

TPA NEWSLETTER

...from the Tennessee Poultry Association

COMING SOON

Poultry Industry Career Fair

March 24, 2016

Embassy Suites, Murfreesboro, TN



Scholarship Fundraisers

Thursday, April 21, 2016

Sporting Clays @ Nashville Gun Club ~ 9 AM

Golf @ The Hermitage ~ 1 PM



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Welcome New Allied Members



Aulick Chemical Solutions

Brian Castle

859-559-2842



Clear View Enterprises

Steve Key

270-302-8082 / cvear.com



Klarion

Peter Bramsen

630-517-1379



Quality Incentive Company

Peter Krstovic

404-431-0792



Silver Bullet Water Treatment

Jake Smith

479-715-9864



Tennessee Solar Solutions

Brandon Carter

423-535-9350 ext. 701



Val-Co

Brian Phillips

601-850-3844

TPA's Poultry Company Members include:



Candid camera: Undercover videos on rise in poultry industry

From: [Poultry Health Today](#), February 4, 2016

Undercover videos of poultry farms made by animal activists appear to be on the rise, Mark Crouser, a consultant to the Center for Food Integrity (CFI), reported at the recent National Meeting on Poultry Health, Processing and Live Production in Ocean City, MD.

The videos are often taken out of context and are intended to portray “the worst of the worst” regarding farm-animal treatment, Crouser said. They are also edited in such a way that it’s difficult for the average consumer to understand what’s going on.

“These tactics are highly successful,” Crouser continued. “Activists link what they perceive as animal abuse to poultry companies and then take their videos to large food vendors that buy from those companies.”

‘Balanced perspective’

To respond to the videos, CFI established animal-care review panels for cases involving poultry as well as dairy cattle and pigs. Each panel is made up of a recognized animal-care scientist, ethicist and veterinarian. Panelists examine the videos and provide their expert perspective, which is reflected in a report to food retailers, the poultry industry and the media. The process is intended to test the veracity of each video and provide a balanced perspective, Crouser explained.

In some cases, the panelists have found the videos display necessary farm-management practices, such as the humane euthanasia of sick animals, while in other cases, they have found the treatment of animals to be inappropriate.

Poultry companies certified by organizations such as Global Animal Partnership, a nonprofit group that has a voluntary animal-welfare certification program, are more likely to be targets for undercover videos, warned Charles Hofacre, DVM, PhD, of the University of Georgia and a member of CFI’s poultry review panel.

‘Do what’s right’

Crouser encouraged poultry operations to make sure they are hiring and training the right people who will treat animals well and not give activists any reason to make an undercover video. He suggested poultry producers and growers be more open and vocal about explaining their production practices because to do otherwise could imply something is amiss.

Crouser and Hofacre both asked everyone in the poultry industry to “do what’s right” and, if something is wrong, take action to correct the situation. Hofacre also challenged the audience to “put me out of business” on the review panel.

Hofacre further urged the poultry industry to “think about how consumers view these videos and analyze your practices through the eyes of the consumer.”

For more information on CFI’s animal-care review panels, click [here](#).

<http://poultryhealthtoday.com/candid-camera-undercover-videos-on-rise-in-poultry-industry/> □

The case for ionophores: How they’re different from other antibiotics — and why it matters

From: [PoultryHealthToday](#) Feb. 4, 2016

Ionophores are unlike other classes of antibiotics and are not considered important to human health by leading public health and regulatory agencies.

Earlier this year, when McDonald’s USA announced it would require chicken suppliers to phase out antibiotics, the fast-food giant made one notable exception. It gave a pass to a class of antibiotics called ionophores — medications like monensin, salinomycin, lasalocid, to name a few [that are used mainly as coccidiostats by the poultry industry] — because they’re among the shrinking list of in-feed antibiotics not considered medically important to human medicine by the World Health Organization (WHO). The fast-food chain went on to say it recognizes that judicious use of drugs such as ionophores are an integral part of an overall animal health and welfare program.

For the most part, food-safety advocates, veterinarians and poultry industry groups reacted favorably to McDonald’s announcement, calling it a sensible compromise — one that addressed consumers’ growing concerns about antibiotics while allowing the continued use of certain medications for maintaining good flock health and welfare.

In this special report, [Poultry Health Today](#) looks at the science behind ionophores and why they’re viewed differently from other antibiotics, and why they are important to continue using as coccidiostats. □





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*For information and details, contact
Randall Smith*

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

APHIS Publishes Interim Rule on Indemnity Payments for HPAI

February 12, 2016, from Avian Influenza

USDA's Animal and Plant Health Inspection Service (APHIS) has released an interim rule for indemnity payments in cases of highly pathogenic avian influenza (HPAI). The interim rule was drafted in the wake of the 2014-2015 HPAI outbreaks in the United States, during which turkey and laying hen flocks were significantly impacted by disease and eradication loss.

During the outbreak, concerns arose that contracted poultry growers may not be adequately compensated because the HPAI regulations distributed indemnity payments to the owners of the birds, usually a poultry producing company. Poultry companies then distributed indemnity payments to contracted growers in accordance with their contracts.

APHIS had previously developed an interim rule under the oversight of the National Poultry Improvement Plan to provide indemnity payments to both owners and contractors for eradication of low-pathogenic avian influenza (LPAI) subtypes H5 and H7. The HPAI interim rule incorporates conditions from the LPAI indemnity regulations, which outline the splitting of indemnity payments between owners and contractors.

The interim rule includes a formula to determine the share of indemnity to be distributed to each the contractor and the bird owner based on: the contract between the two parties; the fair market value of the birds; the duration of the contract that had been completed prior to infection; and previous payments received by the contractor from the owner.

In cases where an APHIS administrator determines that the above formula is not applicable, APHIS will use other appropriate methods to calculate indemnity payments. The interim rule also requires both owners and contractors to verify in a statement that they had a biosecurity plan in place at their facilities at the time of a HPAI detection. If this statement is not supplied by one or both parties, indemnity claims will be denied.

The interim rule was immediately effective upon publication of the document; however, the agency will be accepting comments on the interim rule through April 11, 2016. The complete interim rule is available [here](#). Comments on the interim rule may be submitted electronically [here](#). □

Did EPA break the law in promoting WOTUS?

According to an article by [Michael Fielding](#) on 12/16/2015 in [MeatingPlace.com](#), the Government Accountability Office (GAO) has charged in a new report that EPA's social media push to garner support for the controversial Waters of the U.S. (WOTUS) rule went over the line. The GAO [summary](#) of its report alleges that the EPA violated propaganda and anti-lobbying provisions in its use of social media to urge support for its rule. Click [here](#) to read the entire article. □

Georgia 08 IB Variant Remains Threat to US Poultry

In [Poultry Health Today](#) on 12/6/2015

by Timothy S. Cummings, DVM, DACPV, Senior Technical Services Veterinarian, Zoetis Inc.

In my part of the country, infectious bronchitis due to the Georgia 2008 (GA 08) variant strain has been a huge problem for the broiler industry. As the name implies, the disease was first identified in Georgia back in the winter of 2007-08 but since then has been isolated in Tennessee, Kentucky, Alabama, North and South Carolina and in my state, Mississippi.

Most of the poultry industry in Mississippi is concentrated in the mid to lower region of the state. In 2013, we isolated GA 08 from a few farms in Mississippi, so it was around but it wasn't causing any significant problems.

Extremely cold weather at the beginning of this year, however, seemed to "jump start" the disease. The field experience has been very variable among poultry companies, with some complexes experiencing significant processing plant condemnations and others having minimal issues.

This isn't a typical bronchitis that ostensibly affects the upper respiratory tract, causing the usual coughing, swollen sinuses and other respiratory signs. Initially, we didn't see many clinical signs at all. Over time, though, the challenge increased and clinical signs such as snicking or "rattling" became more apparent in some flocks. Mortality has typically been low, as certain houses of affected flocks get treated.

To read the entire article, click [here](#). □

INDIANA HPAI SITUATION UPDATE

February 22, 2016

The 10-km (6.2-mile) control area around the infected Dubois County, Indiana flocks that broke January 14-16, 2016 has been released, as well as the additional 10-km surveillance zone.

More details are available at <http://www.in.gov/boah/2759.htm>. □

News
flash

Note from TPA: *These guidelines below were recently presented by USDA & the Department of Health and Human Services. They **do not** represent the opinion of the TN Poultry Association. TPA wants to make sure everyone is aware of what the general public is being told by USDA & DHHS.*

USDA & DHHS Dietary Guideline specifics on poultry and meat

By [Rita Jane Gabbett](#) on 1/7/2016 in [Meatingplace.com](#)

The [2015-2020 Dietary Guidelines for Americans](#) issued [January 7th] by USDA and the Department of Health and Human Services recommends consumption of meats, poultry, and eggs of 26-ounce equivalents per week.

The recommendation is included in its suggested Healthy U.S.-Style Eating Pattern consisting of 2,000 calories per day. This is the same as the amount that was in the primary USDA Food Patterns of the 2010 Dietary Guidelines.

The report also notes that average intakes of meats, poultry, and eggs for teen boys and adult men are above recommendations in the Healthy U.S.-Style Eating Pattern.

Processed meat

"For those who eat animal products, the recommendation for the protein foods subgroup of meats, poultry, and eggs can be met by consuming a variety of lean meats, lean poultry, and eggs. Choices within these eating patterns may include processed meats and processed poultry as long as the resulting eating pattern is within limits for sodium, calories from saturated fats and added sugars, and total calories," the report states.

The report makes the point that meats and poultry vary in fat content and include both fresh and processed forms. Lean meats and poultry contain less than 10 grams (g) of fat, 4.5 g or less of saturated fats, and less than 95 mg of cholesterol per 100 g and per labeled serving size (e.g., 95% lean ground beef, pork tenderloin, and skinless chicken or turkey breast).

Meat intake

Regarding possible associations between meat and disease, the report states:

"Strong evidence from mostly prospective cohort studies but also randomized controlled trials has shown that eating patterns that include lower intake of meats as well as processed meats and processed poultry are associated with reduced risk of CVD (cardiovascular disease) in adults. Moderate evidence indicates that these eating patterns are associated with reduced risk of obesity, type 2 diabetes, and some types of cancer in adults. As described earlier, eating patterns consist of multiple, interacting food components, and the relationships to health exist for the overall eating pattern, not necessarily to an isolated aspect of the diet. Much of this research on eating patterns has grouped together all meats and poultry, regardless of fat content or processing, though some evidence has identified lean meats and lean poultry in healthy eating patterns. In separate analyses, food pattern modeling has demonstrated that lean meats and lean poultry can contribute important nutrients within limits for sodium, calories from saturated fats and added sugars, and total calories when consumed in recommended amounts in healthy eating patterns, such as the Healthy U.S.-Style and Mediterranean-Style Eating Patterns."

Three patterns

In addition to the Healthy U.S.-Style Eating Pattern recommendations, the 2015-2020 Dietary Guidelines include [two variations](#): a Healthy Mediterranean-Style Eating Pattern and a Healthy Vegetarian Eating Pattern.

For more information go to <http://www.meatingplace.com/Industry/News/Details/63692> □

Research shows corrugated boxes enter the food chain clean

February 19, 2016 in [Food Safety News](#)

A new study has confirmed what proponents of single-use corrugated containers have said for years - the corrugating process uses temperatures high enough to kill germs, ensuring that the boxes don't introduce pathogens into the food supply chain.

For more information and a discussion of concerns regarding reusable plastic containers please go to:

<http://www.foodsafetynews.com/2016/02/research-shows-corrugated-boxes-enter-the-food-chain-clean/#.Vsc0uvkrLrc> □

Improved water and feed consumption with LED lighting

From: WorldPoultry.net Sept. 25, 2015

Based on field poultry research, feeder lights, in conjunction with water, lights will help birds reach their genetic potential by significantly improving both feed and water consumption. This includes increased 7-day, 21-day and market body weights, as well as an improved market-age body weight uniformity.

For more information regarding current lighting problems and lighting & water consumption patterns go to WorldPoultry.net □

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FSIS to raise rates on plant inspections and services

By [Chris Scott](#) on 1/5/2016 in [MeatingPlace.com](#)

Meat and poultry establishments will have to dig a little deeper to pay for inspections, laboratory and other services starting Feb. 7.

USDA's Food Safety and Inspection Service (FSIS) will increase its basetime, overtime, holiday and laboratory services rates for meat and poultry establishments, egg products plants, and for importers and exporters, the service said in an announcement in the *Federal Register*. A 2011 final ruling opened the door for the agency to recalculate rates annually at the start of the calendar year.

The new hourly rates per FSIS employee range from \$54.56 for basetime services to a high of \$83.84 for work conducted on holidays. The charge for laboratory services will become \$69.96 and the overtime rate will climb to \$69.20 per hour per employee on the effective date. The new rates include formulas covering benefits, travel, operating, overhead and allowance for bad debt rates, the FSIS announcement noted.

Additional information on how FSIS calculated the new rates is available [here](#). □

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Scientists to examine increased incubation temperature and growth rate in chickens

2/19/2016 info from [Meatingplace.com](#)

With recent research demonstrating that leg muscles and bones in broilers may not grow proportionally with breast muscles, scientists in Denmark are launching a project to examine whether an increased incubation temperature on certain days or periods may increase the growth of supporting musculature and leg bones.

The researchers are hoping their research can contribute to the development of revised incubation technology that can lead to an increase in the number of muscle fibers and stimulate bone formation in an effort to reduce the occurrence of leg problems in broilers.

To read the full story as written by Michael Fielding go to : www.meatingplace.com/Industry/News/Details/64664 □



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for more information about member benefits.

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PROPANE UPDATE – March 1, 2016

Propane inventory remains at historically high levels. However, many industry insiders expect higher inventories to be the new normal because greater inventory is required due to increased exports.

Regional Overview:

- Gulf Coast region has the highest level of increased inventory of the 5 U.S. regions.
- East Coast inventory also remained elevated due to a warm first half of winter and lower propane exports.
- Midwest inventory remains elevated in December as well due to a sharp ramp up in propane production the second half of 2015 from gas processing plants due to continued growth in development of rich gas fields.
- Rocky Mountain region inventory has seen very strong increases in inventory due to the startup of the Magnum terminal in July 2014 in Utah. It is expected that the higher inventory levels will average higher compared to historical levels because of the new terminal.
- West Coast inventory was the only region which saw relatively normal inventory for the month of December as production and demand remained in line with historical norms.

A major propane supplier announced in early January 2016 that they have increased the loading capabilities at their Houston Ship terminal from 300,000 barrels per day to more than 530,000 barrels. 90% of this capacity is already contracted through 2019. Greater export capacity can lead to faster inventory draw-downs if demand is high outside the U.S. *We expected a sharp ramp up of U.S. propane exports in January due to the new export capacity.*

There is a Feb. 29, 2016 [Bloomberg article](#) of interest regarding the record-high propane shipments that are leading the U.S. energy export boom. Mexico is the top consumer at 21%, and China & Japan combine for 25% of our exports. For more information go to www.bloomberg.com/news/articles/2016-02-29/record-high-propane-shipments-leading-u-s-energy-export-boom.

As of March 1st, propane wholesale prices were near \$0.425 at Mt. Belvieu, TX, up from \$0.295 on January 15, 2016. Inventory levels have continued to fall and are nearing prior year levels.

Allowing for an average of \$0.41 per gallon for tariffs, handling and delivery to most areas, this brings the **average current retail price to \$0.835/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 go to https://ycharts.com/indicators/mont_belvieu_propane_spot_price. □

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March 30th Webinar: Budgeting Best Practices for Poultry Growers

Are you new to poultry farming or are you interested in exploring your options in the industry? Taking on a farm may seem overwhelming, but we'll give you achievable ideas (big and small) for financial success and tell you the benefits of budgeting for your business.

Join Stephanie Dickert, QuickBooks Specialist, and **Live Oak Bank** as they help you discover the steps you can take to budget, save, and improve your poultry farm. There will be a live Q&A session following the presentation, so come with your questions.

Click [here](#) to register for the webinar on March 30th that starts at 2:00 EST and will last for 1 ½ hrs. For more information contact Tess Mackey at 910.208.9267 or tess.mackey@liveoakbank.com. □

ALLIED MEMBER NEWS

Cumberland, GSI's poultry division, launched its advanced EDGE™ control system for managing all of the operational functions of poultry production facilities during the 2016 International Production & Processing Expo Jan. 26-28 in Atlanta, GA. EDGE is a single, versatile platform that handles the environmental control applications for breeder, broiler, pullet, layer, turkey and virtually any other poultry house. Producers have the ability to adjust ventilation and temperature, manage lights and bird scales, and control multiple houses or farms, all from a single controller, saving time while increasing efficiency and productivity. "EDGE is also designed with three levels of protection, including triple redundancy and built-in backup mode, making it the safest, most reliable controller in the industry," said Adam Weiss, Director of North America Protein Technology for **Cumberland**. The system features a main controller, with a 15-inch color touchscreen that makes navigation and site-wide monitoring quick and easy. Two different types of expansion boxes can hold either three or six plug-in modules. Additional expansion boxes can be installed as the operation grows. "More than a product, EDGE is the next generation of controllers, a platform designed to evolve and expand with producers and their operations for years to come," said Weiss. The new controller also features online remote access, enabling producers to manage and administer multiple sites and houses from the comfort of their truck, office, home or other off-site locations. EDGE also generates site-specific dashboards and reports to promote increased efficiency and productivity.

Aulick Chemical Solutions welcomes **Brian Castle** as Senior Project Manager (Tennessee). In his role, Brian will oversee rendering and poultry processing facility operations regarding odor control and wastewater treatment. Brian brings a vast array of experience to the field including engineered chemical feed systems, chemical application, and rendering and poultry processing odor control scenarios. **Aulick Chemical Solutions** is a regional leader in municipal water and wastewater treatment solutions.

CTB, Inc. has announced the purchase of Holding Hamon Développement, a designer and manufacturer of buildings for poultry keeping, processing plants and industry, and parent company of Serupa SAS and Mafrel SAS. The company has its headquarters in Merdrignac, France, west of Rennes. For more information visit **Chore-Time's** website at www.ctbinc.com.

Jones-Hamilton -- A recent Life Cycle Assessment (LCA) of PLT® poultry litter treatment showed the product has the power to significantly reduce greenhouse gas emissions from poultry houses. The Sustainability Research Group at the University of Toledo evaluated the life cycle greenhouse gas emissions from PLT® application in poultry house operations. In addition to the CO2 reduction, **Jones-Hamilton** field studies have recorded significant bird weight improvement in poultry house operation with the use of PLT. The winter field study for a six week grow-out showed an average weight increase of 3,600 pounds per house. The complete PLT life cycle assessment can be found [here](#).

DATES TO REMEMBER

TPA COLLEGE CAREER FAIR

March 24, 2016
Embassy Suites
Murfreesboro, TN

BUDGETING BEST PRACTICES FOR POULTRY GROWERS WEBINAR

March 30, 2016
Click [here](#) to register

UNIV OF GEORGIA HOT WEATHER MGMT WORKSHOP & WEBINAR

April 18-20, 2016
[www.poultryventilation.com/
aroundtheworld](http://www.poultryventilation.com/aroundtheworld)

TPA SPRING SCHOLARSHIP FUNDRAISER

April 21, 2016
Hermitage Golf Course
Nashville, TN
Nashville Gun Club
Nashville, TN

TPA SCHOLARSHIP APPLICATION DEADLINE

April 22, 2016

REAP FUNDING DEADLINE

May 2, 2016

AP&EA ANNUAL MEETING

July 16-17, 2016
Destin, FL

TPA ANNUAL MEETING & SUMMER GETAWAY

August 5-6, 2016
DoubleTree Downtown
Nashville, TN

GPF NIGHT OF KNIGHTS

August 13, 2015
Cobb Galleria Centre
Atlanta, GA

Israel plans to order the installation of cameras at all livestock and poultry processing plants. The country's Agriculture Ministry made the announcement in December, saying it's in response to undercover video investigations showing animal abuse. The plan calls for around 400 cameras and 50 digital recording systems, in about 50 processing plants, to stream live to a control room at the Agriculture Ministry.

For more information click [here](#). □

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Sara Goodrich
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Christy Riegler
Accounting Officer II



Kelly Wheeler
Senior Account Manager

UTM Receives Student Recruiting Grant

The University of Tennessee at Martin was one of 20 institutions with industry-related programs to receive a recruiting and retention grant under the US Poultry Foundation's Industry Education Recruitment Funding Program for 2016. Congratulations to Dr. Joey Mehlhorn, Department Head, and Dr. Todd Winters, Dean of Agriculture, for the job they are doing to increase student interest and placement within the poultry industry and for obtaining this \$3500 grant that was made possible by Tyson Foods, Inc. For a complete list of the 6 poultry science programs and 20 other institutions with industry related programs that received recruiting grants go to www.uspoultry.org. □

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TPA Scholarship Program Accepting Applications

Each year, the Tennessee Poultry Association awards scholarships to deserving students in TN who meet certain qualifications. In 2015, 8 students were awarded a combined total of \$11,000 in scholarships. We are now accepting applications from students wishing to be considered for one of our 2016 scholarships.

Grower Member Scholarship

To qualify for a grower member scholarship, the applicant must have grown up on the TN poultry farm of a current grower member of TPA. The student must be in good standing with an accredited, degree-granting institution or, if a high school senior, must have been accepted to an accredited, degree-granting institution. To renew or check the status of your TPA grower membership, please contact Tracy at (931) 225-1123 or tracy@tnpoultry.org.

Poultry Career Track Scholarship

A student wishing to be considered for the career track scholarship must be a resident of TN pursuing a career in the poultry industry. The student must be in good standing with an accredited, degree-granting institution or, if a high school senior, must have been accepted to an accredited, degree-granting institution in Tennessee and majoring in a subject area relevant to the poultry industry.

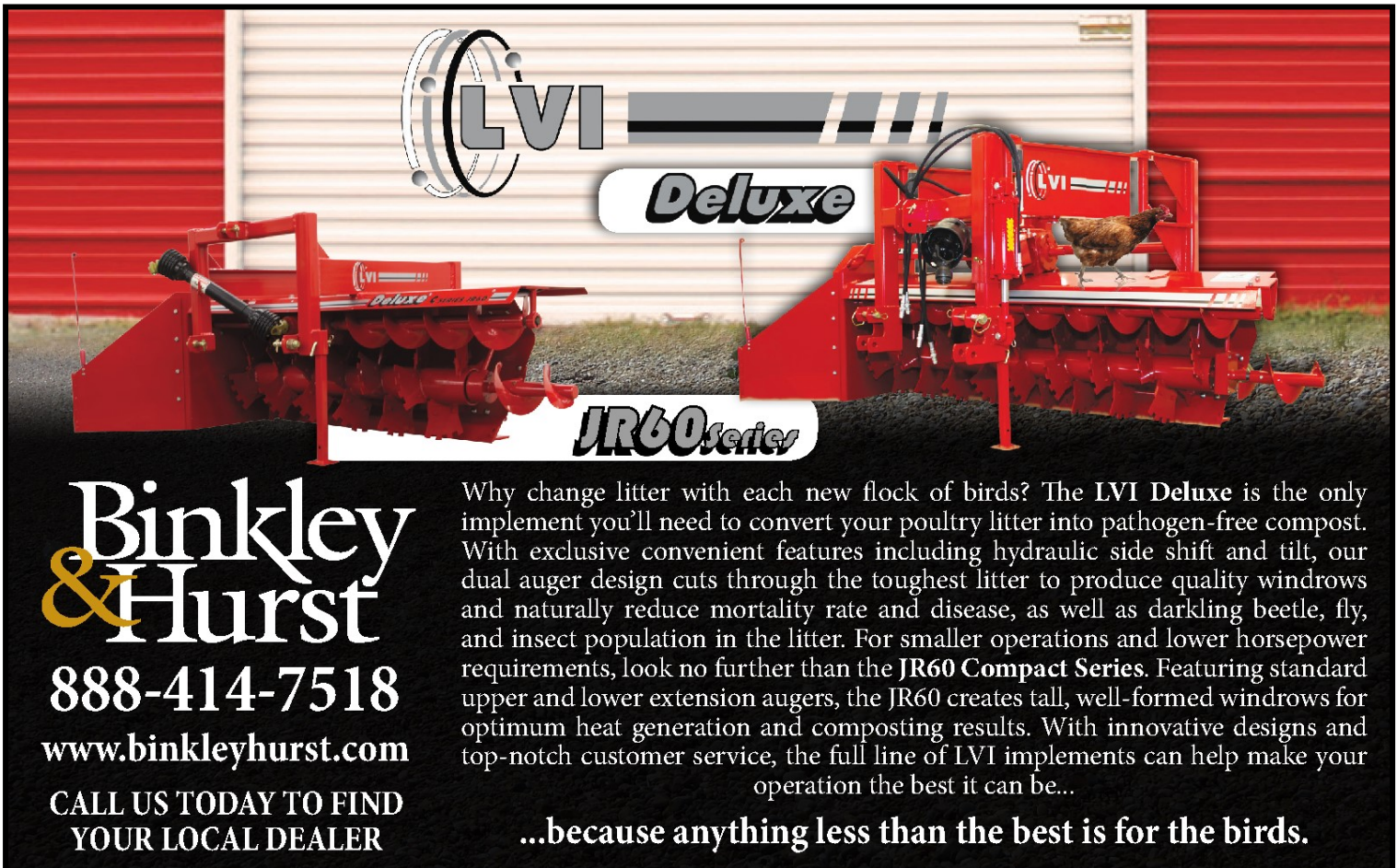
Scholarship Fundraisers

Our golf scholarship fundraiser will be held on April 21, 2016 at The Hermitage Golf Course in Nashville (Old Hickory), TN. Lunch will be served before the 1:00 shotgun start. This year we have added a sporting clays shoot also being held on April 21 beginning at 9:00 at the Nashville Gun Club. Lunch will be served at the gun club afterwards. We are very excited about these fundraising opportunities and hope you'll consider joining us and bringing along some fresh faces that may be new to TPA. As always, sponsors are welcome!

Scholarship applications can be found on the TPA website at <http://www.tnpoultry.org/awardsPrograms/scholarships.cfm>. The deadline to apply is Friday, April 22, 2016. *All scholarships are non-recurring but previous recipients are encouraged to re-apply each year.* □

Would you like to advertise in the TPA newsletter?

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



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...because anything less than the best is for the birds.

Could we soon be taxed for eating meat?

Dec 2, 2015 editorial by [Amanda Radke](#) in [BEEF Daily](#)

Could meat soon be taxed like cigarettes or alcohol? If some anti-meat crusaders have their way, the alarming answer could be yes.

A recent article featured in The Huffington Post, titled [“The case for a meat tax,”](#) argues several reasons for implementing such a tax, including curbing emissions, improving people’s health and generating tax revenue. Written by Jenny Che, the article is plagued by inaccuracies, but unfortunately, the typical reader probably won’t spot them.

To learn more, and to review what Amanda has outlined as the three reasons why a meat tax won’t work as suggested, click [here](#). □

Best Quality Hatching Eggs

Dec 2, 2015 per [WorldPoultry.net](#)

The most important goal of any fertile-egg producer is to be the best, consistent quality supplier of the best quality hatching eggs to the hatcheries. Everything starts at the breeder level, which is crucial for ensuring quality and profitability down the supply chain.

To learn more about preparing for perfection, how paying attention saves money, equipment & materials, egg stimulation, egg storage and essential daily record keeping go to [www.WorldPoultry.net](#). □

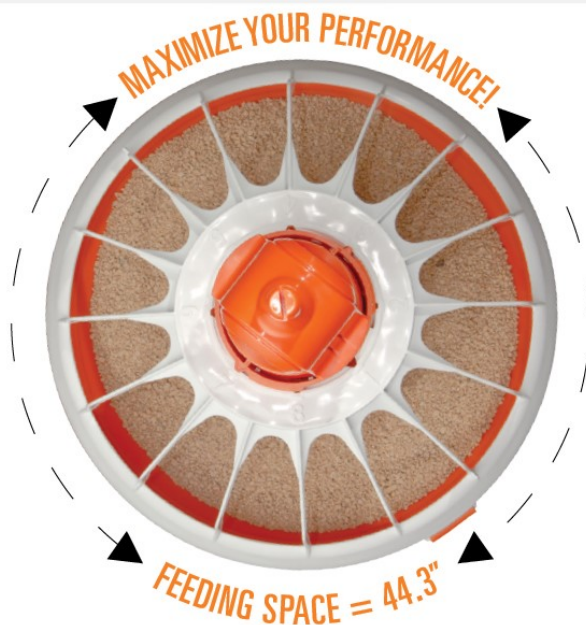
More Poultry Producers Expected to Switch to New Inspection System in 2016

From [Food Safety News](#), by Dan Flynn, Dec. 28, 2015

Enlistments in the USDA’s *New Poultry Inspection System* (NPIS) will likely increase in the new year after the Court of Appeals for the D.C. Circuit on Dec. 21 tossed a legal challenge to the program.

For more information: <http://www.foodsafetynews.com/2015/12/more-poultry-producers-expected-to-switch-to-new-inspection-system-in-2016/#.VoFeUfkrJhE> □

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BIG DUTCHMAN FLUXX 14” PAN		COMPETITOR’S FEED PAN
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44.3”	FEED SPACE PER PAN	*41.25”
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REAP \$: Funding for USDA Rural Energy for America Program

USDA Rural Development's REAP creates economic development opportunities for agricultural producers, rural small businesses, farmers and ranchers by supporting renewable energy and energy efficiency projects. REAP grants provide a 25% reimbursement of the total system costs, with a maximum grant of \$500,000 for renewable energy systems and \$250,000 for energy efficiency systems.

The application deadline for the next round of funding is **May 2, 2016**. Projects of all sizes are eligible to apply. For more information and updates on the application requirements contact Adia Holland, REAP's Coordinator for Tennessee, at adia.holland@tn.usda.gov or (615) 783-1373. For more information on the program, visit <http://www.rd.usda.gov/programs-services/rural-energy-america-program-renewable-energy-systems-energy-efficiency>. □

US resolves poultry export issue with South Africa

Jan 12, 2016 from WorldPoultry.net

The United States and South Africa have reached a definitive agreement to allow US chicken producers to resume exports of US chicken parts to South Africa.

The agreement between the two governments effectively finalizes a pact negotiated last June between the US and South African industries to reopen the South African market to bone-in US chicken parts, which have been excluded since 2000.

Regionalized HPAI bans

Under the agreement, the US is granted an annual quota of 65,000 metric tons of chicken that will be increased incrementally each year. South Africa also agreed to a policy of regionalization in the event of future detections of highly pathogenic avian influenza in the US. Previously, if HPAI were detected in the US, South Africa would impose a nationwide import ban on poultry. Under the new agreement, bans would be imposed only on individual states affected by the virus.

For more information go to <http://www.worldpoultry.net/Broilers/Markets--Trade/2016/1/US-resolves-poultry-export-issue-with-South-Africa-2744153W/?cmpid=NLC|worldpoultry|2016-01-13|US resolves poultry export issue with South Africa> □

Poultry Health Today launches mobile app

ATLANTA, Jan. 25 — Poultry Health Today, the world's only magazine, newsletter and website focused entirely on flock health, welfare and sustainability, has partnered with sponsor Zoetis to launch a mobile app for Apple and Android devices. The app allows veterinarians, nutritionists, producers and other poultry professionals to quickly access the latest developments from the world of poultry medicine. Users can also tap Poultry Health Today's vast library of rich content, which includes articles and videos with industry experts.

Launched in 2014, Poultry Health Today has grown significantly over the past year, drawing thousands of page views on its website each week. The number of subscribers for its weekly newsletter jumped nearly four-fold during the same period, the magazine reported.

To download the Poultry Health Today app, visit the [Apple App Store](#) or [Google Play](#). □

Fighting campy with cameras in the broiler house

Jan 11, 2016 information from WorldPoultry.net

Cameras viewing broilers in a shed may soon be able to indicate whether a flock will test positive for campylobacter as early as 10 days into its cycle.

Research by scientists from Oxford University has uncovered a link between the amount birds move and their propensity to develop health concerns and, crucially, the likelihood of developing [campylobacter](#).

Testing for campylobacter currently relies on microbiological analysis of fecal swabs, requiring specialized equipment and results can take up to 3 days. But the new method indicates the likelihood of a positive flock in real time, using cameras linked to software which monitors bird activity. The researchers were able to demonstrate that flocks which had less uniform movement, and moved less overall, were more likely to test positive for campylobacter before depletion.

For more information go to <http://www.worldpoultry.net/Broilers/Health/2016/1/Fighting-campy-with-cameras-in-the-broiler-house-2743625W/?cmpid=NLC|worldpoultry|2016-01-11|Fighting campy with cameras in the broiler house> □

Restoring the hatchability of stored eggs

Jan 15, 2016 from WorldPoultry.net

Poor or prolonged storage of incubating eggs leads to major losses in hatch results. Restoring the hatchability of stored eggs is now possible by the commercial application of heat treatment during egg storage.

In a commercial hatchery, egg storage is an integral part of the logistical flow of the eggs. In the process of incubating eggs on an industrial scale, egg storage is a key element that cannot be ignored or avoided. It is impossible to synchronize breeder egg production with final product production, which often generates high levels of losses. Poor storage conditions inevitably lead to even more losses, due to a significant decline in hatchability. Until recently, even storing eggs at the correct conditions but for a longer period automatically involved losses in hatch results. However, recent findings indicate that some of these losses can be restored.

For more information that includes data and research findings provided by Aviagen, Inc., go to www.worldpoultry.net/Layers/Housing/2016/1/Restoring-the-hatchability-of-stored-eggs-1726859W/?cmpid=NLC|worldpoultry|2016-01-15|Restoring hatchability of stored eggs □

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Congress passed & signed into law an Omnibus Bill that includes provisions for tax extenders within the PATH bill (Protecting Americans from Tax Hikes Act of 2015)

Section 179 Provision – One of the more significant positives within the PATH bill for the farming community is the Section 179 provision permanently allowing a business to expense up to \$500,000, up from the previous limit of \$25,000. The \$500,000 limit is reduced dollar for dollar after expenditures reach \$2 million.

Bonus Depreciation – An additional 50% bonus depreciation was approved for the purchase of new capital assets, which includes agricultural equipment through 2017; 40% for 2018 and 30% for 2019.

Additional extender provisions include those for an enhanced deduction for donated food and a deduction for state and local sales tax (which is important for a state like TN that does not have an income tax). For more complete information on the Omnibus bill and the PATH bill deductions refer to [TN Farm Bureau's](#) national affairs updates - Dec. 18, 2015.

Country-of-Origin Labeling - Congress has repealed mandatory Country-of-Origin Labeling (COOL) for certain meat products that would have meant a possible \$1 billion in retaliatory tariffs from Canada and Mexico on meat exports from the U.S.

Food Safety & Inspection – More than \$1 billion was approved that will maintain more than 8,000 inspection personnel for meat, poultry and egg products.

Avian Influenza - \$3 million was approved within the USDA/APHIS funding for Avian Influenza assistance.

Greenhouse Gases – The bill provides exemptions from greenhouse gas (GHG) regulations for livestock producers. □

Feed treatment can inactivate AI virus

Feb 3, 2016, from [WorldPoultry.net](#)

Avian influenza (AI) virus may survive in chicken feed. Treatment of feed is therefore of utmost importance. This was recently stated by independent poultry veterinarian Dr Haroldo Toro during the IPPE in Atlanta.

Dr. Toro, Professor with Auburn University's Department of Pathobiology, revealed results from the first phase of a research project exploring effects of feed treatment including a pathogen control agent on [AI](#). This control agent is a blend of formaldehyde, propionic acid, terpenes and surfactant. "We tested the viability of one strain of [AI](#) in feed after treatment with this agent. Under experimental conditions the product offered an extremely high level of [AI](#) virus inactivation (99.9%) within 1 hour," he explained.

Anitox Technical Director Dr Gino Lorenzoni agreed: "We're looking for multiple vectors. Migratory birds are widely accepted to be responsible for inter-continental and inter-state spread. The answer as to how individual farm biosecurity is being breached, though, is more complex. There are multiple mechanical vectors under the spotlight, with feed appearing on that list for two reasons. Firstly, migratory birds settle and shed on feed raw materials such as corn. Any protection normally offered by heat in the pelleting process is absent, as layers and turkeys are predominantly fed mash."

Dr Lorenzoni believes the pattern of clustered local incidence following an initial outbreak could be linked to the virus's ability to survive in water sources, and the frequent transfer of passerines and vermin between water and stores of finished feed. "We know small birds and rodents are efficient mechanical vectors, and that they are attracted to water and feed, effectively building a bridge between migratory birds and farmed poultry. Our pathogen control agent has the potential to break that transmission route. While we're in the early stages of confirming its residual impact on [AI](#), our experience with [Salmonella](#) suggests we can protect the feed against recontamination for up to 21 days post pelleting." □

Bacteria in compound feed: An overlooked problem?

January 15, 2016 in [AllAboutFeed.net](#)

Molds and their by-products (mycotoxins) are the first elements that come to mind when veterinarians and nutritionists want to test for feed microbiological contamination. With the focus on these ingredients, the importance of bacterial quality appears to have been somewhat overlooked until now.

Data collected from European feed mills showed that enterobacteric levels in pelleted feed were 74 times greater than the limit suggested for contamination in water. 10% of the most contaminated samples contained levels over 700 times the **acceptable amount for water**. For more information go to:

www.allaboutfeed.net/Compound-Feed/Articles/2016/1/Bacteria-in-compound-feed-Overlooked-problem-2746311W/?cnpid=NLC|allaboutfeed|2016-01-15|Bacteria_in_compound_feed:_Overlooked_problem? □



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USDA Finalizes New Food Safety Measures to Reduce Salmonella and Campylobacter in Poultry

Information from Feb. 4, 2016 [USDA Press Release](#)

The USDA Food Safety and Inspection Service (FSIS) has announced the finalization of new federal standards to reduce *Salmonella* and *Campylobacter* in ground chicken and turkey products, as well as in raw chicken breasts, legs, and wings. Based on scientific risk assessments, FSIS estimates that implementation of these standards will lead to an average of 50,000 prevented illnesses annually.

As part of this move to make chicken and turkey items that Americans frequently purchase safer to eat, FSIS has also updated its microbial testing schedule at poultry facilities and will soon begin posting more information online about individual companies' food safety performance.

FSIS uses pathogen reduction performance standards to assess the food safety performance of establishments that prepare meat and poultry products. By making the standards for ground poultry tougher to meet, ground poultry products nationwide will have less contamination and therefore result in fewer foodborne illnesses. FSIS implemented performance standards for whole chickens in 1996 but has since learned that *Salmonella* levels increase as chicken is further processed into parts. Poultry parts like breasts, wings and others represent 80 percent of the chicken available for Americans to purchase. By creating a standard for chicken parts, and by performing regulatory testing at a point closer to the final product, FSIS can greatly reduce consumer exposure to *Salmonella* and *Campylobacter*.

For chicken parts, ground chicken, and ground turkey, FSIS is finalizing a pathogen reduction performance standard designed to achieve at least a 30 percent reduction in illnesses from *Salmonella*. For chicken parts and ground chicken, FSIS is finalizing a pathogen reduction performance standard designed to achieve at least a 32 percent reduction in illnesses from *Campylobacter*. Because FSIS has found the prevalence for *Campylobacter* in ground turkey to be already low, the reduction for this product is estimated to be 19 percent.

After these standards were proposed in early 2015, FSIS began to use routine sampling throughout the year rather than infrequent sampling on consecutive days to assess whether establishments' processes are effectively addressing *Salmonella* and *Campylobacter*. Once establishments have completed a full set of testing under the new standards, the agency will also begin posting online which facilities pass, meet or fail the new standards.

To view the full USDA press release go to <http://content.govdelivery.com/accounts/USDAOC/bulletins/1346a38>



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Broiler Drinking Systems: An often overlooked integral part of flock performance and farm management



By Zac Williams Ph.D, Research Instructor / Poultry Specialist
Tennessee Tech University School of Agriculture
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Broiler diets are now formulated down to the smallest ingredient for optimum growth and feed efficiency. Specific diets have even been formulated based on age of the birds (starter, grower and finisher). Broiler lines have been bred from the fastest growing highest meat yield genetics available. Even though these factors have significant influence on the modern broiler an even more important element has remain unchanged and mostly unnoticed: water. A broiler will consume almost twice as much water as it does feed, 1.6 – 1.8 pounds of water per pound of feed and even higher depending on temperature. Water is essential in feed passage, enzymatic activity, thermal regulation of both broiler house and broiler. On top of all of this, most of the body is made up of water, and muscle tissue is approximately 2/3 water.

In recent years broiler integrators have moved away from open bell type watering system to an enclosed system with nipple drinkers. The open bell system was much more labor intensive since the cups or buckets rapidly became contaminated with bacteria and algae. This type of system would require routine cleaning. Newer enclosed nipple drinker systems have no stagnant water therefore less chance for bacterial and algal buildup, and no buckets to clean. However, the newer enclosed system can reduce the amount of water consumed and potentially reduce weight gains.

A good reliable source of water is essential to broiler production, with many farms having the main source on the farm, i.e. wells dug on site. Wells should be tested regularly for contamination with pollutants. These pollutants can include bacteria, heavy metals, calcium, lime, and anything else that might be present in the local water table (Watkins, 2008). If any pollutant is found to be above acceptable levels, steps should be taken to reduce levels before water reaches the broiler house. Chickens have a very sensitive sense of taste; they can taste very slight off flavorings in feed and water. Chemicals such as iron, sulfur, hydrogen sulfide, and chlorine can give water an off taste that is unappealing to the chicken. If these are present at high enough concentrations to cause lower water consumption, efforts should be made to assure that these are removed from the water supply. Specialized filters that target these water pollutants are an effective method of removal. These filters will also prevent buildup of these substances in the water lines inside the house, and since some pollutants can corrode various components of watering system, this can be an effective means of prolonging the life of watering system.

The pump at the well is a vital part of getting water to the poultry house and should be regularly maintained or serviced. When designing a poultry house, consideration should be taken into account for distance to poultry houses, any grade (incline/decline) and pipe diameter. Distance and grade will reduce the amount of water being delivered to the houses due to friction loss. Friction loss is simply the amount of water pressure lost due to the movement of water in the pipe and friction between the water and surface area of the pipe. If considerable friction loss is occurring extra water pressure must be supplied by the pump to overcome this loss. Consideration must be taken to ensure the diameter of the pipe is adequate to supply sufficient amount of water to meet broiler house needs in all types of weather, and that the pump can provide sufficient water supply to the houses.

Several factors that impact water consumption in broiler houses are house temperature, water temperature and off taste. In hotter seasons or climates, birds will consume much more water than in cooler weather. Chickens cool themselves by panting; this action cools the body by releasing heat in the form of moisture. As the birds pant, moisture in the body must be replenished and therefore water consumption will increase. In hotter weather, poultry house water consumption increases not only because of the birds but through the use of evaporative cooling cells. A good effective water system design should take a worst case scenario approach. While designing for normal temperatures would probably be alright 95% of the time, a good water system should take into effect the extreme heat that a house might encounter during a grow-out. Water temperature can also affect consumption; the hotter the water the less broilers will consume. Water lines that are outside the house or in an attic space can easily heat up, making the water less desirable to broilers. Placement of waterlines in locations that will not be easily affected by outside temperature should be taken into consideration when planning a watering system.

During a grow-out a good drinker system management plan will take into consideration the growing broiler. Not only will the broiler require more water but the drinkers should also be raised to allow for easier access. The water flow rate must be increased during a grow-out to handle the increasing water needs of the broilers. A flow rate that is too high for younger broilers will force them away from the drinkers, which will lead to decreased water consumption that can be as detrimental as not having high enough flow rate for bigger birds. Water flow rate at the nipple should be regularly monitored and adjusted according to bird size and house temperature; one flow rate will not supply the appropriate amount of water for the entire grow-out (B. Lott). As broilers become taller, water lines should be raised to allow for easier access. It is essential that water lines are raised uniformly within a house. If any part of the line is higher than other parts an airlock can occur. Even a slight incline from start to the end of the line can cause an airlock. This airlock will prevent water from reaching the end of the drinker line and air will have to be released from the line. When raising water lines often a quick look can assure that no part of the line is higher than the rest. Inadequate water intake can reduce broiler weight by as much as three-fourths of a pound per bird (B. Lott).

continued on page 22

Broiler Drinking Systems *(continued from page 21)*

Some bacteria and algae that can grow in water produce various toxins that will give the water an off taste and have the potential to cause disease. Bacteria found in water, if not killed or flushed out, can attach to surfaces and form biofilms. Biofilms are groups or communities of bacteria that grow together. These biofilms form an outer layer that protects the cells from any outside threats such as sanitizers and antibiotics. Unchecked algae buildup in a watering system can also reduce the efficiency of the system. Algae can build up in filters and water lines. This buildup can clog the system and if blockage becomes severe enough can significantly reduce or stop water flow. High pressure flush of water lines between flocks can remove biofilms and algae. After flushing, a sanitizer should be used to kill any remaining bacteria and algae. Some effective sanitizers are chlorine, hydrogen peroxide and a few other name brand products (Watkins 2007, Dean et al., 2008). Another commonly used product for killing bacteria in water system are acidifiers. These products lower pH of the water and any bacteria that cannot resist this change in pH will be killed. However, research results with acidifiers have been mixed (Dean et al., 2008). Warning: do not mix acidifiers with chlorine as this can produce extremely toxic fumes. The method of dispersing sanitizers into the drinker system should also be taken into consideration. Inline medicators are an easy and effective way of getting sanitizers into the drinker system. However, medicators can dilute the sanitizer during dispensing. When formulating the amount of product to be used this must be taken into consideration and will require a higher initial concentration of product.

Water lines should also be cleaned between flocks to remove any sediment that may have accumulated within the system. If not removed this sediment can eventually clog the lines, and possibly corrode components of the system, nipples, filters, and meters. Since normal water pressure or water flow is very low during grow-out, a thorough cleaning of the lines will require high pressure flushing of the system between flocks.

Sanitizing the lines and cleaning the lines are two different management tools. Sanitizing the line will kill most of the bacteria and algae present but will not remove anything from the system. Cleaning the system will remove sediment, dead bacteria and biofilms, but does not kill or harm any bacteria and algae present. Drinker line management that utilizes a combination of the two will be most effective at providing good clean water for broilers.

Water is often overlooked during broiler grow-out even though it has pronounced effects on flock performance. With proper installation, preventative measures and routine maintenance an adequate supply of good clean water will be available for poultry.

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WASDE Commodity Report for Corn and Soybeans

Information obtained directly from the Feb. 9, 2016 USDA [WASDE Report](#)

U.S. feed grain ending stocks for 2015/16 are projected higher this month with corn imports raised and exports lowered. Corn imports are projected 10 million bushels (mln bu.) higher based on recent imports of corn into southeastern U.S. feed markets. Corn exports are projected 50 mln bu. lower as larger supplies of South American corn further increase competition for U.S. exports. Partly offsetting is a 25 mln bu. increase in projected U.S. corn use for ethanol based on the strong pace of ethanol production during January, as indicated by weekly Energy Information Administration (EIA) data, and higher forecast gasoline consumption. Corn ending stocks for 2015/16 are raised 35 mln bu. The projected range for the corn season-average farm price is narrowed 5 cents on both ends to \$3.35 to \$3.85/bu. Global coarse grain supplies for 2015/16 are projected 1.3 mln tons higher. Global coarse grain consumption for 2015/16 is raised 0.9 mln tons with foreign consumption up 0.2 mln tons. The largest change this month is a 2 mln ton increase in China corn feed use as relative internal market prices are expected to support greater corn feeding at the expense of wheat.

U.S. soybean ending stocks for 2015/16 are projected at 450 mln bu., up 10 mln from last month due to a lower crush. Soybean production, trade, and other uses remain unchanged. Crush is reduced 10 mln bu. to 1,880 mln reflecting a lower soybean meal export forecast. Meal exports are reduced on sluggish shipments and sales as well as greater expected competition from Argentina where larger projected soybean supplies boost soybean meal exports. Lower U.S. soybean meal exports are partly offset by increased domestic soybean meal use which is raised to reflect relatively strong Oct.-Dec. disappearance. Soybean oil stocks are projected lower as reduced production more than offsets larger imports and a higher extraction rate. Soybean oil imports are raised on large shipments from Canada. The 2015/16 season-average soybean price range projection is unchanged at \$8.05 to \$9.55/bu. Soybean meal and oil price projections are also unchanged at \$270 to \$310/short ton and 28.5 to 31.5 cents/lb., respectively. Global (total) oilseed production for 2015/16 is projected at 527.4 million tons, up slightly from last month as an increase in soybean production more than offsets lower forecasts for peanuts and sunflower seed. □

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Many in the industry are already very familiar with the great staff and their work that comes out of the National Poultry Technology Center (NPTC) at Auburn University. For those who aren't, the mission of the NPTC is *to improve bottom line profitability of the live production sector of the U.S. poultry industry by providing timely applied research and education that contributes to increased efficiencies in housing, equipment, energy and environmental control.*

The National Poultry Technology Center has many resources available to draw upon when developing solutions to problems or developing educational programs. Collaborative possibilities exist with all major units of Auburn University's teaching, research and extension divisions. In addition, faculty and staff of the NPTC have extensive collaborative relationships with agricultural and engineering faculties at most other land grant colleges and universities in the United States. Extensive relationships worldwide with universities, research organizations, housing and equipment specialists, and poultry production personnel have made it possible for the NPTC to quickly identify technically and economically feasible solutions for complex problems facing the poultry grower. All recommendations and educational information developed and disseminated by the NPTC are developed with a sense of urgency and the fact that the recommendations must be technically sound and economically viable.

The NPTC team includes Jim Donald, professor and Extension engineer; Gene Simpson, professor and Extension economist; Jess Campbell and Dennis Brothers, poultry housing specialists; and Jeremiah Davis, associate professor, Biosystems engineering. Jim would like to share that they all *"feel honored to serve this great industry and the growers and live production personnel who are helping solve the problem of feeding the world"*.

For more information and to access the NPTC's available resources such as their [minimum run-time ventilation calculator](#) smart phone apps, educational videos, publications and newsletters go to www.poultryhouse.com and www.aces.edu/dept/poultryventilation/NationalPoultryTechnologyCenter1.php. Their website receives over 500,000 hits per year, so if you aren't a frequent visitor you are missing out!

An example of their latest grower tips on *Practical applications for energy savings* can be found in the Feb. 21, 2016 issue of [Poultry Times](#). □



NPTC team members are (l to r): Jim Donald, Jess Campbell, Dennis Brothers, Jeremiah Davis and Gene Simpson

Photos from the Service Tech Workshop held at James E. Ward Agricultural Center, Lebanon, TN on March 2, 2016



What would you do?

You start your rounds early one cold morning, and you notice that your poultry flock is a little quieter and less active than normal. There seems to be an increase in mortality, but not a lot more than you've seen at other times over the years.



Even though the worker who helps on your farm didn't mention anything the day before, you check the mortality records and confirm that mortality increased from the day before. Water usage seems to be off some, but it doesn't seem to be a dramatic difference to you.

It's Friday and you have a busy weekend ahead. What would you do?

- A. Wait another day. You've seen things like this before over the years.
- B. Ask your neighbor, who is a poultry grower too, to come over and see what he thinks.
- C. Report what is happening to the company you contract with immediately.

Of course, the answer is "C. Report immediately." The only way to contain an outbreak of avian influenza is to recognize the signs quickly and act immediately. It is better to have a false alarm than to lose a day or two of response time. Don't play the waiting game or it could have serious consequences.

ALL IN means being alert to the signs of avian influenza **ALL THE TIME**.

A message from the Tennessee Poultry Association.

www.ALLinALLgone.com

ALL IN
or ALL GONE

**PROTECT YOUR FARM.
PROTECT YOUR LIVELIHOOD.**



CAREER FAIR



Thursday, March 24, 2016 — 9:00 am to 4:00 pm CST
Embassy Suites, 1200 Conference Center Blvd, Murfreesboro, TN 37129

"I have a Bachelor's Degree in Marketing from Plymouth State University. The diverse nature of the poultry industry and years of hard work have honored me with a twenty year career within an industry some could say I was not educated for. It takes all makes and models to support this business and I'm happy I chose the poultry industry. Once you're in, it's like family. I have no regrets." *Jay Daniels, Director of Operations for the Americas - Hubbard, LLC*

INTERVIEWS BY APPOINTMENT (WALK-INS ALSO WELCOME)

For consideration, please email your resume in .pdf format to info@tnpoultry.org by March 4, 2016.

"As a UT graduate with a degree in Business Administration and a Masters in Education, I can say with certainty that the poultry industry is much more than caring for and growing live animals. The industry is made up of profit motivated companies no different than any other industry. The poultry industry has a need for employees with expertise in accounting, supply chain management, marketing, sales, and finance. This industry has a product that will indefinitely be in demand worldwide. I believe students looking for a business related career can trust in the opportunity, growth, and stability of the poultry industry." *Graham Kelly, Senior Loan Officer - Live Oak Bank*

Potential Positions Available

- | | | |
|----------------------------------|------------------------------|---------------------------------|
| *Sales & Marketing | *Analysts | *Engineering |
| *Human Resources | *Technical Production | *Business Administration |
| *Finance & Accounting | *Internships | *Manager Trainees |

"After graduating from UTC with a degree in Business and Human Resources, I had no idea what field I would be heading into. I submitted 20 resumes to local companies and after interviewing with several industries, I landed a job with a local poultry company. I grew up beside a poultry farm but never knew anything about the business. After 18 years in the poultry business, I can honestly say that I would not change anything about my career choice. There are so many opportunities in the poultry industry that are unseen to the college graduate. Opportunities exist from finance, accounting, HR, entry level management, mechanical/technical, IT, marketing, and paralegal. Most simply think that Animal Science or Ag Business degrees are the only applicants that apply for this industry. Our industry cannot survive without good solid college graduates from all of these career fields." *Scott Black, Broiler Specialist for North America - Cobb-Vantress, Inc.*

Participating Companies include:

- | | | |
|---------------------------------|--------------------------|---------------------------|
| *American Proteins, Inc. | *Hubbard, LLC | *Tyson Foods, Inc. |
| *Cobb-Vantress, Inc. | *Koch Foods, Inc. | *Pilgrim's |
| | | *Aviagen, Inc. |

"My accounting degree from the University of Georgia has allowed me to better understand the vast array of numbers utilized in the poultry industry -- from breeder cost, chick cost, feed formulation and other live accounting, to processing yields and cost, all the way through to divisional and corporate consolidated financials. While poultry science and other ag degree programs are critical to our industry there are opportunities for non-ag graduates as well." *Mark Ham, President - American Proteins*

Hosted by the Tennessee Poultry Association
For more information contact Tracy at info@tnpoultry.org or (931) 225-1123



Why join TPA? What does the TN Poultry Association do for me?



TPA is your advocate for the poultry industry in TN and works hard behind the scenes in Nashville when regulatory and policy issues are concerned and cost-share programs can be enhanced.

ALL IN or ALL GONE

PROTECT YOUR FARM. PROTECT YOUR LIVELIHOOD.

TPA has been very proactive in HPAI preparedness and prevention efforts.

<http://www.allinallgone.com/>
tennessee-poultry-association/



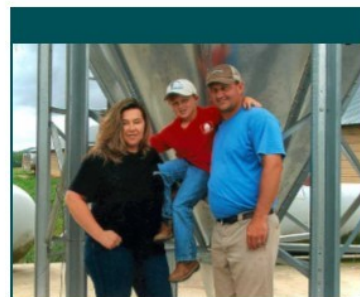
Tennessee
Poultry Association



In 2015, TPA awarded eight scholarships for a total of \$11,000 to TPA grower member families and students in TN pursuing poultry-related careers.



TPA promotional and educational programs and efforts are ongoing.



TPA Farm Family of the Year
Newton Farms, Ardmore, TN

Please call TPA today to further discuss what TPA does for the poultry industry and growers in TN.

931-225-1123

www.tnpoultry.org

info@tnpoultry.org



TPA GREATLY APPRECIATES OUR ALLIED MEMBERS



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Green Earth Solar, LLC
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TN Farm Bureau Federation
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Thompson Gas
Robby McKim (706) 455-8426
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NEWS FROM AROUND THE COMPLEXES

Keystone Foods has announced that **Devin Cole** has joined its executive leadership team as president of Keystone U.S., overseeing all North American business for the company. Cole will report directly to Keystone Foods' President & CEO Frank Ravndal. Prior to joining Keystone, Cole was most recently the chief commercial officer of Tyson Foods, where he was responsible for developing combined go-to market strategies for the company's food service and consumer products businesses. During his 16-year tenure with Tyson, Cole held several senior management positions. Cole also led account business development efforts within Hudson Foods.

Koch Foods is proud to announce that both the Chattanooga and Morristown complexes will be receiving Safety Seal Awards as part of the 2016 NPTC (National Private Truck Council) Fleet Seal Awards program during the NPTC 2016 Annual Education Management Conference in April. **Koch Chattanooga** will be receiving the Bronze Seal Award (Certificate of Progress). This certificate is being awarded to Koch Foods and its employees for making progress in reducing its accident frequency rate by 20% to 39% compared with its record of the previous year. **Koch Morristown** will be receiving the Silver Seal Award (Certificate of Merit). This certificate is being awarded to Koch Foods and its employees for an improved safety record in the operations of its private fleet. The terminal reduced its accident frequency rate by 40% or more, compared to its record of the previous year.



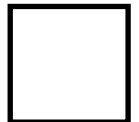
Aviagen has appointed **Dr. Benton P. Hudson** as a nutritionist on its Global Nutrition Team. Serving mainly the US and Canada, Dr. Hudson will be located in Alabama. **Aviagen** is also pleased to announce the appointment of **Marla Robinson**, Aviagen's former marketing manager for North America, to the position of global marketing director. Effective immediately, Robinson will report directly to Jan Henriksen, CEO of Aviagen Broiler Breeders for global marketing initiatives.



Hubbard, LLC is pleased to announce **Tim Churches** as the new Hatchery Manager in Pikeville, TN. Tim has worked in various capacities since joining Hubbard in 1998.

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Scholarship Fundraiser Golf & Sporting Clays Shoot
April 21, 2016
Nashville, TN

