



National Association of Institutional Agribusiness

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www.naiaweb.com

The National Association of Institutional Agribusiness (NAIA) strives to meet the educational, networking, and professional growth needs of its membership, which is comprised of correctional and other institutional agribusiness professionals employed by federal, state and local institutions.

NEWSLETTER

SUMMER 2024



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LETTER FROM THE PRESIDENT

Greetings from Arkansas!

I hope everyone is ready for Nashville! There has been a lot of work done to make the Nashville conference one to remember. We will be at the beautiful Cambria Hotel in downtown Nashville, August 19th-22nd. I hope you have your reservations. If not contact us and I bet we can help you get registered for the conference. We will be training and brainstorming ways to make each of our programs better during the time in Nashville. There is plenty of down time scheduled to take in the sights and sounds around Nashville.

Arkansas was honored to host the NAIA Summer Board meeting in June. We had good attendance and covered a lot of business in our 2 days together. Put it on your calendar for the NAIA Conference 2025, September 8th-11th. We will be in Hot Springs at the Hotel Hot Springs downtown. Hot Springs is home to Gangsters, Gamblers and Escapees so it's a fitting place to host the conference! Even Nick can "escape" Hot Springs!!!

I truly believe the NAIA is more important now than ever. It seems everyday we are facing more and more scrutiny as prison farms and industry programs. We need to be a loud and growing voice for the positives that we see coming out of our programs. If we don't tell our story, someone else will, from their perspective. We have a good story to tell. Be involved in NAIA!

Davey Farabough
David.farabough@arkansas.gov
870-692-6353



NAIA SUMMER BOARD MEETING



Board of Directors Summer Board Meeting

The Summer Board Meeting was held in Hot Springs, Arkansas, June 10 - 12, 2024.

It was a very full agenda as the Board of Directors toured Arkansas Department of Corrections Cummings Farm. Board members were able to see field crops, cattle and horse operations.

The Board met on various topics including the 2024 and 2025 National Conference and creative alternatives/innovation to promote sustainable agriculture training.

Initiatives for the coming the year include sharing the positive impact agriculture in corrections has on the incarcerated men and women in our care, developing legislative talking points to share with others, as well as updating the look and feel of NAIA's website.

Board members left energized and ready to tackle the tasks ahead!



Teamwork was key as they had to work together to escape the terrors of Hot Springs Narrow Escape Room!



NATIONAL ASSOCIATION OF INSTITUTIONAL AGRIBUSINESS

CAMBRIA Hotel Nashville Downtown
118 8th Avenue South
Nashville, TN 37203
(615)515-5800

The NAIA 2024 Conference will be hosted at CAMBRIA Hotel Nashville Downtown, 118 8th Avenue South, Nashville, TN 37203 (615)515-5800.



Here is some important information to keep in mind.

- All reservations need to be made by: 7/19/24
- Reservations can be made by calling (615)515-5800
- Make sure all guests use the group code: NAIA – National Association of Institutional Agribusiness (**failure to use this code will prevent the guest from receiving the discounted room rate**)
- Valet parking is available at a rate of \$45.00 per vehicle, per day, with complimentary in-and-out services. A self-parking lot managed by PMC (Parking Management Co) is directly across the street from the main entrance/motor lobby of hotel at a rate estimated at \$18 - \$25 per vehicle/per park.
- Additional information for hotel can be found at <https://www.cambrianashville.com>

Air Travel and Transportation

BNA – Nashville International Airport

<https://flynashville.com>



National Association of Institutional Agribusiness

2024 CONFERENCE AGENDA

Nashville, Tennessee

Monday, August 19, 2024

3:00 - 5:30 p.m.	Registration
4:00 - 5:00 p.m.	NAIA Board Meeting
5:30 - 7:00 p.m.	Welcome Reception

Tuesday, August 20, 2024

7:00 - 8:00 a.m.	Breakfast provided
8:00 - 12:00 p.m.	Vendor Presentations/Educational Sessions, Speakers TBA
12:00 - 1:00 p.m.	Lunch provided
1:00 - 4:30 p.m.	Vendor Trade Show/Networking
6:30 - 8:30 p.m.	Dinner Reception

Wednesday, August 21, 2024

7:00 - 8:00 a.m.	Breakfast provided
8:00 - 8:45 a.m.	Travel to Food Concepts
8:45 - 9:30 a.m.	Tour "Food Concepts"
9:30 - 11:00 a.m.	Travel to Deer Valley Farm
11:00 - 12:00 p.m.	Tour "Deer Valley Farm"
12:00 - 1:00 p.m.	Lunch provided
1:00 - 2:00 p.m.	Travel to Middle Tennessee Ag Research Farm
2:00 - 3:00 p.m.	Tour "Middle Tennessee Ag Research Farm"
3:15 - 4:00 p.m.	Travel back to hotel
4:00 - 5:00 p.m.	Vendor Networking Opportunities

Thursday, August 22, 2024

7:00 - 8:00 a.m.	Breakfast
8:00 - 9:00 a.m.	Business Meeting
9:00 - 12:00 p.m.	Training Sessions, Speakers TBA
4:00 - 5:00 p.m.	NAIA Board Meeting
6:30 - 8:30 p.m.	Banquet

Friday, August 23, 2024

7:00 - 8:30 a.m.	Breakfast on your own
8:30 - 9:30 a.m.	NAIA Board Meeting

****All meals & training sessions will be held in the GIBSON BALLROOM****

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NAIA PURPOSE: *"To promote the pooling and sharing of meaningful information; to preserve the integrity of institutional agribusiness; and to provide the resources for personal development of agribusiness professionals."*

VIRGINIA DEPT. OF CORRECTIONS

Why I Work In Agribusiness...

“Agribusiness has provided me with countless opportunities and experiences. I am grateful to work in a place that values helping others succeed. It is very fulfilling to watch the staff and offenders grow their skills on the farm and as people. I couldn’t ask for a better work environment or better staff. I have thoroughly enjoyed my time at VADOC.”

Emma J. Hoerichs
Farm Manager, State Farm Agribusiness
Virginia Department of Corrections



Why I Work In Agribusiness...

“Transitioning from a job on the road to an environment where I can make meaningful connections with my peers has been my best career move. Working in a field I enjoy while providing a crucial role in public safety is an opportunity unlike any other. With agriculture being a vital industry in our area, I am proud to be a part of providing the training and skills required to accelerate our workers in the field. This is why I work in Agribusiness.”

Luke Moore
Quality Assurance Specialist
State Farm Agribusiness
Virginia Department of Corrections



Using Genomics Testing to Improve Management and Selection



Article Submitted By: Matthew Studstill, Neogen Territory Manager - GA, FL, SC, AL

One of the most economically important undertakings of a profitable cattle operation is selecting the next generation of females that will serve as the genetic base for years to come. Historically, selection criteria was largely composed of visual appraisal – the females that were “biggest” or “prettiest” or had the best confirmation, were potentially most likely to make their way back to the pasture.

Selecting in this manner can have consequences because of the antagonistic effect that selecting for certain traits has on others. For instance, direct selection of an economically important trait like weaning weight has a direct negative impact on a trait like stayability – defined as the chance a heifer will remain in the herd as a productive cow until at

least six years of age.

Neogen, best described as a global food security company, is working to improve the heifer selection process through genomics testing. Igenity Beef, Neogen’s flagship product for commercial cattle, is the first genomic profile designed for crossbred cattle. Igenity beef results provide 17 economically important traits, 3 selection indexes and parentage identification. Now, using genomics information alongside visual appraisal for selection, allows cattle producers to make genetic progress faster and avoid the pitfalls of unintended consequences.

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GEORGIA CORRECTIONAL INDUSTRIES



GCI Using Genomics Testing to Improve Management and Selection continued from page 07

This past spring, Georgia Correctional Industries in Reidsville, Georgia tested 102 heifers with Neogen's Igenity Beef product. The goal was to find and group the females that were genomically superior, so they could be managed in a contemporary group of their own. A tissue sample was taken from each heifer and shipped to Neogen's genomics lab in Lincoln, Nebraska where DNA was extracted and genotyped to identify traits of importance. Igenity Beef results revealed that 31 of the heifers scored as "Elite" on Neogen's maternal index, which places them in the top 25% of all Igenity tested animals nationwide. Fifty of the heifers scored as "Elite" on the terminal index, again ranking them in the top 25% of all Igenity tested animals nationwide. Fifteen of the heifers scored as "Elite" relative to both maternal and terminal indexes; less than 7% of all Igenity tested animals successfully achieve this designation.

The heifers picked for this priority group were not only genetically superior for their maternal characteristics but were also gifted with superior growth, feed efficiency and carcass quality characteristics, according to the genomic data. Herd managers will now use the same genomic information to make future management decisions. For instance, bull selection can now be more targeted as the strengths and weaknesses of the females are known. Parentage will be used to confirm sires and dams of the next generation, creating a record of cow families, and

identifying the sires and dams that consistently deliver the best genetics and most return year after year.

By investing in genomic technologies to improve selection and management decisions, Georgia Correctional Industries in ensuring that the future of their cattle operation stays on the cutting edge of genetic potential and that with every subsequent calf crop, genetic progress continues to be made.



Harvest Time: Residents at Pine Hills Spend Time in Facility Garden

*Article Submitted by: Ross Wagner
Bureau Chief
Montana Correctional Enterprises*

Fall is in the air and that means its harvest time at the Pine Hills Correctional Facility garden.

“We know it’s important to have academic time, but we’ve also seen the benefits that working in the garden can offer adult residents,” PHCF Superintendent Steve Ray said. “It teaches the members of the work crew how to be patient, how to nurture something from start to finish, and how to follow through until the very end. These are all soft skills that will help youth and adult residents when they return to our Montana communities.”

The greenhouse is situated on the Pine Hills ranch property. This year, some of the vegetables that were grown included



tomatoes, cucumbers, and a variety of peppers. The harvested food is used in the facility’s kitchen, as donations to the food bank, and as gifts to staff members.

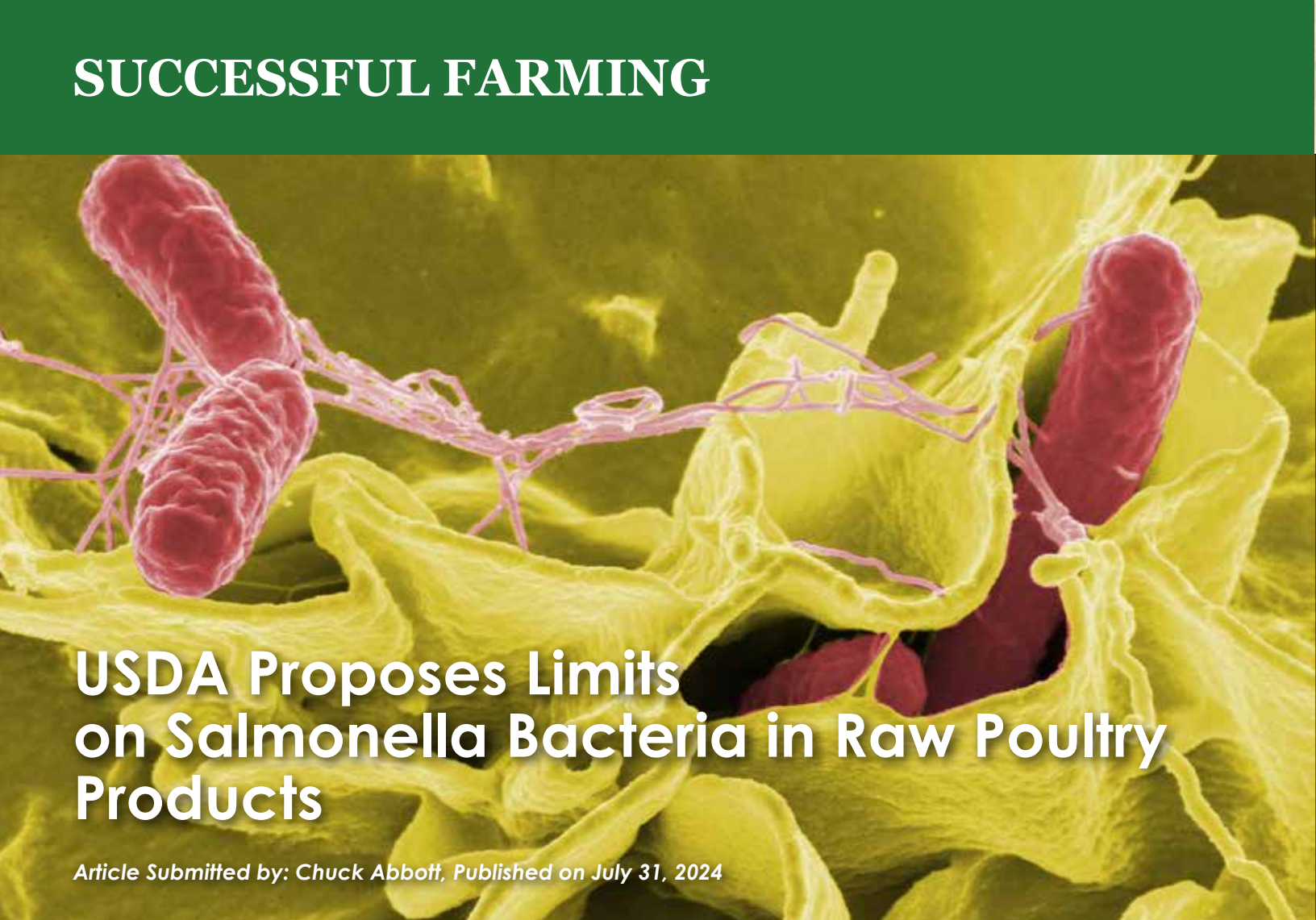
Aside from the garden, residents can work on the ranch with the facility’s cattle or in therapeutic and training activities with horses.

“Besides the food we grow in the greenhouse we grow potatoes, corn and pumpkins,” Program Manager Jeff Hill said. “With the pumpkins we provide any offender and resident here with a pumpkin if they want to carve one for Halloween. They are displayed at the front of the facility for the staff and public to see.”

Aside from the garden, residents can work on the ranch with the facility’s cattle or in therapeutic and training activities with horses.

Left: Richard Lawrence, an offender worker at Pine Hills, searches for tomatoes to harvest in the PHCF greenhouse.





USDA Proposes Limits on Salmonella Bacteria in Raw Poultry Products

Article Submitted by: Chuck Abbott, Published on July 31, 2024

Contaminated food is the number one cause of salmonella infections in the United States, and poultry is one of the leading sources of food-borne salmonella illnesses.

After three years of study, the Agriculture Department proposed limits on salmonella contamination of raw chicken and turkey products on Monday with an emphasis on the types of salmonella bacteria mostly likely to cause illness. Consumer groups said the proposal, modeled on a 1994 USDA ban on the most dangerous types of E. coli bacteria in ground beef, was a large step forward for public health.

“The proposal is one of the greatest advances in food safety in a generation,” said the Center for Science in the Public Interest. The Consumer Federation of America said the USDA proposal “sets safety standards where they matter to consumers; on poultry products themselves rather than on the establishments that process the birds.” The current safety system calls for processors to implement plans to avoid the contamination of poultry meat in the plant but allows sale of products containing salmonella.

Contaminated food is the number one cause of salmonella

infections in the United States, and poultry is one of the leading sources of food-borne salmonella illnesses. Although the presence of salmonella bacteria in poultry products has been declining, there has been no reduction in salmonella illnesses, said the USDA. It estimates there are 125,000 cases of salmonella illnesses related to chicken and nearly 43,000 illnesses related to turkey annually.

“This proposed framework is a systemic approach to addressing salmonella contamination at poultry slaughter and processing, which includes enforceable standards that will result in safer food for consumers and fewer illnesses,” said Agriculture Secretary Tom Vilsack. “Far too many consumers become sick from poultry contaminated with salmonella, and today’s announcement marks a historic step forward to combat this threat.”

Under the USDA proposal, raw whole chickens, chicken parts, ground chicken, and ground turkey products would be barred from sale if they contain 10 or more colony forming units per gram of salmonella bacteria and any



amount of three disease-causing salmonella serotypes apiece for chicken and turkey.

Poultry processors also would be required to develop a microbial monitoring program to prevent pathogen contamination during slaughter.

Trade groups for the broiler chicken and turkey industries questioned the scientific basis for the USDA regulation and warned it might drive up costs.

“We support changes in food safety regulations that are based on sound science, robust data, and are demonstrated to positively impact public health. We are concerned this proposal is not based on any of those,” said Ashley Peterson, in charge of regulatory affairs at the National Chicken Council, a trade group. “It also has the potential to significantly raise the price of chicken at a time when Americans are dealing with inflation in every part of their lives.”

The National Turkey Federation said USDA’s meat safety agency, the Food Safety and Inspection Service, already

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SUCCESSFUL FARMING



USDA Proposes Limits on Salmonella Bacteria in Raw Poultry Products continued from page 11

had the power “to drive improvements in food safety without implementing a final product standard for salmonella in turkey products.”

In April, the USDA issued a regulation, with a one-year grace period, that would reject raw chicken as an ingredient in breaded, stuffed chicken products if it contained too much salmonella. It was the first USDA rule to name salmonella as an adulterant in a class of raw poultry products.

Americans are forecast to consume 117.1 pounds of chicken and turkey meat per person this year, slightly more than the amount of red meats they are forecasted to consume, which includes 58.2 pounds of beef and 51 pounds of pork.



This year, Americans are forecasted to consume:



117.1 lbs of Chicken and Turkey per person



58.2 lbs of Beef per person



51 lbs of Pork per person

The Importance of Offering Internship Programs within Agribusiness Operations

Article Submitted By: Brent Galloway, Farm and Livestock Advisor and Jessie Palmer, Intern, Georgia Correctional Industries

Does your organization offer internship opportunities? If the answer is “no” – hopefully you will consider offering one now! Internships provide unique experiences for students to learn about agribusiness and one of the most diversified ways...is within a Correctional Farm Operation!

Georgia Correctional Industries (GCI) is a multifaceted farming operation that spans agricultural mechanics, food processing, crop production, and livestock production. The diversity creates a perfect place for college students to complete internships. GCI's Farm and Livestock Advisor, Brent Galloway, enjoyed working collaboratively with Abraham Baldwin, Agricultural College's Diversified Agriculture Department this summer to provide an internship experience for Jessica Palmer.



Hello, my name is Jessie Palmer and I am a senior at Abraham Baldwin Agricultural College pursuing a bachelors degree in Animal Science. This summer I have been completing a summer internship as a farm hand with Georgia Correctional Industries. As a college student finding

an internship can be very nerve wrecking and I am pleased to announce I found one this summer that has been an absolutely phenomenal experience.

I would like to first thank Liam Tewksbury, the Farm Manager of Lee Arrendale for being a great mentor this summer and for always creating a positive work environment. During my time at the farm I have learned valuable skills such as cattle handling, facility management, equipment operation, and how to reason through management decisions. Secondly, I would also like to thank Brent Galloway, the Farm and Livestock Advisor for the state of Georgia for really helping me make the most of my internship and letting me explore different aspects of production agriculture.



Mr. Galloway gave me the incredible opportunity to visit the largest and most diverse state owned farm in Reidsville, Georgia. During my time on the operation, I got to experience working in different departments such as the milk processing facility, dairy parlor, row crop operation and even got to spend a little time at

Internships provide unique experiences for students to learn about agribusiness and one of the most diversified ways...is within a Correctional Farm Operation!

the canning plant. I look forward to using all of the experiences and knowledge I have gained over the duration of my summer to help me be successful in my future endeavors. I will be forever grateful for this opportunity I was given and the great people I have met along the way.

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GEORGIA CORRECTIONAL INDUSTRIES



The Importance of Offering Internship Programs within Agribusiness Operations continued from page 13

Jessica spent the summer from June - August working in different departments of GCI. The internship program is an unpaid experience, but the experience and connections made through the time at the state farm is invaluable. GCI looks forward to cooperating with ABAC and other colleges to bring real farm work experience to

the college students. We encourage all Correctional Farm Operations to consider providing the same experience to students.

What better way to share how important these operations are than to share with the future leaders of agribusiness.

**Having a livestock sale?
Looking for a piece of equipment?**

**LET US KNOW!
We can send out an email blast
or add it to the newsletter!**

*“NAIA strives to meet the educational,
networking, and professional growth
needs of its membership...”*



SCHOLARSHIP NOMINATIONS

One main focus of NAIA is the continual advancement of our profession. We value the importance of individuals seeking careers in agribusiness. We look for ways to recognize those individuals by offering opportunities to provide scholarships to applicants that meet the established criteria.

Scholarships are awarded to individuals sponsored by NAIA members who are either a part time or full time student pursuing a bachelor's or graduate degree.

For submissions and questions, contact:

Amy Pataluna - Executive Director
National Correctional Industries Association (NCIA)

E: apataluna@nationalcia.org

Submission period has ended.

The Executive Board of Directors are in the process of screening all applicants.

The recipients will be notified prior to the Annual Conference.

Scholarship Winners will be announced at the Fall National Conference during the Awards Banquet.

BILLY MAX MOORE AWARD NOMINATIONS

Billy Max Moore Award nominations are in. The Executive Board of Directors are in the process of screening all applicants. The Billy Max Moore Award Winner will be announced at the Fall National Conference during the Awards Banquet.

For submissions and questions, contact: Kenny Raiford

Email: john.raiford@vadoc.virginia.gov

Mail: 14545 Old Belfield Road, Capron, VA 23829

Phone: (757) 335-0750

Web: www.naia.web (application located in "Home" section)

ANNOUNCEMENTS

NOW OFFERING GROUP MEMBERSHIPS!

Our goal is to allow individuals and organizations to receive as much access as possible.

- Individuals - \$20/year
- 10 Members - \$195/year
- 15 Members - \$290/year
- 20 Members - \$385/year
- 25 Members - \$480/year
- 30 Members - \$575/year

Member benefits include:

1. Quarterly newsletters (electronic and printed)
2. Member email communications
3. Networking opportunities within the organization
4. Training opportunities within NAIA and NCIA

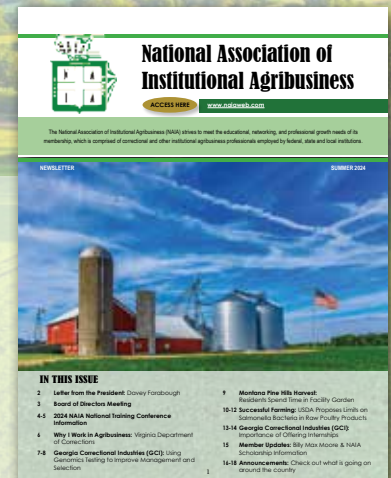


WE WOULD LOVE TO FEATURE YOUR ARTICLE IN OUR NEXT NEWSLETTER

Have an interesting story to share or a topic you would like to see featured in the newsletter?

We would love to hear from you!

For article submissions, please email Amy Pataluna: aepataluna@gci-ga.com



CATTLE CON 2025 SAN ANTONIO

FEB 4-6 | HENRY B. GONZALEZ CONVENTION CENTER

CattleCon is where the beef industry meets!

We're headed to **San Antonio February 4-6, 2025!** At CattleCon, you'll discover a unique and comprehensive experience that brings together education, networking, business opportunities, advocacy, and fun for the whole family, all under one roof. Join us at CattleCon, the ultimate destination where the beef industry meets to learn, connect, grow, and enjoy.

Official Housing and Registration for CattleCon is only available through the [CattleCon website](#). You can stick to our [@cattlecon](#) social channels for all official updates. Beware of scammers, and please report any suspicious activity.

Future CattleCon dates:

February 4-6, 2025 - San Antonio, Texas at the Henry B. Gonzalez Convention Center

February 3-5, 2026 - Nashville, Tennessee at Music City Center

February 2-4, 2027 - Nashville, Tennessee

February 1-3, 2028 - New Orleans, Louisiana

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ANNOUNCEMENTS

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- CONNECT WITH EXPERTS IN YOUR FIELD
- GROW YOUR NETWORK



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APRIL 14-17, 2025

LEARN MORE AT
NATIONALCIA.ORG



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Future Conference Sites

2025	Friday to Tuesday January 10-14	Orlando Convention Center and Hyatt	Thursday to Tuesday August 21-26	Denver, CO 155th
2026	Thursday to Tuesday February 5-10	Long Beach, CA	Thursday to Sunday August 20-23	Chicago, IL 156th
2027	Thursday- Sunday January 7-10	Phoenix, AZ	Thursday to Sunday August 19-22	Columbus, OH 157th

Subject to Change



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**A platform tailored to the needs of
Correctional Industries professionals, and
developed by subject matter experts in the
field of Correctional Industries.**



NATIONAL
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For more information **and the best-discounted price
for your agency!**

Contact NCIA: 410-230-3972 ~ memberservices@nationalcia.org

**Multiple Pricing
Options to fit your
Agency**

**Annual
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**200+ Courses
\$20/each**

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\$25/each**

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\$30/each**

Course Topics Include:

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Financial Self-Sufficiency

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Inventory Management

**Managing the Workplace
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