



## 2019 Annual General Meeting

The Alberta Chicken Producers' (ACP) 2019 Annual General Meeting (AGM) was held on February 26, 2019 in Red Deer, Alberta. Our chicken industry celebrated another year of phenomenal growth, and the four poultry boards celebrated the 50th Anniversary of our joint Alberta Poultry Industry AGM's!



A special thank you to Andrew Campbell and Professor Tim Caulfield (see photos above) for motivating and inspiring our farmers with their compelling presentations. We also wish to express sincere thanks to MLA Barb Miller for bringing greetings on behalf of the Provincial Government at the evening banquet.

We would like to congratulate Jason Born who was acclaimed for his third and final three-year term on ACP's board of directors and, to our Producer Representatives who were acclaimed for the upcoming year:

Calgary South - George Hofer  
Calgary to Lacombe - Samuel Guenter  
Lacombe to Leduc - Arjan Spelt  
Leduc North - Wes Nanninga



## Alberta Provincial Election

On April 16, 2019 Albertans elected the United Conservative Party (UCP) as a majority government.

**Swearing-in of Newly Elected Provincial Government** Jason Kenney announced at a press conference on April 17<sup>th</sup> that the new United Conservative Government will be sworn in on April 30<sup>th</sup>.

He also stated that session will begin in the third week of May (May 13-17).

Cabinet will most likely be sworn in either April 30<sup>th</sup> as well, or shortly thereafter.

ACP, together with the Alberta SM5 are working with our Government Relations consultant to update our Government Relations Strategy; and we will provide further information and resources for producers in the weeks and months ahead.

**As a producer, don't underestimate the role you play in engaging at a grassroots level. Please reference the Producers' Only Portal on the Alberta Chicken Producers website for resources to support you in making a difference.**



## NSF International's 2018 Third Party Audit

For the third year in a row NSF International's third party on-farm assessments, witness audits and management audits have demonstrated that CFC (Chicken Farmers of Canada) has effectively and consistently implemented the Raised by a Canadian Farmer On-Farm Food Safety Program and the Raised by a Canadian Farmer Animal Care Program.

Thank you to our producers for your ongoing commitment to upholding the highest standards of On-Farm Food Safety and Animal Care!

## Pathogen Reduction Initiatives– What You Need to Know

Over the last few years, there has been significant external pressure mounting regarding pathogen reduction (Salmonella in particular) in poultry, and CFC has been actively engaged with the government on this. Enclosed with this newsletter is important information for chicken producers on this issue and initiatives the industry is undertaking. We will continue to keep you updated on these initiatives; and, as always, please don't hesitate to contact our office if you have any questions.

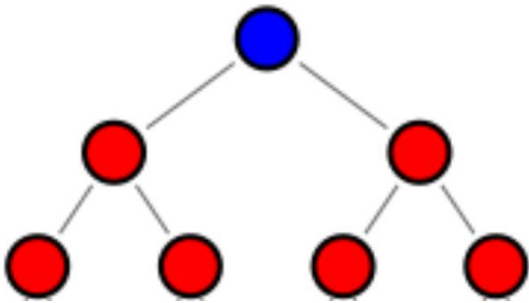
## Poultry Disease Is Inevitable but Spread of Disease Is Not

Imagine that a serious, highly contagious poultry disease is suspected on a broiler farm in Alberta. The impacted farm is visited regularly by a feed company to delivery feed, field staff from the feed company and the processor, and various other service providers or salespeople there on farm business.

Now imagine that you get to choose what happens next:

### Option 1:

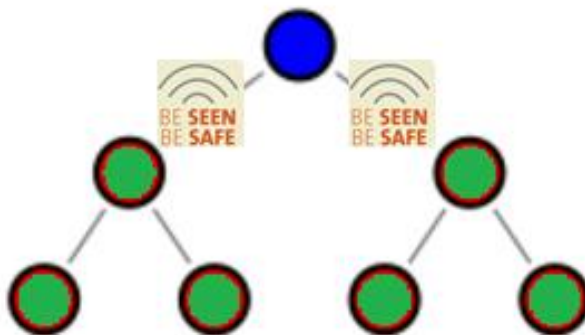
- The government body overseeing the response initiates a traditional trace-back investigation upon confirmation of the disease. The purpose is to determine who has been on farm, and where these visitors went next. This investigation uses paper log books and interviews to work out the pathways. It is time consuming; and, before the trace-back is complete, 6 more farms are found to be positive for the disease – all with direct or indirect contact with the original farm.



**Result:** 6 positive farms. Disease is unknowingly tracked from one farm to the next.

### Option 2:

- When the first suspicion of disease is reported, the Alberta Poultry industry uses *Be Seen Be Safe* to complete a digital track and trace of visitors who have been on the impacted farm. Within seconds, anyone who has been on that farm, or has been in indirect contact with the impacted farm, is sent a message advising them to increase their biosecurity and take additional caution. Farmers and service personnel take preventative action to protect the industry and no additional farms are affected by the disease.



**Result:** no additional positive farms. *Be Seen Be Safe* informs those potentially exposed and preventative action stops the spread of disease!

**Which option would you choose?** It seems evident that stopping disease-spread in its tracks through quick communication and preventative action is the ideal option. It has been proven time and again that the cost of preventing disease is significantly less than responding to an outbreak. We may not be able to control when our birds contract a disease, but we can definitely contribute to the control of how it is spread!



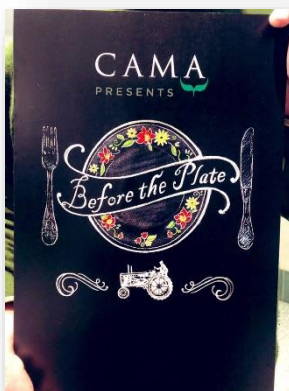
The good news is that the Alberta Poultry industry has the technology available to make Option 2 a reality – and with little effort from everyone involved! **Please ask that every visitor to your farm download the *Be Seen Be Safe* app** to their phone OR, if they work for a company that has a fleet, suggest that their company get *Be Seen Be Safe* installed on the logistics system for their trucks. Once *Be Seen Be Safe* is downloaded, the digital log book will automatically do the rest! Keep in mind that this technology is no more invasive than a traditional log book – the difference is that it allows us to trace-back, communicate and respond much more quickly. For more information, FAQs and user guides visit [www.beseenbesafe.ca](http://www.beseenbesafe.ca).

## Community & Events

### Taste Alberta and CAMA Host *Before the Plate* Film Screening

On March 11, 2019 Alberta Chicken Producers participated in a film screening of *Before the Plate* at the Grant MacEwan CN Theatre. The event was hosted by Taste Alberta and CAMA and

featured chicken pizza for guests and an opportunity to engage with two of chicken farmers. Thank-you to Hinke Therrien and Tara deVries for being on-site to engage with the attendees.



### Save-On-Foods In-Store Sampling

On March 9, 2019 Alberta Chicken Producers partnered with SARA Consulting to offer shoppers at the Ellerslie Save-on-Foods fresh cooked chicken samples. Thank you to Tara deVries for volunteering her time and fielding the many chicken farming questions from shoppers. We look forward to the opportunity to participate in more in-store sampling opportunities with Save-on-Foods.



## Alberta Chicken Producers Sponsors 2019 Livestock Care Conference

L- R: Heather Van Esch, University of Calgary; Rob  
Renema, Alberta Chicken  
Producers; Katy Nedeljakova, University of Calgary



# CALGARY STAMPEDE

VOLUNTEERS NEEDED  
JULY 5 - 14!

If you are interested in volunteering, please contact Twila Martin at 780-438-0291.

## Aggie Days Calgary and Lethbridge

Thank you to all our volunteers who made Aggie Days Calgary and Aggie Days Lethbridge such a huge success. As well, thank you to our new Southern Alberta Ag Events Coordinator George Hofer, and friends Cory Hofer and Rick Hofer for setting up each event!

*Thank you to our volunteers:*

Byron FERENCE	Mark Oostenbrug
Melissa Oostenbrug	Jerry Kamphuis
Melissa Gablehaus	Joanne & Harry Voorhorst
Anno Bylsma	Rebecca Bylsma
East Raymond Colony	Lia & Harm Schipper
Sylvia Donkersgoed	Steve Foote
James Oudan	Tinie, David & Madelyn Brink





## Aggie Days 2019 Photos



We would also like to thank Sunrise Lethbridge Hatchery and Sofina Hatchery in Edmonton for providing us with chicks for the event.





Our farmers' photos are receiving high engagement on social media!

Remember, what might be everyday to you, may be very interesting for someone who has never been to a farm!

If you're interested in helping to tell the Alberta Chicken story, please email photos to Twila at [tmartin@chicken.ca](mailto:tmartin@chicken.ca) with a brief description of what the photo displays.



[Click here to read the April Ag Safe Newsletter](#)

## Market Stats



Newsletter\_Stats\_20  
19 Apr.pdf



## Upcoming Meetings and Events

May 7:	CFC Lobby Day
May 8:	CFC Meeting
May 16:	Board Meeting
May 28-29:	Board Governance & Development Workshop
June 3:	Supply Chain Committee Meeting
June 4:	Board Meeting
June 6:	Industry Advisory Committee Meeting
July 5-14:	Calgary Stampede
July 23:	Board Meeting

# Producer Classifieds

## Farm Employee Wanted:

We are looking to add to our farming team!

If you are as passionate about poultry and want to work on a farm, this is the opportunity for you.

**We are looking to hire a permanent full-time position on our turkey and chicken farm.**

Duties will include:

- Daily animal health checks, recognize and treat health concerns
- Daily barn checks, cleaning of equipment and barns
- Operate and maintain farm equipment & machinery
- Supervise farm operations
- Maintain production and livestock records
- General farm duties

Requirements:

- Farm experience or background an asset
- Handling heavy loads, physically demanding, repetitive tasks
- Class 5 driver's license required
- Able to work independently, self-motivated and in a team environment
- Must be willing to work some evenings and weekends

A Criminal record check is required.

Please submit a cover letter and resume to [hmturkeyfarm@outlook.com](mailto:hmturkeyfarm@outlook.com)

Marc 780-887-0351

Hinke 780-893-8225







## Greek Chicken Skewers

Serves 4-6 people

Prep Time: 15 minutes

Cook Time: 15 minutes

Total Time: 30 minutes

Recipe adapted from Pinterest

Source: <https://www.pinterest.ca/pin/435019645252735881/>

Greek Chicken Skewers {Souvlaki} are chicken souvlaki marinated, skewered and grilled to perfection. Serve with pita bread and tzatziki sauce!

### INGREDIENTS:

- 1½ lb. boneless skinless chicken breast, cut into 1" pieces
- salt & freshly ground pepper, to taste
- Juice of 1 lemon (about 203 tablespoons)
- 2 tablespoons extra virgin olive oil
- 1 cloves garlic, minced (or ¼ teaspoon garlic powder)
- 1 teaspoon dried oregano
- 1 10" wooden or metal skewers (if using wooden skewers soak in water for an hour)

### INSTRUCTIONS:

1. Season the chicken with salt and freshly ground black pepper to taste and place in a medium bowl or large zip top bag
2. Add the lemon juice, olive oil, garlic and oregano, then toss the chicken in the marinade until well coated. Marinate for the minimum of 2 hours or overnight.
3. About ½ hours before cooking time, remove the chicken from the refrigerator and skewer onto the wooden or metal skewers and let stand at room temperature. The chicken will cook more evenly when it's grilled at room temperature.
4. Preheat grill to medium high heat. Reduce the heat to medium and grill the chicken for about 3 minutes on each side or until grill marks form. Remove from heat and serve with lemon wedges and Greek Tzatziki Dip.

### NOTE:

The longer you marinate the chicken the better the results are – more flavor and very tender chicken. This recipe can easily be scaled to feed a crowd and the skewers may be assembled up to a day in advance. After you take the chicken off the grill, be sure to let the chicken sit for about 10 minutes, tented under tinfoil to allow the juices to redistribute.