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Oklahoma's Pork Producers:

*Creating opportunities,
caring for the environment,
feeding the world,
committed to Oklahoma.*



okPORK

Oklahoma Pork Council

One North Hudson, Suite 900

Oklahoma City, OK 73102

Slow-Cooked Spiced Cranberry Pork Roast

ingredients

3 1/2 - 4 pounds boneless pork shoulder roast
1 6-oz can jellied cranberry sauce
2/3 cup sugar
3/4 cup cranberry juice
2 tablespoons Dijon-style mustard
1 1/2 teaspoons ground cloves
1 teaspoon ground black pepper
salt, to taste

directions

Trim fat from pork roast, if necessary. Place roast in 4- to 6-quart slow cooker. Use wire whisk to stir together cranberry sauce and sugar in medium bowl.

Stir in juice, mustard, cloves and pepper until well combined. Pour cranberry mixture over roast in slow cooker. Cover slow cooker and cook on low for 6 to 8 hours or until pork roast is tender. Season roast to taste with salt; serve juices with roast. Serves 8

Serve with mashed potatoes and green bean casserole.



PORK PARTNER



A newsletter for Oklahoma Pork Council members

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okPORK Oklahoma Pork Council

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Executive Director
Roy Lee Lindsey, Jr.
rlindsey@okpork.org
Coordinator of Communications
Nikki Snider
nsnider@okpork.org
Community Outreach Specialist
Mark McGinnis
mmcginnis@okpork.org
Office Manager
Donna Jackson
djackson@okpork.org

Oklahoma Pork Council

One North Hudson, Suite 900
Oklahoma City, OK 73102
405.232.3781
888.SAY.PORK - Toll free in Oklahoma
Fax 405.232.3862
www.okpork.org



Join us for Pork Congress

The OPC staff and board of directors are working diligently on the 2012 Oklahoma Pork Congress. The date is set for Friday, March 16, 2012. Once again, we will meet at the Reed Center in Midwest City, Okla. We hope all Oklahoma pork producers can join us for this opportunity to learn about issues facing the industry, honor industry leaders and spend time with fellow pork producers.

We are really excited about our keynote speaker and we think you will be too. Bruce Vincent will present "With Vision, There is Hope." In this presentation that brings audiences laughter, tears, and a cultural call to action, Bruce ad-

vises that the future of Agriculture is going to be defined and defended by someone's visionary leadership. Bruce shares firsthand knowledge of how the timber industry spent enormous resources fighting and wasted years of opportunity by not leading the charge to imple-

ment their own vision of forestry in America. It is time for change – and change will be our friend. America is ready for a new vision of conservation and environmental stewardship that is based upon hope instead of fear. In order to share this vision we must first reintroduce the American consumer to the processes and the people of production and then lead – not just fight – the discussion over our environment. Those who work at the ground level in implementing society's framework for protecting the environment are positioned at the leading edge of the changes and challenges of this discussion. That edge provides exciting opportunities and hope.

Bruce Vincent is a third generation

logger from Libby, Montana. Bruce helped form and is currently serving as President of Communities for a Great Northwest, Executive Director of Provider Pals and is co-owner of Environomics.

Bruce speaks throughout the United States and the world, has testified on resource issues before Congress and has appeared on several news programs such as "60 Minutes." Bruce has been named Timberman of the Year in Montana, National Forest Activist of the Year, the Agri-Women's 2007 Veritas Award Winner, and in 2004 received the inaugural Presidential Preserve America Award from President Bush.

We have also adjusted the Pork Congress schedule a bit this year. We will begin with registration at 10 a.m. we hope this later start will help you all be able to see to things on the farm before heading to OKC.

Some things on the agenda that

have not changed are recognizing the Oklahoma Environmental Steward Award winner and OPC Hall of Fame inductee as well as the live and silent auctions, OPC Annual Meeting and election of board members.

It's never too early to consider throwing your hat in the ring as a candidate for the OPC board. There will be three board seats open in 2012. - one seat from the east and west districts and well as an at-large seat. If you are interested in running, send your bio and a photograph to the OPC office before February 1, 2012.

We look forward to seeing you all next March. You will find more details about Pork Congress at www.okpork.org.

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- and change will be
our friend. America is
ready for a new vision
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that is based upon hope
instead of fear.*

*~ Bruce Vincent, keynote
speaker 2012 Pork Congress*

OPC holds first Bacon and Bourbon Dinner

On October 20, OPC hosted the first Bacon and Bourbon Dinner. This fund raising dinner held at the Waterford Marriott in Oklahoma City featured five amazing courses prepared by Chef John Wheeler. Each course was paired with Bourbon and the chef took time to describe each course and pairing to the diners.

We plan to make this an annual event and hope more of you can join us next year. 🍷



The spirit of the evening was accentuated by the pairing of a different Bourbon with each course.



Jumbo Scallop Stuffed with Boursin Cheese and Jalapeño Wrapped with Fresh Side In a Pool of Wild Turkey Citrus Beurre Blanc



Jameson's Pork Curry



Baby Lettuce with Candied Pecans, Fried Smoked Cheddar cheese Crumbles, and Mandarin Oranges with 7&7 Vinaigrette.



Pork Mignon ~ Bacon Wrapped Pork Tenderloin Filet with a Crown Royal Reduction served with Chipotle Mashed Sweet Potatoes and Asparagus



Bacon Bread Pudding with Gentleman Jack Sauce

Excellent hog demand offsets sky high input costs

By Steve Meyer, Paragon Economics

Though production costs have been sky high, I would have to say that 2011 has been a pretty good year. Iowa State University data and my profit estimates for the fourth quarter say average farrow-to-finish producers are going to make money in 2011. While \$5.20/head is not nearly as good as the \$12.92 realized in 2010, it is pretty remarkable given that costs of production are nearly \$30/head higher than last year.

The primary reason for profits in the face of such sharply higher costs has been EXCELLENT hog demand. As can be seen in Figure 1, the demand index for hogs (not pork) has been higher than one year earlier in every month since January 2010. Recall that this demand index considers both price and quantity – both of which have been higher than one year ago so far in 2011. Higher quantity and a higher price can only mean higher farm level demand for hogs.

For packers' demand for hogs to stay higher, wholesale pork demand must be higher as well. Domestic consumer level demand contributed to higher wholesale demand for the second half of 2010 and first half of this year, but has waned somewhat this summer and fall as the economy has slowed. Exports have picked up that slack and then some, however, increasing by 18.7 percent through August. August exports alone were 44 percent larger than one year ago and the value of exports so far in 2011 is up more than 25 percent.

A major contributor to export demand has been the weak U.S. dollar. A lower dollar means customer countries' currencies are stronger and can thus buy more U.S. products per unit. It also means that our competitors' products are more expensive than ours, also supporting U.S. sales. There is little to suggest that the dollar will strengthen to any significant degree in the foreseeable future meaning that

this price advantage will very likely persist.

Higher production costs are still a huge issue but the break in corn and soybean meal prices since September 1 has been welcome news. On August 31, my cost/profit model and prevailing futures prices for corn, soybean meal and hogs said that costs for September 2011 through August 2012 would be roughly \$92/cwt carcass and that profits would be -\$14.60 per head.

By October 17, those figures were \$86/cwt and +\$7.04 per head – a swing of nearly \$22 per head.

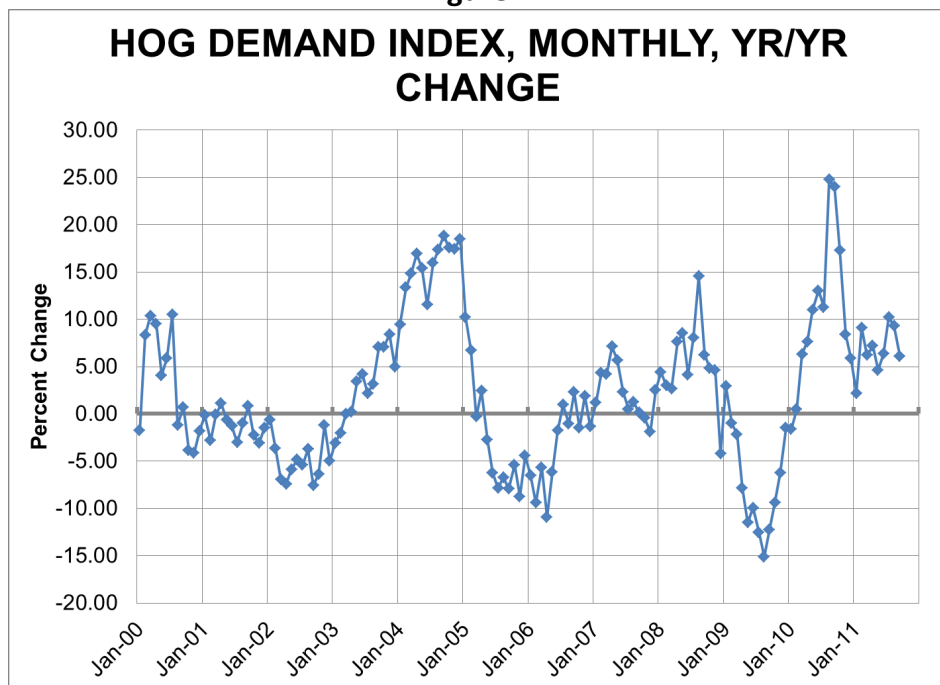
A \$7 per head profit is nothing to shout about but the mere fact that the number is positive with costs this high is noteworthy to say the least. The U.S. sow herd has grown slowly versus 2010 level the past three quarters. USDA's September Hogs and Pigs report indicated Q4 daily slaughter

quite close to the level of 2010 and slaughter to grow 1.5 to 2.5 percent in the second and third quarters of 2011. That should push hog prices below the levels of this year but not by enough to cause losses until the fourth quarter. And pork and hog demand could well get a boost when beef and chicken prices finally respond to the cutbacks being made this year in those two sectors.

The biggest risk remains the possibility of an export disruption. The probability of that happening is low but the impact would be immense given we will export about 22 percent of total production this year. A risk with higher probability but lower impact would be running into a slaughter capacity constraint in the fourth quarter of 2012. The closure of the John Morrell plant in Sioux City in 2009 was the primary reason for a drop of daily capacity to 436,030 this year. That means packers could handle 2.35 million head in a 5.4 work-day week. Anything over that would tax the packing sector and drive hog prices lower. ■

A \$7 per head profit is nothing to shout about but the mere fact that the number is positive with costs this high is noteworthy to say the least.

Figure 1



Nominations for Leadership Positions Open

The National Pork Board is accepting nominations through Dec. 1 to fill five, three-year terms as directors of the board. Candidates also are being sought for two open seats on the board's Nominating Committee to serve two-year terms starting in 2012.

Nominees may be submitted by state pork producer associations, farm organizations or anyone who pays the Pork Checkoff. Any person who is a pork producer and has paid all Checkoff assessments due, or is a representative of a producer/company that produces hogs/pigs, is eligible to serve on the National Pork Board.

The 15 positions on the board are held by pork producers or importers who volunteer their time.

USDA sees the pursuit of diversity in board membership as an opportunity for embracing new ideas that will enable the board to better serve its customers. The goal is to increase diversity through greater participation

of persons with a variety of knowledge, skills and abilities; diverse size and type of operation; diversity of perspectives and opinions; diversity of marketing strategies; diversity of methods of production and distribution; diversity of gender, ethnicity and other distinguishing factors.

The Pork Checkoff Nominating Committee will solicit, interview, evaluate and recommend candidates to the Pork Act Delegate Body at the

annual meeting March 1-3, 2012, in Denver, Col. A slate of eight producers will be elected and submitted to the U.S. Secretary of Agriculture, who will appoint five producers to serve 3-year terms on the National Pork Board.

Please send application requests and questions to: National Pork Board, 1776 NW 114th St, Clive, IA 50325. Or contact Teresa Wadsworth at (515) 223-2612 or at TWadsworth@pork.org.



Granny Smith's Pork Skillet

ingredients

1 pound fresh pork leg of pork, OR loin or tenderloin, cut into 1/2-inch cubes
1 teaspoon vegetable oil
4 granny smith apples, cored and sliced into 1/2 inch wedges
1 cup dry white wine, OR chicken broth
1/2 cup brown sugar
1/4 cup cider vinegar
3 tablespoons cornstarch, stirred into 1/2 cup cold water
2 tablespoons Worcestershire Sauce
1/2 teaspoon salt
1/4 teaspoon black pepper, freshly ground

directions

Heat oil in large nonstick skillet over medium-high heat. Add pork and brown on all sides. Add apple slices, cook and stir for 3 minutes, until apples soften. Add 1/2 cup wine, reduce heat, cover and simmer 10 minutes. Add brown sugar, vinegar, cornstarch mixture, Worcestershire, salt and pepper with remaining wine to skillet. Cook over medium heat, stirring constantly until sauce thickens.

Serves 4



Serving Suggestions

Although it can be served all year round, this hearty stovetop supper seems perfect for a cool autumn day. Serve over egg noodles and accompany with coleslaw and rolls.

NPPC claims victory with passage of FTAs

Calling it one of the “greatest victories ever for the U.S. pork industry,” the National Pork Producers Council lauded congressional approval of the free trade agreements with Colombia, Panama and South Korea.

“These trade agreements will be a boon for U.S. pork producers and for the U.S. economy and jobs,” said Doug Wolf, NPPC president and a pork producer from Lancaster, Wis. “Passage of these FTAs is one of the greatest victories ever for the U.S. pork industry.”

The Senate and House passed each of the FTAs by comfortable margins.

The deals with Colombia, Panama and South Korea, when fully implemented, will generate nearly \$772 mil-

lion in new pork sales, add more than \$11 to the price producers receive for each hog marketed and create more than 10,000 pork industry jobs, according to Iowa State University economist Dermot Hayes.

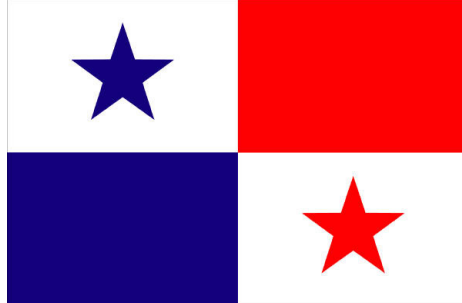
“It was extremely important that we approved these FTAs now,” Wolf said, “because while these deals have languished for more than four years, our competitors have negotiated their own trade agreements with Colombia, Panama and South Korea, and the United States has lost market share in those countries.”

The U.S. pork industry was instrumental in getting the trade agreements approved, particularly the deal with South Korea. Last December when the

U.S. and the Asian nation were at an impasse over trade in autos, the U.S. pork industry agreed to move back the effective date for when much of its exports enter Korea at a zero tariff rate. NPPC led the agricultural community in support of the FTAs.

“Now we call on the United States and these three FTA partners to get the agreements implemented ASAP. The longer it takes to implement, the more U.S. market share in these nations will be imperiled,” Wolf said.

Exports are vital to the U.S. pork industry, which last year shipped nearly \$4.8 billion of pork, an amount that added about \$56 to the price producers received for each hog marketed.



Producers and workers should get flu vaccination

As the United States enters another flu season, the Pork Checkoff is advising producers, farm personnel and others who have contact with pigs to get the seasonal flu vaccination as soon as possible to help protect human and pig health.

“It’s always wise for producers and swine farm workers to reduce the risk of getting sick and bringing the flu to the farm or workplace by getting vaccinated,” said Jennifer Koeman, director of producer and public health for the Pork Checkoff. “It also demonstrates the industry’s ‘We Care’ approach to protecting employees, animals and public health.”

According to the U.S. Department of Health and Human Services, all people over the age of 6 months of age should be immunized for influenza each year.

“People may remain contagious for up to five to seven days after getting sick,” Koeman said. “That’s why



it’s so crucial that employers have a sick-leave policy that encourages those experiencing symptoms of influenza-like illness to stay home.”

At the farm level, good building ventilation and good hygiene can help

reduce transmission of flu viruses.

“To prevent pigs and humans from other species’ influenza viruses, producers also should look at bird-proofing their buildings, protecting feed from birds and enforcing biosecurity practices, such as the use of farm-specific clothing and footwear,” Koeman said.

According to Lisa Becton, Pork Checkoff’s director of swine health information and research, “It’s very important to monitor your herd’s health daily and contact your herd veterinarian if influenza is suspected. Rapid detection of influenza can help producers and their veterinarians implement appropriate strategies to better manage sick pigs.”

Additional general flu-related information can be found at www.cdc.gov/flu. The Pork Checkoff also has a factsheet on influenza, “Influenza: Pigs, People and Public Health.”

Struvite, it's a blessing, and a curse

Doug Hamilton, OSU Associate Professor, Extension Waste Management Specialist

Struvite is a magnesium ammonium phosphate salt (Chemical formula: MgNH_4PO_4) that causes painful urinary tract stones in dogs and cats. It also causes many pains in the anatomy of hog farmers dealing with clogged pipes and frozen pumps. Lately, struvite has become a blessing – a valuable fertilizer byproduct that literally falls out of lagoon effluent.

In pure form, struvite is a 10-52-0 (percent N-P₂O₅-K₂O) fertilizer with an extra 17.5 percent Mg added as a bonus. It is hard to find fertilizer with higher P₂O₅ content. Consider Diammonium Phosphate. It's an 18-48-0 fertilizer. The phosphorus in struvite is both slow release and readily plant available.

Ironically, most hog producers learned about struvite the hard way. Back twenty or so years ago, when we cleaned barns with flush tanks and tipping buckets, struvite was truly a curse. It was that rock hard salt that clogged pipes and froze pumps. We learned to deal with struvite by using submersible pumps with plastic impellers, sizing pipes to match flow rates, and minimizing bends, valves and elbows. Charlie Fulhage, the legendary extension engineer from Missouri who passed away a few years ago, wrote an excellent factsheet on designing flushing systems to handle struvite. A scanned copy can be found

on our website (<http://osuwastemanage.bae.okstate.edu/>). Struvite is rock solid at high pH, but dissolves easily in acid. Removing salt from clogged lines is simple, but requires handling strong acids and shutting the flushing system down for a day or two.

Attitudes towards struvite began to change in the mid-1990s. Researchers at North Carolina State University tinkered with the conditions that cause struvite to precipitate. Turns out, anaerobic swine manure treatment lagoons have the perfect environment to grow struvite crystals. Lagoons have higher than neutral pH, abundant ammonia, plenty of soluble phosphorus, and not too much soluble calcium and suspended solids to mess things up. All it takes is a pinch of magnesium, and struvite crystals fall like snowflakes. It didn't take long to figure out how to create fertilizer from swine lagoon effluent.

There are a number of commercial struvite precipitators available. The Multifarm Harvest cone (<http://www.multiformharvest.com>) was built using the original research from North Carolina. The Ostara Nutrient Recovery Pearl® process (<http://www.ostara.com>) comes from British Columbia, Canada, and is becoming popular in the U.S. The Denver Metro Wastewater Recovery District is testing an Ostara precipitator to remove

phosphorus from liquids centrifuged from sewage sludge. Up in Kansas, the KEMA Phred™ system (<http://www.kemallc.com>) is used to precipitate struvite from beef feedlot retention ponds.

After you have decided to invest in a precipitator, the first question you need to ask is, "where should I put it?" Do not place precipitators right after buildings. Struvite crystals will not form in fresh manure. Placement after an anaerobic digester is great, as long as you prevent sludge solids from gumming up the precipitator. A fast-acting precipitator can be installed between a lagoon and irrigation and recycle pumps. Perhaps the most effective installation is to use the precipitator as a kidney – put it on the lagoon embankment, pump effluent out of the lagoon, extract struvite, and return low-phosphate liquid to the lagoon. "Kidney" placement allows slow, efficient precipitation and constant production of fertilizer.

A second consideration is how to adjust pH. Struvite precipitates naturally from lagoon effluent, which has pH between 7 and 8. Struvite precipitates a lot faster, though, if you crank the pH up to 10 or 11. Some precipitators inject anhydrous ammonia into the effluent. This is OK if the precipitator is placed in-line before irrigation. It will remove phosphorus without decreasing nitrogen in the irrigation water. But, if effluent is returned to the lagoon or used to recharge pits in the building, all the added nitrogen will escape to the atmosphere as ammonia. Magnesia (MgO) works well and adds Mg to start the crystals forming, but it's fairly pricy and not very soluble in water. A combination of quick lime (CaO) and Magnesium chloride (MgCl) gives a one-two punch of alkalinity and magnesium.

Whether or not to mine struvite from your lagoon is a business decision. You need to weigh the cost and upkeep of a precipitator against the added cash flow from fertilizer sales. If struvite precipitation does prove profitable, pity the poor cat who has to pass those painful stones. 🐾



A struvite clogged sewer line (from UBC civil engineering news)

Handbook provides wealth of information to producers

A leading how-to guide for hog producers has been revised and is available through Purdue Extension.

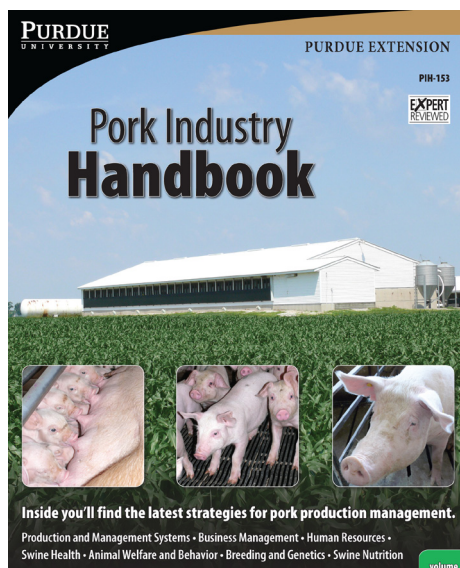
The Pork Industry Handbook contains sections on a variety of issues, including breeding and genetics and swine projects. The two-volume, 1,600-plus-page guide comes in both print and DVD versions.

There is no other resource like the Pork Industry Handbook on the market, said Brian Richert, Purdue Extension swine nutrition and management specialist and handbook contributor.

"It covers everything in swine production, from reproduction to artificial insemination to business management and managing personnel," Richert said. "There are many sections in the handbook that are new and updated. It's really the best reference book out there on how to manage a swine operation from start to finish."

Richert prepared the handbook's expanded nutrition section.

"It will contain more than 30 new fact sheets related to nutrition and



feed additives, especially from the standpoint of how to handle and manage your pigs when you're feeding ractopamine and what is the correct nutrition for those pigs," he said.

"The nutrition section also provides requirement estimates on feeding pigs based on lean accretion rates and information on milk production of sows

and litter size, among other topics.

"Everything is based on productivity in the nutrition section," Richert said.

Other sections in the handbook include production and management systems, swine health, animal welfare and behavior, facilities and equipment, environmental management, worker health and safety, marketing, pork quality, and pork safety. The guide also contains a section with industry statistics and historical information.

Within the DVD version users will find more than 30 videos and about 20 interactive swine management worksheets that can be customized for a user's operation.

The print version sells for \$125, the DVD version for \$60 and both versions for \$175. To order or for more information, contact Purdue Extension's The Education Store toll-free at 1-888-398-4636, at <http://www.extension.purdue.edu/porkindustryhandbook/>

Pfizer Animal Health now accepting nominations to honor the higher standards of pork caregivers

Pfizer Animal Health is accepting nominations for a program recognizing people working in pork operations who consistently reach for higher standards and put in extra effort to make positive contributions to on-farm processes and practices.

Pfizer Animal Health's commitment to best practices and continuous quality improvement has guided the development of the new FosterTM PCV vaccine, the only single-dose vaccine that helps prevent PCV2 viremia. Pfizer Animal Health is just as committed to honoring pork caregivers. This program recognizes people who work behind the scenes - those in the barn, service managers, production managers or anyone else who ensures every little thing is done right - to raise healthy, productive pigs.

"Through the Foster PCV recognition of excellence program, we want to celebrate those individuals who go

above and beyond to exemplify higher standards," says Benjamin Church, senior marketing communications manager, Pfizer Animal Health. "Just as Foster PCV can help drive herd health to a high level, the individuals we are seeking for this program are demonstrating high standards of pork production."

Winners will be selected by an independent panel and each will receive \$1,000 cash, plus an all-expenses-paid trip for two to the Pfizer Animal Health headquarters and New York City on April 18-21, 2012.

Nominations can be submitted at PfizerPork.com/SaluteToProducers and must be received by Nov. 30, 2011. Producers, veterinarians and others working in the pork industry are encouraged to nominate qualified individuals for these awards. Purchasing product is not required to make a nomination or win.

