

APRIL 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:

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

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SUPPORT STAFF - On Contract Bookkeeper:

Rita Cherniak	780-438-0272	rcherniak@chicken.ab.ca
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@AlbertaChickenProducers



@albertachicken



@eatabchicken



@Alberta_Chicken



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@ABChickenProducers

2021 Annual General Meeting

The Alberta Chicken Producers' (ACP) 2021 Annual General Meeting (AGM) was held virtually on March 2, 2021 using the Zoom meeting platform. Despite being unable to gather in-person with producers and our industry stakeholders, participation was close to previous years, with 80 producers and 81 industry stakeholders in attendance.

Thank you to all producers and industry participants for completing our meeting evaluation survey. Your feedback is highly valued and will guide the planning of future meetings. We also wish to thank Data on the Spot for their exceptional service and support in administering our virtual meeting and electronic voting.

Elections - Board of Directors and Producer Representatives:

We would like to congratulate Rob van Diemen who was acclaimed for his second three-year term and Wes Nanninga who was acclaimed for his first three-year term on ACP's board of directors. We also extend our heartfelt thanks and appreciation to retiring Director, Henk Schuur, for his many contributions to the Board and our organization over the course of his three-year term.

At the AGM, two Producer Representatives were acclaimed for the upcoming year: George Hofer, representing the Calgary South Region, and Tara de Vries, representing the Leduc North Region.

Nominations were not submitted in advance of the meeting or made at the meeting for the Producer Representative positions for the Lacombe to Leduc or the Calgary to Lacombe Regions; and, on March 30, 2021, the Board appointed a licensed producer for each of these two Regions in accordance with Section 4 of ACP's Producer Representative Policy. We congratulate Samuel Guenter who will serve as the Producer Representative for the Calgary to Lacombe Region and Arjan Spelt who will serve as the Producer Representative for the Lacombe to Leduc Region for the upcoming year.

ACP's Service Charge

During the Producers' Only Meeting following this year's AGM, producers passed a motion, by a majority of 67.8%: *"To approve the increase to the service charge of 0.1cent/kg to \$.0185/kg effective A-170.; and, the increase to the service charge of 0.1cent/kg to \$.0195/kg effective A-176"*.

The Service Charge increase of 0.1cent/kg to \$.0185/kg will take effect as of A-170 (June 6, 2021), and further communication will be provided to producers and processors prior to implementation. Should you have any questions in the meantime, please contact Karen Kirkwood at 780-996-4080.

Bylaws Development for ACP

At the AGM, ACP's Executive Director presented a proposed process for developing bylaws for ACP. Details regarding this proposal can be found here: https://chicken.ab.ca/wp-content/uploads/2021/02/4_Proposed-Process-for-Bylaw-Development-Consultation-Document.pdf Producers passed a motion, *"To support the Board in developing bylaws for ACP"*, by a majority of 94.7%. Following this direction, ACP will commence the bylaw development process in collaboration with other Boards and Commissions and working with Alberta's Agricultural Products Marketing Council.

Celebrating 5 Years of Service! Maria Leslie, Marketing and Communications Specialist

On April 4th Maria Leslie celebrated 5 years with Alberta Chicken Producers!

Maria's extensive background and skills have elevated Alberta Chicken Producers' marketing and communications on many fronts over the past five years. Maria has not only provided leadership, foresight and effective implementation of ACP's public relations strategy, she has also applied her creative, collaborative and leadership skills to national and provincial cross-commodity communications strategies, the Classroom Agricultural Program, and government relations initiatives. Our team is grateful for Maria's many skills and contributions to the success of our organization; and, most especially, her positive and energetic approach to teamwork.

Maria, thank you for being integral to Alberta Chicken Producers' success during these past 5 years. Please join us in congratulating Maria on this milestone!



Announcement of CPTPP Mitigation Programs:

The national poultry and egg industries are pleased that on April 13, 2021 Agriculture and Agri-Food Canada announced two new programs it has created to mitigate the market impacts caused by the Comprehensive and Progressive Agreement for Trans-Pacific Partnership (CPTPP) over the next 10 years.

The first program will directly support egg and poultry producers as they make ongoing improvements to their operations and enhance the long-term efficiency and sustainability of their farms.

The second program—the Market Development Program for Turkey and Chicken—will help those sectors to enhance consumer engagement and continue to promote Canadian-made products to Canadians.

This \$691 million invested into these programs is a result of the impact of the CPTPP on the Canadian egg and poultry sectors; and, our industry looks forward to continuing this work with the government to address the losses caused by the Canada-United States-Mexico Agreement.

Please find the News Releases from the national poultry and egg agencies and Agriculture and Agri-Food Canada below, along with Key Messages that outline the structure of these Programs. We will provide more details to producers as soon as they are made available.

- [SM4 News Release](#)
- [Agriculture and Agri-Food Canada News Release](#)
- [Key Messages - CPTPP Mitigation Programs Announcement](#)

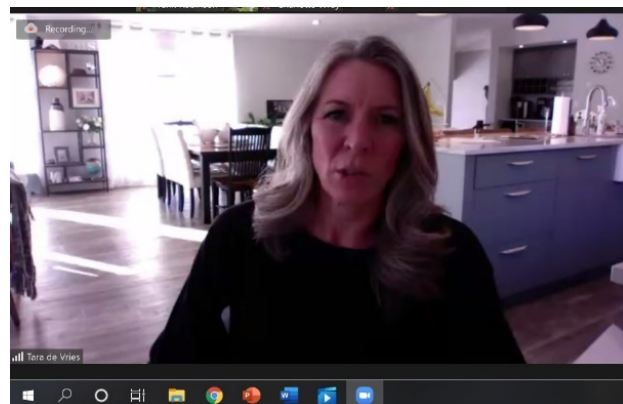
Development of a Virtual Broiler Farm

U of A Class Matches Up Students with Livestock and Poultry Producers

Author: F. E. Robinson, University of Alberta

In these times of pandemic restrictions, it has been a challenge to stay engaged and keep students engaged in University classes. As a co-instructor of An SC 101 at the University of Alberta along with Dr. Martin Zuidhof and Dr. Leanna Greenwich, we had to deal with that reality with a record size class of 140 students this term. Last fall when it became apparent that we were going to be in an online-learning situation, I wanted to do something that would not only accommodate online learning, but would actually allow us to do something more positive than we were used to doing in an in-class format. Typically, we have taken the class (in three afternoon sessions) to three farms (beef, dairy and broilers). Those were amazing learning opportunities but because of Covid that option was off the table this year.

I had an idea. What if we set up a plan to have even more farmers interact with students online? I found 48 producers who agreed to come online and talk about their farms. Six of these producers were broiler growers, including, Stephen Foote/Sylvia Donkersgoed, Scott Wiens, Tara Devries, Todd Sawyers, Byron Ference and Trent Sundgaard. Each week for 8 weeks, I had 6 producers join the class and share videos or slide presentations about their farm. What every one of these producers put into this project was simply amazing.



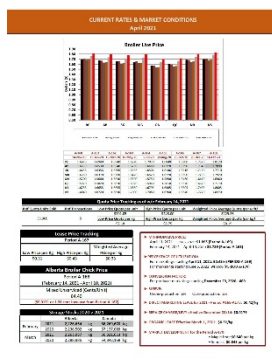
I also split the class into 36 groups and each group was tasked with developing a farm for a pre-determined commodity. Six groups of students each constructed a virtual broilers farm, each with a different broiler producer mentor. Students had to deal with land location, processor arranging, equipment, feeding programs, factors affecting production efficiency, and best of all, responding to a disaster scenario. Each group produced 24 slides describing these aspects of their virtual enterprise.

Without exception, the interaction that was apparent between producers and students was probably the most valued transfer of knowledge I have encountered in my 35 years of teaching. I sincerely appreciate this producer support in helping to educate the next generation of agrologists and food consumers.

Upcoming Meetings and Events

- April 23: A-171 Zoom Allocation Meeting with Processors
- April 23: Western Boards Zoom Meeting
- May 3: ACP Board Meeting
- May 4 – 6: CFC Board of Directors Meeting
- June 8-9: ACP Board Meeting
- June 9: ACP/AHEP Meeting
- June 10: Industry Advisory Committee Meeting
- June 23: CFC Board of Directors Meeting

Market Stats



Classifieds



We are pleased to announce the opening of our **Alberta Family Run** Poultry Catching Company.

**** Supreme Poultry Catchers Inc. ****

We offer Catching Services for the Poultry Industry. Please contact us at the information below to discuss our **first-time** discount we are offering.

Corinne Rowland - corinne@supremepoultry.ca

John Schell - john@supremepoultry.ca

Contact numbers: Corinne- 780-886-7121 & John - 780-619-9728

Follow us on Facebook at Supreme Poultry Catchers Inc. - you will find pictures of our Equipment. We look forward to hearing from you!!

FOR SALE

[Roxwell Water Lines For Sale](#)

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

WANTED

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



Easy Spicy Chicken Pad Thai

Gluten Free

Serves 2-3 people

Prep Time: 10 minutes

Cook Time: 20 minutes

Throw away those take out menus. This easy Spicy Chicken Pad Thai will be your new favourite dinner that's quicker than delivery - Perfect comfort food in a bowl!

Recipe adapted from Pinterest:

https://www.pinterest.ca/pin/ATKSzpChp09d4703hWlw29KuAfppXR71UQyR8LKPkgQkg0rtQut_mtY/

INGREDIENTS:

- 4 oz. flat rice noodles
- 3 tbsp. canola oil, divided
- ½ lb. chicken breast, sliced thinly
- ½ red bell pepper, julienned
- ¾ c. carrots, julienned
- 2 garlic cloves, minced
- 1 egg, beaten
- 1 green onion, sliced
- ¼ c. unsalted peanuts, roughly chopped
- 2 tbsp. cilantro leaves, chopped

Sauce:

- 2 tbsp. packed brown sugar
- 1 tbsp. low sodium soy sauce
- 1 tbsp. fish sauce
- 1 tbsp. lime juice
- 1 tbsp. rice vinegar
- 1 tbsp. smooth peanut butter
- 1 tbsp. Sriracha or red chili flakes (optional)
- ¼ tsp. ground ginger
- ¼ tsp. pepper

DIRECTIONS:

- 1) Prepare rice noodles according to package directions. After softening process is completed, rinse noodles in cold water, drain, and toss in with 1 tbsp. canola oil (to prevent sticking together). Set aside.
- 2) Add all of the sauce ingredients into a medium mixing bowl. Whisk together and set aside.
- 3) Heat 1 tbsp. canola oil in a large nonstick skillet over medium-high heat and add chicken. Cook 3-4 minutes until cooked through. Transfer to a plate.
- 4) Heat 1 tbsp. canola oil in the same skillet as chicken was cooked. Add bell pepper and saute one minute or so. Add carrots and garlic and saute an additional minute or so. Reduce heat to medium, move vegetables to the side and pour beaten egg into the middle of the pan, stirring constantly, just until scrambled and no longer runny. Mix vegetables and egg together. Then add sauce and noodles and chicken - increase heat to medium-high and stir until evenly combined, taking care to not let noodles overcook. Lastly, stir in green onions and peanuts - mix until combined.
- 6) Taste and add additional seasoning according to your taste. (Sriracha-if you like it spicier; soy sauce-for a saltier taste; or a squeeze of lime-for a tang).
- 7) Top with additional cilantro, peanuts and a lime wedge.

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