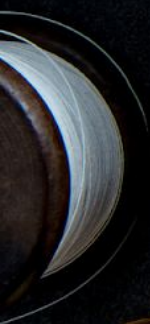


DECEMBER NEWSLETTER





Alberta Chicken Producers' Board and Staff Contact Information:

CHAIR: Jason Born **VICE-CHAIR:** David Hyink

DIRECTORS: Dennis Steinwand 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.

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

EXECUTIVE DIRECTOR:

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OFFICE NUMBER TOLL FREE: 1-877-822-4425 OR 780-488-2125



2020 Chair's Message

Fellow Producers and Industry Partners,

It is hard to put into words my reflections on this past year. Words that do come to mind include optimism, challenges, frustration and yes – hope! As we entered 2020 last January, optimism was on the horizon for resolution on a number of priority areas for us including a decision on the Ontario Live Price along with moderating but still positive growth in the industry. Then in March 2020, just shortly after our AGM, the COVID-19 pandemic brought significant impacts to the chicken industry across the country.

As you know, significant reductions in allocations were made in A-163/A-164 to deal with the rapid and unprecedented decline in the food service sector across the country. Although retail sales jumped significantly due to panic buying and consumers staying at home, this was not enough to offset the losses in food service. Very significant decisions had to be made rapidly and based on the best information available at the time; and I want to commend and thank my fellow directors, our staff and our industry partners for their support and their efforts as we managed through this very difficult period. I also want to specifically thank our processors for their efforts in ensuring that plant operations have by and large continued uninterrupted during this entire pandemic and for their ability to adapt to these significant market shifts to ensure, as best as possible, that Canadians continue to have access to fresh Canadian chicken at their local grocery stores.

As I write this message, we have just set the A-168 allocation at 2.5% below base, a reflection of the impacts the second wave of the pandemic have had on the industry and a reminder that COVID-19 will continue to impact our industry into 2021. I want to thank each and every producer for your efforts in taking extra steps to ensure that our value chain remains operational and ask that you continue that vigilance into the New Year - particularly when interacting with our catching contractors, hatchery personnel, procurement staff, feed sales reps and on farm audit staff. Please regularly wash or sanitize your hands, wear a face mask while interacting with others and follow all of the guidelines that we've put forward in our weekly newsletter. If you need assistance or clarification on any of this, please don't hesitate to contact the ACP office.

The COVID-19 pandemic has been frustrating in that all of our efforts and energy have been devoted to managing through the crisis, and its immediate aftermath pushed back the timelines on a number of our initiatives. This included a decision on Live Price. As I indicated at our regional meetings, the matter is now with the Ontario Farm Products Marketing Commission for a decision. We look forward to resolution of this matter in 2021 and the opportunity to negotiate a new long-term pricing MOU as a result of this first structural change in our pricing model since 2015.

All these challenges aside, we also look towards 2021 with hope and optimism. While it will not disappear overnight, the impact of COVID-19 will be reduced through the learnings of the past 9 months in, particularly in terms of how to cope with and mitigate the spread and risk of the virus, as well as the prospect of advancements in immunization which are anticipated to start across the country in the first quarter of the year.

Despite the impact of COVID-19 on our operations, our board and staff adapted well to the use of Videoconference technology and have continued to work on your behalf throughout 2020 on a number of important initiatives including: western provincial collaboration, CFC's AMU Strategy, a long-term poultry diagnostics strategy, the Government of Alberta's Red Tape Reduction initiative, marketing and communication initiatives and farm security. As well, on November 28 the federal government announced the long-awaited funding for mitigating the impacts of the CPTPP trade agreement on the poultry sector. This will provide funding for investment and market development in the poultry sector, which is great news for our industry!

I want to thank my fellow board members for your extraordinary dedication during an extremely challenging year – you have all gone above and beyond in service to our industry. Thank you to our staff who have adapted and met this challenge head on and supported us so faithfully. Finally, thank you producers for your efforts in ensuring the integrity of our food system in the province and for your patience, support and words of encouragement this year. I wish you all a wonderful Christmas and all the best for 2021.

- *Jason Born, Chair of Alberta Chicken Producers' Board of Directors*

Christmas Office Closure

The Alberta Chicken Producers' Office will be closed:
December 24, 25 and 28

We wish you and your
family, a very Merry
Christmas!

THE ACP BOARD AND STAFF



Celebrating 10 Years of Service! Laurie Power, Producer Services Coordinator

October 6th marked Laurie Power's 10th Anniversary with ACP! Laurie is a valued resource for our team, our producers and our industry partners. Her care for our industry is evident in her diligence and in the relationships she has formed with our producers and industry partners. We are grateful for her loyalty, her drive for continuous improvement, and her dedicated service to ACP. Please join us in congratulating Laurie!



COVID-19 UPDATE

COVID-19 The Important Role We Play

On December 14th, our Chair, Jason Born, and Executive Director, Karen Kirkwood, were interviewed by our Marketing & Communications Specialist, Maria Leslie, regarding the Government of Alberta's announcement on December 8th about new restrictions to help curb the spread of Covid-19. You can listen to the podcast by [clicking here](#) and find our resources for producers [here](#).



Important COVID-19 Audio Message

2020 Regional Meeting & 2021 AGM

Thank you to all who attended our Regional Meeting on October 28th. We appreciate producers' support and understanding as we had to adapt our format this year to align with Alberta Health's Covid-19 Guidelines. We also want to acknowledge the excellent service from the Cambridge Hotel in Red Deer for providing a safe environment for those who attended in-person and Wilson Audio Visual for supporting a successful virtual meeting format.

We are currently planning our Annual General Meeting, which will be held the afternoon of March 2, 2021. At this time we are planning to offer the opportunity to attend the meeting in-person at the Cambridge Hotel or virtually; however the in-person option will be contingent upon Alberta Health Services Guidelines at the time. We will have more details and information regarding the AGM in the early new year.

Reminder to Producers – Cold Weather Conditions

With winter upon us, we remind all chicken producers to ensure birds are dry prior to loading.

Producers must be vigilant in their barn management practices to mitigate the risks associated with barns and birds becoming wet prior to transport. We remind producers to ensure you are balancing heat and ventilation requirements to ensure your birds are dry during load out.

Should wet conditions exist on your premise, contact your Processor immediately to provide as much time as possible to address and correct any issues prior to shipment.

[Click here](#) for a reference sheet outlining Management Practices in Winter Weather Conditions to assist in maintaining optimal barn conditions.

Best Practice

A friendly reminder that with the colder Alberta winter temperatures, it's always best practice to regularly test your generator systems. The potential loss of a generator failure could be devastating.

Mitigation Announcement for Poultry and Egg Farmers

On November 28, Minister Bibeau announced the Government of Canada's commitment of \$691M to investment programs and market development initiatives to offset the impact of market losses from the Comprehensive and Progressive Agreement for Trans-Pacific Partnership (CPTPP) on Canadian poultry and egg producers.

These programs and initiatives will be developed with the input of industry, and we will provide information to all producers once details become available.

Please find more information about this announcement in the press releases below. Should you have any questions, please feel free to contact Karen Kirkwood.

[Click here for Government of Canada Press Release](#)

[Click here for SM4 Press Release](#)

CFC Launches Consumer Facing Podcast



The Inside Coop

Ever wonder where your food comes from? Welcome to The Inside Coop Podcast, where we bring chicken farming to the 21st century! Get to know the people who raise your food and learn how modern agriculture really works.

[Read more](#)

Intensive Livestock Working Group (ILWG) Annual Report

ILWG REPORT - 2020

PUBLIC TRUST

This initiative is to identify those critical issues that negatively impact industry/neighbor/municipal relationships and to then develop a strategic template that builds public trust.

[Click here](#) to read the 2020 ILWG Report.

Community & Events

Alberta Chicken Producers Launch “Good Neighbours Program” With Food Bank Donation

As presented at the October Regional Meeting, Alberta Chicken Producers is excited to launch its “Good Neighbours Program”, which includes an important \$partnership with Food Banks Alberta. On December 1, 2020 a donation was made to Food Banks Alberta as Phase I of this partnership. This will be used to provide fresh Alberta chicken to food banks across Alberta.



This is one of many initiatives included in Alberta Chicken Producers’ “Good Neighbours Program”. For full details, please visit: <https://www.chicken.ab.ca/good-neighbours/>



Alberta Chicken Producers Featured in "Ten Delicious Chicken Dishes to Try in Calgary"



As a follow-up to our July influencer blog by Linda Hoang, ACP was featured in a Calgary focused version of “Ten Delicious Chicken Dishes to Try in Calgary”.

The blog highlights the need to support local restaurants and local producers. Linda's blog lists ten locations to eat delicious, Canadian raised chicken in Calgary. The campaign was promoted on social media and featured an Alberta Chicken Producers prize.

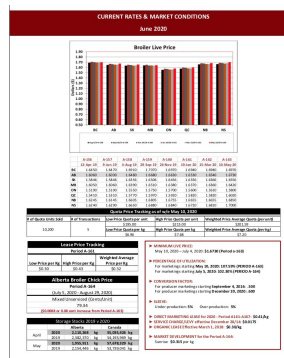
[Click here](#) to read the blog.

Upcoming Meetings and Events


- January 11: A-169 Allocation Video Conference
- January 27: Video Board Meeting
- February 17: Video Board Meeting
- March 2: Annual General Meeting 1:00 pm – 4:00 pm*
- March 10: Organizational Meeting
- March 11: Board Meeting




**details to come in New Year*


Market Stats



Classifieds


FARM WORKERS
AVAILABLE IMMEDIATELY!








- POULTRY WORKERS**
- CHICKEN CATCHERS**
- MEAT CUTTERS & MORE.**

ATLANTIC JOB'S provides you with :

- Very experienced poultry farm workers
- Workers providing permanent long term commitment to you.



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JOBS Ltd. Specializing In Skilled Jobs Placement

We will make your hiring process easy and stress free by securing the best workers available that have the experience, skills, qualifications and language requirements to help your business prosper.
ATLANTIC JOBS has partnered with poultry farmers for many years to provide excellent results.
Call now for information at absolutely no obligation to you.

1-877-488-4699 or clients@atlanticjobs.net

FOR SALE

[Roxwell Water Lines For Sale](#)

[2007 Ciemmecalabria Apollo 60 Broiler Chicken Harvester](#)

[Broiler Breeder Farm For Sale Three Hills Area](#)

WANTED

5000 Units of Broiler Quota
Call Erwin 403-635-1720

Broiler Quota
Call 780-608-0397

10,000 Units of Broiler Quota
Call Ryan - 403 505 7345

7000 Units of Broiler Quota
Call 780-308-8001

Purchase or Lease 4000 Units of Broiler Quota
Call Sam 403-443-9495

7500 Units of Broiler Quota
Call Wietse 780-781-1994

Grilled Spicy Honey-Lime Chicken

Serves: 5 people
Prep Time: 10 minutes
Total Time: 50-60 minutes

The combination of honey (or maple syrup), soy sauce, sriracha, lime, garlic and ginger in this spicy honey lime chicken recipe is wicked.

Delicious hot, room temp or cold.

Equipment:

Skewers (metal or wood). If using wood, soak for 30 minutes before using. Skewers not needed if using uncut boneless or bone in chicken.



Recipe adapted from Pinterest: <https://twokooksinthekitchen.com/spicy-honey-lime-chicken/>

Ingredients:

- 2 1/2 lbs boneless skinless thighs (or breasts), trimmed and cut into 2 inch pieces
- Garnish: 2 tablespoons chopped cilantro or parsley; lime wedges

Marinade/Glaze:

- 3 tbsp soy sauce low sodium is good if you have
- 6 tbsp honey or maple syrup
- 1 tsp lime zest from one lime
- 3 tbsp lime juice from 1 1/2 to 2 limes
- 4 garlic cloves, minced or grated (or 1/2 tsp garlic powder)
- 1 1/2 tbsp grated fresh ginger (about 1 1/2 inch of fresh ginger)
- 1 tbsp vegetable oil
- 1 1/2 tbsp Sriracha sauce for pretty spicy (use more or less to taste)
- 1 1/4 tsp salt
- 1/2 tsp cornstarch (to thicken to glaze consistency) Optional

Instructions:

1. **MAKE MARINADE/SAUCE:** Whisk all marinade ingredients together in a small bowl. Or blend them in a food processor.
2. **MARINATE CHICKEN:** Pour **half** the marinade (about 1/2 cup) into a sealed zipper bag or container and add chicken. Marinate for 30 minutes at room temperature or 6-12 hours in fridge. *Tip: if marinating overnight, I leave out lime juice and increase zest so it doesn't 'cook' the chicken.*
Glaze: The reserved 1/2 cup marinade will be used for glazing/basting. (Optional but suggested: Mix 1/2 teaspoon cornstarch into reserved marinade and microwave for 1 minute to make a glaze-like consistency. I do this). Set aside.
3. **PREPARE GRILL:** Scrape grill and spray grill with oil (or dip paper towel in oil and rub on grill). Heat grill to medium-high. If using wood skewers, soak them for 30 minutes beforehand to avoid burning.
4. **GRILL CHICKEN SKEWERS:** Skewer marinated chicken pieces onto skewers and pat dry (important). Discard the marinade used for marinating. Lightly spray chicken with oil to further avoid sticking. Grill chicken on all sides until golden brown, for 9-12 minutes in total (depending on thickness and how tightly packed the skewers are), basting once or twice with the honey lime glaze. Instant thermometer will read 160F. Rest chicken, loosely covered for 5 minutes.
5. **SERVE:** If you have any leftover sauce, drizzle it on the chicken or warm it in microwave for 30 seconds and pass it around. Sprinkle chicken with cilantro or parsley and serve with lime wedges if desired.