

## **OCA Weekly Update – November 3, 2006**

### **Five Nations Beef Conference Moves to an Alliance**

CALGARY, AB – The Five Nations Beef Conference will now be referred to as the Five Nations Beef Alliance (FNBA) after members of the group, consisting of national beef producer associations from five countries, met in Australia on October 19 - 20, 2006 and decided to revise the name to better reflect the group's mission and objectives.

The five member groups, consisting of the Canadian Cattlemen's Association (CCA), the Cattle Council of Australia, Meat and Wool New Zealand, the National Cattlemen's Beef Association (United States) and the Confederacion Nacional de Organizaciones Ganaderas (Mexico), represent over half of the world's beef exports.

"The goal of this group is to increase the overall demand for beef while eliminating non-scientific and political trade restrictions," states CCA President Hugh Lynch-Staunton. "Its key strength is that all five countries are collaborating on industry issues and initiatives, such as animal health, and we aim to be consistent in how we approach these issues. The term 'alliance' is a better reflection of what we're doing."

The Five Nations Beef Conference has been in existence for over 25 years. Historically, it focused on trade policy and will now be extended towards expanding market access and improving market security by ensuring sound scientific based standards are adopted and all unjustified non-tariff barriers are eliminated. The group has also agreed to work together on animal health and welfare issues, ensuring they are science-based, outcome focused and do not impede trade.

"One of the CCA's strategic goals is to become increasingly active in international standard setting. We're working with other nations to adopt a science-based approach to animal health and trade and we believe the term 'alliance' and expanding the FNBA's objectives will greatly impact its ability to influence policy and put us one step further towards meeting our objectives," says Lynch-Staunton.

Canada will serve as official secretariat for the Five Nations Beef Alliance. The next meeting will be held in the United States in May 2008.

For further information:

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### **GIC Exposition and Conference**

The Beef Information Centre (BIC) participated in the 7th edition of Grocery Innovations Canada 2006 (GIC) exposition and conference from October 23-24, 2006 at the Toronto Congress Centre and won the Best Tradeshow Booth award for the exhibit. BIC messaging at the trade show focused on the lean beef nutritional campaign for the fall season. More than 800 resources consisting of consumer booklets (Lean Beef, HeartSmart, Cooking with Lean Ground Beef), merchandising guides for retail and commercial beef, along with posters were distributed to attendees. Staff attending the show met with approximately 500 industry people over the two-day period.

"This was a great opportunity to connect with retailers and show them how a lean beef program can work for them without taking away from existing beef categories," says Andrew Caruso, eastern retail manager for BIC.

BIC's lean beef nutritional campaign focuses on the nutritional value of beef and its role in a healthy diet. The primary objective is to shift attitudes and perceptions towards beef as a lean, nutritious meat choice and compete in the marketplace with other lean proteins.

The GIC exposition is comprised of more than 500 exhibits showcasing grocery products from national brands, imported and Canadian food processors as well as the newest store equipment and services. This event is recognized as the largest and most comprehensive grocery industry event in Canada. Canada's top retailers and wholesalers come together to learn the latest tools for expanding market reach, keeping business on the cutting edge and meeting the demands of busy consumers.

### Canada Beef Seminars Draw High Level of Interest in Asia

A series of seminars held by the Canada Beef Export Federation in key Asian markets in October has reaffirmed the high interest in Canadian beef in those markets – and the growing demand.

Federation Chairman Arno Doerksen and President Ted Haney participated in the 'Demand Building' seminars held October 17th to 19th in Shanghai in Mainland China, Hong Kong, and Tokyo, Japan. The seminars are designed to communicate the Canadian industry's food safety measures, considered to be among the best in the world, as well as the results of a recently-completed independent market survey which confirmed that Canada's beef grading system for high quality beef delivers the exact attributes in demand in the Asian markets.

"Our message about Canadian beef is one of an industry well resourced to supply the international beef export market," says Arno Doerksen. "We have the cattle supply, the processing capacity, the animal health and food safety measures – and we have the high quality beef attributes that are most in demand in our key markets.

"The seminars were very well received with an excellent turn out in each of these major centres," he says. "Interest in the Canadian beef message was keen from all sectors. It is the confidence of our international clients in Canadian beef that is facilitating our steady return to the marketplace, and we have again seen that confidence expressed."

Further Federation seminars are being held in Mexico, Taiwan, and South Korea.

### Shanghai Seminar – A Shared Vision of Future Success

October 17 – Pudong Shangri-La Hotel, Shanghai, People's Republic of China

While access has yet to be regained in Mainland China for Canadian beef, the Federation's Shanghai seminar drew more than 100 participants including established and future potential Canadian beef clients. The seminar theme of 'Joint Efforts and Shared Results' reflected the historical partnership of the Canadian industry with its Mainland China clients – and their shared vision of future success with the return of Canadian beef to that market. Along with presentations by the Federation Chairman and President, Export Members Cargill Foods and Lakeside (Tyson) spoke to the gathering about the strengths of the Canadian industry and their corporate commitment to future trade success in Mainland China. A strong message of support for the Canadian industry was also presented by the Canadian Consulate in Shanghai.

Standing Room Only at Hong Kong Seminar

October 18 – Hong Kong Convention & Exhibition Centre, Hong Kong

It was standing room only at the Federation's Hong Kong seminar with 270 invited guests from the Canadian beef distribution channels in Hong Kong participating – and close to 300 guests attending the reception following the seminar.

"Canadian beef was featured in a variety of culinary dishes at the reception," says Lydia Chan, Federation Director of the Hong Kong Office. "One of the most popular dishes was the simple and traditional roast beef, which delivered the taste of premium Canadian grain-fed beef directly to the palate, receiving much praise."

The seminar theme of 'Build - Demand - Growth' aptly recognized the joint

achievements of the Federation and local Canadian beef clients in re-establishing and building demand for Canadian beef in the Hong Kong market. In 2005, over 20,000 tonnes of Canadian beef (\$76 million) were shipped to Hong Kong and Macau. As well as presentations by Federation Chairman Arno Doerksen and President Ted Haney, several Federation Export Members participating in the seminar presented their business credentials and capabilities to the gathering, including Cargill Foods, Lakeside (Tyson), Cypress Bay Ventures and XL Foods. Again, supportive comments were given by the Canadian Consulate General in Hong Kong.

"Our teamwork in the Hong Kong market is delivering results," says Chan. "Typical of the feedback are the remarks of a regional businessman who said that the gathering of the meat industry and meat associations in such a warm and big-family way has been missing for years – and that CBEF is bringing the team atmosphere back to the business community."

#### Japan Seminar Draws Record Attendance

October 19 – Imperial Hotel, Tokyo, Japan

Over 260 key meat industry executives turned out to hear the Federation's seminar message in Tokyo, Japan. Presentations were also made by Federation member companies Cargill Foods, Lakeside (Tyson), Ecolait Ltee. and Rancher's Beef about their capabilities to meet the needs of the Japan market for Canadian beef. The Canadian Embassy in Japan also supported the Federation seminar by presenting the Government of Canada's view on future opportunities of growth and development for the beef trade in Japan.

Special seminar guest Miss Yumiko Fujimaki talked about her experience of living and working on a Canadian cattle ranch for three years.

"Miss Fjuimaki really brought home to us the hard work and pride of Canadian cattle ranchers in taking care of their cattle," says Thomoshige Sakamoto, Federation Director of the Japan Office. "Her experiences for instance with calves and the diligence and care taken with the Canadian cattle identification system and age-verification were in real terms of actually being there. She also touched our hearts in speaking about her 'Canadian family' and ranch home in Canada."

Close to 300 people attended the reception following the seminar, taking advantage of the opportunity to engage in business discussions and sample Canadian beef dishes.

"From conversations at the reception, it is obvious that it is not food safety issues which are of concern to Japanese importers and distributors but the availability of supply of Canadian beef to meet customer demand.

"That demand was evident at the reception," he says. "As our Chairman said in his closing remarks, when he went back to the buffet for a little more, all the platters featuring Canadian beef were empty."

For more information, please contact:

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#### Canadian Subsidy Directory 2006 Edition

Legal Deposit-National Library of Canada  
ISBN 2-922870-05-7

The 2006 Canadian Subsidy Directory is now available. The new edition is the most complete and affordable reference for anyone looking for financial support. It is deemed to be the perfect tool for new or existing businesses, individual ventures, foundations and associations.

This Publication contains more than 3100 direct and indirect financial subsidies, grants and loans offered by government departments and agencies, foundations, associations and organizations. In this new 2006 edition, all programs are well described.

The Canadian Subsidy Directory is the most comprehensive tool to start up a business, improve existent activities, set up a business plan, or obtain assistance from experts in fields such as: Industry, transport, agriculture, communications, municipal infrastructure, education, import-export, labor, construction and renovation, the service sector, hi-tech industries, research and development, joint ventures, arts, cinema, theatre, music and recording industry, the self employed, contests, and new talents. Assistance from and for foundations and associations, guidance to prepare a business plan, market surveys and much more!

The Canadian Subsidy Directory is sold \$ 149.95. To obtain a copy please call: Canadian Publications toll free at: 1-866-322-3376

#### OCA Seeks Applications for Pasture and TESA Awards

The Ontario Cattlemen's Association is Seeking Applicants for both the Ontario Pasture Award and the Ontario Environmental Stewardship Award.

## Ontario Pasture Award

The Ontario Cattlemen's Association is pleased to partner with Mapleseed and the Ontario Forage Council in sponsoring the "Mapleseed Pasture Award 2006." This is an excellent opportunity to recognize individual producers who are doing an outstanding job of pasture management. The Mapleseed Pasture Award is also a way of encouraging producers to implement pasture management strategies that maximize production per acre.

Mapleseed contributes a cash award of \$750 to the winner, \$250 to cover their accommodation plus a 25kg bag of their choice of a Mapleseed Forage Mix. There will also be 2 honorary prizewinners, each

winning \$250 and a 25kg bag of Forage Mix. The winners will be announced at the OCA Annual General Meeting which will take place in February 2007.

To submit a nomination for this award, complete the application form below. Feel free to include pictures and or diagrams (for more, go to <http://www.cattle.guelph.on.ca/programs/OntPastureApp.asp>).

The Nomination Deadline for the Ontario Pasture Award is November 20, 2006.

Send completed applications c/o Ontario Forage Council, Box 463, Markdale, ON, N0C 1H0

Consider nominating someone from your area for the Mapleseed Pasture Award. Nominations can be made by individuals, groups or organizations.

## The Environmental Stewardship Award (TESA)

This marks the twelfth year of the award, which recognizes the outstanding environmental stewardship of an Ontario cattleman. Special consideration will be given to producers who have taken innovative

approaches to environmentally sustainable cattle production. Any Ontario cattle producer or cattle farming operation can be nominated for this award by him or herself, another producer, interested individual(s) or the local cattlemen's association. TESA nominations should include:

- An outline of the goals set (long and short term) for the farm
- An explanation of the implementation of the goals
- A description of the accomplishments including benefits to the environment and to the cattle producing operation
- An indication of experience and willingness to speak on behalf of cattle producers to the public on environmental issues
- Demonstration of links with community or other groups
- An overview of the cost effectiveness/innovation of environmental solutions and management changes.

Photographs are encouraged as part of the nomination. One independent letter of recommendation should be included.

The Nomination Deadline for TESA is November 17, 2006.

Applications can be found on the OCA website at [http://www.cattle.guelph.on.ca/programs/TESA\\_application.html](http://www.cattle.guelph.on.ca/programs/TESA_application.html)

Submit nominations to TESA, c/o The Ontario Cattlemen's Association, 130 Malcolm Road, Guelph, ON, N1K 1B1

### "Forage Focus 2006 Conference"

Tuesday, November 28, 2006, at the Winchester Community Centre

Wednesday, November 29, 2006, at the Shakespeare Optimist Hall

"Equipping Yourself For Quality Forages" is the theme of this year's Forage Focus Conferences. This two day event will be held Tuesday November 28th at the Winchester Community Centre and Wednesday November 29th at the Shakespeare Optimists Hall, beginning at 9:30 a.m.

The keynote speaker, Ron Schuler, is an Extension Agricultural Engineer at the University of Wisconsin, specializing in forage equipment performance.

Ron's morning presentation "Equipping Yourself To Make More Quality Forage" will include discussion of: sickle vs. rotary cutterbars; roll vs impeller conditioners; rake design; tedders; windrow inverters and mergers; wide swath drying, large baler design and storage; preservative applicators; minimizing field harvest losses; harvesters.

In the afternoon, Ron Schuler will discuss "What's New In Corn Silage Harvest Management?", including harvester and crop processors, cutting height, and a comparison of tower, bunk, pile and bag silos.

Ron has contributed many practical articles to Hoard's Dairyman magazine.

Chris Brown, Nutrient Management Specialist with the Ontario Ministry of Agriculture, Food & Rural Affairs, will discuss "Manure & Forages - A Successful Partnership?". Chris' presentation will include how to utilize manure nutrients optimally, while minimizing application damage.

The Forage Focus Conferences are organized by the Ontario Forage Council with support from the Dairy Farmers of Ontario. Registration is \$30 and includes a hot beef dinner and proceedings. For more information, or to register call 1-877-892-8663 by November 24th, as pre-registration is required.

Forage Focus 2006 is certified for CCA credits.

For more information or an interview contact:

Ray Robertson, P.Ag.

Ontario Forage Council

1-877-892-8663

[info@ontarioforagecouncil.com](mailto:info@ontarioforagecouncil.com)

### Safety Smart.....Get Started!!!!!!

The Farm Safety Association and the Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA) would like to invite you to a public workshop that will be hosted in your area. These workshops are oriented to employers and employees with a deliberate focus on the development of a workplace Health & Safety Policy - how to be safety smart and get started with the paperwork. We encourage workplaces to embrace the legislation and we can assist you in this process. These sessions will take place in the following locations and dates:

November 7, Elmwood, Community Centre 9:30am - 12:30pm

November 8, Vineland, Rittenhouse Hall, Vineland Research Stn 9:30am - 12:30pm

November 9, Elora Community Centre 9:30am - 12:30pm

November 10, Stratford Arden Park Hotel 9:30am - 12:30pm

November 14, Leamington, Roma Community Centre 9:30am - 12:30pm

November 15, Chatham Countryview G&CC, Dover Centre 9:30am - 12:30pm

November 17, Delhi Hungarian Hall, 9:30am - 12:30pm

November 22, New Liskeard, Franchefco's Family Restaurant Valley Room 12:30pm - 3:30pm

November 23, Sturgeon Falls Comfort Inn (multi-location teleconference) 12:30pm - 3:30pm

November 30, Alfred UofG, Alfred Campus 9:30am - 12:30pm

Please register for these workshops by calling 1..877..424..1300

For more information, or to register for one of the workshops listed above, please call the Agricultural Information. Contact Centre at 1.877.424.1300. And for the sessions in northern Ontario, please contact the Northern Ontario Regional Office at 1.800.461.6132.

## Growing Your Opportunities:

### Farm and Food Conference Coming to Northern Ontario

On Saturday, November 18th the Northern Ontario farming community and related stakeholders will host its inaugural "Growing your Opportunities – Farm and Food" Conference at the Days Inn - Sudbury.

This is one of ten regional workshops offered across Ontario in the 2006/07 fall/winter season. This one-day conference themed 'Planning and Best Practices for Change' will provide farmers and related stakeholders from across Northern Ontario with an opportunity to investigate emerging trends in the agriculture and food industry and explore new marketing ideas and strategies to adapt to changing agricultural and consumer markets.

Speakers and networking opportunities will provide practical approaches to help farmers address challenges unique to their farm operation so they can make the necessary steps to move forward in today's competitive marketplace. A panel of producers will share how they or their sector has adapted to changing markets.

"Providing producers with access to innovative ideas and solid business planning expertise is the goal of this day long conference" says Pat Marcotte of Northern Ontario Agri-Food Education & Marketing Inc. (NOAFEM).

Last year, eight "Growing Your Opportunities – Farm and Food" conferences were held across the province receiving an overall satisfaction rating of 96% (satisfied or very satisfied). Based on this success, local committees across the province are now in the planning stages to bring this type of learning forum to their communities.

In addition to NOAFEM, local Federations of Agriculture, FedNor and the Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA) are partnering to host this exciting event. The \$20 registration fee includes lunch. Register by contacting NOAFEM at 705-694-4396 or email: [noront.agrifood@sympatico.ca](mailto:noront.agrifood@sympatico.ca). For general inquiries call the Verner OMAFRA office at 1-800-461-6132. Conference registration form and agenda details can be found at: <http://www.omafra.gov.on.ca/english/busdev/conference/gyo/index.html>.

Searching for the Perfect Gift? Visit the OCA Online Store!!

In plenty of time for the holiday season, OCA is pleased to launch its online store – full of beef SWAG. From rain gauges, coffee mugs, sweaters, bolo ties and recipe books to hats, CD cases, briefcases and posters, our shop is bound to have the gift you're looking for.

From the OCA homepage, click on "Shop OCA's Online store" (order forms are printable and must be faxed or mailed to OCA).

Or simply click on <http://www.cattle.guelph.on.ca/programs/promotional.asp>

\*\*Please note, prices are in Canadian funds and shipping and handling is extra.

## Risk Management/Hedging Seminars

These sessions are beneficial to people involved in all commodities such as dairy, corn, beans etc.

Hosted by the Ontario Cattlemen's Association and presented by Perry Iverson, Commodity Ingredient Hedging, Chicago, ILL.. Learn about "Adding Value to your Beef Margin Decisions"!

Goals for Producers:

- Identify your forward profit margin
- Assess your margin situation
- Make effective contracting decisions

Seminars will be held in the following locations: NEW!!!

Date	City	Location	Date	City	Location
Dec. 5	Wyoming	Legion Hall	Dec. 6	Chatham	Country View Golf Course

A \$50.00 fee is due on registration which includes a Prime Rib lunch, a leather portfolio and a calculator (payable at the door).

Minimum of 10 participants, Maximum of 30 participants.

To register, please contact: Ontario Cattlemen's Association Ph: (519) 824-0334 Fax: (519) 824-9101 or email: [sandy@cattle.guelph.on.ca](mailto:sandy@cattle.guelph.on.ca)

## OMAFRA Outlook Conference

November 8-9, 2006  
Delta Chelsea Hotel, Toronto Ontario

The Honourable Leona Dombrowsky, Ontario Minister of Agriculture, Food and Rural Affairs, is pleased to invite you to the 2006 OMAFRA Outlook Conference.

This event will provide a forum to discuss the recent performance and future prospects of Ontario's agri-food sector. We expect leaders in international agriculture, food and rural industry, government officials and researchers to attend this event.

The Conference's innovation focus will analyze the opportunities and strategic directions that will determine the future profitability and competitiveness of Ontario's agri-food sector.

Panels will be organized around the following themes:

- Innovation in the Agri-food Sector
- Evolving Global Trade Patterns
- Building Economic Strength, Adding Value
- Providing Solutions to Societal Challenges
- Addressing the Challenges Facing Rural Societies
- Strong Leadership and Industry Renewal
- Safe, Nutritious Food & Health Promotion

Please check [www.omafra.gov.on.ca](http://www.omafra.gov.on.ca) for updates. Registration details will be available online after August 1st, 2006.

For more information, contact:

Ontario Ministry of Agriculture, Food and Rural Affairs  
1 Stone Rd. W., 2SW  
Guelph, ON N1G 4Y2  
Tel: (519) 826-3771  
Fax: (519) 826-3614  
E-mail: [scott.butler@omafra.gov.on.ca](mailto:scott.butler@omafra.gov.on.ca)

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This report prepared with the assistance of Dr. Doug Powell's team at the University of Guelph. This service does not allow emails to be sent by responding to this email directly. If you have questions or comments, please contact Lianne Appleby at [lianne@cattle.guelph.on.ca](mailto:lianne@cattle.guelph.on.ca)

A) MI animal ID system proves worrisome: Proposed change to mandatory system is seen as costly

29.oct.06

Columbia Missourian

Caroline Dohack

<http://www.columbiamissourian.com/news/story.php?ID=22478>

Robin Nichols' face lights up when she talks about her goats. She and her mother own a herd of 45 Nubians, a breed of floppy-eared dairy goats, in Ashland. All of the animals have names, and they're hand-raised from the time of their birth. Nichols and her mother milk the does and bottle-feed the kids.

"We're mother, kid, everything to them," she said.

But Nichols is concerned about her herd's future. The U.S. Department of Agriculture has proposed a program called the National Animal Identification System, which some fear could become mandatory. A mandatory ID system would require millions of dollars, advanced technology and possibly penalties for noncompliance.

The animal ID system is touted by the USDA as "a cooperative state-federal-industry partnership" which would eventually enable animal health officials to identify and track down all animals and farms that have been in direct contact with "diseases of concern," such as mad cow and hoof-and-mouth, within 48 hours.

Currently, it is a voluntary project, but were it to become mandatory, producers might bear the brunt of the cost. According to the USDA's Web site, it spent \$18.8 million on the ID system during the 2004 fiscal year. Meanwhile, the president has requested \$33 million more. Because the ID system is an industry-government partnership, industry and government should share the cost, according to the USDA Web site.

Part of that cost is the price of each electronic identification tag, which is placed in the animal's ear. Each tag has a unique 15-digit number and is read with a "wand." The information is picked up through Bluetooth technology and recorded by the producer.

B) Money on the hoof: Farmers can't raise enough wagyu cattle to meet demand

29.oct.06

Knight-Ridder Tribune

Monique Curet, The Columbus Dispatch, Ohio

The cows in Vic Luneborg's southwestern Ohio fields have a foreign-sounding name, but their role in the beef market is based on a basic tenet of American capitalism: Find a niche and make the most of it. Luneborg, of Hillsboro, is one of only a handful of Ohio farmers raising Japanese beef cattle called wagyu, the source of the product commonly known as Kobe beef. The story says that demand for the American version of the beef has increased so much that farmers such as Luneborg, who raise the cows for breeding purposes, say they can't keep up.

There are distinctions between the wagyu raised in this country and their counterparts in Japan, which means that the meat from the domestic cows usually is referred to as American Kobe-style beef. One of the primary differences is that U.S. wagyu commonly are crossbred with Angus cattle, rather than being so-called fullblood wagyu.

Still, supporters say, the U.S. wagyu beef is top-notch. The proof might be in the pricing. Kobe Beef America, one of just a handful of large-scale companies that sells the meat, can ask for \$6 to \$10 more per pound for its Kobe-style beef than for beef rated "prime" by the U.S. Department of Agriculture, said Mark Hoegh, marketing director for the company.

#### C) Panorama ranchers have 55,000 acres certified organic

02.nov.06

Meatingplace.com

Pete Hisey

A group of California ranchers who raise grass-fed cattle for Vina, Calif.-based processor Panorama Meats has received organic certification from USDA for 55,000 acres of privately owned and leased grasslands in northern California, which will allow them to raise cattle for Panorama's Organic Grass-Fed Beef program.

The certification will allow Panorama to greatly expand its supply of organic beef, which is already being sold at western units of Whole Foods Markets, Trader Joe's and Farmer Joe's, as well as many white-tablecloth restaurants in the West.

Panorama beef products are distributed by Sierra Meat Co., with locations in California and Nevada, as well as several distributors in Washington and California.

#### D) 1st U.S. beef shipment arrives in SKorea

30.oct.06

Associated Press

SEOUL, South Korea -- The Agriculture Ministry was cited as saying Monday that the first shipment of U.S. beef in nearly three years arrived in South Korea after the country lifted an import ban triggered by fears of mad cow disease.

Lee Sang-kil, a director-general at the ministry, was cited as saying that the nine-ton shipment of American beef was processed at a Kansas slaughterhouse and arrived on a Monday morning flight.

The meat will undergo thorough quarantine inspections and go on sale after about 15 days, Lee said.

#### E) AMI supports FSIS risk-based meat inspection concept

30.oct.06

Inside AMI

American Meat Institute

<http://www.meatami.com/storylinks/2006/rbiccomments102606.pdf>

Efforts to shift to risk-based meat inspection hold promise according to joint comments submitted to USDA Friday by the American Meat Institute (AMI) and the Food Products Association (FPA).

The new risk based inspection (RBI) system is being developed by USDA's Food Safety and Inspection Service's (FSIS) and would subject establishments processing products with the highest likelihood of causing human illness, in particular establishments with lesser risk control, to a more intense application of inspection resources. In the comments, the two associations stated that they "strongly support the concept of risk-based inspection," and applauded the agency for developing the process. However, they suggested that FSIS consider long-term plans to apply RBI over the broader food supply chain continuum from farm to table. Currently, the proposal is focused on risk-based application of resources in meat and poultry processing establishments. The agency is only just beginning to consider how to apply RBI to slaughter operations.

AMI and FPA also encouraged FSIS to use indisputable objective measures in any RBI system to avoid subjective disagreements and provide for the most orderly categorization of establishments for resource allocation purposes. They also suggested that the agency ensure that RBI does not adversely affect international trade or the concept of equivalency with trading partners.

#### F) Vt. cows providing college campus energy

31.oct.06

Associated Press

David Gram

MONTPELIER, Vt. -- Green Mountain College, a 760-student school, located along the Vermont-New York line, is now getting half of its electricity from farms that run generators powered by methane gas extracted from cow manure.

The story says that the college will pay an extra \$48,000 on its \$250,000-a-year electricity bill for the privilege, which will help it reduce its reliance on non-renewable energy that pollutes the environment.

College President John F. Brennan was quoted as saying, "It's a perfect fit. We're an environmental college. We're dedicated to environmental applications and renewable energy."

College and utility officials gathered at Blue Spruce Farm in Bridport, 35 miles north of campus, to announce the agreement. The farm is the site of Central Vermont Public Service Corp.'s first cow power generator, which its owners fired up nearly two years ago.

#### G) Chlorate compound found to quell microbes in meat animals

31.oct.06

ARS News Service

A patented compound developed by Agricultural Research Service (ARS) scientists could help reduce the risk of Salmonella and Escherichia coli O157:H7 infection from meat or poultry products.

Researchers led by microbiologist Robin Anderson at the ARS Food and Feed Safety Research Unit (FFSRU) in College Station, Texas, mixed a chlorate-based compound into livestock feed or water two days before slaughter. When fed at roughly 0.5 to 5 percent of an animal's diet, this powder-like additive was very effective in reducing Salmonella and E. coli O157:H7 in the animal's gastrointestinal tract.

In studies with cattle, levels fell from 100,000 E. coli cells per gram of fecal

material to 100 cells per gram. Anderson's team obtained similar results in reducing the amount of E. coli and Salmonella bacteria in tests with 100 swine and 100 sheep.

To test the chlorate compound in poultry, FFSRU microbiologist Allen Byrd gave it to more than 200 market-age turkeys and 2,000 broiler chickens 48 hours before they went to processing. The incidence of Salmonella dropped from 35 percent to zero in turkeys, and from 37 percent to 2 percent in broilers.

Anderson developed this experimental chlorate five years ago, at the urging of the National Cattlemen's Beef Association, which supports research on novel ways to reduce E. coli and other problematic microbes in beef.

The swine research was financially supported with funding from the National Pork Board.

ARS has patented the technology, and FFSRU researchers are working to further develop it to make it ready for approval by regulatory agencies.

Read more about this and other ARS food safety research in the October 2006 issue of Agricultural Research

magazine, available online at:

<http://www.ars.USDA.gov/is/AR/archive/oct06/Salmonella1006.htm>

H) E-beam eliminates E. coli in ground beef, researchers say

31.oct.06

Food Production Daily

<http://www.foodproductiondaily.com/news-by-product/news.asp?id=71715&idCat=0&k=e-beam-eliminates>

Low levels of irradiation can reduce pathogen levels, including the potentially deadly E. coli, in carcasses used for ground beef, claim researchers.

A low dose, low penetration electron beam (E-beam) irradiation penetrating 15 millimetres below the surface of a carcass can effectively reduce pathogens, found Agricultural Research Service (ARS) scientists at the Roman L Hruska Meat Animal Research Centre in the US.

I) Agriculture is embracing third edition Environmental Farm Plan

31.oct.06

Ontario Soil and Crop Improvement Association

[www.ontariosoilcrop.org](http://www.ontariosoilcrop.org)

Guelph, Ontario - The Environmental Farm Plan (EFP), now in its third edition, continues to be popular with the Ontario agricultural community, with 7,300 producers taking part since it was introduced in May 2005. Close to \$35 million has been allocated for 7,600 projects across the three federal cost share programs.

Producers recognize the importance of keeping up-to-date with environmental issues, and education is a prime motivator to participate in an EFP workshop. EFP, delivered by the Ontario Soil and Crop Improvement Association (OSCIA) on behalf of the Ontario Farm Environmental Coalition, offers a continuing education program with no enrolment cost for producers. Its attractiveness lies in its grass roots, farmer-designed origins that offer current information on managing farm operations in environmentally sound ways. The EFP is a self-directed learning process where the producer is in charge of completing the risk assessment and the action plan development for their farm. This leads to heightened understanding of the issues, the expected standards and the practicality of available beneficial management practices.

Increased funding for environmental cost-share programs now available through the Canada-Ontario Environmental Farm Plan is also a significant driver in continued EFP interest. Completion of the third edition workshop and a peer-reviewed, deemed-appropriate action plan are prerequisites for obtaining cost share funding through these initiatives. Funding for EFP and the environmental cost share programs is provided by Agriculture and Agri-Food Canada (AAFC) and the Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA) under the Agricultural Policy Framework (APF). Since the EFP third edition was introduced in May 2005, more than 7,300 producers have participated in workshops. Almost half of these - some 3,500 farmers - have been through the program before. That says a lot for the popularity of the program, first introduced in 1993.

Andrew Graham, OSCIA Program Manager, reports, "Numbers for workshops were 40% over target for year one of the third edition. The number of first-time (3,800) participants has also been encouraging. EFP continues to reach all sectors and all sizes of farms."

Jonathan Watchurst is an EFP Workshop Leader and Program Representative for seven counties and municipalities spanning Halton to Muskoka. Watchurst notes, "There is a trend in workshop participation towards larger operators, compared to earlier editions. In many cases, it's because of new regulations, such as nutrient management, requiring certain standards." The cost share initiatives provide welcome financial assistance for capital or operational changes needed to meet these new standards. Implement dealers, well drillers and other farm-related businesses have also embraced the latest edition EFP, encouraging their farming customers to attend EFP workshops. Updated information and the availability of cost share funding for environmental improvements are timely.

Three cost share programs are available in all farm communities across the province - Canada-Ontario Farm Stewardship Program (COFSP), Greencover Canada (GC), and Tier 1 of the Canada-Ontario Water Supply Expansion Program (COWSEP). The cost share amounts available in the 36 categories of beneficial management practices (BMP) are considerably greater than

in previous EFP programs - 30-50% up to \$30,000, depending on the BMP category. With adjustments that were recently introduced for COFSP, up to \$50,000 in cost share funding may be available per farm entity. COFSP encourages producers to adopt BMP to reduce risks to water and air quality, to conserve and enhance soil resources and improve wildlife habitat. As of the end of mid-October 2006, COFSP had allocated \$31 million for 6200 projects across the province, representing 69% of total funds available.

Twenty-five BMP categories are eligible under COFSP. Most popular at the provincial level are improved cropping systems, improved manure storage, water well management, nutrient management planning, and improved pest management.

More locally across Watchurst's area, the picture is similar. Applications related to precision farming are popular, e.g. global positioning systems (GPS) and the specialized modification of drills that enable them to handle no-till conditions. Benefits include fuel cost and energy savings, reduced greenhouse gas emissions, reduced soil erosion and more efficient application of fertilizers and pesticides. As Watchurst puts it, "It's a step forward, and once you have it, you don't want to go back." "There's also a real interest in protecting groundwater resources for obvious health benefits," Watchurst adds, with numerous applications for decommissioning wells, both on the local and provincial scenes. Locally, applications for run-off control, generally from smaller operations, are also popular. For example, operations with older barns needing eaves troughs are applying for funding to divert clean water away from manure storages and livestock yards.

Greencover Canada (GC) provides cost share for projects related to tree shelterbelt establishment, riparian area management and enhancing biodiversity and wildlife habitat. Both provincially and locally, the majority of applications have focused on fencing riparian areas to remove livestock from watercourses and introducing improved grazing management systems. Of \$11 million available under GC, \$1.75 million has been allocated for 680 projects as of mid-October, leaving substantial funding still available.

Watchurst notes that applications for the GC program are starting to increase. Producers should be aware that top-ups may be available in some areas of the province through Conservation Authorities, and other initiatives delivered by OSCIA such as the Greenbelt Farm Stewardship Program and the Oak Ridges Moraine Environmental Enhancement Program. These initiatives can increase available cost share funding up to 75 and 90% respectively on a wide array of eligible BMP categories.

The third program, Canada-Ontario Water Supply Expansion Program (COWSEP), has proven extremely popular. Provincially, the original farm project funds provided through the program are all allocated, but, notes Graham, "OSCIA is still accepting applications of intent, and federal partners are working at securing extra dollars." COWSEP aims to improve the capacity of agricultural producers to deal with low water situations through expanded water supplies. To date, close to 700 on-farm projects have received cost share commitments. Watchurst has found participation in COWSEP at the local level equally impressive. "Ninety percent of the applications are a dual application with requests for funding to develop new water supplies while decommissioning old wells", he explains. Types of application for expanded water supply include livestock use, irrigation and vegetable washing. With all the programs, allocated funds must be spent on the project within 15 months of the applicant receiving approval from OSCIA, or before November 30, 2007, whichever occurs first. That period of time provides ample opportunity to carry out the project and submit the claim through local OSCIA Program Representatives.

J) Aussie ID system audit outcome awaited

01.nov.06

Meat Processing

Meat News

<http://www.meatnews.com/index.cfm?fuseaction=Article&artNum=12824>

AUSTRALIA -- End in sight for audit of Australia's National Livestock Identification System.

The Australian Government's audit of the National Livestock Identification System (NLIS) will be completed within six weeks.

Australian Minister for Agriculture, Fisheries and Forestry, Peter McGauran, called for an independent audit of the NLIS database in June, following claims of inaccuracies and systemic errors in the system.

"The audit is being conducted by PricewaterhouseCoopers (PwC), which has been looking at how effectively the NLIS database operates, and in particular, how individual operators interact with it," McGauran said.

"The auditors have conducted more than 40 face-to-face interviews to date, with more to come. They have also consulted with relevant state government authorities and industry organizations such as the Australian Livestock and Property Agents' Association and the Australian Lot Feeders' Association. The auditors are consulting with a wide range of stakeholders, from producers to abattoirs in Queensland, New South Wales, Victoria, and South Australia."

The audit was originally expected to be completed by mid-October. However, last month, PwC received an official complaint, which called into question the audit process, terms of reference, and ethics of the auditor. PwC was unable to proceed with the audit until the complaint was resolved by its ethics and government business divisions. "These concerns have been considered by the auditor, who found there were no ethical issues of concern," McGauran said. "As a direct result of this lengthy interruption, the audit has been unavoidably delayed. It is now back on track, and I look forward to its successful completion."

However, the audit has still been heavily criticized by the Australian Beef Association. The association claims that it excludes an investigation into the correlation between what it believes are the processor and producer's real records and the information on the database.

The association said it believes the outcome of the audit will be misleading. Funding for the audit has come from the \$20 million the government allocated last year to implement the NLIS.

#### K) Escherichia coli O157: Burger bug or environmental pathogen?

01.nov.06

International Journal of Food Microbiology, Vol. 112 Issue 2, p129-137

Strachan, Norval J.C.; Dunn, Geoffrey M.; Locking, Mary E.; Reid, Thomas M.S.; Ogden, Iain D..

Abstract: The three main pathways of Escherichia coli O157 infection are foodborne, environmental (including direct contact with animals and their faeces and contaminated water supplies) or person to person contact. The disease is often nicknamed the 'burger bug' but it appears that environmental risk factors may be more important. In this study we use four techniques (outbreak analysis, case-control studies, disease mapping and quantitative microbial risk assessment (QMRA)) to determine whether burgers or environmental pathways present the greater risk in Scotland.

Analysis of E. coli O157 outbreaks in Scotland from 1994 to 2003 associated with either meat or dairy foods, or with environmental transmission shows that approximately 40% [M1] of these outbreaks were foodborne, 54% were environmental and 6% involved both transmission routes. However, the largest outbreaks tend to be foodborne accounting for 83% of outbreak cases. Case-control studies indicate strong risk associations with environmental exposure in Scotland, the UK as a whole and the USA, but burgers appear to be more of a risk in the USA.

Canadian, Scottish and Swedish disease mapping studies found positive association with indicators of cattle density. In Grampian (North-East Scotland) we found that there was a positive association with cattle and sheep density (divided by human population density) as well as percentage of population on private water supplies. We found 63% of cases in rural postcodes compared with 37% urban after correcting for population differences suggesting that at least 26% of cases may be classified as environmental. QMRA showed that on average, the risk was 100 times greater when visiting a pasture than eating a burger in Grampian. However, it is difficult to determine which pathway actually causes most illnesses as it is unknown how many burgers are consumed daily and what is the frequency of human visits to pasture.

#### L) Farmers' markets form national body

01.nov.06

Times & Transcript (Moncton)

Aloma Jardine

Farmers' Market Canada, which represent farmers' markets across the country, held its inaugural national meeting, developing a mission statement, a vision, and a plan for the next ten years.

Kim Norden, the association's N.B. representative and a co-partner in Stephen Taylor's Farm, a local producer of hormone-free beef, pork, and chicken, was cited as saying the group came up with 17 goals they'd like to accomplish in the next decade. One is developing national liability insurance for farmers' markets, others are to create a national website and develop training and education programs for people involved in markets. Norden says the association also wants to create links with health and food safety branches of the government so when new rules are being contemplated, the association will have a voice at the table.

The story goes on to say that at a forum in April put on by Farmers' Markets Ontario, representatives from the departments of agriculture and tourism told participants that farmers' markets are a new trend as people become more interested in getting back to basics and knowing where their food comes from and how it was produced.

M) Connecting farm to fork: FeedstuffsFoodLink.com -- A one-stop resource for information on the safety and quality of the U.S. food supply as it relates modern agriculture

01.nov.06

FeedstuffsFoodLink.com

Minnetonka, Minn -- Today's consumers are increasingly bombarded with mixed messages regarding the safety and quality of their food supply. To assist in the dissemination of the facts related to these topics, Feedstuffs has created Feedstuffs FoodLink, a new broad-reaching, multi-media forum aimed at providing open and objective dialogue on topics related to the production of safe, high-quality and affordable foods.

At FeedstuffsFoodLink.com, you can hear directly from the scientific community, industry and others about key food-related issues through a series of on-line video and audio productions. A "For More Information" section at the conclusion of each Feedstuffs FoodLink topic provides easy access to related source documents and references to key web links. Our "Pressing Politics" section addresses issues that are presently under legislative discussion at federal, state and local levels, including such topics as Arizona Proposition 204 and the foie gras ban in Chicago.

"Today's modern agriculture provides nearly 6 billion people worldwide with safe, high-quality and affordable food products and does so in a way that impacts fewer resources than ever before. At the same time, situations arise that leave us all looking for assurances that indeed our food system is in order. Building on its nearly 80-years of reporting on food and agricultural issues, Feedstuffs has created a one-stop resource to provide the facts on those important questions," said Sarah Muirhead, Feedstuffs editor and publisher.

For the production of FeedstuffsFoodLink.com, Feedstuffs has partnered with radio broadcaster and Feedstuffs columnist Trent Loos. Having long been involved in animal agriculture, Loos has a way of discussing these often complex issues in an easy to understand way.

"For five years, I have been attempting to find the best method by which to present the facts about food production. I believe Feedstuffs FoodLink is the perfect comprehensive method of getting that done. We are fortunate to live in the United States of America where we have choices in the type and style of food production. With that said, food purchases must be made based on the facts rather than some biased bit of information. With Feedstuffs FoodLink, the facts are conveniently available to the world," said Loos.

FeedstuffsFoodLink.com will be ever evolving and as new food-related issues arise, the latest in information will be provided. FeedstuffsFoodLink.com currently contains facts related to animal welfare, bird flu, BST, caged egg production, growth promotants, antibiotics, organic foods and food vs. food.

FeedstuffsFoodLink.com is a product of Feedstuffs, the leading weekly newspaper providing news, information and analysis on the agriculture/food sector since 1929. Feedstuffs is based in Minnetonka, Minn., and has offices in Chicago, Ill., and Washington, D.C.

Loos is founder of Faces of Agriculture, a non-profit organization based in Loup City, Neb., that is dedicated to providing information related to food production. In addition to writing a weekly column for Feedstuffs, Loos hosts six daily radio shows including "Loos Tales," "Loos Tales for Feedstuffs" and "Rural Route." Loos Tales is broadcast on nearly 100 stations and reaches an audience of 4 million daily. "Loos Tales for Feedstuffs" is a 2-minute show posted each business day at Feedstuffs.com. "Rural Route" is a newly expanded one-hour show aimed at bridging rural and urban America (ruralrouteradio.com). "Rural Route" streams live at FacesofAg.com from 2:30-3:30 central time each day. "Loos Tales for Feedstuffs" also is available daily via podcasts.

MEDIA NOTES: Audio and video downloads are available for free use and can be downloaded at FeedstuffsFoodLink.com. High resolution versions of the videos are available upon request from [feedstuffsfoodlink@feedstuffsfoodlink.com](mailto:feedstuffsfoodlink@feedstuffsfoodlink.com) or by contacting Sarah Muirhead, 612-709-5790.

If you have questions regarding food-related matters and cannot find the information you are looking for on FeedstuffsFoodLink.com or would like someone to speak with or interview on food- and agricultural-related issues, please feel free to contact us. Likewise, let us know if you have suggestions on topics you would like to

see covered on FeedstuffsFoodLink.com.

We invite you to link your website to FeedstuffsFoodLink.com or quote from the experts in our productions. Our logo is available upon request for use in print or for posting on your website.

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## N) Ontario Farm Animal Council E-News - October, 2006

### OFAC Hosts Livestock Emergency Courses

OFAC held two livestock emergency courses for first responders on October 2nd and October 3rd in the Waterloo and Napanee areas. The facilitator was livestock expert Jennifer Woods of Alberta, who has offered this training across North America.

These courses were an overwhelming success. Almost 100 participants registered for the two days, which far exceeded expectations. Participants included police officers, firefighters, SPCA staff and CFIA officials. Participants also asked for more resources in other areas including handling livestock during barn fires and containing animals at the scene of a truck accident. OFAC would like to offer these courses in the future. Copies of the resources are available free to download at [www.ofac.org](http://www.ofac.org) or by contacting the OFAC office.

These courses are part of the “Putting Animal Welfare on the Agenda” project, with funding provided, in part, through the Ontario Ministry of Agriculture, Food and Rural Affairs and Agriculture and Agri-Food Canada's Advancing Canadian Agriculture and Agri-Food Program as a collective outcome partnership with the Agricultural Adaptation Council in Ontario, the Manitoba Rural Adaptation Council, the Saskatchewan Council for Community Development and the Alberta Agriculture and Food Council.

### Changes to Emergency Slaughter Regulations

OFAC is pleased that changes have been announced regarding Ontario's emergency slaughter regulations. OFAC had written letters indicating the need for emergency options for farmers in response to the Haines Report on Meat Inspection in Ontario in 2004, and the federal government consultations on non-ambulatory animals.

The provincial regulation has been amended to protect stakeholder investment by allowing for the emergency slaughter of food animals outside of a slaughter plant in certain circumstances. Here are a few key points:

1. Emergency slaughter may only be performed where authorized by a regional veterinarian appointed by the Ministry of Agriculture, Food and Rural Affairs (OMAFRA). A regional veterinarian can only approve emergency slaughter where it is necessary because an animal has escaped confinement, is injured and cannot be transported without undue suffering or distress, or cannot be transported without endangering the animal or persons.

2. An animal must undergo an ante mortem inspection by an OMAFRA appointed inspector or veterinary inspector before the animal can be approved for emergency slaughter and a meat plant approved by the regional veterinarian must be willing to accept the animal for processing.

3. Emergency slaughter must be performed in accordance with the regulations and the carcass must be transported to the approved meat plant within a specified time. Provided all of these requirements are met and the carcass of the animal passes post mortem inspection, the carcass may be approved for processing and sale or distribution to the public.

Complete details on the regulations are available on OMAFRA's website at [http://www.omafra.gov.on.ca/english/food/inspection/meatinsp/amendments\\_meat\\_reg.htm](http://www.omafra.gov.on.ca/english/food/inspection/meatinsp/amendments_meat_reg.htm)

#### 2007 Faces of Farming Calendar

The 2007 Faces of Farming calendar will be available to the public on November 7. This year the calendar again features the faces and stories of 13 farm families representing 12 types of livestock farms from across Ontario.

The calendars make great Christmas gifts for family, friends, neighbours, clients and co-workers. They are available at a cost of \$10 each plus postage from the OFAC office. An on-line order form is also available on the OFAC website at [www.ofac.org](http://www.ofac.org)

OFAC will be distributing complimentary copies of the calendar to 3,500 Ontario grocery stores, MPs and MPPs, municipal offices and politicians and media.

#### Eight new Virtual Farm Tours

Eight new virtual farm tour experiences have been added to the [www.farmissues.com](http://www.farmissues.com) website bringing the total number of tours available to 13.

In September, tours featuring hogs, veal, goats and dairy cows were added to the site. The tours were sponsored by the CORD program through Ontario's seven red meat groups and through Dairy Farmers of Canada.

Filming for tours of ratite (ostrich, emu and rhea) and chicken farms will commence in the spring. Fundraising is underway for tours related to the turkey and egg farms, and to enhance the existing farm tour options.

OFAC extends a warm thank you to Wallenstein Feeds Charitable Foundation for its generous sponsorship of the upcoming chicken farm virtual tours, which includes surveying teachers for their opinions at the upcoming Science Teacher Association of Ontario convention together with Ontario Agri-Food Education.

#### The 'Real' Dirt on Farming wins National Award

The Canadian Farm Writers' Federation has awarded a first prize finish to The 'Real' Dirt on Farming. The award, for best new Canadian agricultural periodical, was presented at the CFWF annual conference held in Winnipeg in September.

More than 30,000 copies of the publication have now been distributed across Canada in both English and French. The publication is currently sold out. Fundraising is underway for a third printing, which hopefully will be available shortly. It is available in French and English on [www.ofac.org](http://www.ofac.org)

## Culinary and Media Tours

OFAC held a second media tour in the Toronto area on October 5. The tour visited Delft Blue Veal at Cambridge and the beef feedlot of Bill and Sheila Sheard near Brampton. Media attending including writers from Chatelaine, Home Maker's magazine, Canadian Restaurant News and Kraft Kitchens. Thank you to the two host farms for welcoming this tour to their facilities.

OFAC also organized a successful bus tour in the Ottawa Valley for 35 Algonquin College culinary students on September 27. The group toured chicken, dairy and tomato farms. OFAC plans to expand this program to include more culinary colleges in 2007 – the goal is to show these future chefs where their products come from.

## Congratulations to the "Drive Away Hunger" Program!

OFAC was pleased to play a small role in Farm Credit Canada's Drive Away Hunger program which was held province-wide from October 10-16. The program collected a total of 350,845 pounds of food – more than three times the targeted goal of 100,000 lbs.

The program wrapped up with an event at the Ontario AgriCentre on October 16. OFAC held a barbecue in conjunction with the wrap-up and fed about 200 people. Thanks to the Ontario Corn-Fed Beef Program and the Ontario Potato Board for donating delicious beef on a bun and baked potatoes for the event, catered by Whitfield Farms.

Join the OFAC Team!

OFAC relies on memberships and donations from the farm community. To learn more and to support OFAC's efforts, join our growing membership and sponsorship list!

Visit [www.ofac.org](http://www.ofac.org); email [info@ofac.org](mailto:info@ofac.org) or call Crystal Mackay or Kelly Daynard at 519-837-1326.

O) Emergency personnel undergo training to deal with disasters involving animals

01.nov.06

Port Hope Evening Guide (ON)

Suzanne Atkinson

Thanks to the actions of Ontario Farm Animal Council (OFAC) and the Ontario Humane Transport Working group, more than 50 emergency services workers in Ontario are better prepared to deal with emergencies such as a livestock transport truck upset on the road, after recent workshops.

The story says that OFAC has opened up dialogue with emergency workers to prepare information on procedures to follow during barn fires.

OFAC's Crystal McKay was quoted as saying last week after two livestock transport emergency seminars sold out that, "We're just starting to scratch the surface here."

Joining police and firemen at the seminars in Kitchener and Selby were Canadian Food Inspection Agency (CFIA) staff and inspectors as well as Society for the Prevention of Cruelty to Animals (SPCA) officials.

Jennifer Woods, An Alberta certified large animal extrication specialist, led the group through transport trailers identifying tools and extrication methods and discussing when euthanasia is the most humane option.

Last year, OFAC partnered with the Ontario Humane Transport Working Group and consulted with Woods among others to author a handbook dealing with animal transport emergencies.

That handbook outlines a procedure to follow, including detailing an emergency response plan.

However for the plan to work effectively emergency workers must identify their own local contacts for handling livestock and securing supplies and facilities for handling the fall-out from a livestock transport crash.

#### OCA Commitment to Privacy

OCA is committed to protecting the privacy of its members and of its service subscribers in accordance with the federal Protection of Personal Information and Electronic Documents Act (PIPEDA). OCA's Commitment to Privacy statement can be found at <http://www.cattle.guelph.on.ca/privacy.html>

#### To Unsubscribe

Email addresses within the OCA Listserv system are kept strictly confidential. To unsubscribe to the list, send a message with the email address to be deleted to [lianne@cattle.guelph.on.ca](mailto:lianne@cattle.guelph.on.ca)

#### Email Address Changes

To register a change of email address, send both your old address and new address to [lianne@cattle.guelph.on.ca](mailto:lianne@cattle.guelph.on.ca). Otherwise, the Update will continue to be sent to the old address as well.