



# The County Farmer

Haliburton County Farmers' Association

## HCFA Upcoming Events

**Saturday, October 11th 2014**

The Giant Pumpkin Contest – Thanksgiving weekend

Minden Home Hardware



Prizes will be given to largest, smallest and ugliest pumpkin. All participating children will receive a prize.

Sponsored by The Haliburton County Farmers' Association & Minden Home Hardware. Let's see lots of pumpkins on display!

Contact Jeanne 705-286-1602

**Saturday, November 22nd 2014**

Minden Santa Claus Parade

**Saturday, November 29th 2014**

Christmas Potluck at Minden Community Centre  
Set-up 5:30 pm. Dinner 6:00 p.m.

**January 2015 – HCFA Annual Meeting**

## Summer Roundup

As you are all well aware we had a wet and dreary summer but the Farmers' Association had no problem keeping busy. We participated in Minden's Canada Day celebrations, but this year we decided to try something different. Instead of holding a 'Meet the Animals' we chose to host a BBQ and hand out tasters of beef, pork & maple syrup, (thanks to Jean Neville). The Executive got together (at the Food Booth, thank you to the Fair Board) marinated and skewered the cubes of meat, for ease of cooking & eating. On Canada Day it dawned grey & cloudy and windy &

Continued one page 3

## 2014 Executive

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#### Vice-President

Bryan Barlow 705-457-7556

#### Secretary

Jeanne Parcell-Hughes 705-286-1602

#### Treasurer

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#### Past President

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Jean Neville 705-286-2345

Matt Wesley 705-935-0357

Paul Hilyer 705-488-2371

Jeff Mainprize 705-286-6458

Jim Vidoczy 705-488-1470

Godfrey Tyler 705-457-2214

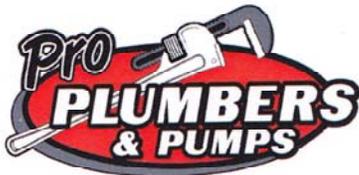
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### BFO Rep

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**From the BFO Corner**



A common shipping manifest containing key pieces of ownership and traceability information has been developed and finalized for Ontario farmers through an industry led group comprised of representatives from the Beef Farmers of Ontario, Ontario Cattle Feeders' Association, Ontario Livestock Dealers' Association, Ontario Livestock Auction Markets' Association and Ontario Trucking Association, as well as from the Ontario Ministry of Agriculture, Food and Rural Affairs.

The manifest contains all of the key elements called for by the national Cattle Industry Traceability Plan. Now available for use by farmers in Ontario, it contains data fields needed for both commercial purposes as well as information such as premises identification numbers that may be needed as part of future federal traceability requirements. At this point, it is still voluntary, but don't be surprised if some reporting becomes mandatory.

Have you noticed the price of meat lately? Mirella and Frank DiGenova certainly have — they sell the stuff. And experts say high meat prices are likely going to get worse before they get better. Mirella DiGenova is the owner of "Butcher by Nature", a family-run food shop in Toronto specializing in organic and naturally raised meats. She says the high cost of meat is cutting into her profits.

Like many meat retailers big and small, record-high prices have forced DiGenova to try to swallow part of the increase. She's been cutting her own profit margin to avoid losing sales. That's especially difficult in the organic food sector, where prices are already about 30 per cent higher than for non-organic fare. It is not just organic retailers that are suffering. According to some, livestock prices have stayed too high for too long — butchers and grocery store owners can no longer continue to hold retail prices down. And that means consumers will soon be feeling the pinch.

*Submitted Bryan Barlow  
BFO Delegate*

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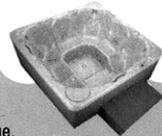
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**Summer Roundup: Continued from page 1**

not very warm, but we got to our appointed spot, beside the Organic Times & set up the small sun shade tent (borrowed from Bryan & Bev Barlow) and waited for the people to arrive. The wind and rain arrived first and lots of it, so we all huddled under the tent and used our body weights to keep it from blowing away but in the end the sun came out and so did the people and we were hard pushed to keep up with demand. Although wet to the knees everyone had an enjoyable day and we received lots of positive feedback from the eating public.

Wilberforce Agricultural Fair was our next event and this time the weather was kinder to us which made it much easier to set the tent up for 'Meet the Animals.' The animals were very popular, as always. The Executive with the Bennett's, who brought their miniature donkeys, had the opportunity to watch the horse pulls at various times of the day. This we much enjoyed.

One last event for us, the Haliburton County Fair with 'Meet the Animals'. Again the weather was not kind but the public was still out trying to enjoy the offerings of the Fair. Thank goodness for all the tents and thanks to all who helped put them up, we certainly had to scurry under them when the rain got heavy.

This summer also saw a wedding within the Farmers' executive. Bryan and Beverly Barlow's youngest daughter was married and held the reception at their farm, Hunter Creek Ranch. Two tents were erected (with the help of the Executive, bride and groom, with friends) in case it rained, and although it rained the days before the wedding, the day of the wedding was dry with the sun making a rare showing, and all went well. Congratulations to all.

So a wet summer that kept us all on our toes and extra busy getting things done in & around the rain, we managed. Thank you to everyone that helped, donated, brought animals and enjoyed our offerings.

*Andrea Coysh, President*



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## New Rules for Hogs Regarding Traceability

On July 1, 2014 a new law came into effect to monitor and report on all swine movements in Canada. PigTrace is an industry led, live animal traceability initiative designed to ensure protection, prosperity and peace of mind for the Canadian pork industry and its customers. At a high level, there are two key components: hogs will now have to have ear tags (or be tattooed) similar to cattle and sheep to be accepted at an abattoir or sales barn and all hog movements, even between farms, will have to be reported (a significant difference from cattle and sheep). In the latter instance, both the shipper and receiver will have to report their activities. This initiative is not aimed at just large hog operations, but at all hog operations including 'backyard' operations that may only have one or two pigs. PigTrace is about being able to quickly identify an affected swine operation or area. The general belief is that had this system been fully in place, the PED response would have been much quicker and more effective. The overall initiative will be monitored and inspected by the Canadian Food Inspection Agency (CFIA).

For this initial rollout period, the CFIA is taking a 'soft' approach. They recognize this is a new process and are not being as strict as they will be next year. However, they are expecting changes and, as the rollout proceeds, an abattoir or sales barn doing nothing will not be acceptable to CFIA. My own take is that they will accept gaps in movement reporting, but will expect all abattoirs/sales barns to be insisting on identification before year end. Your best bet is to check with your abattoir but beware that their policy might change quickly – my own checking has shown that some abattoirs now insist on there being identification and be aware that the ear tags are only available from PigTrace Canada and can take up to three weeks to get. You can do tattoos but I have found that most farms feed places aren't aware of the new law and don't have to necessary tattooing equipment in stock.

### Local Farmer Needs

#### A Cow Friendly Wheel Chair

Local beef farmer Wyatt Greer was severely injured last winter when snow fell off his roof. As a result of his injuries, he has lost the use of his legs. His brother is collecting funds to help Wyatt purchase a wheelchair equipped with tracks and designed for uneven terrain. This chair will enable Wyatt to move around the farm and check on his cattle. We understand from family & friends that the government does not fund the purchase of this kind of chair.

Wyatt has come a long way from when the accident happened. He spent many weeks in hospital and has worked hard at his rehab to get him as far as he has come. He has maintained a positive attitude and approached this monumental challenge with good spirits.

His sons and his young granddaughter are looking after the cows for Wyatt, and he is looking forward to the day he can get back in his house and back at the cattle in whatever way he can.

The Farmers Association have donated \$200 towards the purchase of this wheelchair and would like to encourage any donations towards helping Wyatt stay mobile on his property.

All donations can be made to Wyatt's brother Larry Greer, and sent to 2535 Davis Lake Rd., Minden, KOM 2L1.

Thanks  
Matt Wesley

# Maple Pecan Streusal Pumpkin Bread

## Ingredients

1 ½ cup flour	½ tsp salt	1 tsp baking powder
1 tsp baking soda	1 tsp pumpkin pie spice	1 cup pumpkin puree
¾ cup granulated sugar	¼ cup maple syrup	1 egg
1/3 cup vegetable oil	2 tbsps flour	2 tbsps granulated sugar
¼ tsp pumpkin pie spice	¼ c unsalted butter, chilled	¼ cup pecans, chopped

Preheat oven to 375 degrees, place rack in middle. Butter a 9" loaf pan then fit a piece of parchment paper inside the pan with a little overhang to grasp easily. Set aside.

Whisk together flour, salt, baking powder, baking soda and pumpkin spice in a small bowl.

In larger bowl mix the pumpkin puree, sugar, maple syrup, egg and oil. Add the dry ingredients and blend until it's just combined.

In a small bowl whisk together the flour, sugar and pumpkin pie spice then cut in the butter with a pastry blender or two knives until it resembles pea sized chunks. Toss it with the chopped pecans.

Pour the batter into the prepared loaf pan and smooth out the top with a spatula. Sprinkle the streusel evenly over the top.

Bake for 30 – 40 minutes until a toothpick inserted into the middle comes out clean. Let it cool in the pan for about 5 – 10 minutes before lifting it out using the parchment paper overhang. Cool completely on a rack. Slice and enjoy.



## News from the Food Hub Abbey gardens grown... then canned!

As you know, we don't want any of our crops to go to waste, so when we have a large crop - we can it! Our food hub shelves are stocked with many unique and delicious canned goods. Try our "Dilly Pickled Beans", "Pickled Mouse Melon Cucumbers", "Rosy Radish Relish" and many more! They make great dinner time favourites, as well as unique and thoughtful gifts!

## Mark Your Calendars: Upcoming Farms at Work Events

November 2014

### Northumberland Niche Food Processing Facility Tour

Join us as we tour the brand new Northumberland Niche Food Processing Facility in Colborne, ON. Designed to extend the seasonality of fruit and vegetable products from across the region with packaging and freezing processes, this new facility will allow farmers to explore secondary sources of income through cost-effective value-added production. Contact Jay Adam to receive updated details on this exciting tour as they become available. Date to be confirmed.



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**Thought for the Day**

There comes a time in your life,  
when you walk away from all the drama  
and people who create it.  
You surround yourself with people  
who make you laugh.  
Forget the bad, and focus on the good.  
Love the people who treat you right,  
pray for the ones who don't.  
Life is too short to be anything but happy.  
Falling down is a part of life,  
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*Author unknown*



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