

INFARMATION

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THE JUNCTION COMMUNITY MARKET

From 3 to 6 p.m. on Wednesdays beginning in late May through to the end of August, producers, bakers, crafters, cooks, and musicians gathered in Haines Junction for the Junction Community Market. With a beautiful mountain back drop, smiling people, music and food, the parking lot beside the log church was the place to be in the picturesque mountain community.

2013 was the first full year for the Junction Community Market. The market started last year when one of the local producers set up a table in the parking lot to sell her extra veggies. Jolene Billwiller of Spruce Cottage Farm was that producer and the catalyst for the Junction Market.

In its first year of operation, the market became a gathering point for the community on Wednesday evening, and it was easy to see that everyone was enjoying it. This grass roots initiative was well supported by the community, and a welcome place for vendors from the area. For a small market, it had an ideal mix of vendors, selling soaps and health products, Asian cuisine, art work, a wide variety of baked goods and smoothies. A few growers promoted the benefits of healthy food and sold the bounty from their market gardens. The market was also home to impromptu jam sessions with local musicians gathering to play. The location beside the Log Church allowed market goers to visit the art gallery and thrift store located in the basement of the church.

August 28 was the last market day for 2013 and the 1st annual Junction Fall Fair. The fair included horse and wagon rides from Dave Heath of Dark Horse Farm, an obstacle course for the kids, and a friendly fair time competition for best flower arrangement, largest zucchini and best vegetable, to name a few of the numerous categories that saw almost everyone win a prize.

Rainbow Greens and Spruce Cottage Farm have been the main producers for the Junction Community Market. Find out more about these Haines Junction market producers in our producer profile on page 4.



Haines Junction Community Market finished its first full season August 28, 2013.

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MESSAGE FROM THE AGRICULTURE BRANCH

Best growing season we have had in years. The sun shone brightly bringing heat units up, gardens and greenhouses looked great and we saw grains maturing that hadn't reached maturity in the past several years in the valleys around Whitehorse. Reports from branch staff noted an increase in local food being produced this summer resulting in some new community farmers' markets being held to share the bounty. The bears must have enjoyed this summer as well, with reports of a bumper crop of native berries to harvest.

With fall upon us now, we are getting back to work on a number of projects with the industry, beginning with the North of 60° Agriculture Conference on November 1st and 2nd. As we did last year, the Agriculture Branch is partnering with the Yukon Agricultural Association to present some interesting seminars on the Friday and Saturday leading up to the banquet. The Yukon Agricultural Association has a young New Brunswick farmer, Cedric MacLeod, coming up to talk about innovation on the farm, profitable practices and increasing the bottom line in a tough business environment. Coming over from Alaska we have Jeff Lowenfels, co-author of *Teaming with Microbes*, *The Organic Gardener's Guide to the Soil Food Web*. Jeff has written a weekly gardening column in the Anchorage Daily News for over 36 years and is touted as one of the most humorous and entertaining lecturers on the circuit.

Following the North of 60° Agriculture Conference is the annual Yukon Grown and Raised Banquet. The banquet is being held at the Yukon Convention Centre this year and we have been working with the hotel's chefs to source some great Yukon foods for the menu. 4-H Yukon is celebrating the 100th anniversary of 4-H in Canada this year and will be holding the auction to raise funds for future club activities and projects. Rumours are that Russ Tait will be back to assist with the live auction of a few items as well. Of course the Yukon Farmers of the Year will be honoured and a few guest speakers will be on the evening agenda and live music. Book early, it's a great evening to celebrate Yukon agriculture.

Also this fall, the Agriculture Branch will be working with the Ibex Council to plan a new agriculture subdivision just east of the Takhini River bridge on the Alaska Highway, about 40 km west of Whitehorse. The plan to date envisions a mix of parcel sizes, working with the topography and soils on the site and some different land tenure options that should make some parcels affordable to new entrants to Yukon agriculture. Following public consultation on the concepts, a final design will be prepared and presented for approvals (zoning, YESAA and subdivision). We are still in the early stages of the project but are encouraged by the collaborative process so far. For more information on this and other planned agriculture land initiatives, call David Murray at 667-3699.

Tony Hill
Director, Agriculture Branch

NORTH OF 60°
AGRICULTURE
BANQUET
NOVEMBER 2ND, 2013

The North of 60° Agriculture Banquet is scheduled for the evening of Saturday, November 2nd at the Yukon Convention Centre beside the High Country (now called the Coast High Country Inn). The banquet features a delicious Yukon grown meal, and the evening is highlighted by the presentation of the annual Yukon Farmer of the Year award, the 100th anniversary of 4H in Canada, a silent and live auction and live music before and after dinner.

Pick up your tickets in advance at the Agriculture Branch front desk. This is a great evening highlighting Yukon agriculture for \$25 per person!

Guests are welcome at 6 p.m. to catch up and trade stories. Dinner will be at 7 p.m.

The event has sold out over the last several years, so please get your tickets soon to save your seat for a delicious Yukon grown meal.

For more information or to buy banquet tickets, please contact the Agriculture Branch. We are at Room 320, Elijah Smith Building, 300 Main Street in Whitehorse. Telephone: (867) 667-5838, or 1-800-661-0408 ext. 5838. Our e-mail is: agriculture@gov.yk.ca

**THE 2013 NORTH OF
60° AGRICULTURE
CONFERENCE**
FRIDAY AND SATURDAY NOVEMBER
1ST & 2ND

In cooperation with Yukon Young Farmers and the Yukon Agriculture Association this year's conference features a line-up of exciting speakers and gives everyone a chance to catch up after a productive season. We hope our speakers will germinate your thinking about topics ranging from life in the soil to diversifying your farm.

Jeff Lowenfels is co-author of "Teaming with Microbes, The Organic Gardener's Guide to the Soil Food Web" published by Timber Press in August 2006 (revised in 2011) to great acclaim. It is touted as the most important gardening book published in the past 25 years and won the prestigious Garden Writers of America Gold Award for gardening books. It's been translated into Korean and French.

Jeff hails from Alaska, and is considered the Cal Ripken of North American garden columnists. His weekly column has run in the Anchorage Daily News for over 36 years, never missing a single week, even for vacations. One of the most humorous and entertaining lecturers on the circuit, Jeff is also a lawyer and the combination of garden writing and law have earned him the moniker of "America's Dirtiest Lawyer".

Jeff grew up as an indentured servant on his parent's hobby farm in Scarsdale, New York. The eight acres farm replete with acre vegetable gardens, a Versailles style formal flower garden, and a 100 tree fruit orchard.

Cedric MacLeod is the owner of MacLeod Agronomics. Cedric is a farmer and consultant and his presenting skills engage producers, reminding them that farming is a business. MacLeod Agronomics was formed in 2003 as a crop and cattle farming operation in Carleton County, New Brunswick. Custom service offerings have been developed to include no-till seeding, frost seeding and custom forage harvest services. The farm has diversified to include direct marketed grass-finished beef, to complement feeder cattle production for local natural beef markets.

MacLeod Agronomics has offered professional consulting services since 2005, specializing in international greenhouse gas and renewable energy projects. Cedric's business has also diversified and now provides a host of agricultural consulting services for farmers and the agri-community. Increasing the bottom line in a tough business environment is the task facing the ag industry. Efficiency and innovation are what keep farmers on the ground. MacLeod Agronomics offers support services to explore innovative options, and to put profitable practices to work.

Also included in this year's conference is a presentation from **Gene Hachey** on the Northwest Territories' perspective on agriculture north of 60° and the NWT Small Scale Food program that helps grow food in communities across the territory. **Caitlin Dorward**, from Kwantlen Polytechnic University will be on hand to provide an update on the Yukon Food System Design and Planning Project, as well as results from her research.

The conference is split between two locations in Whitehorse. Friday's presentation will be at the Gold Rush Inn, located near the end of Main St. Whitehorse in the General Store meeting room. Saturday will be held at the Yukon Convention Centre, beside the Coast High Country Inn. The agenda is as follows:

Friday, November 1st

Gold Rush Inn General Store meeting room.

- 1 -5 pm: Cedric Macleod, Best Management Practices Workshop

Saturday, November 2nd

Yukon Convention Centre,

- 9-11am: Cedric Macleod, Farm Business Excellence
- 11am-12pm: Gene Hachey, NWT farming activities/garden projects
- 12-1pm: lunch
- 1-3pm: Jeff Lowenfels, Gardener Extraordinaire
- 3-3:30pm: Caitlin Dorward, Yukon Food System update and results
- 3:30-4:30pm: PANEL discussion with presenters Cedric Macleod, Gene Hachey and Jeff Lowenfels.

Conference topics are open and you do not have to pre-register. There will be coffee and snacks provided before our first presentation, and during the afternoon break. Please make plans for lunch.

For more information, please contact the agriculture branch at (867) 667-5838 or e-mail agriculture@gov.yk.ca

YUKON PRODUCER PROFILE

HIGHLIGHTING PRODUCERS AND THEIR AGRI-BUSINESSES

This column is an opportunity to introduce readers to some of the interesting farm operations in Yukon. This segment will feature a variety of Yukon's amazing producers, farm products and how farmers are overcoming some of our climate, production and market obstacles.

Rainbow Greens and Spruce Cottage Farm are two operations new to the Haines Junction area. They are focused on bringing local food to the community. For a community with a strong history of producing for the local markets, the introduction of these two young producers feels like the passing of a torch and/or the revitalization of local production for an area with a northern farming tradition.

RAINBOW GREENS

Rob Hines calls his business Rainbow Greens. He sells his own garden vegetables and kale chips. Rob enjoys growing and selling at the market. He has transformed his yard on Rainbow St. in the Junction into a market garden. Hines grows kale, arugula, beets, kohlrabi, peas, chard, carrots in his garden, and



Jolene Billwiller of Spruce Cottage Farm displays her produce at the Haines Junction Community Market.

during the early market season he sells beans, tomato and basil plants or starters from his green house. This is Rob's first year growing for a market. Although he does not mind selling at the Junction market, this is not his favorite part of the business. Rob, like most gardeners, enjoys the growing part of the business versus the selling.

Outside of climate, Rob's biggest challenge is land, because he is using just about every square inch of his property for his market garden, and could sell more if he could grow more.

Rob is not sure how long he will be growing in the Haines Junction area, and is keeping abreast on how he can continue to grow his business, and what markets may be available. He's looking at the Whitehorse market as a possible opportunity for a future in Yukon agriculture.

SPRUCE COTTAGE FARM

Gardening maven Jolene Billwiller is the owner operator of Spruce Cottage Farm and she is one of the driving forces of the Junction Community Market. Spruce Cottage Farm's core business is bedding plants, vegetable and herb starts and perennials. Jolene also provides commercial and residential gardening services, cut flowers and fresh herbs, and garden design and consultation. She also grows market garden vegetables to first and foremost fill up her root cellar and freezer. The extra goes to the market as her bedding plant business slows down. She currently sells out of her market vegetables and will be adding a few more rows for next market season to help meet the demand.

Jolene is a typical farmer, willing to share her knowledge of growing. She is also very passionate about local food and inspiring others

NORTH OF 60° CONFERENCE SOCIAL

FRIDAY NOVEMBER 1ST, BETWEEN 7&9PM
BEST WESTERN INN, GENERAL STORE

Yukon Young Farmers are hosting a conference social on Friday night. Everyone is invited, old or young. The evening is an opportunity to network, and includes a presentation from Shannon McNevin from the Department of Tourism and Culture on the development of Yukon Culinary Tourism. The Culinary Tourism presentation will be between 7:30 and 8:00pm. The evening includes some food with appetizers and a cash bar. This is an open invitation, and a good opportunity to meet up with friends. Please feel free to invite friends who are interested in agriculture and introduce them to our industry.

The evening is funded by Federal and Territorial Growing Forward 2.

to grow. Where Jolene may not be so typical when it comes to farming is that she does not own property. In her words: *"I used to think I needed to own land before I could grow anything... I don't."* Jolene is growing on three different properties in the area, and does not see this as a problem. Her organic management and her philosophical approach to gardening and sharing information has granted her access to other Junctionites' gardens, and is allowing her to develop her business.

Jolene finds her biggest challenge to be the weather, more specifically the short season. She is required to start plants under light and to heat her greenhouse early in the season. Starting early allows her to be ready for the bedding market season, but it also adds extra cost to her business. As with most producers, Jolene requires off farm income, and does this through Jolene's Bookkeeping services; these bookkeeping skills also allow her to track her income and expenses and provide her data to evaluate the profitability of her agricultural activities.

Jolene is in the process of modifying her green house to include some passive solar heating and cooling techniques. She is borrowing a lot of her ideas from Bob Sharp's northern greenhouse experience. She says if she gets the design right, it could be an easy way to build a greenhouse that doesn't need heating or cooling and will help alleviate the costs of heating in the spring.

If you find yourself in Haines Junction on a Wednesday evening in the summer don't forget to stop by the market. It's a friendly, welcoming place to be. Just get there early if you want to sample the locally-baked pie.

NOMINATIONS FOR 'FARMER OF THE YEAR'

WHO SHOULD BE THE 2013 FARMER OF THE YEAR?

Last year Bonnie and Steve MacKenzie Grieve of Yukon Grain Farm were honored as farmers of the year. It was the second time they were deservedly recognized with the distinction. Yukon Grain Farm is just one of our industry leaders.

The question now is, with so many involved in Yukon agriculture: who should be this year's Farmer of the Year?

If you know of a farmer, farm family or farm advocate that has shown the kind of commitment and passion for Yukon agriculture that you feel should be recognized, then this is your opportunity to nominate them for the Agriculture Branch Farmer/Farm Family of the Year award.

Whether they are young or old, have years of experience or are new to the industry, produce hay or promote local food, this is the chance to share their story and showcase the many people who are contributing to agriculture in Yukon.

This year's award will be presented at the annual Yukon North of 60° Agriculture Banquet on November 2, 2013, at the Yukon Convention Centre at the Coast High Country Inn in Whitehorse.

As part of your nomination, please include a brief explanation of why the candidate is worthy of the award. Nominations may link the nominee's contribution to agriculture or agri-business development in Yukon, assistance with the future of agriculture in Yukon, good farm management practices, development of any new or innovative ideas, or any other reason you feel your candidate should be chosen.

Nominations must be submitted in writing (letters, facsimiles and e-mails will be accepted) and signed by the nominator(s). The deadline for nominations is Wednesday, October 30, 2013, at 4:00 p.m.

Submit your nomination to:

Agriculture Branch
Suite 320, Elijah Smith Building, Whitehorse
Fax: (867) 393-6222
Email: agriculture@gov.yk.ca

POULTRY SLAUGHTER

FOLLOWING BEST PRACTICES
RESULTS IN HEALTHY, SAFE
POULTRY PRODUCTS

Dr. Jane Harms, Program
Veterinarian, Yukon Government

Fall is in the air, and for many Yukon poultry farmers that means thinking about the slaughter and processing of their birds. Whether you are an experienced poultry processor or this is your first time slaughtering birds, following best practices will keep you healthy and will produce the best quality and safest poultry product for consumers.

SLAUGHTER HEALTHY BIRDS ONLY AND USE HUMANE METHODS

To produce a high quality poultry product, only healthy birds should be slaughtered and processed for human consumption. Birds that are sickly, in very poor body condition or seriously injured should not be included in the slaughter. They may harbour infectious diseases that may make people sick and/or have very poor quality meat. However, if you choose to kill these birds to reduce suffering, do so only after all healthy birds have been processed.

Reduce stress on the birds prior to slaughter. Confine them close to the processing site the night before and avoid overcrowding or high temperatures during confinement as birds will overheat. Humane slaughter techniques include beheading with a sharp ax or hatchet, neck dislocation, or stunning followed by bleeding out. The person killing birds should be experienced and confident to allow for a quick and humane death.

CHOOSE YOUR PROCESSING SITE CAREFULLY

The processing site refers to the area where the slaughter and processing will be done.

The most important features of any processing site are that it is clean, well-drained, and away from garbage, rodents, domestic and wild animals and birds, and insects. Consider setting the site in a location that is not visible to the public. Processing sites could include the following options: a clean shed or garage, or outdoors. Although it can be challenging, prevent flies and other insects from entering the processing site. Consider using a bug tent over an outdoor processing site.

Your processing site should be large enough to accommodate people working in the area, the equipment, and the number of birds you are slaughtering. Divide the site into three areas: one for killing, scalding, and plucking, one for eviscerating, and another for chilling and packaging. Birds should only move one way through the site, starting with the dirtiest area (killing) and moving to the cleanest (packaging). Access to abundant fresh, potable water that can be heated for sanitizing and cleaning and chilled for rapidly cooling carcasses is essential.

KEEP THE PROCESSING SITE, EQUIPMENT, AND PEOPLE CLEAN

Keeping the processing site, equipment, and people clean is essential to producing safe poultry products. Before you start, consider where and how people will wash their hands, use the toilet facilities, and eat and drink. Make it easy and accessible for people to wash their hands often using hot water and soap. Encourage frequent hand washing especially when handling poultry, or after eating, drinking, using toilet facilities, touching face or hair, sneezing, coughing, and touching dirty surfaces or equipment. Latex or nitrile gloves may be used, but these should be changed regularly throughout the

day and if they become torn or dirty. Workers should wear clean clothing, close-toed shoes, and tie back long hair or wear a cap or hair net. Keep a dedicated bucket of sanitizing solution (1 tablespoon bleach into 1 gallon of water) to wipe down and sanitize equipment and surfaces at minimum every four hours. Change the sanitizing solution every one to two hours, and whenever it becomes visibly dirty.

PREVENT MEAT CONTAMINATION AND SPOILAGE

Meat contamination and spoilage can occur if good processing techniques are not followed. Contamination occurs when fecal material or intestinal contents contact a carcass and are not removed properly from the carcass. Take food (but not water) away from your birds 12-18 hours before slaughter to empty their crop and gut. This will reduce the chance of contamination. Inspect all poultry carcasses carefully for contamination prior to being put into the chill tank. If fecal material is present on a carcass, trim it off with a clean knife before putting the carcass in the tank. Contamination of carcasses can also occur if processing equipment and tables, sanitation solution, and chill tank water are not cleaned and changed frequently throughout the day. While it is acceptable to clean and sanitize equipment often, the bleach sanitizing solution you use should not be made too strong, as this will diminish its disinfection properties.

Cool poultry carcasses rapidly after slaughter to reduce bacterial growth, which can contribute to spoilage. Poultry carcasses should be chilled to an internal temperature of 4°C, and the time it takes to do this depends on the carcass weight: a carcass 2 kg or less should be chilled within 4 hours or less, a carcass between 2 and 4 kg should

be chilled within 6 hours or less, and a 4 kg or larger carcass should be chilled in 8 hours or less. Change chill water regularly (about every 50 birds) to reduce contamination of the water. Use a thermometer to get accurate readings of the chill tank temperature, and maintain chill tank ice water between 0.5 and 4.0°C.

Raising and processing your own poultry is a highly rewarding venture that can produce healthy and local poultry products. Follow good slaughter and processing practices to produce high quality, safe products. For more information on poultry slaughter practices, contact the Animal Health Unit (animalhealth@gov.yk.ca) or the Agriculture Branch (agriculture@gov.yk.ca).

References

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NC Choices. On-farm processing poultry: Tips for safe poultry handling. Copy available at: emr.ca/infarm06

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YUKON MOBILE POULTRY PROCESSOR

The mobile poultry processor is a co-operatively owned unit available to poultry farmers across the territory for farm gate sales. The unit provides equipment for on-site processing of chicken and turkey. Farmers are responsible for supplying power, propane and water to the work site, as well as a crew of willing hands, and for disposing of feathers, offal and wastewater. For details please see the user's manual at www.yukonfood.com. A member of the owner group will bring the unit to your farm and supervise the set-up and use of the equipment. Costs are reviewed periodically and are presently set at \$2 per bird plus a mileage fee for transportation of the equipment.

For more information contact Susan Ross by email: lendrumross@northwestel.net or phone 867-633-4201.

FROM THE GROUND UP

HEALTHY CHOICE FUNDRAISING PROGRAM

A program that gives school children healthy products to sell during fundraising drives will be expanded in Yukon.

The From the Ground Up healthy choice program was piloted in fall 2012. It supports the local agriculture industry and promotes healthy eating by offering students a variety of fresh vegetables such as potatoes, carrots and beets to sell rather than the typical box of cookies or chocolates.

"It is very encouraging to see a program that offers healthy and locally grown vegetables to our residents become such a success," Health and Social Services Minister Doug Graham said. "Not only has the program grown to eight Whitehorse schools this year, we have the opportunity to pilot a school in a rural community."

Under the program, schools receive 50 per cent of the profits to support school activities. Last year, one school bought reading material and another used its funds to support a foster child.

"We all know that eating well and being physically active can have a positive effect on learning and preventing weight problems and obesity in children," Graham added. "I am pleased this fundraising idea has grown and will continue to positively impact many more children and families this year."

For more information about the program, the schools involved, recipes or videos of the farming process, visit www.yukonfromthegroundup.ca



BROAD LEAF HERBICIDE USE IN HAY CROPS: TAKING THE LONG ROAD TO NORTHERN GARDENS.

Aminopyralid, a herbicide used to control broadleaf weeds in pasture and grass hay fields, may be responsible for damages to local gardens. Aminopyralid is used because it is very effective at dealing with difficult to control weeds. This is a highly effective herbicide; consequently the amount of aminopyralid-based herbicide needed is much lower than with other types of herbicides. However, aminopyralid is considered a persistent herbicide and enters the biotic system when it is applied to crops to control broadleaf weeds such as dandelions and sow thistles.

There are several ways in which aminopyralid residues travel through organisms leading to undesirable effects on crops sensitive to the herbicide.

Aminopyralid residues can be ingested by livestock that graze on aminopyralid treated crops. Even though aminopyralid has a low toxicity to animals and humans, aminopyralid residues are still present in the manures from livestock that have grazed on aminopyralid treated crops. Aminopyralid residues can also be found in compost or mulch made from crops treated with this herbicide. Hence, applying manures, composts, or mulch made from aminopyralid treated crops may cause damages to many broadleaf garden plants. Also, planting sensitive crops in soils where aminopyralid was applied in previous years can lead to crop damage.

The persistence of herbicide is greater at northern latitudes (Seefeldt et al. 2013) because herbicides stop degrading in winter

when temperatures are colder so they remain active longer. Other factors such as soil composition and precipitation can influence the persistence of herbicides. The use of aminopyralid-based herbicides such as Milestone, Milestone VM, Milestone VM Plus, ForeFront® R&P, Chaparral™, GrazonNext™, Opensight™ and CleanWave™ can lead to indirect injury of sensitive crops.

Potatoes, beans, peas, carrots, tomatoes, spinach, and lettuce are some of the plants that have been found to be particularly sensitive to aminopyralid residues. Aminopyralid affected crops show symptoms such as cupped leaves, fiddle-necked stems, and/or stunting of plants.

Recommendations to farmers and gardeners

- If you use herbicides containing aminopyralid, you will want to provide information on the residual effects of the herbicide to users that may be using hay or manure in their gardens.
- If you buy feed, and are providing that feed or your livestock manure to gardeners, you can ask your supplier if they use an aminopyralid herbicide, and if so avoid using or supplying the hay or manure in gardens.
- If you use manures or hay in your garden, ask if the hay or diets of the animals providing the manure are from fields treated with aminopyralid herbicides and, if so, avoid using it in your garden.

References

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THE CORNER L.O.T.
(LAND, OPPORTUNITIES & TIDBITS):

Yukon government has been acting under the 1982, 1991 and 2006 Agriculture Policies. The first one was approved in 1982 and applied only to Commissioner's Lands (a very small percentage of Yukon in 1982). In 1984, as recommended by the Hoyt Report, Canada agreed that YG could take agriculture applications on vacant territorial lands and, if the application was approved, the lands would be transferred to Yukon.

In total, approximately 615 applications were processed under the 1982 Yukon Agriculture Policy. It is very difficult to determine what percentage of land applications have been successful because these statistics account for both grazing and farming lands. Also, the 1982 Yukon Agriculture Policy became the review vehicle of choice for approximately 133 lease parcels that were devolved to YG from Canada. Many of these parcels were (and still are) used for grazing lands. In some cases, however, parts of these leased parcels were converted to farming lands.

The Yukon government exempted earlier applications from revised policies. 1091 land applications for both agriculture and grazing lands have been processed under the 1991 and 2006 Agriculture Policies.

There are still six land applications under the terms and conditions of the 1991 Yukon Agriculture Policy. Five of those applications are second parcels under the original application. Applicants for approvals under the 1991 Yukon Agriculture Policy may choose to become subject to the 2006 Yukon Agriculture Policy. Since the land pricing formula was altered in the 2006 Yukon Agriculture Policy

to make agriculture lands less expensive many applicants choose to move forward under our newest agriculture policy.

Currently there are eleven active applications under the 2006 Yukon Agriculture Policy. In total (all three policies) there are 23 active agriculture land applications at this time. This is a similar pattern to other application programs under YG.

Since the program started in 1982, the total amount of land that has been disposed of by Yukon government for agricultural use is 13,351 hectares in 334 dispositions. Land dispositions are predominantly around the Whitehorse area, with over 70% of these dispositions within 60 kilometres of Whitehorse.

There are currently 59 active agriculture agreements for sale. The failure rate of agreements for sale is very low, so that will place the number of dispositions at just over 400 parcels or an average of just under 13 parcels for each of the 31 years of the program.

UPDATE: IBEX HAMLET
AGRICULTURE SUBDIVISION
CONSULTATION

On September 25 the Hamlet of Ibez Valley and Yukon government initiated the next phase of consultation on the 500 hectare parcel of land located between Km 1462 and Km 1464 of the North Alaska Highway. The September 25th public meeting was attended by 20 people. Attendees were mostly local residents with a sprinkling of others interested in acquiring agriculture land. Two concepts were presented and discussed. The objective is to encourage a wide range of inputs to the design of the project. Please make your views and ideas known to the Agriculture Branch by November 29, 2013.

The concepts and explanatory information can be viewed on the Agriculture Branch website. David Murray is available to answer any questions you may have regarding the project. Written submissions are appreciated.



Matt Larsen (Research Technician) and Annie-Claude Letendre (STEP Student) harvest Sugar Ann snap peas grown at the Agriculture branch research farm in preparation for weighing the harvest as part of a market garden soil amendment trial. The peas were later donated to the Whitehorse Food Bank.

ANNOUNCEMENTS

AGRICULTURE DEMONSTRATION DAY

Thank you to all who made the Agriculture Branch Demonstration Day another success. This year's event was held on August 7, and hosted approximately 70 visitors including former EMR Minister Brad Cathers. Minister Cathers was on hand for an encore appearance with EMR.

The day featured local food from:

- Beef Burgers from Circle D Ranch
- Buns from Alpine Bakery
- Tomatoes from Rivendell Farms
- Greens for salads from Elemental Farms
- Potatoes for salads from the Yukon Grain Farm

CHECK OUT THE YUKON AGRICULTURAL ASSOCIATION (YAA) BLOG

Check out the YAA Blog. The YAA blog is available on its website: www.yukonag.ca/blog/index. The blog provides updates on available farm products and other classified ads. During the growing season the blog is update weekly on Fridays, and for the rest of the year the blog is updated approximately monthly with important agricultural information.

The blog is accessible to the public and anyone can sign up for RSS feed notification of updates. We also send out an email to our membership containing each week's "local available farm products" listings plus any other news updates. For YAA members this is a free advertising service

For more information contact the Yukon Agricultural Association at (867) 668-6864 or e-mail admin@yukonag.ca

EQUINE CODE OF PRACTICE

The National Farm Animal Care Council is available at the EMR library. The document outlines the code of practice for the care and handling of Equines.

You can check out a copy from Yukon's Energy, Mines & Resources Library

- Hours: Monday to Friday 8:30 – 4:30
- Location: 335-300 Main Street, Whitehorse
3rd Floor of the Elijah Smith Building
- Email: emrlibrary@gov.yk.ca
- General Inquiries: 867.667.3111

GROWING FORWARD 2

PROVIDES FUNDING OPPORTUNITY FOR GRAZING AGREEMENT HOLDERS

Funding to build or rebuild fencing on Yukon Government grazing agreements is available under Growing Forward 2, which began in April 2013. Previous federal-territorial agreements have not included funding opportunities for grazing agreement holders.

In the Underutilized Land Program, grazing agreement holders can apply for funding of up to \$0.50 per linear foot to build post and smooth wire fences. Posts must be pressure treated or metal. Wire heights must conform to best management practices for fencing on grazing agreements. The best management practices are available on the Agriculture branch website. emr.ca/grazeland or at the branch office.

Information on Growing Forward 2 is available at the branch office or on the branch website at www.emr.gov.yk.ca

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