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Meeting tonight will look at loss of small abattoirs

June 9, 2010

To the editor:

As a consumer who has prefers to buy food as locally as possible (ie. Ontario-produced at least), I am finding it increasingly difficult to do just that. In the last while a number of our local abattoirs (small local meat and poultry processors) have closed. Upon asking questions, I have been horrified to learn the types of regulations which are being dumped on them by provincial inspectors - things which have absolutely nothing to do with food safety! And the paperwork that's required is more than a bit unreasonable and excessive.

In Ontario we have the luxury of a safe food supply, as long as it is produced, processed and packaged here, but how much more can local businesses be expected to endure (and pay for)? Will we soon have only food which was produced, processed and packaged in some other place where food safety is not a priority? And what about additives and contaminants?

Tonight (June 9) there's a meeting at Elmwood Community Centre at 8 p.m. which will help us learn more about the issue of the loss of small abattoirs in Ontario (We had over 900, fifteen years ago and now have less than 200!)

It is open to the public and sponsored by Malcolm Women's Institute, with the Grey and Bruce associations of the Federation of Agriculture, Christian Farmers Federation of Ontario and National Farmers Union. Admission is free and there will be time for questions, comments and discussion.

For more information, contact a member of the planning committee: OFA office at 364-3050, Gerry Poechman at 364-5657, Don Ahrens at 363-3966, Marg McCready at 363-3219, Ruth Engel at 363-0900, Barb Klages at 881-1950, Joan Wilhelm at 881-4293

Anybody have any reasonable solutions?

Respectfully yours,

Barbara Klages,

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