



Chook Chat



A joint publication of
The Free Range Poultry
Association of Qld Inc.
and the Qld Egg
Farmers Association
Inc.

December 2006
Volume 5, Issue 5

Special Interest Articles

Ivy's last report for 2006



Report from the Chair

We've had a full year even though the start of it was fairly slow. At FRPAQ we started on the right track with the new executive committee setting up a schedule of monthly meetings which we kept to. We joined the 21st Century by holding our meeting by teleconference but as this was expensive, 2007 will see an even larger move into the world of high tech as we commence our first meeting in February via the Internet.

Over this year OEFA have had some good responses working with QDPI&F at meetings they've held with the Minister to discuss such matters as; the use of Newcastle Vaccines, Safe Food, Environmental, and Biosecurity issue and of course the cage issue with discussion continuing into 2007.

Safe Food Qld now has two enforcement officers working with local Gov't Environmental Health Officers to establish whether producers are meeting Safe Food Qld requirements.

Politicians won't let Bird Flu die as they see enormous media exposure for themselves whenever it is brought up. I believe it won't be our bird flocks that cause us problems, but human to human cross over infections. Meanwhile I am still following up on the available information that comes to my desk.

I attended numerous meetings over the past year. CRC Sydney was a very informative day on new and old research being done and new proposals that have been put forward that will help industry.

Meetings with Geoff McGlashan of SEQ Catchments and Penny Hamilton of Condamine Alliance proved fruitful as they provided funding for an Environmental Management System to be developed and provided to our producers free of charge. The training program was held in a number of centres throughout SE Qld. Central Qld and FNQld. The program is close to finalisation with the final stage awaiting last approved funding to arrive. Discussions with Stewart

Cameron of EPA re enacting legislation of the Egg Industry EPA resulted in Industry receiving a draft Poultry Meat EPA guideline for consideration.

A Safe Food Qld meeting was held to give direction to those who are on the FSANZ committee so that all reps have the same direction. I received a report given by Kerry Bell re: how safe food is going about the implementation in Qld at the moment.

All in all, I feel we have taken great strides forward although there is still much to achieve.

I would like to take this opportunity to wish you all a very merry and safe Christmas but most of all a verry happy and WET New Year. Thank you to all those producers who have helped to make things happen.



I Inwood

Individual Highlights

Egg Nog Recipe 2

Snippets



Do you talk to your hens? Maybe you should. The AWSC in Melbourne and the Ohio State University USA are working together to demonstrate that fear of humans can have a detrimental affect on both productivity and welfare in laying hens. So, tread softly, speak nicely and a lullaby at bed time might be a good thing.

And Just Because It's Christmas

We can get away with being a bit crazy – here are some silly jokes

Q. What did Snow White call her chicken?

A. Egg White!

Q. Why did the Egg hide?

A. He was a little chicken!

And for the computer nerds among us

Q. What happens if you mix up a computer manual with a cook book?

A. You get an Egg-Shell spreadsheet!!



Rich Eggnog!

6 Large eggs
3/4 c Sugar
1 1/2 c Brandy
1/2 c Rum
4 c Milk
4 c Cream
1/2 c Icing sugar
Nutmeg to sprinkle

Separate the yolks from the whites of the eggs. Beat the yolks slowly while simultaneously adding the sugar; do this until the mixture is pale and golden. Now slowly add in the brandy and rum, then beat in the milk and half the cream.

Set aside until just before serving, then

whisk the egg whites until stiff and fold them into the eggnog mixture. Whip the remaining cream and icing sugar until thick. Top each glass of eggnog with whipped cream and a shake of nutmeg. This yields eight servings.



THE COMMITTEES OF QEFA AND
FRPAQ WISH ALL THE MEMBERS
AND ASSOCIATE MEMBERS A

VERY MERRY CHRISTMAS

AND A

**HAPPY AND PROSPEROUS NEW
YEAR**