



# OCTOBER NEWSLETTER

Alberta  Chicken  
PRODUCERS



# Save the Date!

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## 2022 Producer Regional Meetings

***Revised dates: November 2-4, 2022***

November 2, 2022 - Lethbridge  
Sandman Signature Lethbridge Lodge  
320 Scenic Dr S, Lethbridge, AB T1J 4B4

November 3, 2022 - Red Deer  
Cambridge Hotel & Conference Centre  
310 50 Ave, Red Deer, AB T4N 3X9

November 4, 2022 - Edmonton  
Holiday Inn – Evario  
950 Parsons Rd SW, Edmonton, AB T6X 0J4

**VIRTUAL OPTION: A virtual option will also be available on November 3rd only.**

Register to attend virtually by [clicking here.](#)

Please note that both the Lethbridge meeting and Edmonton meeting will be at different hotels from past years.

The meeting agenda and documents are enclosed below and are available on the ACP website.

Regional Meeting Documents:

- [Regional Meeting Agenda](#)
- [22/23 Budget Overview](#)
- [Revenue Projection](#)
- [Expenses Projection](#)
- [22/23 Budget Revenue](#)
- [22/23 Budget Expenses](#)
- [3-Year Projection](#)
- [Appendices](#)





## Regional Meeting Co-Sponsorship Opportunity

**Your \$500 contribution goes towards  
Lunch & Refreshments**

**Alberta Chicken Producers'  
Regional Meetings are quickly approaching!**

**NOVEMBER 2, 2022 - LETHBRIDGE, AB  
SANDMAN SIGNATURE LETHBRIDGE LODGE**

**NOVEMBER 3, 2022 - RED DEER, AB  
CAMBRIDGE HOTEL & CONF CENTRE**

**NOVEMBER 4, 2022 - EDMONTON, AB  
HOLIDAY INN - EVARIO**

Equal opportunity for meeting sponsorship is available now!

**Please call Caitlin Kaiser at the Alberta Chicken  
Producers' office (780) 488-2125 to secure your  
sponsorship**

*Thank-you!*

## ACP Board Policy Updates:

### Amendment to the Producer Cycles Policy

At the October 6<sup>th</sup> Board Meeting, the Board passed a motion to approve two additions to the Producer Cycles Policy:

- The scheduling of a 7-week cycle(s) must not impact the ability of any producer to maintain ongoing compliance with the requirements for downtime under the On-Farm Food Safety Program; and
- If a producer violates any one or more of the guidelines in the Policy, the producer's cycle will be amended to an 8-week cycle effective in the next unallocated A-Period.

A full copy of the amended Policy is contained in ACP's Operations Policy Manual on our website and can be found by [clicking here](#).

### Exception for A-178 - HPAI

To alleviate some of the ongoing challenges associated with the HPAI (Highly Pathogenic Avian Influenza) situation and associated movement controls, the Board has passed a motion to extend the timeframe for leasing and to maintain the change in the under-production sleeve from 95% to 90% for the A-178 Period.

We appreciate the ongoing efforts of producers and our value-chain partners in managing movement restrictions within control zones and meeting our broiler supply requirements as best as possible during this unprecedented situation.

## Celebrating Chicken Month!

Throughout September ACP featured recipes, shared fun chicken facts and hosted contests!

Recipe photographed in graphic: Chicken and Wheat Berry Chopped Salad by GetJoyfull Registered Dietitian, Emily Mardell <https://chicken.ab.ca/chicken-and-wheat-berry-chopped-salad/>



**Back to school!**

Download your **FREE** copy of our **Family Menu Builder!**

**HEAT WAVE!**  
A hot day on the farm = kids cooling off with popsicles and a sprinkler!

Inside the barn, chickens are enjoying climate control. 🐔

*Vellhuis Family Farm*

**100% of Alberta chicken farms are family-farms 🥰**

Alberta  Chicken

*Vellhuis Family*







## Terroir Symposium

Thank you to Byron Ference and Dr. Teryn Girard for representing ACP at the Terroir Symposium on September 19 in Calgary. As well, a thank-you to Luree Williamson, CEO of Ag for Life for moderating a panel discussion on Preserving the Family Farm.

Members of the audience included chefs, drink experts, suppliers, restaurateurs, writers, educators and business leaders from around the world. Our presenters received many questions from curious conference go-ers.





## Alberta Day & Raymond Aggie Daze

Thank you to George and Grace Hofer for representing ACP at the Calgary Alberta Day event on September 3. As well George and Grace, participated in the annual Raymond Aggie Daze event on September 10.







## Upcoming Meetings and Events

- October 12: IAC Meeting & Producer Rep Meeting
- November 2-4: Regional Meetings (Lethbridge, Red Deer, Edmonton)
- November 15-16: CFC Meeting & Lobby Day
- November 25: ACP Board Meeting

## Classifieds

### 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

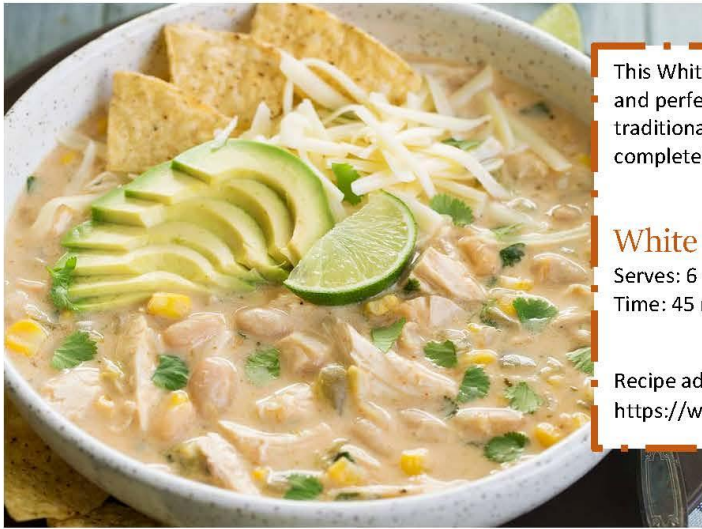
Broiler Quota  
Call Erwin 403-635-1720

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





This White Chicken Chili is hearty, warming, creamy and perfectly comforting. It's a great alternative to traditional beef chili and makes a simple, yet completely delicious dinner! Makes about 8 cups.

### White Chicken Chili

Serves: 6 - 8

Time: 45 minutes

Recipe adapted from Pinterest:

<https://www.cookingclassy.com/white-chicken-chili>

#### Ingredients:

- 1 small yellow onion, diced
- 1 tbsp. olive oil
- 2 cloves garlic, finely minced
- 2 (14.5 oz.) cans low-sodium chicken broth
- 1 (7 oz.) can diced green chilies
- 1 ½ tsp. cumin
- 1/2 tsp. paprika
- 1/2 tsp. dried oregano
- 1/2 tsp. ground coriander
- 1/4 tsp. cayenne pepper
- salt and freshly ground black pepper, to taste
- 1 (8 oz.) pkg. Neufchatel cheese (aka light cream cheese), cut into small cubes
- 1 1/4 cup frozen or fresh corn
- 2 (15 oz.) cans cannellini beans
- 2 1/2 cups shredded cooked rotisserie or left-over chicken\*
- 1 tbsp. fresh lime juice
- 2 tbsp. chopped fresh cilantro, plus more for serving
- Tortilla chips or strips, Monterey Jack cheese, sliced avocado for serving (optional)

#### Instructions

1. Heat olive oil in a large pot over medium-high heat. Add onion and sauté 4 minutes. Add garlic and sauté 30 seconds longer.
2. Add chicken broth, green chilies, cumin, paprika, oregano, coriander, cayenne pepper and season with salt and pepper to taste. Bring mixture just to a boil then reduce heat to medium-low and simmer 15 minutes.
3. Drain and rinse beans in a fine mesh strainer or colander then measure out 1 cup. Set whole beans aside, transfer 1 cup beans to a food processor along with 1/4 cup broth from soup, puree until nearly smooth\*\*.
4. Add Neufchatel cheese to soup along with corn, whole beans and pureed beans and stir well. Simmer 5 - 10 minutes longer.
5. Stir in chicken, fresh lime juice and cilantro. Serve with Monterey Jack cheese, more cilantro, avocado slices and tortilla chips if desired.