



OCA Update – September 7, 2007

In Brief:

RMP

The recently-announced Risk Management Program for grains and oilseeds also includes farm fed grains.

Applicants must be enrolled in CAIS.

The deadline for CAIS enrolment for 2007 is November 30.

Applications for the Risk Management Program will be available through Agricorp.

**Foot and Mouth Disease in the UK:
Recommended On-Farm Biosecurity Measures During this Period of Increased Surveillance**

The Canadian Food Inspection Agency (CFIA) has an emergency response plan in place to deal swiftly with a foreign animal disease outbreak, such as FMD. It has stopped issuing import permits for any commodities from the UK that could transmit the FMD virus and is reviewing its records to determine whether Canada has imported any susceptible live animals or animal products from the affected region during the last three months. At this point there appears to be no risk of the disease being imported into Canada. For more information, please see the attached CFIA news release. In addition, the CCA is developing an emergency preparedness plan for the industry in conjunction with a multi-sector emergency preparedness plan developed by the Canadian Animal Health Coalition.

The CFIA's preventative measures include:

- Immediate suspension of animal, genetic and product imports
- Increased surveillance at ports of entry
- Information for travelers and tourists

Producers are encouraged to follow some important steps during this time to help prevent the spread of this disease in Canada. In general, they are encouraged to be very vigilant and be aware of who (workers, visitors, etc.) is on their farm/ranch, who has been there and where they've been. If you plan to travel to the UK or any country that has FMD, please exercise caution and if you are visiting a farm, ensure you have a clean clothes brought to you at the airport when you return and disinfect clothing that was worn overseas.

- Signage - No unknown Visitors
- Records of visitors and suppliers
- Provide boots and coveralls
- Disinfect footwear leaving & returning to farm, ranch or feedlot
- Clean and disinfect buildings after use by livestock
- Wear clean overalls and footwear
- Wash hands before and after handling cattle
- Insist all workers/visitors use foot dip which is changed regularly

- Regularly clean and disinfect:
 - all equipment used in contact with your cattle
 - any hired/shared equipment
 - buildings used to isolate animals
- Clean and disinfect all equipment and buildings after any disease outbreak
- Clean and disinfect vehicles after transporting any animals
- Park vehicles to avoid contact with livestock

CFIA Announces Updated Compensation for Destroyed Animals

After extensive consultation with stakeholders, the Canadian Food Inspection Agency (CFIA) has revised the maximum compensation that will be paid to the owner of an animal ordered destroyed for disease control purposes. The Regulation amending the compensation for destroyed animals has taken effect after being registered in Canada Gazette Part II (<http://canadagazette.gc.ca/partII/2007/20070808/pdf/g2-14116.pdf>). Some revised maxima are noted as follows:

- a registered swine, \$5000, and a non-registered swine \$2500;
- a registered bovine, \$8000, and a non registered bovine \$2500;
- a turkey parent breeder, \$90, and grand parent breeder \$270.

Deadline Nears for Agricultural Excellence Award Nominations

OTTAWA, Ontario, August 10, 2007 – Time is running out for nominations for the seventh annual Canadian Agri-Food Awards of Excellence. The national awards, held in partnership with the Royal Agricultural Winter Fair (RAWF), celebrate outstanding achievement in innovation, environmental stewardship, export performance, voluntarism, and agricultural awareness and education.

A new award has been added this year to celebrate youth leadership.

Nominations for the Canadian Agri-Food Awards of Excellence will be accepted until Friday, September 7, 2007. The awards will be presented on November 5 at the Royal Agricultural Winter Fair in Toronto.

Selection criteria (see attached backgrounder) and nomination forms are available at www.agr.gc.ca/awards or by contacting Agriculture and Agri-Food Canada by phone at 1-800-410-7104 or email info@agr.gc.ca. The Royal Agricultural Winter Fair can be reached at 416-263-3411.

Are You a Farmer Looking for Financial Assistance for Training?

The agriculture sector is becoming increasingly knowledge intensive. Successful farmers recognize the need for continuous learning to adapt and prosper in an ever changing marketplace. To help producers respond, the Canadian Agricultural Skills Service (CASS) program is available to help qualifying producers and their spouses develop skills and knowledge to increase their farm profitability and net family income.

Sarah Dotzert, a young Ontario farmer, is a Canadian Agricultural Skills Service (CASS) participant and has this to say about the program, "We had no hope left that a 5th generation could go on with the small family farm. Through working with expert professionals, the CASS funding allowed us to put together a detailed plan. Not only I, as a young farmer, but my entire family is greatly impacted by the knowledge and skills learned. Thank you! The impact was immediate and its reaches remain to be seen!"

Through CASS, eligible participants may receive financial assistance for approved training costs such as tuition and travel. Financial benefits range from \$8,000 - \$16,000 for qualified participants. For example, a farmer and spouse who have an average net family income over the past 3 years of up to \$35,000 can each be eligible for up to \$16,000 in training costs.

CASS also contains special provisions to assist beginning farmers and their spouses develop the skills and knowledge to establish or become part of a farm business. Beginning farmers, for example, are only required to show one year's average net family income for eligibility.

CASS is funded through the federal-provincial-territorial Agricultural Policy Framework. The Colleges of Ontario Network for Education and Training (CON*NECT) delivers CASS in Ontario, in partnership with the Ontario Ministry of Agriculture, Food and Rural Affairs.

You can get more information about CASS by visiting the website at www.ontario.ca/cass or by calling 1-877-830-0200.

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.

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 is November 30, 2007. Applications can be found on the OCA Web site at http://www.cattle.guelph.on.ca/programs/TESA_application.asp

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

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 2008.

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>).

Application Deadline: November 17, 2007.

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.

Fall Stocker Sales and Northern Network Fall Stocker listing are Now Posted to the OCA Web site

2007 Ontario Fall Stocker Sales Schedule

<http://www.cattle.guelph.on.ca/markets/fallsales07A-G.asp>

Northern Cattle Sales Network

http://www.cattle.guelph.on.ca/markets/auction_markets/northern.asp

Durham Cattlemen's Association Scholarship

Who is eligible? - Students from Durham Region or Hope Twp. entering their first year of study in one of the following:

- Undergraduate studies in Agriculture at the University of Guelph in one of either B.Comm or B.Sc.
- Diploma studies at either one of the Ridgeway or Kemptonville Campus' of the University of Guelph

*Consideration will also be given to students entering studies at Ag College's located outside the province of Ontario. Those students from a farm background having grown up in Durham Region or Hope Twp. and entering post-secondary education programs outside of agriculture will be also be considered. Of note however, those students entering studies in agriculture will be considered first.

** Preference will be given to students having demonstrated an interest in beef cattle production.

Amount of Scholarship - \$1000. One time scholarship i.e. those students who have received the scholarship entering OAC would not be eligible a 2nd time if accepted into OVC.

How to apply? - Students will submit an essay to the Durham Cattlemen's Association (DCA) on a topic determined by DCA. The essay is not to be more than 500 words in length. A selection committee appointed by the DCA will review the essays. Candidates deemed successful by the selection committee will be invited to attend an interview. Based on the quality of the essay and the results of the interview a successful candidate will be chosen.

For more information - Contact a director of the Durham Cattlemen's Association or Lawrence McLaughlin 15201 McLaughlin Rd. Nestleton, (905) 986 4456 or lawrelin@sympatico.ca

BIC Bits

BIC Launches a New 'Make it Beef' Club

Want help with dinner? Join the Club! Combining the needs of kids, adults and family member's individual taste buds, schedules and preferences means complicated dinners and dinner-times. The Beef Information Centre (BIC) wants you to know you are not alone – in fact they even started a club.

Membership in the Make It Beef (MIB) Club is free to moms and everyone alike. Each member receives a monthly e-newsletter as well as access to download or order a hard copy of the first issue of MIB 'mini-mag' from the Beef Information Centre website (www.beefinfo.org). Select grocery stores across Canada will also be offering the mini-mag for a limited time during September.

The fall issue of MIB has lots of solutions for moms who want to feed their families nutritious, delicious and convenient meals. 'Dinner Now' features fast, good-for-you weeknight recipes using pantry basics. The 'How-To' section shows how batch cooking can help you create homemade convenience food with ground beef. And in 'Real Life' see how new products on store shelves can provide healthful recipes for families on the fly. The mini-mag also features nutrition tips, great recipes and lots more.

Each monthly e-newsletter provides four easy weeknight meal solutions delivered right to your inbox, and a 'Your Questions Answered' section, where Beef Information Centre experts answer your questions on beef cooking and preparation, safety, nutrition and anything else beef. With experts from the BIC test kitchen, beef specialists, home economists and registered dietitians, and our own moms, BIC is sure to have all the answers to your questions on all things beef.

Understanding the needs of Canadian consumers and how easy meals made with beef can meet those needs is a key area of focus for BIC. Joyce Parslow manages BIC's test kitchen and is a busy mom of two. "I know firsthand that real life can be really hectic, with kids back at school and one very picky eater I need all the help I can get – through the Make It Beef Club we hope to provide solutions we find helpful in our own lives."

Joining the club is free and easy. Visit the BIC website at www.beefinfo.org to sign up. While you're online, visit the online Cooking Lessons with great video how-to's on anything from carving a roast to making beautiful burgers.

Georgian Angus Premier Sale

70 Black and Red Lots
September 8, 2007

At the farm of John and Pat Duivenvoorden, JDP Angus, Innisfil, Ontario.

Outstanding herdsire prospects, fancy heifer calves, bred yearlings, cows with bull and heifer calves.

Consignors:

Glen Islay Angus, Nottawa, ON: Don and Jeannette Currie, glenislay@bmts.com
Harper Farms, Proton Station, ON: Don/Cindy and Allan/Diana Hargrave, harper@bmts.com
JDP Angus, Innisfil, ON: John and Pat Duivenvoorden, trucking@csolve.net

Douglas J. Henderson and Associates, Ltd.
Doug and Linda Henderson
Box 5900,
Lacombe, AB
T4L 1X4
djhenderson@platinum.ca

"Source for Success" Polled Hereford Sale

Saturday September 15, 2007 at 1pm

Location: Billy Elmhirst's Farm
1870 Settlers Line
Indian River, ON
15km east of Peterborough on #7 Hwy

65 Lots - Canada's Top Genetics

Outstanding herd sire prospects, fancy 4-H and Junior prospects, replacement females & proven females.

View catalogue online www.elmlodge.ca
Contact Elm Lodge Polled Herefords

Uppin the Ante Charolais Female Sale

Sale Location: Purple Hill Auction Barn, Thorndale Ontario (near London)
Date and Time: Saturday September 29, 2007
40 select Purebred Charolais Females
Heifer Calf Show prospects, Bred Yearlings, Cow/Calf Pairs and Bred Cows

Jr Incentive program: cash incentives for a project animal purchased from Uppin the Ante –check out
Web site for details

All-day viewing of cattle Friday September 28, 2007.
Sale day viewing in morning followed by luncheon at 11am, sale at 2pm.
Sale day phone 519 871 4703 or 403 350 9858 or 519 636 5506
Catalogue available on line at www.buyagro.com

The Futures One Simmental Sale: Edition I

September 15, 2007
3:30 pm

Destiny Simmentals, R.R. #2 Meaford,
196576 7th Line Euphrasia (North of Rocklyn)
70 Lots – Red and black purebreds, fullbloods and full fleckvieh Simmentals
Outstanding herdsire prospects, fancy heifer calves, bred yearlings & mature cows.

Consignors:

Destiny Simmentals, Meaford, ON - Todd and Karen Campbell (519) 538-5103 Email:
tcampbell@rbafinancial.com; Jetstream Livestock, Orton, ON - Shane Williams & Joanne Handley (519)
787-1323 Email: jetslivestock@aol.com; Cedar Creek Simmentals, Peterborough, ON - Steve & Lara
Murray, Pat Murray & Janal Ingram (705) 292-5323; Chandor Farms, Cochrane, ON - Rheal & Suzanne
Cousineau, Marc & Tina Cousineau Farm: (705) 272-6649 ; White Lake Farm, White Lake, ON - Jacques
& Lynda Lalonde (613) 623-1001;

View Sale Catalogue On Line: www.bouchardlivestock.com

Contact: Shane Williams & Joanne Handley
(519) 787-1323or (519) 938-1220

Prince Edward County 5th Annual Steer Show and Sale

September 8, 2007

Pre-show entertainment starts at 6pm featuring the Fiddler's Found and the 4-H Square Dancing Club.
Show starts at 6:30pm and auction to follow. Great fun for all.
Contact: Melissa Baitley (613) 399-1011 (daytime) or (613) 399-5150 (evening)

Canada's Outdoor Farm Show - Where Farmers Meet!

Sept 11-13
Canada's Outdoor Park, Woodstock
Get \$5 off your admission coupon through participating Ontario Retail Farm Equipment Dealers
<http://www.outdoorfarmshow.com/enter.html>

International Plowing Match and Farm Equipment Show/Country Festival Sowing Seeds, Growing Dreams!

Sept 18-22
<http://www.ipm2007.ca/>

Waterloo Cattlemen's Association 43rd Annual Beef Barbecue

September 28
6:30pm
ALL THE BEEF YOU CAN EAT!!

New Dundee Community Centre
Dance to DJ Derek Habermehl
DOOR PRIZES
\$18 - Advance Sale Only
Tickets Available through the 2007 WCA Board of Directors
Stewart Cressman, President (519) 696-3119

Dufferin Town and Country Farm Tour

September 29
9am-4pm

Sponsored by Dufferin Cattlemen's Association and other commodity groups.
This is a self-guided driving tour to farms and agri-businesses in East Garafraxa Township. Pick up passport morning of tour at Hill of Headwaters Tourism, Orangeville or Inland Co-operative, Grand Valley.
Lunch is available on the route. See farming first-hand along with many commodity displays. Tour information - call 1-800-332-9744 or 419 941-0454. Spend a day in Headwaters Country....

Canadian Highlight Sale

September 29
70 lots of Angus Cattle
Cows with calves at foot
Bred Heifers
2007 Bull and Heifer calves

Smith Falls, ON
Complimentary beef barbecue at noon
For more details, contact Rob Holowaychuck at (403) 341-5098

7th Annual Cream of the Crop Special Edition II Blonde d'Aquitaine Sale

October 13
4pm
Hoards Station Sale Barn
Deadline: August 18
Sponsored by: Ontario Blonde d'Aquitaine Association
For more details: Marcel Lachance (705) 639-2183, Laverne McGee (705) 653-3160, Dave McNeven (705) 295-6208
View Colour Catalogue online at <http://www.ontarioblondes.com/events.html>

First Annual Blonde Influence Stocker Sale

October 19
11am
Hoards Station Sale Barn
Cost: \$10/head commission
Deadline: Entries close October 6.
Sponsored by: Ontario Blonde d'Aquitaine Association
Further Details:

Calves must be at least 50% blonde. 350 head expected. Commission \$10/head. Commercial breeders welcome. A selection committee will view entries. All entries must meet Laura's Lean requirements.
Sale Selection Committee: Marcel Lachance (705) 639-2183 or Laverne McGee (705) 653-3160

Royal Agricultural Winter Fair

November 2-11
The Direct Energy Centre, Exhibition Place, Toronto
<http://www.royalfair.org/>

Complete Dispersal of Great Northern Genetics Red Angus as well as The Walnut Drive Polled Hereford Production Sale

November 14
7pm

...and commercial cowherd sale, as well as breeder bulls. Approx. 250 head sell at Cargill auction Market North of Walkerton, Ontario. Wed

Listings available sale day. For info contact John W. Vancise, RR #4 Stayner. Phone: (705)-445-0407 or Cell (705) 441-4048. Email john.vancise@sympatico.ca

Eastern Canadian Gelbvieh Assoc. Annual Sale

November 24
1:30pm

David Carson's Farm and Auction, Listowel
Consignment Deadline: Sept. 22, 2007
Contact: Carolyn Porteous (705) 742-9759

Environmental Farm Plan Workshops – Bruce County

Start times 10am. No charge.

There are separate upcoming workshops on Oct 12 and Nov 5. Please call or email to register. Producers are invited to attend workshops to gain knowledge on best management practices, develop an action plan for their farm and learn about government cost-share funding projects that are available. For more details visit www.ontariosoilcrop.org

Jayne Dietrich: bruce@ontariosoilcrop.org or (519) 367 5930.

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This report prepared with the assistance of Dr. Doug Powell's team at the Universities of Guelph and Kansas State. 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

A) Rally supports raw dairy farmer; Dozens gather at Newville farm to send message to state

27.aug.07

Sentinel Reporter

Heather Stauffer

<http://www.cumberlink.com/articles/2007/08/27/news/news542.txt>

As dozens of supporters gathered on his farm Saturday, bearing signs and raw milk products, Newville farmer Mark Nolt observed from a distance.

What that collective voice was saying, according to rally organizer Judy Stoltzfus, was this: "I want to eat what I know is good for me. Why must a farmer go to jail because he's supplying me with something that I need for my health?"

So far, Nolt hasn't gone to jail for selling unpasteurized milk, yogurt and cheese. But several weeks ago, state officials seized Nolt's supply of the dairy products, and the farmer says he could face jail time if he resumes selling them.

At issue are Pennsylvania regulations that allow the sale of raw milk only with a permit. That permit does not allow the sale of other unpasteurized dairy products under any circumstances. Nolt used to have a permit but has said he refuses to get another one because it would not allow him to sell raw yogurt, soft cheeses and other dairy products.

B) Pa. cracks down on non-permit raw milk sales

24.aug.07

Lancasterfarming.com

Dave Lefever

<http://www.lancasterfarming.com/node/773>

On Aug. 10, officials from the Pennsylvania Department of Agriculture, state Attorney General's Office and the U.S. Food and Drug Administration, along with State Police officers, raided the farm of Mark S. Nolt near Newville, Pa.

According to Nolt, the officials confiscated about \$25,000-\$30,000 worth of dairy products and packaging equipment on his farm, Nature's Sunlight.

Bill Chirdon, director of the Bureau of Food Safety and Laboratory Services at the Pennsylvania Department of Agriculture (PDA), was cited as saying the reason for the action was that the Cumberland County dairyman had been selling raw milk and dairy products without a permit as required by Pennsylvania law.

Among the reasons Nolt said he has not renewed his raw milk permit since August of 2006 is that the permit only allows the sales of fresh milk and aged cheese and not other dairy products he produces, such as kefir and yogurt.

Nolt also said he is not willing to sign the permit because it gives PDA the authority to regulate his farm, stating, "My customers are my inspectors."

The story explains that Mark Nolt and his wife Mary Ann, along with 10 children, keep a grazing herd of about 50 crossbred dairy cows as well as raising beef, sheep and poultry on pasture, offering dairy products, meats and eggs to customers directly off the farm and at the Carlisle Farmers' Market.

Mark Nolt said he was not home at the time of the raid, in which officials were accompanied by five police cars.

The Nolt's case is emerging as a potential backdrop for a concerted protest against what some farmers and their supporters see as the over-zealous regulation of raw milk sales. A rally and press event is planned for today at noon on the Nolt farm in support of Nolt and raw milk sales.

Leading up to the crackdown was the Pennsylvania Department of Health notifying PDA in May "that three households have experienced illness from consuming (Nolt's) milk, including one confirmed case of campylobacteriosis in a child," according to Commonwealth Court of Pennsylvania documents.

Nolt was cited as saying that PDA has produced no conclusive evidence of the illnesses, adding, "We've seen no proof of sickness whatsoever."

According to Chirdon, the state's evidence shows a "high probability" that the illnesses came from Nolt's dairy products. However, he said confidentiality laws make it difficult to know for sure.

According to Chirdon, the issue boils down to the fact that Nolt does not have a permit to sell raw milk.

Chirdon said he has worked closely with Nolt over the past months, urging him to acquire a raw milk permit, which is free of charge, and even encouraging him to talk to legislators to change the milk law.

Chirdon said that about eight other dairy farmers in Pennsylvania are currently being warned about selling raw milk without a permit.

Doctors with the Pennsylvania Department of Health (PDH) urge high levels of caution in consuming raw milk, especially in light of events from this past February to July in which 29 cases of Salmonella poisoning were linked to raw milk from a York County farm.

According to Dr. Andre Weltman of PDH and Dr. Tai-Ho Chen, epidemic intelligence service officer at the department, a rare form of Salmonella bacteria caused diarrhea and vomiting and caused two of the 29 people to be hospitalized.

The median age of the people who became ill was 6 years, according to Weltman. Two of cases were infants, he said.

Of the 29 people diagnosed with the Salmonella, 14 of them said that they had consumed raw milk from the dairy in question. Three of the people said that they had eaten a type of soft cheese alleged to have been made with milk from the dairy, and three of the people said that they had consumed raw milk but refused to name the dairy, according to Chen.

The Salmonella outbreaks also coincided with times when the dairy was selling raw milk, with cases stopping during times when it was voluntarily shut down, according to Weltman.

C) Raw milk may not be such a good idea

24.aug.07

Microblogology.com

lcramer

<http://www.microblogology.com/blog/?p=95>

There has recently been a report about a random survey of milk samples taken from 901 Wisconsin variously sized dairy farms. Unfortunately, what they found was:

Approximately 76 percent of the samples had detectable Coxiella burnetii DNA, and 5 percent of the samples harbored L. monocytogenes.

Infection with C. burnetii can be found in sheep, cattle and goats without apparent infection. C. burnetii causes Q fever in humans, which has been described as an influenza-like infection. According to the Merck Manual:

Transmission is usually by inhalation of infected aerosols, but the disease can also be contracted by ingesting infective raw milk. C. burnetii is very virulent, resists inactivation, and remains viable in dust and stool for months; even a single organism can cause infection.

Listeria monocytogenes causes asymptomatic disease in most healthy adults, but in newborns, the immunocompromised, people over 60 and pregnant women, infections with this organism can cause: fever, muscle aches, and sometimes gastrointestinal symptoms such as nausea or diarrhea. If infection spreads to the nervous system, symptoms such as headache, stiff neck, confusion, loss of balance, or convulsions can occur.

Infected pregnant women may experience only a mild, flu-like illness; however, infections during pregnancy can lead to miscarriage or stillbirth, premature delivery, or infection of the newborn.

Maybe pasteurization can be a good thing? The Raw Milk Movement argues raw milk is better for you and that disease from milk is rare, but is that because the majority of all milk consumed is pasteurized?

D) Bioniche ships first order of E. coli O157:H7 cattle vaccine

23.aug.07

from a press release

Belleville, ON -- Bioniche Life Sciences Inc. (TSX: BNC), a research-based, technology-driven Canadian biopharmaceutical company, today announced that the first permit has been issued for its E. coli O157:H7 cattle vaccine ("the vaccine"), and that the first order of vaccine has been shipped to that customer.

The vaccine will be used for the reduction of shedding of E. coli O157:H7 bacteria in cattle. Shed bacteria can contaminate food, water and the environment. Human exposures to this pathogen result in an estimated 100,000 cases of illness per year in North America. Bioniche believes that use of the vaccine will reduce the amounts of bacteria in cattle and the related incidence of human disease.

The vaccine remains under review by The Canadian Food Inspection Agency (CFIA) and The United States Department of Agriculture (USDA). In the course of its review process, the CFIA notified Bioniche last December that it was agreeable to issuing permits under the Permit to Release Veterinary Biologics regulations. These regulations allow cattle owners, through their veterinarians, to request vaccine be supplied to them by Bioniche. At the time this arrangement was accorded to the Company, meaningful quantities of vaccine were not yet available.

Since that time, Bioniche has commenced production of the E. coli O157:H7 cattle vaccine at its Belleville, Ontario facility. This supply is now being provided to veterinarians requesting vaccine under the Canadian Permit to Release regulations. Bioniche will continue to scale up as full domestic and international approvals are received. Until such approvals are received, all vaccine will be shipped to Canadian veterinarians as permit requests are received and approved by the CFIA.

In order to progress from shipping under permits to a full license, the CFIA indicated that Bioniche was required to provide additional data confirming reduction in E. coli O157:H7 shedding by vaccinated animals. This information was provided to the CFIA in the spring and is currently under review.

Further information about initial vaccine orders will follow as such customers consent to its disclosure and as Bioniche reports its financial results.

E) Support voiced for midstate farmer being prosecuted for illegally selling raw milk

23.aug.07

WITF

http://www.witf.org/FM/00000_Support-voiced-for-midstate-farmer-being-prosecuted-for-illegally-selling-raw-milk_060342.htm

Some Cumberland County farmers are, according to this story, rallying around one of their colleagues who's being prosecuted by the state for selling raw milk without a permit. Agriculture Department officials recently raided the farm of Mark Nolt in Newville, confiscating unfinished product and packaging.

Authorities say Nolt had sold the milk and products made with it even after his license expired about a year ago. Jonas Stoltzfus, a neighbor and customer of Nolt and fellow producer, says recent highly-publicized crackdowns on raw milk farmers are misguided.

The state says the milk is regulated because it can be harmful if it's mishandled. But Stoltzfus says that factor is outweighed by the need for consumer choice, adding he supports Nolt for defiantly selling the milk without a permit. Stoltzfus is organizing a rally for this Saturday at noon at Nolt's farm at 401 Centerville Road in Newville.

F) ALBERTA beef plan goes bust

22.aug.07

National Post

Kevin Libin

<http://www.canada.com/nationalpost/news/story.html?id=d33adc0a-28ed-4449-a67a-e5b124707f63&k=6243>

BALZAC, Alta. -- Inside the Rancher's Beef operation, just outside Calgary's northern limits, may be, according to this story, the most state-of-the-art packing plant in the country. Opened last summer at a

cost of \$40-million, the facility was christened the Cadillac of food safety in a post-mad-cow era, capable of tracking each bovine as it journeyed from the truck, through the plant, to its end in a box of beef. Cor Van Raay, a feedlot owner in Iron Springs, Alta., and a major investor in Rancher's Beef was quoted as saying "In North America, I think we were the only plant eligible to ship to Europe," where traceability is a must.

The plant was also supposed to answer prayers from Alberta's 35,000 beef producers. During the BSE crisis, they complained of being taken advantage of by a trio of large, mostly U.S.-owned, packers who profited while producers went broke. The solution: a locally owned, farmer-run plant that, even facing restricted borders, would ensure decent revenues for cow-calf producers.

A farmer-run beef plant was supposed to solve Alberta's mad-cow woes. Now its future is uncertain. Today, the parking lot at Rancher's Beef is half empty. In the loading area, tractor-trailers sit, unfilled. The place feels as energetic as cows dozing in the sun in surrounding fields. Fourteen months after opening its doors, Rancher's Beef announced last week it was insolvent, filing for creditor protection, potentially affecting 260 employees, and ending the ranching community's dreams of shielding itself from the vagaries of the export marketplace.

The story goes on to say that when plans for Rancher's Beef began in 2004, a farmer-run slaughterhouse sounded like perfect medicine for ailing ranchers. The U.S. blocked cattle after Canada's first BSE discovery in May, 2003. Four months later, Americans allowed only boxed beef from animals younger than 30 months (older cows are considered higher risk). Unable to get animals south, Alberta farmers were stuck with a livestock glut. Cattle prices plunged, while beef prices stayed high. Packers made a bundle, tripling profits during the summer and sparking government probes into competitive practices. The inquiries cleared the packers. But farmers couldn't help being jealous, with their industry losing an estimated \$7-billion even as processors thrived.

Inside Alberta's ranching community, there are a dozen theories about what went wrong at Rancher's Beef. They all offer some truth.

Some claim the rising dollar ate up profits. Or labour costs. Plans to market premium beef, tested for BSE, were disallowed by the Canadian Food Inspection Agency. Early on, Calgary cut off the plant's water supply for weeks, forcing executives to bring in tankers. Neighbouring farms sued Rancher's owners, claiming the plant hurt their property values.

Then, cattle prices rebounded when the U.S. border reopened to live Canadian cattle in 2005 just as grain prices at the company-owned feedlot soared. Designed to process 800 head a day, the plant never broke 450.

In the end, Mr. Van Raay was cited as saying, the company plain ran out of money after bank financing dried up, despite loans guaranteed by the federal government.

G) USDA dismisses complaints against Aurora Organic Dairy

29.aug.07

From a press release

Aurora Organic Dairy, a leading provider of high-quality organic milk and butter, today announced that the U.S. Department of Agriculture has dismissed the complaints against the company, following an extensive review.

Under the agreement with USDA, the company will amend the farm plan for its Platteville, Colo., location to reflect the company's existing transformation plans, and inform USDA of its progress. The agreement also affirmed the validity of each of Aurora Organic Dairy's current certifications under the National Organic Program.

"We are very pleased with both the dismissal and the valuable input from USDA. This result allows us to accelerate the transformation of our Platteville organic dairy farm," said Mark Retzloff, president and chief organic officer of Aurora Organic Dairy. "Through cooperation with the USDA at all levels, we will remain focused on our mission of making high-quality organic milk and butter more affordable and available for American families."

Aurora Organic Dairy also confirmed the outline of its re-development plan for the Platteville dairy facility, which is now underway. The company's plan for the Platteville farm includes a substantial increase in the amount of organic pasture acreage, to approximately 400 acres, and a significant decrease in the size of the farm's organic dairy herd, to about 1,250 milking cows. About three-fourths of the farm's existing buildings and paddocks are being razed and converted to pasture. In addition, all incoming and

replacement animals will be organically-born. The Platteville facility also will become a focal point for Aurora Organic's ongoing research and teaching relationships with leading universities and institutions, with increased support from the company for organic dairy research and education.

"When Aurora Organic Dairy was established in 2003, we began work at the Platteville farm with a vision of bringing organic dairying to Colorado through organic conversion of an existing dairy," said Dr. Juan Velez, M.V., M.S., D.A. C.T., large-animal veterinarian and vice president of farm operations for Aurora Organic Dairy. "Our long-term goal is an organic farming system that exceeds NOP requirements with innovative, pasture-based farms where all incoming animals are organic-born." Dr. Velez added, "We share a vision with many in the organic dairy community that farms should raise their own organic animals from birth."

"Colorado is home to many of America's finest organic farms and companies," said the Honorable John Stulp, Colorado Commissioner of Agriculture. "We're proud of the positive role companies like Aurora Organic Dairy have taken to build organic agriculture in our state, as well as the positive impact on our agricultural economy." The Colorado Department of Agriculture is the organic certifier for Aurora Organic Dairy's Colorado farms.

"We currently certify Aurora Organic Dairy's milk processing plant in Colorado and all of its Texas facilities," said David Abney, vice president of the United States' largest organic certifier, Quality Assurance International. "Aurora Organic Dairy has maintained an unbroken certification record with us, and all facilities certified by QAI meet every provision of the National Organic Program."

"I am personally committed to the principles and success of organic agriculture and to the conversion of land to organic practices," said Retzloff. "In addition to our pasture-based farm programs, we are actively involved in the research and promotion of sustainable organic systems with leading institutions and universities. We look forward to sharing more about these initiatives with the organic community in the near future."

About Aurora Organic Dairy

Aurora Organic Dairy's mission is making high-quality organic milk and butter more affordable and available for American families. The company is a leading producer of private-label and store-brand organic milk and butter. The organic production company includes headquarters offices in Boulder, Colo., and an organic dairy farm and on-farm organic dairy processing plant near Platteville, Colo. A second organic dairy near Dublin, Texas, comprises 2,800 acres of pasture, croplands, and milking facilities. A third organic farm, High Plains Organic Dairy, near Kersey, Colo., began organic milk production in fall 2006. Aurora Organic Dairy's newest organic dairy farm, Coldwater West, near Stratford, Texas, began organic milk production in summer 2007. For more information, visit www.auroraorganic.com.

H) Japanese chickens stop scours in Kiwi calves

28.aug.07

Waikato Times (New Zealand)

Wayne Timmo

<http://www.stuff.co.nz/waikatotimes/4181402a6415.html>

Antibodies made by Japanese chickens are, according to this story, helping New Zealand calves fight potentially fatal scours.

Te Awamutu company Independent Veterinary Supplies has gained a world first New Zealand Food Safety Authority animal remedy registration for its Rotagen Combo product.

The product is made from a combination of antibodies produced in the eggs of Japanese hens vaccinated with antigens for common calf scours viruses including rotavirus, cryptosporidia, E coli K99 and salmonella.

Used as either a milk drink or warm water drench it provides a preventive and treatment for common viruses that cause neonatal scours - a common cause of calf death and poor development.

Independent Veterinary Supplies general manager Lindsay Chitty was cited as saying the product had been had been in use for nine years, but the registration came after extensive treatment regimes had been developed through field use.

It meant the product, sold under the Vetpack label, was available off the shelf rather than on prescription.

I) K-State's Apley among most influential veterinarians in cattle feeding industry

28.aug.07

Kansas State University

Daniel Thomson, Mike Apley, Cheryl May

MANHATTAN -- Veterinarian Dr. Mike Apley has devoted his career to animal health. The Kansas State University professor's efforts were recognized recently when he was spotlighted as one of the six most influential veterinarians in the cattle feeding industry in the past 35 years. Bovine Veterinary Magazine featured Apley and other industry leaders in an article on "VIPs of the Feedlot Industry."

"We at K-State are pleased that one of the nation's leaders in cattle management, Dr. Mike Apley, and his lifetime of leadership in animal health is widely recognized," said Ron Trewyn, K-State vice president for research. "Mike certainly has had an ongoing vital role in maintaining the health of our nation's cattle supply, and therefore America's food supply.

As a result, he is contributing to the nation's food safety and security and the Kansas and U.S. economy." "Being listed as one of the six most influential veterinarians in the cattle feeding industry over the last 35 years is a distinct honor and richly deserved," said Dr. Daniel Thomson, K-State's Jones Professor of Production Medicine and Epidemiology and director of the Beef Cattle Institute. "We are lucky to have Mike at K-State."

Apley, associate professor of agricultural practices in the College of Veterinary Medicine, is a second-generation K-State veterinarian with a doctorate in physiology (pharmacology). His practice background includes two years in general practice in central Kansas and four years in a feedlot consulting/contract research practice based in Greeley, Colo.

Apley was on the faculty at Iowa State University from 1996 to 2005 where he was an associate professor in the department of veterinary diagnostic and production animal medicine and served as interim director of the production animal medicine section in 2004-2005. In August 2005, Apley joined the department of clinical sciences at K-State. He works with veterinarians throughout the United States on the use of drugs in food animals and also in the area of beef cattle health, with an emphasis on feedlots. He also is a contributing editor for Beef Magazine.

Apley also is director of PharmCATS Bioanalytical Services at K-State.

PharmCATS, which stands for Pharmacology, Clinical, Analytical and Toxicological Services, is a not-for-profit bioanalytical laboratory affiliated with K-State. The PharmCATS team includes four board certified veterinary clinical pharmacologists supported by two analytical chemists.

There are only 50 board-certified veterinary clinical pharmacologists in the United States, and four are at K-State. PharmCATS was established to provide high volume, rapid throughput bioanalytical services focused on the identification and quantification of exogenous compounds such as drugs and toxins in biological matrices.

PharmCATS recently received international publicity. A reporter for London-based Animal Pharm news interviewed Drs. Lisa Freeman, associate dean of research in the College of Veterinary Medicine, and Apley. In an eight-page story about the Kansas City Animal Health Corridor in the May 18 issue of the international publication, PharmCATS and K-State's

Biosecurity Research Institute were spotlighted. The article calls K-State

"one of the premier animal sciences schools in the United States."

"This is tremendous publicity for K-State and all of our associated programs," said Ralph Richardson, dean of the College of Veterinary Medicine. "People outside of the Midwest aren't aware of the high level of activity going on in this field or the number of specialized companies located in the corridor. This story helped to get the word out, and it really puts K-State in a great light."

J) PG&E receives approval for cow power

24.aug.07

from a press release

San Francisco -- Pacific Gas and Electric Company announced today that the California Public Utilities Commission has approved its gas purchase agreement with Microgy, Inc. ("Microgy"), a subsidiary of Environmental Power Corporation (Amex: EPG), to deliver up to 8,000 Mcf of pipeline quality renewable natural gas daily. The methane gas, captured from cow manure, will be generated by Microgy facilities in California.

The agreement allows PG&E to purchase from Microgy 8,000 Mcf of renewable natural gas. Microgy plans to construct four production facilities on the site of large dairy farms in California and interconnect those systems to PG&E's extensive gas pipeline network. In addition to producing renewable energy, each of these facilities can produce significant greenhouse gas benefits by capturing methane from cow manure.

"Biogas is a triple win for California," said Roy Kuga, vice president of energy supply, PG&E. "It delivers clean, renewable energy to our customers, improves the air quality of the communities we serve and provides farmers with a new revenue stream that would otherwise go unutilized."

Cow power is the newest and most innovative way PG&E is realizing its renewable energy goals. As Microgy constructs state-of-the-art gas-generating facilities on dairy farms across the central valley, California consumers will benefit from a new source of renewable, environmentally-friendly energy. PG&E is also exploring other projects that will demonstrate the viability of converting biomethane to pipeline quality gas for use in power plants.

PG&E currently supplies 12 percent of its energy from qualifying renewable sources under California's Renewable Portfolio Standard (RPS) program. With more than 50 percent of the energy PG&E delivers to its customers coming from generating sources that emit no carbon dioxide, PG&E provides among the cleanest energy in the nation. PG&E continues to aggressively add renewable resources and is on target to exceed 20 percent under contract or delivered by 2010.

For more information about Pacific Gas and Electric Company, please visit the company's web site at <http://www.pge.com> SOURCE Pacific Gas and Electric Company.

K) EU relaxes ban on British meat exports

23.aug.07

Associated Press/BBC News/Adfero

BRUSSELS, Belgium -- The European Union on Thursday relaxed, according to these stories, a ban on exports of British livestock, meat and dairy products that was imposed after an outbreak of foot-and-mouth disease in southeastern England earlier this month.

The ban will remain in effect in a special zone around the infected farms in the county of Surrey, but products from elsewhere in Britain can be exported under strict conditions as of Saturday.

Deputy chief U.K. veterinarian Fred Landeg was quoted as saying after a meeting of EU veterinary experts "This is a very good outcome for the U.K. There was a unanimous decision."

He said he hoped the results of a probe into the source of the infection would be published "in the next few days."

The European Commission said veterinary experts from the 27 EU member states expressed support for the control measures taken by British authorities to contain the disease. They said the "strict and immediate" provisions helped curb the outbreak.

"In accordance with the new decision ... trade in live animals and their products from most of the U.K. will be possible, subject to strict controls and veterinary supervision, from Aug. 25," a commission statement was cited as saying.

All of Britain had been classified as a "high-risk" zone for livestock and product exports at the request of British authorities. Farmers have said the trade ban was costing them close to \$4 million a day in lost income. Exports from Northern Ireland had not been affected.

EU spokesman Philip Tod was cited as saying the restrictions on trade in animals from the 1.9-mile protection zone and the 6-mile surveillance zone will remain in place for three months from the last outbreak, after which Britain will be declared foot-and-mouth disease free.

Commenting on the decision to lift the ban, Tod was further cited as saying, the action had been possible due to "swift action" taken by the British authorities to restrict the movement of animals in the wake of the crisis.

He stressed that the lifting on the ban was to be subject to "strict veterinary control" and confirmed that farmers whose businesses were located within the existing foot-and-mouth surveillance zone would still be subject to the restrictions.

A further meeting is expected to be held on September 11th to review the decision.

L) Cow-powered fuel cells grow smaller and mightier

23.aug.07

From a press release

COLUMBUS, Ohio — Cows could one day help to meet the rise in demand for alternative energy sources, say Ohio State University researchers that used microbe-rich fluid from a cow to generate electricity in a small fuel cell.

This new microbial fuel cell is a redesign of a larger model that the researchers created a few years ago. The new cell is a quarter of the size of the original model, yet can produce about three times the power, said Hamid Rismani-Yazdi, a doctoral student in food, agricultural and biological engineering at Ohio State University.

Experiments showed that it took two of the new cells to produce enough electricity to recharge a AA-sized battery. It took four of the first-generation fuel cells to recharge just one of these batteries.

Rismani-Yazdi is the lead author of a new study of cellulose-based microbial fuel cells. The source of power for these fuel cells comes from the breakdown of cellulose by a variety of bacteria in rumen fluid, the microbe-rich fluid found in a cow's rumen, the largest chamber of a cow's stomach. To create power, researchers fill one compartment of a microbial fuel cell with cellulose and rumen fluid.

"Energy is produced as the bacteria break down cellulose, which is one of the most abundant resources on our planet," said Rismani-Yazdi. Indeed, cellulose is plentiful on most farms, as harvesting usually leaves plenty behind in the form of crop residue in fields. Other prime sources of cellulose include waste paper and items made of wood.

Rismani-Yazdi and his colleagues are continuing to refine their microbial fuel cells, as well as trying to figure out how to grow mass amounts of rumen microbes in the laboratory for possible large-scale use in the future.

The researchers reported the findings August 21 at the American Chemical Society meeting in Boston. Rismani-Yazdi worked with his mentor Ann Christy, an associate professor of food, agricultural and biological engineering at Ohio State and with Olli Tuovinen, a professor of microbiology at the university. The team collected rumen fluid from a living cow, extracting the fluid through a cannula, a surgically implanted porthole that leads directly into its rumen. They filled one compartment of a fuel cell with this microbe-rich fluid and with cellulose.

The microbial fuel cell, which has two compartments, is about two inches wide and three inches in height and length. A thin membrane made of special material separates the two compartments. This material allows protons to move from the negative (anode) compartment into the positive (cathode) compartment. This movement of protons, along with the movement of electrons across the wire and resistor that connect the two compartments, creates an electrical current.

A small piece of graphite placed inside each compartment served as a fuel cell's electrodes (an electrode draws and emits electrical charge.) The researchers filled the anode chamber with cellulose and with microbes derived from rumen fluid. Electrons are released as the microorganisms break down the cellulose.

These electrons are then transferred to the anode electrode.

The researchers filled the other chamber, the cathode, with potassium ferricyanide, a chemical that acts as an oxidizing agent and helps close the electrical circuit by accepting electrons from the cathode electrode. Once the circuit is closed, electrons flow from the anode to the cathode, creating electricity. The microbial fuel cells with the least amount of resistance produced the most power – enough to run a miniature Christmas tree light bulb, Christy said. That's about three times more power than their first-generation fuel cells were capable of producing.

"The amount of electricity that we can get out of one of these cells is ultimately related to the resistance of the object that we want to power," Rismani-Yazdi said.

He said that he typically adds cellulose to the fuel cells every two days, although that amount can vary depending on how quickly power is drained from the cell.

"But the power output of these fuel cells is sustainable indefinitely as long as we keep feeding the bacteria with cellulose," Christy said. "We ran these cells for three months."

Although the technology is still in its infancy, the researchers are encouraged by how far they've come in the last two years, and they are continuing their efforts to increase the amount of power these microbial fuel cells can produce.

Partial support for this work was provided by the Ohio Agricultural Research and Development Center as well as the College of Food, Agricultural and Environmental Sciences at Ohio State.

M) Dyed raw milk? State likes charcoal

06.sep.07

News & Record

Mark Binker

<http://www.news-record.com/apps/pbcs.dll/article?AID=/20070906/NRSTAFF/70906002>

<http://barfblog.foodsafety.ksu.edu/2007/09/articles/raw-milk/ill-have-a-brown-cow-hold-the-charcoal/index.html>

RALEIGH — Raw, unpasteurized milk occupies a dicey niche under North Carolina law. Despite a prohibition on sale for human consumption, enthusiasts work to find regular supplies and regulators work equally hard to make sure it's difficult to come by.

On Friday, the N.C. Board of Agriculture is, according to this story, scheduled to take action aimed at cutting off one part of the state supply chain.

Farmers can legally sell raw milk as "pet milk," for consumption by dogs and other animals. An administrative rule the board is scheduled to adopt would require that this milk be labeled "not for human consumption" and dyed charcoal.

The story explains that rules are not state laws. Rather, the legislature gives agencies the ability to draft regulations on technical matters that if put in place have the force of law. If approved as expected by the Board of Agriculture, the raw milk rule would face further scrutiny and ultimately could be appealed to the legislature.

The dying requirement is aimed at discouraging people who buy "pet milk" but use it on the dinner table or in making cheese.

Joe Reardon, director of the Agriculture Department's Food and Drug Protection Division, was quoted as saying, "We want to make it so the product would be unappealing to individuals."

Ruth Ann Foster, a Greensboro resident who has been working to get state law changed to allow broader sale, was quoted as saying, "They have now precluded every avenue for us to get raw milk," and that yes, people are using the pet milk exemption to buy raw milk. "This is just really punitive to us," she said.

Regulators fear that raw milk has the possibility to spread food-borne diseases. In particular, doctors say the campylobacter and listeria germs can hitch a ride from the dairy to the dinner table, with particularly bad consequences for children, pregnant women and the elderly.

Foster was further quoted as saying, "People who go to the farm to buy pet milk know what they're getting. We need to protect our local food source. We want a say in our food. For most of the people who are in this, raw milk is the tip of the iceberg."

In fact, there is a move in the legislature to make raw milk available for sale to humans. A bill sponsored by Sen. Kay Hagan would allow consumers to enter into contractual arrangements with farmers known as "cow shares" to get raw milk.

Hagan, a Greensboro Democrat, was quoted as saying, "I can't imagine the government intruding into someone's refrigerator like this."

N) Beef pulled from shelves over possible BSE risk

05.sep.07

Independent Online

<http://www.independent.ie/national-news/beef-pulled-from-shelves-over-possible-bse-risk-1071451.html>

FIVE butchers and a supermarket have, according to this story, been ordered to stop selling beef that was found to contain spinal parts that could transmit the fatal BSE infection.

The Food Safety Authority of Ireland (FSAI) said that a total of 11 enforcement orders were issued in August, making it the worst month for food safety breaches in five years.

This included prohibition orders on six premises, to stop them selling beef that was in breach of EU health regulations designed to protect consumers from the risk of eating BSE-infected meat which can cause the brain-wasting variant-CJD disease in humans.

The story goes on to say that the Associated Craft Butchers of Ireland (ACBI) accused the FSAI of wasting taxpayers money and taking "a last kick at butchers" by policing a regulation that the EU Commission was proposing to abolish and replace with a less stringent 30-month time limit.

O) USDA has failed cattle producers

04.sep.07

Bismarck Tribune

Kent Conrad

<http://www.bismarcktribune.com/articles/2007/09/04/news/opinion/letters/138763.txt>

Conrad writes in this letter that he is responding to Michael Heaton's letter published Aug. 22, concerning the drop in U.S. cattle and beef trade following the 2003 discovery of bovine spongiform encephalopathy in a Canadian cow in Washington state.

In 2005, the Senate passed my resolution blocking controversial U.S. Department of Agriculture plans to re-open the Canadian border to live cattle trade. I have opposed opening the border until Canada can prove it is controlling and eradicating BSE from its cattle herd. To date, Canada has not provided such proof.

I wholeheartedly agree with Heaton that the USDA has failed our nation's cattle producers.

First, it opposed some packer-exporters' actions to test their products for BSE, at their own expense, as a way to assure our customers that U.S. beef is safe.

Second, it has been less than successful in re-establishing overseas market access for U.S. beef.

And finally, USDA inspectors have repeatedly failed to enforce trade terms they themselves agreed to, giving countries additional excuses for interrupting U.S. beef exports.

Heaton is right to be critical of USDA. I am requesting a federal investigation to look into the USDA's commitment and capacity to meet U.S. cattle and beef trade commitments.

(Conrad is a U.S. senator from North Dakota. - Editor)

P) Applying the food safety objective and related standards to thermal inactivation of Salmonella in poultry meat

04.sep.07

Journal of Food Protection (Volume 70, Number 9, pp. 2036-2044)

Membré, Jeanne-Marie; Bassett, John; Gorris, Leon G.M

<http://www.ingentaconnect.com/content/iafp/jfp/2007/00000070/00000009/art00006>

Abstract:

The objective of this study was to investigate the practicality of designing a heat treatment process in a food manufacturing operation for a product governed by a Food Safety Objective (FSO). Salmonella in cooked poultry meat was taken as the working example. Although there is no FSO for this product in current legislation, this may change in the (near) future. Four different process design calculations were explored by means of deterministic and probabilistic approaches to mathematical data handling and modeling. It was found that the probabilistic approach was a more objective, transparent, and quantifiable approach to establish the stringency of food safety management systems. It also allowed the introduction of specific prevalence rates. The key input analyzed in this study was the minimum time required for the heat treatment at a fixed temperature to produce a product that complied with the criterion for product safety, i.e., the FSO. By means of the four alternative process design calculations, the minimum time requirement at 70°C was established and ranged from 0.26 to 0.43 min. This is comparable to the U.S. regulation recommendations and significantly less than that of 2 min at 70°C used, for instance, in the United Kingdom regulation concerning vegetative microorganisms in ready-to-eat foods. However, the objective of this study was not to challenge existing regulations but to provide an illustration of how an FSO established by a competent authority can guide decisions on safe product and process designs in practical operation; it hopefully contributes to the collaborative work between regulators, academia, and industries that need to continue learning and gaining

Q) Fans of raw milk ignore warnings

04.sep.07

Miami Herald

Erika Beras

http://www.miamiherald.com/top_stories/story/224685.html

<http://barfblog.foodsafety.ksu.edu/2007/09/articles/raw-milk/i-credit-mine-to-berries-and-beer/index.html>

Miami yoga instructor Ximena Gonzalez grew up drinking unpasteurized milk in her native Colombia and, according to this story, he still does, getting it shipped on a regular basis from a farm in Pennsylvania.

Gonzalez, 30, who also does a regular health and fitness segment on Telemundo, was quoted as saying, "I can't say enough good things about it. It's the reason I'm so healthy."

The Food and Drug Administration doesn't agree, but a growing number of Floridians and consumers around the nation are believed to be drinking raw milk.

The story says that a raw milk subculture flourishes on the Internet. And regulators believe that many South Florida raw milk aficionados get their product from farms and organic food outlets like Whole Foods Supermarket that market it as a treat for pets.

Two years ago, popular organic food store Delicious Organics in North Miami Beach was temporarily shut down after authorities found raw milk on its shelves.

Owner Annie Milka, who said the milk was being sold for animals, was quoted as saying, "It was as if they were targeting us. They said the pets had to come in with the owners if people were buying the milk." Delicious Organics stopped carrying the product.

John Sheehan, director of dairy and egg safety for the FDA's Center for Food Safety and Applied Nutrition, was quoted as saying, "It's an inherently dangerous product and should not be consumed by anybody for any reason."

Migdoel Miranda, 32, a personal trainer who lives in Miramar,, pays \$45 a gallon to have his milk shipped from out of state.

Raw milk is also popular among Libertarians, who believe the government does not have the right to regulate what they consume, and among evangelical Christians who adhere to The Maker's Diet, a Bible-based diet of unprocessed food.

John Fruin, who drank raw milk while growing up on a farm in Central Illinois. Holder of a doctorate in food technology from Purdue, and is now the chief of the Bureau of Food and Meat Inspections for the Florida Department of Agriculture and Consumer Services in Tallahassee, ensuring it isn't sold for human consumption, was cited as saying he gave up unpasteurized milk decades ago, adding, "We know there's an underground movement of people who advocate for raw milk. From a public health standpoint it's taking a step back a hundred years. They also do it knowing that it's illegal."

Marion Nestle, a New York University professor and author who runs the website foodpolitics.com, was cited as saying the supposed benefits of raw milk may be illusory, adding, "You may lose some nutrients in pasteurization but they are present in other foods. It's a reasonable trade-off."

According to the Centers for Disease Control and Prevention, from 1998 to May 2005 there were 45 outbreaks of food-borne illnesses stemming from unpasteurized milk or cheese made from unpasteurized milk. These outbreaks led to 1,007 documented illnesses and two deaths -- though none in Florida.

Pete Kennedy, a Sarasota attorney and raw milk advocate, was quoted as saying, "When this originally became a controversy, there were filthy conditions in the dairies in the inner cities. The milk we drink today is not produced the way it was back then."

Dennis Stoufouz, a father of three who was raised in Pennsylvania Amish country. He is now a Florida farmer with 20 cows. He follows a raw-milk-based diet from the Weston A. Price Foundation, which claims more than 9,000 members.

In 2005, authorities temporarily closed down his Lake County farm after discovering he was selling raw milk at \$13 a gallon to distributors, who apparently resold it for human consumption.

He was not arrested, but said he had to pay \$900 in administrative fines. He continues operating his farm -- with a pet food license.

Stoufouz was quoted as saying, "We get calls from as far as Miami. ... I credit it to my energy, my stamina, my libido, my mental clarity."

R) FTC: milk ads not misleading

29.aug.07

Associated Press

Washington -- Federal regulators have, according to this story, turned down a request from Monsanto Co. to take action against dairy companies that advertise milk as free of synthetic hormones.

The Federal Trade Commission was cited as saying last week that the ads it reviewed did not make any misleading claims about the safety of recombinant bovine somatotropin, or rBST, a hormone that boosts milk production in cows.

St. Louis based-Monsanto, which markets the hormone under the brand name Posilac, had asked the FTC to investigate more than a half dozen companies that advertise milk products.

The company claims the ads mislead consumers into thinking that milk from cows not treated with rBST are healthier or safer than dairy products from cows treated with the hormone.

S) Anger at port's live animal exports

05.sep.07

EADT 24

Craig Robinson

<http://www.eadt.co.uk/content/eadt/news/story.aspx?brand=EADOnline&category=News&tBrand=EADOnline&tCategory=news&itemid=IPED04%20Sep%202007%2016%3A29%3A54%3A713>

ANIMAL welfare campaigners are, according to this story, planning to protest outside a Suffolk port tonight after learning it will be shipping livestock to mainland Europe.

The Port of Ipswich is handling the trade for the next two weeks because the berth at Animal rights campaigners are planning a protest in opposition to the exports, which they believe port bosses should have rejected.

Local campaigner Judy Massie, from Colchester, was quoted as saying "It's just totally unacceptable. Some of these animals will only be three or four days old and they get taken from their mothers, put into a crate and then sent down the motorway and into a boat. In this day and age it's just barbaric.

Writer Carla Lane, a passionate animal rights campaigner, also spoke to officials at Ipswich port owners ABP yesterday to try to persuade them not to allow the trade.

In 2004 Ferryway UK announced it would no longer be exporting sheep to Europe from Ipswich port because protests by a number of animal welfare campaigners made trading too difficult.

A spokesman for Ipswich Port Authority was quoted as saying "The shipment of livestock is a legal trade in the United Kingdom, monitored and regulated by government agencies such as Defra."

T) CDC suspends biodefense research at Texas A&M

05.sep.07

Denton Record-Chronicle

Emily Ramshaw / Dallas Morning News

http://www.dentonrc.com/sharedcontent/dws/news/texasouthwest/stories/DN-a%26m_05tex.ART.State.Edition2.41ebf88.html

AUSTIN -- Federal health officials were cited as declaring in an exhaustive reprimand of the university that Texas A&M won't be allowed to resume biodefense research until federal agents are sure campus labs no longer pose a threat to public health.

The story says that the 21-page report released Tuesday by the Centers for Disease Control and Prevention documents problems ranging from unauthorized access to high-security labs and missing vials of infectious diseases. It follows months of scrutiny over the university's failure to report lab workers being exposed to dangerous biological agents.

The CDC report doesn't indicate whether the university will face a penalty for failing to report one lab worker's infection with Brucella and three others' exposure to Q fever last year.

That news, which could include suspension of funding or up to \$500,000 in fines, is expected in a separate report from the U.S. Health and Human Services Department's inspector general.

Congress has also indicated a desire to investigate problems at bioweapons labs.

The ban on "select agent" research at Texas A&M will remain in place, though the report outlines steps for the university to restart its program, which was halted this summer. CDC officials spent a week examining the lab in July.

U) Ridley Inc. seeks appeal of Ontario court ruling

05.sep.07

From a press release

MANKATO, MINNESOTA AND WINNIPEG, MANITOBA -- Ridley Inc. (TSX:RCL) announced today that it is filing an application with the Supreme Court of Canada seeking leave to appeal from the decision of the Court of Appeal for Ontario denying Ridley's motion to strike claims of economic losses by an Ontario farmer. Representative plaintiffs seek to certify class actions against Ridley Inc. and the Government of

Canada in Ontario, Alberta, Saskatchewan and Quebec to include all Canadian cattle farmers who allegedly suffered damage as a result of international bans on trade in Canadian beef and cattle following the May 2003 diagnosis of Bovine Spongiform Encephalopathy (BSE) in a cow in Alberta.

In its decision of June 21, 2007, the Court of Appeal for Ontario upheld the January 2006 decision of the Ontario Superior Court that refused early dismissal of the proposed BSE class action lawsuit filed against Ridley Inc. and the Government of Canada. A hearing of the plaintiff's motion to certify the Ontario action as a class action has yet to be scheduled. The Ontario action seeks a national class to include affected cattle farmers residing in the six remaining Canadian provinces.

Ridley Inc. is requesting leave to appeal from the Ontario Court of Appeal's decision because it believes the decision conflicts with Supreme Court of Canada case law and other court decisions, and because the proposed appeal raises issues of national importance.

Ridley Inc., (www.ridleyinc.com) headquartered in Mankato, Minnesota and Winnipeg, Manitoba, is one of North America's leading commercial animal nutrition companies. Ridley manufactures and/or distributes a full range of animal nutrition products under a number of highly regarded trade names.

Ridley's common shares are listed on The Toronto Stock Exchange (Trading symbol: RCL).

V) South Korea says banned bones found in United States beef shipment

04.sep.07

China Post

Associated Press

<http://www.chinapost.com.tw/headlines/2007/09/04/48801/South-Korea.htm>

South Korea was cited in this story as saying Tuesday it has found bones, banned because of mad cow disease fears, in the latest shipment of American beef and will revoke import approval for the U.S. facility that processed it.

The facility was identified as one belonging to Colorado-based meatpacker Swift & Co., one of 36 American plants authorized to handle meat for export to South Korea.

The country's Agriculture and Forestry Ministry was cited as saying that rib bones were found Monday in one box of a 15.5-ton shipment that arrived in South Korea on Aug. 10.

The ministry added that it will send the entire shipment back to the United States.

The U.S. facility, which had been suspended from shipping meat bound for South Korea on July 31 for a similar violation, will be barred from exporting to South Korea as Seoul has canceled the approval necessary for export.

W) Disease has area farmers worried; Foot and mouth has already reappeared in the United Kingdom

29.aug.07

Barrie Examiner

Raymond Bowe

<http://www.thebarrieexaminer.com/webapp/sitepages/content.asp?contentid=672701&catname=Local%20News&classif=>

If foot and mouth disease were to show up in Canada, half the country's cattle would be destroyed and consumers could, according to this story, expect to pay \$35 per pound for steaks, says a regional director with the Ontario Federation of Agriculture.

If the disease - also known as hoof and mouth - was found in Canada, borders would be closed immediately, and attempts would be made to isolate the problem, almost identical to what happened when mad cow disease came on the radar a few years ago, said Ed Pridham, whose Clearview Township farm near Sunnidale Corners includes about 40 cows and their offspring.

"A hoof and mouth disease outbreak in Canada would be like SARS for the cattle industry," Pridham was quoted as saying.

"And all it would take is the tiniest hair coming into Canada and the disease could spread like wild fire from farm to farm," he added.

OFA general manager Neil Currie wrote in a letter to CFIA president Carole Swan that "from past experience, our farm members remain seriously concerned with the disease prevention tactics at international points of entry, airports in particular."

CFIA says it continues to closely monitor the situation, and there is increased vigilance at Canadian borders. Imports of susceptible animals and animal products from the U.K. remain blocked, and the agency says no previously imported commodities pose significant risks to animal health.

X) FINNS show little stomach for organically-reared meat

29.aug.07

Helsingin Sanomat

Tapio Mainio

Pigs raised for the table and their smaller brothers and sisters stretch their legs in an outdoor yard at, according to this story, the organic farm in Sievi owned by Tarmo Leppälä. The pigs eat barley, oats, and wheat from the farm's own fields. The fields have not been treated with artificial fertiliser or any pesticides. And as for GM fodder, well, you shouldn't even need to ask.

But things are not quite as pastorally blissful as they might look.

"There have been times when I nearly threw my hands up and quit. Marketing organic meat is a laborious business. Last year was particularly tough", 53-year-old Leppälä was quoted as saying.

"Hopefully all this fuss about genetically-modified crops and animal feed will bring about a change so that people start to think a bit about what they put into their mouths", he goes on.

Leppälä has raised pigs here since 1980. In 1995 he decided to switch over to the organic side after returning home from a course on pesticides.

Leppälä runs Finland's northernmost organic pig farm. Sievi is a small place to the east of the coastal town of Kokkola, around 500 km north of Helsinki. There were three organic pig-rearing operations in Sievi at one time, but the other two have thrown in the towel.

Leppälä was further quoted as saying "I guess I'm the last of the Mohicans or something. The nearest organic pig farm to here is somewhere down near Vaasa, but the meat they raise doesn't go into the stores as organic produce, but instead the processing company [Atria] adds it to its normal production."

This may sound like an odd idea, but there is nothing unique about it. A fair proportion of the organic beef and pork produced in Finland is ground up and put with non-organic sausage and mince, because the demand for the real thing is simply not sufficient.

Finland's largest meat processing company Atria, for instance, stopped processing organic meat for retail consumer sales two years ago. The company delivers slaughtered organic pigs to smaller downstream meat processing firms if the producer so wishes.

"The general public interest in organic meat started to wane. It simply didn't sell as well as it should have. Apparently your everyday Finnish meat is seen as being safe enough for regular consumption," Atria Finland CEO Juha Gröhn, was quoted as saying, by way of an explanation for the company's decision to give up processing for the retail market.

This large meat processor's decision was also determined in part by the fact that last year there were just 1,872 pigs and 2,111 beef cattle being raised for slaughter on Finnish organic farms. At the turn of the millennium these numbers were 4,700 and 4,800 respectively.

There has been a failure in the marketing of organic meats, Risto Pitkänen was cited as saying. Pitkänen is the Unit Manager for Finnfood Luomu, an independent arm of Finnfood Finnish Food Information that works on behalf of the nationwide promotion of the organic food chain.

"The foodstuffs industry has carried out a successful campaign testifying to the purity of Finnish food. It looks as if the message of organic produce has been drowned out by this."

Y) Meat industry "almost at breaking point"

27.aug.07

UK News/Thomson Financial

The recent foot and mouth outbreak has, according to these stories, left the British meat industry almost at "breaking point", warns an expert.

Richard Crane, food and agriculture partner at Deloitte, was cited as saying the meat industry had suffered a "major blow" because of the loss of business as a result of the outbreak.

He also warned the fall in meat production and a ban on exports may have given foreign competitors the upper hand.

He said that along with bird flu and flooding - could mean major price rises for British meat, but consumers would have to foot the bill because meat producers are having to pay 100 per cent more for wheat to feed animals.

Mr Crane was quoted as saying that "Consumers hold the key to a more resilient future. UK shoppers will have to pay more for their meat. Increased prices will allow farmers to continue to meet the increasing demand for local, high quality meat."

He was also quoted as saying "When a food safety crisis strikes, consumer confidence often bounces back to pre-outbreak levels if agencies and government action is swift and decisive."



Got News?

If you would like to post your cattle industry news or event, send your information by Thursday at 4pm to lianne@cattle.guelph.on.ca or submit through the OCA Web site: <http://www.cattle.guelph.on.ca/calendar/calendar.asp>.

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