

# INFARMATION

Yukon Agriculture Branch Quarterly Bulletin  
Fall 2011  
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## ORGANIC MASTER GARDENERS COURSE

This summer saw Yukon's first Organic Master Gardeners (OMG) course take place. For two weeks in August, 14 students attended the OMG course held at the Yukon College. The course followed Gaia College's OMG curriculum and was taught by Gaia College teacher Connie Kuramoto.

The students split their time between in-class theory and getting their hands dirty volunteering time gardening, building a compost pile, and pruning and rejuvenating shrubs. Although there was much to be learned from the theory and practical components, there was just as much to be learned from the in-class discussions. The openness of the class allowed students and teacher to share their gardening experience and learn from one another. The course itself covered a plethora of information including botany, soils, composting, water, permaculture, pruning, landscape health, and lawn and garden design; with all this information helping to build the students' understanding of the connection between soil health, plant health, human health and the environment. The holistic nature of the organic gardening course provided students with new and old ideas to gardening organically and brought together how healthy garden ecosystems provide growers with delicious food and beautiful landscapes.

It is planned that the Organic Master Gardeners course following the Gaia College curriculum will continue to be offered through the Yukon College. But before this can happen, some of the students that have completed the course will have to write the Society for Organic Urban Land Care (SOUL) exam to qualify as Yukon's next OMG teachers. These teachers will then work with the college's Continuing Education Department to determine when and how to offer the next course. Stay tuned for the next offering by reading InFARmation or watching the college's website at [www.yukoncollege.yk.ca](http://www.yukoncollege.yk.ca), course GARD 011.

A portion of the Organic Master Gardeners course was funded by the Canada-Yukon Growing Forward programing.



Organic Master Gardener students planting shrubs behind Yukon College as part of the practical learning component of the program.

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### MESSAGE FROM THE AGRICULTURE BRANCH

The warmer and drier summer predicted by Environment Canada last May missed the Yukon by - just that much. As you will recall, July and August were much wetter and cooler than usual making harvesting difficult. In the end, September wasn't too bad with many of the dryland crops taking advantage of the added moisture to produce yields that didn't look promising earlier in the summer. I think most farmers would agree; that it wasn't a bad year in terms of yield and that we have seen worse crops in drier years.

The 2011 North of 60° Agriculture Conference and Yukon Grown Banquet are coming up in less than a month! This year we are bringing Scott Garvey, machinery editor for Grainews and Country Guide magazines to town to talk to farmers about purchasing the right equipment for the job. There will also be a session on farm labour and an interesting presentation on the results from a consumer survey conducted in the Klondike last summer identifying some of the preferences and trends in the market place.

The Yukon Grown Banquet is on Friday night, November 4th this year, at the Westmark Whitehorse. This year features the return of the 4-H silent auction, fine Yukon raised and grown cuisine and the Yukon Farmer of the Year award for 2011. If you know of someone that made a significant contribution to Yukon agriculture over the past year, please send in a nomination for Farmer of the Year. We are always keen to hear the great stories about the individuals and families nominated and it's a pleasure being able to share those stories with you on the night of the banquet. This is always a popular dinner so make sure you get your tickets before they sell-out.

On a final note, Yukon will be hosting the annual meeting of Federal, Provincial and Territorial Ministers of Agriculture in September 2012. This meeting is an opportunity to showcase our industry to the rest of the country and I can think of no better time than September to be able to do this. The opening reception will be a taste of the Yukon with local chefs preparing local foods using unique north-western recipes following through to a closing banquet of in season, Yukon grown and raised agricultural products. If you have product that you could raise in preparation for these events, please contact Kevin Bowers and he will make sure our caterers know who to contact.

Looking forward to seeing you at the conference and banquet on November 4 & 5<sup>th</sup>.

Tony Hill  
Director, Agriculture Branch

**NORTH OF 60°  
AGRICULTURE  
BANQUET**  
FRIDAY NIGHT,  
NOVEMBER 4, 2011

The North of 60° Agriculture Banquet is scheduled for Friday evening, November 4<sup>th</sup>. The banquet will feature a delicious Yukon Grown meal prepared by the chefs at the Westmark Hotel and Conference Centre. The evening also features the presentation of the annual Farmer of the Year award, 4H silent auction, introduction to Yukon's agriculture groups, and will be hosted by the Agriculture Branch's Director; Tony Hill, sporting his usual witty farmer jokes.

Pick up your tickets in advance at the Agriculture Branch front desk. Where else can you go out for a full course dinner for \$22 per person!

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

Last years event was sold out; get your tickets soon to save your seat for a delicious Yukon grown meal.

For people attending the conference & banquet from outside of town, the Westmark has a Yukon rate.

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



## NORTHERN FRUIT PRODUCTION

In mid-September, PhD student James Dawson visited Whitehorse to share research on northern fruit production that he is a part of at the University of Saskatchewan. Dawson presented his Fruit Production in Cold Climates talk Friday, September 16, at Yukon College over lunch and at the Edgewater Hotel that evening. He also spoke at the Yukon Agriculture Association (YAA) meeting the following Saturday.

Dawson's presentation covered everything from why fruit should be grown in the north to recommendations on what species may work best. His presentation reminded us of the limitations to growing in Yukon and how to best manage these challenges through planning, watering, fertilizing and plant selection.

Recommendation for northern fruits included a variety of northern hardy apples and strawberries, although Dawson recommends that Yukon growers would likely have better success with saskatoons, currants, raspberry, sea buckthorn, cloud berry and partridge/lingon berry (also known to most Yukoners as low bush cranberries).

Dawson also spent some time talking about the potential of a berry new to North America called Haskap. Haskap looks like an oblong blueberry and has the potential to be the ideal crop for the north because it is very cold hardy, has an early harvest, requires very little management and is a good producer. The only downfalls to Haskap are that the plant requires cross pollination, birds will eat the berries and not everyone is familiar with the berry, requiring some consumer education to introduce

the berry to the market. Dawson went on to promote Haskap berries for pies and as an excellent source of antioxidants, but highly recommends against eating the berry before it fully ripens.

The presentation went on to talk about some of the University of Saskatchewan's current projects, which include breeding Haskap, apples, and cold hardy wine grapes. Other areas of research consist of antioxidant and phytochemical contents in Haskap and mechanical harvesting. For more information visit the U of S fruit program website at [www.fruit.usask.ca](http://www.fruit.usask.ca)

Dawson was brought up here thanks to YAA and the Yukon Agriculture Research Committee, with funding from the Canadian Agriculture Adaptation Program.

The following is a list of some of the northern fruit and variety recommendations from Dawson's presentation:

### Haskap

Recommended commercial varieties

- Tundra (9-84)
- Indigo gem (9-15)
- Honey bee (pollinator)

Other varieties

- Indigo Treat (9-91)
- Indigo Yum (9-92)
- Borealis (9-94)

### Apples

Hardy varieties (U of S) Scion

- Prairie Sun
- Prairie Sensation
- Misty Rose

Hardy root stock

- Ottawa 3 (standard)
- Bud 9 (dwarfing and cold hardy)
- Siberian crab (*Malus baccata*)

## Currants

European Black Currants

- Ben' series
- Ben Tirran
- Ben Hope
- Ben Alder (late flowering)

Buffalo Currant

- Black Giant, Black Albol

Red Currants

- Red Lake, Honey Red

## Sea Buckthorn

- Indian Summer – most common variety on prairies
- Russian Orange – early maturing fruit
- Sunny – very sweet

## AGRICULTURE PHOTO CONTEST

Last call to submit your agriculture photo to the Agriculture Branch photo contest. We are looking for your best agriculture photos in three categories: crops and gardens, livestock, and farmers in action. We are looking for photos that scream Yukon agriculture, whether it be through telling a story, showcasing the breathtaking scenery, or capturing a unique moment in farming.

Submit your photo before Oct 21. The top photos will be posted on the Agriculture Branch website in October for you to be the judge. You can vote online at [www.agriculture.gov.yk](http://www.agriculture.gov.yk) the week of October 24 to the 28<sup>th</sup>. The winners will be announced at the annual North of 60° Agriculture Conference and Banquet. The prize for each category will be bragging rights and two free tickets to the banquet (one of the best Yukon-grown dinners of the year).

Submit your photos to [agriculture@gov.yk.ca](mailto:agriculture@gov.yk.ca) or provide a copy to the Agriculture Branch. See contact information on the last page for mailing or drop off details.

## THE LOWDOWN ON EGGS IN YUKON

THE SALE AND USE OF UNGRADED EGGS, INCLUDING ON-FARM TIPS FOR HANDLING.

### **How can eggs produced in Yukon be sold to the public?**

Currently, all eggs produced in Yukon are ungraded. As such, egg producers in Yukon may sell eggs to the public only through a sale completed directly between the producer and the consumer. Producers may connect directly with consumers through public advertisements and can also sell their product at local farmer's markets. Ungraded eggs are not to be purchased for resale or the commercial preparation of food.

### **Can ungraded eggs be used or sold in any public food premises, including commercial kitchens, bakeries, coffee shops, restaurants, bars or grocery stores?**

No, ungraded eggs may not be used or sold in any of these public food premises. Under the authority of the *Public Health and Safety Act*, Eating or Drinking Places Regulations, Environmental Health Services requires that all food and drink brought into these places be from approved sources. Ungraded eggs do not come from an approved source as they are not processed in a regulated facility where all of the required quality control procedures are in place.



## ON-FARM EGG HANDLING TIPS

Eggs are a perishable food and must be handled properly so they don't pose any food safety risks. Improper handling also reduces the quality of the egg. Follow these tips for safe handling.

Eggs should be washed with clean water as soon as they are collected. The temperature of the wash water should be around 43°C. The temperature of the wash water is important; if it is too cold harmful bacteria may be drawn into the egg. Washing under a continuous flow of clean, potable water will allow manure and bacteria to be actively removed from around the shell of the egg.

Never let eggs soak in the wash water. The shell is porous and may allow dirty water and bacteria to enter the egg. If a bucket washer is used, there should be constant, gentle agitation to keep the water moving around the eggs. The eggs should not be immersed for more than a few minutes. It is advisable to use a food safe soap to maintain the bucket wash water at a pH of 10. Maintaining a temperature of 43°C and a pH of 10 will help limit bacterial growth. A list of approved egg treatment compounds can be found at [www.inspection.gc.ca](http://www.inspection.gc.ca). Change the wash water as needed to ensure proper cleaning. Remember that the egg bucket washers also need to be washed, rinsed and sanitized between egg water changes which should be after every second washing.

Immediately after the eggs are washed, they should be dunked into a sanitizing solution. Household bleach is a commonly used sanitizer. Five millilitres of bleach into one litre (5ml/L) of water makes a safe solution. This solution should also be at 43°C.

Once eggs are washed and sanitized, they should be quickly

dried and packaged. Candling and/or belling the eggs to detect cracks that may not be readily visible is also encouraged.

Cracked eggs cannot be sold because of food safety concerns. Research has shown that cracked eggs can become contaminated very quickly, especially if laid in dirty egg boxes. Once contaminated, the egg contents can't be sterilized by normal practices such as washing.

Eggs should be promptly refrigerated at a temperature of 4°C and kept at this temperature until sold. Be sure to remind your customers to get their eggs home and refrigerate them as soon as possible.

### **Ungraded eggs that are packaged for sale should follow the criteria below:**

- shells are sound and free of any cracks;
- shells are clean and free of any fecal matter or feathers;
- eggs are maintained at 4°C during transportation, storage and display;
- cartons used to contain eggs are clean; and,
- if using recycled cartons, the grading information must be covered up
- the carton should include the following information:
  - the name of the farm;
  - the contact information for the farm;
  - the date of packaging; and,
  - identified and conspicuously labelled as "Ungraded Eggs."

It is an offence under federal regulations to misrepresent ungraded eggs as being graded.

For more information about the sale of ungraded eggs in the Yukon contact Environmental Health Services: (867) 667-8391, 1-800-661-0408 ext. 8391, [environmental.health@gov.yk.ca](mailto:environmental.health@gov.yk.ca)

## EGG GRADING

### WHY ARE EGGS GRADED?

Grade requirements are set for eggs to protect the public from undue risk. In grading eggs, factors of interior quality, cleanliness, shell construction and weight are considered. These factors are related to safety, wholesomeness and quality. Eggs are graded in a federally registered egg station to ensure they are handled and packed in a sanitary environment.

Regulations to protect consumers require that eggs from federally registered egg grading stations be clean and free of leaks, cracks or other defects that could present food safety problems. These eggs are graded as Canada A (consumer grade eggs). Eggs not meeting the Canada A grade standard are either processed for other purposes such as baking or if rejected, removed from the food system.

### WHAT HAPPENS IN AN EGG GRADING STATION?

In a grading station, eggs are received, washed, candled to check for cracks, weighed and packed into containers with the applicable federal grade name in an inspected, sanitary environment.

The Canadian Food Inspection Agency (CFIA) inspects all registered egg grading stations to ensure that proper sanitation and operating requirements are being met. CFIA takes environmental samples at egg grading stations to detect the presence of salmonella. The CFIA also collects samples from egg grading stations as part of its testing program.

### WHAT IS THE PROCESS FOR GETTING REGISTERED AS A FEDERALLY REGISTERED EGG GRADING STATION?

Operators apply to the CFIA to have an egg grading station federally registered. Operators must show

the agency that they meet all of the requirements of the Egg Regulations. The requirements cover all aspects of operation including construction, equipment, access to potable water, and the handling and packaging of eggs. All the requirements are designed to ensure that eggs coming from federally registered egg grading stations are handled and packaged in a clean, sanitary environment and are properly labelled.

For more information on egg grading go to the CFIA website [www.inspection.gc.ca](http://www.inspection.gc.ca). Questions or comments may be submitted through CFIA's web site via their web response feature using the "contact us" navigation tool. A CFIA egg inspector may be contacted directly through the Dawson Creek, BC office at (250) 719-6855. Or contact Kevin Bowers at the Yukon Agriculture Branch: (867) 667-3043, 1-800-661-0408 ext. 3043, [kevin.bowers@gov.yk.ca](mailto:kevin.bowers@gov.yk.ca)

## THE 2011 NORTH OF 60° AGRICULTURE CONFERENCE

FROM BUYING A TRACTOR, TO LABOUR, TO MARKETS  
SATURDAY NOVEMBER 5TH FROM 10 AM TO 4:30 PM

This year's conference offers a mixed bag of farm presentations looking at some of the key components in agri-business, from tractors, to labour, to local markets. The agenda for Saturday is as follows:

### LABOURERS/WORKERS 9 AM TO 12 PM

From the foreign worker program to WOOFERS, what you need to know about farm labour – tax, WCB, insurance and volunteers!

### TRACTOR SHOPPING: GETTING IT RIGHT

Presented by Scott Garvey machinery editor for Grainews and Country Guide Magazines  
1 PM TO 2:45 PM

A presentation on tractors including the utility and compact utility segment (20 to 100 horsepower) and related implements.

### LEARNINGS FROM THE DAWSON FOOD SURVEY

3 PM TO 4:30 PM

The Dawson community undertook a survey of local producers and consumers and the insights may surprise you.

Saturday's 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; one option is the Westmark restaurant which will be open during the lunch hour.

For more information contact the agriculture branch at (867) 667-5838 or e-mail [agriculture@gov.yk.ca](mailto:agriculture@gov.yk.ca)

**Please note** this year's banquet has been moved to Friday night. For banquet details see page 2.



## EQUINE INFECTIOUS ANEMIA IN YUKON

HOW TO PROTECT YOUR HORSE  
By: Dr Mary Vanderkop, Yukon Chief Veterinary Officer.

Equine Infectious Anemia (EIA) – also called swamp fever – is an incurable viral disease that only infects horses (and other equids) and is spread by the transfer of blood by biting insects and contaminated equipment.

EIA has been diagnosed in Yukon and in other provinces where Yukon horses could be exposed to the virus. A Coggins test (from a blood sample) is the only way to know whether a horse is infected.

### WHAT YOU CAN DO TO PREVENT EXPOSURE TO EIA

Once a horse is infected, it remains a carrier of the virus for life. There is no cure for this infection and no vaccine to prevent it. Careful management is the only way you can reduce the chance your horse will be exposed.

- Use disposable needles and syringes to give vaccines or medications. Never use a needle on more than one horse.
- Sterilize dental tools after use and before using them on another horse.
- Require proof of a negative Coggins test (i.e. exposure to the virus is not detected) for any horse that you purchase or add to your herd.
- Only breed or use semen for artificial insemination from horses that have tested negative for EIA.
- Quarantine any new horse for at least 45 days before introducing it to the herd. Observe for increased temperature, loss of appetite, depression, weakness or any other signs of illness. Consult your veterinarian for advice if any illness is suspected.

- Keep your horses at least 200 metres away from any horse of unknown EIA status. While the actual distance that biting insects can travel is not clear, they are unlikely to detect and fly to another horse 200 metres away while still carrying live EIA virus on their mouthparts. You should do your best to avoid any potential contact between your horses that are EIA negative and other horses of unknown status.
- Discourage fly and biting insect populations by keeping pastures and stable areas clean and ensuring standing water sources are changed regularly. While insect repellants may be useful, it is not possible to completely control insect pests.

### SYMPTOMS

The clinical signs of EIA are highly variable and usually relate to how virus damage to blood cells causes anemia. Anemia results in reduced stamina, fatigue, loss of condition and weakness. Other signs can include fever (to 41°C), depression, reduced appetite, rapid breathing, sweating, weight loss, watery eyes, swollen limbs, pale gums, weak pulse, colic or abortion.

Infected horses may also have reduced immune function and may be vulnerable to other infections that can cause death, such as pneumonia. Because some horses may show no clinical signs unless they are stressed, it is difficult to determine if EIA is present without testing. EIA can also cycle between apparent recovery and relapse as a result of the stress brought on by hard work, hot weather or pregnancy.

### TRANSMISSION

The most common method of transmission is by contaminated grooming tools, needles, and medical or dental instruments used

on multiple horses. EIA can also be transmitted by biting insects that move from horse to horse carrying the virus in blood on their mouthparts. As well, the virus can be transmitted from a mare to a foal in utero and by semen from an infected stallion.

### TESTING

EIA is diagnosed with a Coggins blood test. This agar gel immunodiffusion (AGID) test detects the antibodies produced when a horse is exposed to the virus. Veterinarians draw and then submit blood samples to laboratories accredited by the Canadian Food Inspection Agency (CFIA).

As a horse owner, it is up to you to determine if an animal should be tested and to pay for the test. A negative Coggins test is becoming increasingly common across Canada as a prerequisite for horses to attend group events, participate in shows or stay in boarding stables.

### REGULATION AND CONTROL

The CFIA is responsible for the mandatory response phase of the EIA control program, which is delivered at no charge to horse owners.

If a horse has a 'reactor' (positive) test, the CFIA is informed and declares the premises where the horse is located to be an infected place with movement restrictions on horses.

All horses in contact with the reactor within 30 days of when it was tested are also tested.

The CFIA will order animals destroyed if they test positive and show clinical signs of EIA. If you own a horse that has tested positive but is not showing any clinical signs of EIA, it is up to you to decide to either euthanize the horse or keep

it in a permanent quarantine. The CFIA sets out the terms of the quarantine, with the objective of preventing the spread of EIA to other susceptible horses.

The CFIA provides compensation for horses destroyed due to EIA. The amount paid per horse is established by regulation under the federal Health of Animals Act.

The CFIA is planning to initiate a review of the EIA program in 2011 and will be consulting with those who may be affected by any potential changes. For more information contact Yukon Chief Veterinary Officer Dr. VanderKop: or phone (867) 456-5582, 1-800-661-0408 ext. 5582, mary.vanderkop@gov.yk.ca.

## HOW COOL AND WET WAS JULY AND AUGUST

How does the 2011 growing season compare to the last 10 years? Analysis of Environment Canada weather data for Whitehorse showed that 2011 started off well with temperatures in May and June in line with the 10 year average daily temperature. But as Whitehorse moved into July and August the temperatures dipped well below the 10 year average.

July was slightly cooler with a monthly average temperature of 13.9°C compared to the 10 year average for July of 14.5°C. There have been three cooler Julys in the last 10 years including 2008, 2005 and 2002. August on the other hand was the coldest in the last 10 years with an average monthly temperature of 11.0°C, compared to the 10 year average of 12.6°C. You have to go back to 2000 to find an August average monthly temperature as cold and Whitehorse has not experienced a colder August since 1975, when the average monthly temperature was 10.9°C.

With regards to precipitation, it was a rainy July and August, with above average rainfall. Although there has been more rain in previous years, July and August combined were wetter than any other year of the last 10 years with 114 mm (4 ½ inches) total for the two months. In the last 10 years, only 2007 has seen above 100 mm of rain in July and August with 110.2 mm.

The temperatures were cooler and wetter than normal which is a mixed bag for agriculture. The cooler temperatures limited maturity of some crops whereas the extra rainfall benefited others. This variable weather highlights one of the challenges of farming in Yukon, but as we see from the excellent agriculture products in the stores or at the farm gate, producers are able to adapt to the season-to-season variability, even on these cool and wet years.

## NOMINATIONS FOR FARMER OF THE YEAR

Last year, we saw a new crop of producers being nominated for the Agriculture Branch's Farmer of the Year award; with the honor going to the manager of the Little Salmon/Carmacks First Nation Community Garden, Alice Boland. The Agriculture Branch was able to highlight this new batch of amazing producers and as a result of this renewed interest and the diversity of nominees, the question is being asked: ***Who should be the 2011 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 of the Year award. This year's award will be presented at the annual Yukon North of 60° Agriculture Banquet on November 4, 2011, at the Westmark Hotel and Conference Centre in Whitehorse.

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 that are contributing to agriculture in Yukon.

As part of your nomination, please include a brief explanation of why the candidate(s) 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, November 2, 2011, 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

## ANNOUNCEMENTS

## YUKON PRODUCER PROFILE

We are currently looking for our next producer to profile. This column is an opportunity to introduce readers to some of the interesting farm operations in Yukon. The segment features a variety of Yukon's amazing producers, farm products and stories of how farmers are overcoming some of our climate, production and market obstacles.

If you want to suggest a Yukon farmer or even volunteer to be featured in an upcoming issue, contact the Agriculture Branch through the information at the bottom right corner of this page.

## INTERESTING PAPERS AND REPORTS:

A few interesting papers and reports have come to the attention of the Agriculture Branch, from a variety of sources including a couple from the northern fruit presenter, James Dawson of the University of Saskatchewan. These reports can be easily found online; use your favorite search engine to look for the publication by title:

- Lingonberry Production Guide for the Pacific Northwest – R. Penhallegon
- Sea Buckthorn Production Guide – Agriculture & Agri-Food Canada
- Towards a National Food Strategy – Canadian Federation of Agriculture
- Resetting the Table – People's Food Policy Project
- The Farming Systems Trial – Rodale institute

## PLANT A ROW, GROW A ROW

Plant a Row, Grow a Row invites all gardeners to grow an extra row of vegetables and donate the harvest to the Whitehorse Food Bank. It may be too late to plant the row, but it is not too late to donate some of your harvest to the Food Bank.

The Agriculture Branch and volunteers from EMR, sustainable division took time this fall to harvest and donate over 500lbs of extra carrots from the research farm. It was great opportunity to share healthy locally grown food with the community.

For more information contact the Food Bank, phone (867) 393-2265, e-mail: [office@whitehorsefoodbank.ca](mailto:office@whitehorsefoodbank.ca) or visit their website at [www.whitehorsefoodbank.ca](http://www.whitehorsefoodbank.ca)

## YUKON AGRICULTURE ASSOCIATION (YAA)

Changes are happening in the front office at YAA. Rick Tone is retiring from the position of YAA Executive Director. Rick has been the Executive Director for 4 plus years and in this time he has been a strong advocate for the Yukon agriculture industry. We wish Rick all the best with your move into retirement.

Replacing Rick is Sylvia Gibson. Sylvia brings with her a wealth of knowledge and experience including a bachelor's of Science and Soil Science from University of Saskatchewan, College of Agriculture, volunteering on a variety of farms around the world and management of a community supported agriculture farm in Newfoundland. Over the last few months Rick has been mentoring Sylvia to make the transition as smooth as possible.

To introduce yourself to Sylvia, or share your interest for Yukon agriculture you can contact YAA at (867) 668-6864 or e-mail [admin@yukonag.ca](mailto:admin@yukonag.ca)

## PREMISE IDENTIFICATION FOR YUKON CATTLE, HOG, SHEEP AND POULTRY PRODUCERS

The Agriculture Branch is engaging livestock producers to assign a unique identifier to their location as part of the National Agriculture and Food Traceability System. Information collected as part of premise identification will be kept strictly confidential and will only be shared with those authorized to assist in the event of an emergency.

The Agriculture Branch is only registering locations where cattle, hogs, sheep and chickens are kept. To register or for more information go to [www.agriculture.gov.yk.ca](http://www.agriculture.gov.yk.ca) or contact Kevin Bowers at (867) 667-3043.

## InFARMation is:

A Yukon government newsletter published by the Department of Energy, Mines and Resources, Agriculture Branch. If you would like to add or remove your name from the newsletter mailing list, comment on an article or contribute a story, please feel free to contact us.

## Agriculture Branch Contact Information:

Energy, Mines and Resources, Agriculture Branch  
Box 2703, Whitehorse, YT, Y1A 2C6

(867) 667-5838 | Fax: (867) 393-6222  
toll-free outside of Whitehorse  
1-800-661-0408 ext. 5838

E-mail: [agriculture@gov.yk.ca](mailto:agriculture@gov.yk.ca)

Online: [www.agriculture.gov.yk.ca](http://www.agriculture.gov.yk.ca)

Visit: Agriculture Branch on the third floor,  
room 320 of the Elijah Smith Building,  
300 Main Street in Whitehorse.