



Washington Pork Producers Newsletter Winter 2019

Have You Sent In Your Registration For Washington Swine Information Day??

The Washington Swine Information Day will be held on February 1, 2019 from 9:00 AM until 4:45 PM at the Pillar Rock Grill (Moses Lake Golf & Country Club) in Moses Lake, Washington. Swine producers of all sizes; 4-H/FFA youth producers; agency representatives; agriculture educators; and fair/show representatives are invited to participate.



The event has been organized and sponsored by Washington Pork Producers, National Pork Board Checkoff, and Washington State University Extension.

Washington Swine Information Day features an array of presentations that have been organized to meet the diverse and unique needs of Pacific Northwest Swine Producers. This year's featured speaker will be Dr. Chris Hostetler the Director of Animal Sciences at the National Pork Board. As a former professor at Washington State University and manager of the WSU Swine Center Manager, Dr. Hostetler has an excellent understanding of swine production from breeding to marketing and the unique challenges and opportunities in raising pigs in Washington. Dr. Hostetler will share his expertise in swine production and new technology in the swine and meat industry.

Dr. Hostetler will start the morning with a presentation on "New Technology in Animal Agriculture Production: What it Means for Swine Producers". This presentation will discuss the potential impacts gene editing, cultured meat, and big data and sensors to monitor animals will have on swine and future consumer demands. The morning session will also include presentations on current issues concerning swine diseases within US and worldwide, and swine market trade and economic outlook will also be addressed.

The afternoon session will focus on the basics of raising pigs for producers of all sizes. Dr. Dough Jasmer, a Professor and Parasitologist, will present on "Parasite Prevention and Control". Dr. Hostetler's afternoon presentation will be on Swine Reproduction 101. This presentation will cover topics from gilt and sow management, boar management, artificial insemination, farrowing and piglet care. The day will wrap up with updates on swine premise identification number tags, Youth for the Quality Care of Animals (YQCA), Seattle Bourbon and Bacon 2018 recap and an assessment to determine the demand for a direct marketing of meat workshop.

Registration for the day's event is \$25 per person and includes seminar, handouts, lunch and break refreshments. An all-day youth registration, \$20, is also available to 4-H and FFA members. Individuals may also attend just the afternoon session for \$10. There is a \$15 per person late charge for registrations postmarked after January 26, 2019. Please pre-register so we can ensure adequate accommodations and meals. A complete seminar agenda and registration brochure is

available at <https://extension.wsu.edu/animalag/event/washington-swine-information-day/> or by contacting Sarah M. Smith, WSU Extension Regional Specialist at smithsm@wsu.edu or (509) 754-2011, Ext 4363. To register with a credit card, go to www.BrownPaperTickets.com and enter event number 4026905 (<https://www.brownpapertickets.com/event/4026905>). Additional funding for this event was made available by Pork Checkoff funding.

African Swine Fever: It's Only a Plane Away

A hot topic at a meeting I (Dr. Moore) recently attended in Chiang Mai, Thailand (*The International Society for Veterinary Epidemiology and Economics*), was African Swine Fever (ASF) and its potential spread outside of China into the rest of Asia and greater spread throughout Europe. ASF is not currently in the Americas but is being tracked in Europe, Asia and Africa. The World Organization for Animal Health (OIE) has been keeping tabs on outbreaks in backyard pigs, farmed pigs and wild boar. In response to an increased threat to the United States, the U.S. Department of Agriculture, Animal and Plant Health Inspection Service has further strengthened protections to prevent spread of the disease to the U.S.

Why should we be concerned about ASF? Although the state of Washington is not a top producer with regards to the number of swine in the United States, we do have commercial swine operations and also could potentially serve as a gateway for entry of this highly contagious, deadly disease of pigs for which there is no vaccine and no treatment. The virus that causes ASF is not a threat to human health and cannot be transmitted to people from pigs or pork. The real threat is from high illness and death rates in pigs and trade and movement restrictions because of an area's or country's positive ASF status. Depopulation of pigs is the only method to rid an area of the disease and disease risk.

Where is the risk? If you think about how ASF is spread, from contact with infected pig fluids, you can assess the risk in the state. First, we have international ports of entry – ships into the ports in Puget Sound and international planes coming into SeaTac. Undercooked pork products fed to pigs that were either imported or illegally brought in to Romania and China were the causes of the 2018 outbreaks there. (*continue on next page*)

Your WPP Board Members

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EDITOR:

Sarah M. Smith,
WSU Animal Science Area Extension Educator

Figure 1: Location of African Swine Fever (ASF) outbreaks 2018. Center for Food Security and Public Health, Iowa State University, 2018.



Pork or pork products may unintentionally be brought in to the state by passengers and others from ASF-affected countries. The USDA does **not allow** travelers to bring back most cattle, swine, sheep or goat meat or meat products from countries affected with certain serious livestock diseases such as Foot-and-mouth disease, Bovine spongiform encephalopathy (BSE), Swine vesicular disease, Classical swine fever, and African swine fever. These items will be confiscated. To find out a country's status for these diseases, visit the USDA's [animal disease status](#) page.

Just this fall, in October 2018, a USDA APHIS sniffer dog in Atlanta found a pig head in a bag at the airport. <https://www.globalmeatnews.com/Article/2018/10/23/US-sniffer-dogs-help-protect-borders-against-ASF>.

In addition to bringing in pork products,



Picture from U.S. Customs and Border Protection

passengers that have visited a pig farm in a country with ASF can potentially bring back the virus on their shoes or clothing. The USDA says, "Anyone who has contact with pigs or swine farms on travel must ensure they carefully clean and disinfect their shoes, wash their clothes and shower prior to having contact with pigs here in the U.S. Report the visit on the CBP (Customs and Border Control) form (question 12)."

We do have commercial swine operations in Washington that result in about 11,000 head of pigs marketed to slaughter each year (Pork Checkoff, 2018). We also have had and have the potential for feral hog populations. In addition, we have many backyard pigs and 9,000 to 10,000 head of show pigs for 4H and FFA projects in the state. Many pigs come into Washington from neighboring states but also from the Midwest and California. So, we have the potential points of entry

(although the government is working for us on that end), pigs moving around the state, and susceptible populations of pigs. *What do we need to look for?* If the virus does sneak into the country, veterinarians and pig owners need to be able to know what signs pigs might show and what to do if the disease is suspected. Pigs with ASF will have a high

fever, loss of appetite, be weak, and have red, blotchy skin. They may also have diarrhea and vomiting, coughing, difficulty breathing and swollen joints. If the veterinarian opens up a dead pig, they will see blood spots (hemorrhages) on multiple organs, consistently in the spleen, lymph nodes, kidneys and heart.

If ASF is suspected, the state and USDA veterinarians need to be contacted. They will determine when and how samples should be taken and submitted for testing. All pigs on the farm should be isolated or quarantined until the diagnosis is confirmed. For more information on diagnosis, what to do if the disease is suspected, and farm biosecurity, go to Iowa State University's Center for Food Security and Public Health (<http://www.cfsph.iastate.edu/DiseaseInfo/disease.php?name=african-swine-fever&lang=en>).

Practicing biosecurity to improve defenses against disease entry means you need to: (1) know something about new animals coming to your farm, (2) isolate new pigs for at least 30 days before comingling them with your pigs, (3) become knowledgeable about and vigilant for the signs of disease, (4) contact your veterinarian if you have any diseases with high fever and red blotches on the skin, and (5) make sure everyone on the farm is trained in biosecurity plans for the farm.

For More Information:

- Center for Food Security and Public Health. African Swine Fever. Iowa State University. <http://www.cfsph.iastate.edu/DiseaseInfo/disease.php?name=african-swine-fever&lang=en>
- Nailon J. Wild Pigs reported in Gifford Pinchot National Forest for second year in a row. The Reflector. January 2, 2018. http://www.thereflector.com/news/article_0e3f356e-f012-11e7-a2b2-dff0287494ef.html
- OIE. African Swine Fever. Situation Reports. <http://www.oie.int/en/animal-health-in-the-world/information-on-aquatic-and-terrestrial-animal-diseases/african-swine-fever/reports-on-asf/>
- Pork Checkoff. State Rankings by Hogs and Pigs Inventory. June 14, 2018. <https://www.pork.org/facts/stats/structure-and-productivity/state-rankings-by-hogs-and-pigs-inventory/>
- USDA APHIS. Factsheet, African Swine Fever. November 2018. https://www.aphis.usda.gov/publications/animal_health/asf.pdf

By Dr. Dale Moore, Extension Veterinarian, and Sarah M. Smith, Extension Regional Specialist, WSU Veterinary Medicine Extension: Ag Animal Health, Winter 2019

Decrease in Sales and Distribution of Medically Important Antibiotics in Food Animals in 2017

The US Food and Drug Administration just released their 2017 report on antibiotics distributions and sales. Although it is difficult to track actual antibiotic use, this report shows the impact of the rulings for the Veterinary Feed Directive for antimicrobials used in feed and transition from over-the-counter water antibiotics to prescription. Total sales of antibiotics used in food animals decreased by 33% from the previous year and 43% from 2015. Tetracyclines, the most commonly used antibiotic was reduced by 40%. In feed antibiotics were reduced by 43% from 2016 and water antibiotics were reduced by 14%. However, injectables, intramammary, oral or topical medications increased 3, 9, and 5 percent, respectively.

By Dr. Dale Moore, Extension Veterinarian, WSU
Veterinary Medicine Extension: Ag Animal Health, Winter 2019

Forth-Quarter Pork Production Likely to Be Record High

Commercial pork production is on course to achieve a record in the fourth quarter, at slightly more than 7 billion pounds. A major factor in large pork production is recently expanded processing capacity in three Midwestern States. Federally inspected (FI) pork production in October was 2.437 billion pounds (5.9 percent above a year earlier); FI production for November is estimated at about 2.3 billion pounds, almost 5 percent above November 2017. Although the additional slaughter day in

October this year is also contributing to the quarterly production record, expanded processing capacity enabled the industry to increase its average weekday slaughter rate from 459 thousand head per day in October 2017 to 469 thousand head per day in October 2018. Strong gains in average weekday

slaughter characterized November as well. Estimated FI data suggest a November slaughter rate of 470 head per day, compared with 459 head per day in November 2017. The record-high fourth-quarter production forecast is expected despite average dressed weights that are likely to be slightly below last year's same-period weights. For December, the expected lower dressed weights are not anticipated to significantly offset seasonally higher numbers of slaughter-ready hogs.

Prices of live equivalent 51-52 percent lean hogs, for the balance of 2018 and through the first half of 2019, are expected to continue to reflect large supplies of available hogs. Prices next year, however, will likely trend higher, reflecting robust demand for comparatively low-priced U.S. pork—in both domestic and international markets—and increased processor competition for hogs as processing capacity continues to expand. Fourth-quarter prices are expected to average \$42-\$43 per cwt, about 5 percent below a year earlier. In the first half of 2019, hog prices are likely to fall below prices of a year earlier—\$40-\$42 per cwt in the first quarter (almost 17 percent below first quarter 2018), and \$42-\$46 in the second quarter (about 8 percent below prices in the second quarter of 2018)—but prices in the third quarter are expected to be above a year earlier, at \$44-\$48 per cwt, about 5 percent above prices in the same quarter of 2018.

Source: USDA, ERS: Livestock, Dairy, and Poultry Outlook, December 2018

New National On Line Quality Assurance Program Available for All Market Sale Species

The National Pork Board is excited to announce the transition of the Youth Pork Quality Assurance Plus (YPQA) to the new Youth for the Quality Care of Animals (YQCA).

Within the past few years, educators and livestock industry professionals have noticed NPB's success with the YPQA program and determined the need for a multi-specie (beef, dairy, goat, poultry, rabbit, sheep and swine), science-based educational program, offering national access to every youth exhibitor ages 8 to 21. Annually, youth food animal producers raise thousands of food animals that contribute to the U.S. food supply. This contribution measures in the millions of pounds of consumable food animal products. Understanding how to produce a safe wholesome food animal product can only come from a comprehensive educational program focused on proper care and welfare of food animals. A group of educators and livestock industry professionals have been working on developing this program to meet the needs for a multi-species program.

YQCA will provide a common framework for youth food animal quality assurance programs that will enhance the educational experience of youth, improve the care of food animals and provide a higher level of food safety to consumers. This program will embrace the founding principles of food safety that all quality assurance programs cover, with added information address-ing animal welfare, such as daily health observations, proper use of medications, and establishing a valid Veterinary Client Patient Relationship (VCPR), to mention a few. Those principal topic areas are similar across the species covered in the YQCA curriculum.

There will be a \$12 fee for participating in the on-line training. Some have expressed concern about the cost. However, I would like to remind all that this is a cost of raising a food animal—just like buying feed, show supplies, etc. Also, these programs are essential and demanded by some of our major packing plants we supply animals to. With young producers and beginner 4-H leaders/parents often involved in the raising of these food animals, a solid educational program will not only build confidence with consumers purchasing your animals but will also help youth be better informed and raise a better-quality food animal. Participating in the YQCA Quality Assurance program is a win-win for everyone in youth education and food animal production. I highly encourage everyone raising and exhibiting an animal that will be sold to produce food to go through the YQCA online program. This should be an easy transition for youth that have been involved with the YPQA program, however it might be a new concept for youth raising other market animals as quality assurance programs for youth in those species have not been readily available like YPQA. For kids raising lambs, goats, beef cattle, dairy heifers, poultry, and rabbits, being proactive and participating in this program before it is required will show your commitment to raising high-quality food animals. To participate in the YQCA online program got to <http://yqca.org>.

In addition, producers, clubs/chapters, business, industry sponsors, or others that would like to support participation in this program can go online (<http://yqca.org>) and purchase the \$12 coupons and distribute to youth wanting to take the YQCA program.



****All youth in attendance at Washington Swine Information Day on February 1st in Moses Lake will receive a free coupon to certify in the on-line YQCA program—thanks to WPP and NPB.**

Washington Swine Information Day

February 1, 2019

- 8:30 AM **Registration**
- 9:00 **Welcome—WSU Extension & WPP**
- 9:10 **New Technology in Animal Agriculture Production: What it Means for Swine Producers.**
—Dr. Chris Hostetler, Director of Animal Sciences, National Pork Board, Clive, IA
- 10:00 **2019 Economic Outlook on Pigs, Feed, and Other Economic Impacts.**
—Dr. Shannon Neibergs, WSU Extension Livestock Economist, Pullman
- 10:50 **Break**
- 11:10 **WSU Student Swine Coop. Update**
—Student Swine Coop. Members, Pullman
- 11:40 **Disease Concerns and Biosecurity for Swine Farms**
—Dr. Susan Kerr, DVM, WSDA Educational Specialist, Mount Vernon
- 12:30 PM **WPP Luncheon —National Pork Board Update and Research Priorities**
—Dr. Chris Hostetler, Director of Animal Sciences, National Pork Board, Clive, IA
- 1:30 **Parasite Prevention and Control**
—Dr. Doug Jasmer, Professor, WSU Veterinary Microbiology & Pathology. Pullman
- 2:30 **Reproduction 101—Sow/Gilt Management, Boar Management, AI, Farrowing, and Piglet Care**
—Dr. Chris Hostetler, Director of Animal Sciences, National Pork Board, Clive, IA
- 3:30 **Break**
- 3:50 **Rapid Fire Update from NPB, WSU, and WPP**
—What PIN Tags Are, When They are Required— Dr. Chris Hostetler
—Youth for the Quality Care of Animals (YQCA)—Dr. Paul Kuber
(youth in attendance will receive a free online YQCA training coupon)
—Bourbon and Bacon 2018 Recap—Dr. Paul Kuber
—Demand for Direct Marketing Workshop—Mr. Tom Cocking
- 4:45 **Adjourn**
- 5:00 **WPP Dinner and Annual Meeting** —Tom Cocking, WPP President



*Extension programs are available to all without discrimination.
Evidence of discrimination may be reported through your local Extension office.*

**Washington
Swine Information Day
2019 Registration**

	Fee	Number	Amount
Registration	\$25	X	= \$
<i>Includes: seminar, WPP dues, break, lunch, & handouts</i>			
Youth Registration	\$15	X	= \$
<i>Includes: seminar, handouts, break, lunch & handouts</i>			
Afternoon Session (1:00-5:00 PM)	\$10	X	= \$
<i>No Lunch—includes afternoon seminar, break & handouts</i>			
Additional Lunch	\$20	X	= \$
WPP Evening Dinner	\$25	X	= \$
Total Amount Enclosed \$			

Reminder: Registrations postmarked after January 26 will result in a \$15 late fee.

Send completed form with check payable to
Washington Pork Producers,
WSU Grant/Adams Extension; 1525 E Wheeler Rd,
Moses Lake, WA 98837

Name(s) _____
Address _____
City/State/Zip _____
Phone _____
E-mail _____
Do you have special needs?
(WSU Extension will call to verify your request)

Cancellation Policy: If you cancel your registration by phone, 509-754-2011 Ext 4363, or email, smithsm@wsu.edu, before January 26, you will receive your registration minus \$10 dues payment plus a \$15.00 cancellation fee.

Persons with a disability requiring special accommodations while participating in this program may call WSU Grant/Adams Extension at 509-754-2011, Ext 4363, or email: smithsm@wsu.edu. If accommodations are not requested at least 5 days in advance, we cannot guarantee availability of accommodations.