

TPA NEWSLETTER

...from the Tennessee Poultry Association



Registration Deadline: July 10, 2015
Register to attend or sponsor at www.tnpoultry.org

The special guest speaker for the Annual Meeting on Friday, August 7th at 1:00 PM will be:

Dr. Ashley Peterson, VP of Scientific & Regulatory Affairs
 for the National Chicken Council
 Topic: NPIS and Salmonella Parts Testing

AUCTION ITEMS TO DATE INCLUDE:

Guided Striper Fishing Outing for 4 @ Lake Lanier
Courtesy of Mark Ham, American Proteins, Inc.

Combined Turkey Hunt and Bass Fishing Trip
 Dream Lake Lodge, Livingston, AL
Made possible by American Proteins, Inc.

5 day, 4 night Gatlinburg Getaway
Provided by American Proteins, Inc.

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Wood Pellet Grill *donated by Duke Contracting*

45 QT Pelican Cooler *from Sunbelt Rentals*



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Items for both the Friday night silent auction and the Saturday night live auction are requested. Please contact a TPA board member or the TPA office today!

TPA's Poultry Company Members include:



Brother Trouble Announced as 2015 TPA Annual Meeting & Summer Getaway Entertainment

Endorsements from world class entertainers like Kenny Chesney don't come everyday, but they did come to this brotherhood. "We had the Big Star competition goin' on, and these guys were by far the best," Chesney told a throng of screaming supporters as Brother Trouble blew all the competition out the doors on Chesney's much publicized "Next Big Star" national talent search. With the praise, the brothers landed the hallowed ground onstage of opening spot on the closing dates of Kenny Chesney's jammed to the rafters, Poets & Pirates tour.

Fresh on the scene in Nashville just a few short years ago, Nashville's Wildhorse Saloon put gas in their tank—both literally and creatively—when the brothers landed the rarified spot of a regular gig—allowing them to showcase their original music in one of the town's hottest clubs. "It was like a chance to 'go viral' with our sound and songs," noted Jason in a recent interview with Ellen Barnes of Gibson.com "It was one of the biggest tourist spots in Nashville and the weekend audience would take our music back to Texas or Illinois or wherever they came from."

Cutting their teeth early-on on the Myrtle Beach club circuit the brothers showed flashes of a creative heritage that included influences like Hank Jr.'s hard-edged honky-tonk, with pop-tinged shadings of Alabama. A shaker of Joe Walsh riff-and-hook laden blues mixed with the southern fried rock of ZZ Top, 38 Special and Skynyrd and what emerged from the sands of South Carolina summers was a very unique sound that Brother Trouble solidly owned.

Today, songs like *Summer's Little Angel*, and *Blow the House Down* have pre-built a fan base for the brothers' distinctive sound and musical vibe long before the thought of 'radio impact' ever had a chance to cross their minds. What has impacted with their audiences is their uniqueness. Brother Trouble has consistently stamped their brand on a free-wheeling approach to music that authentically brings the too often missed bona fide 'kick-back and party down' fun roaring back into the fabric of country music.

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TN POULTRY INDUSTRY NEWS

This has been a great year for promoting the future of the poultry industry in TN. Our first ever TPA poultry career fair in March received great reviews from the participating companies, students and universities. Between this event and the IPPE career fair held in Atlanta in January, quite a few students from TN universities have entered the poultry industry to start their careers and internships this summer. UT and TTU continue to lead the way with their student interest and placement, MTSU and TSU get some good students placed, and UT Martin has recently entered the picture with great interest and enthusiasm, as well.

Along with this, the TPA spring fundraiser was a big success in April raising over ten grand for the scholarship program. A total of 9 students applied for the available TPA Grower Family Member and TPA Career Track scholarships. Additionally, the FFA poultry evaluation career development event at TTU in April was most exciting to be a part of and to witness. Check out the intensity and seriousness of these high school students in the photos on page 19 as they participated throughout this competition.

I am very excited to announce the TAEP Poultry Grower cost share program as outlined on page 5. The TN Dept. of Ag has been great to work with and we appreciate their recognition of the significance of the commercial poultry industry in TN. Additional equipment and a possible master poultry producer program to be eligible for up to 50% cost share are in consideration for the future. NRCS, along with the support and assistance of TDA's Water Resources division, is currently considering cost-sharing litter amendments provided the funding can be designated. NRCS also has a new portal setup for producers to handle business online for all conservation programs. Your local DC will hopefully be sharing this info with you soon.

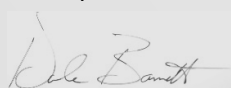
TDEC and TDA continue to visit the current CAFO rules & regulations for TN, and TPA has been listened to and taken seriously in the task force meetings and behind the scenes. The permitting process continues to improve and I remain optimistic that more positive changes for our industry will come about. Requested changes are slow to come about, but things are happening. In the meantime, and where applicable of course, everyone was to have their NOIs in for their CAFO permit renewals per current rules by May 31st. If you have permitting issues or challenges the TPA office can assist you in lining up the right people or meetings to help things all go as smoothly as possible.

The TN Solid Waste Board is currently reviewing composting regs and we (along with the help of our friends at Farm Bureau, TDA and the C of C) have been successful in getting language included to exempt Ag from requiring composting permits, and language removed that would go against the right to farm statutes concerning odor, dust and noise exemptions for normal farming practices. Separately, EPA has directed TN and the other 10 states feeding into the Mississippi River Basin to implement nutrient framework reduction programs for both nitrogen and phosphorus. TN is reported to be responsible for about 5 to 6% of the N & P that are impairing the gulf delta. TDEC is subsequently looking at implementing a 40% nutrient reduction across the board, for all point and non-point sources, but this is not official. This of course could affect both the processing plants with waste water treatment plants and those land applying litter & commercial fertilizers.

EPA just announced new WOTUS rules that will be even more far-reaching onto your farms and property when they go into effect less than 60 days from now. This is very concerning for many farmers. In my personal opinion, we seem to be living in a fast-paced era of compromise with activists in many arenas. GMOs are losing ground to the uninformed. Look at how changes are coming about as to how we are to house and raise egg layers and hogs, and the changes coming about with respect to antibiotics.

As a guest of the TN Soybean Council I recently attended an Animal Ag Conference in Chicago conducted by the Center for Food Integrity. During this event, CFI brought in 7 consumers randomly recruited from area grocery stores to be on a panel to field questions from the audience (consisting of folks like you and me). The panelists consisted of both female and male grocery shoppers of various ages, backgrounds, ethnicities and careers, and included college students, a professor and blue collar workers from households with up to 5 kids. None came from an Ag background as we know it, and the one biology major informed us that biology has nothing to do with agriculture... The most profound observation for me was the moment it became evident that the entire group was of the misinformed belief that antibiotics fed to animals end up directly in their food - just as you and I would envision salt crystals freshly sprinkled on top of ours. In my opinion, none of them were capable of comprehending or discussing the controversy of super bugs. These are the people dictating how we raise and provide their food through the power of influence.

It's that time of year to be asking everyone to be making plans to attend and support the TPA annual meeting and convention in Nashville this Aug. 7-8th. I'm a person that's not good at asking for financial support. I'd much rather be working on issues and programs to help make things better for all aspects of the industry. But for TPA to continue doing the things that we are doing we have to have the right amount of support. We need your membership, your newsletter ads, your sponsorships and your auction fundraiser contributions & purchases to do what we need to be doing for you. If you like what we do and want to see this continued, and for us to do even more, please support your industry by supporting TPA. Many of you already do, and to you a big thank you.





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*For information and details, contact
Randall Smith*

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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

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EPA Releases Final WOTUS Rule

May 27, 2015: From [Ag Web](#), Powered by Farm Journal, by Alice Rice

The EPA on Wednesday (May 27, 2015) released its [final version of its "Waters of the U.S." rule](#), likely causing another wave of controversy in the agricultural community.

In a morning call, EPA Administrator Gina McCarthy and Jo-Ellen Darcy, assistant secretary of the Army for civil works, outlined what has changed--and what has stayed the same--in the rule.

"Agriculture activities like plowing, harvesting, and moving livestock across a stream have long been exempt from federal clean water regulations," McCarthy said. "This rule will not change that."

The two officials said they hoped the new version would provide more clarity. "Our rule will make it clear which waters are covered and which ones are not," said Darcy.

Here are some of the changes:

A more specific definition of tributaries, which are protected waters under the rule due to their relationship with downstream waters. Under the new rule, "a tributary must show physical features of flowing water—a bed, bank, and ordinary high water mark—to warrant protection."

Continued on page 17

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Hubbard Held International Hatchery Management Training in the USA

May 2015 – Hubbard incubation specialist Jiggs Killgore and the hatchery team of Hubbard LLC recently conducted an International Hatchery Management training in Chattanooga and Pikeville. Participation in the program included key management and operations personnel from Hubbard customers coming from Brazil, Pakistan, Egypt, Nepal, Sri Lanka, India, Indonesia and Japan.

The three day event started with presentations from poultry professionals addressing topics including sanitation, advancements in chick treatments, the latest incubation technology and software updates, application and administration of Coccivac, day-old-chick hydration products including the delivery systems for applications of those products, and embryo diagnosis techniques for identifying and troubleshooting issues occurring in the incubation process.

The course continued with presentations by hatchery manager Tony Britt and his team on egg room operations, incubation programs, environment management and processing through incubation, transfer and chick processing. Laboratory manager Wes Miller presented his bacterial plating, monitoring and analysis programs.

Hands-on training for all attendees formed the main part of the course and focused on actual egg break-outs and candling with analysis and troubleshooting recommendations, bacterial plating including actual location plate exposures with readings 24 hours after exposure, chick sexing, chick handling in the chick processing area and Coccivac applications. The hands-on training was completed with chick storage environment observation, application, monitoring and management techniques.



The training finished with a presentation by Jay Daniels, Hubbard LLC's Director of Operations, on the Smithway chick and egg transportation operations, management, temperature/humidity monitoring and control, and concluded with a hands-on opportunity to actually access the controls of given vehicles on site.

The international event closed with a southern style barbeque and a drive-by of one of Hubbard's recently constructed GP farms. The participants all expressed their appreciation for the presentations, depth of knowledge and hospitality of Hubbard's staff and the excellent condition and appearance of the Hubbard facilities.

TENNESSEE AGRICULTURAL ENHANCEMENT PROGRAM

2015 POULTRY GROWER COST SHARE APPLICATION

APPLICATION PERIOD JUNE 1- JULY 1, 2015



Application C

TAEP provides cost share assistance for long term investments in Tennessee's livestock and farming operations. TAEP is a direct result of Tennessee's commitment to supporting its agricultural industry and rural economies.

2015 Poultry Grower Cost Share Opportunities

Minimum Poultry Requirements	Premises Registration	Applicant Requirements	\$10,000 Maximum Reimbursement
Broilers – 75,000/yr Non-Broilers – 10,000/yr	Required	Tennessee Poultry Association Member	35% Cost Share

Eligible Items		
Feed Bins	Generators	Propane Tanks

Program Schedule		
Application Period	Approval Announcements	Reimbursement Deadline
June 1 – July 1, 2015	September 2015	May 1, 2016

2015 TAEP Poultry Grower Cost Share Program --

www.tn.gov/agriculture/enhancement/2015ApplicationMaterials/TAEP%20Poultry%20App.pdf

In the past, opportunities for TN Ag Enhancement Program cost share on feed bins and generators were available for poultry growers within the Livestock Feed Storage program. The TN Department of Agriculture is proud to announce that a separate application program to include feed bins, generators and propane tanks is now available to poultry growers.

Poultry applications will be accepted by mail and hand delivery from June 1 to July 1, 2015. This application period is longer than what has been established for the other two application opportunities (June 1-June 7th) due to this being a new program, and the delay in program release. Applying online *is not* available for this program this year. Individuals are allowed to apply for all three TAEP cost share programs - Application A for Beef, Dairy, Sheep & Goat and crop producers for Genetics, Livestock Handling Equipment, Grain & Hay Storage, etc.; Application B for Diversified farming programs; and Application C for Poultry Growers - as long as program eligibility requirements are met.

The TN Poultry Association would like to thank Ed Harlan, Assistant Commissioner for Market Development, for recognizing the poultry industry's significance and needs and for supporting Mark Powell, TAEP Program Administrator, Jan Keyser, TAEP Cost Share Grants Marketing Specialist, and Rachel McKee, Ag Marketing Specialist, to establish this Poultry Grower program. Propane tanks were added as a result of the hardships experienced by many growers during the winter of 2013 when there were supply issues and a lot of leased tanks that could not be filled by a third party supplier. Tank ownership and increased storage can help greatly to prevent such hardships should this situation ever be experienced again. Stationary generators are designated at the industry standard of 20 to 40 kW requirement per house. Someone with 6 houses requiring 37.5 kW per house for example can apply for a generator rated up to 240 kW.

TPA has additionally asked TDA to explore a possible Master Poultry Grower program in the future as exists for beef, dairy, sheep & goats that enables their producers to be eligible for up to 50% cost share (vs. 35% under the current poultry program). Please submit suggestions for additional equipment needs that you would like to see TDA consider in the future for poultry growers in Application C to dbarnett@tnpoultry.org. □



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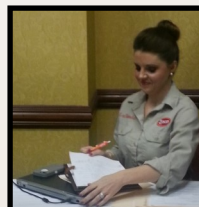
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Research Holds Promise for Controlling Kinky Back Disease in Broilers

Tucker, Ga. – May 5, 2015 – USPOULTRY and the USPOULTRY Foundation announce the completion of a funded research project at North Carolina State University in Raleigh, N.C., in which researchers were able to determine factors that lead to kinky back disease in broilers.

Enterococcal spondylitis, usually called kinky back in the broiler industry, is an important cause of lameness and mortality in many broiler companies. Researchers at North Carolina State University, led by Dr. Luke Borst, recently completed a research project in which they were able to determine factors that lead to this disease. They found that the causative organism, *Enterococcus cecorum*, invades through the intestinal tract of the broiler at an early age and travels through the bloodstream to the vertebrae. This finding has led the researchers on the path of developing a vaccine for use in broiler breeders to protect the broiler progeny against the disease. For a detailed summary, click [here](#). □




TPA POULTRY INDUSTRY CAREER FAIR A SUCCESS

TPA held its first ever Poultry Industry Career Fair for TN college students on March 26th in Murfreesboro. An impressive 61 students from MTSU, TSU, TTU, UT, UT Martin and Vanderbilt submitted resumes in advance for consideration by TPA member companies. Participating students included animal science, ag engineering, ag business, pre-vet, biology & health science, food science, international studies, business analytics, HR, finance, human nutrition & dietetics majors. All TN colleges, universities and technical schools and all majors and degree programs were welcome to participate.

Company representatives from Aviagen, American Proteins, Cobb-Vantress, the Equity Group - Keystone Foods, Hubbard, Koch Foods, Pilgrims, Tyson Shelbyville and Tyson OBC had the opportunity to review resumes in advance and were on hand to interview students throughout the day.

Modeled after the career fair held annually by the U.S. Poultry & Egg Association during IPPE in Atlanta, this event was conceived by TPA President Scott Black in an effort to bring more awareness to the career opportunities within the poultry industry for our graduating students in Tennessee, and to encourage more employment from this talent pool from within the state by our TPA member companies. The TPA Poultry Industry Career Fair was proudly sponsored by American Proteins, Cobb-Vantress, the Equity Group – Keystone Foods, and Live Oak Bank.





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April 30, 2015 – Huntsville. **Aviagen, Inc.** announced it has expanded the capacity of its hatchery in North Alabama by 52%. With this expansion Aviagen is poised to hatch up to 8.2 million chicks from this hatchery, which will help enable the company to meet growing demand for Aviagen breeding stock throughout the region and the world.

"In 2014, this hatchery supplied approximately 5 million breeder chicks domestically and internationally to 18 different countries around the world including Argentina, China, Dominican Republic, Indonesia, Malaysia, Mexico, Peru, Philippines, and Turkey," said Keith McCay, Director of Pedigree/GGP Operations at Aviagen. "Increasing the capacity of this hatchery will enable us to better serve customers as demand for poultry continues to grow globally."



Aviagen recently moved its world headquarters to this beautiful new 27,000 sq. ft. building in Huntsville, AL. A ribbon-cutting ceremony was held May 12.

The Elkmont, AL hatchery expansions, representing a total investment of about \$8 million, come with infrastructure improvements needed to support the larger facilities. The hatchery has also been outfitted with new equipment and technology to optimize incubation conditions for better hatch. The new incubator continually monitors egg shell and ambient temperatures and adjusts the air temperature to the most optimal level. Windows also allow operators to see into the machine without opening the door and losing heat.

Aviagen will add some 30 new contract farms to support internal breeding stock production in the Tennessee Valley area. The overall expansion in production facilities and hatchery capacity could mean up to 25 additional full-time positions in the area. For further information please visit www.aviagen.com. □

Having Condensation Issues?

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The Cost of Condensation

Provided by [Sunbelt Rentals](#)

Poultry processors continually search for strategies to lower costs, increase efficiencies and improve their deliverable product. Millions are spent researching bird health, production line methodology and just-in-time supply techniques. And yet condensation, a critical element that causes production delays, schedule shortfalls and lost productivity, is often merely managed.

The common solution to the condensation problem has been to employ wiper teams with sponges on extension poles. The result is increased labor costs, employee management struggles and efficiency rates that are completely dependent on labor. And the condensation is only marginally managed.

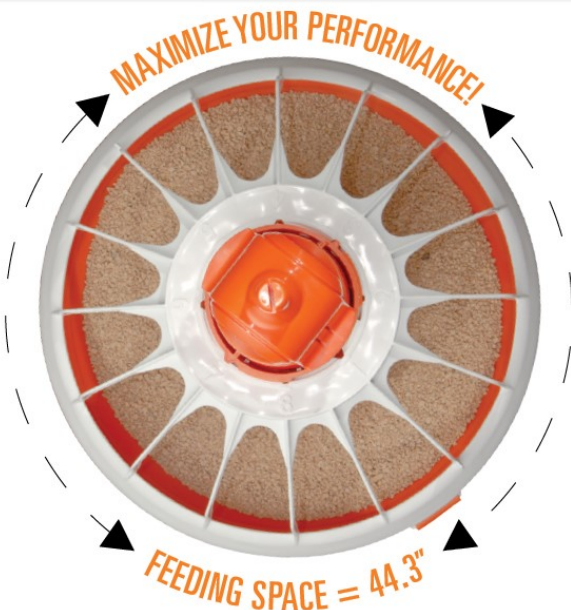
With a mechanical solution from Sunbelt Rentals, condensation can be eliminated before it even occurs. Mechanical solutions from Sunbelt maintain environmental conditions within an optimal range. Sunbelt implements a structured approach based on experience in poultry processing facilities, focus on cost reduction through improved engineering, and partnerships with mechanical equipment manufacturers.

Mechanical equipment operates 24 hours per day for a fixed rental fee, eliminating employee-related costs. Because the equipment can be rented seasonally, there are no capital liabilities. The processor pays for a solution that is capable of improving the environment within the facility, eliminating condensation-related delays and maintaining fresh air supplies for those working in the space.

The indirect cost savings associated with using mechanical solutions are also significant. 24/7 operation allows for wash down and other important cleaning operations to take place on late shifts, reducing production delays during peak hours. In addition, the reduction of ambient moisture, a primary agent in the premature degradation of building materials, helps to reduce intangibles such as defrost time in coolers and equipment maintenance. By maintaining an environment that is low in moisture content, a facility owner can extend the lifecycle of an asset and increase long term profitability.

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USDA scientists develop poultry vaccine against two infectious diseases

By [Michael Fielding](#) on 3/24/2015
in [MeatingPlace.com](#)

USDA scientists have created a vaccine that is effective against infectious laryngotracheitis (ILT) and Newcastle disease (ND) – two of the most economically important infectious diseases of poultry. They cause sickness and death in domestic and commercial poultry as well as in some wild birds throughout the world.

By using reverse genetics technology, Microbiologist Qingzhong Yu at the USDA's Agricultural Research Service's Southeast Poultry Research Laboratory (SEPR) in Athens, Ga., generated new dual vaccines by inserting a gene from the infectious laryngotracheitis virus (ILTV) into the Newcastle disease virus (NDV) LaSota vaccine strain, which has been used for more than 50 years to protect poultry from ND.

Vaccines were tested in more than 100 1-day-old chickens and 120 3-day-old commercial broilers. All vaccinated birds were protected against both ILTV and NDV challenges. They showed little or no clinical signs and no decrease in body weight gains. Vaccines were found to be stable and safe in chickens of all ages.

According to Yu, the new vaccines are safer than the current live-attenuated ILT vaccines. They can be safely and effectively given by aerosol or drinking water to large chicken populations at a low cost.

Newcastle is a highly contagious disease that affects both domestic and wild birds. Its effects are most notably felt in large aviaries, because of its ability to spread rapidly and cause huge economic losses. The disease has hit endemic status in the past in several countries.

The research was [published](#) in the Journal of Virology. To read more about this work in the March 2015 issue of Agricultural Research magazine, click [here](#).

Source: <http://www.meatingplace.com/Industry/News/Details/57242>

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MIT chemists develop sensor to detect spoiled meat

By [Chris Scott](#) on 4/16/2015, in [MeatingPlace.com](#)

Chemists at the Massachusetts Institute of Technology (MIT) said they have developed an inexpensive portable sensor that can detect gases produced by decaying meat, allowing consumers to determine whether a product is safe to eat.

The sensor, which consists of chemically modified carbon nanotubes, could be used in packaging and would offer more accurate safety information than the expiration date, MIT professor Timothy Swager said in a [news release](#).

Its carbon nanotubes can be chemically modified so that their ability to carry an electric current changes in the presence of a particular gas released during the decay process.

MIT researchers tested the sensor on four types of protein: pork, chicken, cod and salmon. They found that when refrigerated, all four types stayed fresh over four days. Left unrefrigerated, the samples all decayed, but at varying rates.

The researchers have applied for a patent on the technology and hope to license it for commercial development. The research was funded by the National Science Foundation and the Army Research Office through MIT's Institute for Soldier Nanotechnologies.

Source: <http://www.meatingplace.com/Industry/News/Details/57741>



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2nd Annual TPA Spring Fundraiser Raises over \$10 Grand for Scholarships

The morning program on April 24th started off with two great plant processing related seminars in the Windtree clubhouse in Mt. Juliet. Tonya Bryant, VP of Food Safety with QSI (a member of The Vincit Group) presented on *Sanitation, Safety, and Equipment Design*, and Bart Smith & Jaye Gruhn with Sunbelt Rentals addressed *Condensation: The Real Cost*. Copies of the respective presentations can be requested from dbarnett@tnpoultry.org.

After a great BBQ lunch in the clubhouse, 64 golfers participated in the afternoon scramble. The winning team consisted of Rick Prall with Linde North America and Bob Bowers, Eric Latham and Jerry Hollifield with the Equity Group (Keystone Foods in Albany, KY) who had a team score of 59. The second place team members, representing Farm Credit Mid-America out of the Shelbyville & Murfreesboro offices, were Carter Woodruff, Jon Harrison, Adam Maxwell and grower Kennon Threet who combined for a 60 on the course.

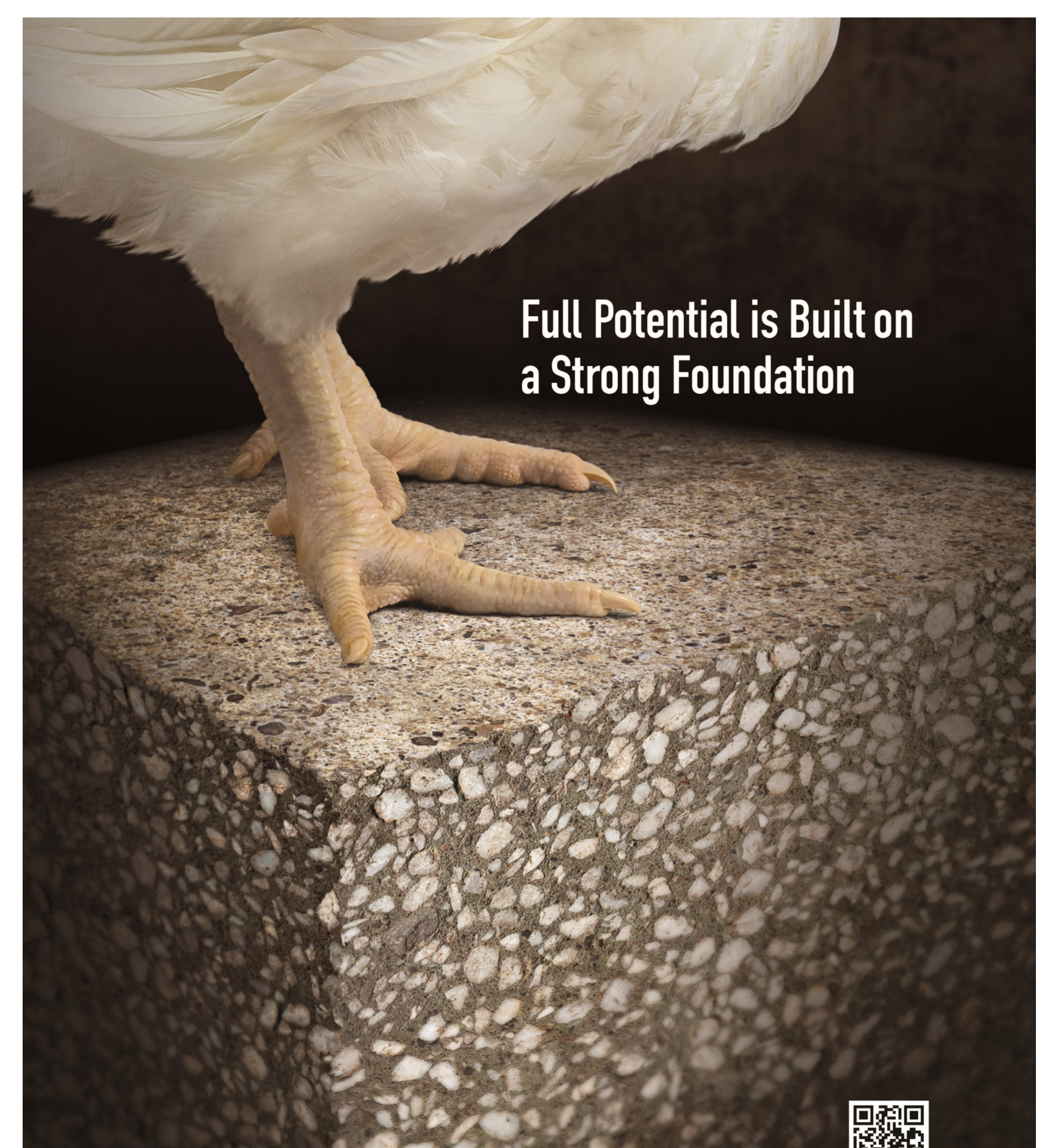
The longest drive went to Mark Crews (Smart Flexibles) on hole #4. Those making it closest to the pins were Russ Bratton (International Paper) at hole # 5 and Mark Jennings (EIS, The Vincit Group) at hole #12. Shane Guy (Equity Group) made it closest to the pin at the TN Farm Bureau Federation's sponsored hole-in-one at #15, but did not manage to drive off with the Polaris ATV that was up for grabs.

Sponsors for this event included Live Oak Bank, Cobb-Vantress, American Proteins, Tyson Foods, the TN Farm Bureau Federation, Marel Stork Processing, Aviagen, Keystone Foods, Cumberland Poultry, Hubbard, Lee Energy Solutions, Big Dutchman, the Jones-Hamilton Co. and Journal Communications (TN Ag Insider magazine).

Scholarship recipients and amounts will be announced August 8th during the TPA banquet in Nashville. □

AVIAN INFLUENZA UPDATES

- * The TN Department of Agriculture is sending Dr. Doug Balthaser and two of their Animal Health Technicians for three weeks to Minnesota to assist with their emergency response efforts. TN does have an AI emergency response plan in place and an active committee made up of industry leaders and veterinarians from across the poultry companies.
- * As of May 26th, the U.S. Department of Agriculture has confirmed 183 cases of highly pathogenic avian influenza (HPAI) that have claimed nearly 41.5 million birds in 16 states, with more positives being recently detected since that are not officially reported. For a current listing of all flocks infected refer to the www.aphis.usda.gov website.
- * To track confirmed cases go to [www.WattAgNet.com/Avian influenza outbreak map.html](http://www.WattAgNet.com/Avian_influenza_outbreak_map.html), which also provides flock information. The first detection was reported Dec. 19, 2014 and has spread throughout the Pacific, Central and Mississippi migratory flyways.
- * The disease has been found in wild birds and backyard flocks with commercial turkeys (over 7 million birds on over 150 premises) and commercial layers (over 35 million birds on 23 premises) being the hardest hit.
- * The exact means of the rampant spread of this disease is yet to be conclusive. The fact that turkey and commercial layer houses often have curtain sidewalls, and that a lot of grain was stored outside in the Midwest this past year that was exposed to wild birds, has come up in discussions.
- * 23 commercial egg farms have tested positive for AI, totaling more than 35 million laying hens in Iowa, Minnesota, Nebraska, South Dakota and Wisconsin. This calculates to 12 percent of all layers in the U.S. and 30 percent of the layers estimated as dedicated for the egg products business.
- * In a May 22nd report, Ag economists estimated that the recent outbreaks of HPAI could cost nearly \$1 billion to the economies of Minnesota and Iowa, the two states hit hardest by avian influenza. Iowa, the leading egg producer in the U.S., has lost about 20 million laying hens which is more than a third of the total. Minnesota, the top turkey producing state, has lost more than 8 million birds.
- * In Iowa, the estimated economic loss from egg production is estimated at over \$600 million based on figures from economists at Iowa State University. Egg producers generate more than \$2 billion a year in economic activity and the estimate is based on a loss of a third of the flock. Meanwhile, additional losses continue to be reported.
- * Minnesota's estimated loss of nearly \$310 million in poultry production includes sales losses to feed suppliers, trucking companies, and processing plants, said Brigid Tuck, a senior economic impact analyst with the University of MN. The loss of sales of poultry alone is estimated to be at \$114 million.
- * The U.S. government has announced that it will allocate an additional \$330 million in emergency funds to compensate farmers for claims related to the AI outbreak.
- * The U.S. Department of Agriculture, in a monthly report released on May 18th predicts that national exports of turkey meat will fall 10 percent, eggs about 1.5 percent, and chicken meat exports, as a result of national bans by such countries as China, Russia, and South Korea, will fall 6.8 percent this year.
- * Recent news has resulted in an expanded ban from Hong Kong and one by Ecuador, specifically covering poultry and poultry products from all U.S. states. Hong Kong imports about 267,000 metric tons of chilled and frozen poultry meat and 530 million eggs from U.S. sources each year. Ecuador poultry & egg imports totaled about \$6 million in 2014.
- * USDA has been working on developing a vaccine, but its use remains controversial as it would affect exports and whether it would be effective against the rapidly spreading strain. Some countries might regard vaccine use as a reason to bar imports from the U.S. for it could mask other viruses and the tests would show positive for AI antibodies produced as a result of being vaccinated.
- * Dr. Kyoungjin Yoon, an AI expert at Iowa State University points out that human experience shows that flu vaccines don't always match up well with viruses in circulation. Vaccine-induced immunity could also slow down the detection of outbreaks. [Click here for more info.](#)
- * Layoffs have unfortunately begun due to the reduced number of turkeys & commercial table eggs available. A Jennie-O Turkey Store processing plant for Hormel in Faribault, MN has temporarily laid off 233 employees (May 6th report). Rembrandt Foods has temporarily laid off 231 employees at an egg-processing facility in Iowa (May 14th report). □



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PBS documentary sparks poultry safety bills in Congress

By [Chris Scott](#) on 5/14/2015 in [MeatingPlace.com](#)

A [PBS documentary on poultry production](#) that aired recently has prompted three federal lawmakers to introduce two separate bills aimed at improving the safety of the meat and poultry entering the U.S. food system.

U.S. Sen. Kirsten Gillebrand (D-NY) says her [Meat and Poultry Recall Notification Act](#) would give USDA's Food Safety and Inspection Service (FSIS) greater authority to require a recall if a company's products test positive for contaminants. The agency currently requests that companies recall their meat, poultry, or egg products and also take additional steps to notify consumers and state and local authorities of recalls.

Continued on page 21

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Katherine Stevenson

CPA, Senior Accountant

WTO again rules against U.S. COOL

By [Tom Johnston](#) on 5/18/2015 in [MeatingPlace.com](#)

A World Trade Organization panel has rejected Washington's appeal to an October 2014 ruling declaring the U.S. country-of-origin labeling (COOL) law in violation of international trade law, again urging that it be brought into compliance. Meanwhile, U.S. lawmakers are lining up to repeal the legislation as the threat of retaliatory tariffs from trading partners loom.

The appellate body's [report](#) issued today is the WTO's fourth and final ruling against COOL, which requires U.S., Canadian and Mexican livestock to be segregated from birth and identified on meat labeling. Canada and Mexico have led a charge against the measure at the WTO, contending mainly that it depresses the value of their livestock.

With this final ruling, those two countries are authorized to impose billions of dollars' worth of retaliatory tariffs on U.S. goods as early as late summer, the [COOL Reform Coalition](#) noted in a letter to the U.S. Senate.

Meanwhile, House Ag Committee Chairman Michael Conaway has said he will lead a charge in Congress to repeal the legislation, which he has called "a failed government mandate with serious economic implications."

Meat trade groups also are calling for repeal.

"We look forward to working with Congress to repeal COOL once and for all, so that the United States can comply with its trade obligations, avoid unnecessary retaliation against our products and restore our strong relationships with important trading partners," said Barry Carpenter, president and CEO of the North American Meat Institute, in a statement.

Ron Prestage, president of the National Pork Producers Council, said, "Unless Congress acts now, Canada and Mexico will put tariffs on dozens of U.S. products. That's a death sentence for U.S. jobs and exports. I know tariffs would be financially devastating for the U.S. pork industry, and I'm sure they'll have a negative impact on a host of other agricultural and non-agricultural sectors."

Supporters of the rule are vowing to work with Congress to make the necessary changes. "As stated by USCA previously, COOL provides consumers a choice at the grocery stores and the ability for U.S. cattle producers to differentiate their product. As other countries move to implement country-of-origin labeling programs, we are disappointed that today's ruling by the WTO contradicts this growing trend," Leo McDonnell, director emeritus of the United States Cattlemen's Association, said in a statement emailed to [Meatingplace](#).

Agriculture Secretary Tom Vilsack has said in recent months that it would be up to Congress to [fix the rule](#), which USDA had rewritten in an earlier attempt to bring it into compliance with international trade law.

USDA's own economic analysis says COOL is a burden on livestock producers, meat packers and processors with no consumer benefit. □

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ONE PURPOSE.**



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Soy Growers to Chipotle: Misinformation is Not a Marketing Strategy

ST. LOUIS (May 1, 2015) - The American Soybean Association (ASA) issued a statement today in response to Chipotle's announcement that the fast-food chain would remove all foods containing genetically-modified ingredients, including the soybean oil used in cooking, from its menu. ASA President Wade Cowan, a farmer from Brownfield, Texas, noted farmers' continuing frustration with the misinformation about agricultural biotechnology advanced by Chipotle this week:

"Farmers are no strangers to the heated discussion of GMOs and biotechnology. We recognize that there are passionate viewpoints on both sides, and we respectfully disagree with those who choose to dispute the scientific consensus on the safety of these agricultural innovations. What is different about Chipotle's announcement this week is that it smacks of a willful subversion of science, all in the name of selling burritos.

"Chipotle contends that more study is needed on GMOs, even though they are among the most studied and tested food products in the world, and have been since their introduction almost 20 years ago—all without a single incidence of harm to humans, plants or animals. Think about that for a minute: a planet's worth of meals over two decades means literally trillions of servings without one adverse occurrence. Chipotle, however, bypasses the overwhelming scientific consensus and places long-debunked safety concerns first and foremost in its new effort. For this, the restaurant has been taken to task by viewpoints ranging from the Center for Science in the Public Interest to media outlets like National Public Radio and the Washington Post—voices that certainly couldn't be mistaken as 'shills' for big agriculture.

"We might suggest a better approach: abandon the scare tactics and join us in our effort to provide clarity to this conversation. Soybean farmers are ready and willing to come to the table and help consumers find out more about what we do and why we use these products. Just like soybean farmers, Chipotle and indeed all links in the farm-to-fork supply chain have a huge opportunity to help Americans discover more about their food. This comes, however, with the responsibility to do so in an ethical and honest manner."

Source: <https://soygrowers.com/soy-growers-to-chipotle-misinformation-is-not-a-marketing-strategy/>

□

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Research Provides Improved Method for Detecting *Salmonella* in Processing

U.S. Poultry & Egg Association,

Contact Gwen Venable, 678.514.1971, gvenable@uspoultry.org

Tucker, Ga. – April 23, 2015 – USPOULTRY and the USPOULTRY Foundation announce the completion of a funded research project at the University of Arkansas in Fayetteville, Ark., in which a researcher developed a rapid detection assay for *Salmonella* that can be used in poultry processing plants. The 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 #F056: Rapid Detection of Viable *Salmonella* on Poultry Carcasses without Enrichment Using Multiplex PCR and Quantitative PCR (qPCR)

(Dr. Steven Ricke and collaborator, Si Hong Park, University of Arkansas, Center for Food Safety – Institute of Food Science and Engineering, Fayetteville, Ark.)

Dr. Steven Ricke, University of Arkansas, recently completed research in the development a rapid detection assay for *Salmonella* that can be used in poultry processing plants. The method will allow the detection of all *Salmonella* strains as well as identify *S. enteritidis*, *S. Heidelberg*, and *S. typhimurium*. The assay also reduces cost and testing time compared to some currently used methods. The testing method could be adapted to detect *Salmonella* in various stages of processing, providing important information for improving control measures. For a detailed summary, click [here](#). □

EPA Releases Final WOTUS Rule

(continued from page 4)

New and defined protections for waters located near rivers, lakes, and tributaries.

New exemptions for artificial lakes and ponds, grass swales, and "water-filled depressions from construction."

Significantly, **the new rule also specifically addressed ditches**, which were called out in the American Farm Bureau Federation's "Ditch the Rule" campaign as an example of the EPA's regulatory overreach. But the updated version may not please farmers and ranchers either, as they realize **some of (the) ditches on their land may qualify as protected waters**. "Only ditches that look, act, and function like a tributary are covered because they carry pollution downstream," said Darcy.

[Click here to listen to the full press conference via My Farm Radio.](#) □

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*Americans eat 160 million servings of chicken every day,
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✓ From 2001 to 2010 – outbreaks related to E. coli, Salmonella and other pathogens **decreased** by more than 40%.

✓ Over the past 5 years we have **reduced** Salmonella on whole chickens by 66%.

✓ 98.5% of USDA tests for Salmonella on whole chickens at large plants are **negative**.

✓ According to USDA, FDA and CDC, 90% of estimated Salmonella illness are attributed to sources **other than** chicken.

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CHICKEN
COUNCIL

Working with USDA we will soon be implementing new food safety standards for chicken wings, breasts and drumsticks. New standards, continuous USDA inspection, improvements in food safety technology, consumer education on safe handling and cooking to 165 degrees ensure that America's chicken producers will reach their goal. 100% safe chicken, 100% of the time. After all, our families love chicken too.

FSIS POSTS Q3 SALMONELLA, CAMPYLOBACTER REPORT

From MeatingPlace.com By [Rita Jane Gabbett](#) on 4/29/2015

USDA's Food Safety and Inspection Service has posted its third quarter progress report of calendar year 2014 on salmonella and campylobacter testing of selected raw meat and poultry products.

Salmonella

This report provides preliminary data from July through September 2014 on all establishments eligible for salmonella testing that have completed at least two sampling verification sets since June 2006.

From 171 broiler establishments, 2,396 samples were analyzed with a 4.1 percent positive rate for salmonella, representing an increase from the 3.1 percent positive rate for second quarter 2014. For young chickens, large plants showed a 1.5 percent positive rate, while small plants had a positive rate of 4.1 percent and very small plants had a positive rate of 15 percent.

For turkeys, the overall salmonella positive rate in the third quarter was 1.9 percent, down from 2.7 percent in the second quarter. Large plants showed a 1.4 percent rate while small plants came in at 2.2 percent in the third quarter.

Campylobacter

For young chickens, the third quarter campylobacter positive rate was 6.9 percent, comprised of 1.3 percent in large plants, 7.9 percent in small plants and 28.3 percent in very small plants. In the second quarter, the rate across all plant sizes was 5.1 percent.

For turkeys, the campylobacter positive rate was 1.2 percent, comprised of 0.5 percent in large plants and 1.6 percent in small plants. In the second quarter, the rate was 3.4 percent.

The complete report and program details are available [here](#). □



TN Tech University (TTU) hosted the **State FFA Poultry Evaluation CDE** (Career Development Event) on April 11th at the Hyder-Burks Ag Pavilion in Cookeville. The Poultry Evaluation CDE tests students' skills in the production, processing, and marketing of chickens, turkeys, processed poultry products and eggs. Approximately 80 high school students graded carcasses, identified parts, evaluated further processed cuts, judged live broilers and layers, graded eggs and candled eggs. Dennis Fennwald, along with his poultry production and poultry science club students, did an incredible job hosting this event. It was a great day promoting the poultry industry in TN. Jamie Guffey, Exec. Dir for the KY Poultry Federation, officiated the event.

This event would not have been possible without the support of the following poultry companies who supplied birds, carcasses, cuts, equipment and sponsorships:

- *US Poultry provided a grant for student recruitment that helped fund this event
- *Cobb-Vantress, Dry Creek, funded the purchase of a rotisserie grill for the Poultry Science Club
- *Koch Foods donated shackles and the broilers for the live judging
- *Tyson Foods provided sponsorship to help cover supplies and expenses
- *Perdue Farms donated the meat for the luncheon and the carcasses and cuts for evaluation
- *Cal-Maine donated the table eggs for grading and for candling, and hens for the live judging



Environmental Groups Sue EPA Over Feed Operation Emissions

By [Meatingplace Editors](#) in [Meatingplace.com](#) on 4/16/2015

Environmental groups recently filed a lawsuit challenging a rule that exempts large feed operations from reporting data on air emissions from animal waste.

Earthjustice, Waterkeeper Alliance, Sierra Club, Humane Society of the United States, Environmental Integrity Project and the Center for Food Safety are suing the U.S. Environmental Protection Agency (EPA) over the exemption, created in 2008 before George W. Bush left office.

The EPA rule exempts large concentrated animal feeding operations, or CAFOs, from disclosing emissions data on ammonia and hydrogen sulfide, defined as hazardous substances under public health, right-to-know statutes.

The EPA, under President Barack Obama, agreed to re-evaluate the exemption after the coalition of environmental groups in 2009 petitioned the federal appeals court for the District of Columbia to review the rule. The court mandated that EPA reconsider the exemption.

In their new lawsuit, the environmental groups said that work by the EPA on revising the rule had come to a standstill. "For the last six years, EPA has engaged in a marathon round of administrative keep-away," they said.

The coalition of environmental groups is asking the court to recall its mandate requiring that EPA revise the exemption rule and to decide on the coalition's original 2009 petition for review.

Industry response

The National Chicken Council (NCC) and US Poultry & Egg Association said animal agriculture groups entered into a voluntary agreement with EPA to collect data on air emissions from livestock operations.

"The reporting exemption granted by EPA in 2008 was based on the fact that ammonia emissions from poultry houses pose little or no risk to the public, and emergency reporting would be an additional burden on emergency response personnel. EPA also recognizes farmers have no reliable means to know how much, if any, ammonia they emit on a daily basis," the associations said in a joint statement.

Data collected under the voluntary agreement with EPA will be used to develop technical guidance that will allow farmers to reasonably estimate emissions from their farm, NCC said.

"Reporting without the appropriate technical guidance would be purely speculative," NCC said.

□

SALMONELLA STATS

Chicken gets a bad rap, but what do the facts say?



Chicken (10%) Other (90%)

According to USDA, FDA and CDC, 90% of *Salmonella* illness are attributed to sources other than chicken.

Top Causes of *Salmonella* Illnesses

Outbreaks from foodborne illnesses decreased by

40%

from 2001-2010.



Vegetables
21%



Fruit
12%

66

percent

Over the past 5 years, *Salmonella* has decreased on whole chickens by 66%

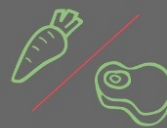
98.5%

of USDA tests for *Salmonella* on whole chickens at large plants are negative.

Tips to Prevent Illness



Clean: Wash hands and surfaces often.



Separate: Don't cross-contaminate foods



Cook: Always cook chicken to 165°F.



Chill: Keep hot foods hot and cold foods cold.

<http://www.fsis.usda.gov/wps/portal/foodsafety/topics/data-collection-and-reports/microbiology/quarterly-reports-salmonella/q2-cy2013/q2-cy-2013>
<http://www.cdc.gov/foodsafety/pdfs/ifsac-project-report-508c.pdf>

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PROPANE UPDATE – May 20, 2015

Spot pricing at Mt. Belvieu was the lowest for the year at \$0.449 on Jan 6, 2015, and the highest for the year occurred at \$0.616 on Mar. 3rd. The latest price on May 18th is at \$0.469. Allowing for an average of 41 cents per gallon for tariffs, handling and delivery to most areas this brings the average retail price at this time to just under \$0.879/gal. Larger accounts can often negotiate a lower price agreement by as much as 5 cents per gal., or more.

U.S. propane stocks increased to 68.5 million barrels as of May 8, which is 81.5% higher than a year ago. Propane inventories in the U.S. are expected to build by May 15th and to top 70 million barrels. Traditionally the US has required 60 million barrels of propane to enter the winter, so inventories are considered at the top of the historical range. Since the start of year, propane has traded in a range between \$0.44 and \$0.62. Previously, January through May 2014 saw propane in a range of \$1.00 to \$1.60 during the same period.

Gas processing and refineries are seeking to find stable pricing in a weak oil and gas energy market, which is driving oil and gas much lower. International market demand for US propane has declined, leading to a reduction in exports, as the price difference has narrowed. Canadian propane has seen a sharp drop in pricing, falling below \$0.08 per gallon, due to the reversal of the Cochin pipeline, which has stranded gas supplies in the region. This gas is now shut off from the main gas hub at Conway, KS and this ultimately affects pricing as far away as TN. Conway is connected by pipeline to Mt. Belvieu, TX, which supplies gas through the Southeast. Adequate international pipeline capacity to move lower cost product in the US can decrease energy cost for propane users in all parts of the US.

Propane users who have the ability to store physical product in larger storage tanks can take advantage of the higher than normal inventories and lower pricing to purchase product for future use. Fixed Future Propane pricing for delivery through next season is attractive to buyers now, and growers are encouraged to make adequate provisions now for supply, since conditions can change quickly.

The TN Department of Agriculture's Ag Enhancement Program is **now cost sharing the purchase of propane tanks** at 35% of the cost for tanks 1000 gallons or larger in an effort to encourage increased storage and tank ownership. The application period extends from June 1 through July 1, 2015. See page 5 of this newsletter for more details for TAEP's *Application C* for poultry growers. TPA allied member company Thompson Gas is ready to assist with new tanks and Robby McKim can be reached at 706-455-8426.

To follow Mount Belvieu, TX spot pricing for propane go to: www.eia.gov/dnav/pet/hist/LeafHandler.ashx?n=pets&s=eer_epllp pf4_y44mb_dpg&f=d. □


PBS Documentary - Continued from page 14

If the company refuses the request, USDA will have the option to issue a mandatory recall that will notify processors, packers, retail outlets, consumers and retailers. The proposed law includes requiring signs posted at all cash registers or store shelves where the recalled product is presented for sale and consumer notification through shopper reward cards.

Separately, the [Pathogen Reduction and Testing Reform Act](#) would focus on strengthening the government's capabilities to recall any meat, poultry or egg product that is found to contain bacteria or viruses that could cause serious illness or death to consumers. The measure would include pathogens that are resistant to antibiotics, according to the bill co-presented by U.S. House Rep. Rosa DeLauro (D-Conn.) and Rep. Louise Slaughter (D-NY).

The House proposal [was first introduced](#) in the wake of an outbreak of salmonella Heidelberg [linked to Foster Farms](#) that sickened more than 600 people between March 2013 and July 2014. The legislation would clarify USDA's legal authority to recall meat contaminated with antibiotic-resistant pathogens, which was an issue since salmonella is not banned by FSIS regulations.

The outbreak was featured in the PBS documentary ["The Trouble With Chicken"](#) that aired May 12 on the FRONTLINE program, which also included appearances by Rep. DeLauro and Rep. Slaughter. □



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DATES TO REMEMBER

CAFO PERMIT RENEWAL DEADLINE

May 31, 2015 for TN

HATCHERY-BREEDER CLINIC

July 14-15, 2015

Doubletree Hotel, Nashville, TN

APEA ANNUAL MEETING

July 20-21, 2015

Destin, FL

TAEP COST SHARE

Poultry Application Deadline

July 1, 2015

TPA ANNUAL MEETING & SUMMER GETAWAY

August 7-8, 2015

Hilton Nashville Downtown

LIVE PRODUCTION WELFARE SEMINAR

September 15-16, 2015

Nashville, TN

TPA GROWER MEETINGS

November 10, 2015

9:30 - 2:00 CST

Discovery Park of America

Union City, TN

November 11, 2015

9:30 - 2:00 CST

Hyder-Burks Pavilion

Cookeville, TN

November 12, 2015

2:30 - 7:00 EST

The Museum at Five Points

Cleveland, TN

Commodities Report

By Tony Swindle, TPA Board Member & Commodities Buyer for Pilgrim's

WASDE REPORT May 12, 2015

USDA published their most recent supply and demand report on May 12th covering the old crop and the first glimpse of the new crop balance sheet. In corn 14/15 ending stock were increased 23 mln bushels at 1.851 bln. Food/Seed and Industrial category was decreased and export increased by 25mln bushels resulting in the net change to ending stocks. There were some in the trade expecting the yield to be changed to compensate for the increase in stocks found on the March 30th stocks in all position report but USDA didn't reflect such a move at this time.

In the new crop arena, planted acres were adopted from the outlook conference even though the planting pace was reported Monday the 11th at 75%, the 3rd quickest pace in history. Yield was projected at 166.5 which is close to trend type yields for the upcoming crop year with USDA making a notation that the correlation to a quick start doesn't relate to yields being above average. Ending stocks for the 15/16 crop year were shown to be 1.746 bln bushels, slightly lower than current. Expectations in the market is that acres could increase as well as yields with some traders discussing the potential to see this carryout grow toward the 2 bln bushel level. Demand for 15/16 is robust but probably has room to grow as USDS usually has to increase demand overtime.

Moving into the oilseed complex, bean carryout for the 14/15 crop year was shown to be 350 mln bushels. This was a 20 mln drop from the previous report with exports and crush up 10 mln bushels each. In the new crop balance sheet ending stocks were projected at 500 mln bushels, a very bearish outlook this early in the year by the USDA. Demand was off slightly in 15/16 with the biggest decline coming in exports. The assumption is being made that world bean stocks will eat into the market share for US beans as South America will pick up the difference. Acres here were the outlook conference forecast and yield using trend of 46 bu/acre. Bean planting progress was reported on Monday 11th at 31%, well ahead of the 5 yr average.

Without a severe weather problem here in the US, world balance sheets seem to be well supplied to meet demand. Global producers are not engaged into marketing products for either old or new crop at current flat price levels and focus is on completing the balance of planting. Weather is the key focus going forward with outside news being thin at this time. □

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NEWS FROM AROUND THE COMPLEXES

Cobb-Vantress - Janie Marie Bell, a MTSU student majoring in animal science, is interning at Dry Creek this summer.

Hubbard LLC - Danielle Nickipuck, UT food science & technology major, is interning in NH; Katie Woody, UT Martin Ag business graduate, started full time with Hubbard in Pikeville as a lab technician, and John David Anthony, MTSU Ag business major, is interning with Hubbard for Production Services in Pikeville, TN and AL.

Tyson Foods - Clay Kesterson, UT animal science student and President of UT's Poultry Science Club, is currently interning in Grandis, Ark.; Peyton Sammons, past TTU Poultry Science Club President, is interning in Dexter, MO; Mariah Scribner, a recent TTU graduate, is now with Tyson in Kentucky; Kiana Warren, TTU graduate, is in Shelbyville as an operations assistant; and Julia Sanders, a current TTU animal science student, is interning this summer in Centerville, TX.



Teams members from the **Shelbyville Tyson** complex participated in United Way's *Fired Up 'N Fit* 5k run near Unionville, TN on May 30th. The course involved obstacles and mud before being sprayed down at the end of the course (and the picture taken!) Pictured from L-R, Caleb Braden, Oliver Chapa, Greg Sitz, John Mountain, Pat Wilmhoff, Morgan Cripps, Zach McCann and Roger Wood.

Other - Chase Cloyd, a TTU Ag Business student is interning with Perdue Farms in Monterey this summer.

Energy Audit and Rural Energy Development Assistance Grant awarded to UT

Twenty-five organizations have been selected for energy audit and renewable energy development assistance grants through USDA's REAP program. Several are located in the Southeast and will help ag producers and rural small businesses conduct energy audits. Specifically, the University of Tennessee received a \$99,800 grant to "help poultry producers plan and implement farm energy conservation and energy efficiency improvements."

New Poultry Processing Video

US Poultry has released an exceptional video highlighting how chickens and turkeys are processed in the United States. The video takes a behind-the-scenes look at today's poultry processing plants and highlights the food safety and sanitation practices employed by the industry.

The video can be found at www.uspoultry.org and can also be viewed on YouTube by clicking [here](#). Please share this video with your friends, classrooms and communities.

TSU Receives USDA Grant to Conduct Irradiation Research

March 31, 2015 — The USDA National Institute of Food and Agriculture (NIFA) has announced funding awards totaling nearly \$19 million, including more than \$6.7 million for antimicrobial resistance strategies, to 36 grantees to ensure a safe and nutritious food supply while maintaining American agricultural competitiveness. NIFA made the awards through the Agriculture and Food Research Initiative (AFRI), which is authorized by the 2014 Farm Bill.

From this, TN State University has been awarded a \$500,000 grant to focus on implementing a holistic roadmap for accelerating the innovation process in irradiation research, guiding technology development for contaminant treatment.

New Technique for Sexing Chick Embryos

Source: WorldPoultry.net (<http://www.worldpoultry.net/Digital-Magazine/?title=22&tn=worldpoultry>)

A veterinarian in Germany, Dr. Maria-Elisabeth Krautwald-Junghanns, has discovered a way of determining the sex of chicken embryos while they are still in the egg. The practice of chicken culling after hatching has caused a lot of outrage in Germany where animal rights are a matter of hot debate.

TPA GREATLY APPRECIATES OUR ALLIED MEMBERS



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IT'S ALL GOOD

Celebrating 61 years with TPA

August 7-8, 2015



TPA ANNUAL MEETING & SUMMER GETAWAY HILTON NASHVILLE DOWNTOWN REGISTRATION



Name _____

Company _____

Address _____ City _____ State _____ Zip _____

Cell Phone _____ Email _____

Guest Names 1) _____ 2) _____

3) _____ 4) _____

ACTIVITIES

____ Number planning to attend the **Annual Meeting at 1:00 PM**
on Friday, August 7.

____ Number planning to attend the **Friday evening reception @ 5:30.**

____ I would like to contribute the following auction items:

____ I will bring the items with me. ____ I will ship the items to TPA.

____ I am donating \$ _____ to purchase auction items.

SPONSORSHIP (Contact TPA for sponsorship descriptions.)

Diamond Sponsor	@	\$ 5,000.00	\$
Platinum Sponsor	@	\$ 2,500.00	\$
Gold Sponsor	@	\$ 1,000.00	\$
Silver Sponsor	@	\$ 750.00	\$
Bronze Sponsor	@	\$ 500.00	\$
Auction Cash Donation	\$		\$
TPA Allied Membership	@	\$ 500.00	\$

DEADLINE FOR REGISTRATION: July 10, 2015

Register online at www.tnpoultry.org or

SEND ALL REGISTRATION FORMS & PAYMENT TO:
TPA, PO Box 1525, Shelbyville, TN 37162-1525
Fax: 931-225-1123 or Scan: info@tnpoultry.org

Please make checks payable to TPA or call
(931) 225-1123 to pay by credit card.

Hotel reservations can be made online at
www.tnpoultry.org/events/annMet.cfm
using group code TPA or by calling
Hilton Nashville Downtown at (615) 620-2150.
TPA special rate available until July 10.

SATURDAY NIGHT DINNER AND ENTERTAINMENT (August 8th, reception begins at 5:30 PM)

Dinner Tickets *Reservations required.

(Includes entertainment) x _____ @ \$200.00 \$ _____

GOLF TOURNAMENT (Sat., Aug. 8th, 8 a.m. @Windtree) (Please complete a separate form for each golfer.)

Player Entry _____ @ \$ 135.00 \$ _____
(Includes green fee, cart, breakfast, 1 mulligan, 1 red tee)

Golfer's T-shirt Size _____

Golfer's Handicap or Average Score (required)

Sponsor a Golf Hole x _____ @ \$ 100.00 \$ _____

SPORTING CLAY SHOOT (Sat., Aug. 8th, 9 a.m.) (Please complete a separate form for each shooter.)

Shooter Entry _____ @ \$ 130.00 \$ _____
(Fees, shells, 5 extra shots, snacks, lunch included)

Shooter's T-shirt Size _____

Gauge of shotgun you will be using (required)

Sponsor a Shooting Station x _____ @ \$ 100.00 \$ _____

GENERAL JACKSON CRUISE (Sat., Aug 8th, 11 a.m.) (Please complete a separate form for each attendee.)

Attendee Entry _____ @ \$ 125.00 \$ _____
(Includes transportation, lunch, show)

REGISTRATION FEE

Individual @ \$ 35.00 \$ _____

Couple @ \$ 50.00 \$ _____



Total Amount Due

\$

WINE & CIGAR RAFFLE

AT THE 2015 TPA ANNUAL MEETING DINNER

AUGUST 8, 2015



3 WINNERS WILL
EACH RECEIVE
A NICE COLLECTION
OF FINE WINE AND
CIGARS, BOTH
DOMESTIC & IMPORTED.

TICKETS
ARE \$5 EACH
OR 5 FOR \$20

TICKETS MAY BE PURCHASED FROM TPA BOARD MEMBERS
OR BY CALLING (931) 225-1123
INFO@TNPOULTRY.ORG

ALL PROCEEDS FROM THE RAFFLE BENEFIT TENNESSEE POULTRY ASSOCIATION.
YOU DO NOT HAVE TO BE PRESENT TO WIN.



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www.tnpoultry.org

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**IS YOUR 2015 TPA
MEMBERSHIP
CURRENT?**



TPA was at the Capitol on March 23-24 for the Ag Day on the Hill festivities to promote agriculture. Tyson Foods - Shelbyville graciously provided team members Tim Cook, Lea Sneed, Caleb Braden & Morgan Cripps who cooked the chicken for the legislators and staff. Earl Adcock and his family from Unionville were on hand with their Hit-N-Miss ice cream as sponsored by Farm Credit Mid-America and the TN Soybean Promotion Council.

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*Visit our brand new website at www.tnpoultry.org
Like us on Facebook (TN Poultry Association) and Twitter (@tnpoultry)*



**TPA Annual Meeting & Summer Getaway
August 7-8, 2015
Hilton Nashville Downtown, Nashville, TN**

