BLT Burgers

**INGREDIENTS**

- ¼ lb. ground pork
- ½ tsp black pepper
- 1 tsp garlic powder
- ¼ tsp salt
- 4 slices Canadian-style bacon
- 4 leaves lettuce
- 4 slices tomato
- 2 sandwich buns, toasted

**DIRECTIONS**

Mix first four ingredients and shape into four patties. Mix black pepper with the garlic powder and spread an even layer on each side, until an instant read thermometer reads 160 degrees F. Place patties on bottom half of toasted bun. Layer on Canadian-style bacon, lettuce and tomato. Top with remaining half of bun.

Serves 4.

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**Nebraska Pork Talk** is published bi-monthly by the Nebraska Pork Producers Association, Inc. (NPPA) to a circulation of approximately 4,900, including all identified Nebraska pork producers and a variety of industry supporters.

All editorial and advertisements are screened along rigid standards, but the publisher assumes no responsibility for accuracy or validity of claims, nor guarantees the absence of errors or omissions; all rights are reserved.

BLT Burgers

Portions of Nebraska Pork Talk are partially funded by Nebraska pork producers and their checkoff investments.

—National Pork Board (800) 456-7675

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**NPPA Executive Director Sitzman Announces Retirement**

“During his time as executive director and throughout his career, Sitzman has shared his passion for agricultural in Nebraska,” said Scott Spilker, President of the Nebraska Pork Producers Association, from Beatrice, Neb. “Larry has steered our industry through times of great challenges, defining moments and major developments. We wish him the best as he transitions to the next phase of his life.”

A native of Culbertson, Nebraska, Sitzman grew up on the family’s diversified farm, attended the University of Nebraska—Lincoln and served with the U.S. Army as a C.I.D. agent in Vietnam. He was engaged in full-time farming and livestock production prior to being asked to serve as Director of the Nebraska Department of Agriculture from 1991-1999 where he initiated agricultural trade missions to promote sales of Nebraska agricultural products overseas. As Vice President of Sand Livestock International of Columbus from 1999-2003, he conducted business and fostered relationships with international markets.

Sitzman was involved in farm machinery marketing prior to accepting the position of NPPA’s Executive Director. He and his wife Sally, have three married sons: Eddie, Eric and Jason and five grandsons.

Service and contributions to Nebraska agriculture has been a staple during his life. Ranging from years spent on the farm, being directly involved in production agriculture, to years serving as a member or holding leadership positions for various boards, organizations and foundations whose missions were related to production agriculture. Throughout the years, Sitzman has been recognized for his visions of bettering the groups he is involved with and the people around him. He has been awarded the National Agri Marketing Association (NAMA) State and National Award for Public Service; Ag Relations Council Award; Nebraska Agribusiness Club Public Service Award; LEAD Alumni of the Year; Nebraska Corn Board Honoree of the Year; Jewish National Fund Tree of Life Award and has been inducted into the Nebraska Hall of Agriculture Achievement.
For a young farmer just starting out, you can’t just go out and buy farm ground at those prices,” Paul notes. “You can’t cash flow it.”

Paul had the foresight to see this potential problem 10 years ago when he started mapping out a succession plan, in the event that his three sons wanted to come back to the family farm.

Jared is the oldest, followed by David and Darren. Looking to add income without biting off a chunk of pricey cropland, Paul began to look at the possibility of contract raising hogs. Paul built his first 1,250-head finishing barn in 2006. In 2008, he built another 1,250-head finishing barn. With Jared graduating in 2015, they started the process of finding him a partner for a finishing contract.

When Stephens began cultivating potential partners in Nebraska, he says a lot of farmers were leery of contract feeding. Many remembered stories of hog companies going belly-up in the wake of low hog prices and pricey corn.

“Unfortunately, five years into a 10 year contract, the company would come in and say they could no longer afford to honor the contract,” Stephens says. “They would cut the payment and the farmer’s only recourse was to take it or leave it.”

That’s something The Maschhoffs has never done in all the years the family-owned company has been partnering with farmers, Stephens says. For new facilities, The Maschhoffs offers a 12-year contract that pays a set amount each month for the entire contract—regardless of market swings.

“Lenders like the idea that the initial contract with The Maschhoffs is structured to ensure the hog building is paid off at its conclusion,” Stephens says. “The way we approach the partnership provides the farmer with more of the benefits and less of the risks traditionally associated with raising pigs.”

Still, a lot of young farmers have reservations about getting “back into” hogs. For those whose only exposure to hog farming dates back 20 or 30 years, the best thing is visiting a modern finishing barn, Stephens says.

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For Friend, Nebraska farmer Paul Segner, partnering with The Maschhoffs means a lot more than raising hogs. It’s an opportunity for his sons to come back to the family farm.

Farming a little more than 1,200 acres, Segner was faced with an age-old problem. His oldest son, Jared, was finishing up at Southeast Community College in Beatrice, Nebraska. He was ready to come home to farm with dad. Unfortunately, farmland in the area is going for $10,000 to $12,000 an acre.

“For a young farmer just starting out, you can’t just go out and buy farm ground at those prices,” Paul says. “You can’t cash flow it.”

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Thank you for your support!

14th Annual Pork Chop Scramble

This year’s Pork Chop Scramble was 85°F and sunny. 120 golfers enjoyed the day at Quarry Oaks Golf Course, near Ashland, NE on June 26th. The Nebraska Pork Producers Association would like to thank all of our sponsors for their generosity and teams for sharing the day with us.

Thank you for your support!
Common Swine Industry Audit—Verifying Our Daily Routines

By National Pork Board President Dale Norton

Day in and day out, pork producers are committed to the care and well-being of our animals. As an industry we have been ahead of the curve, beginning in the late 1990’s with the Swine Welfare Assurance Program, which grew and evolved into the Pork Quality Assurance® program in 2007 and then expanded into transportation with the Transport Quality Assurance® program.

However, our industry is dynamic and animal well-being and food safety are fluid and ever-changing issues. To that end, the Pork Checkoff’s board of directors traveled to Europe in 2011 to visit with our counterparts who were already facing a range of programs that often required them to accommodate multiple on-farm audits each year. The goal was to prevent a similar patchwork of audits from developing here at home.

Now with producers and packers working together to commit to standards that enhance animal care and pork safety, the pork industry has introduced the “Common Swine Industry Audit”. The common, third-party audit will provide validation, transparency and credibility, while preventing costly and ineffective redundancies. We know that our consumers are demanding a higher level of integrity from the pork industry’s quality assurance processes and producers. As a pork producer, I am excited about the common audit platform because it sets a clear vision that meets the needs of domestic and international customers.

It’s the right tool at the right time to ensure U.S. pork producers provide high-quality pork from well-cared-for pigs.

The Nebraska Pork Producers will be hosting several Common Swine Industry Audit Preparation classes in October. In cooperation with Iowa State University Extension and Outreach, Matt Swantek, Swine Field Specialist will prepare producers with a pre-audit checklist.

Remember … CSIA …

is a third party audit.

Farms continue to need the education/ certification of:

- PQA Plus
- PQA Plus Site Status
- TQA

Common Swine Industry Audit Preparation

Pick from Four Locations
Morning or Afternoon Classes Available
9:00 a.m. to 12:00 p.m.  Class I
1:00 p.m. to 4:00 p.m.  Class II

Tuesday, October 6, Norfolk
Wednesday, October 7, West Point
Thursday, October 15, Beatrice
Friday, October 16, Columbus

* Nebraska’s Pork Producers Association
Serving Nebraska’s Pork Industry.
Responsible people. Sustainable pork

Background:

In 2013, an Industry Audit Task Force was formed, which included producers, veterinarians, animal scientists, retail food service personnel and packer representatives. Their goal was to develop a consensus on consistent on-farm auditing standards using Pork Quality Assurance® Plus and Transport Quality Assurance® programs as a foundation.

The result is the Common Swine Industry Audit, which was announced at the 2014 World Pork Expo.

Preparation Training:

NPPA in cooperation with ISU Extension and Outreach Swine Field Specialist will provide:

- Overview of the Audit Tool (the 89 questions which have different point values)
- Discuss the audit process and focus points of the audit
- Critical 5 Questions – Euthanasia articulate insensibility and confirmation of death
- Provide a 3-ring binder to help manage records, documents and SOP’s
- Provide a flash-drive with SOP templates which each farm may customize
- Will assist with SOP development/customizing

Pre-Audit Checklist:

<table>
<thead>
<tr>
<th>SOPs (Standard Operating Procedures)</th>
<th>used to be accessible at each operation site</th>
</tr>
</thead>
<tbody>
<tr>
<td>Written Euthanasia plan</td>
<td></td>
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<tr>
<td>Daily Observation</td>
<td></td>
</tr>
<tr>
<td>Treatment Management</td>
<td></td>
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<tr>
<td>Rabid Control</td>
<td></td>
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<tr>
<td>Treatment Record</td>
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<tr>
<td>Medication and Treatment records</td>
<td></td>
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<tr>
<td>- compliant format</td>
<td></td>
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<tr>
<td>- 12 month history</td>
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<tr>
<td>Medication and Treatment records</td>
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<tr>
<td>- VFD</td>
<td></td>
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<tr>
<td>Medication and Treatment records - VFD</td>
<td></td>
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<tr>
<td>Documentation</td>
<td></td>
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<tr>
<td>- Provide easy access to the following records:</td>
<td></td>
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<tr>
<td>TQA Certified - transports</td>
<td>Valid VORI</td>
</tr>
<tr>
<td>PQA Plus Certification - caretakers</td>
<td></td>
</tr>
<tr>
<td>PQA Plus Site Status - valid</td>
<td></td>
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<tr>
<td>Biosecurity</td>
<td></td>
</tr>
<tr>
<td>- Written Euthanasia plan - posted on site</td>
<td></td>
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<tr>
<td>- WIFU</td>
<td></td>
</tr>
<tr>
<td>- Acts of Abuse - zero tolerance policy</td>
<td></td>
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</tbody>
</table>
Taking a Closer Look at the Pig’s Gut

The pig gastrointestinal tract represents a first-line point of interaction between the pig and its environment. Traditionally, Animal Scientists have not considered the dynamics of the pig gastrointestinal tract and microbial populations (microbiome) when evaluating the effects of nutrients on growth performance. It has become apparent that the microbiome plays a critical role in establishing the pig’s immunological capacity and defining nutrient requirements. In addition, knowledge of how the microbiome changes with respect to diet, pathogen load, and management, can be a useful tool/model to understand how the modern pig interacts with various production settings (including those in the future that may not include the use of feed-grade antibiotics).

For the past 5 years, the pig gastrointestinal tract has been a focal point of research by the UNL Swine Nutrition and Microbiology groups. A portion of this research has been made possible by funding from the Nebraska Pork Producers Association. Key projects that have been undertaken include:

- Novel effects and relationships among key diet ingredients (e.g., lactose, animal plasma, milk protein, egg protein), on the gut microbiota, pig health, and growth performance.
- Impact of sow nutrition, health, and parity on the microbiome of progeny and effects on progeny lifetime growth performance and health.
- Using the pig microbiome to define and assist development of feed-grade pre- and probiotics. Can predefined resistance and susceptibility of specific diseases (e.g., PRRSV and PCV2) be influenced by nutrition and reflected in part by changes in the microbiome?
- Developing the nursery pig as a model to study the effects of the microbiome on physiological conditions (e.g., obesity) in humans.

What have we found out to date?

It is clear that the diet, and specifically key dietary ingredients affect the microbiome. There are a number of key microbial species (e.g., lactobacilli) that appear to be positively associated with growth performance and health status of growing pigs. We are currently looking into experimental methods to help elucidate how these changes will impact the pig’s nutrient requirements. An initial strategy has been to look at the effects of pathogen load and health status on nutrient digestibility.

What is the future?

It is exciting to think that this research has the potential to serve a dual purpose; namely, using the aforementioned models to study the human microbiome. Studies are currently underway to use the nursery pig as a model to study the effects of the microbiome on the onset and development of obesity in humans.

New statistical techniques has been developed to assist us in developing relationships among documenting microbial species in the gastrointestinal tract and key performance/health criteria (e.g., growth performance, immunity, and longevity). Therefore, we should be able to identify key microbial species that are directly related to key growth/health parameters. This might provide a more direct approach to help develop pre- and probiotics for pigs in the future.

Research Faculty:
- Dr. Thomas Burkey, Associate Professor, Department of Animal Science, University of Nebraska, Lincoln; thburke2@unl.edu
- Dr. Phillip Miller, Professor, Department of Animal Science, University of Nebraska, Lincoln; pmiller1@unl.edu
- Dr. Samondra Fernando, Assistant Professor, Department of Animal Science, University of Nebraska, Lincoln; samodfa@unl.edu
- Dr. Huyen Tran, Post-doctoral Fellow and Visiting Scientist; Department of Animal Science, University of Nebraska, Lincoln; htran@huskers.unl.edu

A special thanks goes out to the UNL Swine Unit staff, graduate students and technicians. These studies would not be possible without their dedicated efforts.

My First World Pork Expo

By Sarah Morton

Attending the World Pork Expo in Des Moines, IA for the first time in my life was an experience for the books. Not many people can say they have attended a convention that is all about pigs, but I was fortunate to be one of 20,000+ to attend this year. The majority of my time spent there was wonderful things the industry has to offer.

Outside of Operation Main Street, the World Pork Expo has a multitude of different events going on. Take a walk to the hog barn and there are hundreds of exhibitors proudly displaying their pigs, down the street you can pick up some free ribs from the Iowa Pork Producers Association, and when you enter the buildings you will be immersed with hundreds of exhibitors displaying their products. Alongside all of the wonderful events taking place, are the wonderful people taking part in the experience.

Every person there, at all different ages and from all parts of the world, have one thing in common: their love for the pork industry. Leaving World Pork Expo one can’t help but be proud to be part of such a strong and successful industry full of hard-working, dedicated individuals that are continuously working towards a better future for the industry. The World Pork Expo opened my eyes and made me even more grateful to be a part of the world of agriculture, specifically, the pork industry. It may have been my first trip over to the Iowa State Fairgrounds for the Expo, but it certainly won’t be my last.

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Friday, November 20, 2015
Northeast Community College
Lifelong Learning Center
Norfolk, Nebraska

2015 Conference Registration will be available online in October.
www.northeast.edu/Agectional

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www.nebraska-soybeans.org
Callie Rathjen is originally from York, NE. She is the daughter of Scott and Shellie Rathjen.

Callie is involved in the Sigma Alpha Sorority, the Pre-Vet Club, and Archery Club. She will begin her sophomore year this fall at the University of Nebraska-Lincoln, studying Veterinary Science. After completing vet school, she plans to work as a veterinarian specializing in large animals and production livestock. Callie describes herself a small town girl whose interest in pigs and agriculture started in high school, thanks to her two Agriculture EdVacation teachers, Cal Williams and Jason Hirschfeld. She explains her favorite swine related memory was showing at the 2014 Nebraska State Fair, where she showed Overall Grand Champion FFA Market Gilts, and was the Champion Senior Futurity Showman. Callie explains her favorite quote, “It doesn’t matter if you win or lose, it’s how you play the game,” reflects on her personality as being achievement-driven and willing to learn and grow while gaining meaningful experiences.

Emily Wegen is originally from Fairmont, MN. She is the daughter of Tim and Kerry Wegen.

Emily is involved in the Ag Business Club and Sigma Alpha Professional Agricultural Sorority. She will begin her senior year this fall at the University of Nebraska-Lincoln, studying Agribusiness with a livestock production option. Emily plans to earn her Master’s Degree and will return home to raise pigs and farm with her dad. Emily explains her passion for pigs grew because of the passion for pigs held by others from many generations back. She says, “It was my time to choose a field of work that I love and will enjoy. Agriculture is just the field for me!” Her favorite thing to do is to spend time with the animals on her family’s farm. She credits working on the farm as a factor that helped her decide the agriculture field was the right fit, and it also helped that she already had a great deal of personal experience in agriculture. Advice that Emily holds close to heart comes from her dad. When her dad is asked why he farms, he responds, “I farm because I want to feed America.” Emily adds, “I love helping others and that really sparked something for me.”

Maranda Kegley is originally from Kearney, NE. She is the daughter of Randy and Marci Kegley.

Maranda is active as a member of the Buffalo County 4-H, Amherst FFA, Collegiate Farm Bureau, as well as showing livestock and livestock judging. She will begin her sophomore year this fall at the University of Nebraska-Lincoln, studying Agricultural Education. Following graduation, Maranda will work as an Agricultural Education instructor at a high school.

Maranda was born and raised on a family farm that grows crops and cares for livestock. She and her sister own a registered Hereford cattle herd and have a beehkeeping business. It is obvious that Maranda has a passion for agriculture. She says, “I feel that it is important to advocate for agriculture to the public.” Maranda shares her favorite swine related memory was receiving Reserve Grand Champion Market Hog at the 2014 Buffalo County Fair with her guilt, Marshmallow. When Maranda isn’t advocating for agriculture, she enjoys reading, playing the piano and spending time with friends.

Jennifer Posthuma is originally from Fox Lake, WI. She is the daughter of Brian and Marcia Posthuma.

Jennifer is involved in Block and Bridle, Sigma Alpha, Heartland Big Brothers, Big Sisters, Honors Program Peer Mentor, and CASNR Week Planning Committee. She will begin her junior year this fall at the University of Nebraska–Lincoln, studying Animal Science with a Meat Science option and is an Honors Student.

Jennifer explains her best swine related memory was showing pigs at her local fair in Wisconsin, followed by a carcass show at the local meat market. Her 4-H leader always needed volunteers to help the carcass judge with recording results and she helped every year. She says though these experiences she learned about quality and yield grading, specifically hog carcasses since they were the dominate species at her fair. “These experiences sparked my interest in the meat industry.” Jennifer is keeping her options open after she completes her undergraduate degree. She says, “I’m really contemplating on going to graduate school to learn more about meat science. If I decide against more school, then I want to work at a pork processing facility either in Operations Management or Quality Assurance, or to do Research and Development for a pork products company.”

Sarah Morton is daughter of David and Tracy Morton.

Sarah is a member of the UNL Collegiate Farm Bureau, UNL Agricultural Communicators of Tomorrow, the FOCUS Bible Study and is a volunteer for the F Street Community Center. She will begin her sophomore year this fall at the University of Nebraska–Lincoln, studying Agricultural Education with a teaching option and an endorsement in Biology.

Sarah grew up on a small family farm outside of Nebraska. At age 12, she began showing pigs, but her love for agriculture blossomed throughout her years in high school as an active member in 4-H and FFA. Sarah says it’s her passion to help other kids grow their love for agriculture. Her passion to help other kids drives her plan to work as an Agricultural Education instructor at a rural high school in Nebraska after she graduates in 2018.

Sarah shares her favorite swine related memory was showing pigs at the fair with all of her friends.

Shannon Dierking is originally from Tecumseh, NE. She is the daughter of John and Phyllis Dierking.

Shannon is a member of the UNL Pre-Vet Club and an active volunteer for the St. Paul United Church of Christ. She will begin her senior year this fall at the University of Nebraska-Lincoln, studying Animal Science. Next fall, she will apply to the UNL-ISU veterinary medicine program.

Shannon grew up on a hog farm that also included horses, dogs, and cats. Shannon says her love for animals shaped her decision to pursue veterinary medicine. In her career as a veterinarian, she looks forward to working with pork producers from across Nebraska and helping to inform the public on the many different aspects of the pork industry.

In addition to being a full-time student, she also works at The Fort and Jacobsen Veterinary Clinic in Lincoln. Shannon describes herself as a self-motivated and dependable team member.
Go Pork for Go Red...

NPPA is excited, after several years of patiently waiting, to be the exclusive Dinner Sponsor for the 2015/2016 Go Red for Women events benefiting the American Heart Association in Nebraska. Nearly 3000 women will attend 5 different events across Nebraska learning about the prevention of heart disease in women and how lean, heart-healthy pork tenderloin can be a delicious part of that equation.

Dates/locations for the Go Red for Women events are as follows:

- Norfolk/September 23
- Lincoln/October 8
- Kearney/October 28
- Omaha/November 3
- Columbus/March 1

If, as a member of the Nebraska Pork Producers Association, you are interested in attending and joining us for a delicious dinner of Cuban Pork Tenderloin (see included recipe), contact Jane Stone @ 402.525.1525 or jane@nepork.org.

Go Red attendees also receive a goodie bag that will include pork nutrition information, an Eat Healthy with Pork Cookbook, a Go Red pig key chain along with other sponsor-related gifts.

Learn more about the mission behind AHA’s Go Red For Women at goredforwomen.org.

19th Annual Capital City Ribfest with VIP Night and Live Auction

2015, was the second year of the Capital City Ribfest being in the festival lot north of Pinnacle Bank Arena. We would like to thank all of our donors and sponsors of the night.

Thank you to all those who came down to participate. We had a very successful night with over 350 people attending the VIP Night and live auction with around 40 items.

Go Red attendees also receive a goodie bag that will include pork nutrition information, an Eat Healthy with Pork Cookbook, a Go Red pig key chain along with other sponsor-related gifts.

Learn more about the mission behind AHA’s Go Red For Women at goredforwomen.org.

Go Pork for Go Red…

1 1/2 POUNDS PORK TENDERLOIN, TRIMMED
1/4 CUP ORANGE JUICE, FRESH
1/4 CUP GRAPEFRUIT JUICE, FRESH
2 TABLESPOONS CILANTRO, CHOPPED
1 TEASPOON CUMIN
1 TEASPOON DRIED OREGANO
2 CLOVES GARLIC, FINELY CHOPPED
1/2 TEASPOON KOSHER SALT
1/2 TEASPOON RED PEPPER FLAKES

Using thin knife, trim silver skin from tenderloin. Mix orange juice, grapefruit juice, cilantro, cumin, oregano, garlic, salt, and hot pepper in gallon-sized zip-top plastic bag. Add pork, close, and refrigerate for at least 30 minutes and up to 4 hours.

Meanwhile, make Rice and Black Bean Salad.

Prepare outdoor grill for direct medium hot grilling. For a gas grill, preheat grill on high. Adjust temperature to 400°F. For a charcoal grill, build fire and let burn until coals are covered with white ash. Spread coals and let burn for 15-20 minutes. Lightly oil cooking grate. Remove pork from marinade, drain briefly, but do not scrape off solids. Place on grill and cover grill. Cook, turning occasionally, until browned and instant-read thermometer inserted in center of pork reads 145 degrees Fahrenheit, about 20-27 minutes. Transfer to carving board and let stand 3-5 minutes. Cut on slight diagonal and serve with rice and black bean salad.

Yields 6 servings.
APPLICATIONS AVAILABLE

The Nebraska Pork Producers Association wants students to be a part of the Pork Mentorship Class of 2016. If students are connected to agriculture and believe in the future of the pork industry, they are encouraged to apply! $500 scholarships are available for college-age students who have an interest in the pork industry—they don’t have to be a pork producer! Applications are due December 5th. Students may apply online for this opportunity by visiting the youth tab on www.nepork.org, or by requesting an application by emailing kyla@nepork.org.

The NPPA Pork Mentorship Program is directed under Kyla Hackbarth, Youth Education Director. Hackbarth stated, “The NPPA Pork Mentorship Program is more than just a scholarship. It is a way for students to build their capacity as a leader and professional in the swine and agriculture industries in Nebraska. The program provides students an opportunity to identify future career goals and to evolve into strong agricultural advocates.”

The NPPA Pork Mentorship Program was established in 1999. To date, over 120 students have completed the program and nearly $65,000 in scholarships have been awarded. Each year the students participate in activities that encourage personal growth, leadership development, community engagement, and expand their knowledge of the pork industry. A $500 scholarship is awarded upon the completion of the year-long program.

Members of the 2015 Pork Mentoring Class are all smiles as they learn more about the pork industry at the World Pork Expo in Des Moines, IA. Front Left to Right: Jennifer Posthuma, Maranda Kegley, Emily Wegener. Back Left to Right: Shannon Dierking, Sarah Morton, Collie Rathjen.
Imagine walking the journey from the grocery store where you purchase the delicious pork chop all the way back to the farm where it came from. That is one of the things you can experience at Raising Nebraska through the new livestock displays. The 2015 Nebraska State Fair marks the beginning of such an experience with the first pieces being installed; complete installation will debut during the 2016 Nebraska State Fair.

The connection, starting with the consumer at the grocery story tracing back to farm, will begin at virtual meat, egg & dairy cases using touchscreen interactive technology. Participants can explore a dairy cattle milking experience, a large dimensional diorama depicting the stages of beef production in Nebraska, or an exhibit on swine nutrition including a feed hopper bin, actual feeding equipment and an interpretive panel. This is a great way for consumers to learn where their bacon originates—and how animals provide nutritious food for our families.

Not able to visit during the Nebraska State Fair or want to come back to take your time? Feel free to visit Monday–Friday, 9:00 am–noon and 1:00 pm–4:00 pm. Or schedule your own special tour! Check us out at: raisingnebraska.net, facebook.com/RaisingNebraska, or twitter.com/raisingne/.

**Pork Featured on Raising Nebraska Cooking Stage**

Raising Nebraska’s Cooking Stage will feature pork prepared by Chef Nader of Billy’s Restaurant located in Lincoln and High School Pro-Start Culinary Students. Cooking Stage presentations are featured during the 2015 Nebraska State Fair, August 28–September 7. Listed below is the scheduled cooking demos highlighting the versatility of pork from start to delicious finished presentations!

**Friday, August 28**
1:00–2:00  Midland High School Pro-Start Culinary
4:00–5:00  Papillion LaVista High School Pro-Start Culinary

**Sunday, August 30**
1:00–2:00  Chef Nader
5:00–6:00  Chef Nader

**Wednesday, September 2**
5:00–6:00  Chef Nader

**Thursday, September 3**
6:00–7:00  Chef Nader

**Monday, September 7**
1:00–2:00  Chef Nader

Thank you Allied Members for all of your support through the years and welcome to our new Allied Members. We are greatly appreciative of our members continuing to renew your membership and support of the Nebraska Pork Producers Association. We look forward to a successful 2015 with our new tiers of membership.

If you have any questions, please contact Sandra Kavan at sandra@nepork.org or at (402) 472-0493.

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Allied Membership Continued

Silver Level ($850)

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Agri Sales, Inc.
AgroSoft North America, Inc
Akey, Inc
Alltech, Inc
American Heartland Insurance Agency, Inc
Bayer Animal Health
Beller Biosecurity Strategies Inc
Central Confinement Service, Ltd.
Design Agri-Systems, Inc
DuPont Pioneer
Elanco Animal Health
Fast Genetics, USA

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