

# FEBRUARY NEWSLETTER

Alberta  Chicken  
PRODUCTION





# Alberta Chicken Producers' Board and Staff Contact Information:

**CHAIR:** Jason Born    **VICE-CHAIR:** Dennis Steinwand

**DIRECTORS:** Christian Guenter    Rob van Diemen    Henk Schuur

**PRODUCER REPRESENTATIVES-** If you have poultry matters which need attention, please contact your Producer Representative to bring them forward for discussion at the Industry Advisory Committee Meetings. These meetings are held twice a year, in the spring and in the fall.

<b>LACOMBE TO LEDUC (LL)</b>	Arjan Spelt
<b>LEDUC NORTH (LN)</b>	Wes Nanninga
<b>CALGARY SOUTH (CS)</b>	George Hofer
<b>CALGARY TO LACOMBE (CL)</b>	Sam Guenter

**EXECUTIVE DIRECTOR:**

Karen Kirkwood	780-488-2281	kkirkwood@chicken.ab.ca
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**STAFF:**

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Maria Leslie	780-465-6195	mleslie@chicken.ab.ca

**SUPPORT STAFF** - On Contract Bookkeeper:

Rita Cherniak	780-438-0272	rcherniak@chicken.ab.ca
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**OFFICE NUMBER TOLL FREE: 1-877-822-4425 OR 780-488-2125**



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@albertachicken



@eatabchicken



@Alberta\_Chicken



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## 2020 Annual General Meeting

Alberta Chicken Producers invites you, and/or your farm designate(s), to our Annual General Meeting, which will be held on Tuesday, February 25, 2020 in the Santano Room of the Sheraton Hotel in Red Deer, Alberta (3310 - 50 Avenue). You are also invited to attend the Industry Reception on the evening of February 24th, which provides a great opportunity to network with fellow producers and representatives from industry.

### **FEBRUARY 24, 2020 INDUSTRY RECEPTION**

Location: Exhibition Hall

5:00 pm – 7:00 pm

### **FEBRUARY 25, 2020 ANNUAL GENERAL MEETING**

Location: Santano Room

8:30 am – Registration

9:30 am – Meeting

6:00 pm - No-host cocktail hour (Monaco/Tuscany Ballroom)

7:00 pm – 10:00 pm – Banquet & Entertainment

For producers, please visit the Producer Portal for registration.

For guests, please register online by visiting our [website](#).

Included with this Newsletter are the following documents:

- Guest AGM Registration Form (Electronic Form)
- Producer AGM Registration Form (Electronic Form)
- Agenda
- February 26, 2019 AGM Meeting Minutes
- 2019 Annual Report and Audited Financials
- Humane Catching & Transportation Standards Manual
- Roles and Responsibilities (Board Director and Producer Rep)
- 2020 Nomination Form (Board Director and Producer Rep)
- Eligibility, Voting and Elections
- Certificate of Appointed Representative
- Statutory Declaration for Voting

### **Director Elections:**

Two Director positions are open for election this year:

- Dennis Steinwand completes his second three-year term and will be running for re-election.
- Christian Guenter completes his first three-year term and will be running for re-election.

To nominate a fellow producer, please complete the enclosed Board of Director Nomination Form and return it to the ACP Board Office. Alternatively, nominations may also be accepted from the floor on the day of the Annual General Meeting (AGM).

If you are an Authorized Officer of a Corporation, Partnership, or Unincorporated Organization, and wish to send an Appointed Representative to vote on your behalf, complete a Certificate of Appointed Representative Form and return to the Board Office prior to February 20, 2020.

**Sponsorship opportunities are available for the Alberta Poultry Conference. For more information, please contact:**

**Kyla Arneson at [kyla@conventional.com](mailto:kyla@conventional.com) or 403-478-2712.**



## *Celebrate with the Alberta Poultry Industry!*

### • ANNUAL INDUSTRY BANQUET •

Join guests from across the Poultry Industry as we celebrate!  
During the banquet dinner we will be hosting a Silent and Live Auction,  
with proceeds being donated to STARS Air Ambulance.

### LOOKING FOR MORE ITEMS

If you have something to add to the Auction; be it a great bottle of wine, a gift certificate to your favourite restaurant or something on behalf of your company.

Please contact Nancy Robinson; [nancy@ahcp.ca](mailto:nancy@ahcp.ca) or (780) 434-8414

5:00 pm - Welcome Reception outside the Monaco

6:00 pm - Banquet

8:30 pm - Silent & Live Auction supporting STARS Air Ambulance  
• followed by Social Networking

**STARS®**

## *Trade Show & Sponsorship Opportunity!*

There are still opportunities to exhibit your product or service at the Alberta Poultry Industry Trade Show, as well as fantastic sponsorship opportunities - both of which will showcase your company to the producers attending the meetings!

Please contact Kyla Arneson at [kyla@conventionall.com](mailto:kyla@conventionall.com) or  
(403) 244-7821





You are invited to join us for the sixth annual Western Poultry Conference at the Cambridge Red Deer Hotel and Conference Centre. Running the day before the Alberta Poultry Industry AGMs, the Western Poultry Conference is packed with practical information for all poultry producers!

Registration/coffee starts at 7:30am and the program begins at 8:30am. The program will end by 4:30pm.

**Bird Health is King (Dr. Scott Gustin, Tyson Foods)** *Dr. Scott Gustin is the director of veterinary services for Tyson Foods and oversees the health of the more than 36 million broilers produced weekly by Tyson. Learn from Scott how more digestible diet ingredients, better rearing practices, a focus on gut health, and a value-chain approach to controlling disease challenges can improve the health of your birds.*

**A Farmer's Journey to Healthier Flocks (Derek Detzler, Jefe Nutrition Inc.)** *Derek lives on a family farm in Ontario that raises 120,000 antibiotic free broiler chickens per cycle. He tells the story of the peaks and valleys of their transition to RWA production that started more than 10 yr ago. Learning about the intricate link between environmental conditions and cocci control was one of their key challenges. Derek has practical lessons about managing bird health with reduced reliance on antibiotics.*

**Herbs & Spices: The World Beyond Grandma's Cupboard (Megan Koppen, Delacon)**

*How does something as common as your everyday herbs and spices become part of animal nutrition? What value do they offer and how do they fit? It can be confusing and overwhelming trying to understand the differences and pick the best solution for your production system. This talk explains the basics of plant-based feed additives and empowers producers to match the right product to the issues they see.*

**The Resilient Farmer (Gerry Freiesen, Signature Meditation)** *"When the going gets tough the tough get going", is easier said than done. Agriculture has this ability to throw challenges at us that are often tough to overcome. And when one bad year is followed by another stress increases and life and work becomes chaotic. Gerry will share his story of being a 'Recovering Farmer', how stress can affect our decision making and farm management and provide 'simpler' tools for coping with the stress of farming.*

**Breathing Easy: Respiratory Health & Protection (Irene Wenger, University of Alberta. Dennis Young, ElectroGas)** *Is the air you breath in your barn causing trouble for your lungs? Hear about poultry farm studies of exposure to contaminants, dust, and gases like ammonia and CO<sub>2</sub> on your long term health, and see demonstrations of respiratory solutions for your unique situation.*

**Poultry Field Investigations (PFI): A Brooding Mystery (Dr. Teryn Gerard, Marshall Swine & Poultry).** *Handling problems on your farm is likely a task you face often - and alone! Using real life examples, Teryn will guide participants through the steps you can take on your farm to improve bird health.*

**Salmonella Panel Discussion – Why Should You Care and What Can You Do About It?**

*Salmonella control is an emerging issue for the broiler industry, but has long been part of life in table egg production. Let's hear from the experts how to implement salmonella controls in meat birds.*

*Scott Gustin (Tyson Foods) Scott manages bird health on hatching egg and broiler farms*

*Frank Marshall (Marshall Swine & Poultry) Frank manages health programs of many AB poultry farms*

*Megan Koppen (Delacon) At Jennie-O Turkey, she worked with farm and processing salmonella controls*

*Delores Peters (AB Ag. & Forestry) Delores studies epidemiologic links between animal and human health.*

**Got Water? (Dr. Susan Watkins, University of Arkansas).** *Always a crowd favourite, Dr Susan Watkins returns to the Western Poultry Conference to talk about water - perhaps the most overlooked ingredient in poultry production. Susan will explore water system sanitation techniques that promote bird health.*

**To Register:** Visit [www.westernpoultryconference.ca](http://www.westernpoultryconference.ca) Tickets are \$119 / person.





## Community & Events

### Camrose Bull Congress

Producers, Andre Poulin and Hinke Therrien, presented to grade three and four students at the Camrose Bull Congress on January 21 and 22.



## Upcoming Meetings and Events

February 5: CFC Meeting  
February 10-11: Board Meeting  
February 24: Western Poultry Conference  
February 25: Annual General Meeting  
February 26: ACP Board Meeting with Processors  
March 9: Board Orientation; Board Organizational Meeting  
March 10: Board Meeting  
March 24-25: CFC Annual Meeting  
April 7: Board Meeting

***If you are not receiving a hard copy newsletter and wish to, please contact Caitlin Stark at 780-488-2125***





# Feature Recipe

## Buffalo Chicken Meatballs



### INGREDIENTS

- 1 lb (454 g) Ground chicken
- 2 celery stalks, finely minced
- 1 medium Carrot, finely minced
- 3 scallions, finely chopped and divided
- ¼ cup (60 ml) quick oats
- 1 egg, lightly beaten
- 1 Tbsp (15 ml) fresh flat-leaf parsley, chopped
- Black pepper to taste
- 1 Tbsp (15 ml) vegetable oil
- ¼ cup (60 ml) Buffalo sauce plus extra for serving
- ¼ cup (60 ml) blue cheese, crumbled

Look for more delicious recipes at [chicken.ab.ca](http://chicken.ab.ca)

"Protein is an important nutrient for athletes and armchair quarterbacks alike. Lean ground chicken is a great source of high quality protein, which helps support muscle building and repair."

- Registered Dietitian, Emily Mardell



### DIRECTIONS

1. Add chicken, celery, carrot, 2 chopped scallions, oats, egg, parsley and black pepper. Stir ingredients together with a wooden spoon and finish combining mixture with hands.
2. Take 2 tbsp of mixture and roll into meatballs. Repeat until 24 meatballs are prepared.
3. Preheat oven to 375°F. Drizzle 1 tbsp vegetable oil into an oven safe skillet over medium-high heat. Add meatballs to skillet and sear for about 5 minutes, or until golden on all sides. Repeat until all meatballs are seared. Add all seared meatballs back to skillet and pour buffalo sauce into pan. Toss meatballs gently in sauce.
4. Transfer skillet to oven and finish cooking meatballs for 15 minutes or until internal temperature reaches 165°F.
5. Garnish meatballs with 1 chopped scallion and crumbled blue cheese. Serve meatballs with a platter of crisp veggies and your favourite beverage.

Look for more delicious recipes at [chicken.ab.ca](http://chicken.ab.ca)

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