Nebraska pork talk

September/October 2017
Volume 49, No.5

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NPPA Office

	nppa@NEpork.org	(888) 627-7675
Executive Director	Al Juhnke	(531) 500-2786
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Nebraska pork talk

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Nebraska Pork Producers Association
7441 O Street, Suite 104
Lincoln, NE 68510

Phone: (888) 627-7675
Fax: (531) 500-5005
Email: nppa@NEpork.org
www.NEpork.org

Calendar of Events

September 2017

6-7 Board Meeting/Retreat, Broken Bow, NE
12-14 Husker Harvest Days, Grand Island, NE
12-14 Fall LAC, Washington D.C.

October 2017

11-12 Oktoberfest, Des Moines, Iowa
13 Capitol City Downtown Pork Trailer, Lincoln, NE
14 Farmers and Ranchers Tailgate Party, Lincoln, NE
17 Environmental/NDEQ Webinar
25 Deadline for applications for Larry E. Sitzman Scholarship

October 2017 (continued)

25 Deadline for applications for the Pork Mentorship Program

November 2017

7-9 Pig Welfare Symposium, Des Moines, Iowa
14 Barn Maintenance Webinar
17 AG-ceptional Women's Conference, Norfolk, NE
20 AFAN Annual Meeting, Lincoln, NE

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

pork checkoff

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

"The Great American Eclipse" of 2017 Shows Off Over Nebraska

For the first time in U.S. history, a total solar eclipse that crossed the country from coast to coast was visible only in America. The rare celestial spectacle in August had been dubbed "The Great American Eclipse."

Nebraska residents and visitors had plenty of places to view the phenomenon, which diagonally cut across the heart of the Cornhusker State from the northwest to southeast. The eclipse hit Lincoln at 11:37 a.m. local time and fully covered the sun at 1:02 p.m. The spectacle could be seen along Interstate 80 from west of North Platte to Lincoln.

To celebrate this historic day NPPA, in conjunction with Thomas Livestock Co., hosted a pork party in Broken Bow at the Scenic By Way Center. The National Pork Board's pork trailer made the trip from Des Moines and 400 bacon wrapped pork kabobs were grilled up and served to hungry eclipse fans!

The crew from Thomas Livestock Company helped cook and serve at the event.

NPPA Vice President, Tim Chancellor checks out the eclipse.

Beverly Bobbett and Kathy McKain of Omaha show their support.

New School-Based Program Helps Prepare Tomorrow's Pork Industry Leaders

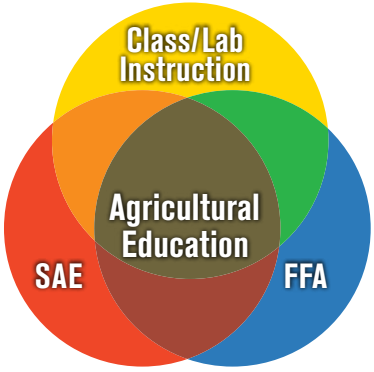
Interns (from left) Katherine Mundorf, Sarah Morton and Katlyn Likens, along with NPPA Youth Education Director Kyla Habrock, presented the Pork School-Based Enterprise to over 180 students at Nebraska Agricultural Youth Institute in July 2017.

By Sarah Morton, NPPA Intern

Agricultural education is growing rapidly throughout Nebraska. In the past year, eight schools have added an FFA program, bringing the total number in the state to 184 local Chapters. Not only is the number of programs on the rise, but the innovation and forward thinking done by students, teachers, and industry persons is also progressive. I am a witness to this first hand as I have served in two out of the three roles, and will soon assume the last role--as a student teacher.

Agriculture students today are looking to challenge themselves by applying their knowledge and skills in new ways. This is something that the National FFA Organization has recognized and has taken action on. First, a little background.

Agricultural education is comprised of three intertwining areas that, when fulfilled correctly, ensures that students are able to grow in their content knowledge, career skills, and personal and professional development. The three categories of agricultural education include classroom instruction, FFA, and supervised agricultural experiences. A supervised agricultural experience is meant to have students take what they are learning in the classroom and apply it to a work experience. This gives them the opportunity to learn a skill or trade, uncover a multitude of career opportunities, and develop responsibility.



The three-circle model of agricultural education is meant to provide students with a well-rounded education based on classroom content, applied knowledge, and personal and professional growth.

School agricultural experiences come in many forms. The four main categories that were previously in place for students to choose from were entrepreneurship, placement, exploratory, and research. However, the National FFA Organization recognized the need for other opportunities to be available to students, which is how they came to add service learning and school-based enterprise to the list.

The school-based enterprise is where my work has been focused over the past six months as an intern at the Nebraska Pork Producers Association. The idea behind it is that the students can use school facilities to house their ag projects. The basis of the project, though, is that it is 100 percent student run, with two or more students in charge of the project. It happens outside of classroom hours and should provide a good or service to a targeted market.

The Nebraska Pork Producers Association saw an opportunity ahead of us: to create a model of school-based enterprise for students centered on pork production. When I joined the NPPA team in February 2017, I was excited by this vision and the opportunities I would get to network with Nebraska ag teachers and to combine my interests in both ag education and the pork industry.

Over the past six months I have had the pleasure of doing research, creating an assessment and presenting the results to both Nebraska ag teachers and students, visiting

various ag programs, and networking with people who are truly excited about this opportunity.

Because a program like this had not existed before, a majority of my project has been based on doing research and building interest. To kick-start this initiative, I first needed to know if the teachers (supervisors) would have any interest in their students pursuing this type of supervised agricultural experience, because it would ultimately be located in their facilities and taking place under their watchful eye.

After the State FFA Convention wrapped up in April, I sent out a survey to all Nebraska ag teachers to determine if there would be any interest or need for a pork program located within agricultural education. With a 25 percent response rate, a vast majority of the respondents were overwhelmingly supportive of the initiative. There were drawbacks and hesitations within the survey, but those things are to be expected when creating a new program. A lot of it depends on the teachers, their circumstances and backgrounds.

I was able to pursue this effort even further by presenting the Pork School-Based Enterprise to about 120 different ag teachers from across the state at their annual conference held in June. This helped me make connections with teachers who were interested in pursuing a program like this. I was also able to take verbal feedback which helped me continue altering the model to be more open to a variety of school circumstances.

After presenting to the teachers, I was allowed the opportunity to present to agriculture education students themselves. Nebraska Agricultural Youth Institute (NAYI) is a week-long program held at the University of Nebraska-Lincoln every summer. Students from across the state apply to attend and then receive a week filled with career and industry knowledge, networking, and personal development. The NPPA was invited to speak during the commodity board sessions, which is where I made my connections with the students.

Overall, I held seven 15-minute presentations that reached 184 students. Based on the questions, verbal feedback, and discussions with them, I could tell that they were eager to see the Pork School-Based Enterprise introduced into their FFA programs. With the students' interest peaked, and the teachers knowledgeable on the project, I hope to see collaboration efforts between classrooms and the NPPA to get the first Pork School-Based Enterprise pilot program running.

What I truly love about this program is that it allows students who live in town or don't have that production experience to be able to raise their own livestock in an environment provided to them. The opportunities that this school-based enterprise opens to agricultural education students is endless. It forces them outside their comfort zones and gives them ample opportunities to learn and grow. It also presents to them career opportunities that they probably wouldn't have considered otherwise.

The key to success in the classroom is providing new learning opportunities to students in a way that captures their attention and keeps them interested. The Pork School-Based Enterprise program provides those hands-on a learning opportunity that takes the knowledge from inside the classroom and allows the kids to apply it to the real world. A question kids always ask themselves is "how will I use this later on?" With classroom instruction that is applicable to the real world and their lives, we can answer that question for them and build interest off the content we present to them.

Providing meaningful learning opportunities to the future of the agricultural industry is what the school-based enterprise is all about. With the pork industry becoming more prominent in Nebraska, I believe it is time we expose the students to the opportunities that are available to them within it. An ever changing industry needs forward thinkers and problem solvers, and I know that a Pork School-Based Enterprise program would help develop that next generation.

Sarah Morton presented her Pork School- Based Enterprise project to over 120 Nebraska agriculture teachers at their Career Education Conference in June 2017.

Pork Leadership Program's Third Seminar: A Report.

Jim Pillen discusses business entrepreneurship, innovation, and culture with the 2017 NPPA Pork Leadership Program participants.

By Chad Moyer

The third seminar of the Nebraska Pork Producers Association Pork Leadership Program took the six participants to five different communities in eastern Nebraska, including Columbus, Fremont, Tekamah, Norfolk and Pilger during the last week in July. Way back at the beginning of the program, facilitator Kyla Habrock listed several objectives of the program, including "work as a network of motivated and professional leaders with key organizations on behalf of the Nebraska Pork Producers Association to broaden perspectives and build coalitions." That was certainly evident during this seminar!

The three-day seminar started at DNA Genetics in Columbus. CEO Brett Bonwell and Technical Services and Multiplication Business Leader John Sonderman gave participants some background about the company. DNA is now the second largest supplier of genetics to the industry, with a focus on York, Landrace, and Duroc. Priorities in the maternal line include breeding for back fat and loin depth, a sow's ability to birth live pigs, and pigs weaning weight. Brett and John also spent considerable time talking about the company's culture. DNA has three principals they urge all employees to observe: (1) Do what's right; (2) Do what you can; and (3) Do onto others what you want done to you. They say following these guidelines has made DNA a very desirable place to work. But as you know, you cannot overlook your bench-strength. So they are constantly looking for ways to hire and retain young professionals in the company. All agreed it is an honorable profession to feed a hungry world.

Speaking of a hungry world – not only domestically but an increasing number around the world – they are demanding a higher quality pork product. Pork is the number one protein consumed in the world, but how can the industry get a product to the market that offers consumers a better, more consistent eating experience? Perhaps it's time to take a page from the beef playbook and institute a quality grade for hogs. Some call Duroc "the Angus of Pork." Why not separate those carcasses off to add value for the producer and a better product for the people eating it? This is something genetics companies along with producers and processors will need to continue to investigate.

Next came a roundtable discussion with Jim Pillen, University of Nebraska Regent and owner of Pillen Family Farms. He says they have set goals for every aspect of their business, and if all goes correctly, the family business will have helped feed about nine million people by the end of the year. Certainly an admirable goal! And what a way to tell your story – not just of your own business, but what the industry together can do. Pillen gave us great insight into the attitude of entrepreneurship, being innovative, and fostering a culture to be successful. It can be as simple as when you make a donation to a community event. It may be sufficient to give product or money, but Pillen says how much more can you engage those around you by challenging them to participate along side you. This is another great opportunity to show the positive impact those in pork production can have on a town or city. Thanks, Regent Pillen, for sharing your ideas and experiences with our group.

Then our seminar visited the Hormel Foods pork processing facility in Fremont. Ron Browning provided a great tour of the production floor, from receiving and harvesting to particular emphasis on the fresh product lines. This summer, the belly primal is responsible for holding a considerable amount of the carcass value. We saw how the belly is separated, squared, and prepared for further processing into bacon. We also watched intently as workers extracted as much value from the carcass as

possible by "robbing" high value cuts off various primals. The work is not easy, the quality control is very high, and I think the workers are proud of the work they do on behalf of pork producers.

The group then spent an hour with Willow Holoubek. You may remember her while she worked at Hormel, or her most recent employment with A-FAN (the Alliance for the Future of Agriculture in Nebraska). But at the beginning of this year, she took a job with Lincoln Premium Poultry, the company in charge of developing the hatchery, feed mill, processing plant, and network of barns to grow 88 million six-pound chickens for Costco. It's going to take 56 breeder houses and about 400 grower houses to accomplish this. In 42 days the chickens will have eaten four different feed rations. The company has decided to use Aviagen-Ross birds, and adopted an animal welfare standard of .88 sq.ft./bird. Part of the attraction for crop farmers becoming involved in this project is the access to the nutrients in the chicken litter. Holoubek says there's about 1,200 tons of material that would come from a fourplex of chicken barns, and the litter would have to be land-applied based on agronomic rates most likely for phosphorous, although there would also be other nutrients like nitrogen in the litter as well. Much like pork production, biosecurity is a high priority. LPP wants about a two-mile separation from any other hog barns, and they want to set the barns in groups of at least four. By the time the barns, feed mill, hatchery, and processing plant are built, it is estimated the economic impact to the region will be about $1.2 billion. Scheduled start-up for the processing plant in Fremont is April 15, 2019.

Then it was over to Wiechman Pig Company, which was started in Fremont in 1948, but now has grown to 17 locations in eight states. Mark Wright told us there is a market for almost every pig, especially those that do not fit into the narrow specifications of the major processors. They have worked to find 50 niche markets for all kinds of hogs, from Oriental to Latino or simply the sausage market. They may ship pigs to five or 10 different markets in the same day. Wright says, "Every pig can have a home, and we do everything we can to preserve some value on behalf of the producer."

We visited the farm of one of our participants, Matthew Marquardt of Tekamah. Matt only has a few sows and one boar, but he has carved a market for himself raising hogs in a heritage manner, and having neighbors and friends lined up to buy the finished pigs. Matt's pigs spend some time on the cement, some time in the mud, some time on the grass and, as we found out during our visit, some time just roaming around. While Matt has a full-time job off the farm, he is still considering expanding the herd.

During the final day of Seminar Three, the group received an update from Northeast Community College in Norfolk. NECC is the second oldest junior college in Nebraska, and now covers about 800 acres on the northeast corner of Norfolk, with 500 of those acres in row crop and forage production. Much of the focus was on the NECC Ag & Water Center for Excellence, an effort to modernize the ag and farming facilities at NECC. Various aspects of the campaign include an update of the farm and feedlot, precision ag technologies, Vet Tech and large animal facilities, ag classrooms, and the Innovation and Demonstration Center. All told, it will be a $50 million project. After a tour of the facilities, NECC President Michael Chipps, along with deans and associate deans, sat down with our group for a roundtable discussion. They asked us what we are looking for in the next generation of employees. The group relayed to the educators about the need to change the perceptions of production agriculture. Since our roundtable, it has been communicated to us that the truck driving instructors at NECC will now take the training to be Transport Quality Assurance advisors. That will have an immediate impact on new drivers that potentially will be taking your hogs to market.

PLP participant Matthew Marquardt describes his small, heritage farrow-to-finish operation near Tekamah.

The seminar wrapped up with a tour of a construction site for a sow farm. Standard Nutrition is in the process of tearing down some old barns just south of Pilger and replacing them with modern barns that will enable better hog flow from the gilt development unit, through breeding, farrowing, and weaning.

We are now halfway through our Pork Leadership Program. A big "Thank You" to Nebraska's pig farmers for supporting the program to build the next generations of pork enthusiasts. Thank you for coming along with us as we network with various representatives of the pork industry and supporting businesses. Our next seminar will take place in September, when the group will be traveling to Washington, D.C. to experience the happenings in our nation's Capital. Stay tuned! There's certainly more to come.

Until then, eat more bacon!

Pro-Start Teacher Forum 'Pork Day': A Review from an Intern

Photo credits: Katherine Mundorf

By Katherine Mundorf, NPPA Intern

July 24, was a busy day for seven high school teachers from Iowa and Nebraska. They made the trip to Metropolitan Community College's Fort Omaha campus to participate in Pro-Start's three-day training event. Day one consisted of pork-based foods, the second day was beef, and the third day was pastries. Directors of the event were Chef Brian O'Malley, Executive Director of the Institute for the Culinary Arts, and Dr. Fayrene Hamouz, Pro-Start Coordinator, Nebraska Restaurant Association. Chef O'Malley taught the cooking lessons and Dr. Hamouz provoked conversation about the Pro-Start program. I sat in to observe the pork day as a representative from the Nebraska Pork Producers Association.

Throughout the day, the teachers learned about different cooking techniques, and had the chance to master recipes themselves and write their own recipes. From short-braising to searing to sauteing, all teachers got to try their hand at everything in their recipes. At lunch, we got to enjoy their creations and discuss the differences between the recipes and the hands that made them.

After the event I got together with both Chef O'Malley and Dr. Hamouz to ask them some questions. Both meetings were full of laughter and fruitful conversations. Below are some of their responses to my questions.

What is Pro-Start?

Dr. Hamouz: "Pro-Start is a secondary school curriculum in culinary arts and restaurant management. It's intended to develop skills in young people so that they can go straight into the industry or to continue school to pursue careers such as chefs or restaurant managers."

What is the importance of having a culinary classroom in schools?

Chef O'Malley: "The easy answer is everyone does better the more they know how to cook. So it's important that there's a place where the skills for success in a kitchen can be taught for those students who seek a career in a professional kitchen or for those wanting to apply those skills learned in other avenues. There are so many skills that can be developed from being in this setting that can be used elsewhere, like delivering under pressure, and being able to learn and teach under pressure."

What is the importance of cooking competitions?

Dr. Hamouz: "It gives the students something to work toward and expands their knowledge past what they learned in the classroom. They are required to plan a menu and develop the recipes by reducing them to only two servings. They also have to learn the purchasing aspect and practice the preparation skills and presentation. The students begin to have pride in their work because it can be very rewarding. "

Were you involved in culinary classes when you were in school?

Chef O'Malley: "I was not, because they were not available in my high school. I don't think that hurt my ability to be good in the kitchen, but it did take me longer to learn those lessons. I have worked in professional kitchens since I was 14, so I was getting those lessons during high school, just not in high school. "

Dr. Hamouz: "Back when I was in school, we had home economics classes that taught basic food preparation and these classes introduced me to different foods that I didn't have at home. I was the elected child that helped mom at home and that is where I developed an interest for food and cooking, and I continued cooking through 4-H. I loved to work the concession stand during basketball games in high school and eventually became the manager of the concession stands. In college, I majored in dietetics and food service management and my career followed

the management path before I began teaching it. ”

What is your advice for anyone who is looking into the culinary arts?

Chef O’Malley: “If you are seeking what you are supposed to do in life, find what brings you joy and then find the career that you can still find that joy in. For the culinary route, the sense of providing for others has to override being with the others. For those Saturdays that you can’t be out, you have to enjoy providing the opportunity for others to go out. If you are in it for the craftsmanship alone, not going out on those Saturdays is going to bother you.”

Dr. Hamouz: “Understand that you are not going to start at the top. You have to develop your skills and techniques, sample everything you can, even if you think you won’t like it. Be adventurous and practice.”

Talk about the food program at Metro.

Chef O’Malley: “My favorite thing about the program at Metro is that we focus on the guest as much as possible. We run an open-to-the-public restaurant as a part of our curriculum. We use this as a way to move from practice to application. Until you get into the environment, you don’t get to experience that next step. The thing that makes us an incredible school is not the curriculum, it’s the students. People get here and work hard to get good at what they are doing, and that’s what is going to get them far in the real world.”

What is your favorite food?

Chef O’Malley: “ My favorite food to eat is roasted chicken with garden fresh peas and rice with sauce made out of the drippings from the chicken. My favorite thing to cook is whatever someone wants or needs to eat. Filling other people’s needs and satisfying them is why I am in this game.”

Dr. Hamouz: “I have three: ice cream, popcorn, and sauerkraut. There really isn’t much that I won’t eat, but those are my top three. ”

What do you like most about pork when cooking?

Chef O’Malley: “Pork is this perfect middle ground. It’s twice as flavorful as chicken and twice as approachable as beef. You can cook it very simply with little seasoning and it will be amazing, or you can dress it up and it will still be amazing. From an educator’s perspective, it’s very versatile and allows us to show the students how to easily create the different cuts and to show different techniques. ”

Dr. Hamouz: “It’s very easy to prepare. Both the less tender and the tender cuts are fairly quick and easy to prepare and both give fantastic products.”

What is your favorite cut of pork?

Chef O’Malley: “Bone in shoulder, the Boston Butt. The flavor is just ridiculous. It’s a cut that takes time to master that perfect barbeque, and it’s humbling to eat that perfectly smoked shoulder from those who have mastered it, and it’s a lifelong pursuit to accomplish that mastery. I am maybe 1,000 to 1,200 hours into that endeavor and I enjoy working toward mastering that cut. ”

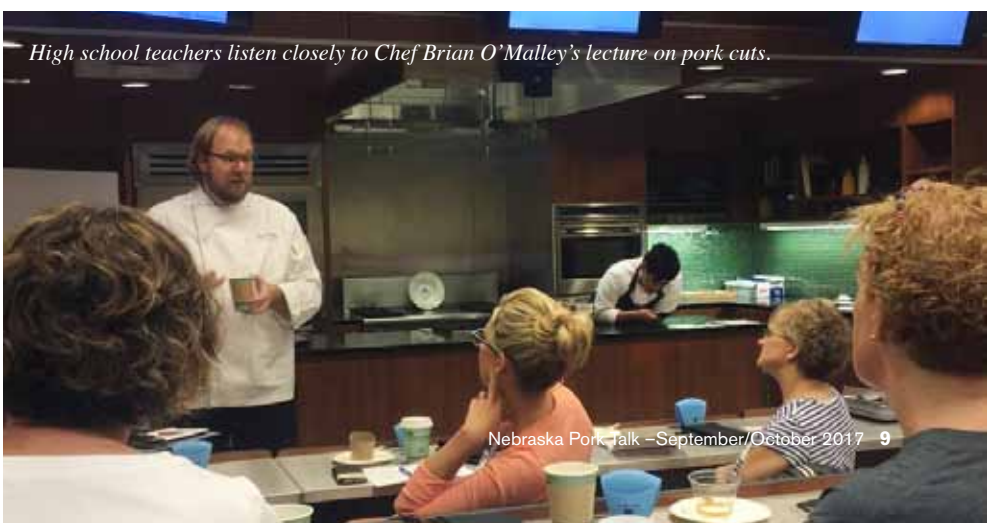
Dr. Hamouz: “The tenderloin, I always have some in my freezer. They are quick to thaw and easy to prepare, which you also can say about pork chops. This does exclude bacon, of course, which I always have in my fridge.”

Are there any challenges when it comes to using pork?

Chef O’Malley: “Acceptance from an audience is definitely an issue. Pork is kept off of banquet menus because you may have people that cannot eat pork, which is an issue when reading the demographic of the room. Another challenge is you can’t cook every part of the pig the same way. You can cut up and fry or grill a whole chicken, but you can’t do that with every cut of pork, so it does require some skill for the person cooking if you want to get into those different cuts.”

Dr. Hamouz: “The challenge is getting everyone educated on how to cook pork. People still think that there can’t be pink in the middle and that it has to be brown, not just golden brown, but deep brown. I think this is the challenge for the Pro-Start teachers to properly cook all of the different cuts.”

Chef O’Malley and Dr. Hamouz both agreed they were thankful for the support they receive from the Nebraska Pork Producers Association that makes these cooking days possible for high school teachers.



High school teachers listen closely to Chef Brian O’Malley’s lecture on pork cuts.

Students: Apply by Oct. 25 for Pork Mentorship Program

Choosing a career path can be difficult. In a world full of occupational options, it is helpful to receive a little guidance along the way. That's why the Nebraska Pork Producers Association is extending help to college-age students who apply to participate in the Pork Mentorship Program.

The deadline for submitting student applications is October 25, with selection notifications to be sent to applicants by November 1.

The Pork Mentorship Program is a career development program that provides a variety of hands-on experiences to promote leadership and communication skills, ultimately fostering career development. The NPPA Pork Mentorship Program is more than just a scholarship. It's a way for students to build their capacity as a leader and professional in the swine and agriculture industries in Nebraska. The program provides students with an opportunity to identify future career goals and to evolve into strong agricultural advocates.

The Nebraska Pork Producers Association wants college-age students to be a part of the Pork Mentorship Program. If students are connected to agriculture and believe in the future of the pork industry, they are encouraged to apply. $500 scholarships are available for college-age students who have an interest in the pork industry – they don't have to be a pork producer!

How it works

Year-long programming will run from February 1, 2018 to February 1, 2019. During that time, students will attend seminars where they will learn about various aspects of the pork and agriculture industries, participate in a bus tour highlighting Nebraska agriculture, and have opportunities to promote Nebraska's pork industry. Upon completion, students will receive a $500 scholarship toward their education expenses. Students will not be responsible for any expenses to participate in the program.

Eligible applicants must

- Be enrolled full-time in a Nebraska post-secondary school, and be between 18-24 years of age
- Be able to attend all quarterly meetings and complete all requirements before receiving his/her scholarship
- Have access to and communicate effectively via email

Develop the skills needed to be a strong advocate for agriculture by

- Shadowing industry professionals
- Promoting pork
- Blogging

Who Should Apply?

College-age men and women who have an interest in agriculture and the pork industry. You don't have to be a pork producer.

What Will I Do?

Job-shadow pork industry professionals, promote agriculture and the pork industry, and improve your leadership, team building and communications skills. You'll also travel to the World Pork Expo and attend other exciting industry tours and group events.

Apply Now!

Interested students should complete the application and submit an up-to-date resume by October 25. Applications will be reviewed, and selection notifications will be sent by November 1. Students may apply online by visiting the youth tab on www.nepork.org

For more information, contact Kyla Habrock: kyla@nepork.org

Accepting Applications for Larry E. Sitzman Youth in Nebraska Agriculture Scholarship

Deadline for Submissions: October 25

College students enrolled as full-time undergraduate or graduate students at a fully accredited Nebraska college, university or technical college in an agriculture related degree program are encouraged to apply for the Larry E. Sitzman Youth in Nebraska Agriculture Scholarship.

The deadline to apply is October 25. Applications will be reviewed, and selection notifications will be sent by November 1. Students may apply for the scholarship online by visiting the youth tab on www.nepork.org.

The Larry E. Sitzman Youth in Nebraska Agriculture Scholarship is a $1,000 scholarship that will be awarded to one deserving applicant each year.

The scholarship is named for Larry E. Sitzman, who retired in 2016 as Executive Director of the Nebraska Pork Producers Association. Sitzman learned patriotism, service to our country, and respect for our leaders from his parents. While in high school, he heard John F. Kennedy's inaugural address, in which he said, "Ask not what your country can do for you, ask what you can do for your country." This address increased his desire to serve.

Agriculture has always 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 the Director of Agriculture for Nebraska 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.

Academics, agriculture, military, and other forms of public service have all improved in some measure due to the leadership, service, and voice of Larry E. Sitzman. Upon his retirement, the Nebraska Pork Producers Association established this scholarship in his honor.

Eligibility Requirements:

- Must be currently enrolled as a full-time undergraduate or graduate student at a fully accredited Nebraska college, university or technical college in an agriculture related degree program
- Must have at least one full year of study remaining toward a degree
- Must have plans to work in the agriculture industry upon graduation

Selection will be based on qualities of leadership and participation in collegiate or extracurricular activities related to the agriculture industry.

Remember, the deadline for applications is October 25. Go to www.nepork.org to apply online.

For more information, contact Kyla Habrock: kyla@nepork.org

21 Years of Rib-

Don't blink because 21 years of Capital City Ribfest have flown by! The 2017 event, held August 17 - 19 did not disappoint with amazing rib offerings from 7 vendors and festive music to top it all off. On their inaugural showing in Lincoln, Blazing Bronco's out of Cleveland, Ohio won the Ground Zero Best of Show with Chicago's Howling Coyote taking home Runner-Up. Over 300 producers, Allied Industry members and special guests attended Saturday night's VIP party and annual NPPA auction. Many thanks to the Nebraska Soybean Board for being our partner in crime by co-sponsoring this banner event with NPPA. Next year's Ribfest dates are tentatively August 16 - 18. Stay tuned!

Tickling Fun!

Mark Your Calendar NOW!
2018 Pork Industry Day

February 13, 2018

Sun	Mo	Tue	We	Th	Fri	Sat
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28			

- Allied/SIP Breakfast
- Board of Directors Meeting
- Industry Updates
- Outstanding Pork Service Awards Announced
- Introduction to 2018 Pork Mentorship Program Participants
- Introduction to 2018 Pork Leadership Program Participants
- Larry E. Sitzman Scholarship Awarded
- President's Reception Hosted by NPPA President Russ Vering & National Pork Board President Terry O'Neel
- Ribs & Bibs Banquet

2018 Pork Industry Day & Ribs & Bibs
Lincoln Graduate
141 North 9th Street, Lincoln, NE

Nominations for 2017 Outstanding Pork Service Awards Hall of Fame Inductees Needed

The Outstanding Pork Service Awards are given annually to recognize exceptional work by an individual, company, or organization that has advocated and supported the fundamental efforts of the Nebraska Pork Producers Association. The service award winners encourage profitability and sustainability of Nebraska's Pork Industry and serves as a positive voice and leader within the industry.

The categories are:

- **Outstanding Pork Service Award—Promotions**
- **Outstanding Pork Service Award—Producer Outreach**
- **Outstanding Pork Service Award—Industry Outreach**
- **Outstanding Pork Service Award—Allied Member**
- **Checkoff Hall of Fame**
- **Voluntary Hall of Fame**

If you know of an individual, company or organization that should be recognized, please submit a letter of support to dee@nepork.org or mail to Nebraska Pork Producers Association, 7441 O Street, Suite 104, Lincoln, NE 68510-2468 on or before January 19, 2018

NPPA *Board of Directors* Nomination Form
Nomination Deadline: January 19, 2018

The Nebraska Pork Producers Association (NPPA) would like to use the knowledge of the producers and industry supporters who have dedicated their time and talents for the betterment of the pork industry with involvement from those individuals on the state board of directors. If you would like to nominate yourself or another dedicated pork industry advocate, please fill out the form below. If you have questions, please contact NPPA for more information: (888) 627-7675 or dee@nepork.org. **Board of Directors nominations must be submitted to NPPA, 7441 O Street, Suite 104, Lincoln, NE 68510-2468. Elections of Board of Directors will be held at the annual meeting of the Nebraska Pork Producers Association, February 13, 2018, at the Graduate Hotel, Lincoln, Nebraska.**

Please use this form as the cover sheet for your nomination for the NPPA Board of Directors.

NOMINEE INFORMATION:

Name: _____

Most recent occupation/title: _____

Name of company/farm: _____

Length of service to swine industry: _____

Address: _____

Phone: _____ E-mail: _____

Attach no more than two pages to answer the following questions that will help the NPPA Board of Directors and Executive Committee understand why the nominee is a worthy candidate.

1. Describe your candidate's background and experience as they relate to this position.

2. Briefly summarize your candidate's top achievements that have impacted the swine industry.

3. Describe your candidate's scope of influence on the swine industry—national, regional, specific field of research.

SUBMITTED BY:

Name: _____

Name of company/organization: _____

Address: _____

Phone: _____ E-mail: _____

DEADLINE FOR NOMINATIONS: January 19, 2018
Send to: Board Nomination, NPPA, 7441O Street, Suite 104, Lincoln, NE 68510-2468
E-mail: dee@nepork.org Fax: 531-500-5005

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Key Contacts/Staff: Craig Jarolimek: craig.jarolimek@topigsnorsvin.us or 701-866-4444
Randy Leete: randy.leete@topigsnorsvin.us or 712-249-0973

Company Contact Information:

Topigs Norsvin USA
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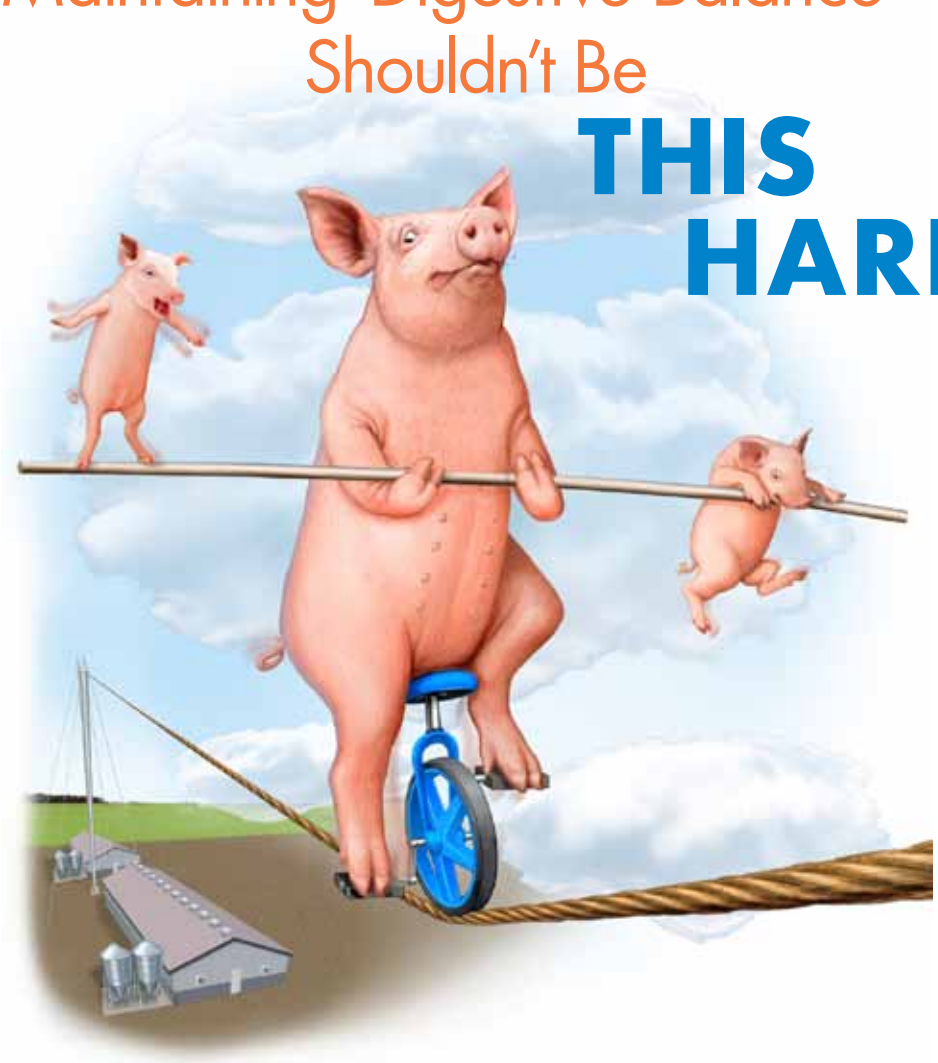

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Thank you Allied Members for all of your support through the years and welcome to our new Allied Members. We are greatly appreciative of our new members continuing to renew your membership and support of the Nebraska Pork Producers Association. We 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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Kelly Cobb
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Todd Heisterkamp
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HEARTLAND Builders Co. Building on TRUST

Matt Williams
mattw@heartlandbuilders.net

HOGSLAT®

Gary McDuffee
gmcduffee@hogslat.com

Carly Kindschuh
ckindschuh@hogslat.com

Silver Level ($850)

Ron Browning
rsbrowning@hormel.com

Alanna Harrison
alanna.harrison@jbsunited.com

Sterling Meyer
sterling.meyer@merck.com

Barrie Luers
barrie@midwestlivestock.com

Victor Bohuslavsky
victor@nebraskasoybeans.org

Brad Carson
brad.carson@nedap.com

Brian Babb
bbabb@onceinnovations.com

Marisa Bettin
marisa.bettin@pahc.com

Mackenzie Coufal
mcoufal@qcsupply.com

John Blanscet
jblanscet@smithfield.com

Mike Wisnieski
mwisnieski@standardnutrition.com

Craig Jarolimek
Craig.jarolimek@topigsnorsvin.us

Seth Fevold
seth.fevold@tyson.com

Mike Fagen
mikefagen@winwinllc.com

Hannah Zundel
Hannah.zundel@zoetis.com

Bronze Level ($350)

COMPANY	CONTACT	EMAIL
A. J. O'Mara Group, LLC	John O'Mara	sales@ajomara.com
A-FAN	Emily Skillett	emilys@a-fan.org
Agri Sales Inc.	Brad Carlton	brad@agrisales-inc.com
AgroSoft North America	Jon Tomsen	ujt@agrosoft.net
Alltech	Kade Scott	kscott@alltech.com
American Heartland Insurance Agency Inc.	Dan Neville	dan@ahia.com
Commodity Solutions	Jed Christensen	jedc@commoditysolutions.com
Design Agri-Systems, Inc.	Randy Eisenmenger	dsignag@megavision.com
Devenish Nutrition	Travis Anderson	travis.anderson@devenishnutrition.com
Elanco Animal Health	Jerry Gross	grossga@elanco.com
Fast Genetics	Kathleen Hovland	khovland@fastgenetics.com
Hermitage NGT	Bailey Griffith	bailey@hermitagengt.com
Holmes Murphy	JD Gustafson	jgustafson@holmesmurphy.com
JES Environmental Services, Inc.	Jack Sukovaty	jack@jesenv.com
LG Pumping, LLC	Jason Gubbels	jason@lgpumping.com
Livingston Enterprises, Inc.	Bruce Livingston	bruce@livingstonent.com
Motomco	Steve Von Haden	svonhaden@motomco.com
National Pork Board	Rob Christine	rchristine@pork.org
National Pork Producers Council	Chelsey DeRuyter	deruyterc@nppc.org
Nebraska Corn Growers Association	Kelly Brunkhorst	bzanga@necga.com
Northeast Community College	Dr. Tracy Kruse	tracyk@northeast.edu
Nutrient Advisors	Andy Scholting	andy@nutrientadvisors.com
Osborne Industries, Inc.	Robin Friedrichs	robin@osborne-ind.com
Petersen Ag Systems	Dan Lyons	dan@petersenagsystems.com
PIC	Steve McNorton	steve.mcnorton@genusplc.com
Pinnacle Bank	Amy Guenther	amy.guenther@pinnbank.com
Provimi North America, Inc.	Mike Clark	mclark@provimi-na.com
Purina Animal Nutrition	Curt Warren	cdwarren@landolakes.com
Swine Management Services, Inc.	Mark Rix	mark.rix@swinems.com
Wahoo Concrete Products	Sandi Massle	wcsandi@windstream.net
We Support Ag	Kristen Hassebrook	kristenh@a-fan.org
Whole Hog	Ron Brodersen	ronb@wholehogai.com
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Nebraska Pork Producers Association
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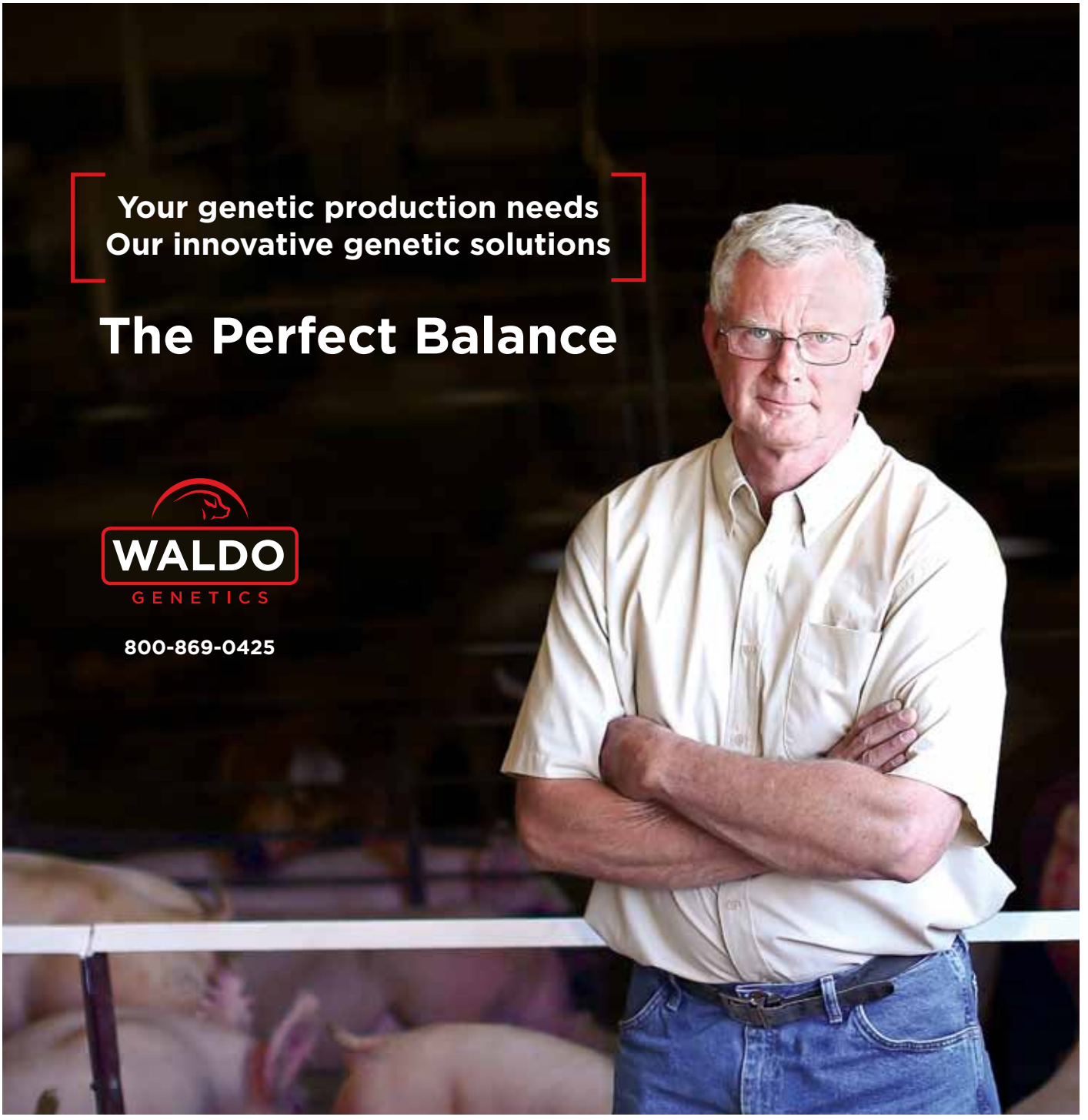
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