

The Mystery Colony

This month's mystery colony is east of Shelby. If you can't figure it out, call your Standard Nutrition Consultant and have them give some hints. May's mystery colony was Loring Colony.

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Tobin' Talk

Jason McNaughton



Since our last newsletter the pork industry has received yet another blow with the outbreak of H1N1 flu virus depicted as 'Swine Flu' by the media and government. This depiction is truly unjust and has cost our industry and each of us a tremendous sum of money. It also threatens to permanently alter certain trading partnerships forever. Recently an Australian researcher has publicly suggested that this strain may have evolved in a lab, which has no known relationship to swine at all. It's truly unbelievable how misinformation can cause so much damage.

On the good news front, Standard Nutrition Canada is pleased to introduce Dr. Christopher Mateo D.V.M., Ph.D. to our team! Dr. Mateo will head up our Nutrition Department in Canada and work from Winnipeg. He will travel throughout Canada, with our consultants in Alberta, Saskatchewan, and Manitoba to assist our producers with their production and nutritional needs. Dr. Mateo brings a wealth of knowledge to our team, as both a Nutritionist and Veterinarian. Dr. Mateo will work closely with Darrelle Embury and Michelle Tjardes on our Nutrition team to insure that the products and services that Standard provides are second to none.

Chris's accomplishments academically are very impressive, and illustrate the utmost dedication to our sciences and industry. Chris graduated as a Veterinarian in 1997, and moved on to gain his Master's degree in Animal Science in 2001 from the University of the Philippines at Los Banos. He then joined Alltech Biotechnology Corporation as a Technical Sales Representative. This position lead him to North America and the continuation of his graduate studies at South Dakota State University, where he was awarded his Ph.D in Animal Sciences in 2005. Chris's education has revolved almost entirely around swine so the position with our company and the chance to work with our consultants and clients is a dream he has had for many years. Welcome aboard Chris!

Don's Deal

Don Deleurme



Recently as I have traveled around Alberta, it has shown that this year is quite out of the ordinary for farming. Some finally have the crop seeded into the ground, and for some they are not quite there yet. We can only hope for us all that we will be blessed with favorable weather so we may have a decent crop to put into the bin. Hopefully for our friends in Manitoba who have had severe moisture issues to deal with that they can salvage some kind of crop year for 2009. As for our hog situation, what a turn of events we all felt within a months' time! We saw a favorable increase in hog prices as some predicted and then witnessed a horrible turn of events which forced prices similar to what we saw in 2008 due to the H1N1 virus. We can thank our friends in the media for prolonging that situation. Fortunately, the ordeal didn't last very long and producers can look to making profits once again. The situation did open many eyes and it shows us how volatile the hog industry can be at any given time. Many outside influences that we don't have control over can dictate what happens to our industry and obviously at times can have a very negative impact on it. That is why it is very important to take control of the things we can have control over like commodities and forward pricing.

Craig's Corner

Craig Anderson



I would like to comment on the new strain of the H1N1 virus. As of yesterday, May 11, it has been confirmed that only 38% of the known cases were actually the NEW virus. Furthermore, there has not been one confirmed case of the mutated virus in any pig whatsoever. There is a farm under quarantine in Canada, however, I have not seen any report that would suggest this farm has the new virus in the swine herd!

We all know what the misnaming of this virus has done to hog prices. We are aware of the fact that once the media gets a hold of something like this, they will report the news, no matter how negative, or without any thought to the dire consequences a situation like this can have to a particular group, namely the swine producer!

What are we to do, how do we counteract this stupidity? We proceed as usual with our production plans, at least until we see how this all shakes out. The cash hog market has added \$6.00 per hundred weight in the last two days, packers are wanting hogs. I have talked with several producers this morning, they can deliver their hogs tomorrow, not two weeks from tomorrow! The production hole is here, the meat in cold storage is starting to move again, the demand for the grilling season is just starting to pick up. The H1N1 stories have all but disappeared from the headlines. I believe we will go back to pre flu prices, in fact significantly beyond those prices over the next several weeks, hang in there!

Nutritionally Speaking

Michelle Tjardes, Ph.D.

Summer is Coming, Time to think about Heat Stress



As warmer weather approaches, producers must start thinking about the consequences of higher environmental temperatures on pig productivity. Although most swine herds are managed in controlled confinement facilities, it is not always possible to avoid negative effects of high temperatures (above 77.0°F or 25° C) on pig performance.

Heat stress is one of the major concerns in pork production during the summer because pigs do not have functional sweat glands like other livestock species to efficiently remove body heat. Pigs respond to elevated temperature by reducing feed intake, increasing respiratory rate and water consumption, and decreasing activity. As a result, pigs will have a poorer growth rates and feed conversion, milk production, fertility and increased mortality rates. These events occur over a range of temperatures and many times they are not noticed until the negative impact on production has already occurred and cost the producer money.

Reduction in feed consumption is the primary response of animals to control internal body temperature when exposed to heat because the digestion process involves an increase in heat production. One of the best nutritional practices to minimize the negative effects of heat stress is to add supplemental fat to the diet and increase the concentration of other nutrients. The addition of supplemental fat to the diet minimizes the heat production due to metabolism. You need to increase the concentration of other nutrients so that the daily requirements are met when feed consumption decreases.

Before summer temperatures arrive, it is important to check cooling systems to make sure they are working properly. The cleaning of all air inlets and fans must be done to make sure they are working properly. Special attention should be given to leaking sprinklers, since it is necessary to reduce water wastage and excess of humidity in the barn.



Company News!!



Standard Nutrition Services, LLC is excited to announce the opening of our new warehouse location in Great Falls, Montana.

The new location is at 114 Vaughan Road. Please stop by and see our new home!



Standard Nutrition Services is also planning a producer meeting for customers and prospects at our new location Thursday June 11, 2009. We will have speakers talking about sow management, parasite control options, and nutritional strategies to improve sow productivity. Please plan on attending. Please contact your Standard Nutrition Consultant for more details.

Swine Health Update

Colin Kirkegaard, DVM, MS

There's a Reason It Should Probably Be Called Just the Flu



When the first case of influenza broke in Mexico it was called the swine flu implying that the virus could be caught from pigs when in fact it was more likely that pigs could become sick by coming in contact with infected humans. This "new" strain of influenza was eventually called H1N1. Type A H1N1 viruses have been around for nearly a century. It was the strain believed to be involved in the world wide pandemic of 1918. This latest version demonstrates the nature of type A influenza viruses and their relationship with man, swine, and birds as this new strain is 2 parts swine, 1 part human, and 1 part avian in its composition. In this case it is believed that man was the mixing vessel for combining snippets of the pig, human and bird genomes that resulted in the H1N1 strain we have in the news today. Influenza viruses are recombining all the time. In human medicine the makeup of flu vaccines change from year to year as the makeup of the flu strains producing clinical disease change.

What does all this mean to swine producers? First of all there has only been one case of this new flu reported in swine. It occurred in a swine herd in Alberta that was reportedly

exposed by a person returning from Mexico. The disease in the swine herd was reported as being mild with approximately 10% of the herd exhibiting clinical symptoms. This would be as expected. H1N1 strains have long been associated with "flu" outbreaks in swine thus conferring a certain amount of immunity to herds previously infected. The most prudent actions to be taken include the following:

1. Do not allow people (including barn personnel) suffering or recovering from the flu to enter your swine facilities.
2. Do not allow foreign visitors to enter your facilities.
3. Allow only essential visitors to enter your swine facilities after showering and downing clothing provided.
4. Isolate and acclimate all incoming breeding stock for a minimum of 30 days before introducing to your herd.
5. Herds at exceptional risk should consider the use of commercial flu vaccines containing the H1N1 strain.

From the Field

Richard Hodgkinson

Standard Nutrition Swine Consultant



This time of year things can get pretty tricky, with the weather changing we have to remember that even with the best ventilation it can be hard to accommodate for such large fluctuations in temperature. Even though the room might say 20 degrees on the panel, if you check at the inlet vent it might be at freezing point; if you have a sow under that air it can cause returns, abortions, discharge etc. Sows can even go of feed with just a chill.

We also may see new cases of influenza and increase in numbers of streptococcal meningitis/sudden deaths in the nursery. So

what should you do?? First keep records of everything, extreme outside temperature fluctuations should be noted on your calendars. Get into the habit of taking rectal temperatures regularly and get to know what is normal for your herd, so you know what is not normal. Get your herd veterinarian involved early in the game and don't wait for a big dip in production as it is much easier to make a diagnosis before there are other complicating factors involved. For those of you that know me, you'll know that this is just a short version!!!

Mike's Minute

Mike McNab

Standard Nutrition Consultant



I have been hearing more and more about Cellulitis, Infective Process or Clostridial Dermatitis (CD). This is a disease in turkeys caused by the bacteria Clostridium. This is not a new problem, but has recently been affecting more flocks in the upper Midwest. CD has been reported as early as seven weeks of age, but usually appears at 16 to 18 weeks of age with excess mortality. Some symptoms include fluid filled blisters associated with broken feather follicles at the base of the tail and accumulations of gelatinous fluid under the skin along the breast or thigh. Death loss from CD can be severe and acute with rapid decomposition of dead birds.

A Gold Medal Panel made up of industry veterinarians, researchers and members of the turkey growers met to review CD and have identified several strategies to help producers deal with the disease. These include prompt removal of dead birds, good litter management, antibiotic therapy as needed, sound building sanitation, good water acidification/sanitation and other management practices. If you are concerned about CD, consult with your veterinarian and use a lab to diagnose a potential problem. You may contact me and I can give you a complete set of recommendations from the Gold Medal Panel.

Turkey Talk

Jim Plyler, M.S.

Standard Nutrition Turkey Consultant



What your poult eat and drink first is very important to your bottom line (profit). We always talk about properly sanitized water with the correct pH, ORP, ppm, etc. But we really need to also talk about what happened between flocks while the barns were empty. Did you do a through two step cleaning procedure of the entire water system (tanks, medication buckets-sinks-etc, regulators, pressure stem pipes, hoses, filters, drinkers, trainer drinkers etc)? The real question is will your system pass "the swab test" and does the poult like the taste of what you have to offer? Sometimes it is as simple as tasting the sanitized water yourself. Remember poult can only taste salt or bitter. So if you have bad tasting water, consumption will be lower than normal, and if you still have bacteria in your water system then you just seeded them with a massive dose of bacteria, most likely leading to enteric issues. Water consumption and feed consumption go hand in hand, resulting in improved gains and feed conversions if properly presented.

Now if you have good water then your second step should be to provide the best nutrition, keeping mycotoxins, clostridium, rancidity and total bacterial count under control. This means inside/outside (all surfaces) of your facility, ventilation system, feed bins, feed pans, feed lines are free of buildup and that they

have been properly washed, sanitized and then allow time for system to dry before new poult come in contact. We all know that poult need a highly digestible and palatable feed. If we take short cuts, try cutting cost in our early diets and forgetting all the Best Management Practices, we end up with enteric issues which results in malabsorption.

I have only listed a few of a long list of issues that contribute to malabsorption. Excessive potassium has been shown to result in the poult excreting excess calcium, resulting in a calcium/phosphorous imbalance. Rancid fat ties up vitamin D, untreated meat and bones has been associated with high clostridium levels, mycotoxins will tie up nutrients and all these contribute to malabsorption. Enteric issues are tricky and are generally seasonal. My advice is never chase enteric issues know what you are dealing with and treat accordingly. Know your drug of choice and use a full treatment accordingly. Incomplete treatments only extend your misery. Malabsorption leads to leg issues (TD, broken bones), wet litter, secondary diseases, uniformity issues, poor feathering, less gain, higher feed conversions, hard to load birds, and normally excessive (higher) antibiotic usage.