



CANADIAN SWINE BREEDERS ASSOCIATION

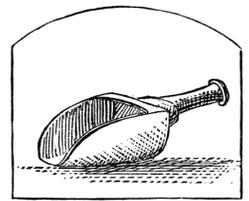
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THE SCOOP December 2014



Message from President Line Th eroux

Dear members and partners,

Soon we will turn the page on 2014. It is with pleasure and pride that I see how positive it was for Canadian swine producers. In fact, true to the economic forecast, the price of pork remained exceptionally high. In addition, concerted efforts made by all stakeholders effectively countered the spread of porcine epidemic diarrhea (PED) and helped Canada avoid the major health crisis still active in the United States. If we remain as effective to contain and control the disease within our borders, the new year will be favorable, both economically and for market development. Certainly, we all share the same goals: to remain vigilant and maintain disease control efforts, especially with the arrival of cold weather when the PED virus becomes more active. However, despite the large and small challenges that will always be present in the pork industry, please remain positive and take full advantage of the holiday season that is almost here, to celebrate with family and friends who are dear to us. Peace, happiness, health and prosperity is what I wish you wholeheartedly for the new year.

Line Th eroux
President

2014 ANNUAL GENERAL MEETING

Where: Elm Hurst Inn, Ingersoll, Ontario

When: Monday, March 30, 2015

Time: 200 pm

Animal Care

It seems that every week there is a news story about animal abuse and we see stories on Facebook and Twitter concerning secret videos filmed by animal activists. I read an article on swine welfare issues and one of the things that always looks bad is moving animals with electric prods or canes while yelling and cursing. It is even worse if the animal is sick or

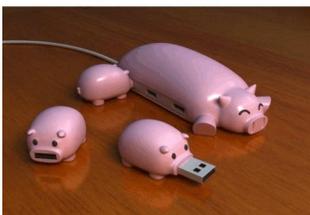


down. Stressed pigs and frustrated people. There is a series of short videos on "Smart Pig Handling" developed and supported by Alberta Pork, Manitoba Pork, Sask Pork, Ontario Pork and FPPQ. It is a must see for all new and current staff to ensure their safety and the well-being of your animals.

[Http://manitobapork.com/manitobas-pork-industry/animal-care/pig-handling](http://manitobapork.com/manitobas-pork-industry/animal-care/pig-handling)

Biosecurity

Please check your biosecurity practices for service providers (feed and semen deliverers, meter readers, garbage, rendering collectors, etc.) who often visit multiple farms every day. Some of these people will enter the barn when they do not need to enter the barn. Arrange for semen, medications, deadstock and regular garbage visits to occur at the end of the driveway or well away from your barns.



And found in Cypigspace.....

APPS: Canadian Red Cross - lots of first aid advice

Youtube: If you like Rick Mercer and missed this October 2014 show; he was in Alberta on a combine.....have a look.....

<https://www.youtube.com/watch?v=0i70ZUMz-2M>

Web: <http://fofarms.com/adventures/pig-adventure>. Fair Oaks Farms.

This pig farm in Indiana is amazing.....tours for visitors to see how swine are raised.

Interesting article on a Saskatchewan swine breeder who is raising heritage pigs outside.
http://www.agcanada.com/2014/11/pasture-raised-pigs-prove-profitable?sidebar=browse&utm_source=AGCanada.com+Newsletter&utm_campaign=b00b25c342-editors_choice_June20&utm_medium=email&utm_term=0_6452d60ad7-b00b25c342-87778993

DENMARK - Following a nationwide survey, fried pork with parsley sauce and potatoes has been named as the Danish National Dish. Of the top eight dishes, pork makes the list four times!!!! The eight favourite meals are: Fried pork, open sandwiches, fried herring with potatoes, Danish hamburger with fried egg and onion, mashed potatoes with bacon and onion, pork chops with stewed cabbage, meat casseroles with stewed peas & carrots and fried apples and pork.



And from thrillist.com.....the top 11 Canadian food favourites.....

Montreal Smoked Meat - Bold, smoky flavors and melt in your mouth taste

BeaverTails - fried dough stretched to look like the bucktoothed rodent's tail and then topped with magical fixings like Nutella, caramel, bananas, M&M's, etc.

Pâté Chinois - shepherd's pie.....good, old-fashioned comfort food.

Bloody Caesar - The crucial ingredient: Clamato, a blend of tomato and clam juices produced by Mott's.

Montreal Bagels - poached in honey-infused water, and cooked in a wood-burning oven.

Nanaimo Bars - Taking their name from the city in British Columbia, these no-bake bars are probably what Bryan Adams was writing all those tender love ballads about. They consist of three layers: a crunchy base (graham cracker crumbs and chopped nuts), a custardy middle part, and a chocolate top..

Butter Tart - A signature Canadian dessert - pastry has a flaky exterior and a sugary filling either gooey or semi-solid, depending on the chef's preference, with raisins, walnuts or pecans. See next page!!!

Poutine - the star attraction of Canadian cuisine - gravy and cheese and fries.

Ketchup Chips - they enjoy a remarkable popularity

Tourtière - almost always has pork, as well as onions and spices like cinnamon and cloves. But you can add in veggies or potatoes or bonus meats, just so long as it goes in a pie crust, which is where everything should be anyway.

Timbits - made by Tim Hortons.....tiny donuts loved by everyone of all ages!

And continuing with our on-going theme, everything is better with bacon.....

Bacon Butter Tarts

1 ½ - 2 dozen empty tart shells - make your own or buy them from the frozen section at the grocery store....

Filling:

2 large eggs

1 cup brown sugar

1/2 cup maple or Roger's Golden syrup

1/3 cup butter, melted

1 Tbsp. lemon juice or cider vinegar

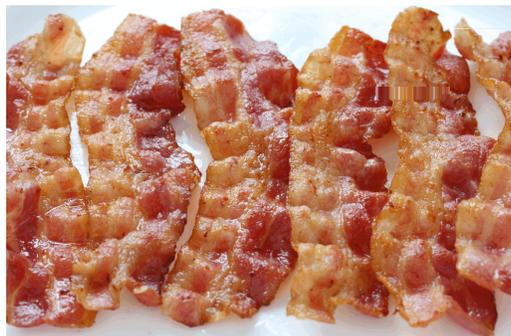
1/4 tsp. salt

1/2 cup(ish) chopped cooked, crumbled bacon, currants, raisins or chopped pecans

In a medium bowl whisk together the eggs, brown sugar, maple syrup, butter, lemon juice and salt, stirring until smooth.

Sprinkle some chopped, cooked bacon, currants, raisins or pecans into the bottom of each pastry cup and fill with the filling mixture, filling almost full. Bake for 20-25 minutes, until golden. Remove from the pan while the tarts are still warm.

Makes 1 1/2 – 2 dozen tarts.



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