

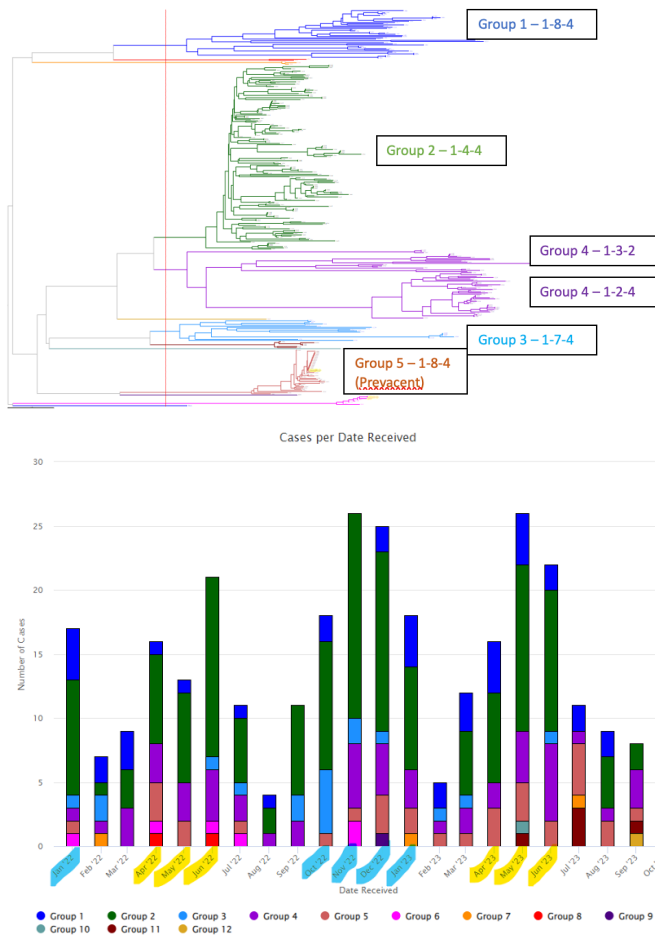


www.suidaehp.com



Bioportal

Dr. Brandi Burton



PRRS cases continue to change our thoughts on the “seasonality” of this disease. With the emergence of PRRS strain 1-4-4 L1Cv, this virus has decided it no longer favors only the winter, colder months. The graph below depicts the number of cases in the Suidae sequence database since January 2022 by month. The blue highlighted months would be the months we expect PRRS cases to spike (October-January).

The yellow highlighted months (April – June) also show spikes in PRRS cases, contrary to what we would have seen in the past. What this tells us is that we can no longer treat PRRS as a winter bug and need to have heightened biosecurity all year long. This may even mean increasing the number and the intensity of our biosecurity audits on sow farms, and pressuring grow/finish caretakers to be extra vigilant.

Suidae offers extensive biosecurity audits by Dr. Amanda Reeve in all levels of production! Contact your Suidae veterinarian if you are interested in learning more about this service.

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Lake City Office

1103 W. Main St. | Lake City, IA 51449
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Hours

Monday–Friday 8am–5pm

Veterinarians

- Dr. Matt Anderson
- Dr. Todd Distad
- Dr. Jason Kelly
- Dr. Amber Stricker
- Dr. Trevor Schwartz
- Dr. Brandi Burton
- Dr. Chris Deegan
- Dr. Matt Finch
- Dr. Amanda Anderson Reeve
- Dr. Brent Sexton

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.

Suidae Innovative Research



Attracting and retaining farm staff is one of the most pressing issues that the swine industry currently faces. Suidae Innovative Research, along with the help of second-year veterinary student Erin Larsen, recently conducted a study aimed at identifying areas that have a high impact on farm employee satisfaction in the swine industry. A 19-question survey was developed and delivered to 12 farms asking a range of questions regarding job satisfaction, growth opportunities, interpersonal relationships with coworkers and managers, compensation, work-life balance, working conditions, and technology use. Surveys also included three open-ended questions and were offered in both English and Spanish. We have listed the most consistent takeaway points that you can consider on your own farms to improve employee satisfaction. Additionally, these surveys helped to point out underlying issues that were unique to only one or a few farms.

TAKEAWAYS

- ✓ Hold all employees equally accountable for their actions and ensure you are making deliberate hiring and firing decisions promptly.
- ✓ Provide more opportunities for employees to learn and advance.
- ✓ Attempt to communicate more in employees’ native languages, hire translation services, or provide more bilingual written resources.
- ✓ Provide regular feedback (including more positive feedback) and resources to aid employees in faster performance improvement.



We recommend using this survey or a similar format to gather feedback from your employees. English and Spanish versions of these surveys are available for a limited time by scanning the QR codes. Feel free to reach out to your Suidae veterinarian with questions or for access to the surveys after the QR link has expired.



ENGLISH



SPANISH

NPPC Alliance

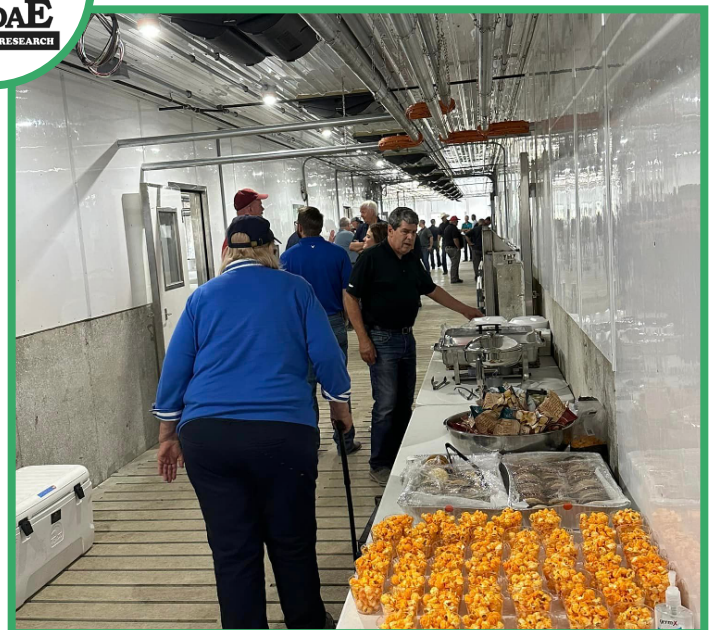
On October 24th and 25th, Dr. Brent Sexton represented Suidae Health & Production at the National Pork Producer's Council Pork Alliance Fall meeting in Des Moines. The Pork Alliance is an NPPC program aimed to engage with companies allied with pork producers. The meeting included several great speakers discussing a range of topics including traceability efforts, current political implications for the pork industry, and global market access updates. Dues support the NPPC's mission to advocate for U.S. pork producers, defend their freedom to operate, and help expand access to global markets. Suidae is currently the only veterinary group that is a member of the Pork Alliance.



Suidae Innovation Station Open House

The gravel road leading up to the Suidae Innovation Station had vehicles lined up bumper to bumper for people to get a look at Suidae's brand new, state-of-the-art research facility. We enjoyed showcasing the research facility to over 150 people from across the Midwest! The barn is in its first turn of many, and we are very excited to see and share what this barn can do for years to come.

Thank you to everyone who made the Suidae Innovation Station open house a huge success!



Employee Spotlight

Jeff Reyes

I spent most of my childhood in Albuquerque where I enjoyed eating fantastic southwest foods and attending the UNM Lobos basketball games during their heyday (Michael Cooper of L.A. Lakers fame played during my high school years). I then went to the University of California, Davis and majored in Economics with a minor in Ultimate Frisbee. After earning my degree, I followed Jim Harbaugh to the University of Michigan and received my MBA in Finance and Accounting. I then spent 17 years in the Chicagoland area where I worked for Kraft Foods, the Chicago Housing Authority and Vertis Advertising and Printing. I relocated from Chicago to the Baltimore area with Vertis where I worked for several years before joining Suida.

I met my wife Charmaine in Aurora, Illinois, and she has been fortunate enough to be allowed to work from home for the same company for over 20 years now. Amazingly enough, Charmaine grew up in Algona and all of her immediate family still lives in Algona or nearby cities. We bought a home in Algona at the edge of town which is perfect for our 4 cats and our dog Scooby. We enjoy spending time with our pets, going to movies and traveling. And related to my time in Albuquerque, I have almost single-handedly made it profitable for the Algona Hy-Vee store to carry Hatch Green Chile every fall!



Swine It: Dr. Brent Sexton

Dr. Brent Sexton was recently featured as a guest on the Swine it Podcast. In this episode, Dr. Sexton spends time talking about the keys to success in disease prevention and management for pig production. Tune in to hear some real-world stories of challenge and success that may help you and your operation in the future!

Watch and/or listen to this podcast by visiting [youtube.com/watch?si=xLB3Zm0liPE_1sEx&v=0S5D8-B1sv8&feature=youtu.be](https://www.youtube.com/watch?si=xLB3Zm0liPE_1sEx&v=0S5D8-B1sv8&feature=youtu.be) or scan the QR code!



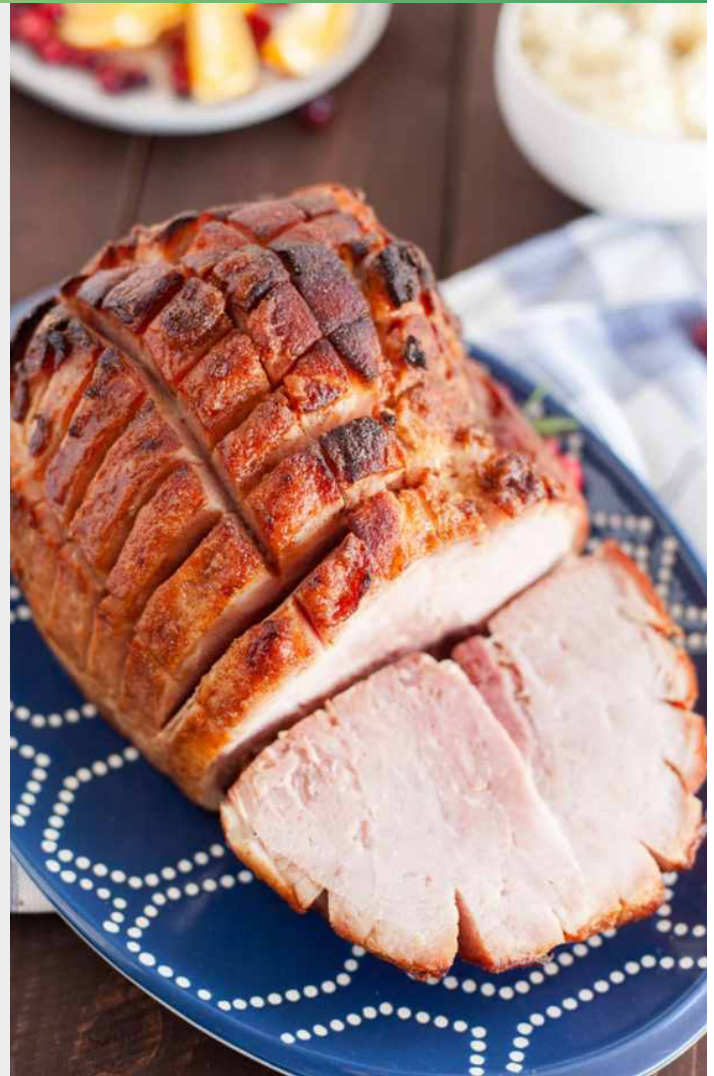
PORK RECIPE

Baked ham with brown sugar glaze

Ham is the perfect main course for any occasion, including the holiday seasons right around the corner. Simple, delicious, and affordable, ham is a great option for feeding lots of family and friends. Impress your guests with this brown sugar ham recipe.

Ingredients:

- 8-10 pounds smoked ham
- 1 cup brown sugar
- 1/2 cup brandy
- 2 tablespoons whole grain mustard
- 1 tablespoon cornstarch
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 1 teaspoon ground allspice
- 1/2 teaspoon cayenne pepper
- 2 teaspoons salt



Cooking Directions:

1. Preheat the oven to 350 degrees F. Line a large rimmed baking sheet with foil and lay the ham on it flat-side-down.
2. Score the ham with cuts one inch apart and 1/4-inch deep. Do this in two directions creating a grid pattern over the entire surface of the ham.
3. In a medium bowl, mix all the remaining ingredients for the glaze. Rub half the glaze over the surface of the ham and bake for 45 minutes.
4. Pull the ham out of the oven. Rub the rest of the glaze over ham and place it back in the oven for another 45-75 minutes, or until the exterior is dark and crusty and the ham is warmed through.
5. Enjoy! And don't forget to save the leftovers, if there are any!

This recipe and more can be found at <https://www.aspicyperspective.com/baked-ham-brown-sugar-ham-glaze/>.