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RESOURCE MATERIALS
 North American Institute for Beef Economic Research

NEWS FLASHES
 Funding to Strengthen First Nations Agriculture

Canada Provides up to \$25 Million in Cutting Edge Vaccine Laboratory

USDA Proposes to Allow Additional Imports from BSE Minimal-Risk Countries

OPPORTUNITIES
 Pacific Agriculture Show, Feb 15-17

COABC AGM, Feb 23-25

UPCOMING EVENTS:
 BCFPA AGM and Conference, April 2007

NEXT ISSUE:
 Report on projects

Report on Working groups



Agriculture and food celebration
 Fête de l'agriculture et de l'alimentation

Issue 26, Feb 1/07

Welcome to the twenty-sixth issue of **BC Meating News**, providing information toward increasing the livestock harvest capacity and sales of high quality safe BC produced and processed meat products.

Prince George Facility Licensed

On January 2, the BC Centre for Disease Control issued a Class A license to Kawano Farms in Prince George. Kawano Farms slaughters and processes red meat products which are now approved for shipping anywhere in BC. For a list of licensed BC facilities, see: http://www.bcfpa.ca/guideBook/guide_Abattoirlist.html.

BC's First Mobile Slaughter Facility

On January 25, Lars Jorgensen's Gate To Plate Food Services Inc. opened BC's first provincially licensed mobile abattoir in Fort St. John. The grand opening event was attended by Minister of Energy, Mines and Petroleum Resources Hon. Richard Neufeld, BCFPA President Gay Hahn and MIES Project Manager Don Davidson. The new unit is 53 feet long and will serve beef, buffalo and lamb. It will travel primarily in the north and south Peace regions to start. BCFPA supports and recognizes the importance of mobile abattoirs and is working with prototypes for 2 other mobile proponents towards provincial licensing of small mobile facilities (red meat and poultry). Once the prototype mobiles are licensed, BCFPA will make the plans available for public use.

New MIES Help Desk Field Worker

In January, the BCFPA contracted with Shirley Hamblin to assist plants in central and northern BC with the provincial plant licensing process. As a former plant operator, Shirley is well known in her community and brings valuable experience to our team. Her first priority will be to develop a business plan for the Northwest Premium Meats Co-op proposal from Telkwa. Welcome Shirley!

Farewell to Brian Cosens

The BCFPA recently heard that Brian Cosens will be on long term sick leave from his position with the CFIA. For over a year, Brian has worked for the BC Centre for Disease Control and with the MIES team, assisting plants with licensing questions. He was a pleasure to work with, and took a practical and common sense approach to abattoir development. If you would like to send your best wishes to Brian, please direct messages to Bob Jackson, CFIA, 4th Floor, Rm 400, 4321 Still Creek Dr, Burnaby, BC, V5C 6S7. In Brian's absence, plants can

obtain information on licensing from Gordon Zosiuk who is leading a new meat inspection team consisting of regional CFIA representatives. Gordon can be reached by phone at (604) 666-9319 or email at zosiuk@inspection.gc.ca.

Foreign Worker Program Changes

In November 2006, the federal government announced improvements to the Temporary Foreign Worker Program to make it easier for BC and Alberta employers to hire foreign workers when no Canadian workers are available. The improvements include regional lists of occupations under pressure, better information for employers, the creation of federal provincial working groups to identify skills shortages and solutions, and the establishment of Temporary Foreign Worker Units to provide advice to employers seeking workers. Employers recruiting for occupations identified as "under pressure" will be able to recruit faster as a result of reduced advertising requirements. "Meat cutter" is listed as an occupation under pressure for BC. Employers can also access a new guidebook on How to Hire a Temporary Foreign Worker. For more information, contact the Vancouver Temporary Foreign Worker Unit at 604-666-7509 or tfwu-vancouver-utet@cic.gc.ca, or see: <http://www.hrsdc.gc.ca/en/epb/lmd/fw/occunderpres.shtml>

MTAP Community Solutions Update

MIES Project Manager Don Davidson and BCFPA CEO Tony Toth have been visiting communities to explore opportunities for regional meat processing solutions. BCFPA is accepting letters of interest for projects that will serve a broad community need and increase licensed processing capacity. Once a letter is received, the MIES team will contact a community representative to arrange a meeting. Assistance is available to help with developing a project plan and funding application. For more information, contact the BCFPA office at 1-877-356-1660.

Want to get involved or know anyone who should be? If you are interested in joining any of the MIES groups, contact the BCFPA at 1-877-356-1660 or info@bcfpa.ca.

The views expressed in this document are those of the BC Food Processors Association.

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