

California

PORK REPORT

Pork is the feature of SF Chefs 2011— a premier food event!

The National Pork Board was a platinum sponsor at this year's SF Chefs event and restaurant week from August 1 – 7, 2011. The event, which was organized by San Francisco's Golden Gate Restaurant Association, is a food, wine and spirits festival. This year the Grand Tasting Tent on Union Square featured hundreds of San Francisco's best restaurants, bars, distilleries, breweries and wineries. There were classes, demonstrations, speakers and sponsored parties, held at different venues throughout the city.

As part of the National Pork Boards sponsorship, we hosted a booth during each of the tasting events. Joseph Villanueva, Executive Chef at Le Colonial, prepared pork dishes for the booth on Friday evening. He started with braised turmeric pork served with a cold rice noodle salad, followed by a braised pork shoulder and loin back ribs served with a corn and tomato salad and chili tamarind sauce.

Saturday was split into two tastings, afternoon and evening. We featured a live prosciutto carving by Herb Eckhouse, founder of the Iowa based artisanal pork curing company La Quercia, for the afternoon session. The evening tasting was a flight of three pan seared pork belly portions prepared by Chef Instructor Lars Kronmark and culinary students from the CIA at Greystone. Each pork belly piece was paired with a different sauce ranging from mild to hot.

Tom Pizzica, host of "Outrageous Foods" on the Food Network, prepared the final tasting on Sunday. He served a five-spice pork sausage topped with Vietnamese caramel sauce, a slice of hard boiled egg, a slice of jalapeño pepper, a sprig of cilantro and sprinkled with sesame seeds.

The National Pork Board, in conjunction with the California Pork Producers and Long Ranch farm, also provided twenty-two pigs for the event. The pigs were featured in a wide variety of restaurant dishes through the tasting tent. Chef Jim Modesitt from Big Jim's BBQ smoked the entire pig and prepared an amazing BBQ pulled pork slider. Chef Owen Nattrass from The Restaurant at Wente Vineyards featured a pork meatball with stewed garden peppers, oregano and green olive aioli. And there were many, many more outstanding dishes prepared with the donated pigs!

In addition to serving four tastings and providing pigs, the National Pork Board also taught a sold out class on Saturday morning, "Tasting and Talking Pork." Stephen Gerike, Director of Foodservice Marketing for the National Pork Board, and Herb Eckhouse, founder of La Quercia, instructed the class. Gerike spoke about the basics of fresh pork, the differences between breeds and how to identify the best coloring and marbling quality at the meat case. Eckhouse taught the class attendees about artisan crafted cured meats that highlight the special qualities of heritage breeds.

The event was a huge success. With over 3,200 dishes served from NPB's booth alone and thousands more from the other 20 restaurants that featured one of our donated pigs, pork was well represented at this premier food and wine event.

September 2011

CPPA Board of Directors

President

David Lopes
David.lopes@reedleycollege.edu
Reedley, Ca

1st Vice President

Russell Pedrett
rnvgenetics@yahoo.com
Colusa, Ca

2nd Vice President

Rachelle Bailey
GoldenStateSwine@aol.com
Turlock, Ca

Secretary

Brady Otto
brady_otto@yahoo.com
Galt, Ca

Treasurer

Steve Weaver
pigstuff@frontiernet.net
Elk Grove, Ca

Board of Directors

James Backman
smalltown@fire2wire.com
Denair, Ca

Wes Barone
bar1hogs@yahoo.com
Caruthers, Ca

Bill Barnes
wbarnes@bakersfieldcollege.edu
Bakersfield, Ca

Ken Dyer
kdyer@cloughertyfarm.com
Corcoran, Ca

Adam Mendonza
nolimitgenetics@aol.com
Yuba City, Ca

Ambassador

John Traini
Modesto, Ca

Staff

Lesa Carlton: lesa@calpork.com
Kaitlin Duni: kaitlin@calpork.com

CPPA Office

1225 H Street, Suite 106
Sacramento, Ca 95814
(916) 447-8950
www.calpork.com

Pork Quality Assurance Plus

In 2007, Pork Quality Assurance evolved into Pork Quality Assurance Plus (PQA Plus) to reflect increasing customer and consumer interest in the way food animals are raised. PQA Plus was built as a continuous improvement program. Maintaining its food safety tradition to ensure that U.S. pork products continue to be recognized domestically and internationally as the highest quality and safest available, it also provides information to ensure producers can measure, track and continuously improve animal wellbeing. With PQA Plus, pork producers have another tool to demonstrate that they are socially responsible.

The PQA Plus program achieves its goals through:

- Producer training by a certified PQA Plus advisor which results in the producer receiving PQA Plus certification
- An objective assessment of on-farm animal well-being which, when combined with the education of the producer through PQA Plus certification, results in the farm receiving PQA Plus site status.

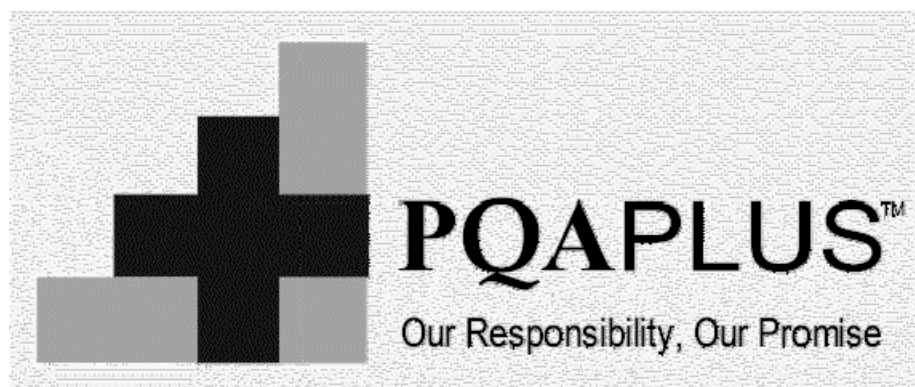
A PQA Plus survey designed to evaluate the implementation of PQA Plus in the industry. Survey results are used to identify opportunities for improvement of the program's information and delivery. This program which tag line is "Our Responsibility, Our Promise" is our commitment as pork producers, big and small to all consumers. Many packers are requiring that pigs they purchase come from producers and sites that are PQA Plus certified.

Before the next CPPA board meeting we will be offering a PQA Plus adult certification class, and scheduling future classes as demand requires.

If you have any questions contact:

Steve Egbert,
PQA Plus Advisor, TQA Advisor
segbert@pffjca.com

Or the CPPA office—(916) 447-8950 or lesa@calpork.com



Planning Ahead

D.M. Lopes, CPPA President

Someone I worked with a few years back was fond of the expression “We need to have a plan”. Like me, this individual was somewhat of an organization freak who liked to have things mapped out before starting a new project. Even though we cannot predict how unexpected events may alter our course, I believe that effective planning is essential to keeping ourselves on track and headed toward our destination.

Planning for Change: A New Face at the CPPA Office

Claire McNames is the new assistant at the CPPA Office in Sacramento. Claire comes from the very northern end of the state. She is a recent graduate of CSU Fresno and has a wealth of experience exhibiting livestock through 4-H & FFA programs. On behalf of the CPPA, I would like give a warm welcome to Claire and look forward to working with her in conducting our annual events. Claire replaces Kaitlyn Duni who has served the organization well over the past year. We wish Kaitlyn all the best in her new position with Seneca Foods.

Planning for the Next CPPA Show: Start Breeding Those Gilts!

Gilts bred for January-February litters are a hot item at the annual Western All Breeds Show in Reno, with quality females often fetching in excess of \$1,000 each. Early fall is the time to get them bred. Start planning for the show which will be held December 9 & 10 in Reno, Nevada. We hope to get a great turnout for this event which has historically produced some of our best sale price averages.

Planning for New Show Requirements: PQA Certification

Starting with the Western All Breeds Show in December 2012, all exhibitors will be required to be PQA Certified to be eligible to exhibit and sell hogs through any of the annual CPPA show/sale events (i.e. Pork Spectacular, State Fair, & Western All Breeds).

How does one go about receiving PQA training? The PQA training will be provided to CPPA members, free of charge, at the Western All Breeds Show this December and at the Pork Spectacular next March. Further details are forthcoming.

Planning for Next Year’s CPPA General Membership Meeting: New Ideas

At its August meeting, the board of directors discussed some ideas for stimulating member participation in the annual CPPA general membership meeting. We are looking at conducting this event in either January or February (as required by our By-laws) and expanding the format to attract greater member attendance. Components of this event will be developed in cooperation with an industry partner and will involve a tour and educational activities. Several great ideas for enhancement of this annual event were discussed and it appears that we may have a willing industry partner located in the center of the state (details yet to be confirmed).

Planning Assistance: Sharing Information

As always, I invite you to give me a call if you have a question that you would like me to address or any information that you would like to have shared at a board meeting. The next board meeting is scheduled for October 27 in Sacramento. I can be reached at 559-638-0319 (office), 559-360-3606 (cell), or david.lopes@reedleycollege.edu.

Also, don’t forget to check out our website for all of the latest information at <http://www.calpork.com>. There you will also find a link to our facebook page. Give it a look and let us know what you think.

CPPA Youth Ambassador, Corey Carpenter



I would like to start by voicing that it was great to see a lot of you at the California State Fair Junior Show. Regrettably, I was unable to make it to the open show but I must say I was impressed by the level of participation by our junior members at the junior show. For those unaware, the junior show took place July 14-16 at the Cal Expo events center in Sacramento, CA. On Thursday the 14th, Brady Otto of Galt, CA had the opportunity to sort through the junior showmanship Contest. Friday the 15th, Brian Arnold of Kewanee, IL was given the opportunity to sort through the junior market show. I had the opportunity to set up a small educational and promo-

tional booth in the hog barn for the public to benefit from. I passed out everything from membership forms to recipe cards. I found this to be a very positive experience for those who took advantage of utilizing the information found at the display. Although I was only able to stay for a day and a half, I feel that those who were interested and curious about the pork industry, CA pork more specifically, had their questions answered and a bit more insight put in their hands to understand what we represent which is very important. If we as producers and supporters of our industry can find versatile ways to bridge that potential gap between producer and consumer, we are headed in the right direction and I think we may be shocked by the vast amount and diversity of people we are able to reach. Long story short, it excites me to observe the curiosity of the public and be able to witness to them about what for many of us is our livelihood. Looking ahead we have got Western All Breeds Show & Sale coming up in December, and for our youth out there be looking for details concerning our scholarship programs, Loaner Gilt/Show pig programs and other various youth opportunities you may find. Details can be found soon at www.calpork.com. Good luck to everyone going back to school and I hope to see everyone in Reno!

Corey B. Carpenter

California Youth Pork Ambassador

National JR Swine Association—Kyle Mendes

On June 28 to July 2 the National Junior Summer Spectacular was held in the Kentucky Expo Center in Louisville Kentucky. Over five thousand National Junior Swine Association (NJSJA) members gathered to exhibit five thousand gilts at the Summer Spectacular. The event served as national conference for the NJSJA organization. The gilt show was coupled with speech contest, judging contest, poster contest and picture contest. The Best of Show winner of the picture contest was Ashly Anderson of Indio, California. Ashly's picture was the winner of the intermediate General Agricultural division before being selected as the Best of Show. During the week the NJSJA elected its new junior board members. The new junior board is responsible for guiding the organization's 11,000 nationwide members. Corey Carpenter of Red Bluff California will serve as the Western region representative for the next two years. He is replacing Rebecca Bailey of Turlock, California. Rebecca finished serving her two year term and was awarded the visionary leadership scholarship after her service as the NJSJA National President.

CPPA JR Board Member—Profile

KYLE MENDES

My name is Kyle Mendes. I am 19 years old and I live in Modesto, California. I am supported by my parents John and Heidi and two brothers Brad and Jason. I am currently attending Modesto Junior College studying Agricultural Education with plans to give back to the organization that has given so much to me. I am also involved with the Modesto Junior College Livestock Judging Team and the Agricultural Ambassadors. I am also active hosting jackpots, judging clinics, and field days. I have been involved with raising and showing swine since the age of ten when I joined my local 4-H club. My project has since expanded to ten sows raising and producing my own seedstock. I have been active in the NJSA organization showing at the Western Regional since its inception. I am currently serving as the NJSA Ambassador at the World Pork Expo, the National Junior Summer Spectacular, and the National FFA Convention.

JOSEPH PARKER

I'm Joseph Parker from Paso Robles, California. I am 19 years old and currently a freshman at Cuesta College. I plan on transferring to Cal-Poly San Luis Obispo with a degree in Ag Business. I have been an active 4-H and FFA member both here in California and in Arizona. I moved to California my Jr. year in high school when our family bought a wine grape vineyard. I was born and raised in the agriculture industry. Looking back I don't regret a single thing I did in the show industry. All the shows I went to in Arizona and the few I went to here in California, have only opened doors for me. My main goal to achieve, while being on the CPPA Jr. Board, is to educate the public. I believe that the public need to be educated more on all the different aspects of the pork industry. I would also like to help kids understand that they are the commercial producers tool to educate the public, while they are at the local Fairs.

CPPA - JR MEMBER PROGRAMS

CPPA Youth Ambassador

The California Pork Ambassador Program is designed for youth to develop strong relationships with producers and members of the swine industry. The main goal of the Pork Ambassador Program is to promote California Pork Producers and the swine industry at various events throughout the year. Eligible age at least 18 and no older than 21.

William "Bill" Silveira Scholarship

As each year passes, more and more people realize that impact that William "Bill" Silveira had on the California Pork Producers Association. A visionary, Bill poured his heart and soul into making CPPA Work for pork producers. This legacy still lives today. The Silveira Scholarship Fund was established to help cultivate CPPA and agriculture industry leaders.

CPPA Loaner Gilt Program

The main goal of this program is to promote interaction between the leaders of today and those of tomorrow by providing junior members high quality purebred gilt's for a period of one year.

CPPA Show Pig Scholarship

The Directors of the California Pork Producers Association and the CPPA Youth Committee invite the breeders and junior members of the association to participate in the Show Pig Scholarship program.

In order to apply for these CPPA JR Member programs, you must be a CPPA JR Member.

Application Deadline: January 31, 2012

Applications are available online at: www.calpork.com

Animal Welfare—What are you doing to be proactive?

By: Mike Curry, Yosemite Meat Company & CPPA Board of Director

This tends to be a very heated topic in our industry. On one side you have those who believe traditional methods are the best and view new ways as detrimental to their business. Or on the other side there are those who will have you believe animals in their “natural” environment is best for the animal and for us. No matter what side you sit on I believe it is important to understand and appreciate the other’s opinion.

We have all seen the media attention towards animal agriculture, and quite frankly many of the photos and videos are simply appalling and disgraceful. As an industry we should not stand for any animal abuse, it is our duty as caretakers for animals being raised for food consumption to respect the sacrifice the animal is making for our well being. It is indeed a true fact that an animal will give its life for our nourishment and this is the greatest sacrifice of all.

To many of you, being this public and truthful about what actually happens in animal agriculture is a bit scary, especially since we have spent many years trying to hide this portion of the process. I am not suggesting that every slaughter house or farm open its doors to the public and let them have full access. But what I do think is important is that we begin to make a reasonable transition towards better educating the general public regarding the steps it takes to put a healthy serving of meat on their plate. We should share with them that thoughtfulness and care go into every aspect of the process. Most importantly we truly respect the sacrifices animals are making for us and we have every intention to care for them to the fullest.

Moving forward I believe as an industry we need to find a balance between traditional and new methods to ensure we are all respecting animals used for food production. We need to have a realistic approach that allows us to continue to feed the ever growing world population. This means we need to continue to explore new and innovative ways of producing food with less space and less resources while keeping in mind ways to improve animal welfare. We as an industry need to prove to the consumer that this type of thought process is ingrained deep inside of us. We have been expected to produce more food on less land. We have had to be very creative to continue the ever increasing demand. We need not hide behind this and allow our naysayers to do all the speaking. We need to be advocates for our industry and for ourselves. Those with no understanding of animal production will be easily fooled by the few but extremely sensationalized videos seen on TV.

It is our time to speak, it is our time to show what actually happens, and it is our time to prove to people that we truly care about animal welfare. I encourage all of you who raise hogs to become PQA certified and have your site assessment completed. There are two individuals on your CPPA board who are trained to conduct an on-site assessment of your farm. It is easy to complain about the few who are against our industry and who would much rather see all of us go out of business. No one else will do a better job defending you and your business than you will. Start by making sure your business is following industry standards. Then tell your story to as many people who will listen.

CPPA Members participate in SF Chefs 2011

By: Steve Weaver, CPPA Board of Director

Pat and I attended the event in San Francisco on August 5th called the San Francisco Chefs 2011. It was a great event featuring the top Chefs in the region who were featuring their favorite meat and pastry dishes. As a minor note there were also wineries and breweries from around the world and you could taste their products.



The reason I was there was to assist the chefs in talking about pork to the attendees. Your Checkoff dollars were at work as we furnished 20 chefs with a whole pig each which they prepared for the 3 day show. They used a different part of the animal for each session and gave people some outstanding pork dishes to try. They served things like pulled pork sandwiches, ribs, sausages, loin cuts, salt pork and many more. Many of the dishes were not the ones we normally think about when we are buying product in the grocery store.

This was not only an excellent way to introduce the public to many different pork dishes at one time but for the Pork Industry to form a great relationship with some outstanding chefs who love our product. The chefs were very interested in who grows the product they use in their business. I spent time with each of the 7 chefs discussing their use of the product during the Friday night event, and talked to them about things such as Pork Quality Assurance (PQA) and the We Care program. They are hungry (no pun intended) to learn more about our farms and to be able to relay that knowledge to their customers. Every one of the chefs spoke about the versatility of pork and that they would like to put more on the menus but need you and me to spread the word about how good it is and how safe it is.

I have since received calls from the show about chefs visiting our farm and we are working on making that happen. You can help by inviting neighbors to visit your farm, large or small, to see the safe, caring way you raise your animals. It doesn't matter if you have 2 pigs or 1,000, you can help dispel the myth of "factory farming".



Pork Checkoff Study: PRRS Costs Industry \$664 Million Annually

Updated Economics Underscore Need for Comprehensive Solution

A new study, underwritten by the Pork Checkoff and conducted by Iowa State University, estimates that porcine reproductive and respiratory syndrome (PRRS) continues to be a major drag on the U.S. pork industry – costing the pork industry \$664 million per year. This translates into \$1.8 million per day or \$114.71 per sow annually. The previous economic study in 2005 calculated PRRS losses at \$560 million annually.

National Pork Board President Everett Forkner, a producer from Richards, Mo., said, “This Checkoff-funded work offers producers, veterinarians and every part of the pork chain a new and valuable insight into the economic impact of PRRS and underscores why we’ve leveraged domestic and international government funds to offer producers tools for regional control of this virus.”

The 2011 study differed most significantly from the 2005 study in the allocation of losses between the breeding and the growing pig herds. Specifically, losses in the growing pig herd accounted for 88 percent of the total cost of PRRS in the 2005 study compared with 55 percent in the current analysis.

Iowa State University veterinarian Derald Holtkamp and agricultural economist Jim Kliebenstein collaborated on the study with others in academia, swine veterinarians in private practice

and the USDA. They found that differences between the 2005 and the 2011 studies may be attributed to several key factors, including changes in the prevalence of PRRS virus and incidence of outbreaks, production and animal health management practices, inflation (accounts for 40 percent of the increase) and other pathogens that have emerged since 2005, such as porcine circovirus.

The report summary stated, “Since the 2005 study, pig production and health strategies have evolved, PRRS virus control/elimination strategies have improved and structural adjustments have occurred in the industry. Because of these developments, it was reasonable to question whether the incidence, severity and/or impact of PRRS outbreaks on pig health and productivity in the U.S. herd may have changed since the 2005 study was conducted.”

The new study collected much of its data from cooperating producers and veterinarians across the United States in late 2010. While not benchmarked in 2005, additional PRRS-related costs that producers must contend with, such as veterinary and biosecurity measures, were collected in this study. Researchers found these costs added \$477.79 million annually to total PRRS costs, putting the cumulative cost of the disease at more than \$1 billion per year when added to production-

related losses.

Based upon a survey of swine veterinarians from across the United States, the study’s researchers were able to estimate additional PRRS statistics. They found that 28 percent of sows and gilts used for breeding in the United States were PRRS virus-free and 60 percent of weaned pigs were PRRS-negative at placement.

“This study also confirmed conventional wisdom that says outbreaks in PRRS virus-free herds are more severe than outbreaks in PRRS virus-infected herds,” Holtkamp said. “When comparing elimination methods, we found that the time required for herds to provide a return on investment was still relatively short with herd closure and roll-over. However, we found that complete depopulation/repopulation appears to make economic sense only if there are other reasons to depopulate the herd or for high-value genetics herds.”

According to Lisa Becton, Checkoff’s director of swine health, the complete Checkoff-funded research study on PRRS will serve as a valuable resource for producers, veterinarians and the entire industry for years to come as more of its data is analyzed. She said the full report is expected to be available in coming months and will be available on pork.org. Pork Checkoff Service Center at (800) 456-7675 or go to pork.org.



U.S. Farmers & Ranchers Alliance

The U.S. Farmers & Ranchers Alliance represents more than 40 of the leading farmer- and rancher-led agricultural organizations that have joined together to strengthen the image of agriculture and enhance public trust in today's agricultural best production practices.

To learn more about the Alliance visit: www.usfraonline.org

We will:

- Enhance consumer trust in the U.S. food production system.
- Maintain and enhance the freedom of U.S. farmers and ranchers to operate in a responsible manner.
- Strengthen collaboration.

Objectives:

1. Increase the share of voice in key media (national, state, traditional, social).
2. Increase the number of policy makers and government officials (at all levels) who accept the value of modern agriculture production.
3. Engage key customer decision makers in the dialogue about the value of modern food production.
4. Work with leading national influencer organizations (medical, cultural, dietary, environmental, etc.) to create partnerships in support of today's agriculture.
5. Increase the role of farmers and ranchers as the voice of animal and crop agriculture on local, state and national food issues.

CPPA Board of Directors Meeting—Thursday, October 27

All CPPA members are welcome to attend. RSVP your attendance to the CPPA office.

Meeting will include Trainings for:

LEGISLATIVE EDUCATION ACTION DEVELOPMENT RESOURCE (LEADR)

Why you are needed as a LEADR: If you're not telling your story, someone else will! Your voice is needed in the halls of your state capital and in Washington, D.C., to ensure that lawmakers understand how their decisions affect your business, your family, your community and the U.S. pork industry's ability to provide consumers with a safe, affordable and healthy supply of pork. **LEADR goal:** To build, maintain and coordinate an effective grassroots movement of trained and willing volunteers who can be mobilized easily and rapidly to advance important pork industry issues or defend against bad public policy.

PORK QUALITY ASSURANCE Plus (PQA Plus)

Pork Quality Assurance evolved into Pork Quality Assurance Plus (PQA Plus) to reflect increasing customer and consumer interest in the way food animals are raised. PQA Plus was built as a continuous improvement program. Maintaining its food safety tradition to ensure that U.S. pork products continue to be recognized domestically and internationally as the highest quality and safest available, it also provides information to ensure producers can measure, track and continuously improve animal wellbeing. With PQA Plus, pork producers have another tool to demonstrate that they are socially responsible.

*Two shows...
One place!*

2012

MARCH 9-11

Stanislaus County Fairgrounds • Turlock, Calif.

Entry deadline: Feb. 10

Western Regional ownership deadline: Jan. 13



Enter online at
www.nationalswine.com



Spectacular
www.calpork.com

Download entry forms online
at www.calpork.com

Exhibitors must enter each show separately!

- Showmanship
- Purebred & Crossbred Barrow Show
- Purebred & Crossbred Gilt Show
- Skillathon
- Barnyard Olympics
- Breeding Gilt & Boar Show
- Judging Clinic
- Jackpot Show (CJLA points show)
- Breeding Gilt, Boar and Club Pig Sale
- Sweepstakes

Joint supper with silent, dessert and live auctions

For more information visit our websites or contact:
Sarah Schwab: sarah@nationalswine.com • 765.463.3594
Lesla Carlton: lesa@calpork.com • 916.447.8950

CPPA BREEDERS DIRECTORY

Bar-One Farms
Wes Barone
6093 W Mountain View Road
Caruthers, CA
(408) 981-4881 cell
Yorkshire, Hampshire, Crossbred, Project Pigs, Semen

Dan Bledsoe
9 Redwood Drive
Woodland, CA 95695
(530) 666-7949
email: jrbledsoe@earthlink.net
Yorkshire, Hampshire, Crossbred, Duroc and Project Pigs

Boytor Farm's
B.C. Boytor
14811 Chandler Ave
Corona, CA 91720
(909) 737-8008
Yorkshire, Hampshire, Duroc, Crossbred, Landrace

California State University, Fresno Swine Unit
Dr. Scott Williamson
2415 E. San Ramon Road
Fresno, CA 93740-0075
(559) 278-5398 Unit
Yorkshire, Hampshire, Landrace, Duroc, Crossbred, AOB, Project Pigs, Semen

CVC Swine
Colt, Edna and Jack Cramer
19481 Hillcrest Drive
Woodland, CA 95695
(530) 666-3554
Project Pigs and Breeding Stock

Days Swine Farm
Tony Day
24950 Ave 212
Lindsay, CA 93247
(559) 568-0088
Yorkshire, Hampshire, Duroc and Show Pigs

Desert Show Pigs
1246 W Ross Rd
El Centro, CA 92243
Dion Ashurst: 760-427-0468
Mike Heim: 760-535-9678
Brock Ashurst: 760-427-0464
Jayson Scarborough: 559-647-9359

Golden State Genetics
Rachelle Bailey
445 S. Blaker Rd.
Turlock, CA 95380
(209) 277-2509
Hampshire, Yorkshires, Crossbreds, Duroc

Hog Hollow Farm
Steven Steele
PO Box 507
Rough & Ready, CA 95975
(530) 432-2572
Yorkshire, Hampshire, Crossbred

Honah Lee Farms
Jeffrey, Nancee, Jessica, and Lily Siebert
19235 W. Ave. C
Lancaster, CA 93536
(805) 724-2441
Hereford

JET Farms
Jason or Ben Terry
3540 Stony Point Road
Santa Rosa, CA 95407
(707) 584-5374
Duroc, Crossbred

Jube's Hampshires
Jube & Sally Begley
815 Senic Ave.
Santa Rosa, CA 95407
(707) 585-0538
Hampshire, Crossbred & Club Pigs

K2 Farms
Kyle and Aaron Kerlee
35655 Eagle Ridge
Soledad, CA 93960
(831) 678-1913
email: maddi@redshift.com
Hampshire, Duroc, Yorkshire, Project Pigs

Loin Eye Hog Farm
Paul J. Fernandes Jr.
4362 Esmar Road
Ceres, CA 95307
(209) 664-0309 (209) 608-2697 - Car
Yorkshire, Hampshire, Crossbred, Project Pigs

Modesto Junior College
John Mendes
435 College Ave
Modesto, CA 95350
(209) 575-6205 (209) 575-6458
Yorkshire, Hamps, Duroc, Landrace, X-bred

Moench Farms
Wilbert and Dennis Moench
24701 Avenue 106
Terra Bella, CA 93270
(559) 535-4347
Yorkshire, Hampshire, Duroc, Crossbred

Donald Naves & Family
3922 Sycamore Lane
Pleasant Grove, Ca
(916) 799-5259
Yorks, Hamps and Crossbred

Noah's Little Acres
Barry & Mona Noah
Galt, Ca.
(209) 327-6303 cell
porkster56@yahoo.com
Duroc, Hampshire, Yorkshire, Project Pigs

Nunes Hog Ranch
Mike Lewis
18730 Road 42
Tulare, CA 93274
(559) 688-2351-Clarence
(559) 686-3890-Mike
Crossbred (Project Pigs)

Otto Swine Farm
Brady Otto
11391 Couley Road
Galt, CA 95632
(209) 748-2492
Hamps, Duroc, Landrace, X-Bred, Project Pigs

PFAFF Swine Farm
24493 E Clayton Rd
Orange Cove, CA 93646
(559) 626-4906
Project Pigs and Breeding Stock

Pork Power Farms
John and June Bailey
1312 N. Morgan Road
Turlock, CA 95380
(209) 632-5938
Yorkshire, Hampshire, Crossbred

RNV Swine Farm
Russell Pedrett
PO Box 1918
Minden, NV 89423
(775) 267-9139
Duroc, Hamps, X-Bred, Project Pigs, Roasters

S&H Swine
17550 Road 96
Tulare, CA 93274
(559) 688-2206
Yorkshire, Hampshire, Durocs, Chester, X-Bred

Small Town Genetics
James Backman
2812 N Hickman
Denair, CA 95316
(209) 667-4144
Complete Show Pig, Seedstock & Semen Supplier

Wagon Works Farm
Tim Mylrea
3160 Gladding Road
Lincoln, CA 95648
(916) 645-7917
Yorkshire, Crossbred

Weaver Farms
Steve and Pat Weaver
5801 Lambert Road
Elk Grove, CA 95758
(916) 684-2143
Duroc, Chester White, Crossbred, Yorkshire

W-D Swine Farm
Ryan & Stacy Watje
2116 Shaddox Ave
Modesto, Ca 95358
209-604-2082
Hampshire, Yorkshire, Duroc, Crossbred, Project Pigs

Jamie Willburn
High Mountain Hogs
PO Box 34
Mad River, CA 95552
(707) 498-4728
Hampshire, Landrace, Duroc, Crossbred, Yorkshire

CPPA Sponsors Wine Country BIG BBQ!

If you are interested in attending, or being a part of the event, please contact the CPPA office!

Visit: www.winecountrybigq.com for event details!

WINE COUNTRY BIG BBQ Sonoma County's Premiere BBQ Event

About the Event
Wine Country Big Q
Saturday, September 10, 2011
1 pm to 5 pm

Wine Country welcomes the first Kansas City Barbecue Society (KCBS) nationally sanctioned competition to the Sonoma Academy. Everyone loves barbecue and some of the best Pit Masters will be here to serve you up a slice. Sample great "authentic" barbecued meats, world class wines, award-winning brews while enjoying great country and blues music. Bring all of your senses to life as you wander amongst the teams see, smell and taste mouthwatering barbecue.

TICKETS
Get Tickets!

FORMS

- > Firehouse Bean Team Application
- > Judges Application
- > KCBS Team Application
- > Volunteer Application
- > Winery BBQ Team Application

KCBS 25TH ANNIVERSARY 1986-2011

About the Event
WINE COUNTRY BIG BBQ
KCBS Teams
KANSAS CITY BARBECUE
Winery Big Beef Challenge Teams
WINERY VS WINERY
Firehouse Bold Bean Challenge Teams
FIREHOUSE COMPETE
Volunteer
VOLUNTEER TO HELP
Sponsors
PROMOTE YOUR COMPANY

California Pork Producers Association presents:

WESTERN ALL BREEDS SHOW & SALE

December 9-10, 2011

Reno-Sparks Livestock Event Center * Reno, NV

SCHEDULE OF EVENTS

Friday, December 9, 2011

8:00am—Barns Open

4:00pm—All animals in place

6:00pm—Exhibitor Social

Saturday, December 10, 2011

8:30am—Swine Show Begins

Breeding

Club Pigs

Mkt Barrows

4:00pm—Swine Sale

Sunday, December 11, 2011

12noon—All animals must be
out of barns

GENERAL RULES AND REGULATIONS

GENERAL RULES - SHOW

1. Bedding will not be provided, and NO shavings will be sold on site.
2. There will be no refunds on entry fees. CPPA reserves the right to refuse any entry.
3. A certificate of veterinary inspection and a health certificate issued by a licensed veterinarian must accompany breeding swine 6 months or older, and pigs weighing more than 180 pounds. Health documents must accompany each animal in transport. (Call (775) 688-1180 for entry permits or for further information regarding the State of Nevada's requirement.) Certificate must be issued within 30 days of show.
4. Exhibitors must have a Premise ID number.
5. All swine entries must be in the Livestock Pavilion by 4:00p.m on Friday, December 9. For every hour late, exhibitor will be charged \$50/hour. If weather or unintended circumstances prevent exhibitor from arriving on time, staff must be notified.
6. If exhibitors will be arriving on Thursday, December 8 they must notify the CPPA office, and will be charged \$30/hd for early arrival.
7. Todd Kennedy will be judging the 2011 Western All Breeds Show.

2011 WESTERN ALL BREEDS RULES

Entry Deadline: November 21, 2011

SALE - GENERAL RULES

1. CPPA will not bill individuals for purchased swine. All animals must be paid for prior to load-out.
2. Checks for payment from individuals or firms that have had check(s) returned to CPPA due to non-sufficient funds in the past will not be accepted. Cash, check, money order or cashiers check will be the only form of payment accepted.
3. Sale order will be determined by the judge and Swine Improvement Committee. All breeding swine entered in the show and selected for the sale must go through the auction. If an entry in the BREEDING SHOW ONLY does not make the sale, the exhibitor may pay an extra \$25 fee to consign it to auction.
4. Animals sold in accordance with Swine Code of Fair Practices. CPPA may not be held liable for any exceptions.
5. A commission of 15% to CPPA and the NPB check off will be retained on animals sold.
6. Animals purchased in the sale can be taken from the grounds immediately following the sale, and must be off the grounds by noon on Sunday.

PUREBRED BREEDING SWINE SHOW AND SALE

Age Requirements: Open Gilts - Farrowed on or after April 1, 2011
 Boars - Farrowed on or after April 1, 2011
 Bred Gilts - Due to farrow 12/2011 - 3/2012

1. Must meet breed eligibility requirements of their respective Breed Registries.
2. All entries must be registered with original papers submitted at check-in. Bred gilts must have breeding certificate attached to registration paper. (No copies of pedigrees will be accepted.) Pigs must be registered in the name of the CPPA member in order to be eligible to show.
3. Bred Gilts must be purebred; may carry a crossbred litter, and must have passed over prior to the show.

CROSSBRED BREEDING SWINE SHOW AND SALE

Age Requirements: Open Gilts - Farrowed on or after April 1, 2011
 Boars - Farrowed on or after April 1, 2011
 Bred Gilts - Due to farrow 12/2011 - 3/2012

1. Classes will be broken by weight.
3. Bred Gilts must have passed over prior to the show.

CLUB PIG SHOW AND SALE

1. The weight range of the pigs entered in the sale shall be 50-125 lbs.
2. Papers are required for purebred club pigs. Hogs without papers will be shown in the crossbred division
3. The Club Pig Sale will be limited to 40 club pigs, and will be determined by the judge.

MARKET BARROW SHOW

1. The weight range is: 210— 280 pounds.
2. There will be two divisions: Purebred and Crossbred. Purebred barrows must have papers.
3. No Carcass contest will be conducted, however shipping to Yosemite Meats Company will be available to exhibitors who wish to have their mkt barrows sold at market price.
4. There is no limit on the number of entries by any producer.
5. Awards and Premiums are as follows:
 - Supreme Champion Market Barrow: \$100, Reserve Supreme Champion \$50
 - Champion Purebred: \$50, Reserve Champion Purebred \$25
 - Champ Xbred: \$50, Reserve Champ Xbred: \$25
 - Class Premiums—1st \$25, 2nd \$20, 3rd \$15

2011 WESTERN ALL BREEDS SHOW AND SALE ENTRY FORM

Name:	Ranch Name
Address:	
Phone Number:	Email:
Premise ID #:	

Entry Deadline: November 21, 2011

Class				Animal Information					
Breed	Breeding Show			Club Pig	Mkt Barrow	Ear Notch	Date of Birth	Sire of Animal	Sire of Animal Dam
	Boar	Open Gilt	Bred Gilt						
# Entered									
Cost/entry	\$35	\$35	\$35	\$35	\$35				
Total									
Total Cost				I certify that the information provided is up-to-date and to the best of my knowledge. I agree to abide by all rules and regulations set forth by the CPPA and the Western All Breeds Show and Sale Committee:					
Entry Total									
CPPA Membership \$50									
CPPA JR Membership \$35									
Late Fee \$50.00 (after 11/21/11)									
Total Amount				Signature: _____					

Mail Completed Entry forms to:
 California Pork Producers Association – Western All Breeds Show
 1225 H Street, Suite 106—Sacramento, CA 95814
 If you have any questions please call: (916) 447-8950 or info@calpork.com
Make Checks Payable to CPPA

NPPC News & Updates from Washington DC

NPPC Commends Publication of Animal Traceability Rule

Washington, Aug 9 -

The National Pork Producers Council has been a strong advocate for animal traceability for several years. An effective traceability system is critical to the national animal health infrastructure and is required for certification by the World Organization for Animal Health (OIE). The ability to quickly trace diseased and exposed animals during a foreign animal disease outbreak would save millions of animals, lessen the financial burden on the industry and save the American taxpayer millions of dollars. With support from all sectors of the pork industry, approximately 95 percent of pork producer's premises are already registered under the USDA livestock identification program.

NPPC is pleased with today's announcement by the U.S. Department of Agriculture's Animal and Plant Health Inspection Service that the long anticipated proposed animal traceability rule will be published for comment in the Federal Register on August 10, 2011. This is a significant step in formalizing an animal traceability program and the pork industry is grateful for USDA's effort. The industry also looks forward to the opportunity to comment on the proposed new rule and to the publication of a final animal traceability rule. "An effective traceability program would allow U.S. pork to compete more effectively in the international market place with those countries that have already implemented traceability programs" said Doug Wolf, NPPC's President.

Pass FTAs With Korea, Colombia, Panama Now

NPPC is urging Congress and the Obama administration to quickly approved the free trade agreements with South Korea, Colombia and Panama, which when fully implemented will add more than \$11 to price producers receive for each market hog and create more than 10,000 pork industry jobs.

** Take action on this issue by visiting www.nppc.org**

NPPC COMMENTS ON DOT GUIDANCE ON FARM VEHICLES AND EQUIPMENT

NPPC this week submitted comments to the U.S. Department of Transportation (DOT) on a guidance document for states on how to treat farm vehicles. Some states want to require drivers of certain farm vehicles and equipment to obtain a commercial driver's license (CDL). DOT requested comments on whether farm employees who haul grain, for example, to an in-state elevator should nonetheless be required to obtain a CDL because the grain eventually may enter interstate commerce. It also asked for comments on whether tenants in crop share farm leases should be required to obtain a CDL for hauling product off the farm they lease. Said NPPC in its comments, "any decision made by DOT that might change the historic nature by which farm vehicles and off-road agricultural equipment are operated will have a substantial impact on the U.S. pork industry." It pointed out that farmers and livestock producers are not long-haul carriers and do not engage in interstate commerce simply because their commodities one day may end up in interstate commerce. On the issue of crop share farm leases, NPPC said that requiring CDLs of tenants "would make crop share lease agreements unworkable and impracticable, providing no safety value and forcefully driving many potential farmers away from an opportunity to engage in agriculture."

FARM SUBSIDIES COULD BE CUT UNDER WASHINGTON'S NEW FISCAL REALITY

Farm subsidy programs will be cut through automatic triggers contained in the recently approved debt ceiling bill if a congressional budget-cutting committee can't come up with deficit-reduction recommendations by December. Senate Budget Committee Chairman Kent Conrad, D-N.D., recently said the joint, bipartisan panel could offer agriculture spending proposals that form the basis of the 2012 Farm Bill.

**CALIFORNIA PORK
PRODUCERS ASSOCIATION**
1225 H Street, Suite 106
Sacramento, California 95814

**FIRST CLASS
MAIL**
U.S. Postage
PAID
Sacramento, CA
Permit No. 204

MARK YOUR CALENDARS!



September 10, 2011
Wine Country BBQ Competition
Santa Rosa, CA

September 14-15, 2011
NPPC Fall Legislative Action Council
Washington DC

October 27, 2011
CPPA Board Meeting, PQA training, and
LEADR presentation
(RSVP to CPPA office if you would like to attend)

December 9-10, 2011
Western All Breeds Show & Sale
Reno, NV

FOR SALE:

2 farrowing crates for sale at \$50 each and a
6 stall feeding station for \$200. Contact
Steve by phone at 916-690-2601 or at
pigstuff@frontiernet.net.



facebook®

Are you a fan of CPPA on
Facebook? If not, find us today!