

Chicken Farmers of Saskatchewan

Saskatchewan Broiler Hatching Egg Producers Marketing Board

February 2012



CEO Report

Effective on January 29th the new Saskatchewan Chicken Industry Development Fund became a committee of the Chicken Farmers of Saskatchewan. The new fund has already had its first meeting where it elected James Dyck as the committee chair and Patrick Keet as the vice-chair. The committee is also comprised of Nelson Keet, Diane Pastoor (appointed by the CFS) and Hubert Esquirol (appointed by the Agri-Food Council). A proposed budget was approved by the committee for their first year of operation and will see an increased effort to fund research, development and promotions.

I want to give everyone a friendly reminder to register and attend our Annual General Meeting on March 15th, at the Sheraton Cavalier. We have been allocated a substantial amount of parking spaces to alleviate the issues that occurred previously. I look forward to seeing everyone and discussing this great industry!

Clinton Monchuk

Saskatchewan Cycle A-109

Jan. 29, 2012 - March 24, 2012

Domestic Allocation

A Quota - 97.5 %

Processor Market

Shares

Lilydale - 43.1%

Prairie Pride - 50.9%

Granny's - 6.0%

New Market

Development Quota

Lilydale - 400,000 kg

Prairie Pride - 567, 668 kg

Granny's - 60,000 kg

Price

Saleable Chick Price - \$0.5329

Day Old Chick Price - \$0.7342

Live Chicken (A109) -

\$1.6009/kg live

A111 Allocation:

Set Date is scheduled for

Feb. 1, 2012

NMDQ Request Forms Due:

Feb. 13, 2012

A112 Allocation:

Set Date is scheduled for

March 21, 2012

NMDQ Request Forms Due:

April 20, 2012

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Introducing Dr. Colette Wheler – the new Poultry Extension Veterinarian



Dr. Colette Wheler is officially taking over the Poultry Extension Veterinarian position from Dr. Bob Goodhope on March 1, 2012. She and Dr. Goodhope are currently sharing this role and available for consultation and bird submission examina-

tion weekday afternoons.

Previously, Dr. Wheler was Director of the Animal Resources Centre at the University of Saskatchewan. She studied under Dr. Craig Riddell (former poultry pathologist and Saskatchewan Poultry Hall of Fame inductee) when completing her Master's degree and has avian and exotic animal experience from her roles as an adjunct faculty member and staff veterinarian at the Western College of Veterinary Medicine.

If you haven't had a chance to meet her yet, Dr. Colette Wheler will be attending the Saskatchewan Poultry Industry Conference in March so you can welcome her then!



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Nacho Chicken & Bean Dip

Ingredients

1 tsp	Extra Virgin Olive Oil	5 mL
4 cloves	Garlic, minced	4 cloves
1 lb	Extra Lean Ground Chicken	450 g
2 tsp	Cumin	10 mL
1 Tbsp	Chili Powder	15 mL
1 tsp	Oregano, dried	5 mL
2 Cups	Salsa	500 mL
2 Cups	Canned black beans	500 mL
3	Green onion(s), diced	3
1 Cup	Tomatoes, diced	250 mL
1	Orange, peeled, seeded	1
1	Jalapeno pepper, seeded, chopped	1
1 Cup	Cheddar cheese, grated	250 mL
½ Cup	Cilantro, fresh, minced	125mL
	Tortilla Chips	

Preparation

Cook time : 30 min Preparation time : 15 min

1. Preheat oven to 350°F (180°C).
2. Heat olive oil in non-stick skillet and sauté garlic with ground chicken and spices. Use the back of the spoon to break up ground chicken into smaller pieces. Add half the salsa (of your choice) to the chicken mixture. Add drained black beans and heat through.
3. Spread this mixture onto the bottom of a casserole dish. Top with the other half of the salsa.
4. Dice the green onions, tomatoes, orange and jalapeno. Spread over the salsa topped beans.
5. Top with shredded cheese and minced fresh cilantro.
6. Place in oven and cook until cheese is fully melted.
7. Serve immediately with tortilla chips. Also works well as a filling for soft tortillas.

Source: Chicken Farmers of Canada Website

Hope for Nigeria

Please visit the
Christian
Veterinary Missions
of
Canada's website at:
www.cvmcanada.org

Contact Christina if
you'd like to
advertise in this
newsletter!

All advertisements
must be related to
the chicken industry.

