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**NUTRI-HEALTH
GROUP**

EXHIBIT NUMBER: KIL 009.
File Name: Killarney
MARCH 13/07
Date: _____
Received by: _____
(Commission Secretary)

Fax

To: ANDY GROSS From: RUSS FUNK
Fax: (204) 523-7049 Pages: 5
Phone: (204) 523-7317 Date: March 12, 2007
Re: REVISED 20% LACTATION WITH CC: NEW ROSEDALE FEED MILL
VARIOUS LEVELS OF CANOLA MEAL
AND INFORMATION FOR YOUR
PRESENTATION

Urgent For Review Please Comment Please Reply Please Recycle

Andy, here is your 20% Lactation with various levels of canola meal as discussed.

Presentation Information

1. Mayfair uses an enzyme in the feed called phytase. This enzyme increases the availability of phosphorus in the ingredients (grains and proteins of plant origin) in the diet so that the pigs can utilize more of this natural source of phosphorus. This means there is less synthetic phosphorus (mono-dicalcium phosphate) that needs to be added to the diet. It also means that there is less phosphorus that is excreted in the manure and into the environment. Phytase also increases utilization of other minerals such as calcium.
2. Mayfair uses organic trace minerals. These minerals are more available to the pig compared to using standard inorganic minerals. Because of this increase in utilization, there are less minerals excreted in the manure and therefore into the environment.

3. Mayfair uses diets that are "balanced" for the pig. This means that all of the key nutrients are in the right form and in the right amount so that the pigs can be as efficient as possible in utilizing the ingredients that are available for consumption. In other words, this method of feed formulation feed efficiency reducing waste of nutrients that get passed through into the environment. An example of this is making sure the diets are balanced for not only protein but also for individual amino acids necessary for protein deposition.
4. Mayfair utilizes by-products as ingredients (recycling of nutrients). Examples of this are wheat midds (in the micro premix) which come from the flour industry and soybean meal and canola meal which come from the oilseed industry where these crops are crushed for the oil content.
5. Mayfair uses a professional nutritionist on a regular basis to ensure that their diets are properly balanced and formulated to meet the daily needs of ~~the~~ ^{our} pigs.

Killarney seminar
March 13, 2007

This moratorium on hog barns is being examined because the general public feels that hog barns are responsible for the pollution in Lake Winnipeg, and the general destruction of our environment. Some people feel that this type of production is not sustainable and that all hog production facilities should be closed down.

I think that ignorance breeds fear. Many citizens of MB are no longer in touch with agriculture and primary food production. They have been misinformed by extreme groups who have a different agenda. It is no surprise to us that agriculture no longer has the respect from locals that it used to have from world trade, and cheap food policies. The average family living in the city has no idea where their food comes from or what sort of agricultural practices were used to produce that food.

Today, I want to share some of our practices and illustrate how we are taking responsibility for our farms and being good stewards of the land. I hope that we can pass this information along to those less fortunate, who do not have a direct link to the agriculture industry and who learn only by listening to activists on the radio.

In our barns:

- We run state of the art ventilation systems.
- This includes sprinklers in farrowing rooms to cool sows in summer
- A coal stocker is used for extra heating in cold months to enable maximum ventilation with fresh air
- ~~In 2001 we built finisher barns to finish all stock~~
Includes water cups to reduce water wastage
- Standard water nipples waste 30-60% of water as determined by Praire Swine Center in Saskatoon, SK

AS FOR OUR
HOG WATER SUPPLY WE

Feed and Nutrition-nutritionist part

Biosecurity:

- We go to great lengths to ensure good Biosecurity in our barns.
- This isn't just so that consumers get drug free meat, but also because we don't want to raise sickly pigs. We keep ^{our} pigs healthy by reducing the amount of disease that could infect them.
- Every time we enter the barn, we must shower in and change our clothes.
- No dogs, cats, or birds are allowed in the barn.

- Rooms are constantly washed ^{and} ~~with~~ disinfectant, and all feed spills are cleaned up.
- Reducing the use of antibiotics costs, is good for us and also good for the meat industry

Staff and training

- We make every effort to keep our barn staff well trained
- Manitoba is a leader in training in the pork industry. And the pork industry offers more training than any area of primary production in agriculture
- Every worker in our barn is a certified Swine Technician as issued by Assiniboine Community College
- Staff also has been trained in H2S awareness as well as CPR
- We use Gas monitors throughout the barns to detect harmful gas levels. This helps to show us that our good husbandry practices do result in clean air for staff and livestock.
- Our Truck drivers have been trained and certified on the Code of practice for handling and transporting pigs

Manure handling

- Soil tests ^{are} done annually by a local agronomist from Paterson Grain
- Based on soil results, a manure management plan is filled out and filed with Manitoba Conservation
- We have invested heavily into equipment used to apply manure appropriately.
- This involves an injection system using a GPS system so there is no overlap, and manure is not overapplied
- Manure is ^{tested} throughout the application period using a Nova meter.
- Currently we cover the lagoon with straw, but are seriously considering putting a cover on it. This can lead to the option of producing a renewable form of energy.
- In other provinces this type of energy is being bought from the farmers. That is good for us and our neighbors
- To dispose of dead stock, we use a composter. We have done this for many years, and it is now recommended in the Handling of dead stock guidelines

Did you know:

- Our homemade soaps made from sow hide and costic soda, were sent to labs for testing and we found that Sunlight contained 7x as much P as our homemade soaps

AKL Dead stock is composted

There is a natural process in nature know as the Circle of Life. Anyone growing up on a farm will be familiar with this process. ~~Others may have learned about it while watching movies like 'The Lion King'~~ ^{Ballance} Basically every species has its place in nature, and if that equilibrium gets disrupted, the entire ecosystem is out of balance. Agriculture follows the same principles. As stewards of the land, in the business of primary food production, we must always be careful not to disrupt this balance, or we will suffer losses.

We grow grain. Some is used for bread making, some for beer production or oil production. Some grain is considered value added as it is used in meat production. The biproducts from these industries need to be returned to the land to act as fertilizer, increasing the organic matter. Pigs are the link in this process.

Pigs are an essential part to our Circle of Life.

Thank you