



**HACCP I – Oct. 12, 13
in Edm.
Still spots available.**



HAVE YOU VOTED!!!
AFPA's Funded Safety
Association
Tom at x28 in the
Calgary office to ensure
your VOTE counts

**Roles &
Responsibilities for
Manager – Oct 10 in
Edm** We can still
accommodate you!

**AFPA's Meat
Conference & Trade
Show**
February 16-18, 2007
Mayfield Inn Edm

For sale
Mirapak Form & Fill
Bagging Machine 30
yrs old includes 4
formers for various
size bags
Offers accepted
Ph: 1-877-243-3242

AFPA Calgary
P 403-201-3657
F 403-201-2513

AFPA Edmonton
P 780-444-2272
F 780-483-7590

info@afpa.com
www.afpa.com

**FEASTIVAL WAS
MAGNIFICENT!**



to the 24 participating
establishments....
the committee.....
the members that donated product....as
well to the 1500 patrons that
attended.....For your picture viewing
pleasure visit

<http://www.afpa.com/pro/feastpix2006/>
Mark your calendar for Sept. 19, 2007
which is next year's date. Tickets will go
on sale April 2007. The auction raised in
excess of \$8,000 for culinary activities.



**SKILLS DEVELOPMENT INITIATIVE (SDI)
50-50 FUNDING SUPPORT
UP TO \$50,000 PER YEAR**



Need an
incentive?

**YEAR 5 is
underway.....send in
your proposals for
approval.**
<http://www.afpa.com/hr/skills.shtml>



FOODSAFETY & QUALITY COURSES!
<http://www.afpa.com/snq/train.shtml>
or admin@afpa.com for complete list!

Allergens in Edm. Oct. 25, 26

HACCP II in Calgary Nov. 1-3

HACCP IV in Calgary Nov. 8-9

HACCP V in Calgary Nov. 16-17

We continue to offer CUSTOMIZED
training.....



**Workplace Health & Safety
AFPA Your Certifying Partner**
Fall/Winter Courses -
<http://www.afpa.com/env/>



Incident/Accident Invest. – Calg Oct. 17

Hazard Assessment – Edm. Oct. 16

Internal Auditor Training – Edm. Oct. 18-19

WHMIS Train the Trainer – Nov. 13
Calgary, Nov. 14 in Edm.

Keep informed about workplace health &
safety issues, each day workers are
injured on the job. Lower incidents &
injuries & reduce lost time claims. Info is
available on CD., **FREE** from AFPA

- * Occupational Health & Safety Code
- * AB Occupational Health & Safety
Legislation
- * Incident Investigation
- * Hazard Assessment & Control

For more info, Tom Shindruk 403-201-
3657 x38 or tom@afpa.com

**PROVISIONAL MEAT CUTTER
COMMITTEE**

Sept 14 a meeting was held to solicit
volunteers for a provisional committee for
the proposed trade of meat cutter & to
appoint a presiding officer. John
Markwart volunteered to serve as the
presiding officer. The rest of the
committee endorsed John. The
committee will announce its next meeting
with a lot of advanced notice in the
hopes of having representation from the
entire value chain attend - production to
retail. The meeting will likely take place
in early 2007.

Driven by Degree



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Winnipeg Saskatoon Calgary



Alberta Environmentally Sustainable Agriculture Program

The processing based component of this program provides cost sharing grants to agri-food processors to support projects involving:

- Water and energy conservation
- Waste treatment and reduction
- Environment management

For more information contact:

Jimmy Yao
Tel: (780) 980-4868
Toll free in Alberta by calling 310-0000
E-mail: jimmy.yao@gov.ab.ca
Web: <http://www.aesa.ca/> (click 'processing')



NEW AFPA MEMBERS

Consider these companies when making your purchasing decisions!



- ✚ Chinook Honey Company www.chinookhoney.com 403-9995-0830 Small family apiary specializing in natural, non-pasteurized honey.
- ✚ Mise en place www.miseenplace.ca– 403-804-4176 meal assembly retail store plus catering.
- ✚ Pasta To Go – 403-678-5266 Produces premium quality fresh gourmet pastas for retail & wholesale.
- ✚ Rocky Mountain Soap Company Inc. www.rockymountainsoap.com 403-678-2678 Manufacturers, wholesales & retails 100% natural soaps, bath & body products.
- ✚ The Bison Mountain Bistro & General Store www.thebison.ca 403-762-5550 Located in the heart of Banff. Focuses on local ingredients & has their own line of mustards, ketchup preserves.

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

Attracting, Recruiting and Retaining Persons with Disabilities

Is your organization struggling with the ongoing challenge of recruiting and or retaining staff?

We are busy developing strategies to address the ongoing challenges with labor shortages. We have developed a 12 year strategy focusing on 4 main themes/pillars; Attraction, Retention. Information and Develop.

The AHRE/AFPA Partnership will be focusing on these the 4 pillars as part of the 2006-07 business plans. In November 2006, we are looking at hosting a seminar/workshop on the issue of retention. This seminar will focus on the cost of staff turnover. All attendees will have an opportunity to explore what other organizations are doing as a retention strategy. **Stay tuned for details on the location and time for this workshop.**

Did you know that AHRE has a service called workforce adjustment? This assists organizations who are downsizing. AHRE will send out qualified presenters who will ensure that impacted staff is aware of the services and resources that AHRE has to offer.

Many AFPA members have benefited by the AFPA/AHRE partnership. Prairie mushrooms located outside of Edmonton recently incorporated the hiring of individuals with disabilities into their work site. To date, all involved report great satisfaction with this new venture.

If you have a success story to share or have questions about upcoming workshops and services, feel free to contact Mike or Karen at the AFPA Edmonton office.



IN PARTNERSHIP WITH.....



the people
& workplace
department

AFPA's MEAT Committee presents

Western Canadian Meat Industry Convention & Trade Show

Feb 17-18, 2007 - Mayfield Inn Edm.

Exhibitors' Information Package available at <http://www.afpa.com/opp/meatTS05ex.shtml>
melody@afpa.com or ph; 403-201-3657 x21

ONLY 50 booths available – reserve yours today!

DELEGATES' information packages will be available shortly.....

Cottage Wine Workshop – November 9

Fruit & mead workshop. This workshop will cover the production, marketing & financial aspects of fruit wine & honey wine. It is directed to fruit producers & beekeepers who are considering an on-farm winery.

Executive Royal Inn, Nisku

Email Sharon.faye@gov.ab.ca or call 780-422-5326

The Global networking Symposium
on BioEnergy
November 9 & 10 at the Roundup
Centre, Calgary

This symposium takes a realistic look
at the business, environmental &
political case for biofuels

www.theinnovators.net/bioenergy/index.html or 1-877-265-3350