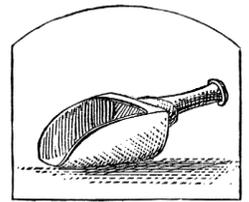




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THE SCOOP - August 2015

Message from President

Greetings to all,

At this year's CSBA Annual meeting I was nominated to serve as your president for the next year. I'd like to thank my fellow directors for electing me into this position. It is very apparent to me that all breeders from small to large value the usefulness of this organization. A couple of testaments to how our members have expressed themselves to how they value this association became very transparent this past year. The first example was with the fee change to heritage breeders we received a large outcry from those members and our membership decreased as a result. For this reason we reverted our pricing to accommodate these members as it is very important to CSBA to represent all breeders. The second example I wish to share is that in a year where health charts were suspended due to the outbreak of PEDV and exports were halted for in the early part of the year, the number of registrations increased significantly. The pedigrees and registrations of our purebreds through CLRC are the foundation of our program and the purebred breeders take this very seriously in keeping the integrity of this program. Lastly I would like to thank Nancy and Carie for all their work in the management and administration of the CSBA and look forward to working with them in the coming year

Dave Vandebroek

President Dave at the Ontario Pork Congress with his wife Kelly and daughter Kristen.



PigTrace Update - REFLECTING ON PIGTRACE AFTER ONE YEAR

As PigTrace Canada nears its 1 year anniversary as the country's mandatory pig traceability program, the number of pig movements reported to its national database is closing in on half a million, averaging nearly 10,000 movement events per week. This represents nearly 60 million pigs reported as moved since July 1, 2014, when federal regulations took effect. PigTrace has witnessed dramatic uptake by Canada's pork industry, including large and small-scale production. More than 5,000 pig premises are consistently reporting movement events. This accounts for 63% of the total number of pig premises registered in PigTrace (8,200); however, the level of participation is likely higher than 63% because some of the registered premises are no longer in production.

The biggest surprise with the program so far has been the involvement of small-scale hobby producers, previously unknown to Canada's provincial pork organizations. Nationally, at least 750 of small-scale producers are newly registered, and this number continues to grow. As a value added attribute for their customers, some producers have used PigTrace to track cuts of meat right back to specific pigs and the farms where they were raised.

The program continues to adapt and respond to the needs of the pork industry and pig farmers. Technical improvements to the PigTrace reporting system (i.e., database) are constantly being considered and developed in an effort to make the reporting experience as simple and trouble free as possible.

PigTrace Mobile, which is accessible through pigtrace.ca from virtually every hand-held device tested, has been a very popular reporting tool. Producers can login to their account from their mobile phone to report the required information. Once the information is entered into PigTrace, the system generates a movement document that can be used for shipping and settlement or inventory purposes. The document can be printed or sent by e-mail or text message to any business partners that the site operator or trucker deals with. Right from their hand-held phone!

It has been an amazing year; the first of many. We have learned a lot about our industry, and there are many opportunities for producers and all components of the pork value-chain to use PigTrace for more than just a disease response tool. Ideas are welcome.

PigTrace Canada is an initiative of the Canadian Pork Council. Funding support has been provided by Agriculture and Agri-Food Canada (AAFC).

Handling Pigs.....Take time to take care....Ontario Pork

Everyone involved in the transport of pigs needs to be able to identify sick or injured pigs.

It is unacceptable for seriously injured or sick pigs to be loaded for transport.

Educate yourself and your staff on the best ways to load and unload pigs for transport.

Proper handling practices will protect the pigs under your care – and will protect your reputation and investment.

Rough handling of pigs can lead to lameness and injury. Transporters need to be able to identify when pigs are lame – and at what point this lameness means it is illegal to load, transport or unload them.



Canadian Pig Code of Practice

The Canadian Pork Council's Animal Care Technical Group, a committee made up of representatives of the Canadian Pork Council, provincial pork producer associations, swine veterinarians, animal welfare researchers and government officials has begun the process of incorporating the newly updated Canadian Pig Code of Practice into the Animal Care Assessment Component of the Canadian Quality Assurance Programme.



The Pig Code, which took over three years to update, outlines national guidelines for

the care and handling of pigs and applies to everyone responsible for raising pigs in Canada. The Canadian Pork Council is responsible for the Animal Care Assessment and also updating the Animal Care Assessment to reflect the new code requirements.

There are over 100 requirements and they will assess measures that are practical, time efficient and useful for producers.

They hope to release it in 2016.

This process will develop a tool that producers will find helpful for the own operations.

The goal is to develop a more streamlined CQA programme which includes both food safety and animal welfare, that will be valuable to producers as well as customers who buy our pork.

AN OLD FARMER'S ADVICE:

1. Your fences need to be horse-high, pig-tight and bull-strong.
2. Keep skunks and bankers at a distance.
3. Life is simpler when you plow around the stump.
4. A bumble bee is considerably faster than a tractor.
5. Words that soak into your ears are whispered...not yelled.
6. Meanness don't jes' happen overnight.
7. Forgive your enemies. It messes up their heads.
8. Do not corner something that you know is meaner than you.
9. It don't take a very big person to carry a grudge.
10. You cannot unsay a cruel word.
11. Every path has a few puddles.
12. When you wallow with pigs, expect to get dirty.
13. The best sermons are lived, not preached.
14. Most of the stuff people worry about ain't never gonna happen anyway.
15. Don't judge folks by their relatives.
16. Remember that silence is sometimes the best answer.
17. Live a good, honorable life. Then when you get older and think back, you'll enjoy it a second time.



Canadian Swine Breeders Association Annual General Meeting
Ingersoll, March 30, 2015.

At the Annual General Meeting of the Canadian Swine Breeders Association (CSBA), members heard that purebred swine registrations in 2014 totalled 126,566, the largest number of swine ever registered in one year. Genesis Inc., Manitoba, registered the most purebred swine.

At the meeting, amendments to the bylaws were presented and were all unanimously approved. We then submitted them to the Minister of Agriculture and he subsequently approved the amendments. There is a copy of the new amended bylaws on our website. www.canswine.ca

A copy of the 2014 Annual Report can also be found on our website. Please let us know if you would like a copy mailed to you.

President Line Th  roux presented long time swine breeder Phil Smith the Award of Merit. 2nd Vice President Jim Donaldson remarked on the respected work that Phil has done in the swine breeding industry over the years. Phil began his career while in high school at Quality Swine, working his way up to breeding stock manager. Phil and his wife Jane bought their home farm in Iona Station in 1981, where they had seven children. In 1987, Phil joined George, Ross and Charlie Proctor at Bodmin Ltd., incorporated in 1956 and performance testing their purebred herd since 1974. Phil and Jane, along with three of their children, Amanda, John and Abigail, today own and operate Bodmin Genetics, raising breeding stock for domestic and international markets.



Phil has served on industry boards such as Ontario Swine Improvement, Canadian Centre for Swine Improvement and Elgin County Pork Producers.

Elections took place and the new officers and representatives are:

Dave Vandenbroek: President & PigGen representative

Keith Rasmuson: 1st Vice President

Jim Donaldson: 2nd Vice President & Representative to CLRC

Donald MacDonald: 4th position on the executive

Line Th  roux: Representative to CCSI

CSBA Fees for Registration of Heritage Breeds

At a Board of Directors meeting in March 2015, the directors revisited the membership fees cost for heritage breeders.

A motion that 2016 membership fees for members who are only registering Berkshire, Chester White, Hampshire, Lacombe, Large Black, Pietrain, Poland China, Tamworth, Red Wattle, Spotted, would return to \$25.00/year was unanimously approved.

If you have any questions, please contact our office.



Biosecurity

Your biosecurity practices are the most important way to keep all viruses out of your farm from the driveway to the barn door. Make sure you continue to work with your truckers to ensure vehicles are cleaned and disinfected.

Clean and disinfect entryways, load out sites and review protocols for all service providers so that everyone knows what the expectation is before they come onto your property.

The biosecurity practices that you have discussed with your herd veterinarian are important to implement and carry out on a day to day basis.

From Manitoba Pork.....

Winnipeg is home to the largest bacon processing facility in Canada. The 270,000 square foot Maple Leaf Foods plant on Lagimodière produces more than 25 million kilograms of bacon each year. That's enough to fill more than 13 Olympic-size swimming pools.

"To bring home the bacon" is a phrase that comes from the ancient sport of catching a greased pig at county fairs. The winner kept the pig and literally "brought home the bacon."

In 1920, a Parisian butcher developed a bacon-scented cologne, combining 11 essential oils with the essence of...BACON.

Different countries get their bacon from different parts of the pig. Bacon traditionally classified as "Canadian" bacon comes from the back, while American, English and Italian bacon traditionally comes from the belly. When Julius Caesar landed in Britain in 55 BC, he brought his own bacon with him.

Bacon is one of the oldest-known preserved meats in the history of the world. The ancient Chinese first began curing pork bellies with salt in 1500 BC – and people have been raising pigs for food since 7000 BC!

Bacon is eaten for breakfast 70 percent of the time, for lunch 11 percent of the time and as a snack 2 percent of the time.

Bacon is both a science and an art! The perfect strip has been determined to be 65% lean and 35% fat, plus a good dark colour on the meat.

Different smokes for different folks: of all the different wood chips used to smoke bacon, maple is the most popular.

The word "bacon" comes from the German word "bacho," meaning "buttock."

Nutty Bacon Sundae Topping

Yield: serves 6

Cooking Time: 10

Preparation Time: 12

Ingredients

4 slices maple-flavoured bacon
2 tablespoons apple or pumpkin pie spice
2 tablespoons packed brown sugar
¼ teaspoon salt
1 tablespoon butter
1 cup pecan halves
1 tablespoon maple syrup
1 teaspoon vanilla powder or extract
Ice cream for serving



Cooking Instructions

Dice bacon into very small pieces and fry in large sauté pan until crispy.
Drain on paper towels and leave bacon drippings in pan.
In separate bowl, combine spice, brown sugar and salt.
Heat drippings and butter until hot.
Stir in nuts and cook, stirring, 1 minute.
Stir in spice mixture and cook another minute.
Add maple syrup and bacon.
Stir until nuts and bacon are well coated.
Remove from heat and add vanilla.
Allow topping to cool slightly in skillet; remove to a cookie sheet covered with parchment or foil.
Crumble when cool. Store in refrigerator.
Serve over your favorite ice cream.

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1st Vice President: Keith Rasmuson

2nd Vice President & CLRC Representative: Jim Donaldson

4th Position on Executive: Donald MacDonald

CCSI Representative: Line Thérour

Manager: Nancy Weicker. Administrative Assistant: Carie Dusick

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