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VOL. 16 | NO. 3





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CEO'S MESSAGE: JOHNNY ADAMS

It's been a little over a year now since this pandemic changed our lives forever. I'd like to say how very proud I am of our industry for its committed service to making sure grocery stores and restaurants were continually supplied with poultry products to meet the changing demands. We have seen how fragile our supply chain can be when it's interrupted. I commend those employees for remaining headstrong during such a tough time.

We are finally starting to see a trend downward in COVID cases, so we are beginning to plan more events for APEA. Registration for our golf tournament is now open, and we're looking forward to having a great turnout to it and our upcoming bass fishing tournament.

As June approaches, we're getting more and more excited about the anticipated 2021 Evening of Fun. Because of COVID-19 restrictions, we have a limited number of seats available June 12. Doors will open at 6 p.m., and the show will begin at 7 p.m. With the Academy of Country Music's 2020

New Male Artist of the Year Riley Green, we know the day will be a hit for all. Tickets are on sale now, so be sure to contact your local poultry integrator or call our office as we have a limited amount available. We hope to see you in Birmingham.

It has been a tough year for many of our farmers as well as our poultry companies because of the pandemic. On behalf of APEA, I'd like to express how appreciative we are of Gov. Kay Ivey, Ag Commissioner Rick Pate and Alabama Department of Agriculture and Industries staff for allocating nearly \$5 million in funds for our members who had losses in the past year. We truly appreciate their support.

I, personally, am looking forward to the rest of 2021 as we begin to come out of the pandemic. The future of our industry continues to get brighter and brighter, and we're glad to help pave the way.

Johnny

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ON THE COVER

Country music star and Alabama native Riley Green is set to take the stage at this year's Evening of Fun concert June 12.

Photo courtesy of Riley Green.



TYSON FACILITIES AND TRAINING PROVIDERS WHERE THE PROGRAM WILL BE PILOTED INCLUDE:

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TYSON FOODS TO LAUNCH NEW CAREER DEVELOPMENT PROGRAM FOR FRONTLINE WORKERS

SPRINGDALE, Ark. — Tyson Foods Inc. is launching Upward Pathways, an in-plant career development program that provides frontline team members job skills training and workforce certifications at no cost.

The program will be piloted at 10 of the company's plant locations and is a partnership between Tyson, adult education providers and community colleges to establish a standardized promotional pathway for team members.

Classes are currently available to workers at the company's Council Bluffs, Iowa, case-ready beef and pork facility and will be implemented at the remaining nine locations throughout 2021.

Completion of Upward Pathways curriculum will culminate in a Tyson-branded credential that recognizes the skills gained by team members and signals readiness for advancement within the company. Industry recognized workforce certifications focusing on safety training and other core curriculum will also be offered.

Additional areas of focus include digital fluency and soft skills training, such as time management and leadership skills.

"Our team members are the most important part of our business, and we view it as our responsibility to provide opportunities to grow and thrive in their careers," said John R. Tyson, chief sustainability officer of Tyson Foods. "We're excited to launch Upward Pathways as the next step from Upward Academy, which has seen tremendous success in providing resources to team members to help them take control of their own development and professional growth."

Upward Pathways will be led by Anson Green, who joined Tyson Foods in 2020 after serving seven years as the State Director for Adult Education and Literacy for the state of Texas.

"The goal of Upward Pathways is to identify and grow the untapped talent in our frontline workforce," said Green. "The program represents a strategic effort to bolster career advancement efforts by maximizing the expertise, loyalty and powerful diversity of our frontline workers. The approach leverages our community-based partnerships to deliver education, training and supportive services aimed at increasing the competitiveness of our team members for advancement opportunities."

Upward Pathways complements the company's Upward Academy program, which focuses on supporting and helping stabilize the lives of team members through the development of general life-skills such as English as a Second Language, citizenship, high school completion, digital and financial literacy. Upward Academy is currently in use across 59 Tyson plant sites and continues to grow.

The addition of Upward Pathways gives all team members access to a robust and equitable career pathway, strengthening an internal pipeline of skilled team members in an increasingly complex production environment.

"Upward Pathways is one of the most important projects Metropolitan Community College, or MCC, is working on," Tammy Green, director of Workforce & IT Innovation, MCC, said. "It is an opportunity for people to find the support they need to participate in advanced educational opportunities. MCC reached out to 1,100 of our program participants, and 86 percent want to advance in their careers. The partnership with Tyson and the Upward Pathways program will help develop a model to help people advance in their careers using education and career coaching as a tool for success." 🐔

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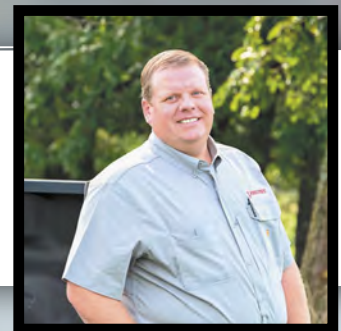


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A man with glasses and a grey button-down shirt is holding a small glass flask containing a yellow liquid. He is looking at the flask. The background is blurred, showing what appears to be a laboratory setting.

AUBURN UNIVERSITY RESEARCHER STUDYING POULTRY WASTEWATER FOR CROP IRRIGATION

BY: PAUL HOLLIS

As freshwater supplies become increasingly limited and the world's population continues to grow, Auburn University College of Agriculture researchers are working on ways to find and utilize alternative water resources for irrigating crops.

"One proven source that can meet this demand is wastewater," Brendan Higgins, assistant professor in the Department of Biosystems Engineering, said. "In addition to providing water for crops, wastewater resources are rich in nutrients, specifically nitrogen and phosphorus. Combined, these nutrients can improve the growth of food crops."

Higgins is leading a research team that has received a four-year \$499,577 grant from the National Institute of Food and Agriculture, or NIFA, to study the possibility of using poultry processing wastewater for irrigating in controlled-environment agriculture. He discussed the research as part of the Auburn Talks panel during the virtual "Auburn Research: Faculty Symposium" in January.

Other members of the research team include Daniel Wells, Department of Horticulture assistant professor; Dianna Bourassa, Department of Poultry Science assistant professor and extension specialist; and Rishi Prasad, Department of Crop, Soil and

Auburn University biosystems engineering assistant professor Brenden Higgins is researching ways to find and utilize alternative water sources for irrigating crops, one of which includes poultry wastewater.



According to Higgins, the poultry industry is a major generator of nutrient-rich wastewater.

Environmental Sciences assistant professor and extension specialist.

The poultry industry, Higgins said, is a major generator of nutrient-rich wastewater.

"This water supply is currently being treated as a waste at a significant expense to the industry and, ultimately, to consumers," he said.

In 2018, the U.S. broiler industry produced roughly 9 billion chickens, resulting in an economic impact of \$31.7 billion on the U.S. economy. The processing plants that handle poultry slaughter and meatpacking also produce roughly 62 billion gallons of wastewater annually at a cost of more than \$247 million to treat.

"Repurposing this water supply for use in crop production has the potential to significantly reduce treatment costs, increase food production and reduce the overall impact on the environment," Higgins said. "However, there are three main challenges that need to be addressed in order to safely and efficiently use wastewater for food production."

The first challenge, he said, is that nutrients in the wastewater should be in the appropriate form for stable crop production. Second, the crops irrigated with wastewater must be free of pathogens and, finally, mitigating the negative effects of antimicrobial chemicals in poultry wastewater.

"The goal of our project is to develop engineered biological processes that overcome these three challenges," Higgins said. "Successful development of such processes will pave the way for recycling of wastewater back into safe and sustainable food production."

Researchers will meet the project's goal by engaging in four major research activities:

1. Develop an innovative wastewater treatment reactor that uses algae and bacteria deployed together to clean the water and transform existing nutrients into forms that are usable by plants.
2. Test the ability of the above reactor, along with other nonchemical treat-

ment steps, to clean the water of pathogens so it is safe to use for crop irrigation.

3. Grow lettuce — a model crop that presents a “worst-case scenario” from a food-safety standpoint — to test the system’s performance. During this step, researchers will dose antimicrobial chemicals into the treatment system to determine how effectively it removes and mitigates their negative impact on lettuce production.
4. Develop a set of engineering models derived from the experimental data. These models will serve as the basis for scaling up the process so it can be deployed safely and effectively at commercial poultry processing plants.

The treatment system, Higgins said, will need to be located near the processing plant.

“Water can be pumped a significant distance, but of course you would need to consider the site-specific economics,” he said. “Where is the supply and demand, and does it make sense for this particular location?”

“One of the attractions of controlled-environment agriculture is that the footprint of the facilities is quite small, given how intensive the crop production is. You can produce a lot of lettuce on a small area of land using greenhouse technology. It is conducive to suburban and exurban areas where a lot of the poultry processors are located.”

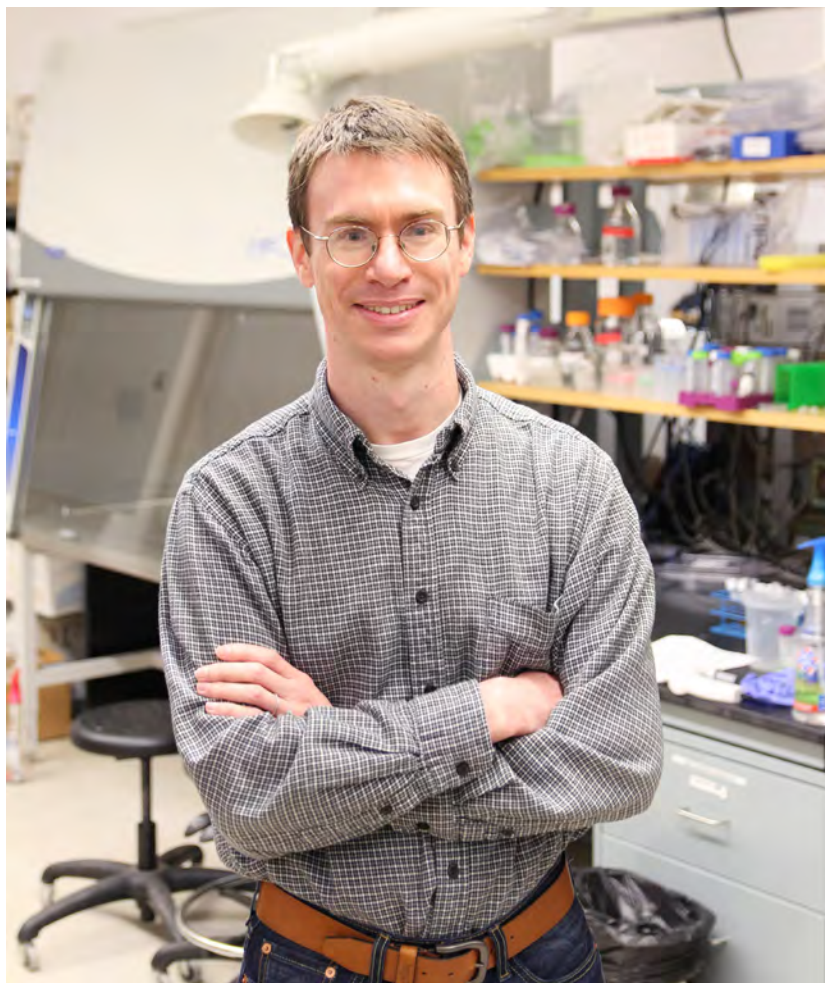
The Auburn project will be located at the College of Agriculture’s Charles C. Miller Jr. Poultry Research and Education Center.

The poultry wastewater concept originated during a meeting of the “animal production” working group organized by the College of Agriculture and led by Ken Macklin, professor and extension specialist, Department of Poultry Science.

“I’ve been working with poultry processing wastewater over the past few years and have been developing the idea that algae can be used to overcome the negative consequences of antimicrobial agents in poultry processing wastewater,” Higgins said. “However, it wasn’t until our research team started talking that this idea of growing crops with wastewater really came to fruition.”

While the research project will be focusing on growing lettuce, Higgins sees the potential for using wastewater on a variety of crops.

“Nonfood crops like cotton would probably be easiest from a regulatory standpoint,” he said. “However, we really wanted to grow food with the water because it is a major research challenge. There are already many options for reutilizing waste materials on nonfood crops and forage.” 🐔



Higgins is leading a research team through a \$499,577 four-year grant and sees the potential for using wastewater on a variety of crops.





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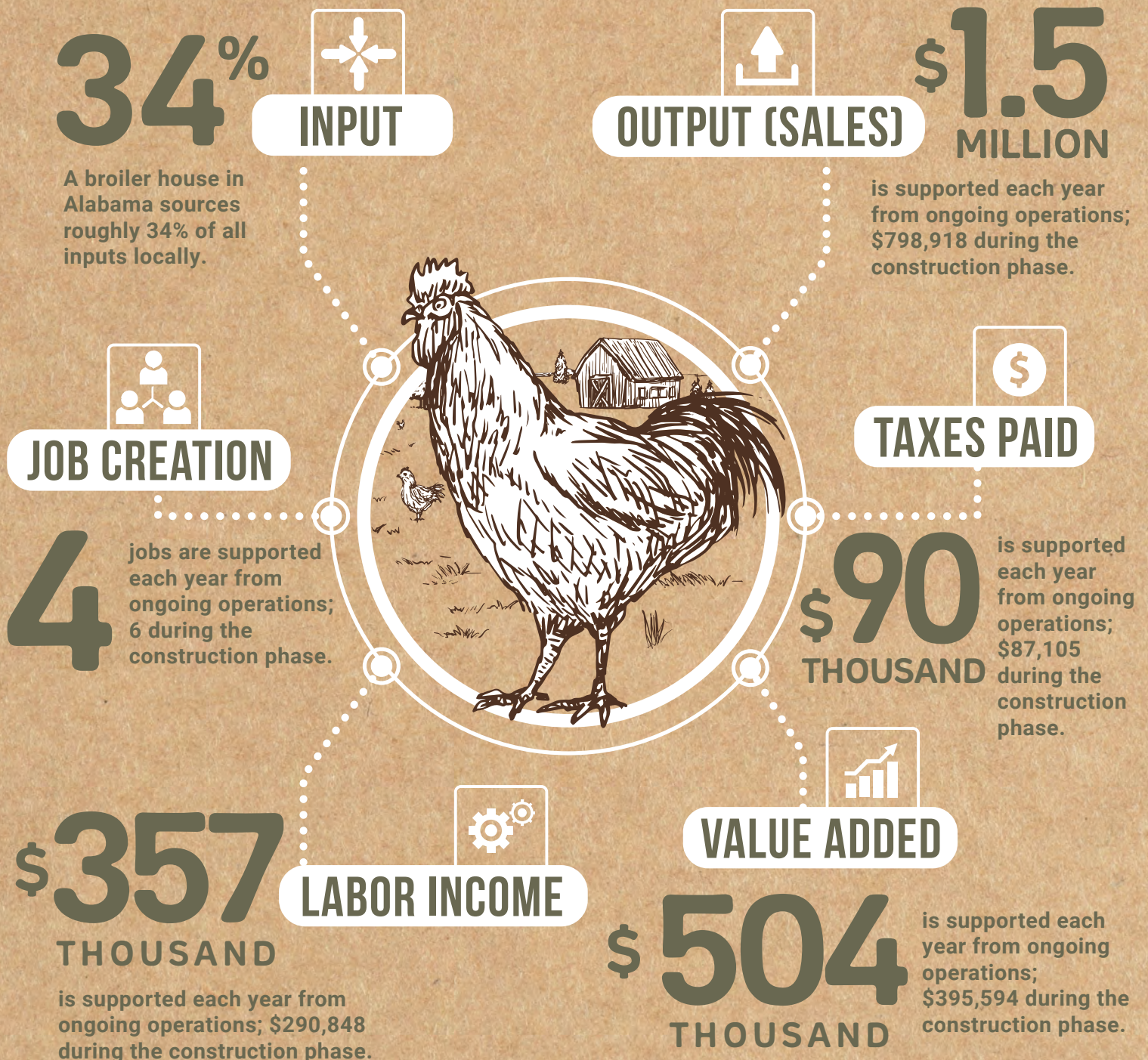
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ECONOMIC IMPACT OF A NEW BROILER HOUSE IN ALABAMA

The entry of a new 39,600-square-foot (66' × 600') broiler house in Alabama causes a measurable increase in economic activity within the state in terms of construction and ongoing annual operations. Consider the following economic activity created during construction and a broiler house's first year of operation.



Source: Alabama Cooperative Extension System



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PECO FOODS DONATES 40,000 POUNDS CHICKEN AS PART OF WEST ALABAMA FOOD BANK PARTNERSHIP

TUSCALOOSA, Ala. — Peco Foods donated 40,000 pounds of breaded chicken tenders to West Alabama Food Bank, or WAFB, in mid-March. In its second year of partnership with WAFB, Peco plans to donate another 40,000 pounds this fall.

“Doing the right thing and taking care of our communities where we live, work and conduct business is one of Peco’s core values,” said Bobby Wilburn, senior corporate director of sales and marketing-commodity for Peco Foods and West Alabama Food Bank board member. “Last year, we began this partnership with WAFB to help combat hunger in our community and look forward to continuing this initiative and serving our community.”

Peco Foods’ West Point facility supplied the donated chicken and delivered the tenders directly to the food bank. WAFB fills gaps in federal nutrition programs like SNAP and provides for food-insecure children and adults in Alabama.

“Food demand has risen during the pandemic because many adults are still out of work and children are being homeschooled, therefore not receiving meals at school,” said West Alabama Food Bank’s Executive Director Jean Rykaczewski. “We are grateful for partners like Peco who help us to feed those in need.”

One of the top poultry companies in the U.S., Peco supplies a broad range of products and services to national restaurant chains, regional food service distributors, retail grocers and international accounts. Headquartered in Tuscaloosa, Peco has more than 7,000 team members across Alabama, Arkansas and Mississippi.

About Peco Foods: Headquartered in Tuscaloosa, Alabama, with processing plants in Mississippi, Arkansas and

Alabama, Peco Foods Inc. has grown from a small hatchery and feed mill to one of the industry’s leading suppliers over the past 83 years. Peco sets an excellent table around the world and is recognized globally for dedication to customer satisfaction and total quality management. Quality, value and service have always come first at Peco Foods. For more information, visit www.peco-foods.com. 🐔



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MOTION INDUSTRIES INC. BREAKS GROUND ON NEW FACILITY

Alabama-based Motion Industries Inc. recently held a groundbreaking ceremony at the site of its planned shop facility in Irondale early February.

Motion is a motor supplier for the poultry industry with branches across the U.S. and Canada.

In attendance at the groundbreaking were Randy Breaux, Motion president; and Joe Limbaugh, Motion senior vice president, Distribution, Inventory, and Operations Support; along with Irondale's mayor and representatives from the Birmingham Business Alliance, Brasfield Gorrie and Graham & Co. The socially distanced event was held to officially kick off the first stages of construction, already underway.

The \$11.2 million project is a 104,000-square-foot building that will house Motion's area fluid power shop, hose and rubber shop, and engineering department.

The new building will provide the advantage of operational streamlining and efficiencies. Its shops will feature world-class processes, equipment and safety advantages. Capabilities will include fluid power component repair and fabrication; power unit fabrication;

machining; hose kitting and assembly; and engineering design.

The structure's design was planned under the new Motion industrial design and décor standards, according to Limbaugh.

"This project continues our excellent partnership with Brasfield Gorrie and Graham & Co.," Limbaugh said. "These two companies also did a fantastic job with the recent headquarters renovation. At this property, we're making excellent progress, and while it's early, we're ahead of schedule."

The main reason for the investment is to strengthen the company's position, provide the best customer service possible and allow the company to grow, Breaux said.

"We're looking forward to the positive impact this operation will have – for our customers, our employees and our community," he said.

Announced in October 2020, the project is estimated to complete in the third quarter 2021 and will create 15 new jobs, while retaining 13.

For more information about Motion Industries, visit motionindustries.com. 🐔

UPCHURCH NAMED NATIONAL BROKER OF THE YEAR

Randall Upchurch with Southeastern Land Group in Alabama was recognized as the REALTORS® Land Institute's, or RLI, APEX 2020 National Broker of the Year for Agribusiness Land Sales March 17.

The newest category in the APEX Awards program, the award recognizes the applicant with the highest qualifying transaction volume in agribusiness sales.

Upchurch received the award from RLI CEO Aubrie Kobernus, MBA, RCE, as well as The Land Report's Co-founder Eric O'Keefe during RLI's 2021 Virtual National Land Conference.

"This is a huge honor for me and my team," Upchurch said. "This is not just my award. There are so many who helped achieve this great accomplishment, and I am humbled by the recognition. Marketing agricultural properties, poultry farms, cattle farms and any property that is ag-based is what I love to do. I am blessed to get up and go to work each day."

The APEX Awards Program celebrated its fourth year by tripling in size since its inception, with 140 applicants totaling \$3.5 billion in qualifying transaction volume. All land professionals recognized in the RLI APEX Awards Program are active members of RLI. 🐔



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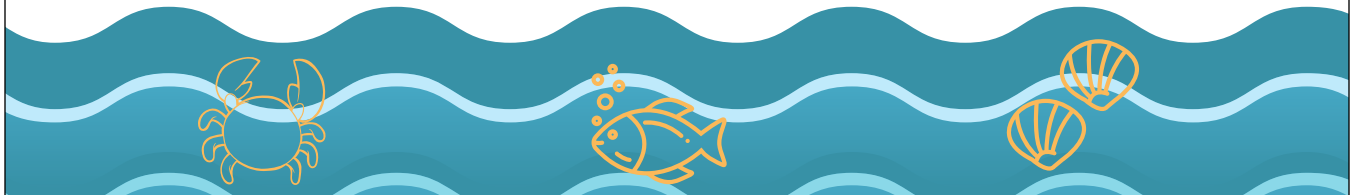
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STARLING STRIVES FOR BETTER BROILERS

BY CALEB HICKS





Poultry production is big business for Michael Starling and his family. After all, it takes a lot of hands to raise 250,000 broilers every two months. From left are June Starling, head grass cutter; Rebecca Starling, Troy University sophomore and cheerleader; M.J. Starling, maintenance tech; Aimee Starling, head bookkeeper; and Michael.

Raising nearly 1.5 million broiler chickens every year, Michael Starling said he does the best he can.

A Henry County native, 49-year-old Michael made a switch from full-time row cropper to full-time chicken farmer, maintenance tech, problem solver (the list goes on) in 2006. When given the go-ahead, he built four houses in the town of Shorterville, just east of Abbeville.

Operating 12 poultry house keeps him busy, but Michael said poultry has proven profitable.

"It's a true blessing," he said. "I think it's the best thing you can do in production agriculture, especially from a cash flow standpoint. When my banker told me to get excited about the possibility of growing chickens, I got excited about growing chickens. I had no experience before that."

With the help of his wife, Aimee; his mother, June; son, M.J.; and daughter, Rebecca, it's a family affair.

"When we first got the houses, my mother would walk them," Michael said. "Now, she cuts all the grass on the farm, Aimee keeps the books and M.J. helps me with maintenance. I wouldn't be able to do it without them."

Rather than an 8-to-5 office job, Aimee said the farm offers flexibility, a luxury their family wouldn't have otherwise, allowing them time for family and volunteer activities.

"Being chicken farmers allowed us to stay home and raise our kids," Aimee said. "If they had a ballgame or if we have a volunteer meeting with our church, we worked around all of that because of the chicken houses. They're hard work, but to be able to provide such an affordable need is important to us. We help produce a delicious and nutritious source of protein the world needs."

An APEA board member, Michael and his family have 80 head of beef cattle. They also grow small grain crops and hay. For him, chicken houses are a lot like a new relationship.

"Everyone always says you're married to the chicken houses, but I always tell people you're dating them," Michael said. "Because, when you're dating, you've got to commit whole-heartedly to them."


Meeting at Auburn University, Michael and Aimee said commitment is what fuels their passion for poultry.

"If we could do it all over again the same way, we would. We would never second guess it," Aimee said.

Michael agrees.

"Growing chickens, we get to 'plant and harvest' five times a year," he said. "No matter how good or bad the last flock was, you get to start over. The past doesn't really matter. What you do for the next nine weeks matters. You get out of it what you put into it. That's the most rewarding part of farming." 🐔

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Michael Starling, Member in Henry County

BIOSECURITY MUST BE AT FOREFRONT

BY RAFAEL RIVERA, USPOULTRY FOOD SAFETY AND PRODUCTION PROGRAMS MANAGER

These last few months have seen highly pathogenic avian influenza, or HPAI, outbreaks throughout Europe and several Asian countries. The strains that are being identified are related to the HPAI virus strains that ravaged the poultry industry in the Midwestern and Western United States in 2014-2015.

The U.S. Department of Agriculture Animal and Plant Health Inspection Service, or USDA APHIS, reported that migrating birds passing by during the migration period in the spring have a high probability to encounter birds that could carry the virus up to the northernmost regions between Asia and North America.

Since the 2015 outbreak, several changes have been implemented as part of the USDA HPAI indemnification process. Today, commercial poultry farms must have a biosecurity program in place that follows the National Poultry Improvement Program's, or NPIP, Biosecurity Principles, and they must be audited every two years. The regulation became effective September 2020.

Biosecurity is the first line of defense against disease, and biosecurity plans contain a set of established practices designed to prevent the introduction of diseases on farms. The recent cases of HPAI are highly concerning, and it is necessary to ramp up prevention efforts throughout the industry. We should be taking the necessary precautions to prevent the introduction of any disease into our farms. We all have to elevate our awareness during the migration seasons, keeping in mind that a solid biosecurity program will keep you protected year-round.

USPOULTRY has developed materials to help companies and their growers establish effective biosecurity pro-

grams. USPOULTRY and USDA APHIS collaboratively developed and provided access to a biosecurity self-assessment tool that helps determine the level of biosecurity preparation an operation needs, guiding the user through a list of biosecurity principles developed to emphasize the elements for improving biosecurity. The materials include three concepts that may be new to existing biosecurity plans: a biosecurity officer, a line of separation for each building and a perimeter buffer area. In conjunction with these three concepts, biosecurity plans should establish and maintain the following.

1. Biosecurity Officer

Each production site (or integrated system) should have a biosecurity officer capable of designing and implementing effective biosecurity procedures. The biosecurity officer should review the biosecurity program at least once during each calendar year and make revisions as necessary.

2. Training of Employees/Other Personnel

The biosecurity officer ensures that farm employees, contract crews, truck drivers and service personnel are trained on site-specific biosecurity standard operating procedures.

3. Line of Separation

The line of separation is a critical control point for preventing disease exposure of poultry. A plan must address how this line will be defined and defended for each poultry house or set of connected houses.

4. Perimeter Buffer Area

The perimeter buffer area concept is aimed at reducing the virus entering and contaminating the production site. The perimeter buffer area should be

clearly delineated and located so personnel do not leave the buffer area in the course of their daily tasks; or, if they do, they use a specified entrance.

5. Personnel

Personnel and their clothing/footwear may become contaminated through a variety of activities and contacts when they are offsite. Showering and changing into clean clothes immediately prior to arriving at a poultry site, or upon arrival, will greatly reduce disease introduction. This would apply to anyone who will enter the perimeter buffer area or cross the line of separation at a minimum.

6. Wild Birds, Rodents and Insects

Poultry operations should have control measures to protect poultry from wild birds, their feces and their feathers. Rodent and insect control programs should be in place.

7. Equipment and Vehicles

Equipment and vehicles should be effectively sanitized between uses. Sharing of equipment should be minimized. Define equipment and vehicle storage, access and traffic patterns to minimize contamination at the farm.

8. Dead Bird Disposal

Dead birds should be disposed of in a manner that prevents the attraction of wild birds, rodents and other animals and avoids the potential for cross contamination with dead birds from other facilities.



9. Manure and Litter Management

Manure and spent litter should be removed in a manner to prevent exposure of susceptible poultry, either on or off the farm of origin, to disease agents.

10. Replacement Poultry

Replacement poultry should come from sources with documented biosecurity practices. The introduction of replacement poultry needs to be handled properly. While birds may come from a facility with well-documented biosecurity practices, the risk of disease introduction increases if they are transported in improperly cleaned and sanitized vehicles. It is important to monitor the maintenance of the biosecurity chain every step of the way.

11. Water Supplies

Water should come from deep wells or sources that have been treated to eliminate any potential contamination with live virus. If water comes from a surface water source, experts in water treatment should be consulted on how to continuously treat the water to eliminate viable virus.

12. Feed and Replacement Litter

Feed, feed ingredients and fresh litter can be contaminated if they have been exposed to the outside environment, wild waterfowl or other birds, or if they contain insects or rodents that might be carrying disease vectors. Grain, feed and fresh litter should be stored and handled so it cannot be contaminated.

13. Reporting of Elevated Morbidity and Mortality

Elevation in morbidity and/or mortality above expected levels, as defined by the biosecurity plan, should be reported as required in the site-specific biosecurity plan. Unusual increases in mortality could be a sign of disease, and reporting allows one to take the appropriate actions to rule out reportable disease agents.

14. Auditing

Audits should be conducted at least once every two years or a sufficient number of times during that period by the official state agency to ensure the participant is in compliance. Each audit should require the biosecurity plan's

training materials, documentation of implementation of the NPIP Biosecurity Principles, corrective actions taken and the biosecurity coordinator's annual review to be audited for completeness and compliance with the NPIP Biosecurity Principles.

USPOULTRY's "Infectious Disease Risk Management: Practical Biosecurity Resources for Commercial Poultry Producers" DVD describes the elements that address biosecurity principles. In addition to the DVD, USPOULTRY has a NPIP Biosecurity Principles Template created as a 'fill-in-the-blanks' document to guide producers in the design and monitoring of their program. USPOULTRY's animal husbandry webpage also provides key elements in the areas of cleaning and disinfection, traffic control, pest control, depopulation and disposal.

For information on these resources, visit: www.uspoultry.org/animal_husbandry/. 🐔



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1. Receive six issues per year of Alabama Poultry Magazine.
2. Receive 26 issues of The Poultry Times annually.
3. Two dollars of your dues goes back to your county or regional poultry association.
4. APEA has led efforts to pass legislation and continues to protect these benefits for our producers. These benefits are such things as eliminating sales tax on shavings and sawdust, LP gas, a portion of the tax on farm equipment and the state utility tax on electricity used for heating. There is also the elimination of the utility tax on natural gas. APEA has also helped secure funding for state AFO/CAFO programs to prevent ADEM from implementing registration fees for AFOs and CAFOs. All of these exemptions save the poultry producer \$2,300 to \$3,000 per house per year.
5. APEA supports legislation to protect your private property rights and your ability to pass your farms on to your heirs.
6. In the 2011 and 2012 legislative sessions, APEA was the leader in protecting our members' (both producers and integrators) liability in dealing with the new immigration law.
7. APEA created a tornado relief fund and raised more than \$127,000 to give to 20 poultry producer families who suffered personal losses from the April 2011 tornados.
8. APEA sponsors scholarships to eligible students majoring in poultry science at Auburn University, helping to fund the education of the poultry industry's future leaders. Poultry producers' children and grandchildren receive extra consideration for many of these scholarships. In 2021, APEA provided \$55,000 in scholarships for these students.
9. APEA, in partnership with Auburn University Poultry Science Department and the Alabama Community College System, has developed a 2+2 Program for rural students to attend their first two years of college at a local community college, take the introductory course to poultry science there and then transfer to Auburn and major in poultry science for their remaining two years. We are currently active at three community colleges: Wallace State in Hanceville; Gadsden State, Cherokee campus; and Wallace, Dothan campus. APEA's allied committee provides scholarships for these students.
10. APEA sponsors county and multicounty seminars that give producers up-to-date information on the latest trends and events, such as LT and AI in Alabama and the industry. Some of these are held on poultry farms to show producers and company personnel the latest in technology. These seminars usually provide a meal and are at no cost to producers and poultry company personnel.
11. In 2015, APEA started a poultry license plate campaign, where \$41.25 of the \$50 cost of the tag is returned to the Alabama Poultry Foundation for scholarships, grower education and research. Ten dollars of the \$41.25 is given to the county or multicounty association where the tags are purchased for them to use for scholarships in their local area for poultry producer members' children and grandchildren to attend any postsecondary institution.
12. APEA worked with the Alabama Department of Agriculture and Industries in 2020 to acquire \$3.8 million in funding for Alabama contract poultry producers who suffered economic losses because of COVID-19. 🐔

EVENING OF FUN



Photo courtesy of Riley Green

RILEY GREEN

TO TAKE CENTER STAGE AT 2021 APEA EVENING OF FUN

Country music sensation and Alabama native Riley Green will be the headline performer of Alabama Poultry and Egg Association's, or APEA, 2021 "Evening of Fun" June 12.

Set at the Birmingham-Jefferson Convention Complex, or BJCC, concert hall, this year's concert comes at a much-anticipated time after being canceled in 2020 due to COVID-19. With hits like "Bury Me in Dixie" and "I Wish Grandpas Never Died," Green is sure to bring the show.

"2020 brought on numerous delays, postponements and cancellations with many events around the world," APEA CEO Johnny Adams said. "We're very excited to once again bring back our annual 'Evening of Fun' concert for members and their families, especially with a leading singer like Riley Green. This concert is important to our organization as well as continuing to serve our members."

According to APEA President Jason Shell, the BJCC has doubled the seating capacity for the concert to around 1,600 seats. The concert will be the first in more than a year at the venue.

"I'm thrilled we're on track for a great 'Evening of Fun' this year," he said. "We appreciate everyone's patience through the past year as we had to ultimately cancel the concert. We're looking forward to an enjoyable evening filled with great times, friends, family and poultry industry supporters."

The performance is slated for 7 p.m. with doors opening one hour prior. Due to continued COVID-19 requirements, masks will be mandatory.

Tickets can be purchased by contacting your local poultry integrator or by calling APEA at (334) 265-2732.

About Riley Green: Born in Jacksonville, Alabama, 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.

The chart-topper released his full-length debut album Different 'Round Here via BMLG Records, which produced a No. 1 hit, "There Was This Girl." Highlighting his Southern roots and relatability, he cowrote each track, offering a perspective Rolling Stone describes as, "Drinks-in-the-air Nineties country at an Alabama vs. Auburn tailgate."

Named an "Artist to Watch" by Rolling Stone Country, Taste of Country, Whiskey Riff, Sounds Like Nashville and iHeart Radio, Green was also selected as the Academy of Country Music's "New Male Artist of the Year" in 2020. Wrapping up Brad Paisley's 2019 world tour, he joined Jon Pardi's Heartache Medication Tour in the fall of 2019 and was in the middle of his Get That Man a Beer Tour before the impacts of COVID-19. But you can see him at this year's "Evening of Fun."

2021 EVENING OF FUN

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Made From Scratch

Hot and humid Deep-South summers call for keeping time spent in a sweltering kitchen to a minimum, with dishes like these. And if you're celebrating a 2021 resurrection of Memorial Day picnics, July 4th cook-outs and other fun traditions that were put on hold last year, these no-sweat recipes from Birmingham's Katrina Adams fit the bill there, too.

For those patriotic holidays, her "shortcut" Strawberry Shortcake is an easy, go-to, make-ahead dessert. Simply top with fresh blueberries or red and blue sprinkles, tint your whipped topping blue with food dye and/or top with a miniature American flag.

May is National Egg Month!



Katrina Adams, better known as K Marie, shares her passion of cooking and entertaining through her blog, *In the Kitchen with K Marie*. See more of her recipes at kmariekitchen.com.

COBB SALAD

Prep Time: 15-20 minutes

Serves: 4-6 as side dish

- 1 head romaine lettuce, finely chopped
- 1-2 Roma tomatoes, finely chopped or thinly sliced
- 1/4 cup shredded sharp cheddar cheese, or more to taste
- 1/4 cup real bacon bits, or more to taste
- 2 hard-boiled eggs, finely chopped or sliced
- 1 1/2 cups diced cooked chicken breast
- Salt and pepper to taste
- Prepared vinaigrette or ranch dressing

Spread lettuce out in a large bowl or on a platter. Arrange rows of tomatoes, cheese, bacon bits, eggs, and chicken over the lettuce. Season with salt and pepper and drizzle dressing over top. (Thinly sliced carrots, cucumbers, mushrooms or other vegetables can be added.)



BBQ CHICKEN BAKED POTATOES

Prep Time: 15 minutes | Cook Time: 1 hour

Serves: 6

- 6 large russet potatoes, washed
- Olive oil
- 3 cups cooked, shredded chicken
- 2 cups barbecue sauce
- Toppings: sour cream, shredded cheese, bacon, chopped green onions, chopped fresh chives

Prick each potato all over with a fork. Rub olive oil over each potato and place on a baking sheet. Bake at 350 degrees for 1 hour, or until tender. Allow potatoes to cool slightly, then use a paring knife to slice along top of each potato. Press both ends to create a well. In a Dutch oven or heavy saucepan, combine chicken and barbecue sauce; heat through. Spoon chicken in and over each potato. Serve with your favorite toppings.

STRAWBERRY SHORTCAKE

Prep Time: 20 minutes | Cook Time: 30-40 minutes | Serves: 12

- 1 box yellow cake mix
- 4 eggs
- 1 cup whole milk or buttermilk
- 1 (16-ounce) container strawberries, hulled, washed and sliced
- 2 teaspoons sugar
- 1 (12- to 13-ounce) container glaze for strawberries (found in produce department)
- 1 can whipped topping or 1 (8-ounce) carton nondairy whipped topping

Prepare cake mix according to package instructions, adding 1 additional egg and replacing water with milk or buttermilk. Pour batter into a 9x13-inch pan coated with cooking spray. Bake at 350 degrees for time specified. In a medium bowl, sprinkle strawberries with sugar, then fold in glaze, blending well. Cube or coarsely crumble cooled cake and layer in a trifle bowl, followed by strawberries. Spread whipped topping over berries.



THE BEST POTATO SALAD

Prep Time: 15 minutes

Cook Time: 25-30 minutes

Serves: 8

- 6 medium russet or Yukon Gold potatoes
- 1/3 cup dressing sauce (e.g., Miracle Whip)
- 3 tablespoons sandwich spread
- 2 tablespoons yellow mustard
- 2 tablespoons chopped onion, or to taste
- 1 tablespoon chopped bell pepper
- 2 hard-boiled eggs, chopped
- Salt and pepper to taste
- 1 hard-boiled egg, sliced
- Paprika

Place peeled potato chunks or quarters in water to cover in a large stockpot over high heat. Bring to a boil, then simmer for 20-25 minutes, or until potatoes are fork-tender. Drain and allow to cool. In a large bowl, combine dressing, sandwich spread, onion, bell pepper and chopped eggs; season with salt and pepper and fold in potatoes, mixing well. Top with sliced egg and sprinkle with paprika.





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PRACTICAL APPLICATIONS

IF NOTHING ELSE, DUMP YOUR SUMP!

National Poultry Technology Center — Auburn University — May/June 2021
Kelly Griggs, Jeremiah Davis, Jess Campbell, Carson Edge and Martha Sabine Rueda Lastres

When the weather gets warm, do you have a process of getting the evaporative pads up and running? Or is your process just flipping the switch to On? Before running the evaporative system during a flock, the sump needs to be cleaned out. Debris, dirt, minerals, insects and even more gets caught in the evaporative system, and much of that solid matter ends up getting caught in the sump. The debris would also cycle back around to your pads, causing clogging/restrictions in airflow. Significant dirt and debris will displace water-holding capacity inside the sump and trough and could create an environment that would grow grass, even more so if the grass is cut towards the evaporative pads.

Preclean prior to adding cleaning chemicals. If you put cleaner in your evaporative system before startup and you have not cleaned the sump, the dirt and debris will consume all the cleaner, and the pads will not see the effects of the cleaner. Do not expect good results from your cleaning agent if you skip the precleaning process.

How often should you flush the cooling system? Some of the problems with evaporative systems are due to water quality issues like the calcium covered pads above and not routinely draining the system. Throughout the summer, it is a good idea to drain the system at the end



Pictures 1 and 2 – Magnified views of calcium buildup on evaporative pads. Calcium covered pads make an even rougher surface for debris to get caught on and clog pad flutes.

of each flock. If you have poor water quality, dumping the system more often would be beneficial to prevent mineral buildup and high pH that eventually damage the pads beyond repair.

Our Poultry Farming Toolkit smartphone app has an evaporative cooling system cleaning checklist that will guide you through the cleaning process if you need step-by-step assistance.

Auburn NPTC Team:

Jeremiah Davis
j.davis@auburn.edu
(334) 734-2644

Jess Campbell
campbj1@auburn.edu
(334) 332-6830

Kelly Griggs
griggs@auburn.edu
(251) 525-0075



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