



**OCA Weekly Update – January 18, 2008**

**Missed an Update? Looking for Something You Read in a Past Issue?**

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:**

### **Fresh Start and New General Manager for BIO**

January 18, 2008 (Guelph) – Following a serious review of company structure, operations and services, the Beef Improvement Ontario (BIO) Board of Directors is pleased to announce that Mike McMorris will be joining the organization as General Manager, effective February 4<sup>th</sup>, 2008.

“The BIO Board has spent the last eight months dedicated to re-structuring BIO in a manner that is responsive to the beef sector today and into the future,” says Ron Bonnett, BIO President. “Mike is well-known, bringing the experience and commitment necessary to build BIO’s credibility within industry.”

BIO’s business model has been realigned with a focus back to the primary producer. Emphasis will be placed on providing timely services and products, an accessible environment, and partnering opportunities with other stakeholders in the beef industry. BIO will be led by an industry-based Board of Directors, guiding the vision for the organization with real and practical solutions to genetic improvement and information management systems.

“OCA President, Ian McKillop, and I welcome Mike back to the beef industry,” says Dave Stewart, OCA Executive Director. “We appreciate that his knowledge and experience will mean a quick turn-around for BIO, thus raising the organization’s value and profile as a strong partner in the Ontario beef sector. We look forward to working collaboratively with BIO on a number of producer-based initiatives called for by OCA members in our *Vision 2010* strategy.”

BIO recognizes that the beef industry, not only in Ontario, but globally as well, is under transformation. Product identification, quality and food safety are emerging as basic market requirements creating new challenges to sector growth.

“Producers need to find every advantage in order to be profitable, says Mike McMorris. “BIO’s role will be to focus on information exchange that supports interested producers in making the best possible decisions. I look forward to hearing from and working with beef producers.”

*The BIO Board invites producers to attend its Annual General Meeting at the DoubleTree International Plaza and Hotel Conference Centre in Toronto, on February 19, 2008.*

### **Provincial Funding Announcement: December 14, 2007**

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

*A PDF is also posted on the OCA Web Site at  
<http://www.cattle.guelph.on.ca/PDFs/2008/InfoSheet-Dec.14Announcement.pdf>*

**Changes to Regulation 54 of the Beef Cattle Marketing Act Came into Effect on January 1, 2008**

Please note that due to GST reduction from 6% to 5% on January 1, 2008 and changes to regulations of the Beef Cattle Marketing Act (check-off increased to \$3.00/head on 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, as well as more detailed information, are now available at <http://www.cattle.guelph.on.ca/Checkoff2008/index.asp>, as PDF files.

### **Making Tough Decisions in Tough Times**

Need help to analyze your business in this new reality?

Aimed at the pork, beef and veal sectors, this conference is intended to provide real time information to help producers and agribusiness make sound business decisions in this changed business environment.

Topics will include: effects of the dollar, competitiveness, things to consider when transitioning your business, risk management, among others.

Pre-register by February 8th and Save!

*Payment and registration information must be received by February 8th to receive reduced rates.*

If you are a registered producer with OCA, Ontario Veal, Ontario Pork or are an OPIC member you can preregister for \$30.

If you are not a producer or OPIC member, you can preregister for \$40. Registrations will be accepted at the door at a cost of \$50 for the day.

Register now at: [www.toughdecisions.ca](http://www.toughdecisions.ca)

*See website for details on topics and speaker bios.*

Speakers include:

David Irvine Irvine and Associates Maurizio (Moe) Agostino Farms.com  
Dr. Vincent Amanor-Boadu Kansas State University Steven Meyer Paragon Economics  
Dr. Gary Smith Colorado State University Kevin Grier George Morris Centre

Venue:

LONDON CONVENTION CENTRE  
300 York Street, London ON, Canada  
Supporting Partners:

See Web site for funding partners

### **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 30<sup>th</sup> 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](http://www.farmcentre.com) Early bird deadline is January 7th, 2008. Final registration deadline is January 25th, 2008.

### **Culinary Tourism Seminar**

Calling all; Food & beverage Owners/Managers, Caterers, Food Producers, *Farmers* and all tourism businesses or individuals with an interest in the Kawartha's Culinary Tourism Development.

Date: Monday, January 28, 2008  
Time: 8:30 am – 4:30 pm  
Location: Elmhirst's Resort, 1045 Settler's Line, Keene  
Cost: \$25 per person, includes lunch

RSVP by Friday, January 18, 2008 – Registration is limited

For further information contact Lisa Greig, Peterborough & the Kawarthas Tourism at (705) 742-2201 Or Karen Jopling at the phone below or visit the Kawartha Choice Web site at [www.kawarthachoice.com](http://www.kawarthachoice.com)

*Karen Jopling*  
*Coordinator*  
*Kawartha Choice FarmFresh*  
*Peterborough Chamber of Commerce*  
*175 George St. N*  
*Peterborough, ON K9J 3G6*  
*T-705-748-9771 ext 212*  
*F-705-743-2331*  
*karen@kawarthachoice.com*  
*karen@peterboroughchamber.ca*  
*www.kawarthachoice.com*

### **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 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 21<sup>st</sup>, 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 26<sup>th</sup>, 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 4<sup>th</sup>, 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 11<sup>th</sup>, 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 23<sup>rd</sup>, 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 3<sup>rd</sup>, 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 17<sup>th</sup>, 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 31<sup>st</sup>, 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 7<sup>th</sup>, 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](mailto:brenda.west@ontario.ca) or [patti.arts@ontario.ca](mailto:patti.arts@ontario.ca)

Cost?

(Including all resource materials)

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

Student (age 15-19) \$100.00 (Due November 30<sup>th</sup>, 2007) or \$150.00 (after November 30<sup>th</sup>, 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!

### **Growing Your Opportunities, Traction and AgriBusiness ecampus**

Growing your Opportunities:

This workshop is for Farm and rural based entrepreneurs who want to learn how to tap into new value added opportunities from idea to market.

Over The Two Days You Will:

- Learn how to identify, find and evaluate new value added ideas
- Learn how to put your ideas into action using the seven step value added development process
- Learn how to connect with the right market channels
- Learn how to find innovative ways to market your products and services
- Learn how to build a business that can support your new idea
- Learn how to create a dynamite, but simple business plan
- Learn how to finance the different stages of your new ventures
- Learn how to save time and money in the development process
- Learn how to price your products properly
- Learn how to manage your risk
- Explore case studies of how innovative rural and farm businesses that have developed their value added ideas and opportunities
- Follow a new product from conception to integration into the marketplace

Growing your Opportunities

Orangeville

Day 1: Sat. Feb. 23

Day 2: Sat. Mar. 1

\$75 per person (includes \$3.57 GST)

Growing your Opportunities

Hanover

Day 1: Mon. Feb. 25

Day 2: Mon. Mar. 3

\$75 per person (includes \$3.57 GST)

Growing your Opportunities

Clinton

Day 1: Tues. Feb. 26

Day 2: Tues. Mar. 4

\$75 per person (includes \$3.57 GST)

### Growing your Opportunities

Port Hope

Day 1: Thurs. Feb. 28

Day 2: Thurs. Mar. 6

\$75 per person (includes \$3.57 GST)

### Growing your Opportunities

Napanee Area

Day 1: Mon. Mar. 17

Day 2: Fri. Mar. 28

\$75 per person (includes \$3.57 GST)

### Growing your Opportunities

Tillsonburg

Day 1: Wed. Mar. 19

Day 2: Wed. Mar. 26

\$75 per person (includes \$3.57 GST)

### Traction

Traction: Skills to Grow is a program developed by Guelph-based Juice Inc. The program has been well received by farmers and producers within the agricultural community, who are attending with their spouses and family members to ensure they are aligned in the planning of their farm's future. Traction participants, ranging in age from their early 20s to their late 60s from various commodity groups, have consistently rated the program a 4.9 on a five-point scale. Uniquely designed in conjunction with producers, advisors and industry leaders, Traction provides a pragmatic and process-based approach to four main areas:

- Taking stock
- Innovation
- Communication
- Goal Setting
- Planning

What participants are saying:

- "Seeing the real life examples helped me to see how understanding the other person's point of view can solve problems that otherwise seemed impossible to solve."
- "This gave me a whole new way of approaching problems and relationships".
- "Problems just don't seem to be overwhelming after taking this course. Our family left with tools to help us keep unstuck and moving ahead more smoothly."
- "Being successful as a farmer requires ongoing development of not only your industry knowledge but your communication skills. This high energy program gave me new tools to take home that will keep the ideas flowing."

### Traction

Ancaster

Thurs.-Fri., Feb 17-18

\$895 + tax

### Traction

Belleville  
Mon.-Tues., Feb. 4-5  
\$895 + tax

Traction

Exeter  
Thurs.-Fri., Feb 7-8  
\$895 + tax

Traction

Hanover  
Wed.-Thurs., Feb. 21-22  
\$895 + tax

AgriBusiness eCampus Project  
<http://agribusinessecampus-com.rkd.ca/default.aspx>  
Your Home – offered by the University of Guelph, Kemptville Campus  
Launch date – early February  
variable

AgriBusiness eCampus Project

The AgriBusiness eCampus (ABeC) is a web-based and face-to-face learning centre offering a range of topics to assist farmers in managing their farm business in today's increasingly complex environment. The ABeC offers a "one-stop-shop" for practical, real-world business solutions through life-long learning in agribusiness management and entrepreneurship.

Our eCourses are designed by top experts in the agribusiness field with you in mind. Our focus is on developing skills that are immediately applicable to you and your farm business. Courses are self-paced and self-assessed, allowing you to fit your learning around other farm and family commitments. Courses provide you with networking opportunities through question and answer sessions and streamed discussion with industry experts and peers. Course facilitators are always just a phone call or click away to answer your questions and assist you with any course-related or technical problems.

Courses are currently being offered in: Strategic and Business Planning, Succession Planning, Domestic and Global Marketing, Commodity Marketing, and Human Resources.

### **Farm Succession Planning Courses 2008**

Introduction to Farm Succession Planning (Producer focus)

February 6, 2008; 8:30 a.m. to 5:00 p.m. Fergus OMAFRA  
Workshop registration - \$110.00

Advanced Succession Planning for Advisors

January 16 (evening) & January 17 (day)  
Marden Community Centre, Marden  
Workshop registration - \$495.00

The introductory courses will help producers, farm business advisors and consultants to: identify the five steps in developing a farm succession plan; prepare essential documents for farm succession; engage farm families with succession planning tools & approaches and coach farm clients to better assess their current situation; help resolve conflict; and generate options and make decisions related to farm succession planning.

The advanced level course will see participants increase their knowledge and learn more about a variety of tools to assist with succession planning, deal with conflict, promote open and honest communication and assess family readiness for change.

Course instructors Peter Coughler, Succession Planning & Business Agreements Program Lead with the Ontario Ministry of Agriculture, Food and Rural Affairs in Brighton and Blake Bexon of Bexon Consulting in Ailsa Craig bring an extensive background of skills and understanding to the courses. Participants will appreciate their straight forward approach to learning and instruction. For more information or to register, please contact The Centre for Rural Leadership at (519) 826-4204 or register online at [www.aalp.on.ca](http://www.aalp.on.ca)

### **Your Farm – Planning for the Future**

Join us for a one day workshop for farmers, to explore the steps in developing a plan for the sale of a farm business, transferring ownership to family members, or a transfer/sell upon death.

Tuesday February 12, 2008

Mount Albert Lions Hall

9:30 - coffee and registration  
10:00 to 3:30 - workshop

Cost: \$15.00 per person. This includes the workshop and lunch  
Please make cheques payable to "York Region Federation of Agriculture"

To Register Contact:

Kim Empringham  
Secretary, York Federation of Agriculture  
12900 Kennedy Road  
Stouffville, Ontario  
L4A 7X5

Phone 905-888-1234

Email: [mandk.empringham@sympatico.ca](mailto:mandk.empringham@sympatico.ca)

The agenda will focus on planning for the future transfer or sale of a farm business. Topics include goal setting, communications, tax and legal implications, business structures and agreements, financial considerations and retirement. There will be time for discussion, questions and case studies.

Workshop leaders are Rob Gamble, Finance and Business Structures Program Lead (OMAFRA) and Peter Coughler, Succession Planning & Business Agreements Program Lead (OMAFRA).

The workshop has been planned and developed in co-operation with the York Region Federation of Agriculture.

### **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 7<sup>th</sup>, 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](mailto:mthrower@uoguelph.ca)); *Ken Bateman* (519-824-4120, Ext 5-4006; [kbateman@ovc.uoguelph.ca](mailto:kbateman@ovc.uoguelph.ca)), *Ira Mandell* (519-824-4120, Ext 5-3337; [imandell@uoguelph.ca](mailto:imandell@uoguelph.ca)), *Tina Widowski* (519-824-4120, Ext 5-2408; [twidowsk@uoguelph.ca](mailto:twidowsk@uoguelph.ca))

### **BIC Bits**

#### **Natural Beef and Dairy Trans Fat Not Harmful – May be Beneficial**

Not all trans fat is bad – in fact, new research from the CLA Network supports growing evidence that natural trans fat found in beef and dairy products is actually health promoting, not harmful.

In a 16 week animal model feeding trial, University of Alberta researchers observed that increases in trans vaccenic acid (TVA), the main type of natural trans fat found in beef and dairy products, showed no negative effect on blood lipid profiles. Rather, feeding of this natural trans fat was associated with a major lowering of triglyceride levels and a modest lowering of both total and LDL cholesterol levels – all key risk factors for cardiovascular disease and other health threats.

The findings now set the stage for potential human clinical trials, says Dr. Spencer Proctor, who led the research along with colleague Dr. Catherine Field.

“With the results of these trials, we’re very confident we’re seeing not only the absence of negative effects but also clearly positive health effects related to the major natural trans fat found in dairy and beef products,” says Proctor, a leading blood lipid researcher and director of the University’s Metabolic and Cardiovascular Diseases Laboratory.

“The findings support accumulating evidence that we can discriminate between natural trans fats, which appear to be beneficial, versus industrially processed, hydrogenated trans fats that have been shown to be detrimental,” says Proctor.

Despite intense public scrutiny of trans fats, there has been little research or dialogue to distinguish between natural ruminant trans fats and artificial industrially processed trans fats. Trans fat food labeling laws in the U.S. and Canada do not differentiate between natural ruminant-based and industrially processed trans fats. “This has contributed to the public perception, now reinforced by ‘trans-fat free’ labeling that all trans fats are detrimental to health,” say Proctor. “Clearly this perception is not the reality when it comes to natural trans fat found in dairy and beef products.”

CLA Network vaccenic acid research is supported by the Alberta Livestock Industry Development Fund (ALIDF), Dairy Farmers of Canada (DFC) and the Beef Information Centre (BIC). More information on the TVA research findings is available in a new article available at [www.CLANetwork.com](http://www.CLANetwork.com).

### **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"*
  - Participants (confirmed): Mike Buis, producer/OCA Advisory Councillor, Kent County
  - Jim Oehmke, CEO, George Morris Centre
  - one more participant to be confirmed

Moderator: Dan Ferguson, OCA Verified Beef Production - Quality Starts Here Coordinator

*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

Program:

Stan Jacobs, General Manager, Douglas Lake Ranch, British Columbia: "Herd Protocols and Marketing Cattle in an Ever-Changing Environment"

Dr. Maury Bredahl and Mike von Massow - University of Guelph, Dale Kaliel - Alberta Department of Agriculture and Food: "Benchmarking for Improved Performance"

Gord Colliar, Pfizer Animal Health: "Cowboy Humour"

The Ontario Co-operative Association invites you to a  
**Co-operative Development Toolkit Workshop.**

- Learn more about co-ops
- Connect with local business resources
- Discover why the co-op model works

This workshop will be held Wednesday February 6, 2008 at the W.I.S.H Centre, Chatham from 1 to 4pm. Please see the attached invitation for more information about the workshop. This workshop is FREE. However, we ask that you pre-register to allow us to adequately prepare. To register or if you have questions please call 1.888.745.5521 ext. 31 or reply to this email to indicate your attendance.

Tanya Gracie  
Ontario Co-operative Association  
tgracie@ontario.coop  
1-888-745-5521 ext. 31

**BIO AGM**

February 19<sup>th</sup>, 2008  
1pm

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

**Willabar Ranch Long Yearling Black Angus Bull Sale**

March 18

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

**Saunders Andemar 3<sup>rd</sup> Annual  
Purebred Charolais Bull Sale**

March 8<sup>th</sup> 2008 at 2pm

Keady Livestock Market.  
Be our guest for lunch 11:30am sale day  
Contact: Brent: (519) 986 4165 or Pete: (519) 871 4703

**Northern Powerpac Bull and Heifer Sale**

2 p.m. Saturday, April 12, 2008  
Temiskaming Livestock Exchange  
New Liskeard, Ontario

**News Index:**

- A) VERMONT: Bill would let farmers sell more raw milk**
- B) UK: Raw milk: Untreated milk is in demand**
- C) F.D.A. says food from cloned animals is safe**
- D) CALIFORNIA: Bid in Assembly to repeal tough new raw milk standard**
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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](mailto:lianne@cattle.guelph.on.ca)

**A) VERMONT: Bill would let farmers sell more raw milk**

17.jan.08

WCAX Channel 3

Kristin Carlson

[http://www.wcax.com/Global/story.asp?S=7737522&nav=menu183\\_2](http://www.wcax.com/Global/story.asp?S=7737522&nav=menu183_2)

A new bill in the Vermont legislature would, according to this story, allow farmers to sell unlimited amounts of raw milk directly to consumers.

Supporters say it will provide extra income for farmers.

A gallon of raw milk that's unpasteurized sells for about 6 dollars. Currently there are limits to how much raw milk farmers can sell because of health concerns. The bill would set up new health standards, including regular testing of the milk and labeling requirements. Raw milk could not be sold at retail shops or farm markets-- only direct to consumers. Farmers would also have to keep a list of who buys it. Bruce Hennessey of Vt. Grass Growers was quoted as saying, "But in the end there should be a choice for consumers out there who want to have raw milk. We need to have that choice and I'm not speaking just for myself, my kids do drink raw milk and we do make cheese and butter from raw milk for our family, but I am speaking for the entire membership."

**B) UK: Raw milk: Untreated milk is in demand**

18.jan.08

The Telegraph

Lucinda Labes

<http://www.telegraph.co.uk/wine/main.jhtml?xml=/wine/2008/01/18/edmilk118.xml>

Is raw milk an elixir of health or a carrier of disease?

According to this story, the jury is out in Britain, where more and more people are drinking raw milk.

At farmers' markets across the country, demand is on the up. Despite government warnings that unpasteurised milk is one of the surest ways to pick up salmonella, campylobacter and E.coli, the 150 or so small dairy farmers who supply the markets are enjoying a big growth in sales.

In the past year, for example, Dave Paul, a third-generation farmer with a Guernsey herd at Olive Farm in Somerset, has seen his sales of raw milk and cream climb 30 per cent at London's farmers' markets.

And other dairies, which formerly brought only cheese to urban markets, are now compelled by popular demand to bring milk, too.

The story says that buyers are affluent, hip cognoscenti who would sooner eat cat litter than non-organic food, and who want to know a chicken by name before they will eat its eggs.

Farmer Chris Hall of St Levan, West Cornwall, was quoted as saying, "In Britain you are allowed to drink yourself silly and smoke carcinogenic fags, but you can't drink raw milk. It doesn't make sense."

### **C) F.D.A. says food from cloned animals is safe**

16.jan.08

New York Times

Andrew Martin, Andrew Pollack

[http://www.nytimes.com/2008/01/16/business/16clone.html?\\_r=1&ref=business&oref=slogin](http://www.nytimes.com/2008/01/16/business/16clone.html?_r=1&ref=business&oref=slogin)

After years of debate, the Food and Drug Administration on Tuesday declared that food from cloned animals and their progeny is safe to eat, clearing the way for milk and meat derived from genetic copies of prized dairy cows, steers and hogs to be sold at the grocery store.

The story says that the decision was hailed by cloning companies and some farmers, who have been pushing for government approval in hopes of turning cloning into a routine agricultural tool. Because clones are costly, it is their offspring that are most likely to be used for producing milk, hamburgers or pork chops, while the clones themselves are reserved for breeding.

Farmers had long observed a voluntary moratorium on the sale of clones and their offspring into the food supply. The F.D.A. on Tuesday effectively lifted that for clone offspring. But another government agency, the Agriculture Department, asked farmers to continue withholding clones themselves from the food supply, saying the department wanted time to allay concerns among retailers and overseas trading partners.

While acknowledging that consumer acceptance remains a hurdle, proponents of cloning technology say it could have a major impact on the livestock industry by providing meat and milk that is better and more consistent.

"When you buy a box of Cheerios in New York and one in Champaign, Illinois, you know they are going to be the same," Jon Fisher, president and owner of Prairie State Semen in Illinois was quoted as saying, adding "By shortening the genetic pool using clones, you can do a similar thing."

"It could improve the quality of meat in the supermarket," Mr. Fisher was further quoted as saying, adding, "It depends if customers allow it."

Consumer groups immediately lambasted the F.D.A.'s report, saying that the science remains inadequate and that many consumers oppose cloning for religious or ethical reasons. Some members of Congress had sought to delay a decision until further studies were completed.

But Stephen Sundlof, director of the F.D.A. Center for Food Safety and Applied Nutrition, was cited as saying food from cloned animals was "indistinguishable" from that of conventionally bred animals, adding, "It is beyond our imagination to even have a theory for why the food is unsafe."

The story goes on to say that The F.D.A.'s announcement came with an asterisk, given the Agriculture Department's request for a continued moratorium on the sale of clones into the food supply. That request is likely to have little effect, since producers are not looking to sell clones; each still costs thousands of dollars. But it could force a few owners of dairy clones to dispose of milk from the animals rather than sell it.

It remains to be seen how widely the technology will be adopted. Interest from the food industry has been tepid, with some companies declaring that they will not sell milk or meat from cloned animals or their offspring. Other types of reproductive technology, such as artificial insemination, faced resistance on farms when they were first developed but eventually became widespread.

Tuesday's decision means cloning technology could move into commercial use little more than a decade after the world learned of Dolly the sheep, the first mammal cloned from an adult cell, in Scotland.

#### **D) CALIFORNIA: Bid in Assembly to repeal tough new raw milk standard**

16.jan.08

San Francisco Gate

Carol Ness

<http://www.sfgate.com/cgi-bin/article.cgi?f=/c/a/2008/01/16/BAEUBFL9G.DTL>

Saying California's two raw milk dairies "got rolled by a state agency," a state assemblywoman is taking steps to repeal a strict new standard that the dairies say will put them out of business and deprive 40,000 consumers of unpasteurized milk.

Owners of both raw milk dairies, Organic Pastures of Fresno and Claravale Farm of San Benito County, protested that they were never told of the proposed limit or given a chance to oppose it before the Legislature passed it without debate in October. It took effect Jan. 1.

On Wednesday afternoon, Mark McAfee of Organic Pastures and Ron and Collette Garthwaite of Claravale plan to bring a cadre of scientists, doctors and raw milk consumers to present their case for raw milk to a hearing of the Assembly Agriculture Committee, where the limit originated.

The committee's chairwoman, Assemblywoman Nicole Parra, D-Hanford, said she is introducing an urgency bill to repeal of the limit - 10 coliform bacteria per milliliter of milk. It was one line in a long bill tweaking dairy standards, AB1735.

The bill was proposed by the California Department of Food and Agriculture, according to department spokesman Steve Lyle. It was put on the consent agenda, meant for bills with no opposition, and passed without hearing or debate.

#### **E) WASHINGTON: 5 sickened by raw milk**

15.jan.08

Bellingham Herald

Mary Lane Gallagher

<http://www.bellinghamherald.com/102/story/290902.html>

<http://barfblog.foodsafety.ksu.edu/2008/01/articles/raw-milk/5-sickened-by-raw-milk-in-washington/index.html>

FERNDALE — The Whatcom County Health Department was cited as announcing Monday that five people were sickened by the bacteria found in raw milk that was recalled last month from a local dairy.

Four Whatcom County residents and one Skagit County resident tested positive for the same campylobacter jejuni strain that was found in a routine sample of raw milk from Pleasant Valley Dairy. The dairy pulled that batch of milk from the shelves and has resumed its distribution of raw milk.

The dairy has changed its testing procedures to reduce the risk of releasing contaminated milk, the health department said.

#### **F) VERMONT: Drinking raw milk isn't a good idea**

12.jan.08

Battleboro Reformer

[http://www.reformer.com/ci\\_7951387?source=most\\_viewed](http://www.reformer.com/ci_7951387?source=most_viewed)

Andrew Smith of Bellows Falls, writes that the Reformer's Jan. 7 story on availability of raw milk lacked some meaningful history perspective. Decades before reporter Weiss-Tisman was born, pasteurization of retail milk became required, initially in major cities, and eventually everywhere. This was addressing a critical public health issue. Consider this info regarding milk product safety prior to the advent of universal pasteurization requirements (from Cornell University's '07 Web site [www.milkfacts.info](http://www.milkfacts.info)): "In 1938, milk products were the source of 25 percent of all food and waterborne illnesses that were traced to sources, but now they account for far less than 1 percent of all food and waterborne illnesses."

I find the idea of an increasing segment of the public consuming raw milk worrisome. Convincing ourselves that "those cows looks clean and healthy" when visiting a farm just isn't a sound basis for an

informed consumer decision. How much raw product could be consumed by the time a problem is detected at a farm or their testing lab?

### **G) EUROPEAN agency: Cloned animals 'unlikely' to pose risks**

11.jan.08

Washington Post

Rick Weiss

<http://www.washingtonpost.com/wp-dyn/content/article/2008/01/11/AR2008011100849.html>

The European Food Safety Authority was cited as saying this morning said it has concluded that meat and milk from healthy cloned cattle and pigs is "very unlikely" to pose risks to consumers, opening the door to possible European sales of those controversial foods in the future.

The story says that the highly anticipated draft scientific opinion of the European agency comes just days before the U.S. Food and Drug Administration is due to release its final report on the same topic, which is expected to come to virtually the same conclusion. Some backers of the fledgling agricultural cloning industry have said they hoped that a positive report from Europe might ease the process of gaining acceptance by American consumers.

It remains unclear, however, whether the European Union will ultimately approve the sale of cloned products, and if so under what conditions.

Unlike the case in the United States, such decisions in Europe are required by law to incorporate social and ethical considerations. And the European public broadly supports the so-called precautionary principle, which calls for society to err on the side of caution when risks are uncertain.

Moreover, the European agency, which provides scientific advice to the European Commission, notes in its report that many cloned farm animals have health problems, including life-threatening physiological abnormalities. In Europe, where animal welfare is a much higher profile issue than it is in the United States, that reality could also become a stumbling block.

The 47-page report concludes, however, that cloned animals with health problems would be screened out by traditional food inspection methods. And echoing earlier assertions by the FDA, it finds that milk and meat from healthy clones are as nutritious and safe to eat as milk and meat from ordinary animals.

"Based on current knowledge there is no expectation that clones or their progeny would introduce any new food safety risks compared with conventionally bred animals," the report says.

### **H) WASHINGTON D.C.: Cloning-for-food growth seen slow if FDA approves**

10.jan.08

Reuters

Missy Ryan

[http://today.reuters.com/news/articlenews.aspx?type=scienceNews&storyID=2008-01-10T180141Z\\_01\\_N09621088\\_RTRUKOC\\_0\\_US-USA-FOOD-CLONING.xml](http://today.reuters.com/news/articlenews.aspx?type=scienceNews&storyID=2008-01-10T180141Z_01_N09621088_RTRUKOC_0_US-USA-FOOD-CLONING.xml)

WASHINGTON -- Regulatory approval could catalyze the nascent U.S. cloning industry, but leading firms were cited as saying growth would come slowly as they battle to win consumers over to the concept of food from cloned animals.

The U.S. Food and Drug Administration could issue a final ruling as early as next week that meat and milk from cloned animals poses no special risks to consumers.

Mark Walton, president of Texas-based ViaGen, which clones cows and other animals, is hoping the ruling will finally open the door for greater cloning in animal agriculture, stating, "Only after that will the community really open up and begin to embrace it on a larger scale."

The story says that a little over a decade after scientists in Scotland rolled out Dolly, a sheep that was the world's first cloned mammal, the U.S. industry remains small with just three major firms.

The ruling would be good news for proponents of the technology and would presumably bring an end to the voluntary ban on marketing food made from cloned animals or their offspring.

### **I) US: On the Side: Hormones in milk: Don't ask, don't tell?**

17.jan.08

The Philadelphia Inquirer

Rick Nichols

[http://www.philly.com/inquirer/columnists/rick\\_nichols/20080117\\_On\\_the\\_Side\\_\\_Hormones\\_in\\_milk\\_\\_Do not\\_ask\\_\\_dont\\_tell\\_.html](http://www.philly.com/inquirer/columnists/rick_nichols/20080117_On_the_Side__Hormones_in_milk__Do_not_ask__dont_tell_.html)

When you've got 10,000 competitors showing off prize steers and goats and rodeo moves - a fair number of them teenage future farmers spending the night - you can bet, according to this story, that hormones will enter the picture.

Not that anyone was mentioning that out loud here last week as the state Farm Show wrapped up its yearly run in the sort of balmy weather more associated with planting season.

In that let's-not-notice particular, though, the show was a metaphor for the dirty little secret roiling the Pennsylvania dairy industry this winter.

A lot of cows are being routinely injected with performance-enhancing drugs; synthetic hormones, to be precise.

The story goes on to say that there's an official code of silence. No need to broadcast the fact on the side of a milk carton. In fact, best not to mention their absence (in all-natural milk), even, lest a consumer get the wrong impression; the drugs boost milk production, but they haven't in a single study been proven unsafe for humans.

As things stand - albeit unsteadily - Dennis Wolff, the state ag secretary, has ruled that the whole business is really none of your business; that milk is naturally replete with hormones, and without a reliable test to detect the Monsanto-made artificial extras, dairies who label it "Hormone-Free" or even "No Synthetic Hormones" are, well, making unverifiable or, worse, misleading claims.

In the public arenas, such as the Farm Show, no occasion was lost to remind visitors of the rural joys and economic muscle of milk. The endless movie above lines that snaked 30 deep in front of the milkshake stand issued warnings about "crippling osteoporosis" caused by calcium deficiency and celebrated cows eating "a better-balanced diet than humans do," and corn feed tastily supplemented with byproducts of pretzels, chocolate and citrus.

The Milk Marketing Board handed out coloring books: "Milk is full of good things that keep you healthy and strong." A cadre of tiara-crowned Dairy Princesses dispensed dairy wisdom: A cow drinks 30 gallons of water a day. Enough to fill a bathtub!

But nowhere - unless you asked - were you likely to encounter a single, voluntary word about hormones. If you did ask, on the other hand, you found farmers who were happy to forgo the costly injections for a premium on their milk, small farmers who quit using because it didn't pay, farmers worried that they'd lose their no-added-hormones premium if dairies couldn't label milk that way. (Presently, 25 to 30 percent of farmers are said to be using the synthetic hormones.)

It wasn't lost on some that there were echoes, as well, of the performance-enhancing-drug scandal bouncing around the big leagues: The Monsanto bovine-growth hormones (marketed as Posilac) are injected every two weeks, ideally boosting milk production by 10 percent, though they've been banned in Canada and Europe for degrading the health status of herds.

A visitor could leave the Farm Show oblivious to any of this, assured only that raw-milk prices are at all-time highs, that dairy pumps billions into the state economy, that cows keep our hillsides free and our bones strong.

## **J) EUROPE: Bluetongue: Commission offers co-funding for vaccination campaign**

6.jan.08

From a press release

<http://europa.eu/rapid/pressReleasesAction.do?reference=IP/08/51&format=HTML&aged=0&language=EN&guiLanguage=en>

Markos Kyprianou, Commissioner for Health, today announced that the Commission will make funds available to co-finance an emergency mass vaccination campaign against bluetongue in the EU in 2008. Bluetongue is an insect-transmitted, viral disease which affected thousands of animals across 11 Member States in 2007. At a conference hosted by the Commission in Brussels today, over 350 experts met to discuss the best ways of tackling this disease, with a particular focus on vaccination as a prevention and control measure.

Commissioner Kyprianou said: "I am pleased to announce that my services have agreed with those of Commissioner Fischer-Boel that Community agricultural funds will be made available to reimburse Member States' expenditure in relation to an emergency vaccination campaign in 2008. In principle, 100%

of the costs of the purchase of the vaccine and 50% of the costs of the application of the vaccine will be covered by the Community budget, subject to certain ceilings for these operational costs. Non-emergency vaccination campaigns in subsequent years would fall under the framework of the Community co-financed eradication programmes."

Vaccination is regarded as one of the most effective ways of controlling and even eradicating bluetongue disease. It reduces clinical signs and mortality in affected animals, reduces the spread of the virus and lowers the economic losses linked to outbreaks of the disease.

Conference participants included representatives from the Commission, Member States, third countries, international organisations and stakeholder groups. Discussions also centred on technical and economic aspects related to carrying out vaccination against bluetongue, including trade considerations. Following presentations on successful vaccination experiences in Member States and third countries, there was wide consensus that a mass vaccination strategy in the affected Member States should be facilitated and that all available vaccines should be used. Such a vaccination policy is fully in line with the new approach proposed in the Community Animal Health Strategy 2007-13, which has as its motto –"prevention is better than cure" (See IP/07/1357).

For more information, see:

[http://ec.europa.eu/food/animal/diseases/controlmeasures/bluetongue\\_conference\\_en.htm](http://ec.europa.eu/food/animal/diseases/controlmeasures/bluetongue_conference_en.htm)

### **K) US: A cloned cheeseburger? Don't fire up the coals yet**

16.jan.08

Los Angeles Times

Jerry Hirsch

<http://www.latimes.com/business/la-fi-clonedmeat16jan16,0,5419039,full.story?coll=la-home-center>

Don't, writes Hirsch, look for much food from cloned animals or their offspring at your neighborhood supermarket or restaurant any time soon.

Despite the Food and Drug Administration's declaration that such meat and milk are safe to eat, it is going to take years for ranchers to produce and raise the animals.

Even then, many of the nation's biggest grocers say they are dead set against selling it.

"Our intention is not to accept cloned products from our suppliers," Meghan Glynn, a spokeswoman for Kroger Co. was quoted as saying.

Pleasanton, Calif.-based Safeway Inc., the owner of Safeway and Vons, was cited as saying it favored continuing a voluntary ban on the use of cloned animals for food.

And California Pizza Kitchen, the 229-restaurant chain based in Los Angeles, was quoted as saying it had "no plans to provide our guests with cloned products."

The only problem is that they probably won't know if they've received such products. In its decision, the FDA did not require products derived from clones to be labeled because agency scientists found no difference between them and meat and milk produced the conventional way.

The industry has devised a method to track cloned animals. But it will make little difference in the marketplace because most animals meant for consumption will not be the clones, but their offspring, which will not be tracked.

Some consumers are keeping an open mind.

Some restaurants are not ruling out the use of products from the offspring of clones, when they become available.

"We concur with the National Restaurant Assn.'s conclusion, which is one of support for this technology as long as the FDA has determined it to be safe," said Stacy Roughan, a spokeswoman for Glendale-based IHOP Corp., the parent company to the Applebee's and IHOP restaurant chains.

But retailers using products from cloned animals risk a consumer backlash.

The story goes on to say that suppliers also are spooked.

"We won't accept milk from cloned animals. Consumers don't see it as a benefit," Marguerite Copel, a spokeswoman for Dallas-based Dean Foods Co., which sells \$11 billion of Alta Dena and Swiss milk brands and other foods was quoted as saying.

Dean and other firms could tap anti-clone sentiment by marketing clone-free products.

Whole Foods Market Inc. was cited as saying in a statement that it planned to provide its shoppers with clone-free products.

## **L) ASIAN buyers plan their own checks on cloned meat**

16.jan.08

The Guardian

Miho Yoshikawa / Reuters

<http://www.guardian.co.uk/feedarticle?id=7229997>

TOKYO -- Japan, heavily dependent on food imports, will, according to this story, make its own checks on the safety of cloned animals as food, deemed safe by U.S. regulators, but it is in no hurry to start, a government official said on Wednesday.

Authorities in South Korea and Taiwan also were cited as saying they would study the issue, although they believe it will be years before the United States is ready to export food from cloned animals.

A Japanese Agriculture Ministry official, who declined to be named, said the ministry would first have to gather information.

The ministry will act with other relevant Japanese authorities, he said, although nothing specific was planned so far.

Meat industry officials were cited as saying Japanese consumers were almost certain to be slow in accepting cloned meat, given their conservative palates and their strict views on food safety.

"My initial reaction is that it would not be easy, I don't think," a foreign beef industry official who declined to be identified was quoted as saying, adding "I'm sure that if it was to happen, people would want it to be marked as such."

## **M) UK: Six cows killed by sweet potato poisoning**

14.jan.08

Guardian Unlimited

James Meikle

<http://www.guardian.co.uk/country/article/0,,2241022,00.html>

Food safety officials last night were cited in this story as warning consumers to eat potatoes and sweet potatoes to check their storage and condition after toxins in vegetables deemed unfit for human consumption were thought responsible for killing six cows.

The Food Standards Agency said it was the first known case of sweet potato poisoning in animals reported in Britain.

The story goes on to say that the deaths on an unnamed farm in East Anglia happened over four days among a group of 15 Limousin cross beef cattle fed 7kg (15lb) of sweet potatoes each a day for more than a week in September. The tubers had been bought as animal feed because bruising made them unfit for humans.

## **N) ITALIAN farmers call cloned animal products 'unacceptable risk'**

14.jan.08

Agence France Presse

ROME -- An influential Italian farmers union on Monday was cited in this story as saying meat and milk from cloned animals would pose an "unacceptable risk" to consumers after an EU report said such products would probably be safe.

"We are prepared to mobilise strongly to prevent such a frightening reality from reaching our dinner tables, something that is not needed by either European companies or consumers," Coldiretti president Sergio Marini was quoted as saying on the group's website.

Coldiretti noted that EFSA, based in the northern Italian city of Parma, made its positive finding while acknowledging "significantly higher" rates of death and disease in clones.

## **O) Response to European Food Safety Authority draft opinion on animal cloning**

14.jan.08

From a press release

Compassion in World Farming is appalled that the European Food Safety Authority (EFSA) draft Opinion on animal cloning appears so sympathetic to a technology with such a long track record of inflicting

severe suffering on farm animals.

Joyce D'Silva, Ambassador for the leading farm animal welfare group Compassion in World Farming said: "The tragic truth is that for every so-called "successful" clone, there has been another who is unable to grow even to puberty and who is likely to have endured misery during its short life.

"We know from published research that around 50 per cent of cloned farm animals die either shortly before birth or within a few days or weeks afterwards. Many are born with malformed lungs, kidneys or other essential organs.

"We also know that cloning technology is likely to be used in conjunction with genetic modification, to replicate GM farm animals. It will also be used to clone the most productive, fast-growing animals, where the most money can be made. This tends to also be where the most animal welfare problems exist.

"EFSA has recently reported that today's pigs have been bred to grow so quickly that they are suffering from painful leg disorders and heart problems at an early age. Yet it is these very fast growing pigs that are most likely to be cloned. Similarly today's dairy cows have been bred for such high milk yields that many suffer from painful lameness and mastitis. Cloning these cows will exacerbate such health and welfare problems.

"European consumers are becoming ever more conscious of the ethical provenance of the food they buy. One of their main concerns is animal welfare. We have no doubt that they will reject products from cloned or GM animals or the offspring of clones.

"EFSA must take account of the growing global recognition that animals are sentient beings and that it is our responsibility to minimise, not increase, their suffering."

#### **P) UK: Foot-and-mouth rules to continue**

11.jan.08

BBC News

[http://news.bbc.co.uk/2/hi/uk\\_news/england/surrey/7182550.stm](http://news.bbc.co.uk/2/hi/uk_news/england/surrey/7182550.stm)

Restrictions introduced after the foot-and-mouth outbreak in Surrey will, according to this story, remain in place until September, the county council has said.

Trading standards manager Peter Denard, who was cited as saying barriers were still being ignored or torn down at 11 sites, adding The virus could persist in the soil for "considerable time" and it was "vital" people stayed away.

There are 11 sites in Egham, Englefield Green, Laleham, Normandy, Ottershaw, Ripley, Staines, Virginia Water, and Wood Street village, where either incursions have taken place or signs or barriers have been removed, he added.

"Nobody should be under the impression that all the county's foot-and-mouth restrictions have been lifted. Enforcement patrols were set to continue and anyone found breaching restrictions could be prosecuted and fined or jailed, he warned.

He added that a number of formal warnings have already been issued.

People have been urged to report any breaches of restrictions.

#### **Q) Officials find 16 listeria samples at milk processing plant**

17.jan.08

Boston Herald/Associated Press/The MetroWest Daily News

<http://news.bostonherald.com/news/regional/general/view.bg?articleid=1067207&srvc=home&position=recent>

Listeria has, according to these stories, been found in 16 of more than 100 tests done at a Shrewsbury milk processing plant that was identified as the source of a deadly outbreak of the bacteria.

Public health officials say one environmental swab, one skim milk sample and seven flavored milk samples tested positive for the same strain of listeria found in four of the five cases linked to this outbreak. Seven samples tested positive for a different strain.

Three elderly men have died since last June after drinking bacteria-contaminated milk from the plant.

The test results do not pinpoint where the contamination of the milk occurred, but suggest it took place during the production process.

The environmental swab that tested positive was taken from the floor near a homogenizer.

The state's findings, released today, do suggest the contamination occurred after the milk was pasteurized, perhaps during the bottling process.



### **Got News?**

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