March/April 2015
Volume 47, No. 1

NEBRASKA PORK PRODUCERS ASSOCIATION

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Nebraska pork talk

Nebraska Pork Talk is published quarterly by the Nebraska Pork Producers Association, Inc. (NPPA) to a circulation of approximately 4,900, including all identified Nebraska pork producers and a variety of industry supporters.

All editorial and advertisements are screened along rigid standards, but the publisher assumes no responsibility for accuracy or validity of claims, nor guarantees the absence of errors or omissions; all rights are reserved. Editorial and advertising information is due in the NPPA office by the first of the month preceding the publication, please see editorial calendar closing dates below. NPPA has the right to accept or deny any submissions.

All inquiries and address corrections should be directed to the Nebraska Pork Producers Association.

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Sausage and Hashbrown Breakfast Pizza

INGREDIENTS

- 1 tube (8 ounces) refrigerated crescent rolls
- 1 pound pork sausage roll
- 1 cup frozen shredded hash brown potatoes, thawed
- 1 cup (4 ounces) shredded cheddar cheese
- 3 eggs
- 1/4 cup milk
- 1/4 teaspoon pepper
- 1/4 cup grated Parmesan cheese

DIRECTIONS

Unroll crescent dough and place on a greased, 12-in. pizza pan; press seams together and press up sides of pan to form a crust.

In a large skillet, brown sausage over medium heat; drain and cool slightly. Sprinkle the sausage, hash browns and cheddar cheese over crust.

In a small bowl, whisk the eggs, milk and pepper; pour over pizza. Sprinkle with Parmesan cheese. Bake at 375° for 28-30 minutes or until a knife inserted near the center comes out clean. Let stand 10 minutes before cutting. Yield: 6-8 servings.

pork checkoff

Portions of Nebraska Pork Talk are partially funded by Nebraska pork producers and their checkoff investments.

LEGISLATIVE BILLS ON PORK WATCH

We look forward to the Legislature returning to Lincoln every January and always hope their actions will be in our best interests. Besides property tax bills, three new bills that could impact pork producers the most are LB 106, LB 175 and LB 176.

Here is a brief summary of the intent of each bill. If you desire more information or details, go to nebraskalegislature.gov. When the site is open, look in the upper, right-hand corner for the letters LB followed by a box. Type one of the bills three numbers in the box to open and read the bill.

LB 106 creates the Livestock Operation Siting and Expansion Act: The legislation directs the Nebraska Department of Agriculture to develop an assessment matrix for use by county officials when determining whether to approve an application for a livestock operations siting permit. The Director of Agriculture is to appoint a committee of experts to advise the department on the development of the matrix. A county may enact a requirement that in areas zoned for agricultural uses only that a person must obtain a permit from the county planning commission or county board of commissioners for a new livestock operation or for the expansion of an existing livestock operation if over the specified thresholds. The thresholds contained in the bill are the same as those currently used by NDEQ when requiring inspections. A county may deny a livestock operation siting or expansion permit if the site is not zoned for agriculture use only, if the operation will exceed the size thresholds but does not meet the minimum score required under the matrix or if necessary to protect public health, safety and welfare. Such decisions must be made within 90 days after notification that the application is complete, except that the time limit may be extended for an additional 45 days for specific reasons. If a permit is denied, the applicant may appeal the decision by requesting a review of the Livestock operation Siting Review Board, created under this legislation, within 30 days. The board shall uphold a county decision unless the board determines the decision by the county was unreasonable, arbitrary or an abuse of discretion. Either the applicant or the county may appeal the decision of the board to district court.

LB175 would adopt the Livestock Growth Act: To encourage rural economic growth through assisting Livestock Friendly counties who desire livestock development. It would also create a revolving loan fund to provide counties with loans to assist with increased infrastructure costs arising from any improvements needed due to new livestock development.

LB 176: Narrows a prohibition against packers feeding livestock found in Section 54-2604 of the Competitive Markets Act to confine the prohibition to feeding of cattle for the production of beef or beef products. In effect, the bill removes the existing application of the prohibition to hogs and pork production.

Save the Date

Bibs & Ribs

Date:
Tuesday, March 24, 2015

Show time:
5:30 p.m.–8:00 p.m.

Location:
Champions Club

Student Social Forces

College students from universities across the country have been hard at work telling the #RealPigFarming story across multiple social media platforms. But a select few have been working with the National Pork Board to tell their #RealPigFarming stories in their social media communities.

The students have a special group on Facebook where they can privately share stories and ideas with each other before posting them publicly on social media. This group helps generate content related to #RealPigFarming.

Seven of the students that participated as members of the Student Social Forces met their goals of sharing multiple original #RealPigFarming posts. The Pork Checkoff sponsored them to attend a pork industry related tour and AgChat National Collegiate Congress in Indianapolis. The conference aimed to challenge passionate, college students from across the U.S. to expand their social media experiences and shorten the bridge between consumers and their food.

"This group of students has been great to work with and have been so excited to share their stories through #RealPigFarming," said Claire Masker of National Pork Board. "I can't wait to see what ideas and stories future students have to share."

The following story is from the perspective one student, Toni Rasmussen, who participated as a member of the Student Social Forces. Toni is a sophomore studying Agricultural Education at the University of Nebraska–Lincoln and recently completed her involvement as a participant in the 2014 Pork Mentorship Program.

#RealPigFarming Provides Opportunities

By Toni Rasmussen

The opportunities that I have received as a Pork Mentor have been absolutely endless!

After attending State Intern Training during World Pork Expo last June, the National Pork Board asked college students to use #RealPigFarming to show our followers and friends the real side of pig farming. Michelle Dvoracek and I reached our posting goal set by the National Pork Board and were invited to participate in the First Annual AgChat Collegiate Congress, tour various industries and businesses, and visit Fair Oaks Farms in Indianapolis, Indiana.

All of that was a result of using #RealPigFarming in our personal social media.

As an agricultural education major, visiting the National FFA Center was a highlight of the trip. We were able to basically see a museum of the largest youth organization in the United States. Jim Armbuster, Senior Partner Services Specialist, was a former agricultural educator. He was able to tell us stories of when he taught and gave us a lot of insight on what FFA means to an agricultural educator's students. Yes, teachers deal with petty politics, unmotivated youth, and strict administration. However, none of that will overcome the feeling of influencing the future of America and making a difference. This tour confirmed my desire to teach agricultural and be influenced by students.

Michelle and I enjoyed watching the birthing process and even got the chance to virtually hang out with some pigs in the state-of-the-art, interactive Pig Adventure at Fair Oaks Farms!

JBS United was a great example of a national company that does a lot of business with the pork industry. With animal nutrition and animal health, it demonstrates a fantastic liaison between the crop and animal industries. Ronny Moser, Managing Director of Research, Innovation & Technical Service, was able to give us insight on the research portion. We spoke a lot about ovugel, which stimulates the release of luteinizing hormone (LH) in the weaned sow. We learned that it takes an immensely long time for the Food and Drug Administration to approve a health product. This is necessary for making sure products that we use on our farm are safe for animals, ourselves, and our consumers.

At Elanco, we saw one of the leading innovations in the technological and social media world. The animal health company has what they call an EPI Center which measures the buzz around certain topics in the agricultural industry, such as antibiotics, GMOs, and animal well-being. The measurements in Twitter are especially focused on positive and negative reinforcements of the conversations and words. Leah Beyer, Associate Consultant, Digital Communications, mentioned that people in other companies have called to ask about what people are saying about a specific controversial agricultural topic. Elanco is the first major agricultural company to invest in this technology and it surely will not be the last.

The EPI Center is proof of the necessity for agriculturalists to tell their story. As animal lovers and plant enthusiasts, we know that our product is safe and rely on it as a livelihood. The average consumer is unaware of the passion farmers and ranchers demonstrate every day. With technology advancing and social media being a clear avenue, we need to take advantage of that to tell our story.

On Saturday, we learned how to portray our agricultural story at the AgChat Conference in Indianapolis. Agriculturalist bloggers attended the conference to share how they got started. For the most part, the information and instructions we heard were similar to the message at NAYI. However, it was presented in a different way from people

Michelle (front right, end) and I (back right, end) pose with other students who used #RealPigFarming on their personal social media to share the real side of pig farming.

across the country who share our same passion. The best part was when the conference featured a panel of average consumers who ranged from a vegan yoga instructor to a single omnivore mom. We were able to ask questions and see ourselves from their point of view. I commend them so much on their bravery to come to into a room full of agriculturalists and talk about why they don't trust GMO's or only eat organic foods. It will change my "agvocation" efforts on social media because I have a better understanding of where they come from and how the average consumer thinks. I enjoyed this part of the conference immensely.

One of the other highlights was visiting Fair Oaks Farm. This is a prime location as it is nearly halfway between Indianapolis and Chicago, two large cities with people who have very little to no agricultural background. They focus on dairy and pig operations. The barns have large viewing areas to see the cows being milked in the rotary milking parlor. The pigs are also shown advancing from birth to market weight. I absolutely love the idea of making a farm so available and such an agri-tourism attraction for the public. Nebraska would be extremely smart to invest in an idea such as this and show other Midwesterners how much farmers and ranchers care.

Of course, as with any conference we met some really cool people. Students our age had started blogs and were becoming celebrities in the online agricultural world. It's amazing to see how much one piece of writing can make such an impact. Trent Mastny and Johnny Ference also attended on behalf of the Nebraska Department of Agriculture. Michelle, an alum of Nebraska Agricultural Youth Council, Trent, Johnny, and I, current members of the Council, were able to brainstorm ideas from AgChat for NAYI for the upcoming summer (P.S. This is going to be the best year yet, so get ready to apply high school juniors and seniors! NAYI is July 6-10, 2015). I absolutely recommend the AgChat conference to anyone. It was absolutely fantastic in terms of recognizing the differences in how agriculturalists advocate and the importance. It cannot be stressed enough that agriculturalists need to show they love their plants and especially animals. Yes, it may be nerve-racking. But Laura Daniels, an agricultural blogger of Heartwood Farms, said, "We get butterflies because we care."

Raising Nebraska

Raising Nebraska is full of opportunities, regardless of age or location, to learn more about "Your food and the families who grow it". Throughout the 25,000 square foot space, you can flip, turn, push, and more to discover how livestock animals and Nebraska crops affect you and your family. Over the next several months, we will be highlighting some of the features of Raising Nebraska and how you can engage. We'll start with an overview and opportunities available.

Travel Across Nebraska!

Visitors at Raising Nebraska can travel all 93 counties in 90 seconds while walking across the Nebraska map. Check out the difference in elevation from the east to the west!

Find out Where Your Food Comes From!

In the Ag House, choose your meal and see where each menu item is grown. While you're there, see how Nebraska products are in so many different places in our homes (paint, sofa cushions, etc.).

Take a Picture with a Bigger than Life Ear of Corn or Soybean Plant!

There are so many different activities and the choice is yours how to enhance your experience!

Raising Nebraska visiting opportunities include:

- Educational Programs: School classes, grades 3–12, have the opportunity to engage in a two-hour program.
- Youth Organizations: Youth organizations (4-H Clubs, Boy Scouts, Girl Scouts, FFA, etc.) are invited to tour Raising Nebraska and enjoy a program designed especially for them.
- Private Tours: Adult groups, businesses, or organizations are invited to schedule a tour, to learn about the educational components within Raising Nebraska.
- Special Events, Meetings, Conferences: Looking for a fun and unique venue to host your special event? Choose Raising Nebraska.
- Open Hours: Raising Nebraska is open Tuesdays 9:00–11:00 a.m. and Thursdays 2:00–4:00 p.m. or by appointment.
- Science Saturday: Reserve the second Saturday of every month to engage in Science Saturday from 10:00 a.m. to noon where a new and different topic will be covered (Starting April 11, 2015).
- Special Event: Attend Ag Day at Raising Nebraska on Saturday, March 21, 2015 from 10:00 a.m.–1:00 p.m. to celebrate the conclusion of the 2015 National Ag Week. Enjoy this free open house to enjoy the exhibits and additional interactive learning. A great time for the entire family!

For more information or to schedule your visit, contact Beth Janning at 308.385.3967 or Desirae TePoel at 402.472.7688 or email raisingnebraska@unl.edu today! For More Information, visit raisingnebraska.net

Raising Nebraska is a joint effort between the Nebraska State Fair, Nebraska Department of Agriculture and the Institute of Agriculture and Natural Resources at the University of Nebraska-Lincoln.

Raising Nebraska
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Industry Honors Their Own

Gene is associated with Crawford Supply, headquartered in Hayes, Kansas. Crawford Supply is an oil field supply business that also serves as a Traeger Grill distributor to 16 states. Gene has been with Crawford for just over 3 ½ years and covers the territories of Nebraska as well as North and South Dakota. Gene currently lives in Kearney and travels extensively throughout his territory. While Gene works with all the pork councils in the states he services, NPPA is particularly appreciative of his efforts to help promote pork in Nebraska. Gene is always more than willing to promote and sample pork at any events he attends, extending the marketing arm of NPPA dramatically. Literally thousands of consumers have had an opportunity to sample tender, juicy pork perfectly prepared on a Traeger grill due to Gene's cooperation. Gene most frequently samples loin, tenderloin and pork butts but will soon be throwing bacon burgers into the mix. To further enhance his marketing efforts, Gene utilizes an NPPA display banner and napkins as well as distributing pork brochures and recipes. He has also been a great help to NPPA on providing grills as needed for incentive and give-away promotions. Gene also folds NPPA and our products into events that we would not be aware of otherwise if not for his inclusion.

Gene Westerbuhr

2014 Outstanding Pork Service Award for Promotions

With almost 35 years of swine experience, it is not hard to figure out why this gentleman was selected as the Producer Outreach Award winner. A native of South Dakota, Mark Klassen has a farm background including livestock and grain. Addressing the alarming mortality and injury to pigs during loading and transporting, the National Pork Board initiated the Trucker Quality Assurance program in 2002. The program was to help cut the cost of improper swine handling techniques. With 13 plus years of animal handling and well-being experience, Mark was an obvious choice to be a part of the National Pork Boards original TQA Committee. The Committee was charged with establishing guidelines and determining what should be included in the comprehensive document that would be used nationally at the state level to guarantee an educational program that met the essential elements. Mark continues to serve on National Pork Board's TQA Committee as updates and revisions have been required to the original program. Mark has and is an instrumental part of continuing education for Nebraska's producers. Always ready to say yes when asked to present. A quick review of NPPA's workshop registration lists will immediately show that over 200 producers have benefitted in recent years and that number does not include the hundreds of individuals trained in Mark's professional career. Mark has been a Boy Scout Leader for more 20 years and currently serves as an Eagle Advisor. Mark and his wife Audrea reside in Wayne and have three sons.

Mark Klassen

2014 Outstanding Pork Service Award for Producer Outreach

Henry Zach with Green Gable Contracting

Melvin Dorf, Jr with Win-Win

John Csukker and Liz Doerr

2014 Outstanding Service Award for Industry Outreach

These individuals represented the Nebraska Pork Producers Association at a series of meetings with the Nebraska Association of County Officials regarding zoning from County to County. The inconsistent implementation, patchwork zoning regulations, partiality of zoning board members, and the lack of science in awarding permits is a major stumbling block to increasing animal agricultural in Nebraska. Larry Sitzman, Executive Director for the Association was contacted in early 2014 asking to have the pork industry represented at the table to identify stakeholders affected by varying zoning requirements and restrictions. Liz Doerr, Zoning Administrator for Knox County of Creighton and John Csukker, Environmental Manager for The Maschhoffs of Shelby accepted the challenge. Liz and John made numerous trips to Lincoln to meet with other members of the task force. While the final outcome of these meetings is yet to be determined, they have resulted in legislation being introduced during the 104th Legislative session.

Green Gable Contracting and Win-Win

The Outstanding Pork Service Award for Outstanding Allied Member

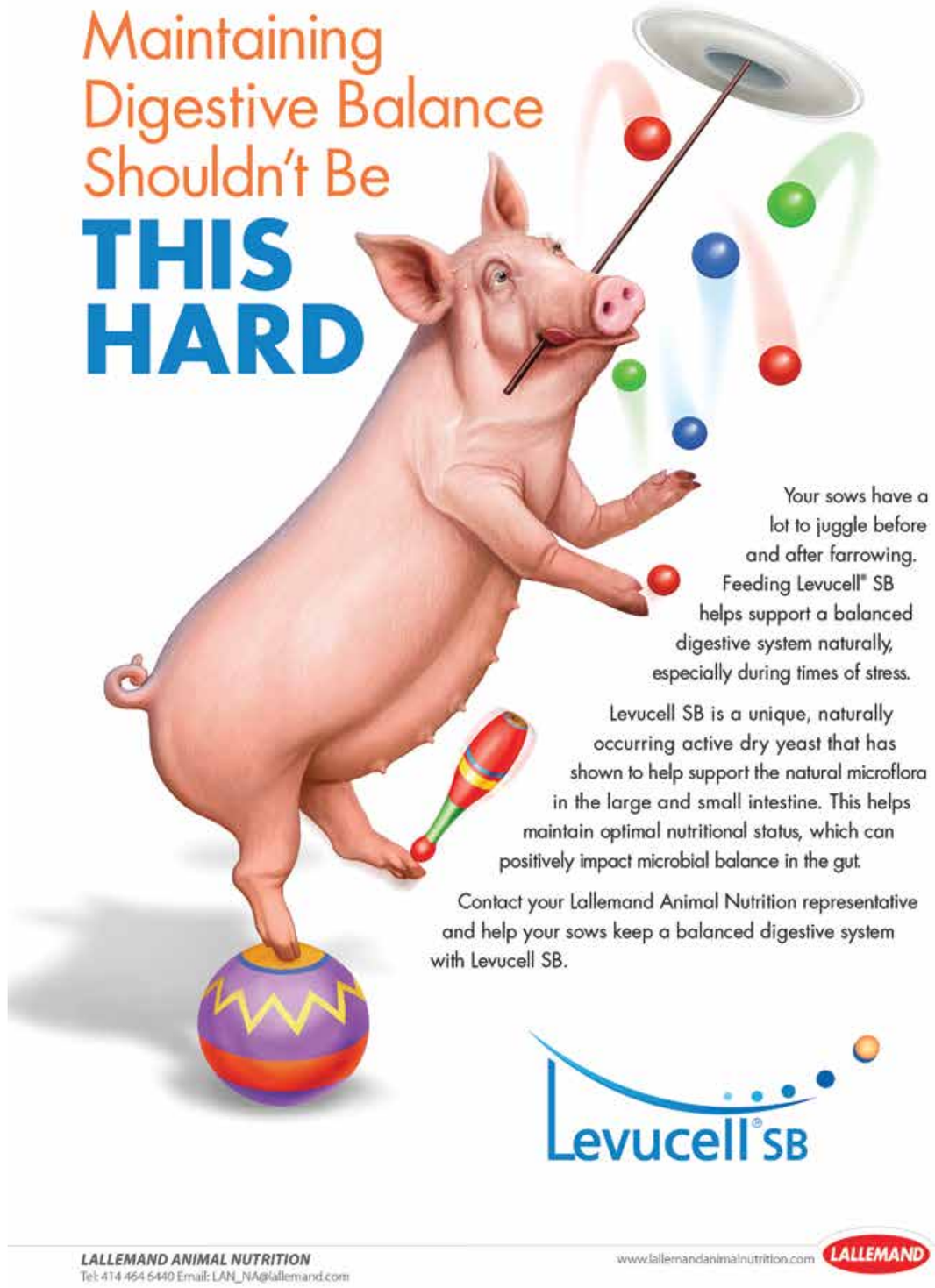
Two, long standing industry partners, Green Gable Contracting located in Fort Calhoun and Win-Win headquartered in Beatrice, are the recipients of the 2014 Outstanding Pork Service Award for Outstand Allied Member. Green Gable Contracting has many years of experience providing cost-effective and high-quality construction management in the agricultural industry. They are a premier provider of general contracting services with an emphasis on livestock production facilities. In a like manner, Win-Win has been in the construction of swine confinements for more than 25 years. They build units of all sizes by putting a proper management program in place and design a full-circle solution for all unique construction needs. Win-Win joined NPPA as an Allied Member in 2009 followed by Green Gable Contracting joining in 2010. Both companies have sustained their Allied membership and generously supported NPPA's undertakings at the Silver Level for 2015. As an industry, the importance of interacting with the general public and consumers is vital. Having the opportunity of showing what our industry does through visual education helps make the connection between pork producer and consumer. In 2014, Win-Win graciously donated gestation stalls for the Nebraska State Fair and Green Gable Contracting generously donated gestation stalls to the Aksarben River City Rodeo. These two events alone impact 300,000 individuals.

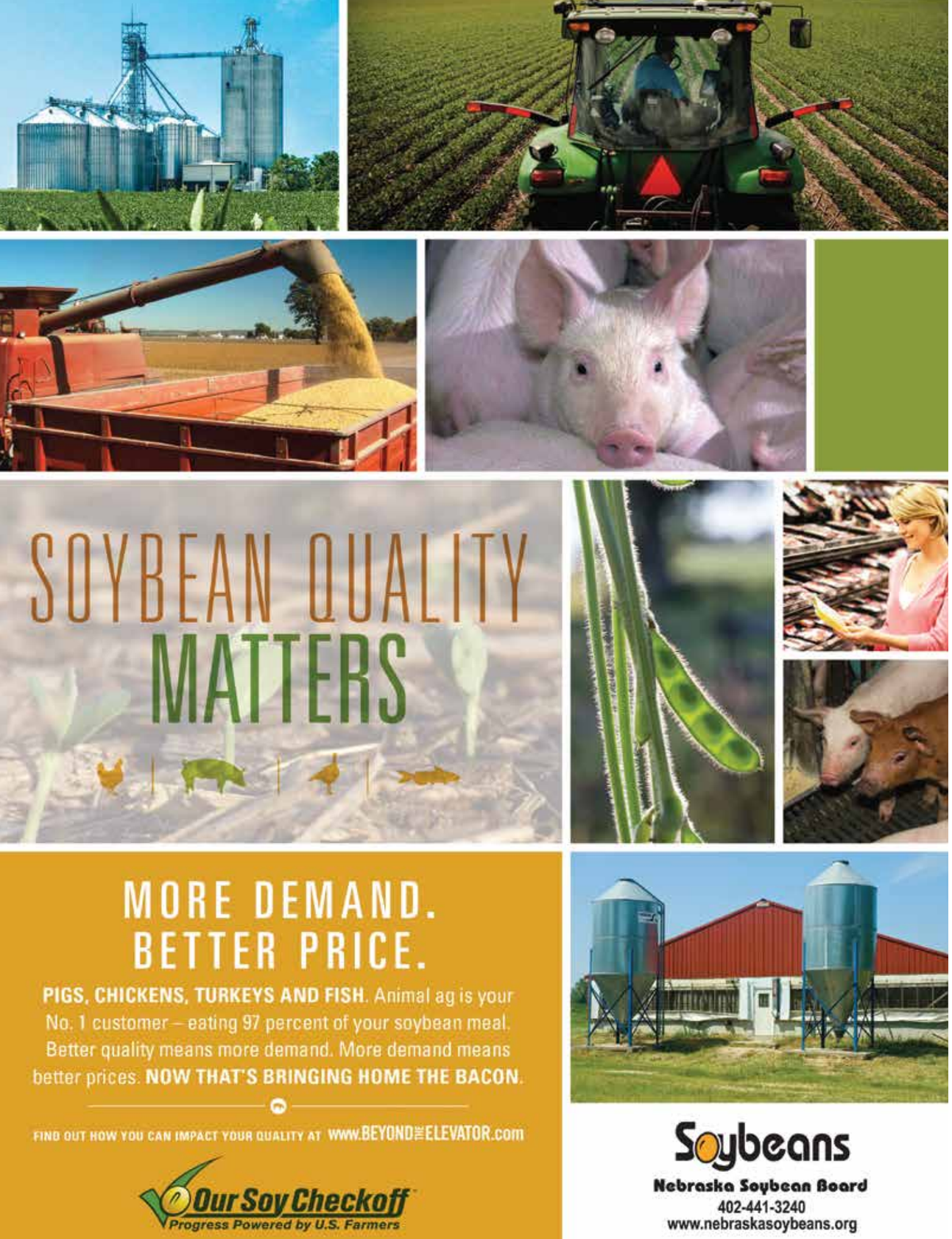
Elwyn Fitzke
Checkoff Hall of Fame

Each year, the Knights of Ak-Sar-Ben Foundation and the Nebraska Farm Bureau along with the Nebraska Fair Managers Association announce the honorees for the 2014 Pioneer Farm Family. In order to qualify for the Pioneer Farm distinction, members of the same family must have owned a parcel of land consecutively for at least 100 years. One of the 2014 honorees from Clay County was Elwyn Fitzke. Not only does Elwyn have longevity to the land, but a quick review of the recent past will find he is also committed to family, church, community and the pork industry. In 1992, he received the Pork all-American award, the highest honor awarded by the Nebraska Pork Producers Association at the time acknowledging a pork producer who had established him/herself as a dedicated, involved business person and leader within their community. His reward was an all-expense paid trip to the 1993 World Pork Expo and a visit to The Chicago Mercantile Exchange compliments of Fermenta Animal Health which was transferred to BOEHRINGER INGELHEIM in 1995. Elwyn served as secretary, treasurer, president and State Director for the South Central Area Pork Producers Association and later as President of the Nebraska Pork Producers Association in 1995 and 1996. He completed his term on the board in 1999. Over the year, he has been a 4-H leader, Clay County Fair Board Member, President of the Clay County Corn Growers, and his involvement list goes on. In addition to managing his farrow-to-finish and farming operation, Elwyn still fines time to volunteer his time to our industry serving on the 50th Anniversary Committee, Producer Outreach Committee, as a National NPPC Delegate, and by becoming involved with the Operation Mainstreet, a National Pork Board program that launched in 2004 that trains volunteers across the country to set the record straight by telling the pork industry's story of innovation, quality and stewardship. If you need a speaker for your group in south central Nebraska or Kansas, Elwyn is your guy. To quote Elwyn, "I have seen many changes in the pork industry; some I like, some I don't, but pork producers are still the best people there are to work with".

Wortman Family Farms
Voluntary CheckOff Hall of Fame

In 1946, Leonard Wortman returned from WWII and purchased 160 acres outside of Creighton and so began the Wortman Farms. Livestock became the cornerstone of the farm which included beef cattle and a small hog operation. In 1969, when his son Warren returned from Vietnam, he focused on increasing the hog operation from the 12 sows his father had bred and were due to farrow upon his return. In the late 1980's and on through present day, many improvements have been made to keep up with modern day issues. The operation today consists of Warren and his sons Brian, Scott, Greg and Jeff who in partnership farm 3000 acres, 2000 head cattle feedlot and 600 sow farrow to finish, along with ownership in another sow operation finishing about 18,000 head of hogs a year. For close to 50 years, the constancy of forward thinking and improvements, the business has been able to provide for the Warren Wortman family in its entirety. Greg served on Nebraska's Board of Directors from 2004 to 2010 and the Wortman name is synonymous with Creighton's annual Berry Pepper Days rib cook-offs as victorious competitors. For almost 70 years, Wortman Farms has been growing food and families. They take great pride in their self-sustainability, environmental stewardship and animal welfare.





Single Barrel: a Hot Spot for Pork, Education, and Networking

Brandon Harpster, Executive Chef at the Single Barrel in Lincoln, smiles as he says, "Pork is my passion. I like to work with it, and I like to talk about it." Harpster shares his enthusiasm for using good food products, as he sources as much of those good food products from local suppliers as possible. Plus, Harpster advocates for properly handling and preparing those good food products. As a Culinary Instructor at Southeast Community College, Harpster is transferring his culinary knowledge and his passion for pork on to the next generation of culinary professionals.

Members of the 2014 Pork Mentoring Class organized, planned, and participated in a hands-on fabrication and cooking lab at the Single Barrel. Harpster demonstrated different techniques for fabricating two, whole bone-in loins and explained using different methods for cooking different pork cuts. Plus, Harpster allowed members of the Pork Mentoring Class to push up their sleeves and get busy cooking in the kitchen.

Lukas Fricke, 2014 Pork Mentor, played an active role in planning the educational meeting for his peers. "I think everyone walked away with a better understanding of cooking with pork, plus we worked well as a group and had fun, too," Fricke says.

Members of the Pork Mentoring Class also planned and hosted a "Harvest Party" to celebrate a successful harvest. Staff and board members from the Nebraska Pork Producers Association and Nebraska Soybean Board were invited to participate in conversation with the goal of getting to know one another better, both as influential leaders and upcoming leaders in the agriculture industry in Nebraska. Students shared their appreciation for the financial support provided by both the Pork and Soybean Checkoff's, while explaining what they have learned and accomplished while participating in the Pork Mentoring Program. Staff and board members shared personal experiences that served as encouragement for the mentoring students to continue on their path of leadership development to best serve agriculture in Nebraska.

Abigail Wehrbein, 2014 Pork Mentor says, "Being able to meet and talk to the board members at the Harvest Party was worthwhile for me. I wish I had more opportunities to talk with industry leaders because it prepares me more on how to talk to them about current topics of interest."

Amanda Clymer, Lukas Fricke, Abigail Wehrbein, and Rebekah Spader listen as Chef Brandon Harpster explains some of his self-taught methods for butchering.

Toni Rasmussen and Lukas Fricke demonstrate two different methods for stuffing a pork roast.

Before chaos unfolds in the kitchen, Chef Brandon Harpster explains how the Pork Mentoring Class will make pork au poivre, or peppered pork.

Standing left to right: Rebekah Spader, Michelle Dvoracek, Lukas Fricke, Abigail Wehrbein, Toni Rasmussen, Amanda Clymer, and Kelsey Stallbaum, a senior from David City High School completing a career shadowing experience.

Abigail Wehrbein explains the unique pork appetizers and desserts, which come from virtually every part of the pig, to Dr. Larry Berger, Department Head of Animal Science at the University of Nebraska–Lincoln.

Amanda Clymer greets Dee Petersen and Russ Vering at the Harvest Party. The evening allowed students to build their confidence in a professional manner and encouraged networking and meaningful conversations.

A Taste of Something New

By Kyla Habrock

Okonomiyaki is a Japanese dish that I had never heard of before. However, thanks to an invitation from Pam Wright, Family and Consumer Sciences Teacher at Elkhorn South High School, I am now familiar with and really love this tasty and simple cultural dish.

According to Wikipedia, okonomiyaki is a Japanese savory pancake containing a variety of ingredients. The name is derived from the word okonomi, meaning "what you like" or "what you want", and yaki meaning "grilled" or "cooked". Okonomiyaki is mainly associated with the Kansai or Hiroshima areas of Japan, but is widely available throughout the country. Toppings and batters tend to vary according to region.

Yumi, a Japanese exchange student, demonstrated how she has been preparing okonomiyaki for her family since she was seven years old, and visited with her peers about Japan during the Foods I classes. Pam says, "I always ask my foreign exchange students to demonstrate and cook an ethnic food for all of my foods classes. The recipe for okonomiyaki calls for pork, and we usually aren't able to include pork, other than sausage, in the Foods I classes."

"This is the recipe we used during class, but remember, okonomiyaki can include many different ingredients."

OKONOMIYAKI

INGREDIENTS:

1 cup flour
1 cup water
1 egg
5 ounces cabbage, finely chopped
1 green onion, finely chopped
1 ounce cheese, shredded
3 1/2 ounces bacon
1 tablespoon oil

OPTIONAL SAUCE

2 tablespoons soy sauce
2 tablespoons BBQ sauce
2 tablespoons ketchup

DIRECTIONS:

Heat griddle or skillet over medium heat.
Finely chop or shred cabbage and green onion.
Mix flour and water, egg, cabbage, green onion, and cheese–do not over mix.
Pour oil into griddle or skillet, then pour some of the mixture into the sizzling griddle or skillet.
Cook for 1 minute, then add bacon.
Cook another 3-4 minutes on the first side, then flip.
Cook on the second side for 4-5 minutes until the okonomiyaki is well done.
Serve with sauce if desired.

"I always ask my foreign exchange students to demonstrate and cook an ethnic food for all of my foods classes."

I joined all five periods of the Foods I classes in the kitchen during their lab day and talked directly with students about the nutritional aspects of pork as well as unique ways to include pork in different meals. This provided an opportunity for conversation to happen organically, based on what students were experiencing during their lab.

There was an interesting happening, where one might say we were lost in translation. The original recipe listed "3 1/2 ounces of thin pork." Pam understood that to be pork loin, thinly sliced. However, after Yumi demonstrated making this recipe, she explained that where she lives they don't have "that kind of pork chop"; instead they use bacon. This was interesting for me for many reasons. Primarily, knowing that Japan is the second largest export market for pigs raised in the United States, it was fascinating to meet someone who appreciates different cuts of meat from the pig. This also provided great discussion for the students to compare and contrast the use of pork loin or bacon in this recipe and other recipes too. Most students were interested in trying the recipe again using bacon.

:

Nutrition Facts

Serving Size 374 g

Amount Per Serving	
Calories 685	Calories from Fat 316
	% Daily Value*
Total Fat 35.2g	**54%**
Saturated Fat 11.5g	**58%**
Trans Fat 0.0g	
Cholesterol 151mg	**50%**
Sodium 1456mg	**61%**
Potassium 590mg	**17%**
Total Carbohydrates 58.5g	**20%**
Dietary Fiber 3.9g	**16%**
Sugars 6.8g	
Protein 32.4g	

Vitamin A 10% • Vitamin C 52%
Calcium 17% • Iron 26%

Nutrition Grade B

* Based on a 2000 calorie diet

The nutrition label was created using the Calorie Count Recipe Calculator. Remember, this recipe yields enough to make two large pancakes.

Approximately 80 students participated in the cultural cooking lab using pork at Elkhorn South High School. These girls pose with their okonomiyaki as it finishes cooking on the griddle.

Save the Dates

2015 Regional Producer Meetings

March 10th Divots Conference Center in Norfolk

March 31st River's Edge Convention Center in Columbus,

April 2nd Holiday Inn Express in Beatrice,

Larry Coleman, DVM, Broken Bow, Nebraska

Topics:
Increasing Employee Engagement

Group Housing and High Sow Productivity. Friends or Foes?

Schedule:
5:30–6:30 p.m. Social and Dinner
6:30–8:30 p.m. Program

Sponsors:
Boehringer Ingelheim, Central Plains Milling, Central Valley Ag, DNA Genetics, Farm Credit Services of America, Green Gable Contracting, Heartland Builders Co, Hog Slat, Midwest Livestock Systems, Inc, Petersen Ag Systems, Inc, PIC, QC Supply, Smithfield Farmland, Topigs Norsvin, Nebraska Soybean Board, Tyson Fresh Meats, Waldo Genetics, Wiechman Pig Company, Win-Win, LLC

Star City Bacon Fest

Pig Out in Downtown Lincoln

May 17th, Cornhusker Hotel

4:00–7:00 p.m.

See nepork.org for more information and to register.

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Inaugural Participants of NPPA Pork Leadership Program

The Nebraska Pork Producers Association's Pork Leadership Program is in its inaugural year, and will serve as a resource for talented people who want to positively contribute to the future of Nebraska's pork industry. The Pork Leadership Program was created to build awareness, interest, and involvement in the pork industry at the state level. Members of the program will develop their skills as leaders and will naturally emerge as the next wave of active and engaged members of committees and board of directors.

Participants of the Inaugural Pork Leadership Program: Alan Stephens of Elkhorn, Senior Business Development Manager for The Maschhoff's in Nebraska and southwest Iowa; Alissa Steuer of David City, head of FIRE Feeder research and maintenance at the InSight Performance Center for DNA Genetics; Danielle O'Neel of Friend, Staffing Specialist for Tecumseh Poultry, better known as Smart Chicken in Waverly; Jennifer Ruby of Howells, swine sales representative for QC Supply in Schuyler; Michael Wisnieski of Gretna, Director of Livestock Marketing for Standard Nutrition Company, based out of Omaha.

Participants of the Pork Leadership Program will participate in six meetings and activities where they will learn about and promote various aspects of the pork and agriculture industries in Nebraska.

2015 Pork Leadership Participants (l-r): Kyla Habrock, NPPA Education Director; Alan Stephens, Elkhorn; Alissa Steuer, David City; Danielle O'Neel, Friend; Jennifer Ruby, Howells; and Michael Wisnieski, Gretna, not pictured.

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Thank you Allied Members for all of your support through the years and welcome to our new Allied Members. We are greatly appreciative of our members continuing to renew your member and support of the Nebraska Pork Producers Association. We look forward to a successful 2015 with our new tiers of membership.

If you have any questions please contact Sandra Kavan at sandra@nepork.org or (402) 472-0493.

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