

AMVC

Management Services
Employee Services
Nutritional Services
Veterinary Services

508 Market Street
Audubon, IA 50025
Phone: 712-563-2080
Fax: 712-563-9990



Newsletter- March 2009

News and Notes

- Betsy Denburger is the latest addition to the AMVC Management Services team, coming aboard as a production trainer in February of 2009, with a focus on new employee training. Prior to tackling this role, Betsy has worked for 2 ½ years as a production technician at two different AMVC-managed sow farms. Congratulations to Betsy on her new role!
- Amanda Ostermann has stepped into the manager's role at Turtle Mountain Pork in North Dakota. Prior to accepting this role, she was the farrowing lead at Turtle Mountain. She has previously worked at Viking Sow and NPPII Windthorst during her time with AMVC. Congratulations to Amanda on her new position!

AMVC Cares teams with ISU PLaCE program

AMVC Cares has been awarded a spot in Iowa State University's PLaCE program to help with the Randi Munch Memorial Park in Hamlin, IA. PLaCE stands for project for Partnering Landscape and Community Enhancement, and is a part of ISU's College of Design.



According to the application, the PLaCE program aims to enhance and promote the quality and character of Iowa's landscapes and communities through economic competitiveness, as well as proper development and stewardship. AMVC Cares applied to the program for help developing a blueprint for the four-acre trailhead and park, requesting "assistance in designing this park for the enjoyment of the area residents and visitors, including users of the T-Bone trail, those desiring a space to have a picnic and outdoor activities, and a space to meditate."

On Friday, March 27th, 40 students from the ISU College of Design made the trip to Audubon to visit the site of the park, then attended a community fish fry where they discussed ideas for the park and held a community meeting to gather input. The students camped out in 20-degree weather in the AMVC parking lot Friday night, before returning to the site Saturday morning for a breakfast meeting with community leaders. Following the visit, students will work to create a plan for the park, and will present ideas and suggestions on May first!

Kitchen Fun: Bottom-of-the-Box Crushed Cracker Pork

Get the kids involved with this fun recipe from Heidi Morris that was an honorable mention for the "No Recipe" recipe contest. A good finger food to serve with your favorite dipping sauce like ranch dressing, honey mustard or barbecue sauce.

- 1 pound pork tenderloin
- 1 egg, beaten
- 1 tablespoon steak sauce
- 1 teaspoon garlic powder
- 1 cup finely crushed cheese crackers
- 2 tablespoons vegetable oil, divided



Cooking Directions

Combine egg, steak sauce and garlic powder in a shallow dish. Place crushed crackers in another shallow dish. Cut tenderloin crosswise into 1/2-inch-thick slices. Pound or flatten slices with the heel of your hand to 1/4-inch thickness. Dip each slice first into egg mixture, then cracker crumbs, turning to coat. Heat one tablespoon of oil in a large nonstick skillet over medium heat until hot. Add half of pork slices and cook 4 to 5 minutes per side or until browned. Repeat with remaining oil and pork slices (or use 2 skillets at one time). Makes 4 servings.

Get the Kids Cooking: All-Star Pork Meatballs

Fun for kids to make—and eat, too! These meatballs are oversized and cook easily in the oven. Scalloped potatoes and buttered green beans make the meal complete.

- 1 pound ground pork
- 1 tablespoon onion flakes
- 3/4 cup crushed corn flakes
- 1/2 teaspoon salt
- 1/8 teaspoon ground black pepper
- 1 egg
- 1/4 cup ketchup
- 3 tablespoons brown sugar
- 1 teaspoon dry mustard



Cooking Directions

Heat oven to 375 degrees F. In a large bowl, combine ground pork, onion flakes, corn flakes, salt, pepper and egg. In a small bowl stir together ketchup, brown sugar and dry mustard. Spoon 2 tablespoons of the ketchup mixture into the pork and mix well. Spray muffin tin with vegetable cooking spray. Form 6 meatballs* and place in muffin tin. Coat the top of each meatball with the remaining ketchup mixture. Bake for 30 minutes at 375 degrees F, until nicely browned and glazed. Serves 6

*Entertaining? For a tasty and filling appetizer, prepare as above except form 12 smaller meatballs and bake as directed in an accommodating muffin tin.

Recipes from www.iowapork.org

Captive Bolt Gun Maintenance

By Jason Hocker, DVM

Captive bolt guns are used through the swine production cycle to humanely euthanize pigs. When working properly, a captive bolt gun provides a quick and painless death for the pig; however, routine maintenance is needed to ensure that the bolt gun continues to operate efficiently and correctly. Improperly maintained captive bolt guns will have decreased firing power and can be dangerous for the operator and a welfare issue for the pig.



Picture from <http://www.gcsupply.com/Products/14268.aspx>

A captive bolt gun needs the same consideration and cleaning attention as any other firearm.

Routine cleaning and oiling prevents rusting and carbon deposits in the firing chamber. Each new “Cash Special” stunner comes with a maintenance and repair manual and a safe operating and cleaning instructions document. A copy of the daily and weekly cleaning and maintenance for “Cash Special” stunners is displayed on the next page in **Figure One: Daily & Weekly Cleaning and Consumable Parts Maintenance for “Cash Special” Stunners.**

Swine production facilities can be extremely hard on captive bolt guns. Captive bolt guns are exposed to humidity, dirt, manure and organic matter from pigs. Under these conditions, captive bolt guns will quickly begin to rust. Additionally, it can be difficult to adequately clean a captive bolt gun inside a swine facility. Below are some of my recommendations to keep your captive bolt gun clean and working efficiently and properly:

- Keep a small bottle of gun oil in the captive bolt gun case
- Keep a small oily rag in a zip lock bag in the captive bolt gun case
- After each use, wash off all organic debris from the captive bolt gun muzzle and handle using soap and water
- Remove the muzzle cap to completely remove organic matter from the muzzle cap and bolt
- Wipe down the captive bolt gun with the oily rag after organic debris has been removed
- At least once a week thoroughly clean the captive bolt gun with the tools supplied in the case
- Store the bolt gun in its case and store the case in a clean and dry area

These few steps will help ensure that your captive bolt gun is working properly and will protect your investment in the captive bolt gun, and the integrity of your on-farm euthanasia plan.

Figure One: Daily & Weekly Cleaning and Consumable Parts Maintenance for "Cash Special" Stunners

From "Cash Special" & "Short Cash Special" Stunners. Safe Operating and Cleaning Instructions. Manufactured by Accles & Shelvoke LTD.

CLEANING DAILY

- (1) Pull back hammer and ensure that stunner is not loaded.
- (2) Unscrew the muzzle cap from the barrel. If too tight, hold on flats on muzzle in a vice fitted with soft jaws and unscrew, using the hand grip moulding as a lever.
- (3) Withdraw the bolt assembly from the barrel, it should be possible to remove the bolt from the barrel by hand. If not, grip the barrel in a vice fitted with soft jaws. Pull back the hammer and firing block and insert the push rod (47) into the powerload chamber and gently tap out bolt.
- (4) Wipe inside of barrel with barrel brush cleaner (44) to remove the day's soft powder and sludge. Carefully insert breech cleaner as shown opposite. Note, these operations are best done when the barrel is still warm after use and before powder solidifies. Young's 303 fluid can be used if powder is hard and difficult to remove.
- (5) Remove washers and recuperator sleeves from the bolt and with wire wheel or brush, remove carbon from bolt, wiping with a lightly oiled rag when clean. Wipe any carbon sludge from recuperator sleeves and washers and examine for wear.

EXAMINE PLASTIC WASHERS AND RECUPERATOR SLEEVES

- (A) **Stop washer - colour red, item No. 6.**
There is one of these washers fitted at the poleaxe end of the bolt, against the muzzle cap. This protects the recuperator sleeve next to it from extruding through the clearance between the bolt stem and the muzzle bore. Once washer shows wear in bore or outside diameter, replace, otherwise rapid sleeve wear will result.
- (B) **Flange washer - colour blue, item No. 7.**
This washer is placed behind the last recuperator sleeve against the bolt flange. Again, as soon as this shows wear on the outside edge, replace or rapid sleeve wear will result.
- (C) **Recuperator sleeve, item No. 8.**
A full set comprises 8 sleeves. Number 1 and number 8 on the bolt will be the first to show signs of wear. They should be moved into a middle position, so that they all wear evenly. Once they become badly worn and start to fray, they should be replaced. A full set should last approximately 5000 shots, provided stop and flange washer are kept in good condition.

DO NOT NEGLECT THE WASHERS OR SLEEVES OTHERWISE STUNNING POWER WILL BE LOST AND THE BOLT WILL STICK IN THE HEAD.

- (D) **Muzzle barrel washer, item No. 9.**
Replace if broken, torn or ragged. In this condition or if missing, rapid wear to recuperator sleeves will result.

RE-ASSEMBLE

Wipe all steel parts with an oily rag. Do not over oil and use only "Cash" pistol oil. Do not put oil into the powerload chamber, as this can cause misfiring.

CLEANING (WEEKLY)

TO BE CARRIED OUT ONCE A WEEK, IN ADDITION TO DAILY CLEANING.

The enlarged diameter inside the barrel at the breech end, described as the 'undercut', must be kept from filling with powder, otherwise bolt return and stunning power will be affected. As well as cleaning the undercut, the undercut cleaner, item No. 46, will clean the front face of the breech block at the same time.

- (1) Grip the undercut cleaner in a vice in a vertical position (see back page).
- (2) Slide the barrel down the cleaner until the breech face contacts.
- (3) Apply sideways pressure to the barrel so that the cleaner enters the undercut. Maintaining this pressure, rotate the barrel backwards and forwards two or three times. Turn the barrel through 90 and repeat. Continue this process until the undercut has been cleaned completely.
Check the vent hole is not blocked.

EXTRACTION OF STUCK, UNFIRED OR MISFIRED POWERLOAD



Great care must be taken in removing unfired or misfired powerloads stuck in the chamber.

(For misfires, see safe misfire removal, page 4)

Follow instructions set out below.

Unscrew muzzle cap and remove bolt assembly. Grip barrel in soft jaws in a vice and gently push powerloads out, using push rod, item No. 47, through the chamber.



Always wear safety glasses and ear protection for this operation.

TROUBLE SHOOTING

MISFIRES CAN BE CAUSED BY:

- (1) Water or oil contaminated powerloads.
- (2) Weak or broken sear spring (item No. 19)
- (3) Worn or damaged powerload chamber.
- (4) Worn or damaged firing pin (item No 32).
- (5) Worn or damaged firing block (item No. 10), or hammer (item No. 21).
- (6) Oil in powerload chamber.

BOLT STICKING IN ANIMAL'S HEAD AND/OR STUNNER POWER LOSS

- (1) Ensure that stunner is being used with correct power load for type and weight of animal to be stunned, see page 3.
- (2) Barrel, breech or bolt requires cleaning, including undercut.
- (3) Sleeves and/or washers require replacement
- (4) Bolt bent or damaged or re-sharpened by grinding outside diameter.

****Feature Sow Farm – Taurus Sow ****

The newest addition to the AMVC sow farm roster, Taurus Sow, was purchased by AMVC in December of 2008 as the second owned sow farm in the AMVC system. Built in 1998 by Afton Coop, the farm has been managed by Farmland, then Smithfield for the last several years prior to AMVC taking ownership. Afton Coop maintains ownership of the building, while AMVC, LLC owns the sows, and AMVC Management Services oversees production and employee matters. Taurus is located near Lenox, in south central Iowa, and sends pigs to Dennis Everett, several local producers, and back into the AMVC grow-finish system.

Under AMVC, Taurus is undergoing some site modifications to improve animal flow. Part of the breeding barn is being converted into a single, large 104 crate farrowing room, to add farrowing space and provide for an older weaned pig out the door. Remaining stalls and pens in the breed barn will be moved around to facilitate breeding flow and improve pen usability. Once the remodel is complete, Taurus will operate as a 4160 working-sow farm.



As many animals were culled prior to AMVC purchasing the site, the crew at Taurus is also in the middle of an on site “breeding project.” One of the two gestation barns has been separated off from the rest of the farm, biosecurity-wise, and is being used to bring in and breed gilts, with several staff members assigned exclusively to this duty every day. These animals will remain separate from the herd up to a set time immediately prior to the first gilts farrowing. This allows for a clean break of the disease cycle in the farm, and hopefully to a more health-stable farm down the road.



Through all of the changes, the team at Taurus has done a great job of maintaining and improving their production numbers. For the last 10 weeks, they have averaged 10.4 pigs weaned per sow, with born alive ranging from 12.1 to 12.8 and total born ranging from 13.2 to 13.9. Wean age for the last 13 weeks is averaging about 25 days, so the farm is sending out good numbers of high-weight pigs. Non-productive sow days are averaging 47 for the last 13 weeks.

Dan Weber is the site manager at Taurus, Dawn Koch and Casey White round out the leadership team on farm. Full-time crew members include Jose Clemente, Refujio Alvarez, Melvin Colon, Jennifer Lozano, Doug Stevens, John Hartsaw, Jorge Hernandez, Noel Granado and Leonardo Martinez. Part time help consists of Kenny Tucker, Randall James, Brandon Koch, Jacob Flater and Ryan Byrson. Tim Armentrout is the production manager overseeing Taurus.

Congratulations!

Employee Anniversaries with AMVC

Congratulations to the following employees, celebrating five or more years with AMVC in the 1st Quarter of 2009!

- « Mandy Wessel (Management Services)- 13 years in March
- « Amy Denny (Management Services)- 12 years in February
- « Jim Eddy (Nutritional Services)- 12 years in February
- « Kenny Grimm (Manning Clinic)- 12 years in March
- « Dave Stoberl (Management Services)- 11 years in February
- « Joe Tunender (Southwest Pork)- 10 years in February
- « Shawn Bohmann (Hatteras)- 10 years in February
- « Keith Rohe (Berg Sow)- 9 years in February
- « Duane Christensen (Roanoke)- 9 years in March
- « Gerald Buck (Southwest Pork)- 8 years in January
- « Rene Rustvold (Management Services)- 8 years in February
- « Dennis Miller (Currituck)- 8 years in March
- « Tisha Williams (Hatteras)- 8 years in March
- « Noele Tyson (Management Services)- 7 years in February
- « Angie Nielsen (Audubon Clinic)- 6 years in January
- « Kenneth Becker (NorDak)- 6 years in January
- « Duane Rose (NorDak)- 6 years in January
- « Roger Nash (NorDak)- 6 years in January
- « BettyNa Johnson (NorDak)- 6 years in February
- « Shane Wiskus (Bear Grove)- 6 years in February
- « Todd Steinkamp (Management Services)- 6 years in March
- « Brian Delp (Crawfordsville)- 5 years in January
- « Mike Davis (Crawfordsville)- 5 years in January
- « Ralph Blum (Maintenance)- 5 years in January
- « Tony Hillyer (Crawfordsville)- 5 years in February
- « Doug Steele (Crawfordsville)- 5 years in February
- « Joe Hohl (Management Services)- 5 years in March

2008 Travelling Trophy Winner: Berg Sow



Hats off to the crew at Berg Sow, winners of the AMVC Sow Production travelling trophy for 2008! The Berg team won the monthly trophy five times on their way to victory for the year, coming out ahead with a convincing 73-point lead over the closest competitor. Consistency was the key for the Berg crew, who produced good scores all year long.

Keith Rohe is the site manager at Berg, a 1500-sow farm just north of Audubon. He leads a crew of 3 full time employees- Matt Alexander, Don Phipps and Melora Torp. Char Benton, Chris Klocke and John Toyne help out part time. Tim Armentrout is the production manager for Berg. Keith and his crew received a plaque commemorating their achievements, and all Full time employees were awarded coats by PIC. Congratulations to Berg Sow, and to all of our monthly winners in 2008. We appreciate all of our teams who push to continually set the bar higher!!

2008 Annual Winners:

(840 points possible)

- 1st- Berg Sow (685 points)
- 2nd- Jacksonville (612 points)
- 3rd- APPO (604 points)
- 4th- Southwest Pork (598 points)
- 5th- Newell Pig II (596 points)

Monthly Winners: (70 points possible)

- January- Jacksonville (62 points)
- February- Berg Sow (63 points)
- March- NorDak 2 (61 points)
- April- Berg Sow (65 points)
- May- Roanoke (63 points)
- June- Berg Sow (62 points)
- July- Southwest Pork (64 points)
- August- Currituck (62 points)
- September- Berg Sow (67 points)
- October- Newell Pig II (63 points)
- November- Berg Sow (67 points)
- December- Currituck (60 points)

The Crew At Berg Sow:



To:



Visit us online at www.amvcms.com!

Did You Know?

The pig dates back 40 million years to fossils, which indicate that wild pig-like animals roamed forests and swamps in Europe and Asia. By 4900 B.C., pigs were domesticated in China and by 1500 B.C., they were being raised in Europe.



On the insistence of Queen Isabella, Christopher Columbus took eight pigs on his voyage to Cuba in 1493. However, it is Hernando de Soto who could be dubbed "**the father of the American pork industry.**"

The explorer landed with America's first 13 pigs at Tampa Bay, Florida in 1539.

Native Americans reportedly became very fond of the taste of pork, resulting in some of the worst attacks on the de Soto expedition. By the time of de Soto's death three years later, his pig herd had grown to 700 head, not including the ones his troops had consumed, those that ran away and became wild pigs (the ancestors of today's feral pigs or razorbacks) and those given to the Native Americans to help keep peace.

