

# MICHIGAN

Michigan's Pork Producers source for information.

# PORK



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**2016 Michigan  
Pork Symposium**

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**Sow Housing  
Conference**

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# MICHIGAN

# PORK

Michigan Pork Producers Association  
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East Lansing, Michigan 48823  
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\*\*\*On the cover: Sous Chef Ryan Hartman cooks up a pork dish at the 2015 Taste of Elegance.\*\*\*

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**Dr. Dale Rozeboom**  
MSU EXTENSION SPECIALIST

## Pork producers' conference addresses farm plans and practices that protect swine health

**T**he 2016 Michigan Professional Pork Producers Symposium will focus on educating producers about continued improvement in good pork production practices which are directed towards animal health and food safety. Preparedness for animal diseases and responding to animal disease are critical parts of an overall farm operations plan. This year's Symposium theme is "No Two are Alike", and reflects the fact that no two farms are operated identically; nor do they always experience the same health or disease challenges. The 2016 Michigan Professional Pork Producers Symposium will be held February 23, 2016 at The Lansing Center in downtown Lansing.

The Professional Pork Producers Symposium is an annual event that brings together swine producers and allied industry representatives from around the state and region to share information about the ever-changing hog industry. This year's symposium brings together speakers from both the academic and business worlds in order to better prepare producers for the challenges they face in their quest to produce the world's pork supply.

**Invited guest speakers, along with their presentations, this year include:**

### **Edward Malek, "No Two are Alike - Lessons from HPAI Experience"**

Edward Malek is a disposal technical specialist in Canada, for the development of animal health disposal planning and preparedness. He has responded to outbreaks of avian influenza in three provinces and the state of Nebraska, and has developed and implemented farm plans for all types of poultry production. Edward is also actively involved with the USDA APHIS Composting Technical Team, and is a disposal methods trainer and mentor for industry and new recruits.



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**Michigan Pork Producers Association**

**David Van Wallegghem,  
“Rodent Control and  
Other Observations about  
Cleaning & Disinfection  
On-the-Farm”**



David Van Wallegghem was born and raised on a dairy farm in Manitoba, Canada. He earned his Bachelors of Agriculture specializing in Animal Science at the University of Manitoba and has since completed several certificates and courses in animal production. Dave has spent his entire career working with production animals in various positions from hands-on, to management, to production support. Since 2004, he has focused on biosecurity issues including rodent and insect control, and cleaning & disinfecting for Vetoquinol Canada. In this capacity, he has worked in dairy, swine, poultry, wild life habitats, greenhouses, wash bays and many more production facilities.

**The program also includes:**

The morning program also includes two presentations by MSU research groups having received funding by the Michigan Pork Producers Association. Enhancing the preparedness of the Michigan pork industry for a highly-consequential disease outbreak has been the objection of a secure pork supply planning project entitled “Michigan Pork Industry Awareness, Preparedness, Response and Recovery.” Dr. Melissa Millerick-May, Elizabeth Ferry, Dr. Madonna Benjamin and Gerald May will also be presenting findings from their study of the “Aerosol Spread of PEDv during Manure Handling.”

In the afternoon equally important information, coming from MSU researchers and educators, will be made available to attendees. In recent times, MSU has received excellent support for projects that have resulted in practical implication for Michigan farmers and citizens. The afternoon session is planned to

be like the old “Swine Day” program, with short presentations and posters featuring useful research results and ideas with farmers.

The symposium will also include a banquet luncheon and awards program. Registration begins at 8:30 am, with the program beginning at 9:00 am. Activities should conclude around 4:00 pm. All attendees are encouraged to attend the Taste of Elegance reception held following the symposium. Taste of Elegance features chefs from across the state competing for the best pork entree. For more information, contact Mary Kelpinski at kelpinski@mipork.org or 517-853-3782 or Dr. Dale Rozeboom at rozeboom@msu.edu or 517-355-8298.

**The full agenda for the 2016 Michigan Pork Symposium can be found on page 10. To register for the symposium, please fill out and return the form on page 14. Please note that the form may also be used to become a MPPA member or renew an existing membership.** 🐷

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## Protecting Our Industry



**By: Pat Hunter**  
MPPA PRESIDENT

It appears the pork industry is under attack again. The anti- meat people are after us on all fronts. There are the animal welfare groups and the health and welfare groups.... and, it seems, there also are the anti-everything groups these days.

The animal welfare groups are after us in the barns and in the court systems. The health and welfare groups are after us in the news, and the others are just after us. To protect ourselves from groups like these, we need to be very diligent at the farm-level. We need to do everything right every day, 365 days a year. Farmers know what is right in animal welfare, but we need to make sure our employees all know it and they understand the importance of doing it right every day. If we are diligent in the care of our animals and the environment, there will not be any more undercover videos to try to put down our industry.

Every individual throughout the pork supply chain has a role in building and maintaining trust in the industry. From facility owners to animal caretakers to drivers who transport hogs, everyone has the responsibility to do his or her part to demonstrate a commitment to responsible pork production.

The We Care<sup>SM</sup> Initiative is a joint effort of the National Pork Board and the National Pork Producers Council to help demonstrate that producers are accountable to established ethical principles and animal well-being practices.

As a reminder, the Pork Industry's We Care<sup>SM</sup> ethical principles are: Produce Safe Food, Protect and Promote Animal Well-Being, Ensure Practices to Protect Public Health, Safeguard Natural Resources in all of our Practices, Provide a Work Environment that is Safe and Consistent with our other Ethical Principles and Contribute to a Better Quality of Life in our Communities.





While upholding the We Care<sup>SM</sup> ethical principles, we also need to spend time and money trying to work with our suppliers and their customers making sure they realize just how nutritious and safe our products really are.

**“ We have a great story to tell and we need to get it out to the public. ”**

A great program to share the value of pork is the National Pork Board’s Operation Main Street (OMS) Program. Launched in 2004, OMS has trained thousands of volunteers across the country who are helping to set the record straight by telling the pork industry’s story of innovation, quality and stewardship starting at the vital local level.

To date, OMS speakers have scheduled more than 8,300 speaking engagements touching firsthand more than 218,500 people in 42 states, including 238 presentations here in Michigan. A media outreach program to generate positive pork industry stories in communities where OMS speakers present has also resulted in more than 34 million people reading or listening to the pork industry message. We are always looking for more OMS presenters, if you are interested contact the MPPA Office.


Additionally, both the National Pork Board and the National Pork Producers Council are engaged in a joint effort to strengthen collaboration with our food chain partners by establishing and

maintaining an ongoing dialogue with food companies to educate and inform them about production practices, antibiotic usage, and other issues with which producers must deal at the farm level.

**“ If we are going to be in business in the future,**

**we are going to need to continue to educate both the public and our food chain partners on how dedicated we really are about supplying them with the very best food products.**



We have a great story to tell and we need to get it out to the public. Whether we share our stories on social media, through online blogs or while walking through the grocery store, there is a lot more work to do outside of the barn. 

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**By: Sam Hines**

MPPA EXECUTIVE  
VICE PRESIDENT

## “Life is a precious gift.”

**A**lthough the sky was overcast, the temperature was perfect for a football game on October 24. My wife and I were looking forward to going to the game, viewing the parade, and taking-in the remaining Homecoming week activities, not at our alma mater The Ohio State University, but at another OSU, Oklahoma State University. Three of our four granddaughters are currently attending college and they have chosen universities that have them rather spread-out around the country; one is at the University of Cincinnati, one is at Texas A & M, and one is at Oklahoma State. I'm sure every grandparent can relate, but grandchildren at every age are the “light of your life” and one of the things my wife and I enjoy doing now that the girls are in college is arranging visits to see them at their respective campuses. Our granddaughter, Kaylyn, is a junior at Oklahoma State and for the second year we decided to organize a trip to see her that coincided with Oklahoma State's Homecoming weekend. Billed as “America's Greatest Homecoming Celebration,” Oklahoma State's Homecoming festivities are impressive. On Friday evening prior to Saturday's football game, from 50,000 to 70,000 alumni converge on campus to view the elaborate displays and decorations and renew acquaintances with friends and other alums during what is known as “Walk Around.” It's a festive occasion that carries over to Saturday morning when the week's events are capped-off by a huge parade in the morning and the football game in the afternoon. As I mentioned, we enjoyed our visit during Kaylyn's sophomore year and decided to visit her again this year during Homecoming week.

I'm sure many of you remember Dr. Tom Coon who was Director of Extension at MSU for several years and left in 2014 to assume the role of Vice President of Agricultural Programs and become Dean and Director of the College of Agricultural Sciences and Natural Resources at Oklahoma State. When we visit Kaylyn, we also make a point to stop-in and see Dr. Coon. I mention all of this to emphasize that we were having a truly enjoyable time from the moment we arrived on Thursday and visited with



*Posing for a “selfie” with granddaughter Kaylyn before the tragedy at Oklahoma State occurred.*

**Michigan Pork Producers Association**



Dr. Coon to early Saturday morning when we were looking forward to the parade and the Oklahoma State versus Kansas football game. And then, it all went horribly wrong and everything changed in the blink of an eye!

We had parked some distance from the parade route and my wife decided that with her mobility challenges she would remain at the car until the parade was over. Kaylyn and I had gone to see the parade and, like others in the crowd of onlookers, were having a great time. As we watched the final units that were in the parade approach, I heard a loud crash-like noise and suddenly saw a car go flying-by within a few feet of us. As the car plunged into the crowd, it left a trail of carnage that I won't attempt to describe, other than to say it was a pretty horrific sight. How we escaped unscathed was little short of a miracle. People standing beside us were injured and, as you may recall from the news reports, 47 people were injured, 7 critically, and 4 were killed, including a two year old child. It's interesting what thoughts go through one's head when you are in the midst of a disaster like this. After realizing that neither Kaylyn nor I were hurt, I was immediately concerned about whether the car was part of some nefarious terrorist scheme and if a bomb were about to explode. Otherwise, I couldn't understand why a car would intentionally go through barricades and plunge into a crowd of bystanders. In looking back, I think such a thought was probably a testament to the time in which we live as terrorist activity immediately



*One of numerous memorials erected near the site to honor those killed in Stillwater, Oklahoma, on October 24.*

comes to mind today and likely will even more-so following the horrifying events in Paris on November 13. However, at this point, realizing that Kaylyn had grabbed me and was visibly shaken, I suggested we move back a bit, both to guard against an explosion if one occurred and to prevent her from having to witness any more of this horrible scene than she already had. And, since rescuers were stationed nearby when it happened and were immediately at the site, there was little we could do.

Over the past few weeks, I have constantly pondered the tragedy that occurred that Saturday morning. First, it's really hard to get the terrifying spectacle out of your mind and, second, because I am eternally grateful that neither my granddaughter nor I were injured. At the same time, the larger question of why we were spared when others

weren't so fortunate constantly comes to mind as well.

I typically write about something pork-related in this column and I know this commentary has nothing to do with pork, but it has a lot to do with life which, when one thinks about it, is the most precious gift every one of us has been granted. The tragic events at Oklahoma State and Paris emphasize how truly precious life is and how quickly it can be snuffed-out, and why we should more than ever be thankful for the time we're given and live life to the fullest wholly appreciating our many blessings. Witnessing the dreadful occurrence at Oklahoma State first-hand has made me put things in perspective and be even more thankful for family, friends and all the blessings being alive affords. I know I'll never again take any one of these precious gifts for granted, not even for a moment! 🐷

# 2016 Michigan Professional Pork Producers Symposium

## “No Two Are Alike”

Tuesday, February 23, 2016

The Lansing Center, 333 E. Michigan Ave, Lansing, MI

**8:30 AM** Registration

### MSU RESEARCH POSTERS – Viewable All Day

Using Genomic Marker Information to Assess Breed Purity – *Scott Funkhouser, Dr. Ron Bates, Dr. Cathy Ernst and Dr. Juan Steibel, MSU Genetics Program and MSU Animal Science*

Drinking Water Treatments and Health – *Kevin Turner and Dr. Dale Rozeboom, MSU Animal Science and MSU Extension*

Impact of Replacement Gilt Nutrition on Mammary Gland Development Over Three Successive Lactation Cycles – *Dr. Nathalie Trottier*

Lysine Use by the Mammary Gland in Sows Fed Diets Containing Less Crude Protein – *Dr. Nathalie Trottier*

### PLENARY SESSIONS

*Emcee– Beth Ferry*

**8:45 AM** MDARD Update

Dr. Stephen Hussey, Veterinary Program Manager for Swine, Aquaculture, and Invasive Species, MDARD

**9:00 AM** MSU Swine Farm Update

Kevin Turner, Manager, MSU Swine Farm

**9:15 AM** No Two Are Alike – Lessons from HPAI Experience

Edward Malek, Ek Ag Solutions, Moorefield, Ontario, Canada

**10:05 AM** Break

**10:20 AM** Michigan Pork Industry Awareness, Preparedness, Response and Recovery

Dr. Dale Rozeboom

**10:45 AM** Aerosol Spread of PEDv during Manure Handling

Dr. Melissa Millerick-May

**11:10 AM** Rodent Control and Other Observations about Cleaning & Disinfection On-the-Farm

Dave Van Wallegem, Biosecurity Technician - Food Producing Animals, Vétoquinol Canada Inc.

## BANQUET LUNCHEON

**12:00 PM** Buffet Lunch  
Awards Program

## MSU RESEARCH PRESENTATIONS

*Emcee – Tom Guthrie*

- 1:30 PM** Whole Farm Nitrogen Conservation – Jerry May, Consultant, St. Louis, MI and formerly MSU Extension
- 1:50 PM** Improving Sanitation and Hygiene in the Ugandan Small Holder Pork Value Chain – Dr. Scott Kramer, MSU Large Animal Clinical Sciences
- 2:10 PM** Social Phenotype and Genotype Selection for Females to Better Suit Group Sow Housing – Dr. Janice Siegford, MSU Animal Science
- 2:30 PM** Vitamin E – Dr. Gretchen Hill, MSU Animal Science
- 2:50 PM** Economics of Various Grouped-Sow Housing Approaches – Dr. Ron Bates, Beth Ferry, and Roger Betz, MSU Animal Science and MSU Extension
- 3:10 PM** Evaluating the Benefits of Post-Farrowing Pain Relief – Dr. Sarah Ison, MSU Animal Science
- 3:30 PM** Michigan Productive Pig Flow Training – Tom Guthrie, MSU Extension and Dr. Madonna Benjamin, MSU Large Animal Clinical Sciences
- 3:50 PM** Adjournment to Taste of Elegance

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*A strong political action committee compliments our advocacy efforts at the state Capitol. By contributing to MI Pork PAC, you are helping to elect legislators who support your industry. By helping to elect lawmakers who support your industry, we can be assured that we will have maximum impact in shaping policy issues that impact you. A strong PAC assures us that pork producers and candidates who support us will be at the table when decisions impacting your industry are being made.*

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# First Annual Tri-State Sow Housing Conference

**F**or the U.S. swine industry, the most controversial animal welfare issue debated over to date is the discussion on housing facilities of pregnant sows; more specifically, the use of gestation stalls/crates.

From a scientific standpoint, there are pros and cons to every housing system. Based on the research, there is no one ideal system to house a pregnant sow, and in fact, management of the sows rather than the facility itself plays a critical role in the productivity, health and success of a herd. However, like most animal welfare issues, science is neither the only voice in the discussion nor the only factor that plays a role in the decisions we make regarding how we manage swine.

Recognizing that change is inevitable, Extension specialists and Professors from Michigan State University, The Ohio State University and Purdue University will host the first annual Tri-State Sow Housing Conference. The conference will be held on February 9, 2016 and consist of a day of educational material to prepare Indiana, Michigan and Ohio producers during this transition. The day-long conference will host speakers from varying aspects of the swine industry to discuss topics related

to sow housing. Topics to be covered include the retailer perspective on marketing pressure related to sow housing, social perception of sow housing and buying behavior of consumers, and employee training on the management and care of group housed sows. In addition, three producers from each state have been invited to speak on a producer panel to answer questions related to the challenges and opportunities of transitioning. Each producer has successfully transitioned a position or all of their operation to group housing. Lastly, Lisbeth Ulrich Hansen will also be joining the conference from Denmark to provide guidance and lessons learned in group housing from the European perspective. Dr. Hansen will host a producer workshop where she will provide guidance to producers on retrofitting barns using blueprints from their current operation.

The goal of the Tri-State Housing Conference is to expand the knowledge of housing systems to producers and provide educational resources to make the transition from stalls to groups successful. It is the goal of the conference and the universities holding this conference to support swine producers with the guidance and information to continue to be economically successful by promoting positive animal welfare and management. 

## Tri-State Sow Housing Conference The Ohio State University, Michigan State University, Purdue University Crowne Plaza Columbus North 6500 Doubletree Ave. Columbus, OH

February 9th, 2016

**8am-9am** Registration and access to exhibit area

**9am-9:30am** Marketing pressure related to group housing *Jennifer Raspaldo, OSI Group LLC*

**9:30am-10am** Public perception on sow housing *JJ Jones, The Center for Food Integrity*

**10:00am-11:00am** Tri-State Producer Panel *Barton Farms (Michigan), Belstra Milling (Indiana), Hord Livestock (Ohio), Ron Ketchem, Swine Management Services LLC (Nebraska)*

**11:00am-11:30** Break – Tradeshow Open

**11:30am-12:30pm** Employee training for group housed sows *Jon Hoek, Belstra Milling*

**12:30pm-1:30pm** Lunch/Exhibit area

**1:30pm-2:00pm** Sow housing options *Ron Bates, Michigan State University*

**2:00pm-3:30pm** Sow housing workshop *Lisbeth Ulrich Hansen, Danish Swine Research Centre*

**3:30-4pm** Producer panel/speaker wrap up

**4:00-4:30pm** Tradeshow open

**4:30pm** leave for Taste of Elegance

# 2016 Michigan Pork Symposium Registration and 2016 MPPA Membership Form

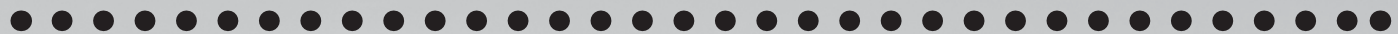
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Conference registration for \$60.00. \_\_\_ Additional registrations for \$25.00.

## Memberships

\$40.00 Producer/Owner Member

\$40.00 Producer/Grower Member

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For more information contact: Emily Walker (517) 853-3782 [walker@mipork.org](mailto:walker@mipork.org)



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# NPPC Hires Michigan Native as Industry Resource Development Director

**T**he National Pork Producers Council has hired Cally Fix as director of Industry Resource Development, a position that works primarily with NPPC's Pork Alliance membership in recruitment, retention and sales.

Fix also will work on the organization's World Pork Expo team, selling sponsorships; assist in raising funds for NPPC's political action committee, PorkPAC; and work on new business development. She began her duties Dec. 8.


"NPPC is very pleased to have Cally as director of Industry Resource Development," said Craig Boelling, NPPC's vice president of Resource

Development, to whom she will report. "She has a good ag background and experience in resource development that will be of great benefit to the organization and to the pork producers we represent."

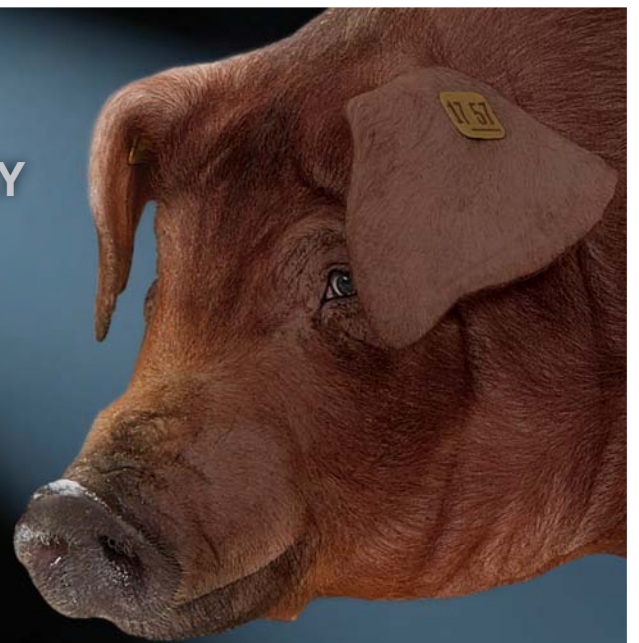
A native of Michigan, Fix received a bachelor's degree in animal science with a specialization in agribusiness management from Michigan State University. She was a member of the university's livestock judging team and is a former Michigan Future Farmers of America state vice president and was a Michigan Pork Ambassador.

Prior to joining NPPC, Fix was the Eastern Region Director of Development for the North Carolina State University College of Agriculture



and Life Sciences. She also served as director of junior activities for the National Swine Registry's National Junior Swine Association and was a legislative intern for former Michigan state Sen. Gerald Van Woerkom. 

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# MSU animal agriculture scientists receive more than \$600k in grants

**F**ifteen Michigan State University (MSU) researchers and Extension specialists have received more than \$600,000 in grants to be used to help advance the state's animal agriculture industry.

The funds were awarded by the Michigan Alliance for Animal Agriculture (M-AAA), a partnership between Michigan's animal agriculture industries, the Michigan Department of Agriculture and Rural Development, the MSU College of Agriculture and Natural Resources, the MSU College of Veterinary Medicine, MSU AgBioResearch and MSU Extension. Formed in 2014, M-AAA focuses on advancing the state's animal agriculture economy by supporting applied research and outreach efforts that address key issues identified by the industry.

The Michigan food and agriculture system contributes roughly \$100 billion annually to the state's economy and provides nearly 1 million jobs -- about 22 percent of the state's workforce. About 37 percent of the agricultural products sold are attributed to the animal agriculture sector.

Twenty-seven proposals, requesting approximately \$900,000, were submitted to M-AAA for consideration in three categories: applied research, Extension efforts and seed grants.

George Smith, MSU AgBioResearch associate director, is in charge of administering the M-AAA grants program.

"We were fortunate to receive a very strong set of proposals this year and to fund research and Extension projects addressing many of the major priorities of our animal agriculture industries," Smith said. "These M-AAA research and Extension projects continue to exemplify the strong history of successful partnerships between the Michigan animal agriculture commodity groups and MSU to help grow the animal agriculture economy, enhance employment opportunities, and build economic vitality and sustainability for the entire state."

All proposals were required

to identify anticipated benefits to Michigan animal agriculture and to align with the annual priorities of one or more of the animal agriculture stakeholder organizations:

Ken Nobis, president of Michigan Milk Producers Association, said, "We appreciate MSU's dedication of research funds for animal agriculture programs and the opportunity for the M-AAA partners to work collaboratively with MSU in determining research priorities. Funding of animal ag research will help the agriculture industry continue to grow and expand our safe and affordable food supply."

Fifteen projects, totaling \$605,159, were selected for funding. The proposals address issues related to nutrient management, animal health and welfare, public perception, and sustainability and profitability across beef, dairy, horse, poultry, sheep and/or swine industries.

Ray Hammerschmidt, MSU Extension interim director, calls M-AAA grant funding a valuable tool in helping expand the knowledge of Michigan's food producers.

"This gives our educators an opportunity to multiply the great work they already do," he said. "This helps ensure that the good research we do around the state gets into the hands of the farmers who can put it into practice on their farms."

For more information on M-AAA, visit [agbioresearch.msu.edu](http://agbioresearch.msu.edu). 



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# Capital Update

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

## CONGRESS REPEALS COOL MEAT LABELING PROVISION

With Dec. 18's passage of a fiscal 2016 catch-all federal spending bill that includes repeal of the meat labeling provision of the U.S. Country of Origin Labeling (COOL) law, the United States avoided harmful retaliation from its two biggest trading partners. The National Pork Producers Council, which drafted and sent to congressional lawmakers a letter signed by 248 other organizations urging labeling repeal, welcomed the move.

The COOL statute requires meat to be labeled with the country where the animal from which it was derived was born, raised and harvested. (It also applies to fish, shellfish, fresh and frozen fruits and vegetables and certain nuts.)

Canada and Mexico brought cases against COOL to the World Trade Organization, which ruled that it violated U.S. international trade obligations, discriminating against Canadian and Mexican livestock sent to the United States to be fed out and processed. The decision authorized Canada and Mexico to put retaliatory tariffs on U.S. goods going to those countries – the No. 1 and No. 2 U.S. export markets. The WTO set the retaliation level at \$1 billion annually.

Congress approved the so-called omnibus bill with language repealing the labeling provision for beef and pork, thus avoiding retaliation. The Senate and House Agriculture Committee chairmen, Sen. Pat Roberts, R-Kan., and Rep. Michael Conaway, R-Texas, were instrumental in getting the repeal language added to the spending measure.

“America’s pork producers are grateful that lawmakers, particularly Chairman Roberts and Chairman Conaway, recognized the economic harm we faced from retaliation

because of the WTO-illegal COOL law,” said NPPC President Dr. Ron Prestage, a veterinarian and pork producer from Camden, S.C. “I know tariffs on U.S. pork would have been devastating to me and other pork producers.”

According to Iowa State University economist Dermot Hayes, the average U.S. pork producer currently is losing money on each hog marketed, and those losses would have been exacerbated significantly under retaliation from Canada and Mexico.

## BIOTECHNOLOGY FIRM DEVELOPS FIRST PIGS RESISTANT TO PRRS VIRUS

Genus, in collaboration with the University of Missouri, recently announced it has developed the first pigs resistant to Porcine Reproductive and Respiratory Syndrome Virus (PRRSv). Specifically, they were able to breed pigs that do not produce a protein necessary for the virus to spread. Damages from PRRSv, which is incurable, costs American farmers upwards of \$600 million each year. PRRSv can cause animal reproductive failure, reduced growth and premature death. The University of Missouri has signed a global licensing deal for future commercialization with Genus. If development continues, Genus will seek approvals and registration from governments before a wider market release. Genus expects that it will be at least five years until PRRS resistant animals will be available to farmers.

## NPPC CALLS TPP ‘BIGGEST COMMERCIAL OPPORTUNITY EVER’ FOR PORK PRODUCERS

The Trans-Pacific Partnership (TPP) agreement is the “biggest commercial opportunity ever for U.S. pork

producers,” NPPC President-elect John Weber told reporters at a press conference held recently in Kansas City, Mo. Weber was attending the National Association of Farm Broadcasters’ “Trade Talk” event. He reiterated NPPC’s “strongly and unequivocally support” for the TPP, which includes the United States, Australia, Brunei Darussalam, Canada, Chile, Japan, Malaysia, Mexico, New Zealand, Peru, Singapore and Vietnam and accounts for nearly 40 percent of global GDP. Weber joined representatives from the American Soybean Association, the National Association of Wheat Growers, the National Cattlemen’s Beef Association, the National Corn Growers Association and the U.S. Grains Council in expressing support for the Asia-Pacific regional trade agreement. Also participating in the press conference was Phil Karsting, administrator of the U.S. Department of Agriculture’s Foreign Agricultural Service. Iowa State University economist Dermot Hayes estimates the TPP will exponentially increase U.S. pork exports and help create more than 10,000 U.S. jobs tied to those exports. At the press conference, Weber pointed out that the United States and the 11 other TPP nations have made it clear that the TPP is a living agreement and that, at some point, other nations, such as Indonesia, the Philippines, South Korea, Taiwan and Thailand, will become part of the deal.

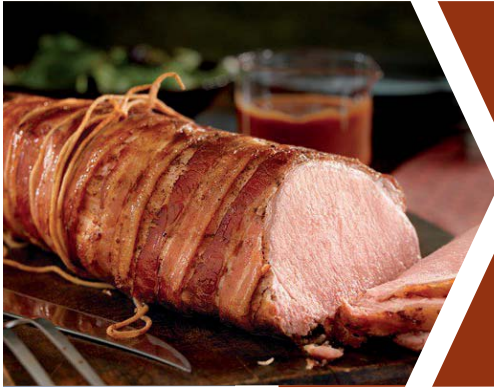
## MEASURE REPEALING ‘WOTUS’ RULE STOPPED IN SENATE; NPPC LOOKS TO COURTS

Proponents of legislation requiring the U.S. Environmental Protection Agency to withdraw its “Waters of the United States” (WOTUS) rule, which could have negative effects on millions of acres of land, including farms, recently failed to cut off debate on the measure, which effectively killed it. Senators voted 57-41 to invoke “cloture,” but 60 votes are needed to end filibusters. NPPC strongly supported the “Federal Water Quality Protection Act” (S. 1140), sponsored by Sens. John Barrasso, R-Wyo., and Joe Donnelly, D-Ind., which would have repealed the WOTUS rule. The regulation was issued by EPA and the U.S. Army Corps

of Engineers in 2014 and became effective Aug. 28, 2015. S. 1140 would have given those agencies specific instructions and a deadline for rewriting the rule, which is supposed to clarify the authority of EPA and the Corps of Engineers under the Clean Water Act (CWA) over various waters. That jurisdiction – based on several U.S. Supreme Court decisions – did include “navigable” waters and waters with a significant hydrologic connection to navigable waters, but the rule broadened that to include, among other water bodies, upstream waters and intermittent and ephemeral streams such as the kind farmers use for drainage and irrigation. It also encompasses lands adjacent to such waters. A Senate joint resolution of disapproval of the WOTUS rule, offered by Sen. Joni Ernst, R-Iowa, under the Congressional Review Act, was approved Wednesday on a 53-44 vote. But President Obama has threatened to veto it – if and when it’s passed by the House – and Senate proponents are unlikely to get the 67 votes needed to override the veto. Still, implementation of the WOTUS rule currently is on hold. Last month, the U.S. Court of Appeals for the 6th Circuit in Cincinnati issued a stay of the regulation until further order of the court. In its opinion, the court found a substantial likelihood that the rule fails to comply with the Supreme Court’s instructions in previous CWA cases and that the EPA’s actions in the rulemaking process, to which NPPC objected at the outset, are “facially suspect.”

## EPA SETS NEW ETHANOL PRODUCTION LEVELS

The U.S. Environmental Protection Agency recently issued new amounts of ethanol that must be used in 2016 under the Renewable Fuel Standard (RFS). The RFS requires that a certain amount of ethanol be blended into gasoline annually. Ethanol producers next year will be required to blend 14.5 billion gallons of corn ethanol – half a billion gallons lower than the amount set by Congress in the 2007 energy law that includes the RFS. EPA also set for 2016 a volume of 3.61 billion gallons for advanced biofuels, 230 million gallons for cellulosic biofuel and 1.9 billion gallons for biodiesel.



## Pork Checkoff

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

### NATIONAL PORK BOARD CEO, CHRIS HODGES, STEPPING DOWN

The National Pork Board announced recently that Chris Hodges will leave his position as chief executive officer of the National Pork Board effective Dec. 31, 2015.

The National Pork Board will discuss the search process for Hodges' replacement at its planned board meeting in January. Details of the search process will be finalized and announced following that meeting. We appreciate Chris' contributions and service during his time with the National Pork Board.

To ensure a seamless transition, John Johnson, chief operating officer, and the senior management team will continue to oversee the many initiatives currently underway, including implementation of all 2016 program activities.

The National Pork Board will share information on the search process as details are known in the weeks ahead. The goal is to have a new CEO in place as soon as possible to continue the Pork Checkoff's important work and 2016 plans.

### NATIONAL PORK BOARD NAMES CHUCK COZAD CHIEF INFORMATION OFFICER

The National Pork Board announced the promotion of Chuck Cozad to Chief Information Officer, effective immediately. Cozad was previously assistant vice president, information technology, having joined the Pork Checkoff in 1998.

"Chuck has tirelessly worked on all of our efforts in the digital space, making sure he and his team stay current on the impact changing technology has on our business

and industry," said Chris Hodges, former National Pork Board chief executive officer. "Although often considered a 'behind-the-scenes' role, under Chuck's leadership, our Information Technology department is out front making a difference to how our producers, customers and consumers access information."

Digital platforms are a critical component of all of the Pork Checkoff's communication efforts, from product promotion to producer education and issues management to scientific research. In this new role, Cozad will assess and build technology platforms to keep the organization on the cutting edge of how it manages and shares information in the digital age.

Among Cozad's first responsibilities will be the introduction of a Digital Communications Team. The focus of this cross-function team will be to research, assess, organize and implement new communication tools across all digital platforms.

"I look forward to this opportunity. I am proud to work for an organization that values the role that information technology plays in meeting the needs of Pork Checkoff employees and the pig farmers, packers, processors, and customers so critical to our success," Cozad said.

"There has never been a better time to both recognize Chuck's work and also prepare for the technological advancements that are ahead," Hodges said. "Defining new opportunities and proactively executing these responsibilities requires leadership, collaboration and engagement across department lines."

As chief information officer, Cozad will become a member of the senior management team. Through this position, he will lead the information technology, digital platform development and infrastructure needs of the National Pork Board.



## CONSUMER REPORTS FAILS TO UNDERSTAND THE KEY ROLE MEDICINE PLAYS IN FOOD SAFETY

People are confused about the role of antibiotics in meat production. Unfortunately, Consumer Reports is adding to this confusion with a report linking food animals with antimicrobial drug resistance.

It's simple – produce healthy livestock, get safe food. To be clear, the meat you eat is safe due to FDA rules on antibiotics and USDA testing of meat. Some believe that the quick fix to the complex problem is to “just say no” to antibiotic use. Period. But like in human medicine, “zero antibiotics” is not an option for pigs.

For the past several years, the U.S. government, livestock farmers, veterinarians and other groups have been collaborating to ensure antibiotics are used responsibly on the farm. Pig farmers have specifically embraced the Food and Drug Administration's new regulations to remove growth-promotion as a use of medically important antibiotics. Antibiotics are to be used only for treating sick animals and preventing the spread of disease on the farm.

As parents, we do everything we can to make sure that we have access to medicine that works when our children get sick. Pig farmers have a similar obligation to use medicine responsibly and as needed to treat or prevent illness in pigs. That's why pig farmers also work closely with veterinarians to decide when and how to use antibiotics to protect a pig's health.

Our world is at a turning point for antibiotic use in both human and animal health. The goal is to balance animal health and welfare with safe food production while minimizing the threat of resistance. Pig farmers understand and embrace their responsibility. When faced with difficult issues, we need to look at the big picture: Safe food, healthy animals and to make sure that medicines keep working – for people and pigs.

## PORK CHECKOFF INSPIRES CONSUMERS TO CELEBRATE “PORKSGIVING” THIS HOLIDAY SEASON

This holiday season, the Pork Checkoff is inspiring people across the country to say thank you to those who have given to others all year long by celebrating “Porksgiving,” a season for giving back with pork.

“There's no better way to show someone your appreciation than with a home-cooked meal, and there's no better meal than one made with pork,” said Randy Brown, chair of the Pork Checkoff Domestic Marketing Committee and a pig farmer from Nevada, Ohio. “We want to inspire everyone to celebrate those who selflessly give back to others with flavor-filled pork meals.”

This Porksgiving, the Checkoff is inviting consumers to visit [PorkBeInspired.com/Porksgiving](http://PorkBeInspired.com/Porksgiving) for inspiration and ideas on how to give back with juicy, tender pork. The site offers consumers stories that highlight how pork fans coast-to-coast are showing their gratitude with the gift of pork. Visitors also will be able to see how pig farmers give back throughout the year, such as the many pounds of pork donated to food banks, support given to the military and funds raised for those in need. The site includes featured recipes and is being updated daily with new acts of Porksgiving.

As part of the Checkoff's multicultural outreach, the Porksgiving campaign includes a targeted effort to inspire Latinos. A partnership with Doreen Colondres, Hispanic celebrity chef and cookbook author, includes a series of videos featuring Latin-inspired pork recipes on [PorkTelnspera.com/InspirateADar](http://PorkTelnspera.com/InspirateADar). The Spanish-language site also features a collection of pork-inspired “Inspirate a Dar” digital greeting cards, allowing consumers the opportunity to give back to those in need every time they personalize and share a card on social media.

“All the creative possibilities with pork make it the perfect ingredient in dishes this holiday season,” Brown said. “Our goal is to continue to inspire pork-passionate cooks and expand long-term pork demand.”

# Pork Industry Committed to Responsible Antibiotics Use; Healthy Livestock Leads to Safe Food

**T**he National Pork Board reiterated the proactive steps the U.S. pork industry has taken to ensure responsible antibiotic use on pig farms. Pork industry leaders say calls by various organizations to end antibiotic use on farms are misguided and would have a negative impact on food safety.

“We understand people are confused about the role of antibiotics in meat production and, unfortunately, recently released reports only add to that confusion,” said Dr. Jennifer Koeman, Doctor of Veterinarian Medicine and Director of Producer and Public Health at National Pork Board. “It’s simple – when you produce healthy livestock, you get safe food. The meat you eat is safe due to Food and Drug Administration rules on antibiotics and US Department of Agriculture testing of meat.”

The pork industry has collectively embraced USDA and FDA efforts to phase out the use of antibiotics for growth promotion and, in turn, to limit them to treatment and prevention against the spread of disease. The National Pork Board is implementing a three-point plan of action focused on five research priorities, shaping educational outreach to pig farmers and broadly sharing information with the retail and foodservice industries and pork consumers.

“Pig farmers have an obligation to use medicine responsibly and as needed to treat or prevent illness in pigs,” said Koeman. “That’s why pig farmers also work closely with veterinarians to decide when and how to use antibiotics to protect a

pig’s health.”

On behalf of more than 60,000 pig farmers across the nation, the National Pork Board is leading the effort and dialogue around responsible antibiotic use, including:


Establishing a blue ribbon panel on antibiotics, an outcome of the Pork Checkoff’s stewardship plan announced this past June. The new, third-party panel includes seven experts with specific experience and knowledge in antibiotic practices or consumer marketing, but who are independent of National Pork Board practices.

- Educating America’s pig farmers on new FDA rules for the use of medically important antibiotics (to treat human illness) in feed and water and investing up to \$400,000 in education and awareness programs to ensure pig farmers understand and adopt these new guidelines.
- Investing more than \$750,000 in new research projects that span five distinct priorities intended to provide data for animal and public

health outcomes (pig health/welfare, human health/safety, environmental impact and pork quality).

- Sharing the innovation of today’s production practices and efforts to responsibly use antibiotics with food chain partners and other important stakeholders. This past month, meetings were held with animal health companies, packers and processors, and retail and foodservice leadership.

“Our efforts are focused on sharing a story of innovation and excellence in pork production,” said Derrick Slezzer, National Pork Board president and a pig farmer from Cherokee, Iowa. “Our farmers are experts in animal care and sustainable farming. And that expertise is needed to maintain our track record of responsible antibiotic use with a goal to protect the health and well-being of people, pigs and the planet.”

To learn more about responsible antibiotic use, please visit the Pork Checkoff’s Antibiotic Resource Center: [www.pork.org/antibiotics](http://www.pork.org/antibiotics). 



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# Agricultural Leaders of Michigan Work Together to Educate Public, Policymakers

**M**ichigan agriculture has a positive story to tell – but too often, decision-makers and consumers don't fully understand the work happening across our industry. That's why the Agricultural Leaders of Michigan (ALM) was founded four years ago. Working together, eight commodity groups and agribusiness organizations are focused on promoting Michigan agriculture, participating in the ongoing dialogue about issues affecting our state, and harnessing agriculture's potential to grow Michigan's economy.

Michigan Pork Producers Association is a member of ALM. Other members include GreenStone Farm Credit Services; the Michigan Agri-Business Association; Michigan Corn Growers Association; Michigan Milk Producers Association; Potato Growers of Michigan Inc.; Michigan Soybean Association and Michigan Bean Commission.

In 2015, ALM continued their effort to be proactive with members of the public and lawmakers. It's critical that agriculture be at the table, and by engaging on key issues throughout the year, ALM helped to promote Michigan agriculture and encourage pro-agriculture policy in Lansing and Washington, D.C.

Examples of ALM's accomplishments in 2015 include:

## **Meetings with federal lawmakers**

In February, ALM members had an opportunity to meet for breakfast with several members of Michigan's Congressional delegation, including House Energy and Commerce Committee Chairman Fred Upton, Senate Agriculture Committee Ranking Member Debbie Stabenow, House Agriculture Committee member Rep. Dan Benishek, Rep. John Moolenaar, Rep. Debbie Dingell, Rep. Dan Kildee, Rep. Bill Huizenga and Rep. Dave Trott. ALM members also received a policy update briefing from staff of the U.S. Senate Agriculture Committee.

## **Lunch and Learn events at the Michigan Capitol**

ALM's "Lunch and Learn" events provide a chance for lawmakers, their staff and executive branch officials from the Michigan Department of Agriculture and Rural Development to learn about key issues in our industry. On the second Monday of each month, ALM brings expert speakers to the state capitol – including ALM member organizations, as well as outside experts who are well prepared to discuss key

issues in our industry. The lunch and learn events averaged more than 30 attendees from across state government.

## **Women in Agriculture Event**

In August, ALM had the opportunity to welcome USDA Deputy Secretary Krysta Harden and Sen. Stabenow to Lansing for an event focused on women in Michigan agriculture. Bringing together more than 100 women from across our industry at all levels of leadership, the half-day event served as a springboard for professional development, networking and information sharing. ALM's infographic from the event was replicated by the USDA and used nationwide, and we are already working on ways to continue promoting opportunities for women in Michigan agriculture in 2016.

## **Radio updates on WJR radio and MLive**


ALM members worked together this year to record a weekly agricultural update that airs every Sunday evening on WJR radio and its statewide affiliates. The WJR reports give MPPA and other member organizations a chance to share updates on our industry, reaching an audience that doesn't connect with agriculture often. The WJR report is turned into a short post on MLive, Michigan's statewide online news outlet, and posted to ALM's social media pages.

## **Working with Policymakers and the Media**

In addition to these key events, ALM came together in support of many different issues impacting our agriculture sector throughout the year. Members worked together on a media teleconference supporting trade normalization with Cuba; sent letters to Congress urging common-sense policy on GMO labeling, child nutrition and other key issues; and brought large trucks to the Michigan Capitol to highlight the benefits of Michigan's unique truck weight regulations.

## **Looking Ahead to 2016**

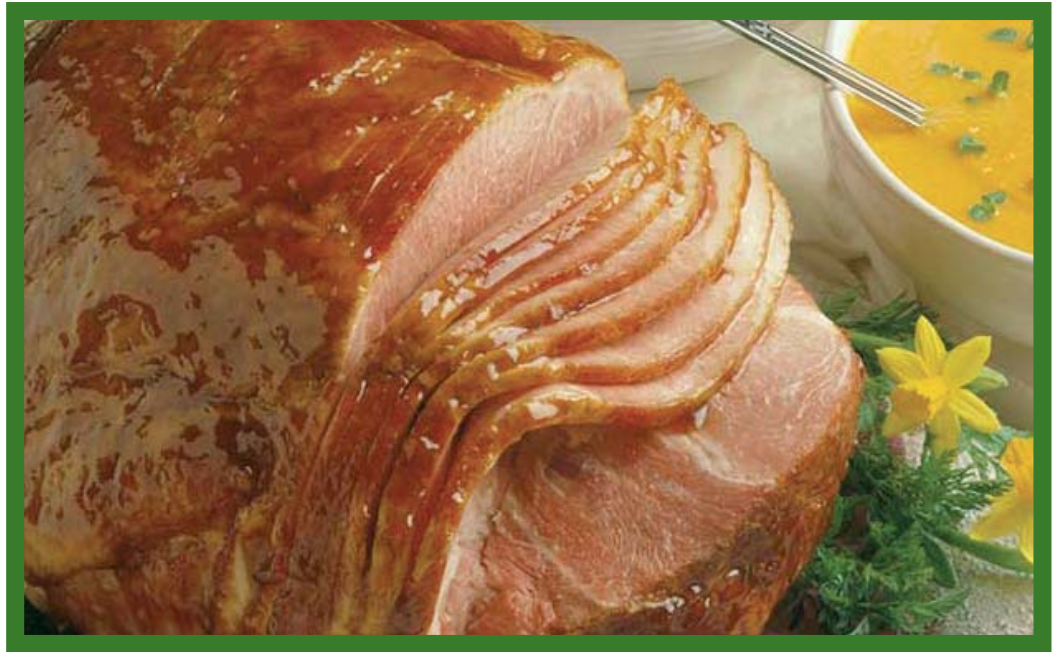
In 2016, ALM is already looking ahead to continue advocating for our industry. The organization will be ramping up its social media presence with the launch of a YouTube channel; continue engagement with state and federal lawmakers through the Washington, D.C. breakfast and monthly lunch and learn events; and continue education for consumers through WJR radio, MLive and other media outreach.

Learn more about ALM by visiting [www.agleadersmi.com](http://www.agleadersmi.com) or visiting ALM on Facebook and Twitter. 



# Have A Very Merry Christmas!

-Sam, Mary and Emily



## BAKED HAM WITH HONEY-APRICOT GLAZE

10-14 POUND FULLY COOKED SMOKED HAM, SPIRAL SLICED  
1 CUP HONEY  
1 6-OZ. CAN ORANGE JUICE CONCENTRATE, THAW  
1/3 CUP SOY SAUCE\*  
1/3 CUP APRICOT JAM  
1/2 TEASPOON GROUND NUTMEG  
1/4 TEASPOON GROUND CLOVES

Preheat oven to 325 degrees F. Place ham on rack in shallow roasting pan. Stir together remaining ingredients in medium bowl; set aside. Bake ham for 30 minutes; pour glaze over ham and continue to bake until ham is heated through, about a total of 2 1/2 hours. (about 15-18 minutes per pound.)

Serves 20-25

\*A spiral-sliced ham is an easy and elegant start to a holiday meal. Serve with Dilled Peas and Potatoes Vinaigrette, Spinach-Strawberries Salad, biscuits, and angelfood cake with strawberries.

Now accepting  
MPPA  
scholarship  
applications

**T**he Michigan Pork Producers Association awards more than \$3,000 annually in scholarships to high school seniors, college freshmen, sophomores or junior students. There are two scholarships available, the IAT Swine Management Scholarship for those pursuing or currently in Michigan State's Swine Tech program and the Michigan Pork Industry Scholarship for those pursuing or currently in a Bachelors program at any college. The interviews for both scholarships will be held January 30, 2016 at the Green and White Show, held at the MSU Pavilion in East Lansing.

**The deadline to apply for the 2016 Michigan IAT Scholarship and the 2016 Michigan Pork Industry Scholarship is January 22, 2016.**

**The applications are available at [www.mipork.org/michigan-pork-industry-scholarship/](http://www.mipork.org/michigan-pork-industry-scholarship/)**

**Please contact Emily Walker with questions at [walker@mipork.org](mailto:walker@mipork.org) or 517-853-3782.**



## Calendar of Events

### Jan.:

**28-29 Great Lakes Crop Summit**  
Soaring Eagle Casino & Resort  
Mt. Pleasant, Mich.

**29-30 Green and White Show**  
MSU Pavilion  
East Lansing, Mich.

### Feb.:

**23 Michigan Pork Symposium**  
Lansing Center  
Lansing, Mich.

**23 Taste of Elegance**  
Lansing Center  
Lansing, Mich.

**24 Board of Directors Meeting**  
GCSI Offices  
Lansing, Mich.

### March:

**3-5 Pork Forum**  
Indianapolis, IN

### June:

**8-10 World Pork Expo**  
Des Moines, IA

# We're Listening

## Dear MPPA,

Thank you so much for your support of the Ottawa County Meats Judging Team. It was a great experience to represent Michigan in the National 4-H Meats Judging Competition. Our team took 15th out of 18 teams overall and 9th place in pork classes. Along with the contest, we were able to attend several clinics and shows thanks to your support. We learned a lot over the week and are very grateful for your support. Thanks you for giving us this once in a lifetime opportunity.

**Sincerely, Ottawa County Meats Judging Team**

## Dear MPPA,

The best way to say thank you for your support for Michigan 4-H Swine Programs this year is to share the thanks we get from those who benefit most from your gifts:

*"I would like to let you know that all of your donations and support is greatly appreciated. This is my third year attending this workshop and it continuously improves. I am from Monroe where I show swine and small animals. This is my third year running for the Swine State Award. This class has allowed me to expand my knowledge and increased my MSU connections. This workshop provided me education and experiences that I would not achieve in my own county. I have made many new friends from all over and have experienced what it is like to be surrounded by people that share my interests. Thanks again!"*  
**-Emily**

*"I wanted to take a moment to thank you for your support of this workshop. I have learned a lot. I particularly enjoy the fact that the leaders of the workshop would let the youth in the class ask questions. I raise market hogs and because of this workshop, I am very excited to use the things I've learned during this year."* **-Josie**

**Sincerely, Cheryl D. Howell**

Executive Director, Michigan 4-H Foundation

## Dear MPPA,

Thank you so much for bringing the little pig barn and presenting information to the 4th graders at our farm tour. In the thank you's we received from the kids, they mentioned how much they learned about pigs. That barn is quite an informative item. Your help is ver much appreciated.

**Sincerely, Carolyn  
Laurenz**

Wheeler, Mich.





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Swine Systems' Swedish genetic lines originate from a program that has been evaluating genetics for efficient, lean quality production for over 70 years.

Swine Systems' program allows producers to purchase boars or gilts for their own production. Retailers or consumers can also purchase processed meat from our program.



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