Nebraska pork talk
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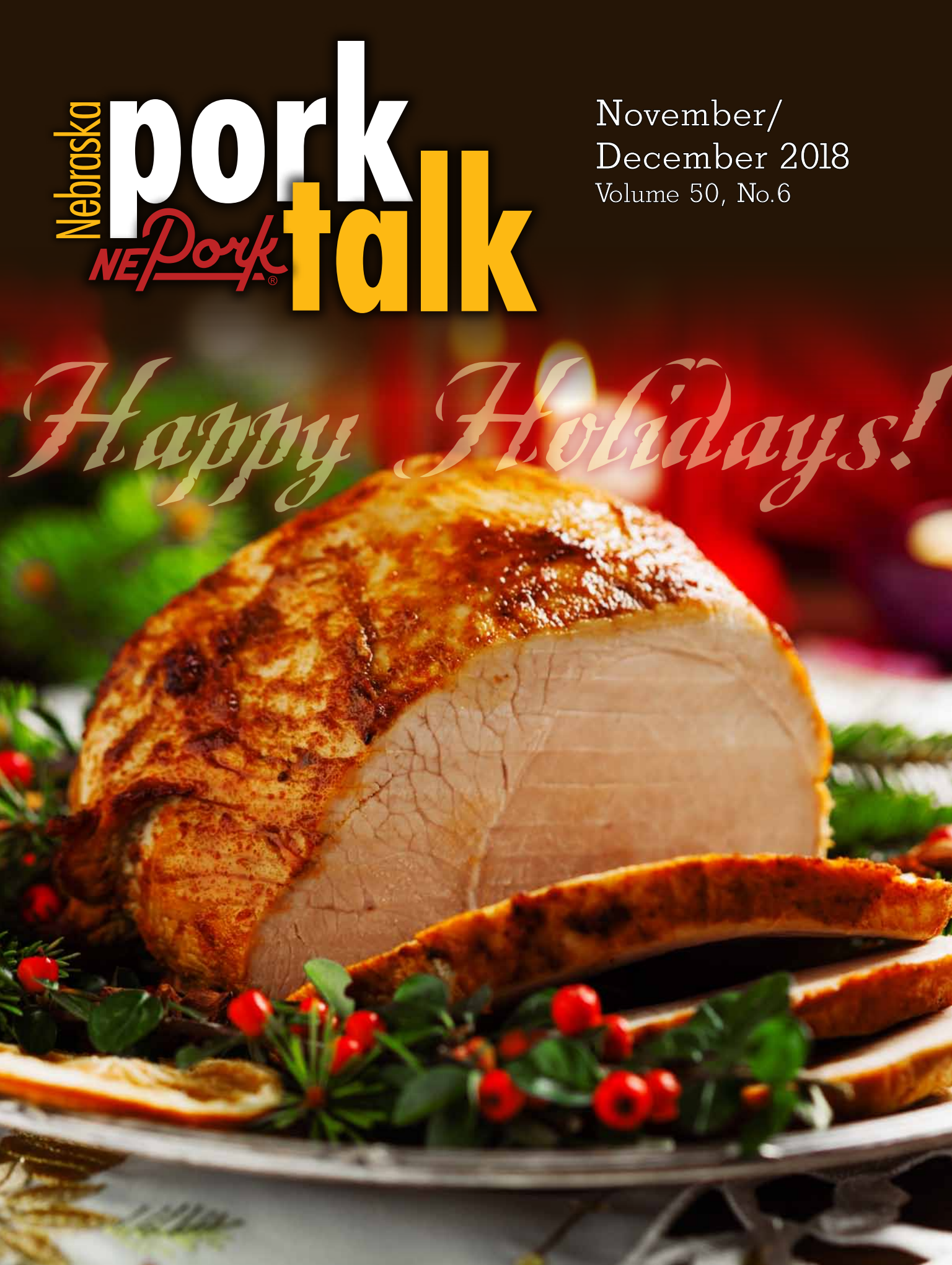

Calendar of Events

November 2018

10 Applications due for Larry E Sitzman Scholarship

16 AG-ceptional Women's Conference Northeast Community College, Norfolk

19 AFAN & WSA Annual Meeting Cornhusker Hotel, Lincoln

December 2018

15 Applications due for the Pork Mentorship Program

January 2019

25 Applications due for the Pork Leadership Program

February 2019

13 NPPA Annual Meeting and Ribs & Bibs Lincoln

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

Nebraska pork talk

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

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From Farm to Fork...

By Jane Stone

Here's the thing, when a successful restaurateur starts tossing around compliments about another establishment it's a pretty sure sign that's a place you need to investigate. So when Glyn Lacy of Skeeter Barnes fame put a bug in my ear about SchillingBridge Cork and Tap House it moved to the top of my ''go do see eat'' list.

Aaaand so we went, we did, we saw and most importantly, we ate. Turns out the accolades were well deserved and we also discovered that the story behind the joint was worth a tell as well.

It all began in 2002 when Mike and Sharon Schilling and family of Pawnee City, Nebraska decided to take a stab at operating their own vineyard. As things progressed they were able to open their winery, SchillingBridge, in 2005. Not only did this venture include their wine but also their own microbrews as well and they became the first farm winery & microbrewery in the nation to combine the two under one roof. Eventually in 2008 they added some basic food items to the mix and the menu continued to evolve from there. As it happened, 70% of their business came from Lincoln so they decided to roll the

(continued)

Bletscher Berkshires
100% Berkshire Pork

The Mike and Sharon Schilling family

From Farm to Fork... (continued)

dice once again and open SchillingBridge Cork and Tap House. The restaurant is owned by the brother/sister team of Dallas Schilling and Kelly Schilling-Bletscher with their younger brother Jonathan helping Dallas with the daily management. Kelly and her husband Mitchell are the owners of Bletscher Berkshires in Falls City, Nebraska. The warm and welcoming restaurant is nestled along the main street of the charming Fallbrook community in north Lincoln @ 575 Fallbrook Blvd. Suite 109. SchillingBridge Cork and Tap House features a made-from-scratch kitchen menu brimming with unique variety as well as their own wines and microbrews. The Schilling's also have a great Executive Chef in Drew Sallinger and Kitchen Manager in John Zeleny.

But now for the real excitement, let's talk about the pork! How about an appetizer of Drunken Nachos topped with slow roasted Berkshire pork or their Islander gourmet pizza sprinkled with their own house-cured ham. Hungry for a burger? Great! You get your choice of a ground beef patty or a ground pork burger from owner Kelly's own Berkshire pigs. Two burgers in particular, the Jamaican Jerk and the Farmhouse beg for the pork burger according to the menu. However, the El Diablo is the personal favorite of Dallas Schilling. If burgers don't trip your trigger maybe the Sicillian sandwich with both ham and pulled pork or the perfectly grilled Berkshire Pork Rib Chop with bacon jalapeno jam are more your style. Rib and smoked pork loin features also appear on the menu from time to time.

ROCKIN' PORK BURGER CHOICES

FARMHOUSE - House cured bacon, Blonde Ale cheese sauce, mayo, fried egg

EL DIABLO - House blackening spice, pepper jack cheese, jalapeño bacon jam, sriracha aioli (The Dallas Schilling Favorite)

JAMAICAN JERK - Blonde Ale cream cheese, house pineapple relish, sweet chili sauce (shown below)

The Schilling's proudly promote that they utilize all their own pork at the restaurant. They even use the bones to make their own pork stock. Additionally, their spent brewer's grain is used to supplement their hog feed. The pork is processed at Den's Locker in Table Rock, Nebraska where the carcasses are quartered and all the remaining processing is done right in the restaurant including the grinding for the pork burgers. The option to choose a ground pork burger has been part of their menu from day one and has grown from about 3 – 5% to 25% of customers choosing the ground pork. The Schilling's ultimate goal is 50%. Another mission of the Schilling family is to educate their clientele about pork, especially when it comes to proper cooking temperatures. That's a mission we can all get on board with!

SchillingBridge Cork and Tap House is a true family farm-to-table experience. They produce their own wine and microbrews, they use their own grain and serve their own pork. The farmer owns the farm and the restaurant, it's a deliciously perfect storm. Stop in soon and see (and taste) it for yourself! More information and their menu can be found at www.schilllingbridgecorkandtap.com and you're invited to follow them on Facebook/SBcorkandtaphouse and Instagram/thebridge_lnk.

Milk Oligosaccharides and Gut Microbes May Interact to Shape Weanling Pig Health and Growth

By Shana Winkel and Thomas E. Burkey

It is widely understood that neonatal pig nutrition is dependent on nutrient-rich colostrum and milk. Recently, however, another milk component has received a great deal of attention and has been promoted for its wide array of potential biological functions. Milk oligosaccharides are a group of structurally complex, unconjugated sugars (glycans) present in porcine milk that have been shown to have antimicrobial and antiviral, prebiotic, mucosal barrier maturation, and immune system development effects.

Research at the University of Nebraska-Lincoln, in collaboration with scientists at the University of California-Davis, has focused on characterization of porcine milk oligosaccharides with the overall goal of improving gastrointestinal health of pigs. A healthy gut is comprised of effective digestion/absorption, absence of gut illness, normal/stable intestinal microbiota, effective immune status, and status of well-being (Bischoff, 2011). Major factors that impact gut health include the diet (e.g., macronutrients, enzymes, antibiotics, prebiotics, probiotics, etc.) and the gut microbiota (e.g., commensal and pathogenic microbes). Because neonatal pigs are immunologically incompetent (receiving only passive immune protection from the dam) until about four weeks of age, the period from birth through weaning represents a critical time for pigs (Blecha, 2001). During this period, the pig is exposed to dietary and environmental antigens (including bacteria and viruses) and must either tolerate or mount an immune response in order to maintain homeostasis and to thrive. Oftentimes, gut health is associated with pathogens that cause morbidity and mortality; however, gut health can become compromised even in the absence of clinical disease (Pluske et al., 2018). In agreement with the criteria outlined by Bischoff (2011), Celi et al. (2017) underlined the critical importance of diet and host interaction with gut microbiota as contributing factors in gut function and health. Taken together, gut health is vitally important for the neonatal pig and will most certainly have ramifications on lifetime productivity (Burkey et al., 2009, Liao & Nyachoti, 2017).

In a recent experiment (Winkel et al., 2018), we examined the effects of energy restriction during gilt development on milk nutrient profile, milk oligosaccharides, and progeny biomarkers. With respect to milk oligosaccharides, 63 different milk oligosaccharides were identified in milk samples from control animals and sows developed on energy-restricted diets. Oligosaccharides are usually classified into three groups: Neutral, Acidic or Fucosyl in which each group has specific beneficial factors. Of the OS identified in the current experiment, 58.7 percent were neutral, 15.9 percent were fucosyl, and 25.4 percent were acidic. In addition, significant effects of both treatment (control vs. energy-restricted) and time (day of lactation) were observed.

Currently, gaps exist in our knowledge base with respect to how maternal nutrition affects the health and productivity of the progeny. In addition, there are gaps in the knowledge base relative to the functional biology of porcine milk oligosaccharides. One of the most intriguing roles of milk oligosaccharides is the role that these oligosaccharides may have with respect to the establishment of the gut microbiome early in life. Recently, a great deal of effort has been given to evaluating the beneficial effects of human milk oligosaccharides and it is accepted that milk oligosaccharides serve functional roles by directly interacting with host tissue or host-associated microbes. These functional roles include defense against pathogens, modulation of the immune system, and modulation of intestinal epithelial responses. However, little is known about the functional roles of milk OS in pigs. We are currently conducting or planning to conduct experiments that further investigate interactions between milk oligosaccharides and gut microbes in order to improve the health of pigs through their productive lifetime.

Thomas E. Burkey is Associate Professor/Nonruminant Nutrition, UNL Animal Science Department; Shana Winkel is a PhD student, UNL Animal Science Department.

HAPPY PORKTOBER!

OCTOBER WAS NATIONAL PORK MONTH

THE GATHERING PLACE

October 19 was a beautiful, idyllic fall day in Downtown Lincoln. The pork trailer crew soaked up the sun as they grilled boneless pork loins for 150 that evening at The Gathering Place Soup Kitchen at 1448 E Street. The guests enjoyed the meal, and many expressions of gratitude were received. The Gathering Place is a Community Action program that serves over 27,500 meals annually. It relies almost entirely on donations and volunteer help.

FARMERS AND RANCHERS TAILGATE PARTY

We thought 900 slices of bacon would be plenty. We were wrong. On October 20, a hungry crowd of bacon lovers cleaned us out at the AFAN-sponsored "Game Zone Nebraska Farmers and Ranchers Tailgate Party." The event was located in the parking lot of Super Saver's Fallbrook location in Lincoln. The complimentary breakfast, a celebration of all things agriculture, offered a variety of foods from Nebraska's commodity organizations. Consumers were also able to ask farmers and ranchers about how their food is produced and how they care for the land and their animals.

THE GOOD LIFE HALFSY

NPPA took on a bigger project than usual when we agreed to be a significant element of the recovery village for the Good Life Halfsy half-marathon in Lincoln on October 28. The ever-faithful Pork Trailer made a return trip to Lincoln to grill 500 pounds of pork tenderloin at 7 a.m. the morning of the race. Approximately 4,200 sandwiches were served to the runners post-race. Many thanks to everyone who helped pull off this grand and successful pork promotion.

The day of 4,200 sandwiches. Whew, exhausted crew! Thanks to everyone who assisted with this crazy fun event.

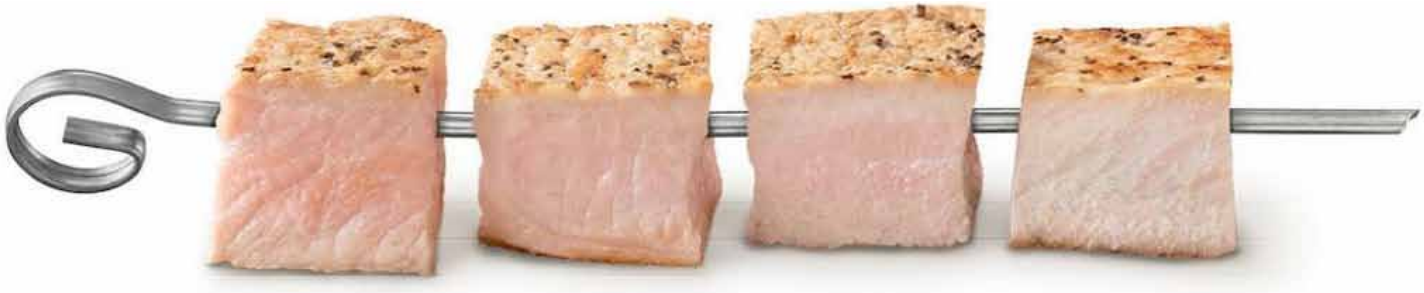
NPPA DIRECTORS PROVIDE FREE BREAKFASTS

Fast becoming a tradition is the NPPA Directors randomly buying breakfast in their communities to celebrate "National Pork Month." Armed with $200, each Director selects a location and date. From Broken Bow to Omaha and several communities in between, families, friends and neighbors enjoyed free breakfasts, thanks to Nebraska's pork farmers. "These breakfast get-to-gathers are enthusiastically supported by our Directors," NPPA's President Darin Uhlir said, "and provide a great opportunity to celebrate our industry, share our experiences and make some new acquaintances."

The morning of October 15 was a good day to stop at RW's Dining and Drinks in Davenport for breakfast. NPPA and Ryan, Gary and Duane Miller at East View Livestock picked up the bill.

Family and friends enjoy a free breakfast, thanks to their pork-farming neighbors.

NPPA Director Shana Beattie (second from the left) hosted breakfast at Tub's Pub in Sumner.



Mentorship Program Participants Tour Indiana, Illinois, Iowa

Halle Ramsey, Sophia Lentfer, Tesheena Stewart, McCyla Mickelson, and Hannah Lowe experienced the diversity that exists within agriculture outside of Nebraska.

By Sophia Lentfer

During the week of August 7 to10, participants in the Nebraska Pork Mentorship Program had the amazing opportunity to go on an Agriculture Immersion Tour in Indiana, Illinois and Iowa. Participants included Tesheena Stewart; Hannah Lowe; Halle Ramsay; McCyla Mickelson; and myself, Sophia Lentfer. The tour was led by our advisor, Kyla Habrock.

We left on Tuesday, August 7 from Lincoln and traveled across Iowa and Illinois to Indiana to start our tours. On Wednesday, August 8, we toured RDM Shrimp. Founded in 2010, RDM Shrimp is one of only three privately owned shrimp farms. They have a whole barn dedicated to their shrimp, including a nursery room all the way to a finishing-type room. Together, they have 36 tanks for their shrimp. Owners Darryl and Karlanea Brown are among the top producers of shrimp with some of the highest survival rates in the industry. Shrimp farming has increased over the years and is a growing market. They travel all over the United States and even to other countries to talk about their shrimp and to help other shrimp farmers with their own farms. They have also recently expanded their business by adding crawfish to their farm. They are truly dedicated to what they do, which is great in helping consumers understand all that goes into shrimping.

After touring RDM Shrimp, we headed north to Fair Oaks, Indiana, to the Fair Oaks Farm to look into different facets of agriculture. We first toured the Winfield Crop Adventure, where we looked at crop farming from its earliest days to what the future of farming could look like. It showed the phases of growth in crops, what a typical crop goes through from farm to plate, and the potentially different ways we could farm in the future.

We then headed to the birthing barn where we experienced the birth of a dairy calf, something most people wouldn't normally see in their everyday lives. From there, we took a bus to the Pig Adventure. Information was available about pigs and how pig farming has evolved over the years. There are three different wings in the building: a wing dedicated to gestation and the breeding of the sows; a farrowing wing where we got to witness sows and gilts giving birth; and the nursery, where they had a range of pigs from just weaned to those ready to be hauled off either to a finishing farm or to become replacement gilts and sows. Along the way in the building they had lots of interactive sections to help us learn more about pig farming.

Finally we went to the Dairy Adventure. The first building displayed different facts and provided fun learning activities about dairy farming. Then we got on a bus and headed over to the barns where the dairy cows were kept. All the barns were free-stall, so the cows could eat, drink or sleep whenever they wanted to. This was cool, because you don't get to see many dairy farms in Nebraska since there are so few in the state. After looking at the barn, we went to the milk parlor. There they had a rotating platform with different stalls for the cows to go into and get milked. Once the cows enter on the platform, a worker down on the floor attaches the milking machine to the udders. One full turn of the platform takes eight minutes for a cow to be completely milked. When they are done they just back off the platform and go back to their barn. I have only been to one other dairy farm, and I have never seen anything like the barns at the Fair Oaks Dairy Adventure. After the dairy adventure, we had to try their amazing ice cream. Once we finished our ice cream, we all piled into

the van and headed to Chicago to watch the Chicago White Sox play the New York Yankees in baseball.

On Thursday, August 9, we got up early to head to the Tyson Innovation Center in Chicago to look at animal production from the farm to your table. At the facility we learned that Tyson is not just one company, it has many different companies that come together to form the overall brand. We got to see how their sales have gone up over the years, what all goes into the production of the products, how they come up with new products, and how they distribute their products. We had many people from different backgrounds in the facility talk to us about what they do and how they help the company become better. We learned about the production of hot dogs and different types of sausages. Then we went down to the production floor to look at the different production lines. One room was dedicated to making the products, another room was the smoking and curing room, and one of the rooms was packaging. They had a room that was for making different packaging containers and boxes to help with distribution. There also were a few rooms for cooking the products in microwaves, ovens and grills.

At the Tyson Innovation Center, we saw all the hard work and dedication that goes into making food for consumers to eat. After the Tyson Innovation Center, we hit the road to our last stop of the trip which was the Iowa State Fair. There we talked to the women of "FarmHer." We met the company's creator, Marji Guyler-Alaniz, who told us her story on how she founded the company. Marji worked in agriculture most of her life on the corporate side of things and decided she needed a change. She wanted to highlight women in agriculture through photography and show that they make a huge impact in the industry and she wants to show that women can do anything they set their minds to. The company then took off, and now they go to different events across the United States. They sell merchandise, have a TV show that films women on their farms and what their everyday lives are like, and they have a radio/podcast that airs every week. The company now has four employees and one intern to help put on all the events and different projects that they do. "FarmHer" is also expanding to a different side of agriculture–ranching. They are now starting to establish their "RanchHer" brand and hope to succeed in it as much as they have with their "FarmHer" brand. When we were finished talking with them, we got to experience one of the greatest state fairs in the country. We walked around all the barns, watched some of the shows, and tasted some amazing fair food.

The next day, August 10, we headed back to Lincoln to conclude our tour. The Agriculture Immersion Tour really opened my eyes to different aspects of agriculture that I hadn't seen before. We grew closer not only as a team but grew in a sense of how diverse agriculture really is and how much it impacts everyone. This tour was an amazing opportunity and I would love to do it again in a heartbeat!

Attention, college-age students:

The NPPA is now taking applications for the 2019 Pork Mentorship Program. December 15 is the deadline. The program is a year-long career development program that provides a variety of learning experiences for college-age students interested in careers in the pork industry. Participants will attend seminars, take tours of pork production facilities and shadow pork industry professionals to learn about day-to-day operations. To apply online, go to nepork.org.

USDA

United States Department of Agriculture

Farm Service Agency

Market Facilitation Program (MFP)

FACT SHEET
September 2018

Overview

The Market Facilitation Program (MFP) provides direct payments to help corn, cotton, sorghum, soybean, wheat, dairy, hog, shelled almonds and fresh sweet cherries producers who have been directly impacted by illegal retaliatory tariffs, resulting in the loss of traditional exports. The MFP is established under the statutory authority of the Commodity Credit Corporation (CCC) Charter Act and is under the administration of the U.S. Department of Agriculture (USDA) Farm Service Agency (FSA). The Charter Act authorizes CCC to assist in the expansion of domestic markets or development of new and additional markets and uses.

Producers may apply for MFP **through January 15, 2019**.

How to File an Application

MFP applications are available online at **www.farmers.gov/MFP**. Applications can be completed at a local FSA office or submitted electronically either by scanning, emailing, or faxing.

Payments

A payment will be issued on the first 50 percent of the producer's total production of the commodity. On or about December 3, 2018, CCC will announce a second payment rate, if applicable, that will apply to the remaining 50 percent of the producer's production.

An MFP payment, based on at either the initial or second payment rate, will be made after a producer harvests 100 percent of the crop and certifies the amount of production.

The initial MFP rates are as follows:

- Cotton $0.06 per pound
- Corn $0.01 per bushel
- Dairy $0.12 per cwt.
- Hogs $8.00 per head
- Sorghum $0.86 per bushel
- Soybeans $1.65 per bushel
- Wheat $0.14 per bushel

Starting September 24, the initial MFP payment rates (signup Sept 24 – Jan 15):

- Shelled Almonds - $0.03 per pound
- Fresh Sweet Cherries - $0.16 per pound

USDA

United States Department of Agriculture

MARKET FACILITATION PROGRAM (MFP) - SEPTEMBER 2018

Calculation

The MFP payment equals 2018 total production of the producer times 50 percent times the MFP rate. For example, a producer who harvested 100,000 bushels of wheat would receive an initial MFP payment totaling $7,000 (100,000 bushels times 50 percent times $0.14 per bushel). A second payment, if available, may be issued using a different MFP rate.

Crops

If requested, a producer must provide supporting documentation as determined by CCC for the amount of production. The documentation must be verifiable or reliable records that substantiate the reported amounts. Examples of reliable production records include evidence provided by the participant that is used to substantiate the amount of production reported when verifiable records are not available, including copies of receipts, ledgers of income, income statements of deposit slips, register tapes, invoices for custom harvesting, and records to verify production costs, contemporaneous measurements, truck scale tickets, or contemporaneous diaries that are determined acceptable by the FSA county committee.

Producers requesting a MFP payment must have a crop acreage report on file with FSA for MFP crop commodities.

To be eligible for a MFP payment, each corn, upland cotton, sorghum, soybean, wheat, shelled almonds and fresh sweet cherries producer is required to be a person or legal entity who was actively engaged in farming in 2018.

Dairy and Hog Production

The payment for dairy production is based on the historical production reported for the Margin Protection Program for Dairy (MPP-Dairy). For existing dairy operations, the production history is established using the highest annual milk production marketed during the full calendar years of 2011, 2012, and 2013. Dairy operations are also required to have been in operation on June 1, 2018.

Payment for hog operations will be based on the total number of head of live hogs on the preferred date August 1, 2018; however, for the few producers for whom that date is not representative of the number of head of hogs that they own, those producers may choose any day to from July 15 through August 15, 2018, as the date for which the ownership is reported. Production records for hogs may include, but are not limited to, breeding records, inventory records, sales receipts, rendering receipts, or veterinary records.

Limitations

MFP payments are capped per person or legal entity as follows:

- A combined $125,000 for eligible crop commodities
- A combined $125,000 for dairy production and hogs.
- A combined $125,000 for fresh sweet cherries and shelled almonds.

MFP payments do not count against other 2014 Farm Bill payment limitations.

Eligibility

A producer must be in compliance with highly erodible land conservation and wetland conservation provisions, commonly referred to as the conservation compliance provisions. Other eligibility requirements also apply

A producer's average adjusted gross income may not exceed $900,000.

For More Information

This fact sheet is provided for informational purposes; other restrictions may apply. For more information about the MFP program, visit **www.farmers.gov/MFP** or contact your local FSA office. To find your local FSA office, **visit www.farmers.gov**.

Fourth Pork Leadership Seminar Goes "Inside Washington"

By Barb Redeker

The Pork Leadership Program participants went to Washington, D.C., for the Fall Legislative Action Conference September 11 to 13. I was excited to visit our nation's capital, as I have never been there before and I looked forward to seeing everything we could find time to see during our busy agenda. Before we left the airport in Omaha, we found out that our schedule had to change because Hurricane Florence was heading to the East Coast to bring predicted rain amounts of 40 inches in some states. Many of the people traveling to attend these important meetings in Washington, D.C., were from the states like North Carolina where the hurricane was heading, and they had to travel home to make preparations for the oncoming storm and flooding.

After arriving at the airport in Washington, D.C., and catching a quick lunch, we spent time touring the Holocaust Memorial Museum. It was a sobering reminder of a tragic part of history we all should work together to prevent from ever happening again. I was also struck by the memorial to security staff who had been killed in the line of duty when the memorial itself was attacked during a hate crime in 2009. If we as humans don't find a way to come together, I fear for my grandchildren's future.

We then went to the National Pork Producers Council office to meet with staff there and to do prep work for the meetings to come on Wednesday at the Capitol Building. I was interested in all of the issues presented at this year's meeting. Trade influences the bottom line of the value of the animals my team breeds and births in Nebraska. Trade disputes decrease our product's income, so we were prepared to ask representatives to pursue additional countries for the United States to sell our pork to. Foot-and-Mouth disease in the United States is another critical issue. An outbreak would devastate our livelihood and a vaccine bank to prepare to combat such a disease is needed. All of the issues were of vital importance to Nebraska's pork industry, but the one that had affected me the most in the last year was finding quality technicians to care for the pigs at my farm. I volunteered to ask our congressional representatives to continue their work on visa reform to

help supplement our state's local applicants to work at our pork production farms.

After meeting with all of Nebraska's elected leaders, our group toured many of the inspiring memorials. The World War II Memorial and Lincoln Memorial made me marvel at what the architects and builders could create. Besides the significance of the memorial sites themselves, we were lucky to be in our nation's capital at the time of many 9/11 memorial ceremonies, remembering the people lost when our country came under attack 17 years ago. At one point in our many conversations we talked about where each of us was when we found out the Twin Towers had been hit.

I enjoyed meeting with congressional members and speaking about the needs of pork producers in Nebraska. I found all of them well informed on the issues at hand and most of them were willing to put our requests forward in their work. The Congressional Bacon Fest Reception showed in fine style what our pork industry does best–making wonderful, tasty food. By visiting with many of the interns who work in the offices of our elected officials, we learned about living in the nation's capital from people all across the United States.

Conversations about important issues are carried back to elected leaders, demonstrating the importance of strong relationships and open communications.

The Congressional Bacon Fest Reception offers a low-key atmosphere to build relationships and better know one another.

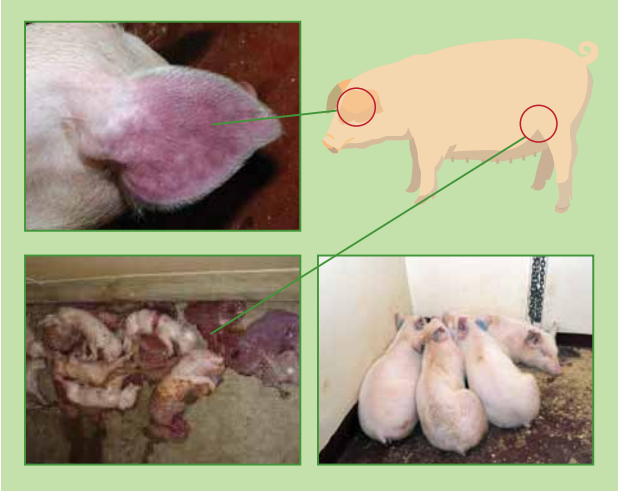
The thing that I came home with was the need for all of us to take the time to pull ourselves out of our daily lives to advocate for the issues that affect our way of life. We cannot depend on others to represent the needs of our livelihood. Taking the time to send an email to our elected leaders provides a reminder to them not to forget those of us making a living in agriculture, since growing food for the world remains our responsibility.

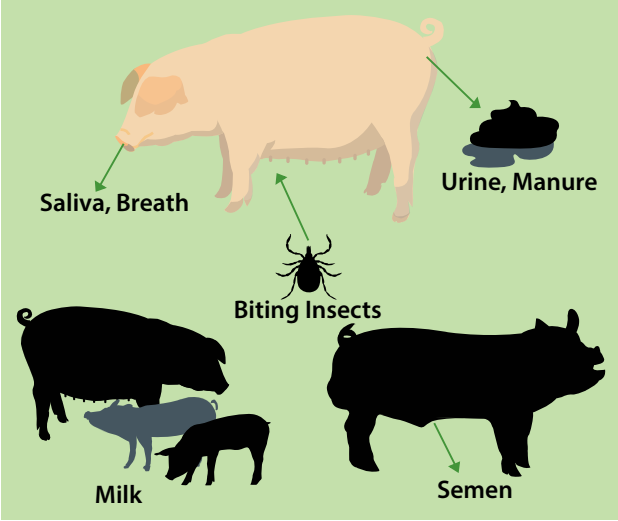
African Swine Fever

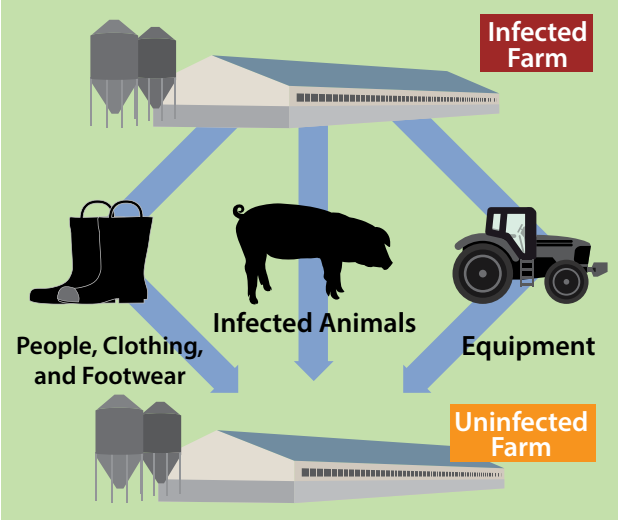
SPS SECURE PORK SUPPLY

What is African swine fever (ASF)?

- Highly contagious virus of pigs (wild and domestic)
- Does NOT affect public health or food safety
  - Meat is safe for people to eat
- Causes fever, skin discoloration, diarrhea, and death
- Other signs may include piling, tiredness, and going off feed
- Sudden deaths or abortions may be the first sign of infection in a herd
- Animals may be infected 3-21 days before showing signs
- Highly contagious
  - Virus is shed in saliva, breath, milk, semen, urine and manure
- Can be spread directly between animals OR spread indirectly on clothing, footwear, vehicles, equipment, and wildlife
- Also spread by ticks, mosquitoes, and biting flies







Where is it?

- African swine fever is found in Africa and countries in Europe, Asia, and the Middle East
- NOT in United States, Canada, Mexico, or Central America

How will African swine fever affect pork producers if it enters the U.S.?

- Movements on and off farms in a regulatory Control Area could be stopped by state and federal officials to try and stop disease spread
- Export markets close and prices drop
- When one animal on the farm becomes infected, the whole herd is likely to become sick

How can the Secure Pork Supply (SPS) Plan help protect your herd?

- It recommends biosecurity standards that pork producers can put in place to help protect their pigs
- It includes steps producers can take to show that their pigs can be moved without spreading disease
- It provides an opportunity for pork producers to keep their business running if their pigs remain uninfected

Photo credit: The USDA APHIS Foreign Animal Disease Diagnostic Laboratory and the Department of Homeland Security Visual Information Service at the Plum Island Animal Disease Center and Dr. Alex Ramirez, Iowa State University

www.securepork.org

Secure Pork Supply Plan
In the Event of a Foreign Animal Disease Outbreak

SPS SECURE PORK SUPPLY
www.securepork.org

What is the Secure Pork Supply (SPS) Plan?

- Provides a workable business continuity plan for sites that are under movement restrictions but ***not infected*** with foot and mouth disease (FMD), classical swine fever (CSF), or African swine fever (ASF)
- Offers movement guidance for producers and officials managing the outbreak
- Provides biosecurity and surveillance tools for producers

How will the U.S. respond to an FMD, CSF, or ASF outbreak?

- Response will focus on stopping the spread of these animal diseases
- Control Areas will be set up around infected and surrounding farms
- Movement restrictions will be put in place for animals and animal products in regulatory Control Areas

Business Continuity

Movement Guidance

Biosecurity

Surveillance

Why is the Secure Pork Supply Plan needed?

- Help sites in Control Areas whose pigs have no signs of FMD, CSF, or ASF continue to move animals
- Limit carcass disposal problems and lost income for sites, haulers, processors, and grocers
- Maintain the supply of pork and pork products to consumers because FMD, CSF, or ASF are not a public health or food safety concern

How can you voluntarily participate in the Secure Pork Supply Plan?

- Contact your State Animal Health Official to request a Premises Identification Number (PIN)
- Visit the Secure Pork Supply website www.securepork.org
- Develop your site's SPS Plan using the materials available in English and Spanish

The Secure Pork Supply Plan is primarily funded by USDA. Additional funding is provided by the Pork Checkoff.

www.securepork.org

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NFB Foundation Projects Report

The Nebraska Farm Bureau Foundation's "Nebraska Agriculture in the Classroom" program provides classroom teachers with materials that promote the value of agriculture in the state. The Nebraska Pork Producers Association helps support such AITC projects as *Ag Mag, Connecting Chapters, Pig A to Z Poster,* and *Virtual Field Trips.* The NFB's Courtney Schaardt, director of outreach education, leads these projects.

AITC's purpose is to develop awareness and understanding that agriculture is the source of life necessities. Materials are designed to be integrated into the existing elementary school curriculum. AITC staff and farm and ranch volunteers bring hands-on activities and frequent face-to-face interaction.

"We help support these NFB Foundation projects because they do a great job in reaching young students with the important message that agriculture is essential to their lives," says the NPPA's Kyla Habrock. "The younger we can reach them, the more effective these efforts are."

The Nebraska Pork Producers Association supports the following AITC programs:

Project Title: *Ag Mag*

Ag Mag is a magazine-style reader and teacher's guide mailed to every elementary school in Nebraska targeting fourth-grade students and their families. It is filled with important facts about Nebraska agriculture and it's impact on all our lives. *Ag Mag* also provides alternatives to similar-style publications from anti-agriculture groups such as HSUS and PETA.

This year, 29,000 copies of the magazine were mailed to 876 fourth-grade classrooms across the state. The three issues for the 2017-2018 school year included: (1) "At School with Agriculture," Fall 2017; "Protecting the Environment," Spring 2018; and "Science, Technology, Engineering & Mathematics," Fall 2018.

Project Title: *Connecting Chapters*

Connecting Chapters equips high school FFA members to connect with elementary students and peers to increase agricultural literacy, including awareness, knowledge, and appreciation in their communities. Participating Chapters receive a guidebook with lessons and activities, teaching material to lead lessons and activities, a connection to local community leaders, and recognition as Agricultural Literacy Champions at the State FFA Convention.

All program materials and training were provided at no cost. The NFB worked with the Nebraska Department of Education, an FFA advisor, and a farm/ranch member of the NFB to develop the program.

Fifty-four FFA Chapters actively participated during the 2017-2018 school year.

Project Title: *Pig A to Z Poster*

This colorful, informative poster provides an agriculture-themed resource for classrooms, fairs, festivals, libraries and volunteers.

Project Title: *Virtual Field Trips*

Two *Virtual Field Trips* during the spring of 2018 served 328 students from four elementary schools in Lincoln, Omaha, and Imperial. Six *Virtual Field Trips* have been planned for fall and early winter 2018.

Virtual Field Trips allow farmers and ranchers to open their barn doors to show students what happens on their farms and ranches without the cost or time of travel. The farmer or rancher uses a tablet to connect with classrooms as part of a live video chat, allowing students to have their questions answered in real time.

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Now's the Time to Apply for the 2019 Pork Leadership Program

The Nebraska Pork Producers Association wants you to be a part of the Nebraska Pork Leadership Program in 2019! If you are connected to agriculture and believe in the future of the pork industry, you are encouraged to apply.

Applications are available online at www.nepork.org, under the youth tab. Applications are due January 25, 2019.

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 and experience various aspects of the pork and agriculture industries. Program members will not be responsible for any expenses to participate in the program.

2018 participants (from left) Allissa Troyer, Hannah Zundel, Ryan Hynek, Chris Wellenstein, Brad Garrison and Barbara Redeker

The Nebraska Pork Leadership Program is directed by the NPPA's Kyla Habrock.

"The program was created out of necessity," Habrock says," as a way to build awareness, interest, and involvement in the pork industry at the state level. Participants will develop their skills as leaders through these shared experiences and will naturally emerge as the next wave of active and engaged members of committees and board members."

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Mission Statement:

To provide continuous genetic improvement to cover the world's porcine protein needs using the fewest possible resources.

We partner with our customers to grow and sustain the most profitable, highest quality pork that meets global consumer demands.

What is unique about your company:

We are a unique team of scientists, specialists, farmers, customers, and partners located throughout the world united in our vision to create progress in pigs, every day.

Topigs Norsvin is a producer-owned swine genetics company that operates in 55 countries (including all of the USA) with a focus on improving product performance for our customers and creating added value throughout the pork production chain. Farmer satisfaction is the primary driver behind the design and continual improvement of our breeding program. We are committed to doubling genetic progress at the commercial level.

A few key aspects of our breeding program include: balanced breeding techniques; an extensive exterior evaluation scoring system; emphasis on total feed efficiency; computed tomography (CT) scanning to record difficult-to-measure traits on selection candidates; the use of combined crossbred and purebred data to facilitate genetic selection; and single-step genomic evaluation to compute genomic estimated breeding values.

The added value created by these efforts is delivered to our customers in every boar, gilt and tube of semen that we sell. This level of commitment underlines Topigs Norsvin's position as The World's Most Innovative Genetics Company.

Most notable accomplishment for your company:

Balanced Breeding – The Topigs Norsvin selection program has been designed to ensure that as total born increases, the number of weaned piglets increases at the same rate, thus decreasing pre-weaning mortality. In 2017, TN70 gilts averaged 15.7 functional teats and 62.0% of TN70 gilts had 16 or more teats. Piglet uniformity, piglet quality, and mothering ability provide the foundation for our high-producing, easy to manage female. Tired of working 24/7? Hire the TN70.

Products/Services Offered:

- Terminal Boars and semen: Tempo, Norsvin Duroc
- F1 Parent Gilts: TN70, the best mother in the world
- Maternal semen: Norsvin Landrace, Topigs Z-line (Large White)
- Internal Multiplication: Topigs Norsvin InGene program

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

Anything else you'd like Nebraska Pork Producers to know about your company:

Topigs Norsvin recently made a substantial investment in the North American market through the construction of Delta Canada. Delta Canada is a state-of-the-art boar off-test station where extensive data collection on growth, feed conversion, carcass quality, and conformation is recorded on each of 7,500 boars tested per year. Medical grade CT scanning technology is used to record phenotypic data on carcass traits otherwise impossible to record on live selection candidates.

The $12 million investment in Delta Canada is one example of Topigs Norsvin's commitment to being the most innovative genetics company in the world – supported by an R&D budget of over $24 million per year and 28 PhD scientists.

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 2018 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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