

Letter from the Editor

Dear IPP Family

As we enter the fall breeding season, it's time to start planning your winter setups. Lots of clean straw, especially if you're farrowing this time of year! With the proper shelter, you won't need supplemental heat and remember; those heat lamps can be a huge fire hazard. In my experience, if a pig can reach something, they WILL mess with it. Also, figure out how you will be watering your pigs over the winter. Lactating sows can drink around five gallons of water a day, so this is of utmost importance. It's still hot in the south and we're keeping our wallows overflowing, but I know temps are starting to drop to the north. It's a good time to start getting prepared so you're not rushing at the last minute.

Jennifer Twait (Jennifer Renee on FB)
Drift Oak Ranch – Weatherford, TX



Image Provided by Clear Creek Pork
Vallonia, IN



Image Provided by Clear Creek Pork
Vallonia, IN



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

In The Pasture With The Idaho Pasture Pig Registry

Just to remind everyone: The Registry has transitioned and is located at PO Box 16, Prattsburgh, NY 14873

As we move into fall some important reminders are that in a lot of locations, doing an increased amount of minerals for one month is likely going to help your pigs balance their diet and get used to the loss of minerals in the grasses that they enjoyed over the spring and summer months. Pumpkins provide not only added nutrition, but the seeds are natural dewormers, so load up with all of the extra pumpkins this holiday season!

We would like to say a huge Thank you to all of our dedicated breeders who work extremely hard to uphold and educate people about the importance of the breed standard and the Idaho Pasture Pig breed! All breeders who are dedicated to the breed know and understand the importance of not selling unregistered animals unless they are for butcher only. Without the continued dedication of our breeders, the Idaho Pasture Pigs won't continue to excel and graze like was intended.

The continued success and quality of the breed itself is hugely dependent on responsible breeders, and we are blessed with many across the United States, but it is always important to do your homework and make sure the breeder you are buying from is reputable.

Natural Dewormers

By Jodi Cronauer – White Bison Farm, New York

Fall brings vegetables and fruits to pamper your pigs, but did you know that many of these are also beneficial for the overall health and well being of your pigs?

Pumpkins, for example, are rich in fiber and are a favorite among many pigs. They also provide betacarotene and vitamins C and E, which support overall health and immune function. Pumpkin acts as a prebiotic that promotes gut health, while its seeds may serve as a natural dewormer.



Carrots and other root vegetables, including turnips, radishes, and parsnips, are high in fiber and support gut health. They may also help expel worms, serving as natural dewormers.

Garlic is commonly used as a fly repellent. Its natural antimicrobial properties target E. coli and Salmonella while supporting beneficial gut flora and immunity. It may also help control parasites and kill adult worms, making it a popular choice among livestock owners.

Onions are easy for livestock to digest and provide a valuable source of energy, making them a beneficial addition to an animal's diet. They can also act as a natural dewormer.

These vegetables can act as natural dewormers, but fruits offer similar benefits. Apple peels, papaya with seeds, and cranberries may support natural deworming and overall gut health.

Although these fruits and vegetables may act as natural dewormers, monitor your pigs' coats and overall health to determine whether synthetic treatment is needed. Warning signs include a dull coat, weight loss, diarrhea, and lethargy. If these symptoms appear, consider synthetic dewormers such as ivermectin or Safe-Guard.

Fruits and vegetables should not replace your pigs' daily feed, but they can supplement their diet with valuable vitamins, minerals, and other health benefits.



From J.E.T. Acres to Clear Creek Pork: A Farm That Grew With Us

By Clear Creek Pork, Vallonia, IN

Five years ago, we started J.E.T. Acres Family Farm on 10 acres in Southern Indiana. At the time, we weren't exactly sure what the farm would become—we just knew we wanted to build something our family could work on and grow together.

We started with some very well-used hay equipment and began custom baling hay. Selling those first few bales helped us slowly put money back into the farm and build the fencing, barns, and other infrastructure we needed. It wasn't fancy, and it certainly didn't happen overnight, but little by little, we kept moving forward.

Once we had our pasture fenced, we started trying different things. We raised goats, chickens, and pigs, sold eggs and hay, and generally figured things out as we went. Some ideas worked better than others! Then, almost on a whim, we bought a few Idaho Pasture Pigs.

It didn't take long for us to realize that Idaho Pasture Pigs just seemed to fit what we were trying to do. Our pasture setup worked well for them, they fit our smaller-scale operation, and we really enjoyed raising them. What started as "let's try a few Idaho Pasture Pigs" eventually turned into the direction we wanted to take the farm.

Over the last five years, we've slowly grown our Idaho Pasture Pig operation. Eventually, we made the decision to focus our farm entirely on Idaho Pasture Pigs. With that change came a new name—Clear Creek Pork. J.E.T. Acres was where we started, but Clear Creek Pork better represents what our farm has grown into and where we're headed.

Looking back, one of the biggest things that has helped us is having a plan. We keep a short-term 1–2 year business plan as well as a five-year plan, and we revisit them every year. It gives us something to work toward and, maybe just as importantly, keeps our family on the same page. When you're all working together, it's helpful to know where you're going!



We've also learned that it pays to plan ahead for growth. Think about what you'll need before you need it. Whether it's fencing, pasture, handling areas, breeding stock, equipment, or processing, planning for expansion ahead of time can save you from having to tear something apart and rebuild it later. Having a business plan has also been extremely helpful when applying for grants or talking with the bank about financing.

Another big part of our journey has been meeting people and using the resources available in our community. Here in Southern Indiana, we've been fortunate to have organizations such as the Small Business Development Center, Chamber of Commerce, Soil and Water Conservation District, and USDA available to help.

(cont'd on next page)

From J.E.T. Acres to Clear Creek Pork: A Farm That Grew With Us – cont'd

By Clear Creek Pork, Vallonia, IN

These connections have helped us with everything from business advice and customer research to grant writing.

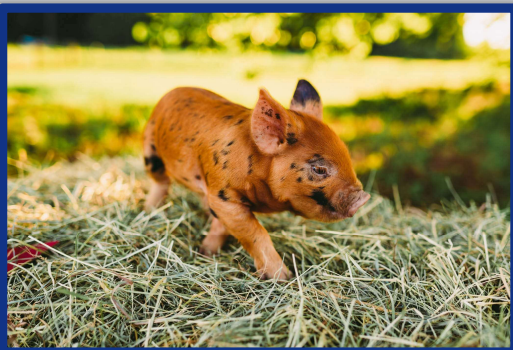
And finally, when it comes time to sell what you've raised, know your customer. One of the biggest lessons we've learned is that not everyone is your customer—and that's okay. Your product isn't for everyone, and you don't have to try to make it so.

Run your farm like a business. Know what your product is worth and don't be afraid to charge accordingly. We've learned that the cheapest price doesn't always equal the best value, and our price isn't always going to match someone else's. That's okay, too.



Our journey from J.E.T. Acres Family Farm to Clear Creek Pork has definitely been a learning experience. We've made mistakes, changed directions, and figured out a lot along the way. But we've also grown five years at a time, one project at a time, and one Idaho Pasture Pig at a time.

We're excited to see where the next five years take us—and we're grateful to have our family along for the ride.



Farm Story

By Tracy Sund Wade – Bedford, VA

I have to admit - never in my life did I ever think I would be breeding let alone raising hogs. But after traveling across the country with young kids seeing how many cityfolk had lost the connection to animal husbandry and where food comes from, I made a drastic change in career & life. I wanted my children to grow up outside and learn to be independent and responsible. It was back to the roots of farm life. In 2016 we started raising meat rabbits, chickens, goats, cattle, and IPP's. For the next 6 years, the herd grew and even traveled over a 1000 miles when we moved back to the Midwest.

Due to unfortunate circumstances the farm came to a halt in 2022. Fast forward a couple years and I found myself in a position to bring the IPP bacon home once again! Now here's the important part. I've always talked up the IPP and then in turn have to prove a point.... Well I found myself self in a pickle. Everyone around me wanted to just pick any cheap ole pig and I wanted my IPP's back- so we compromised. I got my IPP and they got their plot destroyers.

We butchered five at the same time the IPP's being about two/three months older than the others. The moment I took them to our local butcher he knew what they were and was ecstatic to see some real IPP's. Each came at 210 lbs hang weight and the meat/fat were top of the line. Compared to the others we had one mix breed that turned out super fatty and another duroc mix that at 7 months was 615 pounds but was still of very good meat quality.

Overall I just can't speak well enough of the IPP breed. Just their personalities alone crack me up on a daily basis, but their disposition and size make them very manageable. They have the ability to graze with minimal ground disturbance, and eat substantially less grain compared to other breeds. Even their meat quality has my butcher waiting for more to come in! I want to share this breed with everyone because they are just a great all-around Pig!





As always, thank you Jim Molloy of Rolling Hills Farm in Monroe, WI for continuing to delight all of us with these fun Pigtoons!



Image Provided by Drift Oak Ranch
Weatherford, TX

Tell your friends and farm followers to join the Idaho Pasture Pig Registry today for valuable information on everything IPP!

<https://www.facebook.com/groups/707312192613309>

Find Registered breeders across the United States.



Image Provided by White Bison Farm
Prattsburgh, New York

In the Kitchen with Idaho Pasture Pigs

Tortellini Carbonara – courtesy of a “Pasture Pig Pork Lover”



Ingredients:

- 1 package of tortellini
- 1 package of IPP bacon
- 1 cup of heavy whipping cream
- ½ - 1 cup of fresh parmesan cheese
- Fresh parsley to taste (1/4 cup)



1. Cook tortellini.
2. In a skillet cook bacon until done. Take out and pat dry with a paper towel.
3. Cut bacon into small chunks.
4. In a clean skillet, add bacon, whipping cream, parmesan cheese and parsley and heat until almost boiling.
5. Mix into tortellini and serve immediately.

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

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