

# porkline

The official publication of the South Dakota Pork Producers Council

January  
February  
March  
2023



*South Dakota*  
**PORK**  
PRODUCERS COUNCIL

**54TH PORK CONGRESS  
ANNUAL MEETING & TRADE SHOW  
JANUARY 11-12, 2023 • SIOUX FALLS, SD  
RAMKOTA HOTEL & EXHIBIT HALL**



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Cagney Effling - Director of Programs and Communications  
Tina Erickson - Director of Membership, Outreach, and Engagement  
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**

### **January**

January 1 – SDPPC Office closed, Happy New Year!  
January 10 – SD Legislative Session Convenes  
January 11-12 – Pork Congress Annual Meeting & Trade Show

### **February**

February 6 – Legislative Ag Fest in Pierre  
February 20 – SDPPC Office closed for Presidents' Day  
February 25-26 – KCCR Farm Home & Sport Show in Pierre

### **March**

March 3-4 – Ag Day @ Washington Pavilion  
March 8-10 – Pork Industry Forum, Orlando, KY

## **Pork Certificates**

Pork Certificates are an easy way to show your appreciation for someone. These checks redeem just like a regular check, and can be used anywhere pork is sold – a restaurant, supermarket, or even your local butcher. Because a pork gift check is an official bank draft, it cashes just like a personal or business check from the merchant, and it is guaranteed by the SDPPC for six months from the date issued. Pork Certificates can be purchased in any denomination. To place an order simply call the SDPPC at (800) 830-PORK, or email [info@sdppc.org](mailto:info@sdppc.org).

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# President's Message

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*SDPPC President Shane Odegaard*

Season's Greetings fellow pork producers!

As we prepare for 2023, we reflect on the past year. There have been a number of challenges to overcome, such as drought, animal health, and rising costs, just to mention a few. That being said, 2022 also has many positives.

SDPPC has been busy these last few months. We had a successful food both at the South Dakota State Fair. Thanks to all of those who volunteered and the staff for making everything go so well. Another big thank you goes out to Smithfield Foods for their contribution to SDPPC and the State Fair Food Booth.

We held the first ever Pig Pals event at the State Fair, as well. This was a fun event where the SDPPC partnered with youth swine exhibitors and Special Olympics youth in the showing. The goal was to have an educational and fun event about showing pigs. It went very well, and we look forward to the second annual Pig Pals in 2023.

The action never stops. After the fair, we held the second annual "When

Pigs Fly" trap shoot. Again, thank you to all of those who participated and supported SDPPC in this fundraiser. Money raised at this event is used for public policy issues.

October Pork Month was full of activities, promotions, and educational events. November brought the election to the forefront. Thank you to the SDPPC staff and all the individuals who played a role in defeating the slaughterhouse ban in Sioux Falls. This was a big win and there was a huge cooperation of effort across many agricultural groups along with many non-ag groups. This effort focused on educating the voters of Sioux Falls on the implications of the zoning ordinance change. Many individuals put countless hours of work into this issue; it is greatly appreciated.

Now, December has come, and it is time to look forward to 2023! As I write this letter to you, I am also reflecting on the last two years of serving as your SDPPC President. We have seen growth in SD, both in production and allied businesses that support our industry. These opportunities help bring our next generation back to the farm. This is



good for South Dakota and our industry. Thank you all for the opportunity and great privilege to serve you, my friends.

As we start 2023, please mark January 11th and 12th on your calendar for the 54th South Dakota Pork Congress. It will be held in Sioux Falls at the Ramkota Inn and Exhibit Hall. The Trade Show is full, and we have put together many great speakers. I hope to see you all at Pork Congress!

*Shane Odegaard*  
*SDPPC President*

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## Thank a Pig Farmer



In early November, the SD Pork Producers Council hosted the Inaugural Thank a Pig Farmer event, designed to highlight the relationship between the Sioux Falls community and the SDPPC.

During the event, SDPPC donated \$15 Pork Certificates to the 321 police officers within Sioux Falls. In addition, SDPPC teamed up with Smithfield Foods to donate nearly 3,000 pounds of product to Feeding South Dakota. The event concluded with giving free pork to over 135 participants in a drive-through giveaway.





**54<sup>th</sup> Annual Pork Congress Schedule**  
**January 11 & 12, 2023**  
**Sioux Falls Ramkota Hotel & Exhibit Hall**

**Tuesday, January 10, 2023**

**Trade Show Set Up** 12:00 Noon – 6:00 PM  
**SDPPC Executive Board Meeting** 6:00 PM

**Wednesday, January 11, 2023**

**Trade Show Exhibitor Set Up** 7:00 – 9:30 AM  
**Checkoff Annual Meeting** 9:00 AM  
Amphitheatre I

**Translating Sustainability into Dollars**  
Following the Checkoff Annual Meeting

**Trade Show Open** 9:30 AM – 4:30 PM  
Ramkota Exhibit Hall

**2024 Pork Act Delegate Election** 10:00 AM  
Amphitheatre I

**TQA Certification** 10:30 AM  
Amphitheatre II

**Carved Ham Lunch** 11:30 AM – 1:00 PM  
Rushmore Room

**Livestock & Crop Marketing** 1:00 PM  
Amphitheatre II  
With Dr. Steve Meyer & Joe Kerns

**PQA Plus® Certification** 3:00 PM  
Amphitheatre II

**Trade Show Closes** 4:30 PM

**Master Pork Producers Recognition Banquet  
& SDPPC Awards**  
Social Hour-Cash Bar-Popcorn 5:00 PM  
Dinner 6:00 PM  
Washington Room  
Tickets available at the SDPPC Information Booth

**“Sold! What’s Next?”  
Live Auction, GAMES & Cash Bar**  
Following the banquet

**Thursday, January 12, 2023**

**Trade Show Open** 8:00 AM – 2:00 PM  
Ramkota Exhibit Hall

**Biosecurity: It’s not just for FADs  
Panel Discussion** 10:00 AM  
Amphitheatre II

**Pulled Pork Lunch** 11:30 AM – 1:00 PM  
Rushmore Room

**Non-Checkoff Annual Meeting of Members  
(SIP Investors)** 1:30 PM  
Amphitheatre I

**Trade Show Closes** 2:00 PM

**SIP Membership Reception  
& Pork PAC Silent Auction** 4:30 – 6:30 PM  
Roosevelt/Lincoln/Jefferson Room  
All SIP investors and interested producers are welcome

**SDPPC Executive Board Meeting** 7:00 PM  
Crystal Room

**\*\* Public Notice \*\***

By South Dakota Pork Producers Council and the National Pork Board

- The election of pork producer delegate candidates for the 2024 National Pork Producers (Pork Act) Delegate Body will take place at 10:00 a.m. on Wednesday, January 11, 2023, in conjunction with the Annual Meeting of the Members of the South Dakota Pork Producers Council at the Ramkota Hotel Amphitheatre in Sioux Falls, South Dakota. All South Dakota pork producers are encouraged to attend.
- Any producer age 18 and older who is a resident of South Dakota and has paid all assessments due may be considered as a delegate candidate and / or participate in the election. All eligible producers are encouraged to bring with them a sales receipt indicating that hogs were sold in their name and the Checkoff deducted.

For more information, contact Glenn Muller, SD Pork Producers Council  
4615 West Homefield Drive ~ Sioux Falls, SD 57106 ~ 1-605-332-1600

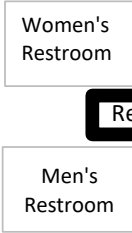
*Pre-registration for the SD Pork Congress is available online at [www.sd pork.org](http://www.sd pork.org), under the “Events” tab.*

# 2023 SD Pork Congress Exhibitors

Company Name	Booth #	Company Name	Booth #	Company Name	Booth #
A.J. O'Mara Group LLC	1205	Green Energy Products	602	PigTek, Chore-Time	1007 1008
A.R. LLC	113 114 115	Green Gable Contracting	510	Pit Charger	803
ADA Enterprise Inc	1214	Hanson Silo Company	217 317	Pitchfork Ag LLC	1109
Advanced Ag Products	204 205	Healthy Farms by Bioverse	310	POET	608
Advanced Composting Technologies	1107	Heartland Builders Co.	703	Pork Storks Midwest Semen Center	311
Ag Plus Farm & Ranch	313 1006	Hennen Pig Chute	304 305	Prairie Systems	809
Ag Property Solutions	1101 1102	HerdStar	1003	Premier Ag Systems, LLC	1210
Agistics by DP Techlink	1116	Hofland Enterprises	312	Professional Ag Marketing Inc.	912
AgriCare Nutrition LLC	105 106	Hog Slat	704 705	ProfitProAG	411
Agri-Tech Enterprises	513	Hubbard Feeds	1216	Puck Enterprises	109
Alkota Cleaning Systems, Inc.	1001	Hypor	815 816	Purina Animal Nutrition	1014
All Pit Lagoon Pond Treatment	814	IKADAN USA	905	PWA Solutions	1012 1013
Alltech	600 700	Innovational Water Solutions, Inc	314	QC Supply	1010
Altenburg Construction, Inc.	302	Innovative Heating Technologies	906	Ralco	306 307
Anez Consulting Inc	1213	Intervention Disinfectant	512	Red Rock Holdings, Inc.	1115
Animal Health International	308	Jimdi Inc	202 203	Riverside Industries	708
Animal Industry Board	101	Johnson Engineering Group	1004	SAM Nutrition	610 611
Atmosphere Global LLC	612	JR Feeds	709	Scherer Inc.	900
Aurora Pharmaceutical	507	Kent Nutrition Group	910	SD DANR	210
Automated Production (AP)	801 802	KT Pacer	1206	SD Soybean Association & SD Soybean Checkoff	1105
Automated Waste Systems LLC	615	L.B. White Company	901	SDI	215 216 315 316
BarnTools	213	Lange Ag Systems	508	Sharp Industries	300
Bazooka Farmstar	713	LeMars Solar System	1108	Sioux Nation Ag Center	711
Beck Sales Company, Inc, (Trojan Specialty Products)	913	LoneStar Enterprises, Inc.	309	SKOV A/S	1207 1208
Blackout Power Solutions LLC	1015	ManureMagic	715	Smithfield Foods	103 104
Boehringer Ingelheim	804	Maximus	907	Solid Rock Precast	200
Bridgeport Corporation	1009	McFleeg, Inc	100	Soppe Systems	108
Central Confinement Service LLC	914	MDS Manufacturing	Front Spot	Sowjoy - Dun of Den Hartog Industries, Inc.	601
Central Life Sciences	208	Merck Animal Health	800	Stockwell Engineer	509
Cerdos, LLC	207	MetaFarms, Inc.	1016	Sudenga Industries, Inc.	107
Colony Custom Metals	407 408	Midwest Dry Cast	1000	Summit Contracting	707
Crystal Springs Hog Equip	415 416 515 516	Midwest Livestock Systems, LLC	805	Swine Robotics	1110 1111 1112
CSA Animal Nutrition	206	Minitube USA	1114	SwineTech	1113
D&D Distributing	1201	Motomco	511	TechMix, LLC	710
DanBred	616 716	National Pork Board	400 500	Thorp Equipment	1103 1104
DNA Genetics	102	National Pork Producers Council	502 503	Topigs Norsvin	409 410
DODA	613 614	Neogen	1204	Tri-M AI LLC	1200
Double L Group	908 909	New Standard US, Inc.	810 811 812 813	United Animal Health	402
DSM Nutritional Products	514	Nexgen Ag Supply	413 414	Val-Co	403 404
Easy Automation, Inc.	209	Nooyen USA	903 904	Vision Electric	211
Endovac Animal Health	712	Norbrook	609	Vosterman's Ventilation/Multifan	1203
Envirotech Ag Systems US, inc.	417 517 617 717	Northern Lakes Slat Repair and Replacement	1211 1212	VP Livestock	706
EPS Building	214	Northland Heaters	1100	Walinga USA Inc	1002
Farm Credit Services of America	701	Nu Era Enterprises, LLC	405 406	Washpower	1005
Farmweld	702	NuAge Builders LLC	806 807	Whole Hog Genetics	110
Fast Genetics	303	Nutrient Advisors	1209	Wieser Concrete	714
Feed Energy	504	NutriQuest	902	WS Construction Management	505
FERA Diagnostics and Biologicals	1106	PALS	506 606	XF Feeds	1202
Form-A-Feed	201	Pharmgate Animal Health	1215	XFE Products	412
Furst-Mcness Company	212	Phibro Animal Health	808	Ymker Insulation	911
GenePro, Inc.	1011	PIC	603 604	Zoltenko Farms (ZFI)	605
Genesis Genetics	915 916	PigCHAMP	607		
		PigEasy, LLC	111 112		



## Pork Congress Exhibit Map



# 54<sup>th</sup> Annual Pork Congress Highlights

## MEALS

### **CARVED HAM LUNCH**

Wednesday, January 11 ~ 11:30 AM TO 1:00 PM  
Rushmore Room

Come early to get your TQA Certification or get recertified. Then enjoy a delicious carved ham lunch prepared by Lynch Livestock followed by the PQA session to renew or get your PQA certificate.

### **MASTER PORK PRODUCERS RECOGNITION BANQUET**

Wednesday, January 11 ~ 5 PM Social, 6 PM Dinner  
Rushmore Room

Wrap up your day with the Master Pork Producers Banquet starting with a social at 5:00 PM, where games are played and all participants have a chance to win prizes.

During the banquet, the SD's Master Pork Producers Association honors pork producers and allied industry members. Tickets are \$25 each, or \$200 for a table of eight, and can be purchased in advance from Ashley Gelderman at [AGelderman@standardnutrition.com](mailto:AGelderman@standardnutrition.com) or 605.335.9693, or at the Pork Congress SDPPC Help Desk the day of the event.

The "Sold! What's Next?" live auction follows the banquet.

*All vendors are encouraged to attend and bring a guest!*

*This is a great opportunity to entertain your clients.*

### **PULLED PORK LUNCH**

Thursday, January 12 ~ 11:30 AM TO 1:00 PM  
Rushmore Room

Come early and check out this year's trade show, and to hear a panel of animal health experts on the topic "Biosecurity: it's not just for FADs."

### **SIP MEMBERSHIP RECEPTION**

Thursday, January 12 ~ 4:30 TO 6:30 PM  
Roosevelt Room

Any pork producer who contributes to the Strategic Investment Program (SIP) of the Non-Checkoff funds is welcome to learn more about the SIP program. The SIP program is the primary source of funds for the NPPC. As Investors, you will help NPPC fight for reasonable legislation and regulation, develop revenue and market opportunities and protect your livelihood.



## EDUCATIONAL OPPORTUNITIES

**TRANSLATING SUSTAINABILITY INTO DOLLARS** — Wednesday, January 11 ~ Following the Checkoff Annual Meeting

The Pork Checkoff is helping producers be more profitable and save time. Ashley McDonald, VP of Sustainability, and Dr. Brett Kaysen, SVP of Producer and State Engagement, will explain how to engage with the Pork Checkoff's sustainability resources and benchmark your farm's sustainability practices.

**TQA CERTIFICATION** — Wednesday, January 11 ~ 10:30 AM

Heidi Carrol; SDSU Extension Livestock Stewardship Field Specialist & Ryan Samuel; SDSU Extension Swine Specialist

This certification program will cover a variety of topics like basic animal behavior and handling, transportation of pigs, fitness of the pig, and bio-security. Upon completion of this training course and passing the exam you will receive a certificate card in the mail from the Pork Checkoff.

**LIVESTOCK & CROP MARKETING** — Wed., Jan. 11 ~ 1:00 PM

Dr. Steve Meyer and Joe Kerns

What is in store for pig farmers in 2023? Dr. Steve Meyer and Joe Kerns will provide insights for the coming year. These featured speakers are from Partners for Production Agriculture, whose mission is to support their clients in every facet of their operations by mitigating risk and capturing opportunities.

**PQA PLUS® CERTIFICATION** — Wed., Jan. 11 ~ 3:00 PM

Drs. Bob Thaler and Ryan Samuel, SDSU Extension Swine Specialists and Professors

The Pork Checkoff's Pork Quality Assurance® Plus (PQA Plus®) program and producers' commitment to the We Care® ethical principles have long provided guidance for responsible on-farm antibiotic use. At this certification seminar, Drs. Thaler and Samuel walk you through the certification process and discuss the advantages of having your farm site certified, as well as reinforcing management techniques that enhance production and animal well being. After completing this training course, you will receive a certificate card in the mail from the Pork Checkoff. The last component to the certification is the farm site assessment. To find an advisor in your areas to assess your site, visit [www.pork.org](http://www.pork.org) or call (800) 456-PORK.

**BIOSECURITY: IT'S NOT JUST FOR FADs** — Thursday, Jan. 12 ~ 10:00 AM

Panel Discussion with

- Dr. Beth Thompson, SD State Veterinarian
- Dr. Dustin Oedekoven, National Pork Board Veterinarian
- Dr. Anna Foreseth, NPPC Veterinarian

This panel will discuss current health issues within U.S. barns and the importance of biosecurity.



## From the Executive Director's Desk

By: Glenn Muller

I extend a personal invitation to each of you to attend the 2023 South Dakota Pork Producers Annual Meeting and Trade Show on January 11 and 12 at the Best Western Ramkota Hotel and Convention Center in Sioux Falls. A complete schedule of events is included on page 3 of this magazine.

As we review the challenges and opportunities that 2022 has presented for the pork industry, it has been an eventful year.

At the 2022 National Pork Forum, both the National Pork Board Delegates and the National Pork Producers Council Delegates approved the reallocation of funding of each organization. On January 1, 2023, the Pork Act funding rate will be reduced from \$.40 / \$100 value to \$.35 / \$100 value. The Strategic Investment Program funding rate will increase from \$.10 / \$100 value to \$.15 / \$100 value. You will note that the total investment will remain constant at \$.50 per \$100 of value.

Our State Veterinarian, Dr. Dustin Oedekoven, accepted the position of Chief Veterinarian for the National Pork Board and Dr. Beth Thompson was hired as the new South Dakota State Veterinarian. We are fortunate to have both of these individuals working on behalf of the pork industry at the state and national levels as we address swine health issues in our industry. Also, Dr. Jane

Christopher-Hennings retired as Head of the SDSU Veterinary Science Department and Director of the Animal Disease Research and Diagnostic Laboratory. Dr. Angela Pillatzki has been hired to assume those responsibilities.

In June we welcomed Tina Erickson to our staff as Director of Membership Outreach and Engagement. She has been in contact with several of our producers and would welcome the opportunity to visit with each of you. I also want to thank Stephanie Fox and Cagney Effling for their continued dedication to the office and the South Dakota pork industry.

The leadership of SDPPC developed a new strategic plan in 2022 for our organization with the assistance of Denny Everson serving as facilitator. Copies of this plan are available from the office on request if you would like to have one.

Wholestone Farm announced their intention to construct a new harvesting facility in Sioux Falls. This announcement was met with resistance from a n organization that formed as Smart Growth Sioux Falls and drafted an initiated measure that would have prohibited any new construction of livestock slaughterhouses in Sioux Falls and prohibited existing slaughterhouses from relocating their facilities. Details of this process are included in this issue but I want to thank a few individuals in partic-

ular for their efforts in defeating this initiated measure. Christine Erickson served as the chair of our campaign committee "Sioux Falls Open For Business" and did an outstanding job. Christine is the Executive Director of the SD Trucking and Automobile Dealers Association as well as a former legislator and City Council member. She relayed the message that current policy and processes address commercial and residential growth at the local and state level. I would also like to express our appreciation to Jeff Griffin, CEO of the Greater Sioux Fall Area Chamber of Commerce, and Lorin Pankratz for their roles in educating Sioux Falls voters on this issue.

As we prepare for the 2023 calendar year, I look forward to the leadership of the newly elected officer team of SDPPC. Adam Krause will serve as President, Jason Foster as 1st Vice President and Lynn Hurley and 2nd Vice President. Thank you also to Shane Odegaard for his leadership as President for the past 2 years.

I hope that each of you had and Merry Christmas and will have a safe and prosperous New Year.



## Thank you to the following donors for the "Sold! What's next?" Auction!

Adam Krause  
Altenburg Construction  
Atmosphere Global LLC  
Bob and Karen Thaler  
Brad and Peggy Greenway  
Carnaval Brazilian Grill  
Century Business Products  
Cookies Food Products, Inc  
Denny Sanford Premier Center  
Deuel County Pork Producers  
Farm Credit Services  
First Dakota National Bank  
Glenn & Joan Muller  
Grand Falls Casino Resort

Hanson Silo Company  
Hog Slat  
Holiday Inn City Centre  
HyVee  
Jim Quackenbush - Minitube USA  
KWAT Radio  
Laron & Jolene Krause  
Lorin Pankratz & Associates  
Master Pork Producers  
Matt & Abby Storm  
MDS Manufacturing  
Merchants State Bank  
Midwest Livestock  
Minitube USA

New Elm Colony  
NPPC  
Parkston Food Center  
PigChamp  
Pipestone Systems  
ROAM Kitchen & Bar  
Royal River Casino  
Scheels  
SD Corn  
Smithfield  
The Premier Playhouse (The Washington Pavilion)  
Turner County Pork  
Vernon Company - Keith Paulson

# Seminars set for SD Pork Congress

Sioux Falls Ramkota, Amphitheatre II

## Livestock & Crop Marketing

Wednesday, January 12—1:00 PM

Dr. Steve Meyer and Joe Kerns are returning to the SD Pork Congress to provide an update on livestock marketing issues. Dr. Meyer has worked in the hog industry in a variety of roles, including Director of Economics for the NPPC and the NPB from 1993 to 2002. He continues to serve as a consulting economist for the National Pork Board.

Joe Kerns, founder of Partners for Production Agriculture has over thirty years of experience working with producers, suppliers, and mills to support agricultural operations. He has directed risk management activities for industry leaders such as ADM, Premium Standard Farms, Continental Grain, and Iowa Select Farms.

## Biosecurity: it's not just for FADs

Thursday, January 13—10:00 AM

Biosecurity in the swine industry involves more than protecting against Foreign Animal Diseases (FADs). This panel of veterinarians will discuss current health issues within U.S. swine barns.

Panelists are:

SD Veterinarian Dr. Beth Thompson

National Pork Board veterinarian Dr. Dustin Oedekoven

National Pork Producers Council Veterinarian Dr. Anna Foreseth

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## 2023 Pork Congress PQA Plus and TQA Training

Wednesday, January 11

SDSU Extension will host a Transportation Quality Assurance training from 10:30 a.m.-12:30 p.m. and Pork Quality Assurance® Plus training from 3:00-5:00 p.m. on January 11, 2023. The trainings will take place as a part of the SDPPC Pork Congress at the Sioux Falls Ramkota Hotel & Exhibit Hall (3200 West Maple Street, Sioux Falls, SD, 57107)

Transport Quality Assurance (TQA) is a certification program that trains pig transporters, producers and handlers how to handle, move and transport pigs. It includes training on the potential impacts transporting can have on pig well-being and pork quality.

Pork Quality Assurance® Plus (PQA Plus) is an education and certification program designed to help pig farmers and their employees continually improve production practices. It addresses food safety, animal well-being, environmental stewardship, worker safety, public health and community.

Both trainings are free and open to the public. For more information, contact [Ryan.Samuel@sdstate.edu](mailto:Ryan.Samuel@sdstate.edu) or call 605-688-5165.

## Schedule Changes for the 54th Annual Pork Congress

Exhibitors and visitors to the Pork Congress set for January 11 and 12 at the Sioux Falls Ramkota Hotel and Exhibit Hall will notice a few changes for the 2023 schedule.

- Trade Show Exhibitors will set up from 7:00 to 9:30 a.m. on Wednesday, January 11.
- On Wednesday, the Trade Show will run from **9:30 a.m. to 4:30 p.m.**, a half hour earlier than normal.
- On Thursday, the Trade Show will run from **8:00 a.m. to 2:00 p.m.**, which is an hour earlier than in the past.
- The Lunch each day will start at **11:30 a.m.** and run until **1:00 p.m.**

We look forward to seeing you there!

*The future is something which everyone reaches at the rate of sixty minutes an hour, whatever he does, whoever he is.*

C. S. Lewis



# Sioux Falls Downtown Pork Showdown: Year Two



Chef Lance's on Phillips won the second annual Downtown Pork Showdown, a competition among restaurants to create the most popular pork dish.

Diners rated the 19 competing restaurants based on best use of pork, flavor, tenderness, presentation and customer service.

Chef Lance's served bourbon-braised baby back pork ribs with smoked cherry barbecue sauce on a bed of white cheddar and fresh herb grits. It's the second consecutive Downtown Pork Showdown win for White, who took the top prize last year for a pulled pork Wellington. He also took home the win for the Downtown Burger Battle earlier this year.

"Winning two years in a row means so much more because it tells me we don't just serve good food some of the time ... but we serve good food all of the time," White said. "Something our whole team can be very proud of."

In second place was R Wine Bar & Kitchen with the Guanciale Tortellini; The Treasury with the Korean Pig Wing followed in third place.

The competition was sponsored by Smithfield Foods and organized by Downtown Sioux Falls Inc

## Downtown Pork Week in Rapid City

As a spin-off of Rapid City Restaurant Week, diners in Rapid City were invited to take part in the first-ever Downtown Pork Week from October 14th-23rd.

Five downtown restaurants took part in the inaugural event, including Bokujo Ramen, Gold Bison Grill, Firehouse Brewing Company, Independent Ale House, and Murphy's Pub and Grub.

Winning this year's event was the Gold Bison Grill at the Holiday Inn Rapid City-Rushmore Plaza. Pictured here are General Manager Logan Steffens and Chef Jacob, who created a Pork Flat Iron dish with chipotle cream, served with grilled vegetables and boursin scalloped potatoes.



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# Today's Sustainability Grows Tomorrow's Pork

Source: National Pork Board

More than ever, consumers are choosing food products that are both nutritious and sustainable. National Pork Board's mission is to demonstrate that pork is the most sustainably produced meat. To help quantify on-farm practices and positive environmental outcomes, NPB analyzed on-farm reports from more than 300 operations representing 2 million pigs.

Among other important metrics, on-farm sustainability reports quantify the value and impact of manure application and adopting in-field practices — such as cover crop, no-till and reduced till practices.

Through October 25, combined data from on-farm sustainability reports showed the following industry metrics and savings:

**\$8.6 million saved** from manure application with the reduced need for commercial nitrogen, phosphorus and potassium. (Based on manure applied to 64,498 acres at \$134 per acre.)

**89,780 tons of CO<sub>2</sub>e saved** when compared to conventional in-field farm practices (i.e., conventional tillage, no cover crop scenario), there were 89,780 fewer tons of CO<sub>2</sub>e (or carbon dioxide equivalents) from cover crop, no-till and reduced till practices — which is the equivalent of taking 17,433 average passenger cars off the road for a year.

**99,540 tons of soil saved** from cover crop, no-till and reduced till practices (instead of being lost to erosion) — the same as 6,221 dump trucks of soil.



In the past six decades, pork production has improved by using:

- ↓ 75% less land
- ↓ 8% fewer carbon emissions
- ↓ 25% less water
- ↓ 7% less energy

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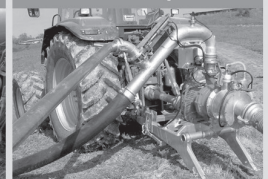
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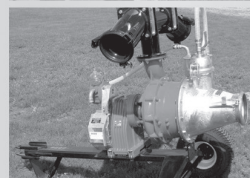
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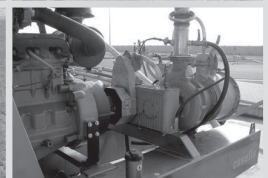
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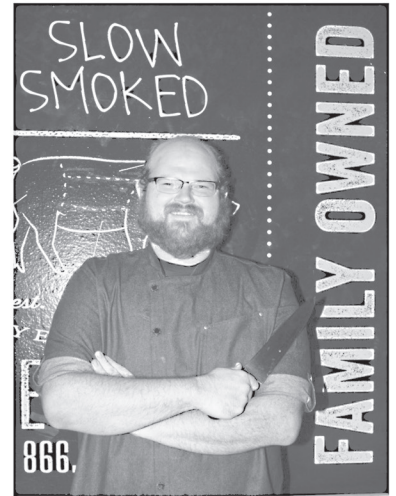




## Midwest Pork Summit



Chef John Miller, owner of Maple Street BBQ in Rapid City, was among 13 chefs who attended the 2022 Midwest Pork Summit in St. Louis, Missouri. The event provides information and hands-on training that will meet the needs of chefs in today's world.



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**To be your  
voice, we need  
your voice.**

**Ben Klumb**  
South Dakota  
pork producer  
and SIP investor

"The Strategic Investment Program (SIP) is a great tool and investment for all producers, regardless of the size of your operation. This program gives you, and the entire pork industry, a unified and collective voice for policy issues in South Dakota; Washington, D.C.; and beyond.

This is a great program that helps us punch above our weight to fight the threats impacting our livelihoods statewide, across the country and even internationally. While I am home raising pigs, it gives me additional comfort to know we have strong leaders at NPPC and the South Dakota Pork Producers Council, getting ahead of these challenges and fighting on our behalf.

I believe, after this last election in Sioux Falls, we as producers need to band together now more than ever. The threats are real and not going away. The funds that you put into this program give you a grassroots voice to help fight these threats impacting you as pork producers at a local, state and national level."



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**BOOTHS  
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# Local action, global influence: the future of pork.

Dear friends and partners,

The future of pork production requires a constant, focused effort to protect our livelihoods.

Protecting producers' freedom to operate is what the National Pork Producers Council (NPPC) does each day as the global voice for the U.S. pork industry. The success of the NPPC and affiliate state pork associations depends on the participation and shared vision of our stakeholders to secure a strong future for everyone in the pork industry.

The Strategic Investment Program (SIP) remains the largest source of funding for NPPC and is essential for state pork organizations' policy efforts. Forty percent of SIP funds are returned to your state organization to support grassroots efforts.

We are grateful for the action taken by delegates at the annual National Pork Industry Forum in March 2022. They voted to increase the SIP rate to 15 cents, from 10 cents per \$100 of value for each live hog sold, effective no later than Jan. 1, 2023. The change will work in conjunction with a 5-cent reduction in the mandatory Pork Checkoff rate. This shift was one of five recommendations made by the producer-led 2021 Pork Industry Visioning Task Force.

Challenges facing the pork industry are coming from many angles. With challenge comes opportunity. A strategically considered budget increase allows us to tackle challenges in new ways. A reliable source of revenue allows us to be more proactive in how we tackle issues in Washington, D.C., in the future and beyond.

It is important to understand mandatory Pork Checkoff dollars cannot be used to influence legislative, regulatory or trade policy. NPPC and state organizations rely on SIP to represent important policy issues at the national and grassroots level.

SIP funds allow NPPC to fight for reasonable legislation, regulation and development of export market opportunities. SIP is critical to ensure we have an aggressive voice to address these challenges and create opportunities for investors.

We want to thank current SIP investors — your involvement and support is critical to our organization.

To those who are not investors, we encourage you to reach out to NPPC at [invest@nppc.org](mailto:invest@nppc.org) or visit [www.nppc.org/invest](http://www.nppc.org/invest) for more information. We believe you will see that an investment in SIP is a wise choice for your business.

Respectfully yours,



**Terry Wolters**  
NPPC President



**Bryan Humphreys**  
NPPC CEO



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# Lobbyist Report

Lorin Pankratz

South Dakota's 98<sup>th</sup> Legislative Session starts on Tuesday, January 10. Following the 2022 elections, the state legislature will consist of 94 Republicans and 11 Democrats. Nearly one third of members will be new to the legislative process, with 28 new members in the House and five in the Senate. There are also two former legislators who are returning, including JD Wangsness from Miller (good news!).

Rep. Roger Chase from Huron will Chair the House Ag committee, with Marty Overweg as Vice-Chair. There are six new legislators on this Committee.

Sen. Herman Otten will Chair Senate Ag Committee with Randy Diebert as Vice-Chair. Diebert is brand new, along with two others on the committee.

We will have work to do with educating all of these new legislators about our industry and modern agriculture.

On December 9th, Governor Noem had a call with the Executive Officers of South Dakota's leading ag groups to review her legislative priorities impacting agriculture, of which there were four affecting pork producers.

The first and most complicated is her proposal to change our current law wherein no foreign entity can purchase over 160 aggregate acres of ag land. The Governor's staff indicated

that current law has never been enforced and they do not know the extent of foreign entity ownership. Currently a federal Committee on Foreign Investment in the United States is supposed to review this type of activity and report to the appropriate state.

This is where it gets scary. The Governor is proposing to create the Committee on Foreign Investment in the United States-South Dakota. This five-member committee would apparently have the authority to review every foreign entity purchase of agricultural land after July 1, 2023. The committee would then make a recommendation to the Governor who would then decide whether or not to approve the purchase. The Governor's approval or denial is not subject to judicial review or appeal. The proposed bill would also immediately terminate any lease of agricultural land by a foreign entity.

There is much more to this proposal than listed here, unfortunately it all generates more questions than answers with far-reaching implications.

Ag groups were not provided with any specific language of this proposal until the following week when the Governor's Office issued a press release.

This has been a topic of discussion within ag groups in the past, but there was no clear indication that our cur-

rent law is not working.

Other topics covered in the December 9th call included a proposal to amend

SDCL 21-10-25 to clarify the conditions under which a nuisance action may be filed against an agricultural operation. Another one would impact the voting requirements for the approval of a conditional use permit at the county level. The last proposal impacting livestock – dairy more specifically – pertains to use of digesters.

As of this writing, ag groups had not seen any specific draft bill language for the other topics covered in the December 9th call.

Other possible items for legislation and discussion include property rights and eminent domain, particularly with regard to the proposed CO2 pipeline.

As always, SDPPC will be monitoring these and other issues that could affect our state's pork industry.

A safe and bountiful New Year from our family to yours.

Lorin Pankratz



## South Dakota Legislative Information Available Online

South Dakota's 98th Legislative Session convenes at noon on Tuesday, January 10, 2023, for a 38-day session. The Main Run ends on March 19. Veto Day will be March 27.

Complete legislative information can be found online at [sdlegislature.gov](http://sdlegislature.gov). Here you can see the full text of bills and amendments, check committee agendas and floor calendars, read the daily journals, and catch up on committee minutes.



SDPPC was honored to team up with the South Dakota Soybean Association to sponsor the noon lunch during their 18th Annual Ag Outlook Conference and Tradeshow in December.





The SD Pork Producers Council hosted its first-ever “Pig Pals” event during the 2022 South Dakota State fair, as a way to provide a unique opportunity for kids with disabilities to show a pig at the State Fair..

The event included kids from ages 10-18 who worked work alongside 4-H and FFA members to show their pig. Following the event, SDPPC provided an opportunity for participants, helpers, and volunteers to enjoy a Pork Meal from the SDPPC State Fair Food Booth.

The event raised more than \$5,000 in donations for Special Olympics of South Dakota.

Thanks to everyone who participated!

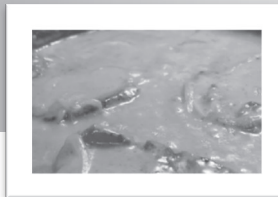


From left: Special Olympics South Dakota President/ CEO Darryl Nordquist, SDPPC Director of Programs and Communications Cagney Effling, Special Olympics Sports Assistant John McHale, Special Olympics LETR Event Manager Turner Gaines, and Special Olympics Marketing Manager Jill Kvanli.



*“Never interrupt someone doing what you said couldn’t be done.” Amelia Earhart*

## Smothered Pork Chops



### Ingredients

4 pork chops (3/4 to 1 inch thick)  
1 Vidalia onion (thinly sliced)  
2 tsp. seasoned salt  
2 tsp. garlic powder  
1/2 tsp. black pepper  
1/2 tsp. paprika  
1/2 cup self rising flour  
1/2 cup vegetable oil  
2 cups water

**Directions:** Start off by giving your pork chops a good rinsing in cold water. Next pat your pork chops dry with paper towels and set aside.

In a small bowl form your seasoning mixture by combining and mixing together seasoned salt, garlic powder, black pepper and paprika.

Rub about 3/4 teaspoon of seasoning on each pork chop. Next thoroughly coat each piece of meat with flour and set aside. Save all leftover seasoning for later use in onion gravy.

Heat vegetable oil in heavy skillet over medium-high heat. When the skillet is hot enough add pork chops and brown on each side for about three minutes. Once your meat is browned remove it from the skillet and allow to cool on a plate covered with paper towels.

Now it's time to form the onion gravy. Without removing any dripping add sliced onions to the skillet and cook until browned. Add remaining flour to the skillet and a very small amount of water if necessary. Stir the onions and flour together until golden brown, paying careful attention not to burn the gravy.

Add two cups water to the onion gravy and stir. Bring to a boil over medium high heat. Return pork chops to skillet, reduce heat to simmer, cover and cook for about 1 hour. The meat is done when it's tender. Add additional season to taste if necessary.

## 2023 Pork Industry Forum

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**To be your  
voice, we need  
your voice.**

**Adam Krause**  
South Dakota  
contract grower  
and SIP investor

"I invest in the Strategic Investment Program (SIP) because it gives me a seat at the table. We all need to do our part in making sure our organizations have the resources needed to project our voice loud enough to be heard.

Winston Churchill once said, 'United we stand, divided we fall.' As the global voice for the U.S. pork industry, NPPC gives us an opportunity to unite and organize ourselves as pork producers. As a 29-year-old contract grower, I am proud to be part of that voice. NPPC is constantly on the front lines in Washington, D.C., as well as in state and local government, advocating and educating legislators on our behalf.

I urge you to support NPPC and the South Dakota Pork Producers Council through SIP investments not only for your farm but also for your personal growth as well. Not only are SIP investors a unified voice but also they are a strong network of pork producers across the country. The people I've met through NPPC have a shared passion and incredible knowledge on topics that range from pigs to politics, and I truly believe I'm a more well-rounded person because of my investment.

Many SIP investors have their own reasons for investing, but the main reason I invest is because it gives me a leg up in the world we live in today to continue my passion and my way of life."



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# Pro-Business Coalition sees Success in Sioux Falls Vote

In June 2021, Wholestone Farms – a producer-owned pork processing facility – bought 170 acres of land in the Sioux Falls industrial complex to build a \$500 million state-of-the-art pork processing facility. The company received all necessary permits from the city and the state to develop and operate their facility.

Eight months later, a group called “Citizens for a Sustainable Sioux Falls” came out in opposition to the project, releasing results of a survey indicating that nearly eighty percent of Sioux Falls voters were concerned about the impacts a processing facility would have on odor, traffic, water quality, housing, and other issues. The group began gathering signatures on a petition to have residents vote on a city ordinance to ban new slaughterhouses within city limits.

As petition signatures were being gathered, the SD Pork Producers Council joined with other agricultural, business, and community groups to form the “Sioux Falls Open for Business” coalition, urging voters to reject the proposed ordinance. This coalition worked to inform voters about the unintended con-

sequences of passing such an ordinance. Key messages of their campaign included the repercussions of bypassing existing zoning procedures and “changing the rules in the middle of the game” for a business that was meeting all city and state requirements. The result would be to create uncertainty for any future business considering locating in Sioux Falls.

In addition, Sioux Falls Open for Business pointed out that the processing facility would use the latest in technology to mitigate many of the potential concerns about odor, water quality, and workforce.

Sioux Falls Open for Business received generous donations from the SD Pork Producers Council, Iowa Pork Producers, Minnesota Pork Producers, National Pork Producers Council, SD Soybean Association, and Wholestone, as well as SD Farmers Union and Minnehaha County Farm Bureau. Proponents of the new ordinance spent over a million dollars urging citizens to vote yes.

The hard work of the Sioux Falls Open for Business coalition paid

off. Voters at the November election rejected the ordinance 48% - 52%.

According to Glenn Muller, SDPPC Executive Director, “We were honored to be part of a coalition of business and community leaders that worked hard to bring honest information to Sioux Falls voters so they could make an informed decision. We especially thank the coalition chair, Christine Erickson, for her leadership.”

“The vote to keep Sioux Falls open for business was a vote in favor of playing by the rules,” he added. “It reflects the efforts of Sioux Falls voters taking the time to research the facts, seek out the truth, and make an informed decision. We appreciate having the opportunity to answer their questions and explain why this is important for our community and state.”

“South Dakota’s pork-producing families are committed to being good neighbors as we work to produce safe, wholesome food for you and your families,” said Muller. “We look forward to the new Wholestone facility as well as other local locker plants that may evolve in Sioux Falls.”

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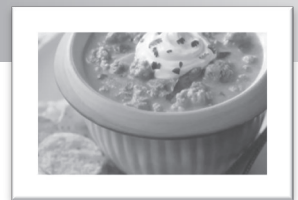
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## Fiesta Pork Soup

### Ingredients

1 lb. ground pork (lean)  
 14.5 oz. chicken broth  
 8 oz. picante sauce  
 1/8 tsp. cumin  
 1/8 tsp. black pepper  
 11 oz. cheese soup (fiesta nacho)  
 1 cup tortilla chips (small round)  
 1/4 cup sour cream



**Directions:** In medium saucepan, cook and stir pork until browned. Drain. Add chicken broth, picante sauce, cumin and pepper; bring to a boil. Reduce heat; cover and simmer 15 minutes, stirring occasionally. Stir in cheese soup; simmer until heated through. Do not boil. Pour into serving bowls; garnish with tortillas chips and sour cream.

# Safe Storage Guidelines for Pork

## How long to keep pork in the refrigerator

Pork: 1-2 days  
Pork chops, tenderloin or roasts: 2-4 days  
Smokes ham (whole and sliced): 3-4 days opened  
Bacon: 5-7 days  
Sausage, hot dogs, deli meat: 7 days opened

## How long to keep fresh pork in the freezer

Ground pork: 1-3 months  
Pork chops, tenderloin or roasts: 3-6 months  
Whole, cooked ham : freezing not recommended  
Leftover ham: 2-3 months  
Bacon: 1 month  
Sausage, hot dogs, deli meat: freezing not recommended

## How to properly wrap fresh pork for freezing

Use freezer wrap materials such as specially-coated freezer paper (place the waxed side against the meat); heavy-duty aluminum foil; heavy-duty polyethylene film; heavy-duty plastic bags.

Re-wrap pork in convenient portions: leave roasts whole, place chops in meal-size packages, shape ground pork into patties. Put a double layer of waxed paper between chops and patties.

Cover sharp bones with extra paper so the bones do not pierce the wrapping.

Wrap the meat tightly, pressing as much air out of the package as possible. Label with the name of the pork cut and date. Freeze at 0° F or lower.

## How to properly defrost and thaw pork

It's best to thaw pork in the refrigerator in its wrapping  
Small roast: 3-5 hours per pound  
Large roast: 4-7 hours  
One-inch thick chop: 12-14 hours  
Ground pork: estimated by package thickness

**Can I use my microwave to defrost pork?** Follow the microwave manufacturer's guidelines for defrosting meat. Cook meat immediately after microwave-thawing.

**Can I cook partially thawed pork?** It is safe to cook frozen or partially-frozen pork in the oven, on the stove, or on the grill; the cooking time may be about 50% longer. Use a meat thermometer to check for doneness. Do not cook frozen pork in a slow cooker.

**Can pork be refrozen if it has thawed?** Once the food is thawed in the refrigerator, it is safe to refreeze it without cooking, although there may be a loss of quality due to the moisture lost through defrosting.

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## Pork Roast with the World's Best Pork Loin Rub

### Ingredients

2 1/2 lb. pork loin roast (boneless)  
3 1/3 Tbsp. brown sugar  
2/3 Tbsp. sugar  
1 1/2 tsp. black pepper (coarsely ground)  
1 tsp. kosher salt  
1 tsp. ground ginger  
3/4 tsp. garlic powder  
3/4 tsp. onion salt  
1/2 Tbsp. dry mustard  
1/4 tsp. cayenne pepper  
1/4 tsp. crushed red pepper  
1/4 tsp. ground cumin  
1/4 tsp. paprika  
3/4 tsp. dried thyme (crushed)

### Directions:

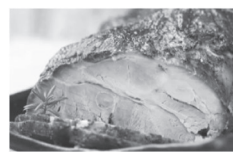
Stir together brown sugar, sugar, black pepper, salt, ginger, garlic powder, onion salt, dry mustard, crushed red pepper, cayenne, cumin, paprika and thyme in small bowl.

Preheat oven to 325 degrees Fahrenheit.

Sprinkle 1/2 cup of the brown sugar mixture evenly on all sides of the pork roast; use your fingers to rub into pork.

Place roast on rack in shallow roasting pan or baking dish. Roast pork, uncovered, 40-60 minutes (20 minutes per pound) until internal temperature on an instant-read thermometer reads 145 degrees Fahrenheit.

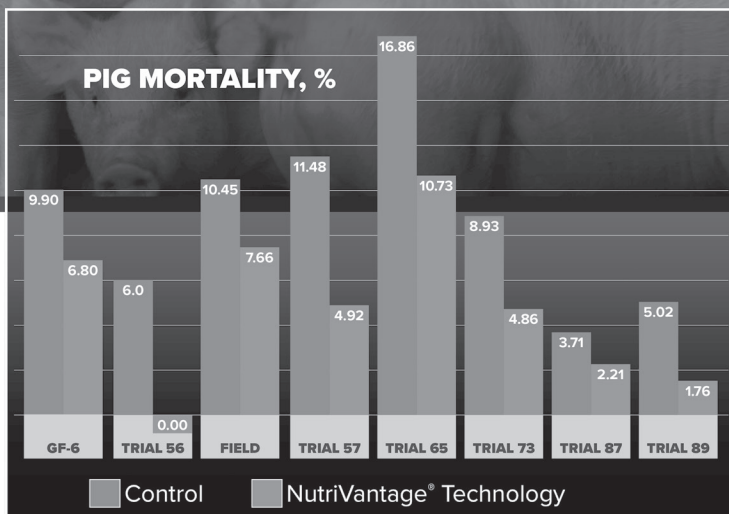
Remove roast from oven; let rest about ten minutes before slicing.



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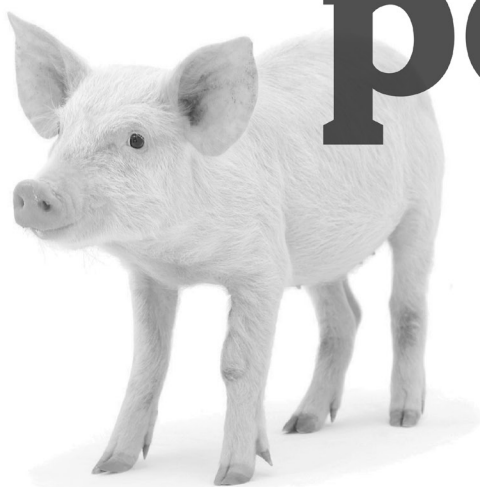


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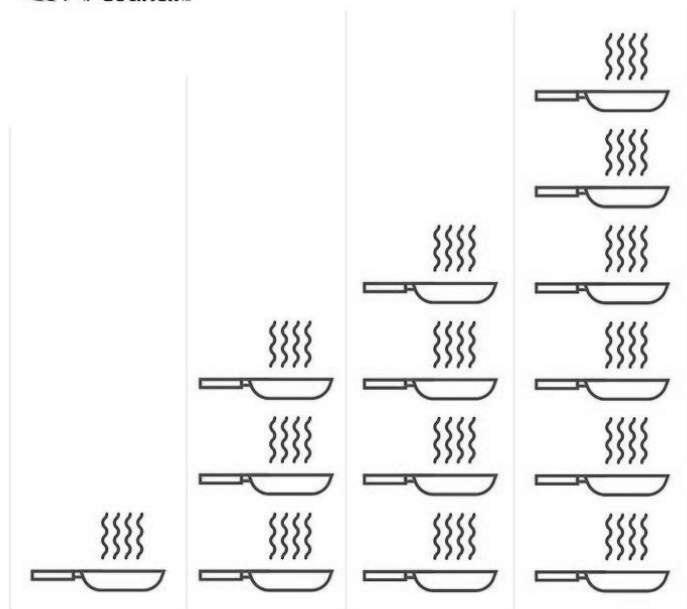
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Pork exports in 2022 reached 222,202 metric tons, according to the National Pork Producers Council (NPPC). That's over 489 million skillet!

U.S. pork is shipped to more than 100 countries around the world. Accessing those markets takes hard work and often involves overcoming significant foreign tariff and non-tariff barriers.

The key to keeping U.S. pork exports flowing is free trade agreements (FTAs), which can eliminate such obstacles.

NPPC is proud to keep pork on plates around the world by advocating for opening new and expanding existing markets for U.S. pork exports.

Pork is the most-consumed meat in the world, at 36%, according to UN-FAO, followed by poultry (33%), beef (24%), and goats/sheep (5%).



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# Registration Open for SowBridge 2023-2024

SowBridge, the distance educational series for those who work with sows, boars and piglets, and with genetic and reproductive issues, begins its next program year in February, and registration is now underway. The series will be provided online through Zoom, although participants will be able to use a call-in option instead, if they prefer.

Sessions are generally held the first Wednesday of every month and run from 11:15 a.m. to about 12:15 p.m. Central time. One exception this year is the fifth session is moved up one week to May 31 to avoid conflict with World Pork Expo.

During each session, participants can ask questions of the industry expert presenter and discuss with other participants from the comfort of their home, office or swine unit. Each registration provides access to one Zoom connection (or call-in) per session and all program materials for each registration, including recordings of the live session.

Cost for the program is \$200 for the first registration from an entity, and half that amount for each subsequent registration from the same entity. Registration is due January 20, 2023, to ensure participants receive materials for the first session on February 1.

The 2023-2024 program session dates and topics are:

- Feb. 1. Why the concern with feral pigs?
- March 1. Identifying ASF at barn level.
- April 5. FAD frontline response battles.
- May 3. Managing heat check boars.
- May 31. Antimicrobial use and resistance.
- July 5. Scours management and mitigation.
- Aug. 2. Managing fevers post farrowing.
- Sept. 6. Farm security - How to keep your barn secure.
- Oct. 4. Identifying sick sows early / individual sow care.
- Nov. 1. Farrowing assistance practices.
- Dec. 6. Importance of record keeping.
- Jan. 3. 2024. Sow mortality considerations.

For more information, email: [shoyer@iastate.edu](mailto:shoyer@iastate.edu) or phone: 515-294-4496.

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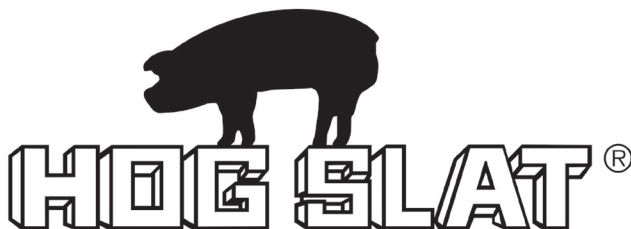
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## California Prop 12 Put on Hold

A California state judge has extended the ban on enforcing voter-approved Proposition 12 until July 1, 2023, to allow time for the Supreme Court to rule on the constitutionality of the animal welfare law. Justices heard arguments on the farm-group challenge of Prop 12 in October and a decision is expected by the end of June.

Prop 12 requires hog farmers to provide at least 24 square feet of floor space for breeding sows and it bars the sale of pork produced on farms that do not meet those standards. The pork industry argues that Prop 12 sets unfair barriers to interstate trade.

### NPPC's Position on California Proposition 12

Animal welfare and maintaining consumer access to high-quality, affordable pork are top priorities for America's pig farmers.

NPPC strongly opposes California Proposition 12 because:

- It's unconstitutional. The ban on the sale of out-of-state pork is a restraint of interstate commerce. Furthermore, California is seeking to impose its regulations on farms located far outside of the state and which have no contact with the state. It is a violation of the U.S. Constitution.

- Imposes arbitrary standards. The law is based on arbitrary and prescriptive standards that lack any scientific, technical, or agricultural basis.
- Threatens animal welfare. Implementing this law will reverse decades of progress in animal welfare and farm biosecurity and undermine the global competitiveness of the U.S. pork industry. It is unjustified and counterproductive to advancing animal health and safety – and jeopardizes sow safety.
- Increases food prices and disrupts supply chains. The cost to implement Prop 12 has been measured to be approximately \$3,500/sow, a cost that farmers will need to pass onto to consumers at a time of record-high inflation.
- Threaten producers' livelihoods. Financial investments and an ever-increasing patchwork of standards continues to create significant challenges for how producers operate and increasingly allows others to dictate how to raise pigs without any voice in the standards being imposed upon them.

A similar proposition approved by voters in Massachusetts is also on hold pending the Supreme Court's decision.



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# The power of sustainability in the **pork** industry.

**REAL  
PORK  
REAL  
RESULTS**

**Learn how you can benefit the industry today and build a future for the generations to come.**

**C**onsumers want to know pig farmers share the same values and expect the industry to demonstrate its commitment to sustainable production. In fact, studies show half of U.S. consumers have made modest changes in their purchasing decisions to be more sustainable.<sup>1</sup> And 90% of consumers make food purchases based on what is better for either themselves, their family, the farmer or worker, the animal or the planet.<sup>2</sup>

Checkoff-funded, third party verified on-farm sustainability reports measure and document in-barn and in-field metrics for producers, including:

- Electricity and water usage
- Soil erosion rates
- Greenhouse gas emissions

Data submission is secure and requires a few hours of time. Producers use their on-farm report when speaking with neighbors, county board members, packers and financial institutions. An aggregated report is shared on a state and national level.

With a report, producers can use a continuous improvement plan and a return-on-investment tool to see the economic advantage over time.



**Chad Stoterau**  
Sherman, South Dakota  
pork producer

**"The report is a good tool to show the cost savings of utilizing manure verses commercial fertilizer. I liked how the report quantifies the environmental impact of my current farming practices."**

**OVER 250 FARMS ARE ALREADY PARTICIPATING IN THIS PROJECT ACROSS THE UNITED STATES.**



[sdpork.org](http://sdpork.org)



**Get your sustainability report today**

Learn more and request your personalized report by visiting [porkcheckoff.org/sustainability](http://porkcheckoff.org/sustainability) or speak with SDPPC staff member, Tina Erickson.

**In the past six decades, pork production has improved by using<sup>3</sup>:**

**75% LESS  
LAND**

**25% LESS  
WATER**

**8% FEWER  
CARBON  
EMISSIONS**

**7% LESS  
ENERGY**

Sources:

1 Recent Study Reveals More Than a Third of Global Consumers Are Willing to Pay More for Sustainability as Demand Grows for Environmentally-Friendly Alternatives | Business Wire

2 Power of Meat 2022

3 University of Arkansas. 2018. A Retrospective Assessment of US Pork Production: 1960 to 2015, page 2.



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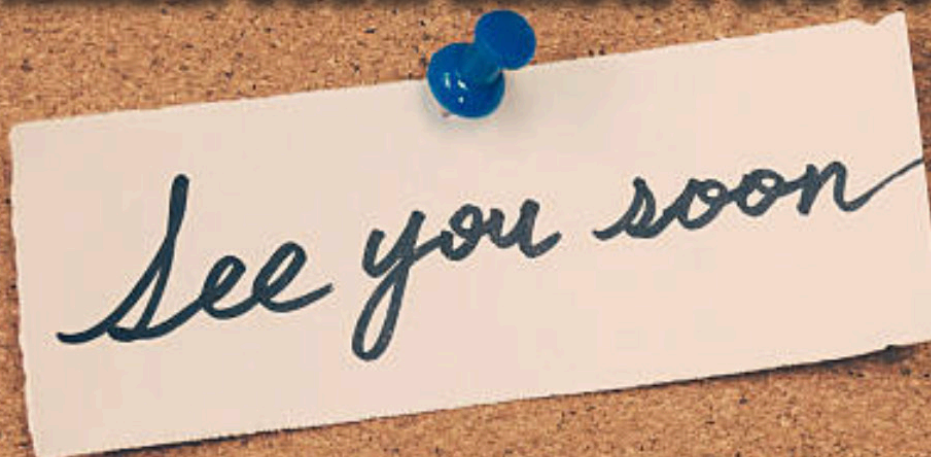


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**We look forward to seeing you at the  
54th Annual South Dakota Pork Congress!**



**See the schedule on page 3.**