

National Association of Institutional Agribusiness

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 FALL 2020



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LETTER FROM THE PRESIDENT

Fellow NAIA Members,

I hope this newsletter finds everyone well. The past few months have been a trying time for our profession. Many of us have dealt with issues we have never experienced before. Facilities on lockdown due to positive COVID-19 cases with no offenders to work and staff being out of work due to testing positive, while the work still needs to be done. Here in the Southeast, it is hard to run an agribusiness operation from March to August with limited or no staff for weeks on end. I hope the worst is behind us and the last half of 2020 makes up for the first half.

The NAIA Board of Directors voted to postpone the 2020 Fall Conference in North Carolina. With budget cuts and the economic conditions, it appeared many of us were uncertain if our agencies would be approving travel for members to attend and economic conditions has limited the ability of vendors and supporters of the NAIA to participate as they have in the past.

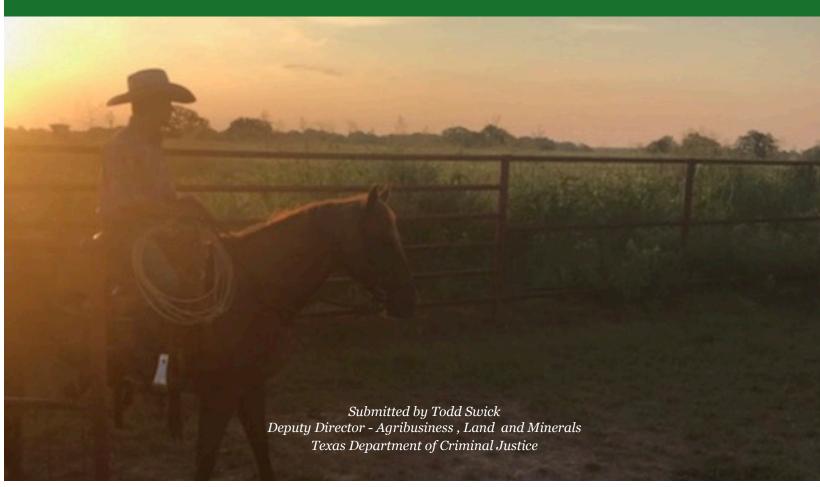
The NAIA Board of Directors voted to keep the conference location schedule as planned with North Carolina hosting in 2021 and Texas hosting in 2022. The Board of Directors also voted to keep all board members in their current positions for the next year and to award NAIA scholarships for 2020 without a conference. The Summer Board meeting will be held virtually or through a teleconference to ensure a smooth transition to the 2021 Fall Conference. The rescheduled dates for the 2021 Fall NAIA Conference will be coming soon. We appreciate your support of the NAIA and look forward to seeing everyone next year.

Thanks,

Phillip Sykes



FACING THE COVID-19 PANDEMIC



The Texas Department of Criminal Justice (TDCJ) Manufacturing, Agribusiness and Logistics (MAL) Division started 2020 with exciting ambition. Annually, MAL provides offender work program participants with marketable job skills to help reduce recidivism and reduce costs to the TDCJ by providing quality products and services.

MAL also procures, maintains, and monitors all TDCJ vehicles and related equipment; warehouse and transports goods and supplies; and manages agricultural, land and mineral operations.

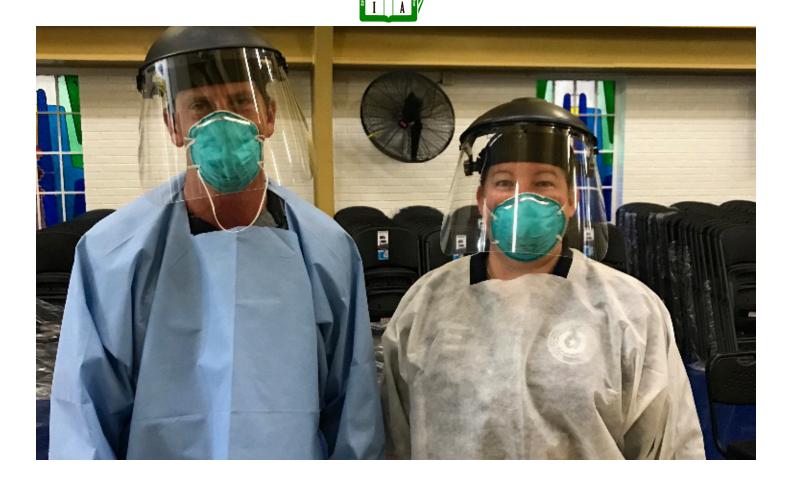
As the 2020 calendar year began, Agribusiness, Land and Minerals had preparations in place to plant another crop; calves were being born; and plans were being developed for the NAIA Summer Meeting. Soon this would all change. Conference calls began to discuss this new, invisible enemy with uncertainty on what the future may bring.

This challenge forced "never before" decisions upon leadership as the "what if" became the reality. The response was met with strong dedication and a drive that lives within the MAL TEAM!

Texas Correctional Industries (TCI) and Programs operates 37 facilities. These facilities were instrumental in assisting with the overall response by the TDCJ. There were 30 facilities temporarily closed due to COVID-19 exposure and staff were temporarily reassigned to assist in PPE production and deliveries. Marketers were dispatched to assist with purchasing PPE. The remaining operational production facilities reduced offender turnout to allow for social distancing and began mass production of new products in response to the epidemic.

Continued on pg. 4





These facilities produced the following:

- 76,000 medical gowns at the Hilltop Garment Factory with female offenders
- 1.2 million face coverings at 10 garment factories
- Over 90,000 face shields at three garment factories
- 17,000 gallons of hand sanitizer repackaged by the Roach Soap Factory

Transportation & Supply maintains 18 facilities that provide freight, mechanical, and warehouse operations to support the agency. With four freight terminals around the state, a fleet of 171 truck tractors, and 460 trailers deliver the agency's goods while logging over 5.8 million miles each year. A major portion of these miles support the agency's eight Warehousing & Supply facilities that maintain 2,788 items in stock. Supporting the overall COVID response, Transportation & Supply staff performed essential duties at warehouse facilities and mechanical departments. This included PPE shipments of:

- 111,809 blue masks
- 663,330 cotton masks
- 3,489,148 gloves
- 14,872 goggles
- 365,452 gowns
- 5,135 gallons of hand sanitizer
- 248,860 KN95 masks
- 198,657 N95 masks
- 56,700 surgical masks

Agribusiness, Land & Minerals' (ALM) primary goal is to produce food and fiber for the agency. With 17 operations, ALM manages the production of field and edible crops and all livestock operations at 13 farm operations and agricultural activities on 24 units. This goal includes producing approximately 60 million pounds of grain, 6,000 bales of cotton, and approximately 10-15 million pounds of vegetables.

With over 10,000 head of beef cattle, 90+ broodmares, 230,000 laying hens, and 2,500+ sow farrow-to-finish operation the daily agriculture tasks are demanding with 7 days/week obligation. Add the annual responsibility of ALM's Beef Plant producing 14 million pounds, Pork Processing Plant's 9 million pounds of finished pork, and the Cannery's goal of 300,000 cases of vegetables adds to a diverse and unique Agribusiness.

COVID hit ALM with almost all ALM operations resulting in closure because of the pandemic. ALM staff continue to plant thousands of acres of crops, operate the Cannery to carry on the harvesting of canned vegetables, and to gather eggs in the absence of offender workers. The agency's Pork Plant was operated by ALM staff to continue producing product to feed the agency's population. Staff also incorporated traveling over 68,845 miles to transport PPE supplies to units, offices, and warehouses in all regions of Texas. ALM meat processing plants bagged and shipped in excess of 18 loads of ice. In addition, ALM staff were assigned to Strike Force COVID testing teams assisting at 11 units and three county jails for approximately 15,000+ tests.





REDUCING RECIDIVISM ONE SEED AT A TIME

Submitted by Jeff Vaughan Agri-Services Operations Coordinator Oklahoma Department of Corrections

Agri-Services in Oklahoma is not planting vegetables at this time, but is currently in the process of planting wheat seed. That wheat seed, if we do a good job, will produce wheat pasture for our cattle, it will produce seed wheat for next year, and some of it will be harvested and sold on the open market.

A lot of hard work and challenges are still ahead to have a successful wheat crop. What we know is that we cannot have a crop if we do not prepare the ground, fertilize, plant the seeds, use herbicides and pesticides when needed, and harvest in a timely manner. Wheat seed is not the only seed we plant in Oklahoma. Other seeds are planted that are sometimes not even realized.

Those seeds can be something planted to help reduce recidivism rates. According to the Bureau of Justice Statistics, the national average rate of recidivism is nearly 44%, with Oklahoma being one of the lowest in the country. Agri-Services employs an average of 300 inmates annually and strives to plant seeds of regrowth in each offender that comes through the program.

Agriculture in corrections is widely known as providing food and labor for inmates. It goes far beyond by provid-

ing second chances. It affords the inmates opportunities of growth through teaching skills, good work ethics, and self-worth. Many of them have never worked a legitimate job and need to learn the basics of punctuality, following instructions and teamwork. These skills are learned through a variety of jobs such as being responsible for large pieces of equipment and implements, planting seed, and tending the crops.

Adapting and overcoming the challenges of agriculture are just a few of the valuable lessons learned. Dealing with changes in the weather, animal health, crop infestations, and many other encounters along the way, assist in imparting change that most inmates have never experienced. These challenges teach them to deal with adversity in society as well as themselves.

When the planted seed matures, the crop is harvested. The inmate realizes the fruits of their labor, they have overcome many challenges through their agricultural endeavors, and have a renowned sense of accomplishment, pride, and confidence. These achievements follow them upon release, aiding them in becoming productive citizens with gainful employment, and reducing recidivism.



OKLAHOMA DOC



"Seeds of Second Chances Planted"



WATCH NOW

Access the link below:

https://www.youtube.com/watch?v=PIn5DcGfZes&feature=youtu.be



Motivation A Defication

Cattle Back at Caledonia

Submitted jointly by Kenny Raiford, Virginia Department of Corrections & Phillip Sykes, North Carolina Correction Enterprises

After being out of the cattle business for 11 years to the day, NC Correction Enterprises Farm has cattle in the pastures again. On September 10, 2009, NC Correction Enterprises sold all 4000 head of cattle at Caledonia Correctional. On September 10, 2020, NC Correction Enterprises purchased 25 bred heifers from the Virginia Department of Corrections. Since 2009, most of the 2000+ acres of pasture land at Caledonia has been converted to growing row crops. The remaining 250 acres of pasture land at Caledonia is erodible land and could not be farmed and has been leased out to various private farming operations for the past 11 years for their cattle. The remaining pasture land borders the highway that is the entrance to the prison complex.

Leasing the pasture over the past ten years has had its issues. This pasture is the first thing everyone sees when they enter the property and it is directly in front of one of the prison facilities on site. We have been through issues of the lessees not mowing the pasture, not taking care of the cattle, and just generally not taking care of the property over the past years. This led to an unsightly entrance to the complex. We would always make it a point to let people know on tours that the pastures were leased and the cattle were not ours. We have been working on the pastures the past few months. Mowing, applying lime, and replacing and repairing fence from years of neglect. Two days after purchasing the cattle from Virginia and having them delivered, the Commissioner of Prisons here in NC visited Caledonia for a tour and for the first time in years, we could say the cattle are ours.





The Virginia DOC has 2400 beef cattle with the majority having angus and simangus genetics. There are many reentry opportunities for offenders associated with beef cattle management and the equipment operated within the industry. Certification possibilities include Beef Quality Assurance, and Artificial Insemination. The VADOC beef cow herd also serves as a research herd for the Virginia-Maryland School of Veterinarian Medicine. Research topics usually include vaccination and breeding protocols, feed and forage efficiencies, and improving conception rates. Each February, the senior vet students are given the opportunity to perform a scheduled cesarean on a beef heifer. The data collected from the research is shared with stake holders across the country which benefits the entire beef industry.

Kosher Meals

Submitted by Kenny Raiford Agribusiness Operations Director Virginia Department of Corrections

The Virginia Department of Corrections (VADOC) began assembling a kosher meal prep facility in 2019. As of October 2020, the process has reached the point where we are actually cooking and sealing certified kosher meals. The facility is also packaging cereal, oatmeal, bread, beans and hard boiled eggs. All of the products are certified by a local Rabbi who also inspects the facility. To date, the VADOC has approximately 250 offenders requiring kosher. For a number of years, the beverage plant, flash freeze plant, and milk plant have been certified kosher. The addition of this facility will allow VADOC to meet the majority of the kosher needs in-house which will greatly reduce cost.





GROUP MEMBERSHIPS

Now offering Group Memberships.
Our goal is to allow individuals and organizations as much access as possible.

For questions, please contact Amy Pataluna: aepataluna@gci-ga.com



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

BILLY MAX MOORE AWARD NOMINATIONS

We are now accepting Billy Max Moore Award nominations. The deadline to submit your nomination application is June 1, 2021. Email as a scanned document or mail the entire BMM application.

- Email: john.raiford@vadoc.virginia.gov
- Mailing address: 14545 Old Belfield Road, Capron, VA 23829
- For questions, call: John (Kenny) Raiford at (757) 335-0750
- Visit www.naia.web to download the application located in the "Home" section.

BYLAWS

Please review the Bylaws and provide feedback. Bylaws are to be reviewed by the entire membership every other year.

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 discussed in the newsletter? Please share!

• Please email Amy Pataluna at aepataluna@gci-ga.com





PUTTING BEES TO WORK FOR YOU

Submitted by Todd Swick
Deputy Director - Agribusiness, Land and Minerals
Texas Department of Criminal Justice

Honeybees were re-introduced into the Texas Department of Criminal Justice (TDCJ)- Agribusiness, Land and Minerals (ALM) edible crop production in 2006. This resulted with 13 units establishing viable beehives, colonies within edible crop programs, and some units having multiple boxes/hives. These colonies are the product of purchased bees and relocated wild beehives and swarms.

The primary objective of the beekeeping program is to increase pollination which results in better and increased vegetable production. This program has been effective on the Scott Unit, which experienced an increase in harvested yellow squash for cannery production from 2,000 pounds per acre to approximately 5,800 pounds per acre the next year when utilizing bee colonies. The TDCJ cultivates these colonies which have been shrinking nationwide.

ALM has continued to promote bee colonies for crop pollination benefits in 2020. This apiaries program has allowed

ALM to retain 121 active colonies out of 144 total bee boxes on 13 different units with limited labor force due to COVID-19. Every year some colonies will have absconded as queen bees claim territorial dominance removing the defeated queens and respective hives. ALM staff will continue to collect wild hives and re-populate the vacant boxes. Honey is harvested each year and provided to the TD-CJ's food service department. Since 2015, a total of 3,909 pounds of honey has been produced, with the highest yield in calendar year 2019 at 1,188 pounds.

By Year: (2015 = 406 lbs / 2016 = 547 lbs / 2017 = 807 lbs / 2018 = 962 lbs / 2019 = 1,188 lbs)

Bees are beneficial because offenders learn valuable skills as beekeepers and the TDCJ fields receive pollination.

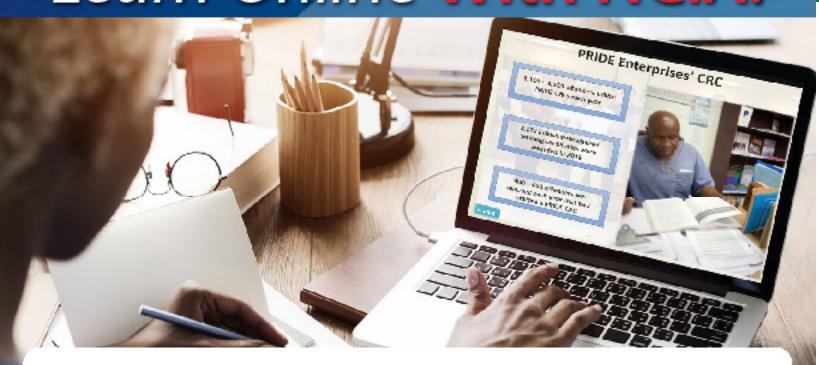


TEXAS DCJ









NCIA's **E-Learning Program** is an online professional development platform tailored to the needs of Correctional Industries professionals like you. Developed by subject matter experts in the field of CI, our online courses aim to help you strengthen your skills, learn new ones, and discover new ways of thinking about CI in disciplines including:

- Post-Release Employment Services (NEW!)
- Shop Finances (NEW!)
- Dynamic Sales Teams
- Soft Skills
- Certified Technical Skills/Apprenticeships
- Career Resource Centers
- Inventory Management

- Situational Awareness (NEW!)
- Safety & Security
- Operations Management
- Marketing
- Financial Self-Sufficiency
- Managing the Workplace Environment

PACKAGE PRICING FOR YOUR CI AGENCY INCLUDES:

50 courses for \$1,500 (\$30/course)

100 courses for \$2,500 (\$25/course)

200 courses for \$4,500 (\$22.50/course)

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ONE-PAN AUTUMN CHICKEN

https://www.cookingclassy.com/one-pan-autumn-chicken-dinner/

• PREP TIME: 20 minutes
• COOK TIME: 30 minutes
• TOTAL TIME: 50 minutes

SERVINGS: 5 servings

INGREDIENTS:

5 (6 - 7 oz) bone-in, skin on chicken thighs

4 Tbsp olive oil, divided

1 1/2 Tbsp red wine vinegar

3 cloves garlic, minced (1 Tbsp)

1 Tbsp each minced fresh thyme, sage and rosemary

Salt and freshly ground black pepper

1 large sweet potato (about 16 oz) (I leave unpeeled), chopped into 3/4-inch cubes

1 lb Brussels sprouts, sliced into halves

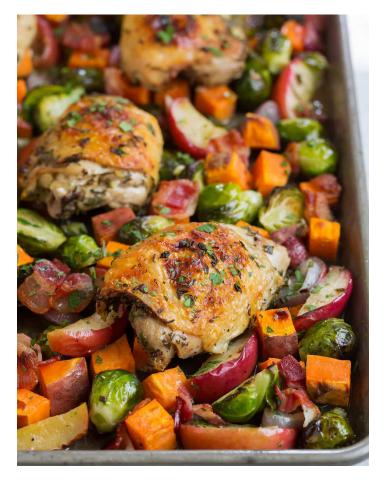
2 medium Fuji apples, cored and sliced into half

moons about 3/4-inch thick

2 shallot bulbs, peeled and sliced about 1/4-inch thick

4 slices hickory smoked bacon, chopped into 1-inch pieces

2 Tbsp chopped parsley, for garnish (optional)



HOW TO MAKE:

- 1. Preheat oven to 450 degrees.
- 2. Place pour in 2 Tbsp olive oil, red wine vinegar, herbs and garlic into a gallon size resealable bag. Add chicken and season with salt and pepper then rub mixture over chicken.
- 3. Let rest while you prep remaining ingredients.
- 4. Add sweet potatoes, apples, Brussels sprouts, and shallots to a rimmed 18 by 13-inch baking sheet. Drizzle with 2 Tbsp olive oil, season with salt and pepper then toss to coat.
- 5. Spread into an even layer.
- 6. Top with chicken pieces and sprinkle bacon over veggie/apple mixture.
- 7. Roast in preheated oven until chicken has cooked through and veggies are tender, about 30 35 minutes, broil during last few minutes for more browned crispy chicken skin. Serve warm.

