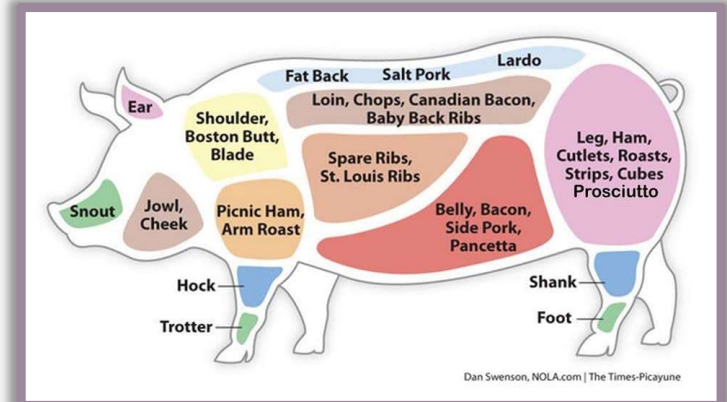
Cuts of Pork

By Dave Cronauer – White Bison Farm, Wisconsin

As we all know, not all pigs are created equal. The only exception to this is if we are talking about the different cuts of meat that are available from a pig. How you get your pig cut will vary depending on customer preference or regional preference. In Wisconsin, it is easier to sell brats than any other item from a pig. Other regions may want pork belly (side pork) as opposed to bacon. Knowing your customer base is going to help you when selling your pork.

When you are doing a cut sheet for a pig, it is divided into 4 primal sections: shoulder, leg, loin, and belly.

Each of these can be broken down into the cuts we all know.

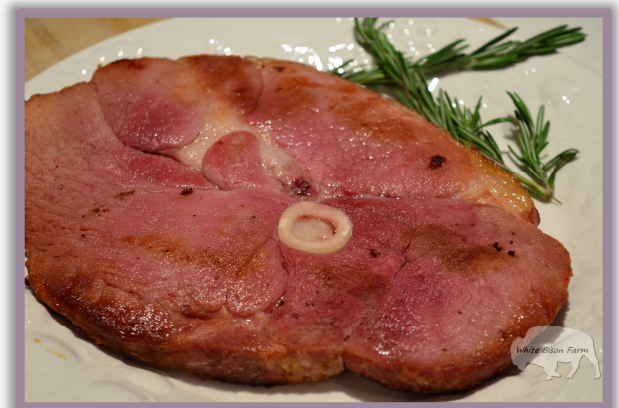


Shoulder

This is the front section of the pig. It contains cuts such as the Boston butt, picnic (arm roast), and hock. The Boston butt is typically used as a roast or smoked for pulled pork. The picnic is normally used as a roast or made into sausage. The hock can be used fresh or smoked and is used most often to flavor soup.

Leg

This is the back of the pig. The hams, cutlets, or roasts typically come from this area of the pig. We personally keep about $\frac{3}{4}$ of the hams to be smoked. Personally, we get some cut into ham steaks as this is a big seller in our area and with all of our customers. The rest of the leg is typically ground for sausage on our farm because of the large demand we have for brats and sausage.



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Cuts of Pork – cont'd

By Dave Cronauer – White Bison Farm, Wisconsin

Loin

The loin is typically cut into pork chops. Other uses for this area include boneless pork loin, roasts, or Canadian bacon. Keep in mind that if you have pork chops cut, this will include the tenderloin.



Belly

This is where the bacon and ribs cuts come from. Most people will opt to smoke the bacon as it is normally a top seller. Honestly – who doesn't love bacon? The other option is to keep it as a pork belly or side pork. The ribs can be cut as spareribs or baby back ribs. Baby back ribs are smaller, more curved, and the leanest and most tender of ribs. Spareribs are larger, meatier, and contain more bone and fat than baby back ribs. One important fact to point out is that if you are getting baby back ribs made, you will lose some of the pork chops from your pig.

The rest of the trimmings will be turned into ground pork or some form of sausage. The most popular sausages are: breakfast links, brats, Italian, kielbasa, or snack sticks.

Hopefully, this will help you determine what you will get when you take your pig to butcher. Remember to check with your customer to see what they prefer. After a few times of butchering, you will learn what you use most commonly and what your customers prefer. This will help you to make the most out of each pig you butcher.

Dave Cronauer – White Bison Farm



Farm Story – The Alderman Farm

Jeff & Robyn Alderman – Warren, OH



Hello from our farm to yours, we are Jeff and Robyn Alderman in Warren Ohio. We started our adventure with IPPs, and farming in general, in November 2021. After the both of us finished our service in the USAF, I was ready to find a piece of land back in Ohio where I was raised. We both were ready for the slower pace, wanted to be closer to family, and have a place to establish ourselves. What we found was a home and 16 acres, but with absolutely no farming amenities what so ever. So, with both of us being complete green horns, working with a blank slate, and a tight budget the research, planning, dreaming, and doing began.



I had read an article in a homesteading magazine 10 or 15 years ago about the IPP breed and how they were different from your run of the mill pig. The article highlighted the benefits of the breed, how they graze and forage on pasture, easy on the land and easy to handle, and how delicious the meat is. I was very intrigued and just knew that one day, once I had the ability to, I would have some of these pigs. The first animals we brought onto our property was a breeding trio and two feeders, mind you with zero infrastructure. We operated out of a 10x16 shed and some solar powered electric fencing, and hauling buckets of water in the cold. It was rough to say the least, but it could have gone so much worse than it did. These first pigs were a delight to have and the hard work to have them and the hard work to come with improving our place was worth it. This is a breed we've literally built our farm around.



Being first gen farmers, we have found what works best for us so far through a lot of trial and error. You-tube has been my number one mentor in all of this. Moving back to a place I have not been a part of for twenty years, not knowing any of the other farmers around for help or advice, not falling into a turn-key operation has allowed us to figure things out on our own. That is super frustrating at times but I think in the end maybe it is better. It has allowed us to maybe change the way we raise pigs compared to others. I have not been caught in the old "this is the way you have to do it" or "this is the way it's always been done" game.

Here at the Alderman Farm, we try to keep a smaller operation. We do not want to overwhelm ourselves or our market. We plan for only 2-3 litters per year and sell feeders and maybe a breeder quality piglet or two for those that want to raise their own. We breed for great meat for ourselves first and we have, of course, our meat pigs that we grow out to butcher weight for our select customers that cannot raise their own. The market is tough to break into, nothing sells itself and it takes planning and persistence to move your product.

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Farm Story – The Alderman Farm – cont’d

Jeff & Robyn Alderman – Warren, OH

When people start contacting you though, it gives you a sense of accomplishment. I may not always have what someone may be looking for with our small operation but, I am always willing to find them what they want by networking with fellow breeders.

Our best advice is Research, Research, Research and Plan, Plan, Plan. Everything else will fall into place. Don't be in a rush, nothing happens overnight. (now if I can only convince myself of this at times lol).



Feel free to reach out to us. We are happy to share our knowledge, answer questions, help you get started or help you grow.

In the Kitchen with Idaho Pasture Pigs



Mango Salsa Pork Chops – courtesy of Meagan Skinner, Special Place Ranch, Mabank, TX

FOR THE PORK CHOPS:

- 4 bone-in pork chops
- 1 Tbsp vegetable oil (optional)
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp freshly ground black pepper
- 1/2 tsp chili powder (ground ancho or your favorite style)
- 1 tsp smoked paprika
- 1/2 tsp packed brown sugar
- 1 tsp salt
- 1/4 tsp cayenne pepper

FOR THE SALSA:

- 1 ripe mango, diced
- 1 cup cherry or grape tomatoes, chopped
- 1 small jalapeno, diced • 1/2 small onion, diced
- 1/2 cup fresh cilantro, chopped
- 1 teaspoon lime juice, or more to taste
- 1 teaspoon olive oil
- 1/4 tsp salt
- 1/4 tsp freshly ground black pepper



INSTRUCTIONS:

1. Pat the pork chops dry on both sides with paper towels. Combine all of the spices for the dry rub, and coat the meat with the mixture on both sides. Place in a shallow baking dish without overlapping and set aside in the refrigerator or on the countertop for at least 20 minutes
2. Combine all of the salsa ingredients and keep in the refrigerator until ready to serve.
3. Grill the meat until it is cooked through.
4. Serve pork chops topped with salsa.

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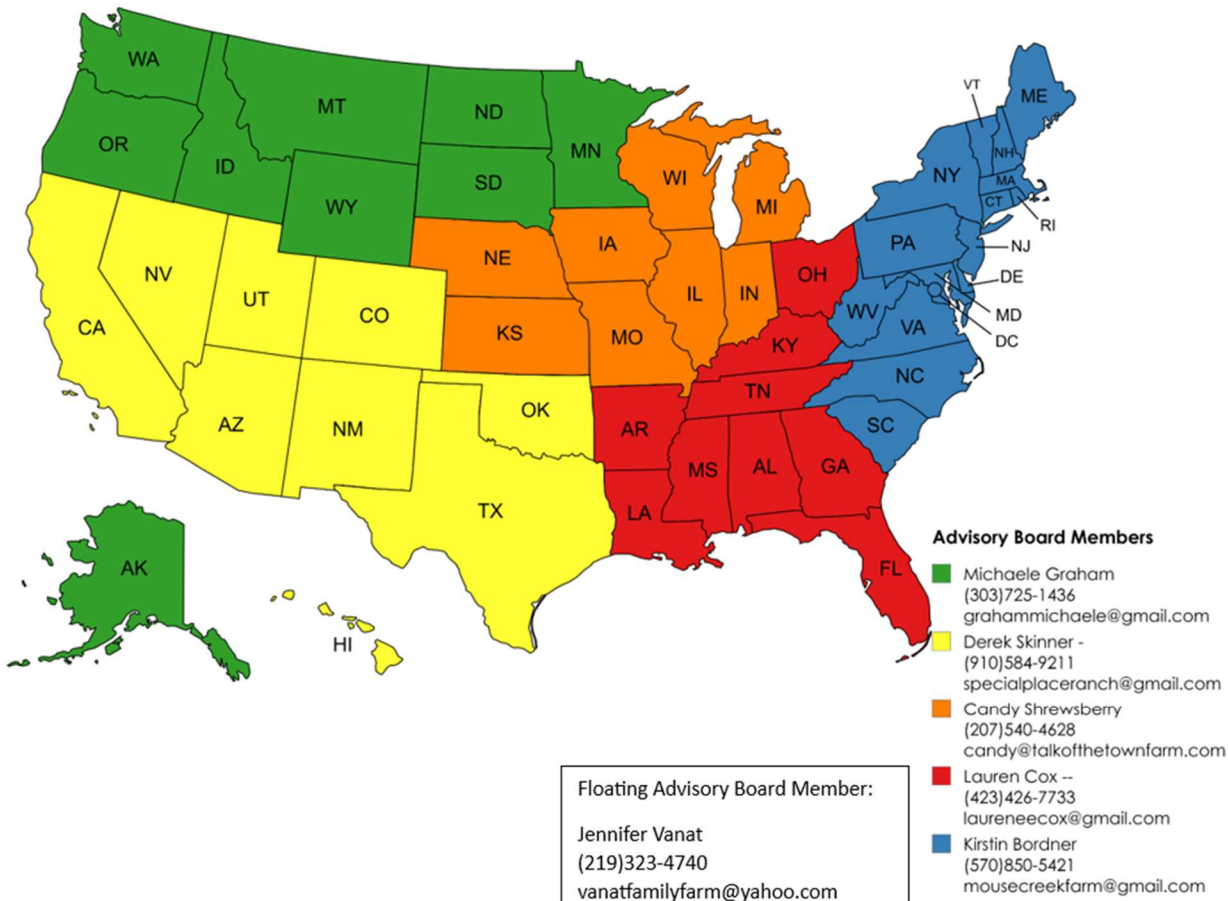


If you would like to submit a recipe for a future issue, please send the recipe with pictures to the registry at idahopasturepigregistry@yahoo.com or directly to Jennifer (the editor) at jen@driftoakranch.com

Visit the IPPR Members Area at;
www.ippr-pedigrees.com/db/members

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!



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