

ABP

**Bonus Summer Issue:
Watching the Weather
and Preparing for Fall**



BROUGHT TO YOU BY:



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Not Goodbye, Just See You Later



Alberta Beef Producers is bidding farewell to our longest running employee this June. After 20 years of service, Laura Procnier, ABP Controller, is taking her much earned retirement. Laura joined ABP in 2002 during the height of BSE and quickly proved she was up for a challenge, becoming an integral part of the organization. In her words, she had just completed her first audit and was extremely pleased with how it went – then BSE hit and she spent the next 20 years playing catch up.

With a Bachelor of Arts in Accounting and a CPA designation, Laura has provided financial guidance through three changes in leadership and a multitude of elected board and executive members. She spent time as staff support to the Cattle Industry Council and Audit Committee, and offered in-kind bookkeeping to Cows and Fish.

Laura saw the organization through the implementation of a refundable check-off, and received annual praise for her meticulous work on year-end audits. As Chief Returning Officer, delegates could always count on her encouragement to run for various elected positions. When COVID forced the Annual General Meetings online, Laura worked with a programmer to develop a voting

tool that upheld the organization's high standards of safeguarding election protocols.

Delegates and staff could trust that Laura had their best interests at heart, handling any task – no matter the level of importance – with thoughtful kindness and sound guidance. She was always ready to offer a helping hand with a smile on her face.

ABP thanks you, Laura, for 20 years of your support and dedication to Alberta's beef industry. We wish you a happy retirement filled with family, relaxation, and plenty of gardening. 🇩🇪

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ON THE COVER: INSPIRATION

While some producers in the province saw some moisture, relief is regionally dependent. This beautiful cover image is from Ciara Griffith of Ciara Sandum Photography.

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Home for Dinner with ABP

ABP supports and connects with families at Ronald McDonald House

BY LINDSAY ROBERTS
MARKETING & COMMUNICATIONS MANAGER, ABP



THIS SPRING, ABP, IN PARTNERSHIP WITH CANADIAN BEEF CENTRE OF EXCELLENCE (CBCE), WAS PROUD TO HOST “HOME FOR DINNER,” EVENTS AT THE RONALD MCDONALD HOUSE CANADA (RMHC) LOCATIONS IN EDMONTON AND CALGARY.




The two events were designed to support families staying at the Ronald McDonald House, with onsite prepared and home-cooked meals, while requiring medical or hospital care or treatment.

Both events profiled the family friendly, easy-to-prepare, versatility of Alberta beef, which included spaghetti and Alberta beef meat sauce, at the Edmonton event and Classic Sweet and Sour Pineapple Meatballs for the Calgary dinner. Both events showcased different steak cut samplers of BBQ Alberta Beef, masterfully grilled by Mathieu Pare, Canada Beef Centre of Excellence. We prepared over 100 meals for the families in person and prepared take away meals for those spending time at the hospital.

In addition to offering our support to families in need, it was our objective at ABP to connect families to Alberta Beef, its diversity and budget friendly family and nutritious meal options and, of course, to the producers who work hard to proudly and sustainably raise world-class Alberta beef.

Connecting over a family meal has always been a part of the values and culture of those who live and work in our industry. Being able to prepare, share and connect with these families over a home-cooked meal, with the help of Alberta beef producers and the Canadian Beef Centre of Excellence, featuring Alberta Beef, was such an honour.

Ronald McDonald House Charities® Alberta supports families seeking vital medical treatment for their seriously ill or injured child. There are currently four Ronald McDonald Houses in Alberta located in Calgary, Edmonton, Red Deer, and Medicine Hat, providing a warm, compassionate home for those who need to travel for medical reasons. 

Left: Tyler Herbert (pictured here with his son William and Yoshi from CBCE), along with his wife Rachel and their daughter Avery, of Trail's End Beef, help prepare and serve Alberta Beef at the Home for Dinner RMHC event in Calgary, March 30, 2022.

Right top: Influencer and Master Butcher, Corey Meyer of Acme Meats, Edmonton, helps serve up Alberta Beef meat sauce and spaghetti.

Right bottom: Mathieu Pare, CBCE, carefully prepares different steak cuts for samplers.



Preparing a meal can be a stressful task after spending a long and potentially emotional day at the hospital. After two years of being unable to host these events due to pandemic restrictions it has been such a welcome and wonderful experience for the families to share in a healthy prepared meal. Thanks to ABP and other volunteers in this program we are able to reduce this stress for families.

Sarah Heiben,
Corporate Development Officer,
Ronald McDonald House Canada



Cattlemen's Young Leaders' Semi-Finalists named with strong representation from Alberta

EARLIER THIS SPRING, THE CANADIAN CATTLEMEN'S ASSOCIATION (CCA) CATTLEMEN'S YOUNG LEADERS (CYL) MENTORSHIP PROGRAM ANNOUNCED ITS 24 SEMI-FINALISTS FOR THE UPCOMING 2022-2023 PROGRAM YEAR. INCLUDED IN THIS YEAR'S 24 SEMI-FINALISTS ARE 11 IMPRESSIVE YOUNG LEADERS FROM ALBERTA.



The CYL program is designed for young people aged 18-35 across Canada involved in various areas of the beef supply chain. The program seeks to build the next generation of industry leaders through mentorship and various professional and personal development opportunities. Through these opportunities, CYL participants are equipped with the skills they need to further the success of the Canadian beef industry.

The 2022 Alberta semi-finalists, in no particular order, are:

Austin Ashbacher, Arrowwood
Carling Matejka, Ponoka
Delanie Knull, Crossfield
Gleise Medeiros da Silva, Edmonton
Heath Ferguson, Calgary
Jill Renton, Cayley
Morgan Williams, Gibbons
Nicky Nixdorff, Airdrie
Russell Gallelli, Crossfield
Sarah Golby, Youngstown
Shae Wasyliw, High River

"It's important to have programs like this in our industry to give our young people the tools and resources they need to succeed," said CCA President, Reg Schellenberg. "Their ideas and optimism on industry challenges and opportunities inspire our work to make sure we're building a successful way of life for generations to come."

Moving forward, the CYL semi-finalists will attend the Canadian Beef Industry Conference (CBIC) this summer where they will participate in the final round of competition on August 16, 2022, known as, "CYL Selections." Here they will compete in judged roundtable discussions on timely beef industry topics for a chance to be one of 16 finalists awarded a spot in the upcoming program year. CYL finalists are then paired with an industry leader in their specific area of interest in the beef industry for a nine-month mentorship opportunity. Mentorship topic areas in the past have included sustainable grazing practices, succession planning, industry policy, business risk management tools, and much more. As part of this experience, CYLs are also granted a \$2,000 budget to fund travel and their engagement in beef industry events, meeting with their mentor, and participation in learning opportunities.

The CCA congratulates this year's Alberta semi-finalists for their hard work and support of the beef industry and wishes all semi-finalists the best of luck during the final round of competition.

For a full list of this year's semi-finalists from across Canada, check out the news release under the **News & Events** section at cattle.ca. 

SETTING PRIORITIES FOR THE 44TH PARLIAMENT: PART TWO

Canadian Agricultural Leaders sit down with Canada's Beef Sector Leaders

Actively engaging the Government of Canada on the priorities of the Canadian beef industry is a key focus of the Canadian Cattlemen's Association (CCA).

In early December 2021, Bob Lowe, CCA Past-President and Carley Henniger, President of the Young Cattlemen's Council (YCC) had the unique opportunity to interview the Federal Agriculture Minister, Marie-Claude Bibeau, the Conservative Agriculture Critic, John Barlow, and the NDP Agriculture Critic, Alistair MacGregor to find out how their parties' priorities support and align with the Canadian beef sector.

In Part Two of the series, we will explore the role of agriculture and specifically cattle production in the fight against climate change. Part One of this series was featured on page 38 of the April issue of ABP.

How do you see yourself partnering with Canadian beef farmers and ranchers as a key part of the solution to fighting climate change?

MINISTER BIBEAU: We have started a good collaboration for years. Investing in research and innovation in Canada's certified beef program is very important. Sometimes I feel consumers don't realize how important [sustainable agriculture] is, because your land and your animals are what are most important to you. So, we support you in different ways with different programs to give you incentives to adopt best practices, have access to new technologies, to bring young farmers into the sector. You are the first ones to feel the impact of climate change.

JOHN BARLOW: We can't overlook that the beef industry is such an integral part of our economy. That always must be front of mind, that there is an economic element to this, when we talk about climate change. The basis of that is having a better understanding of where agriculture is and the role you play in environmental protection and stewardship.

ALISTAIR MACGREGOR: I was fortunate to get a firsthand education on how Canada's beef farmers are interacting with the environment. In summer of 2020 I was invited to the Okanagan region and visited two ranches that won sustainability awards. I think really understanding rotational grazing techniques, the huge carbon sequestration potential that Canada's grasslands have will lead to a better conversation on how we conserve and protect those areas. It also shows that having cattle farming in those areas will have a beneficial effect is beneficial and will preserve the grasslands. It's about time the policy makers stand up and listen.

We encourage you to follow along in this three-part series. Note, the responses were transcribed and have been shortened for length. If you are interested in watching full interviews, please visit the Canadian Cattlemen's Association's YouTube channel, which also houses the French interview with Bloc Quebecois Agriculture Critic, Yves Perron. 

July Auction Market Update

BY DIANNE FINSTAD

Rain was the major spring cattle market influencer in Alberta. Lack of it meant early selling by some, while a few drops and the hope of more brought others in to buy. It became a fine line between gambling on the weather and prudent planning for a scarce resource.

“We’ve had more of a selloff of females than norm, because of the drought situation,” says Bob Perlich, manager of **Perlich Brothers Auction Market in Lethbridge**, as well as a partner at **Foothills Auction in Stavelly**.

Southern Alberta was one of the hardest hit regions, and fears of a repeat

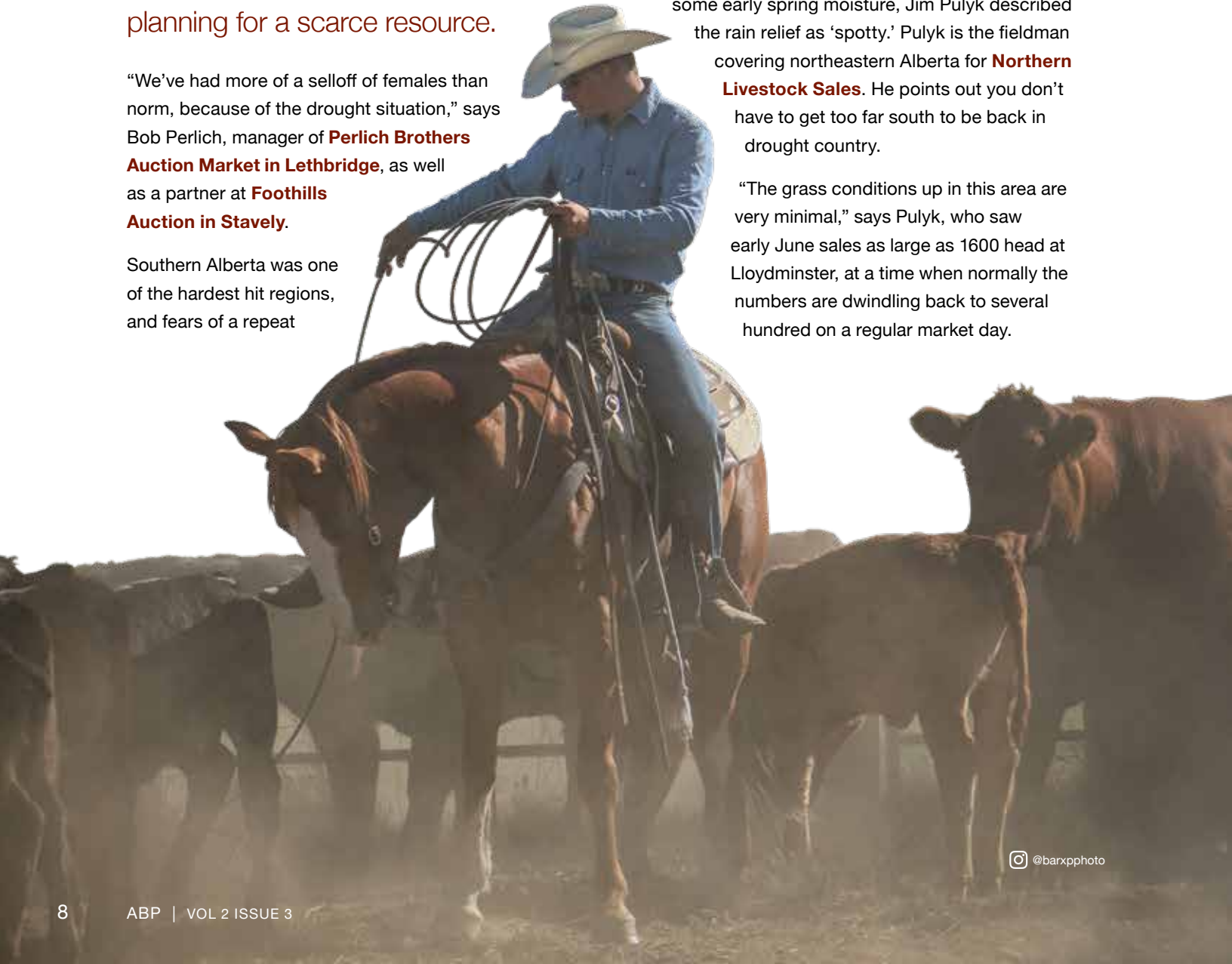
drought, plus water shortages, led to more cow-calf pairs going to town.

“They’re having to walk quite a ways to get water,” adds Perlich, who points out the feed assistance from the federal and provincial governments did ease the pain somewhat.

“That bought us time and it’s saved some, but not all.”

The larger spring sales didn’t only happen in the south. While there was better snow cover in the north, and some early spring moisture, Jim Pulyk described the rain relief as ‘spotty.’ Pulyk is the fieldman covering northeastern Alberta for **Northern Livestock Sales**. He points out you don’t have to get too far south to be back in drought country.

“The grass conditions up in this area are very minimal,” says Pulyk, who saw early June sales as large as 1600 head at Lloydminster, at a time when normally the numbers are dwindling back to several hundred on a regular market day.



@barxphoto

"That's included a lot of butcher cows and bulls. Anything that's not going to produce a calf is coming to town, and it has been for the last 12-14 months. We started our fall season last July first, and we haven't really let up a whole bunch."

Even in central parts of the province where moisture concerns are not as common, there was evidence of herd downsizing.

"It was darn sure dry enough," says Patrick Cassidy, a co-owner of **Olds Auction Market**. "We were selling some pairs that had to get moved because of moisture – from the east country, more so than our neck of the woods."

So where were the cattle finding homes? North and east, areas described as not that far away from being dry, but with more moisture than others. Some young calves, as well as pairs, even made their way to eastern Canada. While that's not unheard of, the numbers were higher than usual.

Whether it was feedlots where grasser cattle would usually go before the pastures are ready, or ranches which had fed their last bale, feed supplies were depleted everywhere.

"People that normally wouldn't sell pairs had to sell pairs this year," notes Perlich.

In his area, it's common for producers to stockpile an extra couple of years' feed supply when they can. But that's long gone.

"We're in a very, very dangerous spot right now with feed. No matter what happens with the crop this year, even if it's bumper, there isn't going to be an excess amount of feed because we have to replenish our stockpiles. That's the situation we're in," says Perlich.

Pulyk sees similar circumstances in his territory.

"The big difference (this year) is there are no reserves. The feed just isn't there. There was no carryover of hay. So it makes them careful on what to do with the cows. The culling continues."

All three livestock marketers report another trend of less available grazing ground, thanks to the high grain prices.

"Pasture goes away," says Cassidy. "Lots have lost a quarter or half here or there, because somebody was willing to break that land up and pay way more rent, to try to get a crop off."

A substantial rainfall around most of the province in mid-June gave a reprieve, raising pasture hopes for cattle producers. However, it was too late to help rebuild the future cow herd.

"Guys that normally would keep 40 replacement heifers might've kept half," says Pulyk.

"I can sit here and think of a thousand head of bred heifers off the top of my head that aren't going out to grass. They don't have the feed, and just can't do it," says Cassidy, who expects the bigger impact to be evident two or three years down the road in the overall numbers.


"It's probably the least amount of replacements held back that I've seen in a lot of years," adds Perlich. "It's devastating. I'm actually concerned about it. People that would never, ever sell those females, we've marketed those cattle."

Perlich feels that will have a big impact on their usually large fall bred heifer program.

"People have tried to hang on because it takes generations to build these cow herds, and a lot of people their families have put everything into it, and they're going to wait until zero hour before they sell. Unfortunately, some have had to make that move. Those who've had to disperse won't be able to enjoy potential good times ahead."

Those good times do appear to be on the fall horizon, given the futures market strength, and the smaller volumes available.

"It does look good for the fall... if you can get them through to the fall," says Pulyk.

"Pairs were very reasonable for someone with grass and money," says Perlich. "No question, it was a good buy. There's opportunity there for somebody." 

While the rainfall that came throughout the province in the month of June sparked a bit of relief for producers, many areas are still at risk to face yet another year of severe drought. ABP is monitoring the situation throughout Alberta while continuing conversations with government officials. For more information and updates on moisture levels throughout the province, visit abpdaily.com/drought

Fresh take: Summer Skirt Steak Tacos

WITH COREY MEYER AND MEL CHMILAR JR.

THE BREAKDOWN – WITH COREY

Skirt steaks are almost a forgotten cut. They are the diaphragm muscle of the beef and have a very obvious and prominent grain which makes them easy to slice. They are a very similar cut to the Flank steak but rather than being oval in shape, they are long and narrow.

While they aren't an overly tough steak, they do have a bit of a chew to them, which is why most people tend to marinate them. While they can be served on their own as a proper steak, you would most commonly find them used in dishes such as tacos.



GET GRILLING – WITH MEL

After picking up a nice plump and long skirt steak from my butcher, I like to get it started in a house made marinade. Starting with a few fresh squeezed limes right into a ziploc bag with the skirt steak inside, then we are going to get some crushed garlic cloves.

Now let's hit it with some chipotle pepper powder (3 teaspoons), and a sprinkle of sea salt (1/2 teaspoon). If you have chamois, now is a great time to splash it in there, but if not, a splash of Clamato juice will do.



Squeeze and massage the marinade into the meat and let it sit in the fridge for a minimum of four hours or, if you can, leave it over night.

Time to get that grill fired up. Heat your grill to 350°F and place the skirt steak indirectly on the heat. You can let it slightly sear and cook through until you've reached an internal temperature of 110°F.

Once your skirt steak is cooked to your liking, finish it off over the flames! We want to gently char the edges of it while keeping the inside somewhat rare. Pull this steak off the flames when it reaches an internal temperature of 130°F and let it rest for five minutes before you prepare to slice it.

For my tacos, whether it's a corn or wheat tortilla, I like to heat them up on the flames. Toss that steak in there with a splash of hot sauce, some cotija cheese crumbles, fresh cut red onions, cilantro and a crema to take it home. Trust me this summer dish will have you making skirt steak a regular thing in your house! 🌮

Fall Vaccination Checklist

Fall is coming. It's time to talk to your veterinarian to discuss a vaccination program that prevents and controls disease risks in the herd, including cows, calves, and bulls. (Don't forget the bulls!) Core vaccines to discuss include, but are not limited to, IBR, BVD, BRSV, and Clostridial species (BRD may also be recommended).

- ☐ Order vaccines and other treatment needs as advised by veterinarian.
- ☐ Regularly check and log drug fridge temperature with a fridge thermometer. It needs to consistently measure 4°C. Different areas of the fridge (like the door) may have fluctuations in temperature.

CHECK ANIMAL HEALTH INVENTORY

- ☐ Epichlor (that isn't outdated) and dexamethasone (know the dosages of each in case an animal has an anaphylactic reaction to the vaccine – this does happen occasionally).


CHECK SYRINGE AND NEEDLE INVENTORY

- ☐ Mixing needles
- ☐ 16g x ½" or ¾" or 5/8" needles (for subcutaneous use in cows/bulls)
- ☐ 18g x ½" needles (for subcutaneous use in young calves)
- ☐ 16 x 1" needles (for intramuscular use in cows/bulls)
- ☐ 18 x 1" needles (for intramuscular use in young calves)
- ☐ Syringes (enough to cover all vaccines, plus extras in case of syringe trouble, or emergencies)

VACCINE DAY CONSIDERATIONS

- ☐ Read all vaccine labels before use and ensure the person in charge of needling is trained on storage and handling of each.
- ☐ Clean, inspect, and trial each syringe before going out.
- ☐ Ensure syringes are clearly marked so there's no question when re-filling.
- ☐ Pack extra syringes and spare parts to have by the chute.

- ☐ Use an insulated container with frozen ice packs and minimize how often it's opened. Don't put vaccine bottles directly on an ice pack – put paper towel in between.
- ☐ Ensure any opened vaccine bottles are put immediately back in the cooler – do not leave vaccines sitting outside in the sunlight.
- ☐ Use a clean transfer needle to reconstitute MLV vaccines as per label directions. Use within 1 hour after mixing.
- ☐ Ensure you agitate modified live vaccines before use and during use to ensure components stay mixed well.
- ☐ Change to a clean needle each time you fill the syringe or if needle becomes bent or burred.
- ☐ Ensure animals are adequately restrained prior to vaccination, whether roping or using a calf table.
- ☐ If using intranasal vaccine, ensure you administer it using the nasal cannula provided and in one or both nostrils pending manufacturer's label directions.
- ☐ For subcutaneous and intramuscular vaccines, ensure you only give them in the neck, and make sure to avoid the jugular. Use the "tent method" to give subcutaneous injections. Never inject in the butt or back leg muscles or over the ribs or under the "armpit."
- ☐ Take only as much vaccine as you'll use before a break.
- ☐ Keep records of vaccinations administered to different groups of animals (i.e., heifers, cows, calves, bulls), if any individual animals were missed, or if any needles were broken.

This list was developed in consultation with Dr. Joyce Van Donkersgoed, a beef cattle veterinarian based out of southern Alberta. She is currently working on a Beef Cattle Research Council (BCRC) funded extension project with a large group of industry stakeholders, on improving vaccination usage in western Canadian beef cow herds, using a holistic disease management approach. The project will see the development of core and risk-based vaccination guidelines, disease information, and videos on how to properly use vaccines to maximize their effectiveness. 

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