



Cheeps & Chirps

..... *Points for Poultry Profitability*

VOLUME 7, ISSUE 2

AUGUST 2014

16th ANNUAL KENTUCKY POULTRY FESTIVAL OCTOBER 11th, 2014

Again this year, the KPF is hosting the Kentucky Poultry Festival in Bowling Green, Kentucky. We invite you to attend the 16th Annual Kentucky Poultry Festival at the Holiday Inn University Plaza. This year's festival will be held on October 11th. We hope that you will mark your calendars and register to join us for an exciting day of food, fun and GREAT entertainment.

Join the ladies outing at Spa day. There will be limited appointments and they are filled on a first come first served basis. Saturday's times are from 8:00 a.m.-4:00 p.m. Treatments offered will include 45 minute: Massage, Spa manicure or Ped-

issage. Crosswinds Golf Course is the location for this year's best ball scramble on Saturday, October 11th. The course is located behind the University Plaza Holiday Inn. Wagoner Mill Road Sporting Clays is hosting this year's clay shoot on Saturday, Oct 11th at 10:15 AM. It is just a 30 minute drive from the hotel. Bring your own shotgun. Ammunition will be provided.

An extension of the Festival is the KPF Scholarship Fund. On Saturday evening, we will host a silent auction where again all proceeds are designated for

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DR. PESCATORE WINS THE W.D. WHITEKER AWARD

Dr. Tony Pescatore was awarded the 2014 Kentucky Association of State Extension Professionals' (KASEP) M.D. Whiteker Excellence in Extension Award. The M.D. Whiteker award is presented to the outstanding Extension Specialist in Kentucky

who has demonstrated excellence in service and educational programming. It recognizes the recipient's achievements, participation and leadership roles at the state, regional and national level.



From L-R:
Dr. Ron Hustedde, Nominations chair
Dr. Darrh Bullock, Nominator
Dr. Tony Pescatore
Nancy Calix, KASEP President

KY Ag Water Quality Plan

Any producer with 10 acres or more involved in agriculture or forestry must develop and implement a KY Ag Water Quality Plan. If the producer is applying nutrients (manure or commercial fertilizer) or exporting manure they need to develop a nutrient management plan as part of their KY Ag Water Quality Plan. Nutrient management plans should be included as Livestock BMP#11 or Crops BMP #5. To comply with the Ag Water Quality Act, producers can follow NRCS guidelines for developing a Comprehensive Nutrient Management Plan (CNMP) or they can follow guidelines outlined in ID-211 Kentucky Nutrient Management Planning Guidelines (KyNMP).

ID-211 Kentucky Nutrient Management Planning Guidelines (KyNMP) is now available online at <http://www2.ca.uky.edu/agc/pubs/ID/ID211/ID211.pdf> .

This document also has an accompanying calculator (Excel workbook) available at <http://www.bae.uky.edu/awqpt/calculators.htm> .



New Poultry Inspection Rules

Federal law requires that government inspectors be present in poultry processing plants. The final version of a new rule was published recently. This is the first overhaul of the poultry production system in more than 50 years. While the changes would be voluntary most of the largest poultry companies are expected to opt in. Some of the smaller plants, however, may opt out.

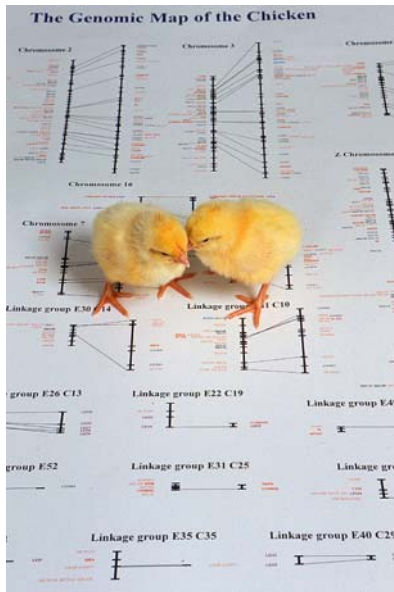
The new rule reduces the number of USDA poultry inspectors but those that remain will focus more on food safety than food quality. They will be required to pull more birds off the line for closer inspection and increased testing for pathogens are encouraged. In addition, more inspectors would check the facilities to make sure they are clean.

The new rule was first proposed in January 2012 but was criticized by

consumer groups because it would switch too much of the inspection burden to industry while increasing processing line speed. The increased line speed proposal was not included in the final rule.

The USDA estimates the changes will prevent 5,000 foodborne illnesses annually. The Center for Disease Control and Prevention (CDC) estimates that salmonella from different sources result in about 1.2 million illnesses in the US every year, with 450 deaths annually. Salmonella and Campylobacter are the two main food-borne bacteria associated with poultry.

Source: <http://www.manufacturing.net/news/2014/08/usda-overhauls-50-year-old-poultry-inspections>



Continued improvement in broiler performance traits expected

The growth rate, meat yield and feed efficiency of today's broiler chicken have improved in leaps and bounds over the last few decades. Still, Dr. Bryan Fancher, Aviagen Group vice-president for global technical operations, predicts that further genetic progress will continue in the future. Genetic selection today uses more advanced methods of selecting pedigree stock. Using this intensive, but balanced, selection strategy can improve both biological performance and animal welfare traits.

Source: World Poultry, August 6 2014

US Poultry industry to track sustainability, tell story

A joint sustainability task force with the National Chicken Council, National Turkey Federation, and the US Poultry and Egg Association is being formed to track the poultry industry's environmental progress overtime and report this to stakeholders. This involves an industry life cycle analysis and a footprint comparison of the industry over time.

Source: WattAgNet.com, August 4 2014



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scholarships given to children and grandchildren of Kentucky's poultry families, employees and allied members. If you would like to donate an item for the silent auction please email Jamie Guffey at jguffey@kypoultry.org

The day will conclude with the annual Hall of Fame Banquet where we will recognize our Hall of Fame Members, Family Farm Environmental Award Winners, Scholarship Winners, and our Ticket Sales Winners. After an evening of good food and recognizing the successes of friends the grand finale is a concert by AARON TIPPIN.

Please make plans to attend our 16th Annual Kentucky Poultry Festival in Bowling Green, KY. If you are unable to attend the events, but would like to support Kentucky's poultry industry; we have many ways that you can get involved without actually being present. If you would like to purchase tickets, please visit the KPF website at www.kypoultry.org or if you need more information please contact the KPF office at

Phone: (270) 404-2277

E-mail: jguffey@kypoultry.org.



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***Mark your calendars & make plans to attend the
16th Annual Kentucky Poultry Festival
October 11th***

This year in Bowling Green, KY!

Hall of Fame Banquet & Aaron Tippin Concert

- Local Music 5 p.m. • Silent Auction 5 p.m.
- Annual Meeting 6:45 p.m. • Dinner/Banquet 7:00 p.m.
- Aaron Tippin Concert 9:00 p.m.

What do you want to read about?

We want to know what you want to read about.
Please e-mail topics of interest to Jacquie.jacob@uky.edu

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as well as other information,
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