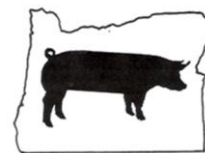


Oregon Pork Quarterly



Calendar of Events

July

15 OPP Board Meeting-Salem, OR

August

15 Youth Scholarship Application Due

August-September

28-2 State Fair-Salem, OR

31 Oregon Pork Producers Breeding Stock Sale-State Fair, Salem OR

September

14 OPP Fall Seminar-Crook County Extension Office, Prineville, OR

16 OPP Board Meeting-Salem, OR



President's Message

Greeting fellow pork producers;

I hope you had a great spring with lots of nice litters on the ground.

As summer approaches and becomes busy with summer farming chores, kids going to shows and fairs, remember to cherish the little moments and take time with your family and friends to make memories that will last a lifetime.

Looking toward the fall, In Oregon Pork Producers continuing effort to reach out and engage producers from all parts of the state. We are planning to

have our fall educational seminar in Central Oregon this year, in Prineville in September. Keep a look out for more information on this.

As always the members of our board are always open to suggestions on how we can better serve you as producers. Feel free to contact any of us on the board.

Have a great summer.

Nannette Bierma
OPP President

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NPB Statement on Porcine Epidemic Diarrhea Virus (PEDV)

PEDV was confirmed for the first time in U.S. swine herds in mid-May. While PEDV is not a new swine disease globally, it is new to the United States (see most recent states/cases go to <http://www.aasv.org/aasv%20website/Resources/Diseases/PorcineEpidemicDiarrhea.php> and scroll down to the Disease Updates section and clicking the link titled: Number of New Cases Reported). Because PEDV is a new disease threat affecting multiple states, the Pork Checkoff has taken a series of steps in communications, education and research coordination to find solutions.

Key Points about PEDV

- It is widespread in many countries.
- It is not a trade-restricting disease.
- It may appear clinically to be the same as transmissible gastroenteritis (TGE) virus with acute diarrhea.
- Producers who suspect that their herd may be infected should work with their herd veterinarian immediately.
- As always, strict biosecurity protocols should be maintained.
- More key facts can be found in a podcast by Dr. Paul Sundberg, Checkoff's vice president of science and technology.
- Additional key facts from the American Association of Swine Veterinarians, including fact sheets, diagnostic lab submission instructions and disease updates can be found at: <http://www.aasv.org/aasv%20website/Resources/Diseases/PED/PED--AASVQF052313.pdf>.

How to Protect Your Farm from PEDV

- Current research says the virus is spread by the fecal-oral route. The most common sources of infected feces coming onto a farm are pigs, trucks, boots, clothing, or other things that can physically move it.
- Field reports suggest in some instances virus is being

spread by ineffective washing and disinfecting of trucks used to transport pigs to/from farms or markets. Pay particular attention to biosecurity during transportation.

- Resources pertaining to biosecurity and livestock production can be found online on pork.org in the *Transport Quality Assurance Handbook*, and at the National Biosecurity Resource Center. Transporters can find guidance on boot disinfection, actively search for disinfectants by manufacturer, disinfectant class or by disease, or locate truck washes by state. Additional information on biosecurity can be found online at Iowa State University's Center for Food Security and Public Health.
- Be especially diligent about the cleanliness of feed, service and other personnel and visitors who enter your farm. Restrict access unless necessary.
- Additional biosecurity recommendations should include:
 - Restricting traffic (people and equipment) onto the farm
 - Thoroughly clean and disinfect anything coming onto the farm
 - Maintain strict biosecurity practices at all times, including proper disinfection. (Products such as: Tek-Trol, 1Stroke Environ, Virkon S, Chlorox and Synergize1 may work well.)*
 - Enforcing downtime requirements and maintaining a log of visitors
 - Taking care when disposing of dead stock, particularly if using a communal disposal method
 - Isolating newly arriving animals and continuing vet-to-vet discussions about animal health at the herd of origin
 - Showering into the facility where practical and changing into clean boots and coveralls

What to do if You Suspect PEDV is in Your Herd

- Clinical signs range from watery diarrhea and vomiting in nursing pigs and farrowing houses to transient diarrhea and off feed in finishing. Most pigs in any phase of production will become sick and death loss in nursing pigs could approach 100 percent.
- If you see diarrhea in any phase of production, contact your veterinarian immediately to get laboratory confirmation.
- Your veterinarian will take samples from the herd to submit for diagnosis. PED can look much like Transmissible Gastroenteritis (TGE) with laboratory confirmation being the only way to differentiate the two.
- To better help understand how the virus moves between herds, it is important to provide your National Premises Identification Number on the diagnostic lab submission form with the note that you agree that the lab results can be used in a confidential and secure manner for further disease analysis. The laboratory will not do so unless you tell them that they have your permission. It will be extremely helpful to understanding this disease if you will give them that permission. All information will be handled in a strictly confidential and secure manner.
- Follow your veterinarian's advice on how to care for any sick or infected animals.
- Provide a clean, dry, draft-free environment.
- Provide access to high-quality drinking water. Supplementing the water with electrolytes may be beneficial.

*These products are representative only and not endorsed in any way by the National Pork Board.

Checkoff Offers Biosecurity Tips and Other Materials for Youth Exhibitors

Many producers have been involved in showing pigs at one time or another in their lives, with more than a million pigs born, bred and raised each year for the show ring in the United States. While this is a dynamic and exciting part of the pork industry, it's also one that requires good biosecurity to help protect people and pigs from disease threats.

"For many people, youth livestock exhibitions at fairs are their only interaction with livestock," said Jodi Sterle, a pork producer and an animal science professor at Iowa State University. "It's important that all swine exhibitors follow proper biosecurity procedures to keep their animals healthy and to demonstrate the tremendous amount of care that pork producers give their animals every day."

Lisa Becton, DVM, director of swine health information and research for the Pork Checkoff, said ensuring that youth exhibitors have information they need to follow good biosecurity measures is a priority for the Checkoff.

"Good biosecurity starts with knowing what steps to take at the farm, at the show and when returning home to reduce unnecessary health risks to people and pigs," Becton said.

Follow Biosecurity Basics

To put the best possible biosecurity plan in place, exhibitors should work with their local veterinarian. According to Becton, there are basic steps to any well-planned biosecurity program that you should follow. These steps are outlined in the Checkoff's newly revised booklet, A Champions Guide to Youth Swine Exhibition: Biosecurity and Your Pig Project. This booklet and other materials for exhibitors is available at the Pork Store on pork.org or by calling (800) 456-7675.

"The basics of biosecurity remain the same, such as keeping all pens, feeders, waterers and other equipment clean, disinfected and dry between uses," Becton said. "Also, minimize exposure of your animals to non-essential people and vehicles. And, take steps to keep wildlife away."

Before Heading to the Fair

Prior to attending a show, review your biosecurity plan. Some fairs and exhibitions may require health papers that list specific vaccines, such as for influenza, and may require targeted health testing, such as for Porcine Reproductive and Respiratory Syndrome (PRRS) virus.

As part of your biosecurity plan, work with your veterinarian to determine the appropriate vaccination schedule and testing needs for your pig.

Steps to consider prior to going to a show include:

- Complete all **training and paperwork** needed for the show in a timely manner (i.e. Youth PQA Plus®).
- Make sure that your pig meets the **specific show requirements** for your local, county, state or national show (identification, vaccinations, health papers, etc.).
- Take only **clean and disinfected equipment** to the show (prevent any potential pathogen transfer from your pig to another).
- Bring **adequate supplies** so you won't have to borrow or share equipment to prevent getting a disease from other pigs.
- **Never bring an unhealthy animal** to a show, fair or exhibition.
- **Evaluate your pig's health** on a daily basis prior to the show. Is your pig eating normally? Is it coughing, "thumping" or having trouble breathing? Does your pig have a fever or loose stools?

"Biosecurity is an ongoing process," Becton said. "The Checkoff will continue to create new ways to help everyone involved in showing pigs do their part to help keep our industry healthy and growing like champions."

For more information, contact Lisa Becton at LBecton@pork.org or at (515) 223-2791.

Oregon County Fair Dates

With Oregon's fair season upon us it is a great time to see Oregon's youth and adults showing their finest animals; many any of which have come from farms just like yours. Youth have spent the last four months working with their animals in preparation of the county fair and some will even take animals on to the state fair. Mark your calendar and spend the day watching these 4-H and FFA shows.

Baker County Fair:	August 7 - 10
Benton County Fair & Rodeo:	July 31 - August 3
Clackamas County:	August 13 - 18
Clatsop County Fair:	July 30 - August 3
Columbia County Fair:	July 17 - 21
Coos County Fair:	July 23 - 27
Crook County Fair:	August 7 - 10
Curry County Fair:	July 25 - 28
Deschutes County Fair:	July 31 - August 4
Douglas County Fair:	August 7 - 10
Gilliam County Fair:	August 29 - September 1
Grant County Fair:	August 7 - 10
Harney County Fair:	September 3 - 8
Hood River County Fair:	July 24 - 27
Jackson County Fair:	July 16 - 21
Jefferson County Fair & Rodeo:	July 24 - 27
Josephine County Fair:	August 13 - 17
Klamath County Fair:	August 8 - 11

Lake County Fair & Round-Up:	August 29 - September 2
Lane County Fair:	July 24 - 28
Lincoln County Fair:	July 12 - 14
Linn County Fair:	July 18 - 21
Malheur County Fair:	July 30 - August 3
Marion County Fair:	July 11 - 14
Morrow County Fair:	August 14 - 17
Multnomah County Fair:	May 25 - 27
Polk County Fair:	August 8 - 11
Sherman County Fair:	August 21 - 25
Tillamook County Fair:	August 7 - 10
Umatilla County Fair:	August 6 - 10
Union County Fair:	July 31 - August 3
Wallowa County Fair:	August 3 - 10
Wasco County Fair:	August 15 - 18
Washington County Fair:	July 25 - 28
Wheeler County Fair:	August 6 - 11
Yamhill County Fair:	July 31 - August 3

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OREGON YOUTH OPPORTUNITIES

OPP Donation Gilt

Each year we are pleased to offer at least one donated gilt that will be awarded to a Junior member. Details will be given on the gilt mid-summer. Watch for more information at <http://oregonporkproducers.com/ProducerResources/3710/DonationGilt>

Who Can Win:

Any Oregon Pork Producer junior member may enter to win one of two gilts.

Not a junior member?...Join today!!

To Apply:

By August 20 submit a one page essay on why you should receive a gilt and email to: Lee Letsch (lee.letsch@gmail.com).



Oregon Pork Producers Oregon-bred Youth Show Scholarship

The Oregon Pork Producers will award up to \$600.00 in scholarship monies to one or more Junior members.

Applications must be postmarked by: August 15, 2013

An OPP Junior Member Youth Show participant may only be awarded 1 scholarship. Multiple OPP scholarships cannot be awarded to the same person. In order to qualify applicants must:

- Current OPP JR. Member – Dues paid for 2013
- Have been a participant in the pork industry with a pig project.
- Have an interest in the promotion of agriculture
- Have a minimum of a 2.5 cumulative grade point average
- Be a High School Sophomore, Junior, Senior or College/University student continuing in their college education.
- Be able to attend (in person) an interview with the selection committee (May be optional)
- Can apply until their 21st Birthday and can apply more than one time, but may only win the scholarship one time.

Questions Contact: Lee Letsch ph. (503) 507-6499 or email lee.letsch@gmail.com

Adding measurable value to U.S. Pork

New Consumer-friendly Pork Cut Names Create Buzz

The Porterhouse chop, the New York chop and the Ribeye chop are part of a new consumer-friendly pork labeling system that's generating a lot of buzz this summer. Top-tier media have amplified the news about pork's new names via *USA Today*, Fox News, ABC News, *The Washington Post*, Bloomberg, NBC News, the *Los Angeles Times*, the *Chicago Tribune*, National Public Radio, *The Huffington Post*, Yahoo News and many other outlets.

"As of late spring, more than 1,425 news stories about the new pork cut names had resulted in more than 230 million consumer impressions," said Patrick Fleming, director of retail marketing for the Pork Checkoff. "The news also has spread quickly throughout social media."

Before the renaming process took shape, the National Pork Board and the National Cattlemen's Beef Association collaborated on in-depth research during an 18-month period. The research showed consumers are often confused by the different names for similar cuts of meat. As a result, they don't know how to cook a variety of cuts now available in the meat case.

To overcome this challenge, the Pork Checkoff simplified pork cut names and is including basic usage and preparation information on the package. The new cut names will align with the foodservice industry as well, to provide a consistent consumer perception of pork at restaurants and at home.

Several cuts of pork will now match the names for similar beef cuts for easier consumer identification and preparation.

New pork names to look for in the meat case include:

- Pork Porterhouse Chop (previously a loin chop)
- Pork Ribeye Chop, bone-in (previously a rib chop center)
- Pork Ribeye Chop (previously a rib chop)
- Pork New York Chop (previously a top loin chop)

The new cut names will eventually align with the foodservice industry as well to provide a consistent consumer perception of pork at restaurants and at home.

"Research shows that consumers buy cuts they are familiar with," Fleming said. "Now, once they get their New York chop or Ribeye chop home, they can grill it in the way they're familiar with, too."

National Pork Board President Conley Nelson said, "These new names will help change the way consumers and retailers talk about pork. Putting new labels on familiar pork cuts will make it easier for consumers to take advantage of pork's great taste and value."

He added, "We also are getting help from the new, 145-degree cooking temperature approved in 2011 by the U.S. Food Safety

and Inspection Service. We're adding new pork lovers once consumers discover how good pork is when cooked to the right temperature."

For more information, contact Patrick Fleming at PFleming@pork.org or (480) 732-0737.

New Pork Cuts Appeal to Meat Processors

When the members of the American Association of Meat Processors (AAMP) gathered in Omaha this summer for their 70th annual convention, they weren't interested in sitting through the same old presentations. During the meat fabrication demonstration, which showcased different ways to fabricate the pork carcass, primal and subprimal cuts to create value cuts from the fresh leg and long shoulder, the Pork Checkoff provided plenty of innovative ideas and food for thought.

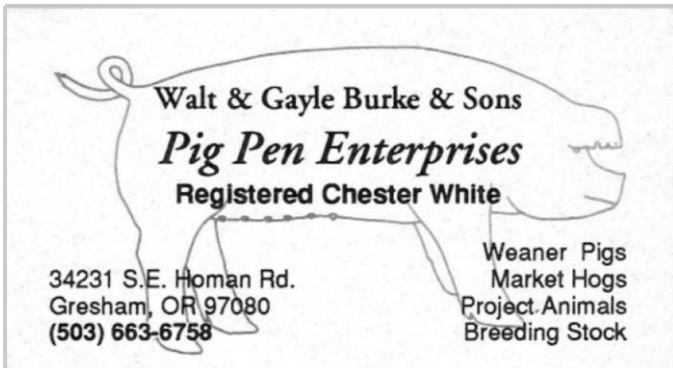
"PowerPoint presentations are okay, but our members are really receptive to seeing demonstrations conducted right in front of them," says Jay Wenthers, executive director of the AAMP, North America's largest meat trade organization. "It was good to have the Pork Checkoff involved, because they provide a whole spectrum of valuable information to help our members provide the cuts that their customers want."

Stephen Gerike, national foodservice marketing manager for the Pork Checkoff, demonstrated the pork cap steak, ham eye, pocket roast, pig wing, pork breast and collar butt during the meat fabrication demonstration.

"The key message was how value can be added to the fresh ham and shoulder primals by merchandising new cut options for consumers," says Gerike, who presented the one-hour workshop for more than 100 member operators from across the nation. "It was very well received, and members spent 30 minutes after the presentation asking questions and getting more information."

This was the first time that the Pork Checkoff was invited to address AAMP members, who are part of North America's largest meat trade organization and have been bringing safe, wholesome, quality food to America's tables since 1939. AAMP's membership includes more than 1,700 medium-sized and smaller meat, poultry and food businesses, including mom-and-pop meat lockers, packers, processors, wholesalers, in-home food service business, retailers, deli and catering operators, and industry suppliers.

"Our members are always diversifying and seeking ways to give their customers more options, and this demonstration from the Pork Checkoff provided our members with great insights on new ways to fabricate a hog carcass," Wenthers says.



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Justin Terry
Azalea, Ore.

Youth Spotlight Archive

Courtesy of National Swine Registry Association NJSA

The NJSA is proud to recognize Justin Terry of Azalea, Oregon. The 16 year old son of Harold and Carol Terry, Justin, who is a sophomore, currently attends Brighton Academy where he plays basketball. Justin's other hobbies include showing Livestock, livestock Judging, attending auto races, and is an avid sports fan. Justin has been showing pigs for six years now and first got started at the 2007 Josephine County Fair. Justin holds his dad; Harold responsible for getting him started showing pigs. Justin says, "My father was a former high school agriculture instructor and college professor where he was a Livestock judging coach. He showed cattle and swine during high school. We have a ranch, where he has taught me a lot about livestock. I enjoy caring for animals and showing them."

The spirit of competition, meeting new friends and experts in the livestock field is the reason Justin loves showing pigs. Justin got involved with the NJSA five years ago by a friend and past student of his father's, Marty Tasos of California. Mr. Marty Tasos's daughter, Lindsay, who was very active in NJSA, had a strong influence on Justin to start showing with the NJSA.

Justin has participated at the NJSA Western Regional for the past 5 years. His most memorable moment in the NJSA was at the 2009 NJSA Western Regional when he won Champion Bred and Owned Duroc Gilt. Other accomplishments Justin has achieved outside the NJSA include, Reserve Supreme Champion Gilt at the 2010

Cow Palace, Grand Champion Purebred Gilt at the 2012 Cow Palace, Oregon State Points Champion, Market-prospect points division in 2010, and Grand Champion Market Steer 2010 and 2012 Douglas County Fair.

We asked Justin what his favorite NJSA event was, and he said, "My favorite NJSA event was the 2012 National Leadership conference in Modesto Ca. I was able to meet several NJSA members from several states. We were able to visit a California hog operation and visit with many swine experts. It was very educational as well as fun." When it comes to the educational contests at NJSA events, Justin's favorite is showmanship. He enjoys showmanship because it takes hours of training, feeding, walking, and washing to be successful!

Justin plans on running for the NJSA board of Directors, as well as judging competitively at a Junior and Senior college level. Justin is also continuing to build his purebred Duroc herd, where he would like to exhibit and participate at the World Pork Expo in 2014. Upon graduating college, Justin would like to be a Sales Representative for a feed company.

Justin's favorite quote, "I don't know what my future holds, but I do know who holds my future. "(-Tim Tebow) says a lot about what kind of person he is! Driven and motivated! The NJSA wishes Justin the best of luck with everything, and his future looks bright!

seminar artificial INSEMINATION and whole herd nutrition

September 14, 2013

4-H building located across from
Crook County Extension Office
498 SE Lynn Blvd
Prineville, Oregon



It's BETTER than NATURAL!

Registration – 8:30 a.m.
Seminar – 9:00 a.m.
Lunch – 12:00 p.m.
AI Workshop – 1:00 p.m.

Sponsored By

Oregon Pork Producers

National Pork Board Elects New Officers

Newly elected National Pork Board President Karen Richter, of Montgomery, Minn., sees great opportunity in the year ahead helping consumers understand the value and versatility of today's pork and updating the strategic direction of America's Pork Checkoff. The Minnesota producer was elected to head the 15-member board at a meeting held in conjunction with the recent World Pork Expo in Des Moines, Iowa.

"As a producer and board member, I am constantly working to make this industry better for future generations," Richter said. "There's never a short list of challenges in the livestock industry, but we continue to evolve our programs so that the pork products we provide and the way that we operate our farms improve to meet the needs of our customers, consumers and producers."

Richter farms with her family in Minnesota on a wean-to-finish operation with 600 hogs and contracts 3,000 gilts through their feeder-to-finish operation. She also raises corn and soybeans on 600 acres. Richter succeeds Conley Nelson, a farmer and pork producer from Algona, Iowa, who will remain on the board's executive committee as immediate past president.

Richter is in her second three-year term on the National Pork Board. She serves on the Checkoff's Domestic Marketing Committee and Pork Safety Quality and Human Nutrition Committee. She has been actively involved with the Minnesota Pork Board serving as president and secretary, as well on the local level with the Le Sueur County Pork Producers.

Serving alongside Richter for the next year is Dale Norton, a pork producer from Bronson, Mich., vice president; and Derrick Sleezer, a pork producer from Cherokee, Iowa, treasurer. The three executive officers will serve one-year terms in their positions beginning immediately.

"As we look ahead to this year, the pork industry has versatile, nutritious products that offer great value to consumers," Norton said. "It's important that producers continue to build trust and share our commitment with customers and consumers."

Karen Richter

Karen Richter of Montgomery, Minn., owns a wean-to-finish operation with 600 hogs and contracts 3,000 gilts as part of the feeder-to-finish operation. She also raises corn and soybeans on 600 acres.

Nationally, Richter is serving her second three-year term on the National Pork Board. She serves on the



Domestic Marketing and Pork Safety Quality and Human Nutrition Committees. She has chaired the State and National Relations Taskforce and the 2012-2013 Nominating Committee. She also has served on the Checkoff's Animal Welfare, Audit, Pork Products and Resolutions Committees and chaired the Board's Administrative Committee.

Richter served on the executive board of the Minnesota Pork Board where she held the office of president and secretary and was the chair of numerous committees. Locally, she is active in the Le Sueur County Pork Producers.

Dale Norton

Dale Norton of Bronson, Mich., is a partner in Kendale Farm, which is primarily a farrow-to-wean operation with 1,450 sows but also finishes about a third of the pigs. He is involved with a cow/calf operation and raises corn, soybeans, hay, peppers for processing and seed corn on more 3,500 acres.

Nationally, Norton is serving his second three-year term on the National Pork Board. He serves as the Pork Checkoff's representative on the U.S. Farmers & Ranchers Alliance (USFRA) and serves on the Swine Health Committee. Norton is the past chair of the Animal Welfare and Finance Committees and has served on the Pork Board's Administrative, Resolutions/Advisements and Domestic Marketing Committees.

Norton is a board member and past president of the Michigan Pork Producers and is the chair of the Michigan Swine Health Committee. He is a member of the Michigan Farm Bureau and was appointed by Governor Granholm to the Michigan Ag Commission, serving from 2005 to 2009.

Derrick Sleezer

Derrick Sleezer of Cherokee, Iowa, is an owner and employee of Sleezer, Inc., a farrow-to-finish, farrow-to-wean and farrow-to-feeder operation that has 700 sows and markets 15,000 hogs annually. The operation includes 2,000 acres of corn and soybeans. Sleezer also works for Kerber Companies as marketing and product support specialist and safety and compliance coordinator.

Sleezer is serving his second three-year term on the National Pork Board. He serves on the Animal Welfare, Finance and Producer and State Services Committees and represents the Pork Board on the U.S. Pork Center of Excellence Board. He is a member of the 2010 Pork Leadership Academy and an avid Operation Main Street speaker who has given more than 40 presentations, with many in urban settings.

Yearly Membership Rates:
January 1 through December 31
Individual/Farm Membership - \$20.00
Junior - 21 & Under Membership - \$5.00



PQA Plus® Revisions Debut at World Pork Expo

Commitment to continuous improvement drives changes to program

Des Moines, Iowa – Pork producers' desire for continuous improvement in production practices and exceeding customers' demands for quality assurance measures spurred changes to the voluntary Pork Quality Assurance® Plus (PQA Plus®) program. Revisions to PQA Plus were announced during World Pork Expo 2013. A part of the pork industry's We CareSM initiative, PQA Plus provides a framework for significant, relevant food safety standards and improved animal well-being.

PQA Plus has evolved since its introduction in 1989 with regular revisions and updates to increase its effectiveness, incorporate new research information, and ensure the program's validity with customers. PQA Plus incorporates 10 Good Production Practices to align more closely with the We Care initiative principles. Revisions to PQA Plus were effective June 7, 2013.

Farmers and other industry experts who have seen the revised program embrace the changes. "There are so many outside influences affecting how we do business, I think for any industry to come together and realize there needs to be a training tool to say, 'These are our set industry practices and standards,' and self-regulate is very positive," remarked Emily Erickson, animal well-being and quality assurance manager at New Fashion Pork in Minnesota. "PQA Plus represents a group coming together and determining what's best for their industry. It's hard to go wrong when a set of individuals are proactive and forward thinking in this way."

Jan Archer, a farmer from North Carolina, sees additional benefits to PQA Plus as well. "All of our employees are on same page, use the same vocabulary, and understand our common issues," she explained. "It's a way for us to impress on our employees how important what they do every day is. We are all focused, pulling in the same direction. The end result is added credibility, according to Archer. "We are a contract farm. It's important our integrator knows how hard we're working," she said. "Participating in PQA Plus is demonstrating credibility."

The program also serves as a baseline for standard operating procedures in some instances. "We feel it's an important program to help us ensure we're doing the right thing and that we're meeting our quality standards," Mike Faga, director of animal well-being at Iowa Select Farms stated. "It's widely accepted by the packing community and the customers as well who buy our product."

In Brief: PQA Plus Enhancements

- Participants must pass a test on questions related to 10 Good Production Practices with a minimum score.
- Recertification will be available via an online process after initial certification.
- Participating farms must submit a corrective action plan for all non-compliant findings following site assessments.
- Trainers and Advisors for the program will receive more extensive instructions and information.

More information on the revised PQA Plus program is available at www.pork.org/certification.

New Pork Checkoff Tools Help Producers Evaluate, Measure, Benchmark

The Pork Checkoff announced new and improved tools at World Pork Expo to assist pork producers in evaluating the financial impact of sow housing choices, improving workplace safety, reducing their environmental footprint and identifying problems within breeding stock.

Sow Housing Calculator

A new Sow Housing Calculator will assist producers in making important decisions about remodeling or other facility or management choices on the farm. Created in the context of remodeling sow barns, the calculator also can be used to model the financial impact of any management or facility choices to a sow farm, including:

- Changes in nutrition
- Changes in herd size
- Remodeling or replacing housing choices

Once the data is added, the calculator generates a report of the needed cash flow and cost per pig information that may be required by a lender.

"Pork producers have many options available to them, each with its own cost and benefit," said Chris Novak, National Pork Board CEO. "The new Sow Housing Calculator will help producers look at the facility and management choices that are best for them and the pigs in their care."

The Sow Housing Calculator is available free of charge to producers and can be found online at Pork.org.

Benchmarking Workplace Safety

A new website to provide reliable methods of benchmarking workplace safety is being developed by the Pork Checkoff to track and compare workplace safety data across farm systems and between peer companies.

"You cannot improve what you cannot measure. This new benchmarking system will provide producers quantifiable indicators that will allow them to compare workplace safety on their farms with others in the industry," Novak said. "More importantly, producers can use this benchmarking tool to evaluate various actions that can reduce future accidents and injuries."

He added, "With strong participation from the industry, we will be able to measure the improvements that we make over time as we work together to reduce the most common injuries on our hog farms. Our industry has adopted a set of ethical principles that includes our commitment to enhancing workplace safety for our families and employees. Improving workplace safety can reduce costs and improve performance, but most importantly, it is the right thing for us to do."

The Benchmarking Workplace Safety system will be available June 17 and may be accessed via pork.org.

Environmental Footprint Calculator

A second-generation environmental impact calculator is now available to producers. This new calculator expands the existing Live Swine Carbon Footprint Calculator by allowing producers to calculate their water footprint. The Pig Production Environmental Footprint Calculator version 2.0 is available by calling the Pork Checkoff Service Center at (800) 456-7675.

National Swine Reproduction Guide

Just released by the U.S. Pork Center of Excellence, the Swine Reproduction Guide is an analytical tool that provides producers with a decision-tree for identifying breeding problems within gilts, sows and boars. The web-based guide will be available online through Iowa State University Extension and at pork.org.

For more information about these new tools, go to pork.org or call the Pork Checkoff Service Center at (800) 456-7675.

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BREEDING STOCK SALE

SATURDAY, AUGUST 31, 2013 • 6:00 P.M.

Auctioneer:
James Backman

**Top Placing Bred Gilts,
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Purebred & Crossbred
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Oregon State Fair
Swine Show**

**Location: Oregon State Fair
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Lowell Bickle, Sale Manager — Ph. 541-218-1228**