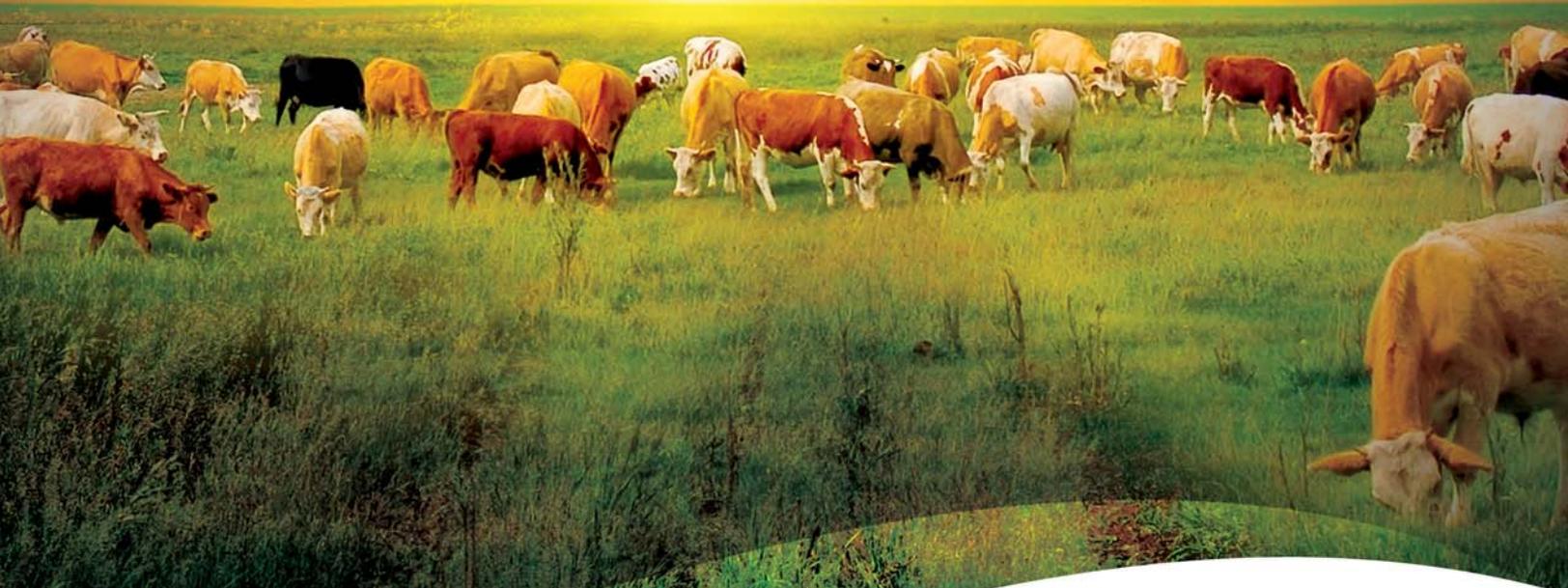




March 30, 2012

NEWSLETTER

PUBLISHED BY THE MANITOBA BEEF PRODUCERS



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MBP Encouraged by Canada-Japan Trade Talks

Manitoba Beef Producers (MBP) welcomes the news that Canada will initiate negotiations towards a comprehensive trade agreement with Japan.



MBP wants to especially thank Prime Minister Stephen Harper; Hon. Gerry Ritz, Minister of Agriculture and Agri-Food Canada; and Hon. Ed Fast, Minister of International Trade, for their ongoing work at tearing down barriers to Canadian exports. If successful, these negotiations will significantly increase market opportunities for Manitoba's beef producers.

"Beef producers in Manitoba depend on trade and access to new markets," said Cam Dahl, MBP general manager. "We are pleased the federal government is working on reducing trade barriers. New trade access will strengthen prices and drive new growth of our beef herd in the province."

Japan is one of Canada's key agricultural trading partners. Beef producers would benefit from a comprehensive Japan-Canada trade agreement which provides full tariff-free access for Canadian beef and MBP looks forward to that possible outcome of these negotiations.



"The Government of Canada and the beef industry have worked closely together in recent years to open international markets and create opportunities for Canadian producers," said Dahl.

MBP believes this partnership has been very successful and that it is a model of successful government/industry cooperation. Our cooperative work in these negotiations will be a continuation of these successful efforts.

BIXS Provider

Did you know that MBP is a [Third Party Service Provider](#) for the [Beef InfoXchange System](#) (BIXS)? MBP will provide workshops on the system in the near future. Contact MBP for more information on upcoming learning workshops at info@mbbeef.ca.

Upcoming Events

April 26: Agriculture in the Classroom – Manitoba's 23rd Annual General Meeting "Making our Mark" at the Bruce D. Campbell Farm and Food Discovery Centre. Discover how AITC-MB is making its mark as it cultivates an interest in agriculture among teachers and students in Manitoba schools. Visit www.aitc.mb.ca. MBP is a proud member of Agriculture in the Classroom – Manitoba.

Trust Fund Donations

Memorial donations may be made in memory of Major Jay Fox to a trust fund for his children Devon, Charlee, Porter and Major. Donations may be made at any branch of TD Canada Trust.

US Files COOL Appeal

MBP is disappointed that the US has filed a Country of Origin Labelling (COOL) appeal but believes this will not cause a long delay on this issue. MBP expects that the ruling of the appeal will be announced by the end of summer 2012. To read more, click on the CCA news release [CCA disappointed that U.S. Government has filed COOL Appeal at WTO](#).

Spring Manure Restriction Remains in Place

The Government of Manitoba has temporarily lifted the restriction on spring fertilizer applications before April 10. **This does not apply to spreading livestock manure.** Producers who wish to apply to the province for an exemption can contact their local MAFRI GO Office. More information on the nutrient management regulation is available [here](#).



MBP AT THE ROYAL MANITOBA WINTER FAIR

Above: Visitors of all ages enjoy the MBP booth this week in Brandon. Special thanks to all of our board member volunteers and staff for a great RMWF!

Did You Know?

Lean beef is a nutritious choice for a healthy diet. Beef is packed with 14 essential nutrients. It is also an excellent source of high-quality protein, one of the richest food sources of highly absorbable heme iron, and one of nature's best sources of zinc and vitamin B12.

Preparation

There are important steps that consumers should take when cooking *ground* meats.

Remember to:

- Cook meat to a safe internal temperature. For ground beef it is 71C/160F. Use a digital instant read thermometer to know for sure.



- Wash hands before and after handling food and frequently while cooking, especially after handling raw meat.
- Avoid cross contamination of food by washing utensils, plates and cutting boards that have come into contact with raw meat in hot, soapy water.
- Wash all raw fruits and vegetables before you prepare and eat them.

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