

TPA NEWSLETTER

...from the Tennessee Poultry Association

COMING SOON

TPA Grower Meetings

Nov. 8-10, 2016

- ♦ Nov. 8 - Union City, Discovery Park of America - 10 a.m. to 2 p.m.
- ♦ Nov. 9 - Cookeville, Hyder-Burks Ag Pavilion - 9 a.m. to 1 p.m.
- ♦ Nov. 9 - Shelbyville, Blue Ribbon Circle - 3:30 p.m. to 7:30 p.m.
- ♦ Nov. 10 - Cleveland, Museum Center @ Five Points - 3 p.m. to 7

Topics

- ♦ HPAI & Biosecurity Concerns - Dr. Steve McCarter, Tyson Foods
- ♦ LED Lighting Update - Dan Campbell, Campbell Lighting
- ♦ Cost-Share Programs for Growers - Panel discussions

Funding provided by the TN Ag Enhancement Program

www.picktnproducts.org

To be a vendor or sponsor please contact 931-225-1123 or
dbarnett@tnpoultry.org

Sponsored by:



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Cobb-Vantress President Jerry Moye celebrating the company's 100 year anniversary at the 2016 TPA Annual Meeting.

Welcome New Allied Members



Best Veterinary Solutions, Inc.

Van Harper

812-259-9146



East Kentucky Metal Sales, Inc.

Doug Bargo

606-877-1848



Everett Cash Mutual

Kyle Musice

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Camp Holder

423-531-0222



Innovative Additives, Inc.

Randy Holliman

615-218-1420



POSS Design Unlimited

Mark Ridge

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Suncoast Pine Shavings

Chris Molton

863-899-0684



2016 Hall of Fame Inductee, Fred Cespedes

TPA inducted industry icon and friend, Fred Cespedes, into the TPA Hall of Fame on Aug. 6th. Fred, along with his wife, Holly, were both present to proudly accept this recognition during the Annual Meeting & Summer Getaway awards banquet, held at the DoubleTree Downtown Nashville.

Fred retired from American Proteins, Inc. in 2013 after beginning his career with the company in 1979. While in school in Miami studying to be an accountant with no interest in poultry at the time, he started working at night at a nearby rendering plant to help support his young family. He quickly impressed the management with his many talents and was moved into a position within the plant. Two years later, Fred and Holly moved to Amarillo, TX where he served as the plant manager for Amarillo by-Products, a division of Beatrice Feeds. In 1979, he moved his wife and three children to Cullman County, AL and took over management of a plant that had just been purchased by American Proteins, Inc. of Cumming, GA. Under Fred's leadership, the Hanceville, AL division, which supplies pet food manufacturers with protein, grew to be the largest poultry rendering operation in the U.S. To no surprise, this plant additionally won numerous environmental awards under his leadership.

Fred has been very involved with the poultry associations and activities in Tennessee and Alabama throughout his career. Most notably, he has served on the Board for both the Tennessee (2008-2011) and the Alabama Poultry Associations, and he served as President for Alabama in 2009. His energy, direction and involvement has been greatly noted and respected by all. During this time, Fred is greatly credited for his many contributions in planning and executing the fundraisers in Tennessee that are so vital to keeping the Association moving forward.

Fred has additionally served on the Alabama State Board of Agriculture, has been president of the Alabama Feed & Grain Association, and he has done some really great things for Wallace State Community College. Being recognized as the 2007 Cullman County Distinguished Citizen therefore comes as no surprise, and he is very active with the Cullman Rotary Club.

TPA is proud to have Fred Cespedes as their 2016 Hall of Fame Inductee and is most appreciative of his and Holly's support of the poultry industry in Tennessee over the years. □



Pictured are TPA Pres Chynette Todd, Hall of Fame Inductee Fred Cespedes, and TPA Past Pres Scott Black

Thank You Sponsors!

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Cobb-Vantress, Inc.

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Platinum

Aviagen, Inc.

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Live Oak Bank

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Gold

Big Dutchman

Cumberland Poultry / GSI

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Koch Foods

Merck Animal Health

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Quality Incentive Co.

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Tyson Foods - Shelbyville

Zoetis

Bronze

ChemTrade Logistics

K Supply Co.

Premier GA Printing & Labels

Prime Equipment Group

Serv-Cold Acquisitions

Southwestern Sales Co.

Sunbelt Rentals

TN Farmers Co-op

TPA Awards \$14,000 in Scholarships at 2016 Annual Meeting

August 6, 2016

Grower Member Recipients

Rosa Haynes - Oaks Farm, Old Fort, TN; majoring in Interdisciplinary Studies at Lee University - \$2500
 Allison Conley - Conley Farms, Cleveland, TN; majoring in Nursing at Lee University - \$1000
 Brandon Conley - Conley Farms, Cleveland, TN; majoring in Agri. at Cleveland State Comm. College - \$1000
 Charlie Sneed - Charles Luke Farm, Cleveland, TN; majoring in Agribusiness at UT Knoxville - \$1000
 Ethan Brown - Laurel Hill Farm, Lawrenceburg, TN; majoring in Natural Resources Mgmt. at UTM - \$1000

Poultry Career Track Recipients

Summer Treece - Knoxville, TN; majoring in Ag Education at Pellissippi State Community College - \$2500
 Elaina Henson - Rosemark, TN; majoring in Veterinary Science at UT Martin - \$1000
 Cody Jolin - Moss, TN; majoring in Animal Science at TN Tech University - \$1000
 David Kraft - Franklin, TN; majoring in Animal Science at Middle TN State University - \$1000
 Steven Williams - Scott Co, TN; majoring in Agribusiness Management at TN Tech University - \$1000
 Katelynn Cammack - McMinnville, TN; majoring in Ag Communications at TN Tech University - \$1000

* To see the video presentation of the scholarship recipients go to www.tnpoultry.org/



Rosa Haynes



Summer Treece



Congratulations to our Golf Tournament and Sporting Clays Winners

Golf - Aug. 6th, Pine Creek Golf Course, Mt. Juliet, TN

1st Place 1st Flight: (59) Russ Bratton, BJ Svajgl, Brandon Davis, Vance Keaton
 2nd Place 1st Flight: (59) Scott DuChette, Jereme Hill, Gabe Colwell, Adam Prater
 1st Place 2nd Flight: (65) Scott Black, Jiggs Kilgore, Marshall Miller
 2nd Place 2nd Flight: (65) Ed Poucher, David Tallent, Alex Hester, Doug Nofsinger

Closest to Pin: #6 Fred Cespedes (hole-in-one)

#3 Dan Nuckolls, #12 Cody Elmore, #15 Jimmy Brooks

Longest Drive: Cody Elmore

Sporting Clays - Aug. 6th, Nashville Gun Club

1st Place: Keith Riley - Tyson Foods, Obion Co. (91)
 2nd Place: Clint Lauderdale - Jones-Hamilton Co. (90)
 3rd Place: Shane Joyner - Tyson Foods, Obion Co. (89)



1st Annual TPA Art Competition Winners



9 & Under



10 - 14

15 - 18

1st	Kaylynn Churches	Summer Ratledge	Katherine Ward
2nd	Emma Pugh		Carson Negley
3rd	Emmi Black		Ashley Goines

Best of Show: Katherine Ward

TPA's Top Producer for the Auction Fundraiser

Each year TPA recognizes the top individual from one of the complexes who goes above & beyond in helping obtain auction items for the fundraiser. This year this recognition goes to Tina Hurley, purchasing manager for Koch Foods in Morristown. Tina and the Morristown complex manager, David Wilds, do an incredible job each year in helping to round up auction items, sponsors and allied members for TPA. Tina is pictured here with Past Pres, Scott Black. □



2016 TPA Farm Family of the Year recognitions

Each year, TPA proudly pays tribute to its outstanding growers and farm families in TN by recognizing a TPA Farm Family of the Year as nominated by their respective complexes.

The selection process of course is not easy as TPA receives many outstanding nominations each year representing the best of the 500 family farms with poultry operations across the state. Five industry professionals, including three TPA Hall of Fame inductees, served on the selection committee.

Located in the northwestern part of the state, just west of Union City, Bobby & Lori Berner receive this year's honor as the *2016 TPA Farm Family of the Year*. Established in 1997, **Berner Farms** started out with 4 broiler houses for Tyson Foods in Obion Co. and later added two more houses in 2004. With a target weight of 7 lbs., which typically takes their birds 51 days to achieve, the Berners have been the top broiler grower of the year and have been "top ten" producers numerous years for their complex.

The Berner's have been environmentally very pro-active with their farm's conservation practices and with respect to energy savings projects in their houses. In 2012, they retrofitted their original four houses which resulted in the temperature variance being reduced from 5 degrees to 0.5 degrees. This obviously has greatly reduced their propane costs and carbon footprint. They take pride in being a sustainable and neighbor-friendly poultry farming operation.

Berner Farms annually hosts a tour of community business leaders at their farm, under the guidance of Tyson Foods. This gives community leaders a glimpse of what they do on their poultry farm, and gives them a chance to stress the importance of the additional biosecurity measures they have in place as well.

The Berner's also have a cow-calf operation that has had a big role in raising their three boys. Kyle works locally, Rob has a degree from UT Martin in animal science, and Blake is a current student at UTM majoring in Agri-Business. Bobby and Lori are still actively involved with their local 4-H and FFA programs. The goal for the Berner's is to have the opportunity to pass on a respectable farming operations to their sons someday.

Shane Joyner, the live production manager for Tyson in Obion Co. states: "The Berner's have been a part of our Tyson Obion County Complex family since the beginning. They are a very agricultural based family, who instill a great work ethic. They are pillars of the poultry industry in our area and do a great job of being Stewards of the Environment. We are proud to have them on our Tyson TEAM." Broiler manager, Rob Brown, and the Berner's service technician, Jennifer McWherter were also present for the award recognition in Nashville during TPA's Annual Meeting, this past Aug. 6th.

Two other farm families were additionally recognized for their accomplishments as outstanding growers in TN this year. TPA recognized the **Massengale Farm** in Rhea Co. as one of TN's most outstanding family farms for the year. Don & Karen Massengale own and operate Massengale Farm and have two contract primary breeder layer houses for Hubbard LLC.

This farm has amazingly been in the family since 1904, and operated formerly as a dairy for much of its history. It is proudly designated as a Century Farm. The Massengale's additionally have a cow/calf operation specializing in freezer beef; raising their own hay and corn crops in doing so. Don & Karen have a 12 yr. old son, Brandon, and Don additionally has two grown children.

With the ultimate in biosecurity practices being at the forefront of this shower in and shower out operation, the Massengale's have repeatedly exceeded Hubbard's production standards. Their very first flock of GP birds produced 20 eggs over expectations and consecutive flocks consistently perform 10+ eggs over the standard. Don & Karen additionally have an environmentally friendly rotary EcoDrum composter for handling their mortalities, and have been host for multiple tours for Hubbard's international business partners from around the world. The Massengale Farm was nominated for Hubbard by Mark Harmon, Director Production, and David Garrison, Breeder Manager.

TPA next recognized Ryan & Tammy Russell, who own and operate **Makin' Chicks** and **Back Forty** farms near Red Boiling Springs in Macon Co. Ryan & Tammy are 5th generation farmers and live & farm on land originally settled by Ryan's great-great grandfather.

The Russell's raise pullets for Cobb-Vantress, Inc. with each farm having two 66 x 400' houses. Each house is set up with 2 female and 2 male pens. The Russell's go above and beyond Cobb's basic biosecurity guidelines. Neither Makin' Chicks nor Back Forty have ever scored below 100% on Cobb's extensive biosecurity and animal welfare audits. All 31 of their flocks have been raised salmonella and disease free on both farms.

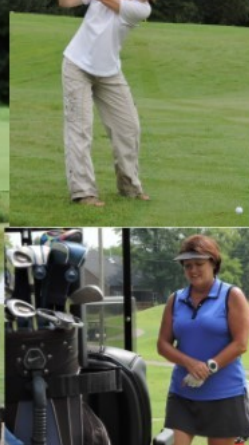
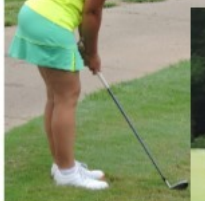
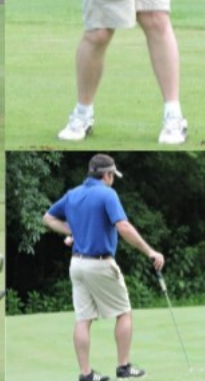
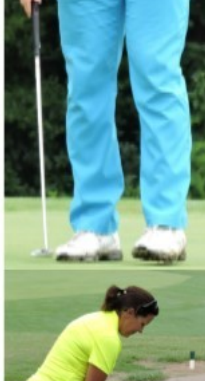
The Russell's have two sons, Ethan and Trevor. Ethan, who is married to Kelly, is a full-time farmer and helps run the daily operations. Trevor and his wife Lindsay, who both attended TN Tech University, both work for Tyson Foods as broiler techs in Robards, KY. The Russell's also maintain over 200 head of cattle, as well as hay, wheat and tobacco crops. Makin' Chicks and Back Forty Farms will become Ethan's and Trevor's respective farms someday when their parents retire, in which they will both carry on the family tradition as 6th generation farmers and landowners.

TPA proudly recognizes the Russell family for their outstanding nomination and accomplishments in the poultry industry on these two family farms. Lafayette's complex manager, Randy Yates, and service tech, Kyle Richey, were additionally recognized for their nomination.



L to R: Chynette Todd, TPA President; Scott Black, TPA Past Pres; Lori & Bobby Berner, Shane Joyner and Rob Brown.

PINE CREEK GOLF COURSE, MT. JULIET, TN
AUGUST 6, 2016



TPA Recognizes Shane Joyner as the 2016 Workhorse of the Year

Shane Joyner, Live Production Manager for Tyson Foods in Obion Co., came onto the TPA Board a year ago and has been doing amazing things for the Association ever since. Not only did he jump right in to begin serving as the Secretary/Treasurer, but he has helped tremendously to bring in new sponsors, new allied members and auction items for the fundraiser. Shane has been very active on TPA's Live Production Committee in planning the grower meetings and in lining up speakers. He additionally has been very aggressive in lining up plans and commitments for the proposed broiler research house to be built at TN Tech University, and he has been working closely with the Ag program at UT Martin to promote poultry industry opportunities for their students.

Shane has additionally, and amazingly, had the winning TPA Farm Family of the Year nomination under his leadership for the Tyson Obion complex four of the seven years that TPA has been awarding this recognition. TPA proudly recognizes Shane Joyner as their 2016 Workhorse of the Year – he's certainly a man that gets things done. □



Thank you to our Sponsors!

TPA of course appreciates all of its sponsors throughout the year that make it possible to do all of the things that the Association is able to do. During the recent TPA Annual Meeting & Summer Get-away, three companies in particular were proudly recognized for their 10, 15 and 20 plus consecutive years of support as sponsors at the Gold, Platinum and Diamond levels.

Merck Animal Health was recognized for an incredible 20 plus years of Gold level support to TPA. This dates back to the earlier days when TPA's annual meetings were held at Fall Creek Falls, and before they became the Merck Animal Health division as we know it today. **Paul Burke** was present to receive this recognition for Merck.



Farm Credit Mid-America has been a Platinum & Gold level sponsor of TPA for over 15 consecutive years. Farm Credit's corporate office is in Louisville, KY and their lenders across the state of TN have been great supporters of TPA and the industry over the years. **Matt Neal** and **Devin Gilliam** from the Columbia office accepted the plaque on behalf of Farm Credit Mid-America.

Our friends at **American Proteins, Inc.** have been very loyal sponsors at the Platinum level for over 10 years, and they were Diamond sponsors this year. Their many contributions in support of the auction fundraisers were also recognized and, of course, are greatly appreciated. It was additionally great to have their former President, **Fred Cespedes**, and his wife, Holly, with us at the banquet and to see Fred inducted into the TPA Hall of Fame this year. □



TPA Welcomes new Board Members

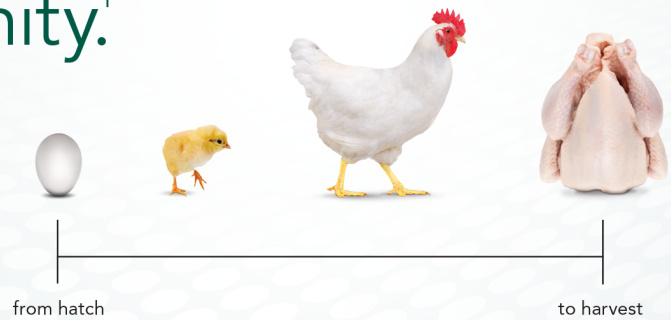
During the TPA Annual Meeting banquet in Nashville on Aug. 6th, President **Chynette Todd** recognized the incoming Board members.

New to the Board of Directors for TPA include **James Bradford**, Complex Manager for **Pilgrim's** in Chattanooga; **Brian Johnson**, District Manager for **Cumberland Poultry**; **Don Stone**, Territory Manager for **Marel Inc.**; and **Joe Williams**, QA Manager for **Aviagen, N.A.**

TPA would also like to thank and recognize **Frank Dougherty**, VP of Sales & Technical Service for **Aviagen N.A.**; **Dwight Curl**, Key Account Mgr. for **Marel Inc.**; and **Eric Killen**, Director of Sales for National Accounts with **The Vincit Group**. These three individuals have given very generously of their time, talents and resources to TPA over the years and are greatly appreciated.

For a complex listing of the full Board of Directors for TPA, please go to page 18. □

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Applications Available for 2016 Agricultural Enhancement Program

NASHVILLE — The Tennessee Department of Agriculture has expanded the application schedule for the 2016 Tennessee Agricultural Enhancement Program (TAEP). **Applications will be accepted online and by mail October 1 through November 1.**

TAEP is a cost-sharing program. Producers fulfill requirements to defray the costs of strategic investments in their operation. The goal is to increase profitability and efficiency while promoting long-term investments in Tennessee's agriculture. This year's expanded schedule will allow producers more time to apply and offer more dry days for building structures.

Program administrator Mark Powell points out that there are several adjustments this year. One notable difference is that Premises Accounts will no longer be required for TAEP application. "Every year we get more and more applications," Powell said. "We hope these changes will allow us to continue to help as many producers as possible."

Other changes include:

- Lower maximum cost shares to accommodate increased demand.
- Limit of three lifetime reimbursements for hay storage, commodity shed or grain bin reimbursements.
- The addition of new livestock equipment and feed storage program items.

Instructions for accessing TAEP Online accounts and applying for 2016 funds are listed at www.tn.gov/taep and outlined in the printed applications. Producers are to use Application A for Livestock Equipment, Working Facility Covers, Genetics, Hay, Grain & Feed Storage.

A separate Application B is available for the Producer Diversification program. Producer Diversification assists farmers with investments in agritourism, fruits and vegetables, honey bees, horticulture, organics and value-added products. Applications are competitively evaluated by industry sector. **Application C is available for Commercial Poultry Growers.**

Applications are available at most farm agencies including USDA Farm Service Agency, UT Extension and Farm Bureau offices, as well as most farm supply stores. To ensure accuracy, producers are encouraged to work with their local extension agent or TDA representative when completing the application.

For more information or for an application, call 1-800-342-8206 or visit www.TN.gov/taep.

More than 5,600 producers received cost share approvals through the Tennessee Agricultural Enhancement Program for FY15/16.

More than \$123 million has been invested in 41,646 producer projects since 2005. □

Just a few decades ago, no one seemed to care about chicken welfare. Why has this changed?

Slate columnist Daniel Engber gives a very detailed account titled “*Save the Chicken*”, as to how the focus by animal welfare groups has shifted from dogs and cats, research lab animals and circus animals to commercially raised chickens. It all comes down to numbers. 99% of all animals killed in the U.S. occur in the food industry. 8.8 billion chickens are processed annually, the largest number of any species, hence the shift and interest in targeting. While this number may be 6 times that of cattle or pigs, there are 40 billion shrimp being harvested annually – will they become the next target? For more info and [a great read](#) go to [Slate.com](#). □

Trade bans lead to fears of chicken shortage in China

China's bans on poultry from U.S. and France has led to shortage of breeding stock From: [WattAgNet.com](#), September 7, 2016

China's [ban on imports of U.S. chickens](#) used for breeding has led to worries about a shortage of broiler meat in the country and the prospect of higher chicken prices.

The ban on U.S. chickens has been in place for nearly two years as China implemented the trade restriction in response to the detection of avian influenza in the U.S. The first cases of [avian influenza in the United States](#) during that outbreak were confirmed in December 2014 in northern pintail ducks and captive gyrfalcons, less than two weeks after the virus was confirmed in Canada.

A similar ban on imports of French chickens followed in 2015. In November that year, the country had its first case of [highly pathogenic H5N1 avian influenza](#) since 2007.

“Even if the government lifts its bans by the end of the year, next year's supply [of meat] wouldn't recover,” Pan Chenjun, senior analyst at Rabobank, told Reuters.

The bans on poultry from the U.S. and France have limited China's ability to obtain grandparent stock, as poultry genetics companies Aviagen, Cobb and [Groupe Grimaud](#) (Hubbard) have all been affected by the bans.

For more information go to [WattAgNet.com](#) and [Reuters](#) at <http://www.reuters.com/article/us-china-poultry-idUSKCN11A164> □

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Who is reading and viewing what, and who wrote it?

In just one week this summer, the SITE/Signals system recorded the following traditional news media volume on food & agriculture issues:

- ◆ Animal Health and Well-Being - 20,464 media hits
- ◆ Environment - 52,401 media hits
- ◆ Food Safety and Public Health - 52,804 media hits
- ◆ Nutrition - 26,540 media hits

Ever wonder how much of what gets viewed and read on social media, and in the news, is accurate and well-written material that did not misinform or mislead the public? *Who is writing and spreading your "message" for you?*

FSA Guaranteed Loan Program - Balloon Payments

From the Summer 2016 FSA Guaranteed Loan Program newsletter

Many lenders are now requesting longer amortization periods for intermediate term loans as a way to improve cash flow for their farm customers. Here are some things to keep in mind when requesting guarantees on these loans:

For operating loans (both short term and intermediate term), the loan term (number of years until the loan matures) cannot exceed 7 years. However, if certain conditions are met, the loans' amortization may be longer – creating a balloon payment. If a loan has a balloon payment, lenders must demonstrate:

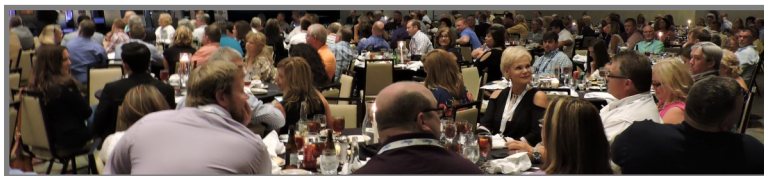
1. The extended repayment schedule is necessary to accomplish a specific goal, such as establishing a new enterprise, developing a farm, or recovering from an economic reversal.
2. The loan will have adequate collateral at the time the balloon installment comes due.
3. The borrower is projected to be able to refinance the remaining debt at the time the balloon payment comes due based on the expected financial condition of the operation, the depreciated value of the collateral, and the principal balance on the loan.

When evaluating projected collateral value, lenders are not restricted to a particular depreciation method, number of years, or salvage value assumption. Each loan proposal should be evaluated based on its own factors, the type and condition of collateral, the agricultural economy at the time, and typical lending practices for the region. Lenders are expected to make these determinations for their guaranteed loan requests in the same manner they do for non-guaranteed loans.

FSA expects the lender's loan narrative to provide supporting assumptions describing how the projected collateral value was determined. Some consideration may be given to replacement of collateral over time if the borrower has a history of replacing breeding livestock or upgrading equipment assuming the cash flow includes adequate capital asset replacement funds.

The availability and adequacy of the security will typically be the limiting factor in determining the maximum amortization period that can be approved. Lenders must be able to demonstrate that adequate collateral is being taken to secure a loan with an extended amortization period as outlined above. When preparing such requests, lenders should review their policies for non-guaranteed loans and use those policies to guide their guaranteed requests as well.

Since these factors may vary on a case by case basis, lenders are encouraged to discuss such repayment structures with their local service center early in the application process. □



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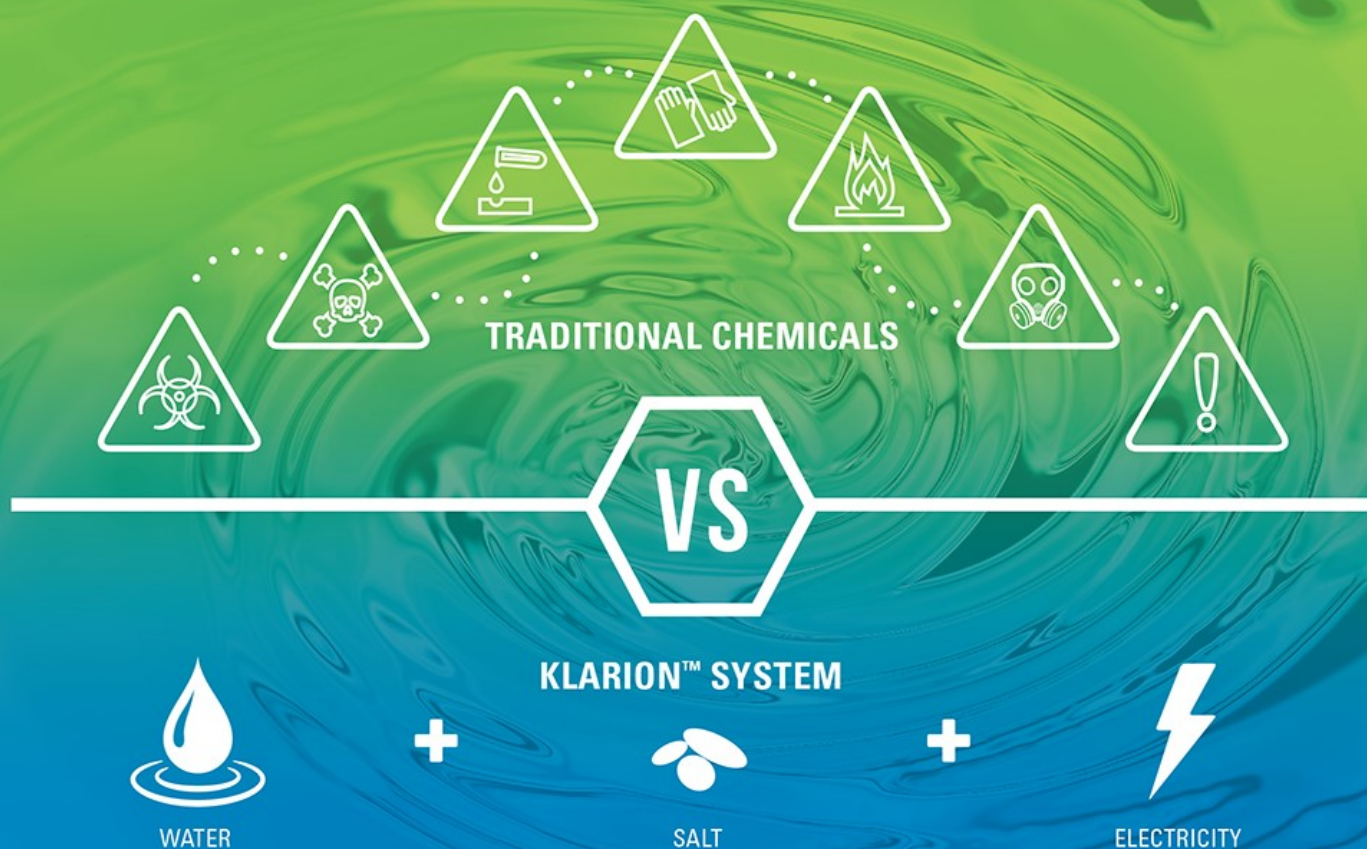
- The Klarion system produces a powerful cleaner and sanitizer in your facility on demand in the concentrations and volumes you need
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- The cleaner and sanitizer are safer for employees – non-irritating to eyes and skin and fragrance-free
- With the Klarion system, there is no need to order, store and dilute concentrated chemicals. Workers no longer need to wear protective gear and health issues caused by exposure to harsh chemicals are eliminated



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“An Inside Look at U.S. Poultry Processing” - Video Surpasses One Million Views

Aug. 9, 2016 – USPOULTRY’s “An Inside Look at U.S. Poultry Processing” video has surpassed one million views on YouTube in just over one year. The video takes a behind-the-scenes look at today’s high-tech, highly efficient US poultry processing plants and highlights the food safety and sanitation practices employed by the modern poultry industry.

“Food production and safety is essential to upholding the reputation of the US poultry industry for consumer confidence and trust. Collectively, proper handling, sanitation and microbial testing all result in improved food safety for chicken and turkey products. Producing poultry for consumption is modern agriculture at its best and addresses the world demand for food that is safe and affordable,” said Paul Pressley, executive vice president of industry programs for USPOULTRY.

“The poultry industry is proud to provide one of the safest and healthiest food options available to consumers and invites everyone to take a look inside of America’s dynamic poultry processing industry. It is through funds generated by the International Poultry Expo that USPOULTRY is able to create educational resources of this type. This video is only an example of the IPE funds that have been directed back into the industry over the years. We value the support of our members and exhibitors that has allowed USPOULTRY to create and distribute this information,” said Paul Hill, West Liberty Foods, Ellsworth, Iowa, and USPOULTRY chairman.

The video is viewable on USPOULTRY’s website, www.uspoultry.org. It can also be viewed on YouTube by clicking [here](#) and has been distributed to all USPOULTRY members, as well. □

DIAGNOSING POULTRY DISEASES AND DISORDERS

The *International Poultry Product* publication in association with Biomin has produced a “Practical Guide to Differential Diagnosis in Poultry” to assist in correctly identifying problems on the farm and their influencing factors. Technical information for diagnosing oral lesions, impaired feathering and feather loss, fatty livers, gizzard lesions, egg production and quality problems, avian gout and kidney failure, carcass bruising, and lameness conditions (that are nutritional, bacterial, viral and management related) are well addressed. For more information go to www.positiveaction.info/emails/biomin/differential_poultryOL.html. □

Hong Kong still testing food imports for Fukushima's radiation

From an article in [FoodSafetyNews.com](http://www.foodsafetynews.com) by [DAN FLYNN](#) on Aug. 23, 2016

More than five years ago on Friday, March 11, 2011, the Great East Japan Earthquake with a magnitude of 9.0 set off a large tsunami sending a 50-foot wall of water over three Fukushima Daiichi reactors. Three of the nuclear cores melted down in the next three days.

About 1,600 miles away on the next day, Saturday, March 12, 2011, the Center for Food Safety (CFS) in Hong Kong began stepped up surveillance of fresh foods including milk, vegetables and fruits, imported from Japan for radiation testing. Eleven days later, on Wednesday, March 23, 2011, CFS discovered three samples imported from Japan with radioactivity levels exceeding those considered to be safe.

The CFS continues to test those Japanese imports but hasn't found any additional shipments with unsafe radiation levels. And it's not for lack of looking. Since one week before CFS found those hot white radishes, turnips and spinach samples, Hong Kong has tested 344,881 samples (which has included 9,487 meat product samples).

Hong Kong's continued surveillance for radioactivity is just one sign of how cautious Asia remains about the Fukushima meltdown. Japan has excluded people and crop production in a 310-square-mile zone around the nuclear plants. No deaths or cases of radiation sickness are attributed to the nuclear accident. And, perhaps due to the large exclusion zone, future cancers and deaths from potential exposures are projected to be low.

For more info go to: http://www.foodsafetynews.com/2016/08/hong-kong-still-testing-food-imports-for-fukushimas-radiation/#.V7xwP_krJhE □

Butyric acid: The crucial link for poultry diets

Aug. 19, 2016 - From: AllAboutFeed.net

Short chain fatty acids (SCFA) positively affect the microbiota and modulate immune responses in the gut. SCFA can also offer a way to resist or limit the effects of a Salmonella infection.

For an in-depth look by Geert Wielsma as to how SCFAs interact digestively, a discussion of *Salmonella* as a pathogen, the effects of butyrate on the immune system, and the supplementation of butyrate click [here](#). □



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Farm Disaster Assistance Program

The Farm Service Agency provides assistance for natural disaster losses, resulting from drought, flood, fire, freeze, tornadoes, pest infestation, and other calamities.

To view the signed letter from the Department of Ag regarding agricultural disaster designations for counties in Tennessee, please click [here](#).

The latest list of counties, maps, and information on USDA's disaster assistance program can be found at <http://disaster.fsa.usda.gov>.



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PROPANE UPDATE & INCENTIVES

September 7, 2016

As of September 7th, US propane stocks were at 99.1 mln barrels which is 3% higher than last year, and nearly 36% barrels higher than the 5 year average. Propane pricing at Mt. Belvieu, TX was trading near \$0.4962 per gallon as of 9/8/16. However, exports continue to be a factor in propane supply as well as the crop drying season. USDA Crop and NASS Reports indicated that corn continues to progress well and ahead of prior year and 5 year average with 93% of last year's corn acreage planted. 74% remains good to excellent in condition and yields expected to be highest US yield and production on record. It takes 1 gal. of propane to dry down 16 bushels of corn, so as much as 95 mln gal. of propane could be used but obviously not all of the yield will be dried at same rate. Much will depend on weather, both temps and precipitation over next 30 days. Current trends reflects colder than norm in areas of Midwest, so we shall see. Many are convinced that the current historically high levels of propane in storage are not an indication of pricing direction for the winter due to the huge investments made in export capacity over the past 5 years. We recommend filling up now before October and keeping adequate levels of propane on hand at all times.

Allowing for an average of \$0.41 per gallon for tariffs, handling and delivery to most areas, the average current retail price is roughly \$0.90/gal. Larger accounts can often negotiate a lower price agreement by as much as \$0.05/gal., or more. To follow Mount Belvieu, TX spot pricing: https://ycharts.com/indicators/mont_belvieu_propane_spot_price.

Propane incentives for the heating of poultry houses are available through the [Propane Farm Incentive Program](#) (FIP) provided by the Propane Education and Research Council (PERC). New poultry (swine and greenhouse) heating systems may be eligible for FIP incentives of \$0.10/sq.ft., up to \$2000, when installed as part of an entire system installation; it is not a rebate program. The complete heating system must either be installed in new construction or as a conversion from another fuel source. To download the program guidelines and learn what equipment more specifically qualifies for the program go to www.propane.com/agriculture/programs-and-incentive/propane-farm-incentive-program/ or contact farmincentive@propane.com. □

DATES TO REMEMBER

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TPF PROCESSORS WORKSHOP

October 3 - 4, 2016
Springdale, AR

PROTEIN & FAT SEMINAR

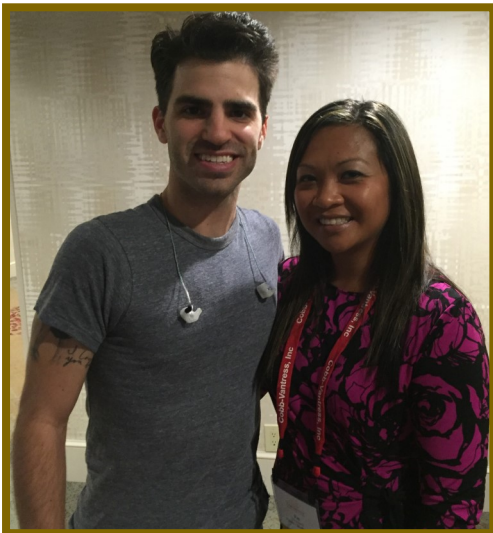
October 6 - 7, 2016
DoubleTree Hotel
Nashville, TN

TPA GROWER MEETINGS

November 8 - 10, 2016
Union City, Cookeville,
Shelbyville & Cleveland, TN

UGA COLD WEATHER MGMT WORKSHOP

November 14-16, 2016
Watkinsville, GA



Pat Wilmhoff from Tyson - Shelbyville hanging out with country music star Mitch Rossell at the 2016 TPA Annual Meeting & Summer Getaway.

CFI BLOG: BIG FOOD MUST "WALK THE WALK" ON CONSUMER TRUST

Aug 17, 2016 – from [The Center for Food Integrity](http://TheCenterforFoodIntegrity.org)

The Center for Food Integrity research shows there is an inverse relationship between the size of a company or organization and the perception of shared values. The larger the food company or farm, the less likely the public is to believe they share their values and the more likely it is that they believe profit will be placed ahead of public interest.

In other words, "big is bad" in the minds of many American consumers. Whether it's comparing local food companies to national food companies or small farms to large farms, the result is the same – many people think smaller operations are more likely to share their interests.

Often lost in this dynamic are the steps major food companies are taking in the interest of continuous improvement. A case in point is the focus of an [article in Food Safety News](#) on a program implemented by the nation's largest food retailer to address salmonella in chicken – an issue that has garnered much public attention in recent years.

The CDC says [salmonella causes approximately 1.2 million illnesses](#), 23,000 hospitalizations, 450 deaths, and an estimated \$365 million in direct medical costs in the United States. The United Nations Food and Agriculture Organization estimates [salmonella is present on around 20 percent of chicken](#).

What if that could be cut to two percent? Walmart says it can.

A program implemented by Walmart in 2014 has [reduced salmonella contamination on chicken parts from 17 percent to around two percent](#). And, the benefits will be enjoyed by more than just Walmart shoppers. The company's U.S. chicken suppliers account for 80 percent of all chicken sold in the United States, so the stronger food safety requirements are having an impact on chicken that shoppers buy at other outlets.

While consumers may take a dim view of so-called "factory farms" and conclude that big operations cause big problems, there's evidence to the contrary. [University of Minnesota research](#) shows large farms often participate in more conservation programs that reduce erosion and runoff to surface waters. Large farms also tend to have more modern and high-tech machinery allowing them to apply only the fertilizer and pesticides needed. For animal operations, large farms are required by EPA regulations to apply their animal manure at agronomic rates. Larger operations also are more inclined to have staff dedicated to environmental protection and food safety.

CFI's research has consistently shown consumers' top concern is keeping healthy food affordable. The reality is that safe, affordable food comes from all kinds and sizes of food producing entities. But, "Big Food" has to work harder to win consumer trust and [transparency is the key](#).

For more information go to: <http://www.foodintegrity.org/2016/08/big-food-must-walk-the-walk-on-consumer-trust/> □



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(of Sweetwater Valley Farms)



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Detecting Wooden Breast Fillets with Imaging Technology

Aug. 19, 2016 – USPOULTRY and the USPOULTRY Foundation announce the completion of a funded research project at the USDA-ARS U.S. National Poultry Research Center in Athens, Ga., in which the researchers focused on detecting wooden breast fillets with imaging technology. The research was made possible by an endowing gift from GNP Company, and the research project is part of the Association's comprehensive research program encompassing all phases of poultry and egg production and processing. A brief summary of the completed project is shown below. A complete report, along with information on other Association research, may be obtained by going to USPOULTRY's website, www.uspoultry.org. The project summary is as follows.

Project #694: Identification of the Wooden Breast Condition in Broiler Breast Fillets Using Imaging Technology. Dr. Brian Bowker, USDA-ARS, Athens, Ga.

Researchers at the USDA-ARS in Athens, Ga., led by Dr. Brian Bowker, recently completed a research project focused on the application of imaging technology to detect the wooden breast condition in breast fillets. Multiple imaging technologies were utilized to differentiate normal breast fillets from affected breast fillets. Breast fillets affected with wooden breast could be detected with greater than 95 percent accuracy. These results point to the feasibility of adapting imaging technology to detect wooden breast in an online processing plant setting. For a detailed summary, click [here](#). □

Research Finds Potential Biomarkers for Wooden Breast Disorder

On August 19, 2016, in [Animal Health](#), [Research News](#)



(Note the research opportunity to look at Vitamin C levels in broiler diets to possibly lower the incidence of the disease.)

Researchers at the University of Delaware's College of Agriculture and Natural Resources have identified unique molecular characteristics of breasts from chickens with Wooden Breast Disorder, leading to the potential to predicatively test for the disorder in broilers.

The breast muscle myopathy, or disease of the muscle tissue, causes broilers to have a distinctly tough breast muscle and is often accompanied by white striping. The disorder can be felt while the birds are alive, and has affected flocks globally, causing losses due to poor aesthetic quality of the breasts during and after processing.

Mutryn et al. (2015) had previously identified genetic indicators of oxidative stress, decreased oxygen in the muscle tissue, and increased levels of calcium. Abasht et al. continued this research to examine if "biomarkers" could be identified based on the metabolism of the affected breast tissue. The authors identified 140 compounds that differed between affected and unaffected birds and were able to find 30 compounds of those 140 that were significant in characterizing affected birds' tissues. The findings supported the hypothesis that affected breast tissues are experiencing oxidative stress and additionally found that the birds may have an altered glucose, or energy metabolism.

Though the authors stressed that the exact cause of Wooden Breast Disorder is not yet known, they hoped that their research will help in further studies to develop diagnostic testing for the disease. Abasht et al. additionally suggested that future research into nutrition, specifically **different amounts of vitamin C, of broiler diets may be beneficial** as the antioxidant qualities of the vitamin may help lower the disease incidence. An interview with the researchers may be found [here](#), and a link to the full scientific article may be found [here](#). □

FSIS Will Post Processing Plant-Specific Food Safety Data

July 15, 2016 from the [UnitedEgg.com newsletter](#)

The Food Safety and Inspection Service (FSIS) will soon begin posting food safety data from individual meat, poultry and egg products plants at Data.gov. In a [July 11 press release](#), FSIS said the online, establishment-specific information "will allow consumers to make more informed choices, motivate individual establishments to improve performance, and lead to industry-wide improvements in food safety by providing better insights into strengths and weaknesses of different practices."

New datasets will start to show up on Data.gov 90 days after the agency publishes a notice in the *Federal Register*. That's expected to happen in the next few days. Initially, FSIS said it will post "information on the processes used at each facility," and will also release results for *Listeria monocytogenes* (m) and *Salmonella* in ready-to-eat products and processed egg products.

FSIS officials have discussed their plans to post the information at recent meetings of the United Egg Association Further Processors Division. The data to be posted are post-pasteurization test results. FSIS made available its [strategic plan](#) for releasing the data, with a detailed explanation of why the agency is taking the action. □

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Gates hopes to lift Africans from poverty with chickens

From WattAgNet.com

Bill Gates has started an initiative to supply impoverished people in sub-Saharan Africa with chickens in an effort to help them become more financially stable and self-sufficient. Gates' goal through the initiative is to eventually help 30 percent of the rural families in that region of the world to raise an improved breed of vaccinated chickens, up dramatically from the current 5 percent. For more information go to WattAgNet.com □

Visit our website at www.tnpoultry.org

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New round of truck regs promise greater efficiency, cost

By [Lisa M. Keefe](#) on 8/17/2016 from MeatingPlace.com

Trucks from long-haul rigs to local delivery trucks will have to be more efficient under regulations issued by the Obama administration this week.

The White House OK'd new fuel economy standards for large trucks, buses and other heavy-duty vehicles in an effort to further reduce greenhouse gas emissions. Such vehicles represent only about 5 percent of highway traffic but are responsible for about 20 percent of transportation-related fuel consumption and carbon emissions.

"While today's fuel prices are more than 50 percent lower than those we experienced in 2008, fuel is still one of the top two operating expenses for most trucking companies," said ATA President and CEO Chris Spear, in a news release about the new regulations. "That's why our industry has worked closely with both the Environmental Protection Agency and the National Highway Traffic Safety Administration over the past three-and-a-half years to ensure these fuel efficiency and greenhouse gas standards took into account the wide diversity of equipment and operations across the trucking sector."

The new requirements, as they are implemented over the next 10 years, pertain to a class of vehicles that includes school buses, large pickup trucks, delivery and passenger vans, garbage trucks and long-haul tractor-trailers. It is the second such effort by the Obama administration to create a national policy on the fuel efficiency of heavy- and medium-duty trucks. The goal is to reduce overall emissions in the United States by at least 26 percent by the year 2030, compared with 2005 levels, according to a story in the [Washington Post](#).

The American Trucking Association said in a statement that its members were "cautiously optimistic." The ATA had worked with both the Environmental Protection Agency and the National Highway Transportation Safety Board on the regulations.

"The standards promote a new generation of cleaner, more fuel-efficient trucks by encouraging the development and employment of new and advanced cost-effective technologies through model year 2027," [says EPA].

The changes to the vehicles will boost costs initially, which the ATA and other backers of the regulations say will be more than repaid in fuel efficiency over the useful life of the equipment.

For more information: <http://www.meatingplace.com/Industry/News/Details/68073> □



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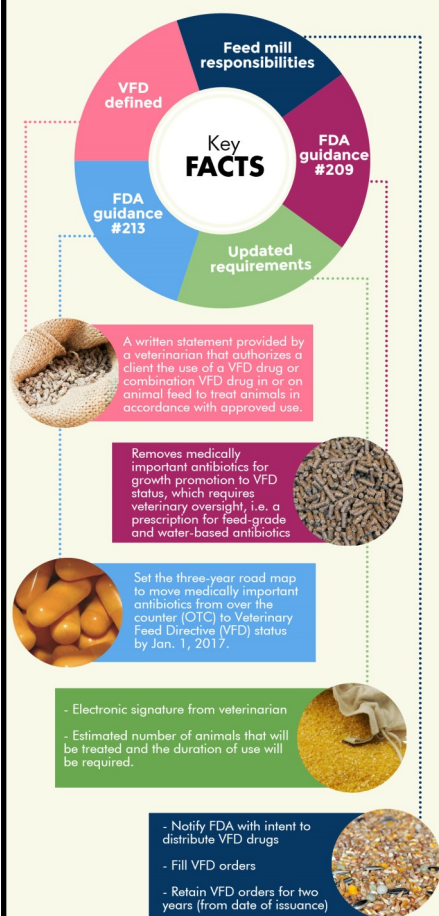
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"I have been a customer of API Farm Mortality since day one, and have always been pleased with the service." Dorman Grace, poultry producer

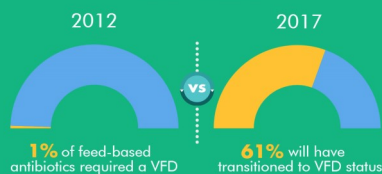
256 - 970 - 6100

www.youtube.com/watch?v=69y2_Rd7arg

Veterinary Feed Directive: What happens Jan. 1?



VFD Status



VFD Drugs as of January 1

Chlortetracycline	Sulfadimethoxine
Hygromycin B	Tylosin
Neomycin	Sulfamerazine
Oxytetracycline	Virginiamycin
	Sulfamethazine
	Lincomycin
	Penicillin

VFD Expiration:

Duration of use or maximum of

Months
6

750,000

VFDs will be issued annually

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Source: GlobalVetLINK

VFD inspections: Is your feed mill ready?

August 10, 2016 from WattAgNet.com

FDA pilot program aims to educate, webinar outlines how to prepare

Jackie Roembke, editor of *Feed Management and Feed International*, offers her perspective on happenings in the global feed and grain industries, with excerpts as follows:

As many of you are well aware, the final move of medically important antibiotics from over-the-counter (OTC) to Veterinary Feed Directive (VFD) status formally goes into effect on Jan. 1, 2017. But the lingering question for some animal feed producers may be, "What actually happens on January 1?"

According to Phil Lawler, principle at PDT Consultants L.L.C., who recently headed up the "Feed Mill VFD Survival Strategy" webinar produced by animal health records software supplier GlobalVetLINK, this date marks the official kickoff of the [FDA Center for Veterinary Medicine's \(CVM\) inspection program](#).

Conducted by state animal feed inspectors, the pilot program will evaluate phase-in compliance activities to ensure the organization is properly educating the industry.

"The first stop on the inspection trail will be with feed distributors, and then they will work backward to the vets and producers from there," Lawler explained, noting that distributors are defined as any person distributing feed containing a VFD drug to another person or organization.

Inspectors will look for 15 specific inspection items, ranging from the issuance date to the number of authorized refills, on a feed mill's VFD forms. In the long run, Lawler predicts inspectors will prefer electronic documents management over a paper-based system because it's more efficient.

"There's a vested interest between the vet and the feed distributor to have the VFD process be accurate and efficient from a time perspective," Lawler said. "The producer still expects their feed within a certain time frame and it hurts the relationship of both if there are delays in the process."

With 61 percent of animal feed-based antibiotic usage transitioning to VFD status, **the FDA estimates that 750,000 VFDs will be issued annually.** (Editor's note: Wow.)

Inspector visits: Mills will be selected from the [VFD Distributor Notification list](#). Unlike an OSHA visit, the state inspections are focused on education, not enforcement. But, as Lawler cited, there are three key distributor VFD compliance responsibilities: to notify FDA with intent to distribute VFD drugs (fulfilled at the onset), fill VFD orders, and retain the VFD orders for two years from the date they are issued.

With this in mind, he offered up a list of questions feed mills should be able to answer during the first round of inspections:

Did you/your company notify the FDA of your intent to distribute VFD feeds?

Do you/your company keep copies of the VFD orders for at least two years if distributing VFD feed to the end user?

If the operation being inspected distributes VFD feed to other distributors and not to the end user, does this operation keep copies of acknowledgement letters for at least two years from the date of last shipment under the acknowledgement letter?

While I think the true extent of these visits remains to be seen, this line of questioning provides a nice preliminary exercise in getting ahead of the baseline requirements. Are you confident your team easily can produce this information? If so, great; you're ahead of the curve. If not, it's time to review your record-keeping. [For more info and to see the rest of this article [click here](#).]

The full "Feed distributor VFD survival strategy" webinar is available at <https://www.youtube.com/watch?v=z5YYbdz0zbU>



*** See page 26 for the latest VFD update.**



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EPA Failed to Study Effects of Ethanol as Law Required

On August 19, 2016, from [RFS](#)

The Office of the Inspector General (IG) at the U.S. Environmental Protection Agency (EPA) released a report this week concluding “the EPA has not met certain statutory requirements to identify the environmental impacts of the Renewable Fuel Standard.” The report goes on to note that because of the missed reports, “Congress and other stakeholders lack key information on biofuel impacts needed to make science-based decisions about RFS.”

EPA also argued that its requirement to report every three years constituted too short of a timeframe for significant scientific advances to occur. The OIG responded, “if the EPA finds there have been no relevant scientific advances, it could simply report out on that fact; lack of scientific advances does not eliminate the EPA’s reporting requirement. Additionally, the EPA has no record of any communication between the EPA and Congress regarding the reporting requirement.”

The report also shows that EPA failed to conduct a required “anti-backsliding” analysis on the RFS to ensure that new regulations intended to address one problem do not actually make other environmental problems worse. There was to be an original analysis in 2009 and a follow-up implementation plan in 2010 based on that analysis to provide measures to mitigate backsliding effects of new regulations. EPA is now proposing to complete those requirements by September 2024 – more than 14 years after the deadline.

NCC President Mike Brown said, “This report, and nearly a decade of interference in the feed and fuel markets, further confirms what we’ve known all along: the RFS is broken and it is time for Congress to reform it.”

The Inspector General Report can be found here:

<https://www.epa.gov/office-inspector-general/report-epa-has-not-met-certain-statutory-requirements-identify> □

New GMO Bill Signed by the President

Information provided by the TN Farm Bureau Federation, Columbia, TN.

The President signed the GMO disclosure bill into law following a July 7, Senate approval (S. 764, vote of 63-30) and a July 14, House approval (same bill, 306 to 117) nullifying Vermont's GMO labeling law which went into effect July 1.

USDA - Agricultural Marketing Service (AMS) is responsible for implementing the disclosure law and has established a website for the new biotech program. The website can be found at:

<https://www.ams.usda.gov/rules-regulations/gmo>

USDA - AMS is developing a timeline for rulemaking to ensure an open and transparent process. AMS has one year to study QR codes (*abbreviated from Quick Response Code*) to make sure it's a viable option for consumers and two years to finalize a rule implementing the law.

Food manufacturers will have a choice of three disclosure options:

- QR codes,
- a symbol denoting genetically modified ingredients, or
- on-package text.

The final rule will preempt state labeling which could have created a patchwork of statutes and stigmatized genetically engineered ingredients as bad. **The law is clear in that meat or milk from an animal fed genetically modified feed will not need to be labeled as containing GMOs.**

PLEASE SAY THANK YOU to the Congressional members who supported the GMO labeling legislation and allowing farmers' continued use of modern agricultural technology.

Tennessee Congressional members voting **YES**: Jim Cooper, Scott DesJarlais, Chuck Fleischmann, Stephen Fincher, Phil Roe

Tennessee Congressional members voting **NO**: Marsha Blackburn, Steve Cohen, John Duncan

Tennessee Congressional members **not voting**: Diane Black



The Latest on GMOs - an independent, objective examination based on current evidence

The National Academy of Sciences, Engineering and Medicine has a most extensive scientific report available, titled: “Genetically Engineered Crops: Experiences and Prospects”.

This consensus report examines a range of questions and opinions about the economic, agronomic, health, safety, or other effects of genetically engineered (GE) crops and food. Claims and research that extol both the benefits and risks of GE crops have created a confusing landscape for the public and for policy makers. This report is intended to provide an independent, objective examination of what has been learned since the introduction of GE crops, based on current evidence.

To download the full report, or the 4 page brief, go to: <http://nas-sites.org/ge-crops/2016/05/17/report/> □

Poultry Slaughter Report:

Ready-to-Cook Weight Down 2 Percent from Last Year

Released August 30, 2016 by [USDA](#) as reported in [ThePoultrySite.com](#)

- **July 2015** contained 23 weekdays (including 1 holiday) and 4 Saturdays.
- **July 2016** contained 21 weekdays (including 1 holiday) and 5 Saturdays.

Poultry certified wholesome during July 2016 (ready-to-cook weight) totaled 3.77 billion pounds, down 5 percent from the amount certified in July 2015. The June 2016 revised certified total at 4.08 billion pounds, was up 3 percent from June 2015. The June revision represented an increase of 7.3 million pounds from last month's preliminary pounds certified.

The preliminary total live weight of all federally inspected poultry during July 2016 was 4.98 billion pounds, down 5 percent from 5.25 billion pounds a year ago. Young chickens inspected totaled 4.31 billion pounds, down 7 percent from July 2015. Mature chickens, at 60.1 million pounds, were down 13 percent from the previous year. Turkey inspections totaled 599 million pounds, up 7 percent from a year ago. Ducks totaled 13.8 million pounds, down 13 percent from last year.

Young chickens slaughtered during July 2016 averaged 6.09 pounds per bird, up 1 percent from July 2015. The average live weight of mature chickens was 5.98 pounds per bird, down 6 percent from a year ago. Turkeys slaughtered during July 2016 averaged 30.4 pounds per bird, up 5 percent from July 2015.

Ante-mortem condemnations during July 2016 totaled 13.1 million pounds. Condemnations were 0.26 percent of the live weight inspected, as compared with 0.25 percent a year earlier. Post-mortem condemnations, at 37.5 million pounds, were 0.99 percent of quantities inspected, as compared with 0.96 percent a year earlier. □

CME Crop Prices

Source: [Egg-Cite.com](#), by Simon M. Shane - September 7, 2016

At the close of trading on Sept. 2nd the [Chicago Mercantile Exchange](#) (CME) quotations for corn, soybeans and soybean meal with values for Aug. 26th in parentheses were:

	9/7	8/26	9/7	8/26
Corn (cents per bushel)	Sept. 316	(334)	Dec. 329	(325)
Soybeans (cents per bushel)	Sept. 966	(990)	Nov. 952	(967)
Soybean Meal (\$ per ton)	Sept. 315	(321)	Dec. 308	(315)

- ♦ September corn down 5.4 percent (18 cents per bushel)
- ♦ September soybean meal down by 1.9 percent (\$6 per ton)

For each 10 cent per bushel change in corn, the cost of broiler production would change by 0.25 cent per pound live weight

For each \$10 per ton change in the price of soybean meal, the cost of broiler production would change by 0.25 cent per pound live weight

See postings of the latest [USDA-WASDE Report](#) for an update on quantities and price projections for commodities. □

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Meat of the Matter: Debating for fun and frolic

Dan Murphy, a food-industry journalist and commentator wrote a great piece for the August 08, 2016 edition of Drovers CattleNetwork.com.

Dan writes: *It's the political season, when arguments over policies and politicians can break out on a daily basis, even among friends, neighbors and co-workers who ordinarily get along just fine.*

For those of us who enjoy verbal sparring, debates — even heated ones — can be quite enjoyable, as long as they remain somewhat civil, of course.

In that spirit, I like to spark discussions with those folks who profess to be supporters of such theories as “Meat-eating is human’s natural diet,” or “Plant-based foods are better for the planet,” or perhaps most commonly, “We don’t need to eat meat to be healthy.”

Realistically, it's tough to win an argument over the viability of animal agriculture and meat-eating on the basis of scientific studies or nutritional research. There is so much misinformation and pseudo-science, and so many half-truths floating around that citing studies, data and statistics isn't very effective.

To continue reading Dan's piece to see what his *three “discussion topics,”* that advocates of meatless diets as humanity's natural, normal and preferred lifestyle will struggle to refute, go to: <http://www.cattlenetwork.com/community/meat-matter-debating-fun-and-frolic> □

Poultry companies need to balance consumer preferences with flock health, welfare & food safety

From: PoultryHealthToday.com

“Unfortunately, the same people asking for more animal welfare are also asking us to take antibiotics out of poultry production,” lamented **Suzanne Dougherty**, DVM, a consulting poultry veterinarian based in AL, in a recent interview with *Poultry Health Today*.

She noted that veterinarians take very seriously their oath to do what's best for the animal, which increasingly presents ethical and welfare dilemmas when dealing with sick birds in an antibiotic-free (ABF) program.

“We need to consider what's going to be best for the bird before we just throw all of the antibiotics out,” Dougherty said. “For veterinarians it's a very difficult ethical issue - it goes against what's best for the bird.”

Critical to welfare. In some cases, the best treatment option for the bird is an antibiotic to help prevent suffering and even minimize mortality. “At times it is a critical animal-welfare option to have antibiotics available for treatment of the bird,” she said.

Antibiotic-free, raised without antibiotics and no antibiotics ever are just a sampling of the claims being used in poultry production and marketing today — and they all say something a little different. For instance, some systems allow the use of ionophores or animal-only antibiotics while others are not using any antibiotics.

“Flocks can be raised successfully in an ABF system, but sometimes flocks get sick -just like you or your kids,” she said, adding that veterinarians “should try to explain to consumers why this is an important topic.”

Some growers in ABF systems have the option to treat sick birds and sell them through the conventional market following withdrawal times while others have limited options. But regardless of the production system, all growers feel the pressure, she insisted. They want to do the right thing for their birds while meeting the needs of their customers and consumers.

Keep intestinal tract ‘happy’. Intestinal health is the key to successful ABF production, Dougherty explained. “If the intestinal tract is happy, the bird is productive,” she added. “We’re rapidly losing options for managing intestinal health and we need them to be available to prevent death and increase welfare.”

When the balance of the bird's intestinal health becomes disrupted, more opportunistic bacteria often proliferate — *Salmonella* being the major concern. “We’re all striving to maintain our progress in food safety,” she said. “Sometimes we need to use antibiotics to treat the disease and help keep the animal healthy enough to prevent *Salmonella* from becoming a problem.”

“The industry has come so far from a food safety perspective that I’d hate to see the removal of some of these antibiotics make us take two steps backward in that arena,” Dougherty said.

To watch the full interview: <http://poultryhealthtoday.com/balancing-consumers-preferences-flock-health-welfare-food-safety/> □

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Updated VFD rule may help producers save money

From [Poultry Health Today](#)

The updated veterinary feed directive (VFD) rule that takes effect in January 2017 does not require veterinarians to indicate the amount of feed that needs to be manufactured — a decision made by FDA due to numerous public comments received before the rule was finalized.

Current rules require VFDs to include the amount of feed manufactured. Eliminating this requirement under the new VFD rule gives poultry companies the option of using smaller amounts of VFD feed to first see how animals respond, FDA says.

If the response is good, the poultry company's feed mill can make more of the medicated feed, provided the VFD has not expired.

If animals don't respond as expected or consume VFD feed at a rate lower than originally anticipated, poultry companies can reduce the total amount of medicated feed needed for treatment, the agency says.

FDA doesn't have data to estimate the reduction in feed costs to individual producers or to the total industry but believes the savings could be substantial.

Veterinarians writing VFDs will have to indicate the approximate number of animals to be treated with the approved VFD medication at approved dosage levels.

For more on the VFD, see page 20 of this newsletter. □

ALLIED MEMBER NEWS

BioSafe Systems introduces another new product for 2016, SaniDateFD 17% peroxyacetic acid (PAA). This product joins the lineup of BioSafe Systems' other antimicrobial intervention products SaniDateFD and SaniDateFD PLUS. While this new product is similar to other PAA intervention chemistries, SaniDateFD 17% has the added benefit of higher concentration of PAA without the reduced shelf life common with 20-25% formulations. SaniDateFD PAA has been approved for on and offline reprocessing. SaniDateFD is an FDA approved antimicrobial for process water and ice used in the production and preparation of poultry, eggs, beef, pork, fish and seafood.

Jones-Hamilton announces that sodium bisulfate (SBS) has been reviewed by the EPA's Safer Choice Program and qualifies for use in Safer Choice-labeled products. SBS is marketed by the Jones-Hamilton Co. as PLT® litter treatment, is used to control ammonia and lower litter pH in poultry houses, and is the only litter amendment that can be safely applied with birds in the house. These products echo the sustainable efforts of Jones-Hamilton by following the principles of Green Chemistry as described by the EPA and the California Department of Toxic Substances Control.



Chynette Todd, current TPA President and the former Broiler Manager for Keystone Foods in Albany, KY, has started her own consulting business, **CT Consulting**, focusing on live production, animal welfare, FSMA (Food Safety Modernization Act), and the VFD (Veterinarian Feed Directive).

At the 2016 National Safety Conference for the Poultry Industry in Destin, Fla., 122 facilities received safety awards by the Joint Industry Safety and Health Council. TPA allied member company, **American Proteins, Inc.** was honored in recognition of their outstanding performance through the implementation of innovative and effective employee safety and health programs. American Proteins in Hanceville, AL received the Award for Distinction and American Proteins in Cuthbert, GA received the Award for Merit. For a complete listing and for more information click [here](#). □



Jay Daniels, Dir of Operations for **Hubbard LLC**, and Dr. Dennis Fennewald from **TU** help get things set up for the silent auction at the Annual Meeting.

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Study: “HPAI does not persist in migratory birds”

From: WorldPoultry.net Aug. 17, 2016 - Rosie Burgin, Editor Special Projects

The H5 **avian influenza** A virus that devastated North American poultry farms in 2014-15 was initially spread by migratory waterfowl, but evidence suggests such *highly pathogenic* flu viruses do not persist in wild birds.

While wild ducks and other aquatic birds are known to be natural hosts for *low pathogenic* flu viruses associated with milder symptoms, the results of this study, led by [St. Jude Children’s Research Hospital](#), indicate that is not the case with the highly pathogenic flu viruses that are associated with more severe illness. The research suggests that wild ducks and other aquatic birds are not an ongoing source of **HPAI** infection in domestic poultry.

“The findings provide a scientific basis for the decision by officials to use culling and quarantines to stop the 2014-15 outbreak in domestic poultry,” said corresponding author Robert Webster, an emeritus member of the St. Jude Department of Infectious Diseases. “Now, research is needed to identify the mechanism that has evolved in these wild birds to disrupt the perpetuation of highly pathogenic influenza.”

Throat swabs analyzed

In this study, researchers analyzed throat swabs and other biological samples taken from 22,892 wild ducks and other aquatic birds collected before, during and after a 2014-15 H5 flu outbreak in poultry. The outbreak has been linked to a highly pathogenic H5N8 influenza A virus spread from Asia to North America by migratory waterfowl. The H5N8 virus *re-assorted*, or mixed [the] genes, with other influenza viruses in North American waterfowl and went on to trigger 248 flu outbreaks in commercial and backyard turkey and chicken farms in the US and Canada at a cost of nearly \$5 billion.

Officials worked to end the outbreaks by quarantining and eliminating infected poultry. The last confirmed case occurred in June 2015. Officials worried that the highly pathogenic virus would be re-introduced into poultry farms by migratory aquatic birds carrying the virus. But none of the migratory birds included in this analysis were infected with a highly pathogenic flu virus.

The sampling was conducted in Canada, the Mississippi flyway and along the US Atlantic coast. The sampling was done as part of the federally funded Centers of Excellence for Influenza Research and Surveillance.

Immunity in wild birds

Such viruses have not been identified in any of the more than 100,000 wild birds tested since the flu surveillance sampling began 43 years ago, Webster said. “Existing immunity in wild birds is one of the possible explanations that may explain why highly pathogenic influenza A viruses do not become established in wild bird populations,” he said. “But a more complete understanding of the mechanisms at work would aid efforts to prevent, control and eradicate these dangerous viruses in poultry in other areas of the world.”

For more info, go to: www.worldpoultry.net/Health/Articles/2016/8/Study-HPAI-does-not-persist-in-migratory-birds-2857285W/?cmpid=NLC|worldpoultry|2016-08-17|Study: □

Meanwhile, H5N2 (HPAI) is found in a wild Mallard Duck in Alaska...

Aug. 26, 2016. [USDA/APHIS](#) has confirmed the presence of highly pathogenic H5N2 avian influenza (HPAI) in a wild mallard duck from a state wildlife refuge near Fairbanks, Alaska. □

Campbell’s to transition to antibiotic-free chicken

From Meatingplace.com by Tom Johnston on 7/21/2016

Campbell Soup Co. has outlined a sweeping plan for producing what it described as “real food” that includes using only antibiotic-free chicken.

Campbell said the initiative will “restore consumers’ connection to food” and will support the company’s aim “to set the standard for transparency in the food industry.” The effort will include transparency and sustainability designed to engender trust with consumers as well as a diversification program in its portfolio to include “fresh, organic and healthful foods,” the Camden, N.J.-based company said in a news release.

Campbell also said it will use only antibiotic-free chicken in its products, a shift that will be implemented over the next few years.

“We believe real food should be made with recognizable, desirable ingredients from plants or animals. It should be responsibly crafted using ethical sourcing and sustainable practices that safeguard natural resources. Lastly, it should always be delicious, safe and available at a fair price — all three without compromise,” Campbell President and CEO Denise Morrison said in the release.

As part of the effort, Campbell has developed a scorecard called “Campbell’s Real Food Index” to track progress against its ingredient commitments, such as plans to remove artificial colors and flavors from its North American products by the end of 2018. The Index can be found on www.whatsinmyfood.com. □

Addressing consumers' misconceptions about antibiotic use in poultry

From PoultryHealthToday.com

Consumers' limited exposure to poultry production fuels their misconceptions and concerns about the poultry industry, said Gary Thornton, editor of *Poultry USA*. "The public can see cattle grazing on pasture and corn growing in the field, but they aren't able to see any aspect of modern poultry production."

During an interview with *Poultry Health Today*, he outlined consumers' current concerns — mostly centered on antibiotic use. "They are worried that antibiotics used on the farm will end up in their food, that there is limited FDA or veterinary oversight on antibiotic use, and that the use of antibiotics in poultry will lead to the development of resistant pathogens," he explained.

Filling in the blanks

According to Thornton, one of the poultry industry's biggest opportunities is to be transparent about all phases of poultry production. "When people can't see what's going on in the poultry barn or processing plant, they turn to the internet and let activists fill in the blanks for them," he said.

In the past, the poultry industry has focused its message on the science and economics of poultry production. But today, he added, the industry needs to use different language and approaches to deliver the message to a public obsessed with their food. "I think now we need to put a human face on the message to help consumers understand and have confidence in our industry," Thornton said. "If the poultry industry doesn't supply consumers with a message they can understand, another party outside the industry will."

Understanding tradeoffs

Thornton thinks an important first step toward understanding the complex topic of antibiotic use is establishing an ethical and social dialogue that includes consumers, regulators, human medicine practitioners, NGOs and the poultry industry.

"We need to explain that — on every level — there are tradeoffs for the new regulations on antibiotic use. The public's fears over antibiotic resistance must be balanced against the responsibility of the veterinarian to care for the health and welfare of the flock," he stressed.

Consumers give veterinarians a high approval rating for trustworthiness putting them in a good position to tell the story of poultry production. According to Thornton, when veterinarians meet new people in their neighborhood or fly on an airplane and their seat mate discover they are poultry veterinarians, they often learn about misconceptions regarding antibiotic use in the poultry industry.

He says the updated veterinary feed directive rules coming to the US in January 2017 provide opportunities for the industry and its veterinarians to tell its story about responsible antibiotic use.

"We have very professional individuals [in the poultry industry] who are on call 24/7 to care for our flocks and would be good spokespersons for the industry," Thornton said. "We have to earn the consumer's trust."

One of the challenges today is that access to the internet brings people from all backgrounds and walks of life to ag-related sites, including poultry. Topics familiar to poultry producers are often misunderstood by those outside the industry, he added. The key is to show understanding for their concerns and address them clearly and honestly.

For more information: http://poultryhealthtoday.com/addressing-consumers-misconceptions-about-antibiotic-use-in-poultry/?utm_source=Poultry+Health+Today+Newsletter&utm_campaign=505fa30f70-Addressing_consumers_misconceptions_PHT_8_17_2016&utm_medium=email&utm_term=0_5ac605299a-505fa30f70-252086165 □

Research Finds No Link Between Drug-Resistant Bacteria & On-Farm Antibiotics Use

On August 19, 2016, in [Antibiotic Use in Animal Agriculture](#), [Antibiotic Use in Food Production](#)

A team of researchers at the Medical University of South Carolina and the Charleston Veterans Administration Medical Center Research Service found no conclusive evidence of a definitive link between use of antibiotics in food animals and emergence of drug-resistant *Campylobacter*. The team, consisting of veterinary and nutrition scientists and an infectious disease physician, reviewed published literature for evidence of a relationship between antibiotic use in agricultural animals and drug-resistant foodborne *Campylobacter* infections in humans, commonly known as campylobacteriosis.

The study, funded by the Animal Health institute, included 195 articles in the United States, Canada and Denmark over the past five years and has been published in the *Critical Reviews in Food Science and Nutrition* [volume 56, issue 13]. Animals included in the reviewed studies were chickens, turkeys, pigs, beef cattle, and dairy cows. The overall prevalence of *Campylobacter* and drug resistance found in the systematic review aligns with recent National Antimicrobial Resistance Monitoring System (NARMS) reports.

"There is still much more research to be done. The agriculture and health care industries, along with the scientific community and government regulatory agencies, must work collaboratively with the human health community in order to ensure safe, humane, and affordable food sources to the public," said lead scientist M.A. McCrackin, D.V.M., Ph.D. □

Antibiotics – new rules and guidelines for food animal use

Poultry Health Today has a couple of great articles addressing antibiotics for food animal use. To learn more about what FDA is focusing on, new guidelines for antibiotics that are medically important to treating diseases in humans, and performance claims for feed efficiency and growth, go to:

<http://poultryhealthtoday.com/fda-some-antibiotics-still-ok-for-production-purposes/?>

[ViewEdition=VFD&utm_source=Poultry+Health+Today+Newsletter&utm_campaign=78f6e5da33-](#)

[VFD FDA some antibiotics ok 6 8 2016&utm_medium=email&utm_term=0_5ac605299a-78f6e5da33-252086165](#)

Additionally, according to a new rule issued by FDA, drug companies are to start breaking down their antibiotic sales data by animal species in their annual reports to the agency. For more info go to <http://poultryhealthtoday.com/fda-to-require-species-specific-sales-data-on-antibiotics-used-in-food-animals/> □

U.S. Poultry, Meat Industry Accounts for More than \$1 Trillion in U.S. Economic Output; Study Finds

On June 17, 2016, in [Economics](#) in [NCC Washington Report](#)

The U.S. poultry and meat industry accounts for \$1.02 trillion in total economic output, or 5.6 percent of gross domestic product, according to a new economic impact study, entitled “The 2016 Economic impact of the Meat and Poultry Industry,” and conducted by John Dunham & Associates for the North American Meat Institute (NAMI). The study is available at [Meat Impact Methodology](#).

The poultry and meat industry is responsible for 5.4 million jobs and \$257 billion in wages, the report found. The analysis estimated that there are 527,019 people employed in production and packing, importing operations, sales, packaging, and direct distribution of meat and poultry products. Wholesaling directly employs an estimated 232,418 individuals in all 50 states, and 1.11 million employees’ retail jobs depend on the sale of meat and poultry products to the public.

All total, the meat and poultry industry (packers, processors, wholesalers, and retailers) directly employs 1.9 million people, paying 71.63 billion in wages and benefits. In addition, approximately 2 million full-time equivalent jobs are created in firms and businesses that supply goods and services to the poultry and meat industry.

The John Dunham & Associates analysis is available at www.meatfuelsamerica.com. The summary of findings presents data nationally, on a state-by-state basis, or on a congressional district-by-district basis. The site also lists the top 10 states in terms of direct output and total output, as well as the top 25 congressional districts in terms of direct output and total output. □

Russia prepares to extend food import ban

By [Meatingplace Editors](#) on 6/3/2016

The Russian Agriculture Ministry is drafting a government decree that would extend the country’s embargo on imported foods including meat and chicken until the end of 2017, according to Russia’s [Tass news agency](#). The current embargo against EU countries, the United States, Canada, Australia and Norway runs through August 5, according to the article, and lists beef, pork and chicken among other food items. Russia implemented the embargo in mid-2014 and [extended it last year](#) in retaliation for Western sanctions related to the conflict in Ukraine. Even if Russia lifted its embargo, meat-exporting countries face additional obstacles to accessing the market.

More barriers

Access to the Russian market was already limited since the country closed its doors to U.S. beef and pork in early 2013 due to an impasse over the use of beta agonists. Russia closed its market to EU pork products in January 2014 due to concerns over cases of African swine fever. The EU has asked the World Trade Organization to rule on the dispute. Russia’s demand for imported meat also has declined in recent years due to a weak currency and lack of consumer spending.

According to Tass, Russia’s domestic agricultural producers support continuation of the embargo. Other foods covered under the embargo are imports of dairy products, nuts, fruits and vegetables, and live, chilled and frozen fish and shellfish. □

Farmers Highlight Need for Immigration Reform

Aug. 8, 2016 information provided by the TN Farm Bureau Federation

Jeff Aiken, TN Farm Bureau Federation president, and others within the business community recently participated in the "National Day of Action for Immigration" and "Reason for Reform" with David Plazas the opinion editor at the *Tennessean*.

Immigration reform continues to be a priority for farmers who need access to a legal and stable workforce. Farm Bureau is working along with the Partnership for a New American Economy (PNAE) to raise awareness about the need for immigration reform.

PNAE released studies from all 50 states, making state-by-state cases about the economic benefit immigrants are providing and the needs they fill for local small businesses, farms, and all sectors of the economy. The reports are available online at: <http://www.renewoureconomy.org/reports/>. □

Climate change: Higher mycotoxin associated costs

From AllAboutFeed.net Aug. 17, 2016

“Climate change patterns in the decades to come will affect mycotoxin levels in crops and consequently the costs for grain growers and feed mills.” This is stated by Felicia Wu from Michigan State University in the US.

Wu presented these insights at the latest World Mycotoxin Forum. The paper is currently in press for the [World Mycotoxin Journal](http://WorldMycotoxinJournal.com).

In her paper, Wu describes how climatic factors affect the presence of toxigenic fungi and their associated mycotoxins in food crops. She also discussed how economic losses may accrue to growers because of the [regulatory policies](#) that limit mycotoxin levels in human food and animal feed. “The higher the naturally-occurring mycotoxin levels, which for certain crops and in certain regions of the world would increase based on future climate scenarios, the higher these costs are likely to be. These costs occur in several ways,” Wu explains.

- ◆ Costs will increase to bring foods to grain elevators and handlers that meet mycotoxin MTL.
- ◆ There are also costs associated with testing at the level of grain elevators, handlers, and processors; as well as crop insurance costs for excessively high mycotoxin levels (AMCE, 2015) in certain countries. Costs will also rise because a substantial portion of foodstuffs will be rejected for excessively high mycotoxin levels.
- ◆ From the global food trade standpoint, food producers can incur large costs attempting to export [mycotoxin](#) contaminated foodstuffs to nations with strict mycotoxin standards.
- ◆ More indirectly, in high contamination years, crop spoilage through fungal infection and [mycotoxin](#) contamination can lead to a significant percentage of the supply unsuitable for the market.
- ◆ Economic losses associated with reduced animal production and compromised human health.

Aflatoxins remain major concern

The bulk of these increased costs are likely to be due to increased [aflatoxin](#) levels in crops, as it is expected that aflatoxin will likely cause the most damage from future climate scenarios. This is because aflatoxin levels are typically consistently higher in crops under conditions of warmer temperatures and higher atmospheric CO2 levels such as would be expected in the next several decades in maize - and groundnut-growing regions of the world. Wu also addresses that more nations have regulatory standards for [aflatoxin](#) than for any other [mycotoxins](#). For other [mycotoxins](#), there is greater uncertainty as to whether future climate scenarios will dramatically change the economic losses associated with their presence in foodstuffs.

For more information go to: http://www.allaboutfeed.net/Mycotoxins/Articles/2016/8/Climate-change-Higher-mycotoxin-associated-costs-2857192W/?cmpid=NLC|allaboutfeed|2016-08-17|Climate_change:_Higher_mycotoxin_associated_costs □

UK Research Identifies Chickens that Carry AI But Are Genetically Resistant to the Disease

On July 22, 2016, in [Avian Influenza](#), *Scientific News*, per the NCC

A study conducted by the Pirbright Institute in the United Kingdom identified chickens that carried avian influenza but were genetically resistant to the disease and only shed the virus through their respiratory tract for a limited time period. The Pirbright Institute is a leading bioscience center in research and surveillance of virus diseases of livestock and viruses that spread from animals to humans. The findings of the study were published in the journal *Scientific Reports*.

The researchers found that birds shedding the virus through their respiratory tract was the only relevant means of spreading the virus and that resistant birds were therefore completely unable to initiate or sustain a chain of infection. These results suggest that this could be because of a genetic restriction within the bird that stops the virus spreading when inside the body. Birds that were susceptible to the disease shed the virus over a longer period of time.

Dr. Colin Butter, from the School of Life Sciences at the University of Lincoln, who was involved in the research, said that the results of the study were significant. “Until now we knew relatively little about how a bird’s genetics can affect its reaction to flu viruses, but this new research, which for the first time shows that some poultry lines are genetically resistant to avian flu, represents a significant step forward,” Butter said.

“The prospect of breeding birds with natural immunity to influenza virus would certainly widen the scope of existing control measures and perhaps limit the risk to the human population of the emergence of pandemic viruses,” Dr. Butter said.

Further studies are planned to discover and examine the precise biological mechanisms behind genetic resistance in birds, which could have major implications for poultry breeding as well as human flu treatment in the future. □

Not currently a member of TPA?

Contact Tracy at (931) 225-1123 or tracy@tnpoultry.org
for more information about member benefits.

Culling of day-old male chicks – UEP position statement

Position Statement from the [United Egg Producers](#), dated June 9, 2016

“United Egg Producers and our egg farmer members support the elimination of day-old male chick culling after hatch for the laying industry. We are aware that there are a number of international research initiatives underway in this area, and we encourage the development of an alternative with the goal of eliminating the culling of day old male chicks by 2020 or as soon as it is commercially available and economically feasible. The U.S. egg industry is committed to continuing our proud history of advancing excellent welfare practices throughout the supply chain, and a breakthrough in this area will be a welcome development.” □

UEP: Egg producers must form own definition of cage-free

From [WattAgNet.com](#) on Aug. 24, 2016 by Austin Alonzo

Chad Gregory, CEO of the United Egg Producers, said the industry needs to be more proactive in defining what a cage-free operation should look like, otherwise activists and regulators will.

It's time for egg farmers to get more involved in setting the agenda surrounding cage-free eggs, especially defining what a cage-free system looks like, said Chad Gregory, president and CEO of the United Egg Producers (UEP).

Gregory told a group of producers and representatives of allied industries that farmers need to stop being reactive toward cage-free and go on the offensive. Gregory spoke at the UEP's August 23 Area 3 meeting, representing the Midwest region, in Des Moines, Iowa.

In a relatively short amount of time, cage-free eggs seized the attention of U.S. egg producers and retailers. The UEP estimates 190.4 million birds – or about 66 percent of the current national flock – will be needed to fulfill the anticipated demand for cage-free eggs by 2025. As of July, the size of the cage-free layer flock was 16.6 million birds. The pace of the transition is creating chaos in the egg industry which will only increase as the pledges mature.

To continue reading the rest of this article go to <http://www.wattagnet.com/articles/27986-uep-egg-producers-must-form-own-definition-of-cage-free?v=preview> □



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Chickens may be answer to repelling mosquitoes

By [Michael Fielding](#) on 8/25/2016 in [Meatingplace.com](#)

For the first time, scientists have shown that malaria-transmitting mosquitoes actively avoid feeding on certain animal species such as chickens, using their sense of smell. Odors emitted by chickens may provide protection for humans at risk of mosquito-transmitted diseases, according to a [study](#) in the open-access *Malaria Journal*.

Researchers at the Swedish University of Agricultural Sciences and Addis Ababa University, Ethiopia found that *Anopheles arabiensis*, one of the predominant species transmitting malaria in sub-Saharan Africa, avoids chickens when looking for hosts to feed on. This indicates that, unlike humans, cattle, goats and sheep, chickens are a non-host species for *An. arabiensis* and that the mosquitoes have developed ways of distinguishing them from host species.

Rickard Ignell, the corresponding author, said: "We were surprised to find that malaria mosquitoes are repelled by the odors emitted by chickens. This study shows for the first time that malaria mosquitoes actively avoid feeding on certain animal species, and that this behavior is regulated through odor cues."

To find out which species the mosquitoes prefer, the research team collected data on the population of human and domestic animals in three Ethiopian villages. They also collected blood-fed mosquitoes to test for the source of the blood that the mosquitoes had fed on. People living in the areas in which the research was conducted share their living quarters with their livestock. The researchers found that while *An. arabiensis* strongly prefers human over animal blood when seeking hosts indoors, it randomly feeds on cattle, goats and sheep when outdoors, but avoids chickens in both settings, despite their high abundance.

The researchers found that significantly fewer mosquitoes were caught in traps baited with chicken compounds than in control traps. Suspending a living chicken in a cage next to a trap had a similar repellent effect.

Because it feeds indoors and outdoors on various host species, *An. arabiensis* is difficult to control with existing methods, according to previous research. The results of this study suggest that, in combination with established control methods, the odors emitted by chickens and other non-host species may prove useful in controlling *An. arabiensis*. □

WINE & CIGAR RAFFLE

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- 3) 8 bottles of fine wines donated by Randy Yates at Cobb-Vantress in Lafayette and 1 box of premium Ortega cigars crafted in Nicaragua, provided by Scott Black, Cobb-Vantress. Won by Don Schoenl, Nordic Logistics & Warehousing, LLC.
- 4) A collection of 8 bottles of very fine wines and assorted cigars made possible by Craig Benich at the Dry Creek Pedigree Farm and Bud Holcomb with Cobb-Vantress. Also won by Don Schoenel, Nordic Logistics & Warehousing, LLC.



For the 4th year in a row, Dan Nuckolls is once again our highest seller with his new record now being at \$5670 in raffle ticket sales! Dan sold all three of the winning tickets listed above.



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WHO HAVE MADE SIGNIFICANT COMMITMENTS AND CONTRIBUTIONS TO THE

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BROILER HOUSE PROJECT

This broiler house at TTU would not be possible without the generous contributions & commitments for equipment, materials, and services made by these companies listed below. The students at TTU, for the years to come, and the TN poultry industry thank them immensely.



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EPA Issues Final Rule Regarding Ammonia Emissions

September 01, 2016 from the [UEP newsletter](#)

The Environmental Protection Agency (EPA) has finished its work on the Clean Air Act (CAA) rule that requires states to address ammonia as a precursor to the formation of fine particulate matter. The rule is final and can be viewed in the Federal Register [here](#). The CAA requires EPA to regulate emissions of “fine particulate matter” (PM2.5). As a result of a 2011 court ruling, these regulations are now being extended to substances that are “precursors” to PM2.5 formation, and ammonia is one of these precursors.

As expected, the final rule gives states three ways to analytically demonstrate that regulating a particular precursor like ammonia is not necessary. Permits regulating PM2.5 and precursors from “major sources” and other regulated sources will be required in so-called PM2.5 non-attainment areas. The general rule of thumb is that a major source is a facility that emits 100 tons or more of the pollutant per year. How this rule will be implemented will take time to work out, including whether states will choose to demonstrate, and EPA will accept, that ammonia permitting is not required. □

USPOULTRY Releases CD on Organizing & Implementing an Incident Response Plan

Aug. 31, 2016 – During the highly pathogenic avian influenza outbreak in 2015, many poultry companies recognized the need to better prepare and implement response plans to such incidents as well as improve collaboration with federal response agencies.

All government agencies are mandated to use a standardized, all-hazards approach and organizational structure when responding to natural disasters, disease outbreaks or other crises. This approach is called the Incident Command System (ICS). Although the private sector is not required to use the ICS structure, companies that are at least familiar with the system are in a better position to anticipate and coordinate with responding agencies.

USPOULTRY is releasing a CD-based guide explaining the purpose of incident response planning, providing a general outline of the Incident Command System and including a comprehensive template to build an Incident Management Team, helping plan and track actions during an emergency situation. The materials were developed by Georgia Tech Research Institute with input and review by USPOULTRY and the United Egg Producers. Copies of the CD-ROM may be ordered online by clicking [here](#). □

Research Evaluates Methods to Reduce *Salmonella* and *Campylobacter* Levels of Poultry Parts & Ground Poultry Products

Aug. 10, 2016 – USPOULTRY and the USPOULTRY Foundation announce the completion of a funded research project at the Auburn University in Auburn, Ala., in which the researchers evaluated methods to reduce *Salmonella* and *Campylobacter* levels of poultry parts and ground poultry parts. The research was made possible by an endowing gift from **Koch Foods**, and the research project is part of the Association’s comprehensive research program encompassing all phases of poultry and egg production and processing.

Project #F058: Efficacy of Various Antimicrobials on Reduction of *Salmonella* and *Campylobacter*, Microbial Shelf-Life and Quality Characteristics of Ground Chicken in a Post-Chill Decontamination Tank

(Dr. Sacit Bilgili, Auburn University, Auburn, Ala., and Dr. Shelly McKee, USA Poultry & Egg Export Council, Stone Mountain, Ga.)

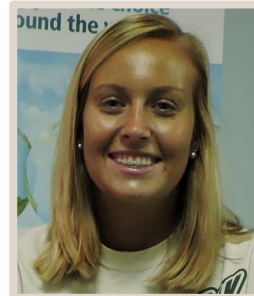
Researchers at Auburn University in Auburn, led by Dr. Sacit Bilgili, recently completed a research project in which they evaluated the ability of various antimicrobials to reduce *Salmonella* and *Campylobacter* levels of chicken parts and ground chicken. In addition, they measured the effect of the antimicrobials on product quality characteristics and product shelf-life. The project used a continuous online parts decontamination tank in which to apply the antimicrobials. Significantly positive results were seen with two of the antimicrobials.

For a detailed summary, click [here](#). □



A special note:

Photo credit goes to Jordan Barnett for all of the pictures from the 2016 TPA Annual Meeting & Summer Getaway that are included in this newsletter. Thanks so much for the beautiful pictures, Jordan!



Mississippi researchers cool poultry with sprinklers

Aug. 29, 2016 from: Feedstuffs.com

Using a sprinkler to cool down on a hot summer day is a concept being tested on chickens in Mississippi State University's commercial poultry houses.

Tom Tabler, extension poultry specialist with the Mississippi State Extension Service, said keeping chickens cool in the summer is a life-or-death matter, as Mississippi's summer temperatures often exceed 90°F, with humidity above 80%. "Chickens also give off heat, and with 20,000 chickens growing in a commercial poultry house, temperatures quickly rise to deadly levels unless managed," he said.

Sprinklers spaced about 20 ft. apart have been installed in two lines down the ceiling of the university's two commercial poultry houses. The sprinklers spray water droplets in a 20 ft. circle for 20 seconds at a time. Timers control the interval between water sprays, and fans blow through the houses to cool and dry the dampened birds. "It's the same principle as if it's the middle of August and hot, but *you feel good if there's a breeze and you just jumped out of the creek*," Tabler said.

Commercial poultry houses in Mississippi and much of the Southeast currently use cooling pads in the walls in conjunction with tunnel fans to manage temperatures inside the houses. Water trickles through cooling pads, cooling the air pulled through by the fans. "These systems use 2,000-2,500 gal. of water per house per day," Tabler said. "That's one of the drawbacks to the system. Chickens will also drink that amount in a day. If you have eight or 10 houses, that's a lot of water. People who use wells are worried about drawing their wells down, and those who buy water are worried about the bill." A sprinkler system, in contrast, uses 200-250 gal. of water a day.

The challenge has been to find a way to keep the chickens alive using less water. Mississippi State is testing whether sprinkler systems are part of the answer. "Sprinklers let you run the house at a higher temperature than those with cooling cells because the humidity is lower," Tabler said. "It's not heat alone that kills chickens; it's the combination of heat and humidity. You base the interval between spraying on how hot it is outside and how big the chickens are. You don't want them to be dry too long, because they will get too hot.

"The key is management. When managed correctly, flock performance is as good as or better than in cool-cell houses, and the floors are drier because of the higher house temperature and lower humidity," he said. "If mismanaged by running the house too cool and too humid in conjunction with the sprinklers, the sprinklers will not perform effectively, and the floors will stay too wet."

In a commercial poultry house that uses cooling cells, humidity is at 85% or higher, but temperatures are about 82-84°F. In a house with a sprinkler system, temperatures may reach 88-90°F, but humidity is at only about 50%. "Chickens cool themselves by breathing out heat and moisture in the air," he said. "If they're breathing in 90% humidity, it doesn't give much room to dissipate heat."

The sprinkler system releases a defined amount of large water droplets — not a mist — in a very short period of time. In the interval, fans pull air across the chickens, cooling them as they dry while also drying the litter on the ground. "You decide how often the system will sprinkle based on outside temperature and the age and size of the chickens," Tabler said.

When the water first hits the birds, they get up and move around, releasing the heat in the mini environment they create sitting on the ground. Tabler said it does not take the birds long to learn the sprinkler's interval and stand up and spread their wings in anticipation of the spray.

Tabler said cooling poultry houses with sprinklers is a radical change from current poultry management styles. "It's been a tough sell in Mississippi, because the poultry industry likes things they are familiar with and comfortable with. You have to train yourself to think differently to use this system," he said. "It's a good idea, but folks are going to have to be open-minded enough to think a little differently about cooling chicken houses."

Early tests of the system indicate that sprinklers will work in Mississippi's commercial poultry houses when used in conjunction with the existing cooling cells. "Mississippi is hotter and more humid than the other states that are using this system, but even when both sprinklers and cooling cells are used, the poultry house uses about half the water than it would using cooling cells alone," Tabler pointed out.

Jonathan Moon, assistant director of poultry operations in the Mississippi department of poultry science, said the system of using sprinklers is very different from traditional practices, so adoption of the practice will be an uphill battle. "This is a completely different spin on what people have been taught for eons," Moon said. "We've talked about keeping the houses cool and the litter dry, but now we're going to bring in a nice little rain shower."

For more info go to: http://feedstuffs.com/story-mississippi-researchers-cool-poultry-sprinklers-171-145888-nl_88_nlr_108?utm_source=newsletter&utm_medium=email&utm_campaign=30+August+2016&YM_RID □

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NEWS FROM AROUND THE COMPLEXES



Cindy Cox is the new Human Resource Manager for **Hubbard LLC**, in Pikeville TN. Cindy will be responsible for the daily functions of the HR Department and Payroll Administration, ensuring that all human resource needs are met and that payroll is timely and accurately processed. Cindy will report to **Mark Barnes**, CEO, and will work out of their Pikeville, Tennessee office.

Keystone Foods – Albany, KY. **Jonathan Atkins** is the new Broiler Manager for Keystone. Jonathan had been previously serving as the building coordinator and has been with Keystone for 16 years.

Tyson Foods, Inc. - **Tom Hayes** has been promoted by the board of directors to the position of president. Formerly chief commercial officer of Tyson Foods, Hayes will work directly with **Donnie Smith**, who will continue as the company's CEO.

At the 2016 National Safety Conference for the Poultry Industry in Destin, Fla., 122 facilities received safety awards by the Joint Industry Safety and Health Council. The following TPA member companies were honored in recognition of their outstanding performance through the implementation of innovative and effective employee safety and health programs. For a complete listing and for more information click [here](#).

- ♦ **Award of Distinction:** **Keystone Foods**, Albany, KY
- ♦ **Award of Honor:** **Koch Foods**, Chattanooga, TN – Feed Mill
- ♦ **Award of Merit:** **Pilgrim's Corp.**, Chattanooga, TN



Cobb-Vantress, Inc. - **Scott Black** is now serving as the Regional Technical Specialist for Breeders in TN and AL. Scott will additionally continue providing Broiler Technical Support for North America, but on a more limited basis.

Cobb-Vantress Inc. is celebrating 100 years as the oldest pedigree broiler breeding company in the world, and in this milestone year, a transition is taking place at its highest level. **Jerry Moye**, President of Cobb, is retiring after 25 years with the company. **Joel Sappenfield**, who had worked for Tyson Foods Inc. since 1990, was appointed his successor in April, and will officially make the transition at the start of the company's fiscal year, which is Oct. 2nd. **Mike Pruitt**, who joined Cobb three years ago as general manager for North America, has been promoted to senior vice president of support services and pedigree production. He succeeds **Randy Vardeman**, who has announced his retirement at the end of this year after serving Tyson Foods and Cobb for the past 22 years. (photo at left)