



**J U L Y 2 0 1 7**

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## Ottawa Outreach 2017

The Prairie Oat Growers Association (POGA), the voice of western Canadian Oat Growers, travelled to Ottawa April 2nd to 5th where they met with the Ministries of Agriculture, Transportation, Public Safety and Emergency Preparedness, and Members of Parliament. They also met with the staff of the Agriculture and Agri-Food Canada (AAFC) team specific to the areas of market development, market and industry services, market access and strategic policy development and analysis. Other

governmental meetings held included the Canadian Transportation Agency (CTA) and Pest Management Regulatory Agency (PMRA). Non-governmental meetings were held with CN and CP railways, Bayer Crop Science and Monsanto.

The Outreach team consisted of Art Enns (POGA President), Brad Boettger (AOGC Chairman), Alan Butuk and Chris Rundel (SaskOats Chairman and Vice-Chairman, respectively), Bob Lepischak (MOGA Audit Chair); along with Shawna Mathieson (Executive Director) and Robynne Anderson and Tilly MacRae (Emerging Ag). The twenty-four meetings were productive, and many who met with the outreach team were informed about the role of Canada as the largest exporter of oats in the world and the issues faced by Western Canadian oat farmers. POGA President, Art Enns noted, "The MPs and government employees were receptive to the messages POGA delivered. This speaks to the exceptional reputation POGA has created."

Canadian oat growers produce more than 3 million tonnes of oats annually and ship over half the world's exports of the crop each year. The USA is Canada's largest purchaser of oats, representing about 90% of annual Canadian oat exports.

From the marketing perspective, the oat team reported on the positive outcomes from the Mexico



*POGA with Agriculture Honourable Minister MacAulay: left to right:*

*Chris Rundel (SK), Tilly MacRae (Emerging Ag), Brad Boettger (AB), Honourable Minister MacAulay, Shawna Mathieson (Executive Director) and Art Enns (MB).*

project, sharing that the Canadian oat industry has gained virtually all of the market share last year. POGA was complimented for strong organization, prompt reporting and being well prepared. POGA in turn thanked AAFC for the new funding in the USA market. POGA was recently approved for a marketing project to encourage consumers in the USA to eat more oats for breakfast, lunch and dinner as you will see in the article "POGA and Industry Partners Promote Oats Everyday." POGA also informed

AAFC on the potential room for growth and the organization's interest in Chinese and Indian markets and received updates on the pending applications for both countries to allow Canadian oats in.

The team did learn that the Chinese market might be harder to bridge than originally thought. POGA was told that some crops have taken over 6 years to get access to the Chinese marketplace due to full phytosanitary review that can be required by the Chinese Government. However, this market is worth the wait, if necessary, since oat imports into China have gone up nearly 17 times from 2006 to 2014 and it appears that the demand will be difficult for other countries to meet if this growth continues. POGA is researching additional ways to have this important



*Executive Director, Shawna Mathieson with Prime Minister Justin Trudeau (Gray, SK)*

market highlighted and, hopefully, this process expedited.

Regarding India, in June 2016 POGA applied to have the restriction of fumigating with methyl bromine removed for oat exports to India through The Federal Government of Canada's Market Access Secretariat (MAS). MAS gave this a priority of 2 but did say, as of January 2017, very little work has been done on this file. Recent Pulse announcements that India will not apply methyl bromine in India anymore, begs the question, "Where does that leave the oats application?" says Rundel. "With rising interest in our oats for human consumption in these markets, it is imperative to remove any trade barriers," adds Lepischak.

On the transportation file, POGA welcomes modernization of the Canada Transportation Act including data improvement, 5-year planning, and an emphasis on improving infrastructure and capacity. POGA recommended these five action items: include corridor specific data in grain transportation reporting mechanism since the US/Canada border is so important for oat exports; retain the Maximum Revenue Entitlement; foster investment in infrastructure and capacity, allow the Volume Related Composite Price Index (VRCPI) adjustments to be calculated specifically for each railway's individual investments; make inter-switching permanent at 160 km, create clear consequences for under-performance, and clarify the definition of "adequate and suitable" service. "Overall, we are seeking a system which is fair, responsive, efficient, and transparent," said Butuk. "This has been our request since the CTA review was announced." POGA feels that, in many ways, the new transportation bill addresses these issues with the exception of the loss of inter-switching to 160km. "This extended interswitching has been very valuable to small crops like oats and the loss of it will be felt by the industry, including our producers," Butuk adds.

POGA is committed to growing the oat industry and to working with all our partners to see these goals realized. Our annual mission to Ottawa is one way POGA keeps the needs of our growers on the minds of the Federal Government.

## Oat Processor Expanding

Grain Millers Canada Corporation (GMCC) has been part of the prairie landscape since 2001 when it purchased Popowich Milling in Yorkton, Saskatchewan. As well as serving as Grain Millers' Canadian headquarters, this site houses their Canadian procurement offices and purchases oats for all their mills. Terry Tyson, Director of Grain Procurement says, "From this mill we are able to competitively reach all North American markets plus many overseas markets." The Yorkton mill typically draws oats from 100 to 120 miles around the plant, providing raw material for its four oat mills, and Terry says that this is likely to continue. Approximately, 75-80% of the finished product from Grain Miller's Yorkton plant is shipped to the United States, while the bulk of the remainder is utilized here in Canada.

Since 2001, Terry says, "We have been in continual expansion mode with the exception of one three-year window when we expanded our Iowa mill. In 2014, we saw production capacity increase by 25%!" Grain Millers is currently increasing work-in-progress storage

and warehouse space. Terry says additions to boiler capacity, quality assurance laboratory space, the maintenance shop area, and employee services space are all part of things to come. Supporting the increased capacity involves several vital aspects of the operation: grain procurement where oat handling speed has been increased from about 4,000 bu/h to 20,000 bu/h as well as the addition of 600,000 bu of grain storage capacity. This project is a major commitment for Grain Millers, as it requires the construction of a second mill on site



*Grain Millers Yorkton Site*

at Yorkton. The project will add roughly 80,000 MT of production capacity and is scheduled to be complete in late 2018.

The second mill allows the company greater flexibility regarding product type (organic/conventional); and will incorporate all of the key best practices Grain Millers has developed through the years, such as traceability forwards and backwards from any point in the plant; and systemic controls to protect products' integrity (identity-preservation) and safety during delivery, processing and distribution.

Terry says, "Roughly 80% of our business is industrial product supply where we supply bulk-packaged ingredients to food companies. We also co-manufacture retail-ready packaged oatmeal products for many companies."

While in construction mode, the project will support 100-110 jobs. Upon project completion, Terry says, "We will be welcoming 25 new faces to the Grain Millers family, bringing the Yorkton employee base to about 150 people."

When it comes to procurement, Terry explains that Yorkton is the most logical location for a ready supply of high quality oats the market wants. Although this past year's harvest was not great for quality, tighter supplies should help keep the price acceptable to producers even while acres are expected to increase. Grain Millers Canada Corporation is looking forward to a long mutually beneficial partnership with Western Canadian oat growers.



## Building Oat Breeding Capacity in Western Canada

Prior to 1910, oat production often exceeded wheat production in Canada. From the Twenties to the Seventies, oat production steadily declined thanks in part to the introduction of machine power. The Eighties saw a significant global interest in Canadian oats for human consumption, as the nutritional qualities of the crop became important to consumers seeking a healthier lifestyle. Today, as the largest exporter of oats in the world, Canada's oat crop is important to farmers, processors and consumers.

Recognizing that viability and growth of the oat industry relies on being competitive in the international marketplace, POGA undertakes strategies to reduce



*Mitchell Fetch and Nakhforoosh in the field*

producer risk, and enhance production and commercial acceptance of oats and oat-based food products. One important strategy involves research and development, particularly oat breeding. The oat community is small, with limited resources and cannot compete with bigger crops like corn, soybeans and wheat, so the Prairie Oat Breeding Consortium (POBC) was created. This is a joint Federal/private program where researchers come together to address and evaluate research efforts across the Prairies. Partnerships with POGA directly involve farmers in steering oat research. In the case of AAFC, POGA leverages funding from the Federal Government for oat breeding and associated fields of research. We took the opportunity to chat with Jennifer Mitchell Fetch and Curt McCartney, AAFC oat breeder and molecular geneticist respectively, to learn more about recent developments in their oat research programs.

"The oat breeding program is critical to the oat community as a whole because development of genetically superior cultivars, with good agronomic performance, durable disease resistance, and excellent nutritional quality is vastly important to the entire community, from breeders, producers, grain handlers, millers, end users and consumers," says Mitchell Fetch. Her breeding program is closely associated with other oat breeders in Canada, including Weikai Yan (AAFC-ORDC), Aaron Beattie (U of S-CDC), Jim Dyck (Oat Advantage), as well as Mike McMullen (NDSU). "We exchange plots for agronomic testing, plus we have a combined trial for evaluating our advanced breeding lines," says Mitchell Fetch. The program is also very closely affiliated with the AAFC pathologists, Tom Fetch (Stem Rust), Jim Menzies (Crown Rust and Smut), and Xiben Wang (Fusarium head blight), all located at the Morden Research and Development Centre (AAFC-MRDC). The oat breeding program relies on the Molecular Geneticist, Curt McCartney (AAFC-MRDC), as well as Nick Tinker (AAFC-ORDC) for molecular marker and genomics research. The program also works very closely with the Cereal Quality Lab in Winnipeg, and with Nancy Ames (AAFC-RCFFN) for quality trait evaluation and research.

McCartney's genetics program provides breeders with knowledge and DNA markers to make oat breeding more efficient. McCartney explains, "Beta-glucan evaluation based on wet chemistry requires considerable seed and is limited to the end of the breeding cycle. DNA markers will enable selection on individual plants at any generation in the breeding cycle." Another example he cited was for rust resistance, DNA markers allow breeders to select for individual rust resistance genes with precision and allows them to predict which resistance genes are present in registered varieties and breeding lines. He also stressed that DNA markers will not replace the traditional tests used to evaluate these traits (i.e. field trials, disease nurseries, wet chemistry, etc.), but will help to focus the testing on the most promising breeding lines.

These programs led by Mitchell Fetch and McCartney have recently received a boost in human capital with the hiring of PRP (Postdoctoral Research Program) Term Research Scientists, Alireza Nakhforoosh, who started working at the Brandon Research and Development Centre (BRDC) March 1, 2017 and Aida Kebede, March 20, 2017 at the research centre in Morden, MB.

Nakhforoosh will be utilizing some of the latest tools of genomic selection to assist with cultivar development, and identifying reliable screening methods for evaluating environmental stress resistance. Molecular markers will be developed



*McCartney and Kebede in the Laboratory*

for these traits where possible. As well, developing cultivars with good lodging resistance and high yield, utilizing molecular markers and available genomic tools will also be undertaken. Kebede will be analyzing the genetic control of beta-glucan content in the population from the cross, AC Morgan x CDC Morrison, and developing DNA markers for breeders to use. She is studying additional populations to map crown and stem rust resistance genes used in Mitchell Fetch's and Beattie's breeding programs. All of this research involves Mitchell Fetch and Beattie, which leverages expertise, coordinates research activities, and transfers the DNA markers for use in their breeding programs.

Both of the newcomers were asked what they were looking forward to in their new position and why. Kebede replied, "I look forward to achieving my goals successfully. My goals in this program are to develop molecular markers that can be easily integrated in the oat breeding program and to learn new molecular breeding techniques that can advance my career in plant breeding. The markers developed from my study will aid in fast and efficient delivery of improved oat cultivars with better beta-glucan content, stem and crown rust resistance to the oat growing community."

Nakhforoosh said, "As a crop physiologist, my interest has always been to probe for unexploited yield-associated traits particularly in sub-optimal conditions. The hope is that the targeted traits will be less

environmentally sensitive and have higher heritability than grain yield. Improving these yield-associated traits could advance yield more efficiently in the breeding program. Given my expertise in stress physiology and plant phenotyping, alongside my experience in molecular breeding gained during my PhD, I am looking forward to make a valuable contribution to

the oat breeding program at BRDC. This is planned through the development of methods which will be utilized for evaluating environment stress resistance such as lodging resistance under natural conditions. Additionally, I will have the opportunity to develop my skills in molecular breeding by working in the Cereal Genomics Lab at BRDC"

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2017POGA**



## **POGA'S 20<sup>th</sup> ANNUAL CONFERENCE**

**Thursday, December 7, 2017  
Banff Springs Hotel, Banff, AB**

Agenda \*

- 8:00am **Registration and Free Hot Breakfast**
- 8:45am **Welcome and Introduction** – Art Enns, POGA President
- 8:50am **Greetings from Alberta Agriculture and Forestry** (TBC)
- 9:00am **What's Driving North American Agriculture in the Year Ahead?** Mike Pearson, Market to Market host, Writer of Weekly Journal of Rural America and co-host of Ag News Daily podcast.
- 10:00am **Results from Two Years of Oat Variety trials in Westlock and Falher, AB . . . Spoiler Alert: the best variety was not Morgan in year one; we'll have to wait and see for year two!** Sandeep Nain, General Manager, Gateway Research Organization
- 10:30am Coffee Break
- 11:00am **POGA Annual General Meeting** – Art Enns, POGA President
- 11:15am **USA Oat Marketing Campaign: What's Happened in the First 6 months and What's the Future Plan?** Jody Dundas, Partner and Chief Strategist, Suckerpunch Creative
- 12:00pm **Soup and Sandwich Lunch** – Tour the Sponsor's Displays
- 1:00 pm **Oat Market Outlook;** Randy Strychar, President, Oatinformation.com
- 2:00 pm **Ways the University of Alberta is developing oats for end uses and utilizing the total oat to get more value for them,** Dr. Lingyun Chen, Ph. D. , Professor, University of Alberta
- 2:45pm **The Updated POGA Grower Manual, How it Can Help Producers and Breeding Results from Oat Advantage,** Jim Dyck, Owner and Private Oat Breeder, Oat Advantage
- 3:15pm Coffee Break
- 3:45pm Keynote #2 –TBD
- 4:45pm **Wrap-up and Adjourn** –Art Enns, POGA President
- 5:45pm **Social Hour** at the Banff Springs Hotel
- 6:30pm **Dinner and Speaker: What Makes Consumers Tick,** Carman Allison, VP of Consumer Insights, Nielson (Additional Cost: \$50)
- 8:00pm Adjourn

Daytime seminars, breakfast and lunch \$20.00 (\$25 at door)      Optional Evening Banquet \$50.00 (\$60 at door)

*\*Times and agenda topics subject to change. For updates, pre-registration and credit card payments visit [poga.ca](http://poga.ca)*

Note: For those arriving on December 6, there will be a meet and greet beginning at 8pm in Mount Stephen Hall of the Banff Springs Hotel.

## Healthy Eating Strategy and Oats

Health Canada's vision for a healthy Canada consists of three pillars; healthy eating, healthy living and healthy mind. The healthy eating strategy aims to improve the food environment in Canada. This strategy includes initiatives on: improving healthy eating; strengthening labelling and claims; improving nutrition quality standards; and supporting increased access to, and availability of, nutritious foods.

As part of this strategy, Health Canada is revising Canada's food guide. It is expected to be released in late 2018. Information on food labels is also being updated so it's easier to compare similar products. This information will assist Canadians trying to make healthier food choices because it will provide nutrition information, ingredient listings, allergen declarations as well as value choices like certain production processes. For the food industry, the food label allows them to communicate, promote and differentiate their food from other manufacturers. In addition to emphasis on understanding sugar content, sodium reduction and industry-produced trans-fat elimination are also priorities of the program. Proposed programs related to these nutrients will be presented and vetted by all stakeholders.

From an oat perspective, this review and process of Canada's food guide is very positive. Oats is a winner when it comes to nutrition and health! It is a wholegrain made-up of the outer layer known as the bran, the germ packed with wholesome nutrients, and the endosperm (the central starch part). Research has shown that oats, like other whole grains, may assist in reducing the risk of diet related diseases like heart disease and diabetes. It also has been shown to help control blood pressure. Oats has the ability to boost the nutritional quality of gluten-free diets, especially vitamins and minerals. Oats can also help celiacs obtain their recommended intake of dietary fiber. Beta glucans found in oats reduce cholesterol, glycemic response and insulin response, and it boosts the body's immune system to aid against bacteria, viruses, and parasites. Eating oat products may provide a feeling of satiety (fullness), which assists in maintaining a healthy body weight.

Oat products are suited to any meal of the day, any day of the year, plus many snack items. It is very easy to incorporate oats and oat products into many dishes. Enjoy oatmeal in the morning with milk or yogurt and fruit. Oat flour can be used in place of white flour (with some adjustments). Oatmeal is a great ingredient as a meat extender; or as a crumb topping for fruit-based desserts. Cereal bars or oatcakes are great in place of sweets for snacks, and oats are now readily available as a refreshing drink.

Now is the time to make oats a staple in your healthy lifestyle!



### Blueberry Oat Flax Muffins

#### Ingredients:

##### *Topping:*

- 1/3 cup (75 mL) quick oats
- 1/4 cup (60 mL) brown sugar
- 1/4 cup (60 mL) pecans, finely chopped
- 1/4 tsp (1 mL) cinnamon
- 2 Tbsp (30 mL) all purpose flour
- 3 Tbsp (45 mL) butter, melted

##### *Muffin:*

- 1 1/2 cups (375 mL) all purpose flour, sifted
- 1/2 cup (125 mL) milled flax
- 1 1/2 tsp (7 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) sugar
- 1 Tbsp (15 mL) canola oil
- 1 egg
- 1 cup (250 mL) skim milk
- 1 Tbsp (15 mL) lemon juice
- 1 tsp (5 mL) vanilla
- 3/4 cup (175 mL) blueberries, frozen

##### *Instructions:*

1. Preheat oven to 180°C (350°F). Line muffin tin with muffin liners.
2. For topping: Combine quick oats, brown sugar, pecans, cinnamon and flour; mix well. Add melted butter; rub ingredients together. Set aside.
3. To prepare muffins: Combine flour, milled flax, baking powder, baking soda, salt and sugar; mix well.
4. In a separate bowl, whisk together canola oil and egg. Add skim milk, lemon juice and vanilla. Whisk until well blended.
5. Add dry ingredients to liquid. Stir until dry ingredients are thoroughly moistened. Gently fold frozen berries into batter. Do not over mix.
6. Spray muffin tin with non-stick vegetable spray. Fill each muffin cup 2/3 full of batter. Sprinkle topping on muffins. Bake for 20 minutes or until inserted toothpick comes out clean.

***Yield: 12 muffins***





**Annual General Meeting  
Monday, January 29, 2018  
(Monday before FarmTech 2018)**

**Location**

The Edmonton Westin  
10135 100<sup>th</sup> Street,  
Edmonton, AB T5J 0N7  
Turner Valley Room

- 6:30pm **Complimentary drink plus a light meal**  
7:00pm **Welcome from the Alberta Oat Growers Commission**  
7:05pm **AOGC Business meeting;** Brad Boettger, Chairman from Tofield, AB  
7:15pm **Director Elections/Director Acclamation**  
7:30pm **Sandeep Nain, General Manager, Gateway Research Organization** – Results from two years of oat variety trials in Westlock and Falher . . .spoiler alert: the best variety was not Morgan in year one; see the results from year one and two!  
7:50pm **Dr. Lingyun Chen, Ph. D., Professor, University of Alberta (U of A)** – Ways the U of A is developing oats for end uses and utilizing the total oat to get more value for them.  
8:25pm **Chris Newbergher, Buyer, Providence Grain Solutions** - Oat Markets: What can Alberta farmers expect in terms of price and seeded acres for 2018?  
8:40pm **Adjourn**

For those that stay through the end of the meeting AOGC will provide another complimentary drink ticket.

Please RSVP to [info@poga.ca](mailto:info@poga.ca) to ensure enough food is ordered. There is no charge for this event.

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click on **"Sign up to receive the Oat Scoop by e-mail"**  
on the home page.

(After this is done, we will remove your name from the print mail out list)



## **SaskOats Annual General Meeting**

**Tuesday, January 9, 2018**

**TCU Place**

(as part of CropSphere)

Saskatoon, SK

Free admission to the AGM

### **Agenda\***

- 11:30 am – Opening remarks from SODC chairman, Alan Butuk
- 11:35am SODC Annual Business Meeting, Alan Butuk of Insinger, Chair
- 11:50 am – George Barreras, Owner of Oatdeal: Processing Oat Drinks in Saskatchewan;  
How this Growing Market is Different from other Beverages on the Market.
- 12:15 pm – Adjourn

*\* Times and agenda topics subject to change, for updates visit [poga.ca](http://poga.ca)*



## **Saskatchewan Oat Development Commission Director Nominations Open**

Are you interested in becoming a Director or  
do you know someone who is? Here are just a few of the benefits:

- Identify and direct research for the benefit of the entire industry;
- Increased industry knowledge;
- The opportunity to meet a large number of influential millers, buyers, and government officials across the province, nation and globe;
- Increased information sharing with other growers;
- Professional development;
- Reimbursement for all travel, honorariums for time spent on the Commission's projects and committees.

### **Deadline for nominations is Wednesday, October 11, 2017 5 pm MT**

For nomination forms and further information contact:

SaskOats Administration Office, PO Box 20106, Regina, SK S4P 4J7  
Telephone (306) 530-8545; Fax (306) 546-2999; Email [info@poga.ca](mailto:info@poga.ca)



## **POGA AND INDUSTRY PARTNERS PROMOTE OATS EVERYDAY**

A new digital marketing campaign encouraging consumers to eat oats everyday has been launched to promote oats in the US market.

Oats Everyday, a joint initiative between Prairie Oat Growers Association, General Mills, Grain Millers Canada Corporation, Richardson International, and the AgriMarketing Program under Growing Forward 2, a federal, provincial, territorial initiative, is reaching out to US consumers through a website and four social media channels, designed to appeal to a health- and trend-conscious consumer.

At the heart of the campaign is OatsEveryday.com – the only oat-focused consumer recipe and lifestyle website of its kind, and a one-stop-shop for everything oat-related. The site contains a wealth of useful information and a collection of deliciously inventive Oat-rageous recipes.

All recipes in the Oats Everyday collection were developed first and foremost to showcase the great taste and versatility of oats. Visitors to the site are encouraged to “think outside the bowl” and enjoy oats at any time of day – not just for breakfast.

The recipes on the site are all accompanied by beautiful photography to whet the appetite, and most include a short, lively video showing the preparation of the dish. The videos are shareable through social media and on-point with current trends in both food blogging and marketing.

Because the campaign targets US consumers, many of the recipes on the site feature regional American cuisine – all with a surprising and inventive oat twist! Classic recipes, such as red beans and rice, shrimp and grits, and crab cakes have all been given a healthy and delicious oat makeover. Other recipes are tried and true, familiar favourites like banana oat bread, granola and buttermilk oat waffles are included.

Additional information about oats, including an oat FAQ, nutrition facts and a guide to choosing and cooking with oats can be found on the website as well.

Content at OatsEveryday.com is updated weekly, with engaging (and often amusing) blog posts written by a team of passionate “Oat Enthusiasts,” headquartered at Suckerpunch Creative in Winnipeg. Each week, the team highlights one of the site’s 50+ recipes, providing useful tips and often including an entertaining story behind the development of the recipe.

Cross-posting content to Facebook, Instagram, Pinterest and YouTube rounds out the campaign, helping to attract a social-savvy demographic, drive traffic to the Oats Everyday site and further increase the awareness of oats in the marketplace. Through social sharing, the campaign is developing a network of oat ambassadors and oat enthusiasts, eager to spread the Oats Everyday message.

Oats Everyday was launched at the end of June and is already gaining popularity with consumers hungry for new recipes and cooking tips to complement their taste for adventure.

POGA members are encouraged to support this initiative by visiting <https://oatseveryday.com>. There you will also find links to the Oats Everyday social media channels where you can like and share the Oats Everyday posts and videos with friends and family.

With so many options using oats for breakfast, lunch and dinner, we hope you enjoy oats everyday too!



.....  
**GENERAL MILLS**



**GRAIN MILLERS**

**RICHARDSON**

**PIONEER**





## Manitoba Oat Growers Association Director Nominations Open

Are you interested in becoming a Director or do you know someone who is? Here are just a few of the benefits:

- Identify and direct research for the benefit of the entire industry;
- Increased industry knowledge;
- The opportunity to meet a large number of influential millers, buyers, and government officials across the province, nation and globe;
- Increased information sharing with other growers;
- Professional development;
- Reimbursement for all travel, honorariums for time spent on the Association's projects and committees.

**Deadline for nominations is Thursday, October 5, 2017, 5 pm MT**

For nomination forms and further information contact:

MOGA Administration Office, PO Box 20106, Regina, SK S4P 4J7  
Telephone (306) 530-8545; Fax (306) 546-2999; Email [info@poga.ca](mailto:info@poga.ca)



**SAVE THE DATE**  
**Wednesday, February 14, 2018**

### MOGA AGM

Notice: A by-law change will be voted on during the AGM to change the number of possible terms for Directors from 2 four-year terms to 3 four-year terms.

Victoria Inn Hotel and Convention Centre  
Winnipeg, MB  
During CropConnect



**ATTENTION GRAIN PRODUCERS!**  
**"You're invited!"**

Canadian Oats Milling would like to extend an invitation to central Alberta oat producers to attend an oat crop tour led by Dr. Linda Hall \* on **July 24 at the University of Alberta Farm**, just north of St. Albert. This will be an informative and educational meeting with a **free lunch**. Call Canadian Oats @ 1-800-916-6287 to RSVP.

Attendance is limited so call now!

\*Dr. Hall is completing research this year on "Optimizing Oat Yield, Quality and Stand-ability in Central Alberta" funded by ACIDF and the Alberta Oat Growers Commission.

## Tagging in Oat

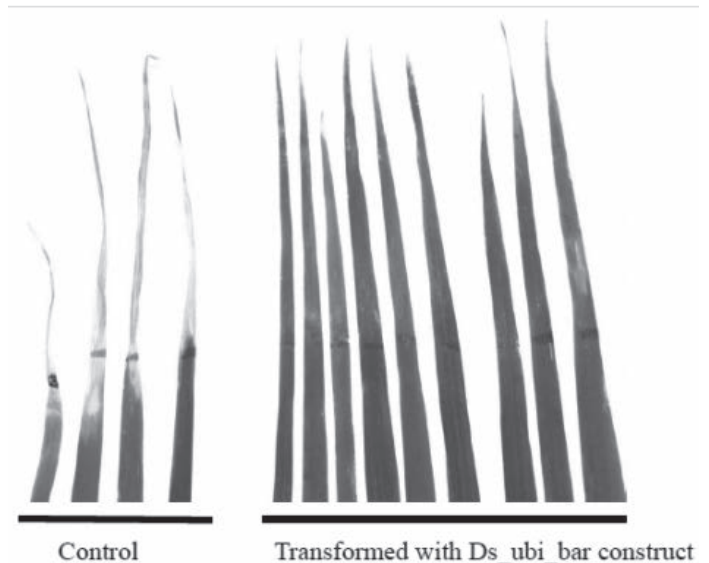
Oats are an important industrial crop for a temperate climate. Despite possessing unique health benefits, oats lagged behind in genetics and genomic studies due to lack of funding. POGA, with funding assistance from the Government of Canada's Agri-Innovation program, is collaborating with McGill University to understand the genetics of various important attributes (fatty acids, disease resistance and beta-glucan) of oats. Dr. Jaswinder Singh's laboratory at McGill University is developing new transposon-based tools for gene tagging in oats. Their goal is to develop an experimental oat variety with transposons which can effectively jump to different places in oat genome and capture specific genes associated with quality and quantity traits in oat. The project hopes to lay the foundation for new gene discoveries for breeding improved oat varieties. These tools and gene discovery efforts will assist crop oat breeders, processors and eventually consumers.

## Mitigating Mycotoxins in the Canadian Value Chain-Update

Mitigating mycotoxins in grain is a global issue and it could have a serious impact on the industry here at home and abroad (see Oat Scoop March 2017). POGA is cooperating with industry and government partners on two research objectives: occurrence of toxigenic *Fusarium* and *Penicillium* fungi and their associated mycotoxins; and Investigation of their fate during oat processing. This project is only possible through cooperative efforts and support of producers, industry and government. This project is co-funded through the Agriculture Development Fund (ADF) of Saskatchewan.

Project researchers tested a total of 174 samples this year, and found again that the mycotoxins present were associated with *Fusarium Avenaceum* and *Alternaria* fungal species. Other *Fusarium* produced mycotoxins found included DON and OTA. Researchers stated that the frequency of occurrence was similar to last year. Median concentrations of the mycotoxins were below the existing established maximum limits (maximum limits are provided by the European Union).

Results from the de-hulling experiment suggest that hull removal significantly reduces mycotoxins from oats. Heat treatment may reduce some mycotoxins but researchers cite that more results are needed to confirm preliminary results. Project researchers report that in 66 of the 81 samples the mycotoxin being measured was only in the hull, not the groat. Heat treatment may also reduce some of the mycotoxins in the groat, however, sample size was too small to safely suggest this. More research in this area may confirm these very preliminary results. The research in this important project continues.



*Photo: Herbicide painting assay of transformed oat plants; control plants (left panel) are susceptible and transformed plants are resistant (right panel).*

**POGA POBC Oat Field Tour**  
(Prairie Oat Breeding Consortium)  
9:30 a.m. Wednesday July 26, 2017  
Brandon Manitoba  
For more information:  
[Jennifer.MitchellFetch@agr.gc.ca](mailto:Jennifer.MitchellFetch@agr.gc.ca)

## Attention Oat Growers!

As you know, Western Canadian farmers produce many crops on their farms. SaskOats joined with other Saskatchewan commissions and organizations to create the "Saskatchewan Cooks" magazine. This is a collection of simply delicious home-grown recipes. Email POGA/SaskOats ([info@poga.ca](mailto:info@poga.ca)) for your copy today!

## MEET YOUR NEIGHBORS

### Phillip Helen



*Philip, Kayla, Sabrina and Sophie Helen*

Driving twenty minutes directly east of Winnipeg, you will find Helen Farms, near the community of Oakbank, Manitoba. Philip, his wife Kayla, and daughters, Sabrina (4) and Sophie (1), farm over 6000 acres with Philips' parents, Frank and Shirley, and his brother, Chris. A wide variety of crops are sown and harvested on the farm each year, including oats, corn, sunflower (confection and oilseed), soybeans, winter and spring wheat. When it comes to the oat crop, Philip says, "We like Summit for its yield and good bushel weight; Triactor for its yield and we are excited about relative newcomer, Camden." He continues, "We like to grow oats right after corn, as we have observed that wild oats are less of an issue then." Philip also says that double stacking cereals before growing sunflowers decreases the risk of sclerotinia in the sunflower crop too. Oat acreage is a function of price, as Philip explains, "oat cultivation may be as high as 10% of our acres. At the end of the day, like every other producer, we need to make money on the operation!"

Philip joined POGA as a director two years ago. Two directors who had been representing his area on the Board were finished their terms, so he thought it was a good idea to become more involved in an organization where producers' check off dollars are utilized and start helping farming move forward in Manitoba. He noted that he was impressed by POGA; it was well organized; very mindful of producer dollars and they were utilizing matching funding incredibly well.

"Keeping oats current and up-to-date helps keep it competitive and profitable" he says. POGA is doing this by supporting varietal research, promoting oats, maintaining and growing markets and pounding the pavement to address important industry issues like transportation and market access concerns such as working to get access for Canadian oats into countries like China and India. He cites Mexico as one example of export success with Canadian oats.

When not farming, Philip and his young family spend time together. He likes soccer and enjoys the local pick-up games where he gets to exercise and know his neighbors better.

**Darwin Trenholm- Park Lane Farms Ltd**, located about 80 km north east of Westlock, Alberta near the community of Newbrook is home to Darwin and Katherine Trenholm. The couple farms with Darwin's parents, Dalton and Trudy, and sons, Dylan and Bradley. Darwin has long been involved in agricultural organizations like the Oat Producers of Alberta, and the Newbrook Agricultural Society and continues today with AOGC, POGA and the Ag Society.

The family farms 1250 acres growing peas, canola (standard and speciality), oats and wheat (CPS and soft white spring wheat). The 2016 harvest extended through May 2017. Darwin explains, "we took off canola with a surprisingly high yield and anticipated extremely poor grade, but the exercise was important for straw management." The spring was very wet with over 10 inches of snow at Easter, plus another 4 inches 10 days later, delaying seeding. "It is what it is, and farmers know that seeding plans have to change and adapt to the conditions," says Trenholm.

Oats is always grown on the farm, because, on average, it is the most profitable crop with reasonable production and good marketing. Darwin is a patient marketer, selling into the human consumption market when prices are most profitable. He is not afraid to travel distances to market his product.

Darwin has a personal passion for oats and this propelled him to become involved with AOGC and POGA. He believes that farmers need to treat oats like a speciality crop to obtain the highest value for it. He would like to see more processing in western Canada, creating efficiencies for the industry and more jobs for western Canadians. Trenholm adds, "Although a high percentage of our oats goes south, with today's news and politics having all our eggs in one basket may not be good!" Therefore, he applauds POGA's efforts to develop offshore markets.

The Trenholms hope to travel more, but for the present, they are happy to be involved with family and community.



*Darwin Trenholm*



# Crab Cakes with Quick Lemon Aioli

PREP TIME 10 mins | COOKING TIME 20 mins | TOTAL TIME 30 mins | SERVES 4

There are as many opinions about crab cakes as there are recipes. Our crab cakes feature sweet, juicy crab meat, coated in oats instead of breadcrumbs for a golden, gluten-free crust.

## INGREDIENTS

### For crab cakes:

- 1 lb crabmeat (500 g)
- 3 scallions, thinly sliced
- 1/2 cup red bell pepper, minced (125 ml)
- 2 Tbsp mayonnaise (30 ml)
- 1 Tbsp grainy Dijon mustard (15 ml)
- 1 Tbsp fresh lemon juice (15 ml)
- 1 egg white, beaten
- 1 1/2 cup quick-cooking oats, divided (375 ml)
- 1/2 tsp salt (2.5 ml)
- 1/4 tsp pepper (1.5 ml)
- 1 large egg, beaten
- 2 Tbsp canola oil for frying, plus more if needed (30 ml)

### For aioli:

- 1/2 cup mayonnaise (125 ml)
- 1 clove garlic, minced
- Juice and zest of one lemon
- Salt and freshly ground black pepper, to taste.



## INSTRUCTIONS

### Lemon aioli:

1. In a small bowl, whisk together mayonnaise, garlic, lemon juice and zest. Season to taste with salt and pepper. Refrigerate until serving.

### Crab cakes:

1. Place 1 cup (250ml) quick oats onto a shallow plate.
2. In a large bowl, whisk together mayonnaise, mustard, lemon juice, egg white, salt and pepper. Stir in red pepper and scallions.
3. Fold in crab meat and 1/2 cup (125 ml) quick oats.
4. Form into patties, using approximately 1/4 cup (50 ml) of the mixture for each. Gently roll patties in oats, tapping off excess.
5. Heat canola oil in a large skillet over medium high heat. Fry three or four at a time, turning once, until golden. Add additional canola oil, if needed.
6. Drain on paper towel and keep warm. Serve with quick lemon aioli.

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