



# Cackler

The Latest EFO News

Publication Agr. No: 40068941



get cracking®  
Egg Farmers of Ontario

August 2021



Above: The Graham family in a screen shot taken from their *Fields to Forks* video.

Right: The Longtin family being filmed for the upcoming Ottawa segment.



## EFO Participates in *Fields to Forks*

This popular program from the CTV network shares the work behind bringing food to the “forks” of Ontario consumers.

## EFO SPONSORS THE LONDON AND OTTAWA CAMPAIGN

EFO has once again participated in the August/September flight of the *Fields to Forks* program with CTV London and the upcoming Ottawa market in October.

The Graham family (Zone 6) was featured in the London segment which includes online advertising, video, radio ads and radio segments and launched August 23.

Filming for the Ottawa market took place earlier this month and will feature the Longtin family from St. Isidore. Updates will be provided in the October *Cackler*.

Visit [www.fieldstoforks.ca](http://www.fieldstoforks.ca) to watch the Graham family video or to learn more about the program.

## UPCOMING BOARD OF DIRECTOR'S MEETINGS:

- September 1 & 2 (via Zoom)
- October 6 & 7 (via Zoom)

## INSERTS WITH THIS ISSUE:

- Poultry Science Cluster - Ventilation Update
- Poultry Science Cluster - Mineral Nutrition

## IN THIS ISSUE

Updates from the August 5 Board of Directors' Meeting

Zone 5 Activities

Foodservice Update

Monthly Recipe:  
[Peach Yogurt Pound Cake](#)

# INFORMATION *update*

## Business Highlights from the August 5, 2021 Board meeting

### Early Fowl Removal and Egg Market Update

Early Fowl Removal actions and Early Egg Removal in Ontario are continuing in August to manage ongoing uncertainty and volatility in egg demand.

Gradual reopening of the economy including in-person dining in Ontario is beginning to boost demand. As a preventative measure, Egg Farmers of Canada (EFC) has also been sending eggs to alternative markets to ensure storage levels remain sustainable.

The fourth round of Early Fowl Removal (EFR), provincially-funded in Ontario, continues and had a peak of about 300,000 birds removed from production in July and August to manage Ontario's supply obligations. About 6 or 7 loads of the smallest egg sizes are being sent to inedible markets each week in Ontario as an efficient way to help manage short-term supplies.

The market will continue to be monitored closely and our system will be ready to use the tools available to balance the market if conditions swing again into an oversupply situation.

### QTS reopening January 2022

The Board has decided to open the QTS to new entrants beginning with QTS 1 in the first quarter of 2022.

The exchange has been closed for new entrant layer producers since May 2019 recognizing the success in attracting new entrants had exceeded the system's ability to absorb them. The *Layer Leasing Program* (LLP) was a significant

contributing factor behind this success and the attraction to the egg industry. The Board recognizes that many farmers' business plans were built around acquiring 1,800 units of production quota and the ability to match that with leased birds.

Given that situation, the Board cancelled the LLP program effective January 1, 2021 and beginning QT-1 2021 temporarily created a 30% separate quota pool for farmers with less than 1,800 units. This program has proven to be very successful and the Board is now pleased to announce that the Quota Exchange will be opened up for new entrant layer producers effective 2022.

### Fall Workshop decisions on September Board agenda

Decisions about the dates for EFO's fall workshop along with decisions about holding the event in person or virtually will be on the agenda at the Board's September meeting. COVID conditions will continue to be monitored and the decision will be based on public health rules and guidance at the time of the meeting.

### Mitigation compensation only for nationally supply managed farms

The Board received confirmation that the recently announced Canadian government trade mitigation package only applies to farms under national supply management systems and does not apply to pullet farms.

The funding was targeted to help compensate poultry, dairy and egg farmers for market access concessions made under two trade agreements - the Canada-European Union Comprehensive Economic and Trade Agreement (CETA) and the

Comprehensive and Progressive Agreement for Trans-Pacific Partnership (CPTPP).

EFO approved writing a letter to the federal government asking that pullet farms be included in any mitigation packages resulting from potential concessions in any future trade negotiations.

### New rapid Se testing in place in Ontario

New rapid Se tests at the Guelph lab are now available that provide negative test results in about 24 hours. This improvement greatly reduces the time and volume of eggs that need to be held in storage before grading and will improve egg flows to customers.

### Farmers can apply for funding under Agricultural Clean Technology (ACT) Program

Funding to help farmers reduce greenhouse gas emissions is available under a new federal program.

The *Agricultural Clean Technology (ACT) Program* is a new \$165.7 million program and initiative administered by Agriculture and Agri-Food Canada (AAFC).

This program seeks to provide funding for farmers and agri-businesses to help develop and adopt technologies to reduce greenhouse gas emissions (GHG) and enhance their competitiveness.

Funding is available to support a move towards a low-carbon economy by focusing on three key areas: green energy and energy efficiency, precision agriculture and the bio-economy.

## IN THE *Zone*

*A place to share the success of local activities and events*



Above: Jill Denys with her painting at the back alley artist extravaganza.

### Zone 5 egg farmers eggs-press their artistic side

As highlighted in the March 2021 issue of *The Cackler*, Zone 5 egg farmers participated in the *Back Alley Artist Extravaganza* in downtown Clinton. The project was originally developed to help local business owners concerned with customers having to access them through a back alley during renovations. As a solution, the community joined together and created a beautiful display of their artistic talents to enhance the shopping experience.

Egg farmer Jill Denys painted an egg design on behalf of the area egg farmers which is now proudly displayed among the collection of artwork.

To learn more about this initiative, visit <https://cchbia.ca/back-alley-artist-alley-extravaganza>.

### Coming up next month: Zone 1 activities

# FOODSERVICE UPDATE

With the slow but steady lifting of restrictions in Ontario, EFO's foodservice consultants have been busy providing support to restaurant owners and operators.

Many business owners have faced challenges during the pandemic and the foodservice sector in particular has felt the impact of shutdowns and capacity limits. For this reason, foodservice staff wanted to help Ontario restaurants get back on their feet with free resources and tools.

A new "recovery kit" was launched through the *Egg Chef* portal and has been distributed through the Flanagan chain, reaching more than 2,200 contacts. In addition, updates have been made to the foodservice page on EFO's website, to show the many ways eggs can help support their business with minimal cost and maximum versatility.

To find out more information on our foodservice program, visit <https://www.getcracking.ca/foodservices/eggs-are-good-for-business>

Right: A graphic highlighting the benefits of using eggs as a menu item was created for the foodservice website.

Below: A postcard promoting the many FREE resources available to foodservice operators was created.



## POLICIES AND PROCEDURES NOTICE

Reminder: New policies and procedures will be updated and posted on EFO's farmer website at [www.getcracking.ca/members/operations-quota](http://www.getcracking.ca/members/operations-quota) as they come into effect.

Policies, procedures and documents posted on EFO's farmer website contain the most up-to-date versions and should be used for all policy interpretation and quota transactions.

Please check this site frequently to ensure you have the most recent information.

follow us online!



## RSS FEED: DON'T MISS OUT ON IMPORTANT UPDATES!

A feature of the farmer website, [www.getcracking.ca/members](http://www.getcracking.ca/members), offers a Rich Site Summary (RSS). This is a format for delivering regularly changing web content.

Egg and pullet farmers who subscribe to this feed will receive any updates to the website via email on a weekly basis.

Please visit [www.getcracking.ca/members/member-farmer-news](http://www.getcracking.ca/members/member-farmer-news) to sign up.

## PRODUCTION STATISTICS

(in boxes of 15 dozen)

### Ontario Production (week ending #28)

2021 – 10,587,148  
2020 – 10,240,121

### Ontario IP (week ending #28)

2021 – 2,147,551  
2020 – 1,865,243

### Ontario EFP (week ending #28)

2021 – 394,986  
2020 – 682,715

### US Shell Egg Imports to Ontario (week ending August 14, 2021 - #33)

2021 – 896,593  
2020 – 456,471

# FARMER updates

## CLEAN TECHNOLOGY PROGRAM

Agriculture and Agri-Food Canada recently announced the *Agricultural Clean Technology Program* that offers funding to both farmers and agri-businesses to help develop and adopt technologies to reduce greenhouse gas emissions. Attached is a backgrounder with additional information on the program, as well as the steps to apply for funding.

Many of the activities eligible for funding under the *Agriculture Clean Technology Program* are similar to the *Poultry and Egg On-Farm Investment Program*. Farmers are encouraged to first consider leveraging the *Poultry and Egg On-Farm Investment Program* and afterwards the *Agriculture Clean Technology Program*.

Please see attached insert *EFC backgrounder Agricultural Clean Technology Program*



The Q2 report of the poultry expert network was issued by the Ontario Animal Health Network.

Topics for this issue includes fly management, poultry veterinarian survey highlights and upcoming events.

To view a copy of the report, visit <https://www.oahn.ca/reports/oahn-poultry-expert-network-quarterly-producer-report-q2-2021/>.

## TECHNICAL RESOURCES NOW AVAILABLE

The Technological Standards & Safety Authority (TSSA) have developed new resources to help owners and operators of boilers and pressure vessel (BPV) equipment understand their compliance obligations following the revocation of agricultural exemption on July 1, 2021.

The resources are available in three modules and are posted on TSSA's [website](#).

## For Sale

Farmer Automatic conventional cage 3 rows, 3 tier, 200' long, elevator end units, lubing conveyor, some new equipment such as egg belts, manure belt, feeder chain etc. Patz right-hand large flight stable cleaner, upgraded Diamond 70 case egg packer, Glasspac Fans 18,24,36", Expert 64 Ventilation Equipment, baffle board and actuators, barn in use until mid September all equipment good working order.

Contact: 705-970-0211 (Cookstown)

## For Sale

Air Inlet Baffle Board for sale. Very good condition. 15 pieces, size 8' x 1', \$30.00/each.

Telephone: 519- 236- 4095

## Egg Team Update

Stephanie Sabo, Public Affairs Assistant, has resigned from her position with EFO, effective August 12.

Please contact Sarah Brien ([sbrien@getcracking.ca](mailto:sbrien@getcracking.ca)) if you require any resources or promotional items.

## FARMERS NEEDED: CYBER SECURITY PROJECT



farmers and the agri-food sector. This research is run through the University of Guelph and has been approved by the Research Ethics Board (REB #: 21-04-011).

To check if you are eligible for the study, click the link below to answer a few quick questions: [https://uoguelph.eu.qualtrics.com/jfe/form/SV\\_4Ykoc4mTX353IKq](https://uoguelph.eu.qualtrics.com/jfe/form/SV_4Ykoc4mTX353IKq)

Please complete the above form ASAP; focus groups will be scheduled throughout Sept/Oct. Contact [conchobb@uoguelph.ca](mailto:conchobb@uoguelph.ca) for any questions.

Looking for Ontario farmers who use digital agriculture technology to take part in an online focus group to share their opinions, perceptions, and/or experiences of cyber security in agriculture. For your time, we will pay you \$50 to an eatery of your choice that is equipped with online gift cards. Participant input will inform cyber security support developments for



# MONTHLY recipe

## PEACH YOGURT POUND CAKE



Servings: 8  
Prep Time: 30 minutes  
Cook Time: 45 minutes

### INGREDIENTS

4 large ripe, but firm peaches  
1 cup unsalted butter, room temperature, divided  
½ cup dark brown sugar, divided  
¾ cup granulated sugar  
3 eggs  
1 tsp vanilla extract  
1 tbsp lemon juice  
1 tbsp lemon zest  
1 ¾ cups all-purpose flour  
2 tsp baking powder  
½ tsp baking soda  
1 ½ tsp ground ginger  
1 tsp ground cinnamon  
½ tsp salt  
¾ cup plain Greek yogurt

### DIRECTIONS

Slice peaches in ¼-inch (5 mm) wedges. Set aside.  
Preheat oven to 350°F (180°C). Spread 1 tbsp (15 mL) butter in a 9-inch (23 cm) round cake pan. Sprinkle ¼ cup (60 mL) brown sugar over butter. Roll pan around to coat sides and bottom with sugar. Place sliced peaches, skin side down, in the pan. Overlapping slightly, arrange peach slices in concentric circles over the sugar. Reserve remaining peach slices for sauce topping.  
Using an electric mixer on medium speed, cream together ¾ cup (175 mL) butter and granulated sugar until fluffy, about 2 minutes. Beat in eggs, vanilla, lemon juice and lemon zest until blended, about 2 minutes.  
In a large bowl, whisk together flour, baking powder, baking soda, ginger, cinnamon and salt. Using your hand mixer on low speed, mix in half of the dry mixture into the wet mixture until combined. Mix in yogurt. Mix in remaining dry ingredients until fully combined.  
Gently spoon batter over peaches. Spread lightly with the back of your spoon or offset spatula to even out batter.  
Bake for 45-50 minutes, until toothpick comes out clean when tested in the center. Let cool in pan on wire rack for 5 minutes. Run a knife around the edges of the cake pan. Place a large platter on top of the pan and flip over to unmold cake onto plate. Let stand 10 minutes.  
In a small saucepan, over medium heat, melt remaining butter; stir in remaining brown sugar and reserved peach slices. Simmer, stirring occasionally, until sugar is dissolved and peaches are tender. Place warmed peaches onto center of cake and drizzle remaining butter mixture on top. Serve warm.

“eggs-pert” advice

**TIP:** Peaches not in season? No worries - this recipe can be made with pears or plums instead!

## EGGS IN THE NEWS

### Supply managed industries launch local eating campaign

Canadian Poultry Magazine  
August 12, 2021

Canadian Comfort program returns with summer recipes.

As Canadians re-open their doors to friends and family, the demand for cooking with homegrown foods remains high.

Research shows that more and more of us want to support local agriculture – a trend that expanded last year with the pandemic and is likely to continue.

From the dedication of Canada’s farmers to stringent production standards focused on animal care, food quality and sustainable practices, consumers recognize the value of food produced within our own borders.

To help Canadians get back into entertaining while supporting local eating, Dairy Farmers of Canada, Chicken Farmers of Canada, Turkey Farmers of Canada, Egg Farmers of Canada and Canadian Hatching Egg Producers have teamed up to promote the value of high-quality, local agricultural products from right here at home.

Building on the success of last December’s inaugural #CanadianComfort campaign, two social media influencers – Andy Hay, an east-coast chef, recipe developer and content creator, and Max L’Affamé, a chef, food creator and cookbook author – will share some of their favourite summer recipes using local dairy, chicken, turkey and eggs.

The digital #CanadianComfort campaign will run for three weeks, beginning August 9, 2021, with fun and accessible seasonal recipes posted on Facebook, Instagram and Pinterest.

The website [Canadiancomforts.ca](https://Canadiancomforts.ca) will host all featured recipes including those from December’s campaign.

In support of our nation’s vibrant agricultural sectors, we encourage Canadians to participate in this initiative by buying local ingredients whenever possible and sharing their own culinary creations on social media using the hashtag #CanadianComfort.

# outreach UPDATES

## EFO partners with Fortinos

Fortinos, a grocery store chain with locations throughout the Greater Toronto Hamilton Area, has recently launched a *Pick Ontario First* campaign. EFO and a variety of Ontario commodity groups have partnered with them on the program to promote fresh, local foods.

Eggs are positioned in the first flight of this new campaign, which will feature a dedicated page for eggs on their website, newsletter advertising and content in their weekly flyers.



## City Parent magazine fights the lunch box blues with recipe outreach

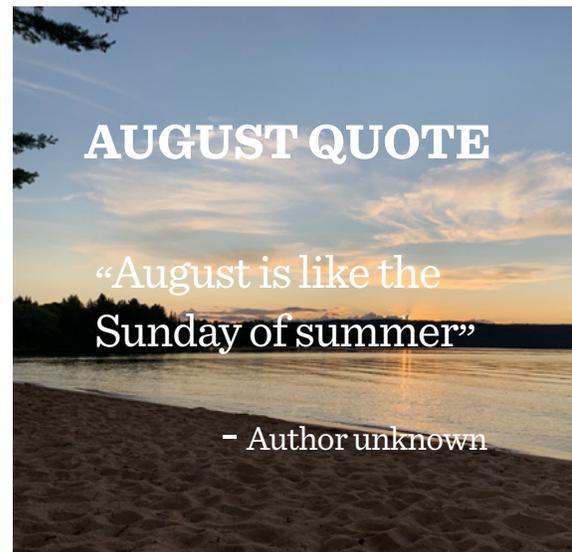
With the return of in-class learning anticipated for the fall, EFO was happy to get an early start on lunch-box ideas for eager parents.

EFO provided a full-page recipe advertisement in *City Parent* magazine to promote our [Ham and Cheese Wrap](#). Hard-cooked egg slices are a main ingredient of the wrap.

In addition to this, a full-page *Real Farmer. Real Eggs.* ad featuring Colin Vyn was also included in the magazine.



Zone	Director	Email Address	Phone
1	Scott Helps	shelps@ymail.com	519-464-2744
2	Lorne Benedict	lbenedict@eastlink.ca	519-281-3321
3	Dan Veldman	dveldd@gmail.com	519-801-5216
4	Roger Pelissero	rpelisseroeggs@gmail.com	905-984-0279
5	Brian Miller	bwmiller@quadro.net	519-521-1325
6	Tonya Haverkamp	tutzhaverkamp@hotmail.com	519-274-2574
7	Scott Brookshaw	scott@grayridge.com	519-671-7568
8	George Pilgrim	georgepilgrim@hotmail.com	905-376-6869
9	Ian McFall	imcfall@burnbraefarms.com	613-498-8526
10	Marcel Jr. Laviolette	marcel@falaviolette.com	613-806-2847
Pullet	Alvin Brunsveld	brunsvelda@gmail.com	519-319-1874



## EGG FARMERS OF ONTARIO MISSION STATEMENT

Egg Farmers of Ontario is a farmer-run organization that manages the supply and orderly marketing of eggs so consumers can enjoy fresh, safe, high-quality protein at a fair price.