

SPRING 2020

# Ohio Porkline

A PUBLICATION OF THE OHIO PORK COUNCIL



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the Ohio Pork Council  
9798 Karmar Ct.  
Suite A  
New Albany, OH 43054  
P: 614.882.5887  
[www.OhioPork.org](http://www.OhioPork.org)

#### OHIO PORK COUNCIL STAFF

##### EXECUTIVE VICE PRESIDENT

Cheryl Day  
[cday@ohiopork.org](mailto:cday@ohiopork.org)

##### MANAGER OF SHOWPIG PROGRAM

Kelly Morgan  
[kmorgan@ohiopork.org](mailto:kmorgan@ohiopork.org)

##### COMMUNICATIONS COORDINATOR

Meghann Winters  
[mwinters@ohiopork.org](mailto:mwinters@ohiopork.org)

##### ADMINISTRATIVE ASSISTANT

Michelle Visintine  
[mvisintine@ohiopork.org](mailto:mvisintine@ohiopork.org)

##### PRINTING

Post Printing Company  
Minster, OH 45865  
Lucy Homan  
P: 937-286-3349  
[lucy.homan@postprinting.com](mailto:lucy.homan@postprinting.com)

# Ohio Porkline



*Photo by Christine Snowden, Heimerl Farms.*

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## Cheryl Day Named Ohio Pork Council Executive Vice President



The Ohio Pork Council (OPC) is pleased to welcome Cheryl Day to the staff as Executive Vice President, beginning Monday, March 23, 2020.

In this role, Day will work closely with the board of directors to execute strategic goals based on producer priorities; coordinate state checkoff programs; maintain working relationships with stakeholders and allied industry representatives; and execute legislative strategies.

"Given her professional experience in agriculture, Cheryl hosts a wealth of knowledge on the pig farming community and the issues that our industry faces," said Ohio Pork Council President Dave Shoup.

Hailing from Cerro Gordo, Illinois, Day most recently served as vice president of livestock management for Nedap Livestock Management, USA, where she provided strategic leadership to the Nedap, USA team. Day formerly served as editor of National Hog Farmer and executive

director of the Illinois Association of Drainage Districts.

Additionally, Day has experience as a professional speaker and public relations consultant, through which she has provided leadership training, strategic planning, brand management, legislative strategy, and more.

"With experience in water quality, association management and leadership development, Cheryl brings a unique skillset to the table, and our organization looks forward to working with her," said Shoup.

Day, a ninth-generation farm owner, began her agriculture adventures raising Angus Cattle. She and her family own and operate a farm in Illinois, where they grow corn, soybeans, and raise cattle. 🇺🇸

Cheryl can be contacted at:  
[cday@ohiopork.org](mailto:cday@ohiopork.org), or at  
614-882-5887 EXT. 3



# EXHIBITING A RACTOPAMINE-FREE SWINE PROJECT

**RACTOPAMINE-FREE SWINE PRODUCTION** IS NOW A MARKET SPECIFICATION/REQUIREMENT THROUGHOUT MUCH OF THE U.S. PORK PACKING INDUSTRY. BECAUSE SHOW PIGS HAVE THE POTENTIAL TO ENTER INTERNATIONAL PORK MARKETS, THEY MUST BE RACTOPAMINE-FREE.

EXPECT YOUR FAIR TO SECURE A SIGNED AFFIDAVIT FROM A PARENT OR LEGAL GUARDIAN STATING THAT THE PIGS EXHIBITED BY THEIR SHOWMAN HAVE NEVER BEEN OFFERED RACTOPAMINE.



## WHAT IS RACTOPAMINE?

A beta-adrenergic agonist that when fed according to label directions can improve pig growth rate, carcass composition, and feed conversion efficiency. Product trade names include: Paylean®, Optaflexx®, Engain®, Actogain®, and other generic derivatives.



## WHAT DOES RACTOPAMINE-FREE MEAN?

The pig has never been fed or exposed to ractopamine sources from the time of birth to the time of harvest.



## AREAS OF FOCUS TO ENSURE YOUR PROJECT IS RACTOPAMINE-FREE

### 1. YOUR PIG

Understand the status of any pig(s) you purchase or raise on your own farm and comply by not feeding or exposing your pigs to ractopamine.

### 2. YOUR FEED SUPPLY

Work directly with your feed supplier to assure that the feed you use is free of ractopamine.

### 3. YOUR FEEDERS

Feeders and containers should be thoroughly disinfected and dried prior to adding new feed. This will prevent cross-contamination.

### 4. YOUR BARN

Pens, bedding, fans, etc. should be thoroughly disinfected as they have a risk of containing ractopamine if you have fed it in the past.

### 5. YOUR TRAILER

Do a complete disinfection and drying of trailers and vehicles between loads of pigs.

### 6. EXHIBITION

Don't offer ractopamine if the rules indicate it is not acceptable for the fair or exhibition.

This message is brought to you by:



## Ractopamine

In early 2020, ractopamine-free swine production became a market specification through much of the U.S. pork packing industry. Although ractopamine (sold under the trade names Paylean® or Engain® for swine) is an approved product used to increase lean growth rate, it has been banned in many international pork markets. In short, ractopamine-free means that a pig has never been fed or exposed to ractopamine – from the time of birth to the time of market.

In response, the Ohio Pork Council, Ohio State University Extension, Ohio Department of Agriculture, and Ohio State Fair collaborated to develop a comprehensive plan and informational resources, which can be accessed online at [ohiopork.org/ractopamine-free](https://ohiopork.org/ractopamine-free).

Because ractopamine has been banned in international markets, swine exhibited at the 2020 Ohio State Fair are required to be ractopamine-free. To ensure that exhibitors follow this protocol, the Ohio State Fair will secure a signed affidavit from a parent or legal guardian at the time of entry which states that the pigs exhibited by their showman have never been offered ractopamine. The affidavit, updated on February 21 by Ohio Department of Agriculture Director Dorothy Pelanda, can be found at [ohiopork.org/ractopamine-free](https://ohiopork.org/ractopamine-free).

At any exhibition level, youth swine projects reflect the entire swine industry's commitment to the WeCare® principles that provide the basis for consumer trust in the way pigs are raised and the safety and wholesomeness of the pork they purchase.

All of these informational resources can be accessed online at <https://ohiopork.org/ractopamine-free/>. If you have any questions or concerns, please contact Dr. Steven Moeller, Professor/Swine Extension Specialist, The Ohio State University at [Moeller.29@osu.edu](mailto:Moeller.29@osu.edu), or 614-565-6344. The Ohio Pork Council can also be contacted at [pork@ohiopork.org](mailto:pork@ohiopork.org), or 614-882-5887. 🇺🇸

## Scholarship Info

2020 Ohio Pork Council Scholarships

Applications for the 2020 Ohio Pork Council Scholarships are now open! Each year, the Ohio Pork Council awards scholarships to a select group of students who have shown exemplary service in the pork industry, and an interest in pursuing a career in the pork industry. OPC scholarships will be awarded in amounts ranging from \$500 to \$1,000.

To apply, please visit [ohiopork.org/scholarships](https://ohiopork.org/scholarships). To learn more, please contact Meghann Winters at [mwinters@ohiopork.org](mailto:mwinters@ohiopork.org).

Please note, the deadline to apply for this year's scholarship program is April 30, 2020. 🇺🇸



## Save the Date – Golf Outing

### Mark your Calendar!

For the Annual Pork Chop Golf Outing

**Date:** Friday, June 12

**Time:** 9:00 a.m.

**Location:** Windy Knoll Golf Club,  
500 Roscommon Dr.,  
Springfield, Ohio 45503

On Friday, June 12, friends of the Ohio pork industry are invited to attend the annual Ohio Pork Chop Golf Outing at the Windy Knoll Golf Club in Springfield, Ohio.

Each year, proceeds from the event fund various collegiate scholarships and support Friends of Pork, the Ohio Pork Council's PAC fund. This event provides a unique experience for farmers, allied industry representatives and supporters to network with other in the various facets of the pork industry.

For more information, or to register, contact the Ohio Pork Council at (614) 882-5887. 🇺🇸





# THE OHIO SUMMER SHOW CIRCUIT



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MAY 30/31 CHAMPAIGN

JUNE 6/7 CLARK

JUNE 13/14 DARKE

JUNE 20/21 ALLEN

Visit [ohiopork.org/ohpigs](http://ohiopork.org/ohpigs) or  
@OHPIGS on Facebook  
for the latest updates on the  
2020 OHPIGS Circuit.

[www.ohiopork.org/OHPIGS](http://www.ohiopork.org/OHPIGS)

## Livestream Virtual Field Trip to an Ohio Pig Barn

The COVID-19 outbreak has put many teachers and students across the country in an unprecedented situation – with schools across Ohio, and part of the country, closed for upwards of three weeks.

With many teachers and parents working hard to find ways to provide virtual learning opportunities, the Ohio Pork Council offered a unique opportunity for students of all grade levels to connect for a live Virtual Field Trip to an Ohio Pig Farm.

On Thursday, March 19, Jacob Wuebker, a college age pig farmer from Versailles, Ohio, opened his family farm for thousands of viewers on the web. During the tour, Jacob took students inside his barns to show them how pigs are cared for and what his daily duties on the farm entail.

The Live Virtual Field Trip was shared via Ohio Hog Farmers Facebook page and [ohiopork.org](http://ohiopork.org). During the trip, over 1,200 live viewers from over nine states tuned in. Within one day of hosting the Virtual Field Trip, the video reached nearly 24,000 and has been viewed for nearly 50,000 minutes – and rising! The Virtual Field Trip will continue to be available for viewing @OhioHogFarmers on Facebook, or at [ohiopork.org/vft](http://ohiopork.org/vft). 🐷



Live Stream Virtual Field Trip to Ohio Pig Farm - Jacob Wuebker - March 19, 2020





# WORKING TOGETHER TO RECOGNIZE OHIO'S FARMERS AND PROTECT OHIO'S WATERWAYS

The Ohio Agriculture Conservation Initiative (OACI) is an unprecedented partnership between agriculture, conservation, environmental, and research communities to recognize farmers for their dedication to utilize established methods to improve water quality in Ohio and to increase the number of best management practices being implemented on farms.

The H2Ohio initiative was developed to ensure safe and clean water for all Ohioans. The plan invests in targeted solutions to help farmers implement best management practices on their farms. OACI will work with the H2Ohio program to ensure funds get to farmers who demonstrate a commitment to continuous improvement through the implementation of science-based practices.

By collaboratively learning and sharing information, Ohio's water quality advocates stand as a united front dedicated to identifying solutions and helping farmers implement them.

**OACI was formed to accomplish two key goals:**

- » **Assess farm practices in Ohio to better understand current on-farm conservation and nutrient management efforts.**
- » **Create a new, voluntary certification program for farmers to promote continuous improvement and increase adoption of best management practices to improve water quality in the Western Lake Erie Basin.**

**OACI partners include a diverse group of organizations:**



**For more information, please visit [OhioACI.org](http://OhioACI.org)**





## H2Ohio Sign-up Deadline

Under the direction of Ohio Director of Agriculture Dorothy Pelanda, the administration moved the H2Ohio application deadline back to the original date of March 31, 2020.

On March 18, the Ohio Department of Agriculture (ODA) announced an extended application deadline for farmers due to COVID-19. However, Director Pelanda revoked that extended time on March 30.

The below article was written prior to the revoked deadline and has since been edited with the correct information from a statement provided by ODA on March 30.

"Governor DeWine strongly believes in the H2Ohio water quality initiative and farmers have shown overwhelming interest to implement the program's best practices. Our state and nation are facing an unprecedented economic crisis as a result of the COVID-19 pandemic. In an effort to preserve resources for H2Ohio, ODA is suspending the acceptance of new applications after March 31 but will continue to process all current applications.

ODA recently extended the deadline to accommodate workflow changes due to COVID-19 and ensure all applications could be processed electronically or via telecommunications. The work transition has gone smoothly and all remaining applications will be handled similarly within the original timeline.

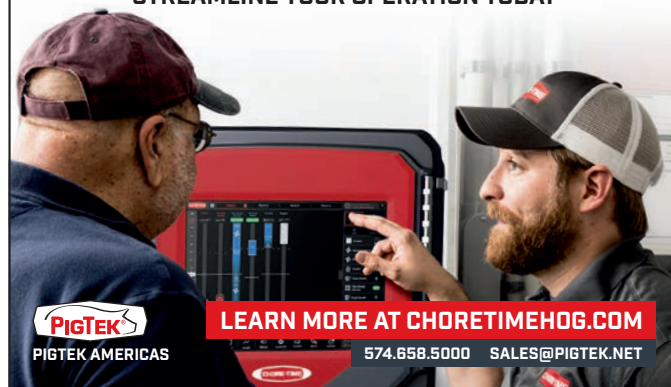
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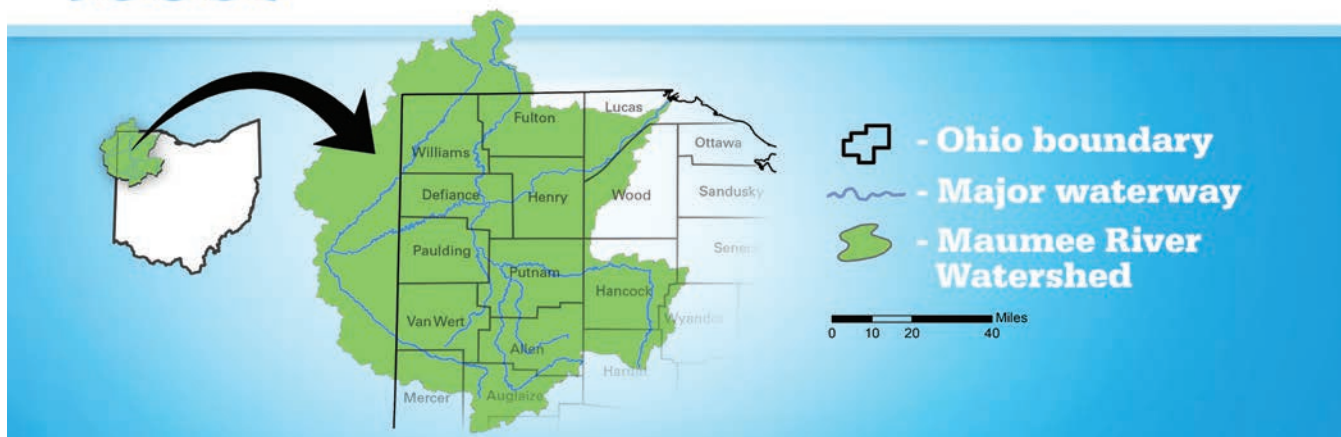
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Further information regarding the H2Ohio program will be forthcoming. Updates will be posted to this website and distributed through the Soil and Water Conservation Districts. For a complete list of SWCD offices, go to [h2.ohio.gov/agriculture/](http://h2.ohio.gov/agriculture/).

## H2Ohio Maumee River Watershed



[h2.ohio.gov](http://h2.ohio.gov)

[www.Governor.Ohio.gov](http://www.Governor.Ohio.gov)



**MIKE DEWINE**  
GOVERNOR OF OHIO



## 2020 Ohio Pork Congress

The Ohio Pork Council kicked off their 2020 schedule of events with the annual Ohio Pork Congress, held Feb. 11 and 12 at the Crowne Plaza North in Columbus, Ohio. The event, which provides valued information for farmers and industry professionals, attracted over 450 attendees and 70 trade show exhibitors.

Tuesday's Employee Symposium featured industry professionals who provided insights on pork industry work culture and employee attraction. Tuesday evening's program included the Live Auction and Reception, generating over \$26,000 to benefit non-checkoff activities.

On Wednesday, Ohio pork producers heard from nationally-recognized experts on pork production about a variety of pertinent topics – from water quality, to supply chain demands, biosecurity and African Swine Fever.

During the annual Pork Congress Luncheon, numerous deserving individuals were awarded for their contributions to the pork industry. Whether you extended your knowledge during topic and exhibit presentations, enjoyed networking during the luncheon, walked through the trade show, or participated in the live auction, the Ohio Pork Council would like to once again thank all attendees and sponsors of the 2020 Pork Congress. We hope to see again you next year! 🇺🇸



Presentation of awards for the 2019 calendar year are as follows:

- 2019 Pork Industry Excellence Award – Jim Heimerl, Johnstown, Ohio
- 2019 Ohio Pork Council Service Award – Tony Nye, Washington Court House, Ohio
- 2019 Swine Manager of the Year – Bill Knapke, Fort Recovery, Ohio
- 2019 Pork Promoter of the Year – Morrow County Pork Producers
- 2019 Friend of Ohio Pork – Dr. Andrew Bowman, Milford Center, Ohio









## Taste of Elegance Chef Competition and Legislative Reception

On Feb. 12, chefs, state legislators and farmers gathered at the Capital Club in downtown Columbus for the Ohio Pork Council's annual Taste of Elegance Chef Competition and Legislative Reception.

During the competition, chefs prepared a gourmet appetizer and entrée that emphasized the versatility and palatability of pork. Judging this year's event were Kathy Heimerl and son Brad Heimerl, both of Heimerl Farms in Johnstown, Ohio, and Jordan Hoewischer of Ohio Farm Bureau.

Chef Kyle Bulfer of Faurecia INC, Columbus, Indiana, was awarded the coveted Chef Par Excellence award and the People's Choice award. Bulfer served edamame fried rice with crispy fried ham, and honey sriracha glazed pork loin to the panel of judges and attendees. Chef Nathan Endres of Scott's Miracle-Gro was named Superior Chef, while Chef Austin Smith, Hilton Columbus, was selected as Premier Chef.

Each year, Taste of Elegance provides a unique opportunity for Ohio farmers to mingle with chefs about how to properly prepare pork and speak with legislators interested in learning more about the key issues facing Ohio's pig farming community. 🇺🇸









# Easy 3-Ingredient Instant Pot Ham

*By Unsophisticook in partnership with the Ohio Pork Council*

You simply can't go wrong with this easy pressure cooker Instant Pot ham recipe . . . All you need is a bone-in spiral ham + crushed pineapple & brown sugar to make this easy and delicious holiday ham (or anytime ham)!

## Ingredients

- 5-6.5 pound bone-in spiral ham
- 1 (16-oz.) can crushed pineapple in 100% pineapple juice
- 1/4 cup brown sugar
- 1 tablespoon cornstarch (optional)
- 2 tablespoons water (optional)

## Directions

Place the stainless-steel insert pot into the Instant Pot base, along with a steamer insert. Pour in 1 cup of water.

Lay 2 lengths of heavy-duty aluminum foil large enough to wrap most of the ham crossways on the countertop. Set the ham on its side in the center and fold the foil up around it, creating a "bowl" with the top open.

Place the wrapped ham in the Instant Pot and pour the crushed pineapple over it, tucking some of the pineapple between the ham slices. Sprinkle the brown sugar over the top. Lock the lid on top of the Instant Pot and make sure the steam release knob is turned to "sealing".

Press the Manual (Pressure Cook for the new IP-DUO60) button on the front. High pressure should automatically be selected, but if it's not for some reason, press the Pressure button to toggle it to high.

Use the plus or minus buttons to set the cook time to 1.5 minutes per pound of ham (example: 9 minutes for a 6-lb. ham). Wait a few seconds and you should hear a beep. At this point, the display will read "on", indicating that the Instant Pot is pressuring up. Once it comes to pressure (about 9-10 minutes), it will switch to the timer to pressure cook the ham for the set time.

When the timer goes off, allow the pressure to release naturally (NPR) for 5 minutes. Then use a thick towel or a pair of tongs to turn the steam release knob to "venting" to release any remaining pressure. If you've never experienced this before, it can be pretty forceful, so pull your



hands away quickly, stand back, and allow the steam to escape.

Once the pressure is released, remove the lid and transfer the cooked ham to a platter, allowing the juices in the foil bowl to drain back into the Instant Pot insert in the process. A pair of these silicone gloves are ideal for removing it easily.

To make the pineapple brown sugar glaze (optional): press the Sauté button and then the Adjust button to select "high". Whisk together the cornstarch and 2 tablespoons of water, and then pour it into the water/juice/drippings mixture. Whisk until the glaze thickens, and then pour it over the ham or serve alongside it to drizzle at will.

Press the Keep Warm/Cancel button to turn the Instant Pot off. 🍷



# Ham and Cheese Slab Pies

*By Plain Chicken in partnership with the Ohio Pork Council*

These delicious hot ham and cheese puff pastry sandwiches are made with only a few simple ingredients and are perfect for breakfast, brunch, lunch or dinner!

## Ingredients

- 4-oz cream cheese, softened
- 2 Tbsp honey mustard dressing
- 1 (17.3-oz) package puff pastry, thawed (2 sheets)
- 8-oz thinly sliced deli ham
- 6-oz thinly sliced Swiss cheese
- 1 egg
- 1 Tbsp water

## Directions

Preheat oven to 400°F. Line two large baking sheets with parchment paper; set aside. In a small bowl stir together cream cheese and mustard.

Roll each sheet of thawed puff pastry into a 15x12-inch rectangle. Transfer each pastry sheet to the parchment lined baking sheets.

Spread half of each puff pastry sheet with cream cheese mixture, leaving a 1/2 inch border around the outer edge.

Place 1/2 of ham on top of cream cheese spread on each puff pastry sheet. Top ham with cheese slices.

Fold uncovered portion of each puff pastry sheet over filling. Use a fork to seal edges together.

Whisk together egg and water. Brush tops with egg mixture. Cut a few slits in top of each pastry. This will help the steam escape.

Bake for 25 minutes, or until golden. Cut into strips to serve.

## Notes

Can freeze unbaked ham & cheese puff pastry slab pies. To bake, thaw puff pastry and bake as directed above. 🍴







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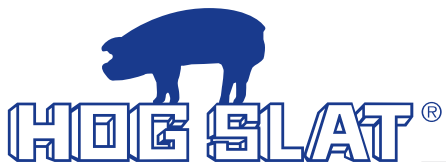


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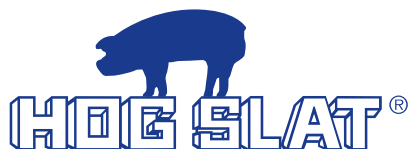


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