

JUNE 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.

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LEDUC NORTH (LN)	Tara deVries
CALGARY SOUTH (CS)	Erwin Claassen
CALGARY TO LACOMBE (CL)	Bruce Baerg

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Avian Influenza - Chair's Message

Originally sent to Producers on June 27, 2022

Dear Producers,

The last few months have seen many people and organizations step up and offer their valuable contributions to help the Alberta chicken industry respond to the avian influenza (HPAI) outbreak. On behalf of the board, I want to express our sincere gratitude for the tremendous contributions and sacrifices that have been made by those serving our industry in responding to and recovering from this unprecedented event. We also want to acknowledge the diligence and incredibly hard work of our producers impacted by this crisis. There will be time in the future to look at some of the challenges experienced along the way and to discover ways that things can be improved, but the focus of this note today is to honour and highlight those who are serving our producers.

To start, we want to thank the CFIA and its many members who have worked to deliver the response under the legislation that is in place. We appreciate the communication, flexibility, and the resources your members contributed to this response.

We also want to thank and acknowledge our Alberta Government for their dedication and support throughout this crisis. The Office of the Chief Provincial Veterinarian and the Department of Alberta Agriculture and have gone above and beyond to support our producers and poultry industries provincially and regionally, providing timely testing of samples and being constantly available to industry, even on evenings and weekends, to ensure timely detection of the virus. Our poultry boards have also been in discussions with our Minister of Agriculture, Forestry and Rural Economic Development, Nate Horner, and Ministry staff and are extremely grateful for their support and dedication to helping our Alberta poultry sector and impacted producers recover from this crisis.

If there is one group that deserves the most praise and appreciation it is our poultry producer organizations and industry partners, and particularly those who are supporting our Alberta Poultry Industry Emergency Management Team (APIEMT). Our APIEMT was very prepared and within hours of the first case being detected sprang into action to respond! We could fill volumes speaking about all the help, support, creativity, hard work, problem solving, and the open and transparent communication that this amazing team is contributing to the emergency response. The time commitment has been extreme for many on this team, and we are incredibly grateful for the sacrifices many have and continue to make at any time and any day of the week to help our industry recover.

We are also extremely grateful to all our industry partners in the processing, hatchery, feed, catching, and poultry veterinary sectors that are working diligently to help us manage through this response and help protect our farms.

Organizationally, ACP is truly blessed to have a caring, energetic, strategically focused, and skilled team supporting and serving the board and producers! Difficult times require people to step up to serve and to lead, and they met that challenge wholeheartedly, with great personal sacrifice, and with incredible results.

A response like this does not just happen by accident. It takes extraordinary leadership and resiliency, and we are fortunate to have such strong leadership throughout our Alberta poultry industry to navigate crises of this nature.

In closing, this has been a stressful time for all chicken farmers, and we appreciate the efforts each farmer has made to manage through and recover from this crisis. The board recognizes how especially difficult this has been for those with infected premises and we are doing everything we can to support you and access resources to assist in your recovery. We also recognize the challenges and impacts chick shortages and the control zones implemented due to avian influenza are having on producers. The board has worked with industry procurement teams to address these issues through timely policy changes and communication with our value chain partners. As we write this hoping that the spring wave is behind us and not knowing what future bird migrations may bring, the one thing we do know is that no matter what happens, Alberta's chicken industry is prepared, resilient, and ready to face the challenges of today and of the future...and we are thankful for all those who make that a reality!

Regards,

A handwritten signature in dark ink, appearing to read 'D. Hyink', with a stylized, cursive script.

David Hyink
Chair
Alberta Chicken Producers

A-178 Allocation

On May 18, 2022 Chicken Farmers of Canada set the allocation for A-178 at 4.5% over the adjusted base. Under the national allocation formula, the Alberta A-178 allocation is 4.69% over adjusted base:

Domestic Allocation (live kgs)	28,260,165
Market Development (live kgs)	350,000
Specialty Allocation (live kgs)	15,000
Total Allocation (live kgs)	28,625,165
Percentage of Utilization	99.45%

PERIOD	CFC Sets Allocation
A-177 (July 3 - August 27, 2022)	23-Mar-22
A-178 (August 28-October 22, 2022)	18-May-22
A-179 (October 23-December 17, 2022)	12-Jul-22
A-180 (December 18, 2022-February 11, 2023)	13-Sep-22
<i>Future Allocation dates are published in our Newsletter so that producers can be aware when the next unallocated Period is being set. The dates assist producers in determining how to provide the required notice to transfer quota, change processors, or to have discussions with processors with respect to Market Development allotments.</i>	

Refund of Levies Paid

As a friendly reminder, producers were issued cheques for the refund of levies paid in early May. If you have not received your cheque in the mail, please contact the Board Office at 780-488-2125.

REMINDER – Changes to Alberta’s Humane Catching & Transportation Standards Manual Updates

EFFECTIVE September 30, 2022

As a reminder for producers, last fall the Board presented changes to the Alberta Humane Catching and Transportation Standards Manual. The full details regarding these changes are linked here for reference: https://chicken.ab.ca/wp-content/uploads/2021/10/Catching-Manual-Updates_Background-Overview.pdf

While there are already standard requirements for hand washing facilities to be provided on farm for catchers in the Manual, toilet facilities are a new aspect and are important to our industry partners.

CHANGES TO THE MANUAL – EFFECTIVE SEPTEMBER 30, 2022

Responsibilities of Each Party

Producers:

- o Communicate upfront with crew supervisor as to where toilet and handwashing facilities are located: could be verbal at the start of catching and/or via visible signage.
- o Provide a private, clean, well-maintained toilet/privy, that can be locked and is equipped with toilet paper and readily accessible to catchers on the premise*.

Meaning the facility is:

- Readily accessible on the premise and clearly identified to catchers– catchers should know where they facilities are and have quick access to them when needed
- Private: enclosed facility that provides user with dignity and can be locked
- Equipped: stocked with toilet paper; soap / toweling and / or hand sanitizer
- Clean: sanitary and cleaned prior to catching commencing
- Well-maintained: safe to use and access; also lends to cleanliness and privacy
- Provided in a manner that meets the needs of all crew members

**Notes: (1) It is important to allow a range of options for producers to meet the principles
(2) The Board has identified a deadline of September 30, 2022 to provide time for producers to meet this Standard.*

Catchers:

- o Respect and use facility properly
- o Leave facility in at least as good of condition as at arrival (i.e. clean up messes)
- o Ensure they are aware of where facilities are located (ask if not sure)
- o Keep facilities clean and maintained when onsite for catching

Processors:

- o Ensure requirements are consistent; prevent provisions for Catching and Loading from becoming a competitive issue

- o Assist in addressing concerns or issues that may arise, including facilities not being provided and catching crew not leaving facility in good condition
- o Supporting the industry in implementing new standards (collaborating, communicating, etc.)

IMPLEMENTATION OF CHANGES

- If this requirement is not met after September 30, 2022, the process outlined in the Communications Framework in the Manual and the Conflict Resolution Process in the Manual may be utilized to address the issue.

Link to Alberta's Humane Catching & Transportation Standards Manual:

<https://chicken.ab.ca/wp-content/uploads/2022/02/Albertas-Humane-Catching-Transportation-Standards-Manual-Revised-August-2021.pdf>

Stollery Teddy Bear Fun Fest - May 1 -7, 2022

On May 2, 2022 Alberta Chicken Producers were highlighted during the week-long Stollery Teddy Bear Fun Fest. On Alberta Chicken Producers' feature sponsor day, young participants were challenged with a chicken themed craft and a family friendly chicken recipe was shared.



On May 7, Maria Leslie, Marketing and Communications Specialist, was on-site at Rundle Park for the in-person component of the Stollery Event to engage with participants. Event participants enjoyed a nutritious chicken lunch donated by Sofina Foods!



Alberta Chicken Producers' June Government Relations Meetings



Alberta Chicken Producers alongside SM5 members met with the Agriculture, Forestry and Rural Economic Development Minister, Nate Horner on June 1, 2022 in Edmonton.

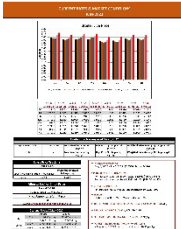


Alberta Chicken Producers' Vice-Chair, Rob van Diemen met with members of the Southern Alberta UCP Rural Caucus June 22, 2022 in Calgary.

Upcoming Meetings and Events

- July 5: ACP Board Meeting
- July 7-17: Calgary Stampede
- August 30: ACP Board Meeting
- September 20-21: Strategic Planning
- October 5: IAC Meeting & Producer Rep Meeting
- October 6: ACP Board Meeting
- November 1-3: Regional Meetings (Lethbridge, Red Deer, Edmonton)
- December 2: ACP Board Meeting

Market Stats



Classifieds

FOR SALE

Hot Water Heating Fin Pipe

Call Dan Hofer

780-878-4208

WANTED

Broiler barn equipment in excellent condition. Fans, feed-lines, waterlines, heaters, computer/control systems, 2 feed bins preferably galvanized 19 tonne or bigger. Let me know what you have and what you want for it. Trevor 780-781-4140

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

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



Summer is finally here and it's time to BBQ!

The best way to bring Southeast Asian flavors to your table is to make these Thai Chicken Satay Skewers – with a little time for marination; these are so amazing!

Thai Chicken Satay Skewers

Serves: 6

Prep Time: 20 minutes

Marinating Time: 2 hours

Cook Time: 10 minutes

Recipe adapted from Pinterest:

<https://thefoodcharlatan.com/thai-chicken-satay/>

INGREDIENTS:

- 6 boneless skinless chicken thighs
- 2 tablespoons lemongrass*, smashed and minced (you can also buy tubed lemongrass)
- 1 large shallot, chopped
- 2 garlic cloves, smashed and minced
- 1 red chili pepper, chopped
- 2 teaspoons ginger, grated or minced
- ¼ teaspoon turmeric
- 1 tablespoon ground coriander
- 1 teaspoon cumin
- 1 ½ tablespoons soy sauce
- 2 tablespoons fish sauce
- 3 tablespoons brown sugar
- 2 tablespoons vegetable oil
- Wooden or metal skewers
- Salt, for seasoning chicken before grilling
- Oil, for grilling

DIRECTIONS:

1. Place the 6 chicken thighs in the freezer for about 20 minutes so that they are easier to chop. Use a sharp knife to cut the chicken thighs into bite size pieces, about 1-2 inches (see photos). Place all the chicken pieces into a large Ziplock bag.
2. Add all the other ingredients to the Ziplock bag: 2 tablespoons lemongrass, 1 chopped shallot, 2 cloves garlic, 1 red chili pepper, 2 teaspoons ginger, 1/4 teaspoon turmeric powder, 1 tablespoon coriander, 1 teaspoon cumin, 1 and 1/2 tablespoons soy sauce, 2 tablespoons fish sauce, 3 tablespoons brown sugar, and 2 tablespoons vegetable oil.
3. Seal the bag and place in a bowl. Refrigerate for at least 2 hours. I usually prepare this the day beforehand for a full 24 hour marinade. The longer the better, to bring in all that flavor! Marinate for a maximum as 48 hours. Turn the bag over once or twice, to make sure all the pieces of chicken get nice and flavorful.
4. If you are using wooden skewers, be sure to soak them in water for a couple hours (or at least 20 minutes) so they don't get burned and charred on the grill.
5. Preheat your grill to high heat. Mine was at about 550 degrees F.
6. Place the chicken pieces onto the skewers. See photos. Instead of spacing out the chicken on the whole skewer as you would for normal kebabs, we are packing them together tightly on one end, as is traditional for satay.

7. Brush each satay lightly with oil so that it doesn't stick to the grill. Sprinkle liberally with salt.
8. Carefully grease the grill grates. When the grill is very hot, scrub the grates with a grill brush to make sure they are clean. Pour a small amount of vegetable oil into a small bowl. Wad up a paper towel and dip it into the oil with tongs. Use the tongs to brush the grill grates with the oiled paper towel, making sure the paper towel is not so saturated that oil drips into the fire. Close the lid and let it heat up again for another couple minutes.
9. **Turn the heat down to medium**, about 375 degrees. Turn off one of your grill burners, or arrange coals off to one side. Arrange the "stick end" of your satay over indirect heat. If the thin wood is placed directly over the flame, it will burn up.
10. Grill the satay skewers over medium heat for about 7-8 minutes.
11. Use tongs to flip each satay skewer over. Continue grilling for another 5-8 minutes. If the outside of the chicken is getting overdone but the center is raw, move the chicken to indirect heat.
12. Check the meat with a meat thermometer. Take it off the grill when the center of the chicken is at about 160 degrees F.
13. Remove to a plate, cover with foil and let rest for about 4-5 minutes.
14. Serve with bottled Thai Peanut Sauce

Notes

*I used 2 tablespoons Gourmet Gardens Lemongrass that comes in a tube, sold in the refrigerated section of the produce department. (That's all I could find.) Try an Asian market for fresh lemongrass. If you use fresh lemongrass, make sure you smash it with a meat mallet or a hammer before mincing. This breaks down the cell walls and releases flavor.

**In Thai cooking, Bird's Eye chili peppers are most common. They are very spicy! A red Fresno chili pepper is a decent substitute (it's what I used), or a jalapeno. If you can't find a suitable pepper, add 1/4 to 1/2 teaspoon cayenne pepper.

*** [Fish sauce](#) is made from fermented anchovies. Don't let this turn you off! It is the secret ingredient in so many Asian dishes. It brings in tons of unique umami flavor. Don't skip it! You can usually find this in the Asian section at the grocery store.

**** Another tip for grilling: if the ends of your satay skewers are burning, turn off one side of your grill so that the chicken is over direct heat but the ends of the sticks are not.

Grilled Bread: Butter both sides of thick slices of Italian bread or white bread. When the satay is done cooking, place the bread on the grill over indirect heat for about 10-20 seconds, until grill marks appear and they get a little crispy. Flip and toast the other side. Serve with chicken satay and peanut sauce.

Cooking for a crowd: If you want to skip the skewers, here's how to grill the whole chicken pieces:

- Preheat your grill to high heat. If you are using wood or coals, make sure you leave an area of the grill with fewer coals. After the initial sear you will be cooking the chicken over indirect heat.
- When it's hot, place the chicken pieces over direct heat. Close the lid and grill for 3 minutes, or until the outside is as crisp as you want it.
- Use tongs to flip the chicken and place over the low-heat part of the grill. I have a gas grill, so I just turn off one of the burners. (The chicken should be over the half of the grill that is turned off). Reduce the heat on the other half of the grill to medium-low heat, between 250-275 degrees F.
- Cover and cook for about 20-30 minutes, depending on the thickness of your chicken, until a meat thermometer reads 160 degrees F.