



'Where It's Made' Video Educator Resource – Winkler Meats

Approximate Activity Time: 30-45 minutes

About 'Where It's Made'

In 2017, The Bruce D. Campbell Farm and Food Discovery Centre teamed up with Winkler Meats LTD and Manitoba Pork Council to launch our version of a food production video. This video follows the steps and care Winkler Meats puts into creating their world famous farmer sausage.

How to use this resource

1. Have students complete the "Pre-Viewing Questionnaire" and discuss.
 - *Homeschool adaptation: use the "Pre-Viewing Questionnaire" as a discussion guide and talk through the questions together*
2. Watch the short documentary here: <https://youtu.be/KFerRR5WVpl>
3. While watching the movie, have students answer the questions provided
4. Have students complete the "Post-Viewing Reflection" and discuss this
 - *Homeschool adaptation: use the "Post-Viewing Reflection" as a discussion guide and talk through the questions together*
5. Correct the answers completed. If you have time, discuss the additional questions in the "Complimentary Resource Section"
6. *Homeschool addition: If you want to bring this learning to the kitchen, try making one of Winkler Meats cool recipes to wrap up! (see complimentary resources for a link)*

Follow us on...

Facebook: @FarmandFoodDiscoveryCentre

Twitter & Instagram: @UMDiscoveryCtr



**University
of Manitoba**

Pre-viewing Questionnaire

1. We will be watching a short video called “Where It’s Made – Winkler Meats Farmer Sausage”. Based on the title, what do you think the video will be about?
2. How do you think food gets to your table?
3. Have you ever had Farmer Sausage? Did you like it?
4. How would you define a locally made or sourced food product?
5. Have you been able to find local products in your grocery store? Was it easy to find?

Follow us on...

Facebook: @FarmandFoodDiscoveryCentre

Twitter & Instagram: @UMDiscoveryCtr



**University
of Manitoba**

Video Questions

1. What ingredients does traditional farmer sausage include?
2. What year was Winkler Meats established?
3. How many federally inspected meat-processing plants are there in Manitoba?
4. How many kilograms of meat is Winkler Meats processing in a year?
5. What is the percentage of lean meat used in farmer sausage?
6. What type of casing was used to stuff the sausages?
7. How many sausages can fit on a fully loaded trolley rack?
8. What types of wood does Winkler Meats use? What function does each serve?
9. How long to sausages stay in the smoker?
10. What other products does Winkler Meats make?

Follow us on...

Facebook: @FarmandFoodDiscoveryCentre

Twitter & Instagram: @UMDiscoveryCtr



**University
of Manitoba**

Post-Viewing Reflection

1. If you have not yet tried Winkler Meat's Farmer Sausage, would you consider trying it now? Why or why not?
2. What was the most interesting thing you learned from the video?
3. Where do you live? Do you consider Winkler Meats processing plant to be producing "local food"?
4. Has your opinion of how food gets to your table changed? Why or why not?
5. Will this change how you look for local products in grocery stores? Why or why not?

Follow us on...

Facebook: @FarmandFoodDiscoveryCentre

Twitter & Instagram: @UMDiscoveryCtr



**University
of Manitoba**

Video Questions – Answer Key

1. What ingredients does traditional farmer sausage include?
 - a. Pork, spices and smoke
2. What year was Winkler Meats established?
 - a. 1964
3. How many federally inspected meat-processing plants are there in Manitoba?
 - a. 3
4. How many kilograms of meat is Winkler Meats processing in a year?
 - a. 1,000,000 kg
5. What is the percentage of lean meat used in farmer sausage?
 - a. 85%
6. What type of casing is used to stuff the sausages?
 - a. Cellulose Casing
7. How many sausages can fit on a fully loaded trolley rack?
 - a. 1,200 sausages
8. What types of wood does Winkler Meats use and what function does each serve?
 - a. Solid Oak Logs – Adds red colour
 - b. Hickory Wood Chip – adds smoked flavour
9. How long to sausages stay in the smoker?
 - a. 4 hours
10. What other products does Winkler Meats make?
 - a. Hot dogs for all professional sport venues in Winnipeg

Complimentary Resources:

- Winkler Meats Farmer Sausage recipe page: <https://www.winklermeats.ca/recipes/>
- Additional Questions you can discuss
 - What is a local product?
 - It is relative! That means the definition varies depending on whom you are asking.
 - “Local” to some people or groups could be within 30 km of your house, your city/town, Manitoba, Canada or occasionally North America. The average person considers local to be made within Manitoba or Canada
 - Many people consider a local product to be one that is made in a specific area. Others think it must be made in and have its ingredients sourced from the specific area. What do you think?
 - What is a cellulose casing?

Follow us on...

Facebook: @FarmandFoodDiscoveryCentre

Twitter & Instagram: @UMDiscoveryCtr



**University
of Manitoba**

- A clear casing made from plant products that can be used to form wieners or sausages. It can easily be peeled off after curing in the processing plant
- Fun Fact: the indents seen at the tips of hotdogs are from the casings used to form them! The meat is pumped into one long casing. When the sausage reaches the desired length, the worker (or machine if it's an automated plant) twists the casing to close it and then the next link can be made. The twisting motion causes the casing to wrinkle and while the meat is curing, it forms against the wrinkles
- What is a processing plant?
 - A facility is taking food produced by farmers and turning it into food for grocery stores. An easy way to think about it is that most foods that come in a package have been processed at a processing plant.
 - Many people think that processed foods are all bad, and while some may not be the most healthy, the majority are great and nutritious foods
 - Think dairy products, meat products, loaves of bread and buns, eggs, the list goes on!
- Who is inspecting processing plants in Manitoba?
 - It depends on where the plant is exporting!
 - If they are making products that are staying within Manitoba, they are inspected by the Provincial Government through Manitoba Health
 - If they are making products that can be exported out of Manitoba and out of Canada, they are inspected by the Federal Government through the Canadian Food Inspection Agency

Check out our other resources available at

https://umanitoba.ca/faculties/afs/discovery_centre/at-home-learning-resources.html

Follow us on...

Facebook: @FarmandFoodDiscoveryCentre

Twitter & Instagram: @UMDiscoveryCtr



**University
of Manitoba**