



TABLE TALKS

SSFPA MONTHLY NEWSLETTER

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SSFPA News

SSFPA Website Addition - Business Readiness: The SSFPA Women's Initiative website has a new webpage addition - Business Readiness. There, you can find information on valuation basics, different funding options, methods to secure funding, and more! There's even a quiz to take to see if equity funding is the right funding option for your business.

The ABC HACCP Workshop Returns: Back by popular demand, the SSFPA ABC HACCP workshop is back to help food processors meet today's highest food safety standards. The workshop includes both in-person and online elements that take place over two days. Topics covered include key definitions, record reviews, identifying high-risk foods and high-risk processes, an understanding of Control Methods used in a HACCP Plan, and simulating hazard and audit scenarios. The workshop dates are September 13, 20, 27, and October 4, with the last two sessions being in-person sessions held in BC. For more information on registration and locations, contact info@ssfpa.net or call 833-984-7372.

Industry Highlights

Annual Meeting of Federal, Provincial and Territorial Ministers of Agriculture: In August, the FPT Ministers of Agriculture met to discuss the Sustainable Canadian Agricultural Partnership, which will guide agrifood spending in Canada for the next five years. Highlights from the meeting on this new agreement are:

- Will inject \$500 million dollars into the agriculture/agri-food sector
- Includes stronger targets such as reductions in greenhouse gas emissions, increasing sector competitiveness, and increased participation of Indigenous Peoples, women, and youth
- Advances the five points agreed upon in the Guelph Statement
- Enhancing economic stability through increasing Business Risk Management (BRM) programs
- Reducing interprovincial trade barriers and bettering market access, food supply chains, and trade issues, both domestically and globally

To read more, click [here](#).



President's Corner

Monthly musings from SSFPA President Pam Baxter

In July's column, I looked at Food Safety in a Canada Packers chicken factory in Winnipeg. Working there for two years I was never put off eating chicken. Besides being impressed with the Food Safety aspect, I was impressed with the workers. Most were lifers; there was very little turnover.



There was Graziella; young, capable, and fresh from Italy with her husband and child. The veterinarian, from Europe. A fellow in his 30s from Germany who was incredibly skilled with a knife. The dignified man who graded the chickens, also from Europe - his kids were studying to be accountants, lawyers, doctors. There was Lorraine and Cree, a mother and daughter, both very opinionated. Lorraine's dad worked there, too. And there were the two young guys who vacuumed the kidneys and insides - they never missed a chicken. I know because my partner and I did windpipes after them.



Many people on the line were new Canadians. They were skilled, funny, and assertive. Their kids were getting more education than they had, and could speak English better. That job really opened my eyes and heart to the basic intelligence, dignity, diligence, kindness, and talents that new Canadians and factory workers offer. A big lesson I never forgot.

Affirmation Station

Each month, we will be posting something new to remind food processors how incredible their tenacity and work ethic are, even in the face of incredible challenges.

Entrepreneurs have to wear many hats in order to make their businesses successful. While it can sometimes feel overwhelming, it is important to remember that having such a varied skill set is invaluable! Below are just a few of a food processor's roles in their business; which is your favorite hat to wear?

Creative Visionary



Leader

Accountant



Safety Officer

Stories of Innovation

Each month, we choose one of our Stories of Innovation entries to highlight the creativity and entrepreneurial spirit of our members. To access our full catalog, click [here](#).

Sharon Ryper-Aunty Penny's Gourmet Specialties

After spending nearly 30 years in the meat and cheese business, Sharon Ryper decided she was ready for a new adventure. "My previous job was selling product and distributing it - I had never done a business like this. I did not know about organizing productions, ordering products, ordering jars, dealing with labels, all that was foreign to me. I had to figure it out based on trial and error." Ryper, who purchased the business in 2015, still keeps in touch with the original Aunty Penny, and has not altered any of her original recipes. They produce a range of picantes, chutneys, and more, with their most popular product being their antipasto. Their products are made in small batches in BC in local facilities, and all of the raw ingredients are also sourced locally from Victoria or Nanaimo. Word of mouth and delicious products are what drive demand. "I feel proud that I did not let 'stuff' hold me back," Sharon recalls of deciding to take over the business, despite many aspects of it being unknown to her. "I am proud of the fact that I was not afraid to try."

To check out Aunty Penny's Gourmet Specialties, click [here](#).



SMALL SCALE
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