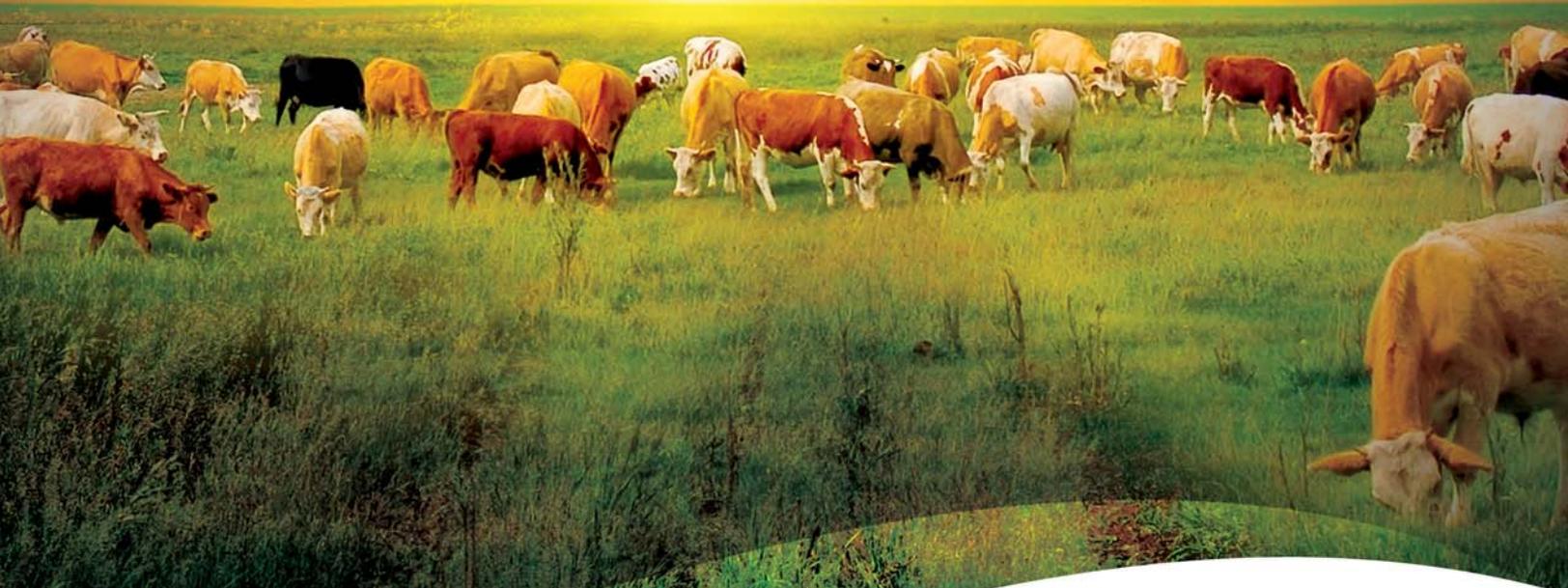




Oct. 12, 2012

NEWSLETTER

PUBLISHED BY THE MANITOBA BEEF PRODUCERS



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Questions and Answers on the Beef Recall

MBP takes the beef recall issue very seriously. Food safety is the cornerstone of consumer confidence in beef. Fortunately, consumers have no reason to begin to question the safety of the food in their local grocery stores.

We know that this issue will impact prices and market availability for producers if the plant in question remains closed for an extended period of time. This is an issue that has seized both the Board of Directors and staff of MBP and this has become a top priority.

While the plant has been given provisional approval to process product on hand, it remains without a license to operate from the Canadian Food Inspection Agency. Until that license is restored (hopefully soon) the plant will not be in a position to accept cattle nor will it be able to sell product. At this point we cannot speculate on when full operations will resume.

Despite some media to the contrary, this event demonstrates the rigour of Canada's food safety system. Canada has an excellent track record in food safety. Canadian meat processors have developed internationally recognized systems known as HACCP (Hazard Analysis and Critical Control Point) plans to control E. coli O157:H7 and other foodborne bacteria. These plans identify potential food safety hazards and monitor the most important production steps (critical points). Manitobans can be assured that Canadian beef is a safe and nutritious choice.

Those who are looking for information on Canadian beef and food safety are encouraged to visit the Canada Beef Inc. website www.beefinfo.org. Canada Beef Inc. is our industry's national organization responsible for research, marketing, and promotion of Canadian beef worldwide.

We hope the Q&A and links to additional information are helpful. Please share this [website link](#) with family and friends.

Upcoming Events

Producer Workshops on Biosecurity, BIXS and VBP

Workshop Schedule:

Wed., Oct. 17: Victoria Inn, Brandon, MB - Workshop on BIXS and VBP

Thurs., Oct. 18: Jolly Club, Ste. Rose du Lac, MB - Workshop on BIXS and VBP

Fri., Oct. 19: Canad Inns, Portage la Prairie, MB - Workshop on BIXS and Biosecurity

Producers are asked to register in advance. There is no fee to attend. To register, contact MBP at 1-800-772-0458 or info@mbbeef.ca.

Mon. Oct. 29: District 13 Meeting, Royal Canadian Legion, Gilbert Plains, MB. 7 p.m. Director: Kim Crandall. Election to be held.

Tues. Oct. 30: District 12 Meeting, Westlake Community Centre, Eddystone, MB. 7 p.m. Director: Bill Murray.

PROBLEM WITH LIVER FLUKES?

****Call your veterinarian about emergency drug release.****

Safeguarding Your Health

You can safeguard your health through proper hygiene, effective food preparation and thorough cooking of ground meats.

Consumers should 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 and poultry.
- Avoid cross contamination of food by washing utensils, plates and cutting boards that have come into contact with raw meat and poultry in hot, soapy water.
- Wash all raw fruits and vegetables before you prepare and eat them.
- Refrigerate or freeze foods promptly.

Steaks for Soldiers

Upcoming Event

Manitoba Beef Producers is pleased to be part of the Steaks for Soldiers event at Canadian Forces Base (CFB) Shilo on Oct. 13.

MBP directors will be on hand to help serve base personnel and their families at this special Family Day event. MBP appreciates the work of Harvey Dann and Jackie Dann, the organizers who have made this event their passion. We thank them for the time they have given to make Steaks for Soldiers happen.

It will be an honour to visit CFB Shilo to serve the soldiers and their families in this small way to thank them for serving us domestically and around the world.



Good for your business. Good for your land.

Discover the benefits of extended grazing

Good for your business – Extended grazing has the potential to lower your winter feeding costs by reducing the amount of time you have to confine your animals and use stored feed. It also reduces your manure disposal costs and your winter feeding/yardage costs.

Good for your land – Extended grazing allows your animals to return most of the nutrients they consume back to your land. This fertilizes your pastures resulting in higher grass production, higher livestock gains and, possibly, a longer grazing season.

Find out more – To discuss different options such as bale grazing, grazing corn or stover, swath grazing and others, or cost-sharing available, contact your local Manitoba Agriculture, Food and Rural Initiatives GO Office or call the Portage la Prairie GO Office at 204-239-3352.

There is funding available for extended grazing in 2012. This funding is limited and will be allocated on a first-come, first-served basis. Call us today.



Canada  Manitoba 

Bulls Needed: The University of Manitoba is looking for **spring-born Angus bulls** to take part in a feed efficiency trial measured using residual feed intake (RFI). **For more information, call Sean at 204-365-0097 or [click here](#).**