



# The Glengarry Moos



Glengarry's Favourite 'Moos'letter

SUMMER, 2010

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## Special points of interest: Vermont

- Capital—Montpelier, Largest City—Burlington
- Area—Ranked 45th in the U.S.—9,620 sq. mi.
- Population—Ranked 49th in the U.S.—621,760 (2009)
- Admission to the Union—March 4, 1791
- There are over 7,000 farms in Vermont

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## 2010 SUMMER BUS TRIP—VERMONT! August 27, 28, and 29 2010

The Glengarry Cattlemen have arranged 3 full days of tours and sight-seeing south of the border in Vermont.

The first stop of our trip on Friday, August 29 will be Church Street Waterfront Marketplace in Burlington, followed by Ben & Jerry's Ice Cream Factory Tour. Our first farm tour will be Gaylord Farms, home of 250 Black Angus and Belted Galloway cows. Accommodations for the weekend are the Hollow Inn in Barre, nestled in the Green Mountains of Vermont.

We will be heading to the Billings Farm and Museum in Woodstock, an operating dairy farm and museum of Vermont's rural past, on Saturday morning.

Cloudland Farm, our next stop, is a scenic century farm with the

Appalachian Trail running through. Originally a dairy farm, it is now home to Black Angus cattle as well as pastured chickens, turkeys and pigs.

Saturday will end in Shoreham with a beef farm tour of Paul and Rene Saenger's Farm and Boat Tour on Lake Champlain. The Carillon is a 60 ft. luxury replica of a 1000 Island Cruise Boat.

We will stop for Sunday brunch on our way north to do a farm and Winery tour of the Boyden's in Cambridge. Mark and Lauri Boyden have diversified their beef operation into Agri-Tourism where they offer a corn maze, pavilion events, and a renovated barn available for weddings and other large gatherings. The winery belongs to Mark's brother, David and his



wife Linda.

Our final stop will be Mac and Ian Cumming Glengarry Farms in Burke, NY.

Bus, accommodations, and some meals are included in the \$225 double occupancy per person charge. Please call any director by August 10 to reserve your spot.

Note that an enhanced drivers license or passport is required to enter the U.S.

## PRODUCER PROFILE—PETER AMSTUTZ

Peter Amstutz has been raising grass fed Belted Galloway cattle, the 'Oreo' breed, to sell at farmers markets and through his North Lancaster farm gate for 16 years,

"I am not a farmer by trade," explained Peter, "so I consider myself lucky to fall into the Galloway breed." Galloways are excellent foragers, and provide an exceptionally lean meat preferred by his customers according to Peter.

"City people today like lean

meat, and they like to know where their food comes from." he explained.

Galloways do well on an exclusive diet of forages according to Peter and grow optimally at a slower rate.

He runs a cow/calf to finish operation, marketing his beef at about 3 years of age. His Galloways finish at a 450 to 550 dressed carcass weight.

His herd size fluctuates since he finishes his stockers but he has

about 50 mature cows as well as replacement heifers and 3 bulls.

Peter buys all his purebred bulls and keeps them for 6 or 7 years.

Peter belongs to the American Grass-fed Association while also raising hormone free beef.

Peter has a chemical free farming philosophy, and as such, takes only one cut of hay from his rented land. "It's too hard on the land otherwise," he said.



We now require a passport or enhanced drivers license to enter the States.

**The Old  
Farmer's 2010  
Almanac  
predicted that  
summer would  
be cooler and  
drier than  
average!**

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## PASSPORT OR ENHANCED DRIVER'S LICENCE ?

Our 2010 bus trip is to the States which will require either a passport or Enhanced Drivers Licence. Both documents require a certain amount of hoops to jump through, and time is of the essence. The EDL can take 2- 6 weeks whereas a passport usually takes 4 weeks or less.

Starting June 1, 2009, the United States government required all Canadian citizens entering the U.S. by land or water to present a valid passport or other approved secure document that denotes the bearer's identity and citizenship. The enhanced driver's licence was developed as a passport alternative for Ontarians who are Canadian citizens to use when entering the U.S. by land or water.

Changing to an enhanced driver's licence is completely voluntary. It is ideal for a licensed driver who frequently travels to the U.S. by motor vehicle. It's less expensive than a passport and can be conveniently stored inside a wallet just like a regular driver's licence.

You need a valid driver's

licence, valid birth certificate in good order without lamination unless it was issued laminated, and a health card to apply for an EDL. Ladies, if you have changed your name when you were married, you will also need to provide your marriage certificate.

There are also 3 application forms that are also required to be brought to your appointment. The fee for an EDL card is \$40.00. It must be noted that the cost goes with the validity of your licence. Those who have recently renewed their licence will have the EDL for the duration of their licence whereas someone who has their licence expire within 2 years will need to pay the \$40 again in addition to the cost of renewing their licence when they renew.

The EDL is cheaper than a passport if you never plan on flying to the States or internationally. However, the EDL cannot be used when flying into the U.S. A valid passport or a NEXUS card is required to fly to, through or from the U.S. The passport is less cumbersome to apply for al-

though it costs \$87 plus the cost of a photo to apply for. Forms for the passport can be picked up at the Post Office.

Certificates required are original birth certificate, proof of identity, and your passport photo. Payment can be made by a certified check or money order for \$87 or by credit or debit card. Finally, your guarantor must sign the 'Declaration of Guarantor' section and sign the back of **ONE** only of the 2 photos you will receive when you have your photo taken.

Completed passport applications along with payment and photo can be brought to Pierre Lemieux's office in the North Glengarry Municipal Building on Monday or Wednesday between 9:30 and 3:30 where they will ensure everything is correct and send it off for you. Photos can be taken at numerous places in Alexandria.

Appointments for the EDL or further information can be made by calling 613-932-5332 in Cornwall.

### PLEASE NOTE: OCA CHECK-OFF IS SUBJECT TO HST

Ontario Cattlemen's Association has developed revised check-off forms which are applicable to all transactions made on or before July 1, 2010

**GLENGARRY CATTLEMEN APPRECIATE  
THE SUPPORT OF OUR SPONSORS**

## PETERBOROUGH IS COMING TO TOWN

Glengarry is very pleased to host the Peterborough County Cattlemen on August 17th, 18th, and 19th. Our guests will be stopping by Upper Canada Village on the way to a farm visit in Stormont.

While in Glengarry they will be touring Terryland Farm, the home of George and Linda Heinzle, winners of the 2010 Producer of the Year Award. The dairy farm will be visited as

well as their anaerobic biodigester.

Dunvegan's Harold and Janet MacCrimmon's Limousin farm will also be featured. Additional farms to be visited will be announced as the event draws nearer.

They will then be heading home with a stop at Dwight Foster's farm in North Gower, and touring the Ottawa Experi-

mental Farm.

There is a meet and greet dinner planned for our guests on August 18th, at 6:00 pm at the farm of Bruce and Wendy Beswick. This is a great opportunity for Glengarry beef producers to catch up on local happenings as well as meet with our guests. Please make a point to join us to welcome our guests in true Glengarry fashion!



## Recipe : THE CANADIAN WEST—KATE'S CHILI

John and Kathy Duffy  
Doubletree Ranch,  
Buck Lake, Alberta

Kathy developed this recipe over the years by trial and error., adding different ingredients according to the mood. This is the mild "company" version. Serve with biscuits and grated cheese.

Serves 6.

2lbs. Ground beef  
1 large onion  
1 clove garlic, minced  
2 green peppers, chopped

1 red pepper, chopped  
1 28 oz. can red kidney beans  
1 28 oz. can brown beans  
1 10 oz. can sliced mushrooms  
1 19 oz. can tomatoes, diced  
2 cups whole kernel corn  
3 tbsp. chili powder  
1 tsp. parsley flakes  
1/4 tsp. chili powder  
1 tsp. parsley flakes  
1/4 tsp jalapeno flakes  
1/4 tsp cayenne pepper  
Salt  
1 tbsp. Tex-Mex complete seasoning mix

Brown meat in a large frying pan, add onions and garlic. Continue cooking until onions are transparent. Add spices and transfer meat mixture into a large pot. Put the remaining ingredients in the frying pan and heat through. Add to meat and cook.

This recipe comes from 'The Cowboy Country Cookbook'. Their dedication is worth repeating.

To our mothers, grandmothers, great-grandmothers, and all women who contributed mightily in the settling and taming of this raw land, and who along the way managed to make the whole experience taste pretty darn good.

### Congratulations

to  
**Devan  
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## ON GOING DANGLE TAG SAGA

In our last Moosletter, we reported that the Canadian Food Inspection Agency reversed their original decision to phase out dangle tags, thus allowing them to remain an approved tag.

WELL ... They have changed their minds again.

Effective July 1, 2010, all cattle

must be tagged with an approved Radio Frequency Identification (RFID) tag prior to moving them from their current location or leaving their farm of origin. These tags will replace the dangle tags.

"RFID technology is critical to advancing the traceability system and maintaining the speed

of commerce that our producers require to remain competitive in the marketplace," said Travis Toews, President of the Canadian Cattlemen's Association in a press release. "De-listing of the bar-code tags is an important step in enhancing our national ID and traceability system."

**GLENGARRY  
CATTLEMEN 'S  
ASSOCIATION 2010  
BOARD OF DIRECTORS**

- Dick VanderByl 525-3409
- Ian Howes 528-1596
- Wendy McPherson 525-9976
- Ian MacLennan 874-2385
- Walter McIntosh 528-4694
- Wendy Beswick 874-2726
- Harold Norman 346-2259
- Rudie Vanderbyl 525-2951
- Heinz Hess 346-1695
- Joey Vanderbyl 525-2757
- Keith Wells 931-2485

**ATTENTION TO ALL LOCAL BEEF PRODUCERS!!**

Looking to join an organization to keep abreast of issues affecting your operation and networking with other producers in your area?

**Benefits of Joining**

- Networking with other producers in Glengarry
- Staying abreast of issues facing the Ontario Beef industry
- Give direction to OCA and initiate change
- Organize successful events in your community
- Get involved with other Glengarry events and organizations

The Glengarry Cattlemen's Association meets on the 1st or 2nd Thursday night of every month at 8:00 pm.

Alexandria Pizzeria Restaurant .

Please contact any director to attend or just show up.

**Visitors or members are always welcome!**



**Ontario Cattlemen's Association—Provincial Arm**

The Ontario Cattlemen's Association (OCA) promotes Ontario beef cattle production through policy planning, government lobbying, industry development programs, research, and communications along with



the promotion and advertisement of beef. OCA also provides services to cattlemen in domestic and export market development and market pricing co-ordination and reporting.

**Let them know your opinion , thoughts and rants!  
1-866-370-2333**



**Ontario  
Cattlemen's  
Association**

*Committed to Cattlemen*