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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**

4615 West Homefield Drive Sioux Falls, SD 57106 Phone: 605-332-1600 Fax: 605-332-9646 1-800-830-PORK

#### Office Staff

Glenn Muller - Executive Director
Stephanie Fox - Director of Operation
and Activities
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

#### July

July 4 - SDPPC Office closed for Independence Day

July 6 - Inaugural South Dakota Swine Summit

July 8 - Hog Wild

July 9-12 - National Pork Industry Conference

July 17 - SDPPC Committee Day

July 20 - Ken's Superfair Store Promotion

#### August

August 9 - Ag Appreciation Day at Sioux Empire Fair

August 10 - Pork Day at Sioux Empire Fair

August 16 - Pork Day at Turner County Fair

August 17 - Pork Day at Brown County Fair

August 19 - Hog Wild

August 23 - Midwest Ag Export Summit

August 30-September 4 - South Dakota State Fair

#### September

September 3 - Pig Pals

September 16 - Hog Wild

September 20 – When Pigs Fly Clay Shooting Event

#### Looking ahead

October 9 – SDPPC Office closed for Native American Day

November 10 - SDPPC Office closed for Veteran's Day

November 23-24 – SDPPC Office closed for Thanksgiving

December 25-26 – SDPPC Office closed for Christmas

#### **Board of Directors**

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SD Animal Industry Board	Steve Rommereim	Alcester, SD	605-670-1394

## President's Message

SDPPC President Adam Krause

Greetings to all the producers out there!

I believe the last time I wrote my address, it was March. We had feet of snow everywhere, and were waiting patiently for the spring work to begin. Fast forward to mid summer, and we are in the phase of praying for some precipitation (liquid form, preferably).

I say that with some comic relief. I feel many producers across our state have received some timely rains, as well as some market relief recently. Although I don't have near the life experience compared to some, something I've learned as a pig farmer is that climates and markets are cyclical, so let's do our best to be patient and positive in regard to the things we can't control, and attempt to make sound decisions on the variables we can control.

Unfortunately, rain and marketing were not the only difficultly in recent months. In mid-May, NPPC suffered a sobering loss involving the Supreme Court decision over Proposition 12. This was a mandate for pork sold within the state of California involving how those pigs could be raised. While we are not happy with this result, our industry continues to move forward. Today I think there are many pork products that are available to go to consumers in California. The issues and challenges that follow lie within the logistics involving the packer, retailer, and perhaps most importantly, the bank account of the California consumer. We as an industry will continue to do our best to raise pork for anyone who wants a delicious and nutritious product, but make no mistake, in a capitalistic society, someone has to pay for the free lunch.

On a brighter note, grilling season and promotion season is here! Staff and volunteers have already began work and planning to cook, promote, serve, and market the products you so carefully raise and produce. World Pork Expo had a great turnout, and we hope it was a

great networking and learning event for all who attended.

Other exciting events on my calendar include the South



Dakota State Fair, and our 3rd Annual "When Pigs Fly" clay shoot event. You'll find those exciting events on the calendar within this publication, but if you have any questions or would like to be involved, I invite you to call the office. We are always looking for participants and volunteers for our events!

I wish you well on the months ahead, and hope we can all find success within our industry.

Adam Krause, SDPPC President

#### **LEADR Program to come to SD**

Left unchallenged, fallacious stories about our industry practices can take hold — even in state and federal legislatures. To ensure lawmakers understand how their decisions affect your business, your family,



your community, and the U.S. pork industry's ability to provide consumers with a safe, affordable and healthy supply of pork, NPPC has developed the LEADR program.

The Legislative Education Action Development Resource is a leadership develop-

ment program that gives pork producers the skills to quickly join industry allies in grassroots mobilization when critical legislation is debated.

We will be having a LEADR training later this year in South Dakota. If you are interested in participating, please contact Tina Erickson, Director of Membership, Outreach and Engagement at 605-332-1600 or terickson@sdppc.org. We will keep you updated on the details.

#### Thanks, Cagney, and Best Wishes!

Thanks to Cagney Effling for her nearly two years on staff with the SDPPC as Director of Programs and Communications. We appreciate Cagney's hard work and dedication to our industry.

We wish you all the best on your future career path!





#### Thanks to Our SDPPC Alliance Members

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Professional Ag Marketing, Inc.
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#### 2023 Pig Pals Sponsorship Opportunities

Sunday, September 3 ~ South Dakota State Fair

Sponsorship opportunities are available for SDPPC's 2nd annual Pig Pals event. This unique program offers the opportunity for individuals with intellectual disabilities to show a pig at the SD State Fair. We hope that you will consider supporting this event through a sponsorship!

#### **Sponsorship Levels**

◆ Best Friend - \$1,000
 Featured on Participant, Helper, and Volunteer T-Shirts
 Company logo featured on showring sponsorship banner
 Social Media, Print, and Website recognition

♦ Buddy - \$750

Featured on the back of meal tickets provided to all Participants, Helpers, and Volunteers Company logo featured on showring sponsorship banner Social Media, Print, and Website recognition

◆ Pal - \$500

Featured on mailing that includes admission fees for South Dakota State Fair day fee for Participants Company logo featured on showring sponsorship banner Social Media, Print, and Website recognition

For more information, please contact Tina Erickson at 605-332-1600 or terickson@sdppc.org







Activities for the whole family! For grandstand entertainment and more information visit SiouxEmpireFair.com



**Events happening year-round** including flea markets, rodeos, livestock shows, concerts, craft shows and more.

Camping available from May to October.

#### South Dakota Swine Summit

Thursday, July 6 ~ Brookings, SD

Individuals 12-21 years of age are invited to join us in Brookings for an all-day event in collaboration with SDSU Extension to learn all things about the Pork Industry! The Swine Summit will be held on Thursday, July 6, from 8:30 a.m. to 5:00 p.m. CDT.

The program will include will include information on biosecurity and health, nutrition, basic pig care, showmanship, and meat products, as well as tours of SDSU's swine facilities and a lunch with producers.

Participants are required to be away from pigs for 48 hours before the swine facility tours and to wear clean clothes and footwear to the event.

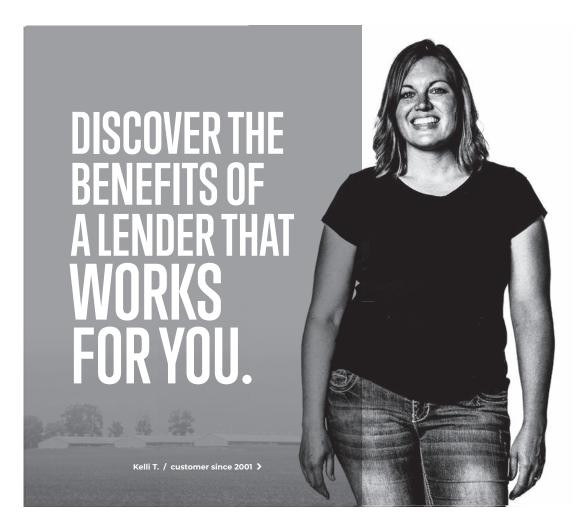
Limited Spots are available.

For more information, or to register, please go online to sdpork.org and click on the "Events" tab.



### Why Pork?

Did you know that eating 20-30g of protein per meal may help you feel fuller and more satisfied? Pork is a versatile, nutritious protein that fits into a variety of meal solutions to support an active lifestyle. Pork is packed with the essential amino acids, vitamins, and minerals that your family needs. For example, every 3 oz. serving of pork tenderloin provides 22g of protein. Eight cuts of pork meet the USDA guidelines for "lean," and pork tenderloin is as lean as a skinless chicken breast.





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#### From the Executive Director's Desk

By: Glenn Muller

South Dakota is definitely living up to its title of land of infinite variety. Growing conditions this year based on moisture vary from adequate to extreme drought situations throughout the state. This will add some additional stress on swine producers based on price and availability of feed ingredients.

Another challenge facing our industry is special interest groups that are highly funded and politically active with little or no experience in the livestock industry establishing policy regarding livestock production practices.

As you are probably aware, the U.S. Supreme Court ruled that Proposition 12, passed as a ballot initiative in the state of California, can be implemented. Proposition 12 establishes specific housing requirements for poultry, veal, and pork. These requirements not only affect California producers, but any meat or eggs sold in California must also be certified that it meets those requirements.

California sales account for 13 to 15 percent of the pork consumed in the United States, yet California producers supply less than four percent of pork produced in the U.S. As you can see this will create some supply chain issues for California. The National Pork Producers Council has worked vigorously

to avoid implementation of Proposition 12 on the basis that it affects interstate commerce.

Proposition 12 is scheduled to be implemented on December 31, 2023. NPPC is working with the Governor of California and their state agriculture department on the implementation process

In addition, Massachusetts passed Question 3 which regulates swine production practices. It is very important that everyone involved in the swine industry becomes an advocate to assure our consumers and the general public that our product is safe and that we are working diligently to assure that access to pork products is maintained.

SDPPC in conjunction with NPPC will be hosting another LEADR training program this fall which will provide attendees with information and training on how to most effectively address decision makers and the general public on policy issues. Please contact Tina Erickson, Director of Membership, Outreach, and Engagement, to sign up for this event.

There are several staffing transitions occurring in various agricultural organizations in South Dakota. At SDSU, Dr. John Jaeger will be assuming his duties

as Department Head of the College of Agriculture, Food and Environment Sciences in mid-July. Dr. Jaeger is currently on staff at Kansas State University.



Janelle Booth recently began her role as CEO of the South Dakota Ag and Rural Leadership (SDARL) program. We look forward to working with both individuals in their new roles. Thank you to Don Norton for his leadership as the previous CEO of SDARL.

Cagney Effling will be leaving our staff effective June 28. Thanks to Cagney for her contributions over the past two years with us. We wish her well in her future career path. Also, I am pleased to announce that Tina Erickson has been selected as a member of the next class of SDARL participants.

Stay safe this summer. We look forward to working with several of you at various fairs and events this fall. If you would like to assist with our events at the South Dakota State Fair, please contact Tina to schedule.

#### Swine Vets Lobby for Foreign Animal Disease Funding in 2023 Farm Bill

As Farm Bill discussions get underway, a number of swine veterinarians from around the country gathered in Washington, DC, to lobby Congress to secure funding for foreign animal disease (FAD) prevention in the 2023 Farm Bill.

The lobbying effort highlighted the importance of the "three-legged stool," which includes the National Animal Vaccine and Veterinary Countermeasures Bank, National Animal Health Laboratory Network, National Animal Disease Preparedness and Response Program, and the National Veterinary Stockpile.

The Western Hemisphere has detected an outbreak of African swine fever (ASF) – a highly contagious, viral and deadly disease with no vaccine or cure – for the first time in

forty years. If funding is not provided for preventative measures and programs to stop other FADs from entering the U.S., American agriculture is at risk.

The "three-legged stool" programs provide stability for producers and veterinarians when faced with challenges from FADs such as ASF, classical swine fever (CSF), footand-mouth disease and more.

By prioritizing animal health and well-being, NPPC strongly supports and advocates for additional funding for FAD prevention and protection of the American food supply in the 2023 Farm Bill.

For more information, check out NPPC's animal well-being page at nppc.org.

## Tex-Mex Stuffed Peppers

#### Ingredients

12 oz. ground pork (96% lean)

1/2 cup water

6 Tbsp. couscous

4 large bell peppers (red, orange, or yellow, or a combination)

3/4 cup salsa (plus more for serving, optional)

1 cup frozen corn (thawed)

2 tsp. chili powder

salt and pepper to taste

1/4 cup shredded cheese (Cheddar Monterey jack, or Mexican blend) **Directions:** 

# Preheat oven to 500 degrees F. In a small saucepan over medium-high heat, bring water to a boil. Stir in couscous, cover, remove from heat, and set aside for at least 5 minutes.

Meanwhile, in a large skillet over medium-high heat, cook pork, stirring occasionally and breaking it up, until no longer pink, about 4 minutes. Also while couscous is softening, remove tops from peppers and scrape out seeds. Set aside.

In a large bowl, combine couscous, pork, salsa, corn, and chili powder. Season with salt and pepper to taste. Fill peppers with pork mixture and arrange in a shallow baking pan and bake for 10 minutes.

Sprinkle cheese on top and continue baking until peppers are tender and stuffing is heated through, about 5 minutes. Serve with additional salsa on the side if you like.



#### We Care Ethical Principles

Within the U.S. Pork Industry, the "We Care" statement of ethical principles calls attention to producers' commitment to responsible practices.

U.S. pork producers affirm an obligation to:

- Produce Safe Food
- Protect and Promote Animal Well-Being
- Ensure Practices to Protect Public Health
- Safeguard Natural Resources in All of Our Practices
- Provide a Work Environment That is Safe and Consistent With Our Other Ethical Principles
- Contribute to a Better Quality of Life in Our Communities





## **California's Proposition 12**

California voters in 2018 approved Proposition 12, a ballot measure that prohibits the sale of pork, eggs, and veal not produced according to the state's production standards.

These standards, developed without input from farmers, veterinarians, animal care, or food safety experts, apply not only to California farmers, but to products sold in California, regardless of where the animal was raised.

In December 2018, the National Pork Producers Council (NPPC) and the American Farm Bureau Federation (AFBF) filed a legal challenge to Proposition 12, asking the court to strike it as invalid under the Commerce Clause of the U.S. Constitution, which restricts states from regulating commerce outside their borders.

NPPC strongly opposes California Proposition 12 because:

- The ban on the sale of out-of-state pork is an unconstitutional restraint of interstate commerce.
- The law is based on arbitrary and prescriptive standards that lack any scientific, technical, or agricultural basis.
- Implementing the law will reverse decades of progress in animal welfare and farm biosecurity and undermine the global competitiveness of the U.S. pork industry.
- It 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.
- It is a threat to 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.

Oral arguments in the case were heard by the U.S. Supreme Court in October 2022. Seven months later, the court issued its decision upholding the constitutionality of Prop 12.

On June 16, 2023, the Superior Court for the County of Sacramento issued an order modifying certain aspects of the implementation schedule for Proposition 12. The change is

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Mark Twain

not a delay of all of Proposition 12. It is only an adjustment related to the sale of pork meat already in the supply chain. Anything harvested after July 1 to be sold in California will still have to be Proposition 12 compliant.

NPPC CEO Bryan Humphreys stated, "It is welcome news to America's pig farmers and consumers that California recognized the challenging situation the July 1 Proposition 12 implementation date will have on our industry and food supply. Granting six months of additional relief for products in the supply chain allows grocery stores to remain stocked so the 40 million Californians have uninterrupted access to affordable, safe and nutritious pork products, especially with rising food prices.

"We appreciate Governor Newsom, Attorney General Bonta, and the California Department of Food and Agriculture for their efforts over the past month to find a solution to achieve a smoother transition for the entire pork value chain, including our foreign trading partners.

"While this temporary solution does not solve the challenges and uncertainty California Proposition 12 brings to our industry, NPPC looks forward to working with Congress to find a permanent solution to this problem."

#### .Fast Facts:

- 15% of domestic U.S. pork sales are to California
- The cost to convert sow barns to group pens will cost between \$1.9 billion to more than \$3.2 billion.
- Farmers will need to invest \$3,500/sow to become compliant. A producer owner operating a 4,000 sow farm will need to invest approximately \$14 million to be compliant.



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## World Pork Expo 2023





During World Pork Expo, Tina Erickson and Craig Andersen got to meet Oscar, part of the Beagle Brigade. Every day at various U.S. airports the Beagle Brigade, which consists of detector dogs and K-9 handlers, work hard to protect the U.S. pork industry and all of agriculture from threats.

Their mission is to safeguard American agriculture. The dogs are trained to identify certain scents of prohibited agricultural products such as various fruits, vegetables, and especially meats. This program is vital in the United States fight to keep foreign animal disease from entering our country.

The agriculture canine program is growing and currently has over 180 teams, providing screening at border crossings, air passenger terminals, cruise terminals, cargo warehouses, and mail facilities that process international passengers and commodities.

## Honey-Mustard Tenderloin

#### Ingredients

- 1 lb. pork tenderloin
- 4 Tbsp. honey
- 2 Tbsp. cider vinegar
- 2 Tbsp. brown sugar
- 1 Tbsp. dijon style mustard



**Directions:** Combine all ingredients but tenderloin; coat tenderloin well with sauce.

Roast in 450 degrees F oven for 20-27 minutes, basting occasionally, until meat thermometer registers 145 degrees Fahrenheit, followed by a 3-minute rest time. Slice thinly to serve.



The Master Pork Producers served at The Banquet in Sioux Falls in late March. The Banquet meal ministry was founded in 1985, starting with one meal per week. The Banquet now serves 16 meals per week at two locations. Meals are paid for, prepared by, and served by volunteer groups from Sioux Falls and the surrounding area.

#### **Pork Exports Continue Upward Trend**

Exports continue to be a bright spot for the US pork industry, with April volume up 15% and value up 10% year-over-year.

Pork exports are vital to the U.S. pork industry. According to the NPPC, \$7.6 billion in pork is exported to over 100 foreign destinations. The top destinations are Mexico, China/Hong Kong, Japan, and South Korea.

Exports contributed more than \$61 to the \$208.47 average price producers received for each hog marketed.

More than 155,000 U.S. jobs supported and contributed over \$14.5 billion to the U.S. economy.

NPPC supports trade agreements and other initiatives that open new and expand existing export markets and eliminate tariff and non-tariff barriers to US pork exports.

To learn more about policy issues to support and strengthen America's pork producers, to go online to NPPC.org.



## **SDSU Pork Cares Farm Impact Report 2022**

Ryan Samuel, Assistant Professor & SDSU Extension Swine Specilist

A Pork Cares Farm Impact Report details the efforts and practices employed by pork producers to promote sustainable agriculture. The report includes information on the farm's environmental impact, social responsibility, and economic viability. The Pork Cares Impact Report is a valuable tool for producers to demonstrate their commitment to sustainability and transparency to consumers and stakeholders.

A Pork Cares Farm Impact Report details the efforts to conserve natural resources such as water and soil, as well as discuss the farm's efforts to promote animal well-being, support local communities, and provide leadership opportunities for employees. The report also outlines the farm's financial performance and how it balances profitability with sustainability.

#### **Report Findings**

The Pork Cares Farm Impact Report for the SDSU Swine Education and Research Facility farrow-to-finish and wean-to-finish barns was recently prepared. The data was provided to Sustainable Environmental Consultants within the National Pork Board funded initiative to collect data from individual producers and prepare individual Pork Cares Impact Reports. The initial information gathering session was completed with a 1-hour call and additional information was provided via email.

#### In 2022:

- Each wean-to-finish barn produced 2,400 market pigs
- The Sow Teaching and Research complex housed 150 sows
- Water usage was 133 gallons/ head
- Energy usage was 65 kilowatt hours/head
- The 416,000 gallons of manure was spread across 5 fields
  - 83% of the 127 acres received liquid manure fertilizer
  - The average rate was 3,970 gallons/acre
- The soil conditioning index was

positive

- Net greenhouse gas emissions were 0.41 T CO2e/acre
- Soil carbon sequestered was 0.14 T/acre
- Soil erosion rate was 0.41 T/acre

Compared to conventional tillage, no cover crop production:

- 74 fewer tons of CO2e were produced
- 20 tons of soil carbon was sequestered
- 2 tons of soil was saved

The carbon footprints according to the National Pork Board calculator were 602 and 725 lbs CO2e per market pig produced from the On-site and Off-site wean-to-finish barns, respectively. Most of the carbon footprint (>75%) was attributed to manure and feed with contributions from energy, fuel, water, and mortality disposal. The manure being pumped from the On-site twice per year compared to once per year at the Off-site reduced the impact of manure on the overall carbon footprint. Both of the wean-tofinish facilities use cup waterers which helps to reduce water usage.

#### **Management Recommendations**

Most pork producers are already engaged in precision nutrition, proper manure and water management, and the use of energy efficient light bulbs to reduce their carbon footprint. Pork producers can take further steps to reduce their contribution to carbon footprint and improve the sustainability of their operations. Here are some examples of practices that can help:

Energy Efficiency: By implementing energy-efficient practices on their farms, pork producers can reduce their carbon footprint. This can include using renewable energy sources like solar or wind power, using more efficient equipment and lighting, and optimizing ventilation and heating systems.

Nutrient Management: Proper management of manure and other agricultural wastes can reduce greenhouse

gas emissions from pork production. By using manure as a fertilizer instead of synthetic fertilizers, pork producers can reduce the carbon footprint associated with the production and transport of these inputs.

Feed Management: The type and amount of feed given to pigs can also impact their carbon footprint. By optimizing feed rations to reduce waste and using sustainable feed ingredients, such as soybean meal or distiller's grains, pork producers can reduce the carbon footprint of their operations.

Animal Health and Welfare: Healthy and well-cared-for pigs are more efficient in converting feed into meat, which can reduce the carbon footprint of pork production. By implementing practices that improve pig health and well-being, such as providing biosecure housing and proper ventilation, producers can reduce the environmental impact of their operations.

Carbon Sequestration: Carbon sequestration is the process of capturing and storing carbon dioxide from the atmosphere. Pork producers can contribute to carbon sequestration by implementing practices such as planting trees or using cover crops, which can help capture and store carbon in the soil.

#### In Summary

Overall, the Pork Cares Farm Impact Reports highlight the commitment of pork producers to the We Care Ethical Principles of Animal Well-being, Our Communities, Our People, and the Environment. Individual producers can sign up at pork-checkoff.org to participate and receive their personalized report. Some of the many ways that pork producers can reduce their carbon footprint and improve the sustainability of their operations will be provided in the Sustainable Continuous Improvement Plan.

By implementing these practices, they can demonstrate their commitment to sustainability and reduce their environmental impact.

#### SPRING LAC - WASHINGTON, DC



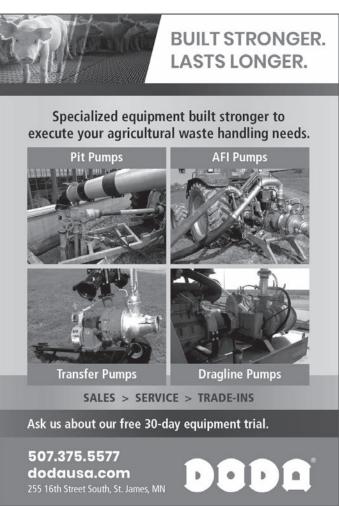




Craig Andersen, Chad Stoterau, Dan Howell, and Tina Erickson attended the NPPC's Spring Legislative Action Conference in Washington, DC, in late March. During the two-day event, they got to meet with Congressman Dusty Johnson and staffers for Senators Thune and Rounds to discuss the pork industry's policy priorities and how decisions affect their farms and families.

They also had the privilege of listening to and meeting Esteban Moctezuma Barragan, the Mexican Ambassador to the U.S. The United States is the main country of origin of Mexico's pork imports with a value of more than one billion U.S. dollars.





## Aír Fryer Pork Belly Tacos



1 lb. pork belly canola oil cooking spray

1 Tbsp. ancho chile powder

2 tsp. sugar

1/2 tsp. ground cumin

6 flour tortillas (5-inch, warmed)

shredded cabbage (finely, optional)

fresh pineapple (diced, optional)

Optional: diced avocado, pico de gallo, pickled red onions,

Cotija cheese, chopped fresh cilantro

lime wedges (for serving)

#### **Directions:**

Preheat air fryer to 325°F. Meanwhile, cut pork belly into ½-inch-thick slices. Then cut slices crosswise into ¾-inch pieces; transfer to a medium bowl. Lightly spray pork pieces with cooking spray; toss.

In a small bowl combine chile powder, sugar and cumin. Sprinkle over pork pieces; toss until evenly coated.

Lightly spray the air-fryer basket with cooking spray. Place pork pieces in the basket. Cook for 16 to 18 minutes or just until pork pieces begin to crisp, shaking pork pieces in basket or tossing with tongs after every 6 minutes. To assemble tacos, spoon pork pieces on warm tortillas. Top with desired toppers. Serve with lime wedges.



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#### WHEN PIGS FLY

South Dakota Pork Producers Council invites you to join us for our 3rd annual clay shooting tournament!

Wednesday September 20<sup>th</sup>, 2023

Hunter's Pointe Shooting Complex near Humboldt, SD

<u>Individual shooters</u>: Will be assigned a team, shoot 14 stations in a 2-hour timeframe and enjoy a delicious pork meal for \$150

<u>Team shooters</u>: Team of 4, shoot 14 stations in a 2-hour timeframe and enjoy a delicious pork meal for \$500

There will be a drawing for prizes following the pork meal!

Participants check in at 12:30pm for instructions and safety review

A WILD Team Flurry will follow the main shoot & feature 50 targets in the air within a 2-minute timeframe. Cost of the WILD Team Flurry will be covered by sponsorship!

No ammo can be brought into Hunter's Pointe. The only ammo permitted is provided by Hunters Pointe. Shotguns are available to rent if needed.



Contact SDPPC at 605-332-1600 or email Tina Erikson at terick-son@sdppc.org with any questions.



Ag Appreciation Day

Wed., August 9

W.H. Lyon Fairgrounds, Sioux Falls

held in conjunction with the Sioux Empire Fair

Join us for pork loin sandwiches, chips and drink served 11 a.m.-1 p.m.







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## **Lobbyist Report**

Lorin Pankratz

At the time of this writing, much of our bountiful state has been getting some well needed rain. Good news for our producers and farmers. It is interesting to watch radar (KELO or Weather Channel are my go-to places) and see that some areas seem to get rain on a more regular basis while others areas continue to be avoided. I remember growing up on the farm near Hetland, SD, and sometimes it would rain all around us, you could see it, but not in the "Hetland Hole." I would imagine there are names for some of these other dry areas as well.

The Foreign Ownership of Ag Land working group met for the second time on June 13th in Pierre. Rep. Roger Chase, Huron, is chairing the group. We had a presentation from a Legislative Research Council staff member about what other states have done legislatively since our Session ended. Interestingly, they all target foreign ownership of something, but not necessarily land only as our current law reads. Some are commercial property only. Some want to limit purchases for security reasons.

The group heard from the Deputy Secretary of State who advised that they were working on adding language to the corporate filing form to meet the requirements of HB1189, that passed last Session. This includes a reporting requirement for any foreign entity. It made sense to the group that we need to wait for at least a year and see what type of information is gathered before moving forward with any legislation.

US Senator Mike Rounds gave an update on discussions at the federal level. Their perspective is that it is a national security issue and that is the best place to address this rather than patchwork proposals at the state level.

The lobbyist for the SD Realtors Association indicated their group is discussing potential changes to the seller disclosure statement.

When the meeting ended, there was no burning desire from any of the groups present to bring any legislation forward at this time.

In the current issue of the *South Dakota Soybean Leader*, a publication of the South Dakota Soybean Association, there is an article by Jerry Schmitz, SDSA Executive Director. His article addresses the importance of our ag trading partners around the world and maintaining our good working relationships. Jerry gave me permission to use information from his article.

According to the USDA, the value of all ag exports in 2022 was \$196 billion. The top three purchasers of US ag products were China at \$36 billion, and Canada and Mexico each at \$28 billion. Trade is a two-way street; we need each other. There is also substantial foreign

investment in the US as well as South Dakota.

Here are a few examples:

Bayer, a German owned com-



pany, develops new seed technologies, crop protection products, and pharmaceuticals

BASF, also a German owned company, produces chemicals used by the agriculture, pharmaceutical, construction, textile and automotive industries.

Syngenta develops new seed technologies and crop production products in the U.S., and they are a Chinese owned company.

Smithfield in Sioux Falls is a Chinese-owned company.

Firestone Tire is a Japanese company.

Budweiser is a Belgium company.

The list goes on. In agriculture we need these markets, they need us and we need to continually look for new trade partners.

Have a safe, productive and happy Summer!

Lorin Pankratz

#### Inspiration

A meal with family and friends allows us to slow down and connect with the moment. Not only does pork create memorable food moments in your everyday, but it can also be the centerpiece of real, lasting memories.

For inspirational ideas and pork recipes, go to pork.org/inspiration



## Grilling Season is Here!

If you want to stock up on some great pork products, stop by the SDPPC office for bacon tenders sticks, wings, or bacon cheddar pork burgers.

We also have pork gift checks, which can be redeemed just like a check and can be used anywhere pork is sold – in a restaurant, at a grocery store, or with your local butcher.

You can stop by our office at 4615 West Homefield Drive in Sioux Falls, or place an order by calling (800) 830-PORK



#### South Dakota's 55<sup>th</sup> Annual Pork Congress 2024 Sponsorship Opportunities

If you are unable to have a booth at our 2024 Trade Show or are looking for additional ways to support the SDPPC, please consider a sponsorship, as outlined below.

#### THANK YOU FOR YOUR SUPPORT!

Platinum Sponsor - \$1500
Featured as a lunch sponsor on separate sponsorship board and PowerPoint in the lunch area
Company banner hanging on the Trade Show Floor
Company recognition at refreshment stations and seminar rooms
Company logo on all floor sponsorship boards, Trade Show programs, sdpork.org, and the Porkline publication
Gold Sponsor - \$750
Company banner hanging on the Trade Show Floor
Company recognition at refreshment stations
Company logo on all floor sponsorship boards, Trade Show programs, sdpork.org, and the Porkline publication
Silver Sponsor - \$500
Company recognition at refreshment stations
Company logo on all floor sponsorship boards, Trade Show programs, sdpork.org, and the Porkline publication
Bronze Sponsor - \$350
Company logo on all floor sponsorship boards, Trade Show programs, sdpork.org, and the <i>Porkline</i> publication
Company Name:
Company Address:
Contact Person:
Authorizing Signature:
Return to: South Dakota Pork Producers Council, 4615 W Homefield Dr, Sioux Falls, SD 57106
Contact Tina Erickson at 605-332-1600 or terickson@sdppc.org for any questions.

#### 2024 Trade Show Vendor Contract

SDPPC 55th Annual Pork Congress

Ramkota Exhibit Hall, Sioux Falls, SD ~ January 10 & 11, 2024

South Dakota Pork Producers Council is now accepting applications for exhibit space at the 55th Annual Pork Congress. Exhibit space assignments will be made by Dec. 1, 2023. Early-bird discount applications mut be received by Aug. 1, 2023. More information and the exhibitor contract are available on our website at sdpork.org under the "EVENTS" tab.

#### Thanks to our SDPPC Alliance Members!

























## 2023 State Fair Meal TICKET ORDER ORM

South Dakota Pork Producers 2023 SD State Fair Meal tickets are valid from Thursday, September 1, 2023, through Monday, September 5, 2023.

Business:				
Name:				
Address:				
City:	State: Zip Code:			
Phone Number: Emai	l Address:			
Deadline to order tickets is <u>\</u>	Wednesday, August 15, 2023.			
Ticket Options: (minimum of 10 tickets must be purchased)				
Meal Coupons	Sandwich Only Coupons			
Pork Loin Meal (sandwich, chips, and drink) or Pork On-A-Fork Meal (sliced pork, chips, and drink)	Pork Loin Sandwich or Pork-On-A Fork			
Total Tickets	Total Tickets			
Pre-Pay \$8 Post-Pay \$10	Pre-Pay \$6 Post-Pay \$8			
Pulled Pork Sandwich Meal (sandwich, chips, & drink) or Pork Bacon Tender Stick Meal (2), chips & drink):	Pulled Pork Sandwich or Pork Bacon Tender Stick (2)			
Total Tickets	Total Tickets			
Pre-Pay \$10 Post-Pay \$12	Pre-Pay \$8 Post-Pay \$10			
Tickets are NOT refundable for cash				
<b>Payment:</b> SDPPC will send you the tickets before the SD St the meal tickets that are turned in for your company. Pre-pay	tate Fair. Post-pay tickets will be invoiced after the fair for y tickets will be invoiced when tickets are issued.			
Please return this form to: South Dakota Pork Producers Cou 4615 West Homefield Drive Sioux Falls, SD 57106	ıncil			
If you have any questions, please contact office at 605.332.16	500 (office) or email sfox@sdppc.org			
Signature	Title			

49th Annual Chop Open
Friday, Au

Friday, August 11, 2023 18 Hole – 4 Person Scramble 9:00 AM Shot Gun Start Registration 7:30 AM to 8:30 AM

# Great Life Golf & Fitness at Central Valley in Hartford, SD

Entry Fee (West on I-90 to Harford Exit 390, 3 miles north)



Due to the recent growth of the Pork Chop Open, we are limiting the golf teams to our Platinum or Gold Sponsors ONLY. Supper & Award Banquet following golf

• Your team MUST be signed up by July 28, 2023

• Five day cancellation policy (last day to cancel – 08/6/2023)

• Send in registration information & payment

Open to Pork Producers and Allied Industry only

## Send payment and Registration to:

**Questions:** 

Pork Chop Open
Ashley Gelderman

2220 E. 54th Street N
Sioux Falls, SD 57104

Pork Chop Open
Keith Matthiesen

(605) 335-9693 Ext. 3

(605) 310-5084

AGelderman@standardnutrition.com keithmatthiesen511@gmail.com

Money generated from this event goes to scholarships at SDSU for students interested in the swine industry, Sioux Falls Banquet, and National Guard Gift Certificates.

This event is sponsored by:

South Dakota Master Pork Producers Association





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