



Pork Checkoff Report

QUARTERLY NEWSLETTER



INSIDE:
*Message from
the CEO (pg. 2)*

Meeting Consumers Where They Are

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Today's consumers discover recipes, products, and meal inspiration differently than ever before, and the Minnesota Pork Board is evolving alongside them. Through strategic partnerships, digital storytelling, and promotions centered around flavor, affordability, nutrition, and convenience, Minnesota Pork is helping connect consumers with the people and product behind pork.

(continued on page 4)

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It's Time to Lead Well

A Message from the CEO

Leadership requires each of us to enter the arena. This is not theoretical work. It is lived work. It will be hard. Mistakes will happen. It will get messy. And still, agriculture, especially generational family farming, is exactly the kind of worthy cause that demands we show up fully. Not for ourselves, but because we are accountable to the next generation of Minnesota pig farmers.

Earlier this month, the National Pork Board's producer-led National Swine Health Advisory Committee met to advance the National Swine Health Strategy. At its core, the strategy is both straightforward and ambitious: reduce the impact of domestic diseases like PRRS and PED while strengthening our ability to prevent, detect, and respond to foreign and emerging animal health threats.

No one should mistake the simplicity of those goals for ease. This work is complex, long-term, and requires coordination across every level of our industry. But if there is one thing Minnesota pig farmers have consistently demonstrated, it is this: we do not back away from ambitious work. We lean into it.

We have built an industry based on pig movement, and unfortunately, health challenges are moving right alongside the pigs. High-mortality events are not sustainable — not for the pig, the caretaker, the owner, or the industry. Better outcomes are possible, but they will require leadership, grit, and a willingness to think differently about the future.

For our organization, and for the Minnesota pork industry broadly, leadership means a few clear commitments. We care deeply about the work and take pride in continuous improvement. We are willing to go first when the path is not yet clear. We think beyond today and measure decisions against generational impact. We believe progress is possible and refuse to

accept the current state when better outcomes are within reach. And we commit to collaboration, adaptability, and disciplined execution in service of farmers.

This moment in animal health demands nothing less. The opportunity in front of us is significant, and so is the responsibility. If we lead well here – thoughtfully, courageously, and together – we strengthen not only today's pork industry, but its future.

This work will require the best of each of us. It's time to lead well.

Jill Resler
Chief Executive Officer

JUNE 3-4

World Pork Expo
Iowa State Fairgrounds
Des Moines, IA

JUNE 15-17

Young Leaders In Agriculture Conference (YLAC)
Mayo Clinic Health Systems
Event Center
Mankato, MN

JUNE 20

Grandma's Marathon
Duluth Entertainment
Convention Center
Duluth, MN





YOUNG LEADERS IN AG CONFERENCE

Don't Miss the 11th Annual Young Leaders in Agriculture Conference! JUNE 15-17

Young adults ages 18-22 are invited to join Minnesota Pork June 15-17 in Mankato for the 11th Annual Young Leaders in Agriculture Conference (YLAC).

YLAC brings together young adults from across Minnesota for three days of leadership development, networking, industry conversations and fun alongside others passionate about agriculture. Attendees will hear from engaging speakers, participate in hands-on discussions and build connections that last far beyond the conference.

Whether students are interested in farming, communications, animal science, agribusiness or simply learning more about opportunities in agriculture, YLAC offers an experience designed to help young adults grow personally and professionally.

Attendees will hear from inspiring speakers, connect with agricultural professionals and peers, explore advocacy and leadership topics, strengthen career skills, and gain a deeper understanding of opportunities within agriculture. The conference also includes interactive sessions, hands-on learning experiences, a service project, and evening activities designed to build lasting friendships and connections.

Best of all, the conference is free to attend!

To learn more, view the full agenda, or register, visit mnpork.com/YLAC. Registration closes Friday, June 5.



Scan for agenda and to register!

JULY 19-23

Activate Session 5
California Trip

JULY 25

Dietitian Workshop & Cooking Presentation
Oliver Kelley Farm
Elk River, MN

AUGUST 4-6

Minnesota Farmfest
Redwood County, MN

AUGUST 27- SEPTEMBER 7

Minnesota State Fair
Minnesota State Fairgrounds



(continued from page 1)

Meeting Consumers Where They Are

As consumer habits continue to evolve, the Minnesota Pork Board continues to find new ways to connect with shoppers and keep pork relevant in everyday meals.

One of the biggest shifts in recent years has been how consumers discover food inspiration. Many now turn to social media for recipes, cooking tips, and meal ideas, especially younger audiences. By partnering with recipe creators, influencers, and trusted voices online, Minnesota Pork has been able to showcase pork in authentic, approachable ways that meet consumers where they already spend their time.

These partnerships have highlighted pork's flavor, versatility, convenience, and nutrition through recipe videos, grilling content, and athlete performance content. From quick weeknight dinners to summer cookouts, creators are helping consumers see pork as a flavorful and practical option for a variety of occasions.

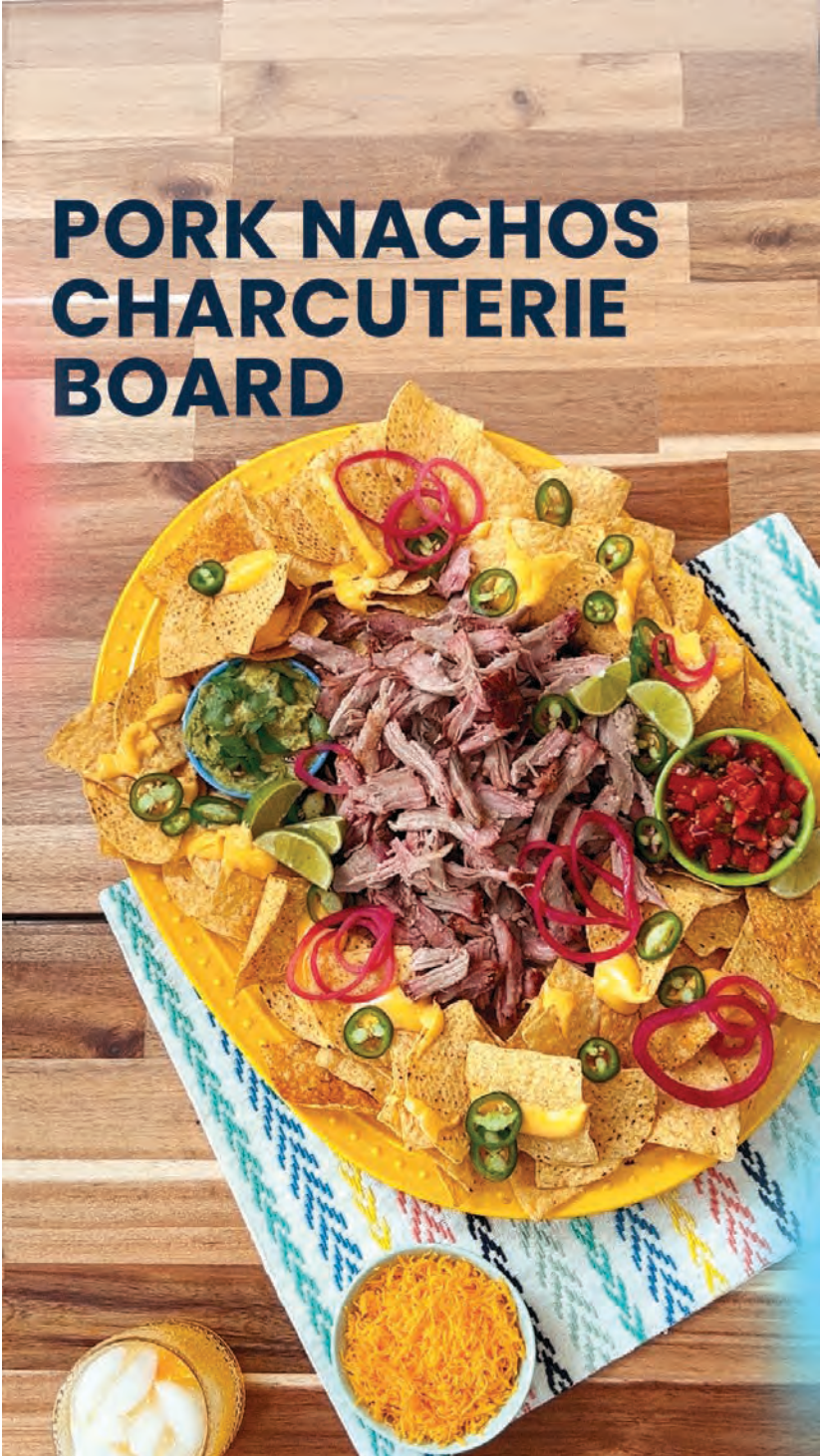
As Minnesota Pork has increased the consistency of content, creator partnerships, and overall digital presence, social media performance has grown significantly in recent months. On Instagram in the month of April, video engagement rate increased from

3% to 6.2%, while total video views increased by more than 263,000 throughout the month. Importantly, these gains are being driven by content performance, not simply follower growth, which indicates pork-focused content is reaching and resonating with audiences beyond Minnesota Pork Board's existing followers.

These efforts support a larger goal of increasing consumer interest, engagement, and ultimately pork purchases by keeping pork visible, relevant, and top of mind.



Many recipe posts connect the consumer to the National Pork Board's campaign website, tastewhatporkcando.org. The website is an excellent resource for discovering new pork recipes and engaging graphics to create excitement and intrigue around preparing pork at home.



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The Emerging Retail Trends Shaping Pork Demand

Article courtesy of the National Pork Board. By Neal Hull, Director of State and Regional Marketing



Meat Case and Package of Pork



As the **Taste What Pork Can Do**® brand campaign celebrates its one-year mark, there are key retail trends emerging that highlight new opportunities to drive demand and connect with the next generation of pork consumers.

How We Work With Retailers

The biggest opportunity to grow pork demand right now is sitting in the meatcase.

To bring pork into more households, it's important that the focus shifts to younger consumers whose shopping habits and expectations differ from previous generations. They aren't buying family packs of chops or whole shoulders. For one, many (including my own daughters) wouldn't know how to prepare them. Instead, we are meeting consumers where they are by understanding their preferences, behaviors and expectations. From there, we can earn a place in their shopping basket.

The **Taste What Pork Can Do**® campaign creates awareness for shoppers and strengthens relationships across retail and foodservice by giving pork a stronger voice in the marketplace. Retailers are focused on increasing traffic and building bigger baskets. Pork plays a role for both.

By leveraging the affinity younger consumers have for bold flavor and convenience, we are:

- **Driving interest in cuts like ground pork**
- **Introducing smaller, air-fryer-friendly options**
- **Merchandising pork in new, more relevant ways**

At the same time, retailers want to change how they show up in the digital space and are using campaign assets to better connect with younger shoppers online and in-store. This is essential to building demand as retailers are the last point in the supply chain to reach the consumer. The National Pork Board (NPB) is working with retail partners to expand pork offerings and attract more shoppers into stores through integrated campaigns across in-store promotions, retail websites and mobile apps, and influencers and social content.

These efforts tap into younger consumers' affinity for flavor, cultural

cuisine and seasonal moments like summer grilling and holiday gatherings.



Meatballs: In May, Minnesota Pork Board collaborated with Minneapolis-based food content creator 'Brooklyn's Bites' on Instagram. Ground pork was featured in a mouth-watering teriyaki pork meatballs recipe.



Ground Pork: A High-Growth Opportunity

Ground pork has really allowed us to open the door to that younger consumer. As one of the most versatile and accessible proteins, it fits seamlessly into how consumers cook today. We're also seeing that the consumers buying ground meat are in a specific mindset where ground pork can be an incremental purchase when placed with the other ground proteins.

Pork producers can expect to see ground pork being featured all year in our consumer marketing for everyday meals, seasonal favorites and in a wide range of recipes.

I view the strength of this momentum being reflected in a few key trends:

- Gen Z shoppers are spending more per trip on ground pork than any other generation
- Millennials and Gen Z are purchasing ground pork more frequently
- Retail volume for ground pork is outpacing total pork
- 90/10 ground pork has seen 18% growth

There are tons of opportunities on the ground pork side. And over time, ground pork growth translates into increased demand and greater value for producers.

Burger Ad: Example of branded material advertising ground pork's flavor and affordability.

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MAKE IT WITH PORK.

DISCOVER PORK

BACON JAM GROUND PORK BURGER

pork TASTE WHAT PORK CAN DO.®



Read the full article:
<https://porkcheckoff.org/news/emerging-retail-trends-shaping-pork-demand/>
or scan the QR code

Sausage 1, 2, 3: A Minnesota Pork Board Instagram post teaching the simple process of making sausage from ground pork.





Jay Fultz,
Minnesota Pork Producer and
SIP Investor



Being an investor in the Strategic Investment Program (SIP) allows me to concentrate on our farm and give more resources to the National Pork Producers Council and the Minnesota Pork Producers Association. These two organizations have the expertise needed to maintain and expand our trading partners, advocate for us in Washington D.C., and defend us from harmful government overreach.



Are you invested?

Help us protect the future of pig farming! Scan the QR code or visit www.nppc.org/invest for more information about the Strategic Investment Program.





Participants toured Hormel Foods' flagship plant in Austin, MN, gaining an inside look at pork processing and product development.

Activate Class Experiences the Pork Value Chain

Sydney Rosenstengel, Activate Participant

Minnesota Pork's inaugural Activate class has provided participants with an impressive mix of experiences, connections, and learning opportunities. Session 4 centered on what happens to Minnesota pigs once they leave the farm, highlighting the farm-to-fork journey and connecting us more deeply with the broader pork industry.

The session kicked off in Austin, MN, the birthplace and headquarters of Hormel Foods. We toured Hormel's flagship plant alongside I-90, where more than one billion pounds of pork are produced each year, much of it sourced from Minnesota-raised pigs! The Activate class had the chance to see the processing side of the operation, watching sausage and bacon come to life through an impressively efficient and intentional process... from selecting cuts and moving through seasoning, brining, smoking, slicing, and packing up a delicious product!

Of course, a visit to Hormel wouldn't be complete without SPAM™. We observed SPAM™ production and explored the downtown museum, where

a SPAM™bassador shared the product's history, cultural impact, and unique ways it's enjoyed around the world. I was amazed to learn that in places like Guam, each person consumes an average of 16 cans per year - I clearly have some catching up to do! Samples were enjoyed, and many of us headed home with a variety of SPAM™ flavors to share with our families.

Many Hormel products originate in the nearby Research & Development Labs, which we toured alongside members of the research team responsible for countless innovations. A collaborative

discussion followed on how to ensure pork remains relevant amid shifting consumer preferences - think convenience, smaller portions, air-fryer-friendly options, etc. It was a strong reminder of the importance of alignment between farmers and packers to meet evolving consumer needs.

We also visited The Hormel Institute, which began in the 1940s with a focus on food preservation and safety before transitioning to biomedical research in the 1990s. Today, it's a division of the



The group explored the SPAM™ museum exhibits, learning about the brand's global history and cultural impact.

Activate Class Experiences the Pork Value Chain *(continued)*



Participants visited The Hormel Institute to learn about its work in biomedical research and its evolution from food science origins.

University of Minnesota and operates as a state-of-the-art research center dedicated to cancer and other chronic diseases. I never realized this level of research was happening in Austin, and I'll appreciate it every time I drive by!



The Activate class explored the Hormel Historic Home, learning about the legacy of founder George Hormel and the roots of Hormel Foods in Austin, MN.

Day two started at the Hormel Historic Home, once home to founder George

Hormel. Open year-round, the home offers tours and hosts events, and it's well worth a visit for its history and beauty.

Professional Ag Marketing joined us to discuss marketing strategies and risk management. The conversation offered valuable insight into the complexities of the hog market, including the need to make decisions months or even years in advance. Developing skills and understanding in this area is essential to the long-term success of our organizations and the pork industry.

The Activate class traveled to Wanamingo, MN, for the second half of our day. At the end of the small downtown main street sits Blondie's Butcher Shop, and you can't miss it! Owner Lindsey "Blondie" Loken shared her energy and

passion for bridging the gap between farmers and consumers. Through media appearances and community events, she serves as a great ambassador for Minnesota Pork. We helped process a pig from a local farmer and experimented with different cuts, proving that meat processing can be approachable, educational, and even fun!

In our day-to-day roles, it's easy to focus solely on live production - metrics, weights, timelines. Session 4 of Activate offered a valuable opportunity to step back and reflect on the bigger picture. Together we raise a nutritious, delicious, protein-packed product for consumers around the world!



At Blondie's Butcher Shop in Wanamingo, MN



At Blondie's Butcher Shop in Wanamingo, MN, participants explored processing and consumer connection firsthand.

YOUNG LEADERS IN AG CONFERENCE

JOIN US JUNE 15-17
IN MANKATO!
REGISTER ON PAGE 3



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Ingredients

- 7-8 thin pork chops (bone-in or boneless)
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- 2 tsp Martin County Magic
- ½ cup canola oil
- 1 Tbsp butter

Directions

1. Pat chops dry. Season both sides generously with **Martin County Magic**.
2. Mix flour with remaining seasoning. Dredge chops lightly; shake off excess.
3. Heat oil in a skillet (cast iron preferred) over medium-high heat. Add butter.
4. Cook chops 2-3 minutes per side until golden and crispy.
5. No lid needed—watch closely.
6. Cook to 145 and let rest 3 min.

Tips

- *Bone-in stays juicier; boneless cooks faster*
- *Butter adds flavor, oil prevents burning*



Brad Kluver

Activate Class 1



PARTICIPANT FEATURE

How did you get started in the pork industry?

I grew up on a hog farm that was 120 sow farm with indoor and outdoor production. While growing up, I was able to witness the transformation on our farm from those sows to putting up our first finishing barn and buying into a sow coop. I spent a few years away from the farm as a teacher, but ultimately found myself back as a partner on the farm while working at a local coop in swine nutrition.

What sparked your interest in applying to Activate?

Activate exemplified the type of program that is investing in the future of the pork industry, and the benefits extend beyond just my own gain. Activate looked like the type of platform that would help build networks and give those a part of it a stronger skillset to be able to more effectively communicate and advocate, both within our industry and on behalf of the pork industry.

What excites you about the future of the pork industry?



Having 3 young children, I love getting the chance to share my passion and love for the pork industry and for raising pigs with them. I think there are some significant

hurdles that producers face today and will continue to face when looking at sustainability. And the best way I see to overcome that is to continue to lean in to investing in ourselves and our industry. I hope to leave my own farm and the industry at a better point than it is today, in the hopes that if any of my kids want to farm and raise pigs that they can. Being surrounded by leaders like those in Activate gives me hope that we'll continue to find ways to involve and engage with more members of our industry, and that those folks will be more effective at advocating for a better future.



What do you hope to learn or gain through Activate?

I hope to gain a broader understanding and appreciation for all the different types of operations and farms in the industry, and for the countless people involved in various types of roles on those farms. But I especially hope to continue to hone my communication skills, both in smaller, informal settings and in larger public speaking type venues. I want to be more effective and direct in my approach and messaging in the hopes that what I say will carry more value to more people.

What is your favorite pork product/dish?

Smoking a pork shoulder on my Green Egg. Leftovers make for so many great secondary options after the pulled pork!





Dusty Compart

Activate Class 1



PARTICIPANT FEATURE

How did you get started in the pork industry?

I grew up being active on our family's swine and crop farm. I helped with all facets of production on the farm. I was also very involved in 4-H and breeding and raising our own show pigs.

What sparked your interest in applying to Activate?

I was interested in Activate because it offered the ability to networks with other producers and industry professionals. It would also help me refine my leadership and communications skills.

What excites you about the future of the pork industry?

- Pork demand. Pork is in a great position to gain domestic and international market share.
- Our state is fortunate to have a great group of young leaders who will help direct and guide our state industry for years to come.

What do you hope to learn or gain through Activate?

- Better skills when communicating with law makers.
- A wider knowledge and understanding of the pork industry.
- Gain friends & connections through the program.

What is your favorite pork product/dish?

Pork chops



Throwback photo of Dusty!



Sydney Rosenstengel

Activate Class 1



PARTICIPANT FEATURE

How did you get started in the pork industry?

My passion for agriculture was ignited by showing livestock in 4H and FFA, although ironically never pigs! Those early hands-on experiences taught me responsibility, problem solving, and the humility that comes with caring for animals, all of which laid the perfect foundation for my career. I pursued a degree in Agricultural Engineering from Iowa State University. Following two summer internship experiences within the pork industry, I knew I had found my place!

What sparked your interest in applying to the Activate program?

As someone who is committed to helping shape the future of agriculture, I am eager to strengthen my voice, expand my network, and learn how to better advocate for producers, animals, and rural communities. The Activate program felt like a great opportunity to dig into important industry topics like

policy, sustainability, and consumer trust. Spending time outside my own organization and gaining new perspectives is something I value for personal and professional growth. By learning from mentors and connecting with others who care about the same things, Activate will help me bring fresh ideas to the table while keeping true to the values that have built Minnesota's pork industry.

What excites you about the future of the pork industry?

The pork industry delivers a healthy, sustainable, protein-rich food source to people around the world, and Minnesota's pigs play a big role in that! With positive signs in the market and focus on demand, we have regained energy and confidence. At the same time, there's growing attention on sustainability, giving opportunities to highlight environmental efforts and build trust with consumers. And with fast-paced innovation and new technology, the future of pork production looks smarter and more connected than ever.

What do you hope to learn or gain through Activate?

I hope to build my knowledge, confidence, and network so I can become a stronger, forward-thinking leader in the pork industry. As regulations, consumer preferences, and technology evolve, it's important to stay adaptable and focused on practical solutions. We're most effective when we understand the entire value chain and the challenges ahead. Through Activate, I'm excited to broaden my exposure and perspective so I can bring meaningful value to my organization and the pork industry throughout my career.

What is your favorite pork product/dish?

Ground pork is a staple in my home. It's affordable, delicious, and works in just about anything - tacos, meatloaf, soups, you name it!





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Welcome, Sophia!

2026 Marketing and Communications Intern

We want to extend a warm welcome to our marketing and communications intern, *Sophia Poquette!*

Sophia joined the Minnesota Pork team on Tuesday, May 26, and is an upcoming senior at Iowa State University majoring in agricultural communication with minors in animal science and public relations. She is eager to combine her agricultural background, leadership experience, and creative skills to promote Minnesota's pork industry and the dedicated farmers who drive it.

"Growing up on a small livestock farm in southeast Minnesota, I've seen firsthand the dedication, innovation, and stewardship that define family farming," Poquette said. *"I am inspired by Minnesota Pork's mission to*

advocate for producers and connect consumers with the people behind the product."

Sophia's experiences include being Publicity Officer for Collegiate 4-H, Press Secretary for Iowa State Student Government Cabinet, and a member of Agriculture Communicators of Tomorrow (ACT). She has also gained experience through roles with Iowa State Recreation Services, Cannon Valley Ranch, and University of Minnesota Extension and Outreach.

Throughout the summer, Sophia will be immersed in a variety of Minnesota

Pork projects and events. Her work will include helping prepare for the Young Leaders in Agriculture Conference (YLAC), creating content for Minnesota Pork's social media channels, website, monthly e-newsletter, and Summer and Fall editions of the Pork Checkoff Report, building assets for the second annual October Pork Month Recipe Challenge, refreshing booth graphics, and helping coordinate volunteers and supervisors at the Minnesota State Fair.

Please join us in welcoming Sophia Poquette to the Minnesota Pork team this summer!

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Helping Students Discover Pork Production



Mankato Career Expo - April 15th

Minnesota Pork interacted with 10th graders from throughout South Central Minnesota, with more than 1,500 students attending the Career Expo this year. Students participated in hands-on career exploration activities at booths representing a wide variety of industries and career paths.

At the Minnesota Pork booth, students had the opportunity to learn about the many careers connected to pork production and beyond the farm. The event provided a valuable opportunity to connect with students who may have never considered a future in agriculture, while also helping them recognize the wide range of career opportunities available within the pork industry.

Minnesota FFA Convention Career Connections - April 20th

Where does Minnesota rank in the country for pork production? Do you know where bacon comes from on a pig?



In "Baconator Pinball", Minnesota Pork Board asked students questions like these to pique interest in the pork industry.

More than 6,000 students from across Minnesota attended this year's 2026 Minnesota FFA Convention.

Minnesota Pork Board also sponsored the Swine Proficiency Award and sponsors swine awards at the Minnesota State Fair to invest in the next generation of pork industry leaders.

Forest Lake Agriculture Day - May 8th

Minnesota Pork attended this event again this year and provided an interactive booth sharing career advice and pig trivia, while also sponsoring the pulled pork meal enjoyed by the students.



Minnesota Pork staff engaged students through fun trivia questions, conversations about pig farming, and educational materials focused on animal care, pork production, and careers in the pork industry.

5th Grade Ag Day - May 12th

More than 250 fifth grade students from Redwood, Renville, and Brown Counties



gathered at the Gilfillan Estate and surrounding farms for a hands-on, career-connected day of agricultural learning.

Kate Maddock assisted pig and goat farmer Andrew Van Nurden in helping students explore different types of animal feed, interact with piglets, and learn about life cycles and daily care routines. Students were especially excited for the opportunity to see piglets up close and ask questions.

Through interactive learning experiences, students were able to connect classroom concepts to real-world agriculture and gain appreciation for the farmers who help provide food for families across the country.

Highland Park Agriculture Day - May 15th

All pigs are pink - Truth or Hogwash? Minnesota Pork attended and interacted with several hundred students in grades K-12 during the Highland Park Agriculture Day.



Students participated in pig trivia and hands-on conversations focused on life on the farm, pork production, and caring for animals. The interactive format encouraged students of all ages to ask questions, test their knowledge, and learn fun facts about pigs and agriculture.

Minnesota Pork enjoyed the opportunity to help students better understand where their food comes from while creating positive connections to farming. Events like these continue to play an important role in building awareness of agriculture and introducing young people to future opportunities within the industry.



Pseudorabies Risk Today: What Producers Need to Know

Courtesy of the National Pork Board



Following USDA APHIS confirmation of PRV in Iowa and Texas, the risk remains low and is linked to feral swine exposure. Still, this is a good reminder of why the National Swine Health Strategy matters on every operation.

The U.S. commercial swine herd has been officially recognized as free of pseudorabies virus (PRV) since 2004, a major success for producers and the pork industry. PRV does continue to circulate in feral swine populations. While risk to domestic pigs is not zero, it is limited, well understood and tied to specific exposure pathways.

Understanding Where Risk Exists

Current PRV risk is not driven by commercial production systems or proximity to other farms. Instead, it is associated with exposure to feral swine and, in some cases, outdoor production systems where that contact is possible.

For the majority of indoor commercial operations with established herd health programs, PRV risk remains very low. Maintaining that status depends on staying focused on these known risk factors rather than broad changes to standard biosecurity practices.

Focus on What Matters Most

Producers can manage PRV risk effectively by prioritizing the practices that directly address how the virus could be introduced and being prepared if it is detected:

- **Work with your veterinarian on every interstate movement to ensure pigs (and all livestock) meet Certificate of Veterinary Inspection and testing requirements**
- **Prevent contact between domestic pigs and feral swine, especially in outdoor or pasture-based systems**
- **Ensure all staff members are always following strong biosecurity protocols**
- **Report, test and confirm quickly if exposure is suspected**

Feral swine remain the primary reservoir for PRV in the U.S. Preventing interaction between feral and domestic pigs is the most important step producers can take to reduce risk.

The Role of a Secure Pork Supply Plan and Traceability

Preparedness remains important, even with low risk. A Secure Pork Supply Plan helps maintain business continuity in the

event of a disease outbreak. The recently updated plan offers simplified biosecurity templates and checklists tailored for indoor and outdoor operations (including feral swine mitigation), show pigs and small farms.

Accurate traceability also plays a key role in response. Tools that work together with SPS planning, like AgView®, allow producers to maintain up-to-date movement records and quickly share that information with their State Animal Health Official when needed. Having access to timely, accurate data can help demonstrate where pigs have been, support disease investigations and reduce unnecessary disruptions to operations.

One Last Takeaway for Pork Producers

Pseudorabies remains a manageable risk if producers focus on what matters. Taking practical steps today helps safeguard your herd, your business and the broader U.S. pork supply.

NATIONAL SWINE HEALTH STRATEGY

Your Herd. Your Strategy.

The National Swine Health Strategy is a producer-driven plan to protect and strengthen the U.S. swine herd and **every mile was built by producers like you.**

WE ARE
HERE



GOAL 1

Reduce impact
of domestic
diseases



GOAL 2

Keep foreign
and emerging
diseases out



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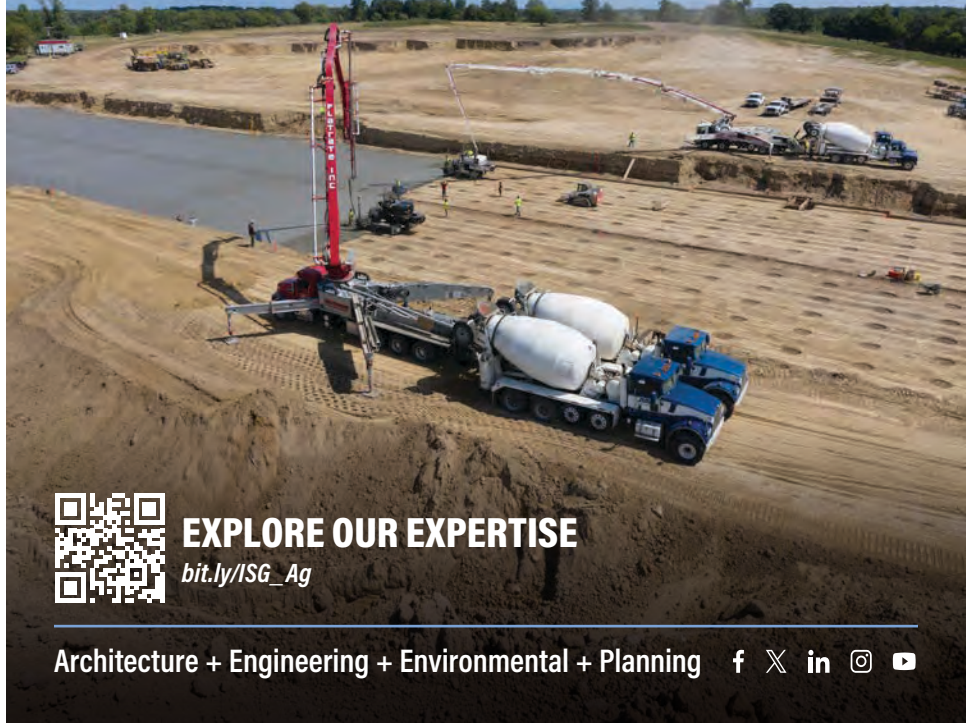
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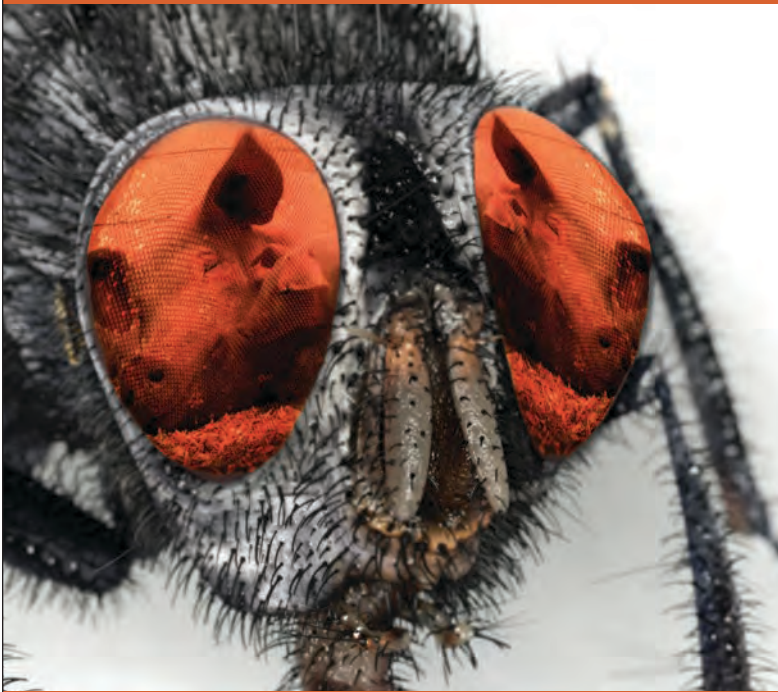
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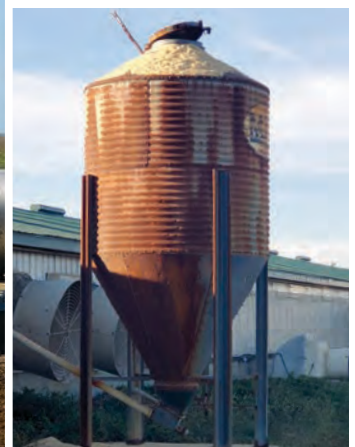


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BREAKFAST SMASHED TACOS

Breakfast is never boring when it incorporates pork. Try out these breakfast smashed tacos to start your day with ultimate flavor!

Servings: 4 | Prep Time: 10 minutes | Cook Time: 7 minutes | Cuts: Sausage

Ingredients

- ½ lb breakfast sausage, loose
- 8 street taco tortillas
- 4 eggs
- 2 Tbsp mild cheddar cheese, shredded
- 1 Tbsp milk
- As needed cooking spray
- To taste salt and black pepper
- 1 ea avocado, sliced
- ¼ cup salsa (optional)

Directions

1. Preheat flat top grill to 400-450°F.
2. Spread 1 ounce of sausage meat onto each of the tortillas.
3. Whisk eggs together with milk. Add cheese and season with salt and pepper.
4. Oil flat top with cooking spray and sear tortillas, sausage side down, until sausage is cooked through and reaches an internal temperature of at least 145°F, about 2-3 minutes. Flip tortillas and sear to crisp slightly. Remove from flat top.
5. Oil flat top and scramble eggs. Remove from flat top.
6. Top the sausage side of each tortilla with scrambled egg, two slices of avocado, and half tablespoon of salsa if desired. Serve warm.

**Ground pork is safe to eat when cooked to 160 degrees.

NOTE: recipe can easily be made on a skillet or griddle over medium high heat using the same procedure.

Made this recipe? Send us a photo by July 1 for a chance to win a "Bacon is Just the Beginning" Taste What Pork Can Do® t-shirt! Email entries to bailey@mnpork.com.

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- **Protect your freedom to operate:** Secure your ability to make farm decisions that benefit your business and the longevity of your land.

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- **Complete the Pork Cares Farm Impact Report:** Confidentially and securely capture the sustainable practices already in place on your farm.
- **Receive financial and technical support:** Unlock direct incentives and expert advice for implementing sustainability initiatives.
- **Stand out to stakeholders and contribute to a positive industry story:** Use your report to demonstrate your farm's commitment to sustainability, boosting your market presence.

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