

The Plough Boy



Farm Review

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The Plough Boy provides news on the activities of YAA chapters in Whitehorse, Dawson and Mayo.

Yukon Agricultural Association Education & Training Trust Fund

An Educational Opportunity for Yukoners Involved in Agriculture

The Education Training and Trust Fund Committee is looking for proposals for projects that will give Yukoners the ideas, knowledge and skills to develop a strong and diversified agricultural economy. The Committee will fund projects, which provide training in 5 broad categories:

- Farm Management
- Homesteading
- Agricultural Methods
- Farm Efficiency Strategies
- Market Diversification

The deadline for applications is December 3, 1999

For more information Contact:

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Web Site: www.yukonweb.com/yaa

Agriculture. It's all we do. L'agriculture... notre raison d'être.

RENEW YOUR MEMBERSHIP TODAY!

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Doug Craig	668-5774
Al Falle	633-5218
David Ford	633-4342
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Jack Smith	996-2273
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YAA Office Hours

Monday-Friday from 9am-3pm



Newsletter Designed and
Compiled by Pamela Hubbs

President's Message

There are so many things that change in farming. Farm Managers have to be willing to accept change and deal with it on a daily basis. We all encounter pitfalls and detours but must never lose site of our goals. I am a firm believer in innovative marketing. I find that maintaining memberships with various associations or different boards and taking full advantage of industry and government agriculture programs also helps in managing your own business. A good sense of humour is also a good idea.

Access to the internet and global websites enables all our farm managers to work together and to realize that co-operation is in everyone's best interest. The key to survival and growth in effective management is a high level of openness and everyone willing to share their knowledge in the name of "greater prosperity for everyone". This also means that everyone should share new information with their neighbours and friends.

Because of our location and weather conditions I feel that the future of agriculture in the North of 60° depends on our ability to diversify. We can not compete on a provincial scale so we must look at diversification, specialization and niche marketing such as beekeeping, rhubarb, potatoes, seed production and organic market gardens.

There's a new face in our office. Deborah Cassidy is now our office coordinator. She started at the beginning of October. Being a farmer herself, she has the knowledge and experience you've all been waiting for. By the end of February we should have free internet access and a list of agricultural web sites to research crops, marketing, equipment, education or just about any idea you may have an interest in. We all know that time is precious and that we need to maximize our learning and minimize our time spent doing so.

As the 1999 growing season draws to a close, with a new blanket of snow on the ground and Christmas right around the corner, our agriculture industry is now "*Stepping forward into the next millennium*". I hope everyone has had a very productive and financially rewarding year.

We all look forward to seeing you over the winter and urge everyone to drop into the office to make use of the information we have that might make managing your farms a little easier.

I would like to wish everyone the best of the Holiday Seasons and a prosperous New Year. Remember we all need to take the time to realize our good fortune but most of all have fun. Good Luck and the Very Best to each and every one of you.

Dorine Girouard
President



NorNet

The Northern Environmental Network is the regional affiliate to the Canadian Environmental Network (CEN) which is an umbrella organization with over 600 members. The CEN facilitates the work of many caucuses including Biotechnology and Ecological Pest Management. If anyone is interested in participating in either of these national study/lobby groups, please contact the office at: Box 3932, Whitehorse, Yukon, Y1A 5M6.
 Email: nornet@polarcom.com
 Phone: (867) 668-2482
 Fax: (867) 668-6637

Check out these Websites!

www.agriville.com

Offers farm managers the opportunity to interact with experts. The site is also a centre for distance education and commodity news.

www.gov.pe.ca/af/busprofile

Business profiles on small-scale agricultural opportunities.

www.gks.com/cog

Canadian Organic Growers.

www.agric.gov.ab.ca

Alberta Agriculture, Food and Rural Development.

www.cfbmc.com

Download issues of "Canadian Farm Manager" newsletter

Abattoir Gains Popular Demand

Our newly built abattoir is now one year old and has already processed 4,000 birds, 100 turkeys, 48 head of beef and 10 hogs of government inspected meat. The Buerge Family sells to all local outlets. Arrangements can be made for delivery. To order call 867-667-1068. Bird cages can be rented from the Agricultural Branch here in Whitehorse.

News From Dawson City and Klondyke Chapter

By Maryanne Davis

Well, here we are again, yes it is Halloween here in Dawson and summer is over. Oh my! Where did the time go? It all seems like a blur to me, with the rushing here and there, the juggling of a full time job and the full time demands of my hobby gardens, pets and visitors. Well anyway, I made it through, my canning is complete, however the harvest this year at least at my place was not the normal bounty that I have come to expect. I believe the poor harvest was due in part to the La Nina that made this spring very cold and wet! The temperature kept me from planting those tender seedlings until the 12th of June. The rain kept me and the rototiller busy. The soil just wouldn't break up into anything but clumps. The whole month of June seemed cold and the plants in the garden just seemed to sit there until the early part of July when everything sprung up and started growing like wild. Hurray! At last. That's when the first frost hit. July 27th minus 4 in Rock Creek and minus 5 at Henderson Corner. Oh woe! Most things did recover but didn't live up to my expectations. Well at least there will be next years crop to look forward to. Some people had a good year for potatoes in Rock Creek however, not me. One good thing to come of my poor garden this year was that I had more time for socializing and participated in judging a few of the many events we have in Dawson. I was very fortunate to be asked to be a judge in the beautiful yard competition year. Wow! What a stroke of luck! I got to go all over town and walk around some of the most fantastic yards.



(Continued on page 4)

Wildlife & Waterfowl Management Strategies for Farmers

www.cfa-fca.ca/wildlife/coyote.htm

Preventing Coyote Predation on Private Land

Protecting Young Animals

Like all predators, coyotes seek the easiest available food. Keep livestock that are about to give birth or that have recently given birth in the farmyard along with their young. Protect sick and weak animals from attack. Ensure that young animals have a healthy diet so that they are strong and less vulnerable to predators.

Confining Livestock at Night

While many producers pasture livestock 24 hours a day to take advantage of the growing season, this practice increases the vulnerability of livestock to coyote attacks. Livestock face greater risks of coyote attack at dusk, night and early morning. Protect livestock by moving the flock or herd into a barn or lighted barnyard at night.

Fence to Keep Predators Out

Design fences to keep livestock in and predators out. Coyotes tend to dig under fences rather than jumping over them. Proper design, good installation and regular maintenance are the keys to effective fencing.

(Continued from page 3)

There were many categories this year so here is who won in each.:

BEST YARD

- 1ST PLACE - Lynn Mackenzie & Suzanne Saito
2ND PLACE - Sharon Edmunds & Maria Ledergerber
3RD PLACE - Penny Spencer

HONORARY MENTION

Silvia Gammie • Sue Taylor • Shelly Hakonson • Janice Rose
Elaine Henderson • Kathy Webster • Gail Calder • Brenda Caley
Andrea Magee • Vinnie Amendola • Pam Gleboff • Brandy Maude
Ralph Troberg • Claudia Naef

BEST RESIDENTIAL HISTORICAL PRESENTATION

- 1ST PLACE - Albert Fuhre
2ND PLACE - Diana McCreedy & Roz Vijendren
3RD PLACE - Tim Coonen
HONORARY MENTION - Barb Hanulik & Buffalo

BEST BUSINESS

- 1ST PLACE - Cabin Gift Shop
2ND PLACE - Guggieville
3RD PLACE - Gold Claim
HONORARY MENTION
Bonanza Gold • Triple J • Klondike Kates • Gold Rush Campground

All of the entries were wonderful and the work that went into them made me feel like running home and get working in my own garden. The diversity of plants that were in some of the gardens made my little heart skip a beat (ha! ha!) and of course I made new gardening friends that I will visit again next spring with a few samples from my perennial garden to exchange. Wow! I feel like I know what it must be like to be a gold miner and strike pay dirt! Needless to say I did not enter any of my produce in the vegetable or flower contests this year, however one of my neighbors, Danielle won first prize for her eggplant which I gave her as a seedling in the spring. Oh boy! Can you believe I would even mention that! I got in touch with Rosanna Taylor who, by the way, was the grand prize winner in the Y.A.A. Greenhouse raffle this year, to find out how her greenhouse grew. She was very pleased with the greenhouse and couldn't be happier. She had an excellent crop and said it has a dual purpose as it provides great winter storage as well. Congratulations Rosanna and to all the wonderful gardeners here in Dawson.

The Yukon Horsemen's Association

President

Sandra Prosko 633-4621

Vice President

Maureen Nielsen 668-7104

Treasurer

Linda Holm 633-2035

Secretary

Tracey Johnson 668-7483

With a membership to the Yukon Horsemen's Association you receive a monthly news letter. You also have access to the YHA showground facilities. Often, clinics are open first to YHA members, followed by non-members if space is available. There is a range of activities offered throughout the spring, summer and fall for both Western and English enthusiasts.

Adult membership	\$25.00
Family membership	\$50.00
Junior membership	\$15.00

Canadian Young Farmers Forum

April 4-9, 2000
Ste-Foy, Quebec

The 6 Nominations are:

Jamie Hanna
Len Falle
Helen Yeong
Tim Drury
John Buerge
Michael Buerge

Organic Farming

By Dorine Girouard

The growth of the organic food industry in Canada has been about 20% over the past ten years. It, however, is still a niche market. The demand has always exceeded the supply and thus helps maintain premium prices for growers but also limiting the number of consumers.



Despite these incredible figures, many of those who have tried organic farming find that they can not make a decent living. You've got to ask **WHY?**

The main obstacle to earning a livelihood growing organic crops is not pest or low yields, nor is it lack of skills. What is biologically feasible is not necessarily economically feasible. This usually results in too low of an income, too much work, or both.

Our economy in the Yukon is severely challenged when it comes to sustaining farmers. Family farms used to work for various reasons; food prices were higher in the past; there were more farmers; farm families were larger; they employed hired hands and the necessary skills were learnt from childhood; farmers had a subsistence lifestyle which did not require a large income and the capital investment to purchase and operate a farm was much lower.

About 95% of Canadian farm operations have some form of **off-farm income** which acts as a subsidy to survival.

Organic produce is a welcomed sight. The higher prices of organic produce is possible because customers are willing to pay for the full costs of production to get quality food and to protect the environment.

Financial problems can be overcome by: being very efficient and using an appropriate level of technology and good skills; farming with others such as hiring knowledgeable workers; being prepared to work hard physically and for long hours - to increase income and reduce expenditures; marketing direct to avoid the middleman; adding value by processing your raw materials into jams, pickles, sauces and other products; reduce capital cost by sharing equipment; reducing cash expenses by using the bartering system, and if all else fails having an off-farm income works.

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I believe it is possible to make a successful living at growing organic otherwise this agriculture sector would not be growing so quickly. Ironically, the higher prices and stronger demand for organic produce insulates the farmer from some of the other financial problems in the mainstream market.



How to preserve a Husband



First, use care to get one. Not too young, but tender and with a healthy growth. Make your selection carefully and let it be final. Otherwise they will not keep. Like wine they improve with age. Do not pickle or put in hot water. This makes them sour. Prepare as follows:

- Sweeten with smiles according to variety.
- The sour, bitter kind are improved by a pinch of salt of common sense.
- Spice with patience.
- Wrap well in a mantle of charity.
- Preserve on a good fire of steady devotion.
- Serve with peaches and cream.

The varieties may improve by the process and keep for years in any climate.

The Canadian Agriculture and Food Celebration

This is the first year that the Yukon has participated in partnership with the Canadian Agriculture and Food Celebration committee. This is national program proclaimed this year with events all across the country. It was a great opportunity to celebrate and thank all the hard working people in our agriculture and food industry who spend each and every day "Feeding the Canadian Spirit". The focus was on Thanksgiving day (October 11) and World Food Day (October 16).

The economic impact of our agriculture and food sector is incredible. In fact, the agri-food industry is a \$95-billion industry in Canada and one in seven jobs is related to agriculture and food.

The Yukon Agriculture "Stepping into the Next Millennium" displays were at various locations including F.H. Collins High School, Yukon Territorial Government Administration Building, Yukon College and the Elijah Smith Federal Government Building.

YAA represented many sectors of the agricultural food industry. The participants were:

Alpine Bakery

Suat Tuzlak is the owner, he provides wholesome, long lasting breads, organic fruit & vegetables, pasta, cheese, yogurt, expedition food, fruitcake & shortbread in Ted Harrison tins. Orders for organic produce can be placed from Fairbanks or Juneau with same day delivery service.

Aroma Borealis

Bev Grey was inspired by the Northern boreal forest. She started her home-based company called "Earth Sents Herbals" in 1995. She has now expanded through a catalogue outlet which has over 85 herbal and aromatherapy products and exports around the world.

Bean North Coffee Roasting Company

Is a small Yukon home-based business owned by Mike and Helen King. The company has been in business since 1997. Their business has increased and they are now exporting 45% of their coffee sales. Orders are shipped as far as Scotland.

Chilkoot Brewery

The Yukon's first brewery in over 70 years opened its doors on February 4, 1997. They have now changed their name to Yukon Brewery for export purposes. The owners are Bob Baxter and Alan Hansen. They have added Cranberry Wheat beer to their list of beers for those who have allergies.

Lewes River Farms

Owned and operated by Bruce and Deborah Neibecker, Lewes River Farms is the home of 2000 ISA Brown, free range hens. All the work is done manually and they use no medications. They guarantee their product to be the freshest available in the Yukon.

Midnight Sun Coffee Roaster

Zola Doré brought her skills as a coffee roaster to Whitehorse and began the first roastery in northern Canada in a small café in 1996. Within a year, the overwhelming demand for fresh roasted coffee led to the move to the present roastery location on 4th and Black.

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Alaskan Farmer Breaks Taiwan Vegetable Market Barrier

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The people of Taiwan will soon be munching on 40,000 lbs of pest free carrots from Delta Junction farmer Lew Reece, the first American carrots allowed past the Asian Nations strict import barrier.

Alaska has been the only state to prove to Taiwan that its carrots are free of troublesome pests, particularly microscopic worm-like nematodes.

The Alaskans have been shipping potatoes for the past 2 years. Alaskan seed potatoes are the only ones allowed into Taiwan from any country in the world. Taiwan import restrictions are among the worlds toughest. A 65,000 lb shipment of potatoes left Anchorage last week.

Alaskan farmers also sent over jumbo cabbages this year.

(Continued from page 6)

Midnight Sun Gallery and Gifts

Has been owned and operated by Dale Stokes and Nancy Huston since June 1995. Their focus has been on developing a unique retail store in downtown Whitehorse featuring "local Yukon Products", everything from "world-famous" homemade fudge to Yukon Quest Sled-Dog Race products.

Partridge Creek Farm

Del Buerge and his family run Partridge Creek Farm which has the Yukon's only federally inspected egg grading station. These Yukon grown eggs are locally marketed from Inuvik to Watson Lake and can be purchased in both Super A's and in Food Fair.

Yukon Meat & Sausage

Is a family business started by Ernst Wohlfarth and is now run by his son, Ralph. They stock and make fresh & smoked sausage & hams, smoked salmon, homestyle cooking & baking, Canadian & imported cheeses, European chocolates & rye bread.

This celebration was very well received by the general public. New sales were gained and there was good exposure for everyone that participated. Plans are being already being made for next years celebration. Many thanks to all those who participated on such short notice in making this years event a success.

Constuction and Upkeep of a Root Cellar

By Robert Church

The cost of erecting a 8' x 6' x 9' root cellar is approximately \$2,500-\$3,000. This includes a backhoe; tar roof patch, lighting, fan, 2" x 6" PWF studs and ½" PWF sheeting for outside walls. One of the biggest problems Bob has had is stale air. He has built a wooden duct with a fan to provide fresh air. He has also placed 6" of clay on the roof. He tries to maintain 90% humidity at 2°C year round. Another 24 yards of sawdust (planer chips) on top of the cellar (these shavings are available from G. Nilsson sawmill operation, south of Whitehorse). There are two doors, one at the top and at the bottom, also a vent is installed in the back wall that can be opened or closed. Never leave the lights on as the cellar becomes too hot. The whole cellar is wrapped in plastic.

Bob recommends storing vegetables in buckets, with a layer of shavings in the bottom, and over the top of vegetables. Cabbage and beets do not store well. Crowns should be cut off carrots and parsnips, otherwise they will mould. All vegetables should be washed before storing.

Stairs are 30" wide with a hand rail and the door is 40" wide with Styrofoam filling.

TIPS: Never store fruit and vegetables together, any painting should be done with non-toxic paint, the light switch and fan should be on the same switch. Never close either door when you are inside the cellar and there should be a strong handle on the inside of the lower door. The walls could be white washed.

Chris Caldwell Poster

Suitable for framing

Available from

**Yukon Agricultural
Association**

#202 - 302 Steele Street

\$10 each

A Special Thanks to...

All our Klondyke Harvest Fair Volunteers and participants who helped to make the fair a huge success.

Many thanks to the Department of Renewable Resources for their financial support and the opportunity to work with these Y2C2 youths: Stephanie Johnson, Lisa Jenni, Alex Bowie, Michael Code and William Brown. We'd also like to express our appreciation to Ed and Brian from Parks and Recreation who help us yearly with the setting up and moving of our large midway booths.

Hats off to the gals who worked behind the scenes in the YAA office. Our hearty appreciation is extended to Spence Hill, Adrianna Vanessa and Ruth Headly.

More thanks to Bob Stack and Brian Hanna from Norcan Leasing who came through at the last minute with their hi-ab to move our much needed bleachers.

Thanks to Mike and Helen King, owners of Bean North, for their generosity and support at all our Agricultural events by donating their tasty coffee to our many volunteers.

Many thanks to all the judges and people who registered the entries. This is the biggest and
(Continued on page 15)

Ways of Diversifying Our Agricultural Economy

Trade Team Yukon is marketing the Yukon to investors around the world with a new glossy investment package. The package contains fact sheets describing the Yukon's many competitive advantages ranging from our excellent quality of life to profiles on our economic sectors. This publication is FREE – Take a copy on your next trip. Let the beauty of doing business in the Yukon help you to connect to the global marketplace. Call 667-5753 or toll free 1-800-661-0408, local 5753.



Yukon Economic Forums: It is important that you acquire information and gain the knowledge that your competitors have. A series of economic forms will be held. Energy – Nov. 4th; Mining Roundtable – Nov. 21st; Tourism Summit – Nov. 26 & 27th; Trade & Export – Dec. 3rd; Investment – Dec. 4; These will feature speakers with suggestions and practical solutions for today's economic realities. There is no cost to attend these economic forums if you require additional information check out the Governments website at www.forums.gov.yk.ca or call 393-6434. Toll free 1-800-661-0408, Ext. 6434.

Trade & Investment Fund is for Yukon businesses, groups and local governments that want to develop, market and sell new products in the global marketplace. It can also help them to develop new business proposals that would attract investment to the Yukon. For more information contact Bob Snyder, Department of Economic Development at (867) 667-3014 or bob.snyder@gov.yk.ca

Tourism Marketing Fund helps to stimulate the Yukon's tourism industry in marketing new or expanding products for visitors. For more information contact John Spicer, at Department of Tourism at (867) 667-6533 or john.spicer@gov.yk.ca

Yukon Small business Investment Tax Credit provides a non-refundable personal income tax credit of 25% on investments in eligible Yukon Businesses by Yukon residents. With \$1 million in credits available per year, this tax credit holds the potential to raise \$4 million of financing for the Yukon companies annually. For more information contact Val Mather, Department of Economic Development at (867) 667-5016 or val.mather@gov.yk.ca

Canada – Yukon Business Service Centre is a northern access point for the territorial national and global business information. The centre is an efficient way to access information about government programs, services and regulations. For more information contact the centre at (867) 633-6257 or call toll free at 1800-661-0543 or at yukon@cbcsic.gc.ca

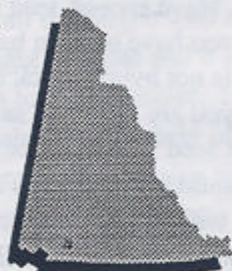
Department of Renewable Resources

www.renres.gov.yk.ca/agric/

Yukon Agricultural Areas

Less than two percent of the 483,450 square kilometres of Yukon land is suitable for agricultural development because of the limitations of geography, climate and soils.

The total amount of land devoted to agriculture in the Yukon is approximately 8,800 hectares. Forty percent of this land is cropland and another 20 percent is under development for future agricultural use. Approximately half of the developed land is in crops, while the remainder is used for pasture or grazing. Most of the land used for agricultural purposes in the Yukon is located near the major communities. Seventy percent of the Yukon's farms are located within 100 kilometres of Whitehorse. The Takhini Valley agricultural area west of Whitehorse is the largest agricultural area in the Yukon. Significant agricultural areas are also found near Dawson City, Watson Lake and Mayo.



Y2K in the Yukon -- Feeding People

by J. Jeffrey Bragg

"Y2K? The Millennium Bug? It couldn't possibly affect me! I don't even own a computer!" Wrong. The possibility of widespread system failures in January of the year 2000 concerns everyone, particularly those of us who live in the Yukon Territory, and most especially the members of YAA.



Quite probably the Yukon will experience a much lower rate of primary Y2K-related computer and control-system troubles than places like Vancouver, Edmonton and Toronto. People have been working hard to ensure that vital services in the Yukon do not fail when the calendar turns over to the year 2000. Also the general level of emergency preparedness here is high, if only due to the nature of our winters.

Nevertheless, however low the Yukon's vulnerability to primary Y2K failures may be, we are still pretty seriously exposed to other potential Y2K disruptions. In this article we'll take a look at some of the possibilities, and at what YAA members can do about them.

Many people fail to understand just how dangerous the Millennium Bug could be, simply because few of us ever think about how our society has come to function in the past four decades of the "Computer Revolution." We now live -- even here in what the rest of the country regards as the Godforsaken boondocks of the far north -- in a society whose basic business and supply systems are interconnected and vulnerable to one another in completely new ways. A hundred or even fifty years ago, business was done in a totally different way. No "globalization," no transnational corporations, no computers, no barcode scanner-driven retail checkout stands doing automatic inventory-keeping, no satellite communications, no international digital financial markets. Businesses were local and labour intensive.

The new global business way is "lean and mean". Retailers practice "just-in-time" inventory, in which goods for sale on the shelves tomorrow may have arrived by truck just last night. The new system is efficient, but it depends utterly not on human labour but on continuous and trouble-free availability of electrical power, satellite communications, petroleum fuels and chemicals, sophisticated computers and software, digital control systems, and digital financial services.

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Grouse and Steak Pudding

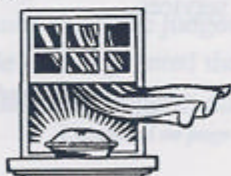
- 1 old grouse
- 8 oz/250 g chuck steak
- 1 small onion
- 1 clove
- celery
- 1 carrot
- 3-4 bay leaves
- ½ tsp thyme
- ½ tsp powdered gelatin
- chopped parsley
- salt and pepper
- shortcrust pastry

Bone the grouse. Make a stock with the bones, the vegetables, herbs and seasoning. Simmer for 3 hours. Add the gelatin and let cool. Slice the flesh off the grouse and cut up the meat. Season to taste.

Take a pie dish and put a layer of steak, then a layer of grouse, then a layer of onion and parsley. Finish with another layer of steak. Add half the stock and allow it to set.

Cover with pie dough, brush with egg yolk and cook for 3 hours; the oven should be hot to start with and when the pastry browns cover pie with grease-proof paper and reduce to medium oven. When cooked, add the balance of the stock through a hole in the top of the pie.

Serve cold.



(Continued from page 11)

Y2K threatens the continuity or availability of all those essentials of modern business. If computerized oil refineries fail, delivery trucks don't run, once the slim reserve of refined fuel products is consumed. If satellite communications fail, the global financial network will experience chaos; if payments cannot be made and received, again the delivery trucks don't run. If the electrical power grid fails, hardly anything works. Availability on retailer's shelves of any given product depends on hundreds of other businesses and services, all highly interdependent on one another, on computers, on communication networks, and on the electrical grid.

Here in the Yukon, at any given time, there's probably less than two weeks' supply of any given item available there. If we are talking about food, make that less than a week. We are utterly vulnerable to disruptions in supply and transport.

No one has a crystal ball in which to view the actual reality of Y2K; neither optimists nor pessimists can state with authority what will really happen in 2000. We should be asking ourselves what the consequences might be of a month without electricity, or gasoline and fuel oil deliveries, or banking services.

We can all hope that the pessimists are wrong, that the worst-case scenario is just a bad dream. But consider: in any disruption with permanent consequences, **THE FARMER BECOMES ABSOLUTELY CRUCIAL.**

I believe most YAA members are (or could easily become) capable of practicing diversified, self-sustaining agriculture, if circumstances demanded that -- and, in the process, feed the population of this Territory. Because when you come down to it, that is what farming is about: **FEEDING PEOPLE.**

Y2K may or may not prove to be a major disaster. In a place like the Yukon, where our supply lines are long and fragile it makes sense to take a few precautions against the more serious long-term possibilities.

Each of you knows what you can produce and what you require to do it. Please consider the things you might easily run out of, or the items you wouldn't ordinarily buy until springtime, and just this once make sure you have them on hand before the year is out. See that you have fuel stored to keep the tractor running next summer. Have enough feed to get animals through the winter. Above all, be sure you have seed on hand for farming operation, and make certain your seed is not hybrid stock but open-pollinated "heritage" varieties, so that, if you are forced to save seed from your crop for the following year, that seed will produce as it should. Because if the consequences of Y2K should turn out to be more serious than the media and the spin doctors are willing to admit, people may be looking to YOU to feed them in the winter of the year 2000.

4-H Outriders Awards Night

By Shannon Marks

This year, the second annual awards night was held on October 18, 1999. It was a lot of fun and the food was great. The meeting began at 6:45 pm with Inge Sumanik, our Jr. Leader, who presented the awards. The badges given out were the Jr. & Sr. Orator, the Jr. & Sr. Showmanship and the Jr. & Sr. Equitation.

To achieve an orator badge, you have to give a 3-5 minute speech at Club, District or Regional 4-H Public Speaking events. To achieve a Showmanship and Equitation badge, you have to participate in a Showmanship and Equitation Class on Achievement Day.

After the badges were given out, Inge gave out special awards to everyone. Some people got funny awards and some people got serious awards. Some examples of the awards were: Rodeo Queen, Most Traveled 4-Her and Horse Trainer of '99.

I presented a speech to end the awards night. I would like to thank all the people who made this night possible and a lot of thanks to the organizer, Tena Fox, who with the help of her daughter, Lindsey, also made the excellent food for our awards night.

Farm Financial Forum

Friday, November 5, at the Goldrush Inn
9:30 am to 4:30 pm

Presentations will focus on farm finance programs as well as collateral security requirements of the various lenders from the following:

Agricultural Branch • Department of Economic Development
Farm Credit Corporation • Dana Naye Ventures
Business Development Bank of Canada • Bank of Nova Scotia
CIBC • Bank of Montreal • Toronto Dominion Bank
Farm Financial Management & Services

12th Annual North of 60° Agriculture Conference

Saturday, November 6, 1999 at the Goldrush Inn
9:30 am to 4:00 pm

Feature Presentations

Cereal Crop Production at 9:00am in the General Store

- Charlie Knight, University of Alaska, Fairbanks will present information on cereal crop production and management
- YTG Agriculture Branch Presentation on a 4-year Grain Trial in the Central Yukon under irrigation. Production and Economics will be presented

Game Farming Presentation at 1:30pm in the General Store

- Ray Ference, Elk Point, Alberta: Elk & Bison Breed Stock, Velvet Production and Meat Industry in Western Canada
- Dan Nowlan - Game Growers Association - Yukon: Elk Breeding, Genetics and Elk Farming Viability
- Bill Ward - Elk/Bison Farmer: Update on Game Farming in Alaska

At the Open House

1. Yukon Agricultural Assoc: Membership and Industry Promotion
2. Agriculture and Agri-Food Canada: Brenda Fair and Bob Hadley
3. Yukon Master Gardeners: Master Gardener Graduates
4. Yukon Organic Certification: Marilee Irwin, Certified Inspector
5. Northern Cereal Grains and Alternate Crops: Charlie Knight
6. Yukon Agriculture Branch: Extension Programs Available
7. Yukon Game Growers - Membership and Product Information
8. Yukon 4-H - Membership and Volunteer Promotion
9. Territorial Meat Inspector: Dr. Jim Kenyon

The Annual North of 60° banquet follows the OPEN HOUSE featuring a fine meal of Yukon Grown and Raised Foods, Barb Drury's Slide Presentation and YAA silent auction. Purchase your tickets from Mary Lynn at the Agriculture Branch at 667-5838. Limited seating.

Roast Pheasant

The hen is generally tastier than the better looking cock. The bird should be well hung: the traditional test was to hand by the tail and when the body fell to the cellar floor it was ready for the pot!

- 1 pheasant
- Small piece of butter
- Redcurrant jelly
- 1 orange
- Slice of fat bacon
- 1 small glass claret

Pluck and gut the pheasant (you'll need to look elsewhere for your instructions if tackling this for the first time!); put a piece of butter, some redcurrant jelly and an orange inside the body to keep it moist. Put slices of bacon on the breasts and place the pheasant on a rack over a tray in the oven.

Cook in a moderate oven for 45-60 minutes. Just before the bird is ready, baste it with the liquid in the tray. Return to the oven, set at 7,435°F, 220°C, and leave till brown, about 10 minutes.

Place bird on serving dish. Strain fat from tray, leaving sediment. Add ½ pt cold water, skim off solidified fat; stir well, boil up on hot plate with claret and season. Serve with gravy, bread sauce and cranberry sauce or claret jelly.



"So You Want to be a Farmer"

from CFM September/October 1999

Experienced farm managers know that newcomers may not have the skills and basic management knowledge to successfully start a farm business.

The provincial departments of agriculture in Atlantic Canada, with support from CFBMC, created the New Entrants Kit, a free information package to help people decide whether they should enter the business of farming.

The main tool in the kit is a booklet entitled "So You Want to be a Farmer?" which can be downloaded off CFBMC's web site www.cfbmc.com

Although designed for Atlantic Canada the booklet provides valuable tips for anyone in the country.

Opportunity for Countries to Network

from CFM September/October 1999

Much in the same way farm managers are now working together to compete globally, entire countries are beginning to realize that co-operation is in everyone's best interest.

Unlike the past when countries were not always prepared to share their secrets of success, at the 12th annual Congress of the International Farm Management Association in Durban South Africa in July, 1999 Congress had an unusually high level of openness with everyone willing to share their knowledge in the name of "greater prosperity for everyone."

Canada is envied the world over and like Canada, other nations realize that effective management is the key to survival and growth.



Courses for Farm Managers

More farm managers are starting up retail businesses to supplement their farm business incomes. In response to this growing trend, the Ontario Agricultural Training Institute (OATI) has launched a customer service course for agriculture and it's available over the internet.

More information and updates are available on the OATI web site at www.oati.com or phone (416) 485-3677.



1999 Klondyke Harvest Fair Bench Show Winners



Section I	Vegetables	Junior	Alan Lebedoff	Section X	Crocheting		
		Senior	Randy Lamb		Best Workmanship	Isabelle Champagne	
	<i>sponsored by Adorna Flowers and Landscaping</i>				<i>sponsored by Horwood's Office Supply</i>		
Section II	Flowers	Junior	Stacey Taylor	Section XI	Home-made Beer & Wine		
		Senior	Randy Lamb		Senior	Randy Lamb	
		tie	Joy Wickett		<i>sponsored by U-Brew Yukon</i>		
	<i>sponsored by Yukon Gardens</i>			Section XII-A	Best Livestock Display		
Section III	Farm Produce		Joe MacGillivray		Senior	Jim Dillabough	
	<i>sponsored by Adorna Flowers and Landscaping & Yukon Gardens</i>				**tie**	Jamie Hanna	
					<i>sponsored by Copper Road Veterinary Clinic & Yukon Veterinary Services & Farm Credit Corporation</i>		
Section V	Preserves	Junior	Alan Lebedoff	Section XII-B	Junior Sunflower	Kendra Thompson	
		Senior	Randy Lamb		<i>sponsored by Rotary Club & Extra Foods</i>		
	<i>sponsored by Saan Store</i>			Section XII-C	Pet Costume		
Section VI	Baking	Junior	Amber Rix		Junior	Heather Enders & Copper	
		Senior	Sandra Beckman		Senior	Simon Paish, Kyla Gundersen, Theresa Desjardins & Chase	
	<i>sponsored by Extra Foods</i>				<i>sponsored by Pepsi</i>		
Section VII	Quilting			Section XIII	Recycled Creations		
	Best Workmanship		Carolyn Steele-Lane		Junior	Miriam Cook	
	<i>sponsored by Crocus Creek Quilts</i>				Senior	Mandy Beckman	
Section VIII	Knitting				<i>sponsored by McDonalds Restaurant</i>		
	Best Original Design		Connie Thompson		<i>(Continued on page 16)</i>		
	<i>sponsored by Folkknits</i>						
Section IX	Needlework						
	Best Workmanship		Marilyn Whiting				
	<i>sponsored by A Country Affair & Extra Foods</i>						

(Continued from page 10)

most important endeavor of the fair. A job well done!

The wonderful scarecrow props for the Bench Show tent were built by Laura Myers and Sylvia Morris. They were a big hit and fit right in with all the entries. Thank you girls for all your time and artistic talents.

Big thanks to Kim Magus who pulled together our entertainers for the Main Stage and to our MC's, Doug Calwell and Roy Ness.

Thanks to Jamie Hanna and Jim De- Most of all the fair could not have

labough who brought their animals in from their farm for the petting zoo. This is a very popular venue for all ages.



been a possibility without support from our Agricultural Branch. Over the past 5 years they have spent many hours assisting us with the organisation of this agricultural showcase of Yukon grown product. Thanks to Dave Beckmen, Tony Hill and the Agricultural Branch staff!

The Klondyke Harvest Fair would never forget to thank those of you who worked at the YAA chilli booth and kept all our volunteers fed and warm. Thank you for another memorable event at the Klondyke Harvest Fair.

(Continued from page 15)

1999 Whitehorse Winners



Agrigate Winners

Junior Champion	Alan Lebedoff	43 points
Runner-Up	Amber Rix	35 points
Grand Champion	Randy Lamb	154 points
First Runner-Up	June Hampton	56 points
Second Runner-Up	Rosemarie Berndt	53 points

Best Garden Competition

Greenhouses

sponsored by Adorna Flowers & Landscaping

Trophy Winner	Grace Snider
First Runner-Up	Evelyn Church
Second Runner-Up	Marilyn Smith

Colouring Contest

Age 5 and Under	Saxon Bishop
Ages 6-8	Tara Janiga
Ages 9-12	Kita Locks

Vegetable Gardens

sponsored by Yukon Gardens

Trophy Winner	Betsy Troyer
First Runner-Up	Marilyn Smith
Second Runner-Up	Evelyn Church

Jelly Bean Guessing Contest

Travis Burton



Home Grounds

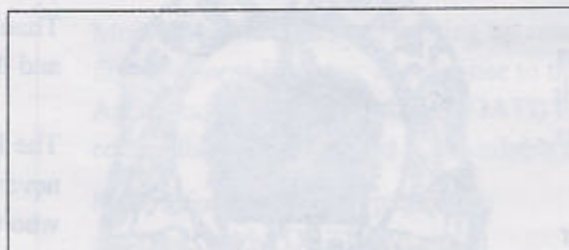
sponsored by Decora Landscaping

Trophy Winner	Sheila Archand
First Runner-Up	Evelyn Church
Second Runner-Up	Erica Heyligers



Yukon Agricultural Association

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 E-mail: yukonag@internorth.com
 Web: www.yukonweb.com/yaa



Calendar of Events

November 1999						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

December 1999						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

January 2000						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

- 3 YAA Whitehorse Chapter Executive Meeting -Noon to 2 p.m.
- 4 Economic Forum—Energy
- 5 Farm Financial Forum
Goldrush Inn, Whitehorse - 9:30 a.m. to 4:00 p.m.
- 6 12th Annual North of 60° Agriculture Conference
Goldrush Inn, Whitehorse - 9:30 a.m. to 4:00 p.m.
6th Raffle Draw at 1:00 p.m.
- 7 Game Growers Dinner
Takhini Hotsprings
- 17 YAA General Meeting - 6:30 p.m. to 9:00 p.m.
Potluck Supper
Guest Speaker: Mike King - Coffee Roasting & Marketing

- 1 YAA Whitehorse Chapter Executive Meeting -Noon to 2 p.m.
- 3 Deadline for Education Trust Fund
- 3 Trade & Export Forum
- 4 Investment Forum
- 15 YAA Christmas Party

- 5 YAA Whitehorse Chapter Executive Meeting -Noon to 2 p.m.
- 19 YAA General Meeting - 6:30 p.m. to 9:00 p.m.
Potluck Supper
Guest Speaker: Bev Grey
New Budget Approval
- 21 Agriculture Planning and Advising Committee
- 27-30 19th Annual Organic Conference
University of Guelph, University Centre, Guelph, ON
www.gks.com/OrgConf

Calendar of Events

February 2000

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29				

- 2 YAA Whitehorse Chapter Executive Meeting -Noon to 2 p.m.
- 16 YAA General Meeting - 6:30 p.m. to 9:00 p.m.
Potluck Supper
- 23-26 Excellence in Agriculture Conference
Banff Springs Hotel in Alberta
Keynote Speaker: Dr. Stephen Covey
Horticulture and small scale poultry planned for the end of February
- 20-24 World Congress of Young Farmers

March 2000

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

- 1 YAA Whitehorse Chapter Executive Meeting -Noon to 2 p.m.
- 15 YAA Annual General Meeting - 6:30 p.m. to 9:00 p.m.
Potluck Supper

April 2000

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

- 5 YAA Whitehorse Chapter Executive Meeting -Noon to 2 p.m.
- 19 YAA General Meeting - 6:30 p.m. to 9:00 p.m.
Potluck Supper

