

# OCTOBER NEWSLETTER





# Alberta Chicken Producers' Board and Staff Contact Information:

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

**DIRECTORS:** Dennis Steinwand    Rob van Diemen    Wes Nanninga

**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)**  
**LEDUC NORTH (LN)**  
**CALGARY SOUTH (CS)**  
**CALGARY TO LACOMBE (CL)**

Arjan Spelt  
Tara deVries  
George Hofer  
Sam Guenter

## **EXECUTIVE DIRECTOR:**

Karen Kirkwood    780-488-2281    [kkirkwood@chicken.ab.ca](mailto:kkirkwood@chicken.ab.ca)

## **STAFF:**

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## **SUPPORT STAFF:** On-Contract Bookkeeper

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## 2021 FALL REGIONAL MEETING

### Fall Regional Meetings

As the COVID-19 pandemic continues to limit our ability to gather and meet in our traditional manner, our 2021 Fall Regional Meeting will be held virtually on **Thursday, October 28, 2021 from 10:00 a.m. – 2:00 p.m. MST using the Zoom virtual meeting platform.**

Pre-registration is required. **To register, see links below.** The Regional Meeting Agenda and supporting documents are housed on our website and can be accessed by [clicking here](#).

We look forward to seeing you on the 28<sup>th</sup>! For those unable to attend the live virtual meeting, a recording will be made available following the meeting.

[Click here for Industry Registration](#)

[Click here for Producer Registration](#)

### Strategic Plan

Alberta Chicken Producers' Board and Executive Director held their annual strategic planning retreat on September 13-15, 2021. This was a pivotal year as we concluded the last year of our current three-year Strategic Plan for 2018-2021 and prepare to develop our next Strategic Plan.

Representatives from the Alberta Hatching Egg Producers Board and our three major processors attended to provide their feedback, perspectives and input into the opportunities, risks, and priorities for our industry.

In early October the Board reviewed and approved the revised ACP Strategic Plan, which is now posted on our [website here](#). We look forward to presenting the Strategic Plan at our upcoming Regional Meeting on October 28<sup>th</sup>, and we welcome feedback from producers and stakeholders at any time.

## Public Relations Activities:

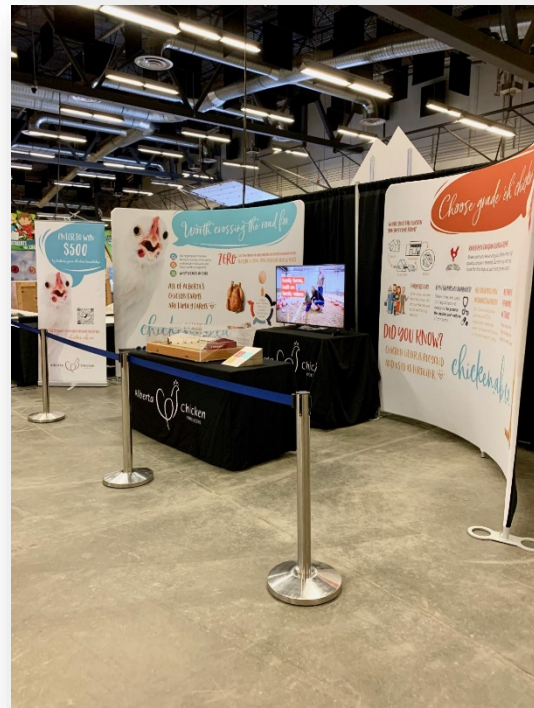
### Alberta Chicken Producers' Support Local Short Film

Social media post: <https://bit.ly/2YNqEeT>



### Calgary Stampede!

While the Covid-19 environment changed how we and fellow commodities planned for and are participating in the Stampede, we were excited to still have the opportunity to have a presence. Here are some photos of our booth:



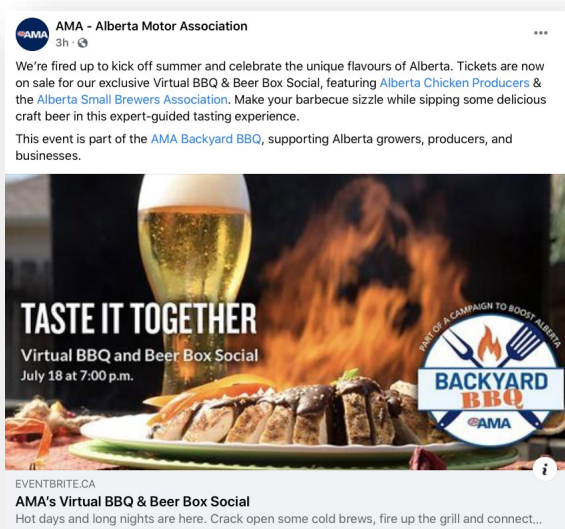


Photographed above: Alberta Chicken Producers' Southern Alberta Ag Events Coordinator, George Hofer

### AMA Partnership Activities:

Throughout the year ACP has continued a partnership with the Alberta Motor Association. Some of the events included a Backyard BBQ campaign featuring a video and recipes by Emily Mardell. As well, AMA celebrated September in Chicken Month with social media contests, mythbusting and a chicken feature in their AMA Newsletter. The partnership connects Alberta farmers with grilling enthusiasts and aspiring grillers with all of the event/group proceeds supporting the food bank.

To kick off the summer season, AMA hosted a Virtual BBQ & Beer Box Social, featuring Alberta Chicken Producers & the Alberta Small Brewers Association:





AMA and Registered Dietitian, Emily Mardell were featured in a new ACP Summer Grilling webpage. The webpage highlights a grilling video and some taste bud tingling recipes! Check it out and share with friends!


<https://chicken.ab.ca/get-grilling/>

### September is Chicken Month Highlights:

Throughout the month of September ACP and our partners celebrated chicken month by celebrating chicken and chicken farming!

ACP partner Alberta Motor Association highlighted chicken in recipe contests, myth busting polls and their AMA Newsletter.

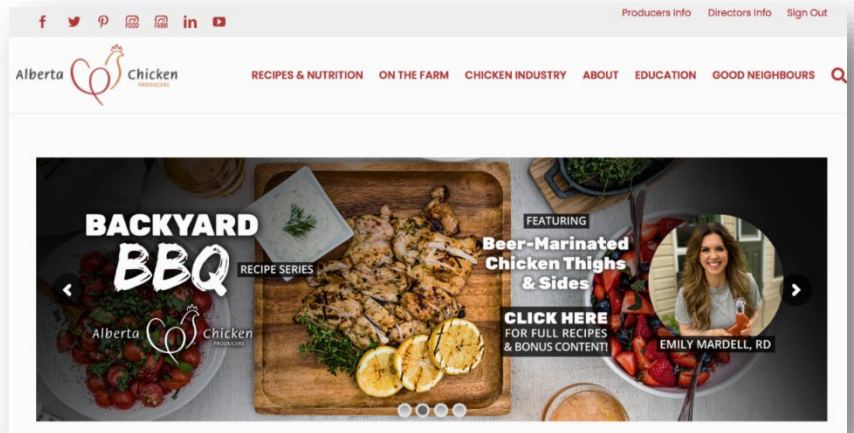
The following photos are highlights from the AMA Newsletter:



September was National Chicken Month, and we learned a lot about how our local chickens are produced, all the way from farm-to-table. To learn more, get new recipes, or meet local family farmers, visit our partners at [Alberta Chicken Producers](#).

Many of you took part in our chicken knowledge polls and our chicken photo contest - and it paid off, with community members earning free groceries and BBQ prize packs for their participation!

And while summer may be over, the grilling sure isn't! Get inspired by these highlights from the community.



We tested your knowledge on Alberta chicken this month with a series of polls. How did you do?

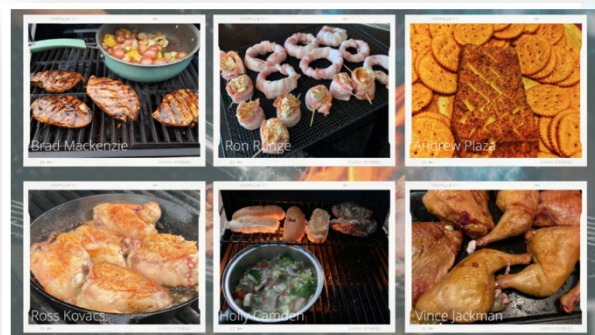
<b>100%</b> of chicken farms in Alberta are family owned farms	<b>100%</b> of fresh chicken sold in Canadian grocery stores originate from Canadian farms	<b>100%</b> of chickens raised in Canada are raised without the use of hormones
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Facebook.com/Groups/AMABackyardBBQ

#### Learn How Your Food Is Raised!

We tested your chicken knowledge in September, and many of you didn't know that ALL chicken farms in Alberta are in fact family owned. We think that's pretty cool - along with the fact that NO chickens raised for consumption in Canada are given hormones and ALL fresh chicken sold in Canadian grocery stores come from Canadian farms! You might have also learned that the more you know about your food, the better it tastes!



#### End of Summer Highlights

- Chicken stole the show this month! Looking for inspiration for your next chicken dinner? Check out these yummy creations by community members [Brad](#), [Ross](#), [Holly](#), and [Vince](#).
- Because of Andrew, we'll never look at cream cheese the same thanks to his [spiced, smoked version](#).
- Speaking of cream cheese, who knew it was so grill friendly? Ron had our mouths watering with these [sausage wrapped in bacon filled with cream cheese](#).

ACP Partner Dietitian, Emily Mardell released a new chicken e-book highlighting healthy, nutritious meal options for families on the go!

The following photos are from the *Hungry, Happy Families* e-book. [Click here to view the full e-book.](#)



**PREP TIME: 15 MINS**  
**COOK TIME: 30 MINS**  
**SERVINGS: 8**

This "Creamy Chicken & Pumpkin Pasta Bake" is ridiculously good. Trust me, You'll have to hold yourself back from eating this dish straight from the serving spoon.

## CREAMY CHICKEN PUMPKIN PASTA BAKE



### INGREDIENTS

#### PASTA & FILLING

- » 1 pkg. (250 g) jumbo pasta shells
- » 1 cup (250 mL) ricotta cheese
- » ¼ cup (60 mL) grated asiago cheese
- » ½ cup (125 mL) pumpkin puree
- » 1 large egg, beaten
- » ¼ tsp (1 mL) ground nutmeg
- » Salt and pepper to taste

#### SAUCE & GARNISH

- » 1 Tbsp. (15 mL) canola oil
- » 1 lb. (454 g) fresh ground chicken
- » 1 red bell pepper, chopped
- » ½ yellow onion, finely diced
- » 1 tsp (5 mL) oregano
- » 1 tsp (5 mL) fennel seeds
- » 2 cups (500 mL) tomato sauce
- » 1 cup (250 mL) milk
- » 1 tsp (5 mL) oregano
- » Salt and pepper to taste
- » ½ cup (125 mL) mini bocconcini
- » ½ tsp (2 mL) red pepper flakes

### DIRECTIONS

- \*1 Bring a large stockpot of water to boil. Cook pasta shells to al dente. Drain and rinse well with cold water to stop the cooking process and prevent pasta shells from sticking together.
- \*2 In a medium bowl, mix all filling ingredients together until well combined. Stuff cooked pasta shells with filling and set aside.
- \*3 In an oven-safe skillet on medium-high heat, cook chicken with olive oil, onion, bell peppers, oregano and fennel seeds, until crumbled and golden, about 5 minutes.
- \*4 Preheat the oven to 400 F. Add tomato sauce, milk, oregano to skillet. Season with salt and pepper to taste. Add stuffed pasta to skillet in an even layer and top with mini bocconcini and red pepper flakes.
- \*5 Bake in the oven for 15 minutes until bubbling and golden. Remove the skillet from the oven and allow pasta to rest for 5 minutes before plating. Enjoy with mixed greens.

"One-pan wonders are great for family-style meals. They mark the center of the table like a big, happy, come and get it sign. They're wholesome and for some magical reason, just a little more satisfying than the average meal."  
- EM



ACP partner Linda Hoang, Blogger and Local Food and Tourism Expert hosted several social media contests busting common chicken and chicken farming myths. As well, she shared a new [blog](#) featuring chicken dishes at local restaurants:



### Linda Hoang - Ten Chicken dishes to Try in...

To celebrate National Chicken Month (September), I've partnered with Alberta Chicken Producers to share facts about Canada's favourite protein, plus suggestions for chicken dishes you should try in Edmonton and Calgary!

[Read more](#)  
linda-hoang.com



## ACP Staff Announcements:

Alberta Chicken Producers (ACP) extends our heartfelt congratulations and best wishes to Caitlin Kaiser, our Administrative and Logistics Coordinator, as she and her husband, William, have welcomed a baby boy!



ACP is also pleased to welcome Ashley Ward to our team. Ashley commenced training with Caitlin on September 20<sup>th</sup> and has assumed the Administrative and Logistics Coordinator role during Caitlin's maternity leave.

Ashley Ward is no stranger to ACP. She has provided project-based assistance to our team for several years and is very familiar with our industry and practices. Her background includes working with Dr. Doug Korver as an intern laboratory technician to complete her under-graduate thesis to obtain her Bachelor of Science degree.

Ashley is married with two children and is excited to begin this journey with ACP. Her favourite hobbies include interior design and decorating, baking fancy cakes, pies and entertaining, and of course spending time with her family.

Please join us in extending our best wishes to Caitlin and welcoming Ashley to her new role with ACP.

### ASHLEY'S CONTACT INFORMATION:

Email: [award@chicken.ab.ca](mailto:award@chicken.ab.ca)

Direct Line: (780) 438-0291

ACP: (780) 488-2125 Ext:106

Cell: (780) 220-4235



# NOTICE

To:	Alberta Poultry Producers		
From:	Alberta Poultry Industry Emergency Management Team		
Date:	October 2020	No. Pages (Including cover page):	2
Re:	Increased Risk of Avian Influenza During Fall Wild Bird Migration		

## MESSAGE:

There is an increased risk of Avian Influenza (AI) during the Fall wild bird migration.

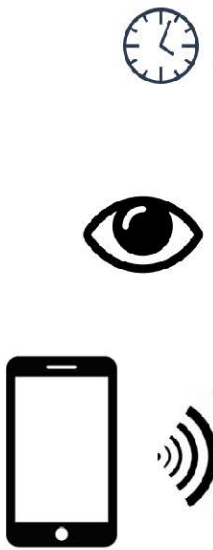


### ***Fall is a Season with Increased Avian Influenza Risk***

- Wild migratory waterfowl are known to carry AI viruses
- These viruses often do not cause illness in waterfowl, however certain strains can cause severe illness and death in domestic poultry.
- Massive movement of wild birds during migration increases the risk of AI transmission to poultry farms.
- AI viruses can be transmitted to domestic flocks through direct contact with wild birds **or their droppings**, or through contaminated water supplies.

### ***Take Steps to Protect Your Flocks***

- Discuss biosecurity and the current AI threat with your staff and family members.
- Keep the doors to your barns locked to prevent unauthorized entry.
- Ensure that **everyone** entering the restricted area of your poultry barn adheres to strict biosecurity protocols each and **every time** they enter.
- Best practice: only use clean, barn-specific footwear when



**Early detection of Avian Influenza is Critical**

Know and recognize signs of disease:

- High mortality – greater than 0.5% for 2 days in a row
- Drop in egg production of more than 5% over 2 days.

Take Action:

- Call your vet
- Initiate a self-quarantine
- Arrange to have birds submitted to the lab.
- Call your Board



Graphic Credit: Ontario Animal Health



***If you find dead wild birds on your farm***

- If possible, do not handle the bird
- If handling can't be avoided
  - Wear disposable gloves, or
  - Place a plastic bag over your hand before picking up the dead bird
  - Dispose of the bird appropriately, following provincial and municipal regulations
  - Wash your hands with soap and water
  - Disinfect any surfaces that came into contact with the wild bird using alcohol, diluted bleach or a commercial disinfectant.
- If you find a cluster of unusual mortality such as a group of dead waterfowl, gulls, or raptors (hawks, owls, etc.), contact Fish and Wildlife at 310-0000. Alberta uses these birds for Avian Influenza surveillance.

**The Alberta Poultry Industry Emergency Management Team will continue to monitor the Avian Influenza risk level and will communicate further recommendations as required.**

Please contact your Board office with questions or concerns.

Alberta Hatching Egg Producers – 1-780-434-8414

Alberta Turkey Producers – 1-780-465-5755

Alberta Chicken Producers – 1-780-488-2125

Egg Farmers of Alberta – 1-877-302-2344

## Upcoming Meetings and Events

November 30 - December 1: CFC Board Meeting

December 2: Joint AHEP-ACP Boards Meeting

December 3: Board Meeting



**CURRENT RATES & MARKET CONDITIONS**  
October 2021

**Broiler Live Price**

Region	2017	2018	2019	2020	2021
SE	1.80	1.90	1.85	1.95	2.00
NE	1.75	1.85	1.80	1.90	1.95
NW	1.70	1.80	1.75	1.85	1.90
SW	1.65	1.75	1.70	1.80	1.85
ME	1.60	1.70	1.65	1.75	1.80
MW	1.55	1.65	1.60	1.70	1.75
WE	1.50	1.60	1.55	1.65	1.70
NW	1.45	1.55	1.50	1.60	1.65

**US\$/kg live weight**

**2017 2018 2019 2020 2021**

**SE NE NW SW ME MW WE NW**

The allocation for A-174 was set by the Chicken Farmers of Canada (CFC) Board of Directors on September 28, 2021. The A-174 allocation was set at +4.5% nationally. For Alberta this represents 5.2% over the adjusted base.

**Utilization: 96.43%\***

**Market Development kg (Alberta): 500,000 (live) 368,850 (evis)**

# WANTED

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



### Chicken Pot Pie Casserole

Serves: 4 people  
Prep Time: 10 minutes  
Cook Time: 30 minutes

*This easy, creamy chicken pot pie casserole is a filling and hearty dinner idea that is quick and simple to make. Loaded with tender chicken, veggies, a creamy sauce, and topped with buttery biscuits your whole family will love!*

Recipe adapted from Pinterest: <https://spaceshipsandlaserbeams.com/chicken-pot-pie-casserole/>

#### INGREDIENTS:

- 1 can prepared biscuit dough (8)
- 2 tbsp. butter
- 4 cups frozen vegetable medley (carrots, corn, peas, green beans)
- 4 cups shredded rotisserie chicken or any cooked chicken
- 2 cups milk
- 2 cans (10.5 oz.) Cream of Chicken Soup
- salt and pepper, to taste
- 2 tbsp. melted butter, to brush biscuits
- ½ tsp garlic powder

#### DIRECTIONS:

1. Spray a 9 X 13 pan with nonstick spray
2. Preheat oven to 375°
3. Open tube of biscuits and place on a baking sheet and bake for 8 minutes. Remove from oven but leave oven on
4. While biscuits are pre-baking, in a large skillet over medium-high heat, melt the 2 tablespoons of butter
5. Add vegetables and cook for 10-15 minutes
6. Add the chicken, milk, cream of chicken soup, salt and pepper to taste. Stir to combine and heat for 5 minutes until the mixture is fully heated and bubbly
7. Pour into prepared 9 X 13 pan and spread evenly
8. Take the pre-baked biscuits and place them on top of the casserole with the baked side down and the raw side up
9. Melt 2 tablespoons of butter in a microwave and add the garlic powder, mix well.
10. Brush biscuits lightly on top
11. Place the casserole in the oven and bake for 12-15 minutes or until biscuits are golden brown

Serve with a side Caesar salad and enjoy!