

# APRIL NEWSLETTER





# Alberta Chicken Producers' Board and Staff Contact Information:

**CHAIR:** David Hyink    **VICE-CHAIR:** Rob van Diemen

**DIRECTORS:** Dennis Steinwand, Wes Nanninga, Ross Bezovie

**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>	Adrian Tobler
<b>LEDUC NORTH (LN)</b>	Tara deVries
<b>CALGARY SOUTH (CS)</b>	Erwin Claassen
<b>CALGARY TO LACOMBE (CL)</b>	Bruce Baerg

## **EXECUTIVE DIRECTOR:**

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

Vera Ward	780-488-1845	vward@chicken.ab.ca
Karen Miller	780-466-4233	kmiller@chicken.ab.ca
Laurie Power	780-433-4472	lpower@chicken.ab.ca
Ashley Ward	780-438-0291	award@chicken.ab.ca
Robert Renema	780-438-0293	rrenema@chicken.ab.ca
Maria Leslie	780-465-6195	mleslie@chicken.ab.ca

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

Rita Cherniak	780-465-6195	rcherniak@chicken.ab.ca
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**OFFICE NUMBER TOLL FREE: 1-877-822-4425 OR 780-488-2125**



@AlbertaChickenProducers



@albertachicken



@Alberta\_Chicken



Alberta Chicken Producers



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@ABChickenProducers

## Avian Influenza Information for Farmers

We understand that this is a very stressful time for everyone in the poultry industry, especially producers in and around the areas with confirmed or suspected cases of AI. Our Board and Staff are here for you.

### How are we taking action?

The Alberta Chicken Producers' Staff and Executive Director, are members of the Alberta Poultry Industry Emergency Management Team (APIEMT). The APIEMT, Alberta Agriculture, Forestry and Rural Economic Development (AAF) under the direction of the CFIA are working closely to support producers and manage the current AI outbreak in Alberta.

Daily APIEMT AI Updates are being distributed to producers/industry to inform them of ongoing changes and as new resources are available. If you aren't receiving these updates, please connect with Maria Leslie at [mleslie@chicken.ab.ca](mailto:mleslie@chicken.ab.ca).

### Where can I find more information?

#### **Farmer Resource Website:**

A website that includes AI specific resources for farmers has been developed.

To access the Farmer Resource Website, please refer to your most recent APIEMT AI Update.

### What actions do I take if I am contacted by media?

If you are contacted by media, or if you are concerned about potential animal activist activity on your farm, please contact the APIEMT media contacts immediately:

- Maria Leslie (Alberta Chicken Producers) ° [mleslie@chicken.ab.ca](mailto:mleslie@chicken.ab.ca) - 780-903-5177
- David Webb (Egg Farmers of Alberta) ° [david.webb@eggs.ab.ca](mailto:david.webb@eggs.ab.ca)

## 2022 AGM

The Alberta Chicken Producers' (ACP) 55<sup>th</sup> Annual General Meeting (AGM) was held on March 1, 2022. Over 108 producers and industry attended in-person and 77 attended the meeting virtually.

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 once again administering our virtual meeting and electronic voting.

### Elections - Board of Directors and Producer Representatives:

Congratulations to Ross Bezovie on being elected to the Board for his first three-year term. We also extend our heartfelt thanks and appreciation to our retiring Director, Jason Born, for his outstanding leadership and contributions to our organization, and our industry provincially and nationally, over the course of his nine-year tenure on the Board.

Congratulate as well to our Producer Representatives for 2022-23:

Tara de Vries, representing the Leduc North Region  
Adrian Tobler, representing the Leduc to Lacombe Region  
Bruce Baerg, representing the Lacombe to Calgary Region  
Erwin Claassen, representing the Calgary South Region

We also extend our thanks and deep appreciation to our past Producer Representatives, George Hofer, Samuel Guenter and Arjan Spelt. Each of these producers reached the end of their terms as Producer Representatives at this year's AGM and we are grateful for the insights and valued contributions they made in their roles.

### **ACP's Service Charge**

As approved at the 2021 AGM, ACP's Service Charge will be increasing by 0.1cent/kg to \$.0195/kg effective A-176 (May 8, 2022).

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.

### **Refund of Levies Paid**

As announced at the March 1, 2022 AGM, a Refund of Levies paid has been declared for the 2020-21 Fiscal Year in accordance with ACP's Financial Policy in the amount of \$228,100. Cheques will be issued to producers based on their pro-rated shares of 2021 production in May.

### **A-177 Allocation**

The Chicken Farmers of Canada Board met on March 22, 2022, and set the allocation for A-177 (July 3, 2022 to August 27, 2022) at Base +3.5%. For Alberta, this represents:

Utilization: 97.16%  
Domestic kg: 28,460,423 (live) 20,995,254 (evis)  
Market Development kg: 350,000 (live) 258,195 (evis)  
Specialty Allocation kg: 10,000 (live) 7,377 (evis)



## Aggie Days Calgary 2022

Alberta Chicken Producers' volunteers participated in the Calgary Stampede Aggie Days from April 6 – 10, 2022. The event provides a great opportunity to engage with students and teachers throughout the week and a broader audience over the weekend. Due to the increasing risk of Avian Influenza, ACP replaced the live chicks after the first day with plush imitation chicks.



## Thank you to our volunteers:

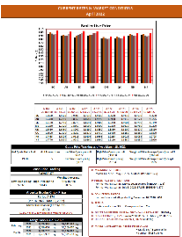
Mark Oostenbrug and Rachel Voth -- Henk and Nieske Schuur -- Rob van Diemen -- George Hofer and Grace



## Upcoming Meetings and Events

- May 10: ACP Board Meeting
- May 16-18: CFC Board of Directors Meeting
- May 25: Industry Advisory Committee Meeting
- May 25: Board & Producer Rep Meeting
- June 5-7: CFC Provincial Board Managers Meeting & CPEPC Convention
- July 5: ACP Board Meeting
- August 30: ACP Board Meeting

## Market Stats



## Classifieds

### FOR SALE

Hot Water Heating Fin Pipe  
Call Dan Hofer  
780-878-4208

### 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

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

2000 Quota Lease Units  
Long Term Basis  
Price Negotiable  
Call Ron Hamilton @ 587-322-1773

7000 Units of Broiler Quota  
Call 780-308-8001

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

2000 Quota Units  
Call Leonard Entz  
403-915-5343



### Chicken Pot Pie Biscuits

Serves: 2

Prep Time: 10 minutes

Cook Time: 30 minutes

*Simple and easy to make. Use this as a base for any flavor you wish. Great for school lunches!*

Recipe adapted from Pinterest: <https://www.pinterest.ca/pin/1055601600132195240/>

#### INGREDIENTS:

- 4 sheets puff pastry
- 6 tbsp. butter
- 1 onion, finely chopped
- Salt & pepper, to taste
- 1 sprig fresh thyme, leaves removed
- 1 sprig rosemary, leaves removed
- 3 cups chicken stock
- 2 chicken breasts
- 1 cup milk
- 1 large potato, diced and blanched
- 1 cup frozen peas, thawed
- 1 egg, beaten (for egg wash)

#### DIRECTIONS:

1. Preheat oven to 375 degrees.
2. In a frying pan over medium heat, melt butter.
3. Add onion and cook for 10 minutes or till translucent.
4. Add salt and pepper to taste, flour, and herbs and cook for about 4-5 minutes.
5. Pour in the chicken stock and bring to a boil. Reduce to low heat and add the chicken, then simmer until the stew has thickened slightly and the chicken breasts are cooked through; about 15 minutes.
6. Remove the chicken breasts and shred in a bowl.
7. Add potatoes, peas, and half the sauce. Blend well ensuring not too much liquid is added (should be fairly thick filling). You will have extra sauce for the end when serving the biscuits.
8. Cut 2" circles from a sheet of puff pastry and lay a spoonful of stew in the middle. Cover with a second circle of pastry and press the edges together with a fork to secure top layer to bottom layer being careful to seal both top and bottom. Pieces will spread a bit, so using circle cutter, press one more time over the fork pressed piece and discard extra dough; repeating the process until all filling is used.
9. Whisk egg and add a little milk. Brush tops of pastry with egg wash, and sprinkle with salt and pepper.
10. Bake for 20-25 minutes until puffed up and golden.
11. Serve immediately with sautéed greens and top with the remaining sauce.

TIP: Add diced carrot, celery and mushrooms or any vegetable variation.