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Nebraska pork talk

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Pork Roast with Bacon, Brussels Sprouts and Pomegranate

INGREDIENTS

- 3-4 pound New York (top loin) pork roast
- 5 teaspoons lemon-black pepper blend seasoning
- 3 10-ounce containers Brussels sprouts, trimmed (larger sprouts cut in half lengthwise)
- 4 slices bacon
- 1/2 cup pomegranate seeds, (also called arils)

Preheat oven to 350 degrees F. Cook bacon in a large skillet over medium heat, turning occasionally, until crisp and browned, about 8 minutes. Transfer bacon to paper towels, drain and cool. Reserve bacon fat. Coarsely crumble bacon.

Meanwhile, bring a large pot of salted water to a boil over high heat. Add Brussels sprouts and cook until they turn bright green, about 2 minutes. Drain and rinse under cold running water. Pat Brussels sprouts dry with paper towels. In a large bowl, toss Brussels sprouts with 2 tablespoons bacon fat.

Brush 1 tablespoon bacon fat all over pork and season with 4 teaspoons lemon-pepper seasoning mix. Place pork on a rack in a shallow roasting pan. Roast, uncovered, for 50 minutes.

Spread Brussels sprouts around pork. Continue roasting until the internal temperature of the pork on a thermometer reads 145 degrees F. (medium rare) to 160 degrees F. (medium), about 30 minutes more (Allow about 20 minutes per pound roasting time.). Transfer roast to serving platter and tent with aluminum foil. Increase oven temperature to 425 degrees F. Continue roasting Brussels sprouts until browned, 5 to 8 minutes. Remove from oven and stir Brussels sprouts with bacon and pomegranate seeds. Season with remaining 1 teaspoon lemon-pepper seasoning mix and add to platter.

Heat roasting pan over high heat until juices sizzle. Add 1/2 cup water and bring to a boil, scraping up browned bits in the pan with a wooden spoon. Remove from heat. Carve pork roast and drizzle with pan juices. Serve.

pork checkoff®

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

A Final Footnote

By: Larry E. Sitzman
Executive Director

Agriculture has always been my passion enjoying being a successful farmer\rancher at Culbertson, Nebraska. Agricultural leadership has been my focus and desire throughout the years as well, following participation in the Nebraska LEAD 3 program in 1984–85. It has led me to service through the years of 1985–91 on numerous state and national agriculture boards of which many I have served as an officer or chairperson. Then in 1990, Former Governor Ben Nelson asked me to serve as the State Director of Agriculture, which I accepted and served from 1991–1999.

In mid-December 2006, I received an unexpected phone call. The call was pleasant, informing and searching for a response. "Would I be interested in applying for the position of Executive Director of the Nebraska Pork Producers Association?" asked the caller. My response was quick and positive stating, "I would be interested but will discuss this with my wife, Sally, and then respond."

Sally and I made the decision to apply even though we had just built a new home and moved into it only a few months earlier at Albion, NE. A returned call from me started a service to some of the best and most productive citizens of Nebraska, its pork producers.

An interview with members of the association, background check and offer of employment found me at my first board meeting on January 7, 2007. Terry O'Neel was President at that time and he, along with Bill Luckey, Gary Doerr, Don Levis and the staff (at that time), coached me about the management, operation and finances of the position. My direction and instruction from Terry and the Board of Directors was twofold. First, make the Nebraska Pork Producers a respected, recognized leadership name in Nebraska agriculture. Second, build the financial reserves of the association.

Within weeks, but in reality, days a staff turnover began giving me the opportunity to select new staff members. New personnel filled every position except Jane's. My first direction to existing and new staff members has always been, "make decisions about spending hard-earned producer check-off funds like they were coming from your own back pocket". Dee Petersen, Kyla (Wize) Habrock and Nikki Whitehead each became a part of the association. Nikki eventually moved on to another career and Sandra Kavan joined the strong, motivated and successful staff.

We have shared good times and bad times in the eight years. Working with the staff and board; we successfully changed Ribfest to include our auction. Ribs and Bibs is now THE event State Senators and their wives want to attend. Annual meetings have become an event full of recognized industry speakers and producer involvement. Our Taste of Elegance combined with Pinot, Pigs, and Poets, through Jane's efforts, has been a huge success that this year raised $275,000 for a youth backpack food program. Financial records excellence, communication, exposure and news about pork owes thanks to Dee. Our youth mentoring and leadership program successes are an example to other states thanks to Kyla. Our Allied membership has grown, changed and become more inclusive thanks to Sandra. The state government body, including Governors and State Senators, seek our input and respect our testimony. Our financial reserves have grown and we are a big part of the forming of We Support Agriculture (WSA). Our board members have successfully participated in foreign trade missions, spring and fall legislative conferences in Washington, D.C. with our entire congressional delegation, and have represented all producers well at Pork Forum yearly.

We suffered through H1N1, HSUS, PEDv as well as storms, tornadoes and low prices. Through communication, assistance and prevalence, we survived these setbacks while always striving for the best in the interests of Nebraska's producers. Abraham Lincoln is quoted as saying, "public opinion is everything." The past eight years our goal has been for that positive public opinion and we have been successful.

The past eight years have been some of the most enjoyable and rewarding working days of my life. It has been my pleasure to work with and for the absolutely great members, officers and staff of this association. Serving under and for Presidents O'Neel, Stuthman, Beethe, McCain, Harrington, Meyers, Miller and Spilker has been a mutual respectful, supportive and enjoyable experience. Each of these Presidents and their Boards of Directors has served the Association well while giving me cooperation, counsel and advice. To each of them I give my deepest "THANK YOU." Serving with a multitude cross-section of producer and allied members has given me education, enjoyment and counsel, my sincere thank you to each of you. The staff will be the hardest to say goodbye to. We have worked side by side for years, agreed, disagreed but always sticking together as a team. "THANK YOU", staff, you made me look good while sharing the joy of achievements.

I want to wish the very best to each and all of you in the pursuit of your livelihoods and happiness.

Participation in the Political Process Provides Platform to **Make a Difference**

By: Alan M. Stephens

Recently, a delegation representing Nebraska's pork producers travelled to Washington, DC, to participate in the National Pork Producers Council's (NPPC) Fall Legislative Action Conference. The conference provided an opportunity to meet and discuss critical issues impacting our industry, including producers and other stakeholders, with lawmakers and their staff. The Nebraska Delegation included: Scott Spilker, Nebraska Pork Producers Association (NPPA) President and pig farmer from Beatrice; Todd Kavan, Pork Leadership Institute (PLI) participant and pig farmer from Wahoo; Kent Bang, NPPC Board of Directors from Omaha; and participants in the NPPA Pork Leadership Program, Alan Stephens of Elkhorn, Ali Prochaska of Columbus, Danielle O'Neel of Lincoln, Jennifer Ruby of Howells, Mike Wisnieski of Omaha, and Sandra Kavan of Lincoln.

The conference opened with a welcome from NPPC President, Dr. Ron Prestage, who emphasized the importance of several significant issues that each delegation would be addressing, with particular emphasis on those related to Country of Origin Labeling (COOL) and Waters of the United States (WOTUS). For each of these two issues, Dr. Prestage described NPPC's positions, and recommended solutions, to be fairly straight-forward: COOL needs to be repealed (not amended or modified) in order to avoid potential and likely retaliatory tariffs from Canada and Mexico; and WOTUS—the biggest power-grab ever by the Federal Government—needs to be "ditched" in its entirety.

Following introduction of the NPPC Staff and PLI Class, Dr. Steve Meyer presented an economic update, addressing the key factors that he believed would impact growth and profitability of the Pork Industry in 2015 and 2016. Key factors include:

- 2015 crops
- Diseases (Porcine Epidemic Diarrhea virus (PEDv) and Highly Pathogenic Avian Influenza (HPAI))
- Beef industry rebuilding
- Consumer demand
- Global monetary issues

Dr. Meyer presented data and information suggesting that forecast corn and soybean harvest would contribute to the lowest hog production costs in over 10 years. As a result of increased placements and improved productivity, total hog production is expected to increase. Benefiting from a growing GDP and increase in disposable income, pork consumption appears likely to continue its upward trend, although the rate of growth is expected to slow somewhat. While it's difficult to predict the impact of the upcoming PEDv and HPAI seasons and the myriad of pending or potential export and trade issues, Dr. Meyer suggested that hog producers can expect break-even markets through the rest of 2015, returning to moderate (~$7/head) profitability in 2016.

Next, various NPPC staff provided an overview of the issues that we would be discussing with our elected officials during our visits on Capitol Hill. We were also given hard copies of issues papers which summarized the importance, background and NPPC position for each issue, as well as an outline for key points of discussion.

In addition to the COOL and WOTUS issues mentioned above, NPPC's positions on the following issues were covered:

Mandatory Price Reporting: In order to insure continued transparency, accuracy and timely market information related to pricing of hogs, NPPC supports a 5-year authorization of the reporting act, including adding a new "negotiated formula" price category to better reflect the total number of hogs negotiated each day, authority for the USDA to include late-day sales in the following day's reports, and language that would ensure that reports are available during government shutdowns or emergency furloughs.
UPDATE: The Mandatory Price Reporting Act of 2015 was passed in the Senate with an amendment by Unanimous Consent on September 28, 2015. It was approved by the House on September 28, 2015. The Mandatory Price Reporting Act became Public Law September 30, 2015. National Pork Producers Council shares praise for its passage.

Child Nutrition: NPPC urges USDA, Health and Human Services and Congress to ensure that animal protein maintains its scientifically supportable place on the American Table and in child nutrition programs.
UPDATE: USDA Secretary Tom Vilsack, and Secretary of Health and Human Services Sylvia Burwell testified during a hearing before the House Agriculture Committee on October 7, 2015, on Capitol Hill in Washington, D.C., announcing sustainability will not factor into the 2015 Dietary Guidelines for Americans.

Section 179 and Bonus Depreciation: NPPC supports restoring the Section 179 maximum deduction to $500,000, the purchase threshold amount reinstated to $2 million and renewal of the expired 50 percent Bonus Depreciation for the purchase of new capital assets, including agricultural equipment.

Following the issues briefings, Michael Taylor, FDA Deputy Commissioner for Foods and Veterinary Medicine, spoke to the group about the FDA's shared interest with the pork industry in the production of safe food. Taylor discussed antibiotic resistance and the objective of targeted, specific use of antibiotics with emphasis on flexibility, accountability and verification of progress through data collection and verification. He then reviewed the Food Safety Modernization Act (FSMA), with specific emphasis on the focus on imported foods, and the Feed Controls Act, which provides for the establishment and auditing of Good Management Practices for animal food production facilities, including off-farm mills.

Fall LAC Group (l-r) Jennifer Ruby, Howells; Scott Spilker, NPPA President, Beatrice; Ali Prochaska, David City; Alan Stephens, Elkhorn; Senator Ben Sasse, Mike Wisnieski, Omaha; Kent Bang, Omaha; Danielle O'Neel, Lincoln; Todd Kavan, Nebraska's PLI Representative, Wahoo and Sandra Kavan, Lincoln.

Armed with an arsenal of information, facts and knowledge regarding the critical issues facing the pork industry, we proceeded to Capitol Hill for scheduled appointments with each of our Senators (Fischer and Sasse) and Congressmen (Smith, Fortenberry and Ashford). Each 30-minute meeting provided ample opportunity for introductions and discussion of each of the key issues with the Senator/Congressmen and their staff. With few exceptions, each of them were fully understanding and supportive of our positions on every issue. Through our discussions, we were able to gain some insight into the political process and build on important relationships with our elected officials.

Throughout the day, we also reiterated to the Senators/Congressmen and their staff an invitation to the "Rack of Pork Reception"—an exceptional opportunity for continuing discussions and social interaction with industry representatives while enjoying some fantastic pork! This event has come to be known by Capitol Hill as THE industry event of the year, so turnout was excellent and provided a great way to wrap up our day.

The next morning's schedule included a "Report Back Breakfast," giving each state delegation the opportunity to report to the group a summary of their meetings and discussions on Capitol Hill. Many states described experiences similar to ours, with support and alignment on the key issues; others were met with opposing positions, but most felt that they were able to provide information and perspective that would insure future decisions and votes, consider the interests of our industry.

The Legislative Action Conference is a tremendous opportunity to be part of the political process—to get to know and talk with our elected officials about the issues that have an impact on our industry and each of our livelihoods. While the political process can at times seem out of control and daunting to the individual citizen, participating at this level gives us the chance to have our voice heard and make a difference.

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Using **Lime** for Swine Disease Control

By: Amy Millmier Schmidt,
UNL Assistant Professor of
Biological Systems Engineering

Disinfecting with Lime

Lime is a basic chemical, meaning that when it is dissolved in water it yields a solution with a high pH—around 12 to 13. Lime is used to raise soil pH on agricultural fields and lawns that have experienced soil acidification and to treat septage prior to land application as a disease control mechanism. The addition of lime to manure as a method for inactivating the porcine epidemic diarrhea virus (PEDV) is something my collaborators and I have been exploring over the past several months.

Our initial results have revealed that raising manure pH to 10 for at least 1 hour will inactivate the PED virus. The amount of lime needed to achieve this pH is dependent upon the starting pH of the manure, but approximately 60–75 lb of lime per 1,000 gal of manure will achieve the desired result.

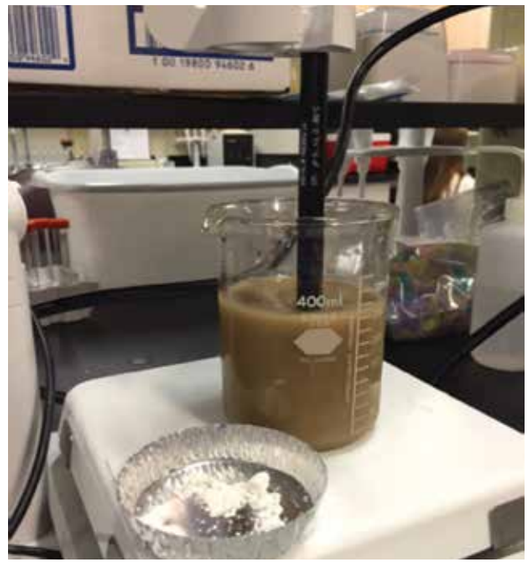
Adding lime to manure has two undesirable consequences, however: release of ammonia gas and precipitation (settling) of manure solids. As pH increases beyond about 7.5 to 8, inorganic ammonium in the manure is converted to ammonia gas. The increased pH also causes the conversion of soluble phosphorus to an insoluble salt that settles out of the liquid. In an unmixed solution (such as a manure pit that is not being agitated), the solid material can form a sludge layer in the bottom of the pit. To reduce odor and sludge accumulation, we recommend adding lime to a tank wagon during manure hauling when possible.

Related work that we have been doing with PEDV persistence in the environment has led us to consider whether a pH as low as 8 to 8.5 would achieve similar PED virus inactivation with fewer odors, less solids settling, and less lime addition. We are continuing to explore this treatment method to identify the minimum liming rate to achieve the desired virus inactivation.

Lime for Disease Prevention

I recently learned of some producers applying lime to the surfaces inside swine production buildings as a preventative measure against PEDV. This practice reportedly involves applying lime to interior flooring on a regular basis. Unfortunately, an issue being reported is build-up of a "clay-like" sludge in pits and drain lines.

I am not aware of any research suggesting that lime is effective at preventing PEDV in a naïve herd. Given the potential for increase ammonia volatilization and sludge accumulation in pits and pipes, my recommendation is to practice diligent internal and external biosecurity practices and avoid lime application to building surfaces as a disease prevention method.



Lime addition to PEDV-positive manure increases manure pH and inactivates the PED virus

UNL Undergraduate Students Active On Swine-Related Research

BETHANY BRITTENHAM

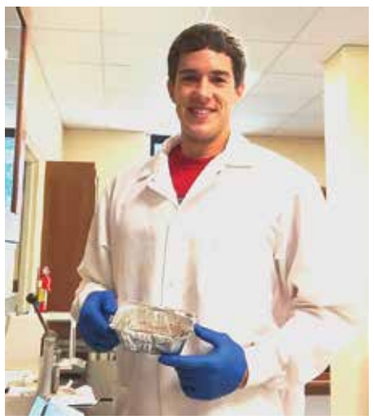
A $5,000 Swine Research and Education Experience (SREE) grant from the National Pork Board provided support for Biological Systems Engineering senior Bethany Brittenham to work in Dr. Amy Millmier Schmidt's lab during the spring 2015 semester. Much of Amy's research during the past year has been focused on determining the survivability of the PED virus in manure, mortalities, and manure-amended soils. Collaborations with Dr. Dustin Loy and others in the School of Veterinary Medicine and Biomedical Sciences, and with Dr. Dan Miller with the USDA-ARS in Lincoln, provided Bethany with perspective on addressing this important issue through interdisciplinary cooperation. Bethany focused her effort on identifying an appropriate rate of lime addition to swine slurry to inactivate the PED virus. Her laboratory study revealed that adding quick lime to swine slurry at 10 g/L (80 lb/1,000 gal) elevated and maintained a manure pH of 12 for at least 30 minutes, equivalent to the EPA standard for pathogen reduction in human septage prior to land application. A continuation of Bethany's project verified that maintaining a pH of 10 for at least 1 hour produced slurry that did not infect piglets with PEDV during a bioassay study. Bethany graduated with her Bachelor of Science degree in Biological Systems Engineering in May 2015 and is working towards a Master of Science in Agricultural Engineering at Iowa State University with a focus on agricultural water quality.

Bethany Brittenham works with Dr. Dan Miller (back) and Ryan McGhee (center) to apply PEDV-positive manure to soil samples for a soil incubation study.

BRADY LEE DIERKS

(Major: Animal Science; Year: Junior) from Ewing, NE recently began contributing to the research activities of Drs. Burkey, Miller and Fernando. Specifically, Brady is contributing to a project that has an overall goal of increasing the knowledge base related to how interactions among diet composition, microbial ecology, and health status culminate in short- and long-term effects on nutrient digestibility and nitrogen balance in growing pigs. Initially, Brady's responsibilities involved tasks related to day-to-day animal care but have now evolved with added responsibilities in sample and data collection as well as partnering with current graduate students to complete specific lab analyses.

Before enrolling at UNL, Brady had limited experience in the pork industry. However, Brady feels that "pork production is a key component to agriculture in the Midwest." Brady's goal is to graduate from UNL in 2016 and to apply to the UNL/ISU Cooperative Program in Veterinary Medicine. He feels that "getting a better understanding of the diseases and viruses that affect pigs is very important" and this aspect of agriculture and the pork industry "is what interests (him) the most." Obtaining hands-on experience with pigs in a research setting at UNL is something that Brady values as he travels down the road towards a career in Veterinary Medicine.



Brady, a Junior Animal Science Major from Ewing, Nebraska recently began contributing to the research activities of Drs. Burkey, Miller and Fernando.

ASHLEY SCHMIT

Utilizing the National Pork Board's Pig Production Environmental Footprint Calculator to compare environmental footprints of swine production systems on a regional scale is the focus of a project that Ashley Schmit began working on this summer with Drs. Amy Millmier Schmidt and Rick Stowell. Ashley is a junior in Animal Science from Randolph, NE with a pre-vet focus. This summer, Ashley worked with several swine producers in Nebraska to gather information about their production system(s) that she then entered into the "Footprint Calculator" to calculate the operations' water, land, and carbon footprints.

Schmidt and Stowell are collaborating with Dr. Erin Cortus at South Dakota State University (SDSU) on this project. Two SDSU students working with Dr. Cortus completed footprint analyses for several swine farms in South Dakota and southwest Minnesota. Ashley is working cooperatively with the SDSU students to summarize results from all of the systems and develop a comparison of environmental footprints among these operations. Ashley recently authored a one-page guide sheet titled, "What is a Carbon Footprint?" while the SDSU students authored similar publications on water and land footprints. She and her SDSU counterparts traveled to Chicago during the last week of September to participate in the National Pork Board's Swine Educator In-Service and present their publications and a poster of their project data. Ashley indicated that she "appreciated learning more about issues that the swine industry is currently dealing with through the sessions offered at the in-service". In particular, she found the discussions about swine health and diseases to be really valuable to her as a pre-vet student and she looks forward to learning more about the diseases impacting the swine industry so that she can apply this knowledge as a practicing vet some day.

Ashley is also helping out with PEDV-related projects in Dr. Schmidt's lab. These projects are providing her with hands-on experience conducting necropsies and viral challenges to identify environmental reservoirs of the PED virus.

Following her expected graduation from UNL in 2017, Ashley intends to apply to the UNL/ISU Cooperative Program in Veterinary Medicine with a long-term goal of someday opening up her own mixed animal practice to serve rural communities in Nebraska.

Photo caption: Ashley Schmit (far right) and SDSU students Tia Muller (L) and Abby Repenning with their poster at the Swine Educators In-service

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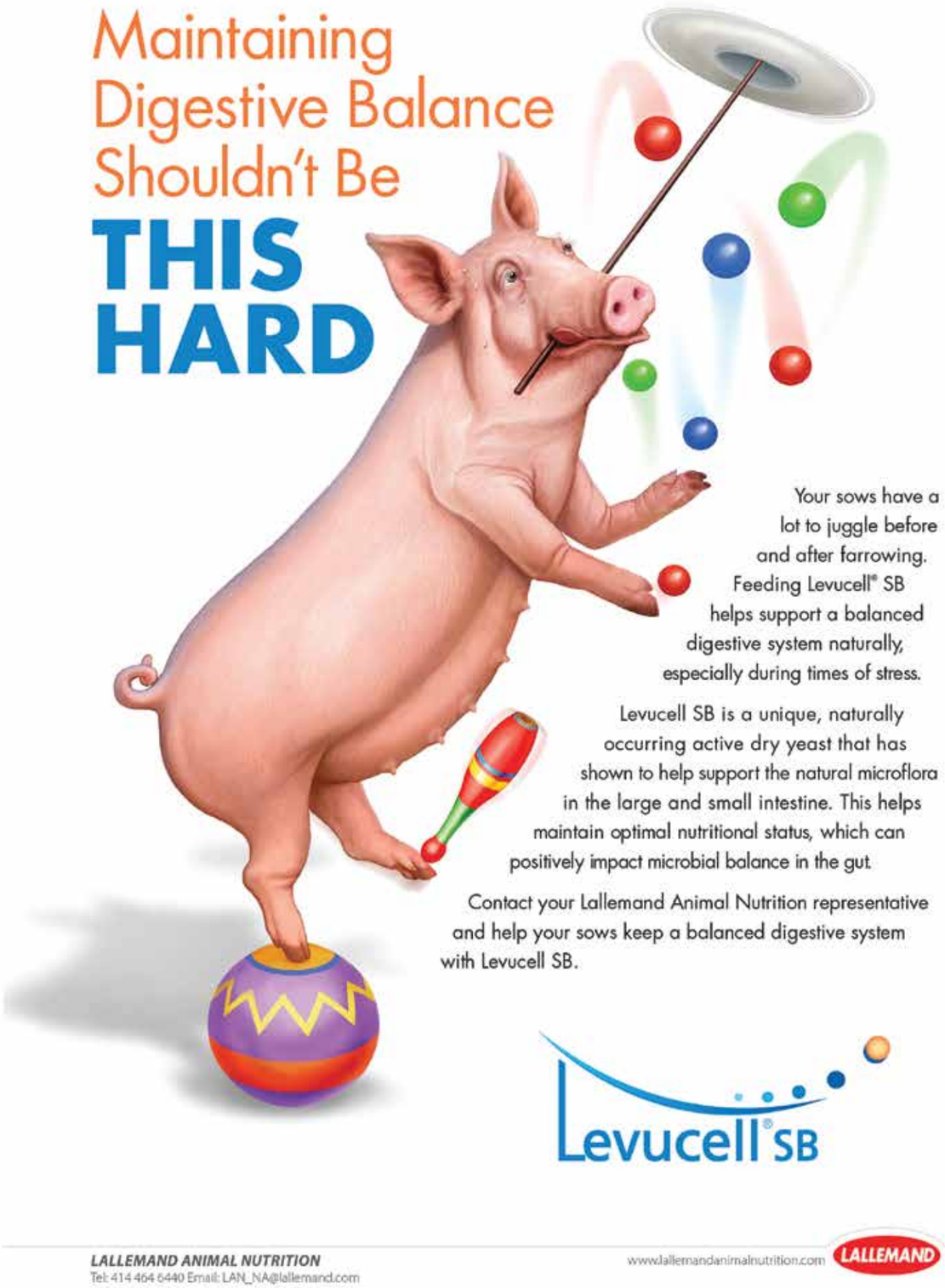


A Well-Experienced Summer

By: Abigail Weherbin

I think we can say summer has officially came to an end, but the experiences I have had and the connections I have made during my internship will last me well into my future. As a senior this fall majoring in animal science-meat science, at the University of Nebraska-Lincoln, I can look back and feel accomplished with my previous internships, especially this last one.

I had a great opportunity to intern with Tyson Fresh Meats in their food safety and quality assurance department in Perry, Iowa. Fortunate for me with my swine background, this is Tyson's smallest pork production facility, harvesting around 8,000 head a day. Tyson calls this facility a specialty plant because majority of the pork is exported overseas to Japan while the rest is sent to be further processed in Council Bluffs, IA. Tyson has six pork production plants. Many people still think of Tyson as just chicken, but they are actually second in pork production and rank first in beef production.

I wanted to learn more about the production process in a plant setting and have a hands on project during my time with Tyson. The first few weeks I shadowed each of the 15 food safety and quality assurance technicians in different sections of the plant where they are positioned. For a few days I was on the harvest floor observing the swine coming in, being trimmed and sanitized before heading into the coolers overnight. I then got to see the carcasses come in and be cut down into primals and subprimals before they get put into combos or boxes. I also observed alongside the inspectors that worked to ensure the pork loins, hams and bellies were in perfect condition for consumer satisfaction. The automation and food safety put in place today at facilities like Perry make me more excited and confident about the future of the meat industry.

I worked with the Hazard Analysis Critical Control Point (HACCP) supervisor and food safety and quality assurance manager for a few weeks on my project that was over the cooler systems in the plant. They recently put in new machines in each of the four coolers and wanted to make sure they were running properly and cooling down the carcasses efficiently. I took five temperatures on different locations on the carcass and recorded them to analyze. I did this on about 40 carcasses per rail and about four to five rails in each cooler.

It was very interesting to see the temperatures and where some improvements could be made. It was very rewarding to see my work have such an important impact on the safety of meat that we eat every day.

During my internship I traveled to Tyson Fresh Meat's headquarters in Dakota Dunes, SD where I met the other interns and department directors and listened to them talk about their careers. As a senior in college, this was a great way to hear about all of the possibilities and directions that I could go in my future. We also got the chance to present our team projects to those directors about issues that face the livestock industry. Throughout the summer I worked with great supervisors, met a few Iowa fans, and made some lasting friendships. I learned everything I wanted to during my internship and I am so thankful for this opportunity that allowed me to grow towards my career goals. I encourage anyone to develop more experience and apply for a Tyson Fresh Meats internship.

SAVE THE DATE

NPPA Annual Producers Meeting

February 17, 2016
Cornhusker Marriott–Lincoln, NE
Guest Speakers:
Chris Hodges, CEO National Pork Board
Governor Pete Ricketts (Invited)

ANTIBIOTIC CHANGES:
18 MONTHS AND COUNTING

By the end of 2016, the U.S. Food and Drug Administration will implement a new policy aimed at on-farm use of antibiotics in food-animal production. The agency's goal is to work with the production sector to eliminate the use of medically important (to human illness) antibiotics for growth promotion and to bring therapeutic use—to treat, control or prevent specific disease—under veterinary oversight. Pork producers should be taking steps now to prepare for the changes.

"That sounds like a long way off, but producers need to start getting ready," said Jennifer Koeman, DVM, Pork Checkoff's director of producer and public health. "Antibiotics aren't going away, but on-farm use will change. Producers should sit down with their veterinarians to discuss how to apply veterinary feed directives (VFDs) and other herd-health strategies."

At the centerpiece of FDA's policy are 283 products that will be added to the VFD list, said Bill Flynn, DVM, deputy director for science policy at FDA's Center for Veterinary Medicine. Over-the-counter sales of these products will be eliminated, and their use will require veterinary oversight and diagnosis for a specific animal health condition. Producers will need a VFD to gain access to the affected feed-based antibiotics and a prescription for water-based products.

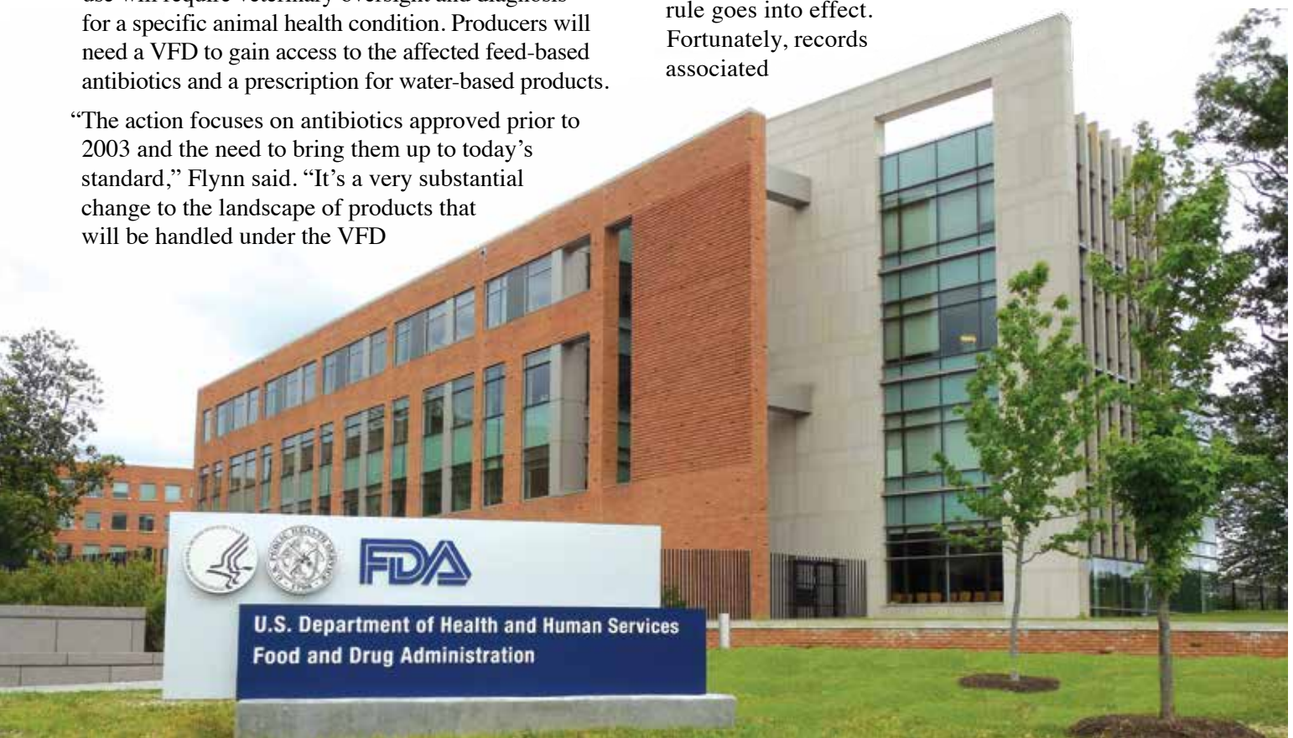
"The action focuses on antibiotics approved prior to 2003 and the need to bring them up to today's standard," Flynn said. "It's a very substantial change to the landscape of products that will be handled under the VFD framework. We're talking about individual products, combinations, generics—products that have been around for 40 years."

FDA is relying on stakeholder collaboration (drug companies, veterinarians, producers and the feed milling sector) to move the action forward. All 26 companies that market drugs to the pork industry have provided a written commitment to make product and label changes, removing production claims and requiring veterinary oversight by the December 2016 deadline.

The National Pork Board, the National Pork Producers Council (NPPC) and American Association of Swine Veterinarians (AASV) are working to help producers and veterinarians implement FDA's directive.

Record Keeping Is Critical

Producers, veterinarians and feed processors will need to be especially diligent in keeping records associated with VFDs and prescription antibiotic use once the new policy rule goes into effect. Fortunately, records associated with Pork Quality Assurance® Plus (PQA Plus®) certification already have this covered.



"But producers don't always keep all of the data today that will be required in the future, so improving on that will be a priority," said Liz Wagstrom, DVM, chief veterinarian with NPPC. "There also will be interest in measuring how FDA's policy is impacting antibiotic usage on the farm. That will be an ongoing discussion—what to measure, whom to collect data from and how to analyze and report it."

Meanwhile, Flynn added that FDA plans to release progress reports on its Judicious Use Strategy every six months (likely in June and December).

Veterinary Oversight, Research Priorities Are Key

The reality of FDA's proposed changes is that producers will have to have more interaction with veterinarians. However, that's a net positive on many levels.

"Maintaining a close working relationship with a veterinarian who is knowledgeable about pork production can benefit producers in many ways," said Harry Snelson, DVM, communications director for AASV. "Judicious use of antibiotics is just one part of an overall herd-health management plan. Veterinarians can help design herd-health and production plans that strive to decrease disease, enhance performance and produce safe, wholesome pork for the global market."

Aside from increasing veterinary interaction, the quest for responsible antibiotic use involves honing research priorities. Earlier this spring, the White House released a five-year, $1.2 billion action plan to address antibiotic resistance, including human and animal applications, and to guide public health and healthcare professionals. The plan cited additional research and the development of new antibiotics, therapies and vaccines among its goals.

The pork industry welcomes this approach to the antibiotics issue. "Our industry pledges to go beyond simply complying with federal guidance," said Chris Hodges, National Pork Board chief executive officer. "U.S. pig farmers are committed to continuous improvements to produce safe, wholesome pork in a socially responsible way. Antibiotics are just one piece of a much broader plan that our farmers use to keep their animals healthy."

For decades, the pork industry has been a leader in directing and funding antibiotic research, from the causes and transmission of antibiotic resistance to identifying alternative products or practices to help minimize antibiotic use. The Pork Checkoff also shares related information and research with U.S. retailers and foodservice companies.

"Collaboration across our industry, from the farms to the dinner table is critical," Hodges said. "Sharing information underscores the safeguards already in place for antibiotic use in pork production and illustrates our focus on improving pork's safety, quality and nutritional value, a priority on which producers, retailers and consumers can all agree."

FDA Moves Forward on Antibiotic Guidance

The U.S. Food and Drug Administration (FDA) is taking a new approach on the judicious use of medically important (to treat human illness) antibiotics in food-animal production. It involves voluntary cooperation by all sectors. Here's a snapshot of FDA's time line to implement these changes.

Guidance 209: In 2010, FDA outlined its intent and recommendations regarding growth promotion uses of medically important antibiotics in food-animal production. This action applies to both feed-grade and water-based antibiotics. FDA also specified that veterinarian oversight will increase for the remaining therapeutic applications (prevention, treatment and control) of medically important antibiotics.

Guidance 213: On Dec. 11, 2013, FDA initiated a three-year transition process to complete its food-animal antibiotic strategy. This action requests animal-health companies to outline intentions to voluntarily remove any production/growth-promotion uses from product labels of medically important antibiotics. The guidance also eliminates over-the-counter status of these medications and increases veterinary oversight for on-farm therapeutic use by requiring a veterinarian feed directive (VFD) for feed applications and a prescription for water treatments. December 2016 is the deadline for this guidance to be completed and implementation to begin.

Proposed VFD Rule: On March 12, 2013, FDA concluded the comment period on its proposed VFD rule. According to the agency, the final rule outlining specific details of the VFD process for feed-grade antibiotics and the regulatory foundation is expected to be released sometime this spring (2015).

Compounds Not Included: Antibiotics of interest to pork producers that will not be affected by FDA's new policy include bacitracin, tiamulin, carbadox, bambermycin and narasin. For a list of affected products, go to pork.org/antibiotics.

UNL welcomes Dr. Benny Mote

as the new

Swine Extension Specialist

It gives me great pleasure to introduce myself as the new Swine Extension Specialist for UNL. My first day on the job was September 1st and it has been a whirlwind of excitement from day one for my family and me as we settle into our new roles and lives in Nebraska. While I loved my previous job, the opportunity that this position provides, the swine producers of Nebraska, and the potential for growth within the state all combine to make it a dream career for me. Nebraska has everything anyone can ask for when looking to build, run, or expand in hog production: the natural resources, the biosecurity our neighbors to the east can only dream of, and packer availability. I like a good steak as much as the next guy, but it is past time for the world to realize Nebraska as a world leader in pork production, not just beef.

I grew up on a small livestock farm in the Texas Panhandle with the primary component being a 100 sow farrow to finish operation. I was active in both 4-H and FFA in school and am a big proponent of those programs today. The combined economics of scale and the price collapse in 1998 put an end to the commercial swine operation. However, pigs seem to run in my family's blood and there are still a few show pig sows on the place today. The three years I spent in the Army after high school is the only time I haven't been around pigs at some level. I am no stranger to this great state as I completed my undergraduate B.S. in Animal Science at UNL in 2002. I competed on both the meats and livestock judging teams while at UNL and traversed all parts of Nebraska while doing so. Therefore, I know exactly what this fair state has to offer. Upon completion of my B.S., I accepted an USDA fellowship at Iowa State University and completed my Ph.D. in Animal Breeding and Genetics in 2008 under the direction of Dr. Max Rothschild. My primary project consisted of identifying genetic markers for sow longevity, though I worked on several projects including meat quality, structure scoring replacement females, and even worked on trying to identify the genetic cause behind pigs that had extra dew claws.

I worked for Fast Genetics from 2008 through August of this year, even living and working out of Canada the first two years I was with Fast so I could be close to the nucleus farms. Though my title was Molecular Geneticist, I take far more pride in being able to improve the structure of the nucleus population and thus the structure of the commercial sows that used those genetics. It was rewarding to simultaneously see both sow replacement and mortality decline while production increased. My duties varied and included being on our genetics steering committee, assigning planed matings in our maternal nucleus and backup nucleus, structuring scoring animals, training selectors at all levels of the production pyramid, genomics research, sales support and most importantly customer support both in and out of the barn. One of the greatest lessons that I learned at Fast Genetics was that it doesn't matter what our computer models tell us, if it isn't showing up in the customer barns then we have to sharpen our pencils and get in the barns to figure out why it isn't working and tweak it so that it does.

I have been asked a multitude of times as to what research I plan on focusing on. My answer has been the same to everyone, "I will work on anything but the squeal." The reality is that I know there are several aspects of swine production that need further research and development to be best utilized in today's production systems. General topics of interest are sow lifetime production, decreasing preweaning mortalities, increasing full market value pigs, sow gestation and lactation efficiency, and of course true feed efficiency of the terminal pigs. I would like an opportunity to hear from the Nebraska producers before setting anything in stone to ensure I maximize the value for Nebraskans.

While I have never pretended to be a veterinarian or a nutritionist, I am a team player and can work alongside your team to help improve your production system. I am not afraid to get into barns and get dirty if needed to help unearth areas that offer potential to increase production efficiencies. I hope that I can be looked to as a resource for the entire swine production system in Nebraska. I won't pretend to know all the answers, but I am not afraid to ask my colleagues here at UNL, contact experts outside our system, or do the research myself to help get the best answer. I look forward to being your Swine Extension Specialist.

Our investment in pork exports helps Nebraska bring home the bacon.

Through their corn checkoff, Nebraska corn farmers provide significant support for the U.S. Meat Export Federation (USMEF). Helping build demand for pork around the world—and adding profitability to every animal you produce.

We're proud to partner with the Nebraska Pork Producers Association and USMEF to tell the world about the value, nutrition and quality of your pork. Because when your little piggies go to the global marketplace, the profits end up all the way back here at home.

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For Subcutaneous Use in Beef Cattle, Non-Lactating Dairy Cattle and Swine Only.
Not for Use in Female Dairy Cattle 20 Months of Age or Older Or In Calves To Be Processed For Veal.

Brief Summary: Before using Enroflox® 100, consult the product insert, a summary of which follows.

CAUTION: Federal (U.S.A.) law restricts this drug to use by or on the order of a licensed veterinarian. Federal (U.S.A.) law prohibits the extra-label use of this drug in food-producing animals.

PRODUCT DESCRIPTION: Each mL of Enroflox 100 contains 100 mg of enrofloxacin. Excipients are L-arginine base 200 mg, n-butyl alcohol 30 mg, benzyl alcohol (as a preservative) 20 mg and water for injection q.s.

INDICATIONS:

Cattle - Single-Dose Therapy: Enroflox 100 is indicated for the treatment of bovine respiratory disease (BRD) associated with *Mannheimia haemolytica, Pasteurella multocida, Histophilus somni* and *Mycoplasma bovis* in beef and non-lactating dairy cattle; and for the control of BRD in beef and non-lactating dairy cattle at high risk of developing BRD associated with *M. haemolytica, P. multocida, H. somni* and *M. bovis*.

Cattle - Multiple-Day Therapy: Enroflox 100 is indicated for the treatment of bovine respiratory disease (BRD) associated with *Mannheimia haemolytica, Pasteurella multocida* and *Histophilus somni* in beef and non-lactating dairy cattle.

Swine: Enroflox 100 is indicated for the treatment and control of swine respiratory disease (SRD) associated with *Actinobacillus pleuropneumoniae, Pasteurella multocida, Haemophilus parasuis* and *Streptococcus suis*.

RESIDUE WARNINGS:

Cattle: Animals intended for human consumption must not be slaughtered within 28 days from the last treatment. This product is not approved for female dairy cattle 20 months of age or older, including dry dairy cows. Use in these cattle may cause drug residues in milk and/or in calves born to these cows. A withdrawal period has not been established for this product in pre-ruminating calves. Do not use in calves to be processed for veal.

Swine: Animals intended for human consumption must not be slaughtered within 5 days of receiving a single-injection dose.

HUMAN WARNINGS: For use in animals only. Keep out of the reach of children. Avoid contact with eyes. In case of contact, immediately flush eyes with copious amounts of water for 15 minutes. In case of dermal contact, wash skin with soap and water. Consult a physician if irritation persists following ocular or dermal exposures. Individuals with a history of hypersensitivity to quinolones should avoid this product. In humans, there is a risk of user photosensitization within a few hours after excessive exposure to quinolones. If excessive accidental exposure occurs, avoid direct sunlight. For customer service, to obtain a copy of the Material Safety Data Sheet (MSDS) or to report adverse reactions, call Norbrook at 1-866-591-5777.

PRECAUTIONS:
The effects of enrofloxacin on cattle or swine reproductive performance, pregnancy and lactation have not been adequately determined.
The long-term effects on articular joint cartilage have not been determined in pigs above market weight.
Subcutaneous injection can cause a transient local tissue reaction that may result in trim loss of edible tissue at slaughter. Enroflox 100 contains different excipients than other enrofloxacin products. The safety and efficacy of this formulation in species other than cattle and swine have not been determined.
Quinolone-class drugs should be used with caution in animals with known or suspected Central Nervous System (CNS) disorders. In such animals, quinolones have, in rare instances, been associated with CNS stimulation which may lead to convulsive seizures. Quinolone-class drugs have been shown to produce erosions of cartilage of weight-bearing joints and other signs of arthropathy in immature animals of various species. See Animal Safety section for additional information.

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

ANIMAL SAFETY:
In cattle safety studies, clinical signs of depression, incoordination and muscle fasciculation were observed in calves when doses of 15 or 25 mg/kg were administered for 10 to 15 days. Clinical signs of depression, inappetance and incoordination were observed when a dose of 50 mg/kg was administered for 3 days. An injection site study conducted in feeder calves demonstrated that the formulation may induce a transient reaction in the subcutaneous tissue and underlying muscle. In swine 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.

Norbrook Laboratories Limited,
Newry, BT35 6PU, Co. Down, Northern Ireland

I01 March 2015

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Accepting Applications for
2016 Pork Leadership Program

The Nebraska Pork Producers Association wants you to be a part of the Nebraska Pork Leadership Program in 2016!

The Nebraska Pork Producers Association believes in, and is committed to helping develop agricultural leaders. The Pork Leadership Program serves as a resource for talented people who want to contribute to the future of Nebraska's pork industry. The Pork Leadership Program will build awareness, interest, and involvement in the pork industry at the state level.

The year-long program runs from February to February. During that time Pork Leadership Program participants will participate in six meetings and activities where they will learn about various aspects of the pork and agriculture industries and will also promote Nebraska's pork industry. Program members will not be responsible for any expenses to participate in the program.

The Nebraska Pork Leadership Program is directed under Kyla Habrock, of the Nebraska Pork Producers Association. Habrock stated, "The program was created out of necessity—as a way to build awareness, interest, and involvement in the pork industry at the state level. Members will develop their skills as leaders and will naturally emerge as the next wave of active and engaged members of committees and board members."

If you are connected to agriculture and believe in the future of the pork industry, you are encouraged to apply. Applications are available on request by emailing kyla@nepork.org, or visiting www.nepork.org.

Participants of the Inaugural Pork Leadership Program include: Sandra Kavan of Lincoln; Alan Stephens of Elkhorn; Kyla Habrock, Program Director; Jennifer Ruby of Howells; Alissa Prochaska of David City; Danielle O'Neel of Lincoln, and Michael Wisnieski of Omaha. Each participant shares unique experiences that shape their perspective of the pork industry, ranging from sales to genetic research, caring for pigs, growing the pork industry, and marketing livestock, as well as advocating for the pork industry.

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Imagination Bacon – Bacon & Brews for Books

The Heartland United Way hosted the inaugural Imagination Bacon–Bacon & Brews for Books fundraising event on Saturday, October 3rd. Funds raised from Imagination Bacon will go toward the Imagination Library Program which provides free books every month in the mail to children under five in Hall, Hamilton, Howard and Merrick Counties.

Imagination Bacon was held in the Nebraska State Fair Swine Arena, where there with live and silent auctions, as well as live entertainment by BD and the Boys. Every ticket holder received "Bacon Bucks" for bacon appetizers, a bacon pork burger with a side and a commemorative glass for brew tasting.

The Nebraska Pork Producers Association contributed 450 pounds of bacon and 600 grilled Bacon Burgers to the effort.

- The Live & Silent Auction raised over $8,000
- Every $30 ticket sale sponsored a child to participate in the Imagination Library Program.
- $60 tickets sponsored two children.
- The Imagination Library Program is free for all families living in Hall, Hamilton, Howard and Merrick

The Heartland United Way Staff would like to thank all the Sponsors, Vendors, Volunteers, Donors and Guests for making the inaugural Imagination Bacon event a success! We appreciate your support in making great things happen.

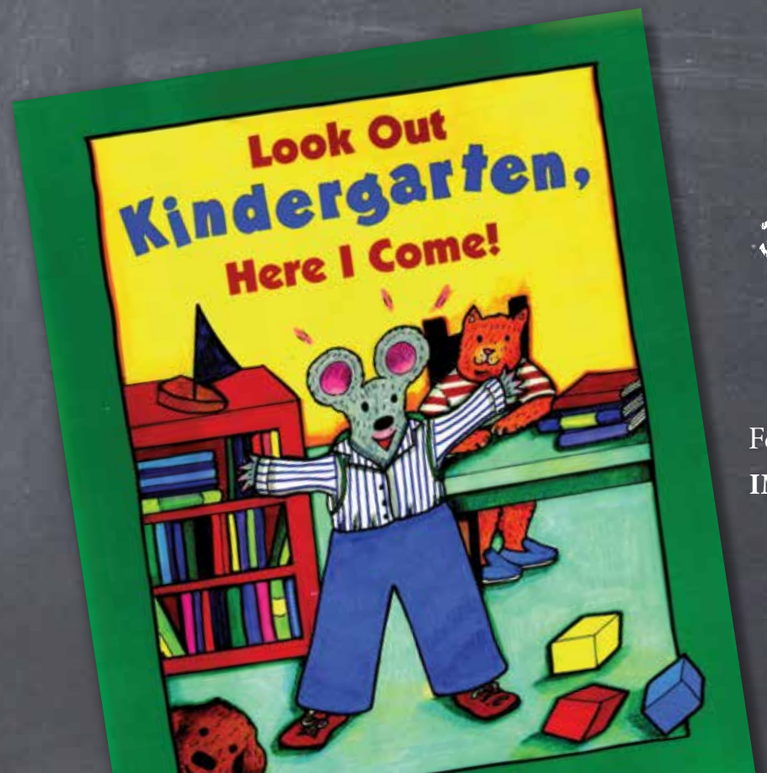
In 2013, the Heartland United Way initiated Dolly Parton's Imagination Library so that every child in Hall, Hamilton, Howard and Merrick counties would have the opportunity to have a library of his or her own before entering kindergarten.

Every month, children enrolled in the Imagination Library Program receive a free book in the mail until their fifth birthday. The first book every child receives is "Look Out Kindergarten, Here I Come!" With generous support from community donors, this program has remained free without a wait list for over 2,000 enrolled children in our four-county area. The program costs the United Way $30 per year for each child enrolled.

Dolly Parton's Imagination Library

In middle class neighborhoods, there are 13 books for every child.

In low income neighborhoods, there is one book for every 300 children.



For more information visit
IMAGINATIONLIBRARY.COM

Kavan Selected for Pork Leadership Institute

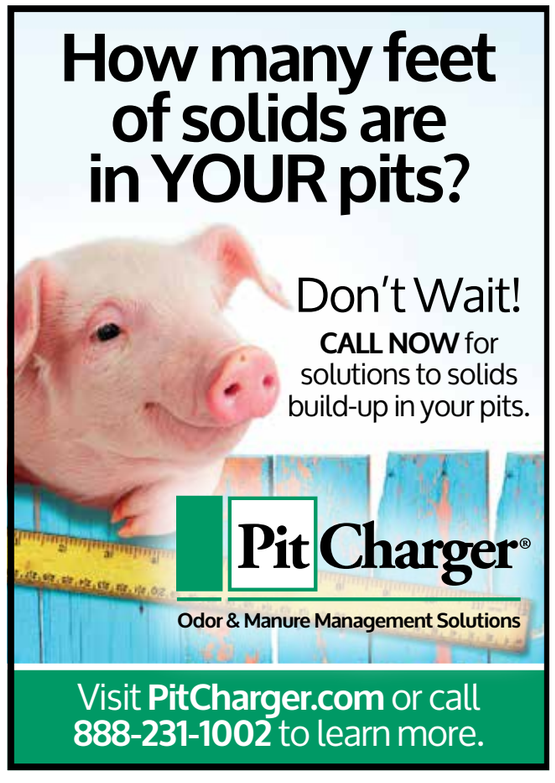
The Pork Leadership Institute (PLI) is a joint program between National Pork Board and National Pork Producers Council. The PLI program provides a comprehensive training curriculum designed to develop future leaders for the pork industry. Each year fifteen to twenty individuals from across the country are selected to participate in the yearlong program. Todd Kavan of Wahoo was selected to participate in the 2015-16 programs.

Todd grew up and worked on the family farm just outside of Wahoo, Nebraska where they raised commodity crops and had a farrow-to-finish operation, that later turned into a wean-to-finish operation. Growing up he was an active member in 4-H where he showed market pigs, which cultivated his interest in the pork industry. Todd graduated with Honors from the University of Nebraska—Lincoln with a Bachelor of Science in Mechanized Systems Management with minors in Diversified Agricultural Studies and Mathematics. After graduation he worked for Syngenta for two years as an assistant district manager for a 3,000-acre seed corn production district and four years as a Retail Sales Representative.

Todd is currently part of a wean-to-finish family farm with his dad, uncle and cousin. They contract pigs with five other farms. Todd is manager of the daily operations on our farm and also responsible for the transportation of the pigs at all locations. Todd and his uncle are working on an experimental nutrition trial in their nursery, to watch the rate of gain with certain feed rations. He also works on the crop side of the operation selling seed, planting, custom chemical application, running de-tasselling machines for Syngenta, harvest and custom cover crop sales and planting.

Todd's future plans include joining Nebraska LEAD to better expand my involvement in agriculture while developing and increasing his knowledge of agriculture.

Todd has a daughter, who enjoys going to the farm to play with the animals and four wheeling. My hobbies are training for marathons and reading historical based books.



☎888-627-7675

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

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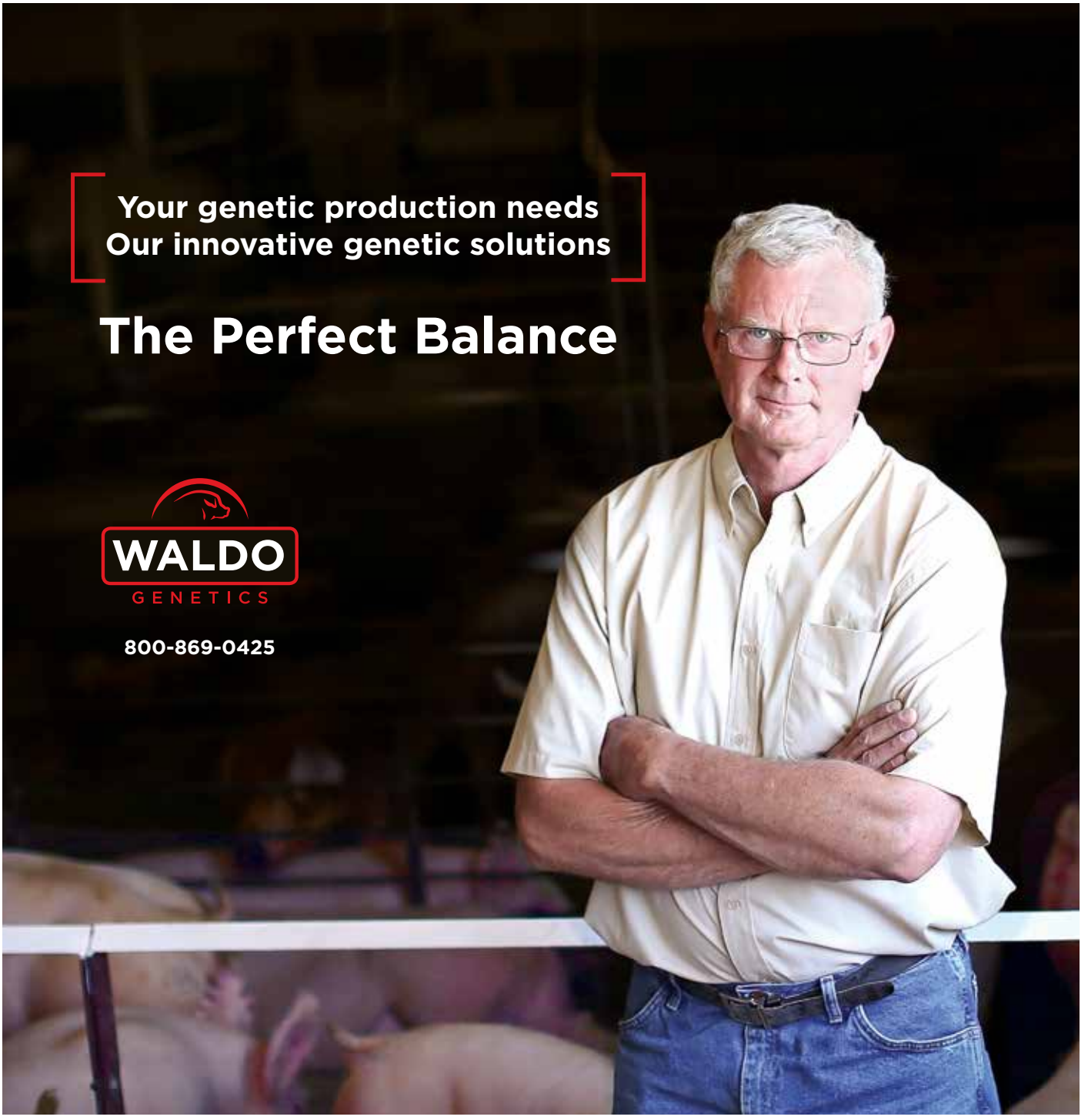
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