

# AUGUST 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:**

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## **STAFF:**

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

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



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## Avian Influenza Update

Thank you to all who participated in the recent Alberta Poultry Industry Emergency Management Team's (APIEMT) survey and impacted producers' engagement sessions. The suggestions producers have shared regarding their experiences and observations of the avian influenza outbreak are valuable to the APIEMT and our Board as we prepare for the fall migration.

The APIEMT is actively working to update and improve response plans, and the poultry boards and allied industry are engaged in ongoing discussions with our national associations and the CFIA to address challenges that fall under federal jurisdiction.

There will be more opportunity for discussion on the avian influenza outbreak at our Fall Regional Meetings on November 1-3, and more to report on the actions our industry and the board are undertaking.

If you have feedback that has not yet been shared with the Board, or if you would like further engagement with the Board on this matter prior to the Regional Meetings, please provide your input and suggestions to ACP's Executive Director, Karen Kirkwood.

## 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](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>

## A-179 Allocation

On July 12, 2022 Chicken Farmers of Canada set the allocation for A-179 (October 23 to December 17, 2022) at 6.5% over the adjusted base. Under the national allocation formula, the Alberta A-179 allocation is 7.0% over adjusted base:

Domestic Allocation (live kgs)	28,363,175
Market Development (live kgs)	350,000
Specialty Allocation (live kgs)	20,000
Total Allocation (live kgs)	28,733,175
Percentage of Utilization	99.33%

## 2022 Calgary Stampede

From July 7 -17, Alberta Chicken Producers' volunteers participated in the Calgary Stampede. We would like to thank the following volunteers for taking the time to share stories and engage with consumers on behalf of our wonderful industry.

George Hofer and Grace Hofer  
Chris Hofer, Chris Waldner, Joseph Hofer, Tomas Hofer  
Nieske and Henk Schuur  
Claudine Bruning, Theo Bruning and Family  
Erna Ference, Reg Ference, Byron Ference  
Mark Oostenbrug and Rachel Voth

Anke Wierenga, John Wierenga and Family  
Jeff Kamlah, Grejanka Kamlah and Family  
Luuk Van Aken, Val Van Aken and Family  
Tara deVries and Darren deVries  
Jacob and Janny Middlekamp  
Erwin Claassen and Lauren Claassen  
Nick Morgan and Kevin Morgan





## Summer Share Plates – Episode 3 {Cook to Connect Video Series}



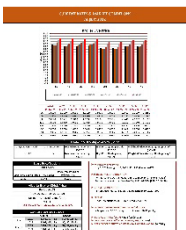
Checkout our new blog and video featuring two delicious family-friendly chicken recipes. ACP's partner Registered Dietitian, Emily Mardell shares tips and tricks for fostering healthy eating habits.

[Click here to view the video/blog.](#)

## Upcoming Meetings and Events

- August 30: ACP Board Meeting
- September 19-21: Strategic Planning
- September 29: Supply Chain Committee Meeting
- 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

2 broiler farms for sale on same 80-acre parcel with 25,000 quota units

7 barns total growing up to 129,000 birds

Call Cheryl for details

780-387-6175

Wagner Litter Conveyor

PTO drive, adjustable height, large  
hopper

Text/Call Chris 780-991-7749



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

10,000 Quote Units

Call Dan Hofer

780-878-4208

7500 Units of Broiler Quota

Call Wietse 780-781-1994



*Fall is just around the corner!*

*Creamy Garlic Chicken Breasts are an easy and ultimate chicken dinner. Tender chicken breasts in a hearty garlic sauce loaded with garlic and cheese. Use your fresh root vegetables to accompany this creamy dish!*

## Creamy Garlic Chicken Breasts

Serves: 4-6

Time: 35 minutes

Recipe adapted from Pinterest: <https://chefjar.com/creamy-garlic-chicken-breasts/>

### Ingredients:

- 2-3 Chicken breasts (skinless and halved horizontally to make 4-5)
- 2 teaspoons salt
- 1 tsp. ground black pepper
- 2 tsp. garlic powder
- 4 tbsp. all-purpose flour
- 4 tbsp. fresh grated Pecorino Romano cheese
- 3 tbsp. vegetable oil
- 2 tbsp. unsalted butter

### Sauce:

- 1 small onion, diced
- 1 small head garlic (10-12 cloves)
- 1¼ cup chicken stock or broth
- 1¼ cup half & half or heavy cream
- ½ cup fresh grated Pecorino Romano cheese
- 2 tbsp. fresh parsley (finally chopped)

### Instructions:

1. Place chicken fillets on the cutting board, pat dry and season with ground black pepper, salt and garlic powder on both sides.
2. Combine the flour and Pecorino Romano cheese in a shallow bowl. Dredge the chicken in the flour-cheese mixture and shake off excess.
3. In a large non-stick pan/ skillet, heat vegetable oil and butter over medium high heat. Once the oil is hot, add the chicken and fry until golden and cooked through, about 10 minutes (5 minutes per side). You might need to fry chicken in batches. Transfer the cooked chicken to a plate. Keep aside.
4. In the same pan/skillet, saute onion until translucent and soft over medium heat.
5. Using a heavy knife, smash about 7-8 garlic cloves. Simply place the blade on the clove and press the blade down on the clove. Add the smashed garlic together with whole garlic cloves to the pan and saute until fragrant; about 3 minutes.
6. Add the chicken stock, scraping any brown bits off skillet. Allow to simmer for 2-3 minutes over medium-low heat.
7. Pour in the half & half, then bring the sauce to a simmer for 2 minutes.
8. Add Pecorino Romano cheese and cook until the cheese melts. Season with black pepper and adjust salt to your liking.
9. Return the chicken back to the pan.
10. Garnish with fresh parsley.
11. Server over mashed potatoes, basmati rice or steamed broccoli.