# FIELD NOTES

FALL 2019 EDITION

# We are moving barley



It's been another year of growth for global demand



Closing out crop year 2018/2019, export reports are indicating that it has been another good year for Canadian barley. And even though harvest 2019 is facing challenges in many parts of the province, demand for Canadian barley remains strong.

According to the Canadian Grain Commission (CGC), Canada's 2018/19 barley exports reached 2.2 million tonnes by the end of July. This compares with 1.9 million tonnes in 2017/18 and a five-year average of 1.4 million tonnes.

The CGC also reported increased exports this year to Japan, as well as some significant feed barley exports to the Middle East including Kuwait and Oman. In addition, Canada exported some quantities of malting barley to Argentina and South Korea. Although exports to China



fell somewhat, trade estimates suggest malting barley sales to China were flat year over year at about 1.3 million tonnes.

Exports to the United States fell to their lowest levels in years, at just as our board is committed to investing the majority of this into research and development projects that have been carefully chosen to grow our industry sustainably over the short and long term.

"Our board is committed to investing the majority of this into research and development projects that have been carefully chosen to grow our industry."

40,200 tonnes.

At SaskBarley, our checkoff revenues continued to be strong. This is good news for barley farmers, Approximately 3% of producers continue to claim their refund, which means that the vast majority of barley

producers understand that their check-off investments are critical to nurturing the industry. We are very grateful to all of you who contribute and value our work.

Coming up this fall, we have a number of events we will be helping facilitate – see Pg. 2 for a full listing. We hope to see you at some or all of them, and please take the time to chat with one of our board members about what's happening with barley production in your area.

Wishing you all a wonderful winter and new year,

Jason Skotheim, Chair



### **NEWS**

# SaskBarley awards two graduate scholarships

Earlier this year, we launched our scholarship program to help invest in promising university students who are carrying out university-level research that can help us achieve our organizational goals.

In September, we awarded two \$5000 scholarships to graduate students at the University of Saskatchewan (U of S).

- Fan Yang. A PhD student in the U of S Department of Plant Sciences, Fan is currently researching Ruhq, a gene that is resistant to covered smut, with the overall goal of helping breeders incorporate effective covered smut resistance into future varieties by developing tightly linked molecular markers to the Ruhq gene.
- Coleman Nixdorff. Currently completing a Master's degree in the U of S Animal Science program, Coleman is researching how processing feed barley affects the performance parameters, carcass qualities and starch digestibility of finishing feedlot cattle. His overall goal is to quantify the economic benefit of barley as feed, in order to maintain and increase demand for Western Canadian feed barley.

For more information on our scholarship program, please visit: saskbarley.com

#### **Harvest Sample Program**

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The Canadian Grain Commission (CGC) is now accepting samples for its Harvest Sample Program.

Canadian producers are invited to send in grain samples and in return, receive a report on the quality of the sample to aid in their marketing. Reports include information on grade, dockage assessment, protein and oil content, fall number and vomitoxin levels.

The program also allows the CGC to monitor overall quality levels of crops for the year.

Samples will be accepted until November 30, 2019, and results are available within 15 business days.

To learn more: https://www.grainscanada.gc.ca/en/grain-quality/harvest-sample/

#### Learn to Lead

SaskBarley is a sponsor of the 4th annual 2019 Learn to Lead conference, hosted by SaskCanola. The event takes place in late November, 2019, and is geared towards helping progressive young Saskatchewan producers develop skills in leadership, marketing, stress management, governance and more. SaskBarley will be sending two registered barley producers to the two-day workshop, taking place this November.

#### **Value Creation**

Last year, Agriculture and Agri-Food Canada (AAFC) proposed changes to the way new varieties of wheat, barley and other Canadian crops are developed in Canada.

Specifically, it proposed to move away from the current model, which is supported mostly by government funding and into one of two new options, both of which rely on farmers paying more money for their seed.

At SaskBarley, our Board of Directors is in strong agreement that more analysis and consultations are needed before AAFC can proceed with the proposed models, especially regarding impact to producers. We also strongly believe that barley needs to be treated separately from other crops.

While we wait for the AAFC to conduct its promised mass-scale consultations with farmers about this issue, we urge you to get involved in the discussion. There are various ways you can do so. Learn more at www.saskbarleycommission.com/priorities/value-creation.



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### **UPCOMING EVENTS**

#### **Malt Academy** Saskatoon

November 6 & 7, 2019

Saskatoon Inn, Saskatoon

SaskBarley and the Canadian Malting Barley Technical Centre (CMBTC) have teamed up to bring you Malt Academy 2019 in Saskatoon this fall! This two-day course will provide Saskatchewan barley producers with a complete overview of the malting industry, domestically and globally, helping them to make informed decisions around growing and marketing their crops.

The course is free for registered Saskatchewan barley producers. Space is limited so register now!

#### Registration

Email dseiferling@ saskbarleycommission. com with your name, business name and contact information.

#### **Top Notch** Meeting

November 21, 2019 Living Sky Casino, Swift Current

SaskBarley is a sponsor of the 2019/2020 SaskCanola Top Notch meetings, held throughout the province this winter. The first meeting will be in Swift Current and will feature a full agenda of sessions aimed at helping Saskatchewan farmers

better produce and market their crops, including grains and oilseeds. Visit www. saskcanola.com for more information.

#### **Grade School** 2019

November 18, 2019

Painted Hand Casino, Yorkton

November 19, 2019

Heritage Inn, Moose Jaw

In partnership with SaskWheat and SaskCanola, we are once again hosting Grade School sessions this fall. This one-day workship will explain different degrading factors in wheat,

barley, and canola, led by grain inspectors by the Canadian Grain Commission (CGC). There will also be a session on how to collect a representative sample of grain and the benefits of using the CGC's Harvest Sample Program, as well as what farmers should know about grain contracts.

Learn more and register at www.saskwheat.ca/events

#### SaskBarley AGM

January 13, 2020

TCU Place, Saskatoon

SaskBarley's 2020 annual general meeting (AGM) will take place at 3:00PM, Monday, January 13, 2020, at TCU Place, Saskatoon.

Please note, if you are attending the AGM and are NOT registered for CropSphere, please stop at the Conference Registration Desk on your way in to pick up your "AGM ONLY" attendance pass.



Registration Opens November 1!

ldeas, Innovation and Knowledge CropSphere 2020 • January 14 & 15

#### Keynote Speakers



Andrew Coyne Postmedia



Darci Lang Author

For more information on registration, agenda and speaker



Sylvain Charlebois Management & Agriculture

Location: TCU Place 35 22nd Street F Saskatoon, SK

Hosted by: SaskBarley SaskCanola SaskFlax SaskOats Saskatchewan Pulse Growers Sask Wheat

www.cropsphere.com

announcements visit our website.

@CropSphere





# Brewing a strong future

The CMBTC is leading several research initiatives strategically aimed at growing markets for Canadian malting barley and maintaining Canada's reputation as a top supplier

In addition to providing core funding for the Canadian Malting Barley Technical Centre (CMBTC). SaskBarley provided funding to the organization for several research projects that aim to help expand markets and uses for Canadian malting barley.

Here's an overview of this research to date.

## **EXPANDING USES FOR CANADIAN BARLEY IN CHINA**

With funding from SaskBarley, the CMBTC engaged the China National Research Institute of Food & Fermentation Industries, based in Beijing, to conduct a research study looking into the feasibility of using Canadian barley for the production of baijiu.

Baiju is considered the best selling spirit in the world, although is not widely known outside of China. More than 10.8 billion litres of the white spirit were sold last year.

Daqu, a "strong aroma" version of baijiu, is commonly made using sorghum. This study found, however, that barley could successfully be substituted in place of sorghum for the majority of the grain used in the brewing of traditional daqu, and quite possibly for other variations of baijiu.

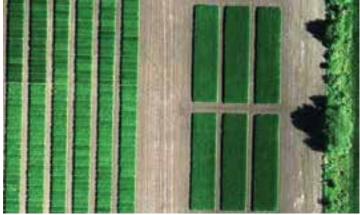
Research is ongoing but the results will hopefully present an important new opportunity in the marketplace for Canadian barley.

#### UNDERSTANDING HOW MALTING BARLEY ATTRIBUTES CONTRIBUTE TO BEER FLAVOUR AND AROMA

Maltsters and brewers are increasingly interested in the flavour impact of specific malting barley varieties. However, there is limited understanding of how specific barley varieties contribute to the flavour and aroma of beer.

The CMBTC is currently undertaking a research initiative to help change that. In collaboration with Dr. Michel Aliani (University of Manitoba), Dr. Ana Badea (Agriculture





The CMBTC is leading research to help understand the sensory attributes of notable existing Canadian malting barley varieties.

and Agri-Food Canada), Dr. Aaron Beattie (University of Saskatchewan) and Dr. Flavio Capettini (Alberta Agriculture), the project will focus on better understanding sensory attributes of notable existing Canadian malting barley varieties.

Results from this project can be used by breeders to examine the genetic linkages of these attributes to individual varieties and will provide breeders with reference points for future breeding efforts with respect to barley varieties and their resulting sensory profile of beer.



Research is ongoing but the results will hopefully create important value-added opportunities for the Canadian malting barley value chain.

## UNDERSTANDING AND CONTROLLING PREMATURE YEAST FLOCCULATION

Premature yeast flocculation (PYF) is an issue that can occur in the brewing process when yeast prematurely combines into clumps, resulting in incomplete fermentation and undesirable beer quality. PYF poses a challenge for brewers and can lead to substantial economic losses. One of the major challenges associated with PYF is that currently we don't know what causes it.

This is why the CMBTC launched a project aimed at identifying and controlling factors that lead to PYF. In collaboration with barley breeders, Molson Coors, and Dr. Alex Speers (Dalhousie University), the research

### "Canadian barley has been in high demand by China's brewing industry because of its high levels of protein and enzymes."

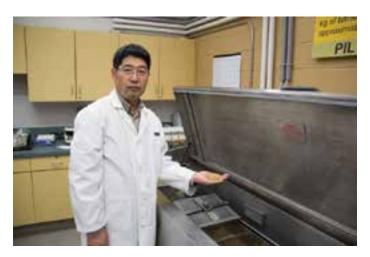
is investigating microbial load from suspected fungal infections, susceptible yeast strains, and treatment measures within the malt process. The project also aims to develop and improve upon rapid methods to assess malt's potential for PYF in brewing.

Research is currently ongoing but the goal of this study is to provide knowledge to breeders and brewers to help them avoid and prevent contributing factors to PYF, in order to create a better end use product for Canadian malting barley.

## INCREASING THE SELECTION RATE OF BARLEY FOR MALTING USE

In an effort to increase the selection rate of barley for malting use, the CMBTC is leading a research project that aims to maximize the portion of high protein barley that can be blended into a batch of barley destined for malting.

The research is examining the effect of protein variation within a barley lot on its malting performance and quality, with the goal of optimizing the protein blending ratio of high and low protein barley and minimizing the negative impact on malting and brewing performance. CMBTC staff are working with commercial samples of CDC



CMBTC's Director of Malting and Brewing Operations, Yueshu Li, is leading several research projects, partially funded by SaskBarley, attempting to learn more about how to maintain and improve Canada's reputation as a top supplier of malting barley.

Copeland, AC Metcalfe and AAC Synergy and have sorted the samples according to different protein fractions.

Research is ongoing but preliminary results indicate that there are correlations between protein levels and key malt parameters such as extract, enzymes, beta-glucan and free amino nitrogen amongst the different protein ratio blends

The end goal of this research is to increase demand for Canadian barley.

## UNDERSTANDING QUALITY NEEDS OF THE CHINESE BREWING SECTOR

Historically, Canadian barley has been in high demand by China's brewing industry because of its high levels of protein and enzymes and its positive contribution to beer flavour and other characteristics such foam stability.

To maintain Canada's position as a supplier of premium quality, it will be important to continue to provide malting barley with unique and desirable quality characteristics to the Chinese malting and brewing industry.

Under this study the CMBTC is engaging with Chinese malting and brewing companies to better understand current and future quality requirements and interests, with the end goal of ensuring we continue to be a supplier of choice and maintain our edge in an increasingly competitive trading environment.

The study is ongoing.



# A growing concern

# Farmers play a vital role in reducing market risk

Despite Canada'a reputation for consistently delivering high-quality grain, the industry has faced a variety of market access concerns throughout 2019.

It seems like every month there are new issues, or even market closures, and shipments are being scrutinized at ever-increasing levels of rigour, with importing countries testing for residues in parts per billion or even parts per trillion.

Because of this, the Canadian barley industry condemns the use of glyphosate or other pre-harvest dessicants on barley. According to the Barley and Malting Brewing Research Institute (BMBRI), "barley offered for selection for malting must not have been treated with glyphosate or any other chemical that acts as a desiccant on the barley."

But glyphosate is just one of the products of concern today. A growing number of other products are facing shifting rules and regulations.

This is why the entire value chain must work together to keep up with the most current information on what is impacting markets and to ensure that our exports meet the standards set by importing countries.

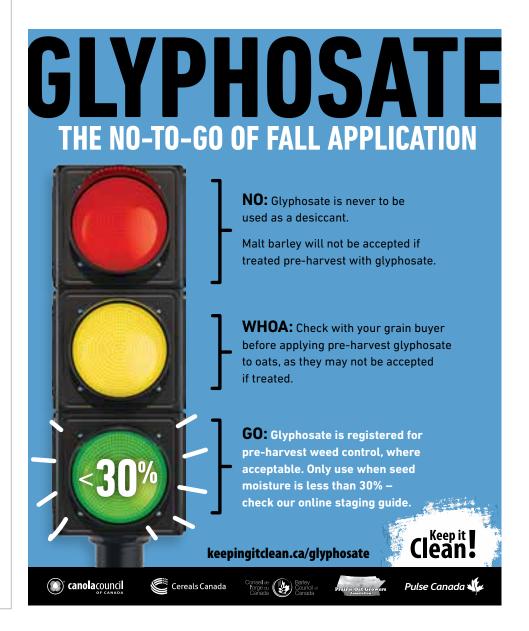
As some of the market access issues relate to on-farm pesticide use and residues, it's important that all farmers know the vital role they play in preserving markets and are aware of on-farm practices that will help reduce market risk.

## Five simple tips for a market-ready crop

To ensure harvested crops meet the requirements of domestic and international customers, and to protect your investments, follow these five simple tips:

# **#1: USE ACCEPTABLE PESTICIDES ONLY**

Only apply pesticides that are registered for use on your crop in Canada and won't create trade concerns. Talk to your grain buyer to ensure the products you are using are acceptable to both domestic and export customers.





#### #2: ALWAYS READ AND FOLLOW LABEL INSTRUCTIONS

Always follow the label for rate, timing and pre-harvest interval (PHI). The PHI is the number of days that must pass between the last application of a pesticide and swathing or straight combining. Applying pesticides or desiccants without following label directions may result in unacceptable residues.

#### #3: GROW DISEASE-RESISTANT VARIETIES AND USE PRACTICES THAT REDUCE INFECTION

Follow best practices like choosing blackleg and fusarium-resistant varieties, rotating crops and actively scouting for signs of disease.

For fusarium in cereals follow these disease management tips:

- Grow fusarium-resistant varieties.
- Apply a fungicide when there is an elevated risk of FHB.
- Plan crop rotations to manage fusarium.
- Plant clean seed and assess the benefits of a seed treatment in high risk areas to improve the crop stand.
- Use a combination of best management practices to control fusarium.

# #4: STORE YOUR CROP PROPERLY

Proper storage helps to maintain crop quality and keeps the bulk free of harmful cross contaminants.

- Make sure your storage bins are free of treated seed and animal protein like blood meal and bone meal.
- Clean bins thoroughly prior to storing your crop.
- Only use approved bin treatments (e.g. diatomaceous earth on cereals).
- Condition crops to moisture and temperature levels safe for longterm storage.
- Keep bins cool, dry, well-ventilated and check their condition regularly.

# **#5: DELIVER WHAT YOU DECLARE**

The Declaration of Eligibility is a legally binding document and incorrect information can be traced back to the farm.

These tips are provided by Keep it Clean!, a Canadian cross-commodity initiative aiming to protect the quality and reputation of Canadian canola, cereal and pulse crops. Visit keepingitclean.ca to learn more.





# SaskBarley announces 2019 election

### Four candidates are running to fill three positions

The Saskatchewan Barley Development Commission (SaskBarley) announced last month that it will be holding an election this fall.

The months-long nomination period closed September 13, 2019, with four candidates running to fill the three positions.

"We are pleased to have received a slate of high-quality candidates for our 2019 elections," says Board Chair Jason Skothem.

"This signals to us that the Saskatchewan barley community is engaged with the work we are doing and that barley producers are willing to invest their time and passion into helping build a sustainable future for our industry."

#### VOTING PROCESS AND RESULTS

Candidate information is available below and

on our website. Voting packages, including ballots and instructions, will be mailed out to all registered Saskatchewan barley producers in October. Packages will also include information about how to vote online. Voting closes at 4PM, Friday, November 29, 2019.

Election results will be announced in early December and officially presented at the SaskBarley AGM in January 2020. Please direct any electionrelated questions to:

Ann Smith Returning Officer Levy Central 306-975-6853

For all other inquiries:

Delaney Seiferling SaskBarley Communications Manager 306-321-7533 dseiferling@ saskbarleycommission.com





# Meet your 2019 candidates



MATT ENNS Rosthern, SK



MIKE HAYDON Cabri, SK



**KEITH RUEVE** Muenster, SK



GLENN WRIGHT Vanscoy, SK

which includes canola, wheat, peas and barley, and the Saskatchewan Valley area is a wellknown producer of malting barley. Matt attended the University of Saskatchewan earning a B.Sc. in Physical Therapy while playing out his athletic eligibility with the Huskies, the highlight of which was a national championship in 2004. After graduation, Matt worked as a physiotherapist in Saskatoon and farmed with his Dad. This continued for 10 years until a neighbor's farm went up for sale. At that time, the current partnerships were formed, and Matt was able to join the farm full-time.

In 2016 Matt happened upon the world of craft beer and saw an avenue to capitalize on their farm's ability to grow premium malting barley. This led to his attendance at the "Malt Academy" at Winnipeg's Canadian Malting Barley Technical Center, the touring of malting facilities and the production of feasibility studies involving Saskatchewan's end-users of malting barley. The result was the eventual founding of "Maker's Crafted Malts". "Maker's" is in Rosthern and is Saskatchewan's only craft malting facility. Matt produced the first commercial batch in January 2018 and together

with co-maltster, Steven Maier, "Maker's" serves brewers and distillers across Saskatchewan and the prairies. "Maker's" is a member of the Craft Maltsters Guild and in 2019, Matt attended the Craft Malt Conference in Montana where he presented on the agronomics and philosophy of growing malt barley and was able to exchange ideas with industry experts. The malting facility provides numerous opportunities to educate and further the connection between the farm-gate and the public. In the last year "Maker's" created the Bow Project to showcase Bow Barley

developed at the U of S. Matt has spoken at numerous events including CropSphere and Sask Ag's Crop Walks, and has been interviewed by several mainstream media outlets. "Maker's" recently hosted a Farmer/Brewer day which offered tours to end-users of a field of agronomic and variety trials and of production fields.

Matt is passionate about the production of and uses for high quality malting barley and believes there are many upcoming opportunities for Saskatchewan growers.





MIKE HAYDON
Cabri, SK
I am currently a fourthgeneration farmer in the

Cabri and Stewart Valley

areas, north of Swift Current, and it is my real hope that a fifth-generation farmer will follow. Our farm's crop rotation includes primarily barley, durum, lentils peas and canola. I started farming right out of high school and shortly after that, also sought to become a Journeyman welder. As a result, I worked many winters off the farm early in life. In addition to farming and welding. I've taken on other endeavours such as franchise restaurant ownership and oilfield/ pipeline welding and

consulting. All of these opportunities have provided me with valuable life experiences and I've made some terrific, lasting friendships as a result. My family is very important to me, and I have been enthusiastically involved over the years in coaching and managing my children's hockey and lacrosse teams.

We have consistently grown both malt and feed varieties of barley on our farm for many years. I believe that it is extremely important to keep improving barley varieties,

as well as finding new and effective ways to meet the continual change and challenges that are always present in today's everevolving markets.



**KEITH RUEVE** Muenster, SK

Keith Rueve, together with his brother Kent and their families, operate a thirdgeneration farm south of Muenster, where they grow barley, wheat and canola.

Keith studied at the University of

Saskatchewan before returning to the family farm in 1985. He spent his winters working at various manufacturing facilities. In 1991 he began working at Pound-Maker Agventures, where he has since worked as a power engineer, ethanol plant manager, and currently occupies the position of Director of Ethanol Production, Safety and Environmental Compliance.

Keith was elected to the Saskatchewan Barley Development Commission (SaskBarley) Board in 2015 and is the current co-chair of the Research Committee and representative to the Farm and Food Care Saskatchewan Board. He is also the current chairman of the SHL Rural Water Pipeline Association, past chairman of the Saskatchewan Biofuels Development Council and sits on the Board of Directors of the Muenster Curling Club.

Keith's situation is unique because of his involvement in both the grains and livestock sectors. As a barley grower for over 30 years, he understands the challenges faced by farmers when growing malt barley. And as an employee with Pound-Maker, a feedlot purchasing over 2 million bushels of barley annually, he understands the daily challenges of the livestock sector and the need to

continue barley research within the province.

Keith believes that a vibrant barley industry is necessary for primary grain production, including both the malting and livestock industry. Levy dollars collected through SaskBarley must be directed to improved genetics and higher yield for both barley producers and the industries in which barley is so important.

Keith hopes to continue to serve on the SaskBarley Board to further the research initiatives currently underway by the Commission.





**GLENN WRIGHT** Vanscoy, SK

Glenn Wright and his family live on a farm near Vanscoy, SK. Glenn moved out of the city in 2004 and began a grain farming operation from scratch. He didn't grow up on a farm, but the farming seed was planted in his mind at an

early age. All of Glenn's extended family farmed, and he was always envious of his cousins.

Glenn has grown cereals, canola, lentils, and alfalfa (both seed and forage) for many years and has more recently become interested in regenerative agriculture. He has been doing more work with intercropping, reducing input costs, and trying other specialty crops such as camelina. Glenn has been growing hulless feed barley for seven years and understands the demands that face barley growers in meeting the needs of distinctive markets. He is broadening his understanding of innovative farming practices as he "learns to do by doing" on his farm.

Glenn grew his farm using off-farm income, working as an engineer in resource extraction for 20 years before leaving to focus on farming and returning to school. He is passionate about continuing his education and is presently pursing a law degree.

"I am running for the Saskatchewan Barley Commission because I am interested in advocating for policies that benefit barley farmers. I know that farmers carry tremendous risks - input costs, weather, buyers defaulting on payment, and export/ trade disruptions. I think about the importance of fair regulations to protect farmers every time I buy canola seed for \$700/bag. I wonder why farmers

should have to buy seed for 70 times the price of what we are able to sell if for? I worry that the proposed changes to farm saved seed rights and proposed end point royalties will hurt farmers. These changes have been pitched as 'value creation for cereals,' but I ask: value creation for who?"

"I would be a strong farmer voice, focusing on issues that impact our bottom line. I will consistently ask the question: does this policy benefit the farmer? I welcome the opportunity to work for farmers on the Saskatchewan Barley Development Commission and ask for your vote."



## THE SASKATCHEWAN BARLEY DEVELOPMENT COMMISSION:

The Saskatchewan Barley Development Commission was established in 2013 under the Agri-Food Act, 2004

## SASKATCHEWAN BARLEY DEVELOPMENT COMMISSION (SASKBARLEY)

Jill McDonald, Executive Director Direct Tel: 306-370-7237 jmcdonald@saskbarleycommission.com

#### **OFFICE HOURS:**

Monday to Friday 8:30 a.m. - 4:00 p.m.

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Bay 6A - 3602 Taylor Street East Saskatoon, SK S7H 5H9 General Inquiries: 306-653-7232

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Return undeliverable Canadian addresses to the below address

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