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NEBRASKA PORK PRODUCERS ASSOCIATION

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Nebraska pork talk

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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. 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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www.NEpork.org

BLT Burgers

INGREDIENTS	DIRECTIONS
¾ lb. ground pork	Mix first four ingredients and shape into four patties, about ½ thick. Grill or broil for four minutes on each side, until an instant read thermometer reads 160 degrees F. Place patties on bottom half of toasted bun. Layer on Canadian-style bacon, lettuce and tomato. Top with remaining half of bun.
½ tsp black pepper	
1 tsp garlic powder	
¼ tsp salt	
4 slices Canadian-style bacon	
4 leaves lettuce	Serves 4.
4 slices tomato	
4 sandwich buns, toasted	

pork checkoff

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

NPPA Executive Director Sitzman Announces Retirement

LINCOLN, Neb. – With appreciation for his dedication and service to the pork industry, pork board and affiliates, the Nebraska Pork Producers Association Board of Directors has accepted the resignation of Larry Sitzman effective January 4, 2016. Sitzman announced his retirement after serving for eight years as executive director of the Nebraska Pork Producers Association (NPPA). Since 2007, Sitzman in his capacity as executive director of NPPA has been promoting pork products, protecting the interests of pork producers and monitoring state and national legislation and regulations.

"During his time as executive director and throughout his career, Sitzman has shared his passion for agricultural in Nebraska," said Scott Spilker, President of the Nebraska Pork Producers Association, from Beatrice, Neb. "Larry has steered our industry through times of great challenge, defining moments and major developments. We wish him the best as he transitions to the next phase of his life."

A native of Culbertson, Nebraska, Sitzman grew up on the family's diversified farm,

attended the University of Nebraska–Lincoln and served with the U.S. Army as a C.I.D. agent in Vietnam. He was engaged in full-time farming and livestock production prior to being asked to serve as Director of the Nebraska Department of Agriculture from 1991–1999 where he initiated agricultural trade missions to promote sales of Nebraska agricultural products overseas. As Vice President of Sand Livestock International of Columbus from 1999–2003, he conducted business and fostered relationships with international markets.

Sitzman was involved in farm machinery marketing prior to accepting the position of NPPA's Executive Director. He and his wife Sally, have three married sons: Eddie, Eric and Jason and five grandsons.

Service and contributions to Nebraska agriculture has been a staple during his life. Ranging from years spent on the farm, being directly involved in production agriculture, to years serving as a member or holding leadership positions for various boards, organizations and foundations whose missions were related to production agriculture. Throughout the years, Sitzman has been recognized for his visions of bettering the groups he is involved with and the people around him. He has been awarded the National Agri Marketing Association (NAMA) State and National Award for Public Service; Ag Relations Council Award; Nebraska Agribusiness Club Public Service Award; LEAD Alumni of the Year; Nebraska Corn Board Honoree of the Year; Jewish National Fund Tree of Life Award and has been inducted into the Nebraska Hall of Agriculture Achievement.

HOGS PROVIDE A ROUTE BACK TO THE FAMILY FARM

Adding more acres isn't an option for many family farms looking to bring back a son or daughter.

By Josh Flint

For Friend, Nebraska farmer Paul Segner, partnering with The Maschhoffs means a lot more than raising hogs. It's an opportunity for his sons to come back to the family farm.

Farming a little more than 1,200 acres, Segner was faced with an age-old problem. His oldest son, Jared, was finishing up at Southeast Community College in Beatrice, Nebraska. He was ready to come home to farm with dad. Unfortunately, farmland in the area is going for $10,000 to $12,000 an acre.

"For a young farmer just starting out, you can't just go out and buy farm ground at those prices," Paul notes. "You can't cash flow it."

Paul had the foresight to see this potential problem 10 years ago when he started mapping out a succession plan, in the event that his three sons wanted to come back to the family farm. Jared is the oldest, followed by David and Darren. Looking to add income without biting off a chunk of pricey cropland, Paul began to look at the possibility of contract raising hogs.

> **STILL, A LOT OF YOUNG FARMERS HAVE RESERVATIONS ABOUT GETTING "BACK INTO" HOGS.**

Paul built his first 1,250-head finishing barn in 2006. In 2008, he built another 1,250-head finishing barn. With Jared graduating in 2015, they started the process of finding him a partner for a finishing contract.

"We did some looking around and found The Maschhoffs," Paul says. "For someone just starting out, this makes a lot of sense. You have hard numbers you can take to the bank."

And, take it to the bank is just what Jared did. He secured a loan for a new 2,400-head finishing barn with the contract he was able to sign with The Maschhoffs. In 12 years, Paul says the barn will be paid for thanks to the contract, and Jared will be debt-free (on the hog assets anyway).

"You can take a contract from The Maschhoffs and build a hog barn," Paul explains. "That agreement stands on its own and makes all the payments. In 12 years, you own a solid asset with a lot of life left in it. You can't do that with farmland."

As an added bonus, Jared struck a deal with a neighbor to custom-apply the manure from the finishing barn. Not only is he able to make a little extra money on the side, it also opens the door for a young farmer looking to rent additional acres.

Top-notch Partner

Alan Stephens, Senior Business Development Manager with The Maschhoffs, says the Segners' situation is quite familiar.

Previously, young farmers returning to the family business were more than happy to divest the livestock operations. Now, with land values driven sky high by lofty corn prices, which have since fallen, a lot of multi-generational farm operations are looking at partnering with a hog supplier as a great way to add another source of revenue to the business. And, The Maschhoffs offers what is in many ways an industry-leading partnership opportunity.

When Stephens began cultivating potential partners in Nebraska, he says a lot of farmers were leery of contract feeding. Many remembered stories of hog companies going belly-up in the wake of low hog prices and pricey corn.

"Unfortunately, five years into a 10 year contract, the company would come in and say they could no longer afford to honor the contract," Stephens says. "They would cut the payment and the farmer's only recourse was to take it or leave it."

That's something The Maschhoffs has never done in all the years the family-owned company has been partnering with farmers, Stephens says. For new facilities, The Maschhoffs offers a 12-year contract that pays a set amount each month for the entire contract—regardless of market swings.

"Lenders like the idea that the initial contract with The Maschhoffs is structured to ensure the hog building is paid off at its conclusion," Stephens says. "The way we approach the partnership provides the farmer with more of the benefits and less of the risks traditionally associated with raising pigs."

Still, a lot of young farmers have reservations about getting "back into" hogs. For those whose only exposure to hog farming dates back 20 or 30 years, the best thing is visiting a modern finishing barn, Stephens says.

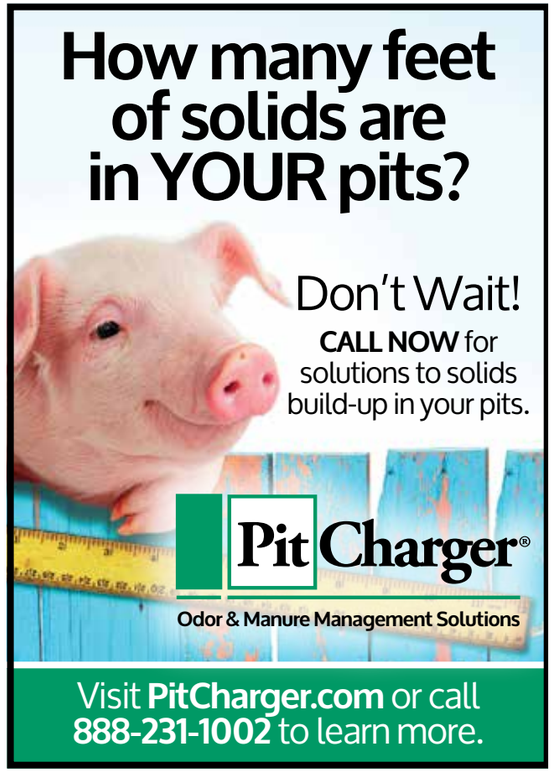
"The innovative technology, equipment and design that we've implemented provides a more comfortable and easier-to-manage environment for the pigs and the caretaker" Stephens says.

For the Segners, this all made a lot of sense. Paul has since signed with The Maschhoffs for his two 1,250-head buildings. And, as the other two sons come back, he expects hogs will be an important part of their growth strategy.

For those thinking of expanding into hogs, Paul has a word of advice—check out an open house. The experience will give potential family farm partners the opportunity to get an inside look at the technology. And they can start to gauge the local community's response. With their most recent barn, Paul and Jared invited the community to take a first-hand look at the technology and attention to detail that goes into caring for the animals. The Maschhoffs team was also on hand to answer questions.

"That goes a long way," Paul says. "It gives the community a chance to really see how hard we're working to care for these animals."

For more information about hog finishing opportunities with The Maschhoffs, visit their website at themaschhoffs.com or email alan.stephens@pigsrus.net.



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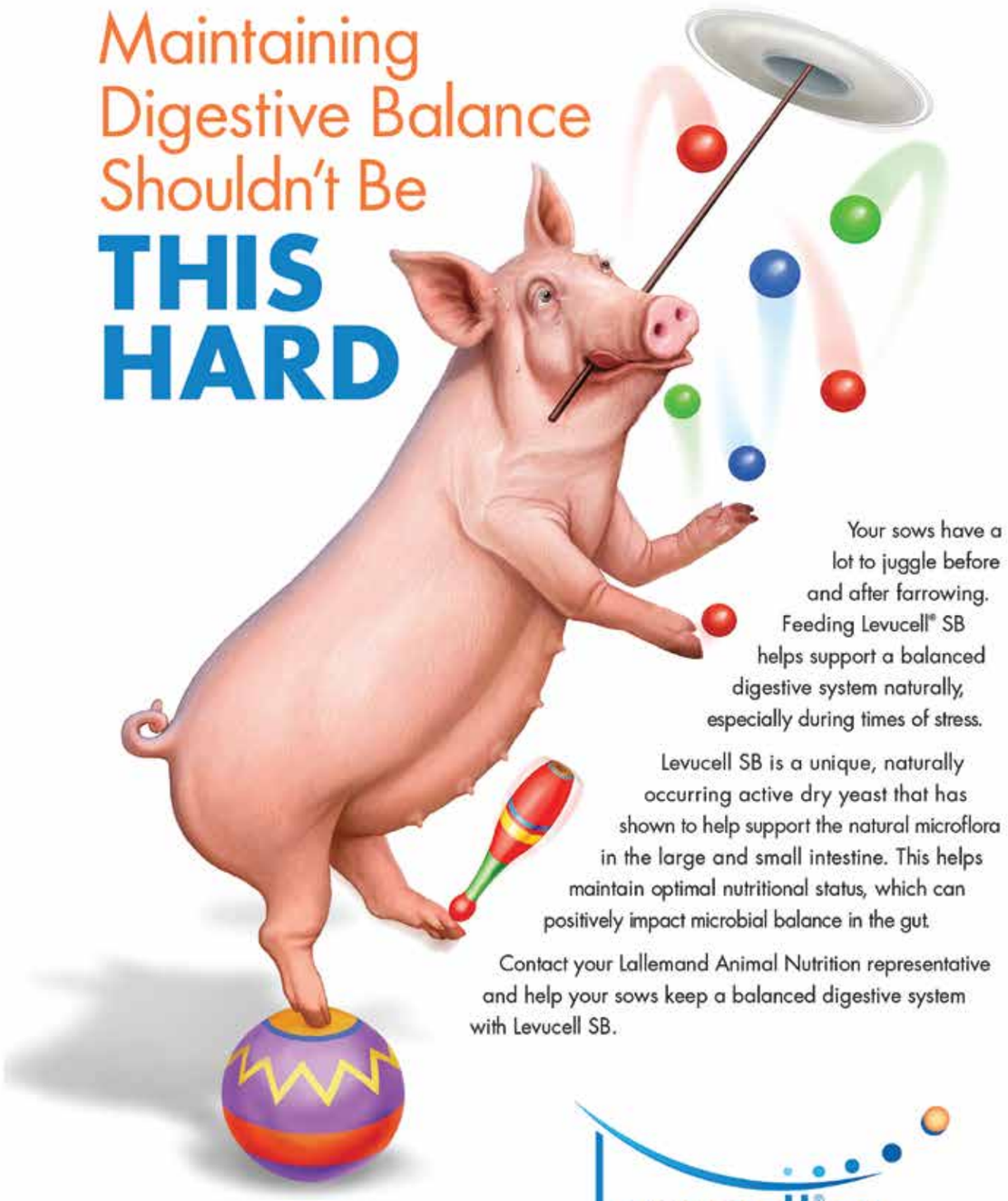

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14th Annual

Pork Chop Scramble

This year's Pork Chop Scramble was 85°F and sunny. 120 golfers enjoyed the day at Quarry Oaks Golf Course, near Ashland, NE on June 26th. The Nebraska Pork Producers Association would like to thank all of our sponsors for their generosity and teams for sharing the day with us.

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Common Swine Industry Audit—Verifying Our Daily Routines

By National Pork Board President Dale Norton

Day in and day out, pork producers are committed to the care and well-being of our animals. As an industry we have been ahead of the curve, beginning in the late 1990's with the Swine Welfare Assurance Program, which grew and evolved into the Pork Quality Assurance® program in 2007 and then expanded into transportation with the Transport Quality Assurance® program.

However, our industry is dynamic and animal well-being and food safety are fluid and ever-changing issues. To that end, the Pork Checkoff's board of directors traveled to Europe in 2011 to visit with our counterparts who were already facing a range of programs that often required them to accommodate multiple on-farm audits each year. The goal was to prevent a similar patchwork of audits from developing here at home.

Now with producers and packers working together to commit to standards that enhance animal care and pork safety, the pork industry has introduced the "Common Swine Industry Audit". The common, third-party audit will provide validation, transparency and credibility, while preventing costly and ineffective redundancies. We know that our consumers are demanding a higher level of integrity from the pork industry's quality assurance processes and producers. As a pork producer, I am excited about the common audit platform because it sets a clear vision that meets the needs of domestic and international customers. It's the right tool at the right time to endure U.S. producers provide high-quality pork from well-cared-for pigs.

The Nebraska Pork Producers will be hosting several Common Swine Industry Audit Preparation classes in October. In cooperation with Iowa State University Extension and Outreach, Matt Swantek, Swine Field Specialist will prepare producers with a pre-audit checklist.

Common Swine Industry Audit Preparation

If mailing registration, return form to:

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pork checkoff

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Common Swine Industry Audit Preparation

Pick from Four Locations

Morning or Afternoon Classes Available

9:00 a.m. to 12:00 p.m. Class I
1:00 p.m. to 4:00 p.m. Class II

Tuesday, October 6, Norfolk
Wednesday, October 7, West Point
Thursday, October 15, Beatrice
Friday, October 16, Columbus

Common Swine Industry Audit

Background:

In 2013, an Industry Audit Task Force was formed, which included producers, veterinarians, animal scientists, retail food service personnel and packer representatives. Their goal was to develop a consensus on consistent on-farm auditing standards using Pork Quality Assurance® Plus and Transport Quality Assurance® programs as a foundation.

The result is the Common Swine Industry Audit, which was announced at the 2014 World Pork Expo.

Preparation Training:

NPPA in cooperation with ISU Extension and Outreach Swine Field Specialist will provide:

- Overview of the Audit Tool (the 89 questions which have different point values)
- Discuss the audit process and focus points of the audit
  - Critical 5 Questions - Euthanasia: articulate insensibility and confirmation of death
- Provide a 3-ring binder to help manage records, documents and SOP's
- Provide a flash-drive with SOP templates which each farm may customize
- Will assist with SOP development/customizing

Pre-Audit Checklist:

SOPs (Standard Operating Procedures): need to be accessible at each production site

Written Euthanasia plan	Animal Handling	Piglet Processing Procedures
Daily Observation	Caretaker Training	Feeding and watering protocols
Treatment Management	Needle Usage	Biosecurity
Rodent Control		

Records: Provide easy access to the following records:

Emergency Backup Equipment - testing record	Daily Observation - 12 mo of records
Medication and Treatment records - compliant format	Mortalities records
Medication and Treatment records - 12 mouth history	Medication and Treatment records - VFD

Documentation: Provide easy access to the following records:

TQA Certified - transporters	Valid VCPR	Written Euthanasia plan - posted on site
PQA Plus Certification - caretakers	Caretaker Training	Willful Acts of Abuse - zero tolerance policy
Abuse - Reporting Mechanism	Internal Site Assessment	PQA Plus Site Status - valid
Biosecurity Signage	Visitor Log	Written Emergency Action Plan - posted on site

Register by phone **402-472-0493 or on-line at www.nepork.org .** Or complete this form and mail.

Please indicate your preferred session: **October 6** ____, **October 7** ____, **October 15** ____, **October 16** ____

Name(s) _____

Company _____

Address _____

Phone _____ State ____ ZIP _____ Email _____

Send Registration To: Nebraska Pork Producers Association, 7441 O Street, Suite 104, Lincoln, NE 68510
Instructor: Matt Swantek, ISUEO Swine Field Specialist 712-371-2856 or E-mail: mswantek@iastate.edu

October 6, 2015
Life Long Learning Center
801 E Benjamin Ave
Norfolk, NE

October 7, 2015
Cuming County Courthouse
200 S Lincoln St
West Point, NE

October 15, 2015
Holiday Inn Express
4005 N 6th Street
Beatrice, NE 68310

October 16, 2015
Holiday Inn Express
524 East 23rd Street
Columbus, NE

Taking a Closer Look at the Pig's Gut

The pig gastrointestinal tract represents a first-line point of interaction between the pig and its environment. Traditionally, Animal Scientists have not considered the dynamics of the pig gastrointestinal tract and microbial populations (microbiome) when evaluating the effects of nutrients on growth performance. It has become apparent that the microbiome plays a critical role in establishing the pig's immunological capacity and defining nutrient requirements. In addition, knowledge of how the microbiome changes with respect to diet, pathogen load, and management, can be a useful tool/model to understand how the modern pig interacts with various production settings (including those in the future that may not include the use of feed-grade antibiotics).

For the past 5 years, the pig gastrointestinal tract has been a focal point of research by the UNL Swine Nutrition and Microbiology groups. A portion of this research has been made possible by funding from the Nebraska Pork Producers Association. Key projects that have been undertaken include:

Novel effects and relationships among key diet ingredients (e.g., lactose, animal plasma, milk protein, egg protein), on the gut microbiota, pig health, and growth performance.

Impact of sow nutrition, health, and parity on the microbiome of progeny and effects on progeny lifetime growth performance and health.

Using the pig microbiome to define and assist development of feed-grade pre- and probiotics.

Can predefined resistance and susceptibility of specific diseases (e.g., PRRSV and PCV2) be influenced by nutrition and reflected in part by changes in the microbiome?

Developing the nursery pig as a model to study the effects of the microbiome on physiological conditions (e.g., obesity) in humans.

What have we found out to date?
It is clear that that the diet, and specifically key dietary ingredients affect the microbiome. There are a number of key microbial species (e.g., lactobacilli) that appear to be positively associated with growth performance and health status of growing pigs. We are currently looking into experimental methods to help elucidate how these changes will impact the pig's nutrient requirements. An initial strategy has been to look at the effects of pathogen load and health status on nutrient digestibility.

What is in the future?
It is exciting to think that this research has the potential to serve a dual purpose; namely, using the aforementioned models to study the human microbiome. Studies are currently underway to use the nursery pig as a model to study the effects of the microbiome on the onset and development of obesity in humans.

New statistical techniques has been developed to assist us in developing relationships among documenting microbial species in the gastrointestinal tract and key performance/health criteria (e.g., growth performance, immunity, and longevity). Therefore, we should be able to identify key microbial species that are directly related to key growth/health parameters. This might provide a more direct approach to help develop pre- and probiotics for pigs in the future.

Research Faculty:

Dr. Thomas Burkey, Associate Professor, Department of Animal Science, University of Nebraska, Lincoln; tburkey2@unl.edu

Dr. Phillip Miller, Professor, Department of Animal Science, University of Nebraska, Lincoln; pmiller1@unl.edu

Dr. Samodha Fernando, Assistant Professor, Department of Animal Science, University of Nebraska, Lincoln; samodha@unl.edu

Dr. Huyen Tran, Post-doctoral Fellow and Visiting Scientist; Department of Animal Science, University of Nebraska, Lincoln; h.tran@huskers.unl.edu

A special thanks goes out to the UNL Swine Unit staff, graduate students and technicians. These studies would not be possible without their dedicated efforts.

My First World Pork Expo

By Sarah Morton

Attending the World Pork Expo in Des Moines, IA for the first time in my life was an experience for the books. Not many people can say they have attended a convention that is all about pigs, but I was fortunate to be one of 20,000+ to attend this year. The majority of my time spent there was learning how to be a better advocate for the industry. Operation Main Street is the National Pork Board's Pork Checkoff Program set up to train individuals to share the pork industries story locally.

We saw all things pigs and pork --- plus, we were able to meet Chris Soules, star of "The Bachelor" also known as "Prince Farming! Left to Right: Jennifer, Chris Soules, Sarah and Maranda.

Through this program various participants, including myself, deepened our knowledge of the industry, learned how to answer the tough questions, and practiced presenting prepared speeches so as to get comfortable talking in front of crowds. Upon completion of this program, we had gained a greater confidence discussing the pork industry and were better prepared to speak to others about all the wonderful things the industry has to offer.

Outside of Operation Main Street, the World Pork Expo has a multitude of different events going on. Take a walk to the hog barn and there are hundreds of exhibitors proudly displaying their pigs, down the street you can pick up some free ribs from the Iowa Pork Producers Association, and when you enter the buildings you will be immersed with hundreds of exhibitors displaying their products. Alongside all of the wonderful events taking place, are the wonderful people taking part in the experience. Every person there, at all different ages and from all parts of the world, have one thing in common: their love for the pork industry.

Leaving World Pork Expo one can't help but be proud to be part of such a strong and successful industry full of hard-working, dedicated individuals that are continuously working towards a better future for the industry. The World Pork Expo opened my eyes and made me even more grateful to be part of the world of agriculture, specifically, the pork industry. It may have been my first trip over to the Iowa State Fairgrounds for the Expo, but it certainly won't be my last.

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MEET THE PARTICIPANTS IN THE 2015 PORK MENTORSHIP PROGRAM

CALLIE RATHJEN

is originally from York, NE. She is the daughter of Scott and Shellie Rathjen.

Callie is involved in the Sigma Alpha Sorority, the Pre-Vet Club, and Archery Club. She will begin her sophomore year this fall at the University of Nebraska-Lincoln, studying Veterinary Science. After completing vet school, she plans to work as veterinarian specializing in large animals and production livestock.

Callie describes herself a small town girl whose interest in pigs and agriculture stared in high school, thanks to her two Agriculture EdVucation teachers, Cal Williams and Jason Hirschfeld. She explains her favorite swine related memory was showing at the 2014 Nebraska State Fair, where she showed Overall Grand Champion FFA Market Gilt, and was the Champion Senior Futurity Showman.

Callie explains her favorite quote, "It doesn't matter if you win or lose, it's how you play the game," reflects on her personality as being achievement-driven and willing to learn and grow while gaining meaningful experiences.

EMILY WEGENER

is originally from Fairmont, MN. She is the daughter of Tim and Kerry Wegener.

Emily is involved in the Agri Business Club and Sigma Alpha Professional Agricultural Sorority. She will begin her senior year this fall at the University of Nebraska–Lincoln, studying Agribusiness with a livestock production option. Emily plans to earn her Master's Degree and will return home to raise pigs and farm with her dad.

Emily explains her passion for pigs grew because of the passion for pigs held by others from many generations back. She says, "It was my time to choose a field of work that I love and will enjoy. Agriculture is just the field for me!" Her favorite thing to do is to spend time with the animals on her family's farm. She credits working on the farm as a factor that helped her decide the agriculture field was the right fit, and it also helped that she already had a great deal of personal experience in agriculture.

Advice that Emily holds close to heart comes from her dad. When her dad is asked why he farms, he responds, "I farm because I want to feed America." Emily adds, "I love helping others and that really sparked something for me."

MARANDA KEGLEY

is originally from Kearney, NE. She is the daughter of Randy and Marci Kegley.

Maranda is active as a member of the Buffalo County 4-H, Amherst FFA, Collegiate Farm Bureau, as well as showing livestock and livestock judging. She will begin her sophomore year this fall at the University of Nebraska–Lincoln, studying Agricultural Education. Following graduation, Maranda will work as an Agricultural Education instructor at a high school.

Maranda was born and raised on a family farm that grows crops and cares for livestock. She and her sister own a registered Hereford cattle herd and have a beekeeping business. It is obvious that Maranda has a passion for agriculture. She says, "I feel that it is important to advocate for agriculture to the public."

Maranda shares her favorite swine related memory was receiving Reserve Grand Champion Market Hog at the 2014 Buffalo County Fair with her guilt, Marshmallow. When Maranda isn't advocating for agriculture, she enjoys reading, playing the piano and spending time with friends.

JENNIFER POSTHUMA

is originally from Fox Lake, WI. She is the daughter of Brian and Marcia Posthuma.

Jennifer is involved in Block and Bridle, Sigma Alpha, Heartland Big Brothers, Big Sisters, Honors Program Peer Mentor, and CASNR Week Planning Committee. She will begin her junior year this fall at the University of Nebraska–Lincoln, studying Animal Science with a Meat Science option and is an Honors Student.

Jennifer explains her best swine related memory was showing pigs at her local fair in Wisconsin, followed by a carcass show at the local meat market. Her 4-H leader always needed volunteers to help the carcass judge with recording results and she helped every year. She says though these experiences she learned about quality and yield grading, specifically hog carcasses since they were the dominate species at her fair. "These experiences sparked my interest in the meat industry."

Jennifer is keeping her options open after she completes her undergraduate degree. She says, "I'm really contemplating on going to graduate school to learn more about meat science. If I decide against more schooling, then I want to work at a pork processing facility either in Operations Management or Quality Assurance, or to do Research and Development for a pork products company."

Jennifer describes herself as a driven and motivated perfectionist, who is adventurous and really wants to make the most out of her life experiences, and loves to burn the midnight oil.

SARAH MORTON

is originally from Nehawka, NE. She is the daughter of David and Tracy Morton.

Sarah is a member of the UNL Collegiate Farm Bureau, UNL Agricultural Communicators of Tomorrow, the FOCUS Bible Study and is a volunteer for the F Street Community Center. She will begin her sophomore year this fall at the University of Nebraska–Lincoln, studying Agricultural Education with a teaching option and an endorsement in Biology.

Sarah grew up on a small family farm outside of Nehawka. At age 12, she began showing pigs, but her love for agriculture blossomed throughout her years in high school as an active member in 4-H and FFA. Sarah says it's her passion to help other kids grow their love for agriculture. Her passion to help other kids drives her plan to work as an Agricultural Education instructor at a rural high school in Nebraska after she graduates in 2018.

Sarah shares her favorite swine related memory was showing her pigs at the fair with all of her friends.

SHANNON DIERKING

is originally from Tecumseh, NE. She is the daughter of John and Phylls Dierking.

Shannon is a member of the UNL Pre-Vet Club and an active volunteer for the St. Paul United Church of Christ. She will begin her senior year this fall at the University of Nebraska–Lincoln, studying Animal Science. Next fall, she will apply to the UNL-ISU veterinary medicine program.

Shannon grew up on a hog farm that also included horses, dogs, and cats. Shannon says her love for animals shaped her decision to pursue veterinary medicine. In her career as a veterinarian, she looks forward to working with pork producers from across Nebraska and helping to inform the public on the many different aspects of the pork industry.

In addition to being a full-time student, she also works at The Fort and Jacobsen Veterinary Clinic in Lincoln. Shannon describes herself as a self-motivated and dependable team member.

Go Pork for Go Red...

NPPA is excited, after several years of patiently waiting, to be the exclusive Dinner Sponsor for the 2015/2016 Go Red for Women events benefiting the American Heart Association in Nebraska. Nearly 3000 women will attend 5 different events across Nebraska learning about the prevention of heart disease in women and how lean, heart-healthy pork tenderloin can be a delicious part of that equation.

Dates/locations for the Go Red for Women events are as follows:

- Norfolk/September 23
- Lincoln/October 8
- Kearney/October 28
- Omaha/November 3
- Columbus/March 1

If, as a member of the Nebraska Pork Producers Association, you are interested in attending and joining us for a delicious dinner of Cuban Pork Tenderloin (see included recipe) contact Jane Stone @ 402.525.1525 or jane@nepork.org.

Go Red attendees also receive a goodie bag that will include pork nutrition information, an Eat Healthy with Pork Cookbook, a Go Red pig key chain along with other sponsor-related gifts.

Learn more about the mission behind AHA's Go Red For Women at goredforwomen.org.

American Heart Association. life is why™ | Go Red for women

Go Red For Women is nationally sponsored by

1 1/2 POUNDS PORK TENDERLOIN, TRIMMED
1/4 CUP ORANGE JUICE, FRESH
1/4 CUP GRAPEFRUIT JUICE, FRESH
2 TABLESPOONS CILANTRO, CHOPPED
1 TEASPOON CUMIN
1 TEASPOON DRIED OREGANO
2 CLOVES GARLIC, FINELY CHOPPED
1/2 TEASPOON KOSHER SALT
1/2 TEASPOON RED PEPPER FLAKES

Using thin knife, trim silver skin from tenderloin. Mix orange juice, grapefruit juice, cilantro, cumin, oregano, garlic, salt, and hot pepper in gallon-sized zip-top plastic bag. Add pork, close, and refrigerate for at least 30 minutes and up to 4 hours. Meanwhile, make Rice and Black Bean Salad.

Prepare outdoor grill for direct medium-hot grilling. For a gas grill, preheat grill on high. Adjust temperature to 400°F. For a charcoal grill, build fire and let burn until coals are covered with white ash. Spread coals and let burn for 15-20 minutes.

Lightly oil cooking grate. Remove pork from marinade, drain briefly, but do not scrape off solids. Place on grill and cover grill. Cook, turning occasionally, until browned and instant-read thermometer inserted in center of pork reads 145 degrees Fahrenheit, about 20-27 minutes. Transfer to carving board and let stand 3-5 minutes. Cut on slight diagonal and serve with rice and black bean salad.

Yields 6 servings.

19th Annual Capital City Ribfest with VIP Night and Live Auction

2015, was the second year of the Capital City Ribfest being in the festival lot north of Pinnacle Bank Arena. We would like to thank all of our donors and sponsors of the night.

Thank you to all those who came down to participate. We had a very successful night with over 350 people attending the VIP Night and live auction with around 40 items.

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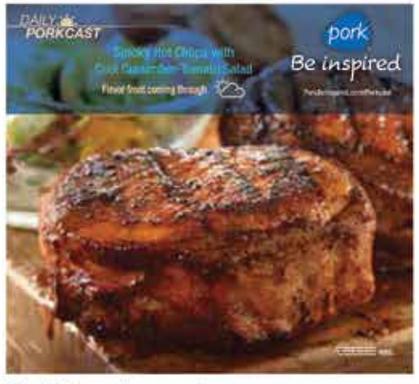
pork Be inspired

THIRD SEASON 2015 PROMOTIONAL MATERIALS

These materials are available from the National Pork Board and your State Association to help you promote pork.

Each kit includes:
2 meat case signs
100 recipe brochures
100 coupons

5x3 coupon



11x10" meat case sign

front and back of recipe brochure

pork checkoff ©2015 National Pork Board, Des Moines, IA USA. This message funded by America's Pork Producers and the Pork Checkoff.

APPLICATIONS AVAILABLE

The Nebraska Pork Producers Association wants students to be a part of the Pork Mentorship Class of 2016. If students are connected to agriculture and believe in the future of the pork industry, they are encouraged to apply! $500 scholarships are available for college-age students who have an interest in the pork industry—they don't have to be a pork producer! Applications are due December 5th. Students may apply online for this opportunity by visiting the youth tab on www.nepork.org, or by requesting an application by emailing kyla@nepork.org

The NPPA Pork Mentorship Program is directed under Kyla Habrock, Youth Education Director. Habrock stated, "The NPPA Pork Mentorship Program is more than just a scholarship. It is a way for students to build their capacity as a leader and professional in the swine and agriculture industries in Nebraska. The program provides students an opportunity to identify future career goals and to evolve into strong agricultural advocates."

Members of the 2015 Pork Mentoring Class are all smiles as they learn more about the pork industry at the World Pork Expo in Des Moines, IA. Front Left to Right: Jennifer Posthuma, Maranda Kegley, Emily Wegener. Back Left to Right: Shannon Dierking, Sarah Morton, Callie Rathjen

The NPPA Pork Mentorship Program was established in 1999. To date, over 120 students have completed the program and nearly $65,000 in scholarships have been awarded. Each year the students participate in activities that encourage personal growth, leadership development, community engagement, and expand their knowledge of the pork industry. A $500 scholarship is awarded upon the completion of the year-long program.

UNL ROUNDUP heritage
Animal Science Reunion ★ October 16, 2015

UNL Department of Animal Science Alumni Reunion
All interested are WELCOME!!

Friday, October 16, 2015

5:00 Social time starts at East Union. Food served at 5:30
Lots of time to visit with old friends!!

This is a ticketed event. Look for registration starting September 1st at
//www.animalscience.unl.edu/alumni-reunion
or email: ansc@unl.edu or call: (402)472-3571.

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Additional Livestock Display
at Raising Nebraska

Imagine walking the journey from the grocery store where you purchase the delicious pork chop all the way back to the farm where it came from. That is one of the things you can experience at Raising Nebraska through the new livestock displays. The 2015 Nebraska State Fair marks the beginning of such an experience with the first pieces being installed; complete installation will debut during the 2016 Nebraska State Fair.

The connection, starting with the consumer at the grocery story tracing back to farm, will begin at virtual meat, egg & dairy cases using touchscreen interactive technology. Participants can explore a dairy cattle milking experience, a large dimensional diorama depicting the stages of beef production in Nebraska, or an exhibit on swine nutrition including a feed hopper bin, actual feeding equipment and an interpretive panel. This is a great way for consumers to learn where their bacon originates—and how animals provide nutritious food for our families.

Not able to visit during the Nebraska State Fair or want to come back to take your time? Feel free to visit Monday–Friday, 9:00 am–noon and 1:00 pm–4:00 pm. Or schedule your own pecial tour! Check us out at: raisingnebraska.net, facebook.com/RaisingNebraska, or twitter.com/raisingne/.

Raising Nebraska
Your food & the families who grow it

pork
Be inspired

Pork Featured
on Raising Nebraska Cooking Stage

Raising Nebraska's Cooking Stage will feature pork prepared by Chef Nader of Billy's Restaurant located in Lincoln and High School Pro-Start Culinary Students. Cooking Stage presentations are featured during the 2015 Nebraska State Fair, August 28–September 7. Listed below is the scheduled cooking demos highlighting the versatility of pork from start to delicious finished presentations!

Friday, August 28
1:00–2:00 Milford High School Pro-Start Culinary
4:00–5:00 Papillion LaVista High School Pro-Start Culinary

Sunday, August 30
1:00–2:00 Chef Nader
5:00–6:00 Chef Nader

Wednesday, September 2
5:00–6:00 Chef Nader

Thursday, September 3
6:00–7:00 Chef Nader

Monday, September 7
1:00–2:00 Chef Nader

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 2015 with our new 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)

Boehringer Ingelheim
Hillary Snyder
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CPM CENTRAL PLAINS MILLING
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WIECHMAN Pig Company
Hog Dealers Since 1948
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Silver Level ($850)

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MERCK Animal Health
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Silver Level ($850)

MIDWEST LIVESTOCK SYSTEMS, Inc.

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Soybeans — Nebraska Soybean Board — Guided by Farmers. Driven by Results.

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Topigs Norsvin — PROGRESS IN PIGS

Craig Jarolimek

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Tyson

Dave Schinstock

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Melvin Dorf, Jr.

melvindorfjr@winwinllc.co

Bronze Level ($350)

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Bronze Level ($350)

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We Support Ag	Ansley Mick	
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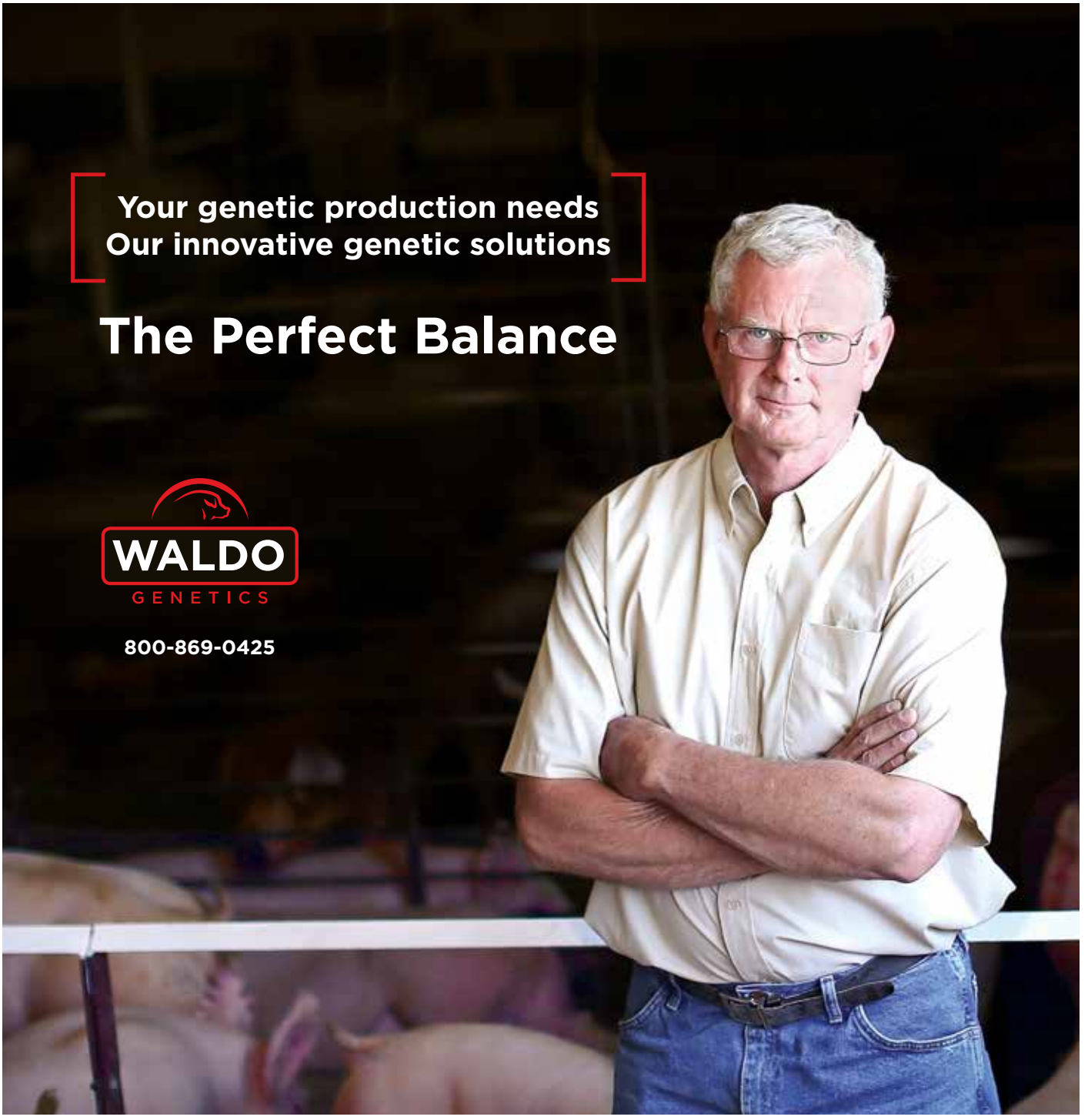
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