



E-Newsletter

An update from Manitoba Beef Producers

Two Livestock Predation Protection Workshops remaining in May

One down, two to go. The first of three Livestock Predation Protection Workshops set for May was held Thursday night in Vassar. Two more workshops – Monday night in Moosehorn and Tuesday in Arborg – are scheduled for next week. The free workshops are open to livestock producers, trappers, hunters and landowners who are interested in learning more about predation and some of the programs available to them. Officials from Conservation and Water Stewardship, Manitoba Food and Rural

Development (MAFRD) and Manitoba Agricultural Services Corporation (MBP) will be on hand to give an overview of Wildlife Damage Compensation Regulation and Program along with other topics including animal husbandry tools. Professional trappers will also be in attendance to give advice on humane trapping and snaring, predator hunting and calling and mortality management. Anyone interested in attending a workshop is asked to pre-register as space is limited. Call Manitoba Beef Producers at 1-800-772-0458 to register.

Meeting Dates and Locations

Moosehorn, Manitoba
 Moosehorn Community Hall, Railway Avenue
 Date: May 11, 2015

Arborg, Manitoba
 Arborg Heritage Hall, Arborg Heritage Village
 Date: May 12, 2015

Outdoor How-to Demonstrations
 (4 p.m. – 6 p.m. on day of workshops)

- Trap preparation (clean, dip and store)
- Trap sets (dirt hole, drags)

Call Manitoba Beef Producers to Register
1-800-772-0458

Find Us Online

[Facebook.com](https://www.facebook.com/ManitobaBeef)



[@ManitobaBeef](https://twitter.com/ManitobaBeef)

mbbeef.ca

Upcoming Events

May 28-30

2015 Livestock Markets Association of Canada Convention and Annual General Meeting.

Hilton Suites - Winnipeg Airport
[Click here for more information](#)

In the News

A look at the news and other information impacting Manitoba's Beef industry

- [Award established for Canadian beef research](#)
- [Canadian beef again moving to China](#)
- [Portable Pasture systems](#)
- [Beef 911: The last thing you want to see in a prized bull](#)
- [Spring management critical for healthy cows and pastures](#)
- [USDA finds little, if any positive impact from Country Of Origin Labeling laws](#)

Job Opening Manitoba Beef Producers Tradeshow/Event Spokesperson

Manitoba Beef Producers (MBP) is seeking to fill the position of a contract Tradeshow/Event Spokesperson immediately.

MBP is the exclusive voice of cattle producers throughout Manitoba and engages both members and the public in a variety of manners including attendance at a number of fairs, tradeshows and agricultural events such as Royal Manitoba Winter Fair and Ag in the Classroom.

The spokesperson is an important link in MBP's community outreach, serving as a public face for the organization. The ideal candidate must have a passion for agriculture, the beef industry and Manitoba Beef Producers' members. Candidates must be comfortable conversing with the public and answering questions in a polite and respectful manner.

Interested parties may submit a resume and cover letter to MBP Communications Coordinator Chad Saxon at: csaxon@mbbeef.ca

We thank all who express interest in the position but only those selected for an interview will be contacted.

CCIA announces new GM

Canadian Cattle Identification Agency (CCIA) is pleased to announce Anne Brunet-Burgess as the new general manager.

Anne will start with the agency on June 1, 2015.

"We welcome Anne Brunet-Burgess as CCIA's new general manager. Drawing on more than six years as general manager for a Canadian beef breed association and a decade of experience in livestock operations as an Alberta cattle owner, Anne will provide leadership to CCIA's team and reinforce the strong relationships with key stakeholders to support the next steps

in developing a fully-functional traceability system in Canada," said Dr. Pat Burrage, CCIA Chair.

"I am pleased to join Canadian Cattle Identification Agency's highly-specialized team. Being born and raised on a purebred beef farm in Quebec and working within the beef industry ever since has prepared me for this role," Brunet-Burgess said. "To maximize success, I intend to work closely with CCIA's highly-specialized field, administration and technical teams as well as its board of directors representing all sectors of industry."

Applications open for Beef Researcher Mentorship Program

From the Beef Cattle Research Council

Applications for the 2015-16 term of the BCRC Beef Researcher Mentorship Program are now being accepted. The deadline to apply is June 1, 2015.

The program launched in August 2014 to facilitate greater engagement of upcoming and new applied researchers with Canada's beef industry. Three inaugural participants were selected for a pilot phase. Each researcher was given a travel budget and paired with mentors – innovative producers and industry experts – for a one year term (ending July 31, 2015). The pilot participants have helped shape the program, and each of them report having a very

successful and valuable experience through the opportunities provided. Their feedback has noted highlights including:

- meeting several producers and industry leaders with whom they ask questions and have meaningful discussions about cattle and forage production,
- attending industry events and touring farms and ranches to better understand the impacts, practicalities and economics of adopting research results, and
- observing and learning more about ongoing production challenges.

With such a successful pilot phase, the BCRC is excited to continue

the program and invite applications from upcoming and new applied researchers in Canada whose studies are of value to the beef industry, such as cattle health and welfare, beef quality, food safety, genetics, feed efficiency, or forages. A new group of participants will begin their mentorships on August 1. Funding of the BCRC Beef Researcher Mentorship Program is made available through the technology transfer initiative within the second Beef Cattle Industry Science Cluster.

Learn more about the program and download an application form at: <http://www.beefresearch.ca/about/mentorship-program.cfm>



Get the protection you need to help manage price risk.



Job Openings

Project Coordinator – Manitoba Beef & Forage Initiatives Inc.

Posted May 1, 2015

Manitoba Beef and Forage Initiatives Inc. (MBFII), under the leadership of Manitoba Beef Producers is developing a new and exciting opportunity for anyone interested in participating in leading edge beef and forage research and extension. MBFII is collaborating with multiple stakeholders to develop a made-in-Manitoba beef and forage research and extension farm in the Brandon area. MBFII is seeking a part-time, term Project Coordinator. Under the direction of the General Manager, the Project Coordinator is responsible for the coordination and delivery of beef and forage research and extension projects varying in size and complexity. The Project Coordinator is responsible for the overall planning of projects, coordinating partners to implement the projects, and ensuring the projects meet defined objectives, and produce expected deliverables. The Project Coordinator will participate in extension project planning meetings, help draft project proposals, prepare budgets, collect field data, compile project reports, and communicate project results with all stakeholders. The Project Coordinator will be expected to work in the Brandon area from time to time.

For a detailed job description and list of qualifications [click here](#): Project Coordinator Duties and Responsibilities MBFII. Please submit your resumé, cover letter and at least two writing samples by May 11, 2015 to Ms. Melinda German, General Manager, mgerman@mbbeef.ca

Thank-you to all interested applicants, however only those under consideration will be contacted.

Now Hiring: Herd Manager – Manitoba Beef & Forage Initiatives Inc.

Posted May 1, 2015

Manitoba Beef and Forage Initiatives Inc. (MBFII), under the leadership of Manitoba Beef Producers is developing a new and exciting opportunity for someone interested in participating in leading edge beef and forage research and extension. MBFII is collaborating with multiple stakeholders to develop a made-in-Manitoba beef and forage research and extension farm in the Brandon area.

MBFII is seeking a full-time, term Herd Manager. Reporting to the General Manager, the Herd Manager is responsible for the overall well-being and management of the resident cow/calf herd. The Herd Manager will be responsible for the year-round feeding and maintenance of the herd, including developing rations and treating of sick animals. The Herd Manager will operate and maintain all livestock handling and farm equipment, and maintain the farm yard and its facilities. The Herd Manager will also assist in the setup and running of research experiments and extension activities, and maintain detailed records of all farm activities and research programs. This position is based out of the Brandon area.

For a detailed job description and list of qualifications [click here](#): Herds Person Duties and Responsibilities MBFII . Please submit your resumé and cover letter by May 11, 2015 to Ms. Melinda German, General Manager, mgerman@mbbeef.ca.

Thank-you to all interested applicants, however only those under consideration will be contacted.

MBP to offer six bursaries in 2015

Six Manitoba students will receive a little extra help paying for their education this year thanks to the 2015 Manitoba Beef Producers' bursaries.

The six bursaries are offered annually to MBP members or their children who are attending a university, college or other post-secondary institution. Students pursuing trades training are also eligible. Preference will be given to students who are in a field of study related to agriculture or those working to acquire a skilled trade that would benefit the rural economy. Those applying must be at least 17-years-old as of Jan. 1, 2015 and be an active Manitoba beef producer or the child of one. Applicants are required to use the bursary within two years of receipt and the program they are attending must be at least one year in duration.

Interested students are asked to submit an essay no more than 600 words in length discussing what the beef industry means to them, their family, community and Manitoba at large. Students are also asked to include the reasons they enjoy being involved in agriculture.

Applicants must also submit either a high school or post-secondary transcript, proof of enrolment in a recognized institution, a list of their community involvement and three references.

The application can be found at mbbeef.ca or by clicking this [link](#).

Completed applications must be submitted to MBP by June 5, 2015. All entries will be reviewed by the selection committee and the winners will be notified on July 31, 2015.

Applications can be sent to:
Manitoba Beef Producers Bursary Committee,
 220 – 530 Century Street,
 R3H 0Y4
 Fax: (204) 774-3264
 E-mail: info@mbbeef.ca
 For more information, please contact MBP at
 1-800-772-0458 or email: info@mbbeef.ca

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Brandon, MB 204-726-4481
or 204-729-5162

Interested in advertising in the MBP E-Newsletter?
Contact Esther Reimer for more information.
info@mbbeef.ca



MANITOBA BEEF PRODUCERS BURSARY

Manitoba Beef Producers is pleased to make available (6) six \$500 bursaries annually for MBP members or their children attending a university, college, other post-secondary institution or pursuing trades training.

Preference will be given to those students pursuing a field of study related to agriculture or to those acquiring a skilled trade that would be beneficial to the rural economy.

Completed applications must be submitted by Friday, June 5, 2015. A selection committee will review the submissions. Winners will be notified by July 31, 2015.

The bursary criteria are as follows:

Eligibility:

- Must be at least 17 years of age as of January 1, 2015.
- Must be an active Manitoba beef producer or the child of an active Manitoba beef producer.
- Must use the bursary within (2) two years.
- Post-secondary program or trades training must be a minimum of one year in duration.

Items to Submit:

- Must submit a typed 600 word (maximum) essay discussing “What the beef industry means to my family, my community, and Manitoba.” Also include the reasons you enjoy being involved in agriculture.*
- Must submit a transcript (either High School or Post-Secondary Institute).
- Must submit a proof of enrolment in a recognized institution (current transcript or if in high school include a letter of intent to attend or a letter of acceptance).
- Must submit a list of community involvement (e.g. 4-H, community clubs, volunteer work, etc.).
- Provide the names of three references, including their addresses and telephone numbers.

Submissions must be sent to MBP no later than 4:30 p.m. on Friday, June 5, 2015 to:

Manitoba Beef Producers
Bursary Committee
220 – 530 Century Street
Winnipeg MB R3H 0Y4
Fax: (204) 774-3264
E-mail: info@mbbeef.ca

For more information, please contact the MBP at 1-800-772-0458 or email: info@mbbeef.ca

*The winning essays will be published in the MBP newspaper *Cattle Country*.



MBP 2015 BURSARY APPLICATION FORM

PLEASE PRINT

Name: _____

Mailing address: _____

Telephone: _____

Email: _____ Fax (if available): _____

Date of Birth: _____

Parents' names if you are under 18: _____

Are you a beef producer? _____

Are you the child of a beef producer? _____

Institute of current enrolment*: _____

Current or intended program of study or skilled trades training*: _____

Duration of post-secondary program or skill trades training: _____ year (s)

Essay: Please submit a typed 600 word (*maximum*) essay on "What the beef industry means to my family, my community, and Manitoba." Also include the reasons you enjoy being involved in agriculture.

*Note: Bursary winners will be published in MBP's newspaper *Cattle Country*.

Please return: the completed application form; transcript; proof of enrolment in a post-secondary institution or an apprenticeship program, or a letter of intent to pursue further studies; a list of your community involvement; a typed essay; and, your references *no later than 4:30 p.m., Friday June 5, 2015 to:*

Manitoba Beef Producers
Bursary Committee
220 – 530 Century Street
Winnipeg, MB R3H 0Y4
Fax (204) 774-3264
Email: info@mbbeef.ca

How about a burger for Mother's Day?

Courtesy Canada Beef

Grill up some burgers for Mom this Mother's Day. Try out this delicious grilled Canadian beef burger that's topped with ingredients that scream FRESH!

Try going to your farmer's market for inspiration. THIS mom is especially attracted to grilling when my significant other 'man's the grill' so I get a night off from cooking — TGIMD!!



Bacon-infused Beef Cheeseburger with Market Fresh Salsa

Bacon and Cheddar make these burgers yummy from the inside-out! A great way to make flavour king when using Lean or Extra Lean Ground Beef. Shop the market to make fresh toppings the pop with flavour!

Serves: 6 servings

Ingredients

1 lb (500 g) Lean Ground Beef
 1 egg, lightly beaten
 1 clove garlic, minced
 ½ cup shredded aged Cheddar cheese
 ¼ cup diced bacon (uncooked)
 ¼ cup EACH bread crumbs and minced onion
 2 tbsp. Worcestershire sauce
 1 tsp minced fresh rosemary
 Market-fresh Salsa (recipe follows)

Instructions

Combine beef, egg, garlic, cheese, bacon, bread crumbs, onion, Worcestershire sauce and rosemary in bowl.

Divide meat into 6 portions. Form into ¾ inch (2 cm) thick patties. Make thumb-print depression in centre of each patty (to prevent rounding while they grill). Make Ahead: Refrigerate, covered, for 1 hour or up to 1 day.

Grill over medium heat on preheated, oiled grill for 5 to 7 minutes per side, testing doneness with a digital instant read thermometer inserted sideways into centre of each patty to ensure patties are cooked to 160°F (71°C). Top with Market-fresh Salsa.

Market Fresh Salsa: In a small bowl, mix 2 cups halved grape tomatoes, Half a sweet pepper, diced, Half a shallot, slivered, 1 clove garlic, minced and 2 tbsp. minced chives or parsley. Add 2 Tbsp EACH lemon juice and olive oil and 1 Tbsp liquid honey. Season with salt and pepper; stir gently to combine.

Protect Your Livestock. Protect Your Livelihood.

Register today for the Livestock Predation Protection Workshop.

If you are a livestock producer, trapper, hunter or landowner, you are invited to attend a Livestock Predation Protection Workshop in your area. The workshops are taking place at the following locations:

Time 6 p.m. to 10 p.m.

Moosehorn, Manitoba
Moosehorn Community Hall
Railway Avenue
Date: May 11, 2015
Pre-register at: 1-800-772-0458

Arborg, Manitoba
Arborg Heritage Hall
Arborg Heritage Village
Date: May 12, 2015
Pre-register at: 1-800-772-0458

- Outdoor How-to Demonstrations
(4 p.m. – 6 p.m. on day of workshop)
- Trap preparation (clean, dip and store)
 - Trap sets (dirt hole, drags)

Free Admission. Expert Advice.

Admission to the workshop is free. The evening will include information from Manitoba Conservation and Water Stewardship, Manitoba Agriculture Food and Rural Development (MAFRD) and Manitoba Agricultural Services Corporation. An overview of the Wildlife Damage Compensation Regulation and Program will be provided along with information on animal husbandry tools. Professional trappers will also be in attendance to provide advice on:

- Humane Trapping and Snaring
- Predator Hunting and Calling
- Mortality Management



Register Today

Pre-register to attend the workshop. Space is limited.



Manitoba



MASC
Manitoba Agricultural Services Corporation

