



Washington Pork Producers Newsletter Summer 2016

Veterinary Feed Directive (VFD) and What It Means for Livestock Producers

This past summer, the U.S. Food and Drug Agency issued a final ruling on the Veterinary Feed Directive (VFD). Drugs that are deemed medically important to humans, many currently available over-the-counter at feed supply stores, will require a VFD if fed to food producing animals. These products include: penicillins, cephalosporins, macrolids, quinolones, sulfas, glycopeptides, fluoroquinolones, tetracyclines and some others, such as neomycin. Ionophores/Coccidiostats such as Lasalocid (Bovatec) and Monensin (Rumenin) are not classified as human "medically-important" and will not fall under the VFD unless they are used in a combination with a VFD product.

After January 1, 2017, producers wishing to use antimicrobials in feed or water will require a VFD and an established veterinarian-client-patient relationship (VCPR) order to obtain the product. For a valid VCPR, the veterinarian must visit the farm, know the clients, the animals and the conditions for which the drug is being used.

The veterinarian can prepare a written or electronic VFD listing the amount of time the VFD feed can be fed (it is not for continuous use) and must include the expiration date (not to exceed 6 months). If the feed is not consumed before the VFD expiration date arrives, a new directive must be written. While the cost of VFD products are not expected to increase dramatically under the program, there will be additional costs of involving a veterinarian in the VCPR and VFD process. All records (and costs associated with) will be maintained by the veterinarian, feed distributor and client for two years.

Extra label use of any medicated feeds, including medicated feed containing a VFD, is strictly prohibited. Not even a veterinarian with a VCPR can write a VFD for a species, health condition or dosage that is not listed on the label. Producers of minor species, such as sheep and goats, which are not listed on the medicated label will be unable to receive a VFD for the product. This would include the common feeding of antibiotic feed additives prior to lambing to control abortions, managing respiratory issues in high risk/shipped lambs, medication in lamb milk replacers, etc. This has created a large concern for sheep producers that have used these feed additives responsibly to prevent or control diseases during high risk times. In the future, sheep and or goat producers may need to use injectable products to manage these health risks, or for treatment and prevention. This practice may lead to the same antibiotic resistance concern that this rule was intended to reduce/eliminate, and could increase animal handling/stress, handler labor, safety and meat quality issues.

This new directive will fundamentally impact how producers both large and small source medicated feeds and/or animal health products to be mixed in feed or water. To be in compliance, a valid VCPR must be established in addition to a VFD before certain products can be obtained after January 1, 2017. Adapted by Sarah M. Smith, from WSU Veterinary Medicine Extension Newsletter, Winter 2016

EDITOR:

Sarah M. Smith

WSU Animal Science Area Extension Educator

SAVE THE DATE

WPP SUMMER MEETING

July 20, 2016
Ritzville, Washington

**Lunch begins at 11:30AM
Cow Creek Mercantile**

1611 S. Smitty's Blvd Ritzville, WA (use exit 221)
(hosted lunch for individuals participating in the meeting)

**Summer Meeting starts at 1PM in Room #1,
Washington Association Of Wheat Growers**
109 East 1st Street Ritzville, WA

*Topics will include: the budget,
delegate selection for the 2016 Pork Forum and
Swine Information Day 2017*

**All Washington Pork Producers members are
welcome and encouraged to attend.**

PUBLIC NOTICE BY WASHINGTON STATE PORK PRODUCERS ASSOCIATION AND THE NATIONAL PORK BOARD

The election of pork producer delegate candidates for the 2016 National Pork Producers (Pork Act) Delegate Body will take place at 1:00 p.m., Thursday, July 20, 2016 in conjunction with a Board of Directors meeting of Washington State Pork Producer Association, in room 1 of the Washington Association of Wheat Growers building, at 109 East 1st Street, Ritzville, Washington, 99169. All Washington State Pork Producers are invited to attend.

Any producer, age 18 or older, who is a resident of the state and has paid all assessments due, may be considered as a delegate candidate and/or participate in the election. All eligible producers are encouraged to bring with them a sales receipt proving that hogs were sold in their name and the checkoff deducted.

For more information: Washington State Pork Producers Association, 2001 VanTine Road, Garfield, Washington, telephone 509-397-2694.

Your WPP Board Members

Tom Cocking, President	509-595-8415
Paul Klingeman, Jr., V. Pres.	509-760-7170
Janet Schmidt, Secretary	509-397-6290
Jaime Sackmann, Treasurer	509-989-5970
Don Van Tine, State Contact	509-397-2694

Pork Production To Increase in 2017

Expanded farrowings and continued strong increases in litter rates are expected to drive U.S. pork production in 2017 to nearly 26 billion pounds, a 2.6 percent increase over production this year. Prices of live equivalent 51-52 percent lean hogs are expected to average \$42-\$46 per cwt in 2017. These hog prices—combined with 2016\2017 feed costs that are forecast to average \$3.05-\$3.65 per bushel for corn and \$300-\$340 per ton for soybean meal—will likely challenge many hog producers in covering production costs for most of next year.

Exports in 2017 are expected to be 5.3 billion pounds, about 2 percent above exports this year. A weaker U.S. dollar will enhance competitiveness of U.S. pork in foreign markets, particularly in Asia. Pork imports in 2017 are likely to be about the same as this year, 1.1 billion pounds, while live swine imports from Canada are expected to increase by almost 3 percent. However, these imports from Canada will be limited by constraints on expansion, particularly in Western Canada.

Retail pork prices next year will be pressured by larger animal-protein supplies, not only of pork products, but of meats that compete with pork in domestic consumers' food budgets; beef and poultry production are also expected to increase in 2017.

The ERS retail pork composite is expected to average in the mid-\$3 region next year, down about 4 percent from the retail composite forecast for 2016.

In the first 4 months of 2016, most hog operations likely did not do as well as a year ago: January-April hog prices averaged \$45.46, 4.6 percent lower than in the same period last year. On the other hand, it appears that wholesale pork demand increased in the first 4 months of 2016. Through April, estimated federally inspected pork production was about 8.2 billion pounds, almost the same as a year ago. The wholesale value of January-April production averaged \$76.20 per cwt, almost 5 percent more than in the same January-April period a year ago. In effect, this year, the wholesale market valued roughly the same volume of pork 5 percent higher than a year ago, suggesting that wholesale demand increased. Year-over-year lower hog prices and higher wholesale values imply a greater gross packer spread than a year ago.

March 2016 pork exports were 453 million pounds, almost 3 percent above a year earlier. Larger exports in March contributed to the year-over-year increase in export volume for the first quarter: 1.2 billion pounds, 5 percent more than the first quarter of 2015. U.S. exports to China\Hong Kong continue to run well ahead of the same period last year. China has increased imports this year to relieve high pork prices brought about by reduced domestic pork production. Chinese customs data indicate that most imported pork is sourced from the European Union, likely due favorable exchange rates and European production practices that prohibit ractopamine usage. With a recently lower-valued U.S. dollar, and increased ractopamine-free pork production, U.S. pork exports to China are increasing.



Protein Outlook for 2017

USDA projects that red meat and poultry production in 2017 at 99.235 billion pounds; an 8.3 billion pound (+9%) increase in a matter of three years. During this three year span (2014-17) beef production is projected up 6.6%, chicken production is up 9% and pork production is up 12.3%. And if we add to this the production of veal, lamb, mutton and other poultry, total meat supplies in the US next year will exceed 100 billion pounds. That is a truly impressive number. The key driver behind this surge in production is the decline in input costs. Corn prices in Omaha are hovering around \$3.50/bushel these days, compared to as high as \$8.20/bu in the summer of 2012. In the summer of 2012 soybean meal prices in Central Illinois hit \$570 per ton and today prices are down to \$343 (they were 270 in April). But it is not just the cost of feed that is down. Weather conditions have been favorable for pastures, helping bolster hay stocks and, even more importantly, providing cattle producers with enough grass to allow them to expand. Energy costs are also down and that filters through the agricultural economy in a number of ways. Bottom line is that the cost structure today is much different than it was a few years back, it has allowed producers to bring a margin back in the business and this has helped

bolster the supply of meat coming to market. Meat prices today are quite a bit lower than what they were a couple of years ago but the decline in should be viewed in the context of this expansion in meat supplies. After all, by next year per capita consumption is expected to be 15 pounds larger than it was in 2014. There have been a lot of stories in recent years about US consumers eating less meat. The reality of the matter, however, is that the reduction in consumption was a direct result of the decline in meat availability rather than a weaker demand.

The US meat industry is particularly dependent on exports as a key marketing channel. USDA forecasts US red meat and poultry exports in 2017 to be 15.6 billion pounds vs. imports of 4 billion pounds. In the three year span, imports are projected to be down 225 million and exports are projected to be down 47 million. The lack of export growth (production after all is up 8 billion pounds) reflects ongoing challenges in our export markets. It is imperative for US red meat and poultry producers to enjoy expanded access to export markets, something that may be lost in the current anti-trade political environment. Without a positive trade environment it will be difficult to sustain growth in this industry.

Livestock Market Information Center, 05/11/16

Reminder: If You Sold Show Pigs Directly to Youth, Don't forget to Pay Pork Checkoff Fees.

By federal law, all producers (adult or youth) selling pigs for any reason and regardless of purpose must pay Pork Checkoff. The Pork Checkoff requires producers to pay \$0.40 per \$100 of value on the first time sales of hogs in three separate categories: feeder pigs, market pigs and breeding pigs. For example, if you sold 20 show pig prospects for \$200 each, you would need to submit payment of \$16 to the National Pork Board. For more information for Pork Checkoff payment and submission go to www.pork.org/AboutUs/default.aspx.

GLASS WALLS PROJECT

The American Meat Industry has created informational videos of how animals are handled and harvested in US meat packing plants in hopes to provide correct information to consumers, media and others interested in the process. To view the videos visit animalhandling.org

Meet the Grill: The One “Guy” Guaranteed to Help You Fire Up the Best Summer Ever

This summer, things are really about to get cooking. For the first time ever, America will experience grilling season from the perspective of the hottest, most popular guy at the barbecue – **The Grill** – and discover that what really gets his flames going is delectable, unparalleled pork. Why? Because with juicy, tender, easy-to-prepare pork, there’s no limit to what you can create on the grill.

“Between the onset of grilling season and the Fourth of July, more than 382 million pounds of pork are sold – the equivalent of nearly 850 Statue of Liberty monuments! People are choosing pork because they want something fun, flavorful and unique... something that goes beyond the more “traditional” options,” said Pamela Johnson, director, Consumer Communications, the National Pork Board. “That’s why we created the Grill For It! campaign – because it showcases pork’s incredible culinary chops via the one guy who truly knows the

tricks of the trade:

The Grill.”

To kick off the best grilling summer ever, watch **The Grill** – voiced by actor, comedian and producer David Koechner – as he makes his first-ever

“Between the onset of grilling season and the Fourth of July, more than 382 million pounds of pork are sold – the equivalent of nearly 850

“live” appearance in a video that’s sure to have you dusting off your own grill in no time. Then, be sure to follow his ongoing commentary on all things grilling on his blog, GrillForIt.com, Twitter and Facebook. You’ll also get a spicy take on grilling season from **The Grill’s** Latin neighbor **Gloria**, voiced by Mexican actress, comedienne and singer Angelica Vale (@PorkTeInspira), a grill-ista who knows how to infuse flavor into every occasion.

“I love a little heat, so when summer rolls around there’s nothing I crave more than finding a sunny spot on the patio, sparking up a few charcoal bricks and grilling like there’s no tomorrow,” said **The Grill**. “That’s why I’m going to spend the summer on the road, getting my grates on pork recipes that’ll put the sizzle back in your summer and encouraging people everywhere to give their grill a little thrill by firing up something delicious – all on my very own blog at GrillForIt.com.”

<http://www.pnewsire.com/news-releases/meet-the-grill-the-one-guy-guaranteed-to-help-you-fire-up-the-best-summer-ever-300269591.html>

Accessed, June 14, 2016



U.S. Pork 2016 Export Data Shows Impressive Progress

Challenges still exist for remainder of 2016

Des Moines, Iowa – June 9, 2016 – For the first four months of 2016, U.S. pork and pork variety meat exports totaled \$1.8 billion in value and 1.26 billion pounds in volume, down 9 percent in value and unchanged in volume compared to the same time period last year.

“U.S pork exports are gaining strength this year but will still face challenges with increased global competition and a stronger U.S. dollar,” said Becca Nepple, vice president of international marketing for the Pork Checkoff. “The Checkoff is committed to bolstering its partnership with international customers through additional funding of in-country promotions of U.S. pork with the U.S. Meat Export Federation.”

Looking at April data alone, U.S. exports to China (excluding Hong Kong) surpassed export volume to Japan for the first time. Combined exports to China and Hong Kong for the first four months of 2016 were up 78 percent in volume (up 117 percent for China alone) and 54 percent in value.

“Central America also has been an emerging and important destination for U.S. pork exports as the U.S. pork industry has focused on market development and value-added promotions,” Nepple said. For January through April, exports to the region were up 22 percent in volume and 23 percent in value compared to 2015.

“However, exports in volume to Mexico, Japan and South Korea were below last year during the same time period. Development and relationship-building programs are working toward regaining lost market share due to the West Coast port slowdown, ongoing competition and currency challenges,” said Nepple.

On average through April, 2016 U.S. pork and pork variety meat exports accounted for 24 percent of total pork production. Export value averaged \$45.73 per head back to pork producers. The top U.S. pork export markets during the first quarter of 2016 were Mexico (470.4 million pounds and \$355.9 million in value), Hong Kong/China (389.2 million pounds and \$330.6 million in value), Japan (281.8 million pounds and \$489.9 million in value), Canada (139.3 million pounds and \$239.1 million on value), South Korea (113 million in pounds and \$129.4 million in value) and Central/South America (81.5 million pounds and \$86.7 million in value).

For information on Checkoff-funded programs, pork producers can call the Pork Checkoff Service Center at (800) 456-7675 or check the Internet at www.pork.org. June, 14, 2016

FUN JOKES

Q: What do you call a pig with laryngitis?

A: Disgruntled.

Q: What do you get when you play Tug-of-War with a pig?

A: Pulled-Pork

Q: What happened when the pig pen broke?

A: The pigs had to use a pencil!

Q: Why should you never tell a pig a secret?

A: Because they love to squeal!

Q: What do you call a pig thief?

A: A hamburger.

National Pork Board Continues To Lead on Antibiotic Awareness

Ongoing research, education and engagement remain center stage

DES MOINES, IOWA — June 8, 2016 — The National Pork Board continues to take a prominent role in the ongoing conversation about antibiotic use in pork production. From the *Don't Wait... Be Ready!* national producer awareness and education campaign, to ongoing engagement with consumers and influencers, to increased investment in antibiotic research, the National Pork Board is taking unprecedented action on this globally important topic.

"Today, more than ever, we take our role as pig farmers very seriously when it comes to using antibiotics responsibly," said Derrick Sleezer, outgoing president of the National Pork Board and a pig farmer from Cherokee, Iowa. "Just as in human medicine with patients and doctors, we realize that producers and veterinarians play a role in maintaining the effectiveness of antibiotics for future generations. Our industry's We CareSM principles serve an essential role in guiding what we do to protect people, pigs and the planet."

Much of the National Pork Board's 2016 efforts have centered on ensuring that all producers are aware of and prepared for the Jan. 1, 2017, implementation of new regulations from the Food and Drug Administration that will affect on-farm antibiotic use. Materials available from the Pork Checkoff's online Antibiotics Resource Center (pork.org/antibiotics) explain how producers should prepare for the expansion of the veterinary feed directive (VFD) and the elimination of growth promotion use of antibiotics deemed medically important to human health.

"We are confident that America's pig farmers will be ready for the new antibiotic regulations coming in 2017 because they know it's the right thing to do," Sleezer said. "We're asking producers to sign the Pork Checkoff's *'I'll be ready!'* pledge at this year's World Pork Expo to show pig farmers' commitment to doing their part for antibiotic stewardship." Beyond producer education efforts, the National Pork Board continues to invest Checkoff funds on alternative antibiotic technologies, studying the environmental fate of antibiotics, antibiotic-resistant bacteria and more. Work also is underway to find new ways to evaluate models and metrics for collecting data on antibiotic use in the U.S. pork industry. All of these efforts have the additional scrutiny of the National Pork Board's Blue Ribbon Panel on antibiotic stewardship. The third-party panel, which began meeting in February, will provide objective, independent counsel on the National Pork Board's current and future research, education and communication priorities.

On the consumer side, the National Pork Board plays a leading role in how to understand and address the threat of antibiotic-resistant bacteria. This was clearly demonstrated when the Pork Checkoff hosted a national dialogue by The Atlantic Media Group called *Resistance: The Antibiotic Challenge*. The March event in Washington, D.C., brought together key opinion leaders from human health, animal health, government, pharmaceutical, retail and consumer segments to discuss the challenge of responsible antibiotic use in the 21st century. Representatives from the National Pork Board, the Centers for Disease Control and Prevention, the American Public Health Association, the American Academy of Family Physicians, the American Veterinary Medical Association and other organizations shared what is

being done to address concerns about antibiotic resistance.

"This year, we've demonstrated that U.S. pig farmers are dedicated to finding solutions to antibiotic resistance and to doing our part in responsible antibiotics use," Sleezer said. "Producers have a solid track record on related initiatives, such as the Pork Quality Assurance® Plus program and an investment of more than \$6 million in Checkoff-funded antibiotic research since 2000. These steps demonstrate how our producers care about this important topic and stand ready to do what's required to keep pigs healthy and the American food supply safe."

For information on Checkoff-funded programs, pork producers can call the Pork Checkoff Service Center at (800) 456-7675 or check the Internet at www.pork.org. June 14, 2016

The History of Pork

The pig dates back 40 million years to fossils which indicate that wild pig-like animals roamed forests and swamps in Europe and Asia. By 4900 B.C. pigs were domesticated in China, and were being raised in Europe by 1500 B.C. On the insistence of Queen Isabella, Christopher Columbus took eight pigs on his voyage to Cuba in 1493. But it is **Hernando de Soto** (picture at right) who could be dubbed "the father of the American pork industry." **He landed with America's first 13 pigs at Tampa Bay, Florida in 1539.**



Native Americans reportedly became very fond of the taste of pork, resulting in some of the worst attacks on the de Soto expedition. By the time of de Soto's death three years later, his pig herd had grown to 700 head, not including the ones his troops had consumed, those that ran away and became wild pigs (and the ancestors of today's feral pigs or razorbacks), and those given to the Native Americans to keep the peace. **The pork industry in America had begun.**

Pig production spread throughout the new colonies. Hernando Cortez introduced hogs to New Mexico in 1600, and Sir Walter Raleigh brought sows to Jamestown Colony in 1607. Semi-wild pigs conducted such rampages in New York colonists' grain fields that every owned pig 14 inches high had to have a ring in its nose. On Manhattan Island, a long solid wall was constructed on the northern edge of the colony to control roaming herds of pigs. This area is now known as **Wall Street**.

The pig population of Pennsylvania colony numbered in the thousands by 1660. As the seventeenth century closed, the typical farmer owned four or five pigs, supplying salt pork and bacon for his table with surpluses sold as barreled pork. Finishing pigs on Native Americans' corn became a common practice in Pennsylvania. After the Revolutionary war, pioneers began heading west and they took their indispensable pigs with them. A wooden crate filled with young pigs was often hung from the axles of prairie schooners. As western herds grew, the need for pork processing facilities became apparent. Packing plants began to spring up in major cities. Pigs were first commercially slaughtered in **Cincinnati, which became known as Porkopolis**. More pork was packed there than any other place in the Midwest.

<http://www.porkbeinspired.com/about-the-national-pork-board/the-history-of-pork/> June 14, 2016

Youth Swine Producers. . .

Ethics In Youth Livestock Programs

Some say ethics is just knowing and doing the right thing. Knowing the difference between right and wrong is easy, but doing the right thing is much more difficult! Building our character traits of caring, trustworthiness, respect, fairness, responsibility, and citizenship helps to make doing the right thing a little easier.

Caring means showing concern for others, both to people you work with and to your animals. A caring youth will:

- help new exhibitors
- say “thank you” and express your appreciation for others
- congratulate other exhibitors
- avoid gossip, negative publicity, taunting, and teasing others
- provide daily feed and water
- provide a clean barn or stall
- treat the animal humanely

Caring for animals includes placing more importance on the health and safety of the animal than the opportunity to go to the big show!

Respect is treating people like you would like to be treated. Respectful youth will:

- speak kindly about leaders, fair committees, and fellow 4-H’ers and listen to others
- keep animals comfortable and clean, treat them humanely
- provide daily feeding and watering
- follow proper drug use to produce a safe, high quality product for consumers

Trustworthiness means doing what you say you will do. A trustworthy youth will:

- provide daily care for your animals or make arrangements for help
- follow the rules for animal ownership and registration
- consult with a veterinarian and read labels before administering any medication
- follow all food safety rules and withdrawal times, and use only approved drugs

Fairness means listening to others, playing by the rules, and treating everyone equally. A fair youth will:

- follow ownership and registration deadlines
- know and follow show rules
- be considerate of other exhibitors
- speak well of winners and resist the temptation to gossip

Responsibility means doing the right thing, considering the consequences of your actions, and being accountable for your decisions. Responsible youth will:

- care for animals daily
- train animals to be exhibited safely
- read, know, and abide by all rules follow entry deadlines
- read and follow all drug and medication rules and regulations take care of the property of others

Responsibility is also demonstrated by good sportsmanship, good herdsmanship, and good showmanship at ALL times, not just when the judge is watching.



Citizenship means helping others and obeying the law. Youth demonstrate citizenship when they:

- help others in need
- work with less experienced exhibitors to improve their skills and knowledge
- share resources with others
- follow quality assurance methods to produce a product safe for consumers

Over the past decade, scandals have affected both 4-H and FFA shows nationwide due to the illegal use of drugs, physical alterations of animals, false ownership, and using professional fitters when the rules specified that it was not allowed. This has been damaging to the program and to consumer’s confidence in the product we produce. It is time to place emphasis on learning rather than winning. Building your character traits can help accomplish this.

By exhibiting the six character traits of caring, respect, trustworthiness, fairness, responsibility, and citizenship, you will help to build the positive image of 4-H and FFA.

From <http://porkgateway.org/resource/ethics-in-youth-livestock-programs/> Accessed June 16, 2016



Germans Take the Farm on the Road to Educate Consumers

As part of a communications outreach plan to the German public, a “Schweine Mobil,” or in English, “Pig Mobile,” is in its second year of traveling around the country to give German consumers a realistic insight into modern animal husbandry.

It helps create a transparent opportunity for dialogue with consumers and consumers on critical issues about how pigs are raised,” said Monika Larch, public relations specialist with the Foundation for Sustainable



Agriculture, the Berlin-based organization that oversees the mobile display.

“Hardly anyone knows today how pigs are produced,” Larch said. “Unfortunately, visiting pig farms isn’t always easy for the public as requirements for biosecurity must be maintained to guard against the introduction of disease.”

The pig mobile – with its integrated bay for piglets – serves as a realistic way to show interested consumers about how pigs are raised and invites questions and dialogue. Depending on the venue, the display is being used with live animals or mannequin-like pigs. The mobile’s realism centers on showing young pigs living in a modern barn, complete with a ventilation and heating system, feeders and slatted concrete and plastic flooring.

According to Larch, the interest by various groups to bring the mobile to their town or specific location surged in 2014, with high interest again this year [2015].

<http://www.pork.org/checkoff-reports/challenge/germans-take-farm-road-educate-consumers/> Accessed June 17, 2016

Use these Swine Health Biosecurity Control Points to ensure proper sanitation.

- **Cleaning:** This process involves removing all dirt and manure from equipment. It is an important step in the overall sanitation process, because some disinfectant products can be used up or inactivated by dirt and manure. Hot water and detergents, similar to those used for dish washing, may make cleaning much easier.
- **Disinfection:** Disinfectant products are chemical agents that inactivate or kill pathogens, such as bacteria and viruses, and should be used only when all visible manure and dirt have been removed. Always consult the disinfectant label claims regarding proper dilution and contact times and be sure to work with your veterinarian to make a decision on which product will work best for your situation.
- **Drying:** Drying is crucial to the process of equipment cleaning because drying kills many infectious organisms. Without including a drying step in your cleaning process, the risk of allowing infection to survive and multiply may increase.

Source: Youth PQA Plus manual. , National Pork Board, PO Box 9114, Des Moines, IA 50306 pork.org | 800-456-PORK

Excerpts taken from: **A Champion's Guide to Youth Swine Exhibition: Biosecurity and Your Pig Project**

Did you know that regardless of how many pigs you care for, whether it's a single show pig or thousands of market hogs, you are part of the pork industry? And, just as you are responsible for keeping your show pig or pigs healthy, you share the responsibility of keeping all of the pigs in the United States healthy as well.

Biosecurity is a continuous process and involves preventing people, equipment or other animals from spreading disease to your pigs. For example, you can prevent disease from spreading by using clean, farm-specific clothes and boots when working with your animals.

Preparing for a Swine Exhibition—Before entering a pig in a show or fair, it is important that you take actions to protect that animal and your home swine herd from the spread of infectious disease. Ensure, before leaving for an event, that all fair animals have been vaccinated according to the veterinarian's recommendations and any requirements of the show that you will be attending. Every show, county, and state has different requirements for swine exhibitors and their pigs. Before you leave your farm with your swine project for a show, be sure to clean and disinfect all transportation and show-related equipment. Remember that these items have the ability to transmit disease to and from other pigs.

At the Show —While you are at a swine show, fair, or exhibition, it is very important to continue to act in a way that will decrease the spread of infectious disease. Because the best way to spread disease is by direct contact with other hogs, the best way to prevent this spread is to decrease any unnecessary contact with unrelated swine during the exhibition. Refrain from sharing equipment with other exhibitors or using equipment that has come in contact with other swine. Thoroughly wash your

hands, arms and any part of your body that came in contact with pigs with warm, soapy water. Ultimately, it is important to recognize the vital roles that swine exhibitors play in stopping disease transmission among all pigs.

Returning Home —It is also very important that all swine taken to an exhibition be isolated from the rest of the herd upon return to your home farm. Adhering to a biosecurity protocol when you return from a swine show is extremely important. Before returning to work with your home swine herd, be sure to clean and disinfect all transportation and show-related equipment.

Source: Youth PQA Plus manual. , National Pork Board, PO Box 9114, Des Moines, IA 50306 pork.org | 800-456-PORK



A Opportunity to Cultivate Your Gratitude

Summer brings graduations, vacations, parties and special events that all can lead to opportunities to show appreciation. By showing gratitude, we exhibit kindness and earn respect. Sending a thank you note may seem like an antiquated practice, but a hand written note has the ability to solidify bonds and can become a positive memory for the receiver. Equally, negative feelings can develop if there does not appear to be any gratitude expressed and the giver will be less likely to be generous in the future. Taking a few minutes to write a thank you note is very important. It cultivates relationships and feelings of goodwill.

Youth livestock shows and sales occurring at this time of year also offer opportunities to show gratitude. Thank you notes do not need to be lengthy but should be long enough to sound sincere. Begin with a simple greeting but beware of needless redundant terms like "...just writing to say..." If there was a cash gift, never directly mention the amount, instead, use words like "...your kindness....your generosity...or your thoughtfulness is much appreciated." Mentioning how you are planning on using the gift or the knowledge adds a personal touch and shows thought and effort. Conclude the note with a closing statement and then sign it.

Be cautious never to make thank you notes into newsletters. This is not the appropriate time to tell Aunt Susan about the new neighbors and their barking dog. This is a direct effort to acknowledge someone's generosity and should be just that. Keep it simple and sincere.

It can be customary after youth livestock auctions to give buyers a thank you note and a small gift. These can range from cookies, chocolates, pictures or plants to dinner gift cards. Like the notes, the gesture of giving in recognition for generosity, is important. There are numerous online sources that can inspire ideas for buyer thank you gifts.

It never hurts to have extra note cards on hand. Many dedicated people work hard in support of our youth and it wouldn't hurt to acknowledge them as well. The effort put forth in giving thank you notes can be a wonderful investment in your relationships with other people. You never know when someone will be on a future hiring or scholarship committee. Showing gratitude speaks volumes about a person's character. If someone has made the effort to support you, make the effort to thank them.

Carolyn Russo, WSU Extension

Gratitude is the most exquisite form of courtesy.

-Jacques Maritain
(1882-1973)