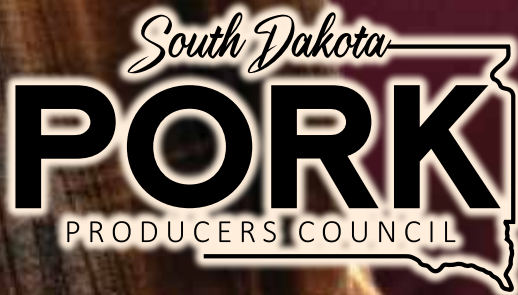


porkline

The official publication of the South Dakota Pork Producers Council

October
November
December
2022



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

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Office Staff

Glenn Muller - Executive Director
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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

October Pork Month

October 10 – SDPPC Office Closed
October 14-15 – Expo for Her
October 14-23 – Rapid City Downtown Pork Competition
October 16 – Gonnagetwed Bridal Brunch and Showcase

November

November 1 – SDSU Swine Day
November 11 – SDPPC Office Closed
November 14-16 – Midwest Pork Summit
November 24-25 – SDPPC Office Closed
November 28 – SPPC Pork Ambassador Applications due

December

December 25 – SDPPC Office Closed

January 2023

January 11-12 – South Dakota Pork Congress

Pork Gift Certificates

As we celebrate Pork Month and approach the Holiday season, you might want to consider having some pork gift certificates on hand, as a useful gift or a way to say thank you. Pork Gift Certificates are available only from SDPPC and can be purchased in any denomination. To place an order, call (800) 830-PORK, or email info@sdppc.org.

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President's Message

SDPPC President Shane Odegaard

Greetings fellow pig farmers.

Wow, where has the summer gone? Much like you, the South Dakota Pork Producers Council has been busy this summer with many events, promotions, and the staff have been out and about in the counties.

You ask, "What are they doing in the county?" Well, Tina, our new Director of Membership, Outreach, and Engagement and Glenn have been starting to meet with producers to update your SIP contracts and apply the rate change.

Some of you may ask, "What rate change?" Well at the last National Pork Forum, the delegates voted to change the mandatory check-off rate from 40 cents/\$100 value to 35 cents/\$100 value. Those funds were voted to be shifted, so the SIP contribution changed from 10 cents/\$100 value to 15 cents/\$100 value. Why? The consensus among delegates and your fellow producers was that 50 cents/\$100 was the max contribution that producers wanted to pay at this time, however allocated funds for the National Pork Producers Council and public policy issues was necessary. With that being said, Tina has been getting

out and meeting with producers to update their SIP agreements and is meeting with new producers that aren't currently signed up for SIP.

SIP Membership is for all producers, meaning those that own pigs and those who contract feed for others. The rate is set at 15 cents/\$100 value of pigs marketed for those that own pigs. For contract growers, the contribution is 15 cents/\$100 of the grower fee that is paid to the contract grower. The SIP contribution is used to protect and fight for the pig farmers on public policy issues both on the state and national level. If you have any questions, please contact the South Dakota Pork Producers Council office and talk to Tina Erickson or Glenn Muller. Also, please free to call me. We encourage all pig farmers to sign up for SIP. This is the only funding source that can be used for public policy issues.

The South Dakota Pork Producers Council has been very busy with promoting around the state. We recently had our 2nd Annual 'When Pigs Fly' event. It was a warm day, but it was a fun and enjoyable event for the partici-

pants. Thanks to all those who competed.

We recently wrapped up the South Dakota State Fair! The food booth was very busy along with our informational booth in the Expo Building. A huge thank you goes out to all those who volunteered this time to help serve and promote pork. Additional thanks go to the office staff for all their hard work. If it wasn't for them none of this would have been possible.

We have several events coming up in the next few months and Cagney may be reaching out and asking for some volunteers to help with these events. If you can find time, please consider helping out.

With October Pork Month coming up, please go out and promote our great product and tell your story as a pig farmer to educate the public. I hope you all have a great fall and a safe harvest.

Shane Odegaard, SDPPC President



Smothered Pork Chops

Ingredients

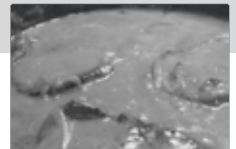
4 pork chops (3/4 to 1 inch thick)	2 tsp. garlic powder	1/2 cup self rising flour
1 Vidalia onion, thinly sliced	1/2 tsp. black pepper	1/2 cup vegetable oil
2 tsp. seasoned salt	1/2 tsp. paprika	2 cups water

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 drippings, 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.



From the Executive Director's Desk

By: Glenn Muller

As the seasons change and we reflect on the year to date each of you has dealt with different circumstances. Some have experienced drought, others have adequate moisture, and several have dealt with severe weather issues.

With Thanksgiving approaching we all have a lot to be thankful for. We have not allowed African swine fever or any other foreign animal disease to enter into the US and even with increased input costs, the swine industry has maintained a small profit margin. The State Fair was well attended and our food booth and informational booth had a lot of activity. Thank you to Stephanie, Tina, Cagney, Jonathan and Cameron along with our many volunteers for a very successful fair. The 2022 "When Pigs Fly" event was also a success with a beautiful day and 10 teams participating.

As the 2022 general election approaches, SDPPC will be heavily involved with multiple other organizations to secure a NO vote on the Sioux Falls initiated measure. If you are not aware of the initiated measure it reads as follows:

(a) Notwithstanding any other provision of this Code to the contrary, no new Slaughterhouse may be constructed, or be permitted to operate, within the city limits.

(b) This section does not apply to any existing Slaughterhouse constructed and operating before the effective date of this section. This section does not apply to the expansion or alteration of any Slaughterhouse constructed and operating before the effective date of this section so long as such expansion or alteration occurs at the existing site.

This initiated measure was drafted and signatures secured to put it on the ballot following Wholestone Foods announcement that they intend to build a harvesting facility on property which is zoned I 2 "heavy industrial" on the northeast corner of Sioux Falls.

There are multiple concerns with the initiated measure and myths associated with the Wholestone Foods development. The opposition is positioning the project as a replica of the Smithfield Foods plant in Sioux Falls which is not true. Smithfield Foods has invested millions of dollars into renovations and new technologies to maintain efficiencies, address environmental concerns and worker safety. However, portions of the facility were built in the early 1900's and does not allow for the latest technology in air quality to be implemented as a new facility would. Smithfield Foods currently provides market access for the majority of the hogs raised in South Dakota and is vitally important to our industry.

If passed, this measure would prohibit the development of a local locker facility within the city limits of Sioux Falls and prohibit the current Smithfield plant from relocating should they ever intend to do so.

The initiated measure would establish a negative business development precedence for Sioux Falls and potentially the entire state of South Dakota. Currently, cities, counties and other municipalities establish ordinances to manage development within their communities through zoning ordinances. In this case, Wholestone Foods meets or exceeds all of the ordinances and has made substantial investments by purchasing the real estate and moving forward with the development of the project.

As a supporter of the swine industry in South Dakota and the surrounding states, I ask you to contact every eligible voter that you know in Sioux Falls and inform them of the consequences of this initiated measure and encourage them to vote NO on the Sioux Falls Slaughterhouse Initiated measure. Also, the "Sioux Falls Open for Business" campaign committee has been set up with Lorin Pankratz as the treasurer. Contribution can be directed to Lorin, or he will be able to direct you to the website where you can contribute on line.

I hope that South Dakota is blessed with a bountiful and safe harvest for our producers, and that we remain thankful for all of our many blessings.

Glenn Muller, Executive Director



SDPPC, NPPC Help Sponsor Midwest Ag Export Summit

The South Dakota Pork Producers Council, along with the National Pork Producers Council and other business and agricultural groups, helped sponsor this year's Midwest Ag Export Summit, held in August in Sioux Falls. NPPC's Maria Zieba served as moderator for one of the panels.

The event included Rep. Dusty Johnson and Senator John Thune, along with current and former U.S. Ambassadors, USDA officials, and Agriculture Secretaries from South Dakota, Georgia, North Dakota, and Nebraska.

The event was organized by the South Dakota District Export Council, an affiliate of the National Association of District Export Councils.



Hog Wild Events Set Record

This past summer, the South Dakota Pork Producers Council participated in three “Hog Wild” remote promotions at Family Fare grocery stores. The events were held July 9, August 20, and September 17. More than 500 people were served pork sandwiches at each event, with the final event in September setting a new record with 628 sandwiches served in just 2.5 hours.



The September event was also a great day for Pork sales...at \$2200 per hour during the remote, significantly more than a “regular \$800 per hour” Saturday.

Participants could enter a drawing for prizes totaling more than \$5,000, including pork, Family Fare gift cards, Coca-Cola products, SD Lottery tickets, a Las Vegas vacation, a pellet smoker grill, and a fire pit.



“Life would be infinitely happier if we could only be born at the age of eighty and gradually approach eighteen.” ~ Mark Twain

When Pigs Fly

The South Dakota Pork Producers Council's 2nd Annual "When Pigs Fly" Event was held on September 14 at Hunter's Pointe Shooting Complex near Humboldt, SD.

Ten teams and 37 shooters competed against each other on 14 stations to see who the top “dog” of clay pigeon shooting would be. After the competition, participants enjoyed a pork loin meal served by the South Dakota Pork Producers Council. At the conclusion of the meal, the following awards were handed out.

High individual shooter: Jarid Bechen

Top team: Valent #1 (Hefty Seed Company) Ryley Curtis, Jarid Bechen, Kyle Wiese, Remington Walton

2nd place shooter: Kevin Clouse

Other drawings took place, and we thank the following sponsors for donating all our prizes:

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We also thank our corporate sponsors for their support:

National Pork Producers Council
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Boyd's Hardwood Gunstocks
Farm Credit Services of America
Boehringer Ingelheim

We welcome anyone who would like to participate as we look forward to planning and hosting this event next year!



New Report Highlights U.S. Pork Industry Contributions to American Jobs and the Economy

A new report released by the National Pork Producers Council (NPPC) highlights how America's pig farmers are significant contributors to the U.S. agricultural and overall economy. The report shows pork industry value chain contributions and growth over the past five years.

"This report underscores how the pork industry is an important pillar to the U.S. economy and the positive ripple effect it has on many other important sectors in the American supply chain," said Holly Cook, NPPC staff economist. "From farm to fork, the combined economic contribution from hog production and pork processing supports more than 600,000 American jobs and generates \$178 billion of direct, indirect and induced sales that equate to \$57 billion in value-added GDP."

Key takeaways include:

- The pork industry supports 613,823 direct and indirect jobs in the U.S.
- In 2021, more than 66,000 pig farms sold more than 140 million hogs worth over \$28 billion in gross cash receipts. And the number of U.S. pig farms has grown since 2012.
- Farming and processing sectors are responsible for supporting more than \$35 billion in personal income and boosts economic activity in related services such as trucking, grain elevators, insurance and other rural-based businesses.
- In 2021, approximately 25% of U.S. pork was exported abroad, which equates to 7 billion pounds of pork valued at \$8 billion. In addition, exports added more than \$62 per head in value to each pig marketed.
- The pork industry generates significant economic activity through its purchase of inputs. Feed inputs, such

as corn and soybean meal, account for an estimated 56% of total U.S. production costs.

In addition to the national report, NPPC released 22 state-level economic reports. These reports highlight how the pork industry contributes at a grassroots level and shows the breadth of the industry producing affordable, safe and nutritious pork for consumers here and abroad.

In South Dakota, the pork industry adds significant value to the agricultural economy and is a major contributor to the overall state economy. In 2021, the sales generated from hog marketings and pork processing supported a total economic contribution of over \$645.684 million in personal income, over \$1.042 billion in value added, and more than 11,926 jobs in the South Dakota economy.

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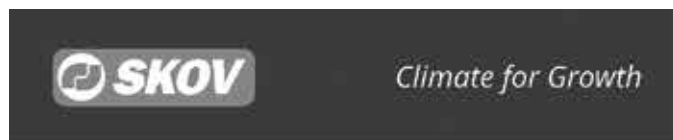
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Promoting Pork Around the State

Summertime for the South Dakota Pork Producers Council means promoting pork products and the pork industry throughout the State. Here are a few highlights:

- ◆ We have been doing store promotions at Ken's Superfair in Aberdeen for a number of years. This year, we were honored to be on hand as Ken's celebrated their 50th Anniversary. On July 21, we served more than 900 people, which made for a record breaking event!
- ◆ County fairs, such as the Brown County Fair, the Turner County Fair, and the Pipestone Discovery Barn at the Sioux Empire Fair, give us a chance to help others understand the pork industry, starting with some of our youngest visitors.
- ◆ Ag on the Square in downtown Rapid City is a chance for area youth and families to learn about agriculture and where their food, fuel, and fiber comes from, in a hands-on and engaging atmosphere.
- ◆ The "Farm to Fork" event organized by the South Dakota Soybean Association through their Hungry for Truth initiative, was held on the Jordan Scott farm near Sioux Falls. The event is a time for South Dakota farmers, consumers, legislators, and more to come together and share in great conversation over a meal, in a beautiful farm setting.



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Lobbyist Report

Lorin Pankratz

Sioux Falls Open For Business is the name of the ballot committee organized by a coalition of ag groups and businesses to oppose the so-called slaughterhouse ban ordinance on the November ballot in Sioux Falls. The coalition has been working hard along side Wholstone Foods and Lawrence & Schiller to put together a strong campaign message to help defeat the proposed ordinance.

Christine Erickson, President of the South Dakota Trucking Association, is the Campaign Chair and vocal advocate for our position of opposition. Christine most recently served on the Sioux Falls City Council and was serving at the time when Sioux Falls city leaders were working to recruit Wholstone Foods to Sioux Falls and build their modern pork processing facility in South Dakota instead of a neighboring state. Christine also served as a Representative in the

South Dakota Legislature from District 11. During her time in the legislature she was very supportive of agriculture. I am serving as the Treasurer for the campaign.

Please visit our campaign website at <https://siouxfallsoopenforbusiness.com> for information, updates and to donate to support getting our message out. You can also follow the effort on our Facebook page.

The Ag Land Assessment Task Force met on August 16 in Pierre. The Committee heard testimony from the SD Department of Revenue; Dr. Matthew Elliot, Assistant Professor, SDSU; and Nathan Jones, State Soil Scientist. The next meeting will be October 14.

The Study Committee on Property Tax Structure and Tax Burden met on August 22 in Pierre. They heard testimony from the SD Multi-Housing Association; SD Association of County

Commissioners; a Fall River County Commissioner and the Lincoln County Director of Equalization. The committee is planning one more meeting, although the date has not been finalized.

As always, you can go to www.sdlegislature.gov to find information about all of the Interim Legislative Committee meetings, agendas and minutes.

I hope you all have a bountiful fall harvest. Remember to tell your family and friends in Sioux Falls to Vote No on the Slaughterhouse Ban!!

Lorin Pankratz



Producers Convey Pork Industry Priorities During NPPC Legislative Action Conference Fly-in

Nearly 100 pork producers participated in the National Pork Producers Council Legislative Action Conference in Washington, D.C., in mid-September. Over the two-day event, producers asked lawmakers to:

- Press the Biden administration to join the 11-nation Comprehensive and Progressive Trans-Pacific Partnership and to negotiate an Indo-Pacific Economic Framework trade deal that addresses market access for and non-tariff barriers to U.S. products.
- Expand the H-2A visa program to year-round agricultural workers, including packing plant employees. Currently, the visa only allows for temporary, seasonal farm laborers.
- Pass the “Beagle Brigade Act,” authorizing a training center for dogs that can detect animal and plant diseases and pests at the country’s points of entry. Only the Senate must approve the measure; the House passed the bill earlier this year. Producers also asked that the Bureau of Customs and Border Protection agricultural inspection program be fully funded.
- Fund in the next farm bill the National Annual Vaccine and Veterinary Countermeasures Bank, the National Animal Health Laboratory Network, the National Animal

Disease Preparedness and Response Program, and the National Veterinary Stockpile. Producers also asked for an increase in funds to help reduce the population of feral swine, which can carry foreign animal diseases.

- Reauthorize and fund — also through the farm bill — the Market Access and the Foreign Market Development programs to promote U.S. agricultural exports and authorize a USDA catastrophic risk insurance program to help mitigate risks for pork producers.

The highlight of the biennial fly-in was the Capitol Hill-famous BaconFest reception, with dozens of congressional lawmakers and hundreds of staffers in attendance. Because of COVID, it was the first BaconFest since the fall 2019 legislative action conference.

At the conclusion of the conference, NPPC President Terry Wolters, President-elect Scott Hays, Vice President Lori Stevermer, and CEO Bryan Humphreys, joined by NPPC policy staff, met with reporters to discuss the NPPC-American Farm Bureau Federation challenge of California Proposition 12, which bans in the state the sale of pork that doesn’t meet California’s sow housing standards. Oral arguments in the case will be presented to the U.S. Supreme Court on Oct. 11.

For more information about Proposition 12, please visit the NPPC resource page at <https://nppc.org/ca-prop-12/>.

SDPPC at the State Fair

THANK YOU to everyone who helped SDPPC have very successful run at the 2022 State Fair. We had a great team of volunteers and sold out of all pork products. Groups who took time to work in the food booth included the SDSU Swine Club, SDSU Livestock Judging Team, Sunshine Bible FFA, Menno FFA, and Deuel County Pork Producers.



SDPPC hosted the inaugural Pig Pals event at the South Dakota State Fair this year. With help from our generous sponsors,, we were able to give four kids with developmental disabilities the chance to exhibit a pig at the State Fair. This would not have been possible without the help of roughly 20 volunteers which included producers, as well as 4-H and FFA kids.



Pork Ambassador Program

Applications are due by November 28, 2022

The SD Pork Producers Council is looking for high school seniors or college students who are interested in serving as next year's Pork Ambassador.

The Pork Ambassador Program provides an opportunity to learn more about pork production and the pork industry, develop strong relationships with pork producers and allied industry members, and improve communication and leadership skills.

Erika Schenk, one of this year's Ambassadors, said, "Being a Pork Ambassador was a great experience! I enjoyed meeting producers from across the state, as well as learning more about the pork industry. It provided me with the opportunity to meet new contacts, as well as gave me professional experience that I may use in my future career. Along with these benefits, it was also fun to be a part of because of the friendly environment."

Maddie Larsen, another Ambassador for this year, echoed those thoughts. "During my time as a Pork Ambassador, I met with pork producers and gained a lot of knowledge from them. I had the opportunity to educate people about the industry at events like the South Dakota State Fair and the Brown County Fair," she said. "Through the South Dakota Pork Producers Council, I had the pleasure of getting to know lot of new people."

The Pork Ambassador will have an opportunity to attend training events, attend World Pork Expo, and help promote the swine industry at various events and through social media. At the end of the program, the Ambassador will be awarded a \$2,500 scholarship.

Applications are due November 28, 2022. The application form and program details are available by contacting Cagney Effling at ceffling@sdppc.org or by calling the SD Pork Council Office at (605) 332-1600.



**SOUTH DAKOTA
STATE UNIVERSITY**

SDSU Swine Day

Tuesday, November 1

To celebrate the sixth anniversary of the SDSU Swine Education and Research Facility, SDSU Extension is hosting the 2022 Swine Day on Tuesday, November 1, from 9:00 a.m. - 4:00 p.m. at McCrory Gardens (631 22nd Ave., Brookings, SD 57006).

Agenda

- 9:00 a.m. – Continental breakfast and student poster competition
- 10:00 a.m. – College update: Dr. Joe Cassady, SD Corn Endowed Dean-Agricultural, Food and Environmental Sciences/Professor
- 10:10 a.m. – Nursery pig ingredients and feed enzymes
- 11:00 a.m. – Keynote speaker: Dr. Levi Johnson, Staff Veterinarian at New Fashion Pork
- Noon – Lunch
- 1:00 p.m. – Gilt development and feeding sows
- 1:45 p.m. – Alternative ingredients in SD
- 2:15 p.m. – Keynote speaker: Dr. Steve Meyer, Partners for Production Agriculture
- 3:30 p.m. - Closing
- 3:35 p.m. - SDSU Swine Education Advisory Council

Registration

This free event is open to the public. Breakfast and lunch will be provided. Please register by going online to <https://extension.sdstate.edu/event/sdsu-swine-day>.

Interested in advertising in the South Dakota PorkLine?

Please contact Cagney Effling
ceffling@sdppc.org or 605-332-1600

Bacon Chocolate Chip Cookies



Ingredients

1 1/2 sticks butter
3/4 cup light brown sugar
1/2 cup white sugar
2 eggs
1 tsp. vanilla extract
1/4 tsp. salt
2 1/4 cups all purpose flour
1 tsp. baking soda
2 tsp. cornstarch
7 slices bacon (cooked crisp and roughly chopped)
2 cups chocolate chips

Directions:

Preheat oven to 350 degrees F.

Cream butter and sugars until light and fluffy. Stir in eggs, vanilla, salt, baking soda, and cornstarch. Gradually stir in flour a little at a time, stirring until just combined. Fold in bacon and chocolate chips.

Place cookie dough onto un-greased baking sheet using a rounded tablespoon. Bake for 8-10 minutes.

Cool for 3 minutes on pan, then remove to a wire rack to cool completely.

Store in the refrigerator.

Cooking Temperature of Pork

Finding the correct pork cooking temperature is the final step in plating a perfectly juicy, tender cut of meat. Pork today is very lean, making it important to not overcook and follow the recommended pork cooking temperature. **The safe internal pork cooking temperature for fresh cuts is 145° F.** To check doneness properly, use a digital cooking thermometer.

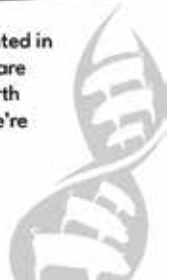
Fresh cut muscle meats such as pork chops, pork roasts, pork loin, and tenderloin should measure 145° F, ensuring the maximum amount of flavor. Ground pork should always be cooked to 160° F. Doneness for some pork cuts, such as small cuts that are difficult to test with a thermometer or large cuts that cook slowly at low temperatures, is designated as "tender." Pre-cooked ham can be reheated to 140° F or even enjoyed cold, while fresh ham should be cooked to 145° F.

Following these pork cooking temperature guidelines will not only result in a safe eating experience but also preserve the quality of your meat for a juicy, tender, delicious meal.

FOCUSED ON WHAT MATTERS



With an eye to the future and roots firmly planted in commercial swine production, our genetics are selected to perform and succeed in the North American market. Producer-to-producer, we're focused on what matters to you.



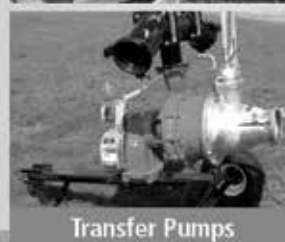
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South Dakota's 54th Annual Pork Congress 2023 Sponsorship Opportunities

Below you will find sponsorship opportunities for the 2023 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 Cagney Effling at 605-332-1600 or ceffling@sdppc.org with any questions.

2023 Trade Show Vendor Contract

54th Annual Pork Congress

Ramkota Exhibit Hall, Sioux Falls, SD ~ January 11 & 12, 2023

The South Dakota Pork Producers Council is now accepting applications for exhibit space at the 54th Annual Pork Congress. Exhibit space assignments will be made by December 1, 2022. More information and the exhibitor contract are available on our website at sdpork.org under the "Events" tab.

54th Annual Pork Congress

Tentative Schedule

January 11 & 12, 2023

Tuesday, January 10, 2023

Trade Show Set Up

12:00 PM – 6:00 PM

SDPPC Executive Board Meeting

6:00 PM

Wednesday, January 11, 2023

Trade Show Exhibitor Set Up

7:00 AM – 9:30 AM

Checkoff Annual Meeting

9:00 AM Amphitheatre I

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

Lunch

11:30 AM – 1:00 PM Rushmore Room

Seminar

1:00 PM Amphitheatre II

PQA Plus® Certification

3:00 PM Amphitheatre II

Trade Show Closes

4:30 PM

Master Pork Producers Recognition

Banquet & SDPPC Awards

5:00 PM Social Hour-Cash Bar-Popcorn

6:00 PM Dinner Washington Room

Tickets available at the SDPPC Information Booth

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

Following the banquet

Thursday, January 12, 2023

Trade Show Open

8:00 AM – 2:00 PM Exhibit Hall

Seminar

10:00 AM Amphitheatre II

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 PM – 6:30 PM Roosevelt Room

- All SIP investors and interested producers are
welcome

SDPPC Executive Board Meeting

7:00 PM Crystal Room

The Annual Meeting & Trade Show allows all
members an opportunity to express their voice on
the Checkoff and Non-Checkoff funded programs

Sausage Tortellini Soup



Ingredients:

1 lb. ground sausage	1 pinch cayenne (optional)	5 cups chicken broth
1 small yellow onion, diced	1 tsp. hot sauce	2 cups kale
3 cloves garlic	1/2 tsp. mustard powder	2 cups tortellini (just under 10 oz)
3 Tbsp. flour	1/4 tsp. pepper	salt to taste
1 tsp. dried basil	1 cup heavy cream	1 pinch red pepper flakes
1/2 tsp. oregano		

Directions:

Remove the casings from the sausage if you purchased links. Cook and crumble the sausage and diced onions over medium-high heat until the onions are softened and the sausage is cooked through, 8-10 minutes. Drain grease. Add the garlic and cook for 1 minute. Add the flour and cook for 1-2 minutes to remove the raw flour taste.

Add basil, oregano, cayenne, hot sauce, mustard powder, and pepper. Stir to combine.

Add the chicken broth and use a silicone spatula to "clean" the bottom of the pot. Add the cream. Bring to a boil, reduce to a simmer. Add the kale and tortellini and simmer for 3-5 minutes. (If your tortellini needs longer cooking time, add the tortellini first, then the kale during the last 5 minutes.)

Taste the soup and add salt if desired. Start with 1/4 tsp and add more after that if needed.

Transfer to serving bowls and top with a pinch of red pepper flakes. Serve with Garlic Bread with Cheese.

Interested in advertising in the South Dakota PorkLine?

Please contact Cagney Effling
ceffling@sdppc.org or 605-332-1600

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SDPPC Award Nominations for 2023

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

Please complete the form and return to Cagney Effling at SDPPC by December 9, 2022.
Recipients will be recognized during the MPPA Awards Banquet on Wednesday, January 11, 2022.

Award Categories

- | | |
|--|---|
| <u>SD Pork All-American</u> | Recognition of a SD pork farmer for leadership and involvement. |
| <u>Dedicated/Distinguished Leadership</u> | Recognition of an individual who provides outstanding and dedicated service to South Dakota's pork industry. |
| <u>Pork Promoter of the Year</u> | Recognition of an individual/family, organization, company, or county group who has done an outstanding job promoting pork and/or the pork industry on a local, regional, or state level. |
| <u>Family of the Year</u> | Honors a pork-producing family who has contributed to the long-term success of the industry through leadership and pork promotion on the local, state, and/or national level. |
| <u>Friends of the Industry</u> | Recognition of a pork industry leader whose principle occupation is not pork production, for their willing and outstanding contribution to the swine industry. |

Use this application form to complete your nomination.

South Dakota Pork Producers Council Award Nomination Form

Name _____

Address _____

Phone _____

Award Category _____

Reason/Qualifications _____

Nominated by _____

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

Please use one form for each award category

Return to: SDPPC Attn: Cagney Effling

4615 West Homefield Drive

Sioux Falls, SD 57106

E-mail: ceffling@sdppc.org

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- For qualified John Deere Preferred customers
- Terms are subject to approval



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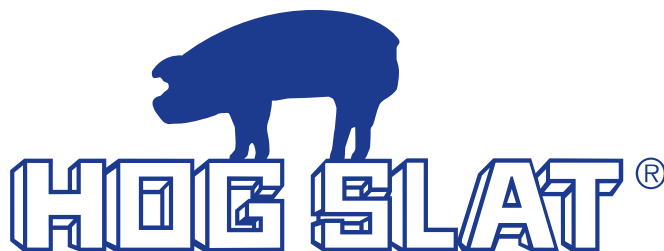
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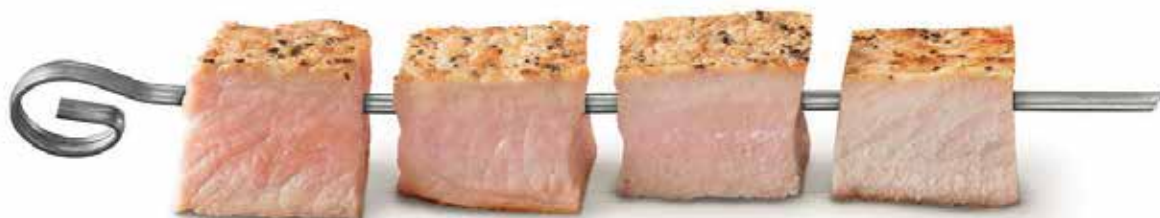
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HAPPY PORKTOBER!

OCTOBER IS NATIONAL PORK MONTH



Medium-Rare
145-150°F

Medium
150-155°F

Medium-Well
155-160°F

Well
160°F

