# Pork Producer

The official publication of the Iowa Pork Producers Association



Vol. 53 NO. 6-7 July 2016 Nuisance Case update



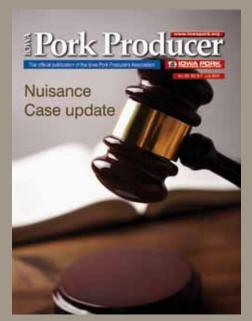
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#### **About the Cover**

Pork producers continue to be targeted in nuisance cases and IPPA legal counsel Eldon McAfee takes a look at the nuisance case situation and what may lie ahead. Get the details on page 14.

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The Iowa Pork Producer is the official publication of the Iowa Pork Producers Association and sent standard mail from Des Moines, Iowa, to Iowa pork producers by the first week of the month of issue. The publisher cannot guarantee the correctness of all information or the absence of errors and omissions, nor be liable for content of advertisements.

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#### MISSION STATEMENT

The lowa Pork Producers Association is an industry inclusive organization whose mission is to provide a unified voice to promote and educate for a sustainable, socially responsible, profitable and globally competitive pork industry.

### Help us at the fair!



The lowa Pork Producers Association is looking forward to the 2016 lowa State Fair and promoting pork and the industry. The fair will be held in Des Moines Aug. 11-21.

The Iowa Pork Tent, the Chop shops, Animal Learning Center and Ag Building will again be major IPPA attractions and good help is always welcome. Particular needs this year include the Animal Learning Center and the Ag Building.

If you would like to help support your industry during the fair, give us a call at (515) 225-7675 or (800) 372-7675.

All volunteers receive free fair admission and a pork meal.

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# Randomly Speaking – A message from the president

Dear fellow producers!

Walking through a large group of protestors in Mason City while attending a meeting promoting the Iowa pork industry was really an eye-opener for me. The negative insults they were yelling and had scribbled on their signs made our industry look horrible. I had to ask myself: "Who are these people getting this

misinformation from and why would they believe such nonsense?" We all need to ask ourselves this question.

Our industry has an image problem that's been gradually getting worse. With the world population constantly growing and the number of farmers constantly shrinking, there is a bigger and bigger disconnect about the realities of food production.

I challenge all of us to be ambassadors for pork production. Nobody knows the industry like we do. Don't shy away from the fact that we harvest the pigs we raise to produce meat to feed the world. Be proud of it. Emphasize the miracle of life and the great care we provide our pigs.

The U.S. has the safest food supply in the world. Remind people of that. The modern production and processing facilities people see while driving down the roads of Iowa are a big part of why we are able to achieve this. Promote the health aspects of consuming meat protein in our diets. Pork contains key nutrients our bodies need to stay strong and healthy.

Pig production is sustainable. Research shows we use 78 percent less land and 41 percent less water to produce a pound of pork than we did 50 years ago. Remember those numbers and repeat them often when someone claims we should go back to the way we used to raise pigs. It's not possible. Millions, if not billions, of people would starve.

The fertilizer produced by pigs grows the crops that we harvest to feed the pigs. How can you get more sustainable than that? Explain how technology has allowed us to maximize the value of the manure by accurately injecting it directly into the soil at rates crops can best utilize.

The consumer is our customer. As an industry, it's our job to do what they ask and to please them. PQA Plus and the Common Industry Audit were both developed by our industry to respond to pressure by consumers. Gestation stall-free, organic, antibiotic-free, ractopamine-free, etc., also came from groups of consumers asking for pigs to be raised a certain way. Niche markets such as these are the fastest growing segment in the meat case. We can't ignore this fact.

But what if explaining what we do and why we do it to consumers would improve their confidence in our industry? Could this change what consumers ask for? I believe it can.

Sincerely,

Al Wulfekuhle President

al Wulfekuhle

# Pork Industry Briefs



#### Mogler joins IPPA staff



The Iowa Pork
Producers
Association
welcomed a new
executive staff
member last month.

Drew Mogler was hired as producer education director and he began his new duties on June 1. The Lester native will develop producer education

programs, plan seminars and regional conferences, administer pork quality improvement education programs and environmental quality improvement programs and coordinate educational programs with producer groups, allied business and institutions.

Mogler graduated from Iowa State University this spring with a bachelor's degree in agricultural business. His minor was general business. He gained extensive knowledge through study-abroad-trips and participated in pork and ag trade trips to Europe and Asia over the past four years. Drew also served several internships while completing his studies.

"I am excited to take what I've learned from my education and experience in the industry and build upon that in my new role at IPPA," Mogler said. "I'm up to the challenge of ensuring our producers have up-to-date and resourceful information to make their operations thrive."

Mogler was raised on his family's diversified crop and livestock farm in Lyon County and spent a majority of his time working in the family's farrow-to-finish hog operation.

# Square dancers learn about pork production



The 65th annual National Square Dance convention was held at the Iowa Events Center in Des Moines June 22-25 and the Iowa Pork Producers Association sponsored one of the square dance functions.

The event brought in nearly 4,000 square dance enthusiasts from 45 states and 10 foreign countries, including Germany, France and China.

The IPPA Public Relations Committee partnered with the convention organizers to sponsor a Pork® Be Inspired® luncheon on June 25 that featured pulled pork and a presentation by Dave Moody, past president of the association and a producer from Nevada.

An attentive crowd of 300 people heard Moody talk about the nutritional value of pork, the importance of the 145-degree cooking temperature, production practices and the We Care ethical principles of pork production.

Moody took several questions from the audience following his 20-minute presentation. The questions ranged from automation, GMOs and medication withdrawal times to finish weights, the number of hog

sites in Iowa and the most popular swine breeds. Several attendees visited with Moody following the event.

IPPA provided recipes and production information, posted banners and gave away a grilling basket—won by a woman from China—and \$200 in discount pork coupons.

"This was one of the better events we've been involved with since the PR Committee launched this program in 2015," said IPPA Communications Director Ron Birkenholz. "Dave and I were both quite pleased with the crowd and how engaged and enthusiastic the attendees were. The audience was genuinely interested in Dave's presentation and asked many great questions."

Jim and Janet Winslow, former Iowans now living in Illinois, served as general chairpersons of the convention. They noted that tickets to the well-publicized luncheon were \$12 each and many other interested square dancers had to be turned away due to seating limitations.

# Scott County Producers sponsor bacon contest

The Scott County Pork Producers sponsored an event at the 4th Annual Big Bacon Bonanza on Saturday, April 9, at the River Center Great Hall in downtown Davenport.

2015 Miss Pigtail Emmalynn Golinghorst, 2016 Miss Pigtail Rachel Ehlers and 2015-16 Scott County Pork Queen Rachel Paustian all took part in the all-things bacon event.

Scott Community College culinary chef instructor Reese McRae took best of show in the bacon contest and qualified to compete in the 5th annual World Food Championships on Nov. 8 in Alabama.

# Tama County students get look at Florida agriculture

The Tama County Pork Producers recently sponsored an agricultural trip to Florida for eight Tama County junior and senior high school students.

The trip allowed the students to see a wide range of agricultural enterprises. The students visited a

thoroughbred horse rehab center, Southern Cross Sea Clam Farm, Lyons Show pig farm, Fern Trust, Inc., Vo-LaSalle Citrus farm, Hinton Strawberry Farm, an aquaculture lab, Dakin Dairy Farm, Mosaic-Phosphate Mining, Citrus Production Packing house, Adams Cattle Ranch, and a sugarcane/vegetable production farm before closing the tours with a stop at Sea World.



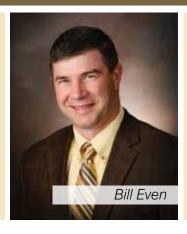
#### Pre-schoolers take farm visit

Spring field trips are always a popular activity for many school children and a group of pre-schoolers from the Collins-Maxwell School District visited a local farm on May 4.



IPPA past president David Struthers of Collins hosted the group at his farm near Collins and gave the children an up-close-and-personal look at many of his farm animals. Baby pigs, goats and rabbits were all available for petting and Struthers helped the kids learn more about animal agriculture and farming.

# National Pork Board announces new CEO



An agriculture-industry leader with substantial senior management experience in crop and livestock production has joined the National Pork Board as its new chief executive officer.

William J. Even joined the Pork Checkoff on June 6 after serving as Global Industry Relations lead with DuPont Pioneer. He also previously served as secretary of agriculture for the state of South Dakota.

"As a fourth-generation farmer, I have deep, personal knowledge of the challenges facing today's pork producers and I am impressed with and completely support the Pork Checkoff's strategic plan that guides and directs its programs," said Even. "I look forward to working on behalf of America's more than 60,000 pig farmers to build consumer trust, drive sustainable production and grow consumer demand for pork."

Before joining the National Pork Board, Even managed DuPont Pioneer's global industry relations strategy. In that role, he built collaborative stakeholder relationships in the areas of seed, biotechnology, biofuels and farm policy. Prior to that position, he served as DuPont Pioneer's Commercial Unit lead for South Dakota,

North Dakota and northwest Minnesota where he was responsible for leading seed sales, operational marketing, agronomy, training, demand planning, precision agriculture and policy needs in the region.

From 2007 to 2010, immediately prior to joining DuPont Pioneer, Even served as South Dakota's secretary of agriculture. During his tenure, he managed six department divisions including Agriculture Regulatory Services, Agriculture Development, State Fair, Wildland Fire, Resource Conservation and Forestry, and Agricultural Policy. He also served as deputy secretary of Tourism and State Development, director of the Governor's Office of Economic Development, State Energy Policy director, and policy advisor for South Dakota Governor Mike Rounds.

"Bill's stellar career in public service has been devoted to defining ag policy and implementing the often difficult changes needed to continuously improve," said Derrick Sleezer, National Pork Board president from Cherokee. "His ability to build trusted relationships is critical to the U.S. pork industry. I feel confident in his experience and discipline needed to build and lead teams to meet the growing demand for protein in the U.S. and abroad."

Even holds a degree in agricultural production from Lake Area Technical Institute, a bachelor of science in agricultural business and minor in economics from South Dakota State University; and a juris doctorate from Drake University Law School, where he was an Opperman Scholar.

He and his family own and operate a fifth-generation diversified crop and livestock operation near Humboldt, South Dakota, where they raise corn, soybeans, wheat, alfalfa and cattle. The farm was homesteaded in 1883 by his great-grandfather and Even began farming in 1983. He and his wife, Janell, have three children and will relocate to the Des Moines area from Humboldt.

Kincannon & Reed, a global executive search firm focused on the food and agribusiness industry, assisted the National Pork Board and its search committee in the recruitment of Even.

Even replaces Chris Hodges, who left the organization on Dec. 31, 2015, after serving less than a year.



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# Service through education & research

# ISU researchers develop test to detect toxic algae in livestock water sources

Several species of blue-green algae found in Iowa and the Midwest can produce toxins that cause adverse health in animals as well as humans. These algae are actually a bacteria and because they can produce poisonous neurotoxins and hepatoxins, it is a potential health concern to livestock, pets, wildlife and humans.

Microcystis spp. are widespread freshwater cyanobacteria usually found in lakes and ponds. Most species in this genus can produce the potent hepatoxin, microcystin, that results in detrimental effects, including possible death, when ingested or contacted by animals and humans.

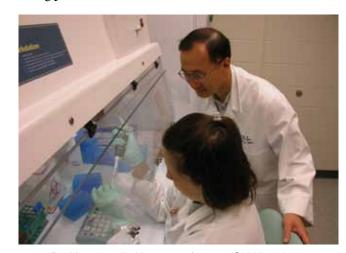
Monitoring the development of cyanobacteria blooms in lake and pond water for the presence of toxigenic species has been the traditional practice of identifying and providing early warning for cyanotoxin risk. However, this is a time-consuming practice and isn't always accurate in predicting those potential problems. A grant from the Iowa Pork Industry Center provided research funds to pursue development of a new diagnostic test that would be accurate and much faster than the traditional method.

At Iowa State University's College of Veterinary Medicine, a group led by Dr. Steve Ensley and Dr. Kyoung-Jin Yoon developed a PCR-based method for rapid and specific detection of the toxigenic Microcystis spp. This optimized PCR method was then applied to water samples collected periodically from four Midwest farm ponds from June to October 2015. Results indicate that this developed PCR method can be used for rapid

and accurate detection of microcystin-producing Microcystis spp. in water samples from lakes or ponds.

The new PCR test will allow for a rapid determination of the presence of toxigenic Microcystis in any drinking water source, which will help prevent adverse health in pigs consuming such contaminated water. Samples will be collected by the animal owner or veterinarian and sent to the diagnostic lab by the local veterinarian. In addition to a quick analysis and receiving the results, the cost-effectiveness of the test increases the benefits to producers.

The test is available now and producers should check with their veterinarian for details on sampling and proper testing procedures.



Dr. Kyoung-Jin Yoon, professor, ISU Veterinary Diagnostic and Production Animal Medicine

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Iowa Agriculture Literacy Foundation



# Why Like and Follow? Teaching Agriculture through Social Media



Facebook, Twitter, Instagram, Snapchat, YouTube, Vine, LinkedIn! The social media landscape seems never ending and overwhelming.

To help tell the story of agriculture, the Iowa Agriculture Literacy Foundation stays active on social media (primarily Facebook and Twitter). There are several reasons why everyone in agriculture should be engaged with social media.

The first reason why IALF is active on social media is to meet consumers and the public where they are. According to Statista research, 78 percent of Americans have a social network profile. More and more people are getting their information—not from news organizations—but from their friends. We can't expect people to seek out reliable and accurate information



about agriculture. We share agriculture information on platforms like Facebook where they are likely to find it.

A lot of people are talking about food and agriculture on social media. Unfortunately, a lot of it is negative. We actively promote agriculture in a way that audiences can understand the science behind agriculture. By outweighing the negative information, we could begin to balance the food and agriculture conversation.

Social media is a great way of engaging with people. One teacher from Underwood, Iowa, uses Twitter to reinforce language arts. After students read an agriculture book, they tweet about the main idea. This helps students and is a fun way for them to learn. We can have conversations with them and support their learning.

The power of social media is in reaching new audiences. Friends and friends of friends have the opportunity of learning about agriculture even if they aren't directly involved in agriculture. By sharing posts or retweeting stories, we can broaden the reach of the message of agriculture. We engage thousands of people online each week and this helps play a role in teaching about agriculture.

What can you do? Follow us on Facebook, Twitter, WordPress and YouTube. Share our posts with your friends. Tell your own agriculture story.



# New stained glass pork artwork unveiled at ISU

IPPA funded the

piece that depicts

production with

ISU's land grant

mission.

sound science and

the relationship of

pork producers and

"Innovation from Production to Plate" now proudly hangs appropriately on the Iowa State University campus.

The mosaic mural was installed in the Iowa Pork Producers Association

Atrium of the Jeff and Deb Hansen Agriculture Student Learning Center. The art project that began in 2014 was formally unveiled at a reception in Ames on May 2.

The stained glass artwork moves from the practice of veterinary medicine, through research

and various educational methods and ends with pork products.

This is the largest of three murals created for ISU by Des Moines-area artist and ISU alum Clint Hansen. The mural measures roughly five

feet high by 60 feet wide and was completed and installed in sections. It took Hansen a year to complete.

The organizations that provided funding for the classrooms and

atrium in the Hansen center were encouraged to develop appropriate messaging to be displayed in the funded areas.

IPPA funded the piece that depicts the relationship of pork producers and production with

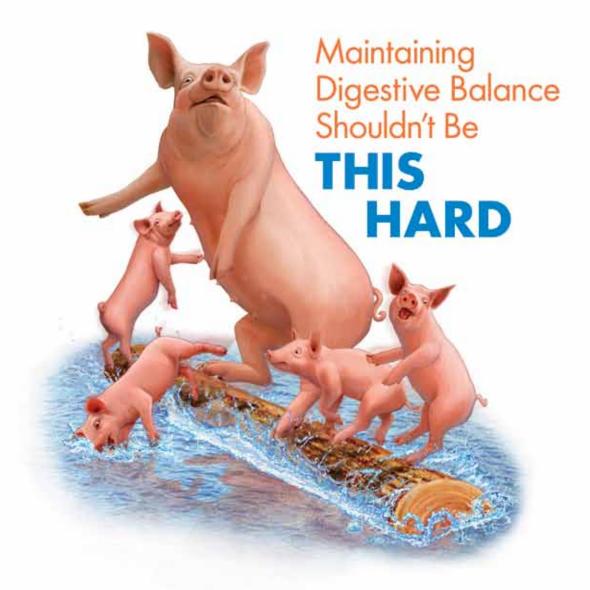
sound science and ISU's land grant mission. Retired IPPA CEO Rich Degner was instrumental in helping make the project a reality, but wasn't sure about taking ISU's original funding request to the board of directors.

"I assure you that this was the only art request that I took to the board of directors," said Degner, speaking at the reception. "I was certain [the board] would decline the offer, but here we are today celebrating the talent of Clint Hansen and the strong relationship that exists between Iowa's pork producers and Iowa State University."

The mural also includes a likeness of Degner.

"Throughout the years, the Iowa Pork Producers Association and Iowa State University developed a strong relationship and maintains that relationship today," said Degner. "The relationship is critically important in the success of Iowa pork producers as suppliers of high quality pork to consumers around the globe."

The event was attended by about 75 people, including several current and past IPPA Board members and staff and ISU officials.



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# Iowa ag nuisance case update

By Eldon McAfee, IPPA legal counsel, Brick Gentry, PC

The threat of litigation against livestock operations for nuisance from odor and other concerns such as flies may ebb and flow over the years, but it never goes away. In Iowa, although no ag nuisance cases went to trial in 2009, 2010, 2011, 2012, 2013 or 2014, two cases have gone to trial in 2015 and 2016, with two more scheduled for trial in 2016 and four in 2017.

Before 2015, the last ag nuisance cases that went to trial were in 2008. Those were two cases against cattle feed yards and one against a hog operation. In all three cases, juries found no odor nuisance and awarded no money to the plaintiffs bringing the lawsuits. Further, in one of the cattle feed yard cases, the court awarded attorney fees to the cattle producer finding the lawsuit was brought for improper purposes.

In the case that went to trial in 2015, a Poweshiek County jury found that a 2,490-head swine finishing farm was a nuisance and awarded one plaintiff living about a quarter mile north of the farm \$525,000. The verdict consisted of \$100,000 in loss of past enjoyment, \$300,000 in loss of future enjoyment and \$125,000 for loss in property value. This case is currently on appeal to the Iowa Supreme Court.

In February 2016, following a three-week trial, a Wapello County jury ruled that a 4,280-head swine finishing farm operated by a contract feeder was not a nuisance and awarded no money to nine plaintiffs living at four residences located between 1.2 and 2.5 miles from the hog farm. Several neighbors testified that the swine farms did not interfere with their residences. Following the trial, the trial judge ordered the plaintiffs to pay \$48,666 for litigation costs and expenses, but not including attorney fees. Before trial, a \$60,000 offer to confess judgment on behalf of the contract feeder was accepted by the plaintiffs.

Although not an Iowa ag nuisance case, a jury in a recent Illinois case also found that a hog farm was not a nuisance and awarded no money to the plaintiffs. In that case in Scott County near Bluffs, Illinois, two 7,500-head swine finishing farms were sued by 10 plaintiffs living at five residences that ranged from 500 feet to two miles from the farms. Four neighbors testified that the swine farms did not cause any interference for them.

The following cases are currently pending in Iowa courts and scheduled for trial in 2016: (1) a Wapello County swine finishing farm set for jury trial on Aug. 15; (2) a Buchanan County cattle feed yard set for jury trial on Nov. 16. The following cases are set for jury trial in 2017: (1) a swine finishing farm in Linn County on March 6; (2) a Poweshiek County swine finishing

farm on May 20; (3) two swine finishing farms in Adair County on July 11; and (4) four swine finishing sites in Union County set for jury trial on Nov. 6.

These Iowa ag nuisance cases are not yet set for trial: (1) three Davis County swine finishing farm cases; (2) two Louisa County swine finishing cases; (3) a Des Moines County case against a swine finishing farm; and (4) a Henry County case against three swine finishing farms.

Agricultural nuisances may result from odor, flies and other insects, noise, lights, or dust—with most nuisance cases arising from odor concerns. Nuisance law is very subjective and a livestock farm that may not be a problem for some neighbors may be considered a nuisance for others. One of the critical factors to be considered by a judge or jury in a nuisance lawsuit is whether the odor would be a nuisance to a normal person living in the same locality. Thus, even though odor mitigation steps may not cause the plaintiffs in a lawsuit to believe there is no nuisance, a producer should take those steps that are reasonable for the individual situation in an effort to meet the normal person standard if the case ends up in court.

Like many other areas of today's agriculture, technology provides livestock producers many options to

improve odor mitigation in their operations. However, the basic management practices to control odor and flies remain the first and best approach to hopefully avoid a nuisance lawsuit. These practices include:

- Communication with neighbors as much as possible. Producers should also encourage neighbors to, in turn, communicate about what they are experiencing.
- Awareness of and compliance with—and as much as reasonably possible, exceedance of—all legal requirements for the farm. This includes animal capacity requirements as well as setbacks and manure management regulations.
- Design and construction of farms to minimize impact on neighbors, including locating as far from neighbors and public areas as possible and considering prevailing winds during warm weather months. Planting tree buffers utilizing existing trees and fast growing trees planted with slower growing species. Site design and maintenance with minimal visibility to neighbors and utilizing the latest design technology to minimize odor, including ventilation management.
- Available technologies to minimize potential nuisance conditions, including products that reduce ammonia, hydrogen sulfide, particulate matter, odor

- and flies in buildings and manure storage.
- Best management practices including mortality handling, injecting manure, and keeping facilities and pigs as clean as possible.
- Meet qualification requirements for any available state nuisance defense laws, often called rightto-farm laws. Iowa's laws have been found unconstitutional but protections may still be available in some situations.

 Available risk protection tools such as environmental insurance policies that cover nuisance liability.

There are no guarantees that these steps will help avoid a lawsuit and not all of these steps apply to all situations. But producers who take all reasonable steps for their operation to try to minimize the impact of their farms will greatly improve their chances of avoiding a lawsuit and their chances of prevailing if a suit is filed.





A nice crowd gathered on a beautiful, sun drenched afternoon to enjoy pork and wine at the Iowa Pork Producers Association Lawn Party held at the Jasper Winery in Des Moines on Sunday, June 5.

The Winefest event featured the winner of IPPA's "Ooey, Gooey, Saucy & Savory Pork Challenge." Chef Jammie Monaghan of the new Des Moines restaurant called Bubba won the challenge and prepared buttermilk biscuit sliders filled with pecan-smoked pork leg, fried onions and rhubarb jam. By all accounts, the pork slider was a hit with the crowd of several hundred people.

About 20 IPPA Board and committee members helped at the event and strolled the grounds serving the tasty sliders to the attendees, who also enjoyed food samples from other vendors and local wine and beer samples while listening to live music.

"The lawn party was a great time and a perfect way to connect to urban consumers. Partnering with Bubba and chef Jamie Monaghan was an awesome way to showcase what is possible when preparing pork," said IPPA President Al Wulfekuhle, a producer from Quasqueton. "The IPPA staff and producer/volunteers did a wonderful job of interacting and passing out the pork sliders."

IPPA also offered a pair of grilling kits as door prizes, pork recipes and information during the three-hour event.

"The Iowa Pork Lawn Party was a great event that was casual yet indulging and screamed that summer's finally here," said Kelsey Sutter, IPPA marketing and program director. "Pork- and wineloving guests lined up early to earn a spot in the shade and were catered to by Iowa's pig farmers who served up Bubba's savory smoked pork sliders on buttermilk biscuits. Yum!"

The lawn party marked the conclusion of a big weekend as IPPA also presented the 9th annual Swine Festival at the Iowa Culinary Institute at Des Moines Area Community College in Ankeny on June 4. The festival featured some of central Iowa's best chefs and Iowa wineries. Fifteen chefs prepared samples of gourmet pork offerings while 13 different wineries sampled and sold their best vinos.

IPPA representatives were on hand to educate consumers about pork and pig farming, hand out information and give away pork recipes. IPPA also offered chocolate-covered bacon samples.

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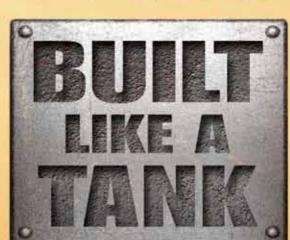
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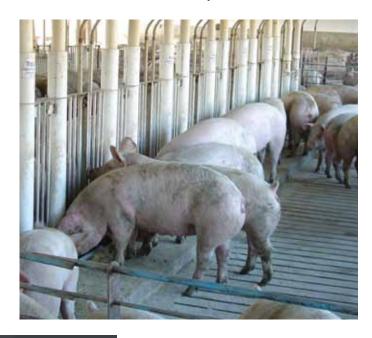
# Strengthened efforts needed to prevent gastric ulcers in slaughter pigs

By Linda Sondergaard Sorensen, department of Animal Science, Aarhus University

A recently finished research project investigated the farmer's possibilities to identify gastric ulcers in pig herds and examined whether adding hemp to the feed might solve the problem. The results show that meal feed seems to be the best strategy if you want to prevent gastric ulcers in pigs.

Studies from 2013 demonstrate that gastric changes and ulcers occur in approximately 30 percent of slaughter pigs and 50 percent of slaughtered sows in Denmark. Gastric ulcers may cause increased mortality rates and reduced growth in slaughter pigs, and also constitute economic and animal welfare production problems.

This has resulted in an agreement on "strengthened efforts to prevent gastric ulcers in slaughter pigs and sows" in connection with the March 2014 Summit Declaration on Improved Pig Welfare.





Since 1998, the department of Animal Science at Aarhus University has contributed research efforts, e.g. in cooperation with the Danish Pig Research Centre, in relation to the effect of feed grinding and processing, feed composition and feed supplementation on gastric health and the prevalence of ulcers.

Based on this, it has been shown that gastric ulcers may be prevented by feeding the pigs coarsely ground feed instead of finely ground or pelletized feed, but however, this may reduce feed utilization and increase feed costs significantly.

In addition to the effect of feed structure, research demonstrates that a permanent allocation of straw may reduce the prevalence of gastric ulcers, but it may be difficult for the farmer to manage the amount of straw.

#### Examination of a new prevention strategy

A recently finished research project–financed by the Pig Levy Fund and carried out by Aarhus University, the Danish Pig Research Centre and a private company-aimed at procuring an application-oriented strategy to help the farmer identify gastric ulcers in his herd and also to solve the problem by using an old cultivated plant (hemp) in crop rotation.

The pig model established in the project demonstrated a significant accordance between endoscopy examinations performed on a live pig and the clinical examination of the pig's gastric health after removing the gut.

In addition, the examination showed a marginal effect on the prevention of gastric ulcers when adding hemp shells to pelletized feed. A supplementation of 4 percent hemp cakes to pelletized feed did not prevent the occurrence of gastric ulcers when compared to feeding pelletized feed alone.

#### Severe gastric ulcers can be diagnosed by saliva tests

Based on a metabolomics analysis using LC-MS/MS of saliva samples extracted the day before slaughtering, it was possible to distinguish pigs diagnosed with severe gastric ulcers from pigs that did not have ulcers.

Analyses of the tissue close to the ulcer showed increased inflammation discomfort in pigs with severe ulcers; however, inflammation markers in manure samples extracted before slaughtering did not distinguish between pigs with severe ulcers and pigs without ulcers.

The results will be presented at a conference in Belfast later this year.

#### Need for further knowledge

In order to strengthen the efforts to prevent and heal gastric ulcers without compromising feed utilization, further knowledge is needed on the pathogenesis of gastric ulcers, including the importance of risk factors and an understanding of the mechanisms involved. This knowledge will be procured by means of a knowledge synthesis which is expect to publish later this year.

The superior conclusion of the research efforts in this area so far is that meal feed seems to be the best strategy in order to prevent gastric ulcers in pigs. However, further knowledge of the pathogenesis of gastric ulcers in pigs is expected to contribute to the development of new strategies.

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# PQA Plus® revisions unveiled at World Pork Expo

Revisions to the voluntary Pork Quality Assurance Plus (PQA Plus®) 3.0 were announced during the World Pork Expo in Des Moines.

The updated program reflects pork producers' commitment to continuous improvement and more fully incorporates the six We Care ethical principles and the role of caretakers.

New research information has been incorporated to increase the program's effectiveness and to help ensure its validity with customers and consumers. Pork producers maintain a commitment to providing a safe, high-quality product while promoting animal well-being, environmental stewardship and public health.

"PQA Plus demonstrates to our customers our commitment to doing what is right when it comes to raising and caring for pigs and producing pork," said Stephen Summerlin, senior vice president of live operations for Seaboard Foods. "It also lets our employees on our farms, as well as our supplier partners in raising pigs for our pork brands, know that we have high standards and expectations for food safety and animal care."

"PQA Plus has been and still is the heart of our industry's commitment to doing what's right for people, pigs and our planet," said Jan Archer, National Pork Board incoming president and a pork producer from Goldsboro, NC. "This program is the standard that pork producers have endorsed since 1989. Through this program, we earn the credibility from our consumers."

The PQA Plus enhancements include:

• The We Care ethical principles now serve as program chapters.

- The 10 Good Production Practices are now subchapters and align with a caretaker's daily flow of responsibilities.
- The site assessment now aligns with the Common Swine Industry Audit.
- Flexibility in the program allows for customization and alignment with a farm's standard operating procedures.
- Online training is divided into 14 individual modules that range from 2 to 14 minutes.
- To help prepare for the implementation of FDA guidance 209 and 213 on Jan. 1, 2017, a new 12-page Responsible Antibiotics Use Guide accompanies the new version of PQA Plus.

For more information on the revised PQA Plus program, visit pork.org/certifications.





# Producers share audit experiences, advice at World Pork Expo

A pair of pork producers who have been through the new Common Swine Industry Audit (CSIA) had the full attention of an overflow PORK Academy seminar audience on June 8 at the 2016 World Pork Expo in Des Moines.

Emily Erickson of New Fashion Pork in Jackson, Minn., and niche producer Brian Zimmerman from Beatrice, Neb., shared their experiences with the new audit process and offered tips to fellow producers on what to expect and how to prepare.

Only a few arms raised when the audience of nearly 100 people was asked how many had been through an audit, so producers were eager to learn about the new program and ask questions of the presenters.

"I was very nervous and concerned for the first audit," said Erickson who is responsible for auditing all 170 New Fashion sites and has had roughly 35 CSIAs to date, including 10 in the first year. "It's all about creating a culture in your barn and system and we've used it to improve our culture."

Erickson told the audience that the audit typically took six to eight hours for a 6,000-head sow farm and three to four hours for a 3,000-head sow unit. Zimmerman noted that the audit of his 50-sow Berkshire farm took about three hours to complete.

So, what can producers do to prepare? Erickson and Zimmerman offered advice to those who have yet to have a CSIA.

"If you do the right thing every day, you should be ready," said Zimmerman. "They will educate you and you will learn from [the audit]. Make sure you go into it with your eyes wide open. There's a lot to be gained from it."

Erickson told the audience to find producers who have been audited and ask questions.

"You need to make sure all of the pieces are in place and learn from the first audit," she said.

Independent, third-party auditors perform the audits

at sites selected at random by packers. Each site's standard operating procedures are assessed and evidence of caretaker training is noted. Scores are assigned to most questions in an effort to gauge where a site ranks on a percentage basis. There also are five questions on the audit that, if failed, would result in an automatic failure of the audit. These five questions are all critical animal welfare questions dealing with animal abuse, timely euthanasia and confirming insensibility and death for euthanized animals.

The Common Industry Audit Standard was announced in 2014 and implemented by packing companies and producers last year. It establishes the criteria that any on-farm swine audit must include to be recognized by packers and customers as comprehensive and credible. The CSIA allows packers and customers to verify that a pork production site is in compliance with established standards for swine care and pre-harvest food safety.



# ISU economist bullish on exports to China

The pork industry relies heavily on exports to increase prices and complement domestic demand and producers attending a U.S. export and international trade seminar at the 2016 World Pork Expo in Des Moines received some encouraging export news from a leading Iowa State University economist.

Dr. Dermot Hayes discussed the short- and long-term prospects for pork exports and the situation in China. He also spoke about his export pessimism in 2015 that was driven by the loss of market access to Russia and China and his renewed optimism this year.

As of late May, China's live hog prices were \$1.40/lb and the elimination of around six million sows and probably twice that many has created a scarcity of breeding stock, Hayes said. Live hog prices in the U.S., Germany and Spain were around \$.60/lb. at the same time, giving the U.S. a distinct advantage.

"The difference in U.S. and Chinese live hog prices has never been higher and the Chinese pork industry has damaged its reputation among consumers and policy makers, which could be a huge opportunity for U.S. pork exports," said Hayes.

Looking at April data alone, U.S. exports to China (excluding Hong Kong) surpassed export volume to Japan for the first time. Combined

exports to China and Hong Kong for the first four months of 2016 were up 78 percent in volume (up 117 percent for China alone) and 54 percent in value.

Hayes said China is implementing new rules that prohibits hog farms from being too close to people and farms are being torn down as they try to move the industry to the western part of the country.

"The U.S. will have ample supplies of pork beginning this fall and should find a ready market in China that should last two years," Hayes said. "I'm pretty confident that market will dominate our prices for the rest of the year."



Dr. Dermot Hayes

Hayes said combined efforts have gotten U.S. pork back into China and the long-run opportunities are enormous, especially if the U.S. continues to implement free trade agreements.





# 2016

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Berkshire • Al Conover 515-491-8078

Hampshire • Ron Iverson 641-990-0875

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he 2016 World Pork Expo reflected an optimistic tone as more than 20,000 producers and ag professionals, including 1,100 international guests from 35 countries, convened at the state fairgrounds in Des Moines, June 8-10.

Presented by the National Pork
Producers Council, the 28th annual
event featured the world's largest
pork-specific trade show, a range
of educational seminars and issue
updates, and another Junior National
swine show that filled the barns to
capacity. The Big Grill served up
more than 10,000 lunches; allied
industry hospitality tents lined the
streets of the Iowa State Fairgrounds;
and MusicFest provided an evening
of fun and fellowship.

"World Pork Expo is a place where pork producers can network and share ideas, see the latest innovations for their businesses and broaden their expertise through a range of educational seminars and updates," said Iowa pork producer and NPPC President John Weber from Dysart. "U.S. pork producers are optimistic by nature and are looking forward to new packing capacity coming online. Some are upgrading facilities and expanding production, and all are hoping to continue to supply high-quality pork to the world through further export growth."

# Trade show aisles overflow with innovation

The World Pork Expo trade show offers pork producers from throughout the world a one-stop opportunity to shop for the latest products, services and technologies for their businesses. As the world's largest pork-specific trade show, this year's offering involved 435 commercial exhibits from companies based in the United States, United

Kingdom, Spain, Singapore, Mexico, South Korea, Denmark, China, Canada and Australia. A newly renovated outdoor exhibit space showcased even more allied industry displays and hospitality tents this year. Exhibitors reported good traffic flow of producers who were upbeat and shopping for new products, as well as upgrades for existing facilities.

# Junior National continues strong showing

This year, the World Pork Expo Junior National started on Monday, June 6, to accommodate the everexpanding program. Hosted by the National Junior Swine Association and Team Purebred, the Junior National has evolved into one of the nation's premiere youth swine shows and educational events. In all, 948 youth from 30 states participated in showmanship, swine judging



and live-hog competitions through June 10. Other activities during the week included Youth PQA Plus® certification and a Skill-a-thon, which tested contestants' pork production knowledge.

The Junior National shows included 2,351 hogs this year, up slightly from 2015's record setting numbers. Juniors also can join other swine breeders and enter their hogs in the open shows, which took place on Friday, June 10, with more than 1,090 crossbred and purebred boars and gilts. Hog sales on Saturday morning wrapped up the live-hog exhibition, offering Berkshire, Chester White, Duroc, Hampshire, Landrace, Poland China, Spotted and Yorkshire, as well as crossbred gilts and boars. The sale total exceeded \$1.1 million. Individual results for the open shows and sales for the various breeds can be found online at the National Swine Registry blog or at Certified Pedigreed Swine.

#### A venue to exchange information and ideas

Expo gives pork producers the opportunity to collect and share information, whether it occurs one-on-one, within a seminar or consulting with one of the nation's leading pork experts. More than a dozen free business seminars and PORK Academy presentations this year updated pork producers on ways to maximize their competitive advantage from the farrowing house to the global marketplace. Expo sessions also addressed some cutting-edge topics, outlining the importance of cyber security, how to prepare for a common industry audit and the upcoming changes to on-farm antibiotic use beginning on Jan. 1, 2017.

Enhancing expo's social aspect, MusicFest provided a festive evening of free music and an abundance of tasty pork on Thursday, June 9. Rounding out the offering of savory grilled pork, Iowa's Tama County Pork Producers served up more than 10,000 free lunches from the everpopular Big Grill during expo.

Market outlook presentations, discussions on international trade issues and the impact on pork exports provided a long-term outlook to help with producers' strategic planning.

"World Pork Expo has so much to offer that it's easy to find a program or activity that fits your needs," NPPC's Weber said. "I would encourage pork producers to bring family members and employees to next year's expo. It's a great place to find practical solutions, visit with allied industry [and] see what's new and plan for the future."

The World Pork Expo will return next June 7-9 at the Iowa State Fairgrounds in Des Moines.



2015 IPPA President Dave Struthers, NPPC President John Weber and 2016 IPPA President Al Wulfekuhle visit during the World Pork Expo.

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## NPPC honors industry leader

# 'Pig' Paul

The National Pork Producers Council unveiled a commemorative painting in recognition of the contributions to the U.S. pork industry of Rolland "Pig" Paul on June 9 at the 28th annual World Pork Expo in Des Moines.

The artwork, titled "Pig Paul" and painted by Iowa artist Valerie Miller, is the first of three paintings commissioned by NPPC that will be presented to pork industry leaders over the next two years. Miller and her husband own and operate Steel Cow, which produces livestock-themed art.

Paul was honored for his nearly 50 years of work in the swine industry, particularly the purebred industry, and for his leadership in establishing a number of pork industry organizations. He served

on the boards of directors of the American Yorkshire Club and the United Duroc Swine Registry—now known as the National Swine Registry—and as field man for the Iowa Swine Breeders Association—now known as the Iowa Pork Producers Association. He helped set up eight different state pork producer organizations and was asked 50 years ago to head and be the first employee of NPPC, serving as secretary-treasurer from 1966 to 1969.

"I wasn't hired to be a great leader," Paul once said. "I was hired to furnish the leadership to accomplish the goals the producers wanted done. Producers set the laws, and I figured out the tools and means to get them done."

After World War II, Paul and his brother, Jay, started Paul Brothers

Durocs in Dallas County and after moving to Missouri, he raised Duroc and Yorkshire seedstock at his Pork Plantation farm.

Among his other contributions to the pork industry, Paul did research on using probes to measure backfat on hogs while attending Iowa State College. During World War II, hog farmers were encouraged to raise fat pigs for their lard, which was used in making explosives. But after the war, consumers wanted meatier hogs and less fat.

"Pig' was one of the early pioneers of the organized U.S. pork industry," said NPPC President John Weber, a pork producer from Dysart. "We're very pleased to honor his leadership and contributions to our industry with this first commemorative painting."

# IPPA holds first Iowa Speedway promotion of season

The first races of the season were held at the Iowa Speedway in Newton on June 18 and 19 and the Iowa Pork Producers Association and the Washington County Pork Producers were prominent players on a warm and sunny racing weekend.

The association erected tents and offered recipes, pork and production information, games and a prize drawing while the Washington County group sold pork burgers and pork chops from its adjacent location. County members also used the Pork Patrol golf cart to visit tailgating consumers and campers.

IPPA Board members and their families, Iowa Pork Queen Holly Cook and her mother, members of the

Washington and Delaware County Pork Producers and other producers and staff conducted the promotional activities throughout the two days of racing.

The bacon and chop toss games and the pork trivia roulette wheel were popular activities for race fans as they strolled the grandstand area hours before the green flag dropped. Consumers also entered a drawing for a pork package of discount pork coupons, cooler bag and other items. Meat thermometers, pork koozies and pork cups were handed out as prizes.

While the crowds were less than expected for the two days of racing, most of the people who stopped by the tents were farm- and pork production-friendly and several talked about how often they consume pork and their love of grilling and smoking pork products.

"It was a nice start to the sponsorship with the speedway and good for the industry to have a presence and be able to visit with some consumers and share recipes and information," said IPPA Consumer Information Director Joyce Hoppes. "We look forward to the future racing opportunities."

IPPA and Washington County are teaming up again at the Iowa Speedway for races on July 9 and 10 and 29 and 30.



# ISU veterinarians find easier way to collect diagnostic samples from pigs

Courtesy of Iowa State University News Service



Iowa State University veterinarians are refining a method of collecting diagnostic samples from swine that both pigs and producers are happy about—and all it requires is a little rope.

Jeff Zimmerman, a professor of veterinary diagnostic and production animal medicine, said taking individual blood samples from pigs to monitor infections imposes costs and time constraints on veterinarians and pork producers.

"The pigs aren't happy about collecting blood samples, and neither are the people," Zimmerman said.

He and some of his ISU colleagues began their experiments to find an easier means of collecting samples by hanging ropes in pens of pigs. The pigs enthusiastically chewed on the rope, leaving an oral fluid sample in the process.

The researchers began the project in 2005 as part of their work on porcine reproductive and respiratory syndrome virus, one of the costliest diseases U.S. pork producers battle. Zimmerman said pigs instinctively chew on objects including ropes hanging in their pen—as a means of exploring their surroundings. But the researchers didn't know if the oral fluid samples left on the rope would allow them to track the infections they were interested in monitoring. As they refined the process, they learned that oral fluid samples can lead to diagnostic accuracy as good as—and usually better than conventional surveillance techniques.

Zimmerman said oral fluid samples collected with rope can help

veterinarians detect a wide variety of infections, including foot and mouth disease and classical swine fever. The technique is gaining wide acceptance among veterinarians and producers. The ISU Veterinary Diagnostic Laboratory ran 10,268 oral fluid tests in 2010, but by 2015, that total jumped to 176,167. Producers in Europe, the Americas and Asia also have begun collecting oral fluid samples.

Zimmerman said testing oral samples saves producers money and avoids the difficulty of taking individual blood samples from pigs. He estimated the cost of testing for PRRS is between 3 to 12 cents per pig in the barn, depending on the kind of test used. By contrast, the cost of a PRRS virus outbreak in growing pigs can cost between \$7 and \$15 per pig.

The researchers have tested cotton, nylon and hemp ropes and found that cotton produces the best testing results. Growing pigs four weeks or older require no training for oral fluid collection, Zimmerman said. The rope proves irresistible to them due to their natural curiosity. For younger pigs, Zimmerman suggested that a rope be left on the floor of their pen for 30 minutes to allow the piglets to grow accustomed to it in a nonthreatening way before trying to collect samples.

## Farm-to-Fork Week held in Webster City

The Iowa Pork Producers Association and the Hamilton County Pork Producers partnered with the Webster City Hy-Vee, the Webster City Chamber of Commerce and several additional groups to hold the 2nd annual Farmto-Fork Week May 2-9 in Webster City.

The event started with an Iowa Food and Family Project presentation that offered unique insights into Iowa's agricultural heritage, how farming has evolved and its benefits to every Iowan. Examples shared included:

- More than 92 percent of farms in Iowa are owned and operated by families.
- One of every five jobs in Iowa are supported by farming.
- Nearly 85 percent of Iowa's land area is devoted to farming, the most of any state.
- Less than five percent of the Earth's surface is arable land suitable for growing food.
- From 1982-2007, soil erosion in the United States declined 43 percent while Iowa's erosion rate was estimated at 5 tons per acre per year in 2007, down 33 percent from 7.4 tons per acre in 1982.

The Webster City Hy-Vee, in partnership with the Webster City FFA, also held a "meet a farmer" evening that included a grilled dinner with proceeds benefiting FFA chapter activities.





Festivities concluded May 7 when the Webster City Hy-Vee parking lot served as the temporary home for a variety of farm animals, antique and modern tractors, and other activities. The Iowa Egg Council and Winfield Solutions also sponsored breakfast sandwiches that were delivered direct to farmers who were completing field work, while area residents enjoyed a farm-fresh breakfast in-store for just 99 cents.

"The Iowa Pork Producers Association, along with the Webster City and Hamilton County Pork Producers, are very appreciative of Hy-Vee's support of Iowa agriculture and its efforts to help educate consumers about where their food comes from," said Joyce Hoppes, IPPA consumer information director.

For IPPA, it's important to work with organizations like Iowa FFP and businesses such as Hy-Vee to help explain what pork producers do on a daily basis and how the food they raise arrives on store shelves and ultimately, on consumer dinner tables.

"It's about showcasing our support of farmers and the value we place in their hard work and dedication," said Aaron Tacker, director of the Wester City Hy-Vee. "It also offers the opportunity to welcome questions and conversations with our customers about the quality food we source and our commitment to freshness, quality, choice and value."

## 2016 Iowa Pork Foundation scholarship winners

The Iowa Pork Producers Association is proud to announce the recipients of a 2016 Iowa Pork Foundation scholarship.

IPPA increased the number of scholarships awarded to incoming freshmen and returning students this year from six to eight. Nelda Christian Graduate Fellowships are awarded to a student in the Iowa State University College of Agriculture and Life Sciences and one to an ISU College of Veterinary Medicine student.

Each incoming freshmen receives a \$1,000 scholarship. Returning students receive \$1,500 and the graduate fellowships are worth \$2,500.

The scholarships are awarded to Iowans who are majoring in an agriculture field and have interest in a pork industry career. Incoming and returning undergraduate scholarship recipients must be Iowa

residents who maintain a 2.5 grade point average and major in an ag-related field with an emphasis on swine production.

The incoming and returning undergraduate scholarships are awarded annually by IPPA through the Iowa Pork Foundation. Recipients must be Iowa residents who maintain a 2.5 grade point average and major in an agrelated field with an emphasis on swine production.

Each year, two current Iowa State University graduate students are presented \$2,500 Nelda Christian Graduate Fellowships from IPPA and the Iowa Pork Foundation. The fellowships were renamed in honor of the late Nelda Christian of Ames who was a strong supporter and actively pushed IPPA to create undergrad scholarships and grad student fellowships. One is presented to a student in the College of Agriculture and Life Sciences and the other to a College of Veterinary Medicine student.

#### 2016 Incoming Freshmen Scholarship Recipients



Justin Bartling

Ackley

Kirkwood Community College

Agriculture Production



Vivian Benjegerdes

Mason City
Iowa State University
Agricultural Communications



Luke Bombei

Delta
Iowa State University
Animal Science



**McKenna Brinning** *Keota*Iowa State University
Animal Science/ Genetics



Alex Fouts

Cedar Falls

Iowa State University

Animal Science/Pre-Vet



Evan Gibbs

Cascade

Iowa State University

Animal Science/ Agricultural Studies



Sarah Heiller

Madrid

Iowa State University

Animal Science



Adam Staudt
Marble Rock
Iowa State University
Agricultural Studies

#### 2016 Returning Student Scholarship Recipients



**Coyce Carlson**Stratford

lowa State University
Agricultural Studies



Kimberly Dornbier Garner Iowa State University Agricultural Business



Mitchell Juhl Hudson Iowa State University Agricultural Business



Katlyn Kahler Cambridge Iowa State University Animal Science



Alexandra Marek
Riverside
Iowa State University
Public Service and Administration in
Agriculture



**Macy Marek** *Riverside*Iowa State University
Agricultural Education

# Nelda Christian Graduate Fellowship



Hannah Reisinger Osceola Graceland University Agricultural Business



**Michael Tupper** *lonia*Iowa State University
Agricultural Engineering



Shelby Curry
Ames
Iowa State University
PhD, Animal Science

College of Vet Med recipient TBA

# College students enhance education through IPPA internships

Mary Heiller and Maggie Jennett are Iowa State University students who joined the Iowa Pork Producers Association this summer to serve internships. Both have swine backgrounds and will use the experience they gain at IPPA to enhance their college education and prepare them for professional careers.



Mary Heiller Legislative Intern

Heiller's passion for pigs began with her 4-H and FFA swine projects in Boone County and she's used her love for the show ring to gain additional exposure and production experience. Mary completed a 12-week swine production internship last summer and gained valuable skills in all phases of pork production.

As the legislative intern, the Madrid native spent six weeks of her internship in Washington, D.C., working in the office of Iowa Sen. Chuck Grassley. She is now helping IPPA staff prepare for the Iowa State Fair and will be actively involved in the operation of the Iowa Pork Tent.

Mary is double majoring in animal science and agriculture communications at ISU and will be a junior this fall. Upon graduation, she hopes to work in communications to promote the production of high quality pork protein.

On campus, Heiller serves as a student ambassador in the College of Agriculture and Life Sciences and as the CALS Student Council sales and sponsorship chair. She is an active member of Kappa Delta Sorority and has held two executive council positons.



Maggie Jennett Pork Checkoff Intern

Jennett is assisting with 4-H and FFA educational efforts at IPPA this summer, as well as Iowa State Fair promotional programs.

The senior-to-be will continue pursuit of a journalism and mass communications degree at ISU this fall. She plans to do communications work for an agricultural organization or publication upon graduation.

Jennett is actively involved at Iowa State. She serves as a student admissions representative and a co-editor for CALS Connections, a publication for the College of Agriculture and Life Sciences.

Maggie grew up on a livestock and diversified crop farm near Clearfield in southwest Iowa. With swine being a large part of her family's farm, she has developed a passion for the agricultural industry and was excited to have the opportunity to learn more about the swine industry at IPPA this summer.

## 2016 Legislative Summary

he 86th Iowa General Assembly adjourned on April 29, marking one of the earliest adjournments in recent vears.

The Iowa Pork Producers Association is pleased to announce that no new negative legislation impacting pork producers passed during the session.

A key IPPA priority, along with many other farm and small business interests, was resolution to coupling with the federal government on section 179/bonus depreciation for the 2015 tax year. Through HF 2433, legislators came together in a bipartisan effort to retroactively address coupling, for 2015 only, using funds remaining in the yearend balance. This also was supported by a tax extension for farmers, fueled by Gov. Branstad.

IPPA also provided support to maintain net metering agreements on current and future alternative energy projects and continue state coupling with the federal solar tax credit.

Budget constraints left little opportunity for new or additional funding needs as K-12 education Supplemental State Aid increases accounted for 87 percent of new revenue allocations. Budget limitations and year-end balance allocations to tax coupling hindered abilities to secure additional funding for Foreign Animal Disease response, for which IDALS had request \$500,000 this fiscal year. It also limited funding increases

to Iowa State University base appropriations and resulted in no additional dollars for the Veterinary Diagnostic Laboratory or the Iowa Livestock Health Advisory Council (ILHAC). These funding initiatives will remain priorities for IPPA moving forward.

The session was filled with discussion on additional funding for advancement of the Iowa Nutrient Reduction Strategy. While no additional long-term funding mechanism was established in 2016, IPPA sincerely thanks Branstad and legislators for their continued attention to this issue. We remain hopeful these discussions can evolve to yield significant results next session.

IDALS was able to maintain existing levels of funding for cost-share

programs and the Water Quality Initiative projects.

Additionally, the Watershed Improvement Review Board (WIRB) was left without funding for its third straight year and was directed to fund no new projects. In recent years, DNR fines and penalties to livestock producers had been directed to this fund to support WIRB water quality improvement projects. These fines and penalties will now be directed to the Nutrient Research Center housed within Iowa State University.

IPPA encourages producers to get to know their local legislative leaders and provide feedback on issues critical to their farms. For more information on IPPA public policy efforts, or to become involved, please contact State Public Policy Director Tyler Bettin.



# Continuous learning helps producers adjust

by Sue Derscheid, Iowa Agriculture Water Alliance

Back in the 1980s, the Ehlers family farm near Marathon had a farrow-to-finish hog operation with 50 sows and used ridge-till in their fields. In 1998, when Mike Ehlers returned to the Buena Vista County farm, he and his father added a feeder-to-finish hog operation. Now, with the help of his brother, the family oversees the care of 9,000 hogs.

Making changes in any business requires information and expertise from diverse sources. "I try to stay informed by reading several agriculture publications, papers and by attending field events," said Ehlers. "I attended a soil health field day last summer where I saw a rain simulator with a water infiltration system, and it really got my attention."

Anita Patrick, watershed project coordinator for the Buena Vista and Pocahontas counties' Soil and Water Conservation districts, asked Mike if he would be interested in hosting a field event at his farm last fall. He jumped at the chance.

With about 60 percent of the agricultural land in Iowa being owned by absentee landowners, producers often need to take an extra step before making any changes.

"We first contacted our landowner about doing cover crops on one of his fields. With funding assistance from National Resources Conservation Service (NRCS) it was an easy decision for the landowner," said Ehlers, "I have another landowner who is a conservationist at heart. He is excited about another project where I will do some strip-till and then plant oats as the cover crop."

Prior to the field day event, Ehlers asked NRCS to test water coming from a tile about four miles from his home.

"I was actually a little surprised. The nitrate test was just a little higher than I expected," he explained.

That data also helped him begin to make changes.

"I am not sure everyone understands that my family drinks the same water here on the farm. We have no intent to bring any harm to the current supply," explained Ehlers. "My 12-year old son is already planning to farm someday, so I want to do all we can to leave the soil and water better than how I found it. Honestly, I think most farmers feel the same way."

That's why he continues to gather information and try new approaches on the land he farms. "Since the field day event, I sort of feel like I am under a microscope as my neighbors all want to know the results of how using cover crops worked, did it have any effect on yield, did it mean more work, or is it really the answer to some of our questions," he said.

In early May, Mike was in a hurry-up-and-wait mode after receiving seven inches of rain the week before. In addition, the cover crop he had planted in the fall still covered the field.

"Though it will be fall before we know how yield is affected, I am determined to see it work. I think oats may be a better match for continuous corn instead of rye, but we are still evaluating and learning," explained Ehlers. "There are others in the area that have switched to strip till and are using cover crops. We also are trying to implement low disturbance manure applications into the equation. I have learned you need the right tools as there is some challenge in contour fields."



Livestock producers continuously research new approaches to applying a valuable resource. Low disturbance technology is being tested with cover crops.

"My wife, Michelle, and I are determined to do everything we can to leave the farm better than we found it and will keep experimenting for what is best for our land." Ehlers said.



# Prestage Foods of Iowa hopes it's found a home

Prestage Foods of Iowa, LLC, announced July 5 that it had selected a site in Wright County for its new, state-of-the-art pork processing facility.

"We are investing in Iowa and specifically Wright County because we believe this plant is good for Iowa, good for agriculture and a good step forward for our family-owned and run business," says Ron Prestage, DVM, on behalf of the Prestage family. "Iowa is the nation's leading pork producing state and currently produces more pigs than it can process. This plant will keep the value from processing pigs in this state."

The plant will be a \$43 million boost to the payroll in Wright County, and will have economic benefits to the surrounding counties as well. More than 900 new full-time jobs will be created with the lowest paid workers beginning at more than \$37,000 per year plus full benefits. Average wages at the plant are expected to be more than \$47,000.

"We are excited to have Prestage Foods of Iowa construct their first pork processing plant in Wright County," said Bryce Davis, Wright County economic development director. "Agriculture is important to this county and to our state and we welcome the more than 900 new jobs and \$240 million investment in this area. After discussions with the Iowa Economic Development Authority, the Wright County Board of Supervisors, local business owners,

community organizations, regional partners, schools, and healthcare providers, we believe the plant will be an extremely positive addition to our community."

Prestage Farms has been raising pigs in Iowa for more than a decade and today is located in 30 Iowa counties. The company plans to buy 40 percent of the hogs for the plant from independent farmers, creating a new market option for those farmers.

The new plant will use state-of-the-art systems to clean the air, reduce water and energy needs, and provide a safe work environment. For example, the plant will use the most modern "air scrubbing" technology and incorporate a water reuse program, which reduces the overall needs for water and wastewater treatment. The plant will utilize the latest innovations in processing and automation technology to help ensure that it is a world leader in food, employee and environmental safety.

Construction is set to begin in the fall of 2016, pending finalization of county and state approvals, with completion and first shift operations beginning in mid-2018. Initially operating one shift, the plant will employ more than 900 people with a total capital investment of more than \$240 million.



# News from the National Pork Producers Council

# NPPC opposes new organic animal welfare rules

USDA has proposed new animal welfare standards for the National Organic Program that, if enacted, would be the first time such standards are codified in federal law and would present serious challenges to livestock producers, according to the National Pork Producers Council, which opposes the new standards.

There are a number of problems with the proposed new organic animal welfare rules, NPPC points out, including:

- Animal welfare is not germane to the concept of "organic."
- New standards add complexity, create barriers to existing and new organic producers.
- Animal welfare is complex and needs to be science-based.
- Standards should be outcome-based; there is not yet an international standard for pigs.
- Proposed standards for pigs present challenges to animal and public health.

NPPC says the proposed organic animal welfare standards not only don't add to what makes a product "organic," but could be broadened to encompass conventional livestock production.

# Delay in elimination of trichinae control regulation urged

The National Pork Producers Council, in comments submitted June 24, urged USDA's Food Safety Inspection Service (FSIS) to delay eliminating its trichinae control regulation until the U.S. pork industry, working with USDA, can establish a negligible risk compartment.

Last July, the U.N.'s Codex Alimentarius Commission finalized global guidelines that provide a way for countries to define negligible risk for trichinae and establish methods for monitoring risk over time.

In its comments to FSIS, NPPC expressed concern that eliminating the regulation prior to establishment of a risk compartment will negatively affect international trade and that packing facilities will face problems in trying to address trichinae in their HACCP plans

# U.S. pork producers need more exports; TPP would open markets

The U.S. pork industry must continue to grow its exports and do so through free trade agreements such as the pending Trans-Pacific Partnership (TPP) Agreement, which would eliminate tariff and non-tariff barriers to U.S. products, the National Pork Producers Council reiterated in congressional testimony in mid-June.

Dysart producer and NPPC President John Weber told the House Committee on Ways & Means Trade Subcommittee that the 12-nation TPP would open and expand exports of U.S. pork markets that include nearly half a billion consumers and help create more than 10,000 U.S. jobs tied to those pork exports.

The TPP, negotiations on which were initiated in late 2008 and concluded last October, is a regional trade deal that includes the United States, Australia, Brunei Darussalam, Canada, Chile, Japan, Malaysia, Mexico, New Zealand, Peru, Singapore and Vietnam, which account for nearly 40 percent of global GDP.

Weber pointed out to panel members that the TPP has become the de facto global trade vehicle, with other countries in the region already asking to join it, and would set the new international trade rules and the bar for future trade agreements, including the deal now being negotiated between the United States and the European Union – the Transatlantic Trade and Investment Partnership (TTIP).

He expressed concerns about the United States rejecting the TPP agreement, pointing out that other countries are negotiating free trade deals in the Asia-Pacific region without the United States, including the Chinaled, 16-nation Regional Comprehensive Economic Partnership, and that not approving the deal would mean the United States not only wouldn't realize the benefits of TPP, it would lose market share in those 11 countries. He urged Congress to pass TPP and to do so soon.

On the TTIP, Weber told the subcommittee that U.S. pork producers' support for a final agreement is conditioned

on the EU eliminating all tariff and non-tariff barriers to U.S. pork.

# APHIS to allow import of Classical Swine Fever vaccine

The National Pork Producers Council recently urged USDA's Animal and Plant Health Inspection Service to authorize, under permit, importation of a vaccine for Classical Swine Fever (CSF) and live pestivirus, which is used to make the vaccine.

APHIS is expected to approve shipment of the vaccine for distribution and sale for emergency use in the United States after findings from an environmental assessment found no negative effects on human health or the environment.

CSF, or hog cholera, is a highly contagious disease of pigs. It is endemic in much of Asia, Central and South America and parts of Europe and Africa. CSF was eradicated in the United States by 1978, but the foreign animal disease still poses a risk to the U.S. pork industry.

#### U.S. House passes amendment to block 'meatless Mondays'

The U.S. House of Representatives adopted an amendment by voice vote on June 16 that would block meat reduction programs, including "meatless Mondays," at the Department of Defense.

"Ideologically motivated activists are working to take meat off the menu in institutions across the country," Rep. Adrian Smith, R-Neb., author of the amendment, said in debate on the House floor. "Meat contains vitamins and minerals not readily available in a plant-based diet."

The National Pork Producers Council urged lawmakers to support the amendment and thanked Rep. Smith for his leadership.

"NPPC applauds Congressman Smith for standing up to misguided attacks against U.S. livestock and poultry producers. Hardworking members of our military deserve the right to choice in their diet, including meat options," noted John Weber, NPPC president and a pork producer from Dysart.

A similar amendment offered by Iowa Republican Senator Joni Ernst failed in the Senate.



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	Strategic Investment Program	Mandatory Pork Checkoff
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Fight for reasonable legislation	Streeteling	
Fight for reasonable regulation		
Inform and educate legislators		
Provide producers direct access to lawmakers		
Proactive issues management with media		<b>POTA</b>
Secure and guide industry research funding		<b>por</b> checkoff.
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Provide producer information and education		<b>por</b> K checkoff.
Funding \$	60.10/\$100	\$0.40/\$100

Your voluntary investment is NPPC's primary source of funding; Checkoff dollars cannot be used for public policy funding.

The National Pork
Producers Council (NPPC)
conducts public policy
outreach on behalf of its
44 affiliated state
association members
enhancing



opportunities for the success of U.S. pork producers and other industry stakeholders by establishing the U.S. pork industry as a consistent and responsible supplier of high quality pork to the domestic and world market.

NPPC is primarily funded through the Strategic Investment Program, a voluntary producer investment of \$.10 per \$100 of value that funds state and national public policy and regulatory programs on behalf of U.S. pork producers.

For more information on NPPC, visit <a href="www.nppc.org">www.nppc.org</a>.

#### News from the

### **National Pork Board**

#### New officers elected

Jan Archer, a pork producer from Goldsboro, North Carolina, was elected as president of the National Pork Board at the organization's June board meeting in Des Moines. The National Pork Board is comprised of 15 farmer-directors representing America's pig farmers.

Archer and her husband Jack are owners of Archer Farms LLC. The sow farm markets 28,000 weaned pigs annually and raises corn, soybeans and hay.

Serving with Archer on the board as vice president is Terry O'Neel, a pork producer from Friend, Nebraska. Steve Rommereim, a pork producer from Alcester, South Dakota, was named treasurer. Derrick Sleezer, a pork producer from Cherokee will serve as immediate past president. The four executive officers began serving one-year terms in their positions on July 1.

Archer and O'Neel were both confirmed to serve second three-year terms. Also appointed to the National Pork Board were Gene Noem of Ames; Alicia Pedemonti from Hopkinton, New Hampshire; and Michael Skahill of Williamsburg, Virginia.

# 2016 U.S. pork export data shows impressive progress

For the first four months of 2016, U.S. pork and pork variety meat

exports totaled \$1.8 billion in value and 1.26 billion pounds in volume, down 9 percent in value and unchanged in volume compared to the same time period last year.

"U.S pork exports are gaining strength this year but will still face challenges with increased global competition and a stronger U.S. dollar," said Becca Nepple, vice president of international marketing for the Pork Checkoff. "The Checkoff is committed to bolstering its partnership with international customers through additional funding of in-country promotions of U.S. pork with the U.S. Meat Export Federation."

Looking at April data alone, U.S. exports to China (excluding Hong Kong) surpassed export volume to Japan for the first time. Combined exports to China and Hong Kong for the first four months of 2016 were up 78 percent in volume (up 117 percent for China alone) and 54 percent in value.

"Central America also has been an emerging and important destination for U.S. pork exports as the U.S. pork industry has focused on market development and value-added promotions," Nepple said. For January through April, exports to the region were up 22 percent in volume and 23 percent in value compared to 2015.

"However, exports in volume to Mexico, Japan and South Korea were below last year during the same time period," said Nepple.

On average through April, 2016 U.S. pork and pork variety meat exports accounted for 24 percent of total pork production. Export value averaged \$45.73 per head back to pork producers.

#### Grill For It!

The Pork Checkoff is encouraging consumers to fire up the grill this summer through a multi-platform media campaign that highlights why pork is the undisputed star at every barbeque. For the first time, America is witnessing grilling from the perspective of The Grill and Gloria, co-stars and "spokes-grills" for the Grill For It! campaign.



Through Labor Day, the Checkoff is featuring the two grills in an integrated marketing campaign across both general and Hispanic markets. The campaign includes radio and online advertising, print and digital media buys and public relations efforts.

The lively voice of The Grill is actor and comedian David Koechner, known for his roles in the movie, "Anchorman," and the TV series, "The Office." In addition to videos, consumers can follow The Grill's commentary on all things grilling on his blog, GrillForIt.com. The Grill is documenting his summer of pork grilling adventures and interactions with his neighbor, who is a grill named Gloria.

The Grill For It! integrated campaign was adapted to ¡Prende el Sabor! for the Hispanic market. The campaign is encouraging Latinos to turn up the flavor on the grill via a series of video vignettes. The vignettes feature Gloria, voiced by Mexican actress, comedian and singer Angelica Vale. In May, Vale showcased pork with 21 media outlets and is teaming with the Checkoff this summer for a food and entertainment media event in Los Angeles.

The YouTube video view completions for the first three weeks of the campaign exceeded 5.8 million. Hispanic media coverage to date has generated 390 media stories.

# Six Iowa students among scholarship recipients

The Pork Checkoff has awarded 22 scholarships to college students around the United States as part of its strategy to develop the pork industry's future leaders. Six Iowans are among the scholarship winners.

Successful applicants were selected from a pool of 35 applicants based on scholastic merit, leadership activities, involvement in pork production and future plans for a pork production career.

The 22 student recipients hail from 10 states and 15 universities and represent five different majors in swine-related fields. The 2016 Iowa Pork Industry Scholarship recipients are:

Kristin Hansen, Elk Horn Iowa State University
Rachel Stika, Ames Iowa StateUniversity
Riley Wattonville, Huxley Iowa StateUniversity
Katlyn Kahler, Cambridge Iowa State University
Scott Schroeder, Le Mars South Dakota State University
Keegan Vander Molen, Pella
Oklahoma State University

Each of the Iowa students will receive \$2,000 toward their college education.



The National Pork Board has responsibility for Checkoff-funded research, promotion and consumer information projects and for communicating with pork producers and the public. Through a legislative national Pork Checkoff, pork producers invest \$0.40 for each \$100 value of hogs sold. The Pork Checkoff funds national and state programs in advertising, consumer information, retail and foodservice marketing, export market promotion, production improvement, technology, swine health, pork safety and environmental management. For information on Checkoff-funded programs, pork producers can call the Pork Checkoff Service Center at (800) 456-7675 or check the Internet at www.pork.org.



# Coalition to Support Iowa's Farmers News and Notes



# Five things you should know about CSIF

Whether you're a current farmer, an aspiring farmer or an agribusiness professional, here are five things you should know about the Coalition to Support Iowa's Farmers.

1) Free and confidential services

At the coalition, we provide free and confidential consultations to Iowa's livestock farmers. Our services range from interpreting farm rules and regulations, fostering positive neighbor relations, advising on windbreak installation and much more.

2) Statewide coverage
Although our offices are located

in West Des Moines, our territory is statewide. We assist livestock farmers in all 99 counties.

3) Teamwork makes the dream work
The CSIF team is small but mighty.
Three full time ampleyees manage

Three full-time employees manage the day-to-day operations with the support of many other ag professionals, contractors and even landscapers.

4) Backed by Iowa's ag organizations CSIF's efforts are made possible by the financial support of Iowa's agricultural commodity organizations including the Iowa Cattleman's Association, Iowa Corn Growers Pork Producers Association, Iowa Farm Bureau Federation, Iowa Soybean Association, Iowa Turkey Federation and Midwest Dairy Association.

5) Celebrating 12 years of service The coalition is not the new kid on the block. We are celebrating 12 successful years of serving Iowa's farm families in 2016. Since May 2004, we have worked with more

Our mission is to advocate and help implement on-farm best management practices that assist Iowa's farm families in raising livestock responsibly

than 3,500 farmers.





#### Grilled Pork Parmesan

2 eggs 2 tablespoons milk 6 butterflied pork chops, cut thin 1/4-1/2 inch thick Prepared spaghetti Favorite pasta sauce



#### **Drv Rub**

- 4 1/2 tablespoons Parmesan cheese, grated fine
- 1 tablespoons paprika
- 1 tablespoons sugar
- 1 tablespoon garlic salt
- 1 1/2 teaspoons onion salt
- 1 1/2 teaspoons black pepper
- 1 1/4 teaspoons dried basil
- 1 1/4 teaspoons dried oregano

Build a charcoal fire for direct grilling to a temperature of approximately 450°F. While the grill preheats, combine the dry rub ingredients in a small bowl and mix well. In a separate bowl, scramble both eggs and stir in the milk, creating an egg wash. Make a bed of panko bread crumbs on a large plate. Season each pork chop heavily with the parmesan dry rub and press the seasoning into the pork chops. Dip each chop into the egg wash and then cover both sides evenly with bread crumbs. Grill the chops directly over the hot coals for 3 to 3 ½ minutes on each side until the internal temperature is 145°F. Remove the pork chops from the grill and serve them over a bed of spaghetti noodles and topped with your favorite pasta sauce. Serves 6.





### Chili Rub Grilled Pulled pork

- 3 pound boneless blade pork roast, or sirloin roast
- 2 tablespoons chili powder
- 1 1/2 teaspoons salt
- 1/2 teaspoon cayenne pepper
- 4 cups wood chips, soaked in water for at least 1 hour (optional)
- To taste barbecue sauce, (optional)

In a small bowl, combine the chili powder, salt, and cayenne. Rub the mixture over all sides of the meat, pressing it to adhere (if the meat is tied together with twine or netting, just rub the seasoning right over it).

Prepare a grill to medium, indirect heat. For a charcoal grill, scatter about half of the wood chips, if using, over the coals. For a gas grill, place about half of the wood chips, if using, in the grill's smoker box. Place a pan with the pork on the grill over indirect heat, cover and cook, adding more coals or adjusting the gas as necessary to maintain a temperature between 250 and 300 degrees F. and adding more wood chips every 1 1/2 to 2 hours, until the pork is very tender, 5 to 6 hours. Transfer the meat to a cutting board and let rest 10 to 15 minutes. Remove any twine or netting and then use two forks to shred meat into bite-sized pieces. Moisten/season with cooking juices and/or barbecue sauce to taste. Makes 8 to 10 servings.

### Cajun Grilled Chops

- 4 New York (top loin) pork chops,
- 1 1/2-inch thick
- 1 teaspoon seasoned salt
- 1/2 teaspoon cayenne pepper
- 1 teaspoon dried sage
- 1 tablespoon paprika
- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic powder

Combine seasonings. Mix well. Coat chops with seasoning mixture. Grill directly over medium-high heat 6-8 minutes per side, turning

once until internal temperature on a

thermometer reads 145 degrees F., followed by a 3-minute rest time. Serves 4.

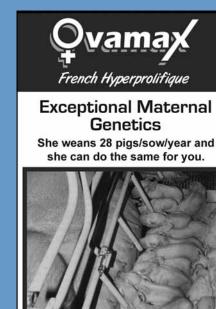


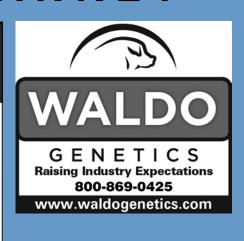
**Nutrition:** Calories: 150 calories

Protein: 22 grams Fat: 5 grams Sodium: 390 milligrams Cholesterol: 65 milligrams Saturated Fat: 1 grams Carbohydrates: 2 grams Fiber: 0 grams

## PRODUCERS' MARKET











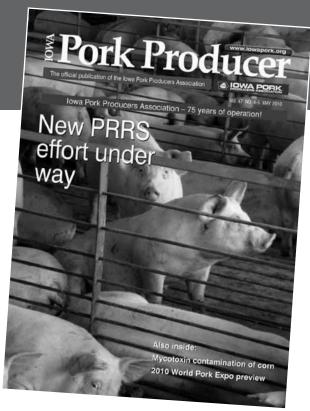


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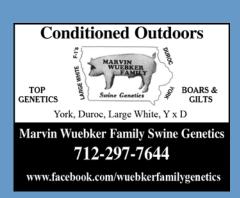
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