



OCA Weekly Update – December 21, 2007

Please note that the OCA Weekly Update will be on a one-week hiatus over the Christmas break. The next issue will be released on Friday January 4th, 2008.

****The OCA office will be closed from DECEMBER 25th, 2007 to JANUARY 1st, 2008, inclusive****

On behalf of your 2007 Board of Directors and OCA's dedicated staff, I would like to extend my best wishes to you and your family this holiday season. While 2007 has been a very challenging year, I commend Ontario beef producers for rising to meet those challenges. With the beginning of a new year comes a renewed outlook for opportunity and optimism. Please enjoy a safe, fun and happy holiday and best wishes for a prosperous 2008.

~ Ian McKillop, OCA President

HAPPY NEW YEAR!



Missed an Update?

Visit <http://www.cattle.guelph.on.ca/weekly-updates/weekly-update.asp> to download archived OCA Weekly Updates as PDF files. They are posted by 5pm on the day of issue.

In Brief:

Provincial Funding Announcement: December 14, 2007

Specific information for producers on the new Ontario Cattle, Hog and Horticulture Payment is available by calling Agricorp at 1-877-838-5144.

Changes to Regulation 54 of the Beef Cattle Marketing Act come into effect January 1, 2008

Please note that due to the anticipated GST reduction from 6% to 5% on January 1, 2008 and changes to regulations of the Beef Cattle Marketing Act (check-off is increasing to \$3.00/head beginning January 1, 2008), OCA has developed revised check-off forms which will be applicable to all transactions made on or after January 1, 2008.

- OCA Check-off Deduction Remittance Report for Individuals
- OCA Check-off Deduction Remittance Report for Licensed Dealers

The new check-off forms are now available at <http://www.cattle.guelph.on.ca/Checkoff2008/index.asp>, as PDF files.

Auction Markets' Holiday Sales Schedules

Brussels Livestock

Dec. 25 and 26 - Closed
Dec. 27 - Veal, lambs, goats and sheep
Dec. 28 - Stockers
Jan. 1, 2008 - No Sale, but open to receive cattle for Jan. 2 sale.
Jan. 2, 2008 - Fed cattle and cows

Carson Sales Arena

Dec. 22 - Beef cow and calf sale-stockers at 11, followed by breeder bulls, beef cow dispersals and bred cows.
Dec. 25 and 26 - Closed
Jan. 1, 2008 - Closed

D. H. Hickson Ltd.

Dec. 25 - Closed
Jan. 1, 2008 - Closed

Denfield Livestock Sales Ltd.

Dec. 25 - Closed
Jan. 1, 2008 - Closed

Kawartha Lakes Cooperative Auction Market

Open every Saturday throughout the Holidays

Keady Livestock Market Ltd.

Dec. 18 - Last Sale
Dec. 19 – Jan. 14, 2008 - Closed, no sales
Jan. 15, 2008 - First Sale

Ontario Livestock Exchange Inc.

Dec. 21 - Electronic Sale - cattle/hogs
Closed Dec. 25
Dec. 26 - No sale, receiving after 3pm for Thursday
Dec. 27 - Regular Thursday sale
Dec. 28 - Electronic sale - cattle/hogs
Dec. 31 and Jan. 1, 2008 - Closed
Jan. 2, 2008 - Veal 9:30am, sheep and lambs to follow, Special Stocker Sale at 1pm
Jan. 3, 2008 - regular schedule resumes

Ontario Stockyards Inc.

Dec. 22-26 - Closed
Dec. 27- 9 am - Sheep, lambs, goats, veal and meat cows

Dec. 28 - Jan. 2, 2008.- No Sales - Closed
Jan. 3, 2008- 9:00am - Sheep, lambs, goats, veal, meat cows, butchers, stockers.

Ottawa Livestock Exchange/ Embrun

Dec. 24, 25, 26 - Closed
Dec. 27 and 28 - Open
Dec. 31, Jan. 1 and 2, 2008 - Closed

Selby Livestock Sales

Dec. 22 – Jan. 1, 2008 - Closed, no sales

Talbotville Livestock Exchange

Dec. 22 - No sale - closed until Dec. 28
Dec. 29 - Regular Sale Scheduled

Temiskaming Livestock Exchange

Dec. 24 - Closed
Dec. 31 - Closed

Tri-County Cattle Co. Ltd.

Dec. 20 - Last Sale
Dec. 21 – Jan. 9, 2008 - No sales scheduled
Jan. 10, 2008 - First sale
Vankleek Hill Livestock Exchange Ltd.
Dec. 22 to Jan. 1, 2008 inclusive - Closed
Jan. 2, 2008 – Open, special day

Ministers of Agriculture Deliver a Win-Win for Farmers

*By Gerry Ritz,
Minister of Agriculture and Agri-Food
and Minister for the Canadian Wheat Board*

Our government prides itself in getting results for farmers, and I am glad to say that we have more good news for them on the horizon. When I and my provincial and territorial colleagues met recently in Toronto, we covered a lot of important ground and worked hard to come away with significant results.

The good news is that we agreed on the need to continue Agricultural Policy Framework (APF) programs while working on new ones under *Growing Forward*; and that we can soon start delivering AgriInvest and AgriStability—two of the programs that replace the Canadian Agricultural Income Stabilization program (CAIS)—as well as AgriRecovery, the disaster relief framework.

When AgriInvest gets going, farmers will benefit from the \$600 million federal commitment. That's cash in the bank for farmers, and many of you are feeling the pinch.

Agreeing on AgriRecovery means governments can respond faster when regional disasters with impacts under \$20 million occur. With agreement on cost-sharing worked out in advance, we can now step to the plate right away with help for costs not covered by existing programs. Farmers have long asked for a program that responds quickly to their needs when they're hit by natural disasters. AgriRecovery responds to those needs.

This will help when farmers are affected by diseases such as the Golden Nematode in Quebec and with weather disasters, such as the drought in British Columbia. In both cases, assistance was provided. Now AgriRecovery will be available nationally rather than on a case-by-case basis. In fact, in the vast majority of disasters our sector has faced over the past several years, AgriRecovery would have provided fast coordinated support for farmers. For large disasters, we made a commitment to work together quickly in responding to farmers' needs.

Ministers across the country recognize the urgent pressures cattle and hog producers are facing, and we came up with an action plan for working with the sector and helping support its profitability. We'll be talking again about this in December and meeting face to face early next year to make sure we do what we can to support this important industry in a concerted national effort.

And looking ahead, we know governments need to listen to the views of farmers and other players as we develop new *Growing Forward* programs, and our actions will ensure that we meet this goal soon. In the meantime, APF programs will continue for up to an additional year to give us enough time to involve the sector and design programs that reflect your needs.

It was a pleasure meeting Agriculture ministers from across the country face to face for the first time. Together, we're putting farmers first by creating better programs that build a strong farm sector and strengthen the value chain, which benefits all Canadians.

Government of Canada Invests Over \$300 000 To Boost Health Benefits of Beef

CALGARY, Alberta, December 14, 2007 – The Government of Canada is investing \$305,792 towards bringing to the marketplace Canadian beef enhanced with bioactive lipids considered to be beneficial to human health. The announcement was made today by James Bezan, Member of Parliament for Selkirk–Interlake, on behalf of the Honourable Gerry Ritz, Minister of Agriculture and Agri-Food and Minister for the Canadian Wheat Board.

“This project will not only help open a new lucrative market niche for Canadian beef farmers but it will also provide Canadians with healthier food,” said Mr. Bezan. “The Government of Canada is committed to supporting agriculture innovation as key to the sector's profitability and competitiveness.”

This Canadian Cattlemen's Association (CCA) led project will focus on the development of a strategic business plan for a commercialization pilot program featuring beef containing beneficial fatty acids. These fatty acids, such as Omega 3 and Conjugated Linoleic Acid (CLA), are known to help reduce the risk of heart disease, cancer, diabetes and obesity. This is an essential first step in taking on the challenge of establishing bioactive lipid-enriched beef as a successful food product in Canada, much in the same way egg producers have developed and marketed Omega 3 eggs.

In addition to Agriculture and Agri-Food Canada (AAFC) funds, the project will receive an estimated \$96,000 of in-kind contributions through industry stakeholders.

“This is the type of government programming that allows groups like the CCA and the Beef Information Centre to work on innovative projects to help put dollars into the pockets of the Canadian cattle industry and offer additional value to our consumers,” said Hugh Lynch-Staunton, CCA President. “The practices that increase the health benefits of beef are environmentally responsible, decreasing greenhouse gas emissions and increasing biodiversity.”

The project involves all the key players from the beef industry value chain to ensure the most effective and successful production, processing and marketing of biolipid enriched beef onto the consumer's plate.

AAFC funding for this project falls under the Agricultural Policy Framework (APF) Science and Innovation Broker Program. For more information about the Broker Program please visit AAFC Online at: www.agr.gc.ca/broker-courtage.

Financial Assistance for Farmers

Cattle and hog producers and the horticultural sector have experienced steep losses in their returns as a result of a number of economic pressures that have led to higher input costs and lower market prices. These sectors are important contributors to the Ontario economy. In 2006, Ontario farm gate sales from the cattle sector were more than \$940 million; from hogs, more than \$845 million; and from horticulture, more than \$2 billion.

The current situation results from factors such as:

- an unprecedented rise in the Canadian dollar, reducing the competitiveness of exports;
- significant and recent increases in input costs;
- major restructuring in the Ontario pork and beef processing sectors; and
- the long-term impacts and ongoing adaptation by cattle producers to new processing and export requirements relating to the bovine spongiform encephalopathy (BSE) situation.

The need for government action in these sectors was identified specifically in the communiqué from the federal-provincial-territorial meeting of agriculture ministers held on November 16 and 17, 2007.

The Ontario government is providing \$150 million in 2007-08, with about \$100 million going directly to cattle and hog producers and about \$30 million going directly to horticulture producers. The Crown agency Agricornp will deliver payments to about 13,000 producers beginning in February, 2008.

The Ontario Cattle, Hog and Horticulture Payment will provide eligible producers with a payment based on their historical allowable net sales. Payments will be generated using the database from the federal Cost of Production Payment and the Ontario Cost Recognition Top-up program. To be eligible, producers must have at least half of their total commodity sales from cattle, hogs or horticulture.

For eligible cattle and hog producers, the payment rate will be 12 per cent of their allowable net sales, while the payment rate for horticulture (edible and non-edible) will be two per cent. The total payment cap per individual farmer under this program is \$3 million. There is no application necessary to receive a payment.

The remaining \$20 million will go toward a variety of initiatives aimed at creating a more sustainable future for the sector. Details of these will be provided in the New Year.

Searching for the Perfect Gift?

Then visit OCA's 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.quelph.on.ca/programs/promotional.asp>

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

Opportunities through Changes: Growing into the Future

January 30th – February 1st, 2008
Westin Nova Scotian Hotel Halifax, Nova Scotia

Join the Canadian Farm Business Management Council for the Managing Excellence in Agriculture Conference January 30th to February 1st 2008 in Halifax, Nova Scotia.

This conference is a leading edge professional development and networking opportunity for farmers, farm families and their advisors. It involves engaging speakers, interactive workshops and relationship building networking opportunities. This is a learning conference that will leave delegates with a toolbox of farm management ideas and strategies to implement on the farm when they return home.

This year we will be hosting the event at the harbour front Westin Nova Scotian Hotel. Our dinner banquet will take place at the historic Pier 21. With spa services and childcare available onsite, and many other extra-curricular activities available in the area, we have once again strived to make this a family event.

The conference sold out last year – be sure to book your calendar and join us this year! To register, go to www.farmcentre.com Early bird deadline is January 7th, 2008. Final registration deadline is January 25th, 2008.

Nominate an Outstanding Young Farmer – 2008

Nominations are now open for the 2008 Outstanding Young Farmers' Program (see attachments to this Update) within the Ontario region. Nominees may be an individual, couple or managing partner/shareholder of a farm group. To qualify, the nominee must derive a minimum of two-thirds of

gross revenue from farming and not have reached the age of 40 as of January 1 in the year of competition.

Celebrating its 28th year, Canada's Outstanding Young Farmers' program is an annual competition to recognize farmers that exemplify excellence in their profession and promote the tremendous contribution of agriculture, and rural Canada. Demonstrating leadership in the agricultural industry, nominees are judged according to the following criteria:

- Progress made in their agriculture career
- Environmental and safety practices
- Crop and livestock production history
- Financial and management practices
- Contributions to the well-being of their community, province, nation

Sponsored by Pioneer Hi-Bred Limited, TD Canada Trust, Syngenta, Growmark, and The Western Fair Association, the Ontario regional event for Canada's Outstanding Young Farmers' Program will be hosted in conjunction with the Western Fair Farm Show on March 3-5, 2008. One farmer or farming couple will be selected to represent the Ontario region at the National Awards Program, to be held in Calgary, Alberta in December, 2008.

Nominate someone you know in Ontario by contacting:

John and Eadie Steele
1571 Centre Line, R. R. # 4
Norwood, Ontario K0L 2V0
(705) 696-1491
john.steele@sympatico.ca

Nominations must be received by December 31, 2007.

Traction: Skills to Grow Workshop

Looking for ways to gain more personal and business success? Traction is for farmers and farm couples who may want to take a deeper look at overall their business and personal strengths, strengthen their business communications, learn how to identify new business opportunities, determine their long term family and business goals, and develop a plan to attain those goals.

The two day Traction: Skills to Grow workshop focuses on helping farm families look at:

- How is your farm doing as a business?
- What do you want out of your business?
- What Blocks Performance?
- How to improve your negotiations skills
- Innovation: Ideas that Work
- Taking Stock: Assessing Your Strengths and Skills
- Improving family communications for business and succession planning decisions

Dates and Locations:

Hanover
January 7-8, 2008

Exeter
January 10-11, 2008

Ancaster

January 17-18, 2008

Registration Fee:

\$895 per person – includes two day workshop, hot breakfast, lunch and refreshments, program materials

Traction may be particularly useful for farmers and spouses who are eligible for the Canadian Agricultural Skills Service (CASS), including those who are participants in the Canadian Farm Family Options Program. Provided Traction addresses identified learning objectives, farmers and their spouses may qualify for funding to cover the cost of Traction under the CASS program. For Options Participants, CASS participation will meet your Options Year 2 Renewal Program requirement.

Details about Traction are available on their Web site at www.tractionskills.ca. Information on the CASS Program is available on the website at www.ontario.ca/cass

Canadian Farm Business Management Council Agriwebinar Series

The Canadian Farm Business Management Council is again this year promoting their Agriwebinar series. All sessions are free. In order to view the webinars you must register, but only once for all of them. For more information and to register go to <http://www.agriwebinar.com/>

2007/2008 CFBMC Agriwebinar Schedule - Each Monday at noon EST

January 14

David Hendrick *Hendrick Seeds, ON*

Hendrick Seeds: A Success Story in Value Chain Management with Eastern Ontario Soybean Growers with Eastern Ontario Soybean Growers

January 14

Ted Soudant *Field Gate Organics, ON*

Field Gate Organics: A Value Chain Management Success Story

January 21

André Nault *Les AmiEs de la Terre de l'Estrie*

Les AmiEs de la Terre: A Successful Formula for Local Sourcing

February 4

Roger Samson *Resource Efficient Agricultural Production Canada*

Switch Grass for Bioheat in Canada

February 11

Mélanie Tremblay *MAPAQ*

Does On farm Biogas Production Hold a Future in Québec?

February 18

Don Jonovic *Family Business Management Services, Ohio*

Surviving Family Farming Whitewater

February 25

Mara Jernigan *Fairburn Farm, BC*

Slow Food: Good, Clean and Fair

March 3

Paul Paquin *Institut des nutraceutiques et des aliments fonctionnels, Université Laval*

Dairy Ingredients Issues

Oxford Steps to Leadership 2008 – It's Back

Who?

Any community-minded resident of Oxford County. Maximum of 25 participants will be accepted, including up to 5 students age 15-19 years.

Why?

To encourage the personal development of Oxford County residents; to expand the leadership skills of community-minded individuals; and to initiate organizational and community involvement in Oxford County.

Where?

Each session will be in a different location throughout Oxford County. The program will include a 1-day workshop and a 1-day educational bus tour throughout the County.

Monday, January 14th, 2007—6:30 p.m. —10:00 p.m. – *Coldsprings Farms, Thamesford*
“Personality Types & Elements of Teamwork”

A get acquainted night. Meet the other participants and find out about some of the different organizations they are involved in. Discover your personality type by completing the True Colours Personality Assessment.

Monday, January 21st, 2007—7:00 p.m. —10:00 p.m. – *Annandale House, Tillsonburg*
“Communicating Effectively”

On people's list of fears, it's number one! Learn tools and techniques to speak effectively in a large or small group setting including tips for thanking and introducing guest speakers. This session will also give you the tools to write an effective media release to communicate with the media.

Saturday, January 26th, 2007—ALL DAY – *Oxford County*
“Do You Know Your Community? Community Awareness Bus Tour”

Find out more about Oxford County and its many assets. Economic, agriculture, agri-business, historical and cultural aspects will be highlighted on this tour.

Monday, February 4th, 2007—7:00 p.m. – 10:00 p.m. - *Tavistock*
“Asset Mapping”

A planning and goal setting session where you will have a chance to set some realistic goals. Learn more about Oxford County's diversity—the area, the people and their values and cultures.

Monday, February 11th, 2007—7:00 p.m. – 10:00 p.m. – *Norwich Museum, Norwich*

“Team Building & Group Dynamics” - Have fun while getting the job done is the theme for this session. Methods on how to keep groups working in a positive and innovative direction will be addressed.

“Effective Organizations” - Learn ways to make meetings more productive and how you can help create an organization that can make a difference.

Find out how to run your organization smoothly while dealing with community issues.

Saturday, February 23rd, 2007 – 9:30 a.m. – 4:00 p.m. “1-Day Workshop” - *Mt. Elgin Community Centre, Mt. Elgin*

“Responsibilities and Liabilities of Directors” - What is your responsibility and liability as a board member? Responsible procedures for organizations and individuals elected to a board will be discussed using case study examples.

“Stress & Time Management and Conflict Resolution” Time management tips that will help you meet your goals successfully and not stress you out! Learn how organizations and individuals can resolve conflicts effectively.

“Marketing & Fundraising for your Organization” - Learn ways to market your organization to create community awareness and build sustainability. Fundraising is often necessary—learn the essential features for any successful activity.

Monday, March 3rd, 2007—7:00 p.m. – 10:00 p.m. – *Fusion Youth Centre, Ingersoll*
“Working with the Media”

Print, radio and TV—learn to utilize the press to your advantage. In addition, learn ways to achieve clear writing.

Monday, March 17th, 2007—7:00 p.m. – 10:00 p.m. – *County Building, Woodstock*
“Community Issues and the Political Process”

Group discussion on local and organization issues and how to deal with them. What is the process and how do you effectively lobby for change? How do you foster greater involvement in the democratic process to the benefit of individuals and the community?

Monday, March 31st, 2007—7:00 p.m. – 10:00 p.m. – *North Blenheim Insurance, Bright*
“Ironing Out Community Issues”

Learn some effective problem solving techniques that will help you formulate an action plan for your community.

Monday, April 7th, 2007—7:00 p.m. – 10:00 p.m. – *Ingersoll Creative Arts Centre, Ingersoll*
“The Challenge - Shaping Our Future”

Where will you go from here? Organizations that will be successful in the future need to think creatively and be willing to adapt to change. A motivational speaker will put the program into perspective and challenge participants to strive for excellence. Graduation ceremony will follow.

How?

For more information or to obtain an application form, contact: Brenda West or Patti Arts, Program Coordinators, Ministry of Agriculture, Food & Rural Affairs (519) 537-6621. brenda.west@ontario.ca or patti.arts@ontario.ca

Cost?

(Including all resource materials)

\$200.00 per participant (Due November 30th, 2007 or \$250.00 after November 30th, 2007)

Student (age 15-19) \$100.00 (Due November 30th, 2007) or \$150.00 (after November 30th, 2007)

Note: If financial constraints are a concern, please contact us.

Participation in Steps to Leadership will:

- Build self-confidence and leadership skills
- Allow you to learn from other local leaders

- Help you and/or your organization become more effective and
- Involve you in the planning of your local community

Don't Sit Back! Get Involved! Registration is limited, so APPLY NOW!

Finding a Future in Beef

Are you under the age of 40, involved in the Ontario beef industry and live in East Central Ontario?

If so, you are invited to an evening workshop that will address the opportunities, challenges and needs of young beef producers

When: Thursday February 7th, 2008

6:30pm to 10:00pm

Where: Scugog Community Centre, 181 Perry Street, Port Perry

Cost: \$20.00, dinner included

Tentative Agenda:

- Dinner and networking opportunity
- A Successful Farm Model: Adapting to Change for Survival, Betty Green, owner of a 1000 cow herd family farm. Betty is also involved with the West Hawk Lake Zoning Initiative and the Quality Starts Here-Verified Beef Production program in Manitoba.
- Planning for the Future: A facilitated discussion on opportunities, challenges and needs of Ontario beef producers, Marilyn Bidgood and Eric Lawlor, OMAFRA

Who should attend?

Anyone involved in the beef industry under the age of 40 who lives in the Simcoe, York, Durham, Northumberland, Peterborough, City of Kawartha Lakes, Hastings, Prince Edward and Lennox and Addington counties. This includes beef farmers, veterinarians, abattoir or processor owners, and auction mart owners.

Why should you attend?

If you would like an opportunity to network with other farmers and individuals involved in the beef industry, then this workshop is for you. Not only will you meet people with similar interests, but through the round table discussions you will discuss your similar needs and challenges. You will also provide input to the facilitators about the types of resources and educational vehicles young farmers need.

This is a pilot workshop that may be extended to other areas in Ontario or may become a province-wide initiative. The ultimate goal is to establish a networking and training resource for the beef industry at a one-stop shop.

To register contact:

Marlene Werry
 Rural Economic Development Officer
 The Regional Municipality of Durham
 Box 623, 605 Rossland Road East, 5th Floor
 Whitby ON L1N 6A3
 Tel: 905-668-4113 Ext.2609
 Fax: 905-666-6228
 Email: marlene.werry@region.durham.on.ca

University of Guelph Beef Cattle Transportation Study:

Assistance of Beef Producers Requested

The Canadian Food Inspection Agency (CFIA) is currently assessing how cattle are transported in Canada with intentions of changing the laws and regulations that govern the industry. Changes proposed by CFIA may increase trucking costs for beef producers. In an effort to better understand current transportation conditions for the movement of cattle in Canada, the Ontario Cattlemen's Association is funding a University of Guelph research study to examine how current transportation conditions (space/loading densities and travel time) impact animal welfare, health, and performance for weaned calves and yearlings (500-900 lbs). The objectives of this research are to determine if current procedures for transporting cattle ensure animal welfare and how they impact health and performance after arrival. The ultimate goal of this work is to ensure animal welfare while increasing the demand for Ontario grown beef.

The help of beef producers is needed in this study to collect data on cattle loads that are received at feedlots and to follow their health for approximately 8 weeks after arrival. Surveys have been constructed to collect data from producers and truckers on the same loads of cattle during transit and following arrival. The more information that can be collected on how cattle are transported in Canada will provide CFIA with industry data that will support current trucking regulations without the need for the proposed costly changes. Please consider participating in this research study to provide valuable information on the Ontario Beef industry. If you would like to participate in this benchmark study or desire more information, please contact one of the University of Guelph researchers involved in this study by telephone or e-mail: *Matt Thrower* (519- 827-1346 or e-mail mthrower@uoguelph.ca); *Ken Bateman* (519-824-4120, Ext 5-4006; kbateman@ovc.uoguelph.ca), *Ira Mandell* (519-824-4120, Ext 5-3337; imandell@uoguelph.ca), *Tina Widowski* (519-824-4120, Ext 5-2408; twidowsk@uoguelph.ca)

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

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

BIC Bits

Functional Foods Beef Project to Receive Funding from the Government of Canada

The Canadian Cattlemen's Association (CCA) is working with the Beef Information Centre and other sectors of the beef industry to develop a strategic business plan for commercializing beef products containing enhanced levels of beneficial fatty acids, such as Omega 3 and Conjugated Linoleic Acid (CLA), known to help reduce the risk of heart disease, cancer, diabetes and obesity. This is an essential first step in taking on the challenge of establishing bioactive lipid-enriched beef as a successful food product in Canada, much like egg producers have developed and marketed Omega 3 eggs.

The Government of Canada is investing \$305,000 towards bringing beef enhanced with bioactive lipids considered to be beneficial to human health to the Canadian marketplace, announced James Bezan, Member of Parliament for Selkirk—Interlake (Manitoba), on behalf of Gerry Ritz, Minister of Agriculture and Agri-Food and Minister for the Canadian Wheat Board.

"This is the type of government programming that allows groups like the CCA and the Beef Information Centre to work on innovative projects to help put dollars into the pockets of the Canadian cattle industry and offer additional value to our consumers," says CCA President Hugh Lynch-Staunton.

The project involves all the key players from the beef industry value chain to ensure the most effective and successful production, processing and marketing of biolipid enriched beef onto the consumer's plate.

"This project will not only help open a new lucrative niche market for Canadian beef producers but it will also provide Canadians with healthier food," said Minister Ritz. "The Government of Canada is committed to supporting agriculture innovation as key to the sector's profitability and competitiveness."

Agriculture and Agri-Food Canada (AAFC) funding for this project falls under the Agricultural Policy Framework (APF) Science and Innovation Broker Program.

Professional Development for BIC's Channel Development Team

The key to the Beef Information Centre's (BIC) success is their ability to build relationships with industry. When McDonald's or Burger King needs advice or wants to promote Canadian beef, they call BIC. The same is true for retailers like Overwaitea and Loblaw's; they come to BIC for information and support of their Canadian beef programs.

Building these key relationships takes time, knowledge and training. And so as part of the commitment to ongoing professional development, BIC's Channel Development team spent two days in Calgary recently working with *The Performance Advantage Inc's* Brian Dalzell, a specialist and trainer in the area of "consultative approach".

Consultative approach takes account management or "sales" to the highest level. Rather than visiting a client and telling them what your company can do for them, a consultative approach builds a relationship, investigates what the client and their company needs and then finds a way to solve their problem. This approach builds mutually beneficial, long term partnerships instead of making a short term "sale".

Training for this approach includes trainer guidance, group discussion and role playing, giving participants a chance to practice new found skills in a stress free environment.

"I thought the course was excellent, and gave me great ideas in terms of approaching new clients, as well as working with my ongoing client list "says Jeff Trafford, director, U.S. marketing services for BIC. "The role playing was especially helpful in terms of understanding where I could increase my effectiveness and further leverage the advantages that Canadian beef delivers."

Channel Development's team of Directors and Managers participated fully in the course and all left the two day session feeling they had learned something valuable. "Sometimes it's tough to find the time in our very busy schedules to make time for professional development," says John Baker, executive director of channel development team, "But we believe it is an important component to the ongoing success of the organization in delivering value to cattle producers."

10th Annual Beef Industry Convention

Jan. 10-12, 2007
London Convention Centre

This year's convention will host the

- Ontario Cattle Feeders Association Annual General Meeting
- Ontario Corn Fed Beef Program Meeting
- Ontario Limousin Association Annual General Meeting
- Ontario Hereford Association Winter Board Meeting

Join us and be a part of more than 25,000 sq. ft. of Trade Show space featuring exhibitors showing off the latest innovations in pharmaceuticals, nutrition, computer software, livestock handling and more.

The Ontario Cattle Feeder's Association is thrilled to present an incredible line up of speakers for our sessions this year. Thought-leaders and experts from all sectors of the industry will gather here to share their insights and keep you abreast of the very latest changes and challenges of the landscape.

This year will mark a decade of this convention's existence – with every year we strive with our team to add value to our exhibitors, sponsors and attendees. This year will be another success story – we want you to be a part of it and to help you get where you want to be in 2008!

We look forward to seeing you in London on January 10-12, 2008!

2008 OCA Annual General Meeting "Meeting Our Challenges"

February 20 and 21, 2008
Doubletree International Plaza Hotel
655 Dixon Road, Toronto
Reservations: 1-800-222-8733

Call by February 8th and ask for the "Ontario Cattlemen's Association" block of rooms

Agenda Highlights

Wednesday, February 20

****Registration 7:30am - 10am****

Convene 10am

- Election of reps (4) to Board of Directors: Cow Calf / Feedlot / Backgrounder / Eastern Region
- Election of reps to Feedlot and Cow Calf Committees
- Election of Directors to CCA
- Presentation of Environmental Stewardship Award

Guest Speakers:

- Hon. Leona Dombrowsky - Ontario Minister of Agriculture, Food & Rural Affairs
(to be confirmed)
- Hon. Gerry Ritz - Minister of Agriculture & Agri-food Canada *(to be confirmed)*

Reports from:

- OCA President and Executive Director
- Ontario Corn Fed Beef program
- Canada Beef Export Federation
- Canadian Cattlemen's Association
- Beef Information Centre
- CCIA
- CanFax (market update / outlook)

7:00pm Annual Banquet
with after-dinner Entertainment by Award-Winning Comedian, Derek Edwards

Thursday, February 21

Convene 9am

- Proposed Amendments to OCA Constitution
- Debate on Resolutions
- Presentation of Pasture Award
- Guest Speaker: Ted Schroeder , Kansas State University "*Meeting Our Challenges through Vertical Coordination*"
- Panel Discussion - "*Meeting Our Challenges through Branded Programs*"

Spousal Program

Wednesday, February 20 - 2:00pm

Presentation by:

Anita Stewart, Author and Culinary Activist - "*The Power of Women in Agriculture*"
sponsored by: Daco Animal Nutrition

Thursday, February 21

Shopping trip to *Square One* shopping centre

Cattlemen's College®

Tuesday, February 19 - 7:00pm
Plaza C - Doubletree International Plaza Hotel, Toronto
Sponsored by: Pfizer Animal Health

in conjunction with the OCA 2008 Annual Meeting

Watch for program details in the February issue of Ontario Beef magazine

BIO AGM

The DoubleTree International Plaza Hotel & Conference Centre
660 Dixon Rd, International Room C
Toronto, Ontario

Warmest Season's Greetings from the BIO Board of Directors

Willabar Ranch Long Yearling Black Angus Bull Sale

March 18

at the ranch
Claresholm, AB
Contact: (403) 625-2060

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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) Province Aids Cattle industry

Chatham Daily News)
Wed 19 Dec 2007
Byline: BOB BOUGHNER

The province was praised Tuesday for allocating \$100 million in financial aid to Ontario's hog and cattle industry.

The Crown agency Agricorp will deliver payments to approximately 13,000 producers beginning in February.

The Ontario cattle, hog and horticulture payments will provide eligible producers with a payment based on their historical allowable net sales.

Payments will be generated using the database from the federal cost of production payment and the Ontario cost recognition top-up program.

To be eligible, producers must have at least half of their total commodity sales from cattle, hogs or horticulture.

For eligible cattle and hog producers, the payment rate will be 12 per cent of their allowable net sales while the payment rate for horticulture will be two per cent.

The total payment cap per individual farmer under the program is \$3 million. There is no application necessary to receive a payment.

"The province's announcement confirms that the hog sector in Ontario is a viable economic contributor and is worthy of investment," said Curtiss Littlejohn, chair of Ontario Pork, in a media release.

He said hog producers are thankful to the government for showing swift and strong support of the industry.

"The support offers hope for the future," he said. "Unfortunately, the crisis in the industry is far from over, as industry attention now turns to the federal government, which has not offered its support at this time."

Littlejohn said agriculture is the second largest economic driver and the third largest employer in Ontario.

"The pork industry alone employs an estimated 33,000 people in Ontario and contributes sales worth \$4.7 billion to the economy annually," he said.

Littlejohn said rising grain prices due to ethanol subsidies, financial losses due to disease and low hog prices have all been magnified by the appreciation of the Canadian dollar putting the pork industry in crisis.

Ian McKillop, president of the Ontario Cattlemen's Association, said the cattle, hog and horticulture industries have been in crisis since mid-summer.

"For cattle producers, the timing of our latest crisis has been especially poor," he said. "In many ways, these circumstances are worse than the industry endured as a result of BSE."

He said the big difference today is that every sector from the processor to the cow/calf producer is losing money.

"We estimate that Ontario cattle producers have lost well over \$100 million in the last six months of this year," he said.

McKillop, in a media release, said cattle armers in Ontario will receive approximately \$40 million as a result of the aid package.

He said cheques will be in the mail in February.

B) OMAFRA: Year in Review: Ontario Government Strengthens Market Fundamentals, Infrastructure and Innovation

Investments Support Agriculture, Food And Rural Sectors

TORONTO – The McGuinty government's investments in the agriculture and agri-food sectors and Ontario's rural communities have helped build a stronger foundation for a more prosperous Ontario, Minister of Agriculture, Food and Rural Affairs Leona Dombrowsky said today.

"Looking back at 2007, what comes across loud and clear is our government's unwavering support of Ontario's farmers, food manufacturers, and the rural communities and businesses they support and depend on," Dombrowsky said. "We were there to help in the difficult times, to strengthen market fundamentals and to make the investments in infrastructure that will ensure our future prosperity."

During 2007, OMAFRA's investments included:

1. \$130 million to help Ontario's 13,000 cattle, hog and horticulture producers manage the effects of lower returns due to higher input costs, the stronger Canadian dollar and lower market prices.

2. \$20 million for transformative initiatives to help farmers manage the effects of current market conditions and strengthen competitiveness.
3. Much-needed income stability to Ontario's 25,000 grain and oilseed farmers through the Risk Management Program (RMP). This is a three-year pilot price insurance program designed to offset losses caused by low commodity prices in a given year.
4. Delivering, as promised, a Cost Recognition Top-Up Program. The \$55-million program is a 40 per cent matching provincial contribution to the federal cost of production payment program outlined in the most recent federal budget. Ontario is the only province participating on a cost-share basis in this \$400-million national program.
5. Investing \$12.5 million in a Pick Ontario Freshness strategy to support local promotions and commodity-specific programs by building interest in all Ontario foods and raising general consumer awareness and demand for Ontario foods in stores and in restaurants.
6. Committing \$9 million for the Ontario Biogas Systems Financial Assistance Program to help farmers and rural businesses install biogas systems in their operations and support the development of the green energy sector.
7. Provided \$12.5 million to the Vineland Research and Innovations Centre, creating a vital hub for horticultural science and innovation in the province.
8. Recognizing innovation in the province's agriculture sector through the five-year, \$2.5 million Premier's Awards for Agri-Food Innovation Excellence. In 2007, 55 awards totaling \$425,000 were presented at events across the province.
9. Providing small rural and urban municipalities with the support they need to renew essential infrastructure in their communities. In 2007, the governments of Ontario and Canada announced a joint investment of \$93 million in 72 municipalities under Intake Three of the Canada-Ontario Municipal Rural Infrastructure Fund (COMRIF).
10. Investing \$16.9 million in 45 projects through the Rural Economic Development Program in three priority areas: improved access to health care services, revitalized communities and downtowns, and enhanced skills training. Since 2003, the province has invested \$477.4 million in rural Ontario to build strong rural communities that work better for the people who live in them.
11. An ongoing defense of supply management at the World Trade Organization negotiations. "Throughout the year, the Ontario government has been there when our farmers needed us. What we'd like to see now is the federal government recognize our farmers are facing hard times, step up to the plate and deliver their share of the help required," said Dombrowsky.

C) Local chops looking down barrel at EuroPork

December 03, 2007

OWEN ROBERTS

I'm not sure where all the local food proponents are holding court, but wherever you are, now's the time to come out swinging in support of local livestock farmers.

They're getting hammered by surpluses, low prices for their animals, rising feed and fuel costs and the high Canadian dollar, which greatly affects their export markets. It's the same around the world, especially for pork. And a next stop for excess pork from abroad might be Canada.

Last Monday came news from the European Union, one of the world's biggest pork-producing sources, that it's going to start subsidizing shipments of fresh pork. Its producers are feeling the crunch, too, it says, with feed costs alone having jumped there 35 per cent in one year. So it's going to try easing financial problems being faced by EU pork producers.

In other words, it's going to off-load its problems onto the rest of the world.

This sound familiar. Europe and the United States had the same problem some 20 years ago, except then the main commodity they were swamped with was grain. Their solution to mountains of harvested grain sitting and rotting in storage, if indeed storage could be found, was to dump it onto the world market for a deflated price. They gave subsidies to shippers to get rid of it, and turned a blind eye. Good riddance. But then the world price became this artificially low price. Farmers in the United States and EU got caught in their own snare. The governments started subsidizing farmers so they wouldn't go broke trying to sell grain for the price their own governments had established. And once the world price was set, everyone else followed along with subsidies to their grain farmers. In Canada, billions of dollars have been paid to grain farmers over the years to help keep them afloat. And while that's huge here, it's minor compared to what the much wealthier United States and the EU have paid their farmers. U.S. farmers are still reporting record-high income years. Grain prices have improved substantially, owing to new demand. But these prices are taking a toll on many livestock farmers. No subsidy levels have been set yet for EU pork (which already grants export subsidies for 11 kinds of pork cuts or types), which has been piling up in private storage since October. But one official there is quoted as saying the amounts won't be "symbolic." Fortunately, the pork industry isn't as likely to be affected for as long a term as grain, because it's faster to make production adjustments in livestock than grain. But meanwhile, we've got a big problem. Guelph-based Ontario Pork has laid off 25 per cent of its staff. Every pig that's sold here costs farmers at least \$20 more to produce it than it's worth on the market. Most farmers are nowhere near to breaking even. And on the horizon, EU ships are standing ready to sail to North America. So in the face of this mess, how can Ottawa even think about letting European pork into Canada? Well, maybe it won't, if enough local food advocates pound the table. Or maybe for trade purposes, Ottawa doesn't have much choice. After all, Canada exports more than 15 million hogs every year, mainly to the U.S. and Japan, but elsewhere, too. And if Canada's directing that many animals into the world market, it can only complain about the export subsidies, not the act of selling abroad. But the timing stinks for importing pork. Clare Schlegel, president of the Canadian Pork Council, calls the domestic situation critical. He says producers are seeing unparalleled losses on their farms, "due to circumstances that are completely out of their control." The sector has appealed to Ottawa and the province, and had a good hearing from Ontario Minister of Agriculture, Food and Rural Affairs, Leona Dombrowsky, when she spoke at the recent annual meeting of the Ontario Federation of Agriculture. "We know you need money -- yesterday," she said. And still, the EU boats stand ready. As far as I can tell, Canada doesn't need more pork, especially from somewhere else. Absorbing imports at this time not only flies in the face of recovery, it's contrary to the local food movement, which seemed to be gaining momentum. Here's a chance to show it's not just a fad. Get behind local pork producers, and beef producers, the same way Anita Stewart did a few years ago with the World Longest Barbecue, to support cattle farmers when the U.S. closed the border to live animals. Buy local, yes, but support farmers politically too, if you think their survival is important. Politicians considering handing out millions of dollars need to know where the public stands on these kinds of decisions, and now's the time to speak up, before the boats arrive. Owen Roberts teaches agricultural communications at the University of Guelph.

D) Agriculture Ministers Announce First Stage in Action Plan on Support for Canada's Livestock Sector

Ottawa, December 19, 2007

Ministers of Agriculture from federal, provincial and territorial governments have announced the first stage in a national action plan to help with the serious pressures faced by Canada's cattle and hog producers. This first stage was developed after intensive discussions with industry, and is based on support from existing business risk management programs. Ministers committed to accelerate cattle and

hog producers' access to these programs and encouraged them to take maximum advantage of the support already available.

Governments are seeking authorities to implement the following programs to provide significant assistance to producers in the short term:

- AgriStability, with interim payments and targeted advances available;
- AgriInvest, including the federal \$600 million Kickstart program; and
- an improved Advance Payments Program (APP) (more information below).

Overall, from late 2007 through 2008, nearly \$1.5 billion in cash payments will flow to cattle and hog producers through existing programs. In addition, as a result of the changes being introduced by the federal government to the APP, up to \$1 billion in additional loans will be available to the livestock sector, bringing the total loans available for the sector through the APP up to \$2.3 billion. This enhancement will be particularly helpful to livestock producers who have had low income in recent years. Governments are now working with the producer organizations that deliver the program to ensure these loans are available early in the New Year.

Ministers also supported the federal government's plan to defer the collection of interest on Canadian Agricultural Income Stabilization (CAIS) program overpayments until December 31, 2008. This is being done in response to industry requests and applies where the Government of Canada delivers the program, as well as in Alberta, Ontario, and Prince Edward Island.

Ministers also committed that their governments and industry will continue to work together to examine the parameters of existing programs to ensure they continue to work for all stakeholders. In addition to these short term measures, governments are working with industry representatives to find ways of helping industry position itself to be competitive in the long term. These measures include enhancing market access efforts, reducing the regulatory burden, and examining means to reduce the cost of the feed ban implementation.

Ministers will be meeting early in 2008.

E) Provincial funding called 'a good start' for farmers; \$150 Million To Be Doled Out Beginning in February

Simcoe Reformer

Fri 21 Dec 2007

Page: 1

Section: News

Byline: BY JEFF HELSDON, SUN MEDIA

Farm groups are welcoming \$150 million in provincial funding announced last week to help ailing cattle, pork and horticulture producers.

About \$30 million of this will go to horticulture producers and \$100 million to hog and beef farmers. The remaining money will be used to increase future profitability in the sector. Delivery of the money will start in February.

Nancy Walther, Ontario Federation of Agriculture representative for Oxford South, hopes the money will be delivered quickly.

"As long as it goes to the farmers in need, I'm all for it," she said.

Brenda Lammens, chair of the Ontario Fruit and Vegetable Growers' Association, was part of the lobbying effort to gain help for the horticulture industry and she was pleased Agriculture Minister Leona Dombrowsky came through. Lammens' group's largest concern was the looming legislation that will increase the minimum wage in a labour-intensive industry.

"We're all operating in negative margins and it's getting to the point of how much longer can we endure this," she said. "Everything is going up except the price of our commodity."

The Canadian hog industry has been particularly hard hit with the rising cost of the dollar since half its production is shipped south of the border. Keith Robbins, director of communication and consumer marketing for Ontario Pork, explained each one per cent increase in the Canadian dollar translates into a one per cent decrease in the Canadian hog price.

Pork producers are also facing challenges from rising feed costs due to the demand for corn in ethanol production pushing up the commodity price. In addition, circle virus has infected many operations and reduced production 20 to 30 per cent over the last 18 months.

"All these factors have come together at the same time," Robbins said.

He said the government funding would help a lot of producers who are working on their business plans for next year.

"This will put a little bit of faith back in the industry," he said.

Rising feed prices and the high dollar also compounded the situation facing beef producers. Not only are feed prices increasing due to the rising price of corn, but also new processing requirements are adding to processor costs, which in turn are passed on to the producer.

"This is really going to be a lifeline for us in the short term, but it won't be in the long term and that's where the federal government comes in," said Lianne Appleby, communications manager with the Ontario Cattlemen's Association. "We're going to turn to them and ask them to pony up."

Although the American border is open to all live cattle born after March 1, 1999, beef farmers are still facing financial challenges. Shipment of older cows, both for beef and dairy producers, was one of the last hurdles cleared with the border opening in November. Appleby said the price is similar on both sides of the border, but producers need to pay shipping if the product goes south.

"Because of the high Canadian dollar, a lot of producers who would have found a market in the States are looking for other markets," Appleby said.

Haldimand-Norfolk Brant MPP and Conservative agriculture critic Toby Barrett said now that the funding has been announced, the issue would be how quickly farmers receive the money.

"It's a good start and quite appropriate to announce it in the economic statement," he said. "The next question is how long will it take to get the money in these farmers' hands and what is the long-term plan to help the farmers."

Barrett noted farmers in a number of sectors are hurting and more dollars will be needed.

"I'm afraid we are going to lose a number of growers in the coming year," he said.

F) Some Safeway beef may contain salmonella

Thomson Financial News Uk Select

Friday, December 21, 2007

PLEASANTON, Calif. (AP) - Supermarket operator Safeway (NYSE:SWY) Inc. on Thursday said the U.S. Department of Agriculture warned it may have received raw ground beef products that contain salmonella.

The company said it might have received the products between Sept. 19 and Nov. 5 in five states -- Arizona, California, Hawaii, Nevada and New Mexico.

A specific product, retailer or establishment that is the source of the contamination has not been determined.

No illness has been reported in Hawaii or New Mexico. There has been a case in Idaho that does not have an apparent connection with Safeway, the company said.

The notice does not include fresh ground beef patties.

No Safeway product has tested positive for salmonella. The company said customers who have frozen raw beef products purchased between Sept. 19 and Nov. 5 should throw them away.

Salmonella can cause diarrhea, fever and abdominal cramps within 72 hours of consumption. It is usually found in food contaminated with animal feces, according to the U.S. Centers for Disease Control and Prevention.

G) Tyson, USDA agree on antibiotics label

Thomson Financial News Europe Select

Thursday, December 20, 2007

SPRINGDALE, Ark. (AP) - Tyson Foods Inc. (NYSE:TSN) said Thursday it has reached an agreement with the U.S. Department of Agriculture over the antibiotics labels on its fresh chicken after federal officials rejected the company's original labeling.

The world's largest meat processor said the revised labels will say its fresh chicken is 'raised without antibiotics that impact antibiotic resistance in humans.'

Last month, the USDA withdrew its approval of labels saying the chicken was 'raised without antibiotics' after the agency said it had mistakenly overlooked a feed additive, called ionophores, used for Tyson's chicken. The USDA has a long-standing policy of classifying ionophores as antibiotics, the agency said in a November letter to the company.

Tyson said at the time that 'ionophores are not used in human medicine and do not contribute to the development of antibiotic resistance to important human drugs. They remain in the intestinal tract of the animal and do not carry over into the meat consumed by humans.'

On Thursday, Tyson said in a news release that it plans to continue using ionophores, which are used as a preventive measure against intestinal illness in chickens. The company said it will begin phasing in the new labels over the next several months.

Tyson announced in June it would no longer use antibiotics to raise chicken that is sold fresh in stores and would promote the new product as part of a \$70 million advertising campaign.

Tyson, the country's second-largest chicken producer after Pilgrim's Pride Corp. (NYSE:PPC) , said at the time that fresh chicken made up less than 10 percent of the company's sales, which also include pork and beef.

H) WASHINGTON: Pleasant Valley Dairy recalls batch of raw milk

19.dec.07

Bellingham Herald

Mary Lane Gallagher

<http://www.bellinghamherald.com/102/story/267130.html>

<http://barfblog.foodsafety.ksu.edu/2007/12/articles/raw-milk/got-campylobacter/>

A Ferndale area dairy is voluntarily recalling about 150 gallons of raw milk after a routine test found it might be contaminated with *Campylobacter jejuni*. The batch has an expiration date of Thursday.

Joyce Snook, whose family owns the 70-acre farm on Kickerville Road, was cited as saying that most of the unpasteurized milk had already been sold, adding, "It's all accounted for. We know where it went.

Most of the people don't want to return it."

The story says that the milk was sold in half-gallon plastic jugs at Bargainica, Community Food Co-op and Terra Organica in Bellingham, at Skagit Valley Co-op in Mount Vernon and at other outlets in Snohomish County and Seattle.

Calls to the vendors in Whatcom County indicated the milk has been pulled from the shelves locally.

People who bought the milk should return it to the place they bought it for a refund or replacement, the department said.

Snook was further cited as saying the milk is tested constantly by a local tester, adding, "He reassures us we're fine," but that a monthly test required by and conducted by the state agency found the bacteria in a sample. "The bacteria they're talking about is everywhere. It gets into rainwater. You can get it off vegetables. It lives in healthy people's guts. It's not one of those major issues." (yes it is - dp)

Snook also said she'd heard from customers Tuesday asking about the recall, and from potential customers, stating, "More people are calling, saying 'I didn't know you had raw milk.' 'How much do you charge?'"

Jason Kelly, department spokesman, was quoted as saying, "The dairy can be meeting all state standards and have a clean operation, but because the product's not pasteurized there's no way to guarantee there aren't pathogens in the milk. That's the reason why the product has to have warning labels that detail the risk that consumers take when they chose an unpasteurized product."

I) BARFBLOG: Got campylobacter?

18.dec.07

barfblog

Doug Powell

<http://barfblog.foodsafety.ksu.edu/2007/12/articles/raw-milk/got-campylobacter/index.html>

The Washington State Agriculture Department warned consumers Monday not consume raw or unpasteurized cows milk from the Pleasant Valley Dairy in Ferndale with a sell-by date of Dec. 20.

http://seattlepi.nwsourc.com/local/6420ap_wa_milk_contamination.html

The milk may be contaminated with *Campylobacter jejuni* and that local health departments are reviewing

Campylobacter illness reports that may be related to the milk.

A table of outbreaks linked raw milk or cheese produced from raw milk is available at:
<http://www.foodsafety.ksu.edu/articles/384/RawMilkOutbreakTable.pdf>

J) WASHINGTON: WA Agriculture Department warns against drinking some raw milk

17.dec.07

Associated Press

http://seattlepi.nwsourc.com/local/6420ap_wa_milk_contamination.html

OLYMPIA, WASHINGTON -- The state Department of Agriculture was cited as warning consumers Monday not to consume some unpasteurized, or "raw," cow milk from a Whatcom County dairy because of possible contamination.

The milk may be contaminated by Campylobacter jejuni, a bacteria that can cause diarrhea, fever, abdominal pain, nausea, headache and muscle pain in young children and young adults, the department said in a news release.

The milk in question was produced at the Pleasant Valley Dairy in Ferndale, and has a sell-by date of Dec. 20.

The bacteria were found in a routine testing sample taken Dec. 11, the department said.

The news release was further cited as saying that local health departments are reviewing Campylobacter illness reports that may be related to the milk.

The milk was sold in half-gallon plastic containers at the Pleasant Valley farm store and at Barganica, Community Food Co-op and Terra Organica in Bellingham; Skagit Valley Co-op in Mount Vernon; Arlington Health, Petosa's, Manna Mills, Tru Health and Bob's Corn Patch in Snohomish County; and Spuds in Seattle, the news release said.

K) AUSTRALIA: Legal ramifications in supply of unpasteurized milk

16.dec.07

Lawmedia Pty Ltd

Joe Lederman and John Gao

<http://www.ausfoodnews.com.au/db/node/52946>

The New South Wales Food Authority recently warned consumers against drinking unpasteurised milk which is being widely marketed under the guise of a pet food or as a cosmetic (eg bathtime) product. This article discusses the sale of unpasteurised milk and milk products for human consumption throughout Australia, and the risks that are being posed.

A NSW Food Authority media release on 23 October 2007 advised that the Authority had received numerous complaints about 'rogue traders' selling unpasteurised milk, packaged as pet food or cosmetics, for human consumption. A less publicised warning regarding unpasteurised milk was also made by Dairy Food Safety Victoria in September 2007 when investigators discovered businesses supplying the product as a drink.

Recent media reports have warned of a growing consumer demand for unpasteurised milk. Put simply, milk that has not undergone the pasteurisation process is considered to be 'raw milk' or milk that is straight from the cow. Pasteurisation, through the process of heat treatment, destroys any viruses or harmful bacteria that may be present in raw milk. A number of organic food industry players argue raw milk is a healthier option than pasteurised milk considering that many of the vitamins, minerals and enzymes in raw milk are destroyed when milk is pasteurised.

Yet serious health risks are associated with the consumption of unpasteurised milk or dairy products. First of all, one needs to bear in mind that raw milk is potentially very vulnerable to pathogenic contamination in the production process, not least because of the location of a cow's udder just beneath the rear end of the animal! Farmers are extremely careful but pasteurisation is an additional protective step. Secondly, a cow's milk can inherently carry pathogens such as viruses that can be transmitted to humans. We all know how smallpox was a human-borne illness that was a variant of a cow-related viral disease. In the post-WWI era, Australian State elections were being fought by campaigners seeking pasteurisation of all milk supplies because of the high number of Australian lives being lost as a result of milk-borne bacteria causing fatal infections.

Pasteurisation destroys a large proportion of harmful bacteria such as Salmonella, Campylobacter and

pathogenic *Escherichia coli*, which is often present in raw milk, such that they remain present in the final product only at levels that are no longer harmful while maintaining the integrity of proteins in the milk which break down with intensive heat treatment. In 2002, the Journal of Communicable Diseases Intelligence (on the Federal government Department of Health and Aging website) received notification of an outbreak of *Cryptosporidium* in primary school aged children causing severe vomiting and diarrhoea. All eight children had consumed unpasteurised milk that was marketed and sold as pet milk. The bacteria causing the illness would not have been present at harmful levels in the milk if it had been pasteurised. The current law under food safety legislation and the Food Standards Code

At present, there are laws banning both the sale of unpasteurised milk as a human drink and the use of raw milk in the cheese production process. In Victoria, supplying unpasteurised milk or dairy products for human consumption carries a fine of up to \$44,000 (s. 36 Dairy Act). The sale of unpasteurised milk or dairy products, in NSW, is a breach of the Food Regulation 2004 and may incur a fine of up to \$275,000 under Section 21 of the Food Act for breach of Regulation 46 of the Food Regulation 2004.

The Food Standards Code Australia and New Zealand (Standard 1.6.2, Clause 1) prescribes the process of pasteurisation that must be complied with including the specific temperatures and the duration of the heating period. Under the Food Standards Code, cheese or cheese products must be manufactured from milk or milk products that have been heat-treated or pasteurised (Standard 1.6.2, Clause FSANZ and the cheese production Standard

Prior to 2002 (under the old version of the Food Standards Code), the milk provisions of the Australia New Zealand Food Standards Code did require pasteurisation but there existed a loophole for many raw milk based hard cheeses such as Parmigiano Reggiano and Grana Padano to still be legally imported into Australia. This was because the adequate heat treatment of milk was determined by the level of the enzyme alkaline phosphatase (which breaks down with heat treatment) in the product, and certain raw milk based hard cheeses do not have high levels of alkaline phosphatase to begin with.

This alkaline phosphatase indicator was removed in 2002 with the introduction of the new Australia New Zealand Food Standards Code and therefore introduced a blanket prohibition on all raw milk and raw milk based cheeses.

A proposal (Proposal P263) was introduced by FSANZ's predecessor ANZFA immediately following the introduction of the new Australia New Zealand Food Standards Code in 2002. The Final Assessment Report of the Proposal P293 'Safety assessment of raw milk, very hard cooked curd cheeses' recommended several amendments to the pasteurisation process to allow very hard cooked curd cheeses (such as Grana Padano and Parmigiano Reggiano) to be legally sold. Standard 1.6.2, Clause 2(1)(b) allows hard grating cheese (cheese which has a moisture content less than 36% and has been matured/stored for at least 6 months) to be sold if it is stored at a temperature of no less than 10°C for a period of no less than 6 months from the date of manufacture and where the curd is heated to a temperature of no less than 48°C. This describes the usual method of production for very hard grating cheeses thus effectively providing an exemption from the pasteurisation process for these types of hard cheeses. FSANZ believes that grating style cheeses have a long history without adverse health consequences and are deemed to meet the same level of safety as cheese produced from pasteurised milk.

Some other specific cheeses made from raw milk have been granted specific exemption under Clause 1 of Standard 4.2.4A of the Australia New Zealand Food Standards Code. Gruyere, Sbrinz and Emmental cheeses now have specific permission after the Swiss government in 1998 applied to ANZFA (which was succeeded by FSANZ) for an order to permit the importation of Gruyere, Sbrinz and Emmental cheeses into Australia.

Another raw milk based cheese which has been granted approval by FSANZ is Roquefort cheese following an Application in 2004 by the French government. Roquefort cheeses can be sold in Australia as long as certain requirements such as pH, salt and moisture levels during production and storage and microbiological requirements are met.

Clearly despite the general ban on unpasteurised dairy, these instances illustrate that appropriate applications can be made to FSANZ to permit certain types of unpasteurised milk or dairy products where it can be shown that there are no safety risks in the consumption of the product.

For the approved raw milk products, manufacturers of these products must include a warning on the label to state that the product is made from unpasteurised milk (Standard 1.2.3) and all cheeses, whether produced by raw milk or not must still meet microbiological standards (Standard 1.6.2). The legal liabilities and responsibilities upon those producing cheese from raw milk are no different to other cheese

manufacturers – the product must still be safe for human consumption.

The legal ramifications of supplying raw milk

As mentioned earlier, raw milk is currently being produced and generally marketed in various places as either pet food or a product to be used for cosmetic purposes (commonly as a 'milk bath'). Some consumers believe that raw milk supplied under the guise of pet food or a cosmetic is simply a ruse to circumvent the hurdle of illegality of selling unpasteurised milk for human consumption. There are a number of factors that support this view. Firstly, raw milk sold as a milk bath costs approximately \$3 per litre meaning that filling a bath would become quite a very costly exercise. Secondly, unpasteurised milk is commonly being found in health food shops rather than cosmetic outlets, and thirdly, Victorian Dairy Food Safety investigators have recently caught retailers advising consumers that raw milk is healthy and beneficial.

Notwithstanding the fines applicable under food safety legislation, the sale of raw milk or milk products for human consumption may incur broader legal consequences. The historic case *Donoghue v Stevenson* (where a manufacturer of ginger beer was liable for injuries caused by the remains of a snail) established that food manufacturers owe a legal duty of care to the consumers of their products. The duty of care would generally arise to protect consumers from harm resulting from reasonable uses of the product. Manufacturers producing raw milk as a cosmetic would generally owe a duty of care to ensure the product was safe for use as a cosmetic rather than a drink. However, a duty of care to all consumers, for all uses, may be considered too wide and burdensome for manufacturers especially since it may open the floodgates to many actions of negligence. On the other hand, tortious liability is based on the concept of a hypothetical 'reasonable person.' If raw milk is being sold in the same shop that sells foods, (eg a health food shop), it may be reasonably foreseeable that consumers might drink the product. However, where products are packaged and labelled sufficiently to indicate that the product is not for human consumption it would be unlikely that a reasonable person, in the position of the consumer, would consume the product and expect it to be safe for human consumption.

The supply of raw milk, even for cosmetic or pet food purposes, may breach Part VA of the Trade Practices Act (TPA) which prohibits the supply of "goods having defect". "Goods having defect" is defined under Section 75AC to mean goods where the "safety is not such as persons generally are entitled to expect". The determination of the safety of goods also takes into account the way in which a product is marketed and any warning statements on the product. Yet the word "milk" by itself may imply to the reasonable consumer that the product is a consumable product and, as such, the standard of safety expected by consumers for the product may be that of a food. There is a real risk that if raw milk is sold and harm results from the consumption of the raw milk, then the manufacturer or distributor will become liable for damages, notwithstanding a warning on the label.

The supply of raw milk marketed as a cosmetic or pet food but really intended for human consumption may also breach Section 52 of the Trade Practices Act (TPA). The principal provision provides: "A corporation shall not, in trade or commerce, engage in conduct that is misleading or deceptive or is likely to mislead or deceive".

Conduct is regarded as misleading if it has the capacity to lead into or cause error – ie a situation where a person is led to believe things notwithstanding that these are not true or correct. Manufacturers of raw milk would not be in breach of Section 52 on account of simply manufacturing and supplying the product to retail outlets. Their products contain labels that expressly advise of the intended use of the product and indicate the product is not manufactured for human consumption.

However, retail outlets stocking raw milk products are most at risk of liability under the Section 52 provision. Consumers may be misled into believing that raw milk is a safe and healthy drink based on the advice or intimations or inferences given by the retail assistants selling the raw milk products. If, in fact, the consumer suffers injury as a result of consuming the product an action under Section 52 of the TPA could be brought on the basis that the misleading conduct would have led the consumer to believe erroneously that the product would be beneficial. It must be noted, however, that provisions under the TPA now significantly limit the amount of damages recoverable so that the consumer must suffer quite serious injury before damages can be awarded. Nonetheless, the ACCC or other responsible government agencies at Federal and State levels would be in a position to instigate legal proceedings under these or similar statutory provisions.

The sale of raw milk for human consumption will attract legal consequences. To avoid adverse legal ramifications, manufacturers must ensure that their products are packaged and labelled correctly to avoid any situation where consumers may believe or be misled. Retailers must also advise their staff not to

recommend (either expressly or by inference) any raw milk product as a drink. Most importantly, consumers should be informed of the high risk of serious illness from consuming raw milk

L) BSE in JAPAN may be linked to milk: report

17.dec.07

MeatingPlace.com

Ann Bagel Storck

<http://www.meatingplace.com/MembersOnly/webNews/details.aspx?item=19462>

Some of the animals in Japan infected with bovine spongiform encephalopathy may have contracted the disease from alternative milk containing Dutch-made fat, according to an investigation by Japan's Ministry of Agriculture, Forestry and Fisheries, Kyodo News Service reported.

The investigations examined 32 of the 33 animals in Japan confirmed to be infected with BSE. The ministry said the disease found in 13 of those animals was highly attributed to alternative milk made from powdered animal fat produced by a feed plant in the Netherlands, according to Kyodo. The 13 cows were born in the Hokkaido or Kanto regions between 1995 and 1996.

Alternative milk, which uses mostly skim milk as its basic ingredient, is fed to baby cows up to seven weeks after they're born.

The ministry added that the results of the investigations are not definite, as Dutch and other reports have denied animal fat as a cause of BSE, Kyodo reported.

M) CANADA: New mad cow case

19.dec.07

New York Times/Vancouver SunAgence France Presse

Mad cow disease has, according to these stories, been confirmed in a 13-year-old beef cow from Alberta, the Canadian Food Inspection Agency said. No part of the cow entered the human or animal food or feed chain, it said. The cow was born after restrictions on feed were put in place. It is the 11th case of the disease since 2003.

The animal was from a farm east of Red Deer, Alta.

It was thin and was initially thought to have an abdominal infection, George Luterbach, a senior veterinarian with the Canadian Food Inspection Agency was cited as saying.

But tests instead revealed bovine spongiform encephalopathy, or BSE.

The stories go on to say that the infected animal was born before the implementation of the 1997 feed ban.

Almost 22 per cent of the Canadian beef herd was born before 1998, Theresa Keddy, spokeswoman for the Canadian Cattlemen's Association was cited as saying,, quoting Statistics Canada figures from this year.

That number is much lower - almost 12 per cent - for dairy cattle, she added.

Dennis Laycraft, executive vice-president of the Canadian Cattlemen's Association, said he doesn't anticipate any issues around the find, given that the cow was born prior to the feed ban.

Erik Butters, chair of Alberta Beef Producers, echoed Laycraft's sentiments.

"This 13-year-old cow isn't worrisome," he was quoted as saying, adding "The cow was born long before the 1997 feed ban."

An epidemiological investigation is underway to identify the newly diagnosed animal's herd mates at the time of birth and how it might have become infected.

The investigation could take one or two months to complete.

Luterbach was further cited as saying the find shows Canada's surveillance system is working, adding "It further supports, of course, that BSE is a very rare find in Canada and certainly is not common or widespread."

N) EU member states set new requirements for Brazilian beef imports

19.dec.07

Thomson Financial News UK Select

The European Commission said its Standing Committee on the Food Chain and Animal Health had

agreed to set stricter standards for beef imports into the EU from Brazil.

The story says that from 31 Jan 2008, beef will only be allowed to be imported from an approved and restricted list of holdings in Brazil which are fully in line with EU import requirements, and which meet strict criteria.

The animals on those approved holdings must have been kept in one of the EU approved territories for at least 90 days and must remain on the listed holding for at least 40 days prior to slaughter, the commission was further cited as saying.

It added that previously, despite a series of warnings from the Commission, the Brazilian authorities failed to take the appropriate measures to correct problems.

In October, the EU banned imports of certain types of beef from Brazil after a foot-and-mouth disease outbreak there.

O) CANADA: BSE case confirmed in Alberta

18.dec.07

Canadian Food Inspection Agency

OTTAWA -- The Canadian Food Inspection Agency (CFIA) has confirmed the diagnosis of bovine spongiform encephalopathy (BSE) in a 13-year-old beef cow from Alberta. The animal's carcass is under CFIA control, and no part of it entered the human food or animal feed systems.

Canada has a suite of robust BSE control measures exceeding the recommended international standards. This year, the World Organization for Animal Health (OIE) categorized Canada as a Controlled Risk country for BSE. This status acknowledges the effectiveness of Canada's surveillance, risk mitigation and eradication measures. This case will not affect Canada's risk status.

Canada has taken all necessary measures to achieve the eventual elimination of BSE from the national cattle herd. The enhanced feed ban, which came into effect on July 12, 2007, is designed to prevent more than 99 percent of potential BSE infectivity from entering the Canadian feed system. The feed ban prohibits cattle-derived materials with potential to harbour BSE infectivity, such as the brain and spinal cord, from being used in all animal feeds, pet foods and fertilizers.

The CFIA expects to detect a small number of cases over the next 10 years as

Canada progresses towards its goal of eliminating the disease from the national cattle herd.

This detection confirms the ongoing high level of commitment and stewardship on the part of Canadian cattle producers to food safety and animal health.

The Alberta animal was identified at the farm level by the national surveillance program, which has detected all BSE cases found in Canada. The program targets cattle most at risk and has tested about 190,000 animals since 2003. The surveillance results reflect an extremely low incidence of BSE in Canada.

The age of the infected animal falls within the age range of previous cases detected in Canada under the national BSE surveillance program. The animal was born before the implementation of Canada's feed ban in 1997.

An epidemiological investigation directed by international guidelines is underway to identify the animal's herdmates at the time of birth and the pathways by which it might have become infected. All findings will be publicly released once the investigation concludes.

P) CANADA says no risks from new mad cow case

18.dec.07

Reuters

David Ljunggren

<http://ca.reuters.com/article/domesticNews/idCAN1849172620071218>

OTTAWA — Canada confirmed a new case of mad cow disease Tuesday, the 11th since 2003, and said the animal in question was a 13-year-old beef cow from Alberta.

The Canadian Food Inspection Agency said no part of the animal's carcass had entered the human or animal food supply.

The cow was born before Canada introduced a ban in 1997 on cattle feed that contained ingredients made from rendered cattle and other ruminants. Authorities blame suspect feed for most of the previous

cases of bovine spongiform encephalopathy (BSE), known as mad cow disease. The CFIA repeated its statement that it expected to find a few cases of BSE over the next 10 years. Last month the United States, Canada's largest export market, eased restrictions on imports of Canadian cattle and beef that were imposed after the first homegrown case.

Q) NEBRASKA: Cattlemen need to learn about 'trich'

17.dec.07

Nebraska Farmer

<http://nebraskafarmer.com/index.aspx?ascxid=fpStory&fpsid=31264&fpstid=2>

Trichomoniasis in cattle herds was, according to this story, one of the topics discussed at the recent Nebraska Cattlemen convention in Kearney.

Ryan Loseke, veterinarian and NC's Animal Health and Nutrition Committee chairman, was cited as saying that trichomoniasis, or trich, is a subtle disease that can sneak into a herd without obvious signs, until pregnancy checking time. This venereal disease can be devastating to reproduction rates, often leading to more than 40% of cows in a herd being diagnosed open. "Trich is a major biosecurity issue that often cannot be prevented because infected bulls can be fence jumpers," he was quoted as saying. Trich is caused by a one-celled protozoan that lives in the sheath of bulls and reproductive tracts of cows. The bull herd can quickly become infected and transfer the disease throughout the herd, according to Loseke.

The story goes on to say that since Nebraska's economy heavily depends on the economic viability of cow-calf producers, Nebraska needs new import regulations to be implemented to prevent the introduction and spread of this devastating disease, Loseke was cited as saying.

R) UK: Further tests in bluetongue case

15.dec.07

BBC

http://news.bbc.co.uk/2/hi/uk_news/england/tees/7145677.stm

Further tests are, according to this story, being carried out at a farm on Teesside following the first case of the bluetongue virus in the North of England.

The virus was detected in an imported cow near Middlesbrough and the animal was later culled.

The Department for Environment, Food and Rural Affairs (Defra) is describing the incident as a case not an outbreak.

Officials have placed the farm itself under restriction but there are no plans to extend the zone.

The name of the farm is not being released and a Defra official was cited as saying no further change was expected over the next few days.

The animal was from Lower Saxony, in Germany, and the virus was confirmed through post-import testing carried out on all animals entering the UK.

Fred Landeg, acting chief veterinary officer, was quoted as saying "Importers need to carefully consider the potential risks to UK industry as a whole from importing animals from bluetongue restricted zones."

S) SURREY: Foot-and-mouth 'wasn't contained'

14.dec.07

BBC News

Pallab Ghosh

<http://news.bbc.co.uk/2/hi/science/nature/7143260.stm>

Environment department Defra failed to contain the first foot-and-mouth outbreak this summer despite declaring the nation virus-free, a study says.

The story says that Institute of Animal Health research concluded the two outbreaks came from the same source, suggesting the first was not fully eradicated.

Its scientists studied the genetic fingerprints of the virus recovered from the different infected premises in the 2007 outbreak.

After analysing the evidence they have been able to determine the probable sequence of transmission between infected premises.

An independent expert peer review process has accepted the study's conclusions that the second phase of the outbreak originated from the first phase and was not from a separate release. It suggests that the Department for Environment, Food and Rural Affairs (Defra) failed to identify premises that had continued to be infected throughout August.

Defra, however, was quoted as saying it was not a failure on their part, "This infected premises was located outside of the original 10km surveillance zone and therefore could not have been picked up by the extensive surveillance and sampling we carried out according to internationally recognised standards."

The story goes on to say that according to the IAH investigation, the virus was somehow transported 17km from the first infected premises in Normandy to another farm in the Virginia Water area.

This raises the possibility that Defra supervised disinfection of the original Pirbright premises and disposal of infected animals, but did not eradicate the virus.

The IAH scientists' decision to publish their findings came as the government announced Defra was to be stripped of its role as regulator for laboratories which handle animal viruses.

The decision was triggered after a review found there was a conflict of interest in Defra being both a major recipient of research carried out at Pirbright, and the site's regulator.

T) CYPRUS: European expert casts doubt on foot and mouth

14.dec.07

Cyprus Mail

Jacqueline Theodoulou

http://www.cyprus-mail.com/news/main.php?id=36519&cat_id=1

The Chairman of the European Livestock Association's Animal Health and Welfare Committee has, according to this story, cast serious doubt over whether there was a foot and mouth outbreak in Cyprus. "As a veterinarian who spent most of his life on control and eradication of FMD, I have serious concerns about the EU guided measures applied in Cyprus," Dr Paul Suttmoller wrote in response to MEP Marios Matsakis' letter to the European Commission, in which the latter clearly stated his doubts over whether there really was a foot and mouth outbreak in Cyprus.

At the same time however, the Veterinary Services yesterday announced they had spotted 44 new cases of foot and mouth disease in an Aradippou farm. Farm owner Lefteris Eleftheriou was cited as saying he would not allow the culling of his animals unless he was compensated first.

After closely observing the situation in Cyprus from the first day the disease was spotted, Suttmoller was cited as saying he had no reason to doubt the official and EU declaration of the occurrence of FMD in Cyprus.

However, he believed there was a possibility the disease could have been brought under control with vaccinations instead.

He wrote the following posting for ProMed: "With regard to the stamping-out method used to try to control and eradicate the present FMD type O outbreak in Cyprus, one wonders if immediate vaccination of the susceptible livestock population on the island has been considered to bring the outbreak under control quickly. There are no scientific reasons to believe that under the prevailing conditions of Cyprus stamping-out may be more effective than vaccination in controlling the disease."

The FMD expert then went on to cast serious doubt over whether there was an FMD outbreak in Cyprus. "If there had in fact been foot and mouth disease in Cyprus, the disease would most likely have spread widely by the time of detection and notification."

He added, "Vaccination of the livestock population would have been the only logical way to control and eradicate the disease."

In the days and weeks that followed the first mention of the disease, Suttmoller became convinced that the diagnosis of FMD in Cyprus was not substantiated.

"From the reports, I concluded that there was never any FMD on the island, since no virus was detected in a large number of samples," he was quoted as saying, adding, "Animal movements of vaccinated animals from the northern part of the island under Turkish administration could very well explain the antibodies that were found."

The story goes on to say that The head of the Veterinary Services, Charalambos Kakoyiannis, yesterday shifted the blame onto the EU after calling for an urgent press conference.

Offering a round-up of all the actions taken since the first case was spotted back in early November,

Kakoyiannis was cited as saying all the measures taken by the government were made in co-operation with the EU, adding "Never did we say there was a live virus of foot and mouth in Cyprus. What we said was that there were cases that came either from older animals or the importation of animals to Cyprus from abroad."

U) K-State researchers say it's too soon for conclusions on feeding ethanol byproduct to cattle

14.dec.07

K-State Research and Extension

http://www.oznet.ksu.edu/news/sty/2007/ethanol_byproduct121407.htm

Manhattan, KS – Scientists at Kansas State University who are studying the effect of feeding distiller's grains to beef cattle said that more research is needed before cattle feeders and the public should reach definitive conclusions.

In three separate studies conducted over the last two years, T.G. Nagaraja, a professor of microbiology in K-State's College of Veterinary Medicine, and Jim Drouillard, K-State professor of animal sciences and industry, found that feeding beef cattle a diet that included 25 percent distiller's grains (DGs) increased the prevalence (number of cattle positive) of E. coli O157 in those animals' manure.

"In cattle, our previous research has shown that the hind gut -- which consists of the cecum, colon, and rectum -- is the site of persistence of E. coli O157," Nagaraja said. "Cattle feed passes through the rumen before it reaches the hind gut.

"We can't yet make any recommendations to the cattle industry with regard to our findings."

"We'll need to look at the entire body of evidence before we can make any recommendations," Drouillard said, noting that other universities also are studying this issue and that the research is far from finished.

Distiller's grains are a byproduct of the ethanol production process. A surge in ethanol production in recent years has led to increased availability of wet and dry distiller's grains, which have become a common ingredient in livestock and poultry rations.

"It's important for people to know that not all cattle have E. coli O157," Nagaraja said. "In fact, usually a relatively small percentage of cattle carry detectable levels of this organism in their manure."

"It's also important for people to know that distiller's grains do not contain E. coli," Drouillard said.

In the first of the three K-State studies, wet distiller's grain was fed to the test group of cattle. In the second and third studies, dry distiller's grains were fed. In all three studies, the cattle fed DGs all had increased prevalence of E. coli O157 – approximately a two-fold increase.

Numerous questions remain to be answered in future studies, including the effect lesser amounts of DGs would have on E. coli in cattle rations.

"Is there a component in the product (DGs) that sets up the growth of E. coli O157?" Nagaraja said.

"That's something else that needs to be determined."

The researchers said that there is no evidence to suggest that a recent increase in the number of meat recalls related to E. coli O157 has any connection to the practice of feeding distiller's grains.



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