



S.D. Pork Producers Honor Yankton Engineer

The South Dakota Pork Producers Council has honored Todd Van Maanen for contributions to their industry. Van Maanen was named the 2012 Honorary Master Pork Producer at the group's annual conference in Sioux Falls on Thursday, Jan. 10. The award is given annually to someone who is not directly involved in pork production, but who actively supports the swine industry in the state.

Van Maanen is a Professional Engineer and the Vice President and co-owner of Eisenbraun & Associates, a civil engineering firm in Yankton. He has been actively involved in the design and permitting of more than 150 livestock facilities throughout South Dakota, Nebraska and Iowa. Van Maanen has also managed the design of facilities in the Ukraine and China.

SDSU Swine Extension Specialist Dr. Robert Thaler presented the award and said, "Without his support, we would not have seen as much growth in the South Dakota swine industry as we have had in the past 10 years."

According to Thaler, Van Maanen's engineering expertise is especially valuable at county commission and zoning board meetings.

"Todd has a calm demeanor under pressure," said Thaler. "He presents science-based data and explains current state and federal regulations, sometimes in a hostile environment. His work has led to the approval of many operations."

Thaler said Van Maanen understands the importance of maintaining and enhancing the state's agricultural economy. "He promotes environmentally sound facilities that support ag producers and increases rural employment opportunities," said Thaler.

Van Maanen's partner Dan Eisenbraun, President of Eisenbraun & Associates, agrees. "Todd spends a lot of time promoting South Dakota and promoting agriculture," said Eisenbraun. "It's important to all of us to foster this industry and these opportunities. Todd's efforts encourage sustainable economic development in rural South Dakota."

Past winners of the Honorary Master Pork Producer Award include SDSU faculty members, veterinarians, nutritionists and John Morrell & Co. of Sioux Falls.

Van Maanen has a Civil Engineering degree from the University of Wyoming and a Construction Management degree from the University of Northern Iowa. He also is a graduate of Class III of South Dakota Agricultural and Rural Leadership, Inc. (SDARL), a private, non-profit organization dedicated to identifying and developing leadership for agriculture and rural communities to enhance the quality of life for all South Dakotans. Van Maanen and his wife, Michelle, live in rural Yankton.

Ag Outlook 2013 Set For Grand Island

GRAND ISLAND, Neb. — Ag Outlook 2013 is set for Jan. 23-24 at the Heartland Events Center located at Fonner Park, Grand Island Neb.

Ag Outlook 2013 is bringing Ag Leaders from our area and across the country to converge on a single platform to answer Ag producers' questions.

Area businesses such as Hastings Grain Inspection, Global Industries, Big Cob Hybrid, and Sunheat are participating to help sponsor and bring in such speakers as David Hightower from the Hightower Report, Todd Sneller from the Nebraska Ethanol Board, Steve Williams from JBS, and Greg Hoelck from Hastings Grain Inspection.

Ag Outlook 2013 seating is limited. VIP seating is available; however, seating is going fast. To find out how you can participate, email agedco@charter.net or visit www.agedco.com.

Soybean Farmers Honored For Yields

SIoux FALLS — The South Dakota Soybean Association (SDSA) and South Dakota Soybean Research and Promotion Council announced the winners of the third annual South Dakota Soybean Yield and Quality Contest during the SD Soybean Recognition Banquet on Wednesday evening. More than 320 farmers submitted Soybean Yield Contest entries in ten different categories. Several of the top entries resulted in record yields ranging from 60 to 88 plus bushels per acre.

Kory Standy, a soybean farmer from Charles Mix County, had the overall highest yield entry at 88.37 bushels/acre.

"Despite the drought, we saw many South Dakota farmers produce excellent yields during this harvest season. We're excited to honor some of the top soybean growers in our state for their award-winning yields. With advancements in technology and innovative management practices, every year we get a little bit closer to realizing 100-bushel soybeans in South Dakota," said Paul Casper, SDSA President. "In addition to the well-deserved recognition, the yield contest gives us the opportunity to analyze trends and data from the entries so we can share this information with farmers throughout the state."

Entries for the yield contest were categorized by soybean maturity and sub-divided into three groups: Irrigated, Non-irrigated and No-till. Each first-place winner received a \$2,000 cash prize and up to \$2,000 for a non-transferable trip for two to the 2013 Commodity Classic in Kissimmee, Fla. The second place winner in each category received a \$1,500 cash prize, and the third place winner in each category received a \$1,000 cash prize.

For a complete list of winners, see the attached "2012 South Dakota Soybean Yield Contest Results" document. First place winners of the annual yield contest were:

- Rodd Beyer — 79.52 bushels/acre, Roberts County, Group 0 Non-Irrigated Category
- Jon Locken — 72.86 bushels/acre, Brown County, Group 0 No-Till Category
- Mitch Peterson — 86.01 bushels/acre, Spink County, Group 0 or 1 Irrigated Category
- Monica McCranie — 81.92 bushels/acre, Marshall County, Group 1 Non-Irrigated Category
- Jerry Stoltenberg — 79.86 bushels/acre, Spink County, Group 1 No-Till Category
- Kevin Brown — 81.04 bushels/acre, Moody County, Group 2 Non-Irrigated Category
- Freddy Waldner — 70.80 bushels/acre, Clark County, Group 2 No-Till Category
- Kory Standy — 88.37 bushels/acre, Charles Mix County, Group 2 or 3 Irrigated Category
- Harold Wipf — 62.59 bushels/acre, Hutchinson County, Group 3 Non-Irrigated Category
- Scott McKee (Honorable Mention*) — 62.91 bushels/acre, Union County, Group 3 No-Till Category. (* — Prizes are awarded in each category only if there are 3 or more entries per category.)

For the second year in a row, the Soybean Yield Contest also featured a quality contest. The top two highest quality beans in each maturity group received a \$300 cash prize. Soybean quality is determined by the Estimated Processed Value (EPV) from the oil and protein content of soybeans, and is expressed as a value of converting the protein and oil in the soybean into soybean meal, oil and hulls.

In order to share the results and trends of this year's yield contest, South Dakota Soybean has scheduled a series of Soybean Success Seminars for farmers. The Soybean Success Seminars will feature a session on agronomic practices and a session on marketing.

The schedule is as follows:

- Aberdeen — Best Western Ramkota, Jan. 29, 10 a.m.-noon
 - Watertown — Events Center, Jan. 29, 4-6 p.m.
 - Mitchell — Highland Conference Center, Jan. 30, 10 a.m.-noon
 - Sioux Falls — Best Western Ramkota, Jan. 31, 10 a.m.-noon
 - Yankton — Best Western Kelly Inn, Jan. 31, 4-6 p.m.
- Visit www.sdsoybean.org for more information.



Van Maanen

Ancient Grains

Wheat's Ancestors Are Making A Comeback

BY RITA BRHEL
P&D Correspondent

Wheat has long been a staple in American diets, but as the nation's population becomes more diverse so is its palate. Einkorn, emmer, and spelt aren't common on mainstream food labels, but these ancestors of modern wheat continue to be popular among ethnic groups and have the potential to become lucrative agricultural crops.

Frank Kutka, co-coordinator of the Northern Plains Sustainable Agriculture Society's Farm Breeding Club in Dickinson, N.D., says that einkorn, emmer, and spelt each provide an opportunity to benefit producers, not only through enterprise diversification but also the forecasted growth in demand for the grains. Ethnic markets are only predicted to expand, and there is also a growing segment of health-conscious consumers seeking these grains for their higher nutrient density and higher-end consumers who appreciate these grains' use in artisan food products.

"Emmer bread is delicious," said Julie Dawson, research associate at Cornell University in Ithaca, N.Y., where she is leading a project on the feasibility of growing these ancient grains as an agricultural crop in the United States. "It's used a lot in Italian cuisine, and the breads are more dense than wheat."

Dawson adds that some consumers enjoy a certain romanticism as well for foods out of the ordinary or that are tied to history somehow. Einkorn, emmer, and spelt definitely have that quality.

"Wheat has a very large and very complicated genealogy," Dawson said. Modern wheat traces its roots back to emmer some 17,000 years ago. Einkorn, a cousin to modern wheat but not in direct lineage, was the first species of wheat to grow on the planet. And spelt was developed by breeding emmer and its next-generation species, durum, probably 7,000 years ago. When crossed with a wild species, that durum eventually became bread wheat, otherwise what is now known as modern wheat.

Einkorn, emmer, and spelt are not well known in the United States, Dawson says. Spelt can sometimes be found on food labels, but einkorn and emmer are almost non-existent outside of specialty health food stores and ethnic food markets, Dawson says, although the online community — bloggers and social media users — is alive with discussions about these ancient grains.

"These ancient grains are significantly better known in Europe," Dawson said. "Regions in Switzerland, France, Italy, and the U.K. are growing emmer and einkorn. Spelt has been grown in Eastern Europe and the Mediterranean continuously for millennia."

ON THE TABLE

Einkorn and emmer are both known for adding flavor to foods, and both as well as spelt are exceptional in nutrition compared



PHOTO: USDA

IN THE FIELD

Furthermore, researchers are beginning to investigate whether these ancient grains might be able to lend a few genes to modern wheat to improve production. Emmer, in particular, is known for being naturally drought, disease, pest, and soil salinity resistant, Kutka explains. Steve Zwinger, agronomy research specialist at the North Dakota State University's Carrington Research Extension Center in Carrington, N.D., with a special interest in emmer, says his research is centering on what genetics both ancient grains and heritage wheats — the varieties dating back to just the past 150 years, mostly those pre-1950s — can offer to modern wheat.

"Especially with einkorn, there have been very little breeding efforts," he said. While ancient grains offer potential, seed is very limited, mostly to farmer-saved sources or the National Small Grains Collection.

Zwinger began his trials with 224 varieties of ancient grains, heritage wheat, and modern wheat and is now comparing more than 500 varieties each year. All grain is seeded in the hull at 100 pounds per acre, which equates about 1 million plants per acre. He's looking for production qualities, such as yield, maturity, vigor, height, lodging, drought and pest resistance, nitrogen fertilizer management, planting date, and planting rate, as well as qualities for the grain's end use, such as hulling, test weight, nutritional content, and baking ability. So far, the ancient grains look promising.

"Yields in ancient grains are very similar to modern wheats, better in drought or stress situations, but will lodge easily under high fertility," Zwinger said. "Many of these don't get diseases or insect problems or even have trouble with weeds."

to modern wheat, Kutka says. In fact, emmer is often used in foods for populations suffering from famine, such as Ethiopian and Indian families. Emmer is also helpful for diabetics who otherwise would have to avoid bread products. Specifically, einkorn has more protein, fat, lutein, vitamin E, and all minerals except for cadmium than modern wheat.

Emmer has more protein, fiber, minerals, and antioxidants than modern wheat. Spelt has more fat, protein, iron, zinc, magnesium, and phosphorus than modern wheat.

"This variation of nutritional qualities is common through the wheats," Kutka said.

In addition, while all three grains have the same allergenic properties as modern wheat, their gluten amounts are lower than modern wheat, Dawson adds. While spelt can be used in baking, emmer and einkorn both have too low of a gluten amount for baking leaven bread; einkorn is good for flat breads, while emmer is better for non-bread food processing.

"They are not gluten free, but many people with gluten sensitivities are able to eat these without trouble," Dawson said.

Because of all of these qualities, she sees great potential for einkorn, emmer, and spelt.

"Spelt has been sought out as a healthy alternative to white bread for many years," Dawson said. "Other ancient grains are gaining market hold, as well, such as quinoa, buckwheat, amaranth, teff, millet, sorghum, and kamut. Consumers are looking for nutritional value first of all, flavor is a big drive, and that their dollar value matches the value that they believe these products have. Consumers will pay more for items they believe have higher value."

Opinion

Is Proposed Neb. Beef Checkoff Worth It?

BY RITA BRHEL
P&D Correspondent

Call it being temperamental, but I totally understand where Nebraska's beef producers are coming from when they complain about the proposed bill to add a state beef checkoff. In these times of extraordinarily tight margins — bare pastures, almost non-existent hay supplies, crippling grain costs, and markets flooded with drought-caused cullings — one more cost is enough to put any producer, no matter how open-minded he usually is, over the edge. And checkoffs are often seen just like that: just another cost with no return to the farmer.

In reality, the checkoff is more like a tax. It goes to the betterment of the industry, and it is returned to the producer but in a different way, through research advancements, marketing programs, and other industry collaborations. And when times are good for producers — when market prices are high and input costs are low — they don't mind a checkoff. It's easier to see the connection between giving up a smidge of the sale price to fund programs that ultimately benefit the producer's bottom line.

But when we're talking about it now, there should be no question that this is a rotten time for anybody to bringing up legislation for



Rita BRHEL

and his arguments are as good relative to today's beef checkoff controversy as it was then for the pork checkoff. Keep in mind that Malone's comments came just a year after producers were opting to shoot or turn their eight-cent-a-pound hogs rather than spend the money on the gas to take them to market. It's not quite the same situation as beef producers are in now, but it's the same suffocating environment where there's just not enough cash flow to go around and desperation is in the air.

Malone described fellow producers going door to door trying to convince their neighbors of the pork checkoff's worth, quoting a study that showed a return of dollars on the pennies spent through the checkoff. But, as Malone pointed out, there were no such

studies: All of that so-called data was speculation. No one really knew.

Malone pointed out that the pork checkoff, at that time, had been around for 60 years and yet the industry was just coming off the lowest hog prices in modern history, lower even than during the Depression. Now, that's low.

He continued that when the pork checkoff began, producers were getting higher prices than there were six decades later, and at that time, tractors cost less than \$1,000 versus today's \$100,000 tractors.

"Somebody is making a profit, but the producer isn't getting any trickle down from it," Malone said. "The CEOs might be making thousands of dollars from the checkoffs, but the producer receives nothing except an extra cost of production."

And, "the entire checkoff problem could be taken care of if producers had the right to just say no," he added. "Give it lots of thought and then vote your mind."

I have studied the issue at great length, and I will vote against any checkoff that is mandatory and unaccountable to the producers that pay it."

Granted, the national beef checkoff can currently be refunded to individual producers who request it — even though, it's kind of a pain to have to ask for your money back rather than deciding who gets it to begin with. But, my point is, this is the mindset that checkoff proponents are up against at this time: Producers who are struggling to make it month by month, praying for rain and snow, praying for a miracle in their condition. And then someone goes into the Unicameral and submits a bill that would take some of what little left that they have.

There shouldn't be any wonder of any controversy a proposed Nebraska checkoff would have. What we should be wondering is why there aren't more producers raising heck about it.

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MORNING COFFEE
WEEKDAYS MONDAY-FRIDAY

Monday, January 21
7:40 am Yankton County Comm (Garry Moore, Mark Johnson)
8:20 am FEMA NYC (Dana Nelson)

Tuesday, January 22
7:40 am The Center (Christy Hauer)
8:20 am FEMA NYC (Dana Nelson)
8:45 am Dakota Museum (Crystal Nelson)