

BULLETIN

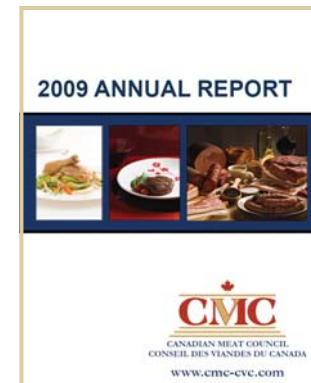
FEBRUARY 2010

TABLE OF CONTENTS

2009 Annual Report	1	Proposed Amendment to Labelling Rule for Food Colour Declaration on Food Labels.....	8
2010 Annual Conference	1	Pork Committee	9
Conference Program.....	2	Importation of Hogs from the US	9
Fairmont Empress Hotel.....	2	Beef Committee	9
Sponsorship Program	2	Members Page	10
Product Tasting Reception & Tech Fair	3	Corporate Profile: Marcus Food Co.....	10
Social Activities	3	New Members	11
Contact Information	3	Technical Update	12
Registration.....	4	Meeting with the Canadian Food Inspection Agency	12
Canadian Meat Council Job Openings	6	Meat Inspection Regulation 92.....	14
Board of Directors	7	Health Canada Workshop on HPP	14
Associate Member Election.....	7	Food Safety Enhancement Program	14
Next Meeting	7	Regional Meetings	15
Government Relations	8	Technical Committee Calendar.....	15
House of Commons Business	8	Staff Contact Information	15
Regulatory and Trade Affairs Update	8	Meeting Calendar	16
World Trade Organization Panel on Country-of- Origin Labelling Rule in the United States	8		

2009 ANNUAL REPORT

The 2009 Annual Report was mailed to all member representatives in February. If you would like to receive a copy, please contact the Canadian Meat Council at margol@cmc-cvc.com. The report is also available in the members section of the Canadian Meat Council website.



2010 ANNUAL CONFERENCE

Registration is now open for the Canadian Meat Council's 90th Annual Conference. The conference will be held May 5-7, 2010 at the Fairmont Empress/Victoria Conference Centre in Victoria, British Columbia. Copies of the registration form can be found in the following pages, or online at www.cmc-cvc.com/english/publications_e.asp#AC10.

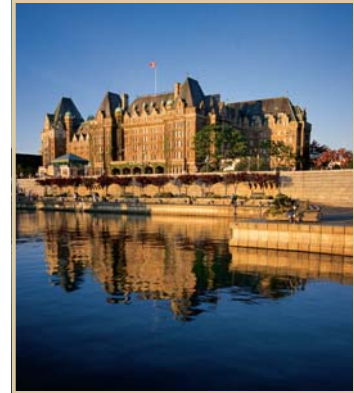
Conference Program

The 2010 Annual Conference program will include a mix of general sessions and breakouts in the areas of Operations, Sales & Marketing, and Technical Symposium.

Fairmont Empress Hotel

Hotel rooms can now be booked at the Fairmont Empress. A block of rooms is available for a conference rate of \$209 per night. To reserve a room, contact the hotel at 250-384-8111 or Fairmont Reservations at 1-800-441-1414. You may also book your room online:

<https://resweb.passkey.com/go/cdnmeatcouncil>.



Sponsorship Program

We are offering sponsorship packages for the conference ranging from \$500 to \$3000. Sponsorship benefits include complimentary booth space at the Product Tasting Reception & Tech Fair for our gold sponsors. Registration is available on the Canadian Meat Council website.

Thank you to our conference sponsors, as of February 25:

GOLD SPONSORS



SILVER SPONSORS



BRONZE SPONSORS



Product Tasting Reception & Tech Fair

The Product Tasting Reception will provide an opportunity to members to showcase their new and innovative meat products and ingredients to conference participants, including members of the retail and foodservice industry. The addition of a Tech Fair to this opening reception will allow associate members to display information on their products and services through small table top displays. We encourage all regular and associate members to participate in this exciting event.

Social Activities

The 2010 Partners Program will feature a tour of the Royal BC Museum, high tea at the Fairmont Empress, and a walking tour of the city. A Friday night excursion has been planned at the famed Butchart Gardens. All conference participants are invited for this dinner & garden stroll. On Saturday, two separate activities have been planned: Golf at the Bear Mountain Resort, site of the 2010 Telus Skins game, and a whale watching tour. Additional registration fees apply to these social activities.

Contact Information

With any questions regarding the Annual Conference, please contact:

Margo Ladouceur
613-729-3911 x 25
margol@cmc-cvc.com

More information on all activities, including registration for the Annual Conference, the Product Tasting Reception & Tech Fair, and the Sponsorship Program, is available on the Canadian Meat Council website:

www.cmc-cvc.com/english/publications_e.asp#AC10



Fairmont Empress
High Tea



Parliament



Butchart Gardens



Canadian Meat Council 90th Annual Conference REGISTRATION FORM

May 5-7, 2010
Fairmont Empress Hotel / Victoria Conference Centre
Victoria, British Columbia

GENERAL INFORMATION

Name: _____ Company: _____

Address: _____

City: _____ Province: _____ Postal Code: _____

Tel: _____ Fax: _____ Email: _____

EVENT REGISTRATION

Annual Conference - May 5-7, 2010

(includes access to Product Tasting Reception & Tech Fair, all educational sessions, meals, and Banquet)

EARLY BIRD RATE (until April 1, 2010)

- Non-Member Rate - Industry Non-Members (\$895)
- Non-Member Rate - Government & Association (\$795)
- CMC/CMSA/AMI Member Rate
(multiple registration rates only available to individuals from the same CMC member company)
 - 1st participant (\$695) - Name: _____ Email: _____
 - 2nd participant (\$595) - Name: _____ Email: _____
 - 3rd participant (\$595) - Name: _____ Email: _____
 - 4th participant (\$595) - Name: _____ Email: _____
 - 5th participant (\$395) - Name: _____ Email: _____

REGULAR RATE (after April 1, 2010)

- Non-Member Rate - Industry Non-Members, Government & Association (\$945)
- CMC/CMSA/AMI Member Rate (\$745)
(multiple registration rates are not available after April 1)

STUDENT RATE

- Student Rate (\$100)

Additional Product Tasting Reception & Tech Fair Tickets - May 5, 2010

(note: access to the reception is included with Annual Conference and Partners Program registrations)

- Additional Tickets (\$50 per person)
 - 1st participant - _____
 - 2nd participant - _____

Additional Banquet Tickets - May 6, 2010

(note: access to the Banquet is included with Annual Conference and Partners Program registrations)

- Additional Tickets (\$125 per person)
 - 1st participant - _____
 - 2nd participant - _____

Partners Program (for spouses and guests) - May 5-7, 2010 - see information sheet for more information.

Partners Program (\$295 per person)

1st participant - _____ 2nd participant - _____

3rd participant - _____ 4th participant - _____

Friday Night Activity - DINNER AT BUTCHART GARDENS - May 7, 2010 - see information sheet for more information.

\$215 per person

1st participant - _____ 2nd participant - _____

3rd participant - _____ 4th participant - _____

Saturday Activity - BEAR MOUNTAIN GOLF - May 8, 2010 - see information sheet for more information.

\$145 per person

1st participant - _____ 2nd participant - _____

3rd participant - _____ 4th participant - _____

Saturday Activity - WHALE WATCHING - May 8, 2010 - see information sheet for more information.

\$100 per person

1st participant - _____ 2nd participant - _____

3rd participant - _____ 4th participant - _____

REGISTRATION FEES

Registration fees for all events: \$ _____

+ GST (5%) \$ _____
(CMC GST #R106863244)

TOTAL FEES: \$ _____

CANCELLATION POLICY

Refunds subject to 20% administration fee, and issued only if written notification is received by **April 16, 2010**. Substitutions may be made at any time. Refunds will be processed following the conference.

Method of payment (Full payment in Canadian funds must accompany form.)

Visa Credit Card #: _____ Exp: _____

MasterCard Cardholder Name: _____

Cheque (payable to Canadian Meat Council) Signature: _____

Send payment & completed form to:

e-mail: margol@cmc-cvc.com; fax: (613) 729-4997;

mail: Canadian Meat Council, 305-955 Green Valley Cr., Ottawa ON K2C 3V4

HOTEL INFORMATION

A block of rooms is available at the **Fairmont Empress** for a reduced conference rate, from \$209 per night. To reserve a room, contact the Fairmont Empress at **250-384-8111** or Fairmont Reservations at **1-800-441-1414**. Refer to the **Canadian Meat Council** to receive the conference rate.

You may also book your room online: <https://resweb.passkey.com/go/cdnmeatcouncil>.

For more information on the hotel: www.fairmont.com/empress



CANADIAN MEAT COUNCIL JOB OPENINGS

The Canadian Meat Council is currently looking to fill two staff positions: Technical Director and Member Services - Communications Manager. The job descriptions follow; all interested candidates should submit their resume along with a cover letter to the Canadian Meat Council at jiml@cmc-cvc.com as soon as possible.

Technical Director

Functions: Reporting directly to the Executive Director, the Technical Director coordinates and facilitates the interaction of Canadian Meat Council members with appropriate government officials and regulatory authorities such as the Canadian Food Inspection Agency and Health Canada to resolve technical issues (e.g. nutritional quality, HACCP, food safety, labelling including nutrition labelling, microbiological testing, inspection, meat processing, intervention technologies, food additives, etc).

Qualifications: Preferred qualifications include completion of a PhD in food science or meat science and/or Doctor of Veterinary Medicine and a minimum of five to ten years of relevant work in the meat sector and/or familiarity with the structure of government and inspection regulations. Fluency in written and spoken English and French is a requirement for this position.

Member Services - Communications Manager

Functions: Reporting directly to the Executive Director, the Member Services - Communications Manager is responsible for proactively meeting the needs of our membership and communications. Member recruitment, retention, participation and satisfaction through our programs and services are critical to the success of our organization. Coordination of our annual conference, production of our newsletter, maintenance of our website and coordination of our Public Affairs Program are key responsibilities.

Qualifications: The position demands excellent communication and planning skills and a relentless drive for continuous improvement and customer service. A university degree in Journalism or Communications is required. In addition, two to four years of industry related experience is an asset. Fluency in English and French is a requirement for this position.

BOARD OF DIRECTORS

Associate Member Election

An election was held in February for one of the elected Associate Member positions on the Canadian Meat Council Board of Directors. Michael Parry, from Kerry Ingredients & Flavours, was elected to the Board of Directors for a two year term. He replaces Frank Fisico from Sealed Air Cryovac, who opted not to run for reelection and whose contributions over his two year term were greatly valued.



Michael Parry

Michael Parry's biography follows:

Mike is a 28 year veteran of the Canadian Meat Processing Industry having joined Rector Foods Ltd in December of 1981 as a technical sales representative. He joined the Technical Committee of the Canadian Meat Council in the late 1980s and continues to sit on that committee to this day.

He considers it an honour to be elected as an Associate Member representative on the Canadian Meat Council's Board of Directors and looks forward to serving all members, regular and associate, in that capacity.

The associate member representatives on the Board of Directors are now the following:

- David Flomen, Viscofan Canada (nominated)
- David Hamill, Winpak Ltd. (term 2011)
- Michael Parry, Kerry Ingredients & Flavours (term 2012)
- Jeff Ryley, R.A. Chisholm Ltd. (nominated)

Next Meeting

The next meeting of the Canadian Meat Council Executive Committee and Board of Directors will be held on March 2 and 3, 2010 in Ottawa.

GOVERNMENT RELATIONS



House of Commons Committee Business - Opening of the Third Session of the 40th Parliament

Her Excellency the Governor General is scheduled to open the Third Session of the 40th Parliament on Wednesday, March 3, 2010 at 2:00 p.m. with a Speech from the Throne in the Senate Chamber. The text of the Throne Speech will be available in the Senate and House of Commons Debates for March 3, 2010. The Debates will be posted on the Web site the following day and can be found under Chamber Business. The live webcast of the Speech from the Throne will be available at approximately 2:00 p.m. EST. For information on the Opening of Parliament, please consult the "Parliamentary Cycle" section of the Compendium of House of Commons Procedure.

We do our best to keep you updated on any relevant upcoming meetings, however, because notices of meetings are often made public with very short notice, we also recommend you take time to scan notices at www.parl.gc.ca.

REGULATORY AND TRADE AFFAIRS UPDATE

World Trade Organization Panel on Country-of-Origin Labelling Rule in the United States

On October 7, 2009, the Government of Canada has officially asked a WTO dispute settlement panel, going beyond the consultation process, to determine whether U.S. country-of-origin labelling rules impose "unfair and unnecessary" costs on Canadian farmers. Process is underway to establish a WTO dispute resolution panel and the members of the panel should be nominated by the beginning of March 2010.

Proposed Amendment to Labelling Rule for Food Colour Declaration on Food Labels

Health Canada is currently seeking opinions on a proposal to change food colour declaration requirements on the ingredient list of prepackaged foods sold in Canada. Section B.01.010 (3)(b) of the Canadian *Food and Drug Regulations* currently provide food manufacturers with the choice of declaring added colour(s) by either their common name or simply as "colours". Health Canada intends to propose regulatory amendments that would eliminate the option of simply using the word "colour" and require that individual colours be identified on food ingredient labels. Opinions are

sought on the manner in which individual food colours might be declared. Comments are invited on the proposed policy until May 3, 2010. The consultation document is available at <http://www.hc-sc.gc.ca/fn-an/consultation/init/feb2010-food-aliments-col/draft-ebauche-eng.php>.

PORK COMMITTEE

Importation of Hogs from the United States

At their meeting of November 2009, the Pork Committee members requested information from the Canadian Food Inspection Agency (CFIA) on the status of the current prohibition of importation of live hogs from the USA into Canada. While the full text of the risk analysis completed at the end of January 2010 is not available yet, the CMC was informed that the conclusion is the same as in 2007. Hence, the current prohibition remains because of the uncertainties associated with the surveillance plan implemented in the USA to prevent the transmission of pseudorabies and swine brucellosis from wild hogs to commercial herds and the lack of single classification system of herds in the USA. The Canadian Food Inspection Agency will continue to monitor the situation in the USA.

The Pork Committee will hold its next in-person meeting on Wednesday, May 5 in Victoria, British Columbia.

BEEF COMMITTEE

The beef committee held a conference call on February 19. A main concern for the committee continues to be Chapter 17 of the Meat Hygiene Manual of Procedures. The Canadian Food Inspection Agency is currently working on a draft, of which the committee has only seen a section on head boning, which looks to be overly prescriptive and which would result in significant financial losses for the industry. The rest of the Chapter has yet to be released to the industry. A working group with the CFIA will be established to review this section of Chapter 17.

The Beef Committee will hold its next meeting on Wednesday, May 5 in Victoria, British Columbia. Fred Gorrell from the Agricultural Market Access Secretariat has been invited as a guest speaker.

MEMBERS PAGE



Corporate Profile: Marcus Food Co.
www.marcusfoodco.com

Marcus Food Co., a center-of-the-plate marketing company, serves all phases of the foodservice industry. Sales offices are located in multiple locations in the United States and Canada. Our inventory is strategically placed in major cold storage facilities throughout North America so that we can create a customized distribution program to satisfy all your beef, turkey, pork, seafood, poultry, and further processed product needs.

Started by Howard Marcus in 1980, Marcus Food was a natural outgrowth from the Marcus' family ownership of the Excel Packing Company, founded by Sam Marcus in 1936. After going public in 1970 as Kansas Beef Industries, a merger with Missouri Beef Packers in 1974 resulted in MBPXL. With a subsequent sale to Cargill, Inc. in 1979, Howard formed Marcus Food Co. to facilitate buyer's purchasing needs in both foodservice and retail. Some of the services now offered by Marcus Food Co.:

Forward Contracting: Forward contracting is a purchasing concept that allows restaurant operators to increased profitability by fixing center-of-the-plate costs. This concept enables Marcus Food to purchase product for you when the market moves to your best advantage. By utilizing our proven methods, you eliminate the weekly chore of price/data accumulation. And, in addition, your units are assured of a consistent source of supply.

Inventory Control: We have the ability and financial stability, to purchase your inventory when pricing is most advantageous to you. We then warehouse product at convenient national storage locations, allowing you to draw down inventory on an as needed basis.

Direct Import and Export: As one of the largest center-of-the plate marketing companies, we not only comb the domestic market, but also the import markets for the best product to price values. Our import and export department has relationships in over 19 foreign countries, enabling Marcus Food to literally comb the world for product.

For more information, contact Johnny Zeppieri at 905-726-8708 or
johnny.zeppieri@rogers.com.

NEW MEMBERS

The Canadian Meat Council welcomes its new members.

Regular Member

Country Prime Meats

Country Prime Meats is a meat processor based in Lac La Hache, British Columbia. Their specialty is their Gold Medal Quality Pepperoni.

Contact: Peter Springmann, Director
Lac La Hache, British Columbia
Web: www.countryprime.com



Associate Member

Cam-Scott Transport Ltd.

Cam-Scott Transportation Ltd. offers transportation for truckload and less than truckload (LTL) fresh, frozen or dry & multi-temp service, throughout Canada and the United States. Cam-Scott Transportation is C-TPAT certified.

Contact: Jan Holtzheimer, Vice President
Pickering, Ontario
www.cam-scott.com

CAM-SCOTT
TRANSPORT LTD.

Packpro Systems Inc.

Packpro Systems Inc., founded in 1997, is a full packaging systems distributor, specializing in food packaging materials, equipment and engineering.

Contact: Tim Messner, President
Stouffville, Ontario
www.packproinc.com



TECHNICAL UPDATE

Meeting with the Canadian Food Inspection Agency

On the 13th of January 2010 the Chair of our Technical Committee Daphne Nuys-Hall of Delft Blue, along with Mark McDonald of Cargill, Executive Director Jim Laws, Director Regulatory Affairs Claudette Dalpé and Regulatory Affairs Manager Margo Ladouceur met with Executive Director of the CFIA's Agrifood, Meat and Seafood Safety Directorate Karen McIntyre and her entourage to discuss various issues affecting the meat industry.

We have subsequently reviewed the Meat Inspection Regulations and agreed with the CFIA that they do indeed have the legislative authority to exempt imports of meat from the USA from section 9(2) of the Meat Inspection Act. *((2) Every person who imports a meat product into Canada shall, as soon as possible, deliver it, in its imported condition, to a registered establishment for inspection by an inspector.)*

Section 3 of the Meat Inspection Regulations MEAT PRODUCTS EXEMPTED FROM THE APPLICATION OF THE ACT subsection (5) states:

(5) Subject to subsection (6), for the purpose of implementing the Agreement as defined in section 2 of the Canada-United States Free Trade Agreement Implementation Act, section 8 and subsection 9(2) of the Act do not apply in respect of a meat product that is (a) imported into Canada from the United States, as defined in section 2 of the Canada-United States Free Trade Agreement Implementation Act;

However, we did advise the CFIA that this exemption in the Regulations for imported product from the USA does not refer to Section 9(1) of the Act which requires all imported meat to be “packaged and labelled in the manner prescribed”. We continue to believe that the Canadian Food Inspection Agency does NOT have the regulatory authority to exempt imported meat products from Meat Inspection Regulation 92 which requires the registration of the meat packaging and labelling materials that come into contact with meat prior to use.

At that meeting with CFIA on the 13th of January 2010, the Canadian Food Inspection Agency expressed “concerns” with industry compliance with Section 94 (1) of the Meat Inspection Regulations. That paragraph states:

94. (1) Subject to section 122, every label used in a registered establishment in connection with a meat product identified as edible shall include or consist of the following:

(a) in the case of an immediate container of a prepackaged meat product or a tag, other than an official tag, attached to a prepackaged meat product,

(i) the identity of the meat product in terms of its common name or in terms that are descriptive of the meat product,

(ii) except in the case of a meat product prepackaged at a random weight, the net quantity of the meat product,

(iii) the name and address of the registered establishment where the meat product was produced or labelled or of the person for whom the meat product was produced or labelled, preceded by the words "Prepared for" and "Préparé pour",

(iv) the meat inspection legend,

(v) subject to sections 118 to 120, a list of the names of every ingredient and component in the product where the product is a prepared meat product,

(vi) subject to subsection (3), storage instructions,

(vii) where the durable life of the meat product is 90 days or less, the words "Best before" and "Meilleur avant" followed by the durable life date, and

(viii) in the case of a dressed carcass derived from a young chicken or young duck, or a portion thereof, that may contain kidneys, the words "May contain kidneys"

We fail to understand why the Canadian Food Inspection Agency is raising concerns with industry compliance with this paragraph. The Meat Inspection Regulations clearly defines "Prepackaged" as:

"prepackaged" means, in respect of an edible meat product, packaged in a container in the manner in which it is ordinarily sold to or used or purchased by a consumer without being repackaged;

We do not agree that all meat produced in Canada's federally registered meat establishments that is vacuum packed in a plastic shrink wrap container should be subject to Meat Inspection Regulation 94 (1) (a). This requirement is only for prepackaged meat products intended to be sold to consumers. "Ordinarily" or "in the normal order of events", most primals and sub-primals are NOT sold to consumers at retail in that same plastic shrink wrap container because these meats are further cut into smaller portions and repackaged for retail or sold to food service outlets.

The issue will be discussed further at another meeting with the Agency.

However, that being said, the Agency is considering requiring the mandatory inclusion of the Meat Inspection Legend and establishment number on each and every piece of meat that is in a vacuum packed plastic shrink wrap regardless of its end use.

Meat Inspection Regulation 92

At a follow up meeting with Karen McIntyre and her entourage on the 17th of February the Canadian Food Inspection Agency has agreed to proceed with the official regulatory process to amend Meat Inspection Regulation 92 to remove the requirement of the meat industry to register their packaging materials.

The compulsory premarket registration of food contact material used for meat products is another example of additional regulatory burden imposed on meat processors that is not faced by complete sectors of our grocery supplies, such as bakery goods, cereals and spices. Any packaging material for use in a registered meat establishment which is intended to come in direct or indirect contact with meat products must be submitted for evaluation by the Canadian Food Inspection Agency prior to the sale of the meat product.

Health Canada Workshop on March 30, 2010, on the High Hydrostatic Pressure Processing (HPP)

Health Canada will be holding a workshop on HPP on March 31, 2010, in Ottawa. The objective is to identify the research/information gaps that need to be addressed on HPP technology as a food safety tool. This workshop is held by invitation only with a maximum of approximately 70 participants. The Canadian Meat Council is contributing to this event and a representative segment of the meat processing industry will be invited to attend. Invited speakers include Dr. Tonello and Mr. Rick Marshall of Gridpath Solution, and Mr. Peter Stein of Piller's who will present industry experience with this technology. Invited scientists from academia are Dr. Hosahalli Ramaswamy of McGill University and Dr. Michael Gaenzle of the University of Alberta. The two presenters from Health Canada are Dr. Alex Gill, research scientist in the Bureau of Microbial Hazards and Mr. Luc Bourbonnière, Chief of the Novel Foods Section.

Food Safety Enhancement Program

The Canadian Food Inspection Agency released a draft of its Food Safety Enhancement Program manual to the industry in December. The Canadian Meat Council submitted its comments in January, through a working group formed to specifically review this document. The CFIA intends to hold industry days in the spring to review both this revised manual and the Compliance Verification System.

Regional Meetings

The Ontario members will hold their next meeting with the Ontario region Canadian Food Inspection Agency on Friday, April 16. An agenda will be distributed to members shortly.

TECHNICAL COMMITTEE – 2010 MEETING CALENDAR		
Friday, April 16	Ontario Region CMC/CFIA	Guelph, Ontario
Wednesday, May 5	CMC	Fairmont Empress Victoria, British Columbia
Wednesday, September 29	CMC	Sheraton Gateway Hotel, Toronto Airport
Thursday, September 30 - Friday, October 1	Technical Symposium	Sheraton Gateway Hotel, Toronto Airport



CANADIAN MEAT COUNCIL - STAFF CONTACT INFORMATION

Jim Laws

Executive Director

Tel: (613) 729-3911 x 24

E-mail: jiml@cmc-cvc.com**Sylvie Dobinson**

Finance Manager

Tel: (613) 729-3911 x 22

E-mail: sylvied@cmc-cvc.com**Claudette Dalpé**

Director of Trade and Regulatory Affairs

Tel: (613) 729-3911 x 31

E-mail: claudetted@cmc-cvc.com**Margo Ladouceur**

Regulatory Affairs Manager

Tel: (613) 729-3911 x 25

E-mail: margol@cmc-cvc.com

CANADIAN MEAT COUNCIL - MEETING CALENDAR

DATE	MEETING
2010	
March 2-3	Executive Committee and Board of Directors Meeting Ottawa, ON
March 7-9	American Meat Institute - Annual Meat Conference Rosen Shingle Creek, Orlando, FL
March 25-26	American Meat Institute - Animal Care & Handling Conference Westin Crown Center, Kansas City, MO
April 6-8, 2010	11th Annual Thermal Processing of Ready-to-Eat Meat Products Short Course - www.ag.ohio-state.edu/~meatsci/calendar.html Ohio State University, Columbus, OH
April 29-30	American Meat Institute - Conference on Worker Safety, Human Resources, and the Environment Westin Crown Center, Kansas City, MO
May 5	Canadian Meat Council Committee Meetings Fairmont Empress Hotel, Victoria, BC
May 5-7	Canadian Meat Council 90th Annual Conference Fairmont Empress Hotel Victoria, BC
June 6-8	Canadian Poultry and Egg Processors Council - Annual Convention Saskatoon, SK
July 15-16	Executive Committee and Board of Directors Meeting Kananaskis, AB
July 16	Western Golf Tournament Kananaskis Country Golf Course, AB
August 13	Sheep's Head Fishing Derby Port Credit, ON
September 10	Canadian Meat Invitational Golf Tournament Ajax, ON
September 30-October 1	Canadian Meat Council Technical Symposium Sheraton Gateway Hotel, Toronto Airport
2011	
May 4-6	Canadian Meat Council 91st Annual Conference Halifax Marriott Harbourfront Hotel Halifax, NS

