



THE MUNICIPAL AGRICULTURE CONNECTION

February 2022 Volume 16, Issue 1

UPCOMING EVENTS

Garden Planning & No Till Gardening Workshop February 12th at the Wainwright Elks Hall. If you love to garden but hate weeding and watering, join us as we explore no till gardening with Kim Ross. No till protects the soil's structure and can reduce the amount of water needed on the garden, prevent weeds from growing and increase yields through an improvement in the quality of the soil. Kim will share how she made the switch and the differences she has found since going to no till in her 26,000 square foot garden. This event is free for M.D. of Wainwright ratepayers and open to the public at a cost \$10 per participant. To register contact Assistant Agricultural Fieldman Shelby at soracheski@mdwainwright.ca or by calling 780-842-4454.



The Original Grazing School for Women is hosting a 1-day indoor workshop! Join us in Wainwright on March 12th for a day of learning with multiple speakers including Amber Kenyon of Greener Pastures Ranching and Gateway Research Organization, local producers Simply Bee, Greenbelt Farms, Old School Cheesery, and more. Topics include women in agriculture, grazing management, animal health and calving, succession planning, and farm to table marketing. Registration begins at 9:00am with

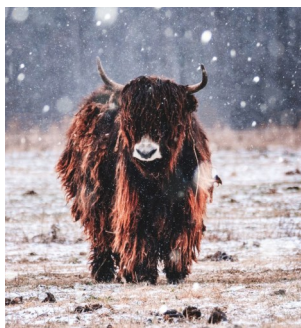
presentations starting at 9:30am. Cost is \$25 at the door which includes a catered lunch. Register by visiting grazingschool4women.com

Agri Visions at the Lloyd Exh February 9-10, 2022. A two-day interactive information event that features a tradeshow, keynote speakers, seminars, demonstrations, the Border City Seed Show, and other special events for the agriculture industry. This event brings the latest information on both the grain and cattle industries under one roof. Visit www.lloydex.com/agrivisions for more information.

Join the Agricultural Service Department email list to stay informed about upcoming workshops and events like the ones above hosted by the M.D. and our knowledgeable partners. Contact Assistant Agricultural Fieldman Shelby at soracheski@mdwainwright.ca or call 780-842-4454 to be added today!

Podcast Fan?

The Rural Woman Podcast™ is a collection of stories from women in farming, ranching, homesteading, agriculture and more. Each of these women are doing life in their own unique way and sharing their stories. Tune in each episode to be inspired by these amazing Rural Women. Hosted by Katelyn Duban from Southern Alberta.



HAVE YOU HEARD?

The M.D. is required by legislation to have Intermunicipal Collaboration Frameworks. We have these with each neighboring municipality. These frameworks require cooperation with the other municipalities on shared services like recreation, fire services, and land use.

The M.D. is a member of Rural Municipalities of Alberta (RMA). RMA is an independent association that has existed since 1909 and is comprised of all 69 Alberta Municipalities and Counties. RMA provides Advocacy and Business Services including RMA Trade, RMA Fuel, and RMA Insurance.

The M.D. was created by the province. This means that as a municipality we have to abide by the terms and responsibilities given to us by the province.

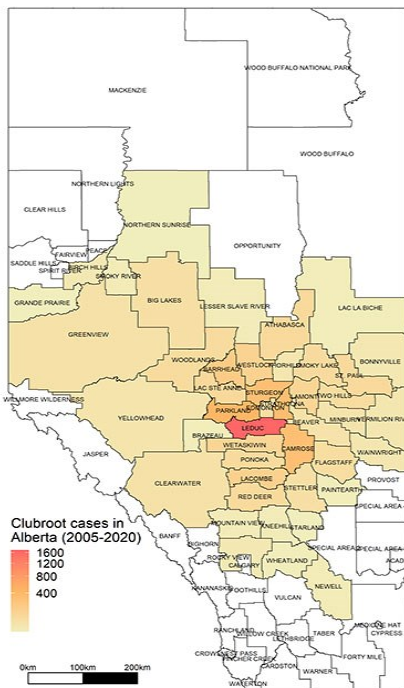


There's no time like the present to complete an Environmental Farm Plan! Visit albertaefp.com to register and learn about the many benefits of completing an EFP (including accessing Canadian Agricultural Partnership funding. Visit cap.alberta.ca to learn about open programs)

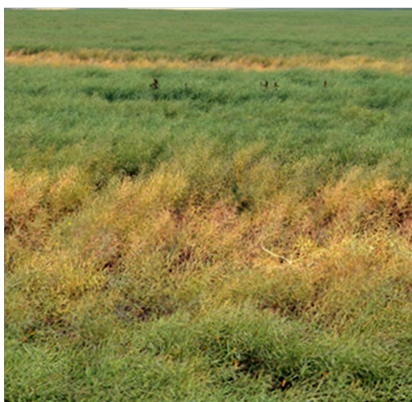




Characteristic clubroot galls. Galls interfere with the uptake of water and nutrients by the plant, which can lead to severe loss in yield and quality.



Leduc County remains the epicenter of clubroot infection in the province.



CLUBROOT

Clubroot, *Plasmodiophora brassicae*, is a serious soil borne disease affecting cruciferous crops worldwide. It is not clear when this voracious pathogen first made its way to Canada but it is speculated that it hitched a ride on infected fodder turnips brought by European settlers to feed livestock. In Alberta it was first detected on vegetable Brassicas in the Edmonton area in the mid 1970's - likely at some point canola was grown on soil that had been infested, such as an old garden site, and became infected itself. That first infestation on canola was discovered in Sturgeon County in 2003 and it has since spread to 42 municipalities. As of 2018 there were 3,044 infected fields in the province and by 2020 that had risen to 3,561 fields.

The first genetically resistant cultivar was released in 2009, and only four years later the first incidence of a resistance breaking pathotype (unique variant of a microorganism) occurred. As of 2020 there were 53 distinct pathotypes, 28 of which are resistance breaking. Seven of these were unknown prior to 2019-20 and 'new' pathotypes continue to emerge.

Clubroot survives in soil in the form of resting spores. These spores have proven to be exceptionally persistent and may survive for up to 20 years. Recent studies suggest there is a rapid decline in spore viability in the first two years without a host, followed by a slow decline for up to 20 years. This longevity is one of the key factors that makes clubroot so serious, especially under short crop rotations. Of note is that there are several common weed species that may play host to clubroot. This includes flixweed, stinkweed, shepherds purse, volunteer canola, and wild mustard. It is important to control these particular weeds in and around fields as infected plants can contribute to soil spore load.

The primary method of spread is through the movement of infected soil, most often by soil carried from field to field on farm machinery. For this reason, the typical first point of infection occurs at the field access point.

Early detection can prevent spread and contain infection. When scouting fields be sure to look for symptoms such as bare patches, wilting, chlorosis, and stunting (see photo at bottom left). The surface signs present similarly to other ailments, such as drought stress, so pulling plants to inspect the roots for galls can help determine if clubroot is present.

Researchers do not consider genetic resistance to be a 'silver bullet' when it comes to clubroot control. Though it is an excellent tool, an integrated management strategy is the best way to protect a field from infestation, or to prevent a devastating infestation from occurring. It is currently difficult for breeders to keep up with the continued emergence of new pathotypes, and they typically focus on those that are found in the greatest number of fields. If a producer is in an area where a unique/resistance breaking pathotype is present, it may take breeding a very long time to keep up, making genetic stewardship potentially not an option. That is why it is so important now to slow down the spread of clubroot by using multiple management strategies, and not relying solely on genetic resistance.

2007 saw clubroot declared a pest under Alberta's *Agricultural Pests Act* (APA). This legislation requires annual surveys of canola, mustard and/or cole crop vegetables be carried out to determine the location of infested fields. The M.D. of Wainwright is required by the APA to have a Clubroot policy and enforce compliance. Currently, staff randomly inspect two canola fields in every township in the M.D. for signs of infestation, this works out to 80-90 inspection sites per year. If clubroot is suspected (ie: galls have been found on root tissue) samples of both the suspected tissue and soil are sent to a verified lab for confirmation. Since commencing this program in 2008, 15 locations within the M.D. have been confirmed positive.

Information gathered from the government of Alberta website and U of A PhD student Keisha Hollman

SPOTLIGHT

Highlighting rural entrepreneurs and businesses in the M.D. of Wainwright

They say it takes a village to raise a child, and so too does it take a village to raise a brewery. Though Ribstone Creek is the brain child of founders Don, Chris, Cal and Al, it has taken a passionate and supportive community to bring that dream to fruition.

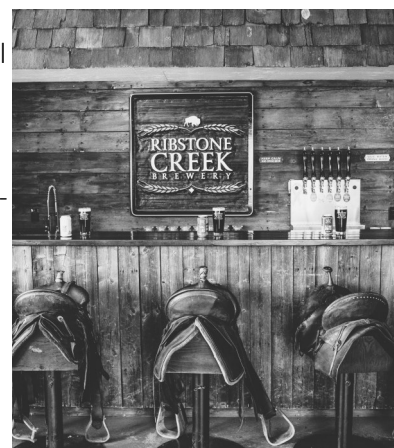
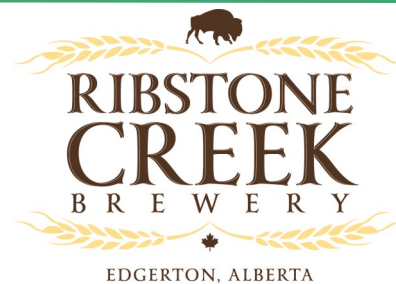
No shortage of hard work and faith went in to converting a historic tractor dealership in downtown Edgerton into a brewery, building on the taproom and large walk in cooler. Once construction was complete the task of developing the first recipe to take to market commenced. Since that flagship lager made its debut in 2012, the brewery has seen nothing but success. Ribstone Creek products can be found across all of Alberta and have racked up awards even on a national scale (Abbey Lane, a 3.6% English Mild, took home the Gold Medal at the Canadian Brewing Awards in the Session Ale category). The investors and staff at Ribstone are certainly a passionate group of people, proud of the brand and products that have been so thoughtfully developed. Their commodities have become known for consistency, a badge of honor in the craft beer community. 2021 marked the exciting milestone of ten years of brewing and sights are set high for the next decade.

Regarding new product development, the team has no shortage of inspiration and ideas. The Head Brewer first concocts a pilot batch in a 50L keg that is launched exclusively in the taproom. If you're a craft beer connoisseur these unique releases are well worth a visit. Successful pilots move to the very small batch phase where around eighty flats are introduced to local retailers as well as farmers markets. Success from those limited releases is evaluated and the team decides where to take it next. When it comes to sourcing there is an effort to go local when possible. The malt they use is procured from Alix where plenty of municipal barley is processed and in the case of their limited release Rhubarb Saison, that fruit came right from the backyards of Edgerton residents.

Collaborative projects between the brewery has given rise to some exciting creations. Locally, Simply Bee of Irma partnered up to make soaps with their beer and the Old School Cheesery creates a beer infused cheddar using Abbey Lane and Old Man Winter Porter. The relationship has flowed both ways with the Cheesery as the brewery has utilized their cultures when preparing sours. In conjunction with local hockey teams the Irma Aces, Wainwright Bison's and Wainwright Rustlers, the brewery created custom labels for each team to sell at their games.

One of the intentions behind the venture from its conception was to create a place to bring people together, so the focus of 2022 is the taproom. Comedians, musicians and trivia nights are on the schedule as well as an exciting plan to launch twelve new limited release beers. Teaser, the next one on the docket is a 6% scotch ale! Keep up to date on events, read stories about the brewery, and see what new products are coming down the line by following their social media. Truly there is no better way to experience everything that makes Ribstone Creek exceptional than by visiting their taproom year round or patio in the summer months. Enjoy a flight from their wide range of offerings or sip on your favorite pint from one of their custom made RibSteins. This local jewel has so much to offer and is truly something for the community of Edgerton to be proud of.

Next time you crack an award winning can of Ribstone, know that you may be drinking beer brewed with barley from your field, the same water that flows through your taps or perhaps rhubarb grown in your neighbors backyard.



Ribstone Creek Brewery



@ribstonecreek

ribstonecreekbrewery.ca

Thank you to General Manager Aaron Norris for taking the time to chat about the brewery!

PRAIRIE STAPLES

Saskatoon— *Amelanchier alnifolia*

Saskatoon is an adaptable and widespread native species that can be found in a variety of environments. It grows as a shrub or small tree up to 5m in height and will often form dense thickets, as it may spread by stolon or rhizome. Many a prairie dweller can quickly identify saskatoon by its berries, but if you are scouting out your next picking patch identifying it by the leaves early can be helpful. The base of the leaves may be rounded to squared, while the top is rounded and coarsely toothed. Though the fruit looks similar to blueberries, saskatoon is actually more closely related to the apple family. Saskatoon is known by a variety of names, including prairie berry, serviceberry, shadbush, and juneberry. The name saskatoon comes from the Cree word misâskwatômina (Mis-sack-qua-too-mina), which means “the fruit of the tree of many branches”. Both berry and limb were utilized in a variety of ways by Native peoples. The fruit is high in fiber, protein and antioxidants and was enjoyed fresh or dried, in soups, stews or mixed with buffalo meat and fat to make pemmican. Hardwood was made in to arrows, digging sticks, spears, and canoe cross pieces by the Cree and Blackfoot. Dyes were made with the juice by the Blackfoot and the Blood brewed it in to a remedy for stomach ache. Saskatoon makes a hardy ornamental, easily propagated by seed or sucker. Its flowers and fruits can be enjoyed in nearly any garden.



An Edmonton hipster moved to the country and bought a piece of land. He went to the local feed and livestock store and talked to the proprietor about how he was going to take up chicken farming. He then asked to buy 100 chicks.

“That’s a lot of chicks,” commented the proprietor. “I mean business,” the city slicker replied.

A week later the hipster was back again. “I need another 100 chicks,” he said. “Boy, you are serious about this chicken farming,” the man told him.

“Yeah,” the hipster replied. “If I can iron out a few problems.”

“Problems?” asked the proprietor. “Yeah,” replied the hipster, “I think I planted that last batch too close together.”



Wild boar at large are considered the most destructive pests in North America. Report signs and sightings of wild boar at large by calling 310-FARM, emailing AF.wildboar@gov.ab.ca or contacting the M.D.

Employment Opportunity

The M.D. is seeking an individual for the seasonal position of **Municipal Weed Inspector/Pesticide Applicator**

Visit the M.D. Facebook page or website for more details and how to apply. Application closing date is February 18th, however this competition will remain open until a suitable candidate is found.

Spud-tacular Facts From The Potato Growers of Alberta

- Alberta Potato Growers grew approximately 59,000 acres of potatoes in 2020
- This equates to one million tons of potatoes or two billion pounds
- The potato industry contributed over a billion dollars to the Provincial economy in 2020
- 75% of Alberta potatoes are used for French fries and chips
- 19% of Alberta potatoes are used for seed (50% of which is exported to the US and other Provinces)
- 6% of potatoes produced are used for the fresh market (grocery stores)
- There are five potato processing plants operating in southern Alberta. Three produce frozen potato products and two produce potato chips
- The top ten varieties of potato grown in Alberta are Baby Boomer, Blazer Russet, Gold Rush, HO 2000, Norland, Orchestra, Perline, Russet Burbank, Russet Norkotah and Sangre. Each with their own best uses and qualities
- A medium baked potato contains zero fat, more vitamin C than is found in three apples, more potassium than two bananas, and more fiber than three pieces of whole grain bread. Not to mention that they are packed with complex carbohydrates