Nebraska pork talk

March/April 2017
Volume 49, No. 2

2017 NPPA ANNUAL MEETING IN THE BOOKS

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

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Calendar of Events

March 2017
30 Legislative Breakfast, NE Club, Lincoln

April 2017
5-6 NPPA Spring Legislative Action Conference, Washington, DC
23 3rd Annual Star City Baconfest, Lincoln

June 2017
1 Taste of Elegance, Omaha
7-9 World Pork Expo, Des Moines, IA
23 Pork Chop Scramble, Awarii Dunes, Axtell

August 2017
17-19 Capitol City Ribfest, Lincoln

For more information on any of these scheduled events call 888-627-7675 or www.nepork.org

pork checkoff

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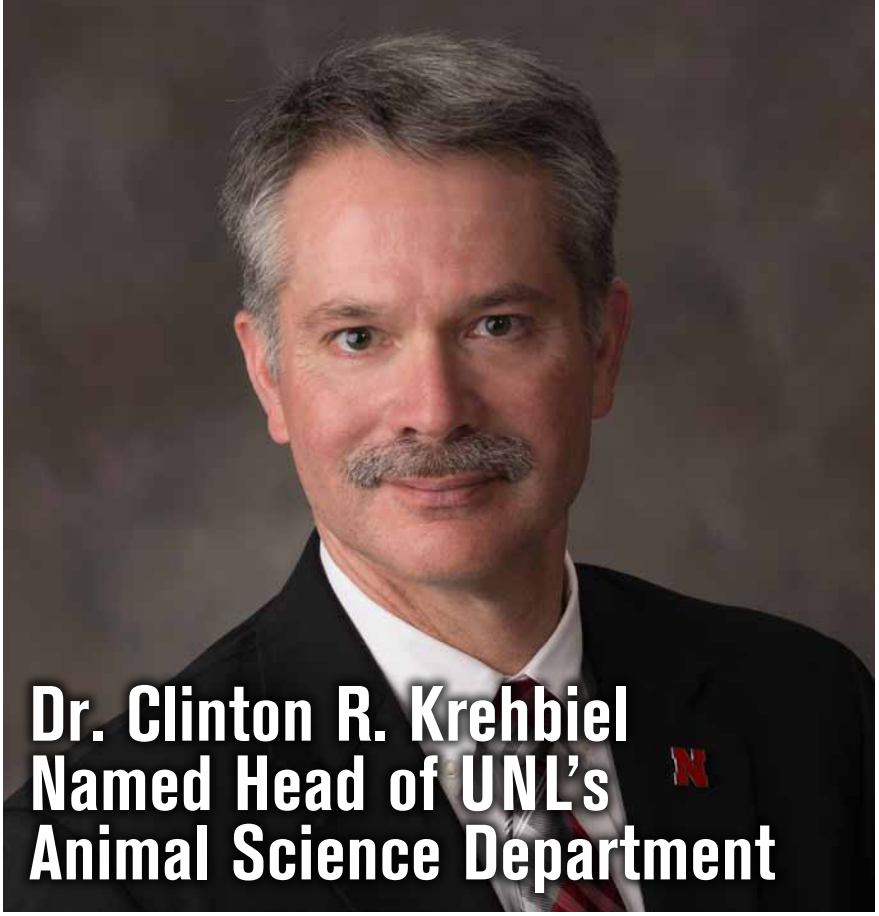


Dr. Clinton R. Krehbiel Named Head of UNL's Animal Science Department

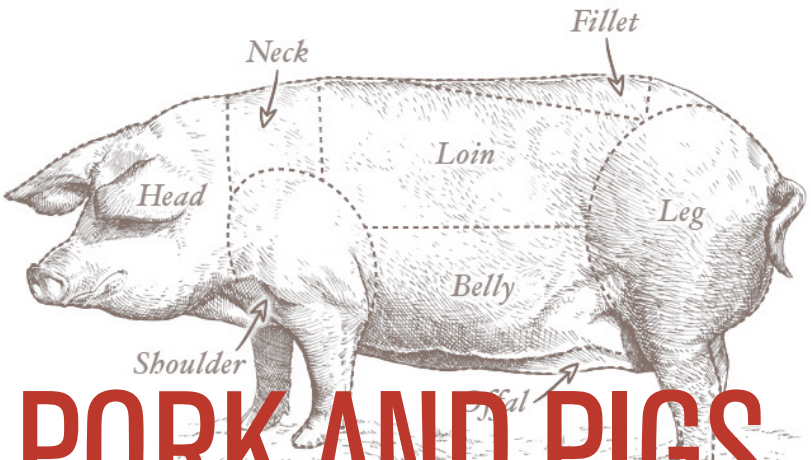
Dr. Clinton R. Krehbiel has been named head of the University of Nebraska-Lincoln's animal science department, effective January 1, 2017. He comes to UNL from Oklahoma State University, where he was assistant head of the animal science department.

Dr. Krehbiel was raised on a farm near McPherson, Kansas and graduated from Moundridge High School in 1983. He holds an A.S. degree from Hutchison Community College (1986), B.S. (1988) and M.S. (1990) degrees from Kansas State University, and a Ph.D. degree (1994) from the University of Nebraska. Dr. Krehbiel was a postdoctoral fellow at the U. S. Meat Animal Research Center near Clay Center, NE. He spent three and one-half years on the faculty at New Mexico State University before joining the faculty at Oklahoma State University in January 2000.

At OSU, Dr. Krehbiel held a split appointment between administration, teaching and research, and served as Assistant Department Head, Research Coordinator and Faculty Supervisor of the Willard Sparks Beef Research Center. His research interests included understanding relationships involving ruminal fermentation, gut metabolism, and nutrient absorption to improve health, growth, feed efficiency and end-product quality of beef cattle. Other professional achievements include the determination of the impact of bovine respiratory disease on immune function, gene expression in adipose tissue and muscle, nutrient metabolism, feedlot performance, carcass merit, and body composition. Dr. Krehbiel has published over 400 refereed journal articles, book chapters, abstracts of papers presented at scientific meetings, research reports of the OSU Agricultural Experiment Station, and papers published in conference proceedings. While at OSU, Dr. Krehbiel also taught graduate courses in Rumenology, Biochemistry of Nutrition, and co-taught a Protein Metabolism course.

Dr. Krehbiel has been a member if ASAS since 1988 and has served on the Editorial Board for Growth and Developmental Biology (1998-2000) and Ruminant Nutrition (2002-2003), as Associate Editor for Animal Nutrition (2003-2005), as chairman of the Alpharma Beef Cattle Nutrition Symposium (2007), on the Centennial Committee (2008), as chairman of the Southern Section Outstanding Young Animal Scientist Award–Research (2008), and on the Board of Directors (2009-2012). He served as the Program Chair for JAM in 2012, and has served on the ASAS Public Policy Committee. He is also a member of the American Dairy Science Association, American Registry of Professional Animal Scientists (ARPAS), Southern Great Plains Chapter of ARPAS (Director-at-Large, 2007-2008), and the Plains Nutrition Council (President 2007-2008).

Dr. Krehbiel received the ASAS Southern Section Outstanding Young Animal Scientist Award–Research in 2005; the Oklahoma State University Department of Animal Science Tyler Award in 2005; the James A. Whatley Award for Meritorious Research in Agricultural Science in 2006; the Gamma Sigma Delta Research Scientist Award of Merit in 2008; the Sarkey's Distinguished Professor Award in 2014; and the OSU University Service Award in 2014. Dr. Krehbiel and his wife, Shelly, have three daughters.



PORK AND PIGS, NOW AND THEN:

Adult Learning Offered by Osher Lifelong Learning Institute

In our lifetime, the pork we eat has changed for the better. Raising pigs, once known as the "mortgage lifters" on Nebraska farms, has been transformed into a structured, technology-intense business. Marketing has been standardized, processing streamlined, and new products have appeared in the meat cases of grocery stores and on menus. "Pork and Pigs, Now and Then" will bring you up-to-date on just how Nebraska's pig farming has developed in recent years.

This course, offered by the Osher Lifelong Learning Institute (OLLI) at the University of Nebraska-Lincoln, and facilitated by Bill Ahlschwede, will deal with pork as it is consumed today, its production, and the changes experienced during our lifetimes. Fat has been dramatically reduced. Litter size has increased more than 40%. Production has shifted from small units on diversified farms to large multi-site enterprises. In 1964, 39,000 Nebraska farms had pigs. Today, fewer than 2,000 Nebraska farms raise pigs.

Classes will deal with today's pork, changes in our lifetime, a virtual hog farm visit, genetics, drivers of change, and pork in processed meat including the McRib. There will be samples.

Instructors include: Roger Mandigo, UNL Animal Science Professor Emeritus; Rodger Johnson, UNL Animal Science Professor Emeritus; Tim Chancellor, Thomas Livestock Company Finishing Manager; Fred Holbert, retired HyVee Meats Specialist; and Bill Ahlschwede, retired Animal Science Extension Swine Specialist.

This course will be offered Thursdays from 1:00pm to 2:30pm at UNL's East Campus Recreation Center Conference Room and Demonstration Kitchen from March 27 to May 6.

For more information, please contact Bill Ahlschwede, facilitator
billahls@neb.rr.com
402-261-6407

ABOUT OLLI AT UNL:

The Osher Lifelong Learning Institute at the University of Nebraska-Lincoln (OLLI at UNL) is an adult learning membership program for men and women age 50 years plus. OLLI at UNL is one of more than a hundred Osher Lifelong Learning Institutes across the United States.

OSHER LIFELONG LEARNING INSTITUTE

Membership is required to take courses, attend special events and take advantage of other OLLI opportunities. With your membership, you may enroll in as many courses as you like. Most courses meet once a week for six weeks and run 90 minutes per meeting.

As an OLLI member, you gain access to over 120 courses annually, OLLI educational and social events, special tours and travel opportunities, as well as OLLI Special Interest Groups or SIGs. In addition, your membership entitles you to discounts to various venues in Lincoln. The $75 annual membership fee (or $50 mid-year membership fee) is a great bargain and value for your money. Membership fees includes a $30 credit toward a course or event.

OLLI members come from all educational, professional and social backgrounds. All have a desire to stay intellectually active and engaged. OLLI is for anyone wanting to:

- Connect with peers who share common interests
- Explore fascinating subjects through classes and courses
- Enhance creativity
- Attend OLLI educational and social events
- Make new friends
- Travel near and far
- Get GREAT VALUE for your money

Search Begins for the 2017 America's Pig Farmer of the Year℠

Online Submissions Due March 13

The National Pork Board is searching for the next "America's Pig Farmer of The Year," with applications open now through March 13 for the annual industry award at americaspigfarmer.com. The award, now in its third year, recognizes a U.S. pork producer who demonstrates excellence in raising pigs using the We Care℠ ethical principles and in sharing his or her story with the public.

NPPA Executive Director Al Juhnke urged Nebraska pig farmers to nominate one of their own for the national honor this year. "Our pig farmers are second to none in the quality of their production practices and principles," he said. "Let's work to get a Nebraskan chosen as the honored pig farmer for 2017."

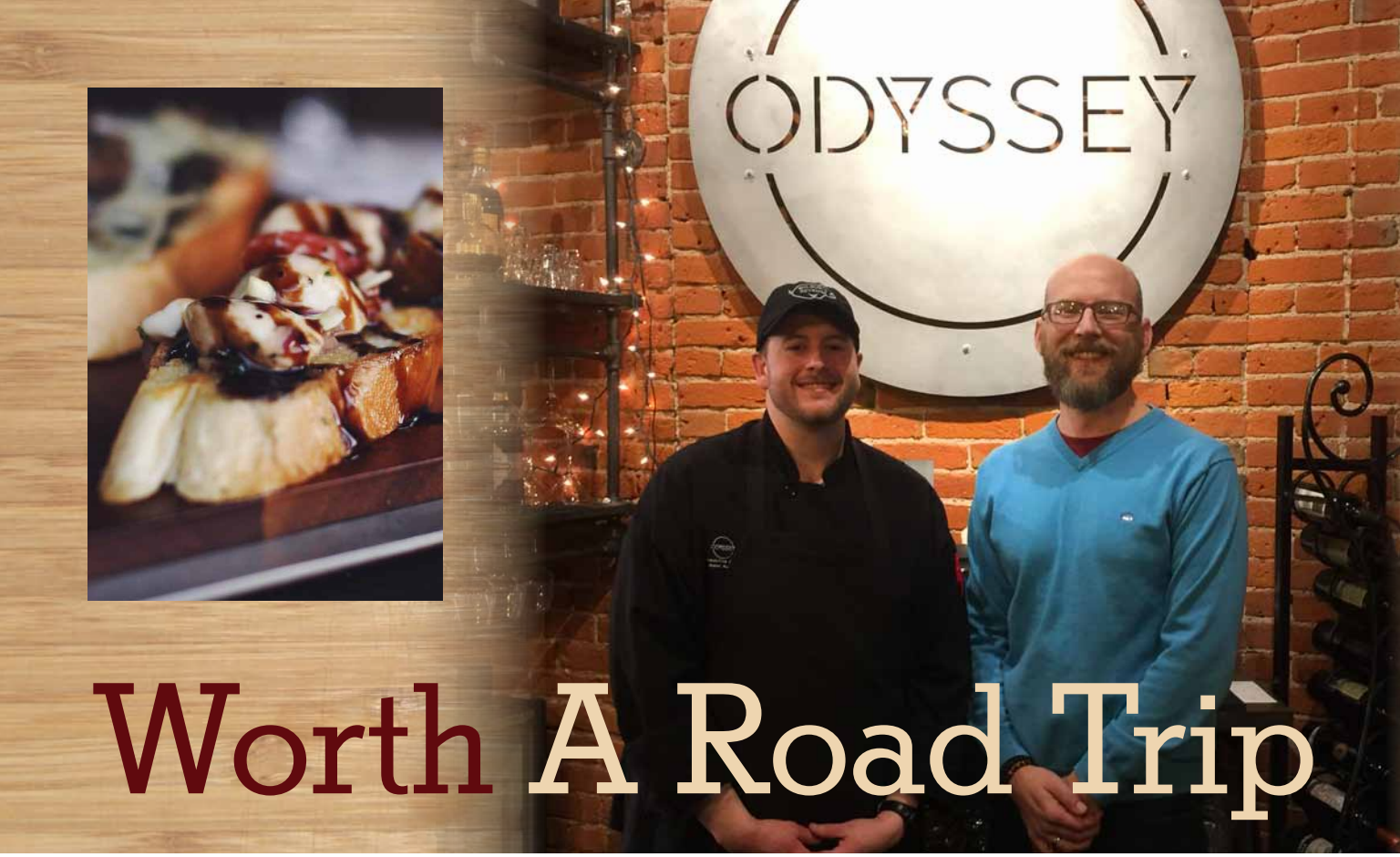
Last fall, a panel of national judges named Brad Greenway, a pig farmer from Mitchell, South Dakota, as the 2016 America's Pig Farmer of the Year. He has participated in numerous live and social media-based events since earning this distinction, including speaking engagements and media interviews in Chicago, San Francisco and other cities. All told, he has taken the pork industry's message to more than 88 million people–and counting.

"I encourage every pig farmer to apply to be America's Pig Farmer of the Year," Greenway said. "This program allows us to open the barn doors and show consumers what is really happening on pig farms across the country as we strive to raise food in a responsible and sustainable way."

Anyone can nominate a U.S. pork producer who is at least 30 years old as of Jan. 1, 2017, at www.americaspigfarmer.com/nominate. Producers can request an application directly by going to www.americaspigfarmer.com/apply. Complete rules of the award program are on the site as well, along with answers to frequently asked questions.

Greenway urges producers to consider applying for the award for themselves or to nominate someone they know. "This is an experience you will never forget nor regret," he said, "because it meets the critical need of telling our story to others. I know we're making a difference with high-level consumer audiences who are getting the real facts about pig farming for the first time."

The nomination process closes March 13. To nominate someone, go to www.americaspigfarmer.com/nominate.



Worth A Road Trip

Pork Belly Mac N' Cheese, the Notorious P.I.G., Berkshire Pork Tenderloin… A mere sampling of the unique array of pork offerings that can be found at the "Odyssey" in downtown Hastings, Nebraska. Located at 521 West 2nd Street and housed in an immaculately restored historic building, the Odyssey channels the cozy, relaxed atmosphere of an urban style restaurant typically found only in such places as Omaha's Old Market, Kansas City or Scottsdale. In the warmer months, patio seating is also available overlooking the charming Lainson Plaza green space that features regularly scheduled music concerts.

The goal of the Odyssey menu is classic American comfort food with a twist. They pay particular attention to the details of plate presentation, which gives each dish a delicious energy. The Odyssey's unique menu ideas come from trends, what's available locally and a basic gut feeling of what will sell. They also simply keep their eyes open to what's happening in the industry and then ask how could that work for us or how could it be tweaked to work for us?

Owner Jamey Hamburger (at right in above photo) favors the 12-oz. Grilled Pork Chop, Bubba Style (andouille sausage and shrimp in pan sauce), while Executive Chef Jerry Allen (at left in above photo) enjoys the 8-oz. Odyssey Ribeye Cap Steak, Oscar Style (crab cake with béarnaise). Meanwhile, *everyone* seems to drool over their most famous side dish, Sauteed Brussel Sprouts. Competing recently in Hope Harbor's (Grand Island) culinary fundraiser "Battle Honey," Chef Allen created Honey Roasted Pork (pork butts basted with Jalapeno-Infused Honey), served on Honey Crisp Apple Chips.

As the Odyssey's first anniversary wraps they've tallied sales of 1500 pork chops and 2800 filets–

Odyssey. For the pork of it.

Berkshire Pork Tenderloin
-Pan seared over Prairie Pride Porter braised greens and white cheddar grits

12-oz Pork Chop, bone in

Pork Belly Udon Bowl
-Jalapeno, ginger, sliced radishes, green onions, shiitake mushrooms

Shrimp & Grits
-With smoked andouille sausage over white cheddar grits

Pork Belly Mac Stack Burger
-Open faced with smoked cheddar and pork belly mac n'cheese

Grilled Italian
-Capicola, Salami, Ham, lettuce, tomato, onion, provolone on focaccia

Notorious P.I.G.
-Honey roasted pork, arugala, gruyere, jalapeno, maple bourbon sauce, jalapeno corn bread

Bacon & Artichoke Bruschetta

Ham N'Brie (Jane's favorite!!!)
-Grilled ham, bacon and brie with pineapple jalapeno jelly and sliced jalapeno on marble bread

Bacon Wrapped Shrimp
-Over white cheddar grit cake with house chipotle bbq

Parched Pork Tenderloin
-Pan seared with two bacon wrapped shrimp over mashed bourbon sweet potatoes with porter cream sauce

Odyssey prides itself on a fresh and exciting menu that rotates regularly. Listed menu items are not available at all times.

not surprising considering that even on an average weeknight reservations are recommended to insure a seat at this hopping joint. Reflecting on the whirlwind of this past year, Hamburger is overwhelmed by the support of the Hastings community that has paved the way to the Odyssey's instantaneous success. They are also grateful for all the new faces they meet and greet from locations 45 minutes to an hour away. Places like Wood River, Grand Island and Aurora. Hamburger says it's been hard work but so worth it.

Hard work indeed, but the rewards are earned in the glow of their customer reviews: "Simple concepts executed at an amazing level." "A top tier restaurant." "Worth the drive if you live outside of Hastings." And most importantly, "truly the best pork chop I have ever eaten."

Get yourself to the Odyssey. Sooner than later. You'll be glad you did.

American Heart Association Adds Pork Sirloin to Its Heart-Check Certified Shopping List

Eating healthier just got easier with the addition of one more pork cut to the list of Heart-Check Certified products by the American Heart Association. The Pork Checkoff is working with the American Heart Association to highlight the heart-healthy benefits of the pork sirloin roast.

As a Heart-Check Certified cut of meat, pork sirloin adheres to the American Heart Association's requirements allowing its label as a "heart-healthy food." The pork sirloin roast joins the pork tenderloin with this designation as an extra lean cut of meat certified by the Heart-Check Food Certification Program.

"Talk about exciting news," said Jane Stone, the NPPA's domestic marketing director. "This is yet another star in the pork industry crown as we go about the business of promoting our products to consumers. Nebraska's producers work hard to produce a lean, healthy and wholesome product. Earning yet another designation from the AHA is a meaningful reward for that effort."

The prominent Heart-Check mark on packages of meat helps consumers to cut through the clutter of often conflicting nutrition information, according to Adria Huseth, RDN, LD, CPT, and manager of nutrition communications and research for the Pork Checkoff. "The Heart-Check mark is valuable and serves as a trusted resource for consumers. By cutting through the noise at the meat counter, shoppers can quickly identify heart-healthy foods."

Sound science and proven research serves as the basis for the Heart-Check Food Certification Program nutrition requirements. Introduced in 1995, the Heart-Check Food Certification Program helps consumers identify foods that can be building blocks of a heart-healthy diet. To become certified, a product must meet specific nutrition requirements. For more information, visit heartcheck.org.

"Today's consumers are busy and they seek both convenience and real-time information before purchasing foods in their local grocery store," said Huseth. "Having the Heart-Check mark on pork sirloin roast and tenderloin products helps consumers make wise choices. This prominent, recognizable mark allows the shopper to buy with confidence."

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Foreign Animal Disease: Knowledge and Planning

By Roger Dudley, DVM

Animal Epidemiologist
ANIMAL & PLANT HEALTH PROTECTION
Nebraska Department of Agriculture

When you think about Foreign Animal Diseases (FAD) in the United States, there is one disease that stands out above the rest--Foot and Mouth Disease (FMD).

Foot and Mouth Disease - Basics

Foot-and-mouth disease (FMD) is a severe, highly contagious viral disease. The FMD virus causes illness in pigs, cows, sheep, goats, deer, and other animals with split hooves. It does not affect horses, dogs, or cats. FMD is not a public health or food safety threat and it is not related to hand, foot and mouth disease, a common childhood illness caused by a different type of virus.

Animals with FMD typically run a fever, and blisters form on the tongue and lips, in and around the snout and around the hooves. These blisters, called vesicles, pop and turn into red areas called erosions. Pain and discomfort from the vesicles and erosions lead to other symptoms such as depression, anorexia, lameness, and reluctance to move or stand. Most affected animals will not die from FMD, but the disease leaves them weakened and unable to produce meat and milk the way they previously did.

When FMD is found in the U.S., the export markets for swine and cattle products will be shut down, causing tremendous economic hardship. Some economists have predicted that an FMD outbreak in the U.S. could cost as much as $200 billion over a 10-year period.

FMD is currently found in 96 of the 178 member countries in the World Organization for Animal Health (OIE). The U.S. had nine FMD outbreaks from 1870 to 1929. All of these outbreaks were controlled by stop movement orders and depopulation of infected and exposed animals. The control of FMD today, however, would be much different from the earlier outbreaks since 1929 because:

- Herd size has grown tremendously, making the logistics of depopulation difficult.
- Extensive movements of animals across the U.S. make controlling the spread of the disease very difficult (over 1 million swine and 125,000 cattle are on the road every day).
- Public resistance to depopulating entire herds of infected and contact animals requires us to manage the disease differently.
- Carcass disposal of the large herd size is more difficult than the small herds of the past.
- Increased numbers of deer and feral swine may make control more difficult.

FMD Planning

USDA has produced many documents related to FMD prevention and control planning, including the FMD Response Plan Red Book (available at https://www.aphis.usda.gov) that details the options for control of an FMD outbreak. The tools listed in the Red Book include some of the same ways we controlled FMD 90 years ago, but it also includes tools like biosecurity, tracing (where the disease came from and where it could have spread to), rapid diagnostics, and potential vaccination. Which of these tools will be used in an outbreak depends on the location and size of the incident.

The Red Book also describes the use of control zones as a way to keep the virus from spreading. A control zone is the area around an infected premises where all animals and products in that zone will have movement restrictions put in place until all animals in the zone are free of disease. The only way to move animals or products out of a control zone is with a permit issued following the secure food supply plans described below.

If FMD is diagnosed in the U.S., movement of animals will be severely restricted for the first three to seven days or until the size and location of the virus is determined. After that initial period, when the extent of the outbreak is determined, movement of animals could possibly start again. The movements will be based on issuing permits for the animals and products in the affected areas following the secure food supply plans.

Vaccination

There are seven distinct serotypes of FMD virus with 65 different subtypes of the disease. The problem is some of the subtypes will cross-protect and some will

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not. We know there are 23 different strains of vaccine that are required to protect against all the strains of FMD virus in the world. Currently the USDA stockpiles 2.5 million doses of each of the 10 most serious strains of FMD in a vaccine bank. The FMD vaccine bank is helpful but the vaccine is not stored in ready-to-use form, so once the virus strain is identified, the vaccine has to be sent to a vaccine manufacturer to get it in ready-to-use form. It can take up to 21 days to get the 2.5 million doses functional once the decision to use the vaccine is made by the USDA. Two-and-a-half million doses sounds like a lot, but Nebraska alone would require 10 million doses to vaccinate all susceptible species one time, while Iowa would require 25 million doses. We know, therefore, that 2.5 million doses won't be enough vaccine to control a significant outbreak.

Secure Food Supply Plans

The process for moving animals and products out of a control zone around an infected premises is being developed by the Center for Food Security and Public Health (CFSPH) at Iowa State University. This process for movement is critical because of the potential economic impact on producers. CFSPH is working with industry, state and federal regulators to find ways to move animals and products from premises in a control zone that are not infected with the disease. These programs are called the Secure Food Supply Plans. The Secure Pork Supply Plan is used for swine during a FMD outbreak as well as plans for beef and dairy cattle. The Secure Pork Supply Plan would also be used during a Classical Swine Fever or African Swine Fever incident. The goals of the Secure Food Supply Plans are all the same and include:

- Detect, control, and contain FMD as quickly as possible.
- Avoid interruptions in animal/animal product movement to commercial processing from farms with no evidence of infection during an FMD outbreak.
- Provide a continuous supply of safe and wholesome food to consumers.

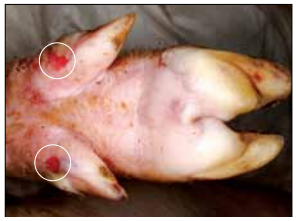
Continued on page 18

FOOT AND MOUTH DISEASE IN PIGS
PROGRESSION OF LESIONS

DAYS 2, 4, AND 6 POST-INFECTION

DAY 2

Blanched coronary band.


Vesicles of hoof pads and ruptured vesicles of dewclaws.

Vesicle in interdigital area.

Erosion of tip of lower lip.

DAY 4

Blanched coronary band.

Ulcerations and erosions from ruptured vesicles.

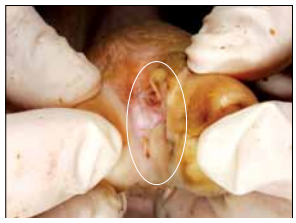
Vesicle in interdigital area and swollen coronary band.

Erotion of lower lip and snout with fibrin.

DAY 6

Necrosis of coronary band with crusting.

Multifocal deep ulcers, hoof pad and dewclaws at the coronary band.


Interdigital ulceration at coronary band.

Ulcerative and erosive lesions of the skin on the lower jaw, lower snout, and unilateral commissure.

2017 NPPA ANNUAL M

The Awards

NPPA Executive Director Al Juhnke stressed the importance of having Nebraska representation on National Pork Board committees to NPPA members at the organization's 2017 annual meeting.

It wouldn't be Valentine's Day without roses for our guests.

NPPA President Russ Vering presented the Outstanding Pork Service Award for Promotion to Glen Roest and Jayne McDowell in recognition of their part in making the National Pork Trailer the best promotional partner at Nebraska's Pork Parties, which were held in six communities during 2016.

As a reminder of the Pork Trailer's strong promotional presence in Nebraska, NPPA President Russ Vering asks NPB President-Elect Terry O'Neel to carry a small symbol and our grateful appreciation for the continued presence of the National Pork Trailer back to Des Moines.

Willow Holoubek has been an important resource for farmers and ranchers who wish to expand or move their livestock operations to Nebraska. Her commitment to the Nebraska Pork Producers during her tenure as AFAN Executive Director made her the obvious recipient for the Outstanding Pork Service Award for Producer Outreach.

NPPA President Russ Vering said of Dave Harrington that "he is the positive voice of Nebraska's pork industry. You might say our very own 'industry cheerleader,'" in naming him the recipient of the 2016 Outstanding Pork Service Award for Industry Outreach. Dave was first trained in the National Pork Board's Operation Main Street in 2005. A source at the National Pork Board stated "he is a fabulous OMS speaker and we're fortunate to have him in the program."

Parks of Nebraska is managed by Kevin Nolan. As manager, Kevin has been an active contributor to the Association. As an Allied Member, Parks of Nebraska guarantees our Association's efforts to reach producers, educators, industry leaders, and influencers to our industry. On behalf of NPPA, President Russ Vering gratefully acknowledged the partnership Parks of Nebraska has with the Association and recognized them as the recipient of the 2016 Outstanding Pork Service Award for Allied Member.

EETING IN THE BOOKS

The Recognitions

Bruce Livingston was inducted into the Nebraska Voluntary Check-Off Hall of Fame during the 2017 "Ribs and Bibs" event. Making the presentation was NPPA President Russ Vering. Celebrating Bruce's accomplishments, Vering noted that from a very early age, Bruce knew his future was in hogs. At the age of eight he received two breeding gilts from his father and uncle as payment for helping with their swine enterprise near Mahaska, Kansas--and never looked back. By the time he graduated from high school in 1987 he owned a 150-sow farrow-to-finish operation outright. With a strong work ethic and a vision for expansion, his sow number is now 25,000 and growing.

Terry O'Neel was inducted into Nebraska's Checkoff Hall of Fame during the 2017 "Ribs and Bibs" event. Terry has spent the past 27 years as an active member of producer associations. He has earned and held the respect of fellow pork producers through his leadership and enthusiasm for the pork industry. He joined the Saline County Pork Producers in 1985, by 1987 he was an officer, and by 1988 President. He went on to be a State Director from 2001 to 2009 and served as State President in 2007. He takes great pride in his farrow-to-finish pork operation and continues to give and represent the pork industry in leadership roles and trade missions around the world. His actions have built trust with the public which is so vital. In March, O'Neel will become President of the National Pork Board.

I broke it already?

NPPA President Russ Vering with the 2017 Pork Leadership Participants, from left:Paul Segner, Matthew Marquardt, Justin Hankins, Connor Sharp, Chad Moyer, and Brady McNeil.

Members of the 2017 Pork Mentorship Program, from left: Vanessa Knutson, Thomas Waldo, Marissa Kegley, Fina Choat, Cheyenne Gerlach, Catherine Jones and NPPA President Russ Vering.

2017 NPPA ANNUAL M

The Scholarships

McKenzie Beals Presented the 2017 Larry E. Sitzman Youth in Nebraska Agriculture Scholarship

McKenzie Beals of Friend, NE, has been awarded the 2017 Larry E. Sitzman Youth in Nebraska Agriculture Scholarship,. The $1,000 scholarship was presented to McKenzie during the Annual Meeting of the Nebraska Pork Producers Association in February.

The scholarship is named after Larry E. Sitzman, who retired in 2016 as Executive Director of the Nebraska Pork Producers Association following a long, successful career serving agriculture in a variety of state and national leadership roles.

McKenzie is a senior studying Animal Science/Pre-Veterinary Medicine at the University of Nebraska – Lincoln. She has been accepted as a member of the veterinary school class of 2021, in the cooperative program between the University of Nebraska – Lincoln and Iowa State University. Upon graduation, she plans to focus in food animal medicine and will return to rural Nebraska to help producers improve herd health, management, and sustainability of livestock production while maintaining the integrity and quality of the food supply that feeds the world.

Larry Sitzman with McKenzie Beals, the recipient of the 2017 Larry E. Sitzman Youth in Nebraska Agriculture Scholarship.

McKenzie has experienced the diversity and breadth of agriculture, growing up around swine, beef cattle, sheep, and horses. Therefore she understands how all agriculture industries have a common goal of feeding the world, protecting hard working farmers and ranchers, and promoting the agriculture industry to the public.

"As a veterinarian, you are more than just your title," McKenzie said, "you are a role model and a community leader. I'm excited for my future as a veterinarian where I will impact agriculture in my work, membership with agricultural organizations, and as a role model to young people interested in agriculture."

Dr. Ronald Lewis, professor of animal breeding and genomics at the University of Nebraska – Lincoln wrote, "McKenzie has a passion for our agricultural industries, with the capacity to make a difference. Her personal qualities and ambition, coupled with her community spirit and leadership skills personify the vision of Larry Sitzman and this scholarship program."

McKenzie is the scholarship chair for Sigma Alpha Professional Agriculture Sorority, treasurer for the Pre-Veterinary Medicine Club, historian/social media chair for Tau Sigma Transfer Honor Society and a member of many other organizations on and off campus.

"Using my varied experiences and knowledge of the agriculture industry," McKenzie said, "I can promote and be a leader for the agriculture industry in the fullest way possible."

Larry E. Sitzman learned patriotism, service to our country, and respect for our leaders from his parents. Agriculture has been his passion. Throughout his life he has provided service in various forms and from different positions of leadership. Sitzman is known for sharing his voice defending perspectives and asking challenging questions. He served on many state and national agricultural boards before being named Nebraska's Director of Agriculture in 1991. He ended his working role as Executive Director of the Nebraska Pork Producers Association in 2016. Today, Sitzman serves as an active volunteer leader at the Veterans Administration in Lincoln.

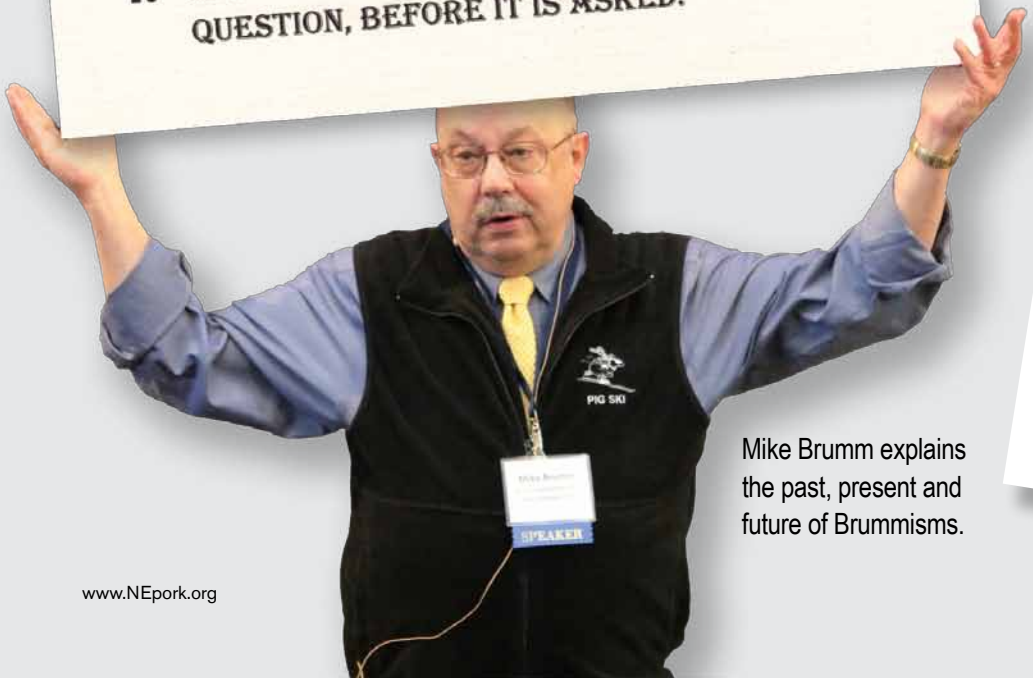
EETING IN THE BOOKS

The "Pearls"

Top 10 Things I learned from Dr. Mike Brumm

10. HOG BARNS DON'T COME WITH AN OWNER'S MANUAL.
9. *Don't bother leaving the lights on – the nose finds the feeder.*
8. PIGS HAVE DIFFERENT TASTE BUDS THAN PEOPLE.
7. PIGS LIKE CLASSICAL MUSIC.
6. Tickling a pig is an effective way to get a fresh fecal sample.
5. Don't ask a veterinarian when you need a nutritionist.
4. If your furnace is sized properly, it should never shut off on the coldest day of the year, but still keep the barn at the correct temperature.
3. It's okay to be wrong, **as long as you're consistent.**
2. When riding along with Mike in the winter, it is best to keep your eyes closed and your hands folded in prayer.
1. ALWAYS KNOW THE ANSWER TO THE QUESTION, BEFORE IT IS ASKED.

SDC RESEARCH



Mike Brumm explains the past, present and future of Brummisms.

NPPC's Bill Davis, Senior Director for Congressional Relations briefs the audience on discussions in Washington, D.C.

Nebraska's pork producers joined with Nebraska State Senators for comments from Governor Pete Ricketts.

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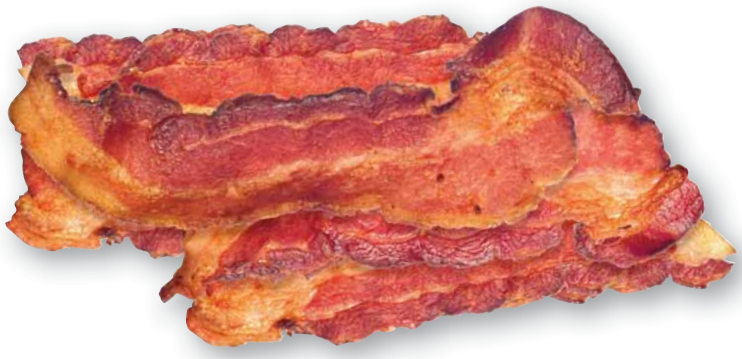

Our investment in pork exports helps Nebraska bring home the bacon.

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Mission Statement:
Building upon our heritage of innovation and quality, together we will elevate the everyday experience by making Hormel Foods the favorite part of any eating occasion.

What is unique about your company:
For more than 125 years, Hormel Foods has been committed to providing consumers with high-quality, high-value branded products that are flavorful, nutritious and convenient. Based in Austin, Minnesota, our company is a multinational manufacturer and marketer of high-quality, brand-name food and meat products for consumers throughout the world. The company has more than 20,700 employees worldwide and 41 U.S. manufacturing locations.

Hormel Foods has owned and operated its Fremont, Nebraska facility since 1947. It employs 1,400 people with an annual payroll of more than $67 million. During 2015 the plant harvested approximately 2.7 million market hogs paying hog producers nearly $425 million.

Several well-recognized branded products are made in Fremont, including the SPAM® family of products and Hormel® branded Cure 81® hams, Always Tender® fresh pork, Natural Choice® products and Little Sizzlers® pork sausage. The domestic consumer dominates company sales, but in recent years the company continues to expand its export business.

Most notable accomplishment for your company:
Founded in 1891, Hormel Foods Corporation is celebrating 125 years in business this year.

Products/Services Offered:
We produce some of the most iconic food brands in the world including Hormel® Always Tender® fresh pork, Hormel® Cure 81® hams, Applegate® natural and organic meats, Muscle Milk® protein products, Wholly Guacamole® refrigerated dips, Justin's® nut butters, Hormel Vital Cuisine™, Hormel® Black Label® bacon, SKIPPY® peanut butter products, SPAM® family of products and Jennie-O® turkey products.

Area Served: Worldwide

Key Contacts/Staff: Ron Browning, Western Region Procurement Manager
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Foreign Animal Disease: Knowledge and Planning

Continued from Page 11

- Maintain business continuity for producers, transporters, and food processors through response planning.

The Secure Food Supply Plans provide for voluntary pre-outbreak preparedness with biosecurity and surveillance to allow movement of animals and products by permit from the control areas after determining and analyzing the risks associated with the movement.

Biosecurity

Biosecurity is a key component of the Secure Food Supply Plans and can be defined as a collection of measures or management practices intended to protect animals against the introduction and spread of disease or harmful biological agents. Biosecurity is essential if we are going to control the spread of FMD. Everyone needs to understand biosecurity and what is required to keep the FMD virus from spreading. It is important to develop a plan for how you would keep FMD from arriving at your farm. Some key components of biosecurity are to have:

- An operation-specific plan set up before it is needed.
- A biosecurity manager so there is one person in charge of monitoring biosecurity on your premises.
- A Line of Separation Plan for your premises.

A Line of Separation (LOS) is a clearly identified boundary around or within a premises to separate off-farm traffic from on-farm movements of vehicles, feed, necessities, people and animals. For example, think about your operation as a castle and the LOS as the moat around the castle. The only way animals, vehicles, or products can come on or off your premises is to cross the "draw bridge" over the moat. Nothing should cross the LOS that can introduce a virus so at the "draw bridge" some kind of procedure is necessary to prevent the virus from being brought on to the premises (This may include disinfection of the vehicles, changing clothes/boots, etc.). For more information on biosecurity and Line of Separation, go to http://securepork.org/

Some keys to the efficient control of an FMD outbreak:

- It is critical that we find the disease as early as possible to minimize the spread of the disease, i.e., report suspicious lesions to your veterinarian immediately.
- There will be stop movement orders issued when a FMD outbreak begins and you need to be prepared to "hunker down" for a week or more.
- You need to have a biosecurity plan ready to prevent the FMD virus from getting onto your operation.
- We need to have enough vaccine available to be able to control the spread of the disease without having to depopulate large numbers of animals.

For more information on FMD disease go to: http://www.footandmouthdiseaseinfo.org/

For more information on Secure Pork Supply Plan go to: http://securepork.org/

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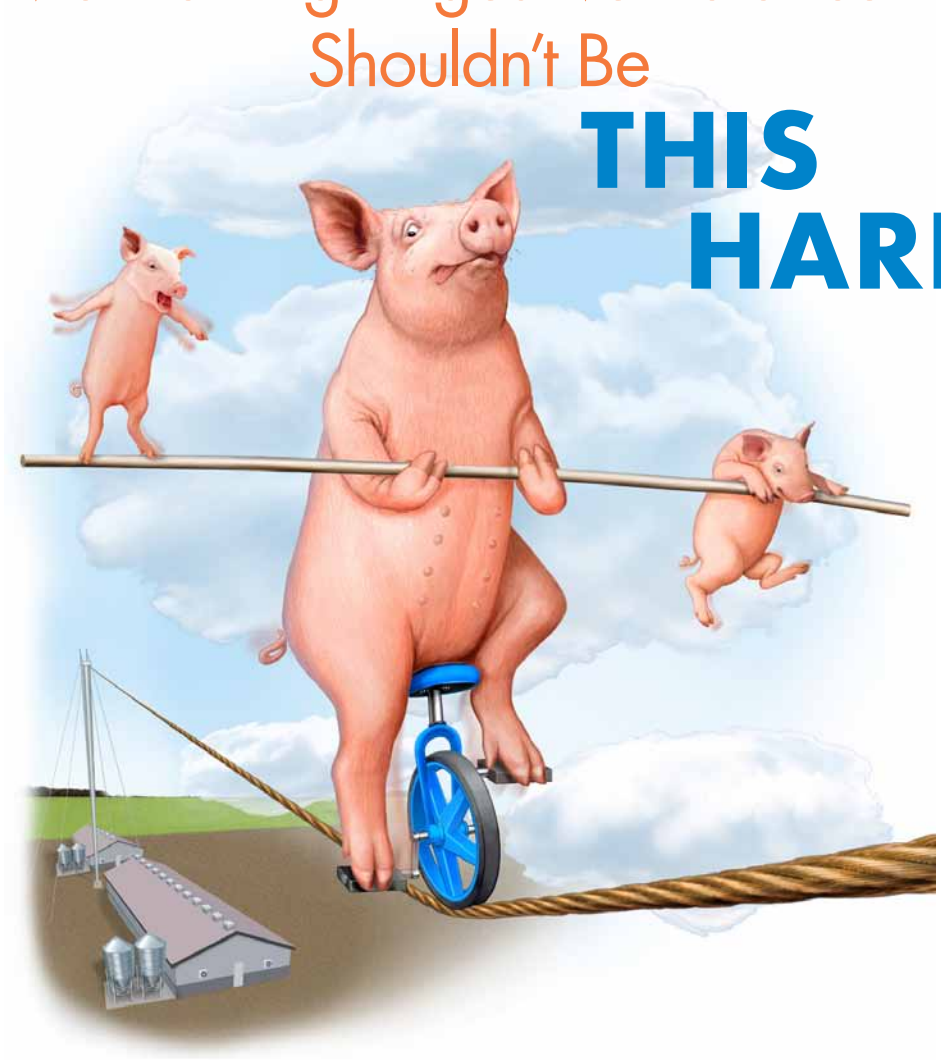
Maintaining Digestive Balance Shouldn't Be THIS HARD



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Thank you Allied Members for all of your support through the years and welcome to our new Allied Members. We are greatly appreciative of our new members continuing to renew your membership and support of the Nebraska Pork Producers Association. We look forward to a successful 2017 with our three tiers of membership.

If you have any questions, please contact Sandra Kavan at sandra@nepork.org or at (531) 500-3505.

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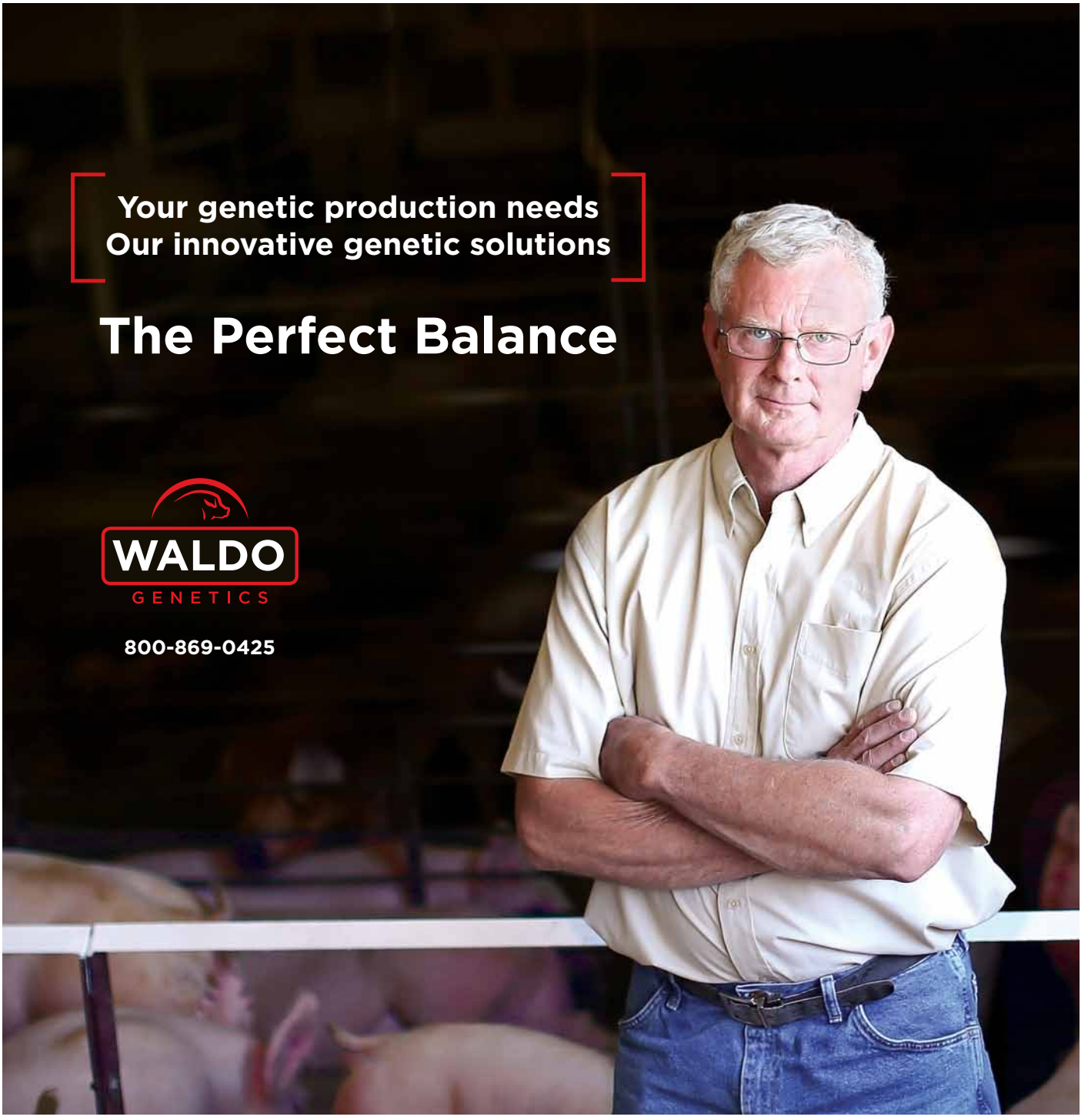
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