

MEMBER NEWS

GREENSBORO — *Virginia Underwood Powers* died Monday, January 18, 2010 at Hospice of Union County in Monroe, NC.

A Memorial Service will be held Saturday, January 23, at 2 p.m. in the Chapel of First Presbyterian Church.

Virginia was a homemaker and a member of First Presbyterian Church and the Bethany Sunday School Class. She was a graduate of Stratford College and UNC-G. She loved decorating and totally adored her grandchildren.

Born in Greensboro, she was predeceased by her parents Walter and Mozelle Jackson Underwood.

Surviving are her husband *Don Powers* of the home and two children Heather Powers Russell and Amy Powers Collins and husband Eric all of Charlotte; brother Walter Underwood and sister Margaret Atkins both of Greensboro; and four grandchildren, Emily Russell, Katherine Russell, Grant Collins, and Tyler Collins.

The family will receive friends following the service in the Blair Hagan Room behind the Chapel at the church. In lieu of flowers, memorials may be made to the Guilford County Animal Shelter 4527 W. Wendover Ave., Greensboro, NC 27409.

Forbis & Dick Guilford Chapel is serving the family and condolences may be offered at www.forbisanddick.com <<http://www.forbisanddick.com>>.

AAMP Director

Hi all! My name is *Sep Harvin III* and I am the Region 2 representative for AAMP - my term expires this year. If anyone in your organization is interested in running for the Region 2 director for AAMP, my contact information is Sep3@harvinmeats.com 803-775-9369. Or you may contact the AAMP office directly at 717-367-1168. It is truly an honor to meet and be involved with so many different types of processors in our business. Give serious thought to representing our region. Region 2 encompasses VA, NC, SC, TN, GA, FL, AL, MS. (No you don't have to visit everyone!!!) Thanks for your consideration.

INDUSTRY NEWS

CBS to air story on antibiotic use in livestock and poultry

By Rita Jane Gabbett

The CBS Evening News plans next week to air a story on antibiotic use in livestock and poultry production, according to Tribune Co.'s *The Morning Call* Web site.

For the story, CBS anchor Katie Couric visited Koch's Turkey Farm in Tamaqua, Pa., which raises its turkeys free-range and antibiotic-free.

Originally scheduled to air this week, the segment has been rescheduled for sometime next week due to this week's Haiti crisis coverage, CBS producer Ashley Velie was quoted as saying.

The segment also is expected to include footage on Applegate Farms, a New Jersey producer of antibiotic-free, ready-to-eat foods including deli meats, bacon and hot dogs.

CBS has been to Missouri, Iowa, Pennsylvania, Oklahoma and Denmark to research this story and is expected to focus on antibiotic use in pork and poultry production, according to industry groups that have been contacted by CBS.

Morrell Plant Closing a net positive – except in Sioux City

By Lisa M. Keefe

The plan to close the John Morrell & Co. plant in Sioux City, Iowa, surprised no one versed in the hog and pork industries, and is seen as a positive step toward the realignment of the protein segment.

About the only group that won't benefit are the 1,450 employees of the facility and Sioux City itself, where Morrell is one of the five largest employers.

"I'm surprised they left that plant open as long as they did," notes John Nalivka, president of Sterling Marketing Inc. in Vale, Ore.

"Sioux City is ... not a great location, and Morrell has semi-moved toward shutting down that plant in the past," says University of Missouri Agricultural Economist Ron Plain.

Nationwide, there is an oversupply of hogs for pork processing. However, circumstances vary among facilities, depending on location, ownership, age and other factors.

The Morrell plant in Sioux City was old and relatively inefficient. It was one of a handful of facilities in the region owned by Smithfield — Morrell's parent company — which means its closing will cause little if any supply disruption.

In the Corn Belt, analysts note, hogs have been hard to come by primarily due to the effects of Country-of-Origin Labeling, which has all but ended the import of hogs from Canada, creating overcapacity among processing facilities. The Sioux City Morrell plant represents about 3 percent of total nationwide processing capacity, according to data collected by Plain.

Companies expected to benefit from the move include Smithfield and other companies with pork processing plants in the area, including Tyson Foods, Hormel Foods and JBS-Swift.

Some of the equity analysts covering the industry weighed in on Wednesday.

Kenneth Zaslow, with BMO Capital Markets, noted in a letter to investors that the "closure is in line with the company's strategy to migrate to pork packing from hog production over time," calling the move "moderately positive over the long term." He noted, though, that the closed plant may limit hog production margins for Smithfield.

Zaslow said, though, that the Morrell closing is "unquestioningly positive" for Tyson and other pork packers who do not also produce hogs.

Farha Aslam, equity analyst with Stephens Inc., saw much more upside for Smithfield. In a note to investors, she wrote that the company's fixed-cost leverage should improve and that the closure will save Smithfield an estimated \$20 million to \$25 million annually.

Aslam increased her earnings-per-share estimate for Smithfield's fiscal 2011 to \$1.45, from \$1.35, because of the closure. She expects Smithfield to take a charge of between \$6 million and \$12 million in its fiscal third quarter 2010, however.

Smithfield's stock price started the day at \$16.60, and at mid-day had dropped somewhat, to \$16.40 per share. Tyson's stock was even for the day at mid-day trading, at about \$13.80 per share. Likewise, Hormel's stock was flat for the day, trading at around \$38.35 at mid-day on the New York Stock Exchange.

The employees of the Morrell facility, of course, see the downside of the decision. It's likely that they, too, are unsurprised, as the future of the plant has been a matter of local speculation for some time.

Unemployment in the region is 5.9 percent, compared with a rate of 10 percent nationwide, and Sioux City's economic development efforts have been extremely successful in the last several years. Still, more than a thousand unemployed adults in a metropolitan area with 143,000 residents will hurt.

As Plain notes, "It's an awfully tough time to be looking for a job."

Local officials working to keep ConAgra in Garner

By Rita Jane Gabbett

While ConAgra Foods has not said it will close its Slim Jim plant in Garner, N.C., local officials are scrambling to put together a financial incentive plan to make sure they don't.

State, county and town officials are working this week on an incentive package to keep the jobs that remain after last June's explosion and fire that killed four workers, according to local media reports. Since the explosion, ConAgra has laid off about 300 of the company's 750 workers and shifted some Slim Jim product production to other facilities.

"We are working with various North Carolina-based officials regarding possible incentives packages for our Garner plant following the accident," ConAgra spokeswoman Stephanie Childs confirmed to **Meatingplace**. "Overall, we're focused on meeting customer demand for Slim Jims and ensuring that we're running our Slim Jim business as efficiently as possible."

Investigators found that the explosion occurred when contractors installing a water heater vented natural gas inside the building

Earlier this week, ConAgra agreed to pay a \$106,440 fine for safety violations the North Carolina Labor Department said contributed to the explosion. It also agreed to make policy and procedural changes such as addressing potential safety issues with contractors upfront.

USDA/FSIS NEWS

USDA HOSTS OUTREACH WEBINARS ON MOBILE SLAUGHTER UNITS

WASHINGTON, January 20, 2010 - As part of the USDA "Know Your Farmer, Know Your Food" initiative, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) is hosting two Web outreach seminars today and tomorrow on mobile slaughter units. Amidst heightened interest in building the capacity for slaughter in rural areas, the seminars are meant to educate small and very small operators of meat and poultry establishments about mobile slaughter units' economic potential.

Mobile slaughter units are self contained slaughter facilities that can travel from site to site. Typically, the units provide slaughter services to regional small producers at conveniently located host farms. FSIS-inspected mobile slaughter units provide a feasible option for small livestock producers wanting to provide safe, wholesome meat product to local and interstate consumer markets.

"USDA inspectors are in beef and poultry slaughter and processing establishments every day, enforcing our nation's food safety laws and regulations," said Deputy Under Secretary for Food Safety Jerold R. Mande. "The web seminars on mobile slaughter will better prepare small and local producers who operate these units to receive the federal mark of inspection and ensure the safety of their product."

Today's Red Meat Mobile Slaughter Unit seminar will take place from 1:30 p.m. to 3:00 p.m. EST. A second seminar, Poultry Mobile Slaughter Unit, will take place tomorrow, January 21, from 1:30 p.m. to 3:00 p.m. EST.

Each seminar will highlight inspection issues unique to both types of mobile slaughter units as presented by industry and Agency experts. The seminars will also include information on USDA Rural Development loan and grant programs available to underserved rural areas. To register and download the presentation before the meeting, go to: http://www.fsis.usda.gov/News_&_Events/.

FSIS is committed to working with small and very small plants to help them improve their food safety systems. For more information about assistance that is provided for small and very small plants, contact the Small Plant Help Desk. Inquiries can be made to the small plant help-desk by toll-free telephone or by email. The help-desk is open from 8:00 a.m. - 4:00 p.m. EST, Monday through Friday, excluding Federal holidays. To speak to a staff specialist during this time, call 1-877-FSISHelp (1-877-374-7435). Customers may also contact the help-desk by email at InfoSource@fsis.usda.gov.

ASK – USDA?FSIS

Question: Are FSIS regulated establishments required to have food defense plans?

Answer: There are no regulatory requirements for an establishment to develop a plan; however, FSIS strongly encourages establishments to adopt and maintain a food defense plan to help identify steps to take to minimize the risk of intentional contamination. The Agency is currently surveying plants on a periodic basis to determine how many have functional food defense plans in place and the last survey revealed that fewer than 50% of plants had plans in place. Should that number not increase to at least 90% by the completion of the current (fourth) survey, the Agency intends to move forward with rulemaking that will mandate functional food defense plans.

The Food Safety and Inspection Service (FSIS) began the fourth in a series of surveys that ran December 1, through December 31, 2009 to gather data about industry's voluntary adoption of food defense plans. Inspection Program Personnel (IPP) will receive the survey questions through the Performance-Based Inspection System (PBIS).

Please see the attached educational seminar information sponsored by NCMPA & SCAMP. Your food defense plan will be covered in the educational material presented.

UNIVERSITY NEWS

See named head of N.C. State University's Animal Science Department

College of Agriculture and Life Sciences NORTH CAROLINA STATE UNIVERSITY
Jan. 20, 2010 Media Contact: Dr. Todd See, 919.515.2755 or todd_see@ncsu.edu

Dr. M. Todd See has been named head of the Animal Science Department in N.C. State University's College of Agriculture and Life Sciences. A professor in the department since 2004, See had served as interim department head since July 2008.

See has held a faculty position in the college since 1992, when he completed his doctorate in animal science at the University of Georgia, where he also earned his master's degree. He earned a bachelor's degree in animal science from Michigan State University.

See has provided statewide, national and international leadership for swine extension programs, with a primary focus on swine genetics and production management. He has served as the Swine Commodity Coordinator for the Animal Science Department since 1998. In this role, he is responsible for developing and facilitating extension programming for extension agents, agribusiness representatives and producers in North Carolina and around the world.

He currently serves as the liaison between N.C. State University and numerous commodity groups, including the North Carolina Pork Council, National Swine Improvement Federation, National Pork Board, National Pork Producers Council and National Swine Registry.

While serving as interim department head, See has maintained active extension programs. He is a prolific extension educator, having produced 66 peer-reviewed publications and

more than 450 technical publications from conferences and workshops. He also has secured \$2 million in funding for his educational programs.

See has also supported the department's teaching mission, having trained seven doctoral and four master's degree students, most of whom currently work in the swine industry or in academia in positions with extension responsibilities. He is a popular invited speaker, having given 96 presentations in 12 different countries.

See's excellence in extension education has been recognized by industry and academia. His numerous honors include induction into N.C. State's Academy of Outstanding Faculty Engaged in Extension and the Outstanding Extension Service Award; the Lois G. Britt Service Award to the N.C. Pork Industry, the National Swine Improvement Federation Distinguished Service Award and the National Pork Board Fellowship.

Woodson Named NC State's 14th Chancellor

Woodson Named NC State's 14th Chancellor: Dr. William Randolph "Randy" Woodson, executive vice president for academic affairs and provost at Purdue University, has been named chancellor of NCSU. Woodson, 52, becomes NC State's 14th chancellor. He will assume his duties no later than May 1; his salary will be \$420,000 per year. Woodson will take the helm of North Carolina's largest university, with approximately 34,000 students. Woodson, a provost at Purdue University in Indiana, is expected to take the helm of North Carolina's largest university by May. "This is an outstanding institution that's poised for even more success in the future," said Woodson. Woodson, a plant scientist, has no major ties to North Carolina, but he said he was familiar with the university because Purdue and NCSU often compete for faculty and staff. Long admired for its strengths in engineering and agriculture, the land-grant university of NCSU has emerged as a national leader in biotechnology, nanotechnology, proteomics, nonwoven textiles and other fields of study – such as food safety and biomedical research – that affect the health and livelihoods of people in North Carolina and around the globe. Its fields of study prepare students for the challenges and opportunities of life in the 21st century.

N.C. State Fills Top Research Position

Dr. David Smith, Philip Morris Professor and formerly head of N.C. State's Department of Crop Science, has been named associate dean for research for N.C. State's College of Agriculture and Life Sciences and director of the College's North Carolina Agricultural Research Service. The majority of Smith's career has been spent working with North Carolina's flue-cured and burley tobacco growers and Cooperative Extension agents as Extension tobacco specialist.

NCDA NEWS

The 5th Annual Ag Development Forum will be held on Thursday, February 4th from 9:30 am to 12:30 pm. The event will include two panels: “Economic Outlook: Animal Agriculture” and “Ag Policy Outlook: Federal Issues” and will be held during the Southern Farm Show at the NC State Fairgrounds, Raleigh, Gov. Holshouser Bldg. The Commissioner will also give his “State of Agriculture Address.” The forum, sponsored by NC State Grange and NCDA&CS, is free to the public and lunch is provided. Please visit www.ncagr.gov/agforum to RSVP by January 25th.

N.C. Sustainable Local Food Advisory Council to hold first meeting Feb. 2

A statewide council focused on growing the local food economy in North Carolina will hold its first meeting Tuesday, Feb. 2, at the State Fairgrounds.

The N.C. Sustainable Local Food Advisory Council will meet at 2 p.m. in the Martin Building. The meeting is open to the public.

The General Assembly adopted legislation creating the council last summer. Its diverse membership includes Agriculture Commissioner Steve Troxler, State Health Director Jeff Engel and Commerce Secretary Keith Crisco or their designees, plus farmers, educators, food industry executives, community activists and local-food advocates. Members were appointed by Troxler, Gov. Beverly Perdue, Senate leader Marc Basnight and House Speaker Joe Hackney.

“North Carolina agriculture makes many positive contributions to the state’s economy and environmental quality,” Troxler said. “Agriculture creates jobs, preserves open space and provides our citizens with nutritious food. I’m looking forward to this council going to work to benefit North Carolina by expanding our local food economy.”

The General Assembly charged the council to focus its work on four subjects: health and wellness, hunger and food access, economic development, and preservation of farmlands and water resources. By law, the group will meet at least four times a year.

The N.C. Department of Agriculture and Consumer Services has created a Web site to share information about the council and its work. Log on to www.ncagr.gov/localfood.

NCMPA NEWS

Please see the attached registration, hotel and exhibit information for the 1st Annual NCMPA & SCAMP Educational Seminar

**“Food Security & Recall Plan Development for the Meat Industry”
March 4-7, 2010**

**LANDMARK RESORT, 1501 South Ocean Blvd., Myrtle Beach, SC 29577,
(800) 845-0658 or (843)448-9441**

Rooms must be reserved by February 11, the group code to mention is Meat Processors.

(Registration information follows on the next two pages)

**NCMPA & SCAMP present
Food Security & Recall Plan Development
for the Meat Industry
March 4-7, 2010**

***LANDMARK
RESORT***

Myrtle Beach, South Carolina

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1501 South Ocean Blvd.
Myrtle Beach, SC 29577
(800) 845-0658 or (843)448-9441

**Rooms must be reserved by February 11, the group code to mention is
Meat Processors.**

Oceanview Rooms: **\$51** per night single or double
Oceanfront Rooms: **\$55** per night single or double
Oceanfront Executive Suite: **\$61** per night single or double

Add \$8 per adult per night for a third and fourth adult in the room or suite. A maximum of four adults are permitted in any room or suite. All rooms are subject to a \$3.50 per night resort fee, and state and local taxes.

Check -in: 4 pm Check-out 11 am

The North Carolina Meat Processors Association and the South Carolina Association of Meat Processors will present “Food Security & Recall Plan Development” and have state board meetings, state meat inspection personnel meetings and supplier exhibits at the LandMark Resort in Myrtle Beach, SC.

Food Security & Recall Plan Development

Presented by:

Dr. Dana Hanson—Extension Specialist, Meat Science
North Carolina State University

Dr. Fletcher Arritt—Food, Bioprocessing & Nutrition Sciences
North Carolina State University

***Dr. Gregg Rentfrow—Assistant Extension Professor -
Meat Science Animal and Food Sciences***
University of Kentucky

Dr. Lynn Knipe—Extension Processed Meats Specialist
The Ohio State University

REGISTRATION

Registration includes lunch, and breaks.

Please complete and return this form to the NCMPA office:

NCMPA, Post Office Box 1176, Conover, NC 28613

Phone: 828-465-4900 Fax: 828-465-4900



	Per person	Per Exhibit
Member	\$159	\$225
Non-Member	\$229	\$375

NCMPA, SCAMP, & VAMP Members may register at member price
Meals included in cost: meeting breaks, breakfast & lunch on Saturday March 6

Cancellation Policy: Each cancellation received by February 11th will be refunded less \$50.00 per person. No refunds after February 11th.

Name _____

Company Name _____

Address _____

City, State, Zip _____

Telephone _____

METHOD OF PAYMENT:

_____ Check (Make payable to NCMPA) Amount\$ _____

Friday, March 5, 2010

TENTATIVE MEETING AGENDA

- 1 p.m. SCAMP Board Meeting
- 1 p.m. NCMPA State Inspection Service Speaker
- 3 p.m. SCAMP State Inspection Service Speaker
- 3 p.m. NCMPA Board Meeting
- 4 p.m. Hotel Check-In
- 5:00-6:30 p.m. Registration & Welcome Gathering
(Cash bar & hors d'oeuvres)

Dinner on Your Own

Saturday, March 6, 2010

- 6:30 -8:00 a.m. Breakfast Buffet
- 8 a.m. Exhibitors Set-up
- 8:00 -11:30 Seminar
- 11:30 - 1:30 Lunch with Exhibitors
- 1:30 - 4:00 Seminar

Sunday, March 7, 2010

Golf (Please call Candace if you are interested in golf)

NCMPA & SCAMP Educational Seminar
ASSOCIATE MEMBER SHOWCASE REGISTRATION

Saturday, March 6, 2010

LANDMARK RESORT
Myrtle Beach, South Carolina

Associate Members wishing to display table top exhibits will be provided a table and signage. Any additional audio/visual requirements, electrical needs or special preparations will be billed at resort rates.

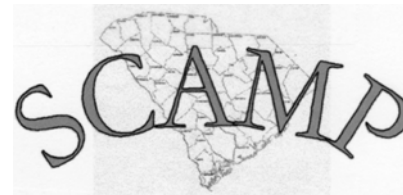
The \$225 registration fee includes...

Buffet Breakfast

Table Top Exhibit Space, Luncheon with attendees



2010 Associate Member Showcase
Registration
SATURDAY, March 6, 2010
COST PER TABLE: \$225



Company: _____

Address: _____

City: _____ **State:** _____ **ZIP:** _____

Contact Name: _____ **Telephone:** _____

Email: _____

Complete and return with \$225 registration fee to:

NCMPA

P.O. Box 1176

Conover, NC 28613

For further information call NCMPA at (828)465-4900

or

email Candace at candacecansler@bellsouth.net

Registration Deadline: February 11, 2010

Space limited on a first come, first serve basis.