



# PORK CHECKOFF REPORT

MAY JUNE 2022



## Dealings in Dietetics

Consumers care now more than ever before about where their food comes from, how it is made, and its environmental impact. As the health professionals creating and recommending diets for a large portion of the population, dietitians are often the ones fielding these questions from their clients. To arm dietitians with factual knowledge on pork's nutrition and sustainability messaging, the Minnesota Pork Board had a large presence at the Minnesota Academy of Nutrition and Dietetics Annual Conference April 11-12, 2022, in Minneapolis.



MPB's contracted dietitian, Dr. Renee Korczak, presented during a clinical breakout session titled, "The Power of Whole Food Sources of Protein Including Pork: Your Performance Depends on It".

The presentation discussed the importance of protein in everyone's daily diet, as it is not stored in the body like carbohydrates but is required in optimal amounts to help active muscles with recovery and repair during the post-exercise period.

The importance of post-exercise protein feeding for endurance athletes is increasingly being acknowledged in sports nutrition research, due to its role in creating net positive muscle protein balance. Factors such as timing, optimization, and personalization of protein should all be taken into consideration when working with endurance athletes. Recent research advocates for the ingestion of whole food protein sources such as pork as opposed to isolated individual amino acids post-exercise. Whole foods provide a matrix rich



CONTINUED ON NEXT PAGE

Non-profit  
US Postage  
PAID  
Owatonna, MN  
55060  
Permit #110

Minnesota Pork Board  
151 Saint Andrews Court, Suite 810  
Mankato, MN 56001  
507.345.8814  
ADDRESS SERVICE REQUESTED

# MN PORK CALENDAR

## JUNE

### JUNE 9

#### PQA+ ONLY - Mankato

Minnesota Pork Office  
151 Saint Andrews Court, Suite 810  
Mankato, MN

**PQA+: 6:00 - 9:00 p.m.**

**Pre-register: colleen@mnppork.com**  
**or 1-800-537-7675**

### JUNE 11 - 12

#### TriNona

Lake Winona, MN

**2:00 - 6:00 p.m.**

**7:00 - 10:30 a.m.**

**Volunteer: pam@mnppork.com or**  
**507-345-8814**

### JUNE 20-22

#### Young Leaders in Agriculture Conference

Best Western Ramkota Hotel and  
Conference Center  
Sioux Falls, South Dakota

**Online Registration opens May 15**

### JUNE 26

#### Beltrami County Ag Day Breakfast

Beltrami Fairgrounds  
Bemidji, MN

### JUNE 28

#### Excelsior Farmer & Artisan Market

Excelsior Elementary  
East Parking Lot

**2:00 - 6:00 p.m.**

**Volunteer: pam@mnppork.com or**  
**507-345-8814**

## JULY

### JULY 9

#### Anoka River Fest & Craft Fair

12 Bridge Square  
Anoka, MN

**9:00 a.m. - 5:00 p.m.**

**Volunteer: pam@mnppork.com or**  
**507-345-8814**



## Dealings in Dietetics CONTINUED FROM COVER

in dietary protein as well as key vitamins and minerals that can help to stimulate post-exercise muscle recovery and improve overall diet quality. During the presentation, attendees:

1. Compared and contrasted current protein recommendations for the post-exercise recovery period
2. Identified common sources of plant and animal sources of protein used by athletes for post-exercise recovery
3. Discussed recent research trends regarding the standard of practice for use of individual amino acids vs. whole food protein sources

The National Pork Board also had a presence at the conference, featuring Minnesota pig farmer, Lori Stevermer, to present, "How Does a Pandemic Affect Food Supply? What are Lessons Learned?"

The presentation reviewed the meat supply chain, COVID-19's impact on the meat industry, and the enhanced practices employed to assure safe food. Pork production was used to illustrate how the overall meat industry operates. A live virtual tour of a barn housing piglets provided insights on animal care. During the presentation, attendees were able to:

1. Recognize current consumer food safety concerns and explain the impact of COVID-19 on the U.S. meat supply chain.
2. Explore how today's pork fits into a sustainable food system through continuous improvement in environmental stewardship, science-based practices promoting animal health and responsible antibiotic use.
3. Understand emerging trends in agriculture that are helping improve sustainable farming practices and how those trends have helped pig farmers reduce pork's impact on the environment in terms of land, water, and energy use.

MPB also had the opportunity to sponsor the lunch for all in attendance, featuring a delicious pork tenderloin with apricot glaze that was highly appraised. As the lunch sponsor, MPB spoke to the congregate about pork nutrition and the sustainability practices on pig farms today.

### MANAGEMENT PRACTICE IMPACTS

*Significant environmental benefits resulted from cropland acres compared to a conventional tillage, no cover crop scenario.\**

 **390 tons reduction of CO<sub>2</sub>e**, which is the same as

 **76 average passenger cars** off the road for a year

or **2 rail cars of coal** saved from being burned

 **103 tons of soil carbon sequestered**

 **136 tons of soil saved instead of being lost to erosion**, which is the same as

 **8 dump trucks of soil**





# SEE THE DIFFERENCE

VISIBLE FEED LEVEL | WON'T DENT | UP TO 18 TON CAPACITY  
CORROSION RESISTANT FOR LONG LIFE



THE CHOICE IS CLEAR



605.925.4868 | www.pwaire.com | www.Prairie-Pride.com

*All-Natural*  
MANURE MANAGEMENT

✓  
**FOAMING**

✓  
**CRUSTING**

✓  
**ODOR & FLIES**

Our whole product line goes deep in the pits

**2X** EASY Treatments a Year

AgraSlat AgraSphere Agitation Defoamer

**HEALTHY FARMS**  
NATURAL SOLUTIONS

myhealthyfarms.com

Give Healthy Farms a call for more info!  
877-948-0303

**BIOVERSE**  
NATURAL SOLUTIONS



ISG

## Maximizing Productivity + Minimizing Operational Distractions

Actively partnering with clients to transform today's obstacles into tomorrow's opportunities.

Architecture + Engineering + Environmental + Planning | ISGInc.com



Call us at  
507.387.6651 or  
visit our website  
to learn more!



# Meet the 2022 Summer Interns!



## Zoey Schentzel

### What year in school will you be this fall?

This fall, I will be starting my third year at SDSU.

### Major and School:

I am attending South Dakota State University majoring in agriculture communications with minors in animal science, entrepreneur development, and photography.

### Tell us about your farming/agricultural background.

I grew up on my family's small sheep farm outside Farmington, MN. In 4-H I was very active showing the sheep we raised and pigs. In my later years of 4-H I also started showing beef and dairy. In addition to

showing, it was important to me that I was actively learning, advocating, and teaching about 4-H and animal agriculture. I am very active at SDSU, including involvement in the honors college, the Hobo Day Committee, Little International, Collegiate Farm Bureau, Alpha Zeta Agricultural Honors Fraternity, Sigma Alpha Sorority, College of Agriculture, Food, and Environmental Sciences Ambassador, and a teaching assistant for Animal Science 101 Honors Lab.

### What are your future career goals?

While I don't know exactly where I want to be in the future, one of my goals is to teach agriculture outside of the classroom through communication, such as public speaking and photography. My dream involves living on dairy, sheep, or swine farm and connecting with consumers about the product. Another goal is to



## Karmen Sperr

### What year in school will you be this fall?

This fall I will be a junior.

### Major and School:

I am studying Agriculture Communications and Agriculture Leadership at South Dakota State University in Brookings, SD.

### Tell us about your farming/agricultural background.

I grew up in Midwestern Minnesota on my family's pig and grain farm. My dad and uncle continue to grow corn, soybeans, and wheat and they raise feeder to finish pigs in a 1,000-head barn. I was heavily involved in 4-H and FFA growing up. In 4-H, I showed pigs and sheep along with completing many personal development, fine art, craft, and child development projects. FFA is where my passion for agriculture grew exponentially. Throughout high school, I was a member of our food science CDE team, and I was also a chapter officer for 3 years serving as the parliamentarian, sentinel, and secretary. I had the privilege of being the manager of our chapter's Kiddie Barn which provided an interactive experience

for youth to learn about agriculture at our county fair. All these experiences grew my passion for agriculture and allowed me to learn so much about the various sectors and production practices within agriculture. At SDSU, I am currently involved in Sigma Alpha sorority - a professional women's agriculture sorority, Little International - the largest student-run livestock exposition in the country, and the College of Agriculture, Food, and Environmental Sciences Ambassador program.

### What are your future career goals?

After I graduate from SDSU in December of 2023, I plan on supporting agriculture in a consumer relations or marketing communications capacity. I've always said that I want to teach without being in a classroom. My dream job would involve connecting consumers and producers to encourage conversations that allow everyone to understand the importance of agriculture even more. I want to promote agriculture and increase consumer knowledge about agriculture's role in their everyday life. Agriculture is so important, and I want to help people be more informed about their food and this amazing industry that provides so much for our world.

continue running my own business successfully by building and making functional, repurposed furniture and earning a profit.



### **What sparked your interest in agriculture and Minnesota Pork?**

I have heard nothing but positive remarks from past Minnesota Pork interns who I look up to and are mentors to me. It was easy to see why after I had the opportunity to meet some of the staff during the interview process.

### **What are you most looking forward to as an intern at Minnesota Pork?**

I am really looking forward to working alongside such great people at Minnesota Pork. They have already inspired me, and I can't wait for their mentorship, advice, and feedback. I am also looking forward to meeting farmers and company partners that Minnesota Pork works with.

### **A fun or interesting fact about yourself.**

During our past spring break, I had the opportunity to travel to South Africa alongside other agriculture students and a few faculty to learn about South Africa's agriculture. It was one of the best experiences I have had at SDSU and it lit a spark in me to travel and experience agriculture in other areas of the world - something I hope to do more of in the coming years.

### **What sparked your interest in agriculture and Minnesota Pork?**

Growing up on a pig farm, I have always been passionate about pork and telling others about the swine industry. My family is very familiar with Minnesota Pork and all the opportunities it provides to youth, producers, and consumers. I always wanted to be a part of something that provides so many useful resources and opportunities to increase understanding of agriculture. I feel Minnesota Pork will provide me with experiences that will prepare me for my future in agriculture and make me a more knowledgeable agriculturalist.

### **What are you most looking forward to as an intern at Minnesota Pork?**

As an intern, I am most looking forward to speaking with producers and hearing their stories and being able to help them tell that story to others. By having been around agriculture my entire life, I know there are so many ways a farm can be run and there are improvements and innovations around every corner, so I am so excited to be able to hear about these firsthand.

### **A fun or interesting fact about yourself.**

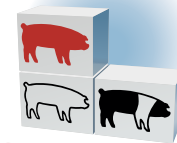
Before I start my internship this summer, I will be travelling to Turkey for two weeks for a study abroad trip. This trip will be led by three SDSU professors and will focus on the agriculture, politics, and history of Turkey. I am SUPER excited about this trip and can't wait to see what I will learn and experience in a different country!

## **Tried & True**



### **Compartment program offers:**

- Duroc, York, Landrace boars and open gilts
- Duroc, York and Landrace semen
- PRRS naïve herds and boar stud
- 50+ years of genetic selection
- 25+ years of scan work for genetic production traits and intramuscular fat.



## **Compartment's Boar Store, Inc.**

Nicollet, MN • 877-441-2627

**L.B. WHITE**

**GUARDIAN® HEATERS**



**BUILT TOUGH...FOR TOUGH ENVIRONMENTS.**

\*Refer to the warranty policy online: [www.LBWhite.com](http://www.LBWhite.com)

## **pork social**

Join Pork Social at  
[www.facebook.com/MinnesotaPork](http://www.facebook.com/MinnesotaPork)

# SAVE THE DATE!



## 2022 Young Leaders in Agriculture Conference

*In its eighth year, the Young Leaders in Agriculture Conference (YLAC) will be held June 20-22 in Sioux Falls, South Dakota.*

All 18-22 year olds who have a passion for any area of agriculture are encouraged to attend the Young Leaders in Agriculture Conference. This year's conference focuses on continuing the development of young agricultural leaders by exposing them to the diversity of today's challenges, opinions, and ideas surrounding food production all while building strong industry advocates an expanding professional networks.



**The conference is free and those interested may register today at <https://www.mnpork.com/pork-youth/youngleadersconference/>**

### AGENDA

#### JUNE 20

**The Primary Colors of A Leader and Life-Giving Leadership: Discover the Key to Effectively Empowering Others**

*Dr. Tim Elmore - Founder and CEO of Growing Leaders*

**How To Win the Career Fair**

*Tim Heiller - PIC*

**Networking Round Robin**

#### JUNE 21

**Be Well - A Discussion on Wellness for the High Achiever**

*Emily Kregelberg - Extension Educator, Farm Safety and Health University of Minnesota*

**Breakout Sessions**

*Sustainability - Lauren Servick  
Public Policy Engagement - John Weber  
PRRS - Dr. Scott Dee  
ASF Preparedness - Mike Walker  
HR Negotiation / Resume*

**A Thoughtful Conversation about DEI**

**A Story of Hope and Perseverance: Timothy Alexander**

*Timothy Alexander - Motivational Speaker and Former Athlete*

**Introduction to the Ronald McDonald House - Upper Midwest**

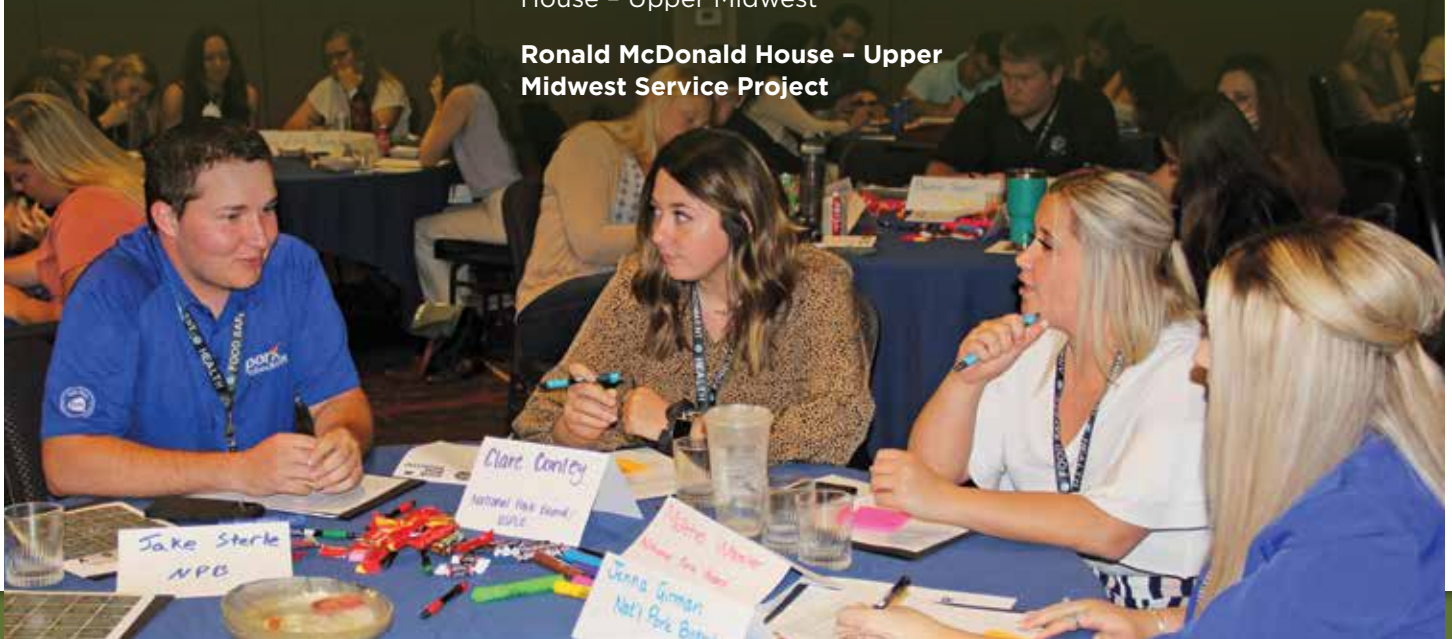
*Amy Ament - COO, Ronald McDonald House - Upper Midwest*

**Ronald McDonald House - Upper Midwest Service Project**

#### JUNE 22

**What Makes the Great Ones Great**

*Don Yeager - Author, Speaker, and Leadership Coach*



**Legal Excellence: Bar None**

We know family farms because we own family farms.



- Farm Succession Planning
- Tax Planning
- Farm Litigation/Disputes
- Environmental Law
- Drainage/Ditch
- Agricultural Contracts
- Cooperatives
- Agricultural Employment Law

blethenberens.com Mankato (507) 345-1166 | New Ulm (507) 233-3900  

**Banminth<sup>®</sup>**  
**Anthelmintic Worm Treatment for Swine**



- Removes and controls roundworms and nodular worms
- Proven
- Convenient
- Low Cost
- Assured Delivery

\*Refer to product label for warnings and indications. Use only as directed. Withdraw 24 hours prior to slaughter.

Telephone: 888.475.7355

To learn more, visit  
**[www.PhibroPro.com](http://www.PhibroPro.com)**

HEALTHY ANIMALS. HEALTHY FOOD. HEALTHY WORLD.®



**Phibro<sup>™</sup>**

BN340721USA ©2021 Phibro Animal Health Corporation, Teaneck, NJ 07666 • Phone: 888-475-7355 • www.pahc.com Banminth, Phibro, Phibro logo design and Healthy Animals, Healthy Food, Healthy World are trademarks owned by or licensed to Phibro Animal Health Corporation or its affiliates.

**ARE YOU LOOKING AT REMODELING OR EXPANDING YOUR SWINE FACILITY?**

**L Lange Ag Systems**  
*is a family-owned business that has been providing outstanding service and superior products throughout Minnesota, South Dakota and Iowa since 1980. Take advantage of our vast experience, industry insight and innovative ambition!*



- Swine Equipment
- Remodeling & Retrofitting
- Construction & Contracting Services
- Barn Design & Specifications
- Training & Maintenance
- Full Line of Repair Parts On Hand



Willmar, MN • 320.231.1470 | Fairmont, MN • 507.399.2178

**[www.LangeAgSystems.com](http://www.LangeAgSystems.com)**

# Pork Cutout Futures and Options

*A tool designed to give pork producers risk-management tools centered on the cutout*



Increasing diversity and ever-evolving agreements between producers and packers and processors led to the launch of the CME Group's Pork Cutout futures and options in November 2020 as an opportunity to give the pork industry and export markets additional risk-management tools centered on the cutout. Historically, agreements were mostly placed on the value of live pigs, but today greater attention is focused on values down the supply chain in the form of pork cuts. In today's landscape, some values are primarily based on cash hog markets, while others are primarily based on the cutout, and others are a hybrid of the two.

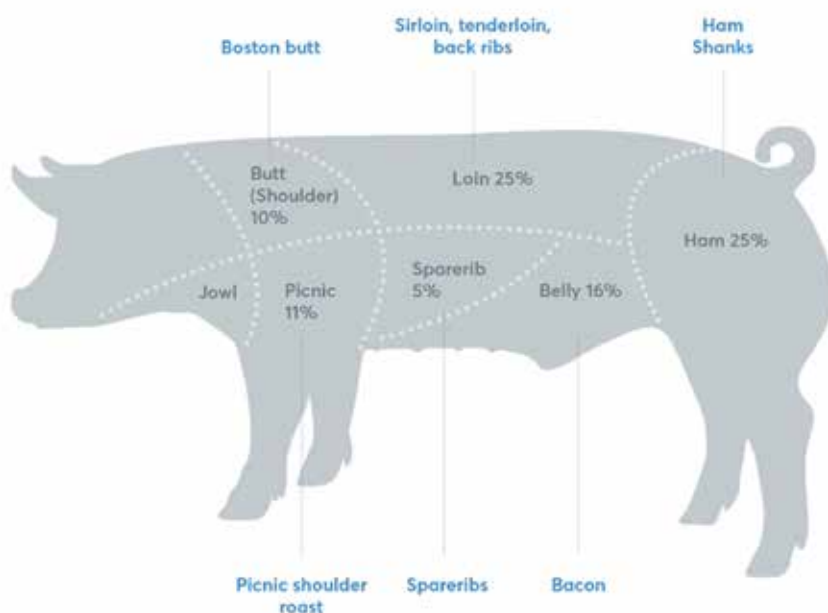
"We launched Pork Cutout futures to respond to industry demand for new risk management tools, and we are pleased that the industry remains supportive of these contracts. The feedback is consistent that this is a helpful tool for managing pork price risk, particularly in volatile and uncertain environments as we have seen over the last year and a half," said Tim Andriesen, managing director of agricultural products at CME Group.

Pork Cutout contracts complement Lean Hog futures and options. While Lean Hog contracts are cash-settled to the Lean Hog Index, which reflects the prices paid for live hogs, the Pork Cutout contracts are cash-settled to the Pork Cutout Index, which reflects the prices paid for pork. This new tool

will allow market participants – producers, packers, wholesalers, foodservice companies, retailers, and end-users of pork – to hedge effectively and tailor their strategy with confidence.

The Cutout Index is a five-business day weighted average of prices reported by the USDA and published daily in its "National Daily Pork Report Fob Plant – Negotiated Sales – Afternoon" report. The Pork Cutout reflects the approximate value of a pig calculated using the prices paid for wholesale cuts of pork. The values used to calculate the pork cutout include six primal cuts: the loin, butt, picnic, rib, ham, and belly. New contracts reflect the price of the wholesale product after processing.

"We continue to see active participation from new and existing customer segments including pork producers, food companies, hedge funds, and proprietary trading firms," Andriesen stated. "As with any new contract, these markets take time to build and gaining further support and client adoption will continue to be a focus for us, especially with pork producers. We look forward to working with the marketplace to expand liquidity and enhance the effectiveness of these markets."



**The values, or cuts, used to calculate the pork cutout include the loin, butt, picnic, rib, ham, and belly.**

## **Key benefits of Pork Cutout Futures and Options:**

1. A tool for producers, packers, processors, wholesalers, importers, and exporters to specifically tailor their risk-management strategies around pork cutout values.
2. Allows the customer to monitor the spread differential between Lean Hogs and the Pork Cutout.
3. Available for screen trading on CME Globex and block trading via CME ClearPort.

*The National Pork Board website now houses a new page for producers that outlines the contract's calculation formula, risk mediation courses, and features of the report <https://porkcheckoff.org/markets/pork-cutout-futures-and-options/>.*



# ONLY LIVE PIGS MAKE MONEY

SURVIVAL



30 years of research shows the impact of plasma in nursery diets.

[APCproteins.com](http://APCproteins.com)

See us at World Pork Expo  
Booth V122  
June 8th - 10th



**Trusted Risk Management since 1980**

**Unbiased & Disciplined**

**Balance Sheet/Asset-Based  
Risk Management**

**Home of the "Pork School"**

Pork School is a weekly/biweekly economic review of factors affecting Pork/Protein industry and a thorough review of demand.

**"What will hurt your operation in this unpredictable environment?"**

**Do you understand the packer to consumer pipeline?**

**Advance Trading, Inc. & Steiner Consulting:  
A powerful alliance for pork producers.**

**We answer questions & solve problems!**



**Mike Rhoades • 800-664-4353 • [Advance-Trading.com](http://Advance-Trading.com)**





## SHARE YOUR STORY at an Oink Outing this Summer

The Minnesota Pork Board's consumer-facing Oink Outings program will resume this summer to connect pig farmers with the public at events throughout Minnesota.

Oink Outings provide a great opportunity for pig farmers to share their story. Volunteers, interns, and staff encourage consumers to ask tough questions about topics such as animal care, sustainability, and the environment to breach surface-level small talk and dig into meaningful conversation.

MPB's director of events and promotions, Pam Voelkel, strategically plans the locations at which Oink Outings will take place to help reach our target audience, Wellness Enthusiasts. Through intensive workshoping exercises and a 360-degree communications audit, MPB identified Wellness Enthusiasts as a primary stakeholder, and this year's Oink Outings schedule deliberately targets health and wellness-focused individuals.

"We will be a new presence at many of the events this summer since our target audience has shifted," stated Voelkel. "Not only will we be able to share the nutritional benefits of pork in a healthy diet, but also have robust conversations around how pigs are raised, farming practices, and sustainability."

Not only do Oink Outings generate great interactions with consumers, they also provide a platform for pig farmers to give back to their communities and neighbors.

For every question asked at the Oink Outing, MPB donates one pound of ground pork to Second Harvest Heartland. Although most people ask the first question simply to donate, the answer typically sparks more questions, creating a conversation with lasting impact. Over the last decade, MPB donated tens of thousands of pounds of ground pork, all generated from the questions consumers asked at these events.

"Second Harvest Heartland has told us numerous times how the ground pork donation fills an immediate need for those who cannot afford fresh protein," Voelkel noted. "MPB is honored to help provide a high quality, nutritious protein for those in need."

Among other tools, resources, and games, this year's Oink Outings will feature a giant Jenga set with each board displaying a pork or pig-related question to help spark meaningful conversation with consumers.



## 2022 Oink Outings SCHEDULE

DATE	EVENT	LOCATION	BOOTH HOURS
June 11	<b>TriNona Triathlon</b>	Lake Winona	2 – 6 p.m.
June 12	<b>TriNona Triathlon</b>	Lake Winona	7 – 10:30 a.m.
June 28	<b>Excelsior Farmer &amp; Artisan Market</b>	Excelsior Elementary East Parking Lot	2 – 6 p.m.
July 9	<b>Anoka River Fest &amp; Craft Fair</b>	12 Bridge Square Anoka, MN	9 a.m. – 5 p.m.
July 23	<b>Turtleman Triathlon</b>	Turtle Lake Park 4979 Hodgson Rd. Shoreview, MN	6:30 – 10:30 a.m.
July 30	<b>St. Paul Farmer's Market</b>	290 E Fifth St. St. Paul, MN 55101	7 a.m. – 1 p.m.
August 6	<b>Tour de Tonka</b>	18301 MN-7 Minnetonka, MN	7:30 a.m. – 4 p.m.
August 13	<b>5K and Women's Triathlon</b>	Lake Nokomis Main Beach Site	7 a.m. – 4 p.m.
August 14	<b>5K and Women's Triathlon</b>	Lake Nokomis Main Beach Site	7 a.m. – 1 p.m.

## VOLUNTEER at an Oink Outing!

Volunteers make Oink Outings possible and bring credibility to farmer's stories through increased transparency. Volunteers are reimbursed mileage to and from the event, a per diem for the day, parking and admission into events with an entrance fee. With events longer than 4-5 hours, 2 shifts of volunteers are needed.

If you are interested in volunteering or would like to know more, contact Pam Voelkel, Minnesota Pork Board, director of events and promotions at (507) 345-8814 or [pam@mnppork.com](mailto:pam@mnppork.com).



# Become SHIP Certified Today!



US Swine Health Improvement Plan (SHIP) is intended to provide a program for certifying the health status of swine across participating farm sites, supply chains, states, and regions and is initially focused on African Swine Fever (ASF) and Classical Swine Fever (CSF). The certification aims to mitigate risks of disease introduction through certifications recognized across participating states. The program is centered on disease prevention and demonstration of freedom of disease outside of control areas in support of animal health, commerce, and trade. US SHIP is designed to be applicable across the full-spectrum of US pork industry participants from the small show pig farmers to the large commercial producers and packing facilities.



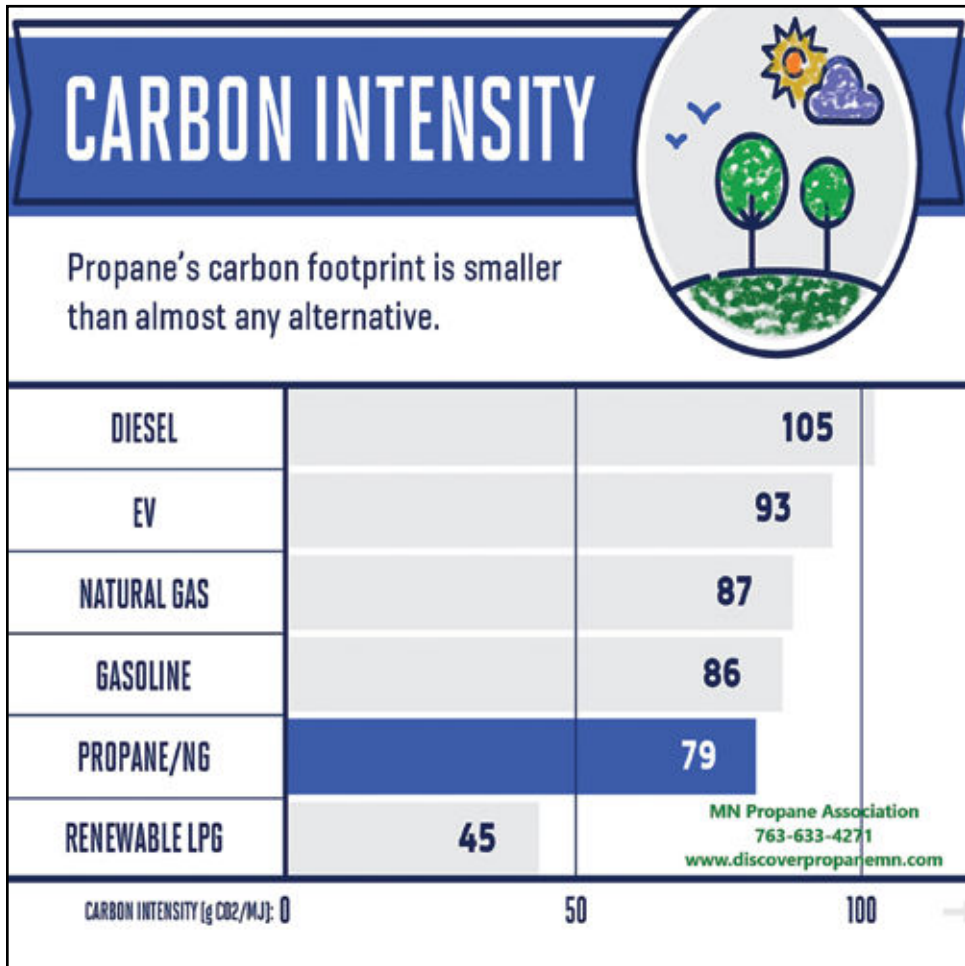
Minnesota has committed to participating in US SHIP and MPB encourages all swine producers to enroll their production and packing site(s) in this program.

The benefits of US SHIP enrollment include:

- Strengthened ASF/CSF preparedness (prevention, response and recovery) for Minnesota
- Establish a uniform biosecurity, traceability, sampling/testing approach across participating states in “peacetime” as well as “wartime.”
- Participation in a collaborative industry (producers/packers), state, and federal program in which producers can help establish appropriate standards for health certification.

Enrollment in US SHIP is by site and straightforward:

- Complete the enrollment form (either single-premise or multi-premise form).
- Complete the biosecurity enrollment survey provided after you submit your enrollment form.
- Show ability to provide 30 days of swine movement records in an electronic format



## DiGest 3+3

Now you can LIQUIFY SOLIDS IN

*New Technology*

- Crust elimination
- Reduces flies
- Reduces solid buildup
- More consistent nutrients
- Faster working
- More nitrogen for crops
- Controls odors
- Available in powder or liquid

Foaming Problems?  
**Ask about Digest Foam Eliminator**

**320-808-7327 • 320-815-1699**

[www.digest3plus3.com](http://www.digest3plus3.com)

D&D Distributing • Miltona, MN  
30+ years experience

**Strength. Stability. Service. And us.**

Noah Carroll  
Grace Bergstrom  
Brownsdale  
507.567.2296

**FARM BUREAU FINANCIAL SERVICES**

Auto | Home | Life | Annuities | Business | Farms & Ranch

Farm Bureau Property & Casualty Insurance Company,\* Western Agricultural Insurance Company,\* Farm Bureau Life Insurance Company\*\*West Des Moines, IA. \*Company providers of Farm Bureau Financial Services. PR-SMA (10-21)



## MN State Fair Supervisors Needed

The Minnesota Pork Board (MPB) seeks applicants for day-to-day supervisory positions for the Oink and Promotion Booths at the 2022 Minnesota State Fair, August 25 - September 5. Individuals with livestock experience, knowledge of the pork industry and experience with volunteers and the public is required. Applicants must have good communication skills and be responsible, self-starting individuals who have the ability to work both independently and in a team environment. Public speaking and supervision experience are a plus. Eligible applicants must be at least 18 years of age. This opportunity is especially convenient for college-aged applicants.

Supervisors will receive hourly compensation and must be present eight days or more during the 2022 Minnesota State Fair. A minimum of eight supervisors will be hired to accomplish all functions for the two booths and will be responsible for:

1. Providing the day-to-day operational support for the Oink & Promotion Booths at the Minnesota State Fair while reporting to MPB staff and other booth coordinators.
2. Orienting and working with volunteers who help at the booths.
3. Ensuring that all activities occur in a timely fashion.
4. Being a courteous, friendly staff for the booths during open hours.
5. Setting up, taking down and cleaning the displays on a daily basis.
6. Assisting with initial set-up and/or take down of the Oink and/or Promotion Booth.
7. Caring for the sow and litter and the big boar that are on special display for the duration of the fair (Oink Booth).
8. Other duties as assigned.

*Interested applicants can apply online at <https://www.mnpork.com/2022-state-fair-supervisor/>*



## 2022 EXECUTIVE BOARD

### President:

**Brad Hennen**  
Ghent

### Vice President:

**Todd Selvik**  
Waseca

### Secretary:

**Myrna Welter**  
Stewartville

### Mike Boerboom

Marshall

### Chris Compert

Nicollet

### Meg Freking

Jackson

### Brian Johnson

Walnut Grove

### Mary Langhorst

Lafayette

### Amber Portner

Sleepy Eye

### Roger Punt

Prinsburg

### Abbie Redalen

Chatfield

### Brian Schwartz

Sleepy Eye

### National Pork Board

#### Dale Stevermer

Easton

### Minnesota Pork Board

151 St. Andrews Court, Suite 810  
Mankato, MN 56001  
(507) 345-8814  
(800) 537-7675  
mnpork@mnpork.com  
www.mnpork.com

### Staff

#### Jill Resler

*Interim Chief Executive Officer*

#### Colleen Carey

*Administrative Assistant*

#### Katelyn Gradert

*Director of Communications*

#### Lauren Servick

*Director of Marketing and  
Public Policy Engagement*

#### Pam Voelkel

*Director of Events  
and Promotions*

#### Zoey Schentzel

*Intern*

#### Karmen Sperr

*Intern*



## SMOKED PORK BUTT

*Grilling and smoking season has officially begun, so start the season off with this simple, flavorful Smoke Pork Butt that's easy to make at home.*

Smoking a big cut of meat can seem a little intimidating at first, but we've made it easy to do at home with this step-by-step recipe and photo tutorial for the best smoked pork butt you'll ever make. No matter who you are, you can grill! And we're here to help make it easy, so you can do so confidently.

For this recipe, we're going to be cooking up a large piece of whole muscle meat and doing it nice and slow to create tender shreds of mouth-watering pulled pork that can be served in a multitude of ways. We always opt for bone-in pork butts because smoking with the bone in means less moisture is lost and there's more even cooking throughout.


### INGREDIENTS

- 6 - 7 pound bone-in pork butt
- 2 teaspoons smoked paprika
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 1 teaspoon chili powder
- ½ teaspoon ground cumin
- ⅛ teaspoon cayenne pepper (omit for less heat)
- 1 tablespoon brown sugar (light or dark), omit for Whole30-friendly
- Fine salt and ground black pepper
- 2 cups apple juice
- 3 tablespoons apple cider vinegar

*pork please!*

## INSTRUCTIONS

1. If using a wood pellet grill or electric smoker, fill the hopper with your pellets of choice. We like hickory, pecan, apple, and cherry when making pork. If you're using a gas grill, plan to soak your wood chips of choice overnight before draining them and adding them to a smoke box set at the back of the grill. Preheat the grill or smoker to 250°.
2. While the grill/smoker preheats, pat the pork butt dry with paper towels and set aside. Starting with a nice dry surface will help the smoke better adhere to and penetrate the surface of the meat giving it that smoky flavor we're looking for.
3. To make the rub, in a small bowl, combine the paprika, garlic, and onion powders, chili powder, cumin, cayenne (if using), brown sugar, salt, and pepper. Sprinkle the rub over the dry surface of the pork and use your hands to gently rub it into the meat.
4. Place the pork butt directly onto the grate of the preheated grill/smoker over indirect heat with the fat cap facing up. Insert the temperature probe into the thickest part of the pork butt, being careful not to hit the bone. Close the lid. Set the probe timer to alarm at 160° which should be somewhere in the ballpark of 2 ½ to 3 hours.
5. Add 2 cups of apple juice to a clean spray bottle. Spray the pork butt with apple juice every hour (after the first hour) until the temperature of the pork reaches 160°.
6. Stack 4-5 large sheets of heavy-duty aluminum foil on top of one another on top of a baking sheet. Alternatively, you can use a large Dutch oven or roasting pan if you're looking for a reusable option.
7. Once the pork reaches 160°, remove it from the grill/smoker either to the Dutch oven or roasting pan or to the foil (laid over a



baking sheet for support). If using foil, gather up the sides of the foil to create walls that will allow you to pour liquid into them. Pour the remaining apple juice from the sprayer into the pot or fortress of foil. Place the lid on the pot, cover the roasting pan with foil, or fold the foil sheets over the top of the butt and together to secure them tightly and prevent steam from escaping. Keep in mind that if you removed the temperature probe, you'll have to reinsert it. So if you're using foil, it's best to wait until you're back at the grill to seal the foil once the probe is back in.

8. Return the pork to the grill or smoker (still over indirect heat and still at 250°). If yours is wrapped in foil, you can either leave it on the baking sheet. Reinsert the probe into the thickest part of the meat, not touching the bone, if you haven't already done so. Set the probe timer for 205°.
9. When the probe reaches 205° (about 3-4 hours depending on the size of the butt) remove the pot/pan/foil bundle from the grill/smoker and allow it to rest at room temperature for 45 minutes.
10. After 45 minutes of rest, remove the pork to a large bowl or a cutting board and allow it to rest another 10 minutes so that it's easier to handle.
11. Peel away the fat cap and discard. Use your hands or 2 forks to shred the meat and remove the bone and any large pieces of fat or connective tissue. Sprinkle 2-3 tablespoons apple cider vinegar over the meat and toss well to coat. Taste and season with salt and pepper. Serve with the barbecue sauce of your choice, if desired.
12. Store any leftover smoked pork butt in an airtight container in the refrigerator for up to 4 days. May be frozen for up to 2 months. To reheat, thaw overnight in the refrigerator and reheat in the microwave or in a covered skillet on the stovetop with a little water to keep the meat from drying out

*\*Recipe created in partnership with The Real Food Dietitians.*



<http://www.HawkAlarm.net> | 888-482-4884

**Over 25 years experience with security tailored for you!**

Mobile interactive security & fire alarm systems

- Environmental Sensors for: Power, Temperature, Water
- Fire Detection & Notification
- Unauthorized Entry
- Video Systems
- Access Control
- Automation: Lights, Locks, Thermostats

**Call Today: 507-524-4194 | 201 Main St E, Mapleton, MN 56065**

**Your Partner for Home, Business & Farm Alarm Solutions**

# *Push a button*

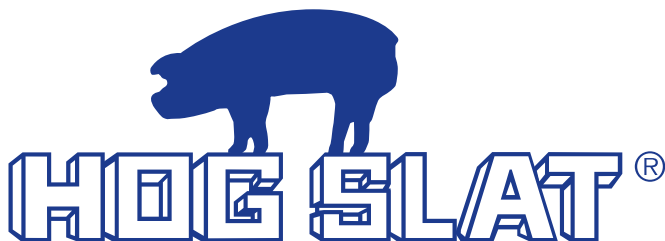


# *...instead of a cart*

**GrowerSELECT**  **HOG SLAT**  
***GROW-DISK***<sup>TM</sup>



Replace the feed carts in your farrowing unit with a labor-saving Grow-Disk chain system. Grow-Disk systems readily adapt to multiple row farrowing floor plans. Call today for a quote on updating and automating the feed delivery on your farm.



[www.hogslat.com](http://www.hogslat.com) | 800-949-4647

