

PULSEPOINT

October 2015

Building Increased Demand

Bridging the Gap Between Pulses and the Food Ingredient Industry

Looking Ahead: Market Outlooks for Pulse Crops

Canadian publication Mail Agreement 40021625

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Chair's Message

The food industry has pride in pulses

As growers we take great pride in our farming operations and in our industry. We admire our fields when they emerge evenly and quickly; we are pleased when we see the weeds dying after herbicide application. We eagerly monitor progress of the crop during each growth stage and we anticipate what the final yield will be, hoping for a good quality seed at harvest time.

But are we the only ones with a passion and a pride for pulses? We do not have a monopoly on that quality. I was fortunate to be able to meet with parts of the processing and food industry this spring, and was surprised to see the passion they feel for our pulses. The processors and exporters are very keen to know what is happening in our fields as the season progresses. In the end, the tonnes we produce create value not just for us to make a living from, but them as well. The more tonnes we produce, the more we can profit. The more tonnes the processors can handle, the more they profit as well.

We do not often think of what happens after our pulses leave the processing plant. The next customer in line has as much passion for pulses as we do. Food ingredient manufacturers are very interested in the health attributes of our pulses, especially in the proteins and fibres inside the seeds which are beneficial to health.

The food companies are becoming more involved with pulses. They are interested in links between pulses and satiety, and are impressed with the fact that blood sugar response is slowed after eating pulses. Blood sugar levels are a concern, especially for those with diabetes or other health issues. Producing a healthy snack food, noodle, baked product, or cereal which can deliver added health benefits, in a cost efficient manner, is the goal of food companies, and fortunately for pulse growers in Saskatchewan, our crops are well aligned with this goal. Pulses are just becoming a must-have ingredient for food products being developed now.

This passion for the pulse industry is felt by the directors of Saskatchewan Pulse Growers. We realize that to make our farms more profitable, we must also provide the companies with a product that suits their needs and makes them profitable as well. If food companies create more breakfast cereals or snacks out of pulses, they will need more tonnes produced by farmers. If companies need to source more tonnes, they will increase prices for farmers, giving us the potential to increase our on-farm profitability.

We thank you for your continued passion as pulse growers to the pulse industry. Have a safe harvest this year, and I look forward to connecting with you in the new year.

Tim Wiens
Chair

A handwritten signature in dark ink, appearing to read 'Tim Wiens', written in a cursive style.



Executive Director's Message

Reaching further through expanded market access

The 2014/15 crop year recently wrapped up and what an exceptional year it was for pulses. The seeded acreage of peas and lentils in Saskatchewan increased in the spring of 2014 and yields that year were strong. We have seen exceptional strength in pulse prices with prices for red and green lentils increasing by more than 50 per cent since the late summer 2014. Lentil prices currently remain at historically high levels. Yellow pea prices strengthened by more than 25 per cent over the crop year. Global pulse demand is stronger than ever and is one of the major drivers of strong prices for the pulses Saskatchewan farmers produce.

With strong export demand from global markets, Saskatchewan Pulse Growers (SPG) is working to ensure that marketed crops can get to their intended destinations without challenge or barrier. SPG, along with other provincial pulse organizations, exporters, and processors, continue to support the work that Pulse Canada is undertaking in the areas of market development, sustainability, market access, and transportation. One of the most important areas of work that is top-of-mind with most

growers is the issue of transportation. In 2013/14, Pulse Canada established a coalition of agriculture industry stakeholders who are working together to establish a long-term transportation strategy for the agriculture industry to deliver measurable improvements in transportation system performance. As well, SPG has been involved with the review of the Canada Transportation Act, ensuring that pulse growers' voices are heard, and that resulting legislation and regulations will fit the needs of pulse producers in Saskatchewan.

Keeping markets open is key to the profitability of Saskatchewan's pulse industry. More than 90 per cent of our yellow pea exports go to three markets and more than 85 per cent of our red lentil exports go to five. SPG has worked in partnership with provincial and national governments on free trade agreements to ensure continued access. We also closely monitor regulations of importing countries, ensuring that pulse exports are not shut down due to maximum residue limits, phytosanitary issues, or others. Pulse Canada is a national leader in the area of crop market access and they continue to work

with governments and other industry partners to alleviate market access issues in important export markets.

Pulses are taking centre stage, making their way into a number of food products. As more consumers learn about the inherent health benefits of adding pulses to daily diets, and as food processors continue to add pulse flours, starches, and fibres to food products, growers will continue to see rising demand for the crops that they produce. We will continue to work alongside the food industry to help establish new market opportunities for pulse crops.

As we come closer to the 2016 International Year of Pulses, we are excited about our plans to further stabilize market access for pulses, and to build strong and stable demand for the crops you produce.

Carl Potts
Executive Director
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Table of Contents



1 **Chair's Message**

The food industry has pride in pulses

2 **Executive Director's Message**

Reaching further through expanded market access

Research

6 **Pulse Products and Ingredients for World Markets**

Value-added research opening doors for pulse products

10 **Effects of Canadian-Grown Lentils on Blood Sugar Levels in Healthy Adults**

Research is one step closer to a health claim for lentils

This Issue

13 **Eager to Launch**

Canadian pulse industry looks forward to the launch of International Year of Pulses in 2016

14 **Using Your Voice**

Saskatchewan Pulse Growers encourage engagement through electronic voting

15 **Saskatchewan Pulse Growers Online Election**

Your step-by-step instructions to make your vote count

16 **Faba Bean FAQs**

For first-time Saskatchewan growers, their questions answered

18 **Transportation Update**

Where are we at and where are we going?

20 **Innovating with Pulse Ingredients**

How one company is elevating batters and breadings to a new level



Building Increased Demand

- 22 2015/16 Peas and Soybeans**
Diverging demand
- 24 Lentils and Faba Beans**
Starting 2015 with high expectations
- 26 Is the Outlook Full of Beans?**
What the future holds for chickpeas and beans
- 28 Bridging the Gap Between Pulses and the Food and Ingredient Industry**
SPG's investment will expand the use of pulses in food products and create new market demand

Communications & Market Promotion

- 30 CropSphere 2016**
Speakers, registration, and all that you need to know
- 32 Finding the Fun in Lentils**
Latest campaign had Canadian lentils in media spotlight

Recurring

- 34 On Point**

Profile

- 36 Pulse Grower Profile**
Brent Tremblay, Coderre, Saskatchewan



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Pulse Products and Ingredients for World Markets

Value-added research opening doors for pulse products

Noelle Chorney



PETER FROHLICH

Pulse pasta ready to be cut

Ten years of industry-focused pulse research results in a deep well of publicly available knowledge on processing and value-added opportunities for global markets.

July marked the end of the most recent five-year phase in a 10-year study on enhancing world markets for pulses at the Canadian International Grains Institute (Cigi).

The project is unique in its ability to respond quickly to industry needs on a year-to-year basis, simultaneously increasing publicly available knowledge about pulses, and providing instant feedback and solutions to producers, researchers, and processors.

"Many research projects begin with a set scope and methodology," says Cigi project manager Peter Frohlich. "This project was not like that. Our activity changes from year to year, in response to industry needs. Within the scope of the project there were 40 to 50 activities taking place."

The goals of the project were threefold: 1) to support the industry, 2) to increase pulse consumption, and 3) to transfer technical knowledge to the pulse value chain.

An advisory committee made up of delegates representing breeders, researchers, food processors, and growers met annually during the project

to discuss the state of the industry and identify the issues to focus on. Frohlich says, "Last year, we worked on the issue of blackening in frozen faba beans. In previous years we investigated the processing of wrinkled lentils. Today we are looking at pulse flavour. In many cases the knowledge is adapted and applied right away."

"That is our role, to answer questions on how to process and use pulses more effectively as ingredients in food products—and that brings return to growers. The industry is evolving, and we are evolving with it."

Cigi undertook multiple studies to better understand processing

opportunities for pulses, and the use of pulses and pulse components as ingredients. They took advantage of the infrastructure at their research facility, which includes an Asian noodle plant, pasta plant, two bakers, a cooking extrusion facility, and several mills that can process any amount, from small quantities for researchers, or large amounts for industrial scale processors.

In the first few years of the project, the team explored primary processing, including dehulling and splitting methods focusing on peas and lentils. The project has since moved on to milling flours and fractionating pulses into component parts, such as starches and proteins for use as ingredients in food products.

At the start of the project, Frohlich was met with skepticism when Cigi approached food processors about the possibility of using pulse ingredients in their food products. “Now our phones are ringing,” he says. “Food companies are coming to us and asking how to get pulse ingredients into their foods.”

The time is ripe, with growing

The Cigi team studied the effects of market class, variety, growing location, pulse composition, and processing methods on the flavour properties of pulses and pulse ingredients.

consumer interest in increased nutrition in their food. Pulses contain high fibre and protein, which are desirable traits in today’s food processing market. Cigi has been amassing technical expertise and knowledge that can be applied to new uses for pulses that consumers are demanding and that growers are happy to supply.

The Finer Points of Flavour

In populations where pulses are not a daily staple, pulse flavour can be a barrier.

To date, the Cigi team studied the effects of market class, variety, growing location, pulse composition, and processing methods on the flavour properties of pulses and pulse ingredients.

In one project, the Cigi team studied a series of flavour aspects of pulses, from testing the addition of fibre from the hull fractions of yellow split peas—normally a by-product—to split yellow pea flour, to the evaluation of flavour and aroma properties of Saskatchewan grown peas and lentils.

Recently researchers worked with trained taste panels to conduct aroma and flavour evaluations of two whole cooked red pea varieties and Dun pea variety CDC Dakota, and recorded taste and aroma variations among them. The Cigi pulse team found less intense flavour properties in a red pea variety. This translated into tortillas and extruded snacks with more desirable flavour attributes when made with flour derived from the other varieties.

Processing methods, such as micronization and roasting, were also tested to determine whether they improved or changed the flavour profile of pulses.

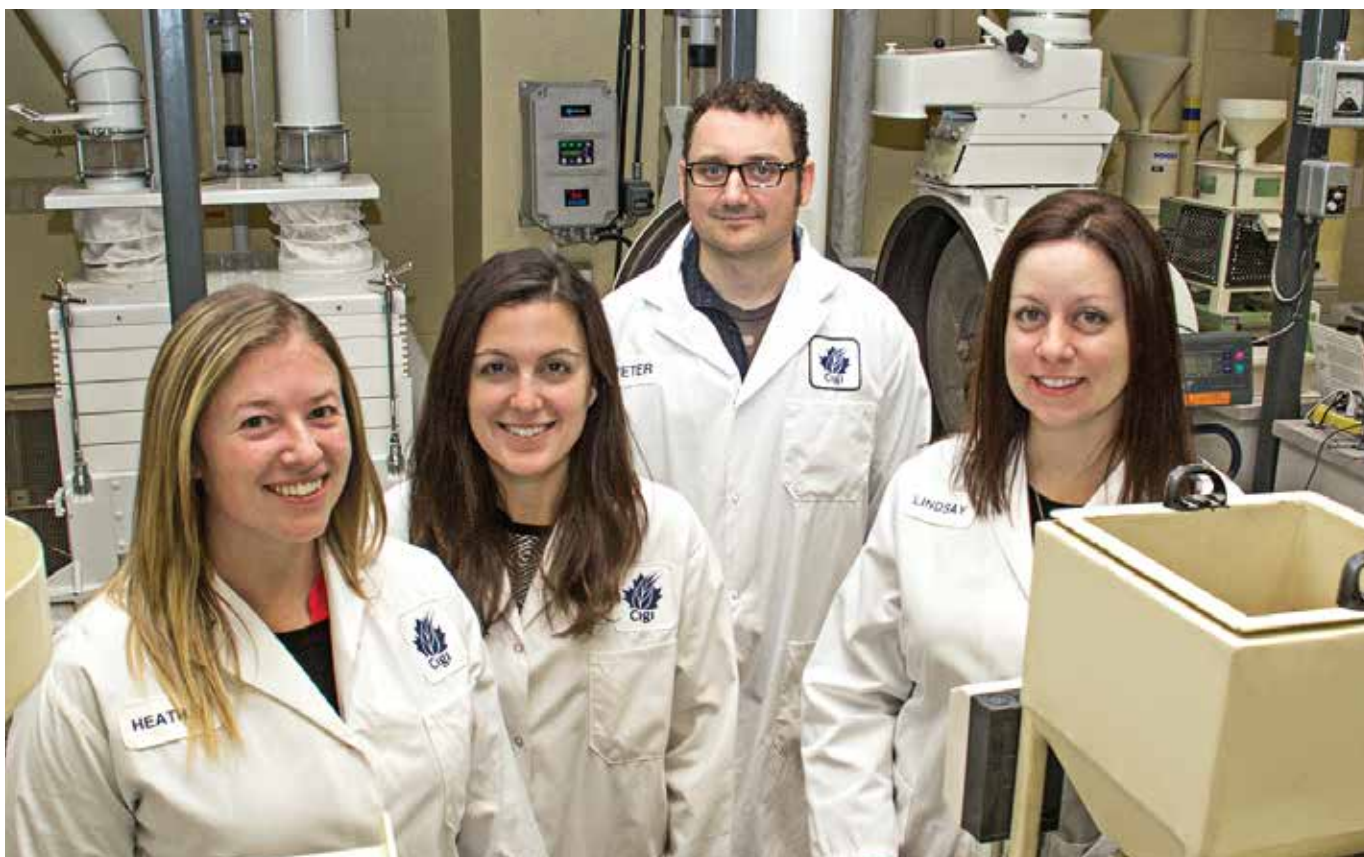
Cigi can now share their knowledge on pre-treatment processes, and the expected outcomes regarding flavour enhancement or neutralization on several pulse varieties. However, Frohlich says they have “just scratched the surface on flavour. It is a very important issue to food processors globally. It may become a more important characteristic in breeding and plant selection. It may become a screening factor for new varieties in the future.”

Processing Treatments

Processing techniques can change both the nutritional quality and digestibility of products made from pulse flours. Cigi analyzed basic processes such as dehulling, partial germination, and roasting, as well as more complex processes such as micronization



Pulse flour bread



Heather Maskus, Gina Boux, Peter Frohlich, and Lindsay Boureé from Cigi

(partially cooking grains using infrared heat technology) and fractionation (dividing pulse flours into protein and starch fractions).

Understanding the effect of various processing techniques on the composition and functionality of pulse ingredients is of prime importance to food companies. "Companies really care about nutrition and functionality. We want to be able to tell companies how a certain processing technique will affect their end products that contain pulse ingredients," says Frohlich.

Pargem®

The Pargem® process was tested to determine whether the partial germination method affected performance or flavour. Several flours that have been pre-treated using one or more of these techniques have been tested in standard recipes, from pan breads to pasta.

They determined that the Pargem® process resulted in flours showing

unique functional and flavour properties. Extruded snack products, for example, showed more favorable textures when made using Pargem® flours. Spaghetti made using partially germinated flours had similar quality to other spaghetti; however, researchers detected higher cooking losses. Overall results indicate that partially germinated flours function differently in all food products and are better suited for use in specific food product applications.

Micronization

Preliminary research had already indicated that micronization improved the quality of pulse flours made from yellow peas and red lentils. Cigi took that research to the next level, investigating the changes in composition and functionality that take place during micronization, with the goal of predicting the effects of micronization on pulse ingredients destined for various food applications.

Micronized and non-micronized pulse flours were milled using both hammer and pin mills and assessed for compositional and functional attributes. The Cigi team's next step is to test the flours in various products, such as pasta, extruded snacks, and Asian noodles.

Fractionation

"There is enormous potential for pulse fractions in the ingredient industry," says Frohlich. "We are putting a focus on this type of processing. While it is difficult to quantify the return on investment for ingredient development, we can say with certainty that there are more pulse ingredients being used in products." He also cites increases in interest and purchases in new markets, such as Mexico and Central America. Peas are a potential replacement for many widespread soy-based ingredients. Some markets consider soy to be an allergen. Pea protein

concentrates are being tested for composition and functionality in comparison with soy products.

Extrusion

Extrusion is a method of heating and pressurizing ingredients to make processed foods, such as puffed snacks. Several projects are underway to better understand how raw and pre-treated pulse products behave in the extrusion process.

Researchers also tested functional ingredients, such as salt, sugar, fibre, and starch, to determine how their addition affected the quality of extruded snacks made from pea flour. Their goal is to determine the optimum levels of functional ingredients to create a whole pea flour, high quality snack.

Pulse Ambassadors

Cigi has had a decade to develop pulse knowledge. "In the future we would like to build on what we have already learned, continue to transfer our knowledge throughout the value chain, and continue to support and enhance market options for the Canadian pulse industry," says Frohlich.

bio

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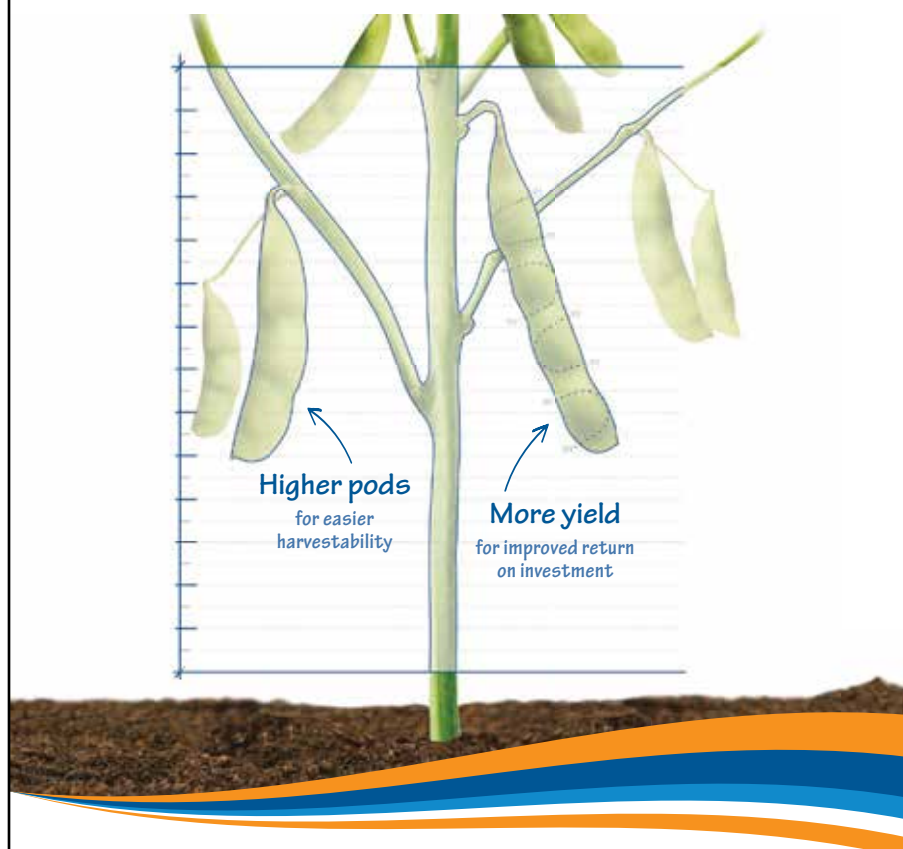
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Effects of Canadian-Grown Lentils on Blood Sugar Levels in Healthy Adults

Research is one step closer to health claim

Delaney Seiferling



Prototype instrument purchased by Agriculture and Agri-Food Canada. This instrument simulates upper gut digestion of foods and measures the rate at which starch is digested in vitro and can be used to predict blood sugar responses when the same foods are eaten by human volunteers.

It is fairly common knowledge amongst the pulse community that pulses are good for us for many reasons, including the fact that they can help lower blood glucose levels.

So why are more Canadians not eating pulses? Especially the millions of Canadians who suffer from impaired glucose tolerance, including those who already have, or are at risk of developing diabetes? Part of the answer to this question is that currently there are no health claims in Canada related to pulses and blood glucose levels.

This is a gap that Dr. Dan Ramdath, a Research Scientist with Agriculture and Agri-Food Canada, and his colleagues at the University of Guelph (Dr. Alison Duncan) and the Canadian Centre for Agri-food Research in Health and Medicine (Dr. Heather Blewett) are trying to address through research that

Saskatchewan Pulse Growers (SPG) helps to fund.

Dr. Ramdath's end goal, with his multi-phase project, is to produce sufficient evidence to be able to support one or more health claims in Canada, so he has carefully designed his research to be able to meet Health Canada's unique requirements for testing.

"The challenge we have is that pulses are an inherent group of food, which means there are no comparison foods," Dr. Ramdath says. "We cannot assess whether pulses alone cause significantly lower blood glucose responses in humans than another food because there is not another food to compare it within the same category."

Because of this unique challenge, Dr. Ramdath's research combines pulses – specifically lentils and yellow peas – with other starchy foods that are more

common to the Canadian diet, such as rice, potatoes, and bread.

"The approach I have taken is to replace half of the starchy foods in the Canadian diet with lentils or yellow peas to see if there will be a significant reduction in the blood glucose of that mixture."

The first phase of the research examined the nutritional composition of 20 varieties of lentils and 17 varieties of yellow peas to determine which ones would be used for the next steps of the research. Although this compositional analysis was not the main focus of the research, it still yielded valuable information, Dr. Ramdath says. "This information can be used by the industry to guide choices of pulse varieties for food products."

Next, Dr. Ramdath began testing involving human volunteers, which is ongoing. For this part of the research

Dr. Ramdath and his team of graduate students studied the blood glucose response on groups of 24 healthy people in two locations in Canada, one in Guelph (led by Dr. Duncan) and one in Winnipeg (led by Dr. Blewett). Volunteers checked in on six different occasions and were subject to strict and rigorous testing, measuring their blood glucose response to eating starchy foods on their own, and in combination with pulses.

In order to substantiate evidence for a health claim, Dr. Ramdath's results needed to prove that his combination of starch and pulses would decrease blood glucose response by at least 20 per cent. And although it is still early, Dr. Ramdath is optimistic.

"We have completed one arm of the study in Guelph, using rice, and I will say the results look promising," he says. "We are just starting to recruit people to do the potato arm of the study."

Dr. Ramdath insists on doing the study with more than one type of starchy food in order to make a more far-reaching and realistic health claim possible, rather than narrowing the scope. And once Phase One is complete, hopefully next year, Dr. Ramdath hopes to have all the evidence he needs to make a health claim.

"The ultimate goal is to make a health claim suggesting that substituting a standard amount of a starchy food, such as rice or potato, with half the amount of lentil or yellow pea, will significantly decrease blood glucose response," he says.

But Dr. Ramdath does not plan to stop there. Phase Two of the research will focus on testing human blood glucose response to foods that contain pulses in place of more typical starchy foods – for example, chili made with lentils or yellow peas instead of rice, soup made with lentils or yellow peas

instead of potatoes, and bread or muffins made with lentil or pea flour instead of wheat. Dr. Ramdath will follow the same path in Phase Two as he did in Phase One, measuring human response to these foods in terms of glucose levels, and the intended outcome would again be enough evidence to support a health claim, this time around foods, which would mean good news for pulse growers.

"An approved health claim for short term reduction of blood sugar will allow pulse products to advertise this claim to the public, which would increase the consumption of pulses, and likely promote a healthier Canadian population," he says.



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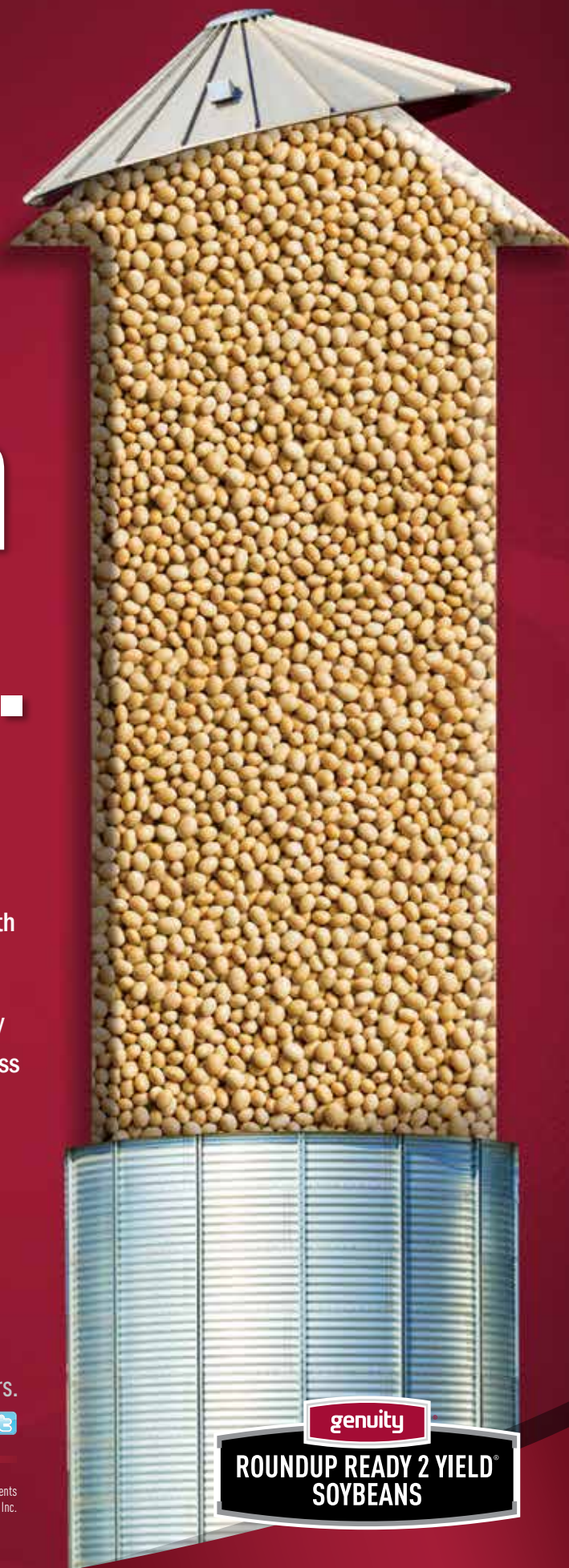
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Eager to Launch

Canadian pulse industry looks forward to the launch of International Year of Pulses in 2016

Saskatchewan Pulse Growers Staff



2016 INTERNATIONAL YEAR OF PULSES

The year 2016 is set to be an exciting one for the global pulse industry; The United Nations (UN) has designated 2016 as the International Year of Pulses (IYP). The UN declaration is meant to promote international awareness of pulses and increase global recognition of their nutritional attributes, sustainability benefits, and the contribution pulses make to food security issues.

In recent years, the UN has designated years in recognition of other crops including quinoa, which garnered substantial attention in consumer-focused media during the year. The profile led to sky rocketing sales of quinoa, something Allison Ammeter, Chair of the IYP Canada Committee believes pulses are poised to experience as well. "As consumers consistently hear that pulses are a healthy, tasty, inexpensive addition to their regular diet, they will tend to choose them more."

Ammeter, who is also Chair of Alberta Pulse Growers, is especially excited about the potential IYP has for growers here in Canada. "Canada

currently exports more pulses than any other country in the world," she says. "Increased demand from consumers worldwide will put Canadian growers in an enviable position – growing a product with an increasing market share."

To support IYP, the Canadian pulse industry has banded together to develop programming and initiatives to draw attention to pulses and the

"Increased demand from consumers worldwide will put Canadian growers in an enviable position."

UN year. "IYP affects everyone in the industry— growers, trade, food processors, and retailers," explains Ammeter. "We want people from all stages of the journey from farm to food to be involved in brain-storming, planning, executing, and promoting activities celebrating IYP."

The target audiences of the Canadian IYP programs are broad and

plentiful, as the year has the potential to impact a large audience. "The Canadian IYP committee has developed an exciting program that will reach a variety of target audiences during 2016—including consumers, growers, media, government, food industry, non-government organizations, and health professionals," says Madeleine Goodwin, IYP Coordinator with Pulse Canada.

While each audience is important to the year, Goodwin's enthusiasm for programs targeted to consumers is most evident. "IYP is an unbelievable opportunity to educate consumers on the health, nutritional, and environmental benefits of pulses," she states with clear passion in her voice. "It will act as the catalyst for increasing both awareness and consumption of pulses in Canada, and I believe its legacy will last well beyond 2016."

For more information on IYP Canada projects and how to join the celebration, visit iypcanada.ca and watch for your International Year themed January issue of PulsePoint magazine.

Using Your Voice

Saskatchewan Pulse Growers encourage engagement through electronic voting

Saskatchewan Pulse Growers Staff



Saskatchewan Pulse Growers 2015 Board of Directors (L:R) Lee Moats, Vicki Dutton, Morgan Nunweiler, Tim Wiens, Corey Loessin, Jean Harrington, John Bennett

Saskatchewan Pulse Growers (SPG) is providing the option of electronic voting to growers this fall when the election of two new members to the SPG Board of Directors takes place.

"We have done a lot of work in building the electronic platform for voting, in partnership with SaskCanola," explains Carl Potts, Executive Director with SPG. "A lot of measures are in place to ensure security and privacy of voter information through this method, and we are excited to make this option available to pulse growers for the first time."

SPG's most recent election was in 2012, when over 16,000 ballots were mailed to growers, just under 2,000 of which were returned. "We hope that by offering an electronic voting option to growers, we are providing an easier and more convenient option for voting," says Potts.

Corey Ruud, General Manager for the Agri-Food Council, says acclamation to grower organizations tends to be the norm and believes it is important for growers to take part in elections when they do happen. Acclamations occur

when the number of growers nominated is less than or equal to the number of positions open. "We know producers are busy people and have many constraints on their time, but it is important for agencies to continue to try to find new ways to get producers engaged in the important work they do," says Ruud.

Saskatchewan Pulse Growers will be having an election for director positions this November.

The Agri-Food Council supervises 20 development and marketing commissions and boards in the province, which are all responsible for holding elections for director positions as outlined in each organization's Agri-Food Regulations.

Ruud strongly encourages producers to use their voice when it comes to grower organization elections. "Producers fund development and marketing agencies through mandatory

levies and it is through voting that producers ensure their levies are being managed appropriately," he explains. "The board of each agency sets the direction of the agency and is ultimately responsible for its successes and failures. All producers who pay a levy have a duty to ensure that the Board of Directors has the best interests of all producers and the industry in mind. One of the primary ways they can do this is by exercising their right to vote."

Ruud believes the role of the board members for grower organizations is an important one in guiding Saskatchewan's agriculture industry forward. "The boards of these agencies play a fundamental role in shaping the future of each of their respective industries and agriculture as a whole in Saskatchewan," he states. "Those producers who decide to become actively involved and participate as board members can take pride in knowing they played a hand in ensuring the long-term success and continued growth of their respective industries."

Saskatchewan Pulse Growers Online Election

Your step-by-step instructions to make your vote count

Saskatchewan Pulse Growers Staff



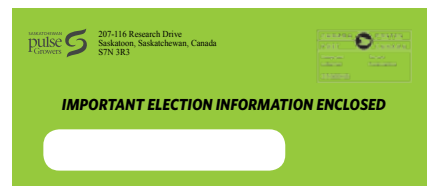
If you prefer to vote with a paper ballot, the election mail out will provide contact information to request that a paper voting package be mailed to your address. Watch for the green envelope and call for a paper ballot immediately to ensure you have sufficient time to receive/return your ballot before the close of election. (It is your responsibility to ensure the ballot is received by the returning officer by 4:30 PM CST on November 30th, 2015).

A call for nominations began in June to fill two positions on the Saskatchewan Pulse Growers (SPG) Board of Directors. Having received six nominations, SPG is pleased to announce that there will be an election. This year, SPG will be offering registered producers the ability to vote electronically. If you are a registered producer, you will be receiving an envelope in the mail.

Each registered producer gets one ballot which means that your household could receive more than one ballot if you sold a pulse crop with more than one name. (i.e. personal name, farm name, corporate name, etc.). Inside this envelope you will find your six digit ID number.

Online Voting Instructions

1. Open any standard internet browser (i.e. Internet Explorer, Google Chrome, Safari, Mozilla Firefox) from your computer or mobile device.
2. Type in <https://www.saskpulsevotes.com> in the address bar.
3. Enter your six digit ID number when prompted.
4. Confirm your eligibility to vote by clicking/checking the eligibility box.
5. Take a look at the candidate profiles and place your vote (for up to a maximum of two candidates). (See above picture)
6. Watch for the automatic confirmation your vote has been received.



Watch for this envelope in your mail box - it will contain your voter ID number

Key Election Dates:

November 3

Voting opens at
8:00 AM CST

November 30

Voting closes at
4:30 PM CST

Faba Bean FAQs

For first-time Saskatchewan growers, their questions answered

Noelle Chorney



Faba bean acres in Saskatchewan grew this year, seeing between 10,000 to 15,000 acres seeded. For many this was their first time growing faba beans, which brought up a number of questions and concerns throughout the growing season. Thanks to Sherrilyn Phelps, Agronomy and Seed Program Manager with Saskatchewan Pulse Growers, and Dale Risula, Provincial Specialist, Special Crops with the Saskatchewan Ministry of Agriculture, they collected some of the most frequently asked questions they received about faba beans this season.

Why grow faba beans?

Faba beans are a good alternative pulse crop for anyone who has experienced root rot caused by *Aphanomyces* in peas or lentils. Faba beans are resistant to *Aphanomyces* and thrive in wet conditions. Optimal rainfall for fabas is

8-10 inches of moisture.

Faba beans are a resilient plant. Their large seeds provide enough growth energy that young plants can survive early frosts and cutworm damage, growing back from beneath the soil surface.

Faba beans' indeterminate nature helps them adjust to conditions. This last year was drier than expected, but once the rains came, the fabas continued to grow, flower, and produce in spite of a slow start.

Faba beans are also the highest nitrogen fixing legume grain crop—they can fix up to 90 per cent of their nitrogen requirements.

When are faba beans ready to harvest?

Faba beans are indeterminate, which means they will continue to flower and produce pods until frost or disease

shuts them down. They are ready to harvest when 80 per cent of their lower pods have changed colour.

Because faba beans are a longer maturing crop, you may want to desiccate them to dry them out more quickly. Diquat products are the only desiccants currently approved for faba beans.

An application of glyphosate will kill off any perennial weeds and stop any green growth, but will not speed the dry-down process. Seeds from fields sprayed with glyphosate cannot be used for planting the following year, as germination may be affected.

The blossoms/seedpods are turning black. What is wrong?

This is simply part of the maturation process for faba beans. Flowers turn black and then pods form. Pods will also change colour as they ripen, becoming tan, brown, or black, depending on the variety and conditions.



Mature faba beans

What are the markets for faba beans?

Demand is increasing for faba beans as human food for Middle Eastern and North African countries, as well as use for livestock feed. Smaller, low tannin varieties are also used as animal feed. There is also interest in fractionation of faba beans into protein and starch, which may continue to expand in the next few years.

Agronomists recommend securing a contract for your faba bean crop. Some producers have found their own buyers, but without a contract, there is a risk of having to sell a high quality crop at a feed price, or having your seed sit for several months until the market opens up.

How do they fit into the crop rotation?

Faba beans can be used in crop rotation like any other pulse, with a few precautions. First, fabas need good phosphate fertility. If your phosphorous levels are depleted, you may need to consider putting down phosphate fertilizer with your crop.

Second, they can be sensitive to residual herbicides so check field histories closely. Faba beans are weak

competitors with weeds early in the season and there are limited options for crop weed control. Managing weeds in crops prior to seeding faba beans is critical. Because fabas are such excellent nitrogen fixers, they can be used in rotation after a high yield crop.

Faba beans are also the highest nitrogen fixing legume grain crop—they can fix up to 90 per cent of their nitrogen requirements.

How soon can they get in the ground?

With their combined resiliency and longer maturation period, it is best to get faba beans into the ground as soon as you can get on your field. This is an important thing to consider in planning your rotations—fields with the easiest and earliest access are well-suited to faba beans.

Those seeds are big. How does that affect seeding?

The faba beans currently available for seed can be large and also vary substantially in size. Some farmers will sort their seeds, selling the larger ones and saving the smaller ones to plant the

next year. Consider sizing your seed if you are keeping some for next year.

For larger seeds produced for food grade markets, to reach the target of 45 plants/m² you may need to seed up to six bushels per acre, while varieties with smaller seeds require only three to four

bushels per acre. To reach that target for the larger seeded varieties, some producers slow down to two miles per hour; others go over the field twice.

What diseases/pests should I watch out for?

The foliar disease that is of main concern with faba beans in Saskatchewan is chocolate spot. This disease can spread quickly and impact yield if it occurs early in the growing season. Research is underway at the University of Saskatchewan to test fungicides and application schedules for chocolate spot.

Insects, such as lygus bug, blister beetles, aphids, grasshoppers, and pea leaf weevils may also cause damage. So far, Alberta has seen more insect damage than Saskatchewan. Certain regions, particularly areas that grow more canola, are at more risk for lygus damage which can dramatically affect quality.

For any questions related to faba beans contact the Agriculture Knowledge Centre at 1-866-457-2377.



Faba bean crop



Noelle Chorney is a freelance science writer, interpretive planner, content manager, and owner of Tall Order Communications. She can be reached at @tallorder@sasktel.net

Transportation Update

Where are we at and where are we going?

Delaney Seiferling



If you were to ask Western Canadian farmers what the most consistent issue on their minds is right now, you would likely hear a lot of the same response – transportation.

Challenges within the Canadian rail and handling system have been associated with several outcomes recently affecting Western Canadian agriculture, including backlog problems complicated by the last two bumper crop years, monetary losses for farmers, and threats to Canada's reputation as a consistent and reliable crop supplier for world markets.

"Rail system performance is a critical issue right now as we continue to produce higher yielding crops while at the same time facing constraints in moving their crops," says Saskatchewan Pulse Growers (SPG) Executive Director Carl Potts.

Many farm organizations in Western Canada, including SPG, have taken action to address these concerns on behalf of their stakeholders in past years. One of the ways SPG has been doing this is by supporting Pulse Canada, which along with its partners in the Ag Transport Coalition (ATC). This group has done extensive work to better understand how agriculture products are moved, the vulnerabilities in the supply chain, and the financial consequences when rail service creates logistics challenges for the entire supply chain. This work has produced many major outcomes including service level agreement templates, resources to help shippers understand how to use the templates, and a model for bringing supply chain stakeholders together to methodically identify

and test commercial solutions for supply chain challenges. Most recently in 2015, Pulse Canada and the ATC began publishing weekly Performance Measurement Reports, which detailed the performance of the railways in a number of key areas, including rail car demand, railway car supply, timeliness of railway car supply, corridor performance, railway dwell times at origin, and railway dwell times at destination. These reports, created through support from 22 shipper participants and the ATC partnership, were a major achievement for the industry, says Greg Cherewyk, Pulse Canada's Chief Operating Officer.

"The release of the weekly performance measurement reports have changed the way the agriculture sector talks about railway



VANCOUVER PORT AUTHORITY

performance,” he says. “Growers, shippers, governments, and railways now have a common set of objective information from which all parties can base discussions on. We no longer have a ‘you cannot manage what you cannot measure’ situation as all stakeholders now understand

aims to better understand the current system and challenges in order to make improvements going forward. With this goal in mind, the coalition group’s submission included a number of recommendations to improve transportation system performance for growers.

Rail system performance is a critical issue right now as we continue to produce higher yielding crops while at the same time facing constraints in moving them.

the measures that matter to the agriculture sector.”

SPG has also worked with other Saskatchewan-based organizations to address transportation concerns. Last year SPG joined with the Saskatchewan Barley Development Commission, the Saskatchewan Wheat Development Commission, and the Agricultural Producers of Saskatchewan to create a list of recommendations to submit to a panel reviewing the Canada Transportation Act (CTA). The review panel, which was created last fall and was overseen by former Minister of International Trade David Emerson,

“What we hope to achieve from this submission is more accountability from the railways to deliver service that meets the demands of the shipping community, as well as transparent information around system performance and a more reliable and cost-effective system for growers,” Potts says.

Although the results of the CTA review – which includes an in-depth review of the current system for maximum revenue entitlements – will not be completed until December of this year, panel advisor Murad Al-Katib says the current system challenges are complex and there are

no easy-fix solutions.

“Each link in the chain needs to do its job to keep the chain strong” says Al-Katib, who is also the CEO of AGT Food and Ingredients. “When the chain is not functioning, we need to focus on solutions and not have each link in the chain just pointing fingers at the link directly in front of it or behind it.”

However, one thing that everyone seems to agree on is that increased transparency is key to a well-functioning system. “Predictability and reliability in the transportation system comes from transparent information about production, demand, and supply,” Al-Katib says. “It’s a supply chain. Collaboration and communication and information transparency are key to a well-functioning supply chain.”

And while the performance measurement reports have made major headway by illustrating the need for improvements in service, the next critical step will be legislative change, says Cherewyk. “The real gains will be made over the long term, with effective legislative change emerging from the CTA review process that reflects the fact that Canada’s rail transportation system is an essential element to grow Canada’s economy and increase the through-put of Canadian exports,” he says. “These legislative changes will re-balance the shipper-railway relationship and result in railways that have the capacity to handle the variability of the agriculture sector and respond to customer needs.”



Delaney Seiferling is a freelance ag writer. She can be reached at delaney@dseiferling.com

Innovating with Pulse Ingredients

How one company is elevating batters and breading to a new level

Pulse Canada Staff



Griffith Laboratories has experimented with pulses in food coatings.

With every bite that you take from a chicken finger or fish stick your brain makes an assessment. It is light and crispy or perhaps too crumbly and salty. Each one of these assessments can determine whether or not you will buy the product, so food companies take them very seriously. Griffith Laboratories has been working to make sure that breaded and battered products meet consumer expectations on all levels, and they are using pulses to do so.

Pulses enhance the nutritional value of coated products, because they are high in protein and fibre. Pulse ingredients are well-suited to be used in coatings because they have high water absorption and thickening effects that allow them to stick well to the product. Finally, pulses are not a recognized allergen in North America, a feature that is important to Griffith.

Griffith is a bulk ingredient processor with facilities in 18 countries. Their main focus is creating

seasonings, batters, and crumbs to coat meat products like chicken, fish, and seafood and vegetables like onion, zucchini, and mushrooms. Your favourite chicken fingers, fish sticks, and onion rings all come from places like Griffith. Their facility in Toronto is one of their largest and is the global research and development (R&D) centre for breading.

Partnerships like this provide greater potential to increase the use of pulse ingredients and support the ultimate goal of increasing pulse consumption.

“Our goal is to deliver texture, flavour, and appearance, adding value to items being coated,” says Joachim Baur of Griffith Laboratories. “We have started using pulse ingredients to enhance nutritional and functional properties. The allergen-free potential is a strong saleable bonus.”

Griffith began working with pulse ingredients in April 2014 after

receiving financial support from Agriculture and Agri-Food Canada (AAFC) through their Agri-Innovation Program. Pulse Canada led the development of the AAFC funding application for the Griffith project, as well as projects with two other multinational food manufacturers.

“It was a combination of our resources, the funding support of AAFC, and the existing research that had been done that allowed us to make significant progress in the application of pulse flours, fibres, and proteins in the coatings category,” said Baur.

Some of the already existing research Baur referenced looked at using extrusion technologies to develop puff or crisp type snacks and working with whole or milled puffs/ crisps to create bread crumbs that could be sold to coatings companies.

Using the results of this research and their long-term experience of cooker extrusion and dough processing, Griffith created a line of pulse-based crumbs modelled after the Japanese style wheat-

based crumb. Griffith examined the shortfalls of previous products and determined what criteria the new crumb would need to fill to perform better than its competitor. That criteria included:

1. The new crumb coating needed to meet high quality standards while remaining cost-effective.
2. The new crumb coating needed to be optimized for each product's storage



Pulses work well in breadings for meat products and vegetables.

conditions, which can range from weeks of freezing temperatures in retail packages, to hours under hot heat lamps in restaurants.

3. The new crumb coating needed to be optimized so that quality and

crispy texture are consistent when consumers prepare the products at home, whether it is in the microwave or conventional oven.

4. The new crumb coating needed to appeal to consumers and deliver taste satisfaction every time.

The 2014 project has led to the successful launch of Griffith Laboratories' Creative Coaters product line. Creative Coaters now includes four coatings made from pulses that can be sold in both the gluten-free and regular market. Griffith expects that consumers will see the pulse-based coatings of Creative Coaters on grocery shelves by January 2016.

This project is a great example of how a research partnership with a food manufacturer can lead to successful commercialization of pulse-based foods. Partnerships like this provide greater potential to increase the use of pulse ingredients and support the ultimate goal of increasing pulse consumption.

DO YOU KNOW AN EXTRAORDINARY PULSE LEADER?

NOMINATE THEM FOR THE 2015 PULSE PROMOTER OF THE YEAR AWARD!

The 2015 recipient will receive a **\$1,000 WestJet credit** and will be featured at Saskatchewan Pulse Growers' Annual General Meeting on January 11, 2016.

Saskatchewan Pulse Growers is now accepting nominations for the 2015 Pulse Promoter of the Year award, made possible with support from BASF Canada.

To submit a nomination form, visit www.saskpulse.com. All nominations must be received by no later than Friday, November 20, 2015.



2015/16 Peas and Soybeans

Diverging demand

Larry Weber

As summer ended, a flurry of statistical releases in late August and early September set the tone for fall pea and soybean trading until the next round of releases in early October. In the

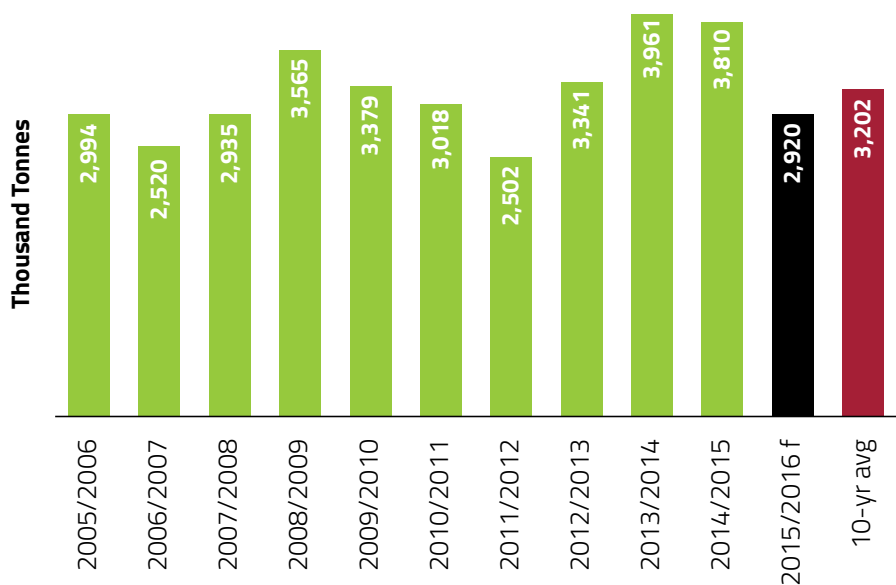
August 21, Statistics Canada (StatCan) estimate of production, pea production was placed at 2.921 million (M) tonnes. Of that total, 1.589 M tonnes were estimated to be in Saskatchewan,

1.236 M tonnes in Alberta, and 69,000 tonnes in Manitoba. The estimate was on the low side of trade estimates for the pea crop that ranged from 2.9 to 3.8 M tonnes. On September 3, StatCan estimated that stocks in store in all positions for peas on July 31, 2015 were 429,000 tonnes – well above industry estimates of 75,000 to 200,000 tonnes. The primary reason for the increase was a revised estimate of the 2014/15 pea production that was pegged 365,000 tonnes higher than the previous estimate. Ending stocks were increased in the 2012/13 and 2013/14 marketing years to arrive at the new total.

Farmers often forget the fine print in each StatCan release when it relates to the field crop reporting series. The catch-all line reads: These estimates published at the end of the crop year are then subject to change for two years, and to intercensal (occurring between censuses) revisions if applicable. In short, it means that even final estimates are not final until two years have passed, and usually two years after the latest agriculture census. Since the last Census of Agriculture occurred in 2011, the next one is due in 2016 and revisions could be invoked all the way back to 2011 at that time. There were extensive consultations done with farmers and farm groups in 2012 about the criteria for the 2016 census, and I expect the production and the storage of grains to be more focused in 2016, than it was in 2011.

Peas were 85 per cent harvested by August 31, according to Saskatchewan Agriculture's (Sask Ag) crop report and soybeans were 16 per cent in the bin. Two clear trends have shown up in the harvest to date. While Sask Ag crop reporters pegged pea yield at 29 bushels per acre (bu/ac) for Saskatchewan on August 17 and

Dry Peas - Production



Source: Weber Commodities

f = forecast

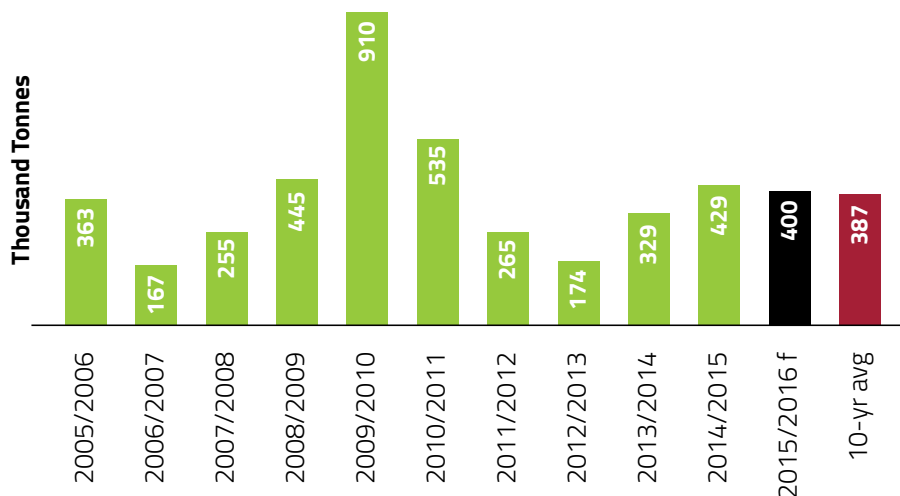
Dry Peas - Exports



Source: Weber Commodities

f = forecast

Canada - Peas Ending Stocks



Source: Weber Commodities

f = forecast

StatCan at 27.5 bu/ac on August 21, yields have been much better than their estimates during the last half of the pea harvest. This year's pea yield will not challenge the 2013/14 high of 42.4 bu/ac in Saskatchewan, but it could equal last year's yield of 32.5 bu/ac. The other trend that is emerging is that off-grade yellow peas and higher bleached green peas have surfaced during the last half of harvest. Both of these issues would be much more critical if the demand situation for pulses in India was less than it is for the coming year, but will need close monitoring as harvest results are released.

In June, India's monsoon started off with great promise but has been less than stellar since July. The departure from normal across the entire country is estimated at 12 per cent to the first week in September. A monsoon's performance is considered deficient at 10 per cent less than normal. Media outlets and commodity wire services have been quick to jump on the severity of the El Niño occurring in the Pacific this summer as the worst since 1997, however the effects witnessed to date have been much less than the severity in 1997. Southeast Asia is still open for crop losses. India's kharif pulse seeding to the first week in September has witnessed an 11 per cent increase over

last year to 10.837 M hectares. A closer examination of the rainfall distribution indicates that 37 per cent of the highest kharif pulse producing states has a rainfall deficiency of between 35 and 52 per cent from June 1 to September 2. All of India received 22 per cent less rainfall in August. If not for the heavy rains in June, the situation would be much more dire. With most major weather forecasting companies predicting an early monsoon retreat, crops that were sown in June and early July will be soon running out of moisture.

Demand will remain high for peas over the next six to eight months. StatCan estimated dry pea exports at 3.004 M tonnes, second only to the 2010/11 crop year at 3.012 M tonnes. India is expected to have the highest imports of pulses this year at five million tonnes. If the monsoonal rains dissipate early as suggested, damage to some of the pulse growing states that have received normal rainfall will start to occur. If demand is the price driver this fall, ensure you are watching the pea market closely for the next nine months as seeded acres will certainly increase this spring. Comparing cost of production and returns on pulse crops this winter versus cereals could certainly see record acres for peas, lentils, and soybeans next year. The

same demand that has been driving pea prices to remain constant, even through harvest pressure, is not being witnessed in Western Canada's small, but growing, soybean market.

Sask Ag crop reporters estimated the soybean yield at 26 bu/ac on August 17, with StatCan estimated yield at 24.8 bu/ac on Saskatchewan's 300,000 soybean acres. Canada's 5.856 M tonnes production estimate is comprised of 196,000 tonnes in Saskatchewan and 1.244 M tonnes in Manitoba. Cash prices for soybeans have dropped 50 cents per bushel the month of August, as a potential record large United States soybean crop weighs on the market. Farm yields to date have been much better than anticipated and soybeans look to catch on and stay a Saskatchewan staple crop. The late July and early August rains in Saskatchewan helped the soybeans the most, and forecasted rains during the first part of September will ensure a strong finish. Anytime a bean plant is still green, it has the capacity to add yield. As El Niño lingers this fall and into winter, expect South America to get better than normal rainfall and that farmers will shift to soybeans rather than corn and cereals. The demand scenario that exists for pulse crops is not evident in the soybean market as China's economic woes continue to weigh on the market. El Niño's effects could play out in South America this winter much more than they did in North America this summer. Expect soybeans acres in Saskatchewan to jump another 20 to 30 per cent in the spring when this year's yields are factored in.



Larry Weber operates Weber Commodities Ltd.
More information can be found at www.webercommodities.com.

Lentils and Faba Beans

Starting 2015 with high expectations

Brian Clancey

International faba bean and lentil markets started 2015 with high expectations. As a result, farmers in net exporting countries planted more of both crops.

The percentage gains are biggest in faba beans. Seeded area in Canada has increased at a dramatic rate in recent years. Initially, the market was driven by domestic demand, both for planting seed and livestock feed. Last year's crop exceeded the needs of those markets, resulting in a massive increase in export sales.

After averaging just 2,826 tonnes per year between the 2008/09 and 2012/13 marketing years, exports jumped to 9,536 tonnes during the 2013/14 marketing campaign, and a record 23,625 tonnes last season. Unofficial data from Statistics Canada (StatCan) suggests faba bean area has jumped from around 75,000 acres last year to 100,000 acres this year. Production, on the other hand, is only expected to advance from 107,500 to 111,400 tonnes because of poor growing conditions.

By contrast, production outside Canada is increasing this year. Australia is talking about a 28 per cent increase to around 320,000 tonnes, while traders in France and the United Kingdom expect larger harvests.

The implication is that competition for available demand will be stronger than usual in the coming months. That does not mean Canada cannot increase exports. It does mean, however, that average prices could be lower. More importantly, trade in faba beans is dominated by Egypt. Between 2010 and 2014, exports to Egypt from all origins accounted for 74 per cent of annual demand.

Imports peaked at almost 320,000 tonnes in 2010 and 2011. Since then,

they trended lower, falling to 197,000 tonnes by 2014. Economic problems and currency controls could further limit imports during the last half of this year and 2016. That combination of weaker world demand and rising production suggests export prices will be under pressure for several months.

Unofficial data from Statistics Canada suggests faba bean area has jumped from around 75,000 acres last year to 100,000 acres this year.

A large part of Canada's production is consumed as livestock feed. The fact that grain and oilseed markets are starting the marketing year with a bearish tone because crops in the United States (U.S.) appear better than expected by markets is not helpful. However, the impact is softened by the fact the Canadian dollar is weak. Export markets are priced in U.S. dollars and domestic feed markets are influenced by U.S. corn and soybean. That means that some of the price decline has been offset.

Export markets for lentils are not experiencing the same pressures as faba beans. Markets are more diversified and the 2015/16 marketing year should start with good movement from farms to ports. Unlike faba beans, Canada sets the tone for export markets for lentils. This means that this year's fears about yield and quality have had a profound impact on prices offered to farmers. However, with the harvest nearing completion, some selling pressure is being felt, with processors and exporters eager to sell product bought from farmers. Their worry is that prices will trend lower after Christmas.

Markets were caught by surprise by StatCan's carry-over estimate.

Stocks were 10 times higher than thought at 365,000 tonnes. Most market participants think the number is too high, even though it is less than summer's 786,000 tonne carry-over and down significantly from the previous five-year average of 596,600 tonnes.

StatCan's August crop report pegged this year's lentil harvest at 2.083 million (M) tonnes. Most market participants think the number will be lowered in future reports because of losses caused by drought and frost during the growing season. Last season saw a record quantity of lentils exported from Canada, with shipments jumping 24 per cent to 2.18 M tonnes. Movement is expected to be relatively strong for the opening quarter of the 2015/16 marketing year, with significant quantities of bulk red lentils sold to buyers on the Indian subcontinent.

However, because the available supply of lentils is less than 2.5 M tonnes, Canada needs to reduce exports. The numbers suggest they will drop back to 1.7 M tonnes in the coming marketing year. That number could rise if fewer lentils are diverted into domestic livestock feed markets. Despite higher than expected ending stocks, lentil supply is relatively tight. Canada's stock to use ratio could decline by the end of the coming season, dropping from 15.1 per cent to 11.6 per cent. This could be enough of a drop to support prices through the time when farmers make next year's planting

decision, suggesting seeded area could rise further in 2016. Assuming a return to average yields and quality spreads, that should see lower average prices in the next marketing year.



Brian Clancey is the Editor and Publisher of www.statpub.com market news website and President of STAT Publishing. He can be reached at editor@statpub.com.

All Lentil Supply and Demand Outlook

Year	2009	2010	2011	2012	2013	2014	2015
Acres	2,405,000	3,445,000	2,557,775	2,515,000	2,620,000	3,110,000	3,870,000
Yield (pounds)	1,403	1,283	1,356	1,348	1,895	1,409	1,186
Production (tonnes)	1,530,200	2,004,800	1,573,500	1,537,900	2,251,700	1,987,000	2,082,800
Imports	22,000	40,000	830,000	860,000	467,000	786,000	365,000
Carry-in	7,205	27,755	12,076	20,512	7,762	15,000	17,000
Stocks	1,559,405	2,072,555	2,415,576	2,418,413	2,726,462	2,788,000	2,464,800
Disappearance							
Export	1,387,185	1,105,920	1,148,004	1,638,866	1,753,149	2,180,674	1,699,300
Seed & Waste	102,200	87,200	87,900	88,400	101,800	125,800	128,200
Domestic	30,020	49,435	319,671	224,146	85,513	116,526	380,300
Usage	1,519,405	1,242,555	1,555,576	1,951,413	1,940,462	2,423,000	2,207,800
Carry-over	40,000	830,000	860,000	467,000	786,000	365,000	257,000
Stocks/Use	2.6%	66.8%	55.3%	23.9%	40.5%	15.1%	11.6%

Forecasts by STAT Communications based on data from Statistics Canada

Faba Bean Supply and Demand Outlook

Year	2009	2010	2011	2012	2013	2014	2015
Acres	6,000	4,100	4,300	5,600	15,200	75,000	100,000
Yield (pounds)	1,837	2,420	2,922	2,716	3,249	3,160	2,456
Production (tonnes)	5,000	4,500	5,700	6,900	22,400	107,500	111,400
Imports	657	584	360	824	16,094	8,559	4,000
Carry-in	1,500	1,300	500	750	1,000	1,000	20,000
Stocks	7,157	6,385	6,560	8,474	39,494	117,059	135,400
Disappearance							
Export	1,624	2,620	2,444	2,473	9,536	23,625	46,400
Seed & Waste	465	592	752	1,680	7,305	13,335	8,813
Domestic	3,769	2,673	2,614	3,321	21,654	60,099	55,187
Usage	5,857	5,885	5,810	7,474	38,494	97,059	110,400
Carry-over	1,300	500	750	1,000	1,000	20,000	25,000
Stocks/Use	22.2%	8.5%	12.9%	13.4%	2.6%	20.6%	22.6%

Forecasts by STAT Communications based on data from Statistics Canada



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Is the Outlook Full of Beans?

What the future holds for chickpeas and beans

Chuck Penner



When it comes to dry beans, markets are fairly quiet, especially compared to some of the strength in pea and lentil markets. A large part of direction for Canadian dry beans comes from south of the border. Crops in 2015 (both in Canada and the United States) look like they will be fairly stable compared to previous years that saw big production swings and market volatility. Because of this steady

production, dry bean prices are generally expected to be flat in 2015/16.

Dry bean markets should see some positive influence from Mexico, where the spring/summer bean crop will be smaller than the past couple of years. That is in addition to a smaller fall/winter dry bean crop. At the same time however, Argentina has just produced a record large dry bean crop, including a big increase in black bean production and

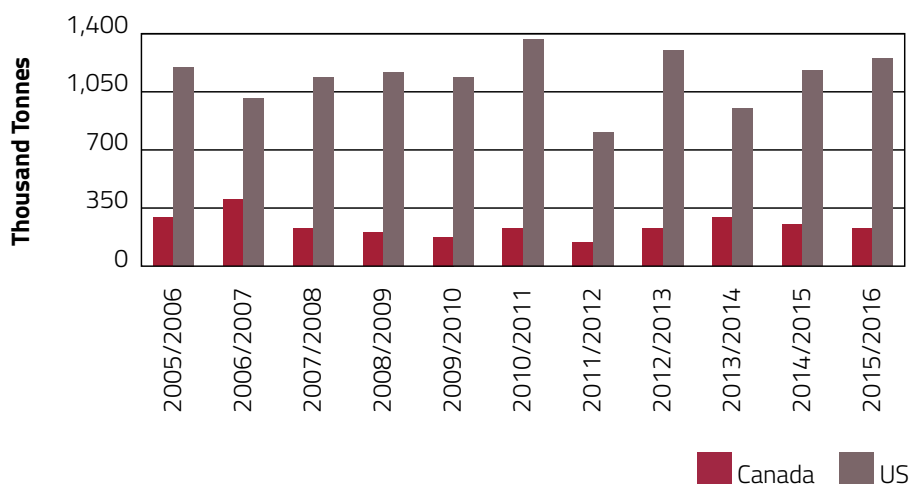
that would offset some of the positive effect of the smaller Mexican crop.

While the overall North American bean market is expected to be steady, some bean classes such as pinto beans, great northern beans, and navy beans fell out of favour this spring with farmers in both Canada and the United States (U.S.). Reduced acreage of these classes could mean some modest price strength later in 2015/16. Other classes like black beans and small red beans saw increased 2015 acres and new-crop bids are lower. In general though, dry bean growers should not expect a lot of price movement (in either direction) in 2015/16.

The Canadian chickpea market looks like it has been lying dormant, but there are some signs that it is just starting to stir. The Statistics Canada production estimate showed a 30 per cent drop in the 2015 crop, which will help reduce the heavy supply of chickpeas hanging over the market. Because of the large carry-over from previous years, total 2015/16 supplies will not drop too far, but stockpiles are heading in the right direction.

More importantly, export markets are also starting to wake up. Canadian chickpea exports in the last few months of 2014/15 showed some strong gains, and the full-year export total of 80,000 tonnes was the largest since 2010/11. Looking ahead to the 2015/16 year, we see positive signals continuing for exports. India has become a steady buyer of Canadian chickpeas because of its own smaller crops. There is the potential for India to take on more sizable volumes of chickpeas. The U.S. has emerged as the largest single buyer of Canadian chickpeas and consumption trends from south of the border suggest even stronger demand is ahead, another positive for 2015/16.

North American Dry Bean Production



Source: USDA and LeftField Commodity Research, Inc.

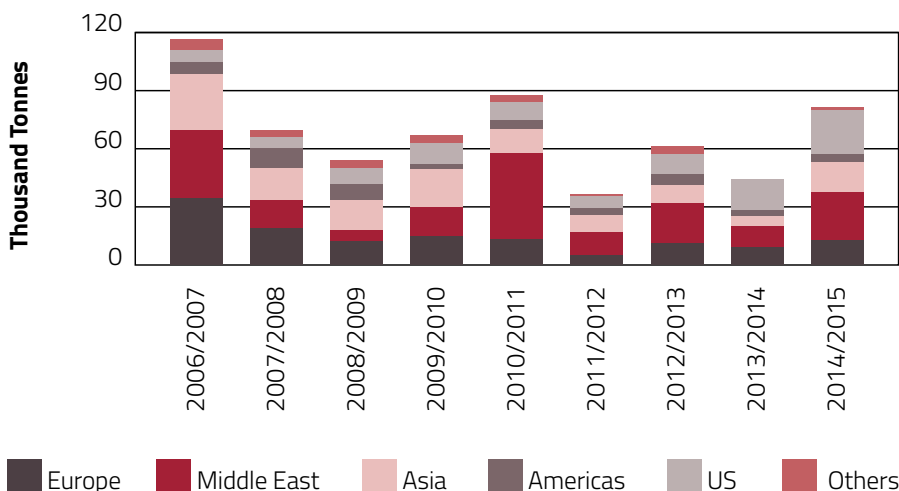
In addition, one of the main competitors in the large calibre Kabuli chickpea market is Mexico. Their crop this past spring was reduced which will

support the 9-10 millimetre portion of the chickpea market. The one big 2015/16 production increase is in Australia, but most of that crop is

Desi chickpeas and that will have only limited impact on Canadian chickpeas.

In spite of these positive signals, we do not expect a large broad-based rally, especially early in 2015/16. More likely, the market behaviour will show up as occasional bumps in bids as buyers need to fill specific export sales. As a result, growers will find it worthwhile to stay in contact with a number of chickpea buyers to capitalize on opportunities as they show up.


Canadian Chickpea Exports




Source: USDA and LeftField Commodity Research, Inc.



Chuck Penner operates LeftField Commodity Research Inc. out of Winnipeg, MB. He can be reached at info@leftfieldcrr.com.





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Bridging the Gap Between Pulses and the Food and Ingredient Industry

SPG's investment will expand the use of pulses in food products and create new market demand

Amanda Ryan



FOOD CENTRE INC.

A number of food products developed at the Food Centre.

Saskatchewan Pulse Growers (SPG) is making a \$750,000 investment into the future of the food industry with one goal in mind; more pulses in people's diets. SPG's investment in the new Agri-Food Innovation Centre will provide resources to expand the use of pulses in food products and the commercialization of these products, while working with food and ingredient companies.

"One of the pillars of our strategic plan is a pulse option for every acre and there are two sides to that - research into the agronomic side and variety availability, and the other side is the actual market demand for pulses," says Tim Wiens, Board Chair for SPG.

Part of SPG's food marketing

strategy focuses on targeting chefs, bloggers, and other food influencers to increase consumer demand, but another way to create demand and expand markets is by incorporating pulses into foods that are already consumed on a daily basis by targeting food ingredient companies and getting more pulse products on store shelves.

Wiens says that the Saskatchewan Food Industry Development Centre (Food Centre) plays a key role in addressing this side of demand. He says that a lot of the food companies like to include pulses because of their health benefits and their fit with current food trends, but many of the food companies have no idea how to include them in their

products or to develop new products with pulses. "The Food Centre acts as a facilitator to bridge the gap between food companies and the desire to add pulses," explains Wiens.

Shannon Hood-Niefer, Vice President – Innovation and Technology at the Food Centre believes this type of investment from SPG is an important part of a long-term strategy for the pulse industry.

"Investing in new applications for pulses in value-added processing (ingredient development, ingredient usage, and food product development) is important and consumers are demanding variety in their day-to-day consumption of food. Additionally, manufacturers are seeking options for new offerings

in the food aisles to support brand development and address consumer trends. As a key supplier of pulse crops, Saskatchewan should see a net result as global demand increases. By investing in alternative uses or products, new opportunities exist to take advantage of changing consumption patterns and economies."

The Food Centre currently offers product development and technical services from its plant at the University of Saskatchewan. Over the years, demand has outgrown their capacity, so to meet future opportunities in the agri-food industry a new, 37,000 square foot Agri-Food Innovation Centre will be constructed in Saskatoon close to other food manufacturers. The new facility will support further expansion in value-added agricultural products by providing space for the installation of technologies that will support capacity in areas such as baking, snacks, extrusion, and ingredient development. It will also be home to Saskatchewan's first federally inspected food processing business accelerator, which will provide the food processing industry the ability to commercialize new technologies and

products developed at the facility. While the Food Centre has been at the forefront of pulse-related work for a while now, they will be expanding work in new food applications for pulses and the commercialization of pulse based ingredients.

"SPG's financial contribution will support this activity on multiple fronts by supporting new and innovative work in the application of pulses into a variety of food products, the exploration of new technologies for pulses in food processing, and the commercialization of these technologies through the investment in processing equipment," says Dan Prefontaine, President of the Food Centre. "The contribution is vital to support entrepreneurs and companies launching new pulse based products into the market."

The Food Centre's priorities for pulses and pulse products include expansion of the bakery and snack category, along with the development of new ingredients derived from pulses (application testing and ingredient functionality changes). "Pulses have the ability to redefine food categories, particularly in snacking. With new products from roasted and seasoned pulses to

bean chips, consumers are more acclimatized to seeing pulses on the label. Pulses are recognized for being a part of a healthy diet and as a result, can change the landscape of food consumption by adding protein and fibre, coupled with great tasting products. Tweaking the functionality of pulse ingredients will assist with the incorporation into a wider variety of food products. It is an exciting time to be working with pulses," says Hood-Niefer.

The Food Centre not only has their sights set on food development, but feel pulses have the ability to be used in industrial applications as well.

"Over the next decade, the scope and diversity of pulse crops will provide for many new opportunities in the food ingredient and industrial market. We are pleased to promote and support the growth of the pulse industry in Saskatchewan," says Hood-Niefer.



Amanda Ryan is an ag communicator and freelance writer. She can be reached at akayeolekson@hotmail.com.



A Food Centre employee preparing chickpeas for food processing. Image courtesy of Food Centre Inc.



A lentil and bean bar, produced by the Food Centre. Image courtesy of Food Centre Inc.

CropSphere 2016

Ideas, Innovation, and Knowledge

Speakers, registration, and all that you need to know

JANUARY 11-13, 2016, TCU PLACE, SASKATOON, SK



JESSE HIRSH Innovation in Agriculture: How Technology Shapes our Industry

Jesse Hirsh is a cyber space guru with a passion for helping people adapt to change, while educating on both the benefits and perils of technology. An internet strategist, researcher, and broadcaster, Jesse has a weekly nationally-syndicated column on CBC Radio, explaining and analyzing the latest trends and developments in technology, using language and examples that are meaningful and relevant to everyday life. As a freelance journalist, Jesse has been doing radio and television work for a decade and a half. He has worked for organizations such as CFRB, Jazz FM, TVO, Global TV, CityTV, Rogers, OMNI, and MuchMusic. Jesse owns and operates Metaviews Media Management Ltd., which focuses on research and consulting around new media business models, big data, and the strategic use of social media. He is a co-founder of the Academy of the Impossible, a peer to peer life-long learning facility. Jesse is also actively involved with MacLaren McCann, one of North America's most successful multi-disciplinary advertising agencies, as a member of their Idea Council, which serves as a combination advisory board and think tank for the company.



KRISTJAN HEBERT Baby Steps to Bigger Profits: 5% Rule

Kristjan Hebert is the managing partner of Hebert Grain Ventures, a 12,000 acre grain and oilseed operation in southeast Saskatchewan. In addition to his farming background, he is a chartered accountant and has worked for MNP. Kristjan is also Chairman of Global Ag Risk Solutions and is a graduate of the Executive Program for Agricultural Producers through Texas A&M University.



JEFF RUBIN From Energy Superpower to World Breadbasket: Climate change and the Canadian economy

When Jeff Rubin speaks, people listen. A chief economist at CIBC World Markets for nearly 20 years, he was one of the first economists to accurately predict rising oil prices in 2000. Considered one of the world's leading energy experts, Jeff now has a surprising, and in some ways rosier, forecast for the future. His bestselling book, *The End of Growth...But is That All Bad?* argues that the end of cheap oil means dwindling oil supplies for the future, but that it could lead to emergence of local economies and actually stimulate North American economy as well as helping the world's climate-change problem. Jeff penned the best-selling 2009 book *Why Your World Is About to Get a Whole Lot Smaller: Oil and the End of Globalization*, winner of the Canadian Business Book of the Year award. Also a blogger for the Globe and Mail and Huffington Post, Jeff does not shy from controversy, offering a different opinion about the world's economic landscape. He has correctly predicted fluctuations of interest rates and the value of the Canadian dollar.

REGISTRATION

Early Registration
Oct. 1- Nov. 15 - \$150

Regular Registration
Nov. 16- Jan. 4 - \$200

On-Site Registration
Full Conference - \$250 One Day - \$150

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CropSphere 2016 is also happy to welcome Eric Johnson, Howard Wheeler, Kristen Podolsky, Chris Willenborg, and others as breakout session presenters. Breakout sessions will allow producers to choose topics that will help them the most in their farm business operations, including sessions on Research and Agronomy, Technology and Innovation, Marketing, and General Topics.

Breakout Session Presenters



Faye Dokken Bouchard
Diseases



Eric Johnson
Weed Management



Chuck Penner
Market Analysis



Sheri Strydhorst
Plant Growth Regulators



Howard Wheeler
Water Management



Chris Willenborg
Weed Management

For more information on the CropSphere agenda and speakers for 2016 visit: www.cropsphere.com.

AGENDA

MONDAY, JANUARY 11, 2016

1:00-2:00PM *Gallery C/D*
SaskCanola AGM

2:15-3:15PM *Gallery A*
SaskBarley AGM

3:30-4:30PM *Gallery B*
SaskFlax AGM

4:45-5:45PM *Gallery C/D*
Saskatchewan Pulse Growers AGM

7:30-10:00PM
BASF Opening Reception

TUESDAY, JANUARY 12, 2016

8:00-9:00AM *Grand Salon*
Breakfast

9:00-10:00AM *Grand Salon*
Keynote Speaker: Jeff Rubin
From Energy Superpower to World Breadbasket: Climate Change and the Canadian Economy

10:00-10:15AM *Grand Salon*
Coffee Break

Concurrent Sessions A

10:15-11:00AM *Gallery A*
Agronomy Research - Barley 180
TBD

10:15-11:00AM *Gallery B*
Marketing - Cash, Stash or Dash: Market Outlook For The 2015 Crop: Part 1 of 2
Marlene Boersch

10:15-11:00AM *Gallery C*
Innovations In Technology - Sorting the Numbers From the Noise: What To Do With Your Data
Wade Barnes

10:15-11:00AM *Gallery D*
General - We Have Got To Do Something: An Adventure In The Farm Transfer Process
Reg Shandro

Concurrent Sessions B

11:15-12:00PM *Gallery A*
Agronomy Research - Fate Of Sulphur Fertilizers In Prairie Soils
Jeff Schoneau

11:15-12:00PM *Gallery B*
Marketing - Cash, Stash or Dash: Market Outlook For The 2015 Crop: Part 2 of 2
Marlene Boersch

11:15-12:00PM *Gallery C*
Innovations In Technology - Plant Growth Regulators: Behind The Scenes
Sheri Strydhorst

11:15-12:00PM *Gallery D*
General - A Balanced Diet: The Importance Of Biodiversity For Maximum Yields
Sina Adl

12:15-1:30PM *Grand Salon*
Lunch

Concurrent Sessions C

1:30-2:15PM *Gallery A*
Agronomy Research - Future of Flea Beetles: Effective Control With Changing Populations
TBD

1:30-2:15PM *Gallery B*
Marketing - TBD
TBD

1:30-2:15PM *Gallery C*
Innovations In Technology - Sorting the Numbers From the Noise: What To Do With Your Data
Wade Barnes

1:30-2:15PM *Gallery D*
SaskOats AGM -Featuring Session: Grain Millers' Policy on Pre-Harvest Glyphosate Application
Terry Tyson/Grain Procurement Manager, Grain Millers, Inc.

Concurrent Sessions D

2:30-3:15PM *Gallery A*
Agronomy Research - Fast Facts About Flax: Agronomy Matters
Chris Holzapfel

2:30-3:15PM *Gallery B*
Marketing - Growing Global: Thinking Outside The Farm With Market Analysis
Chuck Penner

2:30-3:15PM *Gallery C*
Innovations In Technology - Plant Growth Regulators: Behind The Scenes
Sheri Strydhorst

2:30-3:15PM *Gallery D*
General - Getting Glyphosate Facts Straight: Best Practices For Talking To Consumers About Farming
Stuart Smyth and Laura Monchuk

3:15-3:45PM *Grand Salon*
Coffee Break

3:45-4:45PM *Grand Salon*
Keynote Speaker: Kristjan Hebert
Baby Steps to Bigger Profits: The 5% Rule And The Effects of Incremental Improvements on Your Bottom Line

4:45 - 6:00PM *Grand Salon*
AGT Foods Reception Featuring Lentil Ceam Ale

WEDNESDAY, JANUARY 13, 2016

8:00-9:00AM *Grand Salon*
Breakfast

Concurrent Sessions E

9:00-9:45AM *Gallery A*
Agronomy Research - Faba Beans: We Don't Quite Have All the Answers Yet
Sherrilyn Phelps

9:00-9:45AM *Gallery B*
Marketing - Growing Global: Thinking Outside The Farm With Market Analysis
Chuck Penner

9:00-9:45AM *Gallery C*
Innovations In Technology - Sprayer technology
Tom Wolf

8:45-9:45AM *Gallery D*
Sask Wheat AGM

Concurrent Sessions F

10:00-10:45AM *Gallery A*
Agronomy Research - The Other Side Of Weed Management: Rotation, Integration and Predation
Chris Willenborg and Eric Johnson

10:00-10:45AM *Gallery B*
Marketing - Bring Home The Bacon: Opportunities In The Local Feed Grain Market
TBD

10:00-10:45AM *Gallery C*
Innovations In Technology - Getting Bang For Your Buck: Inoculants and Microbials
TBD

10:00-10:45AM *Gallery D*
General - Wheat and Barley Variety Development
TBD

10:45-11AM Coffee Break

11:00-12:00PM *Grand Salon*
Keynote Speaker Jesse Hirsch

12:00-1:15PM *Grand Salon*
Lunch

Concurrent Sessions G

1:15-2:30PM *Gallery A*
Agronomy Research - Soybeans
Kristen Podolsky

1:15-2:30PM *Gallery B*
Marketing - Cash, Stash or Dash: Market Outlook For The 2015 Crop: Part 1 of 2
Marlene Boersch

1:15-2:30PM *Gallery C*
Innovations In Technology - Better Water Management For The Future Of Agriculture
Howard Wheeler

1:15-2:30PM *Gallery D*
General - To Lease Or Not To Lease: That Is The Question
Neil Weyland

Concurrent Sessions H

2:45-3:45PM *Gallery A*
Agronomy Research - New Approaches To Disease Management
Faye Dokken-Bouchard

2:45-3:45PM *Gallery B*
Marketing - Cash, Stash or Dash: Market Outlook For The 2015 Crop: Part 2 of 2
Marlene Boersch

2:45-3:45PM *Gallery C*
Getting Bang For Your Buck: Inoculants and Microbials
TBD

2:45-3:45PM *Gallery D*
Planning For Excess: The Future of Export Basis For Prairie Grains
Richard Gray

Finding the Fun in Lentils

Latest campaign had Canadian lentils in media spotlight

Saskatchewan Pulse Growers Staff



FunDeLentil on set at CTV's Canada AM with campaign ambassador and Food Day Canada founder Anita Stewart

If you are active on social media, chances are during the month of June you saw plenty of tweets, Facebook mentions, and Instagram posts about Canadian Lentils' latest major campaign, the FunDeLentil Tour.

Canadian Lentils, a promotional brand of Saskatchewan Pulse Growers (SPG), partnered with Anita Stewart of Food Day Canada to bring 24 top restaurants from seven major cities across Canada (Vancouver, Calgary, Saskatoon, Winnipeg, Toronto,

Ottawa, and Halifax) onboard with the FunDeLentil campaign, a contest designed to get people eating and tweeting about lentils.

"In collaboration with Food Day Canada, we asked restaurants across Canada to feature a signature lentil dish on their menus for the month of June," explains Amber Johnson, Market Promotions Manager with SPG. "We worked with these restaurants to promote their dishes through video development, promotional materials,

and social media support, all with the aim of getting Canadians out to these places to try the dishes."

The incentive for diners to try the dishes was in the form of a contest. Restaurant patrons were encouraged to vote for their favourite FunDeLentil restaurant online for a chance to win a trip to one of the participating cities to try each of the restaurants involved in the campaign. "In the past we have found that a contesting element really helps encourage people to get engaged



Fable Restaurant in Vancouver, BC won first place in the FunDeLentil contest for their Chorizo & Lentil Ragout.

FunDeLentil Restaurant Winners

1st: Chorizo & Lentil Ragout, by Fable in Vancouver

2nd: Sustainable Blue Rainbow Trout with Beluga Lentil-stuffed Summer Squash, Smoked Trout Rillette, Fromagerie Au Fond des Bois, Beluga Lentil Puree, Crispy Pancetta and Cameline Powder, by Brooklyn Warehouse in Halifax

3rd: Lentil Hodgepodge with Spring Vegetables, by Boralia in Toronto

with our campaigns," Johnson shares. "The contest gets people excited and talking, both to their friends and on social media, which is one of our goals in these instances."

The campaign, designed to show consumers the way Canada's best chefs utilize lentils in original and innovative ways, drew nation-wide media attention. "The level of media attention the campaign garnered really helped extend the reach of the

"In collaboration with Food Day Canada, we asked restaurants across Canada to feature a signature lentil dish on their menus for the month of June."

campaign," says Johnson. "Morning television programs promoted the campaign in each of the seven participating cities, and the campaign was featured on Canada AM and the CTV talk show The Social." Canadian Lentils also facilitated media tours in each city, taking local food writers to restaurants to sample the unique creations, which resulted in numerous print articles across the country.

Anita Stewart, FunDeLentil campaign ambassador, credits much of the campaign's success to the chefs whose creative dishes really shone the spotlight on lentils. "From the familiar and comforting Lentil Beer Battered Fish and Lentil Chips at Prairie Harvest in Saskatoon created by Chef/Owner Michael McKeown, to the modernist Red Lentil Fritter with Duck, Carrots, and Beluga Lentils created by Marc Lepine at Atelier in Ottawa, these chefs outdid themselves, showing incredible passion and creativity for the versatile

Canadian lentil," says Stewart. "It was an incredible experience to see Canadians trying lentils, many for the first time, and to see lentils being prepared in new and exciting ways."

Stay connected to Canadian Lentils online:

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On Point



SPG Board of Directors Profile

*Corey Loessin,
Vice-Chair*

Corey joined the SPG board in 2013. He and his wife Joan operate

Aidra Farms near Radisson. They have grown peas and red lentils, along with grains and oilseeds, for more than 20 years. Corey completed his Bachelor of Science degree, majoring in Agriculture, from the University of Saskatchewan (U of S) in 1986 and worked as an extension agrologist for Alberta Agriculture for five years before returning to the family farm in 1991. He was also an instructor at the U of S College of Agriculture, for 12 winters, until 2003.

Corey has been on the Pulse Canada Board since 2012.



SPG Welcomes Emily Koob to Staff

SPG is pleased to welcome Emily Koob to the staff in the position of Research

Program Assistant with the Cluster program. Emily received her accounting diploma (with Honors) from Saskatoon Business College, and has held positions such as Office Administrator and Accounts Manager.

Genome Canada Funding Announcement

Genome Canada recently announced funding of \$7.9 million to the Application of Genomics to Innovation in the Lentil Economy (AGILE) project led by Drs. Kirstin Bett and Bert Vandenberg with the Crop Development Centre at the University of Saskatchewan. The goal of the project is to provide Canadian farmers with quicker access to superior lentil varieties that will excel

under Canadian growing conditions.

Total SPG contribution to this project is approximately \$2.5 million.

New SPG Websites

Saskatchewan Pulse Growers re-launched the saskpulse.com website with a new look and feel. The new website is more operational, making crop information more accessible for growers. The new website is mobile friendly for those who want to access information on-the-go.

The Canadian Lentils website also underwent a redevelopment to better serve the brand's target audiences, involving new site design, layout, and mapping to best serve consumers, dietitians, chefs, and bloggers/social media influencers. The new site can be viewed at www.lentils.ca.

Feed Benchmark Reports

Saskatchewan and Alberta Pulse Growers resurrected the feed pea benchmark reports this summer, pulling together information and estimates of the feeding value of peas in Western Canada, based on the value of competing feed ingredients in swine rations. Faba beans have also seen increased usage in feed rations, and as such, pricing references for them have been generated as well.

For the latest feed benchmark reports for Saskatchewan, Alberta, and Manitoba visit www.saskpulse.com.

Undergrad Scholarship Winners

Five Saskatchewan high school students were recognized for their leadership, community involvement, and contributions to Saskatchewan's pulse industry, receiving Saskatchewan Pulse Growers Undergraduate Scholarships in June. All five students began post-secondary education programs in pulse-related industries this fall. Congratulations to the following recipients.



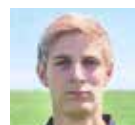
Carson Ackerman
Chamberlain, SK
University of Saskatchewan
College of Engineering



Paige Connor
Beechy, SK
University of Saskatchewan
College of Agriculture and Bioresources



Jonathan Hannay
Rosetown, SK
University of Saskatchewan
College of Agriculture and Bioresources



John Pflanzner
Regina, SK
University of Saskatchewan
College of Agriculture and Bioresources



Dakota Price
Eatonia, SK
University of Saskatchewan
College of Agriculture and Bioresources

Upcoming Events

Call for Nominations – Pulse Promoter of the Year Award

Saskatchewan Pulse Growers is now accepting nominations for the 2015 Pulse Promoter of the Year award, made possible with support from BASF Canada. To submit a nomination form, visit www.saskpulse.com. All nominations must be received by no later than Friday, November 20, 2015.

CropSphere Registration is Open!

January 12 & 13, 2016, Saskatoon
CropSphere 2016 is back for its third year, bringing together the brightest minds in agronomy, research, innovation, economics, and business. Keynote presenters this year include economist Jeff Rubin, technology expert Jesse Hirsh, and local farmer and accountant Kristjan Hebert. Do not miss out! This first-class event will connect growers with the latest on production, marketing, and general agricultural issues. Register at www.cropsphere.com.

CropSphere is brought to you by the Saskatchewan Wheat Development Commission (Sask Wheat), Saskatchewan Canola Development Commission (SaskCanola), Saskatchewan Pulse Growers (SPG), the Saskatchewan Oat Development

Commission (Sask Oats), the Saskatchewan Flax Development Commission (SaskFlax), and the Saskatchewan Barley Development Commission.

Select Seed Grower Meeting

January 14, 2016, Saskatoon

The annual Select Seed Grower Meeting will take place on Thursday, January 14, 2016, at the Saskatoon Inn & Conference Centre. Registration is at 1:00 PM and the meeting will be from 1:00 to 4:30 PM. Find out what is new in CDC pulse varieties, get updates on the 2016 Variety Release Program, and receive the latest information on current topics of interest to growers. The meeting is open to Select Status cereal/pulse growers and Foundation canola/mustard/rapeseed growers. Advanced registration is appreciated by January 7, 2016. To RSVP, please call (306) 668-9171 or email cgore@saskpulse.com.

Save the Date!

SPG 2016 Regional Meetings

February 1-4, 2016

SPG is partnering with the Saskatchewan Ministry of Agriculture again this year to host winter regional meetings. They will take place February 1-4, 2016 in the following locations:

- **Monday, February 1** - North Battleford (Dekker Centre)
- **Tuesday, February 2** - Rosetown (Rosetown and District Civic Centre)
- **Wednesday, February 3** - Swift Current (Stockade Building, Exhibition Grounds)
- **Thursday, February 4** - Regina (Salon BC, Queensbury Downs, Evraz Place)

Additional information will be confirmed closer to the meeting dates. Check back to the SPG website for more information in coming weeks.

For recent news on the pulse industry, visit the SPG website at www.saskpulse.com.

GET TO KNOW YOUR CANDIDATES



THE FOLLOWING CANDIDATES HAVE PUT THEIR NAME FORWARD FOR THE 2016 BOARD OF DIRECTORS.

- | | | |
|--|---|---|
| ▪ Garth Burns
<i>Drake, SK</i> | ▪ Gerrid Gust
<i>Davidson, SK</i> | ▪ Robert Horne
<i>Swift Current, SK</i> |
| ▪ Edward Davis
<i>Rosetown, SK</i> | ▪ Ernest Hall
<i>Wynyard, SK</i> | ▪ Trent Richards
<i>Assiniboia, SK</i> |

Please take the time to learn more about these candidates and vote. Learn more at **www.saskpulse.com**

** All registered Saskatchewan pulse crop producers (ie. producers who have sold pulses and paid levy in the last two crop years) will be mailed an election package in the coming weeks. If you do not receive your election package, contact Shelly Weber at 306-668-0590 or sweber@saskpulse.com.





Pulse Grower Profile

Brent Tremblay, Coderre, Saskatchewan

How long have you been growing chickpeas for?

My father started growing chickpeas when I was about 15 or 16, so probably since the mid-90s. Since then we have never missed a year. We have seen great success growing chickpeas from the start and they have always been a money-maker for us.

What has been your experience with growing chickpeas so far?

When we first started growing chickpeas we were one of only a few farms in the area. Mostly people around us were growing durum wheat, peas, and canola. We were looking for an alternative crop to add to our rotation, so my father decided to give chickpeas a try. Chickpeas are now part of a four-year rotation in our operations. They are well suited for our area as we have a mixed soil zone with some light and heavier soils.

We learned a lot on how to grow chickpeas in those early years. We tried to pick varieties that were disease resistant. The prices were not as high with those varieties, but that was balanced out by a decreased risk in growing them. We also learned that

we have to spray fungicide during the growing season, so we have just added spray dates into our calendars so that there are no surprises and we are always prepared. Chickpeas are definitely more high maintenance than other pulses, and the other crops that we grow. While they might contribute a bit of stress in the early part of the growing season, chickpeas are a later harvest so we find they help spread out the workload in the fall.

What challenges have you encountered growing chickpeas?

We have experienced a lot of trial and error with our chickpeas. The first few years we had great yields and the crop was relatively new so prices were high. Acres really shot up in Saskatchewan, but they have dropped off in the last few years.

We found that there was not an abundance of weed control for chickpeas and not a lot of fungicides to choose from when we were getting started. There are better weed control options and better fungicides to choose from today. We have seen some root rot in our area, but we hope that by broadening our rotation we can fight it off.

What has your experience been with marketing chickpeas?

Over 10 years ago there were a lot of processors interested in buying chickpeas, so marketing them was not a challenge. Lately, as acres have dropped there have been fewer processors taking chickpeas. Because chickpeas are more work to process and often there are not as many around, check with your local processor when you are ready to market your crop.

Do you grow other pulse crops?

Yes we also grow lentils, and they are a huge part of our rotation on top of durum, chickpeas, and canola.

What is your long-term vision for pulses?

I think Saskatchewan does a really good job of pulse crop development, especially with lentils. Pulses are here to stay and they have a really good fit, especially for southern Saskatchewan. Pulses are a sound part of any crop rotation, and help make all crops more sustainable.

ANNUAL GENERAL MEETING

January 11, 2016, 4:45 PM

TCU Place, 35 - 22nd St. E, Saskatoon, SK

You do not need to be registered for CropSphere to attend the AGM.

CALL FOR RESOLUTIONS

As per the Saskatchewan Pulse Crop Development Plan Regulations, resolutions can be added to the AGM Agenda in two ways:

1. Resolutions are received in writing 60 days prior to the date of the AGM (November 12, 2015) and signed by 10 registered pulse producers
2. A two-thirds vote of registered producers present at AGM agree to add a resolution to the agenda

Please send resolutions by November 12, 2015 via email to pulse@saskpulse.com or via fax to 306-668-5557

* A registered pulse producer is a producer who has sold pulse crops and paid levy in the last two years.

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