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#### RESOURCES

- [BCCDC checklist for abattoir plan approval – item 3](#)
- [List of provincially licensed abattoirs – item 10](#)
- [Requirements for abattoir safety management systems - item 8](#)
- [BC's Meat Inspection Regulation](#)
- [Cattle and beef info](#)
- [Livestock Waste Tissue Initiative](#)
- [Canada-BC SRM Program](#)

#### NEWS FLASHES

- [Farmlands conference](#)
- [Terra Madre](#)
- [Slow Food](#)
- [2010 Winter Games](#)
- [Community livestock producers' calendar](#)

#### UPCOMING EVENTS

- [2009 NW Food Manufacturing Expo, Jan 18-21, Portland, Oregon](#)
- [Business planning for farms course, Jan 24-Mar 7, Tsawwassen](#)
- [Pacific Agriculture Show, Feb 19-21, Abbotsford](#)
- [Certified Organic Associations of BC AGM, Feb 20-22, Abbotsford](#)
- [Building Sustainable Communities, Feb 24-26, Kelowna](#)

## Volume 2, Issue 7: Jan 2009

Welcome to BCFPA's **BC Meating News**, providing information towards increasing livestock harvest and sales of high-quality, safe, BC-produced-and-processed meat products. This is a monthly publication of the Meat Industry Enhancement Strategy (MIES).

### Poultry mobile in the Kootenays

Brinders Mobile Poultry Slaughter Services received a Class B licence in December and will be offering inspected slaughter in the Cranbrook area in 2009. For more info, call 250.489.5798.

### MIES work behind the scenes

For BC to have a network of provincially inspected and licensed meat processors to meet current and potential industry needs is a tall order. MIES works not only with the BC Centre for Disease Control, Ministry of Healthy Living & Sport, Ministry of Agriculture & Lands, Health Authorities, and Canadian Food Inspection Agency, but also with the Agricultural Land Commission, Ministry of Environment, Regional Districts and other agencies to improve the fit between BC's livestock and meat businesses and the food safety, environment, agriculture and land use policies that affect them.

Through the Help Desk field staff, the MIES Team is in regular contact with processors, both licensed and proponents, all round the province. Every time a meat processor issue comes up, we note it and organize to address it. For instance, we are seeking a shift in composting regulation to allow for small quantities of non-SRM abattoir solid waste to be composted on farms. We are working with the Land Commission and Regional Districts to keep community abattoirs in agricultural zones. We request flexibility on the part of the CDC and CFIA on slaughter methods, e.g. rifle kill. It takes time to work through issues with each agency. We continue to build relationships with government decision makers and managers and see encouraging changes.

### Our Farmlands, Our Foodlands, Our Future

Chefs, farmers, processors and others met Nov 27, 2008 in Sidney to discuss food system connections and issues for Vancouver Island. The articulate and passionate discussions were captured in EAT Magazine and in video clips. Maria Castro attended for MIES. See sidebar.

### Terra Madre: tasting the world

Strong markets for local meat products have everything to do with consumer demand, and taste. Terra Madre, a conference held every two years in Italy (next in 2010), brings together farmers, processors and others from all over the world who support sustainable agriculture and the preservation of taste and biodiversity. Terra Madre runs concurrently with the Salone del Gusto food conference. Both events are hosted by Slow Food International, founded in Italy in 1989 "to counteract fast food and the disappearance of local food traditions." Slow Food Canada has 34 chapters (called "convivial"); BC has six of them. See sidebar.

### 2010 food business opportunities

Lance Hamblin of the MIES Team attended a seminar Dec 8, 2008 regarding opportunities for meat processors to connect with the 2010 Winter Games. The BCFPA will be keeping in touch with the 2010 Games food procurement department. See sidebar and pages 1 and 7.

### Community livestock producers' calendar

Ever wondered why folks who don't raise animals for meat have no idea what you are doing, or when? MIES has developed a community livestock producers' calendar to help explain. It's on our web page (see sidebar).

### Save the date! Mar 4-6, 2009 forum

MIES is hosting a forum for meat processors March 4-6 in the Kamloops area. More details in February Meating News. We will be seeking program suggestions from meat processors and livestock producers. Just call the office if you have any questions in the meantime.

### BCFPA head office moves

The head office has moved from Commercial Drive in Vancouver to 35707 Sunridge Place in Abbotsford, BC V3G 1E5. Tel 604.504.4409. Fax 604.746.4409. Email for general enquiries: [adam@bcfpa.ca](mailto:adam@bcfpa.ca).

### For further information

Visit our Web site at [www.bcfpa.ca/mies.html](http://www.bcfpa.ca/mies.html)

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