



NATIONAL PORK MONTH

Humphrey native elected to lead Pork Association

Ryan Preister of Humphrey was selected as President of the Nebraska Pork Producers Association (NPPA) at the Annual Membership Meeting of the Association. The meeting was held earlier this year at York's Holthus Convention Center in conjunction with the Nebraska Pork Expo.

Joining President Preister on NPPA's Executive Team are President-Elect, Walt Traudt of Clay Center and Allison Zabel of Omaha as Vice-President. Mark Wright of Fremont will serve as Past President and was thanked for his service by the incoming President.

The Preister farm is a fourth-generation

pig farm where Preister actively walks barns, hauls pigs, markets animals and directly deals with animal care. They are also diversified row-crop farmers and have an Agronomic Services component to their entity as well. Preister holds his Pork Quality Assurance Plus and Transport Quality Assurance Certifications. Fun fact! He also proudly wore #66 for the 1996 and 1997 Husker Football Teams!

Ryan Preister has been an NPPA Director for four years. Since joining the Board, he has represented NPPA in Orlando at the National Pork Producers Conference, National Pork Forum and a Nebraska Dept.

Preister is transparent on his goals. "We have an excellent young board with great ideas on how to move our industry forward and I am excited to be working with them. We must continue to tell our story about the proud farm families that raise our animals and the safe, sustainable and affordable high-quality protein they produce. We'll work hard as a Board to convey and promote that message to our consumers."

Also selected or confirmed for another two-term as Directors were: Kyle Baade, Plymouth; Hunter Thomas, Broken Bow; David May, Henderson; Cody Lambrecht, Omaha; Katie Stack, Omaha; Austin Zimmerman, Wymore and Josh Wendt of Leigh. Justin Hankins of Bellevue will

serve as an Alternate Director. New Directors beginning their first two-year term are Tina Hertzell and Gary Stover, both from Columbus.

Serving in an advisor capacity to the NPPA Directors are representatives from National Pork Board, National Pork Producers Council, AFAN, UNL Extension, UNL Animal Science, NE Department of Agriculture and State Veterinarian's Office.

The Nebraska Pork Producers Association is grassroots, incorporated, nonprofit organization established in 1961. NPPA was developed to promote the pork industry through the enhancement of consumer demand, producer education and research. For more information, visit NPPA's website at www.NE pork.org

Conference held in Washington, D.C.

The National Pork Producers Council (NPPC) Fall 2024 Legislative Action Conference (LAC) was held Sept. 11 and 12 in Washington, D.C. The conference brought more than 100 pork producers together to advocate directly with congressional offices. Representing Nebraska was NPPA Past President Mark Wright, NPPA director Justin Hankins, pork producer Kevin Peterson, Russ Vering, NPPC board member, and Al Juhnke, NPPA executive director.

The NPPC works tirelessly to protect the livelihoods of pork producers in the United States. It does so by regularly convening with legislators, regulators, and international organizations to ensure that our members can continue to supply consumers with affordable and nutritious pork products that are raised humanely, while providing

significant benefits to the U.S. economy and local communities across America. NPPA Past President Mark Wright said, "we are very fortunate to be from a large ag state, so all of our congressional representatives are very supportive of our farmers. They are pro-ag and fighting for all Nebraskans engaged in agriculture and especially pork production."

NPPC advocates for the social, environmental, and economic sustainability of U.S. pork producers and their partners by supporting reasonable public policies that expand access to global operations and don't unnecessarily restrict operations. Pork is the most consumed meat in the world, making the U.S. pork industry a significant contributor to both the agricultural economy and the overall U.S. economy.



family affair near Humphrey that includes Ryan's wife Megan and three young sons, as well as Ryan's parents, Dean and Ann. Their operation includes a wean-to-finish

of Agriculture Trade Mission to Japan and South Korea. Preister is also very active in his community, church and local school.

Strategizing about his impending Presi-

Pork Ambassador Program applications due Nov. 13

Choosing a career path can be difficult. In a world full of occupational options, it is helpful to receive a little guidance along the way.

That's why the Nebraska Pork Producers Association (NPPA) is extending help to college-age students to apply to participate in the Pork Ambassador Program.

The Pork Ambassador Program is a career development program that provides a variety of hands-on experiences to promote leadership and communication skills, ultimately fostering career development. The program is more than just a scholarship. It's 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 with an opportunity to identify future career goals and to evolve into strong agricultural advocates.

The NPPA wants college-age students to be a part of the Pork Ambassador Program. If students are connected to agriculture and believe in the future of the pork industry, they are encouraged to apply for these \$750 scholarships. Applicants do not have to be a pork producer.

How it works

Year-long programming will run

from Jan. 1, 2025 to Jan. 1, 2026. During that time students will attend seminars where they will learn about various aspects of the pork and agriculture industries and have opportunities to promote Nebraska's pork industry. Upon completion, students will receive a \$750 scholarship toward their education expenses. Students will not be responsible for any expenses to participate in the program.

Eligible applicants must

- Be enrolled full-time in a Nebraska post-secondary school, and be between 18- 23 years of age.
- Be able to attend all meetings and complete all requirements before receiving his/her scholarship.
- Have access to and communicate effectively via email or text.

Develop the skills needed to be a strong advocate for agriculture by

- Shadowing industry professionals
- Promoting pork
- Blogging
- Volunteering
- Engaging in personal and professional development seminars
- Attending meetings

Who Should Apply?

College age men and women who have an interest in agriculture and the pork industry. You don't have to be a pork

producer.

What Will I Do?

You'll job-shadow pork industry professionals, promote agriculture and the pork industry, improve your leadership, team building and communications skills. You'll also travel to the World Pork Expo, Nebraska Pork Expo, and other exciting industry tours and group events.

Apply!

Interested students should complete the application on www.nepork.org and submit an up-to-date resume by Nov. 13. Applications will be reviewed, and selection notifications will be sent by Nov. 20. For more information, contact Jose De La Cruz: jose@nepork.org or 531-500-3423.

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Cooking temperature of pork explained

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.

Using a meat thermometer is the best way to test for doneness, ensuring both a safe and delicious eating experience.



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The Power of Pork—chefs delight in the new tender meat

You can make succulent Cuban pork tenderloin, enjoy candy bacon or share a platter of lean pork street tacos. How about a pork tenderloin sandwich or braised, marbled BBQ ribs? Welcome to the table of pork.

According to Chef John Benton, the array of pork dishes and styles of cooking the “other white meat” have evolved with the chef-driven desire to experiment with one of the most nutritious cuts of meat around and, with some farmers’ interest in raising niche breeds, the result is an even greater variety of high-quality pork.

“Modern breeding techniques have evolved to the point where resulting cuts have more flavor and fat, producing a much more versatile selection for chefs,” Benton said. “A generation ago, everybody’s mom would make pork chops for the kids from meat that needed to be cooked until well done.

Today’s cuts are of higher quality, with a juicy, more marbled tenderness, creating a lot more delicious options for a chef to keep coming back to. In fact, today’s pork is so tender you can cook it nearly the same way you would a good steak.”

Plus, there are more varieties and cuts available to choose from today, according to Benton. His go-to pork favorites include sirloin, tenderloin and steak. Another favorite is the coppa muscle, located behind the back

of the pig’s head at the top of the shoulder. He describes it as the most “well-marbled tender cut of pork” he has ever cooked with. To achieve the ultimate tenderness, Benton recommends curing this cut in salt, herbs and spices, hanging it on a dry rack to age and then serving it as charcuterie.

Benton said that while dry aging is an extremely popular way of preparing beef, “dry aging does miraculous stuff to today’s pork in terms of flavor.” He recommends at least 28 to 35 days of aging to achieve that sweet spot of excellent taste. In fact, Benton said dry-aged pork loin is his favorite meal to prepare, in addition to the pork tenderloin sandwich, a Nebraska staple, and the marbled BBQ ribs that are braised, breaded and flash-fried.

For optimal cooking results, Benton recommends pulling pork out of the oven or off the grill when it is about 130°F, and then letting it rest until it reaches 140°F, which tends to enhance the juiciness and flavor.

He said pork lovers should visit their local butcher for recommendations and unique recipe suggestions. And for customers visiting their local grocery store, Benton offered high praise of the availability of great-tasting, affordable and nutritious pork offerings.

As for its nutritious benefits, the

numbers don’t lie. A benefit to the palate and the plate, both pork tenderloin and pork sirloin roast satisfy the American Heart Association’s definition of lean: less than 5 grams of fat, less than 2 grams of saturated fat and less than 480 milligrams of sodium, per 100 grams. Benton said today’s pork has 16% less fat and 27% less saturated fat than it did when grandma was cooking pork chops 30 years ago.

New Ed Director represents Nebraska Pork Producers at Science and Ag Family Field Day

The Nebraska Pork Producers Association (NPPA) participated in the Haskell Ag Lab Science and Ag Family Field Day on August 7 in Concord.

The event was the first trip representing the NPPA for Jose De La Cruz, the organization’s new education director. This was also the first time the NPPA has participated in this event, which provided pork industry information for families and fun for the kids.

The event offered presentations that included current trends in Nebraska land values, cost of production versus breakeven prices, Great Plains Heifer development, tree care for storm-ready trees, and updates on research at the Haskell

In fact, pork tenderloin is as lean as a skinless chicken breast.

Benton’s newest restaurant, Ruhlman’s Steakhouse, is set to open in Ashland this year and while steak is in the name, pork will also be on the menu, he said.

“Today’s foodies demand it,” he said. “Besides, with the new cuts, varieties and breeding methods, it’s time for everyone to fall in love with pork.”

Ag Lab. Throughout the day families could also participate on trolley rides and take tours of Haskell Ag Lab arboretum and pathology research operations.

Vendors representing a variety of ag groups set up booths where they interacted with those attending the event. The NPPA’s booth featured a fun game for kids to play, called “Wheel of Pork.” The game is played by spinning a roulette wheel that displays many categories pertinent to the pork industry, according to Jose. “When it landed on a category, I would ask them a question dealing with that category. If the question was answered correctly, the kids could choose a prize.” If they answered incorrectly, Jose provided them with the correct answer to give them a fact about the pork industry, but they also got a prize just for playing the game. “Many kids kept coming back trying to answer as many questions as they could just to test their own knowledge,” Jose said, “but we also had kids coming back with pork-related questions they thought of throughout the day.”

It was a great day for communication pork industry information, according to Jose. “The NPPA looks forward to participating in the Haskell Ag Lab Family Science and Ag Family Field Day again next year.”

This event was funded in part by the Dixon County Convention and Visitors Bureau, Nebraska Soybean Board, Grossenburg Implement, Farm Credit Services of America, and NNTC.

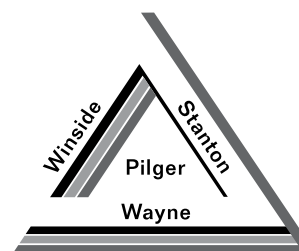
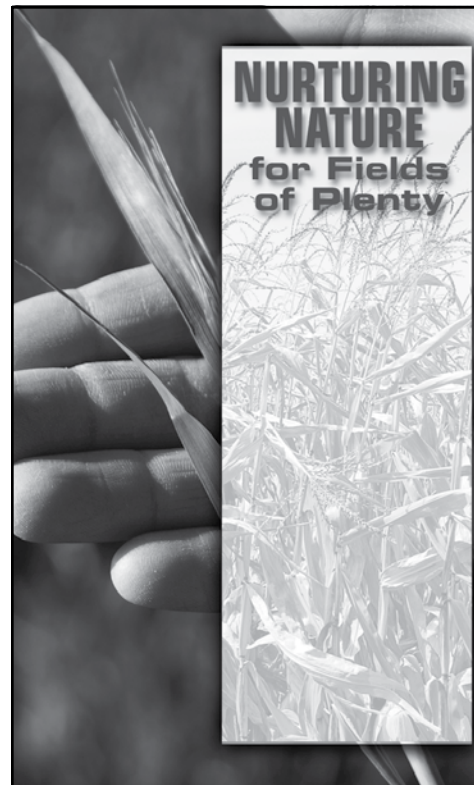
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Garlic Dijon Pork Tenderloin with Roasted Sweet Potato and Pepper Jumble

4 Servings

Ingredients

- 1 lb. pork tenderloin
- 1/4 cup whole grain dijon mustard
- 2 Tbsp. honey
- 3 cloves garlic (minced)
- 1/2 tsp. salt
- 1/4 tsp. black pepper
- 1 Tbsp. olive oil
- 2 sweet potatoes (peeled and 1/4"

dice)

- 1 red bell pepper (1/4" dice)
- 1 poblano pepper (1/4" dice)
- 2 scallions (sliced on a bias)

Directions

1. Preheat oven to 400°F.
2. In a small bowl whisk together Dijon mustard, honey, garlic, salt, and pepper. Rub each pork tenderloin with the sauce until thoroughly coated.
3. Over high heat, add olive oil to

large cast iron or oven-safe skillet. Sear tenderloin on each side, then add sweet potatoes, red bell pepper, and poblano to the skillet. Top with remaining sauce, place into oven. Roast until the pork reaches an internal temperature of 145°F, about 10 to 15 minutes. Let rest for 3 minutes before slicing and serving. Garnish with scallions.

October is Pork Month!

Nutritional Content:

Calories: 300 Sodium: 390 milligrams
Fat: 10 grams Carbohydrates: 27 grams
Fiber: 4 grams



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Cost analysis – Do you know where you stand?

By Steve Hoefer,
Allied and Producer
Member Services Director

Many producers are once again experiencing discouraging prices forecasted for this winter.

Our industry has struggled through high feed costs and moderate hog prices that have challenged the balance sheets of all producers. We are now facing financial losses again this fall going into winter, so producers are discouraged. That being said, I continue to find many producers who don't know their cost of production. I have worked in this industry over 35 years, helping producers to know their production costs (also tied to their efficiency).

Tracking production costs can be hard, as there are various costs associated with raising pigs. All producers know that feed costs generally represent 65% of the total cost of production. A simple way to figure the variable cost of production (non-feed cost) is to figure the amount of income a farm could generate from renting out a building. This figure generally represents labor cost plus facility costs such as taxes, insurance, utilities, maintenance, and all associated costs.

Why do I bring this up? I have developed a great tool that is free from the NPPA to you as a producer, to track

wean-to-finish costs of production. It is called the Nebraska Wean to Finish Cost of Production Estimator. It is an excellent tool that can help you know your total cost of production by figuring in purchasing a weaned pig cost from a sow farm. The spreadsheet contains multiple cells tied to formulas that calculate overall feed conversion, feed cost per ton, feed cost per pig, variable and fixed cost, death loss in the nursery and finisher, and ties in miscellaneous costs.

My current analysis of total cost of production with the estimator is \$166/head, using \$4.50 corn, \$380 SBM, and \$190 distillers dried grains.

A producer does need to have some awareness of his production feed and gain efficiencies to utilize the estimator, for those coupled with ingredient cost, generate total feed cost. I have found producers who know their cost of production are better marketer's (because they know break-even targets), are more confident in their business decisions and respond more quickly to opportunities to lock in feed costs, as well as establishing selling targets or using livestock risk protection (LRP). I have already distributed the program to a number of producers who have wanted to do a better job of estimating breakeven costs. I can run

through the spreadsheet with you over the phone, if you like. You do need to have Excel or a spreadsheet program on your computer.

Again, the program is free from the

NPPA. Just call me to request it. I can email it to you so you can use it on farm. Just call me, Steve Hoefer, at 402-239-1749 or email me at Steve@nepork.org



Please be good

Wayne County 4-Her Noah Magnuson works to get his swine exhibit ready for the judge at the 2024 Wayne County Fair.

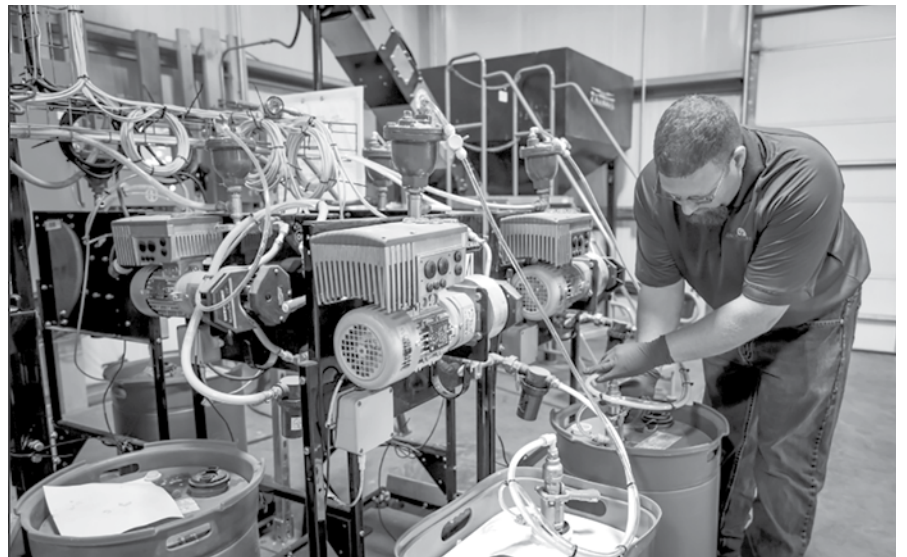
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boar	ham	sow	pig		

Instant Pot Lean Pork Street Tacos

- 4 lb. lean boneless pork roast (center cut or sirloin, cut into 2" chunks)
- 1 tsp. kosher salt
- 1/2 tsp. black pepper
- 1 Tbsp. olive oil
- 1 cup unsalted chicken stock
- 4 garlic cloves (minced)
- 1/2 cup fresh orange juice
- 1/4 cup fresh lime juice
- 1 tsp. dried oregano
- 1 tsp. ground cumin
- 1 tsp. kosher salt
- 1/2 tsp. freshly cracked black pepper

browned on all sides. Transfer pork to a clean bowl and repeat with the remaining pork. Press "Cancel" to turn



- corn tortillas (4 1/2-inch)
- pickled red onion (optional, for garnish)
- jalapeno slices (optional, for garnish)
- queso fresco cheese (crumbled, optional, for garnish)
- cilantro (optional, for garnish)
- sliced radishes (optional, for garnish)
- diced pineapple (optional, for garnish)

off the heat.

1. Season pork chunks on all sides with salt and pepper. Click the "Saute" setting on the Instant Pot. Once warm, add oil and add just enough pork to cover the inner pot without overcrowding, about 1/4 of the pork. Sear pork, turning every 45-60 seconds until

2. Add in remaining ingredients to Instant Pot, briefly stir to combine. Add the cooked pork and close lid securely and set vent to "Sealing". Cook on high pressure for 30 minutes, followed by a natural release (about 15 minutes). Open the lid once safe to do so.

3. Preheat oven broiler. Shred the pork using two forks then use a slotted spoon to remove the pork and place on a baking sheet. Broil for 3-5 minutes, or until the edges of the pork begin browning and crisping up. Divide pork among tortilla shells. Top with garnishes. Remaining liquid can be used as a dip. (Seven Servings)



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Nebraska Pork — an alternative approach to ham

By Jordan Wicks, Ph.D.

Assistant Professor and Meat Extension Specialist University of Nebraska - Lincoln

Currently, pork is the third most consumed protein in the U.S. with nearly 51 pounds consumed per capita each year. Although only slightly behind that of beef, which is reported closer to 57 pounds, it pales in comparison to that of chicken, which teeters the line of nearly 100 pounds consumed per capita each year. While it can be debated as to why pork lags behind both beef and chicken, it is important to stay focused on the unique attributes that pork processes and continue to capitalize on them in order to remain competitive in the protein market.

The industry has done a great job of marketing the shoulder, loin, ribs, and belly; still the ham has always struggled to make the center of the plate unless further processed. While processed meats such as bone-in hams, boneless hams and lunch meat are still in high demand, in more

recent years consumers have begun to express apprehensions about consuming processed meats due to perceived health concerns, thus threatening the additional need of expansion of further processing of hams. Therefore, there is a critical need for the industry to begin to explore alternative marketing approaches for fresh ham muscles.

The ham, which makes up 25% of the carcass, is composed of three main muscles: the knuckle, inside, and outside. The outside muscle, which encompasses both the semimembranosus as well as the semitendinosus, offers a great opportunity in terms of quality and consumer marketability. The outside is a long muscle, covered with ample fat that resembles the shape and size of closely trimmed beef brisket. However, unlike a beef brisket that is naturally tough and must be cooked or smoked for 12 to 18 hours in order to reach an acceptable level of tenderness, the outside ham muscle reflects a tenderness much closer to that of a pork loin, thus allowing for a much shorter cook-

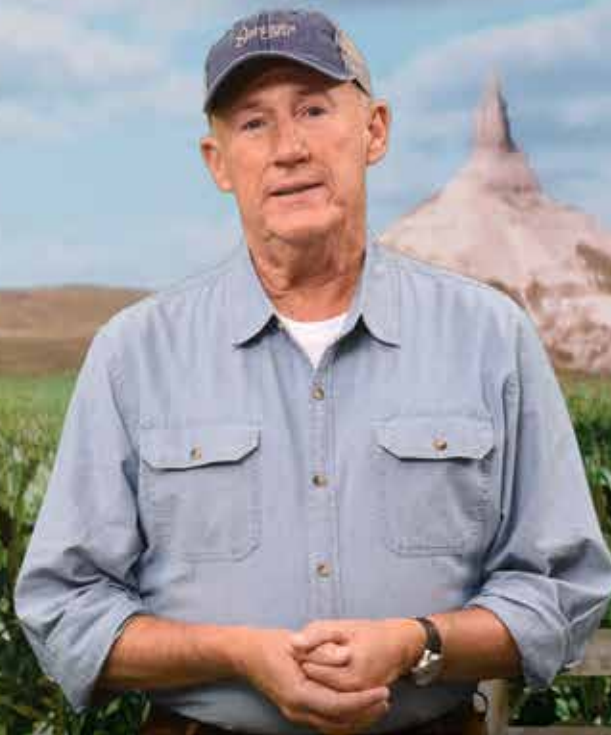
ing period. Even so, the outside ham muscle offers much more than just a quicker cooking time. It also boasts a high yielding cooked product with little to no waste to the consumer because the bone has already been removed, and there is little excess fat or plate waste – making 100% of the product edible. However, arguably the best feature of this cut is the versatility in both the flavor profile as well as the cooking method. Due to pork's naturally mild flavor, it allows for bold flavor development and works well with sweet, savory, spicy, and fruity flavors, making pork a unique eating experience every time. Additionally, if prepared properly, the outside can be cooked in the oven, on a grill, or even smoked, allowing for a sliced product rather than shredded that is often the result of larger pork cuts like the Boston Butt. Whether sliced and served as the main dish, or on a bun at the weekend tailgate, the outside offers both processors and consumers an alternative to processed meats while still generating a wholesome and desirable product.

Preparing fresh ham muscles can be really rather simple. Since they are closely trimmed, there is no need to trim or cut the product prior to cooking. Simply apply your favorite seasoning blend, which could be as simple as salt and pepper. Or you can explore such different seasoning profiles as Italian, BBQ, or even a citrus marinade. Regardless of the cooking method you choose (oven, grill, smoker, etc.) the product should be cooked at a mild temperature with some moisture added to the pan or sprayed on the product.

While temperatures and times can vary between the oven and slow smoker, a good benchmark cooking for pork roast is 325°F for 25 minutes per pound. The final internal temperature of pork should reach 145°F, however, the product will continue to gain 3 to 5°F while resting. Therefore, removing the product from heat at 140 to 142°F and allowing it to rest for approximately ten minutes before slicing will ensure a safe and juicy product. Slice product to a quarter inch thickness and serve.

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Innovations in the science behind meat explained

By Elizabeth Hodges

Nebraska Farmer Staff Writer

“The legacy of meat science in Nebraska is not the only aspect that drew me to Nebraska,” says Jordan Wicks, assistant professor and meats Extension specialist at the University of Nebraska. “This is the beef state and the meat state — this is where meat processing is happening.”

From the McRib to the flat iron steak, UNL has a rich history of meat innovation. But that does not seem to be slowing down anytime soon. The

hands-on opportunities, along with the networking that the university has to offer, is a great place for students to gain the training to make an impact in meat science.

A student-first mindset

Undergraduate student workers in the meat lab learn from professors who have years of experience in a hands-on capacity. But their work is not only needed in the fabrication room. These students create innovative processed products with ideas that originated from other students and can use their own creativity to make new processed meat products.

“This semester, we have some students who are making products for the cured meats competition at the Nebraska Association of Meat Processors convention,” says Gary Sullivan, associate professor of meat science.

UNL students also can enroll in a processed meats class where they curate a recipe for a new product and see it all the way through production. One way that students have seen success through their product development is in the storefront found in the Loeffel Meat Lab. A customer favorite that originated from this class was the sweet heat snack stick.

Wicks and Sullivan agree that if students want to learn more about the



In the meat lab from 11 a.m. to 5:30 p.m. Friday, community members can stop in the storefront to purchase a variety of meat that was processed at the university. Some animals are even sourced from the university's herd. (Photo by Elizabeth Hodges)

meat science industry and be prepared to enter the industry after graduation, UNL is the place to be.

“There are nine large beef plants in the state, in addition to three large pork plants,” Sullivan says. “You put that in addition to the number of small processors that we also have in the state, and it is really a unique setting. Because of that impact to the economy, I think it is a sector that will continue to be supported.”

Community impact

One way that the meat lab is making a community impact is through the storefront that is found on East Campus. On Fridays from 11 a.m. to 5:30 p.m., customers can come in to buy beef, pork, lamb, goat and other products in the storefront. In addition, customers can head to the dairy store and find products from the meat lab in the coolers.

Being a USDA-inspected facility gives the opportunity to support other areas of the community outside the university as well.

During the pandemic, UNL partnered with the Nebraska Pork Producers Association to process hogs from area producers to be donated to the Food Bank of the Heartland and the Food Bank of Lincoln.

“By doing that, we were able to help alleviate some of the concerns of pork and potentially the need to euthanize pigs due to shutdowns of the plants,” Sullivan recalls. “But also, we were able to end up donating over 10,000 pounds of pork to the food pantries and those people in need around the state of Nebraska.”

But their commitment to serving does not stop there. The meat lab has partnered with Cactus Cares to provide meat to the student food pantries on both city and East Campus to help students in need. A recent partnership with the dining hall on East Campus is also underway. The meat lab has started supplying the dining hall with different meat products.

If you are looking for a new brat-wurst to try, a popular one is the jalapeño popper brat. “The jalapeño popper brats were actually developed for a battle of the brat’s competition for the National and American Society of Animal Science meeting where they were crowned the champion,” Sullivan says. “It was a product that the students worked on and developed and has become a popular product we keep on our regular rotation of products.”

Developing for the future

Pulling together education from the classroom and the hands-on experiences in the meat lab, students can use this to better the community. Wicks draws upon the fact that UNL is a land-grant university, and this is exactly what a land-grant university is all about.

“The goal is to expand our store, expand our accessibility to consumers, and engage them with new products and information,” Wicks says, “even if it is simple little recipe cards or having our students engage with them in conversation.”

The students work at the storefront and are equipped with all the knowledge needed to prepare different cuts of meat and assist customers with any questions that they have about the products. By being able to work directly with customers in the community, students can see what products are the most popular and even fill a void if there is a product that customers want but is not offered.

“The storefront really does also provide that real-world experience and completes that process. It is very complimentary to the coursework and the other education that we have here at the university,” Sullivan adds.

The best way to support the work that is happening at Loeffel Meat Lab is to head to the storefront and check out all the offerings available. To find recipes and check out prices, visit animalscience.unl.edu.

Story/photo courtesy: Nebraska Farmer

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Pork ambassadors enjoy World Pork Expo experience

Nebraska Pork Ambassadors made a trip to Des Moines, Iowa, on June 5, to attend the World Pork Expo.

Three 2024 pork ambassadors, Danielle Burge, Trevor Parde, and Kylie Beard, made the trip. A previous ambassador, Larissa Meier, joined in on the fun as well. While at the World Pork Expo the ambassadors experienced various companies, vendors, producers, and great food. Attending the World Pork Expo allowed these ambassadors to see and experience all

the different career and networking opportunities in the swine industry.

The ambassadors started off their day trying various barbecue foods from the various company booths, walking around the vendors talking to professionals, and being interviewed by Chad Moyer of Rural Radio Network.

The ambassadors met up with some of the NPPA board members who work for various companies in the swine industry. It was a great day for everyone, and the ambassadors are looking



Past Ambassador Larissa Meier (center) and current ambassador Kylie Beard (right) are shown being interviewed by the Rural Radio Network Intern at the World Pork Expo.

forward to the rest of their time in this program.

It was truly an eye-opening experience said Kylie Beard. “Not only were we able to see some of the newest technologies to help grow and expand our industry, but we also had the opportunity to network with the individuals who are actively involved in it as well. They gave us an insight into various sides of the industry that I wouldn’t have had the opportunity to experience until now.”

“I had a great time at the World Pork Expo,” Larissa Meier, 2023 Ambassador. “I enjoyed seeing and learning about all the new innovations made for feeding systems all the way to biosecurity and data entry programs. It was an amazing opportunity to meet experts and discuss possible future internships and career possibilities within the swine industry, as well. It was also great to hang out with this year’s group of pork ambassadors and see their interests and different perspectives on the industry. I look

forward to attending the World Pork Expo again in the future.”

Happy Pork-tober!

October is National Pork Month and it’s a great time to celebrate all things pork!

October became known as Pork Month because it marked the time of year when hogs were traditionally sent to market (and finished curing by April, which is why ham is a traditional food at Easter).

Today, pork is available year-round, so October has become a time for celebration — to thank pork producers and share their stories so others will come to love pork as much as they do.

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Applications being accepted for Nebraska Agriculture Scholarship

Established by the Nebraska Pork Producers Association

Larry E. Sitzman learned patriotism, service to our country, and respect for our leaders from his parents. While in high school he heard John F. Kennedy's Inaugural Address, "Ask not what your country can do for you, ask what you can do for your country." This address increased his desire to serve. Agriculture has been his passion.



Larry E. Sitzman

Throughout his life he has provided service in various forms and from different positions of leadership. Sitzman is known for sharing his voice defending perspectives and asking challenging questions. He served on many state and national agricultural boards

before being named the Director of Agriculture for Nebraska in 1991. He ended his working role as Executive Director of the Nebraska Pork Producers Association in 2016. Today, Sitzman serves as an active volunteer leader at the Veterans Administration in Lincoln.

Academics, agriculture, military, and other forms of public service have all improved in some measure due to the leadership, service, and voice of Larry E. Sitzman. Upon his retirement, the Nebraska Pork Producers Association established this scholarship in his honor.

Eligibility Requirements:

Must be currently enrolled as a full-time undergraduate or graduate student at a fully accredited college, university, or technical college in an agriculture-related degree program in Nebraska

Must have at least one full year of study remaining toward degree

Must have plans to work in the agriculture industry upon graduation

Selection will be based on qualities of leadership and participation in collegiate or extracurricular activities related to the agriculture industry.

The deadline to apply is Nov. 13.

The Larry E. Sitzman Youth in Nebraska Agriculture Scholarship is a \$1,000 scholarship that will be awarded to one deserving applicant each year.

If you have questions, please contact the Nebraska Pork Producers Association at jose@nepork.org.



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Life cycle of a market pig

The life cycle of a market pig lasts about 25 to 28 weeks or between six and seven months.

They typically weigh 2 to 3 pounds at birth and are nurtured to their market weight of up to 280 pounds.

Gestation (pregnancy)

114 days — (3 months, 3 weeks and 3 days)

- Gilts (female pigs) reach maturity and are bred at 170 to 220 days of age.
- After delivering their first litter of pigs, gilts are called sows.

• Gestation (pregnancy) is about 114 days, or 3 months, 3 weeks and 3 days.

• Piglets weigh 2 to 3 pounds at birth.

Farrowing (birth to weaning)

21 days — (3 weeks)

• Sows and gilts are moved to a farrowing barn when ready to give birth (farrow).

- Usually, a sow or gilt will have 12 to 13 pigs per litter.
- Sows nurse piglets until they are weaned at about 21 days of age.

• Piglets weigh 13 to 15 pounds at weaning.

Nursery

42 to 56 days — (6 to 8 weeks)

• After weaning, piglets are moved to a nursery or to a wean-to finish barn and are housed with piglets from other litters.

• Specialized temperature controls and ventilation support the newly weaned piglets.

• Piglets are fed a corn/soybean meal diet, eating 1.4 to 4 lbs. per day.

• In this phase, pigs grow to 50 to 60 lbs.

Growing and Finishing

115 to 120 days — (16 to 17 weeks)

• Pigs are moved from the nursery to a finishing barn to accommodate their continued growth. If pigs are in a wean-to-finish barn, they remain there.

• In the grow/finish phase, pigs consume 6 to 10 lbs. of feed daily.

• A diet typically consists of corn and soybean meal, as well as vitamins and minerals to ensure proper health and growth of the pigs.

• As the pigs grow, they are monitored daily to ensure that they are healthy.

• At about six months of age, the pigs weigh about 280 lbs. and are then market ready.

SOURCE: National Pork Board

2-3 lbs. at birth



12-15 lbs. at weaning



50-60 lbs. after the nursery phase



280 lbs. at market weight



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