



If you received this via fax & would prefer e-mail advise
melody@afpa.com

FCPMC RECALL WORKSHOP

Oct. 21 Calgary
www.afpa.com/sng/res.shtml

US Bioterrorism Act & Custom Regulations Seminar

Oct. 24 Calgary
Reg. Info attached

Rocky Mountain Wine & Food Festival

Go hungry & ready to taste mouth-watering samples.
Calgary Oct. 16-18
Edm Oct. 24-25
www.rockymtnwine.com

Edmonton's Woman's Show

Oct 18, 19
780-490-0215

HACCP I Calgary

Nov. 17-18

HACCP II Calgary

Nov. 19-21

AFPA's OPEN HOUSE

Edm. Dec. 4
Calgary Dec. 11
3-6pm
More info to follow

AFPA Calgary
P 403-201-3657
F 403-201-2513
AFPA Edmonton
P 780-444-2272
F 780-483-7590
info@afpa.com

AFPA MEMBERS WIN GRANDE PRIX AWARDS

At a reception held in Edm. on Sept. 17th 2 AFPA members were honoured by the Honourable Shirley McClellan, Deputy Premier & Minister of Agriculture, Food & Rural Development & the Honourable Mark Norris, Minister of Economic Development, for winning 2 of the prestigious Canadian Council of Grocery Distributors Grande Prix awards for best new food products.

Congratulations to **Mountain Meadows Food Processing Ltd.** for winning the **Best New Food Product in Canada** award for their **No Nuts Golden Pea Butter**. This wonderful replacement for peanut butter is a tremendous help to all those families who have children who suffer from peanut allergies & all the other families who couldn't send their kids to school with a peanut butter & jam sandwich due to the risk it posed to other students. With help from AFPA associate member, Klondike Foods Inc, this prize winning product is now available at all major grocery chains in western Canada.

The 2nd recipient honoured that evening was AFPA member **Lalany's International Meals Inc.** who won the **western regional prize in the home meal replacement category**. With assistance from the Food Processing Development Centre in Leduc, Lalany's developed & successfully brought to market a line of Bison based home meal replacements utilizing stock raised on their own farm.

Both winners expressed their appreciation for the assistance they received from AFPA in helping them over some of the hurdles they had to overcome to successfully market their prize winning products. On behalf of all of the members of the Association, we at AFPA would like to add a hearty "well done!" to **Gulzar Lalany & Joe St. Denis**.

Members are encouraged to watch this digest for info on how to enter your new products in next year's Grande Prix. Lets bring the prizes home to Alberta again in 2004!

PATH TO LEADERSHIP COURSE

Our popular, 15-day course facilitated by Cormier Consulting Group is being offered again this fall. It is designed to strengthen the leadership skills of managers, supervisors & future leaders in food processing organizations. Starting in Nov. & running until June, the course helps organizations to achieve their business results through effective leadership. Partially funded by Alberta Agriculture Food & Rural Development, it costs only \$2995 /person call AFPA at (403) 201-3657 x22. Registration deadline is October 31 – so be an early bird & don't miss out.

DIRECTORY UPDATES

Our website is just one of the many benefits that membership brings to your company. Our website gets a tremendous number of hits each month, by people looking for info on your company & your products. This is why it is crucial to keep this info current. Go to www.afpa.com/mem/directory.cgi to verify that your company info as listed is correct. Any change can be directed to melody@afpa.com.

WELCOME NEW AFPA MEMBERS

- Sylvia's Essential Sauces
- TransX Transport Ltd.
- Bio Breads (Alberta) Ltd.
- From The Earth Naturally Ltd.
- Country Mom Foods Ltd.
- Sage Kitchen
- Lethbridge Community College

For more info www.afpa.com/mem/directory.cgi

FOOD SAFETY

The Safety & Quality Sector of AFPA is proud to offer **more courses** from the Guelph Food Technology Centre for 2004, including: Train the Trainer, Validation & Verification of HACCP System, Auditing your System, Allergen Control Programs & more. Upcoming workshops include: **HACCP I – Documenting Your HACCP Prerequisite Program & HACCP II – Development of Your HACCP Plan** are scheduled for **Nov (Calg) & Dec (Edm)**. All of the details can be found at www.afpa.com/sng/. For specific questions, contact Ken in the Edm office, or Spring in the Calgary office.

PLMA SHOW - CHICAGO Nov 16-18, 2003

Food Beverage Canada offers a cost shared trip to visit the PLMA Show. This show is an excellent way to learn more about the private label industry. If you are interested in or currently doing business in the private label industry this is an event you shouldn't miss. If you would like more info contact Wendy at 780-486-9679 or Arnold at 780-905-7809

WORKSAFE BUSINESS AWARD

Worksite safety IS good business. You know it, YOU LIVE IT, so stand up & be counted. Nominate YOUR company for a small or large employer award. To receive your nomination package, call 780-498-7963 or www.wcb.ab.ca

FINANCING YOUR FOOD PROCESSING BUSINESS

AFSC is working hard with Alberta's food processors to ensure they have the capital necessary to keep their business growing. We offer terms loans, capital sourcing, export loans and guarantees or guarantees for operating lines of credit.

To maximize your opportunities, AFSC has a wealth of resources and industry alliances. Since AFSC is not a bank, we can work with other lenders and investors to mold your financing to suit your business

To find out how AFSC helps many businesses achieve their goals, read our quarterly newsletter, AFSC Business News & Views, featuring informative client stories and tips for success. Call for your free copy or view it online by visiting our website.

To join our mailing list, locate an office near you or speak with a professional lender, contact:

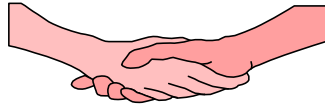


1-800-661-3811
AFSC.Commercial@AFSC.ca
www.AFSC.ca

CTR REFRIGERATION & FOOD STORE EQUIPMENT LTD.

COMMITTED TO RELIABLE SERVICE

We at CTR believe that in today's economy, partnerships developed between customers and suppliers are vital to our mutual business. In order to help you maintain a competitive edge and follow new trends, CTR strives to provide the right equipment, supplies, services, value-added programs and innovative technologies.



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- C-STORE & GAS-BAR EQUIPMENT
- COMPLETE LINE OF SLAUGHTER, BUTCHER EQUIPMENT AND SUPPLIES
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- FOOD STORE FIXTURES
- VALUE-ADDED AND HOT FOOD PROGRAMS
- SAUSAGE MAKING SUPPLIES
- PRE-MIX SPICES - PURE SPICES - CURING AIDS
- PACKAGING & SCALE EQUIPMENT SYSTEMS
- PARTS AND SERVICE CENTRE
- BAKERY EQUIPMENT & SUPPLIES
- WALK-IN COOLERS, WALK-IN FREEZERS NEW & USED

CTR REFRIGERATION & FOOD STORE EQUIPMENT ARE:

- TYLER REFRIGERATED CASES
- BARKER REFRIGERATED CASES
- BIRO MANUFACTURING MEAT EQUIPMENT
- HENKELMANN VACUUM PACKAGING MACHINES
- ALTO-SHAAM HOT FOOD EQUIPMENT
- GILES FOOD EQUIPMENT (FRYERS & HOT FOOD CASES)
- MAINCA MEAT EQUIPMENT (MIXERS, STUFFERS, CUTTERS)
- CHESTER FRIED CHICKEN (ALBERTA ONLY)
- BERKEL PRODUCTS MEAT SLICERS
- ENVIRO-PAK COMMERCIAL SMOKEHOUSES
- METTLER TOLEDO SCALES (RETAIL / INDUSTRIAL)
- COLDTECH NOVELTY FREEZER CABINETS



CALGARY (403) 444-2877 TOLL FREE 1-877-736-7287
EDMONTON (780) 444-0829 TOLL FREE 1-888-828-7336

US Bioterrorism Act & Customs Regulations Seminar

October 24, 2003
Skyline Room Radisson Hotel
2120 – 16 Ave NE
Calgary, Alberta
8:00am – 4:00pm

The program includes presentations by:

Charles Breen, Seattle District Director, US Food and Drug Administration
Doug McCracken, Canadian Consulate in Seattle
Carl Light, Canadian Consulate in Los Angeles
Kent Jensen, Canadian Consulate in Minneapolis
Cathy Cameron, Canadian Consulate in Chicago
Jeff Kendall, UPS Supply Chain Solutions
and
David Cox, Agriculture and Agri-Food Canada

One-on-one meetings with the US Consular Staff to follow in the afternoon

Cost to Participate: \$45 AFPA members, \$75 non-AFPA members (+GST)

REGISTRATION DEADLINE OCTOBER 17, 2003

Please complete the following and return to AFPA:

Name: _____ Organization: _____

Address: _____

Phone: _____ Fax: _____ Email: _____

Registration fee: cash ___ cheque ___ VISA ___ Invoice (members only) ___

VISA # _____ Exp. Date: _____ Name on Card: _____

**Submit Registration form to the Alberta Food Processors Association
Suite 101, 4632 – 1st Street SE, Calgary, AB T2G 2L3
Phone 403-201-3657 ext21; Fax 403-201-2513; Toll free Access 1-800-463-0864; or
Email melody@afpa.com**

For additional information please contact

Lynn Weisenburger, Agriculture and Agri-Food Canada – Phone 780-495-5527 –
email: weisenburgel@agr.gc.ca

Brenda McIntyre, Agriculture and Agri-Food Canada – Phone 780-495-4143 –
email: mcintyre@agr.gc.ca