

JUNE NEWSLETTER





Alberta Chicken Producers' Board and Staff Contact Information:

CHAIR: Jason Born **VICE-CHAIR:** Dennis Steinwand

DIRECTORS: Christian Guenter Rob van Diemen Henk Schuur

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)	Arjan Spelt
LEDUC NORTH (LN)	Wes Nanninga
CALGARY SOUTH (CS)	George Hofer
CALGARY TO LACOMBE (CL)	Sam Guenter

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COVID-19 Contingency Plans

ACP Operations:

The ACP office remains closed temporarily, and all staff are continuing to work from home. This closure started on March 19, 2020 and will last until it is deemed advisable by the Provincial Government for non-essential businesses to re-open their doors. ACP's Executive Director and Office Manager are working on the office re-opening strategy, following Alberta Health Guidelines, and we will communicate further details once a date for the re-opening is set.

Business Continuity & Contingency Plans

Starting on March 13, 2020, the Chair and Executive Director have been holding weekly calls with our Processors and the Chair and General Manager of Alberta Hatching Egg Producers to discuss contingency plans for Alberta's chicken value chain. These calls are now being held bi-weekly and have been effective in developing and maintaining a fluid process by which we would address the event of a plant shut-down. We appreciate the prudent and diligent efforts of our processors and Alberta Health Services in mitigating risk and ensuring our plants have been able to remain open and near to full capacity to date.

Our Chair and Executive Director also participated in regular calls held by our Minister, and several with the Premier, to address the impacts of COVID-19 on the agriculture industry. The last of these calls was held on May 25, 2020. On these calls we raised the need for assurance of compensation and logistical support from our government should our industry be faced with the last-resort option of depopulation due to a plant closure. This issue has been raised both at the federal level through CFC and provincially through our communications with our Provincial Minister of Agriculture.

Allocation:

Chicken Farmers of Canada (CFC) has swiftly and effectively responded to shifts in the market that have resulted from COVID-19. A-163 was originally set at Base +2.5% and was adjusted downward by 7.5% for Western Canada and by 15% for Eastern Canada. With cautious optimism for the latter part of 2020 as provinces slowly ease restrictions and restaurants start re-opening, the A-164 allocation was revised from Base -7.5% to -6.25% for Western Canada and Base -12.6% to -11.35% for Central and Eastern Canada. Further to these changes, the allocation for A-165 was set by CFC on June 16, 2020 at Base -2% for all provinces.

As previously communicated to Producers, the Board is working very hard to address the imbalances created by the change to the A-163 allocation. These measures were taken under emergency conditions, and our Board has been diligently working through potential policy implications and options to address the impacts of A-163, guided by a number of principles, which are:

- Endeavours to treat producers fairly
- Considers impact on industry:
 - Minimizes impacts on customers (meeting market requirements)
 - Strikes a balance between flexibility in the implementation and stability in the impact of the decision
- Decision making that is timely, collaborative, and transparent



- Upholds our commitment to animal care

We appreciate the questions and feedback Producers and stakeholders have been providing. As we are sure you can appreciate, there are many factors that need to be considered in reaching decisions on matters such as the carry-forward balances for A-163, and these require time and information to work through. We currently do not know the full impacts of the A-163 carry-forward kilograms, and we don't have a clear picture as to the impact the restarting of the food service sector will have as COVID-19 restrictions are lifted. Rest assured we will communicate these decisions and details to you as soon as these assessments are made.

Maple Leaf Foods, Sofina Foods, Sunrise Farms, ACP, and AHEP are working diligently to continue to respond to market shifts and continue to provide our customers and consumers with a steady supply of safe, high quality chicken products.

We appreciate the understanding and the collective efforts of our Producers as we navigate these challenging times and continue to do our part as an industry in supplying our customers with safe, fresh, high quality chicken.

Allocation for A-164

On May 21, 2020 Chicken Farmers of Canada REVISED the allocation for A-164 from Base – 7.5% to Base - 6.25% for the Western provinces and from Base -12.6% to Base -11.35% for the Central and Eastern provinces.

Alberta's Allocation for A-164, starts on July 5, 2020 and ends on August 29, 2020

Domestic Allocation	24,748,801 (live)
Market Development	500,000 (live)
Total Allocation	25,248,801 (live)
Percentage of Utilization	102.30 %

Allocation for A-165

On June 16, 2020 Chicken Farmers of Canada set the allocation for A-165 at Base -2%.

Alberta's Allocation for A-165, starts on August 30, 2020 and ends on October 24, 2020

Domestic Allocation	25,493,438 (live)
Market Development	750,000 (live)
Total Allocation	26,243,438 (live)
Percentage of Utilization	106.42%



PERIOD	CFC Sets Allocation
A-163 (May 10 - July 4, 2020)	5-Feb-20
A-164 (July 5 - August 29, 2020)	5-Feb-20
A-165 (August 30 - October 24, 2020)	16-Jun-20
A-166 (October 25 - December 19, 2020)	29-Jul-20
A-167 (December 20, 2020 -February 13, 2021)	15-Sep-20
A-168 (February 14-April 10, 2021)	15-Sep-20
A-169 (April 11-June 5, 2021)	20-Jan-21
A-170 (June 6-July 31, 2021)	20-Jan-21

- 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.

Farm Security Reminder - New Hires

All farms must continue to be vigilant in screening new hires. Activism continues to be present in Alberta and we need to consider the opportunity of undercover hires, or hires that may have ill-intentions.

- Does your new hire have agriculture experience?
- Did you know them prior to them applying for a position on your farm? If not, be sure to check references diligently.
- If you're unable to determine the legitimacy of their experience and expertise, please contact the ACP Office to help with further screening.

As well, a friendly reminder that we must continue to educate and reiterate the importance of farm security and animal care to employees and family.



Virtual Prairie Poultry Meeting

The Poultry Research Centre has been re-branded as the Poultry Innovation Partnership (PIP) in part as a way to recognize we have quality poultry research going on at multiple research sites. The Prairie Poultry Meeting is an event PIP is hosting where students and researchers can share recent research. This year it is even easier

to participate in the meeting because it has moved to a virtual format. Presentations are limited to a few hours on June 23 and 24th. If you have an interest in the newest research, including projects ACP contributed funds to, click here for the meeting agenda and free registration information. If you would like to know more about what the meeting is like, please give Rob Renema a call at the ACP office (780-438-0293).

POULTRY INNOVATION PARTNERSHIP
visionary change collaboration opportunity



June 23 & 24, 2020

Please join us for the Virtual Prairie Poultry Meeting!

You are cordially invited to join us on June 23 & 24 from 10:00am -12:45pm for the 2020 Prairie Poultry Meeting!

The Prairie Poultry Meeting is an opportunity for poultry students and professionals to share recent research results and connect with colleagues. Although we cannot gather in person in 2020, the Poultry Innovation Partnership is pleased to announce that the meeting will go ahead on the Zoom webinar platform. The Prairie Poultry Meeting will be held virtually this year on June 23 & 24 from 10am to 12:45pm each day.

The Poultry Science Association has also chosen to present a virtual meeting this summer, and has decided that all students will be presenting 5 minute summaries of their research at that meeting. The Prairie Poultry Meeting will utilize the same format to give students an opportunity to practice the challenge of distilling their research into a short 5 minute talk while having a chance to also get some practice presenting in a virtual environment. There will be time for questions after each student talk. In addition, there will also be several standard length talks throughout the event.

There are talks from many areas of poultry science! The agenda is available on the [Poultry Innovation Partnership Website](#).

Please [pre-register for the meeting here](#).

If you have any questions, please contact Brenda Reimer at brenda.l.reimer@gov.ab.ca



\$40 Million for Food, Farming, and Forestry Innovation

Emissions Reduction Alberta's (ERA) \$40 million Food, Farming, and Forestry Challenge is a funding opportunity that will accelerate technology innovation in support of long-term competitiveness and stimulate growth in the critically important agriculture, agri-food, and forestry sectors.

This \$40 million will assist farmers, ranchers, industry, innovators, and more as they work to ensure sustainable food and fibre supplies and navigate the economic repercussions of the COVID-19 pandemic. ERA will fund up to \$5 million per project and up to 50 per cent of total project costs. These investments can be used to strengthen existing industries and support projects from small and medium enterprises in these sectors. The application deadline is August 27, 2020.

ERA worked with leaders in agriculture, agri-food, and forestry to design this funding challenge. Ideas for innovation included creating value from agricultural and forest waste, nutrient management, automation and digitization of operations, genomics, applications of alternative energy, zero carbon seeding, monitoring and detection technologies, nature based-solutions, and more.

Eligible technologies can come from anywhere the world, but projects must be piloted, demonstrated, or deployed in Alberta. Projects that involve multiple sites are eligible for funding.

For those with interest in applying, ERA's Executive Director of Technology and Innovation will [host an informational webinar](#) on Monday, June 29 at 1 p.m. (MT). Participants will have the chance to ask specific questions to help prepare an application.

For more information on the grant program, focus areas, who can apply, and the information session, please [click here](#).

<https://www.eralberta.ca/food-farming-and-forestry-challenge/>



Community & Events

Alberta Chicken Producers' Zoo Exhibit Highlighted on Canadian Ag Day



Click here to watch the story: [Get to know your local farmer: Edmonton Valley Zoo exhibit offers agricultural connection](#)

Dietitian's Day Celebration

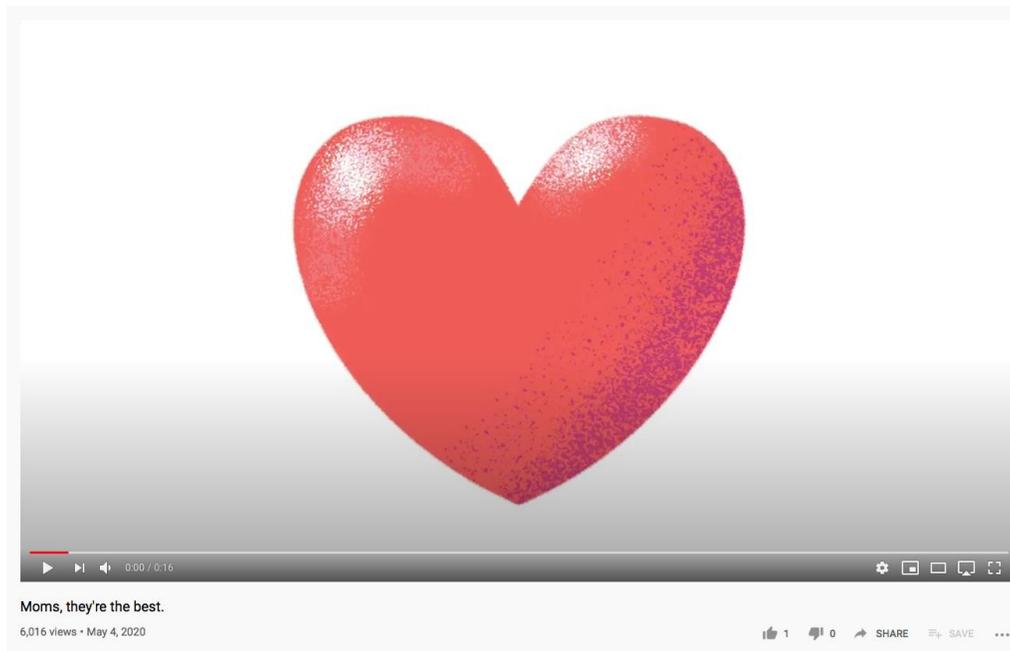
Due to event restrictions of COVID-19, Alberta Chicken Producers' annual sponsorship of the Canada Dietitian's Day celebration has been postponed. However, Alberta Chicken Producers' partner Dietitian, Emily Mardell was able to promote a delicious chicken recipe on CTV Edmonton.



To read Emily's blog and for the complete recipe [click here](#).



Mother's Day Video



Virtual Stollery Children's Hospital Foundation Teddy Bear Fun Run

From May 9 - 15, 2020 ACP sponsored and participated in the Virtual Stollery Children's Hospital Foundation Teddy Bear Fun Run and Walk.

Due to COVID-19 the planning committee changed the 2020 event to be virtual, connecting with families in isolation at home. Each day included a new theme and activity. May 12, was Alberta Chicken Arts and Crafts Day! A huge thank-you to Tara deVries for helping us to host a virtual farm tour during the event! The video received many views from participants and the engagement was very positive.

For the "arts and crafts" portion of the day, ACP hosted a colouring contest. Below are some of the photos submitted!



If you'd like to enjoy the colouring sheets at home or share them with friends, they can be downloaded by [clicking here](#).

VIRTUAL FARM TOUR:



Taste Alberta and Get Cooking Edmonton Host Virtual Chicken Cooking Class

On May 21, Taste Alberta and Get Cooking Edmonton hosted a virtual cooking class featuring chicken dishes. A huge thank-you to Erna Ference for tuning in and answering chicken related questions from participants!

The participants were given the opportunity to expand their chicken cooking knowledge with tips and tricks on how to perfect two dishes and break down a whole chicken. The recipes included [Grilled Chicken Thighs](#) and [Chicken Saltimbocca](#). The classes were recorded and will soon be available for viewing on the [Taste Alberta](#) website.

A screenshot of a social media post from Alberta Chicken Producers. The post is dated Tuesday at 10:59 AM and is posted by Maria Boychuk. The text of the post says: 'Join us for a virtual cooking class with Get Cooking and Taste Alberta 🍗 Register here: <https://bit.ly/2WrpevE> #Abchicken'. Below the text is a photograph of several pieces of golden-brown, grilled chicken thighs on a dark surface, garnished with a lemon slice and fresh rosemary. The 'TASTE alberta' logo is overlaid on the bottom left of the photo, and the 'Alberta Chicken Producers' logo is overlaid on the bottom center. At the bottom of the post, it says 'THU, MAY 14 How to Cook Chicken. Virtually Get Cooking · Edmonton, AB'.

Canadian Centre for Food Integrity Launches “It’s Good, Canada”

Read more by visiting: www.itsgoodcanada.ca

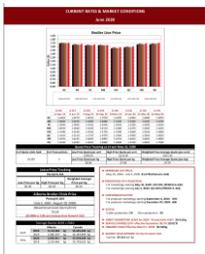
Director Dennis Steinwand is featured in one of their videos showing the faces of Canadian food production. Way to go Dennis!



Upcoming Meetings and Events

- July 13: Board Meeting
- July 14: ACP & AHEP Boards Meeting
- August 25: Board Meeting
- August 26: CFC Meeting
- September 17 & 18: Strategic Planning
- October 15: Industry Advisory Committee Meeting
- October 16: Board Meeting
- October 27, 28 & 29: Regional Meetings (Edmonton, Red Deer, Lethbridge)
- November 27: Board Meeting

Market Stats



Feature Recipe

Chimichurri with Grilled Chicken & Vegetables



CHIMICHURRI

- 1 ½ cups (375ml) fresh Italian parsley
- 1 cup (250ml) fresh cilantro
- ¼ cup (60ml) fresh oregano or 1 tbsp (15ml) dried
- ½ medium red onion
- 4 garlic cloves
- ½ cup white wine vinegar
- Juice of 1 fresh lemon
- salt and pepper to taste
- 2 tsp (10ml) red pepper flakes
- 1 cup extra virgin olive oil

CHICKEN & VEGGIES

- 10 boneless, skinless chicken thighs
- 1 large red onion, sliced as rings
- 2 small zucchini, sliced lengthwise
- 3 roma tomatoes, sliced in half
- 1 Tbsp vegetable oil
- Salt and pepper to taste



DIRECTIONS

1. Prepare chimichurri sauce. In a large food processor combine parsley, cilantro and oregano. Be sure to remove woody stems beforehand. Pulse the herb mixture until chopped small and uniform. Add the chopped herbs to a medium bowl.
2. Add garlic and onion to the food processor, and pulse until finely minced. Add chopped onion and garlic to the herb mixture.
3. Season mixture with salt, pepper and red pepper flakes. Squeeze lemon and add juice to the bowl. Add vinegar and olive oil. Stir to combine sauce. Refrigerate sauce and enjoy for up to one week.
4. Preheat cast iron skillet on medium high. Season chicken thighs with salt and pepper. Grill chicken until golden brown and fully cooked through, about 10-12 minutes. Set aside to rest. Insert the thermometer in the thickest part of the meat. Chicken pieces should be cooked to 74 degrees Celsius (165°F).
5. Coat vegetables with 1 Tbsp vegetable oil and salt and pepper. Add vegetables to a hot skillet and grill for 2-4 minutes until charred and tender.
6. Serve chicken and vegetables with a side of chimichurri sauce and warm whole-grain pita bread, or steamed jasmine rice.

If you are not receiving a hard copy newsletter and wish to, please contact Caitlin Stark at 780-488-2125.

