



2021 Winter Edition

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“Breeders of
the best to
the best”

Our herd is averaging 450 to 500 head of elk
and 150 to 175 head of bison

“Proven
Genetics,
Exceptional
Cow herd”



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Est 465" @ 5 yrs



468" @ 6 yrs Est 520"+ @ 7 yrs

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Manning, Alberta**

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Message from the Chair

On behalf of the board of the Alberta Elk Commission I would like to give you an update on AEC activities through the summer.

1. We are pleased to inform producers that AEC was approved for two CAP grants. The first was Improved Biosecurity, which covers signs for gates & yards and placards for equipment & buildings. We also will develop biosecurity forms, spreadsheets and information. Biosecurity has become a major concern with the ongoing challenge to maintain our HCP status. There will be much more coming to producers with regards to biosecurity of feed sources, trailers, equipment, & visitors on a cervid farm operation.
2. The second grant is for Parasite Products Residues testing and Record Keeping. There will be a clipboard & manual developed for producers to use at their facility, tracking treatments of all cervids and the rates and dates of applications. Follow up drug residue testing will be performed at slaughter to examine the various parasite control products withdrawal times to validate safe slaughter schedules. Thanks to AEC, AWAPCO and Alberta Agriculture & Forestry staff for the help in applying for and implementing these projects/applications.
3. On farm slaughter was approved for the cervid industry and we suggest that all producers who wish to market cervids off farm to local consumers get their on farm slaughter licence. Details on the program are available thru the AEC office.
4. The AEC has been working with CFIA, and the Alberta CVO to strengthen our ability to be compliant with the HCP. There has recently being a couple of Canadian producers that were refused compensation even though they were on the HCP program. Producers need to understand the consequences & severity of sourcing feed outside of the CWD enzootic area and being lax on the enhanced biosecurity program protocols. We will be working with CCA, CFIA & Alberta Agriculture & Forestry to review the HCP and disseminate any changes of the program to AEC members. The latest version of the HCP program and all the forms are available thru the office.
5. We continue to work with the government on the approval of Harvest Preserves within Alberta. This has been delayed through the covid shutdown as the government's attention was toward dealing with this shutdown period. We are now back in conversation with the Government and working with our consultant, Ann De Paeola and will be pushing this forward on days to come.
6. Finally we have activated a Facebook and a Twitter account for Albert Elk. The purpose of both is to develop a presence on social media and build a credible following. We want to post positive and informative articles about our industry as to have a strong base when faced with negative media

John Cameron
Chair, AEC



AEC Office Matters

Office Updates: Clipboards

By now some of you have received your clipboards, I am trying to get them all sent out as I do eartags or if you are in the area you could stop by and say hi and pick yours up. These are part of one of our grants for record keeping and Residue testing that we are working with AWAPCO.

Commission Fees Payment Reminder:

Thank you to all the Producers who have payed their 2020 Commission Fees. This enables AEC to continue work within a balanced budget. For those of you who have not paid your fees yet, please note that your 2020 Commission fees are now past due and are accumulating interest on your account at 1% per month. Please contact the AEC office at (780) 980-7582 to clear up this matter as soon as you can. The AEC board would appreciate your cooperation in this matter.

July 2020 Administrative Report— Bev Maine

This has been a very trying year to date for all, as we can all attest to, with the Covid 19 virus, the weather & the velveting sales.

In light of cutting expenses further, Dawn has converted the extra room at the office into a Board Room so that we will not have the extra expense of renting a space in other locations. This will be a significant savings for AEC. Unfortunately, because of AHS's stay at home orders, the AEC Board has not been able to have a face to face Board meeting since the new Board was elected. With the stay at home and social distancing orders from AHS, there have been only phone conference calls for the AEC Board.

Dawn has been able to work from the office because there is little interaction with others face to face. and is always available on the phone for any issues that Producers may have & is willing to assist in whatever way she can. Dawn currently has been working on getting all ear tag orders organized & sent out to all Producers that have ordered them for this year. She has also been working on receivables by sending out reminder notices to Producers for payment of their accounts.

Currently, the only information that we have about velvet sales is that there will be no news until the end of July possibly into mid August. If we are informed of anything, we will let the Producers know. This year everyone might have noticed that we missed a newsletter. The advertising for the newsletter pages were not sold at the convention auction in March, so there has been no advertising & unfortunately, not really any articles to put into a newsletter, hence, we had to cancel a newsletter. So, to improve the newsletters, Dawn needs everyone's help, after all, it is for everyone in the Elk Industry. Let's see if we can boost the participation.

2021 AGM

March 5th , 2021

Via Zoom

Watch your emails for an invite. You can call



2020 Board of Directors

Chair—John Cameron 403-998-7907
Vice Chair—Bruce Friedel 780-201-7475
Financial Chair—Bev Maine 780-514-7820
Peace River Rep—Logan Dolen 780-864-5483
Yellowhead Rep— Jackie Veldhouse 780-865-8744
West Central Rep—Mike McRee 403-318-3426
Dir at Large—Kyle Stephenson 403-357-8205
Chinook Rep—Steve Koeckhoven 403-909-0583
Sherwood Pk Rep— Richard Bidulock 780-208-2050

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Tips On Cutting Hard Antler For Resale

Written by Mike McRee

As prices for velvet have been dropping in the past few years, due to closed export markets and now covid, many elk producers are having to make the decision on whether to cut bulls for the velvet market or for the hard antler market. Most producers know that cutting velvet can be a very time-oriented venture so we can maximize poundage in order to maximize dollars per pound. With the covid thing in full force and the 2021 season ahead, we will all have to decide on which market to try and capitalize on. If the choice is to pursue the hard antler market, then the big question becomes when to cut hard antler to maximize for the best returns. This is, unfortunately, a double edge sword. If the hard horn is cut too early, there is an exceptionally good chance the product will spoil and if you wait too long, it leaves the potential of bulls getting injured or possibly killed from bulls in the same pen. There is a definite time to cut but more importantly, there is a time not to cut. We receive calls every year from producers wishing to sell hard antler with much of the velvet still attached. The disappointing reality is most of the antler cut at that stage is spoiled and cannot be used, resulting in zero return to the producer. The core of the antler has turned black and is emitting a very foul smell. To get a premium grade and best price, a few guidelines can be followed.

1. Once the bulls begin to rub, place large spruce trees or poplar trees in their pen with all the branches on. It gives them the opportunity to get the velvet off much quicker and they spend less time going at each other. Secondly, it makes the outside of the antler very smooth instead of very rough. This is very desirable for the pet chew market as it is much more pet friendly for the dog's mouth when it chews on it.
2. Cutting groups of bulls at the same stages, as they become hard, and then placing them in a cut pen, has many advantages. The first ones hard will not have the opportunity to injure the ones that will be cut later. Sorting the following groups will also be a bit easier as you have less animals to contend with.
3. Cutting antler usually begins around September 10, unless you have a few very early ones. Most spikers tend to be a bit later and closer to the end of September. Once the antler is cut off, take them to a dry, cool, shaded area and hang them or pile them with the base downward. If there is still a bit of blood while cutting some, make sure the base is down in storage. With the antler being very porous in the center, this allows any moisture to escape out the bottom or the cut end of the antler. Moisture and heat create spoilage.
4. Some producers have taken pressure washers to the outside of the antlers to remove velvet that is still attached to the outside. For us to purchase hard antler, we highly recommend you do not use that procedure. In most cases you are causing more harm than good. Some of that water is being absorbed into the antler through the base or through a broken off part of the antler. If some of that water is trapped inside and it is warm outside, chances are you are going to have a spoiled product that is not saleable. If there is that much velvet still attached to the antler, it has obviously been cut off much too early. The outside will be very rough also, making it undesirable for the pet market.
5. Spikers can be all over the board, especially if they are cut too early. As mentioned, waiting to later September to cut is much less risky. If you do cut some which are still soft in the center, hang or pile them base down in a dry, cool, shaded place so that moisture can work its way out and you have a product you can market.
6. Once antler is cut, make sure it is put under a roof so the sun and elements cannot get to it. The antler will absorb some moisture from being rained on, depending at what stage it was cut off at.

Tips On Cutting Hard Antler For Resale Continued

As many producers know that have brought us antler to sell, we look at it closely. Unfortunately, we have purchased some antler that ended up being non useable as it had spoiled inside. It gets awfully expensive quickly if you get too much in a load. What we do now on questionable antler is we cut the antler in half, halfway up the length of it. If the core is black in color it has had some degree of spoilage due to moisture trapped inside. This has either happened because the antler was cut too early or possibly because it was stored with the base up instead of down and the moisture could not come out. Heat and moisture take over and spoilage occurred. In some cases, we can use antler that has some black color in the core. That is where the smell test comes into play. If it smells bad it is bad and we cannot use it. If it has a very slight foul smell, once it is cut, we can put it into a large oven Lee uses for processing velvet. As the oven dry's it also has an exhaust fan in it and tends to take most of the smell out. Of course, this is in extreme cases and is a very expensive way to try and save some antler. Antler in this situation will be downgraded but at least it still has some value.

These are just some ideas that may help producers cut the antler off at the right time to maximize the best price for their product. Most producers that have worked with hard antler for years can relate to cutting it off at the right time. Sometimes it is only a matter of a few days in cutting to get a product that has a resale value, or it does not. It is very disappointing to have a pile of hard antler that you thought had a resale value to find out it is worth nothing. These are only our opinions for the antler we purchase. Other buyers may have their own set of criteria on what they look for before they purchase hard antler. Best of wishes in the 2021 season.



MSW FARMS

Ponoka, Alberta Canada

Mark & Tina Stewart

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2021 Convention News

Due to COVID restrictions, AEC will not be hosting a convention and AGM in person this year. The date for the AGM was advertised for Saturday March 6th, 2021 in Nisku .

The AGM will now be held on Friday March 5th, 2021 using Zoom (Time to be determined) . We will begin with a short convention agenda and follow with the AGM. This will allow producers to either join the AGM by computer, tablet, or telephone. If you are new to Zoom, please download the app ahead of time onto your device to be ready for the AGM. Those producers not familiar with or choose not to use zoom will be able to join the meeting simply by calling in to the phone number supplied by AEC. The financials will be posted online for all to view by February 12th, 2021.

If you have questions that you would like answered during the AGM, they must be sent to the office beforehand so that they can be passed onto the appropriate board member for answering.

AEC has one Director at Large seat open for election this year, if you wish to let your name stand please call office to have a nomination form sent to you. Nomination forms need to be returned by end of day Friday February. 26, 2021.

The office will send out the AGM invitation by email and it will contain a link you can click on to join the meeting and also a phone number that you can call into if just using your phone.

The financials will be posted onto the website in the producers only section before next week.

End of 2020 Numbers of Bison, Elk, White-tailed Deer and Yak Slaughtered in Alberta (Federal and Provincially Inspected Facilities)

Year	Bison	Elk	White-tailed Deer	Yak
2003	19,033	5,006		
2004	16,133	4,187		
2005	13,542	4,449	104	
2006	13,093	4,737	269	
2007	15,769	4,355	460	
2008	19,234	5,609	529	
2009	19,039	4,145	174	
2010	15,676	4,013	312	
2011	10,961	3,142	243	
2012	12,014	2,565	104	
2013	12,086	2,517	63	
2014	12,506	2,622	37	
2015	12,659	3,077	107	
2016	9,100	2,025	7	
2017	8,231	2,638	0	45
2018	7,710	1,867	113	60
2019	7,006	2,376	12	77
2020	5,394	2,314	18	75

OUR BREEDING POWER



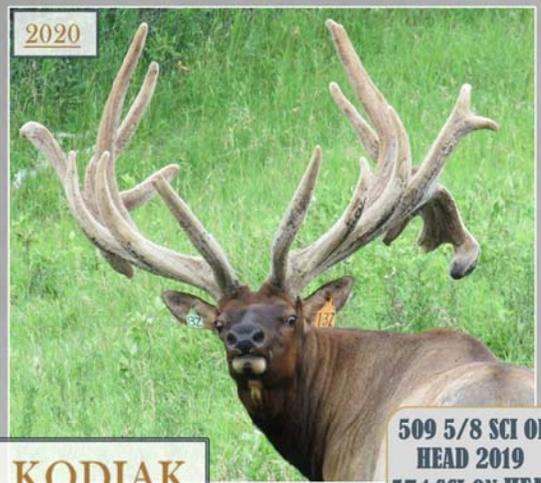
RIVERBEND ELK FARM
 MIKE, LEANNE, SHELBY & KRISTYN MCREE
 (403) 318-3426 (403) 346-9401

INTRODUCING...



WHISKEY-JACK

522 7/8 SCI-AGE 5
 ON HEAD IN 2019.
 2020-NOT YET
 SCORED



KODIAK

509 5/8 SCI ON
 HEAD 2019
 574 SCI ON HEAD
 2020



HOLLYWOOD

447 6/8 SCI-AGE 6
 ON HEAD 2019.
 2020-NOT YET
 SCORED



DOUBLE TROUBLE



2 YEAR OLD SON OF WHISKEY-JACK
 410 SCI ON HEAD AT AGE 2



AS A SPIKER



TIPZY

20.12 LBS @ 2
 382 SCI @ 3
 3RD PLACE
 2 YR OLD VELVET
 AT 2019 ELK EXPO

WHISTLER

343 SCI
 (ON HEAD) @ 2
 391 SCI @ 3
 SON OF
 WHISKEY-JACK



✦ THANK YOU TO OUR 2020 USA AND CANADIAN BUYERS ✦



RAISING TROPHY BULLS & BREEDING STOCK SINCE 1988

✦ USA EXPORTABLE & CERTIFIED CWD STATUS ✦

Food for Thought

Food Safety Branch Newsletter – December 2020

Executive Director Update

The department of Agriculture and Forestry is going through a period of significant change. Adjustments to our workforce have been made as signalled in Budget 2020/21.

The Food Safety Branch was impacted with the loss of some in-house laboratory testing. With respect to meat inspection, we did not lose any positions. Meat inspection is a legislated responsibility that we must continue to provide and we will continue to do so.

We remain focused on building and maintaining the foundational pieces of a food safety regulatory system that includes inspection along with surveillance (sampling) and outreach.

Meat and Dairy Inspection Section – Director Update

The annual meat inspector training day scheduled for November 27, 2020 has been canceled due to COVID-19. Instead, we are investigating online training options until face-to-face meetings can resume.

Work is continuing to enable the use of smartphones for video ante-mortem in January 2022. The focus of this new work is on how to co-ordinate this activity so it works for producers, inspectors and abattoir operators.

From January to September 2020, there were 180 more inspections in the province and 6,300 more cattle slaughtered than in 2019.

Reporting Requirements for Mobile Butcher and On-Farm

Slaughter Operation licence holders

Report forms for an Agriculture and Forestry licenced [mobile butcher](#) and/or an [on-farm slaughter operation](#) are now available online. Licence reporting requirements have been updated to quarterly submissions. Reports are due within two weeks of the end of each quarter, as listed below.

- Quarter 1: January to March
- Quarter 2: April to June
- Quarter 3: July to September
- Quarter 4: October to December

If you have not conducted any slaughter activities during a quarter, a report is still required. A check box has been provided in the report, with the following wording: **check this box if you have no slaughter activities to report**

It is the responsibility of the licence holder to prepare and submit the report. This means the:

- Mobile butcher (MB) submits reports for emergency slaughter activities and the slaughter of a producer's animal for the producer's household.
- On-Farm Slaughter Operation (OFSO) licence holder submits reports for all animals slaughtered for their customers (animal owner) occurring on the OFSO licenced land.

Slaughter Limits: It is also the responsibility of the licence holder to monitor that their producers or customers do not purchase more uninspected

animals outlined in the annual limits set by the Meat Inspection Regulation. The annual limits per producer or per customer, per calendar year are:

- Six (6) large red meat animals (e.g., beef, bison, farmed elk/deer, yak, ostrich)
- Twelve (12) hogs
- Twelve (12) sheep
- Twelve (12) goats

- 150 poultry or small animal (e.g., quail, rabbit)

Disposal of Specified Risk Material (SRM): Mobile Butcher and On-Farm Slaughter Operations

What is SRM? The Canadian Food Inspection Agency (CFIA) defines SRM as the skull, brain, trigeminal ganglia (nerves attached to the brain), eyes, palatine tonsils, spinal cord and dorsal root ganglia (DRG) of cattle aged 30 months or older (OTM), and the distal ileum of cattle of all ages.

Existing Canadian legislation requires that SRM be removed from all cattle slaughtered for human consumption to prevent tissues that may contain Bovine Spongiform Encephalopathy (BSE) infection from entering the human food chain.

For on-farm slaughter, the SRM can be disposed of in the following ways:

- rendering
- natural exposure
- incineration
- burial on-farm or in an authorized landfill
- on-farm animal mortality collection services
- on-farm composting

Please note that as per the Disposal of Dead Animals Regulation, Section 8(7), burying more than 2,500 kg of dead animals must be authorized by the Chief Provincial Veterinarian. This amount refers to the total weight of buried material, not just the SRM.

Permit for transporting and disposing of SRM:

If transporting or disposing of SRM off-farm, a permit is required so CFIA can track and maintain control over SRM, and ensure that SRM does not enter the food system, livestock feed, pet food or fertilizer.

Cattle deadstock and/or raw SRM that remain on-farm are not subject to CFIA permit requirements, if all SRM (including composted cattle remains) stays on the farm.

For additional information on SRM:

- [CFIA Guidance on Specified Risk Material \(SRM\)](#)
- Beef Cattle Research Council – [Specified Risk Material \(SRM\) disposal](#)

Alberta Agriculture and Forestry: Agriculture Training Support Program

The [Agriculture Training Support Program](#) provides support to Alberta agricultural businesses to help address the impact of COVID-19. The program supports eligible employers to offset the costs of training and ensuring safety protocols are in place for newly hired employees. Eligible activities include training for newly hired employees in the areas of:

- COVID-19 safety procedures
- Occupational health and safety
- Work-related duties and activities.

This program has recently increased its maximum support per applicant from \$50,000 to \$250,000.

Questions and Answers

Questions and Answers

Q: If I am a mobile butcher and have been contracted to slaughter at an on-farm slaughter operation, do I have to fill out a slaughter report?

A: No. If you are contracted to slaughter at an On-Farm Slaughter Operation, it is the On-Farm Slaughter Operation Licence holder's responsibility to fill out and submit the report.

Contact

Email: af.foodsafety@gov.ab.ca

Phone: 403-948-8517

Evolving Micronutrient Targets for Elk Nutrition

By Ian Thorleifson

With substantial input from Bruce Friedel and others

Continual improvement is a mantra for most well- run businesses. In the elk farming business, we have an advantage over many others – we are still relatively new, developing new markets, discovering new genetics, and improving our management practises at a very rapid rate. Our innovations can be very rewarding. In the past 40 years, we have learned a lot about how to feed our elk. We started off feeding them like sheep or cattle – what else would we do? But elk are not fast cattle nor long- legged sheep, or really directly comparable to any other than cervid species. They are quite unique in many ways, particularly in their miraculous ability to grow antlers the way they do every year. No other type of animal can do that other than cervids, and no animal tissue can grow as rapidly and in such a carefully controlled manner as antlers. Or course, as with any exceptional ability, there are prices to pay – in this case in the nutritional consumption and utilization that cervids undergo while preparing to grow and actually growing antlers. What other creature robs its skeleton and muscles for nutrients in order to grow another body part? Such miraculous growth requires exceptional nutrition, and micronutrients are critical components.

Not just antler growth requires adequate levels of micronutrients. Every aspect of growth, gestation during pregnancy, lactation and body maintenance requires inputs of adequate and appropriate levels of micronutrients. Each micronutrient contributes significantly to various body functions. Copper seems to stand out for cervids as being particularly important. In plants, copper is essential for enzyme activation, hormone regulation and energy reactions within the plant. It can also play a role in disease resistance. Similarly, in animals, copper is recognized to have antimicrobial properties and it stimulates enzyme activity of various types. At the cellular level, copper is essential for transfer of electrical energy associated with cell communications.

Beyond the documented research on the activity of copper in all animals, our most experienced producers are learning by observation that adequate copper levels in the diet of farmed elk are essential for optimum reproductive performance and growth, as well as production of the ever larger and more spectacular antlers we are seeing on our farms. Advancements in both scientific and “local” Knowledge have led to considerable changes in the recommendations for nutrient levels for all types of livestock, but particularly for farmed cervids – for the reasons we mentioned above. It is especially useful to stay current with evolving knowledge and recommendations and to incorporate the best and most profitable practises into our everyday consistent farm management. Note the differences in recommendations in the Table below –

Continued next page

Evolving Micronutrient Targets for Elk Nutrition

Continued from page 12

2001 vs 2021 Targets for Farmed Elk Whole Ration Micronutrient Content

Ration: Mixed Grass, Alfalfa, Clover, other forbs, Twigs plus supplements		
	Targets 2001	Targets 2021
	Dry Matter	Dry Matter
Calcium (%)	0.4 to 0.7	0.35 to 1.4
Phosphorus (%)	0.25 to 0.4	0.25 to 0.4
Magnesium (%)	0.2 to 0.4	0.2 to 0.4
Potassium (%)	0.65 to 1.0	0.65 to 1.0
Sodium (%)	0.15 to 0.2	0.15 to 0.2
Copper (mg/kg = ppm)	15.00	30 to 35
Iron (mg/kg)	50.00	<250
Selenium (mg/kg)	0.2	0.3
Zinc (mg/kg)	50.00	50 to 150
Molybdenum (mg/kg)	0.30	<5

Levels of all nutrients are, of course, important to analyze, balance and provide in a palatable and timely form. The more rigorous we are in doing these things the more our elk reward us in terms of health and production. Analysis must consider all sources of nutrition – pasture and browse, stored forage, supplements, and drinking water. Each of these can be significant in providing both macronutrients like, protein, fat, and energy as well as all the essential micronutrients. Providing enough is complicated enough, but good managers must also consider antagonistic reactions. These negative influences result from chemical reactions between various nutrients. The most concerning are those that inhibit uptake of copper – especially Molybdenum (Mo), Iron (Fe) and Sulphur (S). The largest populations of both farmed and wild elk are found in the Great Plains areas of central North America. That area is also well known to exhibit chronically low copper levels along with elevated iron, molybdenum and sulphur! Therefore, you can expect to profit by supplementing with copper in various forms. How best to accomplish that depends on where you live and what you feed. You need to test all your nutrition sources, then work with the recommendations in the table below and with a locally knowledgeable nutritionist to ensure you are aware of and dealing with the availability of copper in the complete diet of your elk. You WILL be rewarded!

The Alberta On-farm Slaughter Operation Licence:



The Alberta On-farm Slaughter Operation Licence: What You Need to Know

In July, Alberta Agriculture and Forestry announced changes to the provincial Meat Inspection Regulation that enable increased access to locally produced meat by creating an On-Farm Slaughter Operation (OFSO) licence. This new licence permits on-farm slaughter services without a meat inspector present. The meat is uninspected and not for sale.

New Business Opportunities with the OFSO Licence

The OFSO licence allows several slaughter situations that were not supported through prior legislation. For example, under this licence, livestock producers can sell live animals to their customers and provide slaughter and carcass processing services without the need to transport the animal to another location, which minimizes stress and the chance of injury to the animal.

Albertans without access to inspection services can create a small-scale operation selling their live animals and providing slaughter services to the consumers of the livestock. Agricultural groups such as 4-H can conduct a group slaughter without having to apply for an exemption to the Alberta Meat Inspection Regulation.

Selling Uninspected Meat is Illegal in Alberta

Selling uninspected meat remains illegal in Alberta. All meat resulting from slaughter under an OFSO licence is uninspected and cannot be sold, traded, gifted or bartered. To limit the risk of a foodborne illness outbreak, the meat from the animal is for consumption by the customer and the customer's household only. A carcass cannot be shared with another customer, nor can an OFSO operator sell portions of a carcass.

Processing Under the OFSO Licence

The OFSO licence-holder oversees the slaughter and processing activities. Agriculture and Forestry does not inspect the slaughter process nor the processing facilities on a scheduled frequency though it will follow up on complaints, conduct investigations and implement consequences such as licence suspension and fines if warranted.

A carcass resulting from an on-farm slaughter may be processed on-site if it is done in a safe and sanitary manner. Appropriate temperatures and other conditions must be met to maintain the product's safety. Additionally, slaughter and processing must be separated from incompatible activities that could present safety risks such as contamination by chemicals, contamination with a source of bacteria like animal waste or manure, introduction of physical hazards such as wood splinters or metal filings, or the introduction of other food ingredients that could cause allergic reactions.

Alternatively, the customer may take the carcass, or portions of it, directly home, to a mobile butcher facility or to an Agriculture and Forestry or Alberta Health Services licensed facility for further processing. If the purchase of inspected meat is required for processing, for example pork fat bought and used as an ingredient in beef sausage, this processing must occur at an Agriculture and Forestry or Alberta Health Services licenced facility. An OFSO operator cannot purchase, store, process or sell inspected meat as part of their operation.

Agriculture and Forestry remains supportive of food safety and the growth of the meat industry in Alberta, from local to province-wide markets. The amended regulation opens new economic opportunities for the industry while maintaining the integrity of the meat inspection system. If you have any questions regarding the Meat Inspection Regulation, visit [Open Government](#) or contact AF.FoodSafety@gov.ab.ca.

FOR SALE

Looking for herd sire? We are taking offers on SC Compass. He is 6 years old and we estimate him to be 460" plus this year. His 2 and 3 year old sons look impressive with wide typical racks. For more info please contact Roger @ Bear Creek Wapiti 403-506-7204

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ALERT
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Two CWD Genotype LL sons of ASAU Pepsi; Dam of Blessed 707
ASAU Beau 717 @ 3; by Chairman; & ASAU Geno 817 @ 2; by Tap Out
One Grand Son, ASAU Justify 818 @ 2 by Chairman x Serenity (Styx over Pepsi)
Pepsi was 17 in May and has bull calf at side @ Kyle Stephenson's
STYLE, LONGEVITY, FERTILITY & MILK. A true Matron POWER COW!!
All are WIDE TYPICAL and of HERD SIRE QUALITY.
www.antlerhillelkranch.com
Antler is still growing. Pictures available. Your visit is welcome.
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For Sale:

- 1 - 10 rolls new solid lock elk wire 8' x 6" x 20 Line x 330' each
 - 2 - 180 steel post (unused) 2 7/8" x 12.5'
 - 3 - 6 elk gates 16' x 7'6"
 - 4 - 6 elk gates 18' x 7'6"
 - 5 - 4 Hi Hog Tombstone hay elk feeders (saves lots of Hay)
 - 6 - 4 elk troughs 30' long made of belting x 2 7/8" tubing
 - 7 - Digital Sensitech livestock scale & load cell bars & platform
 - 8 - Feedbox— for back of Pickup
- Call 780-201-7475

: For Sale:

10 WHITE ELK FEMALES (2-5 years old), exposed to a White Bull (400 at 4 years old - Son of Cobra).
10 BROWN ELK FEMALES (2 - 5 years old), exposed to Grandson of ANACONDA (cut 25 @ 2 and 400 + at 4)
* Our Farm is CERTIFIED with FULL EXPORT STATUS, located at Edson, Alberta, Canada.
** It is time for us to reduce our herd and look towards retirement.
Please call Howard 780-712-3733 for more information.

FOR SALE

Python Semen for Sale
Contact Dale Braun
780-910-3354

We have one, two and three year old sons of SC Compass for sale. There is some excellent herd sire prospects in this bunch. We also have 2020 heifer calves sired by SC Compass for sale. For more information, Please call Niki at 403-318-9342



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403-318-3426

Wolf Creek Wapiti



Largest Bull in SCI Record Book

679 @ 6yrs Official SCI Non-Typical

Wolf Creek Wapiti
Rick & Diane Stelter
780-712-9225