



Murphy-Brown LLC

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Fourth Quarter 2008

Smithfield Foods and Murphy-Brown provide environmental enhancement grants to protect water quality and wildlife habitat

The United States has lost more than half of its original wetlands, nature's most productive ecosystem, and continues to lose more than 100,000 wetland acres each year.

Why is this important to us? Wetlands can be compared to human kidneys because of their many cleansing benefits. Wetlands and kidneys both help control water flow and cleanse the system.

Wetlands prevent flooding and soil erosion by accepting water when water levels are high, absorbing it much like a sponge. When water levels are low, wetlands slowly release this filtered water. As a result, our lakes, rivers and streams are cleaner and our drinking water is safer.

Wetlands help to counterbalance the human effect on rivers by rejuvenating them and their surrounding ecosystems. Wetlands release vegetative matter into

animal and plant species in the U.S. Many wetlands in the U.S. were destroyed by urban growth and farming before their value was recognized. More than half of U.S. wetlands in the lower 48 states have been lost since colonial times. The U.S. Fish and Wildlife Service estimates that more than one million acres of wetlands were lost in the decade from 1985 to 1995, before the wetlands preservation policy was in force.

Is clean air and water, the preservation of many endangered species, and the conservation of a legacy important to the pork industry? You bet. Environmental stewardship and conservation have long been a focus of our industry. We rely on the sustainability of the earth for the sustainability of our livelihood.



Canal leading to the open waters of Lake Mattamuskeet



Tundra Swan

rivers, helping feed aquatic life. More significantly, wetlands also serve as spawning and feeding grounds for nearly one third of the endangered

Smithfield - AG Agreement

In July 2000, Smithfield Foods, and the N.C. Attorney General entered into an agreement to research the feasibility of various hog waste management technologies. In conjunction with this agreement, and in order to maximize the benefits to North Carolina's environment, the Environmental Enhancement Grant (EEG) Program was established. This program will provide \$50 million over a 25 year period to improve and protect North Carolina's environment into the future. Priority is placed on projects that directly improve water quality in the Cape Fear River Basin, the Lumber River Basin, the Neuse River Basin, the Tar-Pamlico River Basin, and the White Oak River Basin.

One major recipient of EEG funds is Ducks Unlimited (DU), the world's largest and most effective wetland and waterfowl conservation organization. Through their Sound CARE (Conservation of Agriculture Resources Environment) program, DU's objective is to conserve more than 1,800 acres of habitat throughout North Carolina. Restoration projects have been completed by DU to restore wetlands on the Roanoke River National



Wildlife Refuge, Fort Bragg military installation, and Roanoke River Wetlands game land, among many others.

The Roanoke River NWF

The Roanoke River Basin is one of the largest intact bottomland hardwood systems remaining in the Mid-Atlantic region and is widely known for its importance to a diverse group of bird species and anadromous fish stocks. The basin comprises part of five counties and over 800,000 acres. Almost half of the basin's acreage (370,000 acres) is forested and close to a third (267,000 acres) is agricultural. While a large portion of the river basin has been protected by federal and state agencies, the future of this pristine ecosystem still lies in peril due to potential impacts of



regulated water flows, logging, and industrial development along the river. To date, DU has completed 8 projects in the basin conserving almost 18,000 acres. Another 10,000 acres will be protected by 2010. Projects on the North River Game Land, Mattamuskeet National Wildlife Refuge (NWR) and Pocosin Lakes have also been completed. Other organizations that have partnered with DU to implement these projects include the North Carolina Wildlife Resources Commission and U.S. Fish and Wildlife Service.

Lake Mattamuskeet NWR

Lake Mattamuskeet in Hyde County, NC is the largest natural lake in North Carolina, stretching 18 miles in length and seven miles across. This shallow coastal lake is the location of the 50,180-acre Mattamuskeet NWR. It is a major wintering site for waterfowl. Through the EEG grant and additional funding from the North American Wetlands Conservation Act, new pumps and water control structures will improve management of 1,447 acres of wetland habitat.

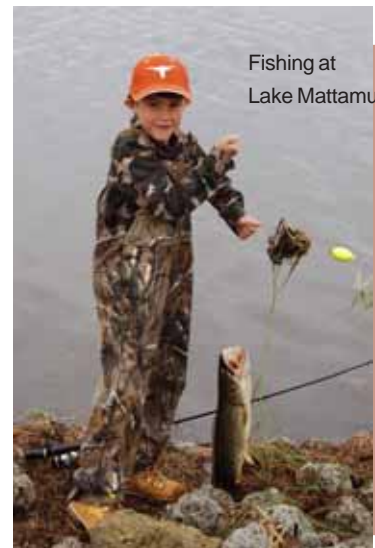
Lake Mattamuskeet is one of a number of Carolina Bay lakes of disputed origin. An Indian legend attributes its formation to a fire that burned for thirteen moons. Scientists cite the possibility of a prehistoric meteor shower or underground peat fires in speculating about how the lake was formed. Almost surrounded by water, many residents of Hyde County make their living fishing, but farming has always been the largest industry in the county. Hunting and fishing are favorite sports in Hyde County,

Hyde County has the largest population of Black Bear in North Carolina and the state has the largest Black Bears in the world.

an area blessed with an abundance of wildlife.

CURE Program

The North Carolina Wildlife Resources Commission has also benefited from the EEG Program. The organization received funding for the



Fishing at
Lake Mattamuskeet

installation of field borders and buffers on 11 Murphy-Brown hog farms that form a natural research laboratory for water quality improvements and wildlife habitat enhancement. Through the Cooperative Upland habitat Restoration and Enhancement (CURE) program, the N.C. Wildlife Resources Commission has been researching the impact that field buffers, placed on private and public lands, have on wildlife habitat and water quality. On one of Murphy-Brown's largest farms near Ammon, North Carolina, Murphy-Brown has converted 150 acres from croplands into buffers and block habitats filled with a variety of native grasses. Regular testing has shown that the buffers are protecting more than 18 miles of waterways from

COMMITMENT



sedimentation, runoff of nutrients or other agricultural pollutants. Wildlife populations are also stabilizing. This project will be a proving ground for educational and scientific programs for farmers on the compatibility of water quality and wildlife habitat with successful agri-business practices. The CURE partnership has proven so successful that the site is now host to wildlife and water quality workshops throughout the year.

Because North Carolina's environmental enhancement needs will change over the 25 years of funding, the EEG program is designed to be flexible and to shift priorities depending on the needs identified each year and the availability of capital for funding.

Concisely, the EEG program identifies three environmental enhancement priorities determined to be important approaches to protecting and restoring the environment of North Carolina. These priorities are (1) to aid environmental areas that need immediate restoration or improvement; (2) to protect North Carolina's natural resources through long-term conservation programs; and (3) to provide air and water quality benefits by increasing access to better technology

The CURE partnership has proven so successful that the site is now host to wildlife and water quality workshops throughout the year. Research with field buffers shows the project has positively impacted 18 miles of waterways, protecting them from agricultural runoff. (Above) Benjie Strope with the North Carolina Wildlife Resources Commission.

and improving agricultural management and conservation practices.

Our Responsibility

Our environment is very unique and has supported life for hundreds of thousands of years. It has provided pristine beauty and the very things necessary for survival. As the population continues to grow, these natural resources will come under increased pressure from human activity. If we are to maintain our current quality of life, we must protect and maintain what nature has been providing for years. To accomplish this, we have learned that we must be stewards of the environment and use our resources wisely. If we don't, we could destroy our most important asset, the very environment that sustains us.

EEG Grant Recipients

Animal & Poultry Waste Management Center at North Carolina State University

Cape Fear River Assembly

City of Jacksonville
Sturgeon Bay Initiative

North Carolina Coastal Land Trust

NC Foundation for Soil & Water Conservation

NC Green Power

Cape Fear River Assembly

Green Trust Alliance LLC

Save Our State

Sustainable North Carolina

Cape Fear Resources Conservation & Development

Ducks Unlimited

Environmental Education Fund

Tar River Land Conservancy

North Carolina Environmental Defense

North Carolina Wildlife Resources Commission

Pamlico-Tar River Foundation

Eno River Association

North Carolina Coastal Federation

Participation is open to nonprofit organizations and institutions with documented 501(c)(3) status, and whose primary purpose is the conservation, preservation and restoration of North Carolina's environment and natural resources; federal, state and local governments; and interstate and intrastate agencies.

McDonald's Honors Smithfield Foods with first Sustainability Award

USAgNet -2008



Smithfield Foods Inc. was honored by McDonald's USA when it received the fast-food chain's first Sustainability Award during the McDonald's 2008 Supplier Summit in Oak Brook, Ill. Recognizing the supplier that best exemplified the McDonald's vision, principles and values for sustainable supply, the award will become an annual honor.

Suppliers were asked by McDonald's to self-nominate and describe their vision,

programs and results in developing and promoting a sustainable supply chain. This included practices that ensure the health and welfare of employees, the welfare and humane treatment of animals, as well as programs that minimize impact on the environment and conserve and protect natural resources.

C. Larry Pope, president and chief executive officer of Smithfield Foods, said Smithfield was honored to be recognized by McDonald's for its sustainability achievements. "The credit has to go to our employees, who exemplify every day our deeply held belief that it's not enough to simply make good food--we must make it in a responsible manner."

"Smithfield Foods deserves to be recognized for their innovative approaches to protect the environment, to ensure the safety of their employees, the well-being of animals, the quality of products and to promoting education in the communities they serve," said Susan Forsell, vice-president supply chain, quality systems, McDonald's USA.

Murphy-Brown was instrumental in making this award possible through its leadership in developing programs like the Environmental Management System (EMS), the Animal Welfare Management System, and the Emergency Response Program for live haul accidents.

In May, Smithfield issued its [7th CSR and Environmental Annual Report](#). According to the report, NOVs were reduced by 12% since the last report, first processing solid waste generation per unit was reduced by 33.3%, the recycling rate nearly doubled from the previous year, overall solid waste generation grew 46% since 2005, first processing electricity efficiency improved by 7% since 2005, first processing water use efficiency improved by 26% since 2005, and overall natural gas use rose by 8% since last reported.



Alex Evans (left) and Walt Burney, Land & Nutrient Management associate with Murphy-Brown LLC, take water samples at Red Hill Swamp in Columbus County, North Carolina as part of World Water Monitoring Day. World Water Monitoring Day™ is an international education and outreach program that builds public awareness and involvement in protecting water resources around the world by engaging citizens to conduct basic monitoring of their local water bodies.

Murphy-Brown participates in WWMD

As a long time sponsor and participant in World Water Monitoring Day (WWMD), Smithfield Foods and its subsidiaries were well represented once again in 2008. As in previous years, company representatives partnered with local schools, youth organizations, and local government officials to learn more about water quality and the factors that influence it. Employees from 31 facilities in 4 different countries worked with nearly 400 volunteers to collect and analyze water samples from local water bodies.

These sampling events stretched from Timisoara, Romania to Hermosillo, Mexico, with 20 different sampling events in 14 states in the US. Some of the water bodies included the Wisloka River in Poland; Big Swamp in Tar Heel, North Carolina, Lake Sidney Lanier near Cumming, Georgia; Markham Creek near Monmouth, Illinois, and the Little Sandy River in Grayson, Kentucky.

World Water Monitoring Day continues to provide an excellent opportunity for us to interact locally while helping the communities where we operate to think globally about water quality and usage. Thanks to everyone for their support of this important program.

--Bill Gill, Assistant VP Environmental Affairs, Smithfield Foods

Norson receives Mexican National Export Awards 2008



Felipe Calderón (standing), President of Mexico, presents Norson with the Mexican National Export Award 2008. Norson has been recognized as the number one pork exporter in Mexico for the past three years. This award is the highest recognition given by the Mexican President to export companies.

Norson (Mexico), a 35,000 sow operation located in Hermosillo, Mexico, is the recipient of the Mexican National Export Award 2008. Norson, one of Smithfield Foods' family of companies, produced 467,000 hogs in fiscal 2008.

This award, presented by the President of Mexico, is the highest recognition to the companies that have an outstanding export performance. Recipients must also exhibit superior product quality, creativity, outstanding effort, and a commitment to its community and to the promotion of Mexico's products abroad.

This award is a product of over 30 years of effort from Norson associates since the company was founded. For 18 years the company has exported its product to markets in Japan, South Korea, the USA and others.

Norson has been recognized as the number one pork exporter in Mexico for the past three years. The company is also recognized for its commitment to community and environment, and its close collaboration with the development of its society and the preservation of its natural resources.

Also in attendance for the awards presentation was the Sonora State Governor, the Minister of Economy of the State of Sonora, and the Minister of Agriculture. The event was hosted by Norson associates, who gave special thanks to the Smithfield family for the fruitful relationship they have shared since 1999, for their efforts in making this award possible, and for helping to make Norson the number one pork producer in Mexico.

Right photo (L to R): Carlos Patron, CEO of Norson, Marco Sanchez, export manager, and Jesus Huerta, VP of Exports and Operations with Norson. Left photo: Eduardo Bours, Governor of Sonora (center) with Carlos Patron (just left) examines some of Norson's pork products.



We've got a new look!

A newly revised and updated Murphy-Brown website is now up and running for the world to see. The address is the same:

murphybrownllc.com.

When you visit the website you will see that we have made some pretty dramatic changes to the look and feel of the site. We believe that you will find the revised site more informative, more user friendly and much easier to navigate than our previous site. Check out our new look.

Murphy-Brown to host another vendor expo in March '09

Once again, Murphy-Brown is extending an invitation to its suppliers and growers to participate in the 2009 Murphy-Brown Vendor Expo. This event is planned for March 17, 2009 from 9:00 a.m. to 5:00 p.m. at the Duplin Events Center in Kenansville, North Carolina.

A previous exposition, which is similar to a trade show, was held in 2007 in Clinton, North Carolina and was considered extremely successful to those who attended. The event is designed to allow interaction among swine and poultry growers and their suppliers, who will be on-site to answer questions regarding the latest equipment and technologies available to the agricultural industry. Continuing education credit hours will also be offered for OIC (Operator-in-Charge) and Pesticide Applicator Licenses.

Doors will be open to the public between 9:00 a.m. and 5:00 p.m. Admission is free and lunch will be provided. For more information and to register, visit our Website at www.murphybrownvendorexpo.com or contact the Murphy-Brown Grower Relations Department at 910-296-3767 or 910-296-3777.

Above: The 2007 Murphy-Brown Vendor Expo proved to be an excellent opportunity for growers and suppliers to make contacts and exchange ideas.



Continuing Education Training Schedule Tuesday, March 17 Duplin County Events Center

8:00 - 8:30	Open
8:30 - 9:15	Mortality Composting, Part 1
9:15 - 10:00	Mortality Composting, Part 2
10:15 - 11:15	Phosphorus Management
11:15 - 11:45	USDA/Rural Development Energy Grants
11:45 - 12:30	Lunch
12:40 - 1:30	Biofuels
1:45 - 2:45	Sludge Management
3:00 - 3:45	Methane Capture
3:45 - 4:00	Methane Capture

Topics and Speakers:

- Methane Capture off Swine Lagoons - Matt Veal
- Biofuel Opportunities for North Carolina - Matt Veal
- USDA-Rural Development Energy Grants - David Thigpen
- Sludge Management - Karl Shaffer
- Understanding Phosphorus Levels on the Farm - Robert Simon & Ronnie Howard
- Mortality Composting - Henry Moore, John Walser, Robert Simon, & Ronnie Howard



Spice up your holiday meals...

This recipe was specially prepared and created by Paula Deen for Smithfield Foods. Recipe and photo courtesy of Smithfield Foods.

Roast Turkey with Cranberry Orange Glaze

Ingredients:

- 3/4 cup orange marmalade
- 3/4 cup frozen cranberry juice concentrate, thawed
- 3 tablespoons maple syrup
- 1 1/2 tablespoons balsamic vinegar
- 1/2 teaspoon salt
- 1 turkey, 14 to 16 pounds, thawed
- cooking spray or vegetable oil, to brush turkey

Steps:

1. Preheat oven to 325° F. Combine marmalade, cranberry juice, maple syrup, vinegar and salt in small heavy saucepan. Bring to a boil on medium heat, stirring frequently. Reduce heat to low. Cook uncovered, stirring frequently for 12-15 minutes, or until glaze is reduced to about one cup.
2. Remove neck and giblets from body and neck cavities of turkey; discard or refrigerate for another use. Drain juices from turkey and dry turkey with paper towels. Turn wings back to hold neck skin against back of turkey.
3. Place turkey, breast side up, on a flat roasting rack in a shallow pan. Brush turkey lightly with vegetable oil or cooking spray. Roast turkey for 2 hours and then cover breast and top of drumsticks loosely with foil to prevent overcooking of breast.
4. Continue roasting turkey for another 45 minutes, remove foil and brush generously with glaze. Return foil loosely to top of turkey and cook for another 45 minutes, or until meat thermometer reaches 180° F when inserted into the deepest part of the thigh.
4. Brush with remaining glaze. Let turkey stand 15 minutes before carving.



Photo and recipe courtesy of Smithfield Foods

Pork Chops with Raspberry and Sweet Onion Sauce

INGREDIENTS

- * 4 Smithfield center cut pork chops
- * 6 tablespoon unsalted butter (reserve 3 tablespoons)
- * Salt and pepper
- * Flour for dredging
- * 3 tablespoons olive oil
- * 2 med. Vidalia onions (thinly sliced)
- * 2-3 cups chicken stock (reserve 1 cup)
- * 2 tablespoons red wine vinegar
- * 1 tablespoon balsamic vinegar
- * 1 tablespoon dark brown sugar, packed
- * 2 cups fresh raspberries (reserve 1/2 cup)

Find these and other wonderful holiday recipes at smithfieldfoods.com and "make something delicious for the whole family!"

STEPS

Preheat oven to 350 degrees F. Heat olive oil and 3 tablespoons of butter in an oven-proof skillet large enough to hold all of the chops. Salt and pepper the chops and dredge in flour. Shake off any excess. Brown the chops in the butter and oil. Remove the chops. Cover the bottom of the skillet with an even layer of onions. Arrange the chops on top of the onions. Pour in just enough stock to come up approximately 1/4" from bottom of pan. Cover and bake for 45 minutes. After 30 minutes, check to make sure stock has not boiled away. Add more stock if necessary. The onions should caramelize to a nice golden brown color (not burnt, though). When chops are done, remove from the pan (leaving in onions). Deglaze the pan with the reserved 1 cup stock. Bring to a simmer for 2 min. Add vinegar, sugar and whisk in the reserved 3 tablespoons butter. Add the berries and mash slightly. Reduce sauce until slightly thickened. Add salt and pepper to taste. Serve the chops with the sauce spooned over the top. Garnish with the reserved 1/2 cup raspberries.

Smithfield Foods y Murphy-Brown otorgan donaciones para el mejoramiento ambiental y proteger la calidad del agua y el hábitat silvestre

Estados Unidos ha perdido más de la mitad de sus humedales originales, los ecosistemas más productivos de la naturaleza, y continúa perdiendo más de 100,000 acres de humedales cada año.

¿Por qué es esto importante para nosotros?

Los humedales pueden ser comparados con los riñones humanos debido a sus muchos beneficios de limpieza.

Humedales y riñones ayudan a controlar el flujo de agua y a limpiar el sistema.

Los humedales previenen las inundaciones y la erosión de suelos al aceptar agua cuando los niveles de ésta son altos, absorbiéndola como una esponja. Cuando los niveles de agua son bajos, los humedales lentamente liberan su agua filtrada. Como resultado, nuestros lagos, ríos y arroyos están más limpios y el agua que tomamos es más segura.

Los humedales ayudan a balancear el efecto que causan los humanos en los ríos, rejuveneciendo a éstos y a sus sistemas ecosistemas circundantes. Los humedales liberan materia vegetativa en los ríos, ayudando a alimentar la vida acuática. Más significativo es el hecho de que los humedales también sirven como criadero y zona de alimentación para cerca de un tercio de las especies de plantas y animales en peligro de extinción en los EU. Muchos humedales en los EU fueron destruidos por el crecimiento urbano y la

agricultura antes de que su valor fuera reconocido. Más de la mitad de los humedales en los 48 estados más bajos se han perdido desde la época colonial. El Servicio de Vida Silvestre y Pesca de los EU estima que más de un millón de acres de humedales se perdieron en la década de 1985 a 1995, antes de implementarse el reglamento de preservación de humedales.

¿Son la limpieza del aire y el agua, la reservación de muchas especies amenazadas y la conservación del legado importantes para la industria del cerdo? Por supuesto que sí. Buen cuidado ambiental y la conservación han sido foco de atención en nuestra industria por mucho tiempo. Dependemos de la sustentabilidad de la tierra para la sustentabilidad de nuestra propia existencia.

Acuerdo entre Smithfield y AG

En Julio del 2000, Smithfield Foods y el Abogado General acordaron investigar la factibilidad de aplicación de varias tecnologías de manejo de desechos del cerdo. En conjunción con este tratado y con objeto de Maximizar los beneficios para el ambiente de Carolina del Norte se estableció el Programa para el Mejoramiento Ambiental (EEG) Este programa proveerá \$ 50 millones en un período de 25 años para mejorar y proteger el futuro del medio ambiente en Carolina del Norte. Será prioritario realizar proyectos que mejoren directamente la calidad del agua en las cuencas de los Ríos Neuse, Tar-Pamlico y White Oak.

Un recipiente mayoritario de los fondos del EEG es Ducks Unlimited (DU), la organización más grande y efectiva de conservación de aves acuáticas y humedales en el mundo. A través de su sólido programa CARE (Conservación de Recursos Agrícolas y Medio Ambiente), DU tiene el objetivo de conservar más de 1,800 acres de hábitat en Carolina del Norte. Se han completado proyectos de Restauración en los humedales del Refugio Nacional Silvestre del Río Roanoke, instalaciones del Fuerte militar Bragg y los terrenos para cacería de los humedales del Río Roanoke, entre muchos otros



Winter Glossy Ibis (*Plegadis falcinellus*) at Mattamuskeet NWR, Hyde Co., NC

El Refugio Nacional Silvestre del Río Roanoke (NWF)

La Cuenca del Río Roanoke es uno de los últimos sistemas de maderas finas que permanece intacto en la región del Atlántico Medio y es ampliamente conocido por su importancia para un grupo diverso de especies de aves y reservas de peces anádromo. La cuenca es compartida por 5 condados y abarca más de 800,000 acres. Casi la mitad del terreno de la cuenca (370,000 acres) tiene bosque y aproximadamente un tercio (267,000 acres) se dedican a la agricultura. Aunque una porción grande de la cuenca del río ha estado protegida por agencias federales y estatales, el futuro de este sistema ecológico aún es amenazado por el impacto potencial de flujos regulados de agua, tala de árboles y desarrollo industrial a lo largo del río. Hasta ahora, DU ha completado 8 proyectos en

la cuenca, conservando casi 18,000 acres. Otros 10,000 acres serán protegidos para el 2010. También se han culminado proyectos en la Tierra para Cacería del Río Norte, el Refugio Nacional Silvestre de los lagos Mattamuskeet (NWR) y Pocosin. Otras organizaciones que se han asociado con DU para implementar estos proyectos incluyen la Comisión de Recursos Silvestres de Carolina del Norte y el Servicio de EU para la Pesca y la Vida Silvestre.

El Refugio Nacional Silvestre del Lago Mattamuskeet NWR

El Lago Mattamuskeet en el Condado Hyde, es el lago natural más grande de Carolina del Norte, alcanzando 18 millas de largo y 7 millas de ancho. Este lago superficial costero es el donde se encuentra el NWR con sus 50,180 acres. Es un sitio de muy grande donde aves migratorias pasan el invierno. Con el donativo EEG y fondos adicionales del Acta Norteamericana de Conservación de Humedales, nuevas bombas y estructuras de control de agua mejorarán el manejo de este hábitat de más de 1,447 acres de humedal.

El Lago Mattamuskeet es uno de los varios lagos de la Bahía de Carolina de origen incierto. Una leyenda indígena atribuye su formación a un incendio que ardió por trece lunas. Los científicos citan la posibilidad de que la causa haya sido una prehistórica lluvia de meteoros o incendios de turbas bajo tierra al especular sobre las posibles causas de su origen. Casi rodeados por agua, muchos residentes del Condado Hyde se ganan la vida pescando, pero la agricultura ha sido siempre la industria más grande del condado. La caza y la pesca son los deportes favoritos en el Condado Hyde, un área bendecida con la abundancia de vida salvaje.

Programa CURE

La Comisión para los Recursos Silvestres de Carolina del Norte, también se ha beneficiado del Programa EEG. La organización recibió fondos para la instalación de bordos y contenedores en 11 granjas porcinas de Murphy-Brown que forman un laboratorio natural de investigación para mejoramiento de la calidad del agua y del hábitat de vida silvestre. A través del Programa Cooperativo para la Restauración y Mejoramiento del Hábitat (CURE), la Comisión de Recursos Silvestres de Carolina del Norte ha estado investigando el impacto que los reservorios de campo localizados en tierras públicas y privadas, tienen el hábitat silvestre y la calidad del agua. En una de sus granjas más grandes cerca de Ammon, Carolina del Norte, Murphy-Brown ha convertido 150 acres de tierra de labor en reservorios y asegurado hábitats sembrados con una variedad de pastos nativos. Pruebas regulares han mostrado que los reservorios están protegiendo más de 18 millas de vías acuíferas de la sedimentación, fuga de nutrientes y otros contaminantes agrícolas. Las poblaciones de vida salvaje también se están estabilizando. Este proyecto será un terreno de experimentación para programas educativos y científicos para granjeros sobre la compatibilidad de la calidad del agua y el hábitat silvestre con prácticas agrícolas exitosas. La sociedad del CURE ha probado ser tan exitosa que el sitio es ahora lugar en que se realizan talleres de vida silvestre y calidad del agua durante todo el año.

.Debido a que las necesidades de mejoramiento ambiental en Carolina del Norte cambiarán en los 25 años desde su fundación, el programa EEG está diseñado para ser flexible y para cambiar prioridades dependiendo de las

necesidades identificadas cada año y la disponibilidad de capital para sustentarla.

El programa EEG identifica de manera concisa tres prioridades de mejoramiento ambiental que se ha determinando son importantes perspectivas para proteger y restaurar el ambiente de Carolina del Norte. Estas prioridades son (1) ayudar áreas ambientales que necesitan mejoramiento y restauración inmediatos; (2) proteger los recursos naturales de Carolina del Norte a través de programas



de conservación a largo plazo; y (3) proveer beneficios de calidad de agua y aire incrementando el acceso a mejor tecnología y mejorando la administración agrícola y prácticas de conservación.

Nuestra Responsabilidad

Nuestro medio ambiente es único y ha apoyado la vida por cientos de miles de años. Ha provisto gran belleza y las cosas más importantes para la supervivencia. Mientras que la población continúa creciendo, estas fuentes naturales se verán cada vez más presionadas por la actividad humana. Si hemos de mantener nuestra actual calidad de vida, debemos proteger y mantener lo que la naturaleza nos ha dado por años. Para lograr esto, hemos aprendido que debemos ser amigos del medio ambiente y usar nuestros recursos sabiamente. Si no lo hacemos, podríamos destruir nuestra más valiosa propiedad, el medio ambiente que nos mantiene.

Murphy-Brown será anfitrión de otra exposición de proveedores en Marzo del 2009

Una vez más, Murphy-Brown extiende una invitación a sus proveedores y productores para participar en la Expo de Proveedores de MB 2009. Este evento está planeado para el 17 de marzo del 2009 de las 9:00 a.m. a las 5:00 p.m. en el Centro de Eventos del Condado de Duplin en Kenansville, Carolina del Norte.

Una exposición similar a una exhibición de intercambio se llevó a cabo en Clinton, Carolina del Norte en el año 2007 y quienes acudieron la consideraron extremadamente exitosa. El evento está diseñado para permitir la interacción entre productores de cerdos y aves con los proveedores, quienes estarán ahí para responder preguntas acerca del equipo y

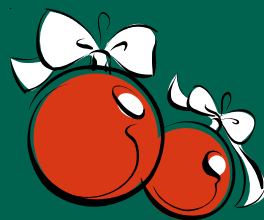
tecnologías más actualizados disponibles para la industria agropecuaria. También se ofrecerá acreditación de horas para la Educación Continuada para OIC (Operador a Cargo) y Licencias de Aplicación de Pesticidas.

Las puertas se abrirán al público entre las 9:00 a.m. y las 5:00 p.m. La admisión es gratuita y se servirá almuerzo. Para registrarse y obtener más información visite nuestro sitio en

la Red: www.murphybrownvendorexpo.com o llame al Departamento de Relaciones con Productores al 910-296-3767 o 910-296-3777.

Felices Fiestas y Feliz Temporada Navideña.

Aunque el 2008 ha sido un año de muchos retos para nuestra compañía, aún tenemos mucho de qué estar agradecidos. Deseamos a usted y su familia una segura y feliz temporada navideña.



Murphy-Brown y Smithfield Foods atienden a guerreros heridos durante "Caravana de Soldados"

En un tormentoso día de octubre, más de una docena de soldados de EU de todas las ramas de las fuerzas armadas llegaron al estacionamiento de Smithfield Foods en Tarheel, Carolina del Norte. Estos soldados participaron en el "Proyecto Caravana de Soldados Heridos", un programa de ciclismo de rehabilitación para soldados heridos en acción. La parada en Tarheel fue uno de varios altos en la ruta del Fuerte Bragg a la Isla Oak, Carolina del Norte, un viaje de 4 días para los soldados. Dennis Pittman, Vocero de Relaciones Públicas de Smithfield Foods, y otros asociados estuvieron presentes para dar la bienvenida a los soldados conforme llegaban para descansar y refrescarse. Montando bicicletas especialmente diseñadas para acomodar sus retos físicos, los soldados completaron la parte de su jornada por Carolina del Norte y fueron recibidos al final de la ruta con una deliciosa comida consistente de lomo de cerdo a la parrilla provista por Murphy-Brown.



Norson recibe de México el Premio Nacional de Exportación 2008

Norton (México), una operación de cerdas reproductoras localizada en Hermosillo, México recibió el Premio Nacional de Exportación en México 2008. Norson, una de las compañías de la familia Smithfield Foods, produjo 647,000 cerdos en el año fiscal 2008.



Photo (L to R): Carlos Patron, CEO of Norson, Marco Sanchez, export manager, and Jesus Huerta, VP of Exports and Operations with Norson

Este premio, presentado por el presidente de México, es el más alto reconocimiento otorgado a compañías que tienen un desempeño sobresaliente en exportación. Los premiados deben también exhibir calidad del producto superior, creatividad, esfuerzo sobresaliente y un compromiso con su comunidad y con la promoción de productos mexicanos en el extranjero.

Este reconocimiento es el producto de más de 30 años de esfuerzo de los empleados de Norson desde que la compañía fue fundada. Por 18 años la compañía ha exportado su producto a mercados en Japón, Corea del Sur, Estados Unidos y otros países.

Norson ha sido reconocido como número uno en la exportación de carne de cerdo en México por los pasados tres años. La empresa es también reconocida por su compromiso con la comunidad y el medio ambiente así como su cercana colaboración con el desarrollo de la sociedad y la preservación de los recursos naturales.

También acudieron a la presentación de los premios el Gobernador del Estado de Sonora, el Secretario de Economía del Estado de Sonora y el Ministro de Agricultura. Los anfitriones del evento fueron los empleados de Norson, quienes agradecieron especialmente a la familia Smithfield por la fructífera relación que han tenido desde 1999, por sus esfuerzos en el logro de este premio y por ayudar a hacer de Norson el productor de cerdos número uno de México.

McDonald's Honra a Smithfield Foods con su primer Premio a la Sostenibilidad

Smithfield Foods Inc. fue honrado por McDonald's USA al recibir el primer Premio a la Sostenibilidad otorgado por la cadena de comida rápida durante el Congreso de Proveedores de McDonald's 2008 en Oak Brook, Illinois. Reconociendo al proveedor que mejor ejemplifica la visión, principios y valores por sostenibilidad de McDonald's, este premio será otorgado anualmente.

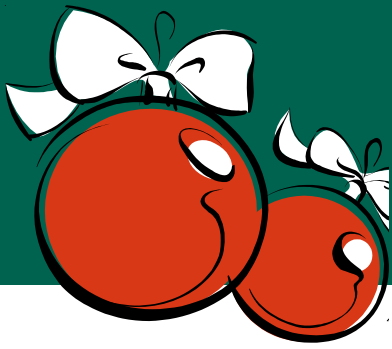
McDonald's pidió a sus proveedores que se auto nominaran y describieran su visión, programas y resultados en el desarrollo y promoción de una cadena de provisión sustentable. Esto incluyó prácticas que aseguren la salud y bienestar de los empleados, el bienestar y trato humano de los animales, así como programas para minimizar el impacto en el medio ambiente y protección y conservación de recursos naturales.

C. Larry presidente y oficial ejecutivo en jefe de Smithfield Foods, dijo que Smithfield estaba honrado de que sus logros de sostenibilidad sean reconocidos por McDonald's. "El crédito tiene que ir a nuestros empleados, quienes ejemplifican cada día nuestra profunda creencia de que hacer buena comida no es suficiente – debemos hacerlo de una forma responsable."

"Smithfield Foods merece ser reconocido por sus enfoques innovadores para proteger el ambiente, asegurar la seguridad de sus empleados, el bienestar de los animales, la calidad de sus productos y promover la educación en las comunidades a las que sirve," dijo Susan Forsell, vicepresidenta de aprovisionamiento y sistemas de calidad de McDonald's USA.

Murphy-Brown fue instrumental en el logro de este reconocimiento a través de su liderazgo en programas de desarrollo como el Sistema de Manejo Ambiental (EMS), el Sistema de Manejo del Bienestar de los Animales (AWMS) y el Programa de Respuesta de Emergencia para accidentes de camiones que transportan ganado.





Happy Holidays & Season's Greetings

Although 2008 has been a very difficult and challenging year for our company, we still have much to be thankful for. We wish you and your family a safe and happy holiday season.

CONTACTUS:

The Murphy-Brown newsletter is published quarterly by Murphy-Brown LLC. Its purpose is to provide information to company associates, contract producers, and others associates with Murphy-Brown and the pork industry.

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Murphy-Brown receives award from Wildlife Resources Commission

The 2008 Lawrence G. Diedrick Small Game Award will be presented to Murphy-Brown at the December 2008 Wildlife Resources Commission in Raleigh, NC. This award is presented annually to individuals and organizations that adapt their acreage to provide early successful wildlife habitats.

Murphy-Brown & Smithfield Foods host wounded warriors during "Soldier Ride"

On a blustery day in late October, more than a dozen U.S. soldiers from every branch of the armed forces rode into the parking lot at Smithfield Foods in Tarheel, North Carolina. These soldiers were participating in the Wounded Warriors Project Solider Ride "Carolinas Challenge", a rehabilitative cycling program for soldiers wounded in action. The stop in Tarheel was one of several stops on the route from Fort Bragg to Oak Island, North Carolina, a four day trek for the soldiers. Dennis Pittman, Public Relations Spokesman for Smithfield Foods, and other associates were on hand to welcome the soldiers as they stopped for rest and refreshments. Riding bicycles specially designed to accommodate their physical challenges, the soldiers completed the North Carolina portion of their journey and were greeted at the end of their ride with a delicious meal consisting of grilled pork loin and all the trimmings, provided by Murphy-Brown.



For more information on the Wounded Warriors Solider Ride, visit their website at www.woundedwarriorproject.org.

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