

MICHIGAN

Michigan's Pork Producers source for information.

PORK



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**Reducing
Financial Risk**

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**4-H Swine Science
State Awards Named**

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**Health
Champions
Meetings**



Change is coming. Will you be ready?

**Beginning January 1, 2017,
a Veterinary Feed Directive order must be
presented to purchase feeds containing:**

Established drug name	Examples of proprietary drug name(s)
Chlortetracycline (CTC)	Aureomycin, CLTC, CTC, Chloratet, Chlorachel, ChlorMax, Chlortetracycline, Deracin, Inchlor, Pennchlor, Pfichlor
Chlortetracycline/Sulfamethazine	Aureo S, Aureomix S, Pennchlor S
Chlortetracycline/Sulfamethazine/Penicillin	Aureomix 500, Chlorachel/Pfichlor SP, Pennchlor SP, ChlorMax SP
Hygromycin B	Hygromix
lincomycin	Lincomix
Oxytetracycline (OTC)	TM, OXTC, Oxytetracycline, Pennox, Terramycin
Oxytetracycline/Neomycin	Neo-Oxy, Neo-Terramycin
Penicillin	Penicillin, Penicillin G Procaine
Sulfadimethoxine/Ormetoprim	Rofenaid, Romet
Tylosin	Tylan, Tylosin, Tylovet
Tylosin/Sulfamethazine	Tylan Sulfa G, Tylan Plus Sulfa G, Tylosin Plus Sulfamethazine
Virginiamycin	Stafac, Virginiamycin, V-Max

Tilmicosin (Pulmotil, Tilmovet), Avilamycin (Kavault), Florfenicol (Aquaflor, Nuflor) currently require a VFD order.

www.michigan.gov/vfd

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On the cover: Producers have a lot to consider when building new facilities.

SPOTLIGHT

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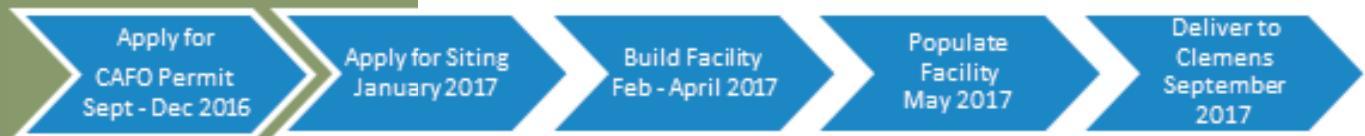
By: Laura Doud

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Reduce Financial Risk by Completing Permit Process Early

With the new Michigan pork processing facility nearing completion, and with the prospect of numerous new swine operations, it seems like a good time to review timelines for getting a Concentrated Animal Feeding Operation (CAFO) permit with the Department of Environmental Quality (DEQ). The Michigan Department of Agriculture and Rural Development (MDARD) also encourages producers to submit verification requests for Site Selection and Odor Control for New and Expanding Livestock Facilities (Site Selection) Generally Accepted Agricultural and Management Practices (GAAMPs). Addressing concerns before construction can help to avoid a huge financial risk.

The Clemens plant is slated to come online in September 2017. Some producers will start populating finishing barns in May 2017. If you are CAFO size, a complete CAFO permit application should be submitted to DEQ starting this fall.



Securing a CAFO Permit

Do I need a CAFO permit?

If you are housing more than 2,500 mature swine (over 55 pounds), or 10,000 immature swine (less than 55 pounds), the answer is YES!

If you already have a CAFO permit and are looking to expand, you will need to amend your application and update the Comprehensive Nutrient Management Plan (CNMP) for the expanded numbers of animals.

How long does it take to get a CAFO permit?

DEQ typically reviews and approves permit applications in 180 days or less. The time clock starts once they receive a **COMPLETE** application.

Should you choose to build your facility before getting your permit, be aware DEQ may not find all sites acceptable. It is likely that your permit will be issued, but there are no guarantees. You must have an approved permit in place prior to population with animals. Populating the barn before obtaining the CAFO permit is in violation of the Natural Resources Environmental Protection Act (NREPA) and could result in enforcement action.

Pictured below, Keith and Linda Blonde of Litchfield display their MAEAP sign.



What information is needed for the CAFO permit application?

In addition to the application form itself, other required submittals include a site map/drawing, maps of all of your land application fields, a complete CNMP, and the application fee. The CNMP must be approved by a certified CNMP provider. The DEQ CAFO webpage has a guidance document plus templates for the CNMP. A link to the CAFO page with more information can be found at www.michigan.gov/deqnpdes.

All applications must be submitted through the MiWaters online permitting system at www.michigan.gov/MiWaters. If you have a farm consultant, he or she probably is familiar with the process and can offer this service. If you wish to complete the application yourself, you will need DEQ's assistance. The table at right is a list of CAFO inspectors who may be able to assist you:

Eligibility for Right to Farm Nuisance Protections

What does Right to Farm Protection mean?

The Michigan Right to Farm Act, P.A. 93, was enacted in 1981 to provide farmers with nuisance protection. This state law authorizes the Michigan Commission of Agriculture and Rural Development to develop and adopt GAAMPs for farm operations in Michigan. These farm management practices are scientifically based and updated annually to utilize current technology promoting sound environmental stewardship on Michigan farms. A farm operation needs to be in conformance with all applicable GAAMPs in order to be

District Office	DEQ Inspector	Phone Number
Cadillac	Brian Maturen	231-876-4477
Cadillac	Jacob Riley	231-429-3159
Gaylord	Ashley McElmurry	231-340-0288
Grand Rapids	Melissa Sandborn	616-401-1396
Jackson	Rachel Koleda	517-416-4073
Kalamazoo	Bruce Washburn	269-330-6079
Lansing	Megan Mchon	517-230-3442
Saginaw Bay	Audrey Schwing	989-330-4639
Upper Peninsula	Lindsey Ringuette	906-228-4806

eligible for nuisance protection under the Act.

What GAAMPs are applicable to my facility?

- Site Selection GAAMPs (if you have expanded or built a new facility since June 1, 2000)
- Care of Farm Animals
- Manure Management
- Nutrient Utilization


What information is needed for the Site Selection GAAMPs process?

The Site Selection GAAMPs is a voluntary process that helps determine the suitability of a potential site by evaluating size, odor potential, property line setbacks, proximity to neighbors, manure management, construction standards, and well isolation distances – just to name a few. Completion of the Site Selection process will ensure conformance with the Site Selection GAAMPs and sets the farm in good standing for nuisance complaints.

How long does it take to receive Site Selection verification?

Timelines for preconstruction approval vary based on the time it takes to receive a complete site verification request. However, once a complete request is received, approval is typically issued within 30 business days. Please contact the RTF program at 877-632-1RTF with questions about the Site Selection process or visit www.michigan.gov/GAAMPs for more information.

Thinking about MAEAP verification?

If you are interested in the Michigan Agriculture Environmental Assurance Program (MAEAP), completion of the Site Selection GAAMPs process is a required standard for getting verified in the Farmstead or Livestock systems. 

Did you know?

Paper applications for CAFO permits are no longer being accepted. Required documents should be submitted in the MiWaters database www.michigan.gov/MiWaters



By: Pat Hunter
MPPA PRESIDENT

“Planning for Emergencies is Important”

As summer winds down, we are getting ready for the busy schedules of harvest season. Weather is always on our minds this time of year as we try to determine the best time to get into the fields.

This summer, Mother Nature definitely kept us on our toes and we can hope this fall she will be a bit more merciful. Much of the State of Michigan experienced low rainfall for several weeks throughout the summer, while other parts of the country were faced with flooding, mudslides, tornadoes, hail and even hurricanes recently.

Weather is one of the things that farmers have no control over, creating one of the biggest challenges in day-to-day operations. With the changing of seasons, producers face a plethora of urgent situations, often caused by the changing weather.

As winter is coming up quicker than we would like to think, it is important to be prepared for emergencies from fires to power outages. When starting up heaters, remember to make sure they are clear from any debris and all the electrical equipment is maintained properly to prevent fires.

However, not all emergencies are weather-related. Urgent situations on the farm could include workers being injured, machinery or system failures, explosions and many more.

Different types of operations are more susceptible to different types of emergencies, but as a farmer, we need to be prepared for anything. Being prepared is the first line of defense for an emergent situation. An emergency action plan (EAP) should be created as a valuable tool to help reduce the impact of an emergency on your operation.

“Weather is one of the things that farmers have no control over, creating one of the biggest challenges in day-to-day operations.”

Each site should have its own plan, including a list of tasks to complete in case of an emergency and contact information for a list of people that may need to be notified. The images on page 7 are samples of the documentation that should be kept to be prepared for any type of emergency on each site. These documents can be found for download at <http://www.pork.org/emergency-action-plan/>. These plans should also be communicated to all

employees and kept outside of each facility for employees to readily access.

Now we know that farmers are busy folk and may not always have immediate access to information going on in the industry that could impact their operations. The National Pork Board has come up with a Crisis Alert System to get in touch with farmers quickly about emergency situations that can spread, including disease outbreaks. Pork Crisis Alerts will come as an automatic text message with immediate warnings to allow you to take steps to safeguard your operation. However, these texts can only be sent to people who have opted-in. As a producer, family member or farm employee, you should enroll by texting PorkCrisis to 97296.

Emergency planning is something that often gets placed on the back burner until we actually have an emergency, but it is definitely something we need to pay attention to. Once the emergency has hit us, it's too late to start planning. 🐷

EMERGENCY ACTION PLAN SITE CONTACTS

This document should be created for each individual site.

Site Name		Site Operator	
Phone		Premises ID	
Address		Directions	

Enter contact person names and phone numbers if applicable.

Rescue		Fire Dept	
Poison Control		Doctor	
Sheriff/Police		Veterinarian	
Insurance		Hospital	
Others			

MANURE SPILL CONTACTS

State Environmental Protection Agency		Earth Moving	
Pumping		Hauling	
Equipment		County Engineer	
Others			

SYSTEM FAILURE CONTACTS

Electricity		Plumbing	
Ventilation		Heating	
Animal Hauling		Feed	
Mortality Disposal		Other	

Date Updated: _____ **SAVE** **PRINT**

EMERGENCY ACTION PLAN HAZARD PLAN

This document should be created for each individual site and each individual hazard type.

Site Name		Site Operator	
Phone		Premises ID	
Address		Directions	

Describe the hazard or potential emergency in terms that site personnel would understand. Think through a potential emergency situation and what actions you can take now, or what actions should be taken during the emergency to ensure the safety of the people on-site, ensure the safety of the animals and reduce or prevent damage to the facilities. Describe, in detail, the danger or emergency associated with each risk. What might happen in the worst case scenario?

Hazard Type List hazards that could result in an emergency. List all situations for which you need to prepare including fires, severe weather, hazardous material spills, transportation accidents, earthquakes, terrorism, technology failures, communications failures and utility outages. Include not only things that can happen on your site, but also things that can happen nearby and adversely affect your site.	
Risk Description Describe, in detail, the danger or emergency associated with each risk. (For example: "A fire in the feed equipment might spread to the nearby sow barn and the small equipment shed.") What might happen in the specific emergency, which people, animals and facilities would be affected?	

ASSESSMENT

Who is at risk, and what is the potential severity? Be specific in describing the individuals and/or groups of people impacted. Analyze the potential impact: how likely is injury or death?	
What is the risk to the animals and the potential severity? Which animals are at risk and why? Indicate the cost to relocate animals while responding to the emergency or to replace any mortalities. Describe any known long-term effects on animals.	
What is the risk to the facilities and the potential severity? What facilities are at risk and the potential impact? What would need to be done to repair or replace the facility? How would you set up temporary facilities?	
What special considerations need to be taken when addressing this hazard? Is there a wastewater, highway or overhead power lines adjacent to the property? How would the emergency impact public perception? What steps can be taken to reduce negative perceptions and increase positive perceptions?	

EMERGENCY ACTION PLAN OPERATION INFORMATION

The information required here refers to the overall operation. Below, you can refer to production sites within the operation. The information you provide here will appear as an introduction to your completed emergency plan.

Operation	
Owner	
Phone	
Office Address	
Business Description	
Write about your operation: its size, the number of part-time and full-time personnel, the animals you produce, the types of buildings, location, etc.	
Development and Responsibility of this Plan	
Describe who put the plan together, when it was assembled or updated, how it is being communicated to employees and other critical audiences (such as your insurer and the local fire department) and how/when it will be evaluated and updated in the future.	

EMERGENCY ACTION PLAN SITE INFORMATION

List the individual sites for which you will be creating emergency action plans.

Site Name		Site Manager	
Phone		Address	
Site Name		Site Manager	
Phone		Address	
Site Name		Site Manager	
Phone		Address	
Site Name		Site Manager	
Phone		Address	
Site Name		Site Manager	
Phone		Address	
Site Name		Site Manager	
Phone		Address	

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By: Sam Hines

MPPA EXECUTIVE
VICE PRESIDENT

“To gloat or not to gloat!”

I concluded my remarks in this column last time by suggesting, albeit a bit snidely, that I thought I could make a compelling argument for being able to gloat a bit over the misfortunes the Chipotle Restaurant Chain was experiencing. Apparently, my argument wasn't compelling enough for some readers. Chipotle's problems, for those who don't recall, began when numerous outbreaks of food-borne illnesses occurred among people who had dined at Chipotle over the past couple years and its problems were compounded earlier this summer when angry shareholders filed lawsuits claiming executives had obscured the fact that the chain's quality protocols weren't adequate. The plaintiffs claimed withholding this information ensured that shareholders couldn't abandon their holdings before shares of the chain's stock tumbled. The shareholders were further incensed when they learned that Chipotle's top executives divested themselves of millions of dollars of their holdings before the news leaked and Chipotle's stock tanked. And, not only has Chipotle's stock tumbled; its customer base has also dwindled knocking Chipotle off its pedestal as the nation's top Mexican Chain. I made it clear that I wasn't gloating over the fact that people had gotten sick after eating at Chipotle, but I couldn't help being amused and, yes, I did say it was 'hard not to gloat' about the chain's problems because of what I, and many others, consider the unethical promotional tactics Chipotle has always used to tout its menu offerings.

Perhaps I appeared too ecstatic about Chipotle's misfortunes as a few readers thought I should have been a bit more contrite about this whole issue. As one reader stated, "Those wealthy ne'er-do-wells (as I dubbed Chipotle's top Executives) operate a chain that consumed a tremendous amount of pork that came from farmers similar to the ones you represent." I fully understood what this person was saying, but, in reality, this reader's assertion was only partially correct. Last fall, likely as another one of its questionable marketing ploys, Chipotle claimed there weren't enough U.S. hog farms that could provide pork meeting its requirements, so it said it was necessary to purchase pork from United Kingdom-based Karro Food. I would certainly question the accuracy of that claim as I believe there are probably plenty of U.S. producers that could provide pork meeting Chipotle's needs. And yes, I'll concede, as some others pointed-out, the chain does sell a fair amount of pork despite the fact that a good portion of it isn't American grown. But, I am still firm in my conviction that it isn't necessary for the chain to promote its products in what appears to me, and I'm not alone in this belief, in such an unprincipled way. Their promotional tactics may not be totally dishonest, but it's not too far from hitting that mark; at least in my opinion. And, sad to say, Chipotle just keeps heaping it on despite its economic troubles. A few weeks ago, one of the more popular social media venues carried scathing denunciations of

// And, sad to say, Chipotle just keeps heaping it on despite its economic troubles.

Chipotle by some dairy farmers who were totally incensed by its latest antics. Apparently, the cup pictured in this article was Chipotle's most recent attempt to differentiate the dairy products it serves. I say, apparently, because I have never eaten at Chipotle and never intend to, so the only place I have seen the cup is on social media and I admit that's a dangerous place to trust the veracity of anything. However, the verbiage on the cup, which appears legitimate, certainly touched a nerve with one of the dairy farmers who really blasted the chain for its promotional tactics. I'll let you read the language on the cup and draw your own conclusions. And, if you've never been to Chipotle's Website and seen the video it produced called "Farmed and Dangerous," I encourage you to take a look at that as well. Again, I'll let you draw your own conclusions after viewing the video.

Interestingly, Chipotle's current efforts don't appear to be bringing customers back in the door, including its new incentive and loyalty program called "Chiptopia." Recently, Chipotle stock retreated to a new three-year closing low and some analysts believe it will never return to its former glory.

Okay, I guess it's fair to say that

I probably shouldn't have said I was gloating over Chipotle's misfortunes, but it's also rather distressing that misinformation and half-truths about food and food production appear to be the "new norm" and are too

// frequently used by some retailers and foodservice establishments to differentiate themselves and boost sales. Sadly, I would dub Chipotle as one of the biggest perpetrators of this type of drivel. I guess that's why it was so easy for me to gloat when one of the leading offenders, at least in my view, started getting its come-uppance. And, yes, I still think Sir Walter Scott's classic line applies: "Oh what a tangled web

Chipotle claims most cows producing products for its restaurants "dairy differently," as the language on this cup conveys.

we weave, when first we practice to deceive!" Maybe I'm out of step with the times, but deception, regardless of the degree, to promote sales, or any other goal for that matter, will always be unethical in my book. Nonetheless, I won't 'gloat' about Chipotle's problems anymore; at least not publically!

Epilogue continued on page 11



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Youth gain industry experience in the Michigan 4-H/FFA Meat Judging Contest

As the high heat and humidity in Michigan set in, 42 youth stayed cool. In the third of three judging competitions in eight days, contestants in the 2016 Michigan 4-H/FFA Meat Judging Contest put on layers to evaluate carcasses and meat cuts in the coolers at the Michigan State University Meat Laboratory. The contest, put on by MSU Extension, was July 22, with 35 youth competing in the two 4-H divisions and 11 youth competing in the FFA divisions. Four youth took on the challenge of competing in both divisions.

Throughout the contest, youth applied knowledge learned at local practices. Youth from eight counties participated in the contest where they were able to better understand the value of meat. Specifically, youth can transfer the skills gained in the retail identification section to purchases at local grocery stores. Additionally, youth were able to see the final consumable product they may have learned about through other animal-related activities.

For the contest, contestants judged seven classes including Beef Ribs, Porterhouse Steaks, Pork Hams, Pork Chops, Lamb Carcasses, Beef Carcasses and Pork Carcasses. Contestants also identified 20 retail cuts, analyzed three beef carcasses for yield grade and quality grade and answered a set of questions on the pork hams class. Additionally, 4-H members gave one set of oral reasons to defend their placing and FFA members completed a written exam.


Participants had the opportunity to score up to 640 points during the morning event. Once all participants had completed the contest, coaches and volunteers took the contestants back into the coolers to help reinforce understandings and preferences of consumers as well as industry standards. Contestants illustrated their ability to evaluate carcasses and identify meats through individual and team competition, as well as developed important life skills in communication and decision-making.

Contestants competed in four divisions including Junior 4-H, Senior 4-H, Junior High FFA and High School FFA. Winning the Senior 4-H Team division was the team from Ottawa County 4-H, consisting of Emily Cook, Cassy Hassevoort, Jessica Timmer and Jolyn Timmer. Timmer was also named the high individual in the Senior 4-H division.

Kent County youth ranked the highest in the Junior 4-H division,

with a team consisting of Elliott Kelly, Anna Richmond, Gage Snarski and Mitchell Snarski. Snarski was the high overall individual in the Junior 4-H division.

Winning the Senior FFA Team division was the team from Sanilac FFA, consisting of William Guigar, Lauren Heberling, Lindsey Sharrard and Steven Wilkinson. Sharrard was named the high individual in the division. Elliott Kelly received the highest award in the Junior High FFA division.

High placing teams and individuals received awards sponsored by the Michigan Meat Association. Congratulations to all of the contestants on their very unique learning experience. For more information about the contest, visit the Michigan 4-H Animal Evaluation page or contact Julie Thelen at thelenju@anr.msu.edu or 517-432-1626. 

This article was published by Michigan State University Extension.

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"To gloat or not to gloat!" Epilogue

Continued from page 9

I don't think I've ever written an 'epilogue' to my commentary before, but felt compelled to do so this time. A few days after finishing my article and before Emily sent the magazine to the printer; another bomb was dropped on Chipotle. An article published on the financial blog "CNN Money" on August 29, indicated that nearly 10,000 workers were suing Chipotle for allegedly cheating them out of wages they were due. The article stated that, "Current and

former Chipotle employees claim that the company made them work extra hours 'off the clock' without paying them."

Yes, it's fair to say that Chipotle hasn't yet been tried and convicted of this most recent transgression. However, with the class being nearly 10,000 workers, one could conclude that there may be some validity to their complaint. It's hard to imagine how Chipotle can continue to defend its brand, especially when the company's mantra is "Food with Integrity." I guess Chipotle founder and CEO, Steve Ells, and his minions define integrity different from most of us. 🐷

Survey on Effectiveness of Site Selection GAAMP Being Conducted

Editor's Note: MPPA is encouraging producers who have utilized the Generally Accepted Agricultural Management Practices (GAAMP) for Site Selection and Odor Control for New and Expanding Livestock Facilities to complete this survey. MPPA has provided funding for the survey which is being conducted among all the major livestock species in the state. Additionally, a separate survey is being conducted among township officials. MPPA Executive Vice President, Sam Hines, has served on the Siting GAAMPS Committee since its inception and says the Committee would like to get feedback from producers that have used the GAAMP as the Committee believes there may be things that can be changed to make it a more effective tool. Hines says the Committee would also like to explore options for improving the Michigan OFFSET model that is used to predict odor impacts on

neighbors and perhaps find ways to give credit to things like wind breaks and natural barriers that change how odor from a facility is dispersed. Additionally, he points out that when the OFFSET Model was developed there were only a limited number of weather stations in the state providing data and today many more exist. However, Hines says, "We need to know what producers think about the GAAMP currently, before any sweeping changes are pursued." The survey can be accessed online by using the following link: <https://www.surveymonkey.com/r/GAAMPproducer>

The GAAMP has been in existence since June 2000, and is reviewed and modified annually. The committee

responsible for writing the GAAMP would like feedback on how livestock farmers think the GAAMP is working or not working. Recommendations and suggestions received in the survey will be used to improve the GAAMP. The survey should take between 5 to 10 minutes to complete.

Survey results will be compiled and a summary made available to the Site Selection GAAMP Committee. The identification of those responding will not be disclosed to anyone other than the third party contractor who compiles the responses. Furthermore, the IP address used to complete the survey will not become part of the survey results.

Thank you,

The GAAMP Site Selection Committee 🐷

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Breakfast on the Farm showcases Michigan agriculture

Another summer of Breakfast on the Farm events has wrapped up with the final event being held at

Hartland Farms in Lenawee County, August 27.

Michigan Pork Producers Association had a great year, attending both Breakfasts on the

Farm this summer. The first breakfast this year was held at Zwerk & Sons Farms in Tuscola County.

These events provide a great opportunity for local residents to visit a farm and see the different aspects and the work that goes into food production.

We are already looking forward to next year's events!

The Breakfast on the Farm committee is currently in search of next year's participating farms. If you or anyone you know would like to be a host farm for this event, visit www.breakfastonthefarm.com.

MPPA will also be looking for volunteers to help out at next year's events. If you are interested in volunteering, please contact Emily Schmitt at schmitt@mipork.org or 517-853-3782. 🐷



Pictured above, Emily Kittendorf shares her knowledge of pork with attendees of Breakfast on the Farm.

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Foundation Awards Distinguished Livestock Scholarships

The Michigan Livestock Industry Scholarship Foundation (MLISF) recently honored twelve students

pursuing livestock industry-related programs of study for the 2016-2017 academic year. In total, the foundation awarded \$34,500 in scholarships to deserving Michigan State University students. The honor's criteria include academic achievement, extracurricular activities involvement, oral and written communication skills, and a deep motivation to pursue a livestock (beef cattle, sheep, swine, meat products, or equine) industry career.

Student Scholar / Home Town / Designated Award

- **Emily Middleton** / Mayville, MI / David Morris
- **Olivia Child** / St. Clair, MI / Michigan Horse Council
- **Jared Sanderson** / Sandusky, MI / Harlan Ritchie
- **Brooke Rupprecht** / Vassar, MI / Bim Franklin
- **Alycia Drwencke** / Adrian, MI / Gerald Haarer
- **Kellie Rizzolo** / Stockbridge, MI / Harold Lein
- **Lilia Fingas** / Marshall, MI / Arabian Horse Association of Michigan
- **Amy Leitch** / Elkton, MI / David Arnold
- **Courtney Gordon** / Croswell, MI / James Rooker
- **Jamie Timmer** / Holland, MI / Dick & Glenda Braman
- **Hailey Sharrard** / Peck, MI / Michigan Cattlemen's Association
- **Nathan VanKley** / Hudsonville, MI / Michigan Polled

Hereford Association

Since awarding the first scholarships in 1967, the MLISF has played an influential role in advancing the education of talented and dedicated students. The MLISF was organized for the purpose of collecting and administering funds contributed by any person, business, or organization wishing to honor persons in the livestock and allied industries, living or deceased, who have performed distinguished services for the livestock industry of Michigan; and to provide scholarships for worthy young people pursuing training in the field of animal science. For information on contributions to support student scholarships, please contact the MSUCollege of Agriculture and Natural Resources External Relations at 517-355-0284. To learn more about the Michigan Livestock Industry Scholarship Foundation, contact Dr. Dan Buskirk in the MSU Department of Animal Science at 517-432-0400.





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Information for an Industry on the Move

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ANIMAL AGRICULTURE INITIATIVE

This newsletter is edited by:

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Animal Caretaker Observations - Feeding and Watering

By: Madonna Gemus-Benjamin, Department
of Large Animal Clinical Sciences MSU College of
Veterinary Medicine

The Michigan State University Extension (MSUE) Pork
Work Group will provide 1 or 2 examples of PQA required
Standard Operating Procedures (SOP), published in Pork
Quarterly articles and available on the MSUE website.
http://msue.anr.msu.edu/resources/pork_quarterly.
Contact gemus@msu.edu for a word document.

PQA Version 3 requires that producers have written
Standard Operating Procedures for specific areas of
Pork production, including:

1. Animal caretaker daily observations
2. Handling
3. Piglet processing
4. Feeding and watering protocols
5. Treatment management
6. Needle usage
7. Biosecurity
8. Rodent control
9. Caretaker Training

*Manuals and SOP's can be in paper or electronic form,
but need to be accessible at the site.*

SOP: Animal Caretaker - Feeding and Watering

There are numerous ways to execute this procedure. The
following is a template that may be useful for creating
standard operating procedures that best suit your farm.
Feel free to edit or change procedures as you see fit.

- Does the site have a written SOP for feeding and
watering protocols?
- Do the pigs have access to feed and water
according to the site's written SOP?

Pig Weight in Pounds	Feed per day in Pounds	Pig Weight in Pounds	Feed per day in Pounds
10	0.67	120	4.93
20	1.40	140	5.26
30	2.09	160	5.53
40	2.75	180	5.75
50	3.15	200	5.93
70	3.83	210	6.01
90	4.39	220	6.09
100	4.64	250	6.20
110	4.86	275+	6.35

Table 1. Average feed requirement based on weight. Credit is given to Kansas State Research and Extension for table information.

- Are the feeders in good state of repair to allow for unobstructed feed delivery and not causing or posing an imminent threat of injury to the pigs?

Feeding Protocol

- Feeding should take place at consistent times throughout the day, every day.
- Bulk feed needs to be stored in bins and covered to prevent vermin from accessing the feed.
- Bulk bins need to be checked daily to ensure that neither feed shortage nor feed bridging occurs.
- Spilled feed needs to be removed immediately and disposed of appropriately.
- Automated feed systems must be checked daily to ensure that out-of-feed events do not occur.
- Lack of feed can increase aggression, promote stomach ulcers, promote hemorrhagic bowel syndrome, leading to decreased daily gains and reduced feed intake.
- Feeders need to be in good repair to allow for unobstructed feed delivery.
- Feeders need to be in good repair so that animals are not injured.
- There should be enough feeding space for all pigs in a given group to consume their daily allotment without excessive fighting or competition.
- Caretakers should be trained to identify pigs with

low body condition scores.

Adjusting Feeders

Feed needs to be offered to pigs in quantities which meets their needs. It is important to find a balance between offering enough feed to maximize growth while limiting feed waste.

Supplies needed to adjust feeders

- Gate rods/scrapers.
- Guidelines for feeder adjustment.

Procedure for adjusting feeders

- Use the manufacturer guides that match the type of feeders being used.
- Compare the recommendations to the amount of feed that is in the pan.
- If there is a disparity between the recommendations and the amount of feed in the pan adjust feeders accordingly.
- If there is too little feed in the pan, or the feeder is too tight, check to make sure that the feeder isn't plugged before adjusting the apparatus to increase feed flow rate into the pan.
- Adjustments should be made in small increments and pigs should be given several hours to consume the feed. After the pigs are done eating examine the amount of feed left, if there is any, to determine if the feeder is correctly adjusted.

Watering

Are the waterers in a good state of repair and positioned to allow for unobstructed water delivery and not causing or posing an imminent threat of injury to the pigs?

Stage of Life	Gallons/Head/Day
Pigs less than 60 lbs.	0.7
Pigs weighing between 60-119 lbs.	2.5
Pigs between 120-179 lbs.	4
Pigs greater than 180 lbs,	4
Gilts	3
Boars	8
Sows and Litters	5
Gestating Sows	4

Table 2. Average water requirements by life stage. Credit for table information is given to Jerry May, Michigan State University Extension

Stage of Life	Flow Rate
Nursing/hot nursery piglets	1 cup (250 cc) per minute
Pigs 25-50 lbs.	2 cups (500 cc) per minute
Pigs from 50-125 lbs.	3 cups (750 cc) per minute
Finishing Hogs 125 lbs-market weight	4 cups (1,000 cc) per minute
Sows and Boars	2 quarts (2,000 cc) per minute

Table 3. Appropriate water flow rates based on life stage. Credit for table information is given to North Carolina State University Extension

Watering Protocol

All animals must have free access to water.

The general recommendation is to have 1 nipple drinker for every 15 pigs, or 1 bowl drinker for every 30 pigs.

The quality of water which pigs receive must be monitored.

Waterers must have an appropriate flow rate for the age group.

The height of the waterers must be appropriate for the age group.

Watering systems must have the capacity to supply water to many pigs at once, especially at times when the weather is hot.

Internal diameter of the supply line needs to be measured in wet/dry feeders and cup waterers.

- The internal diameter should be large enough to permit adequate water flow to all waterers in the event that all waterers are used simultaneously.

Use the appropriate water pressure recommended by manufacturers.

Water delivery systems need to be in good enough conditions so that water is delivered unobstructed to waterers.

There should be enough access to water to prevent excessive fighting and competition.

Water troughs need to be examined for leaks on a regular basis and cleaned daily, if water troughs are used..



The NEW Veterinary Feed Directive (VFD) for medically important feed-grade antibiotics and prescription rule for water-based antibiotics TAKE EFFECT ON JANUARY 1, 2017.

Don't Wait...Be Ready!

Beginning January 1, 2017, a Veterinary Feed Directive order must be presented to purchase feeds containing specific medications. For more information on this, visit: www.michigan.gov/vfd. A veterinary-client-patient-relationship is required to obtain a Veterinary Feed Directive. For a list of veterinarians in your area, visit: <https://www.globalvetlink.com/products/myvetlink>

Emergency response to manure spills – Are you prepared with a Manure Spill Kit? Part 3.

In the case of any spill, particularly manure spills, livestock producers should prepare a spill kit to handle a manure spill.

By: Shelby Burlew, Livestock Environmental Educator, MSU Extension

There are no simple solutions to a manure spill, but thinking through your specific situation, and monitoring daily can help prevent, or at least minimize, the environmental risks and potential regulatory issues.

Farmers everyday try to account for a whole variety of factors when loading, hauling or spreading manure the fields. This includes: weather, soil saturation, manure coverage, cover crops, soil types, slope and direction, and depth of cultivation. On the other hand, there is one thing that can never be completely accounted for and those are the events that cannot be controlled – the blown hose, the punctured tire, the cracked irrigation pipe or any one of a hundred other possible accidents or failures. While these accidents may be common enough (even expected) – they can only be planned for and not prevented entirely. Michigan State University Extension recommends that all livestock producers have a manure spill kit handy and more importantly have an emergency response plan in place for manure spills.

In the case of a manure spill whether it be at storage, loading, hauling or out the field, it is better to be prepared than not. A great way to prepare is to have a “Manure Spill Kit” assembled and ready to go. A spill kit does not have to be complicated or hard to put together. Rather, it is just collection of tools and supplies, gathered and ready to use in the case of a manure spill.

Dr. Kris Kohl, agricultural engineer with Iowa State University, suggests the following items be assembled into a trailer or pick-up sized spill kit.

- Copy of complete Emergency Response Plan (including site maps and emergency numbers)
- 25 square hay/straw bales (use to block a culvert or to build a berm/diversion)
- 10 T-Posts (use to support plywood or bale stacks)
- 14” diameter PVC pipe (4 3’ sections and 2 4’ sections)

- Several 6 mil plastic sheets – approximately 12’ X 25’ (use with duct tape to cover tile inlets or other sensitive areas)

- 4 bags bentonite chips (use to plug small gaps when creating a berm or diversion)

- 1 sheet 4’ X 4’ plywood (use to block culverts, round the plywood on one end to fit the curve of the ditch)

- Pliers – 1 each (vice grips, fencing pliers, channel lock pliers, standard pliers)

- Hammers – 1 each (12 oz. and 3 lb)

- 1 utility knife

- 1 hand saw

- 1 hatchet

- 1 post driver

- 1 roll duct tape

- Bailing wire

- Sand shovels

Along with the emergency response plan, this manure spill kit should be readily available to use in case of a manure spill. Timing is essential in getting any spill under control and contained – on a slope of less than 2% liquid manure will flow as fast as 5 feet per second.

Sometimes the trailer- or truck-mounted spill kit may not always be available or even an option for every farm situation. Michigan State University Extension recommends the use of a small-scale spill kit to help ensure some level of preparedness for most situations. This spill kit can be stored away in a tractor or pickup cab and includes a roll of duct tape, 12’ X 25’ 6 mil plastic sheet, utility knife and a shovel. This spill kit is ideal for controlling or containing a small spill before it turns into a large scale spill.

The future of swine castration in the United States

Part Two: A Global Perspective

By: Dr. Sarah Ison, Department of Animal Science and Extension, MSU

This article is the second in a two part series on swine castration. It intends to provide information on what the future may hold for United States pork producers with regards to swine castration, based on what is happening globally. The article provides an overview of the global situation from a consumer, producer and pig perspective.

Castration: the current global situation

China

The world's largest pork producer is China, which houses more than half the world's pigs, and is also the biggest consumer of pork products. Pork production in China is rapidly changing from traditional backyard pork production, to large, industrial scale farms. Concern over pig welfare is increasing, with rapid economic growth, modernization, a growing middle class, and globalization, it is likely to become of greater concern in the future. As such, the first welfare codes of practice for livestock in China were due in June this year, although it is not clear if these will be legislated or recommended. Chinese pork consumers are particularly sensitive to boar taint [1], so male pigs are predominantly physically castrated. However, China is a net importer of soy-bean protein and feed grains. This means raising intact or uncastrated males, to improve feed efficiency, and increase lean meat output, would be a significant advantage to Chinese pork production [2]. The use of immunological castration has received great research interest, and the resulting pork products are considered acceptable by Chinese consumers.

Europe

The next largest pork producer is the European Union (EU; currently consisting of 28 member countries). The EU has put in place a 'voluntary' ban on castration, with a goal to phase out physical castration by January 1, 2018 [3]. The first step towards this goal, was to implement castration with the use of anesthesia and/or prolonged pain relief by January 1, 2012. The term 'voluntary' is used here because the experts involved in setting up this initiative wanted the market to solve the issue, rather than legislation, which has traditionally been the case in the EU. For example, EU legislation banned gestation stalls beyond four weeks into gestation on January 1, 2013. Using this method encourages

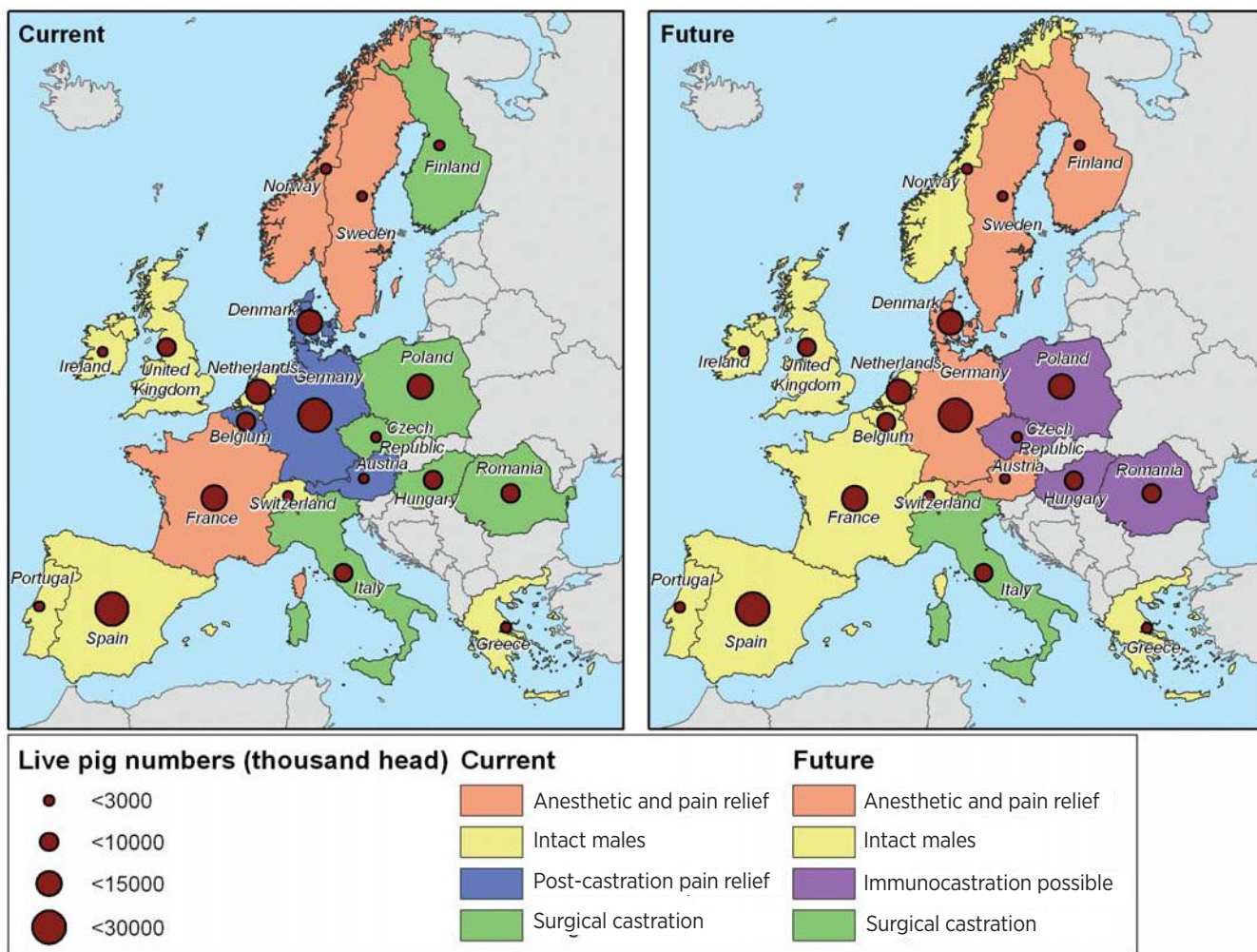
the market to create viable solutions, rather than imposing a strict, and potentially unachievable deadline.

The EU makes for an interesting case study due to the diversity in pork production

methods across the 28 member countries [3]. The map on page 6 demonstrates the existing method (on the left) with regard to castration based on the majority percentage of male pigs, and future plans on the right for countries where information is available. This includes several EU countries, Norway and Switzerland. The United Kingdom (UK), Ireland, Spain, and Portugal already raise predominantly males, which is possible as hogs are slaughtered at less than 88 kg (or 194 lbs.) [1]. The Netherlands and Belgium have recently switched, and are increasingly raising boars or immunologically castrated (IC) barrows. For pigs that are castrated in the Netherlands, CO2 anesthesia is used during castration, and in Belgium, pigs are given post-castration pain relief [3]. Many countries already use anesthesia, pain relief or both under legislation, or are moving towards this in the near future, for example, Denmark aims to stop castration without anesthesia and pain relief by 2018 and Germany by 2019 [3]. According to the report, Italy and the eastern EU countries have no sense of urgency regarding the castration ban, however, the Czech Republic, Hungary, Poland and Romania consider IC to be a possibility [3].

Italy has the highest carcass weight category at around 121 kg (or 267 lbs.) [1], which could explain their reluctance to move towards intact male pork production, due to the high risk of boar taint and unwanted behavior. However, research into IC is emerging for Italian cured pork production (where pigs are slaughtered at 9-10 months old, and up to 170 kg or 375 lbs.), indicating they could be considering it as an option [4]. Interestingly, as of 2014, grocery stores in the Netherlands no longer stock pork from physically castrated barrows [3]. Belgium has an important export market, so pork destined for domestic use include intact males or IC barrows, whereas pork for





MAP: Situation in selected European countries (as of the 2014 progress report [27]), with current (left) and future (right) plans with regard to castration as the European Union implements a ‘voluntary’ ban by 2018.

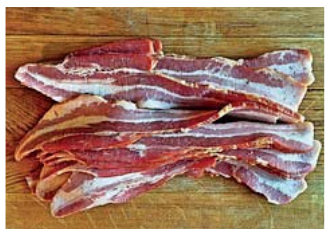
export are physically castrated with post-castration pain relief [3].

Other global pork powerhouses

The remaining ‘top ten’ global pork powerhouses include: Brazil, Russia, Vietnam, Canada, the Philippines, Japan and Mexico. For Canadian producers, castration performed after 10 days must be done with anesthetic and pain relief, and as of July 1, 2016, castration at any age must be done with post-procedural pain relief, according to the National Farm Animal Care Council (NFACC) code of practice for pigs (p.33) [5]. Brazil has increased efforts to abide by EU standards in order to meet market demands [6]. Marketing of intact males is not permitted in Brazil, but IC is used, and is favored by large Brazilian companies in terms of improving pig welfare.

Potential alternatives for US pork production

Pig castration is a complex issue, with implications for all those involved in the pork supply chain. Since there are no suitable FDA approved products for pigs to provide anesthesia during physical castration and post-procedural pain relief, it is unlikely to be an option in the near future. Additionally, the average live slaughter weight of hogs in the US has risen to around 285 lbs. (or 130 kg) [7], producing a high risk of boar taint and unwanted sexual and aggressive behavior from raising intact males. Therefore, marketing intact male pigs, as practiced in the UK, Ireland, Greece, Portugal and Spain, where the majority of pigs are slaughtered at less than 88 kg (or 194 lbs.), does not seem to be a viable option in the near future either. Significant changes would need to be made throughout the supply chain in order to accommodate a smaller carcass size.



However, with increasing research into other methods to raise intact males, a more effective longer-term solution may include genetic lines with reduced risk of boar taint, alongside methods for boar taint

detection in slaughter plants, and management practices adapted to producing intact males [11,12]. Interestingly, one study conducted consumer taste tests for boar taint, using meat from gilts, low, or medium-high boar taint carcasses [13]. This study identified three clusters of pork tasters, one was 'pork lovers' who gave high scores to all samples, another was 'boar-meat lovers' who gave high scores for the medium/high boar taint samples, and 'boar taint rejecters' for those who did not enjoy the boar taint samples. This indicates a niche market for consumers who enjoy boar taint, providing a possible route for carcasses identified as having boar taint at slaughter.

The use of immunological castration (using IMPROVEST®) is a possible solution. Improvest® was approved by the US Food and Drug Administration (FDA) on March 22, 2011 [8]. Using Improvest® comes with substantial improvements in production efficiency, harnessing the advantages of producing intact males, which adds value to the entire pork supply chain. An estimated net financial gain for US pork producers is \$5.32 per IC market hog, which includes \$2/head feed saving, \$6.71/head at for optimal weight and carcass premium, \$1.61/head for a reduction in labor costs associated with physical castration and a reduction in mortality, and also takes into account the \$5/head cost of implementing immunological castration (labor, drug costs) [9]. In addition, the packer is expected to achieve a net gain of \$5.04 per IC carcass [9].

IC barrows are deemed safe to eat, with no residues that could affect human health [8], however, consumers may have concerns, which are addressed in the Improvest® consumer resource center. One consumer studies in four European countries (France, Germany, the Netherlands and Belgium) indicated that over two thirds of respondents preferred IC over physical castration with anesthesia [10]. As explained in this article, Australia was the first country to approve the drug in 1998, and in 2013, use of the drug increased from 30 to 50 %. New pharmaceutical products take time to "catch on", however, as information on the benefits of this product grow, its use is increasing. As the

2018 voluntary ban on physical castration looms in the EU, Belgium considers immunological castration to be the best option, however, other EU countries, such as Denmark do not currently consider it to be an adequate solution [3].

Stopping the use of physical castration could be a way to promote sustainability, with strong economic and environmental advantages. As well as this, it provides the opportunity to boost social responsibility, by solving a pig welfare concern. This could be a win-win situation for ethical and sustainable pork production in the United States.

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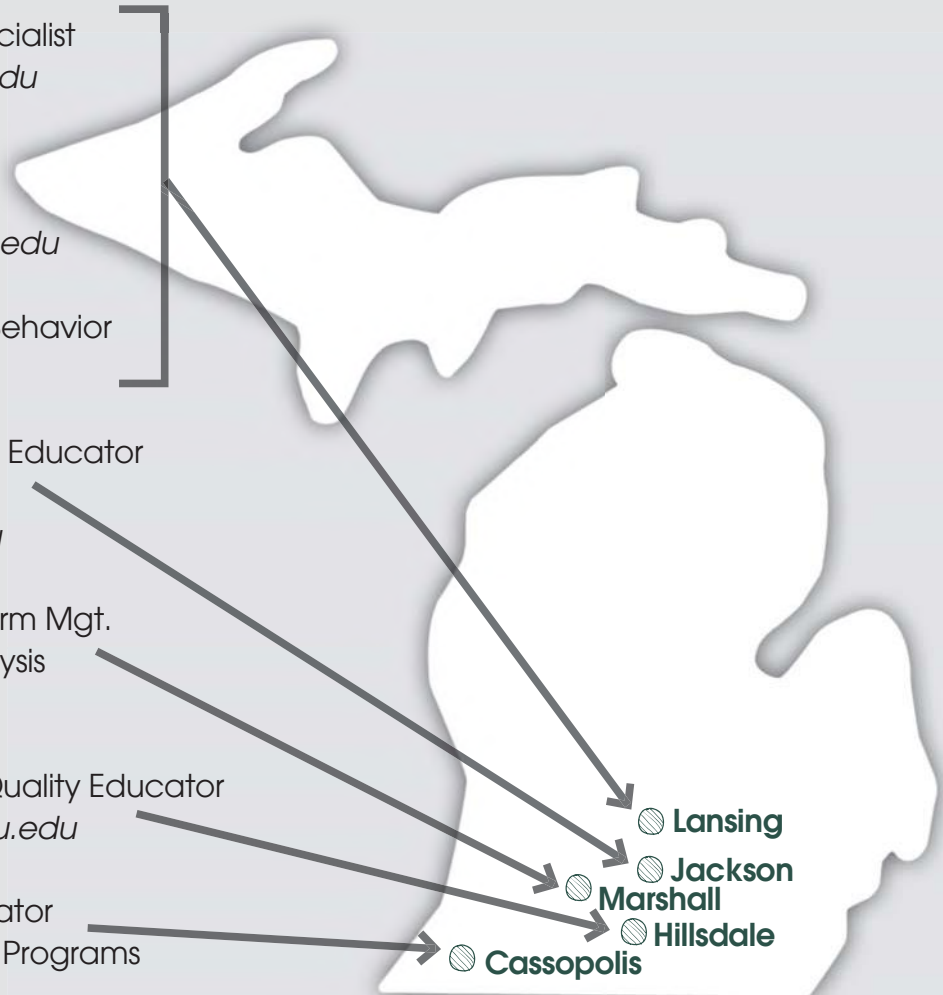
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Capital Update

All activities reported under this heading are financed by non-checkoff funds.

OBAMA, SINGAPORE PRIME MINISTER URGE CONGRESS TO APPROVE TPP

President Obama recently met with Singapore Prime Minister Lee Hsien Loong to discuss, among other things, the Trans-Pacific Partnership (TPP) agreement, which includes the United States, Singapore and 10 other Pacific Rim countries. The president told Lee at a White House meeting that the administration is pushing Congress to vote on TPP during a “lame duck” session between the Nov. 8 elections and the end of the year. NPPC, which strongly supports the regional trade deal, also is urging congressional lawmakers to consider the agreement, which would increase U.S. pork exports to the Asia-Pacific region significantly, creating more than 10,000 pork industry jobs. Lee told The Washington Post that if the TPP isn’t implemented – and there is evidence that the deal would fall apart if the United States doesn’t ratify it – it would be “unmitigated bad news” for America, which would lose prestige and leadership in the region and allow China’s influence to grow. The prime minister said the U.S. Congress should approve the TPP.

USDA ENHANCES PORK CUTOUT

The USDA’s Agricultural Marketing Service (AMS) is planning to enhance the pork cutout by placing additional product into the ham primal. The pork carcass cutout is an estimated value for a hog carcass based on current wholesale prices paid for sub-primal pork cuts. By adding individual muscles (insides, outsides and knuckles) to the ham primal, USDA contends the cutout will more accurately reflect today’s marketing environment and capture more product to be included in the weighted average calculation. According to analysis from USDA

AMS, the enhanced cutout including insides, outsides, and knuckles is expected to lower the overall carcass cutout value by an average of -\$1.41. The change will be effective October 31, 2016. For more information on the new additions, visit <http://bit.ly/2bITReA>.

HUMAN BRAIN EVOLUTION NOT POSSIBLE WITHOUT EATING MEAT, STUDY FINDS

A recent study published in Nature magazine found that human brain evolution would not have been possible without eating meat. The report stated that energy saved from less chewing and the calorie-rich, nutritious benefits of meat played a large role in the evolution of facial and dental sizes, speech production organs, locomotion, thermoregulation and perhaps the size of the human brain. According to the report, “Meat requires less masticatory force to chew per calorie than the sorts of generally tough plant foods available to early hominins.” Another report, published in the academic journal Elementa, found that a vegan diet uses a far less sustainable agricultural land base than omnivorous diets. Meat production is able to utilize pasture land and crop land that vegetables and fruits are unable to use. While a vegan diet is less land intensive, reducing the amount of meat products does not necessarily free more land for cultivation.

WEST COAST DOCK WORKERS VOTE FOR EARLY CONTRACT NEGOTIATIONS

The International Longshore and Warehouse Union (ILWU), which represents about 20,000 dock workers at

29 West Coast ports, recently voted to begin talks now on an extension of its contract with the Pacific Maritime Association (PMA), which represents West Coast port facilities owners. The PMA and ILWU signed a five-year contract in early 2015 – retroactive to July 1, 2014 – after protracted labor talks and a nearly four-month work slowdown that negatively affected U.S. exporters. The U.S. meat and poultry sectors lost an estimated \$40 million a week during the slowdown, which went from November 2014 to February 2015. NPPC and 112 other trade associations in March 2016 sent a letter to the ILWU and the PMA, urging them to begin early discussions on a contract extension or a new contract. The groups, representing manufacturers, farmers and agribusinesses, wholesalers, retailers, importers, exporters, distributors, transportation and logistics providers and other supply chain stakeholders, also suggested the two sides develop a new model, including early and continuous dialogue between the parties, for future negotiations and called on the union and the port association “to avoid actions that would slow, stop, or disrupt cargo movement during negotiations.” In a related matter, the International Longshoremen’s Association, representing East Coast and Gulf Coast dock workers, put a hold on its early contact talks with the United States Maritime Alliance. That contract expires in September 2018.

VEGAN MAYO MAKER ACCUSED OF BUYING PRODUCT TO INFLATE SALES FIGURES

A Bloomberg News investigation of Hampton Creek, a vegan company co-founded and co-owned by Humane Society of the United States (HSUS) farm animal activist Josh Balk, uncovered a controversial program to buy

back its vegan mayonnaise from retail shelves. Bloomberg alleges this was done to inflate retail sales figures of the eggless mayonnaise, called Just Mayo, as the company sought investor financing. At least eight months before Hampton Creek sought funding, executives quietly launched an initiative to purchase mass quantities of Just Mayo from stores, according to five former workers and more than 250 receipts, expense reports, cash advances and e-mails reviewed by Bloomberg. Employees were encouraged to make multiple transactions through store self-checkout lanes to avoid looking suspicious. Former employees said they were told to do whatever they wanted with the product after finishing the job. According to Bloomberg, most employees said they threw the product in the trash. Employees also were instructed to conceal their identities, pretending they were customers, and to call store managers of Whole Foods, Safeway and Kroger locations to stoke demand. Hampton Creek officials said the main purpose of the purchases by company contractors was to check the quality of the mayo. But, said Kurt Jetta of consumer data company Tabs Analytics, “there’s no legitimate explanation for a manufacturer buying significant quantities of their own product from the shelf.” Earlier this year, Hampton Creek sought additional funds to launch as many as 560 new plant-based products. In late October 2014 the parent company of Hellmann’s mayonnaise, Unilever, filed a lawsuit against Hampton Creek for false advertising, arguing that Just Mayo couldn’t be marketed as mayonnaise because it doesn’t meet the U.S. Food and Drug Administration definition of the product: 65 percent vegetable oil and at least one egg yolk-containing ingredient. Unilever dropped the suit in December 2014, and the FDA in August 2015 warned Hampton Creek that Just Mayo’s labeling was misleading because the product did not meet the standards for “mayonnaise.”



Pork Checkoff

Reports on checkoff-funded promotion, research and consumer information programs.

EXPERT PANEL NAMED TO JUDGE PIG FARMER AWARD FINALISTS

To help build consumer trust and foster greater transparency about U.S. pork production methods, the National Pork Board announced an expert judging panel that brought a new, multi-faceted approach to selecting the second annual America's Pig Farmer of the YearSM.

Members of the five-member panel include Dr. Robin Ganzert, president and CEO of American Humane; Kari Underly, a third-generation butcher, author and principal of Range[®], Inc., a meat marketing and education firm; Dr. Justin Ransom, senior director, supply chain management at McDonald's USA; Dr. Jodi Sterle, an associate professor of animal science at Iowa State University; and Keith Schoettmer, the 2015 America's Pig Farmer of the Year.

"We are very pleased to have such a diverse and accomplished group of experts to judge the finalists in this year's America's Pig Farmer of the YearSM Award," said National Pork Board President Jan Archer, a pig farmer from Goldsboro, North Carolina. "It was important to create a unique judging panel that was objective and brought a variety of perspectives to the table."

Looking forward to the finalist judging, Ganzert said, "As an animal lover and the leader of the country's first national humane organization, I am honored to again serve as a judge for America's Pig Farmer of the Year. American Humane celebrates all those, including

our nation's farmers, who care for animals and work hard to ensure they are treated humanely. Today, more than ever, it is important not only to point out where progress is needed, but to recognize when we get it right."

Joining Ganzert on the judging panel will be Ransom of McDonald's, who said, "I'm very pleased to have the opportunity to participate in this national award program. I am eager to learn more about how America's best pig farmers are tackling issues such as long-term sustainability on their farms."

The judges will evaluate and score a video produced at the finalists' farms and then conduct in-person interviews with them. More information can be found at www.americaspigfarmer.com.

2016 AMERICA'S PIG FARMER OF THE YEARSM FINALISTS ANNOUNCED



The National Pork Board has announced the four finalists who are vying to become 2016 America's Pig Farmer of the YearSM. The program honors a U.S. pig farmer each year who excels at raising pigs using the We CareSM ethical principles and is committed to sharing his or her farming story with the American public.

"The four finalists represent the diversity of the pork industry in the United States," said National Pork Board President Jan Archer. "They exemplify the best in pig farming and in taking the lead on environmental sustainability, animal welfare and continuous improvement.

The 2016 finalists are:

Craig Andersen – Centerville, South Dakota

Jarrold Bakker – Dike, Iowa

Brad Greenway – Mitchell, South Dakota

Maria Mauer – Greensburg, Indiana

From Sept. 1 through Sept. 10, the public was able to vote once a day per person per email address for their favorite finalist at www.americaspigfarmer.com. The winner will be announced Oct. 11.

About the Finalists

Craig Andersen – Centerville, South Dakota

Farming is a family tradition for Craig Andersen, who grew up and now lives on his family's Century Farm. Craig, along with his wife, Gail, and children, Tyler, Jacob and Emily, raise pigs in modern barns and market

6,000 pigs annually. Andersen Farm also raises corn, soybeans, wheat, alfalfa and cattle.

Jarrold Bakker – Dike, Iowa

Raising pigs has been a life-long passion for Jarrold Bakker, who grew up on a farrow-to-finish pig farm. Bakker, along with his brother, Jordan, and wife, Shari, own Bakker Bros. Genetics. The 50-sow farm markets 1,000 pigs annually. Bakker also works for Fast Genetics, where he sells breeding stock to farmers across the country.

Brad Greenway – Mitchell, South Dakota

Focusing on doing what's right has been Brad Greenway's goal in raising pigs for the past 40 years on his family farm. Greenway and his wife Peggy own two 2,400-head, modern wean-to-finish pig barns. They also have a cow-calf operation and raise corn, soybeans, wheat and alfalfa. The Greenways are also part owners in a 4,000-head sow farm where they source their pigs.

Maria Mauer – Greensburg, Indiana

Providing sows with a clean, comfortable environment is step No. 1 for Maria Mauer at Smiley Brothers, Inc. Marketing 18,000 pigs per year, Smiley Brothers is a farrow-to-finish operation. Mauer also believes in the importance in teaching her five-year old son life lessons by bringing him to the barn with her to care for the sows.

2016 4-H Swine Science State Awards Named



Pictured left: Logan Houpt, junior division winner and Emily Schmitt, MPPA Program Director; pictured right: Sarah Houpt, senior division winner and Emily Schmitt

The winner of the 2016 Junior 4-H Swine Science Award is Logan Houpt of Monroe County. Logan was born into the farming life and enjoys working with the hogs every day, from farrow to finish. He joined 4-H when he was an explorer at age 8 and has grown to love working in the community. He has been an active member of the club, serving as treasurer, attending Exploration Days, participating in Clover Days and many other 4-H activities. He volunteers as the tour leader for the school fair tour at the Monroe County Fairgrounds Farm Day event, and this is his first year working on the Newscast at school, keeping other kids informed of upcoming events.

The winner of the 2016 Senior 4-H Swine Science Award is Sarah Houpt of Monroe County. Sarah's 4-H career started in 2010 at the age of 10 when she joined the Rockin' Ranchers Club. She has been active in raising and showing swine, submitting projects, participating in 4-H Exploration Days, and many volunteer activities in the community. She was elected as secretary for her 4-H club and has served in that role for the last six years. Sarah has participated in

many community service projects; from donating old used winter coats to collecting pop tabs for the Ronald McDonald House. In 2013, Sarah joined the New Horizons 4-H Club, with hopes of expanding her knowledge and experiences in 4-H across the world by traveling to Washington, D.C. and Toronto. Her educational goal is to one day become Surgeon General of the United States.

The awards were presented June 23, 2016 at the Huntington Club in Spartan Stadium at Michigan State University. The presenter of the 4-H Swine Science Awards was Emily Schmitt from the Michigan Pork Producers Association. 🐷

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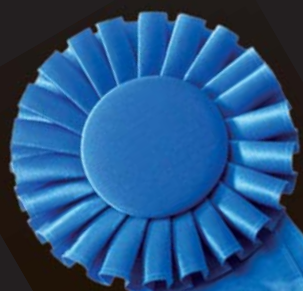
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- **Assisting the farrowing sow:**
Tools, tips & tricks!
- **Changes to medicated feed regulations:**
Veterinary Feed Directive- Changes are here!
- **Health:**
Vaccination plans and deworming programs
- **Proper nutrition for the newly-weaned pig:**
Getting the newly-weaned pig started correctly
- **Semen management for AI:**
Temps, handling, checking for viability, extenders
- **Should this pig be treated?:**
When to treat, euthanize and leave alone!
- **Mortality management:**
What is BODA? Practical ways to manage mortality

**Dinner provided at 6 p.m. by
United Producers, Inc.**

Program to start at 6:30 p.m. Door prizes!

**No cost for attending. RSVP to Emily Schmitt at
schmitt@mipork.org or 517-853-3782.**

Locations:

Lawrence
Oct. 11, 6-9 p.m.
Van Buren ISD and Tech Center
250 South Paw Paw St.
Lawrence, MI 49064

Mt. Pleasant
Oct. 12, 6-9 p.m.
Isabella County MSU Extension Office
200 N. Main St.
Mt. Pleasant, MI 48858

Jackson
Oct. 18, 6-9 p.m.
Jackson County MSU Extension Office
1715 Lansing Ave. #257
Jackson, MI 49202

Hart
Oct. 19, 6-9 p.m.
Community Center
407 State St.
Hart, MI 49420

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Hendrick Approved as Dean of MSU CANR

Ronald Hendrick was approved dean of the College of Agriculture and Natural Resources by the Michigan State University Board of Trustees. His appointment was effective July 1.

Hendrick, a Spartan alumnus, recently served as interim vice president for agricultural administration and interim dean for the College of Food, Agricultural, and Environmental Science at The Ohio State University.

"I am very excited to welcome Dr. Hendrick back to MSU as the next dean of our College of Agriculture and Natural Resources," said MSU Provost June Pierce Youatt. "His strong leadership experience and ambitions

for the future of CANR will benefit not only the college, but also the entire university."

Hendrick has served OSU since 2013 in a variety of roles, including as senior associate dean and director of the School of Environment and Natural Resources. Prior to that, he was associate dean for academic affairs in the D.B. Warnell School of Forestry and Natural Resources at the University of Georgia. He also was graduate program coordinator for UGA's School of Forestry.

"I'm honored to serve the college and university that provided the foundation for so much of my personal and professional success," Hendrick said. "The College of Agriculture and Natural Resources is an outstanding organization, and I'm thrilled to be coming back to MSU in a leadership role."

Hendrick earned his bachelor and doctoral degrees from MSU in forestry and forest ecology, in 1986 and 1992, respectively.

Hendrick succeeds Fred L. Poston, who retired in December. Doug Buhler was serving as interim dean for CANR.

This article was published by Michigan State University Extension. For more information, visit <http://www.msue.msu.edu>.



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Recipe Corner

Pork Chili Express



Prep Time: 15 minutes

Serves: 4

Ingredients

- 1 pound ground pork lean
- 1 15-oz can chili beans undrained
- 2 14 1/2-oz cans diced tomatoes in juice
- 1 1/2 cups water
- 1 tablespoon chili powder
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon dried oregano leaves
- salt to taste (optional)

Preparation

Cook ground pork over medium-high heat in 12-inch, nonstick skillet for 3-4 minutes or until pork is no longer pink, breaking pork into small crumbles. Drain and discard any juices. Stir chili beans, tomatoes, water, chili powder, cinnamon and oregano into pork in skillet. Cover and bring to boil. Reduce heat to medium. Uncover and simmer for 3-5 minutes or until desired consistency. If desired, season to taste with salt.



Calendar of Events

Sept.:

13-15 NPPC Fall Legislative Action Conference

Washington D.C.

21 MPPA Board Meeting

East Lansing, Mich.

Oct.:

National Pork Month

11 Health Champions Meeting

Lawrence, Mich.

12 Health Champions Meeting

Mt. Pleasant, Mich.

18 Health Champions Meeting

Jackson, Mich.

19 Health Champions Meeting

Hart, Mich.

18-19 Michigan Restaurant Show

Novi, Mich.

Dec.:

7 MPPA Board Meeting

East Lansing, Mich.

Feb.:

16 Michigan Pork Symposium

Lansing, Mich.

16 Taste of Elegance

Lansing, Mich.

17 MPPA Board Meeting

Lansing, Mich.

We're Listening

Dear MPPA,

We would like to thank you for your donation of pork sticks for the Taste of Michigan event. Events like this would not be possible without businesses like yours! Thank you!

**Sincerely, Shiawasee County Farm Bureau
Promotion and Education Committee**

Dear MPPA,

I wanted to take a moment to thank you for the Pork Producers Scholarship that I received earlier this year. This scholarship will go a long way in helping me pursue my dreams of a higher education.

I will be attending Butler Community College in El Dorado, Kansas this fall to pursue an agriculture degree and be a part of the livestock judging team. After two years, I plan to transfer to Iowa State University. After graduation, I will pursue a career in Agricultural Policy.

The support that you have given to young people all over the state of Michigan including myself supports dreams and ambitions. Thank you!

Sincerely, Daniel Flynn, Tekonsha, MI

Dear MPPA,

Thank you so much for the informational coloring books and recipes! These will be great for the Genesee County Fair 2016. I'm sure the kids will love them. Thank you again for your support!

Sincerely, Deb Caryl, Board of Director, Genesee County Fair

Dear MPPA,

Thank you for your sponsorship to the Michigan FFA Masters Golf Tournament! Your support of our FFA members and our programs is greatly appreciated.

The FFA Masters Golf Outing has historically generated significant funding for the FFA Foundation to put towards maintaining programs and supporting chapters' needs. Thanks again!

Sincerely, Ramey Lunceford,
Executive Director, Michigan FFA Foundation



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