Nebraska pork talk

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NEBRASKA PORK PRODUCERS ASSOCIATION

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Nebraska pork talk

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

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Smoky Hot Chops with Cool Cucumber-Tomato Salad

SMOKY HOT CHOPS

4 thick-cut boneless New York (top loin) pork chops, about 1 1/2 inches thick
2 tbsp smoked paprika
4 1/2 tsps hot pepper sauce, such as Tabasco, plus more for serving
1 tsp each of salt & cayenne pepper
1/2 tsp each garlic powder & onion powder

COOL CUCUMBER-TOMATO SALAD

2 cups cherry tomatoes, halved
1 cucumber, peeled and cut into 1/2-inch cubes
1/4 red onion, halved and thinly sliced
1/4 cup fresh parsley, chopped
1/4 cup blue cheese salad dressing, or more to taste
Salt and pepper

DIRECTIONS

In a small bowl, combine smoked paprika, hot sauce, cayenne, salt, garlic powder and onion powder, stirring to make a paste. Divide paste into two small bowls, with about 2/3 of paste in one bowl, and 1/3 in another. Arrange pork on a plate or platter and use a butter knife to thinly spread about 2/3 of the spice paste from one bowl over both sides of the meat. Loosely cover with plastic wrap and set aside at room temperature for 30 minutes.

Prepare a grill to medium-hot heat and lightly oil the grate. Grill pork until the internal temperature reaches 145 degrees F. (medium rare) to 160 degrees F. (medium), 4 to 5 minutes per side. (It's okay if some of the spice paste sticks to the grill.) Transfer chops to a platter and spread remaining spice paste from second bowl on top, and set aside to rest 3 minutes.

Meanwhile, make the Cool Cucumber-Tomato Salad: In a large bowl, combine tomatoes, cucumber, onion, parsley and salad dressing, tossing gently. Add more dressing and salt and pepper to taste.

Serve chops with cucumber-tomato salad alongside. Pass additional hot sauce at the table.

pork checkoff

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

A MESSAGE FROM PRESIDENT RUSS VERING

Greetings.

I hope all is well with everyone in our pork producer family. Some quick updates: despite the numerous legislative bills and state programs we are working on we're still ahead of pace, due in much part to our wonderful support team. I am confident that we are ready for what 2016 has in store for us.

Our wonderful staff in Lincoln has continually proven to be a strong point of our organization with their work on budgeting, producer outreach, as well as legislative and marketing objectives. Dee, Jane, Kyla and Sandra have been such a wonderful team and without them we would be just another commodity. Thanks to them, our group has been reaching out to youth and allied members as well as educating the board and promoting pork with great success.

In January, we hired our recently appointed Executive Director, Al Juhnke. Al came to us in the midst of the legislative session and got off to a running start with LB176. Hailing from Willmar, Minnesota (go Gophers!), Al has a substantial legislative background and is excited for the next step in his career. We consider him to be a strong advocate for operational freedom in agriculture and we're pleased to welcome him to the Nebraska Pork Producers team.

When it comes to this year's agenda we have a tried and tested board prepared for what's to come. Over the past year many constructive debates over livestock care, zoning, ownership and pork marketing have taken place. These talks and the work we do because of them have helped create a more purposefully driven and better NPPA.

Reaching out to other commodity groups while continuing to build relationships with allied members and pork producers will bring Nebraska's pork industry to the top on a local and national level. I plan to challenge our board on the why, how, and what we need to master in order to hit the mark of promoting Nebraska Pork, especially the producers.

The future and its challenges awaits us. As President, it is important to me that our producers and allied members stay informed about what we are doing and planning. Communication can often fall by the wayside when it comes to an organization, but it's important to note the large part it plays in its success or failure. Keep us in the loop by calling in and discussing your current issues and concerns. It's our job as a board and an unstoppable force unifying pork producers to listen and respond as best we can.

Russ Vering

Meet the participants in the 2016 Pork Mentorship Program

AMANDA KORUS
LINDSAY, NE

Originally from Lindsay, NE, she is a sophomore studying Animal Science and Agribusiness at the University of Nebraska–Lincoln. Amanda is a member in the Block and Bridle Club and the Future Pork Leaders, the Agribusiness/Agriculture Economics Club, the National Agri-Marketing Association, and is active with her sorority, Delta Delta Delta.

Amanda wanted to participate in the Pork Mentorship Program because she has a strong interest in the pork industry. Amanda participated in 4-H since she was young. As a project, her dad helped her begin breeding and raising her own 4-H pigs. Through years of farrowing and raising her own pigs, she has been able to learn about the production of pork. She has first-hand experience specifically selecting sows and has artificially inseminated them too. She gives shots and ear notches. Then, when the pigs move out of the nursery, she sets up a specific feeding program in order to have the best market pigs at her local county fair.

Amanda says, "Through this experience I have learned so much about this industry and I want to continue on and someday make a difference in the pork industry."

ERICA LEWIS
WEST POINT, NE

This West Point, NE sophomore is studying Agribusiness; Food Science and Technology at the University of Nebraska–Lincoln. Erica is a member of the Scarlet Guard, Justin Morrill Scholars, the Dean's Scholars in Experiential Leadership, UNL Food Science Club, Agribusiness/ Agriculture Economics Clubs, and the CASNR Week Planning Committee.

Erica wanted to participate in the Pork Mentorship Program to further her knowledge of the pork industry and to gain experiences that will be valuable for her future career. She is double majoring in Agribusiness and Food Science and Technology because she wants to be able to make the connection between science, business and consumers. Pork is a large portion of the food industry that she hopes to work in some day. Her background in meats judging will be helpful in making these connections, but she wants to broaden her horizons and gain more insight on the pork industry as a whole. She believes that participating in the Pork Mentorship Program will be an excellent opportunity to network, learn about the pork industry, and build her skills and abilities with unique experiences.

KATE LIKENS
SWANTON, NE

A sophomore from Swanton, NE, she is studying Agriculture Education at the University of Nebraska–Lincoln. Kate is a member of the Nebraska Agriculture Youth Council, Engler Agribusiness Entrepreneurs, UNL Collegiate Farm Bureau, and is a Campus Ambassador for the Agriculture Future of America.

Kate's dad has worked on a hog farm for as long as she can remember. As a result, her interest in the swine industry started at a young age and has only grown with time. Kate believes participating in the Pork Mentorship Program will enable her to not only increase her knowledge of the swine industry, but also make connections and form relationships with student leaders and industry professionals. As an aspiring teacher, the skills and connections she will gain through this program will be implemented into her classroom and assist in educating the next generation of leaders in the agriculture industry.

Kate says, "I want to be a part of the Pork Mentorship Program because I want to grow as a leader and individual, and gain leadership and communication skills that will help me make an impact in the agriculture industry."

KELSEY SCHEER
ST. PAUL, NE

Originally from St. Paul, NE, she is a junior studying Animal Science at the University of Nebraska–Lincoln. Kelsey serves as the Historian for the Block and Bridle Club and is a Certified Early Response Team Member, is a past member of the Meats Judging Team, and Mentee for the Nebraska Corn and Soybean Growers Associations. Kelsey also earned her American FFA Degree.

Kelsey wanted to participate in the Pork Mentorship Program because she is passionate about swine production and animal husbandry. Both are necessary ingredients to become a great advocate for the pork industry. Kelsey has started honing her skills as an advocate, but she says she continues to look for ways to improve. Kelsey encourages others to consider being an advocate for agriculture. It's as simple as knowing the facts, being able to talk to all ages, and having a good attitude toward others.

Kelsey says, "I have always wanted to work with swine. I would like to be able to be a true advocate of agriculture and I believe I have what it takes because I have experience with animals as well as knowing some of the answers to the hard questions."

MCKENZIE BEALS
FRIEND, NE

This Friend, NE, junior is studying Animal Science/Pre-Veterinary Medicine at the University of Nebraska–Lincoln. McKenzie is a member of the Sigma Alpha Professional Agriculture Sorority, UNL Collegiate Farm Bureau, Pre-Veterinary Medicine Club, and the Block and Bridle Club.

McKenzie wanted to participate in the Pork Membership Program to further her understanding of the pork industry and to be a better advocate for our industry, and agriculture as a whole. In the past, it is often seen that the agriculture industry typically responds to inaccurate accusations and attacks against the industry after they are made public. In the future, McKenzie sees the pork industry teaming up with other sectors of agriculture to promote the truth of agriculture to individuals uneducated in the farming lifestyle, rather than addressing untrue statements after they are released by organizations attempting to dismantle the agriculture industry.

McKenzie has experienced the diversity and breadth of agriculture, growing up around swine, beef cattle, sheep, and horses. Therefore she understands how all agriculture industries have a common goal of feeding the world, protecting our hard working farmers and ranchers, and promoting our industry to the public. McKenzie says, "Using my varied experience and knowledge of the agriculture industry, I can promote and be a leader for the pork industry in the fullest way possible."

MICHAEL LIERMANN
WISNER, NE

A junior from Wisner, NE, he is studying Mechanized Systems Management at the University of Nebraska–Lincoln. Michael is a TeamMates Mentor and a member of the Agronomy Club, Mechanized Systems Management Club, and Justin Morrill Scholars. Michael also earned his American FFA Degree.

Michael believes the Pork Mentorship Program provides a once in a lifetime opportunity to really get to see the inside of the Nebraska pork industry, and to grow as a leader. The industry tours and the opportunity to attend the seminars about the agricultural industry are experiences that cannot be achieved anywhere else.

Michael says, "The largest challenge facing the pork industry is the same challenge that the entire agricultural community faces, which is the public perception. The public needs to be continually educated on what happens throughout the pork industry so that a better understanding of it can be obtained and a better relationship can be formed between the pork industry and the larger communities."

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ADVERSE REACTIONS: No adverse reactions were observed during clinical trials.

ANIMAL SAFETY:
In safety studies, incidental lameness of short duration was observed in all groups, including the saline-treated controls. Musculoskeletal stiffness was observed following the 15 and 25 mg/kg treatments with clinical signs appearing during the second week of treatment. Clinical signs of lameness improved after treatment ceased and most animals were clinically normal at necropsy. An injection site study conducted in pigs demonstrated that the formulation may induce a transient reaction in the subcutaneous tissue.

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Miller Named to Nebraska Hall of Agricultural Achievement

The Nebraska Hall of Agricultural Achievement was formed in 1916. The hall of achievement is dedicated to preserving and improving the state's agriculture. Each year, the group recognizes at least one or more honoree and announces the new Nebraska Hall of Agricultural Achievement members. Jim Miller a fourth generation family farmer from Belden was included in the 2015 Members.

Jim has been a member in addition to holding leadership roles with the American and Nebraska Soybean Associations, Nebraska and National Corn Growers Associations, Nebraska Pork Producers Association and Nebraska Farm Bureau. He has been recognized as a top recruiter for the American and Nebraska Soybean associations, recruiting 35 to 50 NSA new members each year.

Jim is currently an American Soybean Association Board Member and Vice President of the 15 member U.S. Soybean Export Council. Jim is a strong advocate for the soybean industry attending soybean buyers' conferences in China, Taiwan, Australia, Germany and Dominican Republic. Additionally, he has given presentations on GMOs and sustainability in Italy and Cambodia.

Jim has been sharing his time and expertise as a member of the Agricultural Advisory Committee for Northeast Community College for 38 years. Northeast Community College is a modern, two-year college located at the northeast edge of Norfolk, Nebraska, and serves residents of a 20-county area in northeast Nebraska.

Jim and his wife Jan along with their sons raise corn, soybeans and manage a farrow-to-finish and cow-calf pairs as part of their operation.

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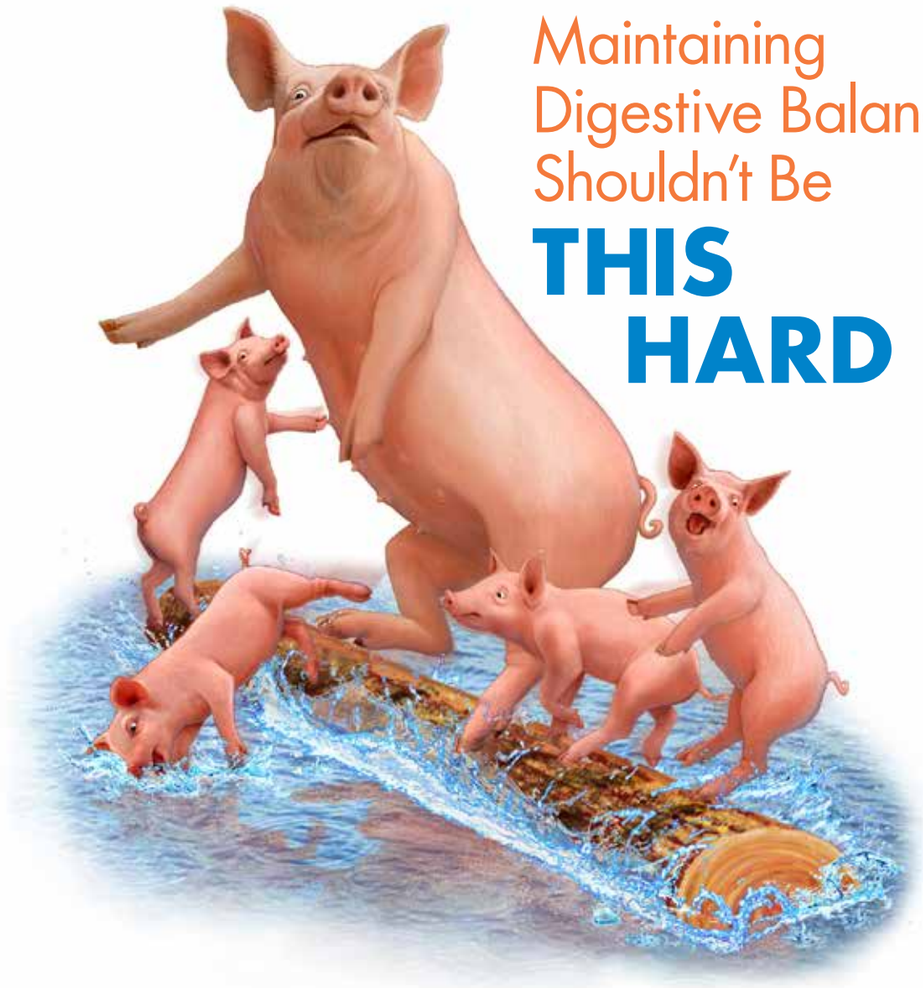

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STAR CITY BACONFEST 2016

BaconFest entertainment by The Lightening Bugs.

Emcee Chris Goforth and BaconFest Committee Member Chris Linville, both with Alpha Media, ham it up in the BaconFest selfie booth.

Grand Prize Traeger Grill Winner, Bobby Johnson. Check out those lucky bacon socks!

NPPA President Russ Vering from Howells welcoming guests and thanking all those involved in planning the 2nd Annual BaconFest.

Jullia Grossman and Ralph Allen with Blue Blood Brewery visiting with guests and sampling a variety of great brews!

The moment of truth… The ladies begin to tabulate the votes!

President Russ Vering and Executive Director Al Juhnke presenting 1st Place to Chef John Benton of the Venue for his creation, Harissa Braised Pork Slider w/ Baconnaise, Wild Ramp Kimchee and Crispy Pecan Bacon. Grats Chef!

Wall-to-wall overflow crowd, approximately 500 bacon lovers!

Dan & Rochelle Emshoff of Hickory Road BBQ nabbed 2nd Place with Pork Burnt Ends Topped w/Spicy Candied Bacon.

Give it up for Coop's Corner rounding the competition out at 3rd Place with Bacon Ice Cream! Accepting is Derek Safman. Brandy Nielsen with the Nebraska Restaurant Association assists President Vering and Al Juhnke with the presentation.

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Today, Nebraska's agricultural leadership is built on generations of individuals who made agriculture their cause, not just a job.

The Nebraska Pork Producers Association believes in, and is committed to helping develop agricultural leaders who share the same passion for agriculture. In 2015, the Pork Leadership Program was created to build awareness, interest, and involvement in the pork industry. It was created, primarily to provide opportunities to further develop leadership skills.

Participants in the Pork Leadership Program in 2016 are talented people who are positively contributing to the future of Nebraska's pork industry!

2016 PORK LEADERSHIP PROGRAM

JD Gustafson, Amy Schmidt, Leslie McCuiston, Chris Ford, Kyla Habrock.

JD Gustafson works as an account executive for Holmes Murphy and Associates. Holmes Murphy is an employee owned, independent insurance broker that has been in business since 1932. JD says the decision to work for Holmes Murphy was one of the best decisions he has made in his professional career. He uses his six plus years of insurance and agriculture experience to continue to work in the best industry there is. He values spending his time in the country with folks that feed the world. JD leads the Ag Focus for the Nebraska office, and is committed to their pork clients, the pork industry, and agriculture as a whole.

JD played football for two years at Missouri State University in Springfield, Missouri, and later graduated with a degree in Political Science.

JD is blessed to have been married to his wife Ashley for eight years. Together, they have two wonderful daughters, Lily and Olivia.

Amy Millmier Schmidt is an Assistant Professor and Livestock Bioenvironmental Engineer at the University of Nebraska–Lincoln with appointments in both the Biological Systems Engineering Department and the Department of Animal Science. Her research is focused on management of manure and animal by-products to address potential environmental and social risks, and her complimentary extension program focuses on developing tools and educational programs for producers relative to their role in manure and animal by-product management to protect the environment and public health. Amy is a PQA Plus® State Trainer and conducts trainings for certifying PQA Plus Advisors and PQA Plus Adult Producers. Additionally, Amy serves as a faculty mentor for the recently-formed "Future Pork Leaders" student club at UNL.

Recently, Amy was awarded the "Outstanding Pork Service Award–Producer Outreach" from the Nebraska Pork Producers Association. She says this recognition really means a lot to her since she has a very strong interest in working closely with pork producers and doing work that positively impacts their economic and environmental sustainability.

Amy is married to Ty, a faculty member in the Animal Science Department at UNL who teaches Meat Science courses and does research on pre-harvest interventions to impact meat quality. Together, they have a son, James, who is 10 and a daughter, Charlee, who is 5.

Amy says her real passion is baseball. Once baseball season is underway, the Schmidt house becomes a much happier place cheering for the St. Louis Cardinals.

Leslie McCuiston is a Senior Production Manager with The Maschhoffs, LLC. She currently works in the company's breed-to-wean division and is located in Columbus, NE. Leslie is responsible for managing a portfolio of approximately 18,000 sows. Leslie worked for Banfield Pet hospitals from 2013–2015 managing their largest producing hospital in the Dallas market. She was responsible for managing the coordination of 15 employees and 4 veterinarians as well as customer relations. From 2008–2013, Leslie worked as a Senior Field Manager for Cargill Pork in Cole Camp, MO, where she was responsible for startup of 9 wean-to-finish sites and management of a portfolio of up to 23 farms producing 110,000 pigs annually. From 2005–2008, Leslie was a pork food scientist for Cargill Pork in Wichita, Kan. From 2001–2005, she also worked for Cargill Pork as a sow farm manager in Oklahoma and as a field research manager in Arkansas.

Leslie graduated in 2001 from Oklahoma State University in Stillwater with a Bachelor of Science degree in Agriculture Economics. She also attended Connors State college where she participated on the Livestock Judging Team.

Leslie has a passion for children's charities and advocacy programs. She currently is a volunteer with CASA Connections and advocates for abused and neglected children within the system. She has been a volunteer in the past for the Make-A-Wish Foundation since she was in college and helped children with "Wish Granting." Leslie grew up on her family's cattle and grain farm in southwest Oklahoma, and was active in 4-H and FFA showing cattle and pigs.

Chris Ford worked as a Credit Analyst in 2008, and has grown into the lead Hog Underwriter with the Large Producer Underwriting Team with Farm Credit Services of America. This team handles the large independent hog producers within the FCSA portfolio.

Chris started college in Colby Community College as a Criminal Justice major, but switched to agriculture focus and attended/graduated from Southeast Community College. He continued his education at UNL where he earned a Bachelors of Science Degree in Diversified Agriculture. In 2005, he completed his Masters of Business Administration Degree online through Bellevue University. Chris has since attended marketing and other agriculture business seminars gaining additional knowledge and education.

Chris has always enjoyed volunteering with work-related groups such as Pilger Tornado Clean-Up in 2014, Habitat for Humanity, and City Foodbank. He also served as a Board Member on the Neligh-Oakdale Board of Education, led the City of Neligh Flag Football Program, was Cub Scout Leader for 5 years, and various other positions such as Teammate Mentor, basketball/football coach, and classroom/field trip volunteer.

Chris married his wife Christan in 2008, together they have four boys: Carter-11, Camden-4, Cale-2, and Caden-1. They lived in Omaha until 2010 where after his wife's graduation from Certified Registered Nurse Anesthetists School they accepted a position in Storm Lake, IA. After some losses of surgeons there, their family relocated to Neligh, NE. This past February, the Fords moved back to Omaha.

Austin Zimmerman (Not shown) works for Automated Productions, a division of the GSI Group and specializes in manufacturing swine equipment. After previously being a new product design engineer for AP, he now serves as a Sales Engineer. In this role, Austin assists the regional sales teams with technical services, assists with new site development, troubleshoots issues with equipment and technology, and assists with designing farm layouts.

Austin attended the University of Nebraska–Lincoln where he earned a Bachelors of Science Degree in Agricultural Engineering with an emphasis in Light Frame Structures. During his time at UNL, he was active in many extra-curricular activities including the meats judging team, livestock judging team, meat-animal evaluation team, and was captain of the Quarter Scale Tractor Team.

Austin is happily married to his wife, Teri Ann Zimmerman, who works at the Nebraska Soybean Board. His parents, Brian and Tammy Zimmerman, have a farrow-to-finish swine operation as well as a show pig business, which he is actively involved in. He grew up with two sisters, and now has two brothers-in-law, and two nieces.

STANDARD NUTRITION COMPANY

MISSION STATEMENT

Assist livestock producers in meeting their life objectives through profitably producing meat and milk.

What is unique about our company?

For over 130 years, Standard Nutrition has been successfully led through a significant evolution in livestock production by eight different groups of managers, who also owned the company. This unique perspective into the lives of the producers we work with allows us to effectively focus our efforts and energy on helping them produce healthy and profitable animals.

Most notable accomplishment for our company

The year was 1886 when veterinarian F.E. Sanborn first approached American family farmers, introducing nutritional supplements for homegrown feedstuffs. The farmers used his supplements, their productivity increased, and The F.E. Sanborn Company—now known as Standard Nutrition Company—was born. Since then, Standard Nutrition has continued to thrive and profitably grow, year-over-year.

Products and services offered

We are involved in a variety of industries within the agricultural sector. Our main focus leans toward the dairy, swine, and poultry industries, in which, we have a team of leading experts with extensive knowledge in livestock production and nutrition management. Within these industries, we provide risk and margin management services to producers. Additionally, we offer superior species-specific feed formulations and supplements for equine, companion, and specialty animals.

Territories covered and areas served

We operate throughout the Central Plains and West Coast, Hawaii, Mexico, and Canada.

Key Contacts:
Dr. Bart Borg
Dr. Keith Bretey
Mike Wisnieski
Connor Sharp

Contact Information:
11823 Arbor Street, Suite 100
Omaha, Nebraska 68144
402.393.3198
standardnutrition.com

NATIONAL PORK PRODUCERS COUNCIL WORLD PORK EXPO

Join us June 8-10, 2016, in Des Moines, IA, for the world's largest pork-specific trade show. Brought to you by the National Pork Producers Council.

Register online by June 2 at
worldpork.org

#WPX16

EXCITEMENT FOR SUMMER!

Summer is fast approaching which means Raising Nebraska is packed with fun! Experience the summer of fun a few ways.

1. **Participate in the Nebraska Passport Program**
   Visit Raising Nebraska: Monday–Friday 9:00 a.m.–noon, 1:00–4:00 p.m., Saturday 10:00 a.m.–2:00 p.m. as a part of the 2016 Nebraska Passport Program, organized by the Nebraska Tourism Commission. We are one of 80 locations across the state which you can visit. Grab your passport or download the app to join the fun! Passports will be available at participating stops in May or can be pre-ordered by emailing info@NebraskaPassport.com, with a name, mailing address and number of Passport booklets requested.

2. **Organize a Team**
   We are holding our 2nd Annual Nebraska Mystery Food Event on Friday, June 3rd at Raising Nebraska. Youth ages 10 to 18, in two age divisions, are able to organize and register their team to make a main dish on site. We supply a basket of food, the mystery food item and you supply the cookware and creativity! Visit raisingnebraska.net to learn more!

3. **Register for our Summer Program Series**
   This year we are offering ten exciting, hands-on programs.

Raising Nebraska
Your food & the families who grow it

Programs include:

PROGRAM	DATE	TIME	AGES	COST
Engineering Today Imagine yourself as an engineer for a day! Discover the ways engineers communicate with one another–then design, build, and test your team's inventions from everyday items! Register Deadline: 5/31/16	June 7	10am–2pm	10–18	$15.00
What Killed Bessie Test & use your science skills to discover what happened to your heifer Bessie! Register Deadline: 6/2/16	June 9	10am-2pm	10–18	$15.00
Burritos from Nebraska? Discover how the ingredients and items to make your perfect burrito come from Nebraska agriculture! Then, for lunch you will make a burrito to eat before you head home! Register Deadline: 6/6/16	June 13	10am–1pm	8–18	$15.00
Cool Beans How many ways can beans be used? Enjoy a morning tying art, games, growing, and cooking all to beans! Register Deadline: 6/9/16	June 16	9am–noon	8–13	$15.00
Garden Sprouts "Yard to Table" Follow the steps from growing your seeds to harvesting produce to cooking or canning in the kitchen. Gain experience to find out what you would need to know to do with your own garden produce. Register Deadline: 6/14/16	June 21	9am–noon	8–13	$15.00
Agriculture Through a Toddler's Eyes Oink, Moo, Baa–animal sounds every child should know. But do they? Explore the world of agriculture through the sounds, science and products. Register Deadline: 6/17/16	June 24	9am–noon	8–18	$15.00
Stars & Stripes Get ready to celebrate the 4th of July through Firework Art, Confetti Launchers, Outdoor Games & Flag Cake. Register Deadline: 6/22/16	June 29	9am–noon	8–13	$15.00
Discover more about You! Were you born to be a leader? Were you born to be an entrepreneur? Enjoy learning what makes you special–you may just be what the future of Nebraska agriculture is looking for! Register Deadline: 6/20/16	June 27	9am–noon	10–18	$15.00
Bringing BioTech to Life Series Discover how genetics, biotechnology and food come together. Your mind will be amazed! A special showcase of youth's findings will occur on July 8th from noon to 1 p.m for family members. Register Deadline: 6/2.9/16	July 7, 8 & 9	9am–noon	12-16	$40.00
Mobile Video Production by You! Find out how you can use your mobile device to shoot, edit & export professional looking videos for the web. Bring your phones & tables to make your first video on location! Register Deadline: 7/5/16	July 12	9am–3pm	12–16	$20.00

Register now by contacting Beth Janning at **308.385.3967** or email **raisingnebraska@unl.edu** today!
Payment to reserve your seat must be paid at least one week prior to program day.

On-farm Remediation and Prevention of
SWINE ENTERIC DISEASES

UNL and USDA–ARS researchers are working together to assess the efficacy of multiple remediation and prevention measures for swine enteric diseases on pork operations. Dr. Amy Schmidt (Biological Systems Engineering; Animal Science) and collaborators, Dr. Dustin Loy (Veterinary Medicine and Biomedical Sciences), Dr. Dan Miller (USDA–ARS), and Dr. Kate Brooks (Agricultural Economics) were recently awarded a grant by the National Institute of Food and Agriculture (NIFA) under the Critical Agricultural Research and Extension (CARE) program to conduct on-farm research focused on determining the effectiveness of disinfection activities and biosecurity practices against PEDV and similar swine enteric diseases. The project builds on research by Schmidt and her collaborators over the past two years to evaluate environmental vectors including manure, mortalities, and manure-amended soils for swine enteric disease transfer.

Upon receiving notification of their project being selected for funding, the team began working to identify swine farms with recent confirmation of PEDV infection that were willing to cooperate with the team to conduct on-farm research. Herd veterinarians representing sow and finisher farms in Illinois and Nebraska have helped the team establish research activities on two farms so far. During their initial visit to a cooperator's farm, the team collects samples to determine virus concentrations throughout the system. Samples collected include blood and oral fluids from animals, stored manure, compost pile material, application field soils, and surface swabs from farm equipment, building interior surfaces, employee vehicles, and other surfaces. The team then re-samples the same points in the system following site clean-up and disinfection to determine the effectiveness of these recommended practices. Field soils are sampled following manure application to determine if the virus remains infectious in the soil. The team will continue to monitor the farms by returning 6, 12, and 18 months following the disease outbreak to re-sample previous locations. Their goal is to determine how well industry-recommended practices for disease remediation and prevention work to control the presence of swine enteric viruses on farms.

The project also involves analyzing the economic implications of disease remediation versus prevention. Data collected from participating producers will be used to determine the total economic impact of a swine enteric disease outbreak on individual pork producers. Likewise, the team will assess the cost of implementing farm-level biosecurity practices to facilitate a cost-benefit analysis for prevention versus remediation. "Ideally, we hope to show that it pays to develop and implement a farm-level biosecurity plan," says Schmidt.

The project focuses on delivering data and support to the industry through a producer-led campaign that encourages biosecurity planning and action by pork producers. "The impact of PEDV on the industry over the past few years has been significant," says Schmidt. "As we look forward and consider the potential risks to the industry from other swine diseases, it seems that our best defense is a good offense. If we want to promote disease prevention measures among pork producers, who better to lead that effort than industry peers who know first-hand how economically devastating these diseases can be?"

This work is funded by USDA-NIFA Award 2016-68008-25043. Questions about the project or participating can be directed to Dr. Schmidt at aschmidt@unl.edu or (402) 472-0877.

Dr. Dan Miller displays a surface swab sample collected from the floor of a crate following cleaning and disinfection. Analysis of the sample will reveal whether or not infectious PED virus is still detected following industry-recommended disinfection practices.

Dr. Amy Schmidt collects of surface swab of accumulated dust on a building exhaust fan. Analysis of this and other surface samples will provide an overview of virus distribution on a PEDV-positive farm prior to cleaning and disinfection.

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 membership and support of the Nebraska Pork Producers Association. We look forward to a successful 2016 with our three tiers of membership.

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

ALLIED MEMBERSHIP Program

Gold Level ($2,000)

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Bronze Level ($350)

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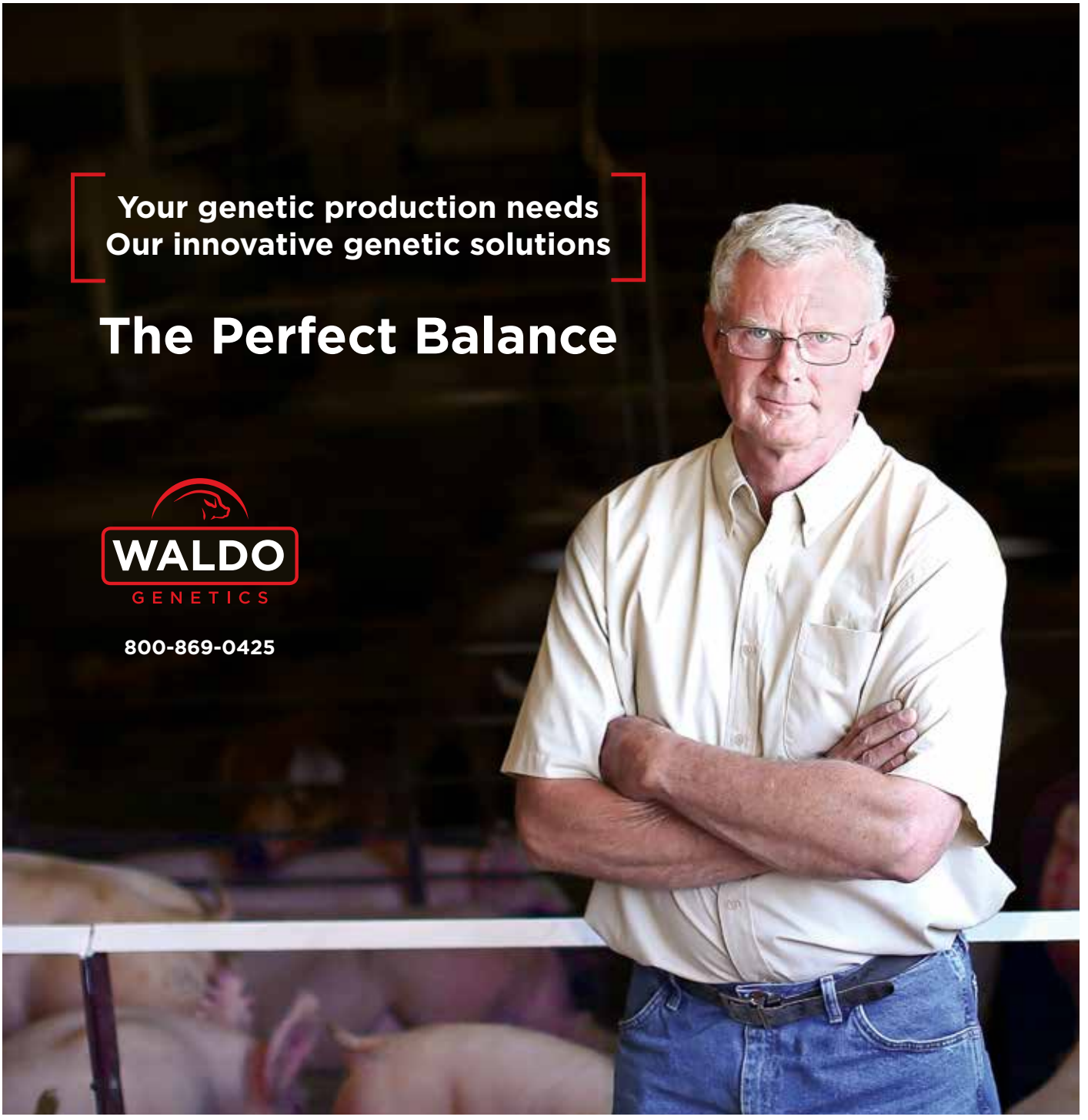
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