



New York Pork Producers

A Quartley Newsletter For Today's NY Pork Producers

Spring Edition 2017

Letter from the NY Pork Producer President

New York Pork Producers:

As always, I hope this letter finds you well. May you, your pigs, and those near and dear to you keep warm in the winter weather knocking at our doors. We seem to be experiencing warmer temperatures than usual but, cold nonetheless.

This month I am writing with tremendous excitement as we just wrapped up a phenomenal New York Pork Producers annual meeting hosted in Buffalo, New York. For so many years I have lobbied to bring the meeting to Western New York and finally we were able to make this happen! It brought me great joy to see 100 plus producers from all production backgrounds together taking strides to improve their operations. If you didn't join us this year, we hope to see you next year! This meeting isn't just for members but for anyone looking to learn more about pork production and ask questions to improve what they are doing today!

Dr. Temple Grandin was featured as our keynote speaker and although she could not join us at the meeting due to weather constraints, her commentary over the phone proved to be just as informative, for this we thank her. Additionally, we heard from various industry representatives and raised over \$500 for the Empire Youth Swine Scholarship through the silent auction. This year, a newly added trade show featured various vendors working to enhance the swine industry. I enjoyed this portion of the meeting and hope it is something we will grow as we look ahead! Overall, I think we had one of our best meetings to date. If you have questions, comments, or concerns on the event do not hesitate to reach out at info@newyorkpork.org. Your feedback and needs for the future are important to us.

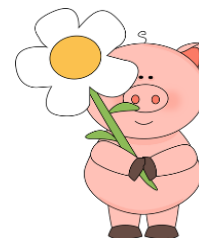
In conjunction with our meeting, each winter we hope to increase our membership and reach those producing Pork who we are not currently aligned with our organization. I would like to challenge you this issue to touch base with a friend, neighbor, or 4-H'er producing Pork and challenge them to take the steps to become part of the organization if they aren't today. It is a simple process with little cost associated.

During our meeting, VFD's or veterinary feed directives were highlighted. Do you have a VFD in place? Do you have a plan to implement one? If not, do you plan to contact your local vet to find out more? The department of Ag and markets will be hosting informative sessions on the process and requirements, be sure to check them out! I know that I will be!

Our annual meeting, a successful silent auction to help grow the state fair scholarship program, and VFD's are all important opportunities facing our state's organization this quarter. As always; thank you for your membership, please share your feedback, and stay safe while on and off the farm.

All the Best:

Ed Keller
New York Pork Producers President



Swine Brucellosis in NY

In 2016, a small number of pasture-raised swine herds in Washington, Schoharie, and Rensselaer Counties in New York State tested positive for Swine Brucellosis (SB). State and Federal officials worked closely with those producers to investigate the outbreak and prevent further spread of the disease. All known infected and exposed swine have been either euthanized or slaughtered. The commercial pork industry and other livestock are not known to be affected.

What is swine brucellosis?

- Swine brucellosis is a bacterial infection (*Brucella suis*).
- Feral or wild swine are the most likely sources of infection and pasture-raised pork operations must be vigilant for feral swine activity.
- In pigs the disease causes reproductive signs such as infertility, abortion, stillborn or weak piglets, pain or swelling in the testicle with reluctance to mate, and painful, swollen joints.
- The disease is zoonotic (contagious to humans). The disease can be serious and debilitating. Initial symptoms in humans may include fever, sweats, malaise, loss of appetite, headache, pain in muscles, joint, or back, and fatigue. Long term symptoms may include recurrent fevers, arthritis, testicular swelling, chronic fatigue, and depression, and the bacteria may also infect the nervous system, heart, liver, spleen, and other organs.

How is swine brucellosis spread?

- Pigs usually become infected by either eating infected material or through breeding contact.
- Humans usually become infected when the bacteria (in blood or fluid) comes in contact with the mouth, nose, eyes, or cuts on the skin that allow the bacteria to enter the body. Humans may also inhale the bacteria when handling tissue.

Who is at risk for becoming sick with swine brucellosis?

- Humans may become infected with brucellosis from on-the-job activities. Farmers, veterinarians, slaughter house and meat packing plant workers, and others who work with swine are at increased risk.
- Hunters who field-dress wild boars.

Is there a treatment if I become ill with brucellosis?

- Brucellosis can be treated with antibiotics. Treatment may last for weeks, and unfortunately the symptoms can return several months after treatment. In rare cases, some people remain infected for the rest of their lives with symptoms returning periodically.

How is brucellosis treated in pigs?

- Because *Brucella suis* can cause serious disease in humans, infected pigs are humanely euthanized .

What can I do to protect myself from brucellosis?

- Wear protective clothing such as coveralls or barrier aprons and rubber boots when working with swine. Thoroughly clean and disinfect boots and aprons wash coveralls when finished.

Be very careful when handling aborted fetuses or placentas or when assisting with farrowing. In these circumstances rubber gloves, safety goggles and a mask to cover the nose and mouth should always be worn. Wash thoroughly with soap and water afterward, paying particular attention to any areas where fluids may have touched skin or soaked through clothing.

- During cooking/food prep: 1) avoid eating undercooked meat; and 2) wash hands thoroughly after handling raw meat.
- Do not allow dogs into pig enclosure. Dogs can become infected with *B. suis* and can potentially transmit the infection to humans and pigs.

The New York State Department of Agriculture and Markets - Division of Animal Industry is prepared to assist any New York producer who suspects his or her herd may have been exposed to SB. Swine herd owners who have received untested swine into their herds in 2015 or 2016, or who have observed symptoms of SB, or otherwise have reason to suspect that their herds may be infected, should contact the Division of Animal Industry at 518-457-3502.

Empire Swine Youth Scholarship

Are you ready to enter the work zone? This year youth participants, industry sponsors, and fair goers will be participating in the Empire Youth Scholarship Contest themed "Under Construction" August 27th - 30th.

Are you interested in participating? Volunteering? Sponsoring? If so, please contact info@newyorkpork.org for more information. We are gearing up to make this our best contest ever and would love to have you as a part of it.

Once again a market hog contest, showmanship classes, records, presentation, interview, Skillathon, swine evaluation, written examination, exhibitor dinner, and more are being prepared for our youth contestants. Those who participate are eligible for prizes and scholarship funding. This is one of the best opportunities for swine showman in New York State! We hope to see you there as part of our construction crew!



Pulled Ham

Instead of baking and slicing ham, try it slow cooked and shredded, it's delicious!!



- 1 (12 oz.) bottle of beer
- ½ Cup Dijon mustard
- 1 Cup packed brown sugar
- ½ teaspoon black pepper
- 1 fully cooked bone-in unsliced ham (about 8 pounds)
- Rolls

In a bowl, whisk together the beer, mustard, brown sugar, and pepper. Place ham in a 6-qt. slow cooker. Pour sauce over. Cook, covered on low until tender, 8-10 hours.

When ham is done and cool enough to handle, remove from slow cooker. Skim any fat from liquid. Shred meat with forks, discard bone and return ham to slow cooker. Heat through. Serve on rolls. Try serving this delicious sandwich with a side of coleslaw. Enjoy!!



UPCOMING EVENTS

March 1-3, 2017	NPPC Pork Forum – Atlanta, Georgia
March 28, 2017	Board of Directors Meeting – 6:00 pm – Abigail’s Waterloo, NY
May 16, 2017	Board of Directors Meeting – 6:00 pm – Dibble Family Center Batavia, NY
June 2-4, 2017	Hog & Lamb Preview – Hamburg, NY
July 18, 2017	Board of Directors Meeting – 6:00 pm – Abigail’s Waterloo, NY
August 8-10, 2017	Empire Farm Days – Seneca Falls, NY
August 9-20, 2017	Erie County Fair – Hamburg, NY
Aug. 24-Sept. 4, 2017	NY State Fair – Syracuse, NY
August 27-30, 2017	Empire Swine Youth Scholarship – NY State Fairgrounds – Syracuse, NY
September 19, 2017	Board of Directors Meeting – 6:00 pm – Dibble Family Center Batavia, NY
September 22-24, 2017	Oinktober Fest BBQ – Clarence, NY
November 21, 2017	Board of Directors Meeting – Abigail’s Waterloo, NY

If you are a NY Pork Producer member and would like to attend a Board Meeting
Please contact the office.
Phone: 716-697-3031 or Email: info@newyorkpork.org

**NEW YORK PORK PRODUCERS COOPERATIVE, INC.
BOARD OF DIRECTORS**

PRESIDENT:	Ed Keller	1654 Phelps Rd.	Corfu	NY	14036	(585) 330-6889
VICE PRESIDENT:	James Luckman	8474 Seaman Rd.	Gasport	NY	14067	(716) 930-9605
TREASURER:	Matthew Harper	3181 N. Main St. Ext.	Jamestown	NY	14707	(716) 338-3835
DIRECTORS:	Brian Bontrager	PO Box 3	Darien Ct	NY	14040	(585) 322-3905
	Matt Giovannini	108 Mynderse St.	Seneca Falls	NY	13148	(315) 871-6981
	Alicia Keller	1654 Phelps Rd.	Corfu	NY	14036	(585) 813-4583
	John Lash	3380 State Route 414	Seneca Falls	NY	13148	(315) 568-2225
	Stephanie Noel	PO Box 93	Chaffee	NY	14030	(716) 531-3307
	Deanna Schwab	1461 Perry Rd.	North Java	NY	14113	(585) 356-9055
	Jennifer Schwab	1461 Perry Rd.	North Java	NY	14113	(585) 356-7624
	John Stierly	7444 County Route 112	Addison	NY	14801	(607) 542-6178
	John Winchell	97 Stevenson St.	Buffalo	NY	14220	(585) 447-1468

CORNELL UNIVERSITY

SMALL FARMS:	Nancy Glazier	417 Liberty St. Suite 1024	Penn Yan	NY	14527	(315) 536-5123
EXECUTIVE SECRETARY						
STATE CONTACT:	Krista Jaskier	5146 Transit Rd.	Depew	NY	14043	(716) 525-4861

NEW YORK PORK PRODUCERS

OFFICE ADDRESS:		5146 Transit Rd.	Depew	NY	14043	(716) 697-3031
	EMAIL:	info@newyorkpork.org				
	WEBSITE:	www.newyorkpork.org				