



New York Pork Producers

A QUARTERLY NEWSLETTER FOR TODAY'S PORK PRODUCERS

WINTER EDITION 2015

NEW YORK PORK PRODUCERS ANNUAL MEETING

"NEW MONTH and NEW PRE-REGISTRATION"

On Saturday, January 16th, New York Pork Producers will hold its 2016 Annual Meeting at the Holiday Inn in Waterloo, NY. Producers as well as youth, involved in hog production, are invited and encouraged to attend.

Pre-Registration is encouraged and all registrations received by January 8 will be eligible for the door prize.



New this year for pre-registering: on-line form

To Pre-Register: go to the NYPP website (www.newyorkpork.org) and fill out the online registration form under NYPP Annual Meeting and submit.

Or call: Krista at (716) 697-3031

Please leave your name, phone number, number attending and names of those that are attending.

Beginning with registration at 8:30 AM, this free, one-day meeting will feature informational speakers, a silent auction and an excellent pork buffet sponsored by Pork Check Off. The New York Pork Producers' Annual Members Meeting will follow this event.



The silent auction always includes interesting, useful and fun items. A spirit of friendly competition reigns as participants enjoy bidding against each other. All proceeds from the auction go to the Empire Swine Youth Scholarship Contest.

Donations for the silent auction are open to everyone and are greatly appreciated!

Don't forget to mark your calendar for January 16th for the chance to network with fellow producers, "win" something fun at the silent auction, have a delicious free meal and take home some practical advice from these swine industry experts.

Letter from the NY Pork Producer President

New York Pork Producers:

As I write this article, I think of all of the consumers who I have spent time with recently. I think of their pork purchases from my farm and other farms similar to mine. I consider their experiences purchasing farm fresh pork and supplementing these purchases with selections from their grocer's freezers. I am proud to be a pork producer representing one of the world's safest sources of protein. We are gearing up for the cold winter months and our Annual Meeting therefore I would like to provide a few reminders to get the wheels turning. We should all want to produce a safe, high quality, consumer friendly product that people feel proud to purchase! Are you part of the supply chain? If you are, should consumers feel confident in the pork you are providing to their tables? Let's make 2016 the best year yet filled with high quality pork selections for our families and consumers!

PQA Plus and TQA programs are tools The New York Pork Producers organization has to offer through The National Pork Board and an important part of gaining consumer confidence and challenging ourselves to always do the right thing! I want to take a moment to encourage you to enroll in these programs and get recertified if your certification is about to expire. I have seen time and time again where it helps us to remember simple, everyday duties and best practices to execute them. Education is the key to success for all of us. I recently ran into a producer who has been raising quality pigs for years. I enjoyed the encounter and learned that this producer did not know what withdrawal times were, he thought he needed to wait two weeks before shipping hogs after administration. I was stopped dead in my tracks. What a large piece of the production puzzle and a simple insurance policy when working to deliver quality pork to the food chain. I explained the importance of keeping records, following protocols, and enrolling in the PQA Plus program. If you have faced a similar situation, encourage the producer to do the same and have them tag along to our annual meeting and events to learn more about safeguarding our industry and finding added success on their farms.

Another important topic I would like to remind each of you of is the Premise ID Program. Do you have tags on your farm? Do you know about the importance of this program? I have been a supporter of the premise ID program since day one and now that more farms are adopting the protocol I would like to challenge New York Pork Producers to be a step ahead and consider using the program on their farms. If you have questions about the program or would like more information please inquire at info@newyorkpork.org or visit www.pork.org.

The 2016 New York Pork Producers Annual Meeting will be held in Waterloo, New York at the Holiday Inn on January 16, 2016. Topics discussed may include nutrition, reproduction, state and national industry updates, Premise ID information, and much more. Each year we have a silent auction to support the Empire Market Hog Contest, feel free to bring items to donate and an open mind to bid to support this excellent program. With a strong board of directors and exciting topics to share I am certain that this will be one of our best meetings to date, I hope to see you there!

From my family to yours, we wish you the happiest and healthiest of holiday seasons! I encourage you to spend time with those you love celebrating the reason for the season and working to provide quality pork products to our industries customers. Use my favorite recipe for Maple Apple Pork Loin included in this month's newsletter to gather everyone around the table and put pork on their forks!

Happy Holidays,

Ed Keller



2015 Empire Swine Youth Scholarship



Congratulations to 1st place winner: Andy Bontrager from Wyoming County,
2nd place: Melissa Keller from Genesee County and 3rd place: Dillion Knoll from Erie County

Maple Apple Pork Loin

Ingredients

- 1 Pound Pork Tenderloin, Cut into ¼ inch slices
- ¼ Cup Seasoned Bread Crumbs
- 2 Tablespoons Olive Oil
- 2 Medium Tart Apples, Peeled and Sliced
- ½ Cup Apple Juice or Cider
- ¼ Cup Maple Syrup
- 1 Tablespoon Prepared Mustard
- ¼ Teaspoon Salt
- ¼ Teaspoon Pepper

Cooking Instructions

Coat pork slices with bread crumbs. In a large skillet cook pork in oil over medium high heat for two minutes on each side. Add the apples and juice, cover and cook for ten minutes or until the apples are tender. Combine the syrup, mustard, salt, and pepper. Pour this mixture over the pork mixture. Cook uncovered for 2 minutes or until heated through. Enjoy!



UPCOMING EVENTS

November 17, 2015	Board of Directors Meeting Abigail's Restaurant Waterloo, NY 6:00 PM
January 16, 2016	New York Pork Producers Annual Meeting Holiday Inn Waterloo, NY
February 26-28, 2016	WNY Farm Show Hamburg, NY
March 15, 2016	Board of Directors Meeting Larry's Steak House Batavia, NY 6:00 PM
June 3-5, 2016	WNY Hog & Lamb Preview Hamburg Fairgrounds Hamburg, NY
August 9-11, 2016	Empire Farm Days
August 10-21, 2016	Erie County Fair
August 25-Sept. 5, 2016	NY State Fair

**If any member would like to attend a Board meeting, please call or email the office
Thank you.**

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

PRESIDENT:	Ed Keller	1654 Phelps Rd.	Corfu	NY	14036	(585) 330-6889
VICE PRESIDENT:	Ben Wickham	PO Box 62	Hall	NY	14463	(585) 354-5424
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	Bryan Schillawski	239 Route 89	Savanah	NY	13146	(315) 567-6290
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CHECK OUT OUR NEW WEBSITE @ www.newyorkpork.org