



Matt & Karen
Moeller
Wessington, SD



Welcome to the 49th Annual **PORK CONGRESS** of the S.D. Pork Producers Council

JANUARY 10 & 11, 2018

Sioux Falls Ramkota Hotel & Exhibit Hall

TUESDAY, JANUARY 9, 2018

Trade Show Set Up

12:00 PM, 6:00 PM

SDPPC Executive Board Meeting

6:00 PM

WEDNESDAY, JANUARY 10, 2018

Day refreshment sponsored by TOPIGS/NORSVIN, South Dakota Soybean Processors, Hog Slat, SDSU Foundation, JBS United Inc, Sunterra, Lonestar Enterprises, Black Earth Grills, R & F Van Voorst Equipment Company and Summit Contracting, Inc.

Trade Show Exhibitor Set Up

7:00 AM, 10:00 AM

Checkoff Annual Meeting

8:00 AM, 10:30 AM · Amphitheatre I

2019 Pork Act Delegate Election

10:00 AM · Amphitheatre I

Trade Show Open

10:00 AM, 5:00 PM · Ramkota Exhibit Hall

TQA Certification

by Kayla Cox, Smithfield

10:30 AM · Amphitheatre II

Pork Chop Lunch · Exhibit Hall Annex

11:00 AM

Sponsored by Premium Iowa Pork
& Lynch Livestock

Pork Industry Economic Update

by Steve Meyer, Ph.D; Vice-President, Pork Analysis EMI
Analytics

1:00 PM · Amphitheatre II

PQA Plus® Certification

by Ryan Samuel, SDSU Extension Specialist; Assistant Professor & Heidi Carroll, SDSU Extension Associate- Livestock Stewardship

3:00 PM · Amphitheatre II

Trade Show Closes

5:00 PM

Master Pork Producers Recognition Banquet

5:00 PM Social Hour-Cash Bar-Popcorn

6:00 PM Dinner · Washington Room

Tickets can be purchased in advance from Ashley Gelderman at AGelderman@standardnutrition.com or 605.335.9693

Or the day of the event at the Pork Congress at the SDPPC Help Desk

"Sold! What's Next?" Live Auction, GAMES & Cash Bar

Following the banquet, Auctioneering sponsored by Joel Westra Atkins Land & Auction LLC

THURSDAY, JANUARY 11, 2018

Day refreshment sponsored by TOPIGS/NORSVIN, South Dakota Soybean Processors, Hog Slat, SDSU Foundation, JBS United Inc, Sunterra, Lonestar Enterprises, Black Earth Grills, R & F Van Voorst Equipment Company and Summit Contracting, Inc.

Trade Show Open

9:00 AM, 3:00 PM · Ramkota Exhibit Hall

Tails, Tips & Travelology "The Pig Farmer of the Year" by Brad and Peggy Greenway

10:00 AM · Amphitheatre II Room

Pork Brat Lunch · Exhibit Hall Annex

11:00 AM

Sponsored by Smithfield

& prepared by Lynch Livestock

Non-Checkoff Annual Meeting of Members (SIP Investors)

1:30 PM · Amphitheatre I

Trade Show Closes

3:00 PM

SIP Membership Reception & Pork PAC Silent Auction

4:30 PM, 6:30 PM · Roosevelt Room

Everyone Welcome! Anyone interested in the SD Swine Industry including allied industry representatives, producers and others interested in SIP participation are welcome. Ribs sponsored by Premium Iowa Pork, Rack of pork and beverages sponsored by National Pork Producers Council. Pork prepared by Lynch Livestock.

SDPPC Executive Board Meeting

7:00 PM · Crystal Room

TRADE SHOW HOURS:

WEDNESDAY • 10 AM - 5 PM

THURSDAY • 9 AM - 3 PM

"SOLD! What's Next?"
Live Auction, GAMES & Cash Bar
Following the Banquet

Official South Dakota Pork Producers Council Program
Presented By:



**For Registration or Questions,
Call the SDPPC Office
at 1-800-830-7675**

PORK CONGRESS FEATURE

Two day event puts focus back on pork producers

Come in out of the cold and join us at the South Dakota Pork Producers' 49th Annual Pork Congress! We are celebrating 49 years of progress in the South Dakota swine industry on January 10th and 11th at the Ramkota Exhibit Hall and Convention Center in Sioux Falls.



Ryan Storm

Ryan Samuel and Heidi Carrol of SDSU will be offering you the chance to get PQA Plus certified or recertified.

We will be wrapping up the first day with the South Dakota Master Pork Producers Recognition Banquet and the always popular South Dakota Pork Producers Council "Sold! What's Next?" live auction. During this time, there will be games to be played to win GREAT prizes. We invite everyone to attend and enjoy a great evening starting at 5:00 PM with a social hour and banquet/meal begins at 6:00 PM. Again, this year we will be recognizing outstanding pork producers, industry leaders and students during the Master Pork Banquet.

The 2018 Pork Congress kicks off Wednesday, January 10th at 8:00 AM with the South Dakota Pork Producers Council Checkoff meeting of the members in Amphitheatre I of the Ramkota Hotel. Along with discussion on council and industry topics, elections of the South Dakota Pork Producers Council Executive Board Members and the Pork Act Delegates for 2019 will be held. All South Dakota Pork Producers that paid the Checkoff assessment in 2017 are eligible to vote at this meeting.

Wednesday morning, January 10th, the annual trade show floor opens at 10:00 AM and is open until 5:00 PM.

At 10:30 AM in the Ramkota Hotel Amphitheater II Kayla Cox from Smithfield will go step by step through the TQA certification process that is not only beneficial to you, but your employer and the pork industry.

A delicious Pork Chop lunch for \$10.00 is available from 11:00 AM to 1:00 PM in the North End of the Exhibit Hall Annex.

At 1:00 PM come learn more about "Pork Industry Economic Update" this seminar will be held in the Ramkota Hotel Amphitheater II. This seminar will be presented by Steve Meyer, Ph. D. Vice-President, Pork Analysis EMI Analytics will be facilitating the seminar. There will be time for questions and answers after the presentation is done. We encourage you to come out and learn more on where the industry is going.

Also, at 3:00 PM the Ramkota Hotel Amphitheater II

The South Dakota Pork Producers Council will honor Charles Rossow with the Pork All-American Award for his outstanding job in leadership and involvement. Allen Crow will receive the Friends of the Industry Award for all that he has done for our industry; Big J's Roadhouse of Humboldt will be awarded the Restaurant of the Year Award. Roberta Rasmussen be presented with this year's Dedicated and Distinguished Service Award.

Pork Promoter of the Year award recognizes an individual/family, organization, company or county group who has done an outstanding job promoting pork and/or the pork industry on a local, state or regional level. This year Craig Andersen of Centerville will be given this award for their amazing dedication to the South Dakota pork industry.

The Family of the Year award is to honor a pork-producing family who has contributed to the long-term success of the industry through leadership and pork promotion on the local, state and national levels. The Jim Petrik Family of Gayville will be honored with this award for their commitment to the pork industry

here in South Dakota.

Thursday morning, January 11th, the annual trade show floor opens at 9:00 AM. Come and see your equipment, feed, genetics, animal health and other suppliers. As our show keeps growing and this year is going to be the biggest show we have had with a total of 132 vendors and 27 of them be new. Come out and see what is all going on in the industry and learn what new products are out there to make your farm more sustainable.

At 10:00 AM in the Ramkota Hotel Amphitheater II, Brad and Peggy Greenway will talk about their "Tails, Tips & Travelology The Pig Farmer of the Year". They will talk about the excitement and passion for promoting South Dakota and the pork industry; and this seminar is don't want to miss!

A delicious Pork Brat lunch for \$10.00 is available from 11:00 AM to 1:00 PM in the North End of the Exhibit Hall Annex.

The afternoon kicks off at 1:30 PM where the South Dakota Pork Producers Council Non-Checkoff Membership Meeting. They will engage in discussion on council and industry topics and set policy for the coming year. Delegates to the NPPC 2018 Pork Forum will also be elected at this meeting.

At 3:00 PM the 2018 South Dakota Pork Congress trade show will be wrapping up for the day.

Following the afternoon Non-Checkoff meeting all SIP investors and interested parties are invited to attend the rack of pork reception at 4:30 PM in the Ramkota Roosevelt Room. We will also hold our 8th Annual Pork PAC silent auction during the SIP reception.

We look forward to seeing you on January 10th and 11th!

- Ryan Storm

South Dakota Pork Producers Council President



FROM START TO FINISH

Committed to Quality...Committed to Service!



YOUR PORK PRODUCTION PARTNERS

Meticulous planning and customization are important to your investment. MDS Manufacturing and Ethan Coop Lumber are the experts in designing and building swine production facilities needed for years of reliable, trouble free service. They have the people, they have the resources and most importantly, they have the EXPERIENCE to build state of the art breeding, gestation, farrowing, nursery and finishing facilities.

Big or Small...We Do It All!!



Brad Hohn
MDS Manufacturing
1301 S SD Hwy 37
Parkston, SD 57366
(800)658-4703

Dan Boehmer
Ethan Coop Lumber
117 West Ash Street
Ethan, SD 57344
(800)573-8426



LEADING THE WAY WITH QUALITY

DEDICATED TO OUR CUSTOMERS AND THE EVER-CHANGING NEEDS OF THE HOG INDUSTRY.

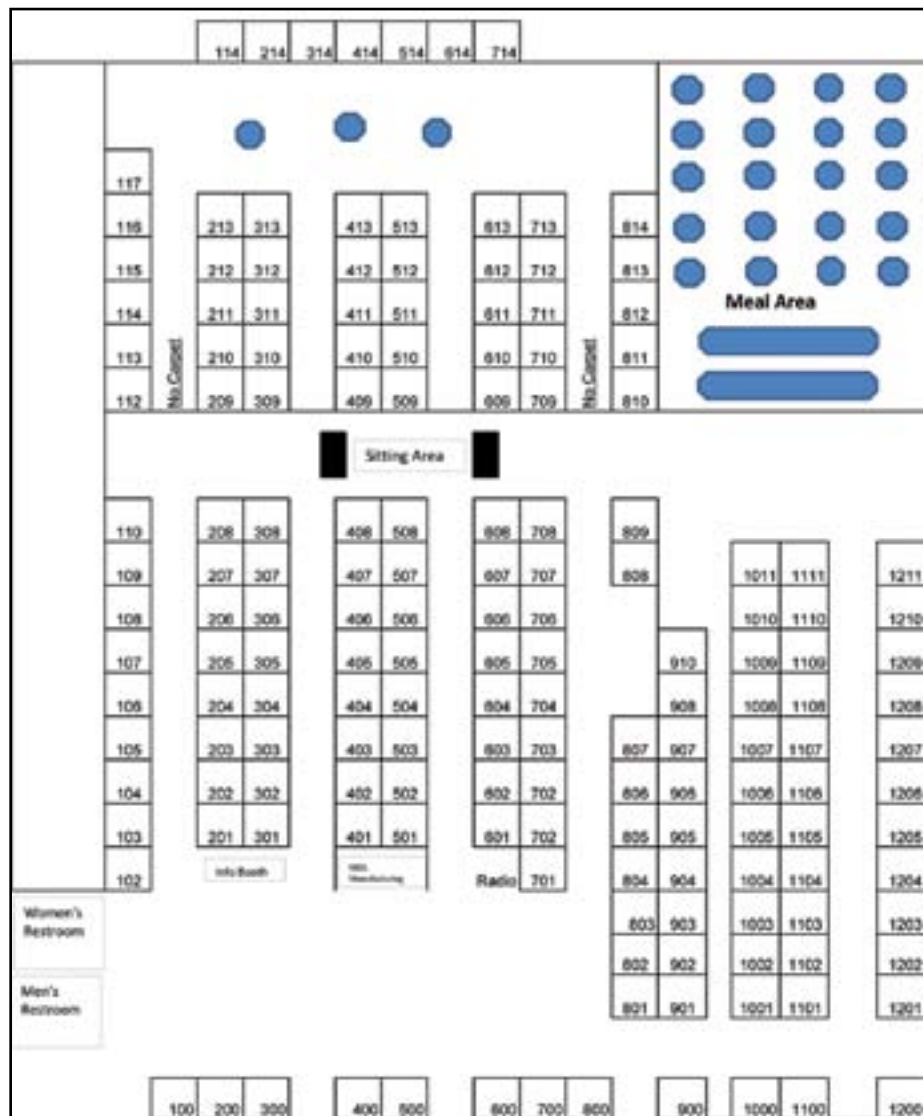
EXHIBITOR LIST AND MAP

- A
Advanced Ag Products.....1201, 1202
Ag Property Solutions.....1001, 1101
AgriCare Nutrition..... 209, 210
Agri Feed International, LLS.....1010
Agri-Tech Enterprises, Inc..... 613
A.J. O'Mara Group 712
Alkota Cleaning Systems, Inc. 301
Altenburg Construction, Inc./
Slat Pro Professionals 506
American Feed Corporation Inc
..... 116, 117
American Resources/Rotecna1109
AP/Automated Production Systems
..... 801, 802
B
Babcock Genetics, Inc..... 601
BarnVista1204
Big Dutchman1100
BIOMIN 900
Boehringer Ingelheim 703
C
CBM Electronics Lighting..... 114
Central Confinement Service..... 608
Central Life Sciences206
Chore-Time/Fancom 1007, 1008
CIH - Commodity & Ingredient
Hedging 1200
Costco 1111
D
Dakota Environmental, Inc. 403
DNA Genetics 104
Doda USA, Inc..... 510,
511
DPI Global 205
E
Easy Automation, Inc..... 708
Elanco Animal Health..... 103
EnergyFicient Systems, Inc 905
Energy Panel Structures 114
Envirotech Ag Systems, LTD
..... 314, 414, 514, 614
F
Farm Credit Services of America .. 701
Fast Genetics USA..... 303
First Dakota National Bank..... 1102
Form-A Feed..... 711
G
Genesis 704
Green Energy Products 602
Green Gable Contracting..... 1011
Gro Master Inc 1209,
1210
H
H-PAC Plastics, LLC 1206
Hansen AG Solutions 909
HerdStar 1205
Holland Enterprises, Inc..... 1103
Hog Slat 702
Hubbard Feeds Inc..... 202, 203
Hurley & Associates 1110
Huvepharma, Inc 1211
Hypor, Inc 305

- I
Innotech..... 503
Innovative Heating Technologies, Inc.
..... 304
J
JR Distributing, Inc..... 611
L
Lange Ag Systems 507
L.B. White Company1000
LG Pumping 302
Lone Star Enterprises..... 309
Lynch Livestock..... 606
M
Master Blaster..... 204
Maximum Ag Technologies..... 907
McFleeg 100
MDS Mfg. Co., Inc..... Entrance
Merck Animal Health..... 902
M.H. EBY, Inc 411
Midwest Livestock Service 401
Midwest Livestock Systems, Inc. 805
Minitube USA, Inc..... 908
Motomco Ltd. 504

- Multifan1203
N
NAS.....1003, 1004
National Pork Board 400, 500
National Pork Producers Council... 407
Nedap Livestock Management 505
New Standard US
..... 810, 811, 812, 813, 814
Northern Lakes Slat Repair and
Replacement1106, 1107
Nu-Era Heaters 405
NutriQuest 310
O
Olmix 807
Omnilyte Enviro US LLC 308
ONCE LED Lighting 600, 700
P
PALS 404
Phibro Animal Health.....1105
PIC North America..... 604
PigEasy, LLC 112, 113
PigCHAMP 607
Pit Charger 803

- Poet Nutrition..... 610
Pork Storks South Dakota..... 804
Power Point Boar Stud 501
Prairie Livestock Supply 609, 709
Prairie Systems 406
Profit Pro, LLC..... 409
Puck Custom Enterprise 108
Purina Animal Nutrition 808, 809
PW Aire Technologies1005, 1006
Q
QC Supply Inc..... 612
R
R & F Van Voorst Equipment Company
..... 901
Ralco 306, 307
Reaves Building Systems..... 603
Red Rock Holdings, Inc 713
RMS Roller Grinder, Inc. 207
S
Schick Enterprises1108
Sharp Industries 200, 300
SD Dept of Ag-Ag Development 910
SD DENR / SD NRCS 904
SD Industries
..... 211, 212, 213, 311, 312, 313
Sioux Nation Ag Center..... 800
Slat Pros1009
Smithfield..... 105, 106
Soppe Systems..... 109
Sowjoy- Den Hartog Industries, Inc
..... 903
S & S Ag Supply 502
Stockwell Engineers 509
Sudenga Industries, Inc 107
Summit Contracting, Inc..... 707
Superior Concrete 214
SwineBooks Pro 208
T
Thorp Equipment, Inc 1207, 1208
Tri-M AI LLC 906
The Parks Companies 201
Tonistry1104
TOPIGS/Norsvin 408, 508
U
United Animal Health 115
USDA NASS SD Field Office1002
V
VAL-CO 402
VP Livestock Equipment 706
W
Whole Hog..... 110
WS Construction Management.... 710
X
XFE Products..... 410
Y
Ymker Insulation 102
Z
Zoltenko Farms Inc 605
Zoetis 705
Zuske's Sales & Service
..... 412, 413, 512, 513 TSN



Gayville pork farmers named Family of the Year



The Petrik family of Gayville was named Family of the Year by the South Dakota Pork Producers Council.

The Petrik family highlights the values of pork in agriculture

Raising pork has evolved over the years, but it remains a staple on the Jim and Sharon Petrik Family of Gayville, South Dakota. The Petriks will be honored by the South Dakota Pork Producers Council with the 2017 Family of the Year Award at the Master Pork Producers Banquet Wednesday, Jan. 10, in Sioux Falls. The award was created to honor a pork-producing family who has contributed to the long-term success of the industry through leadership and pork promotion. The Petriks operate a family farm north of Gayville. Along with hogs, they raise cattle and crops. Jim and Sharon have also raised four kids at the farm - Ryan, Allison, Chase and Olivia. All the kids have been active in the farming operation, especially the hog business. From iron shots to artificial insemina-

tion to ear notching to loading and delivering, the family has many memories of the fun times and the challenging ones. The kids all showed swine in the 4-H arena, showing animals that they helped raise from birth. The Petriks have been involved at many levels in pork organizations. Jim has been on the board of directors of the South Dakota Pork Producers Council, Pork America and the American Berkshire Association, along with other pork related boards and task forces. Sharon and Allison are both advocates for modern agriculture and technology on social media, and the Petriks have donated many hogs and barbecue packages for fundraisers across the Midwest. The pork business has been good to the Petriks, but Jim said the best part of the industry is the people and the many friendships they have developed over the years.

EDUCATIONAL SESSIONS AT A GLANCE

TQA Certification
Wednesday, Jan. 10 at 10:30 a.m.
Instructor: Kayla Cox, Smithfield
The Pork Checkoff's Transport Quality Assurance program (TQA) was updated to enhance safe handling, biosecurity and swine disease, such as Porcine Epidemic Diarrhea Virus (PEDV). This certification program consists of a presentation and a 50-question exam. The presentation will cover a variety of topics, from basic animal behavior and handling and transportation of pigs to fitness of the pig, and bio-security. Upon completion of this training course and passing the 50 question exam you will receive a certificate card in the mail from the Pork Checkoff.

The Pork Checkoff's Pork Quality Assurance Plus (PQA Plus) program and producers' commitment to the We Care ethical principles have long provided guidance for responsible on-farm antibiotic use. That won't change with Food and Drug Administration's new antibiotic use guidelines and the expansion of the veterinary feed directive (VFD) rule that covers more antibiotics. At this certification seminar, SDSU Extension specialists Ryan Samuel and Heidi Carroll walk you through the certification process and discuss the advantages of having your farm site certified, as well as reinforcing management techniques that enhance production and animal well being. After completing this training course, you will receive a certificate card in the mail from the Pork Checkoff. The last component to the certification is the farm site assessment. To find an advisor in your area to assess your site, visit www.pork.org or call 800-456-PORK.

Pork Industry Economic Update
Wednesday, Jan. 10 at 1 p.m.
Speaker: Steve Meyer, Ph.D, vice-president of pork analysis at EMI Analytics
What is in store for pig farmers in 2018? Dr. Steve Meyer will address key factors directly impacting your bottom line, including grain supplies and prices, protein demand, hog price and supply projections, consumer trends and pork exports. Meyer has a history of providing producers with valuable insights on pork and hog markets that he will bring to this South Dakota Pork Congress session.

Tails, Tips & Travelology "The Pig Farmer of the Year"
Thursday, Jan. 11 at 10 a.m.
Speakers: Brad and Peggy Greenway
Mitchell-area pig farmers Brad and Peggy Greenway will recount their adventures as pig farmers. Brad just wrapped up his year as "The Pig Farmer of the Year," and he will reflect on where the year has taken him. Learn how the Greenways went from telling their farm story in South Dakota to sharing it all over the world, both through social media and in-person. Gain tips how you can start sharing your story in your community.

PQA Plus Certification
Wednesday, Jan 10 at 3 p.m.
Instructors: Ryan Samuel, SDSU Extension swine specialist and assistant professor, and Heidi Carroll, SDSU Extension livestock stewardship associate

When it comes to BUILDINGS, REAVES has you covered.
Make it Last. Make it REAVES.
To Learn More, Contact Us:
Bryan Boelens, Southern MN, Northwest IA 605-359-7796
Judd Heinzmann, Southeast SD 605-359-8593
Cory Gronewold, Southeast SD 605-261-1390
Allen Yanke, Western IA & Eastern NE 712-423-8500
Bruce Baker, Pierre, SD, Western SD, SC & SW ND 605-280-0096
Shane Spooner, Watertown, SD, NE SD, WC MN & SE ND 605-868-3808
Todd Morton, Spencer, IA, North Central & Central Iowa 712-260-8944
Adam Houg, Jasper, MN, Southwest & South Central MN 605-759-6575
George LaFave, Bismarck, ND, Central & Southern North Dakota 701-210-2454
www.reavesbuildings.com
800-658-3572

Three South Dakota students speak up for pork

Three high school and college students are making an effort to promote the industry they grew up in, and for that the South Dakota Pork Producers Council is awarding them each with a \$1,000 scholarship.

Kendra Klumb of Ethan, South Dakota, Macey Kriens of Dell Rapids, and Matthew Larsen of Wosey, are this year's Pork Ambassadors.

Kendra Klumb is the daughter of Shannon and Michelle Klumb. She currently double majors in elementary and special education at Dakota State University in Madison, South Dakota. She has been involved with her family's hog, cattle and row crop operation, taking her turn running machines and helping in the barns.

Klumb said she believes in strongly in advocating to future generations about rural America living. As she continues her teaching career, she said she's passionate about incorporating agriculture into classroom lessons and building a strong foundation of ag industry knowledge at an early age.

Before graduating from Ethan High School in May 2016, Klumb was involved in band, choir, Family Community Career Leaders of America (FCCLA) president, student council, theatre, Lutheran Youth Organization president, oral interpretation, and 4-H at the state and local levels.

In college, she is active in Teachers of Tomorrow, being a student ambassador, and volunteering with various organizations.

Macey Kriens is the daughter of Terry and Barb Kriens. She attends South



Kendra Klumb



Macey Kriens



Matthew Larsen

Dakota State University (SDSU) in Brookings where she is majoring in animal science with minors in agricultural business and agricultural marketing. She plans to earn a swine science certificate as well.

Agriculture has played a major role in Kriens's life. She has been involved in her family's farm operation with raising commercial black Angus beef cattle and planting and harvesting crops including corn, soybeans and alfalfa. Kriens enjoys helping her family in the spring during calving season as well as running the grain cart during fall harvest.

Before graduating from St. Mary High School in May 2015, Kriens was involved in volleyball, cheerleading, tracking sports statistics and National Honor Society. Once she went to college she began to work with pigs at Pipestone System, serving as a farrowing techni-

cian in a sow unit. She also recently interned as an assistant logistical coordinator in Pipestone System's trucking department, Pipestone Transport.

While on campus at SDSU, Kriens serves as the vice president of SDSU Swine Club and is also a member of the Sigma Alpha professional agricultural sorority.

In her spare time, she enjoys helping on the farm, spending time with her niece and nephew, and hanging out with her friends. As she and her fiancé prepare for their future in production agriculture they look forward to the opportunities ahead in the swine industry.

Matthew Larsen is the son of Bill and Carol Larsen. He is currently attending Wosey-Wessington High School and will graduate this spring. Matthew's plan for the future is to go to SDSU,

pursuing a degree in agriculture.

Larsen is involved in FFA, oral interpretation, one act play, track, band, choir, All-State Choir, the HOSA group for future health professionals, yearbook, journalism and sports broadcasting at school. Other activities include: 4-H Youth Council, Performing Arts, showing livestock and archery. Larsen has also attended South Dakota Boys State.

On the farm, he helps with cattle and hog operations as well as corn, soybeans and hay. He has worked as a lifeguard in the summer at the Wosey and Wessington pools.

The South Dakota Youth Pork Ambassador Program is designed to provide youth with an opportunity to become actively involved in the pork industry. The program helps youth develop strong relationships with both pork producers and allied industry members. It is an opportunity to learn about pork production and the industry and to improve communication and leadership skills.

The main goal of the Youth Pork Ambassador program is to promote the South Dakota Pork Producers Council and the swine industry at various events. Ambassador attend at least four events throughout the year: Pork Congress, Taste of Elegance, South Dakota State Fair and one executive board meeting.

The South Dakota Pork Producers Council will recognize these three ambassadors during the Master Pork Producers Banquet Wednesday, Jan. 10.

Lifelong pork advocate wins service award from S.D. Pork Council

Nearly 60-year commitment to pork earns Rasmussen the Dedicated and Distinguished Service Award

It's been a lifelong commitment, working in the pork industry and sharing a passion for pigs for Roberta Rasmussen.

The South Dakota Pork Producers Council will honor her with the Dedicated and Distinguished Service Award at the Master Pork Producers Banquet Jan. 10.

The Dedicated and Distinguished Service Award recognizes an individual who provides outstanding and dedicated service to South Dakota's pork industry.

"Roberta has certainly demonstrated this type of service. We are so proud to honor her with this award," said Mark Fuoss, an producer from Armour who is a member of the pork council's executive board and chairman of the association services and membership committees.

In 1959, she married Curtis O. Rasmussen and her journey began with working on the farm, raising four children to become good citizens and great pork producers with a lot of help from friends and family.

She has always been involved in the community and church activities, including the Viborg Pork Show in the very beginning. It ran for 28 years, and she was chairwoman for one year and treasurer for several years.

Rasmussen served as the state "Porkette" president and went to schools to promote pork and put on pigskin style shows and cooking demonstrations. She served on the state

Porcine Burn Fund with Art Ramse as the chairman of the committee and Doyce Friedow as executive secretary. Rasmussen traveled to Minnesota to talk about the program.

She said enjoyed being on the public policy board for many years (12) which in turn put her on the board

of the South Dakota non-point source task force representing the pork industry in a proactive role involving environmental and water issues. South Dakota was the leading state in receiving funding for an environmental program from the Environmental Protection Agency.

Starting in 1991, Rasmussen served in the South Dakota State Senate for three terms. She served on the agriculture committee, where she put in time as chairwoman, and judiciary.

Since retiring, Rasmussen stays active in running the Viborg community food pantry, being the director of the Danish Museum in Viborg and working in the Turner County and state pork council pork food booths. She also works the pork council's information booth and serves sandwiches at grocery store promotions.

Her passion for the pork industry is strong, and she loves to tell about it.

Curtis and Roberta have three sons - Chris, Robert and Alan - living on the family farms and a daughter, Julie, who owns a furniture store in Sioux Falls. They have 10 grandchildren and five great-grandchildren.



Roberta Rasmussen

"Roberta has certainly demonstrated this type of service. We are so proud to honor her with this award."

- MARK FUOSS,
CHAIRMAN OF PORK
COUNCIL'S ASSOCIATION
SERVICES AND MEMBERSHIP
COMMITTEES



Allan Crow

Feed business owner recognized as 'Friend of the Industry'

South Dakota native Allen Crow and TriTech helps colonies grow via the latest technology in swine nutrition

Allan Crow has helped South Dakota Hutterite colonies provide their pigs with the best nutrition possible through his business, TriTech Inc., and for that, Crow is being recognized with the South Dakota Pork Producers Council Friends of the Industry Award.

The award recognizes state individuals, leaders or businesses for their continued support of the pork industry. The recipient will be given a certificate, plaque and a check for their outstanding involvement and service to the pork industry.

Crow grew up on a ranch in northwest South Dakota. After graduating from high school, he went to work for the local grain elevator and quickly became the feed and animal health product manager for the company.

In 1989 he accepted a job as general manager of ZIP Feed Mills in Huron. During his tenure at ZIP Feed, he became acquainted with the Hutterite colonies, selling them feed and setting them up with computerized record keeping systems.

In 1999 he started his own business, TriTech Inc., where his customers are primarily the Hutterite colonies. He assists them in implementing the latest technologies in swine nutrition, health and management programs to improve production, efficiency and capture opportunities such as added value markets for their hogs.

Crow married his high school sweetheart, Helen, 40 years ago. Over those years, they raised three children - Jeremy, Barry and Deborah - and have four grandchildren. Helen is the busi-

ness manager at Holy Trinity Catholic Church and School in Huron and if not at work, she can be found helping with church and school activities.

Allan and Helen are strong supporters of different charities and foundations for families of fallen or wounded military personnel. For some of those charities, they provide pork products or pork certificates, which also supports and promotes the pork industry.

Crow is passionate about the pork business and encourages his customers and other producers to be active in supporting their industry by being involved in local projects and programs. Additionally, he sponsors groups of his customers each year to attend the National Pork Forum, which gives them an opportunity to develop a better understanding of the pork industry

beyond the farm.

Crow's hobbies include golfing and touring the countryside on his motorcycle.

Do I Need a VFD Before Ordering? NO!



ATTENTION

Beef & Pork Producers
All Natural Product - No Withdrawal
Granulated - Build No Immunity
Top Dress or Free Choice

E.P.T. Plus

John and Jim Doernman - Dodge, Nebraska

We have a cow calf herd plus buy feeder cattle to put in our feedlot to finish. Plus farrow to finish hogs. We've been on the EPT+ program for 5 years. Our drug costs have gone away. Herd Health is why we started on the program. We have seen so many different results. Not fighting Pink Eye in our cow calves. We put EPT+ on the feeder cattle when they first come in to prevent pneumonia and stress. In past we were having to pull cattle out for treatments. In Nebraska we deal with all kinds of weather. In the heat of summer our cattle and hogs feed intakes stay up, feed intake means a lot. The last 21 days before marketing finishing cattle we go to the 2 oz. per head per day for the last 21 days. Sure has made a big difference in our yields.

John Doernman

Livery Distributing, Inc.
4200 North Hwy. 105
North Sioux City, SD 57049

For more information:
Call 563-581-7450

Feeding Schedule
Cattle Feeding Rate
1st 7 Days - 2 oz/HD/Day
Thereafter - 1 oz/HD/Day

Codington County producer earns Pork All-American Award

Charles Rossow started farming in 1973 at the age of 15 with his mother after his father passed away. She had sold off the pigs, but his love for them stayed and he eventually built his operation on hog farming.

Rossow, a producer from Florence in eastern South Dakota, will be honored by the South Dakota Pork Producers Council with the 2017 Pork All-American Award Wednesday, Jan. 10 during the Master Pork Banquet in Sioux Falls.

Through the Pork All-American award, the pork council acknowledges pork producers or industry members who have established themselves as dedicated, involved business people and leaders in their communities.

In 1978, Rossow purchased four purebred Yorkshire gilts and started a farrow to finish operation. Later on, he switched to a 60-head sow farrow-feeders in 1990. Then in 2010, he

went to a farrow-show pig avenue, offering quality and reasonably priced pigs in his area. Rossow said he chose to do this to keep youth involved in the swine industry because there were not many operations in this area of the state.

Along with the pigs, he raises 720 acres of wheat, corn and soybean and has a cow-calf herd.

Rossow keeps busy in the community by serving as president of the Codington, Clark Hamlin counties pork producers group. He does many grilling events for local, state



Charles Rossow

and out-of-state for promotions.

Rossow has stayed active with the state pork council by serving on the personnel committee, membership and association services committee, and the budget committee, which he chaired for five years. He is currently on the annual meeting and trade show committee.

Rossow ran the Watertown Winter Farm Show Bred Gilt Show and sale. He also did two-day grilling of pork at the show and served in the 4-H food booth.

Rossow also worked with 4-H show-

manship at Codington County's achievement days. He served on the South Dakota 4-H trust fund committee as a pork representative. He also serves as a board member on a Farm Mutual Insurance Company, currently serving as chairman. He served on the Codington County Planning and Zoning board and has been on the township board for 39 years. He was also awarded the Outstanding Farmer award by the Jaycees.

He and his wife Marcy have two sons, Bradley, who is a truck mechanic, and his wife Nicolle have three kids: Karson, Kaiden and Kamryn. Their other son Andy is a welding instructor at Lake Area Technical Institute in Watertown.

Rossow said he looks forward to seeing his grandkids show pigs and help their old grandpa out on the family's four-generation, 100-plus-year-old farm. **TSN**

Lincoln County pig farmer named Promoter of the Year

One southeastern South Dakota pig farmer is being recognized for his work speaking up for the pork industry.

Craig Andersen of Centerville, South Dakota, will be Pork Promoter of the Year Award. He will accept the honor Wednesday, Jan. 10 during the Master Pork Producers Banquet.

The promoter award was designed to recognize people or groups that have done an outstanding job promoting pork and the pork industry on a local, state or regional level.

Craig and Gail Andersen run a family farm near Centerville, South Dakota. They have a diversified farm consisting of row crops, feeder pigs and cattle.

The family finishes pigs for the Brentwood Hutterite Colony. Andersen's son, Tyler, recently had an open house for his new finishing barn. Craig Anderson has helped with



Craig Anderson

several of the South Dakota Pork Council's promotional events. He talks to fourth grader in Sioux Falls about farming. He promotes pork at Hot Harley Nights, many grocery stores and the Taste of Elegance in Sioux Falls and Rapid City.

Anderson has been on the pork council's executive board for four years and is the chairman of the production and profitability committee. He also serves on the public policy, demand enhancement, budget and finance and annual meeting and trade show committees. He also sits on the National Pork Producers Council Environmental Committee.

He has gone to many planning and zoning meetings about pig farming and went to Washington, D.C., on behalf of the South Dakota pig farmers to lobby for issues relating to farmers. He is also the chairman of the Delaware Township board. **TSN**

Humboldt, S.D., restaurant awarded for promotion of pork

Through its Restaurant of the Year Award, the South Dakota Pork Producers Council recognizes restaurant owners and managers for their efforts in preparing and promoting quality pork products.

The 2017 Restaurant of the Year is Big J's Roadhouse of Humboldt, South Dakota.

Big J's Roadhouse was a dream of Justin and Tina Kjellsen for years before they had a physical restaurant. The Kjellsen's started out selling brats and burgers at different events around the country, eventually adding barbecue to their menu.

From the beginning, feedback from their guests helped shape who they are today. They would talk to their guests, using their input to improve their food quality and service, never feeling satisfied until they felt they had the best ribs and pork they could make. A little over three years ago, Justin and Tina got the opportunity to take their dream to the next level with Big J's Roadhouse.

They used what they learned on the road and put it into the restaurant. Even with Big J's, they cater outside events, never forgetting their roots. Whether at open air at events, or in the four walls of their restaurant, Justin and Tina make it a priority to talk to every single person they serve, and they never stop listening to feedback. The Kjellsen's have traveled to art festivals, powwows, fairs and the Sturgis bike rally. At the art festivals, they would smoke cases of pork and ribs and still sell out. When they would sell food in Sturgis they had a refrigerated semi-truck to hold the pallets of pork butts, spare ribs and fresh meat.

Even though they have added other smoked items to their menu, such as brisket and wings, they still sell over 16,000 pounds of ribs and 20,000 pounds of pork a year. As they grow as a company, their goal is to one day be one of the biggest sellers of pork in the country. **TSN**



Renew Pork Quality program certification Jan. 10

Producers looking must attend training, pass open-book test to certify

If your Pork Quality Assurance (PQA Plus) certification is about to expire or if you would like to certify for the first time, then you will want to attend PQA Plus class during the South Dakota Pork Council event.

Training takes place at 3 p.m. Wednesday, Jan. 10, in the Ramkota Amphitheater II, South Dakota State University Extension swine specialist Ryan Samuel and SDSU Extension livestock steward associate Heidi Carroll will lead the training.

In June 2007, PQA Plus replaced PQA, adding principles of animal care and wellbeing to the pork safety content already in PQA. In addition to having an education and certification component, the program now also includes a voluntary farm assessment piece.

In June 2016, PQA Plus 3.0 was launched. The revised program incorporates the 10 good production practices to align more closely with the We Care initiative's ethical principles. The



Heidi Carroll



Ryan Samuel

public health section was expanded, environmental stewardship was established, and worker safety and contin-

uous improvement, and responsible use of antibiotics were also added to the curriculum. **TSN**

Producers must complete the PQA Plus education training conducted by a PQA Plus advisor and then pass an open-book test. Once the training is completed, the advisor contacts the Pork Checkoff, which sends the producer a certification card.

There are 2,246 producers that have received PQA Plus certification in South Dakota and 358 that have had their sites assessed.

PQA Plus certified producers wishing to have their farms assessed and obtain PQA Plus site status can do so by arranging for a PQA Plus advisor to conduct an on-farm site assessment. Otherwise, producers can get trained in performing self-assessments, and perform the on-farm assessment themselves.

More information on PQA certifications and site assessments is available on the South Dakota Pork Producers Council website (www.sdpork.org). **TSN**

Stop by booth 702 at SD Pork Congress and enter to win Hog Slat gift certificates!

MITCHELL, SD(844) 831-0457
 PIPESTONE, MN(507) 562-4203
 HARTLEY, IA(877) 728-2105
 LE MARS, IA(855) 573-9366

ROCK RAPIDS, IA(888) 472-4229
 SIOUX CENTER, IA ..(800) 598-4187
 STORM LAKE, IA(866) 697-1891

©2017 Hog Slat, Inc. All rights reserved.

CHECK US OUT AT

YouTube

Facebook: Become a fan of South Dakota Pork Producers Council on Facebook

Twitter: Follow us on Twitter via @southdakotapork

South Dakota Pork Producers Council

www.sdpork.org

Snapchat: Add us on Snapchat Sporkproducers

Instagram: See us on Instagram Southdakotapork

Smithfield.

Good food. Responsibly.®

Smithfield is proud to be part of **The Pork Industry and SD Pork Congress**

Visit with us at **Booth #105**

For information on marketing your Butchers including Forward Contracting, contact your Smithfield Hog buyer at one of the following locations:

Sioux Falls, SD 800-365-4647	Marshall, MN	507-532-4544	
Huron, SD	605-352-8859	Fergus Falls, MN	218-736-5464
Platte, SD	605-337-3632	Nicollet, MN	507-232-3029
Watertown, SD	605-886-5057	Olivia, MN	320-523-2531
Thompson, IA	641-584-2777	Bloomfield, NE	402-373-4384

Pork transport training, certification available

If you are a swine transporter, producer or handler, the Transport Quality Assurance (TQA) program is for you, and you can get certified at the South Dakota Pork Congress event in Sioux Falls.

A training session is scheduled for 10:30 a.m. Wednesday, Jan. 10, in the Ramkota Hotel Amphitheater II. The certification will be conducted by Kayla Cox of Smithfield Foods.

The Pork Checkoff introduced the TQA program in February 2002. It encourages dedication to transporting and delivering the highest quality, safest pork product possible to remain competitive in the global market.



Kayla Cox

There are 1,486 South Dakota handlers certified in TQA.

The program that helps swine transporters, producers and handlers understand how to handle, move and transport pigs. It also teaches about the potential impacts those actions have on pig wellbeing and pork quality.

Anyone who handles or transports pigs or sets protocols for handling pigs can potentially influence animal well-being and pork quality.

More information about TQA certifications is available on the South Dakota Pork Producers Council website (www.sdpc.org).

Farm-site registration available at Pork Congress

Registration is first step in joining national identification system

Livestock producers can register their farms through the state's premises registration program during the pork council event in Sioux Falls Jan. 10 and 11.

The South Dakota Animal Industry Board will have premises registration information at the South Dakota Pork Producers Council booth located at the trade show entrance.

Premises registration is the first step in the National Animal Identification System (NAIS). Anyone involved in the livestock industry that is responsible for the handling, care and movement of animals is eligible for a premises ID. This includes farms and ranches, production sites, feed yards, livestock markets and processing plants.

Premises registration is voluntary and free of charge. This information is kept confidential and will

be accessed only by animal health officials for tracing diseases and surveying animal health.

The South Dakota Animal Industry Board uses the following definition of a premises: A premises is an identifiable physical location that in the judgment of the State Animal Health Official represents a unique and desirable geographic entity where activity affecting the health and/or the traceability of livestock may occur.

Registration includes the farm or business name and address with phone number, not necessarily the location where livestock are kept. Also included in the registration process is the physical or 911 address where livestock are kept or handled.

South Dakota livestock producers are encouraged to call 605-773-3321 for assistance with the registration process.

EVENT SPONSORS

Executive Trade Show Sponsors

Alltech
Elanco Animal Health
Farm Credit Services of America
First Dakota National Bank
MDS
Tri-State Neighbor
Zoetis

Trade Show Refreshments Sponsors

Farm Credit Services of America
Hog Slat Inc.
JBS United Inc.
Lonestar Enterprises
R & F Van Vorst Equipment Co.
South Dakota Soybean Processors
SDSU Foundation
Sunterra
Topigs Norsvin

Pork Lunch Sponsors

Lynch Livestock
National Pork Board

SIP Ribs Reception

National Pork Producers Council
Premium Iowa Pork

Meat Sponsors

Howard Cold Storage
Smithfield

Trade Show Lounge Sponsors

Maximum Ag Technologies
SDI
The Parks Companies
Topigs Norsvin

Seminar sponsor

South Dakota Farm Bureau

Auctioneering

Westra Atkins Land & Auction

General Trade Show Sponsors

3 E Electrical Engineering & Equipment
Big Dutchman
Chore-Time Fancom
Dacota Bank
DNA Genetics
Dow AgroSciences
Merck Animal Health
SwineBooks Pro
Swineweb
WNAX

Iowa Pork Congress set for Jan. 24-25 in Des Moines

The Iowa Pork Producers Association's 2018 Iowa Pork Congress will be held on Jan. 24 and 25 at the Iowa Events Center in Des Moines.

North America's largest winter swine trade show and conference will feature nine new seminars, a keynote address, 300 exhibitors, training sessions, fun social events and exciting youth activities.

"Pork Congress has something for everyone and it's our hope that attendees will join us and take advantage of the available opportunities," said IPPA President Curtis Meier, a pig farmer from Clarinda.

A strong lineup of free business seminars on the timely subjects and issues of greatest importance to pork producers and the industry will be offered. "Utilizing Livestock Manure in a Cover Crop Program" will be presented by Drs. Dan Anderson and Matt Helmers from Iowa State University; Dr. Steve Meyer will look to the future of prices and profitability; and Erik Potter from ISU will explain how not to fail an audit.

Matt Rush is the former New Mexico Farm Bureau CEO and an award-winning speaker and author. He'll present "There's a snake in my bumper" as the 2018 Iowa Pork Congress keynote speaker. Rush will explain why it's important for farmers to tell the agriculture story and why farmers must be viable, valuable and visible to remain successful. The keynote will be held at 2:15 p.m. on Jan. 24.

Hog farmers also will be able to obtain or renew their PQA Plus® and TQA® certifications, and a certification session for confinement site manure applicators is being offered.

Companies from Iowa, the U.S. and around the

world that serve the pork industry will fill the Hy-Vee Hall trade show floor to offer solutions that help pig farmers become more efficient, profitable and successful. IPPA will once again have its booth and the Pork Information Plaza in Hall "A" and be joined by the National Pork Board, National Pork Producers Council, the Coalition to Support Iowa's Farmers, Iowa State University, other affiliated organizations and commercial exhibitors.

Many other activities and events will be held in association with Pork Congress during the week. Events begin on Jan. 22 with IPPA's annual Taste of Elegance contest and reception at the Iowa Events Center. The association's annual meeting will be held on Jan. 23, followed by the Kickoff Reception and Auction. The Pork Congress Banquet is on Wednesday evening.

The 10th annual Youth Swine Judging contest will be held on Thursday, Jan. 25, at the Iowa State Fairgrounds. 4-H and FFA members from around the state are invited to attend to learn more about the industry and compete for valuable scholarships.

"The IPPA Board and staff has worked hard over the last several

months to produce another good show and we hope to see many producers from Iowa and the Midwest," said Meier.

Pork Congress will be open from 9 a.m. to 5 p.m. on Jan. 24 and 9 a.m. to 4 p.m. on Jan. 25.

Registration

Pre-registration to attend Pork Congress is available through Jan. 8, 2018. IPPA members can attend the trade show and conference at no cost by registering by the deadline at www.iowaporkcongress.org or by using the form in the November issue of the Iowa Pork Producer magazine.

Non-IPPA members can save \$5 off of the normal \$10 admission cost by registering online by the deadline. Registrations will be accepted after the deadline through each day of the show, but the cost will be \$10.

For more information, contact IPPA at (800) 372-7675 or visit www.iowaporkcongress.org.

"Pork Congress has something for everyone and it's our hope that attendees will join us and take advantage of the available opportunities."

- CURTIS MEIER,
IOWA PORK PRODUCERS
ASSOCIATION PRESIDENT

RIGHT-THE-FIRST-TIME ENGINEERING EXPERTISE
ABUNDANT VENTILATION
STRUCTURAL INTEGRITY
LONG TERM VALUE

Serving NW Iowa & SE South Dakota
In SD Call: Dan Ridgway 605-359-3017

We now offer more options with both wood frame and steel frame buildings. We specialize in a variety of beef & dairy projects with experience building facilities of any size, including large, complex, multi-building operations.

Give us a call today and let us bid your new or expansion beef or dairy facility!

• Ag Buildings • Concrete Work • Commercial Buildings • Dairy Facilities

712-439-1101 • hoksdconst@yahoo.com
Dennis: 712-470-3147 • Dan Ridgway: 605-359-3017
514 Main St. • Hull, Iowa 51239 • www.HoksDSCConst.com
Fax: 712-439-1116

South Dakota Pork Producers Council
49th Annual Pork Congress
January 10 & 11, 2018
Ramkota Hotel & Exhibit Hall • Sioux Falls, SD

What you will see at this year's show...

2 GREAT SEMINARS:

Wednesday, January 10 • 1:00 PM
■ **Pork Industry Economic Update**
by Steve Meyer

Thursday, January 11 • 10:00 AM
■ **Tails, Tips & Travelology**
"The Pig Farmer of the Year"
by Brad and Peggy Greenway

- Area's LARGEST pork industry trade show!
- Annual Business Meetings
- Wednesday Night Banquet and Live Auction!
- Seminars and PQA & TQA Certifications

Many Outstanding Exhibitors!

SO ANYONE INTERESTED IN THE PORK INDUSTRY: MARK YOUR CALENDARS

Check out
www.sdpc.org
for a **FULL SCHEDULE!**

Roller Mill Sales and Service
STANDARD:
Single - Double - Triple - Quad - Portable
Also 2tph to 50tph 400-700 micron stationary roller-grinder machines!

- Grain Cleaners
- Stands
- Hoppers

Electric Motor Sale and Repair

Also Come See our Customizable Fire-Pits!

Lennox, South Dakota
(605) 647-3001
www.lonestarenterprises.com

FARM SHOW SPECIAL
Stop by our Booth #309
FREE Fire-Pit with New Mill Purchase!