

porkline

The official publication of the South Dakota Pork Producers Council

October
November
December
2025



South Dakota
PORK
PRODUCERS COUNCIL

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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
 Abbey Riemenschneider - Director of Programs and Communications
 Mary Duvall - Editor

Mission Statement

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

Vision Statement

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

Follow us on:



Calendar of Events

July

- July 4 – SDPPC Office closed for Independence Day
- July 11 – Grocery Mart Sturgis Promotion 11am-1pm
- July 11 – Summer at the Stockyards Event 3pm-6pm, Stockyards Ag Experience, Sioux Falls
- July 12 – Hog Wild at Family Fare Rapid City
- July 17 – Aberdeen Big Feed at Ken’s Superfair
- July 28-30 – SDPPC Producer Educational Tour
- July 31 – Ag. PhD Day in Baltic

August

- August 6 – Ag Appreciation Day at the Sioux Empire Fair 11am-1pm
- August 7 – Pork Day at the Sioux Empire Fair
- August 7 – Pig Pals at 11am
- August 8 – Pork Chop Open
- August 13 – Pork Day at Turner County Fair
- August 14 – Pork Day at Brown County Fair
- August 16 – Hog Wild at Family Fare Rapid City
- August 27-September 1 – South Dakota State Fair

September

- September 8 – When Pigs Fly Clay Shoot Event, Humboldt
- September 20 – Hog Wild at Family Fare Rapid City

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President's Message

SDPPC President Jason Foster

Hello Fellow Hog Producers!

Wow—where has the summer gone? As I sit here writing to you on this busy September day, I can't help but think about how quickly these past few months have flown by. With the cool nights and crisp mornings, it's starting to feel like fall. The soybeans are turning, farmers are preparing for harvest, and some have already begun cutting silage.

Our SDPPC staff and producers have been hard at work with promotional events across the state throughout the summer and into early fall. They hosted three Hog Wild events in the Black Hills, all of which were very well attended. On top of that, they were busy at the Brown County Fair, Sioux Empire Fair, Turner County Fair, and the State Fair — working in both food booths and informational booths. I can't thank our staff and volunteers enough for the time and energy they put into these events. It truly takes an army to make them happen, and everyone steps up without hesitation.

In June, we held our Swine Summit at the SDSU Swine Education and Research Facility, SDSU Meat Lab, and SDSU Animal Science Arena, followed by a tour of a local swine

operation. This event is for youth ages 13–18 who are interested in the swine industry. They spend the day with producers and industry professionals, learning more about career opportunities, animal care, and pork production. It was an excellent day of discussion, learning, and fun for these future pork leaders.

In July, we hosted a **three-day SDPPC Educational Bus Trip.**

Day 1: We traveled to Des Moines, Iowa, touring the National Pork Board, National Pork Producers Council, Iowa State Meat Lab, and ADA Enterprises.

Day 2: We visited an Amish community and capped the day off with a Minnesota Twins game.

Day 3: We wrapped up with a tour of the Ralco Feeds facility in Marshall, MN.

All in all, it was a fantastic tour filled with valuable information and experiences. A special thanks goes to Tina for organizing this incredible trip!

If you have not heard yet, the **National Pork Board** has hired their new CEO **David Newman**, who officially began his duties September 1st. David is no stranger to NPB — he

previously served as NPB's Senior Vice President of Market Growth after joining the organization full-time in June 2023. Before that, he served two terms as President of the NPB Board of Directors in 2020 and 2021. We at SDPPC are excited to welcome Mr. Newman and look forward to working alongside him!



As I close, I want to wish everyone a safe and blessed harvest. With farm machinery on the roads and long hours bringing crops out of the field, please don't forget about safety. Your family expects to see you walk through the door each and every night. So, slow down, stay alert, and take care of yourselves.

And remember — **October is Pork Month!** Let's get out there, promote pork, and educate consumers about our delicious product.

Wishing you all a safe, successful harvest,

Jason Foster
SDPPC President

Thanks to our SDPPC Alliance Members!



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Ag PhD Field Day



Thursday, July 31, was Ag PhD Field Day outside of Baltic, South Dakota. SDPPC's Tina spend the day at the National Pork Booth with Scott Mills, NPB's Grant Liaison. They discussed the Advancing U.S Pork Sustainability and Market Value grant program.

Through this grant, farmers receive funding, technical assistance, and guidance to adopt practices such as cover cropping, tillage management, and manure management, to name a few. Farmers who showcase their commitment to sustainable and ethical practices are eligible for the incentive.

In addition, SDPPC teamed up with SD Corn and SD Soybeans to teach attendees about pig rations by letting kids create their own. This activity provides a way to share the full-circle message about hogs eating corn and soybeans, and the by-products that we then use to raise the crops.



Managing Harvest Time Stress

Andrea Bjornestad, Ph.D., LPC, NCC
Professor/Extension Specialist-Mental Health
School of Education, Counseling, & Human Development



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Harvest is right around the corner, where farm families work together to accomplish numerous tasks. I often hear farmers share what they love most about farming, and aspects of harvest season are described. However, with unpredictable weather and market prices, time can be critical and intense stress can exist. We often hear sayings such as, “Embrace the suck,” or “It’s okay to not be okay.” However, how do we be okay when we do not feel okay?

Recognize your stress symptoms. The first step in gauging how you feel is to recognize when you are experiencing stress.

Where do you notice your stress in your body? Our stress symptoms can be emotional (moodiness, irritability, anger, loneliness, anxiousness, panic), cognitive (forgetful, constant worrying, pessimism), physical (fatigue, headaches, aches and pains, gastrointestinal), and behavioral (issues with sleep, eating too much or too little, use of alcohol, drugs, or cigarettes, procrastination).

Write down your stress symptoms. Do other people notice your stress? Do

they notice different stress signs about you?

Determine your control. You know you are stressed, and you recognize your stress symptoms. Think about everything that is on your plate – all of your stressors. Maybe your stressors involve finances, strained relationships, weather, market prices, limitations with the pandemic, etc.

Which stressors can you control? Which stressors are outside of your control?

When we worry about stressors that are outside of our control, our thoughts and feelings spiral downwards where it can be difficult to dig out of negative thought patterns. Try to focus on what you can control.

Admit when you need help. Harvest can feel like a whirlwind with incredible pressure. When you feel like your stressors are extremely overwhelming and your stress symptoms are intense and persistent, it is important to seek support.

Support can be from family, friends, neighbors, pastors/spiritual leaders, and counselors. The Avera Farm and Rural Stress hotline (1-800-691-4336) pro-

vides professional assistance that is free, confidential, and available 24/7.

SDSU Extension also offers a behavioral health voucher program for farmers, ranchers, agribusiness professionals, and their immediate family members. The voucher program will include funding for up to five free mental health counseling sessions at Rising Hope Counseling.

Farmers and ranchers, their family members, and agribusiness professionals can complete a voucher interest form at <https://extension.sdstate.edu/agriculture-behavioral-health-voucher-program> or call Rising Hope Counseling at 605-494-1500 to schedule an appointment.

Forgive yourself. If you are currently struggling with your thoughts and feelings, you are not alone. It is okay to have days where you feel competent and accomplished, and other days where it might be a struggle to accomplish one task. Forgive yourself for the hard days.

For additional farm stress resources, please visit <https://extension.sdstate.edu/tags/farm-stress>.

National Pork Board Taps David Newman As CEO

The National Pork Board named David Newman as its next CEO, effective September 1, 2025. He joined the organization full-time in June 2023, and most recently served as NPB’s senior vice president of market growth.

Newman was previously a member of the NPB board of directors, serving as the board’s president for two terms in 2020 and 2021. He also served as a member of the U.S. Meat Export Federation executive committee. Before joining NPB as staff, Newman received a doctorate in meat and animal science from North Dakota State University. He was also a faculty member at NDSU and later at Arkansas State University, serving as a leader in meat science programs and swine research, where he focused his academic work on meat quality. Along with his family, Newman owns and operates Newman Family Farms based in Myrtle, Missouri.

“It’s a privilege to work for and on behalf of pork producers,” said Newman. “We make a flavorful, nutritious product that is beloved by millions of people across the globe. Producers can be proud of that, and of the work their checkoff is doing to drive demand with new generations of consumers, ensure we have a healthy swine herd, and help the industry anticipate and adapt to change. I am honored to be named CEO of the National Pork Board and to continue serving pork producers and the industry in an even greater capacity going forward.”



Interim Legislative Work

By Mary Duvall

South Dakota's ag community lost a good friend in the Legislature with the farm accident that claimed the life of Representative Richard Vasgaard from Centerville. He was a lifelong farmer who brought an understanding of agriculture to the legislature. He was also known among his colleagues for treating others with kindness and respect. Our deepest sympathy to his wife, Joyce, and their family.

Governor Rhoden appointed John Shubeck, a farmer from Beresford, to fill the remaining portion of Rep. Vasgaard's term, which runs until January 2027.

During the South Dakota State Fair, Governor Rhoden and DANR Secretary Roberts hosted a roundtable discussion with leadership from the state's agricultural groups. This has become an annual event to give the Administration a chance to meet informally and catch up on policy issues.

The Governor used part of the roundtable to highlight his property tax relief proposal which would give counties the option of implementing a half-cent sales tax to buy down homeowners' property taxes within the county. As legislators continue to talk about property tax concerns by homeowners, one of the ideas that has been suggested is removing various sales tax exemptions. We will be watching to ensure that agricultural inputs do not become a target in these discussions.

The Governor also mentioned potential changes to state law which restricts foreign ownership of ag land. Specifically, the administration is looking at stronger penalties associated with the law which was passed by the 2024 legislature.

In May 2023, the U.S. Supreme Court issued a decision in *Sackett v. EPA* which narrowed the definition of Waters of the United States (WOTUS). As a result, there is a regulatory gap between wetlands that are federally protected and those that are protected under state law. DANR staff have

been meeting with potentially affected stakeholders, including agriculture, the construction industry, environmental groups, local governments, and others, to get feedback on a potential path forward. The department's goals are to protect wetlands as a valuable water resource and yet allow reasonable use of the land resource.

They have outlined three potential options:

1. Fully enforce existing state regulations
2. Completely deregulate all state-jurisdictional wetlands
3. Develop state wetland permits to allow for some reasonable impacts to wetlands not under federal jurisdiction

We will be monitoring this issue as it develops.

Another issue we anticipate in the upcoming Legislative Session is giving the Board of Regents spending authority to expand the Swine Unit Teaching and Research facility at SDSU. While the expansion will be funded with private donations, the legislature needs to grant spending authority for the project.

Although many of the policy issues that potentially affect South Dakota's producers are federal, it is important to be able to have candid conversations with your neighbors, county commissioners, local legislators, and others. Being able to find common ground and develop solutions will keep our industry moving in the right direction.

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The Porkline is SDPPC's primary source for providing pork producers and allied industry members with information on current topics in the pork industry including legislative, research, promotion, education, and so much more!

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SDSU Extension: Mycotoxins in New-Crop Corn

Authors: Rafe Royall, Bob Thaler, and Kaylynn Rudy; SDSU Extension

The weather across South Dakota during the grain growing season was anything but consistent. We experienced periods of high rainfall and cool temperatures, weeks of high heat and humidity, and everything in between.

While I'll never complain about receiving rainfall, these conditions were potentially advantageous for mold growth, especially in the corn crop. Thus, with harvest upon us, mycotoxin contamination is top of mind for many nutritionists.

Mycotoxins are toxic compounds produced by mold in feed ingredients (primarily grains). Mold growth requires a readily available food source (namely starch from grains), moisture (rain/humidity), and appropriate temperatures. However, the visible presence of mold does not necessarily equate to the presence of mycotoxins; mycotoxin formation typically requires a stressor such as a temperature spike, excessive water, or even insect or harvest damage to the grain. This is why the weather deviations we experienced this summer raise concerns over mycotoxin contamination.

While more than 800 individual mycotoxins and metabolites have been identified, there are five that we typically

consider of greatest importance in swine production: aflatoxin, vomitoxin (DON), zearalenone, fumonisin, and ochratoxin.

Table 1 below outlines the optimal conditions that favor mold growth and mycotoxin production. Vomitoxin, zearalenone, and fumonisin are the primary mycotoxins found in grains directly post-harvest, and as such are of greatest concern this time of year.

Table 2 on the next page describes dietary concentrations at which different mycotoxins negatively affect pigs and the clinical signs to look out for.

As a swine producer, your most impactful defense against mycotoxin contamination in your barns is proper ingredient analysis. The Association of American Feed Control Officials (AAFCO, 2017) suggests that samples be collected from 10 evenly-spaced locations throughout a bulk load, or at least 10 grab samples be collected at regular intervals during the unloading process. If possible, it's best to get the samples from loads from different parts of the field since mycotoxin concentrations can be highly variable in different locations within a field.

(continued on next page)

Table 1. Sources and conditions for mycotoxin formation

Mycotoxin	Mold Source	Grains affected	Optimal Temperature	Optimal Humidity	Favorable conditions
Aflatoxins (B ₁ , B ₂ , G ₁ , G ₂)	<i>Aspergillus flavus</i> , <i>Aspergillus parasiticus</i>	Corn, sorghum, cotton seed, peanuts	75 to 95°F	80 to 85% relative humidity 17% moisture content	Grain damage, constant high temperature and humidity
Vomitoxin (deoxynivalenol, DON)	<i>Fusarium graminearum</i>	Corn, wheat, barley, sorghum, rye, others	79 to 82°F	88% relative humidity 22% moisture content	Alternating warm and cool temperatures during growing season, high humidity
Zearalenone	<i>Fusarium graminearum</i>	Corn, wheat, barley, sorghum	45 to 70°F	24% moisture content	Alternating warm and cool temperatures during growing season
Fumonisin (B ₁ , B ₂ , B ₃)	<i>Fusarium verticillioides</i>	Corn	Likely < 77°F	Likely > 20% moisture content	Drought during growing season followed by cool, wet conditions
Ochratoxin A	<i>Aspergillus ochraceus</i> , <i>Penicillium verrucosum</i> , <i>Penicillium viridicatum</i>	Corn, wheat, barley, rye	54 to 77°F	85% relative humidity 19 to 22% moisture content	Low temperatures

Adapted from Osweiler and Ensley (2012).

Mycotoxins (Continued)

Samples can then be shipped in a paper container to North Dakota State University Veterinary Diagnostic Laboratory or Romer Labs, Inc. for analysis, or analyzed using one of several commercially available rapid test kits.

If mycotoxin-contaminated grains must be used in swine diets, there are some steps to reduce susceptibility:

1. Add a mycotoxin mitigation product (like activated carbon, bentonite clay, etc.) to diets.
2. Preferentially feed these grains to late finishing pigs, as they are the least susceptible. Keep them out of breeding herd and nursery diets since these phases are at the greatest risk.
3. Blend with clean grains to reduce/dilute concentration. (Note: The Food and Drug Administration does not permit aflatoxin-contaminated grains to be blended for commercial sale.)
4. Screen and clean grains to remove broken kernels and reduce mycotoxin contamination.

For additional information, please contact Dr. Rafe Royall at rafe.royall@sdstate.edu or (605) 688-5433.



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Table 2. Effects of mycotoxicosis according to category of swine and mycotoxin level in the diet

Mycotoxin	Category of swine	Dietary level	Effects
Aflatoxins (B ₁ , B ₂ , G ₁ , G ₂) ¹	Grower-finisher	< 100 ppb 200 to 800 ppb 800 to > 2000 ppb	No signs Low feed intake, low growth rate, immunosuppression Sever liver disfunction, hemorrhages, jaundice and sudden death No signs in breeders, slow-growing suckling pigs due to aflatoxin in milk
	Breeders	400 to 800 ppb	
Vomitoxin (deoxynivalenol, DON)	Grower-finisher	< 1 ppm 2 to 8 ppm 10 ppm	No signs Sharp decrease in feed intake, low growth rate Complete feed refusal, vomit, diarrhea, severe digestive lesions, sudden death
Zearalenone	Gilts and sows	1 to 3 ppm 3 to 10 ppm >30 ppm > 40 ppm	Vulvar swelling and redness, prolapses of rectum and vagina Anestrus, false pregnancy Early embryo loss Low libido
	Boars		
Fumonisin (B ₁ , B ₂ , B ₃)	All swine	< 20 ppm 50 to 100 ppm > 100 ppm	No signs Low feed intake, low growth rate, immune suppression Severe lung lesions, labored breathing, cyanosis, and death
Ochratoxin A	Grower-finisher	200 ppb > 1000 ppb	Low growth rate, poor feed efficiency, kidney lesions at slaughter Severe kidney disfunction

Adapted from Osweiler and Ensley (2012).

¹Food and Drug Administration regulatory limits of aflatoxins to commercialize feed ingredients and feeds for swine: 20 ppb for grower pigs, 200 ppb for finisher pigs over 100 lb BW, and 100 ppb for breeders.

SDPPC Hosts Educational Tour for Producers

By Tina Erickson, SDPPC Director of Membership, Outreach, and Engagement

A group of 26 of South Dakota's finest pork producers took off on Monday, July 28, for a three-day educational tour provided by the SDPPC.

Our first day took us to Des Moines, IA, to meet with industry leaders from the National Pork Board and National Pork Producers Council. The group was enlightened on the purpose of each entity and how they assist with keeping our pork producers in production. After Des Moines, our group traveled to the campus of Iowa State University in Ames, where we got a behind-the-scenes tour of the meat lab.

Our stop later that afternoon was in Northwood, IA, at the ADA Enterprise manufacturing company. There we learned how they make flooring for hog barns, as well as other items such as playground equipment, park benches, and picnic tables.

Day two we ventured east to Lanesboro, MN, where we went on a guided tour of the Amish Country. We stopped at a rug maker, furniture maker, quilter, and last but certainly not least, the bakery. The group was impressed by how all these items are made and manufactured without use of electricity. The most enjoyable moments were visiting with the Amish families. They were so friendly and wanted to share their knowledge with us.

Topping off day two was a Minnesota Twins vs. Boston Red Sox game. The group had a blast taking the light rail train to the game from the Mall of America. Unfortunately, the Twins lost, but it was a fun evening and a great night to relax.

On day three, we departed Minneapolis and headed west to Marshall, MN. Here we got a tour of the Ralco headquarters, offices and their distribution center. It was a nice way to wrap up our final day.



Jacks Classic Swine Show

Thanks to the SDSU Swine Club for inviting SDPPC to be part of the 2nd Annual Jacks Classic Swine Show at the Dakotah Bank Center in Brookings on September 20.

In addition to speaking at the event, SDPPC helped grill a free pork loin meal, sponsored by Diamond V, Craft Chophouse Lounge, the Todd Frantz Family, and Martin County Pork Producers.

The SDSU Swine Club meets once a month to listen to some great speakers, learn more about the swine industry, eat some great food, and enjoy getting to know other future leaders in the industry.

From left: Bob Thaler, Rafe Royall, Glenn Muller, and Tina Erickson.

KELOLAND Living: Fiery Pork Ramen

Abbey Riemenschneider stopped by the KELO-TV studio in mid-September to tape a segment with Mitchell Olson for their KELOLAND Living show, where the featured recipe was Fiery Pork Ramen with Creamy Garlic Sauce. You can find the recipe — along with a lot of other recipe ideas — on our website at sdpork.org/recipes.

Abbey has done a KELOLAND Living segment every month this year. You can watch the videos on our Facebook page or on Keloland Living Facebook page.



Message from Bill Even, Commissioner, Governor's Office of Economic Development

*Bill Even took over as Commissioner of the SD Governor's Office of Economic Development on May 2.
He previously served for ten years as CEO for the National Pork Board*

It is good to be back in South Dakota near our family and farm at Humboldt, SD full-time.

For the past five months, I have been on the road travelling across the state, reconnecting with community leaders, businesses, elected officials, farmers, and ranchers.

A few observations from these conversations:

People genuinely appreciate it when you show up in their hometown and take the time to listen and learn.

Our citizens have hopes and plans, and they seek opportunities for themselves and their families. They also want to make sure we are good stewards and that our growth is done in a planned way.

The Governor's Office of Economic Development was created in 1987 and has the responsibility to drive the economic development environment that ensures the next generation can succeed in South Dakota.

Three of our six targeted industries are in agriculture:

- Livestock Development
- Value-Added Ag
- Precision Ag

- Manufacturing
- Bioscience
- Cybersecurity

As a producer, I know that livestock and crops grow each year.

I also know that we all grow as people. We grow physically, we grow in our experiences, we grow in our wisdom, and we grow in our faith.

The people who settled and stayed in South Dakota were bold, but not reckless. The reckless ones never made it and went back east. Those of us here today are the bold ones who made a choice to stay and grow.

South Dakota livestock producers can learn more about our programs at www.sdgoed.com and can reach me at Bill.Even@state.sd.us with any questions.

I look forward to seeing you in the coming year!

Bill Even



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Tuesday, January 13, 2026

Trade Show Set Up 12:00 PM - 6:00 PM
SDPPC Executive Board Meeting 6:00 PM

Wednesday, January 14, 2026

Trade Show Set Up 7:00 AM - 9:30 AM
Checkoff Annual Meeting 9:00 AM
Trade Show Open 9:30 AM - 4:30 PM
2027 Pork Act Delegate Election 10:30 AM
TQA Certification 10:30 AM
Lunch 11:30 AM - 1:00 PM
Seminar I - Trent Loos, 6th generation U.S. farmer and podcaster connecting producers and consumers 1:00 PM
PQA Plus® Certification 3:00 PM

MPPC Recognition Banquet & SDPPC Awards

Social Hour-Cash Bar-Popcorn 5:00 PM
Dinner 6:00 PM
"Sold! What's Next?" Auction After the banquet

Thursday, January 15, 2026

Trade Show Open 9:00 AM - 2:00 PM
Seminar II - Holly Cook, National Pork Producer Council Economist 10:00 AM
Lunch 11:30 AM - 1:00 PM
Non-Checkoff Annual Meeting of Members (SIP Investors) 2:00 PM
SIP Membership Reception & Pork PAC Silent Auction 4:30 PM - 6:30 PM
All SIP investors & interested producers welcome
SDPPC Executive Board Meeting 7:00 PM

SDPPC Award Nominations for 2026

SDPPC's Producer Education & Outreach Committee is searching for producers, allied industry representative, or a restaurant to receive pork industry recognition.

Nominations are due by December 9, 2025.

Recipients will be recognized during the MPPA Awards Banquet on Wednesday, January 14, 2026.

Award Categories

SD Pork All-American: Recognition of a SD pork farmer for leadership and involvement.

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

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

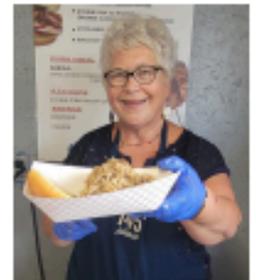
Family of the Year: Honors a pork-producing family who has contributed to the long-term success of the industry through leadership and pork promotion on the local, state, and/or national level.

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

*For more information, please contact Tina Erickson
terickson@sdppc.org*

South Dakota State Fair Highlights

We appreciate all the wonderful volunteers who helped with the success of our SDPPC food booth and informational booth! We are especially grateful for the SDSU Swine Club, and the FFA Clubs from McCook Central, Montrose, Parker, Sunshine Bible, and Tri-Valley who took time to help in the food booth.



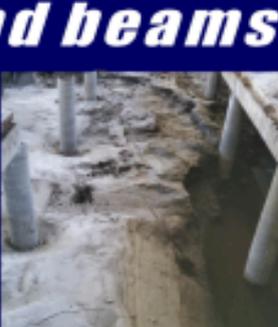


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Prop 12 Update:

Nobody Wins with a State Patchwork of Sow Housing Laws

Whether a large or small-scale pig farmer, all stand to lose when faced with a patchwork of differing—and ever-changing—state sow housing laws spurred by California Proposition 12. The issue goes well beyond animal welfare and safety—farmers' top priority—and rather to the root of the Constitution's interstate commerce regulations and how bending them can break a farmer.

In testimony before the U.S. House Agriculture Committee in July, Ohio pig farmer and National Pork Producers Council Vice President Pat Hord spoke to the need for patchwork prevention—even for those who, like him, have chosen to retrofit barns to be Prop. 12-compliant: "Pork producers throughout the country have already collectively spent hundreds of millions of dollars converting existing structures or building new barns to continue selling pork in California," he testified.

That compliance does not future-proof farmers from more financial burdens if patchwork laws are not addressed. Hord explained, "Whatever I do today could need to be changed when a new state decides they want a different housing standard. These are expensive changes, and some farmers may exit the business amid this uncertainty, which increases consolidation."

NPPC recently submitted written comments on the adverse effects of extraterritoriality—the legal concept that a state's laws can apply to people

or actions outside its borders—to the U.S. Department of Justice Antitrust Division and the National Economic Council, in response to a request from the DOJ's Office of Legal Policy.

Extraterritoriality was specifically addressed by our country's founders in the U.S. Constitution: A state law that has the practical effect of regulating wholly out-of-state commerce is invalid, regardless of whether it also regulates in-state commerce.

California imposed housing restrictions on its few pig farmers well before it passed Prop. 12, meaning Prop. 12 wholly regulates out-of-state pork production. For perspective, 99.9% of America's sows are raised outside California, despite the state's large appetite for the power protein.

In other words, the practical effect of Prop. 12 is that commercial pork activity outside of California must comply with that state's regulations, making the initiative an extraterritorial regulation of the \$27 billion interstate pork market—and driving up costs for farmers and prices for consumers.

Prop. 12 has set a costly precedent for other states to pass similar but conflicting laws, imposing substantial burdens on our nation's pig farmers in their wake. They must either continue to comply with the various state laws or lose business in critical markets.

NPPC President Duane Stateler, an Ohio pig farmer, complied with the Ohio standard for pork housing and

knows personally what having to then comply with another state, and potentially others, means.

Stateler draws an analogy, explaining, "What if you built a brand-new house—one you and your family had saved for, waited for and are proud and excited about—and you followed all the regulations to ensure it was built to code. Then, six months later, a state outside your own says your electrical work is unacceptable and you need to fix it for your family to be able to stay in your home. And then, 10 months later, another state comes back and says you need to redo your driveway to adhere to their egress laws—and your HVAC is not, in their eyes, energy efficient enough? This is what pig farmers face every time a state passes an arbitrary law and we have to rebuild our barns or lose business into those states."

NPPC represents these real pig farmers across the country and reminds our leaders that all farms—small, large, Prop. 12-compliant or not—lose when conflicting state regulations keep America's farmers jumping through regulatory hoops without cause. The Supreme Court was clear that the ball is in Congress' court, and we need their help in keeping these farms in business and pork prices reasonable for consumers.

Source: National Pork Producers Council

2026 Trade Show Vendor Contract

SDPPC 57th Annual Pork Congress
Ramkota Exhibit Hall, Sioux Falls, SD ~ January 14 & 15, 2026

The South Dakota Pork Producers Council is now accepting applications for exhibit space at the 57th Annual Pork Congress. Exhibit space assignments will be made as contracts are received.

More information and the exhibitor contract are available on our website at sdpork.org under the "EVENTS" tab.



NPPC's Strategic Investment Program (SIP)

The Strategic Investment Program (SIP) is the primary source of NPPC funds to strengthen its mission at home and abroad. Through SIP, pork producers voluntarily invest a percentage of the sales of each hog sold.

SIP funds are split with the state associations – 60% to NPPC, 40% to the states. These funds enable state pork organizations to respond to threats on a state and local level by carrying producers' message to legislators and regulators.

SIP is voluntary, and is not related to the mandatory checkoff. Mandatory checkoff dollars cannot be used for public policy or lobbying; however, SIP funds are unrestricted and are used to help your state and national organizations advocate for you at the state and national levels.

For more information, please contact the SDPPC Office or go online to nppc.org.

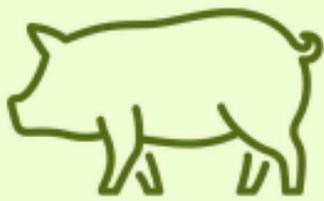
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2026 PORK AMBASSADOR

Details

- **What will you learn?**

You will learn about pork production, allied industry members, build communication skills, and work on consumer demand.

- **Requirements**

Must be a minimum of a senior in high school through college student, a SD resident, and have your own transportation.

- **Applications Open**

Applications are due November 18, 2025
Applications and more information can be found on our www.sd pork.org website.

About

Do you have a passion for the Pork Industry? The Pork Ambassador program is designed to develop strong relationships with both pork producers and allied industry members.



605-332-1600

www.sd pork.org

abbeyr@sdppc.org

4615 W. Homefield Drive,
Sioux Falls, SD 57106



51st Annual Pork Chop Open Held August 8



The 51st Annual Pork Chop Open took place on a very warm, humid August 8th at Central Valley Golf Course in Hartford, SD.

Forty-one teams participated in the tournament, organized by the Master Pork Producers Association to raise funds for scholarships that are awarded to SDSU students who are majoring in Agriculture with an interest in swine.

The 2025 MPPA scholarship winners attended the event doing various tasks assigned as a thank you to all the golfers and sponsors for their support.



Applications Open for Neil Dierks, Lois Britt Scholarships

Students pursuing a future in the pork industry have two national scholarship opportunities available to help them with their education

The *Neil Dierks* scholarship, awarded by the National Pork Industry Foundation (NPIF), is a \$5,000 scholarship for a graduate student enrolled at a land-grant university and pursuing studies that directly support the pork industry.

This scholarship honors Neil Dierks, longtime CEO of the National Pork Producers Council, and recognizes his remarkable leadership and dedication to the pork industry throughout his career. It is funded through contributions to NPIF.

Applications for the Neil Dierks Scholarship are due by **December 31, 2025**. The recipient will be announced during the National Pork Industry Forum, to be held March 4-6, 2026, in Kansas City, Missouri.

The Neil Dierks Scholarship complements the *Lois Britt Memorial Pork Industry Scholarship*, which awards \$2,500 each to ten undergraduate students enrolled in a two-year swine program or a four-year college of agriculture.

Applicants will be evaluated on an essay addressing current or future issues facing the pork industry and offering potential solutions.

Scholarship recipients will be announced in late January and recognized at the National Pork Industry Forum.

The application deadline for this year is **December 12**.

Established in 1990 by CME Group and NPPC, the scholarship honors Lois Britt, a former director on the NPPC board and lifelong champion of agriculture. Britt dedicated 34 years to the North Carolina Cooperative Extension and later spent 15 years with

Smithfield Hog Production in public and government relations. Her contributions earned her induction into both the NPPC Pork Industry Hall of Fame and the North Carolina Pork Council Hall of Fame, as well as the North Carolina 4-H Lifetime Achievement Award.

Together, these programs demonstrate NPIF's ongoing commitment to supporting education and developing the next generation of industry leaders.

More information about the scholarships and the application forms can be found on the National Pork Producers Council website at nppc.org

If you have any questions, please contact Lucy Russell, NPPC Director of Producer Engagement, at 515-864-7983 or russelll@nppc.org or Jacob Sterle, NPPC Director of Industry Resource Development, at 515-278-8012 or invest@nppc.org.

Promoting Pork Throughout the State



SDPPC had a busy summer on the road as producers, ambassadors, and staff attended the Turner County Fair, Brown County Fair, Sioux Empire Fair, and the Hog Wild Finale.

Please be sure to follow us on Facebook to find out where we have been telling the message "Taste What Pork Can Do."



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*Terms apply. See website for details.



SDPPC Hosts Annual When Pigs Fly Sport Shoot

Congratulations to Hog Slat for taking home the championship title from our 5th Annual When Pigs Fly sport shooting event held September 9 at Hunters Pointe in Humboldt.

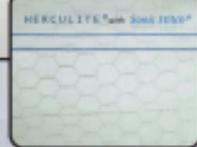
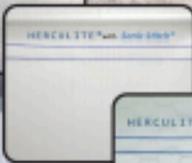
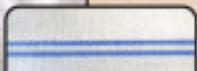


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South Dakota's 57th Annual Pork Congress

2026 Sponsorship Opportunities

Below you will find sponsorship opportunities for the 2026 South Dakota Pork Congress. If you are unable to have a booth at our show or are looking for additional ways to support the South Dakota Pork Producers Council, please consider a sponsorship.

THANK YOU FOR YOUR SUPPORT!

Sponsorship Levels

___ **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 *Porkline* 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.

Sioux Empire Fair



The Minnehaha County Pork Producers grilled pork loins for the 41st annual Ag Appreciation luncheon during the Sioux Empire Fair in Sioux Falls. Glenn and Tina joined more than 250 volunteers who turned out to feed over 2000 people. The event is designed to thank and show the community's appreciation to the farmers and their families for their hard work and dedication.

On Thursday, August 7, seven individuals with disabilities came to participate in our annual Pig Pals program, which gives participants an opportunity to showcase their skills at showing pigs, with the assistance of seasoned swine showmen.



As the global voice for the U.S. pork industry, the National Pork Producers Council (NPPC) advocates for the social, environmental and economic sustainability of U.S. pork producers and their partners by fighting for reasonable public policy, advancing our freedom to operate and expanding access to global markets. To learn more, please visit www.nppc.org.

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South Dakota Pork Producers Council

“Sold! What’s Next?” Auction Response Form

January 14th, 2026

Ramkota Hotel, Sioux Falls, South Dakota

- ◆ *Would you like to donate to the “Sold! What’s Next?” live auction and/or our game prizes?*
- ◆ *List your company/contact person, auction item, description, and delivery information below.*
- ◆ *Please return this form (to be listed as a donor) and a picture (so that we can do a slide during auction) by December 15, 2025*

DONOR INFORMATION

Company Name (as it will appear in print): _____

Contact: _____

Mailing Address: _____

Telephone: _____ Email: _____

DONATION INFORMATION

The auction program will include a brief description of your donation, along with a visual display which will be projected on a screen. Buyers use the program to make their purchase decisions. To be an auction donor, please choose a package with a retail value of at least \$50, comprising of specialty items marketable beyond pork producers.

Option 1:

Item Description: _____

Item Value (\$50 Minimum): _____

Option 2:

Cash Donation: \$ _____ Your cash donation will be recognized in all publications.

Please use item for the: (choose one) Live Auction: ___ Game Prize: ___ SDPPC May Choose: ___

Please send a receipt for our donation: ___

Delivery (Please check only those that apply):

___ We will personally deliver our gift to the convention.

___ We will send our gift to the SDPPC office.

___ We will provide a certificate or photo of the gift.

Return this form to:

*South Dakota Pork Producers Council
Attn: Stephanie Fox—sfox@sdppc.org
4615 W Homefield Dr
Sioux Falls, SD 57106*

DEADLINE: DECEMBER 15, 2025

SDPPC Staff Spotlight: Ronda Snyder, SDPPC Education Consultant

For more than three decades, consumers in the Black Hills have had a chance to learn about pork from our Education Consultant Ronda Snyder. Whether she is helping with an in-store promotion or feeding guests, Ronda does a great job of highlighting the value of pork. Thank you, Ronda!

Tell us about your ranching operation. My husband, Ken, and I live and work on a four-generation cattle ranch in the foothills of the Black Hills near Sturgis.

How long have you been with SDPPC? I began consulting with the Pork Producers Council in January, 1990. The position was created to help promote pork in the greater Rapid City area. Having been a Family and Consumer Science teacher, the position was a great fit for a stay-at-home mother. I have participated in a variety of promotional activities in the past 35 years with the Pork Council ranging from educational booths at fairs, to a monthly cooking segment on the local noon news, to point-of-purchase in-store radio remotes. For several years, I also wrote a monthly article for the local newspaper highlighting pork news and tasty pantry-friendly recipes featuring pork.

What is your favorite part of being involved with SDPPC? I enjoy educating consumers on the versatility of today's pork and encouraging them to purchase, prepare and enjoy nutritious, delicious pork.

Tell us about your family: I was born and raised on a farm in eastern South Dakota where I helped with chores, including tending pigs. Ken and I have three sons, two of whom are partners in the family ranch. We have five delightful granddaughters—the 5th generation. Andrew (Tacy) have a 5-year daughter, Eiley. Daniel (Jenna) have four daughters, Kynlee, 6, Emersyn, 4, Austyn, 2, and Suttyn, 6 months. Our youngest son, Michael works as a tour director for several travel/tour companies both nationally and internationally. We are truly blessed to have this whole family living on the ranch.

What are your hobbies: I wear a variety of "hats." I thoroughly enjoy helping with ranch activities and tend a large yard and garden. I am involved in many activities and functions at church, including serving as the funeral lunch coordinator where ham and pulled pork are part of the menu the majority of the time. I am also active in several community organizations. The hat that suits me the best is my "Grandma Rancher" hat. I am an active child care provider for our grandchildren and thoroughly enjoy the time spent with the girls.

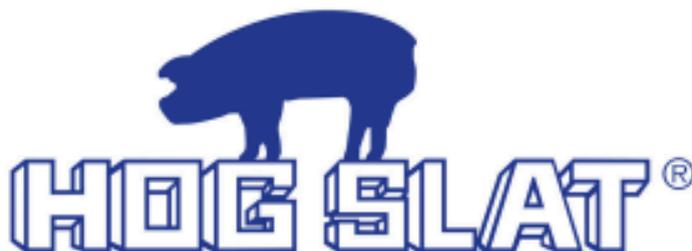
Fun fact about me: We host a few guests during the Sturgis Motorcycle Rally. We serve breakfast each morning where pork is a delicious part of the hearty meals.



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2026 Pork Congress Meal Ticket Order Form

Business: _____

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone Number: _____ E-mail: _____

South Dakota Pork Producers 2026 Trade Show meal tickets valid from
Wednesday, January 14 through Thursday, January 15, 2026.
Deadline to order tickets is **Friday, December 30, 2025.**

Tickets \$12.00 each: (minimum of 10 tickets must be purchased)

Menu to be determined

Total Tickets: _____ Total Amount: \$ _____

Tickets are NOT refundable for cash

Payment: SDPPC needs to receive payment before tickets are issued for meals.
You will receive your tickets upon check-in at the South Dakota Pork Congress.

Please return this form to:
South Dakota Pork Producers Council
Stephanie Fox
4615 W Homefield Dr
Sioux Falls, SD 57106
OR
sfox@sdppc.org

If you have any questions, please contact Stephanie Fox at sfox@sdppc.org or 605-332-1600.

Signature: _____ Title: _____



Healthy Slow-Cooker Maple Mustard Pulled Pork

Ingredients

For the Pork Shoulder:

- 1 Tbsp. dried oregano
- 1 Tbsp. ground mustard
- 1 tsp. kosher salt
- ½ tsp. freshly ground black pepper
- 4½ pounds pork shoulder or pork butt
- 1 medium yellow onion finely diced
- 4 garlic cloves minced

For the Sauce:

- ½ cup pure maple syrup
- ⅓ cup whole-grain mustard
- ½ tsp. dried oregano
- ¼ tsp. kosher salt
- Pinch of freshly ground black pepper

Directions:

Season the Pork: Mix the oregano, ground mustard, salt, and pepper in a small bowl. Trim the excess fat from the pork shoulder, leaving some for flavor, and rub the spice mixture generously over the meat. Place the seasoned pork in the slow cooker, then scatter the diced onion and minced garlic around it.

Prepare the Sauce: In a medium-sized bowl, combine the maple syrup, whole-grain mustard, dried oregano, kosher salt, and black pepper. Stir well until smooth. Pour half of the sauce over the pork, making sure it's evenly coated. Save the remaining sauce for later use.

Cook the Pork: Secure the lid on the slow cooker and cook the pork on the low setting for 8-10 hours or on high for 5-6 hours, until the meat becomes tender enough to pull apart with a fork.

Shred and Combine: Remove the cooked pork from the slow cooker and place it on a cutting board. Use two forks to shred the meat into small pieces. Scoop out some of the onions from the slow cooker along with the cooking liquid and mix them into the shredded pork. Drizzle the reserved sauce over the shredded pork and stir to coat evenly.

Notes:

- **Storage:** Transfer leftovers to an airtight container and store in the refrigerator for up to 4 days or freeze for up to 3 months.
- **Reheat:** Thaw frozen portions in the refrigerator, then warm in a 250°F oven for about 30 minutes or in the microwave for 1-2 minutes until hot.
- For serving, try pairing with mashed potatoes, roasted vegetables, or use it as a sandwich filling.
- To reduce fat content, trim the pork shoulder thoroughly or substitute it with a leaner cut like pork loin.
- If you prefer a tangier flavor, consider adding a splash of apple cider vinegar to the sauce.



Crispy Brown Sugar-Glazed Pork Tenderloin Bombs

Ingredients

- 2 pork tenderloins
- 4 Tbsp. brown sugar
- 1 tsp. smoked paprika
- 1 tsp. garlic powder
- 1 tsp. onion powder
- ½ tsp. salt
- ½ tsp. black pepper
- 2 Tbsp. olive oil
- 2 Tbsp. unsalted butter
- Chopped fresh parsley (optional for garnish)

Directions:

Prepare the pork: Start by trimming any excess fat from the pork tenderloins. Then, slice the tenderloins into bite-sized pieces or 1-inch thick medallions, ensuring even and uniform sizes for even cooking. Mix well, then cover and chill until serving time.

Season the pork: In a large bowl, combine the brown sugar, smoked paprika, garlic powder, onion powder, salt, and black pepper. Toss the pork pieces in this seasoning mixture, making sure they are evenly coated.

Preheat skillet: Heat the olive oil and butter in a large skillet over medium-high heat. Allow the butter to melt and start sizzling before proceeding to the next step.

Sear the pork: Add the seasoned pork pieces to the hot skillet in a single layer. Sear for 3-4 minutes on each side, or until the pork is golden brown and caramelized. Work in batches if needed to avoid overcrowding the skillet.

Glaze and finish: Reduce the heat to medium-low and continue cooking the pork for another 2-3 minutes, spooning the pan juices over the pork to create a sticky, glossy glaze.

Rest and serve: Remove the skillet from heat and let the pork rest for 3 minutes. Garnish with chopped fresh parsley, if desired, and serve the Tenderloin Bombs hot and sizzling.

"Taste What Pork Can Do" is brought to you by the National Pork Board.

You can find more recipes and inspiration at www.tastewhatporkcando.com



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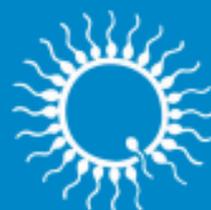
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