



Truly Good Foods Launches New Salad Toppings



Charlotte-headquartered Truly Good Foods, a snack food manufacturer and distributor, unveiled its new product line My Salad Bar® at this year's PMA Fresh Summit show in Orlando, Florida.

It's rarely about the lettuce when you eat salads—it's about the toppings. My Salad Bar was designed to add extra flavor and crunch to your lunch. The line offers four flavorful and bold salad topping combinations conveniently packaged and ready to enjoy in the salad section of your produce department. Each combination has four delicious toppings to enjoy.

The serving size is ideal for two to three salads with a SRP of \$3.99. "It was important for us to launch My Salad Bar at a price point that would be ideal for both retailers and consumers," said Chad Hartman, Director of Marketing for Truly Good Foods. "There is a high demand for quick and healthy lunch options that still have a bold

flavor. We're anticipating that My Salad Bar will help to fit that need very nicely."

Truly Good Foods, a brand of SFPA member Tropical Foods, specializes in premium snack mixes, freshly roasted nuts and seeds, dried fruit, and hundreds of bulk and packaged candies, spices, grains, and specialty foods. Truly Good Foods has an extensive line of retail branded products, including Grabeez®, Buffalo Nuts® and Dip & Devour. The company was founded in 1977 with an original product line of 100 items, which has grown to include more than 3,000 today.

The second-generation, women-owned company is headquartered in Charlotte, North Carolina, with additional operating centers in Orlando, Florida; Atlanta, Georgia; Memphis, Tennessee; Washington, D.C.; Dallas, Texas; and Reno, Nevada.

Tax Filing Deadline Change



In an effort to reduce fraud and ID theft, a provision in the Protecting Americans from Tax Hikes (PATH) Act of 2015 has changed the filing deadlines for employer copies of Forms W-2 and 1099-MISC. An earlier filing date

gives the IRS more time to identify fraudulent returns, so that it can correct any issues before refunds go out.

Starting in tax year 2016, the deadline for filing Forms W-2 and 1099-MISC (when reporting non-employee compensation in box 7) will be January 31, 2017, rather than February 28, as it was in the past. This new deadline is for all employer Forms W-2 and 1099-MISC returns, both electronic and paper returns. Therefore, the 2016 employer Forms W2 and 1099-MISC (when reporting non-employee compensation in box 7) filing deadline is Tuesday, January 31, 2017.



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OFFICERS

President
Norman Brown Jr. – McCall Farms

1st Vice President
Tony Lahnston - Tropical Nut & Fruit

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Larry Garrett – Vietti Foods

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Matt McCollum – T.W. Garner

Past President
Joe Rutzinski – Bush Brothers

EXECUTIVE DIRECTOR
Anna Ondick
Cheryl Ballieu to start January 2017

BOARD OF DIRECTORS

Mike Chumley – Georgia Pacific
2018 2nd term ends

Ellen Clark-Crown Cork
2017 1st term ends

Marion Swink-McCall Farms
2017 term ends

Cecilia Brock, C.F. Sauer
2018 1st term ends

Bob Cloney, Elite Spice
2018 1st term ends

Brad Holmes, Custom Packaging
2018 1st term ends

COMMUNICATIONS & MARKETING
Tony Treadway - Creative Energy

MEMBERSHIP DIRECTOR
Mike Chumley - Georgia Pacific

EDUCATIONAL DIRECTOR

Dr. Scott Whiteside –
Clemson University

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Scott Whiteside, Clemson University
Committee:
David Somerville-Bush Bros.,
Drew Andrews-Elite Spice,
Gray Hunter-McCall Farms,
Dr. Faith Critzer-UT,
Dr. Scott Whiteside-Clemson

SCHOLARSHIP COMMITTEE

To Be Selected
2016 Chairman-Norman Brown Jr.
Ellen Clark & Scott Whiteside



Food Forum

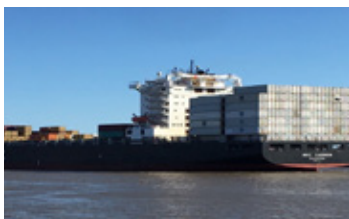


SOUTHEASTERN FOOD PROCESSORS ASSOCIATION

www.sfpafood.org

WINTER 2016

Savannah Scores Big for SFPA Annual Convention



Savannah is one of America's busiest seaports.



Drew Andrews' signature hat makes another convention appearance.

SAVE THIS DATE
March 20-21
2017 SFPA University
at Clemson University,
South Carolina

(see page 7 for details)

Visit our website
and Facebook page
for more details!
www.SFPAFood.org
www.facebook.com/MySFPA



Convention attendees enjoyed a reunion with friends and a waterfront sunset at the opening welcome reception.

With more than 130 members, spouses and guests, Savannah, Georgia, will be remembered for great speakers, tons of fun, great food and some hungry mosquitos for attendees to the SFPA's Annual Convention.

"We had a wonderful time in one of the most historic and picturesque cities in America," says Joe Rutzinski, who celebrated the convention for the last time as the President of the SFPA. Joe handed over the responsibilities of leadership to Norm Brown Jr. of McCall Farms at Saturday night's convention banquet.

Held at the Westin Savannah Harbor Golf Resort & Spa, the landmark offered the front-and-center scenery of the busy Port of Savannah, abundant with cargo ships quietly passing and the Riverwalk just across. A ferry made crossing over to the stately beauty of a city founded in 1733 and the naming of a state, Georgia, in honor of King George II of England.



Networking was a key benefit of attending the convention.



A great buffet banquet

Welcoming members at a Thursday night reception on the hotel grounds was magnificent. As day turned to night, members

became consumers of a great buffet meal and donors to some healthy mosquitos that had been born in the aftermath of heavy rains from Hurricane Matthew that drenched the coastal city a few weeks before the convention.

Keynoted by a man whose leadership grew a commodity into one of the nation's strongest brands, Bush Brothers' retired chairman, Jim Ethier, the conference enriched members through the stories of leadership from retired Army Brigadier General James Anderson, a graduate of West Point, an Army Ranger and a Vietnam veteran.

The general session also included learnings in personal engagements and sales techniques from noted speaker Michael Angelo Caruso. His tips on reducing the sales cycle and on productivity at work will be remembered and used by members for years to come.

continued on page 2



SFPA Annual Convention

continued from front page



A big turnout for this year's golf tourney.

Golfers were treated to a breezy afternoon at the Westin course on Friday, followed by a dinner at the hotel.

Saturday night's convention charity auction and gala saw Ethier being honored as the recipient of the cherished SFPA Lifetime Achievement Award.

It was a time to honor the many years of service of the association's Executive Director, Anna Ondick, and to ring in new leadership, with Rutzinski handing



Jim Ethier honored with the SFPA Lifetime Achievement Award.

responsibility of the organization to incoming President, Norm Brown Jr. of McCall Farms.

Be ready for another outstanding convention when the SFPA returns to the King & Prince Resort on Saint Simons Island, Georgia. Mark your calendar now for October 19th-22nd.



Past President Joe Rutzinski welcomes incoming SFPA President Norm Brown Jr.



Members from House-Autry welcome John Mento, a new member from Old Mansion Foods.

New Faces Added to SFPA Board of Directors



Board members prepare to welcome members and plan the 2017 convention.

Leadership of the SFPA saw new faces added during the annual convention. Cecilia Brock of C.F. Sauer, Bob Cloney of Elite Spice and Brad Holmes of Custom Packaging were added to the board. Their terms will continue through October 2018.

"I feel good about the contributions that Cecilia, Bob and Brad will bring to the organization," says past president, Joe Rutzinski. "We will look to them to bring us their commitment and their fresh ideas on making a great organization even better."

The trio will join Mike Chumley of Georgia-Pacific, Ellen Clark of Crown Cork and Marion Swink of McCall Farms as board members.

Norm Brown Jr. is the Association's new President. Tony Lahnston of Tropical Nut & Fruit is First Vice President and Larry Garrett of Vietti Foods serves as Second Vice President. Matt McCullum of Garner Foods is the Board's Treasurer. Tony Treadway is Communications and Marketing Director, Mike Chumley is Membership Director and Dr. Scott Whiteside of Clemson University is Education Chair.

The Technical Committee is led by Whiteside and includes David Somerville of Bush Brothers, Drew Andrews of Elite Spice, Gray Hunter of McCall Farms and Dr. Faith Critzer of the University of Tennessee.

Welcome Our New Members

Here are new members to our association. *Reach out and say hello!*

Company	Representative	Affiliation	Address	Phone
Old Mansion Foods	John Mento	Assoc.	Petersburg, VA	(804) 862-9686
Smartwatt Energy	Dan Edwards	Assoc.	Dallas, TX	(469) 586-5147
DairyChem Labs	Carol Smallwood	Assoc.	Fishers, IN	(317) 849-8400
Safety Chain Software	John Walsh	Assoc.	San Rafael, CA	(415) 578-3280
Cascade Specialties/ White Oak	J.C. Sollazzo	Processor	Boardman, OR	(541) 481-2522
Thermal Envelope Solutions	Adam Brown	Processor	St. Petersburg, FL	(727) 515-7342
John R. White Co.	Tyler Pickers	Assoc.	Birmingham, AL	(800) 245-1183



Anna Ondick says, “I had a great time with the SFPA”

Executive Director Retires



Anna Ondick, retiring SFPA Executive Director with Joe Rutzinski, past SFPA President

A fixture of the SFPA has retired with no regrets after leading our organization for the past seven years.

“I have thoroughly enjoyed the opportunity to serve our members,” says Anna Ondick. “I have learned a lot and made some great friends because the SFPA is comprised of a great bunch of people.”

Looking back, she says Drew Andrews, former SFPA President and Elite Spice sales executive, recruited her. “I was the Executive Director of the Southeastern Meat Association (SEMA) and Drew is a member of that organization. He said the SFPA needed someone with my experience, and the rest is history,” Anna explains.

“My greatest joy was in organizing and running the annual conventions,” says the Florida native. “I loved working with the Board in finding great speakers who can share information that members can take back from the convention and use in their jobs. All of the fun events we’ve had and the friendships that are built at conventions was a great experience.”

Anna says that she believes her greatest value to the board was in maintaining a constant eye on expenses and where and how those costs can impact the Association.

“Looking forward, the SFPA’s greatest challenge is in recruiting more processors,” Anna warns. “Processors must find value in their membership,

“My greatest joy was in organizing and running the annual conventions.”

Anna Ondick
Retiring SFPA Executive Director

and the SFPA must continue to find new ways of creating value and solving problems. Perhaps the SFPA should look to recruiting smaller, emerging food processors who would find even greater value from their membership.”

As Anna looked toward retirement, she brought the association’s new Executive Director, Cheryl Ballieu, to the attention of the board. “Cheryl’s husband is a member of SEMA and I asked for her help at some of our SEMA conventions. She did a great job and expressed interest in working as an executive director of the SFPA. Cheryl will do a great job and I will remain in the background through the October 2017 convention to support her and answer any of her questions.”

What is next for Anna Ondick? “My dad is 93 and I personally take care of him. I am now the Vice Chairman of our local bank, Citizens Bank of Florida, a community bank, and want to achieve a lot of things with the bank. I will remain as the Executive Director of SEMA until their next convention in June and will then devote my full attention to my dad and our efforts at the bank.”

“I wish to offer a special thank you to Anna from the membership and our board of directors,” says Norm Brown Jr., SFPA president. “We are a much better and healthier Association through her efforts.” Anna will officially hand over the executive directorship to Cheryl Ballieu on January 1, 2017.

Boone Brands Launches New Product and Redesign of Flagship Line



Sanford, North Carolina’s Boone Brands has launched a new Texas Tailgate Chili Sauce and Mrs. Fearnow’s Camp Stew. The company has also redesigned the packaging for the Mrs. Fearnow’s product line.

The new Texas Tailgate Chili Sauce is offered in regular and hot flavors in 10 oz. cans. Boone Brands has been producing chili from the company’s facility in Sanford, NC since the 1940s, under the Patterson label.

Mrs. Fearnow’s Brunswick Stew, a hearty stew of all-natural ingredients, including chicken, potatoes, tomatoes, corn, carrots and lima beans, has been a staple of Southern families since the 1930s. A new addition to the Mrs. Fearnow’s brand is Camp Stew, including chicken, beef and pork as well as the vegetables

of the original recipe. The line includes a new, modern label and pull-top lid.

The Mrs. Fearnow’s line has enjoyed decades of faithful customers in North Carolina and Virginia and is now being introduced into accounts in Maryland, Alabama and Florida.



Boone Brands’ Mrs. Fearnow’s Camp Stew



“I want to help grow the organization, organize and hold exceptional conventions and serve our members well.”

*Cheryl Ballieu
New SFPA Executive Director*

Meet Cheryl Ballieu

**New SFPA Executive
Director
Has a Rich Food
Background**



Cheryl Ballieu listens as outgoing Executive Director Anna Ondick presents to the SFPA Board.

**Contact Cheryl at
cherylballieu.sfpa@gmail.com**

770-354-4155

**P.O. Box 1763,
Clemson, SC. 29633**

The new SFPA Executive Director never believed that she would be living in Seneca, South Carolina, or that she would someday become the Executive Director of a storied association of Southern food processors. Yet, almost every step of her career prepared her for the job.

Speaking from her Seneca home with her German shepherd, Lilly, and 1-year-old golden retriever, K.C., playing in the background, Cheryl Ballieu described her joy in being ready for the SFPA challenge.

Growing up in Minneapolis and later Duluth, Minnesota, Cheryl attended Park University in Missouri. Her first experience in the food business came with her very first job, at Koch Supplies. The purveyor of equipment for the food processing business gave her insight into the multi-faceted world of food processing.

After moving to Atlanta, Cheryl took on the role of an account executive for A.C. Nielsen, the supermarket sales data giant, where she served clients within the beverage business such as Coca-Cola, Tropicana and Bacardi. That's where she met Bob, whom she later married. He was a sales manager for a company selling processing equipment for the meat industry.

While raising two sons, Cheryl left Nielsen and opened two Atlanta day care centers. Employing 75 workers and managing relationships with parents of 125 children at each location, she honed her skills as a multitasking entrepreneur.

She later sold her business. Bob entered semi-retirement and the Ballieus moved to the slower-

paced world of Seneca, near Clemson, South Carolina. Both of their children graduated from Clemson University. Her oldest son went to work for Golden State Foods in Atlanta and is getting married on October 28, 2017 to his fiancée Kathryn who is working on her masters at Perdue in food science. Their younger son Patrick works for Bosch and is married to Haley and lives in Anderson, SC. Haley most likely will be helping Cheryl with the conventions in the future!

“Bob was a member of the Southeastern Meat Association and that's where I met Anna,” says Ballieu. “Her family had been in the meat packing business and she served as the Executive Director of the organization. Soon, Anna asked me if I would help her during their conventions. It taught me a lot by watching how she worked with their members and in the many things that must be taken care of in pulling off a convention.”

“Anna told me that she was thinking about retiring from the SFPA and suggested that I apply,” Cheryl explains. “I met with the Board of Directors in Savannah and observed their convention. I was impressed with the board and the membership and was offered the position. I'm overjoyed.”

Cheryl begins as the new SFPA Executive Director on January 1st. “There is a lot to do and more to learn from Anna and the board before I begin,” Ballieu concludes. “I want to help grow the organization, organize and hold exceptional conventions and serve our members well.”

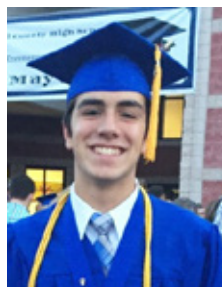
Cheryl says that she is ready for the next step in her journey. Why not? She has had of lifetime that has prepared her for her new role with our organization.

Child of Moody Dunbar Employee Earns SFPA Employee/Child Scholarship

Melanie Spears, an employee of SFPA member Moody Dunbar, has to be proud of her son Dalton. He earned a special scholarship set aside by the organization to help SFPA-member employees offset some of the costs of college.

Dalton is a freshman at the University of Tennessee, where he is majoring in chemical engineering. Graduating first in his high school class with a 4.0 GPA, Dalton said in his scholarship application essay that he wants to own a business someday that

will enhance the efficiency of existing products and create new products with efficiency built in.



Dalton Spears

“The efficiency I envision pertains to the minimization of waste as well as minimizing the use of natural resources required to create the products,” Dalton said in his essay. “If I can make an impact on the quality of food, I will feel that it was worth the effort.”



Micaela Hayes

Three NC State students Earn SFPA Food Science Scholarships in 2016

Three North Carolina State University students were awarded \$2,000 each after applying for the SFPA's Food Science Scholarship. The awards are made available each year to active college students enrolled in food science programs at North Carolina State, University of Tennessee, Clemson University, University of Georgia, Virginia Tech and the University of Alabama.

Micaela Hayes has since entered her senior year as a food science major at NC State. In a letter to SFPA members, she said, "I want to extend my thanks for awarding me as the recipient of your scholarship. I am delighted to accept this award, and am very encouraged by the financial support as I finish my degree. This award not only provides me with financial support but also motivation to keep working hard towards the goals and challenges ahead of me in my future in Food Science."

Lisa LaFountain was also chosen. In her letter to members, Lisa said, "The financial assistance that you have so generously provided will be of great help to me in paying for my educational expenses in my final year as an Undergraduate

at North Carolina State University. I am currently majoring in Food Science Technology within the College of Agriculture and Life Sciences with hopes to continue my education by pursuing a Master's degree at NC State University. It is my wish to remain in North Carolina and enter the food processing industry upon completion of my Master's degree and therefore hope to be involved with SFPA in the future."

Leah Marie Hamilton is a senior in the Wolfpack's food science program. "I've always been passionate about food," says Hamilton. "I want to work in a Research and Development or a similar position which has a chance to impact the industry as a whole with scientific reasoning. In particular, I would like to work for a flavor, ingredient or equipment manufacturing company."

Applications for the 2017 SFPA Food Science and Employee-Child Scholarships can be downloaded now at <http://sfpafood.org/scholarships/>



Lisa LaFountain



Leah Marie Hamilton

Time to Apply for SFPA College Scholarships Deadline is March 31, 2017



In the most successful year for scholarship applications, more than 20 students applied for one of two college scholarships offered as a value to being an SFPA member in 2016. The deadline to receive applications for 2017 scholarships is March 31st.

The SFPA Employee-Child Scholarship is for children who are currently seniors in high school and intending to enroll in a four-year college, or a freshman through junior at any four-year college in the U.S.

A priority will be given to students intending to major in the following selected fields of study: food science, food technology, chemical engineering, microbiology, food packaging, the culinary arts or nutrition. However, applications by eligible students intending on any major will be considered. Scholarship applicants must have a 2.5 GPA or higher.

"We look forward to another great year of scholarship submissions this year," says Tony Lahnston, SFPA First Vice President. "If you are an SFPA member, be sure to make your plant, office and sales employees aware of this opportunity to help your employees to reduce the

high cost of post-secondary education. For any parent, a scholarship of any amount can be a tremendous opportunity."

The SFPA provides member companies with posters that can be displayed in gathering areas, such as lunchrooms, or on bulletin boards. Members are also encouraged to include information on the scholarship in your company's newsletter or other company-wide communications.

A second scholarship opportunity is for college students currently enrolled in a select number of universities as food science majors. Those universities include: University of Tennessee, Clemson University, North Carolina State University, University of Georgia, University of Alabama and Virginia Tech.

To apply for either the SFPA Employee-Child Scholarship or the SFPA Food Science Scholarship, just go to **www.SFPA-Food.org**, download the appropriate scholarship application form for 2017 and follow the instructions, including writing an essay on your school history and aspirations for your career.



Former Bush Brothers Boss Outlines Roadmap for Family-Owned Businesses



Jim Ethier, SFPA's Lifetime Achievement Award recipient, describing Bush Brothers' history.

When Jim Ethier moved into a leadership position at Bush Brothers in Chestnut Hill, Tennessee, he knew his family-owned business needed a different path. He shared the history of his vision for Bush Brothers with members of the SFPA in his keynote address during the 2016 convention.

A.J. Bush opened his country store along the foothills of the Smoky Mountains in 1897 to supplement his income as a schoolteacher. The following year, the nearby Stokely family began their tomato canning business. Their fertile river bottom land produced extraordinary vegetables, and their primitive canning plant produced enough to ship their products to country stores in Knoxville and Chattanooga. A.J. noted their success and wanted a way to bring employment to the many desperately poor families who visited his country store.

In 1904, A.J. partnered with the Stokely family to open a tomato cannery in Chestnut Hill. Four years later, the cannery was doing well enough that A.J. was able to buy out the Stokely interest, and Bush Brothers & Company was formed.

By 1922, A.J. sought to expand his cannery business with the knowledge he had gained over the past two decades. With a \$945 loan from his life insurance policy and a bank line of credit, he and his sons were able purchase more land and formally incorporated Bush Brothers & Company. During the 1920s and 30s, the company canned a wide range of products – from peaches and pork and beans to dog and cat food.

In 1942 the Tennessee Valley Authority's Douglas Dam project necessitated the flooding of a number of Bush Brothers-owned farms. Two years later, the company started operations in Arkansas, contracting more than 500 family farmers for their raw product. A.J. died in 1946, but son Fred took the helm, committed to building a brand under the Bush's Best label.

Throughout the next four decades, the company began producing canned beans, including baked beans, in earnest. In 1992, Jim Ethier assumed leadership amid a growing number of business initiatives and a fourth generation of Bush family members, each with varying involvement and opinions on the direction of the company. In search of a response, Ethier sought the advice of Léon Danco, the nation's leading expert on maintaining family-owned businesses.

With this guidance, Jim helmed the development of a strategic plan to focus the company toward profitability. He consolidated subsidiaries into a single entity, narrowed the product line, and emphasized customer and consumer satisfaction.

He reorganized the board of directors to reduce the number of family members and recruited outside experts in the food industry to serve on the board.

In 1993 Bush Brothers hired an advertising agency to help develop a new marketing campaign. Capitalizing on the company's existing "Secret Family Recipe" story that was found on its Baked Bean labels, one of the longest-running ad campaigns in history was born. Jay Bush and his talking golden retriever Duke delivered the message, and the result, through consistently focusing on the message, was the growth of Bush's Baked Bean line to an 80 percent market share.

Over the past twenty years, Jim has spent a significant amount of time focusing on the Bush family and its role in the company and the communities in which it operates. He helped family members develop a vision of corporate philanthropy and history as well as a plan for growing personal wealth. Family leadership established a new Bush's Visitor Center at the Chestnut Hill site of A.J. Bush's country store, which saw 150,000 visitors in 2015. The family has restored a nearby farm to replicate its origin in 1909, and visitors can tour the company's Chestnut Hill processing facility – one of the most modern canning facilities in the nation.

Jim also set a path for success for family members who truly wished to be involved in the business. Now, with some sixth-generation family members involved in various roles of the business, Ethier has handed chairmanship of the board of directors to Drew Everett. Drew is the great-grandson of A.J. Bush and is the fifth family member to serve in that role. At age 46, he has held a variety of positions within the company over the past 22 years.

Jim's leadership legacy is found in the development of a seasoned senior management team composed of industry leaders, in turning a commodity product into a strong and profitable brand, and in strengthening a process for family involvement for the future.

In summing up his advice to SFPA family-owned businesses, Jim quoted Irish-born philosopher Charles Handy: "An organization's purpose is to aim for immortality. A community that lasts past a lifetime ... for its grandchildren. It is an everlasting community that adds wealth to society."

Jim's support for organizations, such as the SFPA, has spanned decades. For his support, he was honored during the convention with the rare SFPA Lifetime Achievement Award.



SFPA University Set for March 20-21 at Clemson University



SFPA University is the best value in training for food processing employees. According to Dr. Scott Whiteside, the SFPA's Education Coordinator and Associate Professor of Clemson's Food, Nutrition and Packaging Sciences, the 2017 edition of SFPA University will be no exception.

"We have an extraordinary lineup of experts who are set to provide valuable training to attendees," says Whiteside. "In today's food processing environment, there are lots of new federally mandated initiatives. This training will arm employees and plant management with key insights to help them meet those challenges."

Norm Brown Jr., SFPA President, says about the training, "We provide this high-level training at a fraction of the cost of other sources because it offers a value to our members. This is ideal training for plant supervisors, managers and any employee of a food company seeking insights

into food processing. It is important that senior management select the employees they wish to send to the training and register them now."

Set for March 20-21 at Clemson's Food Science Center, speakers will include Bob Nelligan, an FDA inspector who will share case studies of inspection violators, the most common citations, the plant inspection process and other important insights on preventing food safety issues.

Lodging for attendees has been arranged for the James F. Martin Inn on campus. Be sure to call 888-654-9020 and ask for the SFPA block to reserve rooms for employees as soon as possible.

Companies wishing to register their employees for this year's training event must do so by March 1. The cost for registration is the same as previous years. SFPA member employee: \$125. Non-SFPA attendees: \$175. Group rates of 7 or more people and an SFPA member: \$100 per person.

Food Regulations: A Changing of the Guard



Richard Frank is the founding principal attorney for OFW Law. The company provides legal, regulatory and bipartisan government affairs representation to companies, individuals and trade associations in the agriculture, food, drug, medical device and healthcare industries, including representation of the interests of modern agriculture in matters involving environmental law.

The morning after the historic presidential election that saw Republican candidate Donald Trump emerge as the nation's new leader, Frank posted this to his blog:

Irrespective of whether you voted for or against Donald Trump, last night's election results will lead to a significant changing of the guard in how food is regulated by FDA and USDA. In his *Contract with America*, soon-to-be-President Trump promised that for "every new regulation, two existing regulations must be eliminated."

The Obama Administration has been extremely busy the past eight years adopting new and, at times, onerous and unfair regulations for the food industry. The current Administration also issued two sets of Dietary Guidelines which became increasingly less scientific and much more political. With the holiday season coming, it may be time to make a list (and check it twice) of regulatory requirements which cry out for reconsideration, modification or revocation.

Below is a list of Obama Administration initiatives which, at a minimum, are worthy of reconsideration.

- Food Safety Modernization Act regulations and implementation schedule—specifically, the preventive controls, audit requirements and the application of preventive controls to animal food.
- Nutrition Facts labeling requirements, particularly the onerous and scientifically unjustified "added sugars" provision.
- Dietary Guidelines development process must become more scientific and less political
- Vending machine rules—the overly prescriptive pending rules negatively impact vending machine operators, and confectionery and snack manufacturers large and small.
- Menu labeling should be revised. The rule is highly prescriptive and more time is needed for compliance.
- Sodium reduction initiative—with science evolving, the brakes should be put on this program.

The U.S. government operates best when there is periodic re-examination of rules and policies. Let the debate begin.

For more information on OFW Law, visit <http://www.ofwlaw.com>.