



Washington Pork Producers Newsletter Summer 2009

Pork Checkoff Prepares for H1N1

At this point, there is no H1N1 in the US swine herd, and the pork industry wants to keep it that way. That doesn't mean the Pork Checkoff has abandoned its crisis management plans, however.



"As we head into fall, we're working diligently to ensure that if

H1N1 does get into the swine herd, it doesn't impact consumers' consumption of pork," says Cindy Cunningham, assistant vice president of communications for the Pork Checkoff.

The Pork Checkoff is maintaining its proactive stance to prepare for the possibility of H1N1 in US swine herds by:

- Making sure that retailers and consumers continue to understand that pork is safe. Research proves that even if a pig does contract H1N1, the disease does not carry over into the meat, Cunningham says.
- Working with the USDA, Animal and Plant Health Inspection Service and the Centers for Disease Control so producers understand what to do on their operations if an H1N1 outbreak occurs. "Enhanced biosecurity protocols are so critical right now to keep our herds clean," Cunningham says.
- Helping pork producers understand how their Checkoff played a role in the recovery from the H1N1 outbreak in the spring. "In any crisis situation, the key is to return to business as usual as quickly as possible," Cunningham says. "We were committed to taking the necessary steps to address the H1N1 issue right from the start so producers could continue to sell their pigs and sell pork."
- Scheduling webinars with packers, retailers, foodservice, ag media and dieticians. This fall, a representative from the Centers for Disease Control, as well as a representative from the National Animal Disease Center, will be presenting. The webinars will be recorded so producers can access them at a later date.
- Offering third party-spokesperson training in September in Des Moines.
- Scheduling desk side visits with national media for the week of Sept. 21.

Being able to communicate quickly with pork producers remains a key component of the H1N1 crisis management plan, Cunningham stresses. "The one thing that would help us greatly is if pork producers would give us their e-mail addresses, which we would only use in a crisis situation like this. Then we can immediately reach them with the information they need." To share your e-mail address for this purpose, call the Pork Checkoff at 800-456-PORK (7675), or e-mail pork@pork.org.

NPPC Request Aid From US Government

In a letter to Agriculture Secretary Tom Vilsack, the National Pork Producers Council (NPPC) requested a broad assistance package to help the struggling pork industry during this difficult economic emergency. According to the industry, pork producers have lost an average of more than \$21 on each hog marketed since September 2007. The following are the specific requests from the NPPC to the USDA:

- Purchase immediately an additional \$50 million of pork for various federal food programs – other than ones in USDA's Section 32 program – using fiscal 2009 funds. Fiscal 2009 ends Sept. 30. The funds would not come from USDA's Section 32 program. (USDA annually buys pork for food programs; it bought \$62.6 million worth in 2008.)
- Urge Congress to lift a spending cap on the Section 32 program, and use \$50 million of \$300 million available to purchase pork for the program, which uses customs receipts to buy non-price-supported commodities for school lunch and other food programs.
- Buy on Oct. 1 a minimum of \$50 million of pork, using fiscal 2010 funds. Fiscal 2010 begins Oct. 1. The purchase would be in addition to USDA's annual buy.
- Use \$100 million of the \$1 billion appropriated for addressing the H1N1 virus for the swine industry. This would include \$70 million for swine disease surveillance, \$10 million for diagnostics and H1N1 vaccine development and \$20 million for industry support.
- Work with the U.S. Trade Representative to open export markets to U.S. pork. Several countries, including China, continue to impose unwarranted bans on U.S. pork because of the H1N1 flu.
- Study the economic impact on the livestock industry of an expansion of corn-ethanol production and usage. The U.S. Environmental Protection Agency has proposed raising the cap on blending ethanol into gasoline to 15 percent from its current 10 percent.

"U.S. pork producers are in desperate straits right now, and they need a little help from USDA," said NPPC President, Don Butler. "The request NPPC has made today not only will help pork producers and Americans who benefit from government feeding programs, but tens of thousands of mostly rural jobs supported by the U. S. pork industry." *NPPC News Release 08.17.09*

Your WPP Board Members

Scot Cocking , President	208-668-1149
Danny Belton , Vice President	253-847-9127
Darryl Bayes , Secretary	206-948-0806
Mark Street , Treasurer	509-787-3728
Don Van Tine , State Contact	509-397-2694

EDITORS:

Jean Smith, Benton-Franklin Area Extension Educator
Sarah M. Smith, Grant-Adams Area Extension Educator

PQA Plus Animal Handling Supplement Available

The National Pork board has developed a CD of supplemental material to enhance the Pork Quality Assurance (PQA) Plus training by providing additional instruction in the area of animal handling. Supplemental materials on this disc include training documentation worksheets, Animal Handling Video and PowerPoint, Record of Completion template, Trainer's Guide and Individual Development Plans. The Animal Handling supplement is available free to U.S. pork producers by calling the Pork Checkoff Service Center at 1-800-456-PORK (7675).

Emergency Action Plan Tool

The Pork Checkoff officially introduced an Emergency Action Plan tool for producers at the 2009 World Pork Expo, continuing to build on the pork industry's "We Care" initiative. The Emergency Action Plan tool assists your producers in creating and documenting their operations' emergency plans as part of the PQA Plus® site assessments.

While no producer can predict when a disaster may occur, this tool may help to reduce the devastating impact that disasters may have on an operation. The tool, found online at <https://eap.pork.org>, allows producers to customize their emergency action plans with photos, task lists, and diagrams that identify specific hazards on their sites. Resources that may be of assistance during an emergency, including people, also are identified on the action plan. The completed form provides producers a plan for almost any disaster, including fire, flood, power outage, disease outbreak, wind or tornado damage, manure spill, worker injury or illness, gas or hazardous material leak, or other potential emergencies.

The Pork Checkoff designed the Emergency Action Plan tool to reduce the "think time" associated with emergency planning and to provide fields that producers can simply and easily fill-in. Once completed, the action plan can be printed multiple times and stored online for simple customization from site to site or year to year. Producers are not required to complete the plan in one sitting; they can enter information, leave, and return to complete the plan later. This is a good resource for individuals preparing for a PQA Plus site assessment.

2009 Pork Industry Handbook Now Available from Purdue Extension

The 2009 Pork Industry Handbook and DVD are now available from Purdue Extension – The Education Store. The handbook, in its third edition, is a cooperative effort of the Purdue University Cooperative Extension Service, Pork Checkoff and the U.S. Pork Center of Excellence. It has new and improved content, including industry statistics and historical data and new information on human resources, swine welfare, genetics, environmental stewardship and worker health. Also new for 2009 is a DVD version of the handbook that not only includes all of the information contained in the print version, but also color versions of all photos and graphics contained in the handbook. It also includes more than 30 how-to videos and more than 20 interactive swine management worksheets producers can use on their own farms. For more information on the handbook, contact The Education



Store at 1-888-398-4636 or email media.order@purdue.edu

New Pork Videos Debut on YouTube

As the YouTube phenomenon continues to grow and millions of people visit the video-sharing site each month, the pork industry is making its voice heard.

"We've recently added three new videos that feature both consumers at the California State Fair and producers from across the country, in their own words," says Teresa Roof, public relations manager for the National Pork Board. "This is one more way to communicate our messages about the many ways pork producers are doing things right."

Located on the Checkoff's YouTube channel at <http://www.youtube.com/PorkCheckoff>, the new videos include:

- **Pigs Go Green.** Randy Spronk, a Minnesota pork producer, and Brad Greenway, a South Dakota pork producer, describe how they protect the environment, from fertilizing crop ground with swine nutrients to maintaining air quality.
- **Ethical Treatment of Pigs.** Brad Greenway, along with Dale Norton, a Michigan pork producer, and Leon Sheets, an Iowa pork producer, discuss how proper animal care and modern livestock facilities help farmers supply safe, high-quality food.
- **Hungry Pigs.** Dale Norton and Dr. Gene Nemecek, a swine veterinarian and National Pork Board member, explain how pigs are fed a well-balanced diet that provides the proper nutrition for each stage of life.

These new videos, which run approximately one to two minutes each, compliment several other videos that have been posted on the Checkoff's YouTube channel since May. These clips, which have been viewed worldwide, include "Pig Farmers Take Action" (which focuses on animal health and well-being, including Pork Quality Assurance Plus), "Ride Along with a Pig" (which shows why transportation is a very important issue for pork producers), and "Pigs Are Hungry, Too" (which addresses pigs' nutritional needs and requirements for optimum care).

So far, "Ride Along with a Pig" is the most frequently viewed Checkoff video, followed by "Ethical Treatment of Pigs" and "Pigs Go Green." To help the videos rank higher in Internet searches, the titles incorporate key words, and the clips are filed in the "Pets and Animals" section of YouTube.

"The more people who view these videos and rate them, the higher the videos will appear in the online search," says Roof, who notes that the Pork Checkoff is taking what it has learned about YouTube videos to reach specific target audiences in 2009. "This is viral marketing, and it is helping us tell our story."

Producer Brings YouTube to The Farm

Chris Chinn has opened the barn doors to her family's 2,400 sow farrow-to-finish operation in Missouri to the viewing public through the use of YouTube.

The five minute "Truth About Modern Pork Production" video shows daily life inside the farrowing room and finishing barns. Chris narrates the video, describing various aspects of the farming practices and the purposes and the benefits to animals, environment, communities, and consumers.

Researchers Study Factors That Regulate Vaccination Efficiency

Using vaccination to induce a robust immune response has been an effective strategy for managing infectious diseases in humans and animals for more than a century. Now, Agricultural Research Service (ARS) scientists and colleagues have found that a concurrent parasite infection significantly compromises the effectiveness of a commonly administered vaccine in swine.

The study was conducted by researchers at the ARS Diet, Genomics and Immunology Laboratory in Beltsville, Md., led by microbiologist Joseph Urban, working with Nina Steenhard of the Institute for Veterinary Disease Biology at the University of Copenhagen in Denmark. ARS is the chief intramural scientific research agency of the U.S. Department of Agriculture.

For the study, 36 pigs raised on a pathogen-free farm were divided into four groups and studied for nearly three months. The researchers wanted to compare health indicators among three groups compared with an untreated control group.

The three groups included pigs that had been continuously exposed to a common worm infection; pigs that were exposed to the same worm infection, but vaccinated against *Mycoplasma hyopneumoniae* bacteria at week three; and a worm-free group that was similarly vaccinated against the bacteria at week three.

All pigs were infected with live *M. hyopneumoniae* bacteria via aerosol four weeks after the vaccine injections were administered. Another four weeks later, the tissue of all pigs were evaluated.

All worm-free, vaccinated pigs infected with *M. hyopneumoniae* tested 100 percent positive for vaccine-derived antibodies, meaning they presented an optimal serum response. But only 78 percent of the vaccinated pigs that had been worm infected developed serum antibodies. The other 22 percent were considered vaccine failures.

The worm-infected pigs also had a higher percentage of lung pathology than their non-worm-infected counterparts after vaccination and subsequent bacteria exposure.

These findings are an indicator of the importance of parasite control during vaccination. The next step is to conduct further field studies in environments where animals are susceptible to both worm and bacterial infection, according to authors.

The study has been accepted for publication in the journal *Vaccine*. *USDA, Agriculture Research Services 08.28.09*

Voluntary 14-day Withdrawal Period for all Tetracycline, Oxytetracycline and Chlortetracycline Products

Pork producers are being reminded to review their use of feed/water tetracycline-class antibiotics (tetracycline, oxytetracycline or chlortetracycline) to make sure their use meets standards set by some export markets for U.S. Pork.

All U.S. pork producers are required to adhere to animal health-product withdrawal standards that meet U.S. maximum residue limits. These standards were determined through science-based testing by the Food and Drug Administration to ensure the safety of all products entering the national food chain. However, some countries that purchase U.S. pork products may

have withdrawal requirements that exceed those on the product label.

Individual countries determine their own tissue residue limits. Not all countries agree with the maximum tissue residue limits set by the U.S. government, even though U.S. limits are based on scientifically sound food-safety data, said Steve Larsen, director of food safety for the Pork Checkoff.

Export markets are important to the U.S. pork industry. According to the annual study conducted by University of Missouri economists, Ron Plain and Glenn Grimes, exports contributed \$40.56 for every pig sold in the United States during 2008. Exports for 2009 are expected to fall below the record levels of 2008, but the economists say exports continue to make a positive contribution to hog prices.

With the added pressure on U.S. Pork exports in 2009, producers who sell to packers that market globally should take steps to help keep those markets open, Larsen said.

Specifically, he said, producers are reminded to follow the voluntary 14-day withdrawal period for all feed/water tetracycline class antibiotics. However, producers should follow the labeled directions for injectable tetracycline class antibiotic products. Based on currently available information, a withdrawal of 14 days when using feed or water forms of tetracycline class antibiotics should meet the residue limits of international markets for U.S. pork.

Larsen urged producers to talk with their packer to understand the packer's policy if a residue greater than the tolerance for the international market is detected. Producers also should work with their veterinarian to consider product choices in the finisher phase and to develop appropriate treatment and withdrawal protocols, he said. *NPB News Release 07.01.09*

Ohio Measure Makes Ballot For Livestock Care Board

Ohio's secretary of state has announced that the ballot measure to create the [Ohio Livestock Care Standards Board](#) will be designated as State Issue 2 on the Nov. 3, 2009 ballot. If approved, the board will set standards for livestock and poultry care taking into account food safety, local availability and affordability of food and best farm management practices for animal well-being. Board members will consider those issues in the context of how they impact overall animal health, farm biosecurity, animal disease prevention, food safety, and affordable food supplies.

Membership on the Ohio board will consist of three family farmers, two veterinarians (one being the state veterinarian), a local humane society representative, two members from statewide farm organizations, the dean of an Ohio agriculture college and two members representing Ohio consumers. The 12-member board will be appointed, 10 by the governor and one each by the House and Senate. The director of the Ohio Department of Agriculture will serve as the 13th member and chair of the board.

Ohio's farmers have banded together to provide the regulatory framework for the board to maintain a high level of consumer confidence in the food they produce. The effort is also being done in response to activist groups that want to ban modern food production and housing methods in disregard of scientific and practical evidence about animal well-being. The ballot measure was placed on the November ballot through a bipartisan resolution that passed by an overwhelming majority in July in the Ohio General Assembly. *National Hog Farmer, 09.02.09*



Slump Continues for Pork Exports

The lingering global economic slump and low prices for domestic beef and pork products in key export markets contributed to declines in both US beef and pork exports in June, while lamb exports continue to enjoy a strong year, according to statistics compiled by the US Meat Export Federation (USMEF).

Through the first six months of the year, 2009 is still shaping up as the second-best year for US pork exports, but it remains 9% behind 2008 in terms of volume and 7% in value. Thus far in 2009, the US has exported 925,339 metric tons (more than 2 billion pounds) of pork and pork variety meat valued at nearly \$2.2 billion.

Compared to export totals in June of 2008 – the second-highest single month totals in history – combined pork and pork variety meat exports were down 31% in June of 2009, totalling 133,594 metric tons (294.5 million pounds) valued at \$320.4 million.

H1N1 affects pork exports-

“The H1N1 influenza virus has been an important factor for US pork exports,” said Jon Caspers, USMEF chairman and a pork producer from Swaledale, Iowa. “We have had market access issues in two of our top six pork export markets (China and Russia), which makes it all the more important to maintain a strong presence in our other key markets.”

In the No. 1 market for US pork exports, Mexico, USMEF recently conducted an extensive training program for personnel in the hotel, restaurant and institutional (HRI) sector to familiarize them with US red meat. Mexico has rebounded well from its experience with the flu virus, and US pork exports there are up 52% in volume to 248,694 metric tons (658.5 million pounds) for the first half of 2009.

The United States' No. 2 pork market, Japan, also is up for the first half of the year. Volumes rose 1 percent to 223,290 metric tons (492.3 million pounds) while the value of those exports is up 13 percent to \$808 million. For the month of June, export volumes to Japan dipped 13.5 percent versus a year ago while the value of the exports slipped just under 6%.

On the flip side, exports to the No. 3 market, the greater China/Hong Kong region, are off just over half for the year, dropping 52% in volume (to 121,412 metric tons or 267.7 million pounds) and 54% in value to \$203.3 million. Russia, the No. 6 pork export market, has seen volumes drop 35% to 60,826 metric tons (134.1 million pounds). The value of pork exports to Russia is down 37% compared to the first half of 2008, reaching \$123.9 million.

USMEF, 08.17.09

Net Farm Income Forecast To Be Down 38 Percent in 2009

According to the USDA Economic Research Service the net farm income is forecast to be \$54.0 billion in 2009, down \$33.2 billion (38 percent) from the preliminary estimate of \$87.2 billion for 2008. The 2009 forecast is \$9 billion below the average of \$63.2 billion in net farm income earned in the previous 10 years. Farm net cash income, at \$68.2 billion, is forecast down \$29.4 billion (30 percent) from 2008, and \$3 billion below its 10-year average of \$71.2 billion. Net cash income is projected to decline less than net farm income primarily because net cash income reflects the sale of \$1.8 billion in carryover stocks from 2008. Net farm income reflects only the earnings from production that

occurred in the current year.

The 2009 forecast is for a \$40.3 billion decline in cash receipts, this \$40-billion decline still represents less than half the combined increase of \$83 billion that occurred over 2007-2008. Crop receipts would be the second highest on record in 2009, despite an \$18-billion drop to \$165 billion, following gains of more than 20 percent in each of the last 2 years. Livestock receipts are expected to decline \$22.2 billion, 15.7%, in 2009.

In 2008, the farm sector was whipsawed by highly volatile domestic and international macroeconomic forces that were initially favorable to U.S. farmers. Prices of both farm commodities and farm production inputs spiked in the first half of the year and then fell in the latter half. The U.S. farm sector is perhaps more intertwined with the world economy than ever. Demand arising from both the growing populations and rising incomes in other countries has expanded markets for farm commodities and increased competition for critical production inputs such as fuel, feed, and fertilizer.

The record net farm income in 2008 was driven by a large increase in the value of crop production that was only partially offset by rising costs of production for the farm sector. The value of crop production exceeded its previous record (set in 2007) by \$31 billion, a 21-percent increase.

Prices of major crops (corn, soybeans, wheat) trended upward in late 2007 and continued doing so in the first part of 2008 as the remainder of the 2007 harvest was marketed. These prices declined in the latter months as the 2008 harvests occurred, but remained high by historic standards.

Exports were strong as a weak dollar relative to other currencies made U.S. commodities more competitive in international markets, and ending-year stocks of many commodities were low. Commodity prices trended downward late in 2008 as the national and world economies softened.

In 2009, crop prices have continued to decline and prices for livestock animals and products have experienced sharp declines. With economic conditions deteriorating worldwide, demand for exports has tailed off, with few options available to expand marketing elsewhere. Sharply declining demand in 2009 has forced farmers to accept prices that are lower than were expected earlier in the year when production plans were made. *USDA, ERS 08.27.09*



SAVE THE DATE

2010 SWINE INFORMATION DAY

Date: February 5, 2010
 Time: 9:00 AM-5:00 PM,
 Annual Meeting to Follow
 Location: Moses Lake Golf & Country Club
Pillar Rock Grill
 1373 Rd F NE
 Moses Lake, WA



Swine producers of all sizes; 4-H/FFA youth producers; agency representatives; agriculture educators; and fair/show representatives are invited to participate. Swine Information Day is sponsored by the Washington Pork Producers, Washington State University Extension, and the National Pork Board.

NEWS FROM



Update on WSU Swine Center Manager Position

As many of you already know, Asa Timm has turned in his resignation as manager of the WSU Swine Center effective October 2, 2009. Ace has been a great asset to our Department of Animal Sciences and WSU throughout his tenure in this role and we are sorry to see him leave. However, we also know that his plan has always been to return to his own farming and livestock operations and in that endeavor we wish him nothing but success and thank him for the excellent job he did while at WSU. We are in the process of opening the position to seek applications to fill the manager position as soon as possible. We have received the preliminary approval and soon we will move forward with advertising this position as part of a national search. Once we have the final approval on the position description, it will be posted on the WSU jobs website and the application process will be conducted online.

This position is critical for us as it provides not only the operational management of the facilities, but it is also key to our teaching and research programs. The introductory swine management course and advising of the Student Swine Cooperative are just 2 of the teaching related activities for which the Swine Center Manager is responsible. In addition, maintaining compliance with state and federal animal care and use guidelines, and accreditation requirements for programs in which the university participates makes this a critical position that we are anxious to fill. Experience in and ability to teach all aspects of swine production and management, the ability to teach, manage and train student employees, an understanding and experience with research required to facilitate implementation of research protocols, and the ability to project and manage budgets are all essential components for this position. We are committed to filling this position as soon as possible with an individual that has the rather unique skill set required for this position.

We also realize that the swine industry in Washington is interested and concerned about what is happening with this position and we will keep you updated as we progress. Once the final approval to open the search has been received, the position description and specific details will be available through the WSU Human Resources website (<http://www.hrs.wsu.edu/>). Highly qualified and interested individuals are encouraged to apply.

We will keep you in the loop and I look forward to reporting to you soon that we have successfully filled the position and have a new member of the "Coug" family to introduce.

*Margaret E. Benson, Chair,
Department of Animal Sciences*

WSU Student Swine Cooperative Update

In light of a new school year that has just gotten underway, I thought the swine industry might be interested in a couple of the early activities in which our students with an interest in

swine have already been involved. The Student Swine Cooperative (SSC), the student run swine operation in which the students own and manage a group of sows in a farrow-to-finish operation have been busy. The Department of Animal Sciences prides itself in providing hands-on experiences for our students. The SSC is one of those experiential learning options for which the Department is very proud. SSC had their first meeting of the year and one of their goals was to fill the open slots for new students in SSC. They had more students interested than slots available and are looking forward to a great year of learning. This year's President is Jackie Koster and she has already had the group mobilized to participate in the Friends of Animal Science Tailgate held prior to the first home football game against Stanford on September 5. The Department relied on our clubs and cooperatives to help with the event and SSC was a tremendous asset at a great event. Below are 2 pictures of the SSC students participating in the event which drew approximately 250 alumni and friends in what is expected to become an annual event. As you can see, they got to interact with some important WSU personnel in addition to visiting with former SSC students and other interested attendees. This is a great group of students and I hope many of you have a chance to meet them this coming year.

*Margaret E. Benson, Chair,
Department of Animal Sciences*



SSC students participating in the Friends of Animal Sciences Tailgate (l to r): Jordan Profitt, Christian Reinke, Jackie Koster, Chris Wesen, Nick Larson, and Dor Dor Vuong.



Chris Wesen and Nick Larson visited with WSU President Elson Floyd (center) about SSC and other important topics.

Youth Swine Producers. . .

Pork 100 Course Available From The National Pork Board

Pork 100 is a course designed to provide a general overview of today's pork industry. It requires approximately one and half hours to compete and includes videos, review questions, and additional resources. Content covers each of the following areas: core production, supply and support systems. The CD course is designed for people who have limited knowledge about pork production, including 4-H and FFA members, introductory animal and veterinary science students, and administrative and accounting employees on the farm. The Pork 100 course is available Free by calling the Pork Checkoff Service Center at 1-800-456-PORK (7675)t. S. M. Smith

Revised Gilt Selection Guide Excellent Training Tool for Both Producers and Livestock Judges

A PDF version of the recently revised Pocket Guide for the Evaluation of Structural, Feet, Leg and Reproductive Soundness in Replacement Gilts was developed to make the information more easily and readily accessible in an online format. It is located on the Pork Checkoff website at www.pork.org/documents/producers/Gilt_Selection_guide2009.pdf. S. M. Smith

USDA Country Of Origin Labeling (COOL) Rule Impacts Sale of 4-H/FFA Market Animals

The U.S. Department of Agriculture (USDA) federal rule requiring Country-Of-Origin-Labeling (COOL) when into effect on Mach 16th, 2009. This new rule requires most retailers (grocery stores, public meat markets, etc.) to indicate country of origin on ground and whole muscle cuts from beef (including those produced from dairy cattle), lamb, pork, and goat. Even though, livestock producers are not directly impacted by this rule, producers have the first-hand knowledge concerning the country the animal is born and raised in. Therefore, packing plants are requiring all producers (youth and adults) to provide COOL affidavits to verify where an animal is born and raised.

This rule will impact the sale of 4-H and FFA market animals. The majority of the 4-H and FFA market animals at our fairs and area junior shows are sold to meat packing plants or buyers that market to retail stores and are therefore required to comply with specific COOL labeling of meat products from these animals. To ensure compliance with this new rule, all youth purchasing cattle, pigs, lambs or goats should request an affidavit of Country of Origin. Also, if you plan on selling any animals to youth or the commercial market, you need to be prepared to provide an affidavit to the buyers of your animals.

The WSU Extension Youth Producer Affidavit & Health Record is a series of five single-sheet forms for market beef, dairy heifers/cows, market lambs, market swine, and market goats. These species specific forms are for youth producers to track and verify animal identification, country of origin, care, treatment, and

compliance with regulations for food producing animals marketed through fairs and junior shows. The forms were revised in 2008 to include documentation necessary for new regulations, and address concerns about the traceability of country of origin and drug residues in livestock produced by youth. Youth producers will present the form to the livestock sale committee (marketing organization) so they can pass-on COOL and other treatment/care verification to the buyers of project animals. Youth producers should also keep a copy of the record for a minimum of one year after the sale of the animal for verification and auditing purposes. The forms have been reviewed and endorsed by national and state livestock organizations and packing plants purchasing fair animals from Washington. **Electronic forms are available on the WSU Central Washington Animal Agriculture website, <http://animalag.wsu.edu> under "Youth Producers". Download these forms prior to purchasing animals and have seller/produce complete animal origin verification (top right-hand box).**

As a responsible food animal producer, it is the youth and parents' responsibility to understand and follow rules and regulations concerning the production of food animals. Parents and youth who do not want to accept or cannot accept these responsibilities should not be involved in the production of food animals. 4-H offers many opportunities for life skill development in non-food animal projects. Leaders, parents, and youth should remain watchful for additional information on COOL and other regulations pertaining to food animal production.

I recognize that these rule seems confusing and overwhelming at times. If you have questions, please do not hesitate to contact me at WSU Grant/Adams Extension Office, 509-754-2011, Ext. 413. I will do my best to keep you updated and provide you with the necessary documentation to maintain compliance. Our goal in the WSU 4-H Youth Livestock program is to provide an educational opportunity to our youth concerning life skills development while maintaining compliance with current state and federal regulations and providing the highest quality food products possible from the animal we raise. S. M. Smith

WASHINGTON STATE UNIVERSITY
EXTENSION

Producer Affidavit & Market Swine Health Record

Quality Assurance

Youth Producer:
 Name: Emma Winger
 Address: 111 Blue Ribbon Ln
Champion, WA 99111
 Premise ID (if available): X11111
 Phone: (509) 331-1111
 QA Certification #: NRB1111
 Fair: Washington Fair
 Fair Tag #: WF-11
 Sale Date: August 15, 2008

Producer Affidavit and Animal Information (Obtain from producer):
 Herd Tag #/Ear Notch ID: 14-5 Sex: Gilt
 Birth Date: 1/25/08 Breed/Color: Hamp Cross
 I (original producer) attest through first-hand knowledge, normal business records, or producer affidavit(s) that the animal referenced to by this document is of Canada (country) origin, and is delivered to Emma Winger (Youth Producer).
 Date Purchased: 4/10/08 Premise ID (if available): x222222
 Purchased From (Farm Name): High Quality Swine Farm Office Phone: 222222-2222
 Address: 222 Bacon Rd City, State, Zip: Rockledge, WA 99222
 Producer Signature: Armed Producer Print Name: Armed Producer

Youth producers only list treatments administered while under your care. Do NOT list treatments administered prior to purchase. If you need additional space for treatments or medicated feeds, use supplemental health form page—available at animalag.wsu.edu—“Youth Producers”.

Treatments & Dewormers (Date & Time)	Condition Being Treated	Estimated Weight	Treatment Administered (Medication dispensed, amount, and route of administration)	Drug Lot Number	Name (Person giving treatment)	Withdrawal Time (Instructed)	Withdrawal Complete (Date & Time)	For prescription or extra label drug use, list the veterinarian's name, address, and phone.
5/25/08	Parasites	75 lbs	Ivomec, SQ, 1cc	PC 0916	Emma	35 days	6/29/08	Dr. Tina Cure
7/3/08	Foot Rot	250 lbs	Penicillin, IM, 10cc	6321462	Dr. Cure	11 days	7/14/08	Pharmaceutical 11-1222
7/11/08	Cough/Fever	240 lbs	Naxcel, IM, 8cc	B342118	Dr. Cure	0 days	7/11/08	Dr. Tina Cure

Medicated Feeds: Remember to document ALL medicated feeds and withdrawal times.

Dates Fed	Medication Name (Medication included in feed and approximate amount of medication)	Withdrawal Time (Instructed)	Withdrawal Complete (Date & Time)
4/5-5/5/08	Top Show Starter - Carbadox 990m	42 days	6/16/08
5/6-7/1/08	Top Show Grower - Chlortetracycline 50m	0 days	7/1/08

“Produce healthy and safe pork products by being a knowledgeable and responsible producer.”

Give Subcutaneous (Sub-Q) injections under loose skin of neck or flanks, using the tented method. Give Intramuscular (IM) injections in the neck. If label indicates a choice, use Sub-Q (under the skin) injections over IM.

I certify that I produced this animal and I have listed ALL products and treatments they received while in my care/ownership and all withdrawal times have been met. I attest that the animal referred to by this document is of Canada (country) origin and raised in U.S. (country).
 Youth Signature: Emma Winger Date: 8/15/08
 Guardian Signature: Armed Producer Date: _____

NEVER inject into the ham or the loin area.

Authors: Sarah M. Smith, Jean Smith, and Jan Busboom. C1055E revised November 2008. WSU Extension programs and employment are available to all without discrimination. Evidence of discrimination may be reported through your local WSU Extension Office.