



PORK CHECKOFF REPORT

WINTER 2025



Meet the 2025 Minnesota Pork Executive Board

Twelve pig farmers from across the state were elected to the Minnesota Pork Board of Directors on February 10, 2025, prior to Pork Congress. These farmers and industry stakeholders to provide guidance for the three areas of checkoff work education, promotion, and research, along with the important work of the voluntary checkoff including visionary leadership and advocacy on behalf of Minnesota’s farmers in St. Paul and Washington, D.C.

The collective board also voted on officers, appointing Todd Selvik as board president, Mike Patterson as vice president, and Jay Fultz as secretary.

The members include:

President,
Todd Selvik, *Waseca*

Vice President,
Mike Patterson, *Kenyon*

Secretary,
Jay Fultz, *Tracy*

Vince Baack,
North Mankato

Mike Boerboom,
Marshall

Maddie Hokanson,
Cannon Falls

Brad Kluver,
Lakeville

Brian Schwartz,
Sleepy Eye

Daryl Timmerman,
North Mankato

Pat VonTersch,
Luverne

Mike Walker,
Sleepy Eye

Myrna Welter,
Stewartville



Front row (L to R):
Mike Boerboom,
Pat VonTersch,
Maddie Hokanson,
Myrna Welter,
Daryl Timmerman,
Vince Baack

Back row (L to R):
Mike Patterson,
Jay Fultz,
Mike Walker,
Brad Kluver,
Todd Selvik

Not pictured:
Brian Schwartz

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MN PORK CALENDAR

MARCH 4

PQA+ & TQA - Mankato

Minnesota Pork Office
151 St. Andrews Ct., STE 810
Mankato, Minnesota

PQA+: 9:00 a.m. - 12:00 p.m.

TQA: 1:00 - 4:00 p.m.

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

MARCH 6

MN Agriculture Night

AFSA High School
Vadnais Heights, MN 55127

4:00 - 7:00 p.m.

MARCH 12-14

National Pork Industry Forum

Orlando, Florida

APRIL 11

Minnesota Academy of Nutrition & Dietetics Annual Conference

Eagan Community Center
Eagan, MN

9:00 a.m. - 3:00 p.m.

APRIL 16

South Central Service Cooperative Career Expo

Mayo Clinic Health System
Mankato, Minnesota

8:00 a.m. - 3:00 p.m.

APRIL 25

FACS to the Max

Wiecking Center at
Minnesota State University

8:30 a.m. - 2:30 p.m.

APRIL 28

Minnesota FFA Convention Career Connections

4-H Building
Minnesota State Fairgrounds

9:00 a.m. - 1:30 p.m.



2025 Minnesota Pork Scholarships NOW OPEN!

This year, we're offering two unique scholarships designed to celebrate both the animal and business-minded ag leaders and the creative communicators shaping the future of pork.

Here's the best part: We're awarding THREE winners for EACH scholarship—meaning SIX incredible students will take home prestigious scholarships.

Applications close on May 15, 2025.

2025 VOICE OF PORK SCHOLARSHIP

The Voice of Pork Scholarship supports creative students who are passionate about sharing the story of pork and agriculture. Whether your interests lie in communications, marketing, public relations, or education, this scholarship honors students with a vision for engaging consumers and promoting pork in innovative ways. We're seeking bold thinkers with fresh ideas—leaders who will shape the future of pork promotion, strengthen the industry's brand, and connect with audiences in meaningful ways.

2025 GROWING AG SCHOLARSHIP

The Growing Ag Scholarship supports students who are dedicated to advancing the agricultural industry through effective solutions and innovative thinking. Whether your focus is on animal science, ag business, veterinary medicine, farm management, public policy, or ag law, this scholarship honors students with a passion for driving positive change in agriculture. We're looking for forward-thinking leaders who are ready to tackle the challenges facing the industry and make an impact through new ideas and practical solutions.

Three Winners Per Scholarship

- One \$4,000 scholarship
- One \$1,500 scholarship
- One \$1,000 scholarship

Application Components:

1. Cover Sheet
2. Personal Statement
3. Industry Challenge Response
4. Your Impact on the Pork Industry
5. Experience & Involvement

Submission:

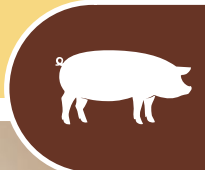
Please submit your application either through MPB's online form, email to colleen@mnpork.com, OR send materials in a single envelope to the Minnesota Pork Board office.

Please contact Colleen Carey, administrative assistant, with questions about the scholarship at 507-345-8814 or colleen@mnpork.com.

Scan the QR code to apply!



2025 Annual Meeting *RECAP*



Jill Resler moderated a leadership panel, offering attendees insights from Minnesota leaders: Lori Stevermer, president of NPPC; Dr. Gordon Spronk, vice president of NPB; and Daryl Timmerman, outgoing president of MPB/MPPA.

The Minnesota Pork Board (MPB), Minnesota Pork Producers Association (MPPA), and a joint meeting of both organizations held their annual meetings on February 10, one day before the Minnesota Pork Congress. The agendas included financial reports, resolutions, a leadership panel, and 2026 Pork Act Delegate elections. The three meetings sparked thought-provoking discussions and set a forward-looking tone for 2025. Those eligible also voted for and welcomed twelve Board of Directors members.



CEO Jill Resler updated attendees on the 2024 activities of both the MPB and MPPA, including financial reports.



Attendees had the opportunity to engage with the leadership panel through a Q&A session.



The meeting concluded with Todd Selvik taking on his new role as president, offering remarks on his leadership vision for the upcoming year.



Maddie Hokanson and Pat VonTersch were nominated for their first term on the executive board.



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2025 Pork Congress OVERVIEW

Awards Reception

Each year, MPB recognizes individuals and families who have made significant contributions through pork promotion, consumer and producer education, youth mentoring, legislative action, and service to the pork industry and presents them with an award at the Awards Reception. Following the annual meetings on February 12, the awards reception was held at the Mayo Clinic Event Center in Mankato. The MPB and MPPA commend each award recipient for their dedication to the industry and thank them for their continuous efforts to improve it.

Those honored during the program included:

The 2025 Minnesota Pork award recipients. In case you missed it in the annual magazine, the recipients are:

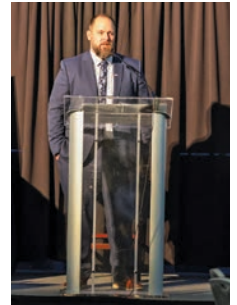
The 2024 Minnesota Pork scholarship winners:

- **Ava Schoenfeld**, *Lake Benton*
- **Baleigh Peterson**, *Gibbon*
- **Ella Thome**, *Adams (Pictured)*
- **Lincoln Becker**, *Fairmont*
- **Megan Meyer**, *Rollingstone*



Retiring Minnesota Pork Executive Board members.

- **Chris Compart**
- **Roger Punt**
- **Daryl Timmerman** as outgoing Executive Board president *(Pictured)*



Trade Show

Hosting more than 160 exhibiting companies, the Pork Congress Tradeshow began early Tuesday morning. Trade show attendees browsed the aisles and booths throughout the day noticing new cutting-edge innovations and technologies along with making impactful new contacts at Minnesota's only swine-specific trade show.



Following Tuesday's trade show activities, a social hour was held for all attendees and exhibitors. A variety of delicious pork-centric appetizers and an assortment of drinks provided the opportunity for exhibitors to reconnect with attendees they met earlier in the day.



Wednesday brought more attendees to check out the

Distinguished Service:
Lee Johnston

Environmental Stewards:
Dave and Tracie Mensink

Pork Promoter of the Year:
Myrna Welter

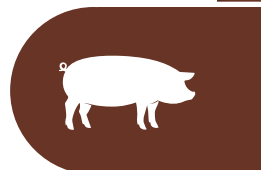
Swine Manager of the Year:
Mike Atzenhoefer

Legislator of the Year:
Sen. Nick Frentz

tradeshow and seminars. Both exhibitors and attendees alike agreed the show was a success - especially the weather.

Compelling Seminars

Throughout the event, attendees had the opportunity to attend a handful of seminars focused on industry hot topics. In case you missed a seminar, no problem! We have recordings of five of the six seminars on our YouTube channel. Scan the QR code to find the list of seminar recordings. Seminar recordings you can view are:



The Brazil Pork Industry: What Are They Capable Of?

Explored Brazil's rising role in global pork trade and its impact on U.S. Pork.

The Pork Cutout Formula

Unlocked the secrets of the pork cutout formula, sharpening market edge and mastering risk management.

Domestic Pork Demand

Discovered how the National Pork Board is addressing domestic pork demand, which included details about the new consumer brand campaign launching this spring.

H5N1 Isn't Fun!

H5N1 influenza has hit poultry and dairy farms hard - are swine farms next? This seminar addressed the risk and key lessons learned for pork production.

Everyone Knows, But Few Get It Right: How to use Hedging to Secure Your Farm's Profit

This seminar unpacked how effective hedging can transform farm profitability with practical steps to avoid common mistakes and implement them correctly.

Follow this QR code to view the recordings!



Thank You!

MPB and MPPA would like to say "Thank you!" to all the exhibitors, sponsors, and attendees who made the event so successful. We had a great year for weather, attendance, and great memories made! We look forward to seeing you at the 2026 Minnesota Pork Congress!

2025 Minnesota Pork Congress BY THE NUMBERS

- SIP/Partners 219
- Exhibitors 513
- Attendee 711
- Staff14
- Media15
- Speakers5

TOTAL = 1,477





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INTERNS: WHERE ARE THEY NOW?



Maria Opheim

Q: Where are you from and what college did you attend?

A: I am originally from Lake Benton, Minnesota but now live in north-central South Dakota with my husband near Selby, South Dakota. I attended South Dakota State University and graduated with a bachelor's degree in agriculture communications in 2018. A few years later and not necessarily a part of my original plan, I graduated from SDSU in 2021 with a Bachelor of Science in Nursing and now am a registered nurse at Mobridge Regional Hospital!

Q: What year were you an intern for MN Pork?

A: I was an intern the summer of 2017.

Q: Please share your background in agriculture.

A: I grew up on a cow-calf operation where we predominately raised show cattle at the time. Growing up, I showed cattle competitively with my family and I was deeply involved in 4-H and FFA where I found a passion for livestock judging. I interned with MN Pork, the MN State Fair and was in multiple agriculture focused clubs in college including Sigma Alpha, Block and Bridle, Little International and the Livestock Judging team. Fast forward to now, and I live on a farm and ranch with my husband, Cade and daughter Tawnee. My husband alongside his dad and grandpa grow corn, soybeans and wheat and also have a Limousin focused cow- calf operation. Within recent years, Cade and I have started to register our cows with goals of raising high quality bulls and females for years to come.



Q: How did working for MN Pork contribute to your professional development?

A: Working for Minnesota Pork helped me truly get out of my comfort zone in so many ways! My summer as an intern taught me how to educate, promote and talk to consumers about the pork industry. It also taught me how to handle a few tough conversations regarding the misconceptions of agriculture as a whole. Growing up on a cattle operation, I had a lot to learn about the swine industry and had to learn fast which also contributed to my professional growth. That summer, I was able to dive into my interest of graphic design which may have been my favorite part! Working for MN Pork was such a realistic internship that allowed us interns to dial in on our career goals while also getting out of our comfort zone, and for that I am so thankful!

Q: Please share what other professional experiences you have had and where you are now in your career and personal life.

A: I have a bit of an "untraditional" career timeline, and truthfully, it wasn't my original plan, but every experience has led me to where I am today! After graduating from

college in 2018, I worked for Farmer's Business Network in sales for about nine months. This was a great first job out of college, but after getting engaged to my now husband, I accepted a job at CHS as a grain originator in Selby, SD. I worked in this role for a year where I learned about grain markets and contracts, but ultimately knew it wasn't for me.



This is where I took a bit of a leap of faith and decided I wanted to go back to school for nursing. Nursing was always my "other" option for career paths. With my interest in agriculture and goal to be on the livestock judging team in college, I had decided agricultural communications was more for me at that time. However, as we grow, things can change and with some soul searching, I took a serious look into nursing and what that looked like for where I was at in life. I attended SDSU again, (go jacks!) and was able to graduate from the accelerated nursing program at the end of 2021. After graduation and passing my boards, I started working at Mobridge Regional Hospital as an R.N. and haven't looked back since. Being a rural nurse, I get to work on our medical surgical unit, emergency department and OB. I am constantly learning and challenged and have grown to love being a nurse.

I am still an agriculture girl to my core and have found ways to meet those needs, too! I also work part-time as the social media manager for "The Stockman" livestock magazine and love it! I can still utilize my skills I learned with my first degree and stay involved in the industry I love so much. My nursing career has also allowed me the flexibility to be home with my family more since I work three-twelve hour shifts a week. I feel more involved with our operation, am at home a couple more days per week with my daughter and still get to meet my professional goals, and I couldn't be more thankful!

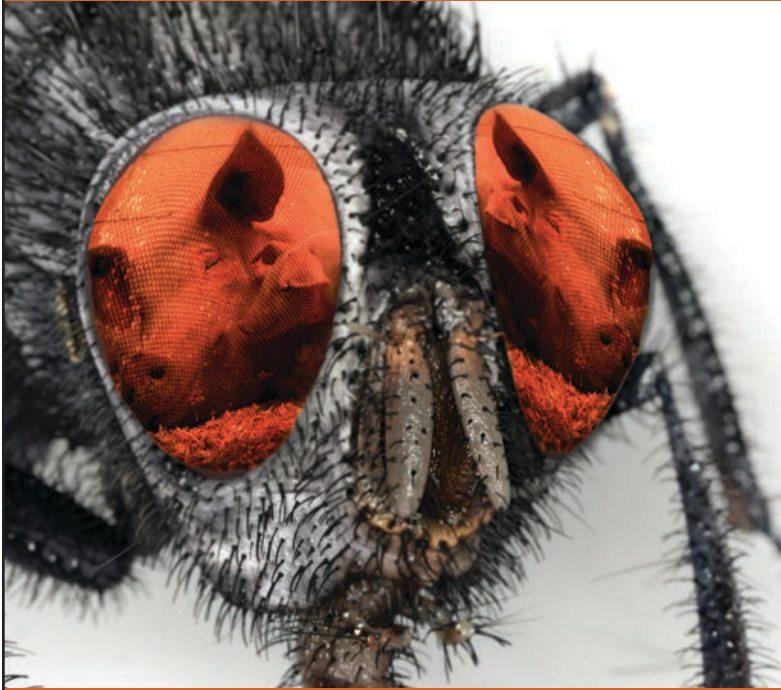
Q: What is one piece of advice that you have for young professionals that want to obtain a career in agriculture?

A: I think the best advice I can give is to take a closer look into your personality, not just what job title you are wanting. See what careers will leave you feeling fulfilled, productive and satisfied. A job title only means so if it doesn't meet your needs as a person. Also consider what type of lifestyle you are wanting to achieve. Be okay with change and be okay with starting over, and lastly, lean into your skillset, and trust whatever God places on your heart!

Q: What is your favorite pork product/dish?

A: I always go back to "old faithful" from the MN Pork website of the BBQ Mac and Cheese! It's a hit at our house and has become a part of our rotation of meals.





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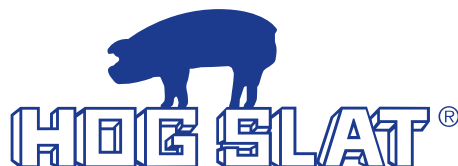
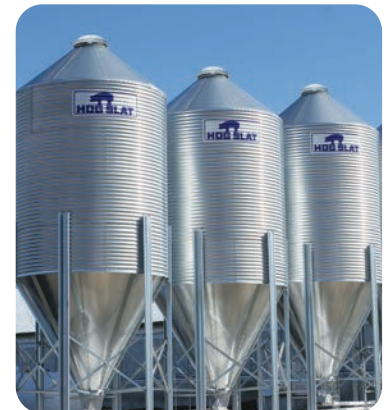
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2024 Exports Reveal RECORD-BREAKING YEAR

By Dr. David Newman, Senior Vice President for Market Growth, National Pork Board



2024 proved to be a successful year for the U.S. pork industry. Take a look at the pork export successes throughout the year.

Each day, I work with strategic partners and my team at the National Pork Board (NPB) to serve America's 60,000 producers by adding value to every part of the pig, domestically and internationally. Today, I'm fired up to celebrate the record-breaking 2024 year-end pork export data released last week, indicating a volume of 3.03 million metric tons (+4% YoY) valued at \$8.63 billion (+6%YoY).



2024 Year-End Data

Let's look at some key highlights sourced directly from U.S. Meat Export Federation (USMEF):

Pork exports to Mexico totaled 1.15 million metric tons in 2024, up 5% from the enormous total exported in 2023. Export value climbed 10% in 2024 to \$2.58 billion – more than doubling since 2020.

Colombia's demand for U.S. pork increased 26% to 142,035 mt, far exceeding the previous record (106,456 mt) reached in 2021. Export value jumped 32% to just under \$360 million.

Source: USMEF, Feb. 6, 2025 Press Release

Building Confidence in U.S. Pork

The Pork Checkoff has developed an international market development strategy to build confidence in U.S. pork in a diverse global protein market. We differentiate U.S. Pork from competitors and add value and opportunity to other markets. We build trust in pork production and practices, expand markets and strategically position pork to drive purchase decisions.

USMEF: Boots-On-The-Ground

USMEF executes marketing programs on our behalf and positions U.S. pork as a safe, high-quality, consistent product. Additionally, USMEF leverages Checkoff dollars with USDA Foreign Agriculture Service contributions. The Market Access Program matches Checkoff dollars invested, meaning strategic partnerships create a strong return on investment for U.S. pork producers.

Past NPB President and current USMEF Executive Member Gene Noem hits home the value of partnership when he explains that “marketing works, and we can leverage USMEF to be boots-on-the-ground expertise for short-term activations that create long-term demand.”

Partnerships Boost Capabilities Abroad

One such example is adding value to the loin in Mexico, where the growing demand for pork products and desire for versatility grow U.S. Pork import share. We collaborate with USMEF and two USDA programs to capitalize on consumer trends and teach importers how the primal can be processed, seasoned, packaged and marketed.

It has never been more important that we collaborate closely as an industry. USMEF's in-market expertise and NPB's carcass maximization strategy boost demand in key countries. Colombia, for example, is the sixth-largest market for U.S. Pork¹. Last fall, USMEF's in-market experience suggested developing an innovative U.S. Boston Butt burger for food service. They presented it to importers, distributors and processors in four major Colombian cities.

Optimism Ahead

Finally, NPB's international market development strategy truly values the contributions of producers and state pork association representatives. In 2024, numerous producers traveled to emerging and established markets on behalf of U.S. Pork to talk about on-farm production and learn about market dynamics to help shape future strategies.

Overall, 2024 was a successful year for our international market development. I look forward to continuing working with strategic partners to build trust in and add value to U.S. Pork for our global consumers.



A Listening Ear for Minnesota Farmers in Need

Farming has always been a profession filled with challenges, but in recent years, the pressures have only intensified. Uncertain markets, extreme weather, and financial instability have created a heavy mental burden for many Minnesota farmers. Unfortunately, the toll is clear—farmers in the state experience a suicide rate three times higher than the general population.

Recognizing this crisis, Minnesota's Farm and Rural Helpline has become a crucial resource, offering farmers a direct line to support through phone, text, or email. However, behind those calls are just two dedicated mental health professionals working tirelessly to provide help where it's needed most.

"We go where the farmers are, and we focus on the issues specific to farm life," explained Ted Matthews, a rural mental health specialist. "We're here, we're available, and we understand the unique stressors that come with this work."

For years, Matthews handled calls alone, but as the need for support grew, the state added Monica McConkey to the team in 2019. Despite their efforts, the demand continues to outpace available resources. Last year alone, McConkey received more than 650 calls and emails from farmers in distress.

"The numbers are staggering," she shared. "We've seen spikes in mental health struggles during tough financial years, and with current commodity prices and weather concerns, farmers are already saying, 'I don't know how I'm going to get through this season.'"

The uncertainty surrounding federal funding, equipment costs, and ongoing agricultural challenges has only added to the strain. One

farmer recently reached out to McConkey after silently struggling for over a decade. "He told me, 'I used to be optimistic, but the last few years have made me feel more uncertain than ever before.' That's the reality for so many in agriculture right now."

With their phones ringing constantly, Matthews and McConkey are doing everything they can to support farmers, but they want the agricultural community to know they don't have to face these struggles alone.

If you or someone you know is experiencing stress, anxiety, or depression, help is available:

Minnesota Farm & Rural Helpline:

Call **833-600-2670** (TTY: 711)

Crisis Text Line:

Text "MN" to **741741**

988 Suicide & Crisis Lifeline:

Call **988** for immediate support

Mobile Crisis Teams & Local Mental Health Services:

Available in counties across Minnesota

Farmers are known for their resilience, but no one should have to carry these burdens alone. Reaching out for help is a sign of strength—and support is just a call or text away.

Source: This article is based on reporting by KARE 11. Read the full story at [KARE11.com](https://www.kare11.com).



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2025 PQA+ and TQA Certification CLASS SCHEDULE

Stay current with your PQA+ and TQA certifications by attending one of our upcoming training sessions. Whether you're renewing or certifying for the first time, these classes are a valuable resource for enhancing your knowledge and ensuring best practices in pork production. Classes are provided by the Minnesota Pork Board and the University of Minnesota Swine Extension.

Upcoming Sessions:

March 2025

PQA+: 9:00 a.m. – 12:00 p.m.

TQA: 1:00 p.m. – 4:00 p.m.

Location: Minnesota Pork Office, Mankato, MN

June 2025

PQA+: 9:00 a.m. – 12:00 p.m.

TQA: 1:00 p.m. – 4:00 p.m.

Location: Le Sueur County Fairgrounds, Le Center, MN

July 2025

PQA+: 9:00 a.m. – 12:00 p.m.

TQA: 1:00 p.m. – 4:00 p.m.

Location: Renville County Government Center, Olivia, MN

November 2025

PQA+: 9:00 a.m. – 12:00 p.m.

TQA: 1:00 p.m. – 4:00 p.m.

Location: Minnesota Pork Office, Mankato, MN

If you need an alternative training date or have a group that requires certification, please reach out to Colleen Carey at colleen@mnpork.com or 507-345-8814. Online PQA+ courses are also available; contact the Minnesota Pork Office for more details.

For PQA Plus® and TQA® status, call the Pork Checkoff Service Center at 1-800-456-7675.

PQA PLUS ADVISOR TRAINING

Interested in becoming a Pork Quality Assurance Plus Advisor or need to be recertified? Contact Dianne DeWitte, with the University of Minnesota Swine Extension, for current information on teaching version 5.0 of the PQA+ certification program and performing site assessments.

Renew Online: June 1 through August 31. After September 1, if you haven't completed recertification online, you must attend a class.

November 2025

PQA Plus Advisor Training

Tuesday, November 18

9:00 a.m. – 4:00 p.m.

Location: Minnesota Pork Office, Mankato, MN

Please contact the Minnesota Pork Office to register and reserve your seat: 507-345-8814 or email colleen@mnpork.com.



2025 EXECUTIVE BOARD

President:
Todd Selvik
Waseca

Vice President:
Mike Patterson
Kenyon

Secretary:
Jay Fultz
Tracy

Vince Baack
North Mankato

Mike Boerboom
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Brad Kløver
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COUNTY SPOTLIGHT:

Renville County Pork Producers donate 214 pounds of pork

On January 29, the Renville County Pork Producers donated 214 pounds of pork loin to the Renville County Food Shelf in Olivia, Minnesota.

The Renville County Pork Producers represent and serve ten communities across Renville County: Bird Island, Buffalo Lake, Danube, Hector, Fairfax, Franklin, Morton, Olivia, Renville, and Sacred Heart. Since 2021, this dedicated group has consistently donated to the Renville County Food Shelf, demonstrating their strong commitment to giving back to the community. Their contributions are deeply meaningful to them, and supporting the food shelf is a mission they eagerly look forward to each year.

“The Renville County Pork Producers takes great pride in helping those in our communities the best we can. We were raised with the mentality of help when you can and where you can,” said Nick Kubesh, president of the Renville County Pork Producers.

The mission of the Renville County Food Shelf is to serve families facing food insecurity. Each year, the food shelf serves between 1,500 and 2,500 families. With an active volunteer board representing each town in the county, the food shelf is also staffed by a paid manager, two employees, and over 65 volunteers. Volunteers assist with client support, unpacking pallets, unloading and loading trucks, sorting donations, and stocking shelves.

The Renville County Food Shelf is a Certified SuperShelf, which means they excel at providing a welcoming environment for communities to access appealing, healthy food. The food shelf receives cash and food donations year-round from individuals, families, churches, businesses, and organizations.

Cindy Zeman, vice president of the Renville County Food Shelf board, expressed gratitude for the

donation, saying, “Thank you Renville County Pork Producers for your generous donation, the Renville County Food Shelf thanks you.”

In addition to their donations to the food shelf, the Renville County Pork Producers also contribute to others in the community. Each year, they donate \$500 to Renville County 4-H and an additional \$50 to each of the five 4-H clubs in the county. They also donate to the local county cancer event, Walk in the Park, and benefits within the community.

Former Treasurer of the Renville County Pork Producers, Vic Serbus said, “The Renville County Pork Producers are proud to do everything we can to support and give back to our communities.”

Frank Stillson, staff member at the Renville County Food Shelf, and Vic Serbus, former treasurer of the Renville County Pork Producers, with the pork loin donation.



Send us your county activities!

We're excited to introduce 'County Spotlights'! This new feature highlights the impactful work being done at the county level. Helping our communities thrive is crucial to our success, and your efforts are making a real impact. We want to highlight these stories to inspire others and strengthen our collective commitment to supporting communities.

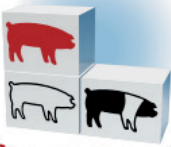
Want to share your county's story?
Contact Bailey Ruen, director of communications, at bailey@mn pork.com.

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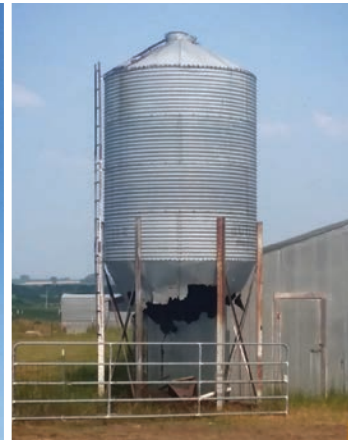
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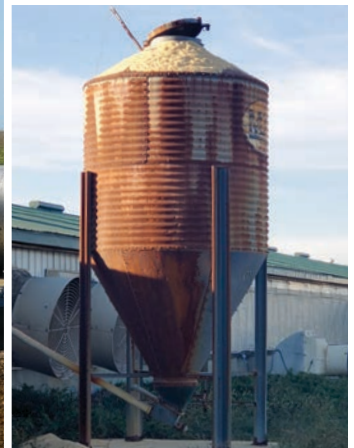
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THE CHOICE IS CLEAR





Animal Disease Prevention

As part of their commitment to animal well-being, pig farmers work with their veterinarians regularly to find ways to keep their animals healthy. This includes protecting them from major disease threats such as foreign animal diseases (FADs) like African swine fever.

Today's global movements of people and pigs pose greater risks to herd health than ever before. This makes implementing on-farm disease prevention and mitigation strategies critical to maintaining overall herd health and preventing the introduction or spread of disease.

PREPARATION CHECKLIST

Traceability and Surveillance

In the event of an FAD outbreak, Premises Identification Numbers (PINs) link site data and information for timely and efficient analysis by animal health officials for rapid decision making. Having these records in an electronic format, such as AgView, is preferred for effective industry response.

- Obtain or maintain separate PIN for each production site, geolocating each to site where pigs are housed
- Record origin/destination PINs for all animal and semen shipments, and include the sending PINs on bills of lading and diagnostic laboratory submissions.
- Keep all animal, visitor, and equipment movement logs current for each site
- Create an AgView account and upload premises, pig movement and Secure Pork Supply documentation

Onsite Preparedness

Working with your herd veterinarian and using available resources will assist with onsite preparedness.

- Create and follow a site-specific biosecurity plan, which can be shared upon request
- Train all production employees on clinical signs of FADs

- Observe pigs daily for FAD clinical signs, document and report concerns
- Perform diagnostic testing as directed by your herd veterinarian
- Work with your herd veterinarian to determine potential for Certified Swine Sample Collection participation
- Develop depopulation/disposal plans in case of a market disruption or a stop movement order
- Enroll in US SHIP, a program designed for protecting, improving, and representing the health status of pig production operations across supply chains, areas, states and regions

Emergency Depopulation and Disposal Plans

In an FAD event, herd depopulation and disposal may be required to halt disease spread.

- Develop a site-specific emergency depopulation and disposal plan with your herd veterinarian and appropriate state agencies
- Determine required resources necessary for the identified depopulation and disposal methods
- Locate potential sources for equipment/supplies
- Develop an on-site disposal plan
- Identify mental health resources that may be needed

Foreign Animal Disease Research

The swine health team at National Pork Board (NPB) uses Pork Checkoff resources to fund swine-specific FAD research. The goal is to help pork producers and the industry prepare to combat FAD transmission through disease prevention, rapid detection and vaccine and biosecurity countermeasures.

Freedom from diseases such as African swine fever (ASF), classical swine fever (CSF) and foot-and-mouth disease (FMD) provides value of more than a \$55 per head to U.S. pork producers.

Since 2018, NPB has invested in more than 33 projects totaling more than \$3.6 million in Pork Checkoff funds. The Checkoff investment in swine disease research has helped support scientists in more than 25 universities, in many USDA laboratories and private facilities in the United States and abroad.

TOP FADS TO KNOW

African Swine Fever

African swine fever (ASF) is a highly contagious viral disease of pigs. It can spread very quickly in pig populations through direct or indirect contact. After direct or non-tickborne contact with the virus, ASF is mainly thought to enter the body through the upper respiratory tract. There is no vaccine or treatment



in Swine: Research by National Pork Board



available and there is no evidence that ASF can infect humans. The U.S. is an ASF-free region, but if an outbreak is suspected then a veterinarian should be contacted immediately.

Pork Checkoff-funded Research: Scan to explore AFRICAN SWINE FEVER research funded by Pork Checkoff dollars.



Foot-and-Mouth Disease

Foot-and-mouth disease (FMD) is a severe and highly contagious viral disease that can cause illness in animals with divided hooves. FMD is not a public health or food safety concern and also is not related to the common childhood illness hand, foot and mouth disease. Most affected animals will not die from FMD, but the disease leaves them weakened and unable to produce meat the way they did before. FMD has been eradicated from the U.S., but it remains a worldwide concern. Animal health agencies and checkoff programs invest many resources in preventing the disease from reentering the country.

Pork Checkoff-funded Research: Scan to explore FOOT-AND-MOUTH DISEASE research funded by Pork Checkoff dollars.



Classical Swine Fever

Classical swine fever (CSF) is a highly contagious viral disease of pigs. The disease has been eradicated from the U.S. since 1978, although outbreaks have occurred in some foreign countries. Pigs can become infected after eating food contaminated with the virus. It's then spread by contact with any bodily discharge from the infected pig and can be carried by other pigs or objects, like equipment or clothing. Veterinarians should be called immediately if there is any suspicion of disease. CSF does not affect humans.

Pork Checkoff-funded Research: Scan here to explore CLASSICAL SWINE FEVER research funded by Pork Checkoff dollars.



Domestic Diseases

There are many pig diseases that producers continue to battle every day whether they are from bacterial or viral pathogens. The biggest of these diseases continues to be PRRS, including newer, more virulent strains. The National Pork Board continues to fund research to find new ways to protect against disease threats.

TOP DOMESTIC DISEASES TO KNOW

PRRS

Porcine reproductive and respiratory syndrome (PRRS) is a disease characterized by two overlapping clinical presentations: reproductive impairment or failure and respiratory disease in pigs of any age. PRRS is a worldwide concern, including in the U.S. The virus is

spread by nasal secretions, saliva, feces and urine and can be airborne for up to two miles.

Control strategy for PRRS varies, and a veterinarian should be contacted immediately if an infection is suspected. The National Pork Board produced the PRRS book, a comprehensive resource of Checkoff-funded research for producers, veterinarians and researchers.

Pork Checkoff-funded Research: Scan here to explore PRRS research funded by Pork Checkoff dollars.



Influenza

Influenza viruses are common in swine, usually causing a high rate of infection but few deaths. In many instances swine show no signs of illness. Animals typically begin getting sick 1-3 days after being infected with the virus. Symptoms may include coughing or barking, sneezing, high fever, difficulty breathing, runny nose, not eating, or not wanting to get up and move around.

If you see any of these signs in your pigs, try to isolate the sick animal(s) from the rest of the herd, provide supportive care, and contact your veterinarian.

Pork Checkoff-funded Research: Scan here to explore swine INFLUENZA research funded by Pork Checkoff dollars.



Mycoplasma

Mycoplasma, caused by *Mycoplasma hyopneumonia*, leads to chronic pneumonia in pigs, affecting their lungs and growth. It spreads through direct contact or contaminated equipment, with symptoms like coughing and difficulty breathing. Early detection and veterinarian care are key to managing the infection.

Pork Checkoff-funded Research: Click here to explore MYCOPLASMA research funded by Pork Checkoff dollars.



BIOSECURITY SIGNS FOR PIG BARN

Protect your herd with clear, visible biosecurity reminders. Minnesota Pork offers biosecurity signs for farmers to order and display on their pig barns. These signs help reinforce important hygiene and safety practices, minimizing the risk of disease transmission. Order yours today to ensure your operation stays secure and compliant.



Scan here to order BIOSECURITY signs for your farm.





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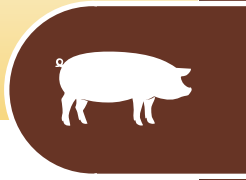
SCHOLARSHIPS OPEN!

Due May 15 | Details on Page 2!

MN PORK PRODUCERS ASSOCIATION

THE POWER OF PORK:

Nutrition Facts Every Farmer Should Know



Pork is a Protein Powerhouse

- A 3-ounce serving of pork provides 22-24 grams of high-quality protein, making it an excellent choice for muscle growth and repair.
- Pork is a complete protein, meaning it contains all nine essential amino acids needed for a healthy diet.

Packed with Essential Nutrients

Pork is rich in key vitamins and minerals that support overall health:

- Iron – Helps carry oxygen through the blood and supports energy levels.
- Zinc – Strengthens the immune system and supports brain function.
- B Vitamins – Essential for metabolism and energy production (especially B6 & B12).

Leaner Than Ever



- Today's pork is 16% leaner and 27% lower in saturated fat than it was 30 years ago.
- Pork tenderloin is as lean as a skinless chicken breast, making it a great option for health-conscious consumers.

Science Says: Pork Supports a Healthy Lifestyle

- Research shows that lean pork fits into heart-healthy diets, such as the Mediterranean and DASH diets.
- Protein-rich meals with pork can help regulate blood sugar levels and keep people feeling full longer.

HOW FARMERS CAN USE THIS INFORMATION

Talking to Friends & Neighbors?

- Next time someone asks if pork is “healthy,” share these key stats!
- Encourage them to choose lean cuts like tenderloin, loin chop, or sirloin roast.

Engaging with Local Schools or Sports Teams?

- Highlight pork's protein power for young athletes—perfect for fueling performance.
- Share a simple post-workout pork recipe (e.g., grilled pork loin with sweet potatoes).

Connecting with Consumers?

Use phrases like:

- “Did you know pork tenderloin is as lean as chicken breast?”
- “A pork chop packs as much protein as a steak—at a better price!”



Handling and Storing Pork



Properly storing pork will cut down on waste, help ensure safety, and make food prep easier!

SAFE PORK HANDLING

Before and after handling raw pork, wash your hands thoroughly with soapy, hot water. Do not cross-contaminate and be sure to keep your raw pork juices away from other foods. Always remember to wash all utensils that came in contact with the raw pork before using them on other foods.

It is important to keep your raw meats refrigerated to ensure safety. If food has been left in the “danger zone” – between 40 and 140° F – pathogenic bacteria can grow.

Because of modern feeding practices, trichinosis is no longer a concern. Although trichina is virtually nonexistent in pork, if it were present, it would be killed at 137° F. That’s well below the recommended end cooking temperature for pork, which is 145° F, followed by a 3-minute rest time.

STORING PORK

How long can I keep my pork in the refrigerator?

Cut	Time
Ground Pork	1-2 days
Pork chops, tenderloin or roasts	2-4 days
Smoked ham (whole and sliced)	3-4 days opened
Bacon	5-7 days
Sausage, hot dogs, deli meat	7 days opened

How long can I keep my fresh pork in the freezer?

Cut	Time
Ground Pork	1-3 months
Pork chops, tenderloin or roasts	3-6 months
Whole, cooked ham	Freezing not recommended
Leftover ham	2-3 months
Bacon	1 month
Sausage, hot dogs, deli meat	Freezing not recommended

How do I properly wrap my fresh pork to keep it in the freezer?

- Use one of these freezer wrap materials: specially-coated freezer paper (place the waxed side against the meat); heavy-duty aluminum foil; heavy-duty polyethylene film; heavy-duty plastic bags.
- Re-wrap pork in convenient portions: leave roasts whole, place chops in meal-size packages, shape ground pork into patties. Put a double layer of waxed paper between chops and patties.
- Cover sharp bones with extra paper so the bones do not pierce the wrapping.
- Wrap the meat tightly, pressing as much air out of the package as possible.
- Label with the name of the pork cut and date.
- Freeze at 0° F or lower.

DEFROSTING & THAWING PORK

The best way to defrost pork is in the refrigerator in its wrapping.

Cut	Time
Ground Pork	Estimated by package thickness
Small roast	3-5 hours per pound
Large roast	4-7 hours
One-inch thick chop	12-14 hours

FREQUENTLY ASKED QUESTIONS

Can I use my microwave to defrost pork?

Follow the microwave manufacturer’s guidelines for defrosting meat. Cook meat immediately after microwave-thawing.

Can I cook partially thawed pork?

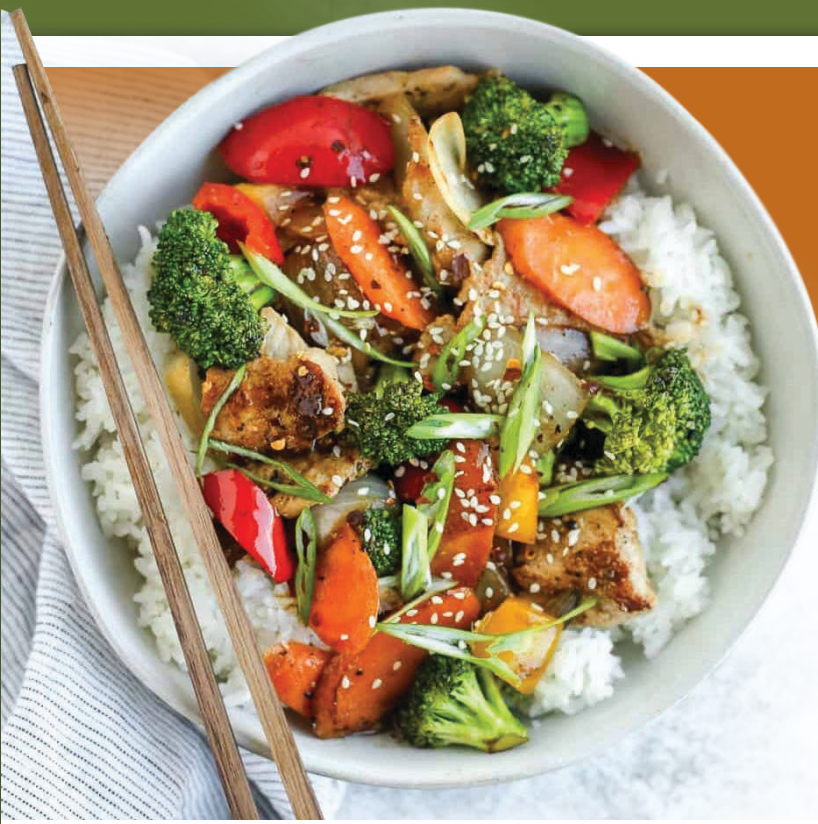
It is safe to cook frozen or partially frozen pork in the oven, on the stove, or on the grill without defrosting it first; the cooking time may be about 50% longer. Use a meat thermometer to check for doneness. Do not cook frozen pork in a slow cooker.

Can pork be refrozen if it has thawed?

Once the food is thawed in the refrigerator, it is safe to refreeze it without cooking, although there may be a loss of quality due to the moisture lost through defrosting.



SWEET MISO PORK STIR FRY



This simple stir fry recipe uses thinly sliced pork tenderloin, seasoned with miso, honey, and sesame oil. It's packed with colorful veggies and can be served with rice for a complete meal!

Prep Time: 15 minutes

Cook Time: 15 minutes

Marinating Time: 4 hours

Total Time: 4 hours 30 minutes

Servings: 6



Sauce and Marinade

INGREDIENTS

- 2/3 cup toasted sesame oil
- 1/4 cup low-sodium soy sauce
- 3 tbsp honey
- 2 1/2 tbsp white miso paste
- 2 1/2 tbsp rice wine vinegar
- 4 cloves garlic, minced
- 1/2 tbsp red pepper flakes
- 1-2 tbsp cornstarch, for sauce only

INSTRUCTIONS

Whisk all ingredients except the cornstarch together in a small bowl or measuring cup. Divide in half, reserving one half for the sauce in a sealed container in the fridge until ready to use. Pour the remaining half over the sliced pork tenderloin and cover. Marinate for at least four hours, or overnight.

NOTES: I recommend slightly undercooking your vegetables, as there will be residual heat that continues to cook them even after removed from heat. This will help you avoid overcooked or soggy vegetables.

This recipe and image is courtesy of Street Smart Nutrition.

Pork Stir Fry

INGREDIENTS

- 1 1/4 lb pork tenderloin
- 3 tbsp canola or cooking oil
- 3 cups broccoli florets
- 1 1/2 cups chopped bell peppers
- 1 cup carrots, thinly sliced on an angle
- 1 medium yellow or white onion, chopped, about 1 1/4 cups
- 2 medium green onions, thinly sliced on an angle, for garnish
- sesame seeds, for garnish, optional
- red pepper flakes, for garnish, optional
- cooked rice, for serving

INSTRUCTIONS

Slice the pork tenderloin into very thin strips. Add to a mixing bowl and coat with the marinade. Cover and chill for at least four hours.

In the meantime, prepare the vegetables by chopping them into similarly sized pieces. Set aside. Add the cornstarch to the sauce mixture for thickening.

Heat half of the canola or cooking oil in a large skillet over high heat. Once the oil is glistening, add the marinated pork tenderloin. Arrange in a single layer and cook for about 2 minutes, or until the pork develops sear marks. Flip and repeat, cooking an additional 3 to 4 minutes or until the pork is fully cooked. Transfer to a clean mixing bowl and hold warm.

Add the remaining canola or cooking oil to the skillet. Add the broccoli florets and cook on high heat, stirring occasionally, for two minutes. Add the carrots and onions, then cook for another 2-3 minutes. Finally, add the bell peppers and cook until the veggies reach your desired tenderness, about 6 to 8 minutes total.

Add the cooked pork back into the skillet, then top with the prepared sauce. As the sauce heats, it should thicken slightly. Once heated through, remove from heat and serve over rice. Garnish with sliced green onions, sesame seeds, and red pepper flakes if desired.



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porkcheckoff.org/impact

To learn more, contact:

Kate Maddock

Sustainability Outreach Coordinator

kate@mnppork.com

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This message funded by America's Pork Checkoff Program.