

The *Pork*line is a quarterly publication of the SDPPC. Editorial content and advertisements are screened, but publisher assumes no responsibility for accuracy or validity of claims.

South Dakota Pork Producers Council

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Communications

Mary Duvall - Editor Mission Statement

The South Dakota Pork Producers
Council is a unified and engaged
advocate that promotes, with integrity,
the image and growth of the South
Dakota pork industry through
education, research, marketing, and
responsible policy.

Vision Statement

South Dakota Pork Producers Council is a respected leader advocating for sustainable, responsible growth of the South Dakota Pork Industry that benefits our producers, consumers, and communities.

Follow us on:











Calendar of Events

October

- 1-31 October Pork Month
- 4 Cagney Effling's first day as Director of Programs and Communications
- 5 Downtown Pork Showdown Awards Presentation
- 11 SDPPC Office closed for Holiday
- 12-15 Oktoberfest, Des Moines, IA
- 15-16 Etc. for Her event
- 17 Bridal Etc. for Her event
- 24 Rapid City Taste of Elegance
- 31 Pork Bingo Cards due in SDPPC office

November

- 2-4 Fall Legislative Action Conference
- 11 SDPPC Office closed for Holiday
- 25 Thanksgiving Day
- 25-26 SDPPC Office closed for Thanksgiving
- 30 Joint NPB and NPPC Meeting

December

- 4 Executive Board Meeting (Tentative)
- 7 Governor's Budget Address
- 9 SD Soybeans Ag Outlook Meeting
- 24 SDPPC Office closed for Holiday
- 25 Christmas Day
- 31 New Years Eve

Looking Ahead:

January 13-14 – 53rd Annual South Dakota Pork Congress January 25 - Legislative Ag Fest in Pierre

Board of Directors

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President's Message

SDPPC President Shane Odegaard

Greetings,

I hope everyone had a good summer and is having a good start into fall. As I sit here grilling pork loins for my hometown's homecoming football game, I reflect on the last four months. The busy fair season has come and gone, and the South Dakota Pork Producers Council has been busy grilling meat, promoting our product, and educating consumers. We have some great visits at the State Fair with some of our elected and appointed government officials. It is always a great privilege to be able to sit down and talk with our states officials and build relationships for the

Our leadership and staff have been busy putting together new programs and information meetings. With that threat of ASF (African Swine Fever) and other foreign animal diseases (FADs), we as producers need to be vigilant with bio security. There are a couple of programs that can be implemented to help prepare us for FADs.

I want to send a big thank you out to all those who participated in the "When Pigs Fly" event. I thank you for making it a great and successful event! It was a great amount of fun to partake in. I am looking forward to the 2nd annual event next year!

I would also like to send another big thank you to all those who volunteered at the State Fair this year in the Pork Producers Food Booth. We greatly appreciate all those who helped work and supported us by eating there as well!

Lastly, thank you to all who volunteered their time these past months promoting pork at events and promotions that took place all over the state! None of our success could be possible without all your hard work and dedication to South Dakota pork. Thank you!

As the fall sports seasons are in full



swing, and with October being National Pork Month, go out and do some grilling and promote our wonderful products.

Until next time, have a great fall and safe harvest!

Best Regards, Shane Odegaard

Thanks, Stacey, and Best Wishes!

Thanks to Stacey Sorlien for her $13\frac{1}{2}$ years as Director of Programs and Communications for the South Dakota Pork Producers Council. During that time, she was responsible for development, implementation, and management of promotions, projects, and events. Stacey was also responsible for overseeing and managing all communications.



Stacey recently joined the staff at Pioneer Memorial Hospital & Health Services in Viborg as their Public Relations & Marketing Manager. This allows her to be closer to home

Stacey and her husband, Mac, live near Viborg. They have two children, Nicholas and Thea. Nicholas (21 years old) lives in Sioux Falls and works for Sorlien Electric and Thea (13 years old) is an 8th grader at Viborg-Hurley.

We can't thank Stacey enough for her hard work and dedication to our industry. Best wishes in your new adventure!





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Cagney Effling Joins SDPPC Staff

The South Dakota Pork Producers Council welcomes Cagney Effling to the staff as Director of Programs and Communications. She starts full time in early October.

Cagney is a recent graduate of Kansas State University and was a member of the livestock judging team at Kansas State University and Northeastern Oklahoma A&M. She obtained a bachelor's degree in Animal Science with a



Business Minor from Kansas State.

She has also completed an International Marketing internship with the Kansas Department of Agriculture and has worked with the US Meat Export Federation. Cagney has served as a board member of the American International Junior Charolais Association and been an active 4-H member in South Dakota.

Cagney is from Highmore, South Dakota, and has strong roots in South Dakota agriculture.

We look forward to Cagney's contribution to the South Dakota Pork Producers Council. We hope you will have a chance to meet Cagney soon at one of our upcoming events.

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Membership, Outreach, and Engagement —

By: Steve Rommereim

Autumn is finally here after a very hot and dry summer. I drove to work in a torrential downpour with temps hovering in the low 60's which seems odd after hearing for months "high of 97 today." I do know the anxiety of keeping our hogs cool enough to still be comfortable and grow during these stressful conditions and am constantly grateful for the modern facilities which help immensely at keeping hogs safe.

SDPPC has been very busy this summer and I would like to highlight some events that have shown the commitment and character of the folks who produce pigs in South Dakota. The biggest event of the late summer is the SDPPC food booth at the SD State Fair. It takes well over 400 man-hours to staff this booth for five days, and involves a lot of work. We involve FFA groups, SDSU Judging teams and the Swine club, as well as many producers from across the state. We had overwhelming support and a very successful week, so our thanks to all who

got involved.

In August, committee day and the summer BOD meetings were well attended as was the educational bus tour and our new "When Pigs Fly" event.

Serving at the Turner County fair pork booth and helping with the "Porkchop Open" are always highlights in the summer. The list of events is too long for here, but these take up a lot of our volunteer efforts and it is very much appreciated by SDPPC.

It was refreshing to actually have these activities with COVID hopefully waning and becoming a bad memory. Looking forward to this fall and early winter finds SDPPC busy with some grilling and promotional activities as well as attending the fall Legislative meetings in DC.

The Rapid City Taste of Elegance is at the end of October and preparations are underway for the annual SD Pork Congress on January 11-13, 2022, in Sioux Falls.

I encourage each of you to either become or remain involved with SDPPC. The vision of our pork industry comes together with



our united front moving past the everpresent trials of producing safe and affordable food for a hungry world.

Keep up the great work and take a long look at your biosecurity plans as ASF keeps moving closer.

Have a safe and prosperous fall, Steve Rommereim Director of Membership & Outreach Cell 605 670 1394 Srommmereim@sdppc.org

Pork Gift Certificates

As we celebrate Pork Month and approach the Holiday season, you might want to consider having some pork gift certificates on hand, as a useful gift or a way to say thank you.

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They work like regular checks: These gift checks look and redeem just like a check. Use them anywhere pork is sold, including restaurants, supermarkets, or local butchers.

- Choose a fresh pork cut or prepared pork entree. Make the check payable to the business, and present the check for payment of your purchase. If the selection costs more than the amount of the pork gift check, the difference can be paid with cash, check or if accepted by the business, credit card.
- Because a pork gift check is an official bank draft, it cashes just like a personal or business check, and it is guaranteed by the SDPPC for six months from the date issued.

Pork Gift Certificates are available only from SDPPC and can be purchased in any denomination. To place an order, call (800) 830-PORK, or email info@sdppc.org.



Lobbyist Report

Lorin Pankratz

This will be my second to last Porkline article. It is hard to believe that I have been the lobbyist for the pork industry for close to 25 years, and it will come to an end this year. A lot has changed, and that is not bad, just different. Those are the same words I would use when people would ask me how Governor Mike Rounds was when he followed Governor Janklow. I would say, "it is different because they are different people." Similar to the hog industry, in that today we have more hogs in the hands of fewer producers, but then we have roughly the same acres of farm ground with fewer farmers. What the pork industry will look like in another 25 years is anybody's guess. Just different.

Governor Noem has signed Executive Order 2021-13, dated September 14, 2021. State law prohibits overwidth vehicles from moving on state highways during nighttime hours. This Executive Order declares that a state of drought emergency exists in South Dakota, and extends the timeframe that hay haulers may move hay to two hours before sunrise and two hours after sunset to ensure that livestock feed is available to drought stricken areas.

Oversize hay haulers must be permitted and must be equipped with flashing or rotating amber warning lights, and cannot run overweight. The Order will expire upon the cessation of the drought emergency or by November 30, 2021.

The South Dakota Department of Agriculture and Natural Resources (DANR) announced Kent Woodmansey has received an Exceptional Service Award from the Association of Clean Water Administrators (ACWA). Only two exceptional service awards were given in 2021 and Woodmansey is the first South Dakotan to receive the honor. Woodmansey, the Director of

DANR's division of Agriculture and Environmental Services, served ACWA and its predecessor association from 1999 to 2020. During that time, he served on the board for four and one-half terms, was Treasurer for two years, Secretary for a year, and chaired the Permit and Compliance Taskforce and Rural Workgroup. He was worked for DANR for 33 years.

The Senate and House Redistricting Committees set up three Sub-Committees to provide opportunity for public testimony. The Sioux Falls Sub-Committee will meet in Sioux Falls the end of September. The Rapid City Sub-Committee met on September 7, and the Tribal Areas Sub-Committee meeting was cancelled. A Special Session is scheduled for November 8 to deal with the recommendations for South Dakota's new legislative districts.

The Workforce Housing in South Dakota Interim Study Committee has met four times, including one meeting each in Rapid City and Sioux Falls. Not surprisingly, the testimony provided at these meetings indicates there is already a workforce housing shortage in many communities, especially in our larger cities. One example of this is provided by Debra Owen, Public Policy Director for the Greater Sioux Falls Chamber of Commerce: "The Metropolitan Statistical Area (MSA) in the greater Sioux Falls area represents over 30% of our state's total population, 36% of the state's workforce, and 43% of the available jobs in our state. Moreover, the Sioux Falls MSA increases by nearly 23,000 residents (equal to the population of Watertown) every five years."

The population of South Dakota is now just under 900,000, so that means each of the 35 Legislative Districts will need to have 25,333 people, plus or minus five percent. This means there will

be another Legislative District in the Sioux Falls area and quite possibly in the Rapid City area.

Why is this important for



pork producers and others in agriculture to understand? It is because these new people are not living on farms, or even have anything to do with farming, other than eating what farms produce. This makes it even more important that pork producers get to know their city neighbors and help them understand what you do. These new city dwellers will be helping set legislative and county ordinance policy impacting how you do business, so it is a good idea to know them and be on friendly terms.

The COVID Relief Liaison Committee met in August to talk about state and local fiscal recovery funds and how they might be used in the coming months. No minutes were available at the time of this writing. For more information about all the Legislative Interim Committees, go to www.sdlegislature.gov/Interim.

It is sad to report the loss of two friends who served in the South Dakota Legislature. David Lust, Rapid City, passed away in July at the age of 53. He served as House Majority Leader in 2011-2014. Bob Faehn, Watertown, age 63, passed away in September. He served as House Majority Leader in 2009-2010. Good legislators, but more importantly, good men. They are missed.

Lorin Pankratz Jeromy Pankratz

We invite you to join us for the Taste of Elegance in Rapid City on Sunday, October 24. Please see page 15 for more information.



When Pigs Fly

"When Pigs Fly," a new event hosted by the South Dakota Pork Producers Council, was held on August 23rd at Hunter's Pointe near Humboldt, SD.

Eleven teams with 36 shooters competed for bragging rights on a beautiful afternoon chasing down some very elusive clay pigeons from fourteen stations set up on a lovely hillside surrounded by trees. After the shooting, which took about two and a half hours, the participants relaxed and cooled down in the air-conditioned event hall and were treated to a great sit-down meal including ribs and pork chops while the scores were tallied up.

This year our high individual shooter was Denny Rowley from Madison, who also led his Elanco team to be the high scoring team.

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Included in the ticket price for the event was a raffle ticket for a Benelli Ethos shotgun, which was won by Josh Gradert of Alcester.

We look forward to hosting this event again in the future as everyone enjoyed the event, and we welcome any who would like to participate.











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South Dakota Producers

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five required sessions with one optional
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Pork Leadership Institute Candidates Sought

What is the Program? The Pork Leadership Institute (PLI) is a comprehensive training program conducted jointly by the National Pork Producers Council and the National Pork Board designed to develop future leaders for the U.S. pork industry.

Why Does it Matter? PLI trains spokespeople for the pork industry, develops grassroots activists, and allows producers to disseminate a pro-active, targeted message about the pork industry. Graduates will understand the roles of NPPC and the National Pork Board, and will have developed the skills necessary to help lead an everchanging pork industry and to tell the pork industry's story from Main Street to the nation's capital.

How do I get Involved? Pork producers are nominated for PLI. NPPC works closely with state pork association executives and field representatives to identify key individuals. Each year about 15 -20 producers are selected to participate in the program. If you are interested in attending PLI and becoming a pork industry leader, please contact Glenn Muller by emailing gmuller@sdppc.org or calling the SDPPC Office at (605) 332-1600.

Applications are due by November 1.



Council



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Sioux Falls Downtown Pork Showdown

The month of September in Sioux Falls created a special opportunity for 16 downtown restaurants to create some new pork dishes to add to their menu. The inaugural Downtown Pork Showdown, patterned after the Burger Battle, was a mad-dash month of culinary competition presented by Downtown Sioux Falls, Inc., (DTSF), Smithfield Foods, and the SD Pork Producers Council. Diners interested in voting in the Pork Showdown could use the DTSF Digital Passport to rate each competing dish on a variety of categories, including: Best Use of Pork, Flavor, Tenderness, Presentation, and Customer Service. Diners could also enter a weekly restaurant gift card drawing by posting a photo of featured pork dishes to Facebook, Twitter, or Instagram, tagging the restaurant name and using the hashtag #DTSFShowdown21.



The following restaurants participated:

Blarney Stone Pub: Pork Roulade - Tenderized Pork Loin rolled with Prosciutto, Herb & Garlic Boursin Cheese, and Asparagus. Brushed with Whole Grain Dijon Mustard and Panko crusted. Served with a creamy Sauerbraten gravy on Champ potatoes with a Rustic Roll and Honey Butter.

Chef Lance's on Phillips: Pulled Pork Wellington - Pulled pork, boursin cheese, and mashed potatoes baked in puff pastry with whiskey cream sauce.

Crawford's: Crawford's Bacon Chop - Duroc Belly on pork chop, Celeriac puree, pork jus braised Cipollini onion, Candy apple gastrique, pickled fennel, and local micro basil.

Dada Gastropub: Pork Tonkotsu Ramen - Pork cashu, soft egg, mushrooms, sesame, and vegetables.

Holiday Inn City Centre: 8th Street Changa - Smoked pork shoulder, andouille sausage, jalapeño cured bacon, onions, peppers, and fresh bean salsa braised in a creole bloody mary mix then tortilla wrapped and fried to perfection. Served on a bed of jasmine rice and laced with house queso and creamy Pico.

La Luna Café: Bourbon Pulled Pork Tacos - Three flavorful tacos, lightly fried double corn tortillas, garnished with fresh cilantro and red onions, and served with a side of our spicy house salsa and pico de gallo.

Leonardo's Café at the Washington Pavilion: Open Face Pulled Pork Sandwich - Southern seasoned Pulled Pork, with crumbled bacon, Carolina BBQ sauce, topped with an apple slaw, garnished with cilantro, all on top of seasoned Texas toast and a side of cherry tomatoes. Served with sweet potato fries.

M.B. Haskett Delicatessen: The Chef Dominique Sandwich - Sliced Boarshead Tavern ham, scrambled Berrybrook eggs, melted French Gruyere cheese on a fresh croissant. Served with Dijon mustard on the side.

Minervas: Hunter Pork Chop - Montreal Seasoned Bone -In Pork Chop, sweet onions, sauteed fresh spinach, garlic and burgundy au jus.

Monks Ale House: Porschetta 917K - It is a deconstruction of a Porchetta, featured as a pizza. A porchetta is a savory, fatty, and moist boneless pork roast of Italian culinary tradition. On our house pizza crust, we layer the pizza with Garlic, Fennel, Oranges, Sage, Rosemary, Pork Belly, Cracklings, and Vinegar-Based BBQ Sauce. It is named after the car—the Porsche 917 K—the record holder for highest-selling Porsche at \$14 million, featured in the Steve McQueen film, "Le Mans."

Ode to Food & Drinks: Pork Belly Apple Lechon Salad - A bed of mixed greens, kale mix, dried cherries, toasted walnuts, toasted pepitas, green apples, smoked pork belly cubes, carrots, and citrus lechon vinaigrettte.

Philips Avenue Diner: Fly'n Hawaiian - House made pork burger topped with pineapple pico, sweet chili aioli, and cilantro. Served on a brioche bun with parmesan sweet potato fries.

Pizza Cheeks: From Here Pig - Basil & Arugula Pesto* Base, Fresh & Dry Mozzarella, Confit Pork Shoulder*, Sweet Corn*, Cherry Tomatoes*, Pork Crunch*, Pecorino Romano (*local to the area) ~ Available as a whole pie or by the slice.

Remedy Brewing Company: "Piggy Stardust" Pressed Meatloaf Sandwich - Smoked Pork Meatloaf topped with Dakota Honey Co. Bar-Bee-Que sauce. Breadsmith Hoagie, Caramelized Onion Spread, Arugula, Bacon Aioli. Served with Kettle Chips and a Remedy Dakota Common Lager Pan Sauce.

Swamp Daddy's: Sweet Baby Breesus (Boudin Sliders) - Deliciously hand-rolled boudin balls topped with slow cooked tender pork belly, caramelized onions with a hot honey drizzle on a homemade biscuit!

The Treasury at Hotel on Phillips: Treasury Osso Bucco - 12 oz. pork Shank braised for 4 hours in guajillo, ancho & chipotle sauce served atop a hominy, roasted poblano and cotija polenta, finished with a cilantro & pepitas gremolata.

2021 Livestock Environmental Training for CAFOs Workshop

Wednesday, December 8, Huron, SD

South Dakota State University (SDSU) Extension will host a livestock environmental training program for concentrated animal feeding operations on Dec. 8 at 8:30 a.m. CST at the Crossroads Convention Center in Huron (100 Fourth St. S.W.).

This current training program meets the training requirement of the General Water Pollution Control Permit as long as it is attended within three years of obtaining coverage under the new permit. Manure applicators, producers and any other interested individuals who are not currently applying for a permit can also benefit from the information and are encouraged to attend. Certified Crop Advisor credits are available as well.

Speaker line-up & presentation details:

John McMaine, Assistant Professor and SDSU Extension Water Management Engineer will discuss water quality.

Bob Thaler, Professor and SDSU Extension Swine Specialist will lead a session on livestock nutrition options for reducing nitrogen and phosphorus content of manure.



Jason Roggow, a Natural Resources Engineer with the South Dakota Department of Agriculture and Natural Resources (DANR), will give an overview of the South Dakota DANR Livestock Permit program.

Anthony Bly, SDSU Extension Soils Field Specialist, will discuss managing nitrogen and phosphorus in land applications of manure.

Jason Gilb, Conservation Agronomist with the United States Department of Agriculture (USDA) Natural Resources Conservation Service will go through nutrient management planning worksheets.

Kent Vlieger, Soil Health Specialist with the USDA Natural Resources Conservation Service, will demonstrate soil erosion and infiltration.

Xufei Yang, SDSU Extension Environmental Quality Engineer, will conclude the day's training with a session on air quality and odor.

Pre-registration is required by Dec. 7, and may be done online at extension.sdstate.edu. To cover the cost of the event, registration is \$50 for the first person from a farm or operation and includes lunch, breaks and training materials. Additional participants from the farm/operation can register for \$50 to receive a binder or \$25 for attendance only without additional binders.

For more information contact Bob Thaler, SDSU Extension Swine Specialist at 605-688-5435 or John McMaine, SDSU Extension Water Management Engineer at 605-688-5610.

Senators Introduce Bill to Prevent Prop 12-Style Measures Across the Country

A group of U.S. Senators, including several from neighboring states, have introduced the Exposing Agricultural Trade Suppression (EATS) Act, which would prohibit state and local government from interfering with the production or manufacture of agricultural products in other states. The bill specifically aims to prevent states from passing similar measures as California's Proposition 12, which imposes arbitrary animal housing standards that reach far outside of California's borders to farms across the country.

"I don't know why anyone would want to live in a state where it's almost impossible to buy bacon. But California wants to impose such a rule on its residents. Iowa has an abundance of agricultural products to offer and folks from coast to coast should be able to enjoy them," said Iowa Senator Chuck Grassley.

NPPC supports this timely and highly important legislation. Preventing other states from imposing similarly harmful rules will benefit both agriculture producers and consumers throughout the country.

SDPPC Hosts Educational Tour

Twenty producers and allied industry representatives from South Dakota took part in a two-day educational tour in early August.

The schedule included tours of both the National Pork Board and National Pork Producers Council offices, an Iowa Cubs baseball game, and a tour and meat-cutting demonstration at Iowa State University.







Celebrating at the Governor's Residence

SDPPC had a chance to serve pork at the South Dakota Governor's residence to celebrate the SD high school championship teams. The event took place on July 14 in Pierre.



From left, back row: Lt. Gov. Larry Rhoden, Governor Kristi Noem, Mariah Kessler Rick Vallery. Front row: Shane Odegaard, Adam Krause, Glenn Muller.



Adam Krause and Shane Odegaard





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Study Validates US Pork Industry Biosecurity Measures and Pathway Awareness

Further Mitigation of Feed Import Risks Identified as Priority Area of Focus

A new year-long study to identify U.S. pork industry gaps in biosecurity defenses against foreign animal diseases, funded by the Pork Checkoff and the Swine Health Information Center (SHIC), found no major areas have been overlooked in efforts to prevent the introduction of African swine fever (ASF) to the United States.

With ASF confirmed in the Dominican Republic, the first time it has been in the western hemisphere in 40 years, this work provides reassurance the U.S. pork industry and government agencies have identified the major routes of potential domestic introduction. The study, conducted by EpiX Analytics, LLC, reinforced the importance of continued on-farm biosecurity diligence for known pathways and identified feed and feed ingredient imports risks as a critical opportunity to bolster defenses against ASF.

"This EpiX review provided a thirdparty evaluation of potential gaps in national biosecurity that could put the U.S. swine industry at risk of a viral introduction. It is reassuring that the review did not find any gaps that we were not already aware of and working to address," says Harry Snelson, DVM, executive director, American Association of Swine Veterinarians (AASV).

In total, EpiX considered eight FAD entry pathways: legal import of live animals, illegal import of live animals, import of pork products, import of feed and feed ingredients, fomites associated with international movements, international movement of people, transboundary movements of wildlife and vectors, and intentional and accidental release. Gaps were prioritized using a defined set of criteria. Extensive literature review along with input from an advisory group made up of representatives of academia, industry, and gov-

ernment were considered in EpiX process.

"EpiX's results help direct further actions to protect the U.S. swine herd. Now we continue to collaboratively build on the efforts made to date and remain vigilant," says Paul Sundberg, DVM, PhD, DACVPM, executive director, Swine Health Information Center (SHIC). "The study identified and looked into the vulnerabilities of bringing FADs into the U.S. Closing those pathways as best as possible along with the partnership of the producers' onfarm biosecurity implementation to ensure FADs don't get to pigs, if they are able to slip through, will ensure the continued safety of the U.S. swine herd."

Pork Industry Committed to Continuous Improvement

"While we are encouraged by the report's overall assessment of the industry's progress in reducing the risk of ASF introduction into the country, we know that there's always more work to be done," says Patrick Webb, DVM, acting chief veterinarian for the National Pork Board. "We must continue to work together to find real-world solutions for producers and their suppliers to implement that can help keep our national herd free of this costly virus."

It is reassuring to confirm the U.S. pork industry, along with government agencies, has done a good job to date to identify potential pathways for introduction and biosecurity protocols to prevent introduction. For example, the vulnerability of illegal import of meat is being addressed by U.S. Customs and Border Protection along with USDA programs to decrease the risk. The EpiX work also validated the industry's assumption that there is still vulnerability from imported feed and

feed ingredients, thus encouraging continued scrutiny. Other vulnerabilities, such as feral swine and illegal or out-of-regulatory-compliance garbage feeding, were also identified by the study as areas for the pork industry to continue working to address.

"Knowing we have accurately identified the potential ASF pathways allows us to sharpen our focus on further strengthening biosecurity defenses in the right places," said Dr. Liz Wagstrom, the National Pork Producer Council's (NPPC) chief veterinarian. "These efforts include ongoing work by the Cooperative Feed Risk Task Force – with representation from the USDA, FDA, industry and academia – to inform feed purchasing, holding time and treatment practices."

The study's findings were presented to the AASV, NPB, NPPC and SHIC. These pork organizations continue to work collaboratively to prevent ASF, and other foreign animal diseases, from reaching domestic swine herds. This joint project reflects the commitment these groups have to serve and inform U.S. pork producers and protect the health of the domestic swine herd.

SHIC, launched in 2015 with Pork Checkoff funding, continues to focus efforts on prevention, preparedness, and response to novel and emerging swine disease for the benefit of US swine health. As a conduit of information and research, SHIC encourages sharing of its publications and research. Forward, reprint, and quote SHIC material freely. SHIC is funded by America's pork producers to fulfill its mission to protect and enhance the health of the US swine herd.

For more information, visit http://www.swinehealth.org.









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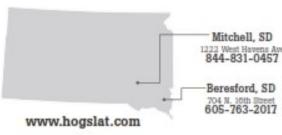
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The South Dakota Pork Producers Invites You to the 9th Annual



South Dakota's finest chefs prepare their favorite pork entrees.

Entrees are critiqued and judged by top Executive Chefs.

You are invited to sample their entrees and determine the people's choice winner.

Sunday, October 24, 2021

Rushmore Plaza Holiday Inn Dakota Ballroom Rapid City, South Dakota

> 5:00 PM Social Hour G:00 PM Dinner

Purchase your Tickets here:

SD Pork Producers Council Office

(605) 332-1600; ceffling@sdppc.org

\$30 a piece or \$300 table of Ten

Paid in advance

Business Continuity in the Face of African Swine Fever

A contact-tracing platform to help mitigate the spread and damage caused by a potential foreign animal disease outbreak in the U.S. swine herd.

On any single day in the U.S., a million pigs travel down the road moving from one site to another. This commonly cited estimate may even be on the conservative side. Regardless, animal-to-animal contact due to transportation, especially in big numbers, is the most common pathway for disease to spread.

"We don't know when or where an FAD might break out. But, the more quickly and accurately we can track down pig movements and contain the disease, the better off producers and pigs will be," says Patrick Webb, DVM, Acting Chief Veterinarian for the National Pork Board (NPB).

That reality is the driving force behind AgView, a Pork Checkoff-funded online platform. It pulls together a producer's premises identification, pig movements, Secure Pork Supply information and, eventually, FAD diagnostic records, into one secure spot for a state veterinarian to request access as needed. It is in place for emergency management purposes should an FAD, such as African swine fever (ASF), reach the United States.

AgView is for Farms of All Sizes and Types

A study done last year by Iowa State University economists estimates the impact of an ASF outbreak to the U.S. pork industry at \$15 billion to \$50 billion, depending on how quickly it can be contained. Export markets would automatically close to U.S. pork and remain so until it was clear the virus was being eliminated.

Bottom line, even if an FAD does not reach their pigs, the disease will impact all U.S. pig farmers, regardless of operation size or type.

"We need everybody to create an AgView account – whether you are a large, small, niche or show pig producer – I don't care why you're raising a pig, we need you in the system," Webb says.

AgView delivers important information, including disease status updates, premises information and pig-movement

data for contact tracing.

According to Webb, "It is critical for state veterinarians and USDA, who will be responding to an FAD, to have the most accurate infor-



Ag View pork pork checkoff.

mation in front of them quickly so they can determine where the disease is and where it likely is not; and were to deploy resources."

Movement records need to include pigs of any age and any time they are moved. That means show pigs, cull animals or pigs moving between production sites such as weaned and growing pigs.

"It doesn't matter if it's a paperpermitted movement or not," Webb said. "The movement of finisher pigs to the packing plant doesn't have a paper that goes with it, but we need that information to be readily accessible to state animal health officials in the event of an FAD investigation."

Setting Up an AgView Account is Easy

All pork producers are able to create a free AgView account online by going to www.agview.com.

Producers can easily input swine movement and premises data by:

- Adding premises and movement data through the AgView dashboard
- 2. Using the AgView Excel template or mapping your own Excel file to the AgView system for data upload.
- 3. Working with a record provider who has an application programming interface (API) with AgView. The premises and movement data can automatically move into AgView, with your permission.

"Think of an API as a bridge between two record systems that allows data to

flow," Webb said.

For example, MetaFarms has a working API system that links with AgView. The National Pork Board (NPB) is

working with other record providers as well.

NPB has made every effort to ensure the producer data within AgView is confidential and secure. All the data is encrypted and is not readable by outside sources. Also, all producer information is stamped as business/trade confidential data. This adds extra security as it prevents access through public disclosure laws.

How Producer and Premises Information is Shared

Should an FAD reach the U.S. swine population, AgView spots and tracks the disease quickly to minimize transmission.

Business continuity is the goal and key to that is information sharing, but power remains with the producer. The user is the only one who can allow the state animal health official to access their AgView data.

Here's a snapshot of how producers share premises information:

- 1. A confirmed or suspected case of an FAD is reported to the state veterinarian or animal health office.
- The state animal health official uses AgView to request producer data based on the affected premises' location.
- 3. An email, including the reason for the request, is sent from AgView to the producer associated with the premises.
- 4. The producer clicks 'SHARE' in the Share Request tab within AgView.

To find out more about AgView, please go to agview.com.

SDPPC 2022 Pork Ambassador Program

Applications are due by November 29. 2021

Description:

The SD Pork Ambassador Program is designed to provide an opportunity to become actively involved in the pork industry. The program helps develop strong relationships with pork producers and allied industry members. It is an opportunity to learn about pork production and the industry and to improve communication and leadership skills.

The main goal of the Pork Ambassador program is to promote the SDPPC and the swine industry at various events. The successful candidate will gain valuable experience and develop relationships that will last a lifetime.

Rules:

- The applicant must be a minimum of a senior in high school as of January 1st of the year they will begin the program and must continue enrollment at a technical school, community college or 4-year university during their term as Pork Ambassador.
- Applicants may apply more than once, but may only be selected as an Ambassador once.
- Applicant must be involved in the pork industry or the son/daughter of a parent or guardian involved in the pork industry (owner, operator or allied industry).
- Applicant must be a resident of South Dakota.
- Applicant must have their own transportation and a valid driver's license.

Judging and Selection:

Judging and selection will take place in two rounds. Round one consists of an application, three letters of recommendation and a current transcript. Round one applications are due by **November 29, 2021**.

Round two consists of a personal interview. Applicants who are chosen to move on to round two selections will be



notified by <u>December 6, 2021</u>. The candidate will then have a personal interview. Applicants should be prepared to discuss and demonstrate their knowledge of the pork industry and organizational issues during the interview process.

The Ambassador will be notified at the end of December, and will be officially announced at the SD Pork Congress and Trade Show on January 12, 2022. The Ambassador will report to the SDPPC Executive Director.

Duties:

The Ambassador is required to attend four events throughout the year. Required events are the SD Pork Congress and Trade Show, Taste of Elegance, one summer promotion, SD State Fair food booth for one shift and the information booth for one shift, and one Executive Board Meeting. The Ambassador will also be asked to assist at other promotions during their term.

The Ambassador will begin the program at the 2022 SD Pork Congress and Trade Show and finish the program at the 2023 SD Pork Congress and Trade Show. If the Ambassador is not able to attend one of these events, other events may be substituted with the approval of the Executive Director.

The Ambassador with the assistance from SDPPC staff is asked to set up a booth promoting pork at their local county fair or other public event. The SDPPC staff will also assist the Ambassador in finding appropriate contacts for job shadowing opportunities.

The Ambassador will receive two SDPPC shirts and will be awarded a \$1,000 scholarship, \$500 payable to the Pork Ambassador recipient at the beginning and at the end of the program. The Ambassador will be reimbursed for lodging and travel expenses in accordance with the SDPPC policy.

For more information, please go online to the SDPPC website at www.sdppc.org and click on the "Events" tab.



October is National Pork Month, marking the time of year when hogs were traditionally marketed. On hog farms across the United States, pork producers celebrate National Pork Month every month. So join the celebration, learn more about this delicious protein and plan to serve it on your dinner table as a nutritional meal for your family.

53rd Annual Pork Congress Schedule Tentative Schedule

January 12 & 13, 2022 Sioux Falls Ramkota Hotel & Exhibit Hall

Tuesday, January 11, 2022

Trade Show Set Up 12:00 PM - 6:00 PM

SDPPC Executive Board Meeting

6:00 PM

Wednesday, January 12, 2022

Trade Show Exhibitor Set Up

7:00 AM - 10:00 AM

Checkoff Annual Meeting

9:00 AM Amphitheatre I

2023 Pork Act Delegate Election

10:30 AM Amphitheatre I

Trade Show Open

10:00 AM - 5:00 PM Ramkota Exhibit Hall

TOA Certification

10:30 AM Amphitheatre II

Carved Ham Lunch Roosevelt/Lincoln Room

11:00 AM - 1:00 PM

Seminar

1:00 PM Amphitheatre II

PQA Plus® Certification

3:00 PM Amphitheatre II

Trade Show Closes

5:00 PM

Master Pork Producers Recognition Banquet & SDPPC Awards

5:00 PM Social Hour-Cash Bar-Popcorn 6:00 PM Dinner Washington Room Tickets available at the SDPPC Information Booth

"Sold! What's Next?" Live Auction and Cash Bar

Following the banquet

Thursday, January 13, 2022

Trade Show Open

9:00 AM - 3:00 PM Exhibit Hall

Production Seminar (topic TBD)

10:00 AM Amphitheatre II

Pork Brat Lunch

Rushmore Room

11:00 AM - 1:00 PM

Non-Checkoff Annual Meeting of Members (SIP Investors)

1:30 PM Amphitheatre I

Trade Show Closes

3:00 PM

SIP Membership Reception & Pork PAC Silent Auction

4:30 PM – 6:30 PM Roosevelt Room
- All SIP investors and interested producers are welcome

SDPPC Executive Board Meeting

7:00 PM Crystal Room

The Annual Meeting & Trade Show allows all members an opportunity to express their voice on the Checkoff and Non-Checkoff funded programs of the council. It is at the annual meeting that the members of the association guide policy development.

By hosting an annual industry trade show, the association provides its members an opportunity to view the latest in the pork industry technology as well as an opportunity to hear educational speakers.

To help with planning, SDPPC is asking those who plan to attend the 2022 Pork Congress to pre-register. You can do so by going online to www.sdpork.org

SDPPC Award Nominations for 2021

SDPPC Association Services & Membership Committee is searching for producers, an allied industry representative, and a restaurant to receive pork industry recognition.

Please complete the form and return to Cagney Effling at SDPPC by December 10, 2021.

Recipients will be recognized during the MPPA Awards Banquet on Wednesday, January 12, 2022.

Award Categories

SD Pork All-American Recognition of a SD Pork Farmer for leadership and involvement.

<u>Dedicated/Distinguished</u> Recognition of an individual who provides outstanding and <u>Leadership</u> dedicated service to South Dakota's pork industry.

Pork Promoter of the Year Recognition of an individual/family, organization, company, or county group who has done an outstanding job promoting pork and/or the pork industry on a local, regional, or state level.

<u>Family of the Year</u> Honors a pork-producing family who has contributed to the long-term success of the industry through leadership and pork promotion on the local, state, and/or national levels.

<u>Friends of the Industry</u> Recognition of a pork industry leader whose principle occupation is not pork production, for their willing and outstanding contribution to the swine industry.

Use this application form to complete your nomination.

South Dakota Pork Producers Council Award Nomination Form

Nominee		
Address	Phone	
Award Category		
Reason/Qualifications		
Nominated by		

Fill out the nomination form and fax, mail, or email to the SDPPC office.

Please use one form for each award category

Return to: SDPPC Attn: Cagney Effling 4615 West Homefield Drive, Sioux Falls, SD 57106

Fax: 1-605-332-9646 or Email: ceffling@sdppc.org

All Things Breakfast— Recipes

Ham & Cheese Muffins

Ingredients

2 cups flour 1 cup buttermilk 1 Tbsp. baking powder 1/4 cup vegetable oil

1/2 tsp. salt 8 oz. ham steak (boneless, diced)
1 egg 1 1/2 cups cheddar cheese, grated

Directions: Heat oven to 400 degrees F. Lightly grease and flour 12 regular muffin tins. In a large bowl stir together the flour, baking powder and salt; set aside. Whisk together the egg, buttermilk and oil in a small bowl. Stir in the ham and cheese. Using a rubber spatula, stir the egg mixture into the dry ingredients just until combined. Do not overmix. Spoon into each of the prepared muffin tins approximately 3/4 full. Bake until golden brown, about 20 minutes. Remove from muffin tin and let cool.



Breakfast Sausage Pízza

Ingredients

6 oz. bulk pork sausage
4 slices bacon (thick cut, cut in half)
1/2 cup onions (finely chopped)
1/4 cup flat leaf parsley (snipped)

8 eggs, beaten 1/2 tsp. salt

1 pizza crust (10 inch, purchased) 1/2 tsp. black pepper

1 cup Marble Jack Cheese, shredded



Directions: In a large skillet cook sausage, bacon, and onions over medium-high heat until browned and cooked through (about 10-15 minutes). Remove with slotted spoon and set aside. Remove all but 1 teaspoon of drippings from pan. Add eggs, parsley, and seasonings, stirring to scramble. Stir while cooking for 2-3 minutes or until eggs are just set. Meanwhile, place pizza crust on a pizza pan or baking sheet and top with 1/2 cup of the cheese. Place in a 400 degrees F oven for 3-5 minutes until cheese is melted. Remove crust and top with eggs, sausage, and onions. Top with bacon and remaining cheese. Return to oven until cheese is melted and bacon is crisp. Garnish with additional parsley, if desired. Slice to serve.

Breakfast Ham Focaccía

Ingredients

1 focaccia bread (12-inch, round or square, Italian flat bread, split horizontally)
1 tablespoon butter
16 slices ham (thinly sliced)

3/4 cup mascarpone cheese (3 ounces) 1 Tbsp. butter 2 Tbsp. roasted red peppers (chopped) 1 Tbsp. flour 2 tsp. fresh rosemary (snipped) 1/8 tsp. salt

6 eggs 1/8 tsp. pepper
1/4 cup water 1 cup half and half (or heavy cream)
1/4 teaspoon salt 3/4 cup asiago cheese (grated)

1/8 teaspoon pepper fresh rosemary (or parsley, snipped, optional)



Directions: Preheat broiler. Broil cut sides of focaccia until toasted. Remove from broiler. In a small bowl, combine mascarpone cheese, roasted peppers and 2 tsp rosemary. Spread some of the mascarpone mixture on each half of the focaccia. Cut each half of the focaccia into 4 wedges or squares. Meanwhile, with a whisk or fork, in a medium bowl, beat eggs, water, 1/4 tsp salt and 1/8 tsp pepper together until combined. In a 10-inch skillet, melt 1 Tbs butter over medium heat. Pour egg mixture into skillet. Cook, without stirring, until mixture begins to set. Cook for 4 to 5 minutes more or until eggs are cooked through but still moist, lifting and folding often to assure eggs cook evenly. Remove from heat; keep warm.

To assemble focaccia, broil cheese-topped wedges or squares for 2 minutes. Top each with 2 slices of ham and some of the scrambled egg mixture. Spoon some of the Asiago Cheese Sauce (instructions follow) over each wedge or square. If desired, garnish with additional snipped rosemary or parsley.

Asiago Cheese Sauce: In a small saucepan, melt 1 Tbs butter over medium heat. Stir in flour, 1/8 tsp salt and 1/8 tsp pepper. Stir in half & half or light cream. Cook and stir over medium heat until thickened. Cook and stir for 1 minute more. Stir in grated 3/4 cup Asiago cheese until melted. Makes about 1 1/4 cups sauce.