



SUIDAE

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FALL 2017

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Dr. Amber Stricker
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OUR PHILOSOPHY:

To provide our clients with the highest professional service. To achieve this we invest in our employees and instill in each of them a strong sense of customer service and commitment. We believe this personal relationship allows us to work with our clients to the best of our abilities, and is the foundation of Suidae Health and Production.

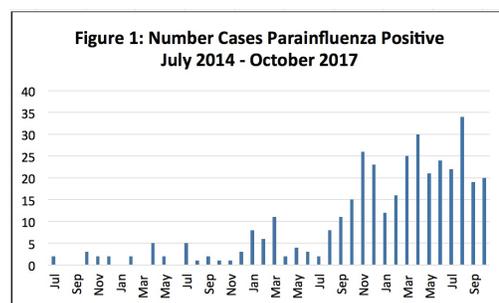
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Dr. Trevor Schwartz, SHP

It is that time of year - fluctuating temperatures, excess humidity (RAIN!), and closing up barns – it is a recipe for “coughing pigs”. However, not all cough has the same cause. There are many pathogens occurring in various combinations in the porcine respiratory disease complex (PRDC), which is referred to in this article as “coughing pigs”. PRDC is complex and the many causes of the “cough” often make diagnosis, treatment and prevention quite challenging. Rarely is there a single cause of disease for a group of pigs. More often there are co-infections with multiple agents acting together to cause the singular clinical outbreak of “coughing pigs” (PRDC).

Most are all too acquainted with the well-known agents of pneumonia (e.g. PRRSV, swine influenza virus, Mycoplasma and others). However, there is a new flu-like virus associated with coughing pigs in the farrowing and early nursery phase - porcine parainfluenza virus type 1 (PPIV-1). Clinical disease reports as well as data from the Iowa State University Veterinary Diagnostic Laboratory (ISUVDL) show increasing detection of PPIV-1 in the past 2-3 years (Figure below).^{1,2,3}



Porcine Parainfluenza virus has been reported to cause clinical signs of cough, minor sneezing, and nasal discharge in pigs from 10-21 days of age.³ The presence of cough in late farrowing and during the early weaning period is common in commercial sow farms. The cause of cough is commonly associated with swine influenza A virus (IAV) or “dust”. However, PPI-1 can mimic the clinical presentation of IAV. PPI-1 is increasingly implicated in this coughing syndrome in young pigs. The question has been asked, “How do farms prevent shedding in their flows”. Based on these concerns, Suidae and Merck worked with summer intern Allison Knox to look at an actively PPIV-1 shedding in a sow farm and to determine if vaccination had any effect on the shedding pattern or occurrence of PPIV-1.⁴

The study was performed in a commercial sow herd that was actively shedding PPIV-1. In this herd, the study was carried out to determine if PPIV-1 vaccine would affect shedding of the virus in pigs. The results of this study showed a 90% decrease in shedding of PPIV-1 in pigs born to vaccinated sows. The pigs born to vaccinated sows had higher PCR-CT values (i.e. less virus shed or detected) than did offspring of non-vaccinated sows. This study was not designed to assess the impact of sow vaccination on morbidity and mortality in suckling pigs and postweaning period. However, pigs from vaccinated sows began to decrease shedding at younger age (5 weeks of age) versus pigs born to non-vaccinated sows, which did not demonstrate decreased shedding until 6 weeks of age.

Overall, PRDC is a very difficult disease to treat or consistently prevent, particularly without an accurate diagnosis. Acquiring a

diagnosis of the infectious agents involved and their level of contribution to disease is essential to getting to the heart of the matter of “coughing” pigs. Accurate diagnostics and assessments are necessary before an appropriate, complete and economically-viable treatment/prevention plan can be created and implemented. In fact, the best treatment and control plan may be different for each pig flow.

Whether parainfluenza (PPIV-1) has a significant role in disease expression, our diagnostic protocols, or in treatment/prevention strategies remains to be determined. We do know that PPIV-1 is an agent that can compromise health and vigor in late farrowing and early nursery phase. Therefore, this new virus must be considered a contributor to “coughing pigs”. It should be ruled in or out with proper diagnostics and considered in context of other agents and risk factors in our efforts to have protocols that assure pigs the best start possible.

REFERENCES

1. Gauger PC, Lin S, Bade S, Park J, Harmon K, Zhang J, Pineyro PE et al. 2016. Porcine Parainfluenza Virus Type 1 (PPIV-1) Disease, Diagnostics and Clinical Significance. 2016 James D. McKean Swine Disease Conference. 106-114.
2. Gauger PC, Schwartz KJ. Iowa State University Veterinary Diagnostic Laboratory.
3. Palinski RM, Chen Z, Henningson JN, et al. 2016. Widespread detection and characterization of porcine parainfluenza virus 1 in pigs in the USA. Journal of General Virology 97.281-286.
4. Knox A, Stricker A, Creel J, Fleck R, Sebo C. Dynamics of porcine parainfluenza virus shedding in vaccinated and unvaccinated sows and their piglets. 2017. Preliminary results to be presented at AASV 2018.

«EMPLOYEE SPOTLIGHT»

Dwayne Naab

I grew up on a diversified farm in western Iowa, until the farm crisis pushed us to town. I went to Iowa State University and earned a degree in Animal Science. I have been in the feed and swine industry for over 25 years. I joined the Suidae team May 1, 2017 as the Director of Grow Finish. I love the challenges of my job and I enjoy working with the Suidae team members.



My wife Deb and I moved to the Algona area and love living here. Between Deb and I, we have four children. We enjoy the time when any/all of them visit. We hope to be fully settled by the end of 2018 and relax cooking and entertaining friends and family.

EMPLOYEE TRAINING— Is it worth it?

Dr. Kurt Van Hulzen, SHP

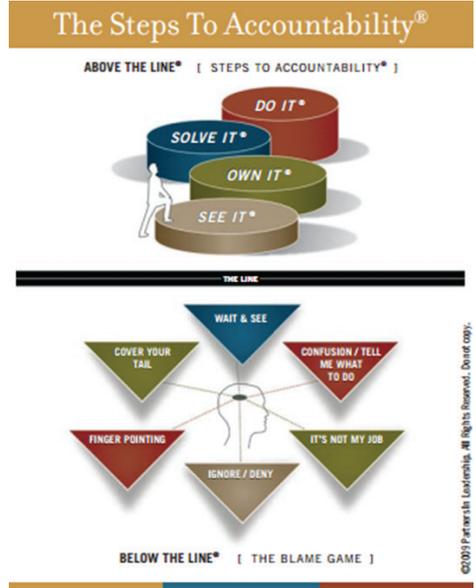
As most of you know, the Suidae offices were closed for a day and half so all 4 locations could gather together in one spot for some employee fellowship and training. You can do the math, but the cost of a speaker, hotel rooms, travel, as well as payroll during that time adds up. So it begs the question—was it worth it?

We invited Dr. Alan Zimmerman to spend time with us and teach us about motivation, cooperation, and trust. Dr. Zimmerman went through several interactive exercises that opened our eyes (and our minds) into areas such as respect, projecting enthusiasm, engaging cooperation, asking brave questions (it’s not just about how the weather is...), and making people feel important. You might be asking yourself—what does any of that have to do with raising pigs? At first glance, I’d ask the same question. But anyone who is successful (in the pig business or otherwise) knows it usually isn’t about the product (or the pigs). It’s about the people. Anything we can do to improve our communication and people skills will trickle down; yes even to the slat level.

Many of you have one or several employees. When was the last occasion you spent some time and/or money with them on personal development. That sounds a little touchy-feely for the pig business but to raise pigs, we need people. Maybe it’s a valid question if we are really in the people business.

The graphic below comes from a group called Partners in Leadership and their book *The Oz Principle*. It shows one method of looking at accountability and problem solving that can be used in many scenarios—including pig production. Above the line thinking gets us results, be-

low the line thinking keeps us stuck where we are at. When a problem arises on your farm, where does your thinking start? What about your employee’s thinking?



So back to the original question, is employee training worth it? I’ve heard comments about new ways to better listen to our customers (you), ways to bring up difficult situations with others, and even about how they will change something in their personal relationships based on what was learned. Based on the feedback I’ve heard after our recent training, I’d have to say YES!

Myles Munroe said “True leaders don’t invest in buildings. They invest in people. Why? Because success without a successor is failure. So your legacy should not be in buildings, programs, or projects; your legacy must be in people.”

At Suidae, our promise is to serve people and their pigs. We strive to put the pig first, you as producers second, and ourselves last. If we aren’t hitting that mark, give us some feedback on how to do better.



«RECIPE»

Pork with Cranberry and Wild Rice Stuffing

A moist and flavorful sausage, dried cherry, and wild rice stuffing forms a spiral when rolled into a top loin roast. Serve with the pan gravy for a delicious and elegant dinner. **8 Servings - 1 hr. 45 min**

Ingredients

1/3 cup wild rice
1 1/4 cups water
2 teaspoons snipped fresh rosemary or
1/2 teaspoon dried rosemary, crushed
1/2 teaspoon salt
3/4 cup coarsely chopped dried
cranberries (or dried cherries)
1 3 pound boneless pork top loin roast
(single loin)
6 ounces bulk pork sausage
1/2 cup chopped onion
1 tablespoon snipped fresh parsley
1 teaspoon snipped fresh thyme or 1/4
teaspoon dried thyme, crushed
1/4 teaspoon freshly ground black pepper
Salt
Freshly ground black pepper
Snipped fresh thyme
1 cup water
1/3 cup cold water
2 tablespoons all-purpose flour

Directions

1. Rinse wild rice in a strainer, lifting the rice with your fingers to thoroughly clean, under cold running water about 1 minute; drain. In a small saucepan combine wild rice, 1-1/4 cups water, the rosemary, and the 1/2 teaspoon salt. Bring to boiling; reduce heat. Cover and simmer for 40 to 45 minutes or until rice is tender. Remove from heat. Stir in dried cranberries. Set aside.
2. Trim fat from pork. Butterfly the meat by making a lengthwise cut down the

center of the meat, cutting to within 1/2 inch of the other side. Spread open. Place knife in the V of the first cut. Cut horizontally to the cut surface and away from the first cut to within 1/2 inch of the other side of the meat. Repeat on opposite side of the V. Spread these sections open. Cover the roast with plastic wrap. Working from center (thicker part) to edges, pound with flat side of a meat mallet until meat is 1/2- to 3/4-inch thick. Make sure the meat is a uniform thickness. Remove plastic wrap. Set meat aside.

3. For filling, in a large skillet cook sausage and onion until sausage is browned and onion is tender. Drain fat. Stir in the parsley, 1 teaspoon thyme, and 1/4 teaspoon black pepper. If necessary, drain the cooked rice mixture to remove liquid. Stir cooked rice mixture into sausage mixture.
4. Preheat oven to 325 degrees F. Spread the filling over the surface of the butterflied roast. Roll loin into a spiral from a short side. Tie with 100 percent -cotton heavy kitchen string. (Wrap several strands of string crosswise around the meat and tie securely.) Place on a rack in a shallow roasting pan. Sprinkle with salt, ground black pepper, and snipped fresh thyme. Insert an ovenproof meat thermometer in center of roast. Roast, uncovered, for 1-3/4 to 2-1/4

hours or until thermometer registers 155 degrees F, covering ends of meat after 45 minutes to prevent rice from drying. Transfer meat to serving platter. Cover loosely with foil; let stand 15 minutes before carving. (The temperature of the roast after standing should be 160 degrees F.)

5. For pan gravy, add 1 cup water to pan, scraping up browned bits. In a small saucepan whisk together the 1/3 cup cold water and the flour. Whisk in pan juices. Cook and stir over medium heat until thickened and bubbly. Cook and stir 1 minute. Season to taste with salt and black pepper.
6. Remove string from pork roast; discard. Slice roast; serve with pan gravy. If desired, garnish with tart red cherries and fresh thyme sprigs. Makes 8 to 10 servings.



HAPPY THANKSGIVING

from everyone
at Suidaе