

ALABAMA POULTRY

THE OFFICIAL MAGAZINE OF THE ALABAMA POULTRY & EGG ASSOCIATION

Bill Dozier The New Boss at Poultry Science



Riley Green is headlining
the 2020 Evening of Fun

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CEO's Message



With spring just around the corner and warmer weather in the wings, it's time to start thinking about something fun. AP&EA has three events that are sure to be fun filled for the spring and early summer.

The first event is our annual **"Big Bass" Fishing Tournament** on Friday, May 8. As usual the tournament will be held on scenic Lake Guntersville. There'll be no sleeping in that morning as the serious and semi-serious fishermen start out at 5:30 am. As if the first prize check of \$1,000, furnished by California Pellet Mill, wasn't enough, there'll be cash prizes for places #2 through #6. There will also be door-prizes furnished by our VIP Sponsors, so no one will go home empty-handed.

The next event will be our annual **Evening of Fun Golf Tournament**, on Friday May 15. Played on the rolling hills of the RTJ Silver Lakes Golf Course, just south of Gadsden, it is an exciting venue for golfers of all skill levels. Get your registration in early, as there are a limited number of spaces and the four-somes will be filling up fast.

There are no such limits with the main event. On Saturday, May 6, our annual **Evening of Fun**, with Alabama's own Riley Green, will kickoff at 6:00 pm. In the Birmingham-Jefferson Convention Complex Concert Hall. This home-grown Alabama singer has numerous hits including his debut No. 1 hit single "There Was This Girl," and his follow-up single "In Love By Now." He has toured with Brad Paisley and Jon Pardi, and has been named one of Music Row's 2019 "Next Big Things." This year the concession stand at the Concert Hall will feature adult beverages as well as soft drinks and other snacks.

The dance after the concert at the Sheraton Hotel Ballroom was such a success last year with the Black Jacket Band, that we are bringing them back. They play a great mix of rock and soul music, and all great dancing music. There will be a cash bar, with free soft drinks. Heavy snacks will be served.

This is a family event, and all kids 18 and under will be admitted for free, with a paid adult. So, plan to load up your van with your kids and their friends and come to the AP&EA Evening of Fun. Tickets go on sale in just a few weeks.

In this issue of the magazine, we introduce our new Director of Communications and Membership Caleb Hicks. Caleb, a recent Auburn graduate, grew up in agriculture. He will be expanding our electronic and social media presence, as well as coordinating the production of *Alabama Poultry Magazine*. We are glad to have Caleb as a member of our AP&EA team.



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Industry Reacts to House Passing USMCA

David B. Strickland – Poultry Times staff

WASHINGTON — A renegotiated trade deal between the U.S., Canada and Mexico was passed in a bipartisan vote by the U.S. House of Representatives on Dec. 19, by a margin of 385 to 41.

The U.S.-Mexico-Canada Agreement (USMCA) is touted to mean billions of dollars to U.S. agricultural exports.

“The USMCA is expected to create between 176,000 and 589,000 new American jobs and substantially increase economic growth,” said U.S. Trade Representative Robert Lighthizer in a statement. “The International Trade Commission’s analysis shows that USMCA will have a more positive impact on our economy, jobs and wages than any other U.S. trade agreement ever negotiated.”

USDA notes that Canada and Mexico are the first and second largest export markets for U.S. agriculture products, amounting to \$39.7 billion worth of food and agricultural exports in 2018, which provide support to more than 325,000 U.S. jobs.

“This is the first-ever trade coalition of workers, farmers, Republicans, Democrats, business and agriculture groups, organized labor and much more,” Lighthizer added. “I would like to thank the many members of the House and Senate for getting us to this point. I would also like to acknowledge the leadership of the business community, agriculture groups, and organized labor who have supported the agreement.”

“I’ve long said that support for USMCA crosses political parties, the bipartisan passage of the agreement (on Dec. 19) is proof of that,” said U.S. Secretary of Agriculture Sonny Perdue in a statement. “This agreement will unleash the bounty of America’s agricultural harvest to two of our largest trading partners in the world and it is critical to the success of rural America.”

Among the attributes of this trade agreement will be proposed new market access to poultry and dairy products, “while preserving the zero-tariff platform on all other ag products,” the American Farm Bureau Federation noted.

“This trade agreement could not come at a more critical time for U.S. agriculture,” said Zippy Duvall, AFBF president. “Farmers and ranchers have been hit with a perfect storm of low commodity prices, weather disasters, trade disruptions and a severe downturn in the farm economy . . . We are hopeful that USMCA can be a model for future U.S. trade agreements, as these modernized rules will be a strong guide for addressing continuing issues.”

Industry reaction

“USMCA will maintain and improve market access for U.S. chicken in our top two markets in terms of value, Mexico and Canada,” said Mike Brown, president of the National Chicken Council. “It will also positively impact both the U.S. agriculture sector and the broader national economy.

“On behalf of America’s chicken producers, I want to thank President Trump for his leadership and for the tireless work of the administration, including Agriculture Secretary Perdue and

U.S. Trade Representative Lighthizer. After a year of negotiations, the time to act is now.”

The National Turkey Federation said, “Bipartisan passage of the USMCA in the House brings us one step closer to ratification and the reinforcement of two crucial foreign markets for U.S. turkey products. Efforts by President Trump, Ambassador Lighthizer, Secretary Perdue and congressional leaders have made this long-standing goal a possibility, but we’re not there yet. It is time for the Senate to see the USMCA through and support America’s turkey farmers and processors by solidifying these important trade relationships with Mexico — the turkey industry’s largest export partner — and Canada. We hope to see quick action on this major priority for American agriculture in the new year.”

The agreement is praised not just for possibilities for poultry, but for beef and pork as well.

The North American Meat Institute notes that through the previous agreement, the North American Free Trade Agreement (NAFTA), beef exports to Canada and Mexico jumped from \$656 million in 1994 to more than \$1.7 billion in 2017; and pork exports increased from \$322 million to more than \$2.3 billion.

“The U.S. meat and poultry industry exports \$5.5 billion annually in products to Canada and Mexico,” said Julie Anna Potts, NAMI president and CEO. “Swift adoption of this agreement is critical to meat and poultry processors and the millions of U.S. farmers, ranchers, allied manufacturers and transportation companies in the food supply chain.”

Feed and grain associations are also heralding what the future holds with the new trade agreement.

Constance Cullman, president and CEO of the American Feed Industry Association, added that, “Today is a big step forward for American agriculture and the animal food industry. The USMCA builds upon an already great agreement with our neighbors to preserve and expand market access for the animal food and livestock industries while providing much needed stability across the agriculture sector.”

“U.S. corn farmers are proud of the strong trading relationships NAFTA has enabled us to build with our North American trading partners, exporting more than \$3 billion of corn and corn products to Mexico and Canada last year,” said Lynn Chrisp, National Corn Growers Association president, said. “Today’s signing is an important step toward cementing a modernized relationship with these important partners.”

“This is a win for soybean farmers and a win for the administration and Congress,” said Bill Gordon, president of the American Soybean Association, and a soy grower from Worthington, Minn. “Their efforts to pass a free trade deal that can restore certainty and stability to an important export market for our farmers demonstrates that they can accomplish great things working in unison. We express our thanks to the House of Representatives for this momentous act. We now look to the Senate to take up and pass USMCA in early 2020.”



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AP&EA "Big Bass" Open May 8, 2020

- ♦ Tournament to be held on Lake Guntersville, in Guntersville, Ala.
- ♦ Boats will be launched from the twin boat ramps behind Outlaw Steak Restaurant just off of Highway 431.
- ♦ Registration is \$30 per person. This includes entry fee, prizes and favors.
- ♦ All proceeds will go to the Alabama Poultry Trust.
- ♦ Tournament sponsored by AP&EA's VIP sponsorship members.
- ♦ Controlled Start at 5:30 a.m.
- ♦ All boats must be back by 12:30 p.m. *Boats more than 15 minutes late will not be allowed to weigh their fish.*
- ♦ Please try to keep as many fish alive as possible.
- ♦ Sandwiches will be served immediately after the tournament for fishermen. *Sponsored by American Proteins.*

Prizes: Each prize winner will receive a cash prize.

Big Fish: Largest Fish Weighed – \$1,000 - Sponsored by California Pellet Mills

1st Place: Total Team Weight – \$500 per team	4th Place: Total Team Weight – \$100 per team
2nd Place: Total Team Weight – \$240 per team	5th Place: Total Team Weight – \$ 80 per team
3rd Place: Total Team Weight – \$140 per team	6th Place: Total Team Weight – \$ 60 per team

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3. Maximum of two (2) people per boat (team).
4. Live wells must be checked before launch.
5. Must abide by all Alabama Boating Safety Laws:
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Laws: valid fishing license, etc.
7. All fish weighed must be 15 inches in length or
longer to qualify for weighing.
8. Only bass will count toward weight.
9. Limit 5 fish per boat.
10. Artificial bait only. |
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(Detach and Return)

AP&EA "Big Bass" Open – May 8, 2020

() Please enter me in the AP&EA "Big Bass" Open. Registration: \$30 per person

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Team Member _____ Company/Farm _____
 Address _____ Phone _____ Email _____


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Michael Starling, Member in Henry County



Once again the AP&EA “Evening of Fun” Golf Tournament will be held at the RTJ Silver Lakes Golf Course in Glencoe on Friday, May 15.

Set on rolling terrain at the edge of Talladega National Forest between Anniston and Gadsden, Silver Lakes is home to some of the most scenic golf you can find. The Heartbreaker nine is dubbed by many as the most challenging nine on the Trail from the championship tees. Consider the eighth hole, a par 3 that plays over 200 yards across water and uphill to the green, or the 450 yard par 4 ninth with water rippling down the entire left side of the hole. The beauty of Silver Lakes is the multiple tee selections (up to 12 on some holes).

The Backbreaker nine is a photo-

grapher’s dream and a golfer’s nightmare, boasting beautiful views of the Appalachian foothills from its elevated tees. The par 5 seventh, a 623 yard thriller (466 from the novice tees), brings water into play not once, but twice.

The Mindbreaker, although a tad easier than the other two, demands shot-making at its finest.

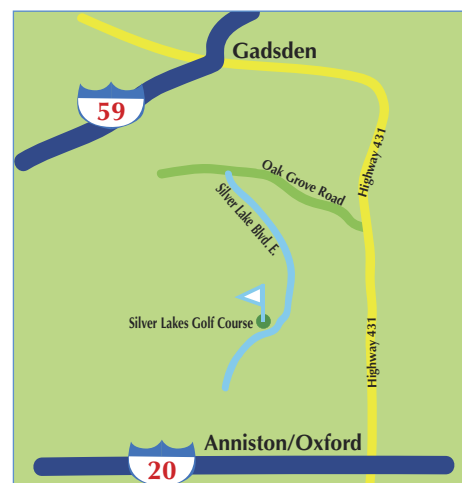
So get your registrations in ASAP, because you definitely don’t want to miss this opportunity.

For questions about the golf tournament, other than registration, call Casey Jones, chairman, at 608-780-5154

COURSE DIRECTIONS

From Gadsden on I-59 take the US Hwy. 431 South exit. Travel 15.5 miles

to Oak Grove Road. Turn right on Oak Grove and travel approximately 1 mile to the Silver Lakes residential entrance on the left. Turn left into residential community and follow entrance road to clubhouse (approximately 1 mile).



List handicap. Only one-half of entry fee is refundable if the tournament is canceled due to an “Act of God” or some other unforeseeable difficulty. This year’s tournament will be a handicap scramble with a shotgun start at 8:30 a.m. Lunch will be served afterwards. Range balls are included. Entry Fee: \$120 per person, includes two mulligans. No refund if canceled after May 7, 2020.

Name	Company	Address	Handicap
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

Invoice To: NAME _____	COMPANY/FARM _____
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 For questions about the golf tournament, other than registration, call Casey Jones, chairman, at 608-780-5154

Caleb Hicks Joins AP&EA Staff as Communications and Membership Director

The Alabama Poultry & Egg Association welcomed Montgomery County native Caleb Hicks as Communications and Membership Director Feb. 10.

Hicks graduated from Auburn University in 2018 with a Bachelor of Science in agricultural communications. He joins AP&EA from Agri-AFC, LLC in Decatur where he was the marketing and digital media specialist coordinating advertising, social media and website materials.

As communications and membership director, Hicks will direct AP&EA's social media efforts, monitor website activities and coordinate the bi-monthly publication of Alabama Poultry. He also will develop membership programs.

"I'm excited to join the AP&EA staff," Hicks said. "Serving Alabama's largest agricultural industry is an honor, and I look forward to learning more about it and building relationships with industry partners."

Growing up in Ramer, the Hicks family raised cattle and timber. Extended family members raise poultry.

AP&EA CEO Johnny Adams said Hicks' agricultural communications experience will benefit the association and



its membership programs.

"Caleb has the education and background to serve the poultry industry well," Adams said. "We're happy to have him join our team and serve our association by growing membership and promoting Alabama's poultry industry with his diverse experience and skills."

In his free time, Hicks enjoys spending time with his family, the outdoors, photography and watching Auburn sports. He currently resides in Auburn.

Students from Tri-States Region Explore Career Fields

Nearly 4,500 eighth-graders from 62 Alabama, Georgia and Florida schools flocked to Dothan, Alabama, Feb. 19 - 20 for the fifth annual Worlds of Work, or WOW, career experience.

Sponsored by the parent organization Southeast Alabama Works, WOW is designed to give students a glimpse into many different industries, including agriculture, aviation, public service, health care and more.

Melanie Hill, Southeast Alabama Works project manager for K-12 Initiatives, said the event began as a way to educate and excite eighth-graders on the vast options available in the career field.

"WOW was born into existence because there were so many concerned individuals in our area who were worried about filling the workforce pipeline," Hill said. "Eighth-graders were chosen specifically because they are about to set their trajectory for the high school courses they will take in the coming years."

Local teachers also see the event as pivotal for students as they begin to think about their career paths.

Highland Home School's Casey Cothran said WOW sparks connections between the classroom and students' future career possibilities.

"For our students, being able to see all the career opportunities at WOW is an amazing thing," the middle school English teacher from Highland Home, Alabama, said. "Many



students aren't sure what they want to do at this age, and attending events like these are a great way to show them just what's out there."

AP&EA Associate Director Ray Hilburn praised the event and said it begins a connection to teach kids about the poultry industry.

"Getting in front of these students at this age is a great way to tell them about what all our industry has to offer," Hilburn said. "There are more than 80,000 jobs in Alabama's poultry industry, and in many of those, you don't even see poultry."

Hilburn said he is inspired by these students and what the future holds for Alabama's largest agricultural industry.

"I have been involved in the poultry industry most of my career," he said. "The future of the poultry industry is in the next generation's hands, and it starts here."



Evening of Fun

Featuring

RILEY GREEN

Birmingham-Jefferson
Convention Complex
Concert Hall
Saturday, June 6, 2020

He's Home Grown Alabama!

Born in Jacksonville, Alabama, Riley Green was raised on the sounds of traditional Country, Bluegrass, and Southern Gospel music. He learned the spirit of songwriting and performing at a young age while spending time with his grandfather, Bufford Green, who ran the Golden Saw Music Hall. Green shared the stage with him and other men of his generation, laying a foundation for the songs he'd craft in the years to come, reflecting on the experiences of a young Southern man trying to find his place in the world.

His 2018 *In a Truck Right Now* EP (BMLG Records) introduced his mixture of outlaw-rebellion and respect for tradition across his self-penned four tracks, including his debut No. 1 hit single "There Was This Girl." His follow-up single "In Love By Now" is currently ascending at Country radio from his newly released *Get That Man A Beer* EP (BMLG Records).

Released in June, the EP serves as a second collection of songs, co-written by Green and produced by Dann Huff, giving fans a preview of his forthcoming debut album. *Rolling Stone Country*, *Taste of Country*, *Whiskey Riff*, *Sounds Like Nashville* and *iHeart Radio* among others have all named Riley an "Artist to Watch," in addition to being selected as a CMT "Listen Up Artist" and one of Music Row's 2019 "Next Big Things."

The past year has been a whirlwind of firsts for Green as he was selected to be a member of the Opry's Next Stage Program, fulfilling his childhood dream of performing on the Grand Ole Opry, and made his national TV debut on NBC's *TODAY*, all while headlining his *Outlaws Like Us* tour, which included multiple sold-out stops. He went on the road with Brad Paisley's 2019 *World Tour*, he also joined this summer

with Jon Pardi in the fall for his *Heartache Medication* tour and then trek out on his own for his *Get That Man a Beer* tour.

But, you don't have to wait for a tour – you can see Riley Green at this year's ***Evening of Fun***. Tickets will go on sale in late March, so make plans to come. For the first time there will be adult beverages available at the concession stand. Remember, kids 18 and under get in free with a paid adult.

The gates open at 6:00 pm., so be there and be ready to have fun at the AP&EA ***Evening of Fun!***



2020 IPPE Has Strong Show



Larry Brown with US Poultry & Egg Association has been putting on these shows for 44 years. Starting out in the A Hall, that's all there was back then, of the new Georgia World Congress Center, he has seen it grow into the extravaganza that it is today, filling almost every square inch of the cavernous center. The world has truly come to Atlanta, not for sport, but for chicken.

ATLANTA, Ga. – The 2020 International Production & Processing Expo (IPPE) had 31,504 animal food, meat and poultry industry leaders from all over the world in attendance, with an 8 percent increase in the number of buyers from last year. A total of 1,377 exhibitors showcased their latest technology and solutions, with more than 573,000 square feet of exhibit space. IPPE is the world's largest annual feed, meat and poultry industry event of its kind and is one of the 30 largest trade shows in the United States. IPPE is sponsored by the U.S. Poultry & Egg Association, American Feed Industry Association and North American Meat Institute.

There were 8,063 international visitors from 129 countries at IPPE. The largest group from a single country outside the U.S. was Canada with 1,176 visitors. The largest region represented included the Caribbean, Latin America, Mexico and South America with 3,334 visitors.

“There was a great turnout for the 2020 IPPE. With four halls and extended networking opportunities, we expect the 2021 IPPE to provide even more economic value for attendees and exhibitors,” remarked the three organizations.

In addition to complementing the exhibit floor, a week-long schedule of education programs helped drive attendance and provided information to industry professionals on the latest issues. This year's educational line-up featured 200-plus hours of sessions, ranging from meat and poultry quality, biosecurity as it pertains to foreign animal disease, processing for antibiotic-free production, and a multilingual program focused on broiler and layer production and processing issues affecting Latin America.

Next year's International Production & Processing Expo will be held Jan. 26 – 28, 2021, at the Georgia World Congress Center in Atlanta. Show updates and attendee and exhibitor information are available at www.ippexpo.org.

ABOUT IPPE

The International Production & Processing Expo (IPPE) is a collaboration of three shows - International Feed Expo, International Meat Expo and the International Poultry Expo - representing the entire chain of protein production and processing. The event is sponsored by the American Feed Industry Association (AFIA), North American Meat Institute (NAMI) and U.S. Poultry & Egg Association (USPOULTRY).

ABOUT AFIA

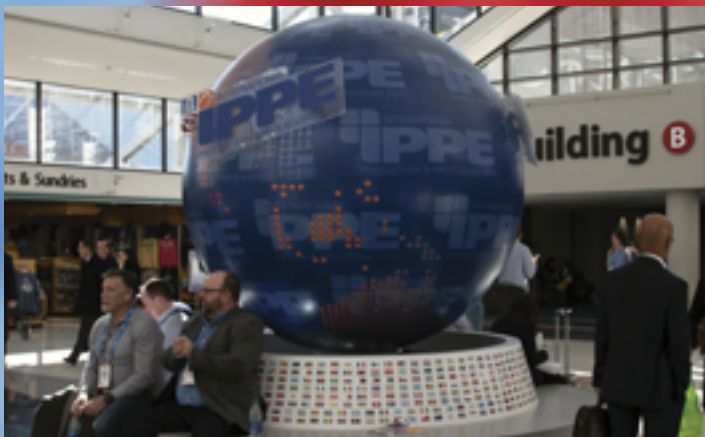
Founded in 1909, the American Feed Industry Association (AFIA), based in Arlington, Va., is the world's largest organization devoted exclusively to representing the business, legislative and regulatory interests of the U.S. animal food industry and its suppliers. The organization's membership is comprised of more than 680 domestic and inter-

Continued on pg. 30



Hickman Receives USPOULTRY Lamplighter Award Mark Hickman (right), president and CEO of Peco Foods and USPOULTRY board member, received the USPOULTRY Lamplighter Award at the International Poultry Expo, part of the 2020 International Production & Processing Expo. He was presented with the award by John Prestage, Prestage Farms, and outgoing USPOULTRY chairman. The International Production & Processing Expo (IPPE) is a collaboration of three shows - International Feed Expo, International Meat Expo and the International Poultry Expo - representing the entire chain of protein production and processing. The event is sponsored by the American Feed Industry Association (AFIA), North American Meat Institute (NAMI) and U.S. Poultry & Egg Association (USPOULTRY).

Scenes from the 2020 IPPE





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Dr. Bill Dozier: Leading Auburn Poultry

Married for 27 years, the Doziers have one daughter, Hannah Grace. She is in her third year of nursing school at Auburn. Currently doing her clinicals in Birmingham, she is considering specializing to be an ICU nurse or continuing her studies to become a nurse practitioner.

Kristy says that she never actually met Bill. Their parents knew each other growing up near Beauregard, and they went to church together at Providence Baptist Church in the community. Since he is six years older she jokes, “for six years he didn’t know about me.” They started dating his senior year at Auburn when he was 27 and she was 21.

They are active members of First Baptist Church of Opelika, where Kristy sings in the choir.

Dr. Bill Dozier was named Auburn University’s Department of Poultry Science head in September 2019, replacing interim head, Dr. Sarge Bilgili.

Growing up in the small Lee County community of Beauregard, Bill Dozier wasn’t far from agriculture or academics. His father served as head of Auburn University’s Horticulture Department and also row cropped and raised cattle. At the age of five, when most kids get their first puppy, young Dozier got a calf. That calf would spur him on to involvement in the 4-H Youth Livestock Program, where he showed steers, heifers, swine and lambs. For nine years he participated on the national level in both livestock and meat quality judging. He was also president of the Alabama Junior Cattlemen’s Association.

After high school graduation, he worked on a farm for a few years. He says that he wanted to gain some maturity and a sense of what direction he wanted to follow. He entered Auburn to pursue a degree in animal sciences. Graduating from Auburn at the age of 27, he and with his new bride, Kristy, set out for the University of Illinois for an advanced degree in swine nutrition.

Things did not go as planned. Dozier had been suffering with a painful and chronic illness throughout his undergraduate years, that illness once again became problematic. Trips to see specialists and numerous serious hospitalizations caused him to put his

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academic career on hold. He and Kristy left Illinois and returned to Opelika. After finally finding the right specialist, he began the long road to recovery. Eighteen months later, now healthy, he persevered with his academic goals, enrolling at the University of Kentucky, continuing in swine nutrition.

It was working with Dr. Gary Cromwell on some phosphorus digestibility assays on feed ingredients that brought him into contact with poultry. They used poultry to screen many of the dietary treatments. Through that process of chick trials at the University of Kentucky, he decided to return to Auburn to work for his PhD under Dr. Ed Moran in broiler nutrition.

Upon completion of his degree in 2000, Dozier accepted a position as poultry extension specialist with the University of Georgia (UGA) in Tifton. While in Tifton, he met and worked closely with a number of individuals who would become very involved in the Alabama poultry industry today. Gold Kist had a plant in Live Oak, Florida, that was tied in with UGA's extension service, because Gold Kist was headquartered in Georgia, it was treated like an in-state operation. Harold Hunt, now complex manager with Koch Foods in Gadsden, was the live operation manager. Dozier also worked with Scott Barnes in Douglas, Georgia. Barnes is now live production manager with Koch Foods in Montgomery.

In 2004, Dozier accepted a position with the USDA Poultry Research Unit, a part of USDA's Agricultural Research Service (ARS), in Starkville, Mississippi. He was tasked with doing management, ventilation and wind speed research. While involved in this research, he worked with Mississippi State's Jeremiah Davis, now head of the National Poultry Technology Center (NPTC) at Auburn.

Working in cooperation with the National Chicken Council, Dozier was involved in research on stocking density relating to animal welfare, which helped establish industry guidelines. Much of this had been precipitated by attention on the poultry industry by activists in the animal welfare movement. They focused on some of the companies in the food service industry in order to put pressure on the poultry industry. To counter these activities, Dozier and his associates at the USDA Poultry Research Unit did a lot of outreach with growers and field service representatives to educate them on proper animal welfare practices. Dozier worked closely with Peco Foods, Sanderson Farms and Marshall Durbin in Mississippi to educate growers and the industry on the necessity of maintaining a strong animal welfare record. It was in Mississippi that he met and worked with Roddy Sanders of Peco Foods.

In 2008, he applied and was hired for the position vacated by the retirement of his mentor, Dr. Ed Moran, in the Auburn's Poultry Science Department. He says he was excited to do more with grad students in training them for nutritional fields. He missed the interaction with students while working

with USDA. Though primarily involved with grad students, he did teach one poultry nutrition class for undergraduates titled "Poultry Feeding," introducing the students to the importance of ingredient quality as well as the nutritional aspects. He routinely works with three to four grad students annually. He is particularly excited about his newest poultry nutrition PhD candidate Reuben Kriseldie.

Dozier sees being department head as a new challenge because of its broader base; working with faculty and staff; and the Miller Center as executive director; and interaction with the NPTC. He is also facing the challenge of replacing retiring faculty. One such needed replacement will focus on animal welfare, especially poultry, that will be a research and teaching position. Replacing Dr. Joe Hess at extension is particularly important.

Finding and recruiting these quality new candidates is becoming increasingly difficult with the elimination and shrinkage of poultry science departments nationally. However, to achieve the goal of making the Miller Center the premier poultry science research and education facility in the world, recruiting the best people is critical.

Then, there is the challenge of student recruitment. "We are fortunate to have Cori Hancock, who has joined our department as student recruiter," Dozier says. "She has brought the Auburn poultry science message to thousands of young people through recruitment fairs and other venues." This puts an added emphasis on the 2+2 Poultry Educational Program. Dozier plans to visit the 2+2 campuses this fall to lend support to their efforts.

Another big part of his job, as he sees it, is to establish more relationships with industry partners in 2020. Having worked closely with the poultry industry in previous positions, he sees this interaction as crucial for the betterment of the industry as a whole, and the efficacy of the poultry science department in meeting the research and educational needs of the industry.

He applauds the efforts of the NPTC for its program development in working with various industry partners to develop educational programs to meet their needs. Having worked with Jeremiah Davis, the new head of the NPTC, Dozier is anxious to strengthen ties between the Poultry Science Department and NPTC.

Poultry Research and Education Center Director Mitchell Pate is excited to be working with Dozier. "Dr. Dozier has been a leading researcher in poultry production world-wide," Pate says. "With his years of service, he brings energy and vision to lead the department to take on new challenges facing our industry."

The Alabama Poultry & Egg Association offers enthusiastic congratulations to Dr. Bill Dozier. We look forward to working closely with him for many years.



Working with grad students in poultry nutrition is one of the most enjoyable facets of his job. Here, PhD candidate Reuben Kriseldie explains one of his undergraduate posters to Dr. Dozier, while grad student Stephanie Philpot looks on.



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Elegant Eggs *for Spring*

These simple recipes from The American Egg Board are as elegant as they are delicious.

They provide a just-right nutritious transition into Spring.

POMODORO EGG BAKE

Prep Time: 20 minutes
Cook Time: 30 to 35 minutes
Makes: 4 servings

WHAT YOU NEED

- 4 medium tomatoes
- 1/2 cup shredded Parmesan cheese, (DIVIDED)
- 4 EGGS
- 2 Tbsp. thinly sliced fresh basil
- 4 English muffins, split, toasted



HERE'S HOW

1. HEAT oven to 350°F. CUT the top fourth off each tomato. SCOOP out the tomatoes, leaving a thick shell intact. Remove any liquid from inside the tomato with a paper towel. Place tomato shells in 8-inch square baking dish. SPRINKLE 1 tablespoon Parmesan cheese in each tomato.
2. BREAK AND SLIP an egg into each tomato shell. SPRINKLE basil over eggs.
3. BAKE in 350°F oven until whites are completely set and yolks begin to thicken but are not hard, about 30 to 35 minutes. SPRINKLE remaining cheese over the eggs. Serve with English muffins.

ASPARAGUS SOUP WITH FRIED EGG BAGUETTE

Prep Time: 15 minutes
Cook Time: 10 minutes
Makes: 6 servings

WHAT YOU NEED

2-1/2 cups ready-to-serve reduced fat chicken broth
1 lb. asparagus, trimmed, cut into 1-1/2-inch pieces
1/3 cup chopped onion
1-1/2 cups fat-free half-and-half
4 oz. Neufchâtel cheese or cream cheese, softened
6 slices French bread, toasted (1/2-inch thick)
6 FRIED EGGS

HERE'S HOW

1. HEAT broth in large saucepan to simmering. ADD asparagus and onion. Bring to a boil and cook until asparagus is tender, about 5 to 7 minutes. STIR IN half-and-half and cheese; cook over low heat until cheese is melted.
2. LADLE soup into 6 small bowls. TOP with toast and fried egg. Serve immediately

INSIDER INFORMATION

For Sunny-Side-Up Fried Eggs: COAT nonstick skillet with cooking spray. HEAT skillet over medium-high heat until hot. BREAK eggs and SLIP into pan, one at a time. IMMEDIATELY reduce heat to low. COVER pan and COOK SLOWLY until whites are completely set and yolks begin to thicken but are not hard, 5 to 6 minutes. SPRINKLE with salt and pepper.

WONTON BAKED EGGS

Prep Time: 15 minutes
Cook Time: 25 to 30 minutes
Makes: 6 servings

WHAT YOU NEED

12 wonton wrappers (3-1/4 x 3-inch)
6 Tbsp. chopped ham or cooked crumbled bacon
6 Tbsp. shredded Cheddar or Parmesan cheese
6 EGGS
2 Tbsp. chopped green onions

HERE'S HOW

1. HEAT oven to 350°F. COAT 6 muffin cups (2-1/2 to 3-inches) with cooking spray. Gently PRESS 2 wonton wrappers into each cup, placing the second wrapper at a slight angle to the first wrapper.
2. SPRINKLE ham and cheese evenly onto wonton wrappers, making an indent for the eggs. BREAK AND SLIP an egg into each wonton-lined muffin cup. TOP with green onions.
3. BAKE in center of 350°F oven until whites are completely set and yolks begin to thicken but are not hard, 25 to 30 minutes.



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“Breeding Sustainability” – Cornerstone of Aviagen’s Breeding Program – Spotlighted at IPPE

At the first International Production and Processing Expo (IPPE) of the new decade, Aviagen® featured its new show theme of “Breeding Sustainability,” which represents the foundation of its breeding program.

Feeding the future, breeding sustainability

The global population is expected to increase 45% by 2050. Along with this growth will come an upswing in global wealth and a doubling of demand for meat within the next decade. To fulfil this growing demand, global production will need to expand, while issues of sustainability, food safety and animal welfare are taken into account.

The theme of “Breeding Sustainability” captures Aviagen’s mission to strengthen all three pillars of sustainability: social, economic and environmental. As an international poultry breeder, Aviagen provides breeding stock to enable its customers to feed the world with a nutritious and sustainable source of protein. Through a balanced breeding approach, the company develops genetic traits that simultaneously boost bird health, welfare, performance and sustainability. Read more about genetic advancements that have improved the biological efficiency of poultry and, in turn, made poultry production gentler on the environment and an

economically viable business for growers.

Sharing knowledge on hot topics

At an educational event sponsored by the American Feed Industry Association (AFIA), Bill Stanley, Aviagen’s Director of Global Health Monitoring, spoke on the topic of biosecurity, which fortifies the social pillar of sustainability by increasing food safety and ensuring a secure supply of poultry for people across the globe.

Additionally, Anne-Marie Neeteson, Aviagen’s Global Vice President of Welfare and Compliance, participated in a panel discussion sponsored by Watt Global Media. Neeteson addressed current welfare concerns and how to objectively measure broiler welfare, as well as production practices that yield improvements in this area. For 10 effective practices to manage bird welfare, see this descriptive .

Aviagen CEO Jan Henriksen commented, “As our theme of Breeding Sustainability implies, our investments in the breeding program are directly linked to sustainability and productivity, as well as poultry health and welfare. Our company is committed to ongoing improvements that promote the sustainability of our industry in the interest of people around the world and of generations to come.”

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How Much Water Does Your Evaporative Cooling System Need?



Figure 1. A typical broiler house with an evaporative cooling system and tunnel exhaust fans. The exhaust fans are visible at the far left, while the evaporative pads are in the foreground. This particular system has two pumps on either end of the pads supplying water toward the center.

Mitigating heat stress in poultry production is a challenge. Tunnel ventilation with evaporative cooling has been used for many years to improve thermal comfort and production efficiency. Increasing ventilation rate (cfm) generally increases air speed (ft/min) and the “wind chill effect,” which has been shown to improve performance in broilers, broiler breeders, and layers. As ventilation rate increases, so does the amount of evaporative pad required and the quantity of water used for evaporative cooling (EC). As water is evaporated and bled off, water must be replenished into the system to “make up” the water consumed. The typical water supply design is based on make-up water needs plus bird consumption. Significant drought conditions have occurred in broiler-producing regions of the U.S. in recent years, and, as a result, availability and cost of water are an increasing concern for broiler producers.

EC pad systems are sized to accommodate the total building ventilation rate (cfm) while maintaining appropriate air speeds entering the pads and minimizing increases in static pressure. Typical design velocity for the air entering pads is usually around 350 ft/min, but actual velocity at the pads may range from 150 to 600 ft/min or more depending on length of pad, ventilation capacity, and where the measurement is taken along the pad length. The length of pad installed on each side of the house is affected by house width (cross-sectional area) as well as desired house wind speed. As house width increases from 40 feet to 60-plus feet, more ventilation capacity and more pads are required to maintain 350 ft/min across the pad. The increased pad evaporates more

water and requires more make-up water. For Meridian, Mississippi, a 40-foot-wide house with 700 fpm windspeed will need 11.2 gpm of make-up water to offset evaporative loss, whereas a 60-foot-wide house would use 16.8 gpm; a 50 percent increase.

Climate and weather patterns vary significantly over the geographic range where commercial poultry houses are located and result in varying make-up water needs for the EC systems. A “one size fits all” recommendation for make-up water needs may result in improperly sized water supply piping, which can lead to insufficient water supply during periods of increased demand. The goal of this publication is to provide information on how much peak evaporative make-up water is needed for typical 6-inch pad configurations.

Design or extreme temperatures, rather than average temperatures, are used to determine the amount of cooling required for a poultry house. Design temperatures are classified as 2 percent, 1 percent, and 0.4 percent, which refers to the number of hours that exceed those temperatures in a year. For example, the most extreme category (0.4 percent) for Meridian, Mississippi, is 96.8°F, which means that temperatures exceeding 96.8°F will occur for only 35 hours each year (8,760 hours/year \times 0.004 = 35 hours). Extreme temperature contour data (0.4 percent) for the continental U.S. is shown in **Figure 2**; note that extreme temperatures for much of the “broiler belt” are well below 100°F.

Figure 3 represents the peak evaporative make-up water needs expected for a 6-inch pad system operating continuously in the hottest of weather design conditions. Make-up

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water requirements are presented as flow rate (gpm) of water per 100,000 cfm of airflow during tunnel ventilation. Values from the maps can be scaled up or down with ventilation rate to predict changes in consumption rates with changes in system size or operation. The examples below show make-up water needs for houses of varying width (40, 50, and 60 feet) and at different geographic locations. As the houses get wider, the average desired windspeed (700 fpm for our example) must be maintained over a larger cross-sectional area. This leads to more required ventilation capacity (cfms) that requires more make-up water (gpm). Due to a lower humidity

climate, our example houses below would evaporate 30 percent more water in Livingston, California, than Meridian, Mississippi (14.6 versus 11.2 gpm, respectively).

The make-up water rates in Figure 3 and the examples below do not include continuous bleed-off that is recommended to flush the buildup of minerals and other contaminants in the EC system. If you have a program or your system is set to continuously bleed off, you should add that flow rate to the evaporative rates to obtain your total system make-up needs.

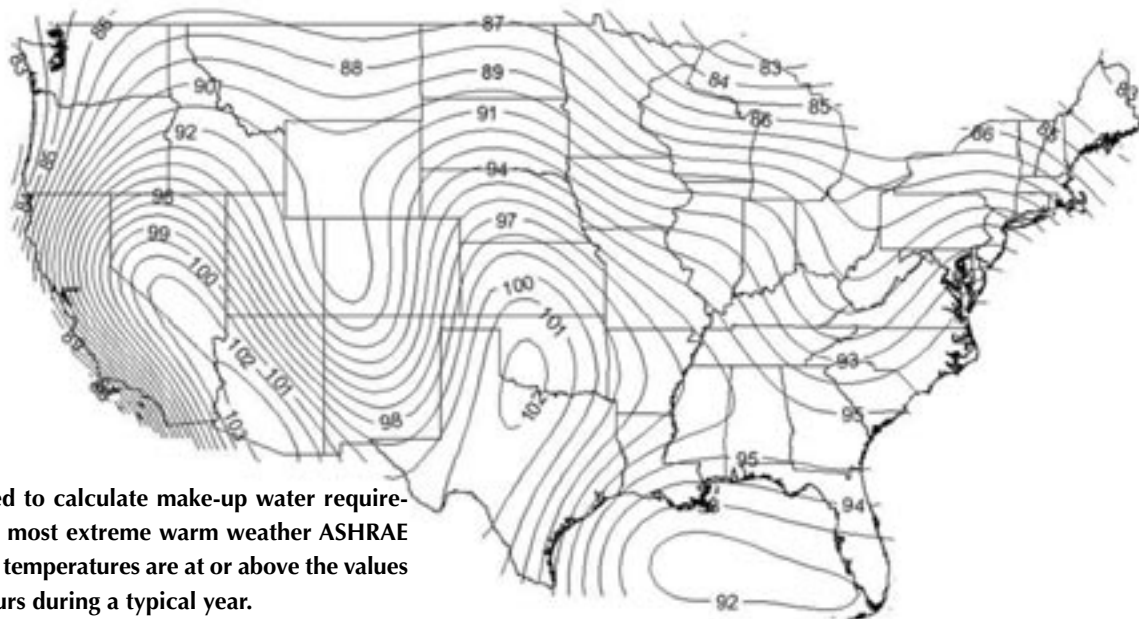


Figure 2.

Dry-bulb temperatures used to calculate make-up water requirements. This map shows the most extreme warm weather ASHRAE design conditions; dry-bulb temperatures are at or above the values shown here for only 35 hours during a typical year.

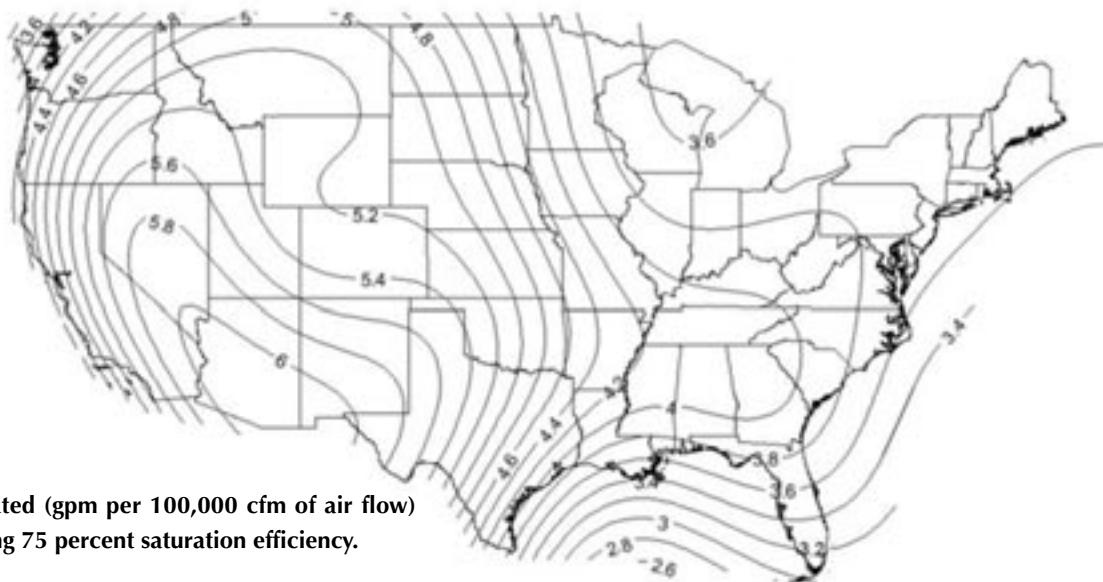


Figure 3.

Amount of water evaporated (gpm per 100,000 cfm of air flow) from a 6-inch pad assuming 75 percent saturation efficiency.

Note: If your farm is located between two of the contour lines, round up to the higher of the two contour lines. In the examples below, Laurel, DE, falls between the 3.6 gpm contour line and the 3.8, so it is best to be on the safe side and round up to 3.8.

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¹ Hassan HMA, et al. *Asian Australas J Anim Sci*. 2010;23(10):1348-1353.

² Alizawqani MH, et al. *Afr J Microbiol Res*. 2013;7(7):564-567.

³ Alizawqani MH, et al. *Afr J Biotechnol*. 2013;12(10):1164-1167.



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Example calculations using Figure 3

make-up water (gpm) = [(tunnel ventilation capacity (cfm) / (100,000 cfm)) × value from Figure 3 nearest your location (gpm) ventilation capacity (cfm) = house width (ft) × [(peak height (ft) + sidewall height (ft)) / 2] × house windspeed (fpm)

Location	House Specifications	Make-up Water Needed
Meridian, MS	1) House Width: 40 ft 2) House Windspeed: 700 fpm 3) Ventilation Capacity: 280,000 cfm	(280,000 cfm) / (100,000 cfm) = 2.8 2.8 × 4 gpm* = 11.2 gpm
Meridian, MS	1) House Width: 50 ft 2) House Windspeed: 700 fpm 3) Ventilation Capacity: 350,000 cfm	(350,000 cfm) / (100,000 cfm) = 3.5 3.5 × 4 gpm* = 14 gpm
Meridian, MS	1) House Width: 60 ft 2) House Windspeed: 700 fpm 3) Ventilation Capacity: 420,000 cfm	(420,000 cfm) / (100,000 cfm) = 4.2 4.2 × 4 gpm* = 16.8 gpm
Laurel, DE	1) House Width: 40 ft 2) House Windspeed: 700 fpm 3) Ventilation Capacity: 280,000 cfm	(280,000 cfm) / (100,000 cfm) = 2.8 2.8 × 3.8 gpm* = 10.6 gpm
Laurel, DE	1) House Width: 50 ft 2) House Windspeed: 700 fpm 3) Ventilation Capacity: 350,000 cfm	(350,000 cfm) / (100,000 cfm) = 3.5 3.5 × 3.8 gpm* = 13.3 gpm
Laurel, DE	1) House Width: 60 ft 2) House Windspeed: 700 fpm 3) Ventilation Capacity: 420,000 cfm	(420,000 cfm) / (100,000 cfm) = 4.2 4.2 × 3.8 gpm* = 16.0 gpm
Livingston, CA	1) House Width: 40 ft 2) House Windspeed: 700 fpm 3) Ventilation Capacity: 280,000 cfm	(280,000 cfm) / (100,000 cfm) = 2.8 2.8 × 5.2 gpm* = 14.6 gpm
Livingston, CA	1) House Width: 50 ft 2) House Windspeed: 700 fpm 3) Ventilation Capacity: 350,000 cfm	(350,000 cfm) / (100,000 cfm) = 3.5 3.5 × 5.2 gpm* = 18.2 gpm
Livingston, CA	1) House Width: 60 ft 2) House Windspeed: 700 fpm 3) Ventilation Capacity: 420,000 cfm	(420,000 cfm) / (100,000 cfm) = 4.2 4.2 × 5.2 gpm* = 21.8 gpm

*These values are from Figure 3 for each geographical location.

Now, estimate your make-up water needs by filling in the information

Your Location _____	1) House Width: _____ ft	(Ventilation Capacity (cfm)) / (100,000 cfm) = _____ _____ × _____ gpm = _____ gpm (Figure 2)
	2) House Windspeed: _____ fpm	
	3) Ventilation Capacity: _____ cfm	

By John Linhoss, PhD, Assistant Extension Professor, Agricultural and Biological Engineering; Joseph Purswell, PhD, Research Agricultural Engineer, USDA ARS Poultry Research Unit; Jeremiah Davis, PhD, Director and Associate Professor, National Poultry Technology Center, Auburn University; and Jess Campbell, PhD, Poultry Housing Specialist, National Poultry Technology Center, Auburn University.

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Continued from pg. 11

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Alabama Poultry Farm Family for 2020, Mike and Karen Hill received the runner-up award for the Southeast Division in Family Farm Environmental Excellence. The award was presented by Mike Levengood, vice president, Chief Animal Care Officer and Farmer Relationship Advocate for Perdue Foods and vice chairman of the USPOULTRY board of directors.

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