

Cultivating Cumberland

September - 2017 VOL. 22, ISSUE 9



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Congratulations to Cumberland Regional FFA award winners

NJDA Division of Agricultural & Natural Resources
Summary Report to the State Board, August 2017

For the first time in more than ten (10) years, New Jersey FFA is proud to have a National Proficiency Finalist. Josh Loew from the Cumberland Regional FFA Chapter was selected as a national finalist for the Outdoor Recreation – Entrepreneurship/Placement Proficiency Award. The National FFA Proficiency Award program recognizes outstanding student achievement in gaining hands-on career experience in an ag-related business. Josh will compete in the final round this October in Indianapolis, IN. We wish Josh luck as he vies for this national title!

Summer Career Development Events – Burlington County Fairgrounds – Columbus, NJ

Twenty-nine(29) New Jersey FFA members participated in summer career development events held in conjunction with the Burlington County Fair. First place individuals included: Safe Tractor Operator's Event (July 18) – Clarence Wills, Cumberland Regional FFA Chapter, Bridgeton, NJ.

The winners will represent New Jersey in Career Development Events at the National FFA Convention in October and/or at the Big E in September.

Delaware River Basin Commission (DRBC) and Invoices

Some Nurseries and sod farms in New Jersey received invoices from the DRBC charging them for water.

This has been an issue that comes up about every 10 years when DRBC invoices some operations that are drawing water from wells that are in certain aquifers and depths. The New Jersey Department of Agriculture has worked with DRBC and the invoices are being rescinded. If you receive an invoice from the DRBC **do not pay it!**

Contact Chad Pindar, Manager – Water Resources Planning Section DRBC, email: Chard.Pindar@drbc.nj.gov, tel: 609-883-9500 ext. 268 or fax: 609-883-9522 concerning any invoices received.

Cleaning and Sanitizing the Packing Line

Dr. Wesley Kline, Rutgers Cooperative Extension

The first rule in cleaning and sanitizing is “A dirty surface cannot be sanitized” and they are not the same thing. They are two distinct steps! Cleaning is the physical removal of dirt from surfaces which can include the use of clean water and detergent. While sanitizing is the treatment of a clean surface to reduce or eliminate microorganisms. Cleaning always comes first!

There are four steps in cleaning and sanitizing. Step One: Remove any obvious dirt and debris from the food contact surface (grading tables, brushes, sizers, etc.) by using a brush to sweep, air to blow off, or water to rinse off debris. Avoid using high pressure washers or air compressors since these will spread a pathogen or debris over a large area. Also, if using brushes to remove debris make sure they are only used for that purpose and stored off the floor.

Step two: Use the appropriate detergent for the type of soil that needs to be removed. Some detergents are designed to remove fats while others are more effective at removing sugars from fruit, so select the detergent that removes the type of soil that is present. The detergent must be approved for use on food contact surfaces. Also, apply the detergent at the level recommended on the label and physically scrub the surface to remove soil. Scrubbing is important to remove the soil and organic build-up to reduce the chance of forming biofilms. Biofilms are structures that adhere to a surface and are protected by glue-like carbohydrates secreted by the microorganisms. Once the biofilm forms on a surface they are very difficult to remove. They will release over time and can contaminate produce going over the line. That is why scrubbing is important.

Step three: Once the surface has been scrubbed rinse it with clean water that is free of any detectable generic *E. coli*. Make sure all the detergent and soil is removed prior to applying a sanitizer. The reason all detergent must to be removed is that some react adversely with the sanitizer.

Step four: Apply a sanitizer over all clean surfaces. This can be done with a small sprayer that is only used for that purpose. The role of the sanitizer is to reduce the amount of microorganisms to an acceptable level on the contact surface. Apply a sanitizer approved for use on food contact surfaces and follow all instructions as to proper concentration and contact time. Depending on the sanitizer, a final rinse may be necessary. Remember, the label is the law so follow all instructions. Once applied, allow the surface to dry prior to use.

Once the cleaning and sanitizing is complete, record when, how and what was cleaned. This will provide documentation for a clean break. This will help limit the amount of product subject to a recall or withdrawal. There have been instances where a grower had to recall a whole season's production because he could not show that the packing equipment had been cleaned and sanitized and there was a pathogen detected in the marketing channel.

Local Food Safety Collaborative Food Safety Survey

The Local Food Safety Collaborative (LFSC), a collaboration between National Farmers Union Foundation and the Food and Drug Administration, aims to provide specialized training, education and outreach to farmers and food processors who serve local markets. The LFSC is conducting a food safety survey to help direct their resources to best enhance fundamental food safety knowledge and help small farmers and processors comply with applicable Food Safety Modernization Act (FSMA) regulations. Survey participation is voluntary and will take approximately 20 minutes. After completing the survey, participants may elect to enter personal information to be entered in a raffle for one of twenty \$100 gift cards.

They are conducting this survey until Oct. 31, 2017 to help direct our resources to best enhance fundamental food safety knowledge and help small farmers and processors comply with applicable FSMA regulations. If you would like a paper version of the survey or if you wish to assist with distribution of the survey, please contact FSMA Project Coordinator, Chelsea Matzen 202-554-1600 or orcmatzen@nfudc.org.

FDA Microbiological Sampling Program

Most years the Food and Drug Administration (FDA) samples a commodity or two to focus on with their microbiological sampling program. In the past, they have sampled cucumbers, lettuce, tomatoes, parsley and cilantro, etc. in New Jersey. In 2018 they are sampling basil, cilantro and parsley, but not in New Jersey. Growers have asked in the past how FDA does the sampling and whether imported crops are included. The following information from United Fresh (Jennifer McEntire) will give an idea how FDA goes about sampling and the information they collect. Sampling could be on the farm, pack house, retail, wholesale/distribution, etc..

Who: FDA will sample the following in FY 2018: Fresh, raw parsley, cilantro, and basil samples will be collected both domestically (761) and imported (836). All varieties may be collected, including conventional, organic, hothouse, greenhouse, etc. Frozen, chopped, dried or herbs intended for further processing will not be collected.

What: 30 bunches per product. A total of 1,624 samples/tests specifically testing the samples for Salmonella and Shiga toxin-producing E. coli (STEC) will be performed at FDA Servicing Laboratories.

When will testing occur: Will occur over an 18 month period across all seasons, regions, and identified countries of origin for imports. Product will be sampled nationwide (not just the state or country or origin of the product).

Results/Timing: 3-4 days for negative; final confirmation, an additional 6-8 for Salmonella and 5 for STEC. In general, results will be given to the company if positive as soon as possible.

***Note:** If a sample is being collected domestically and the business wishes to hold finished product, the operator must explicitly tell FDA they are going to hold that product and it must be written on the form so FDA takes note the product is on hold. In the U.S. the business can make a decision whether they can release tested product without results back. Imported product however, may not be released/sold without a negative test result if a sample is taken. Positive results could initiate voluntary or mandatory recalls/detentions.

Where:

- A. Domestic Origins: A variety of samples from packers (could include post-harvest packhouse on-farm), W/D, Retail. Growing areas include:
 - a. Cilantro: CA, TX, AZ
 - b. Basil: AZ, NC, NM
 - c. Parsley: CA, FL, TX, AZ

***Note:** Regarding retail samples, they must be unopened containers and not from consumer areas.

***Note:** Post-harvest packhouses located on-farm will be given 24 hour notice of inspection.

- B. Imported Origins: A variety of samples will be collected at ports of entry, importer's warehouses, or other storage facilities.
 - a. Cilantro: Mexico, Costa Rica (there may be other countries)
 - b. Basil: Mexico, Peru, Columbia
 - c. Parsley: Canada and Netherlands (there may be other countries)

***Note:** Imported product means, product that is still in its country of origin. Once a sample is pulled, the product can move in-country, but cannot come into the U.S. Imported product that is positive could go on import alert.

How: Documentation will include variety, name of manufacture, (COO for imported product), lot or other supply chain information and will be collected aseptically per normal sample collection procedures, (Chapter 4 Section 4.5 Sampling: Preparation, Handling, Shipping). Sub samples will be collected at random to ensure the sample is representative of the lot. Photos may be taken.

The following article is from Fresh Plaza North American Newsletter. Note Love Beets is sourcing beets from not just New York, but New Jersey and other states. Their contact information is at the end of this article. By 2018, 85% of company's conventional beets will be US grown.

Love Beets grown in New York State

Fresh Plaza North American Newsletter

Love Beets, the brand of all natural, ready-to-eat beet products, is now growing and sourcing its beets from the USA, specifically New York state.

Love Beets will harvest New York grown beets from mid-August through October of 2017. The beets are sourced from six main growers with a total of ten locations for local harvest. These farms, within close proximity to the 100,000 square foot Love Beets production facility in Rochester, New York provide an ideal growing region for beets due to climate, soil, and expert growers.

“As beet consumption grows in popularity across the U.S., we are excited to work more closely with growers to bring innovation in farming practices, experimentation, creativity, and improved production capabilities,” said Daniel Cross, Managing Director of Love Beets Production. “We would rather utilize the latest technology from around the world to improve our farming, growing, and food manufacturing processes to make great products here in the U.S. than move raw materials across continents.”

By 2018, it is projected that 85% of conventional Love Beets will be grown and harvested in the USA – 55% of which will come from the NY region. Provided the crop performs well, 68% of organic Love Beets will also be grown in the USA, with 20% coming from New York state.

“We will support, develop, and nurture local and domestic growers in the US rather than use the fuel and emissions in shipping product around the world,” said Cross. “This will provide a fresher, tastier, and potentially more nutritious product than importing a finished product from other countries.”

Love Beets' preference is to move from state to state within the U.S. throughout the year rather than import crops from other countries. The size of the country provides the differing climates and growing conditions to make it possible to maintain USA-grown beets throughout all of the seasons.

In addition to New York, Love Beets will continue to grow beets in Pennsylvania, New Jersey, California, Texas, Georgia, and the Carolinas, as these states are essential for maintaining a small proportion of their volume throughout the year to protect supply. Love Beets' long-term goal is to continually develop these farms and crops and be 100% grown in the USA by 2020.

As the demand for companies to be more transparent with their food supply grows stronger, having USA-grown beets is an added benefit of Love Beets' products. Focusing on the specific region of upstate New York also provides a local emphasis that has become the foundation for the company.

“We are thrilled to have strong relationships with our farmers and to be able to communicate directly to our retailers and consumers exactly where the beets they are eating come from,” said George Shropshire, General Manager of Love Beets USA. “People are always pleased to learn that we are so invested in creating a local presence to our company's home base.”

For more information contact Abbie Phillips 856-563-4164, abbie@lovebeets.com or visit: www.lovebeets.com

Application Period for FY2018 Environmental Quality Incentives Program Announced

USDA Natural Resources Conservation Service

NJ State Conservationist, Carrie Lindig invites New Jersey agricultural producers and forest land owners to visit their local USDA, Natural Resources Conservation Service (NRCS) office to discuss opportunities available through the Environmental Quality Incentives Program (EQIP). NRCS provided over \$5 million in EQIP funding to NJ agricultural producers and forest land owners in FY2017. Our soil conservationists are ready to help our farmers and forest land owners get a head start on planning their conservation activities for next year. To provide farmers plenty of time to plan next year's conservation activities, the application period for FY2018 EQIP will be open through Oct. 20, 2017. Applications received by that date will be reviewed and ranked so that FY2018 funding can be awarded. A second application period will be set in the Spring if funding is still available.

The Environmental Quality Incentives Program can help agricultural producers and private, non-industrial forest land owners manage existing resource concerns with technical and financial assistance. The Program can help producers install permanent measures, adopt management strategies, or develop Conservation Activity Plans (CAP) that are used to identify conservation practices needed to address a specific natural resource need, such as forestry and nutrient management. The Program also includes the Organic Initiative, the Soil Health Initiative, and the Energy Initiative.

In addition to EQIP funding generally available to New Jersey operations, producers in the Raritan Basin can apply for EQIP funds that have been earmarked specifically for their area. The special funding was established through The Raritan Basin Partners for Source Water Protection, a partnership effort led by the NJ Water Supply Authority (NJWSA) and established through the FY2016 Regional Conservation Partnership Program (RCPP). The RCPP-EQIP funds have been set aside for conservation activity in areas of the Raritan Basin where water quality impairments have been identified. Parts of Morris, Hunterdon, and Somerset Counties that drain into the South Branch of the Raritan River and its tributaries are eligible for this RCPP-EQIP assistance. The Lockatong & Wickecheoke Creek watersheds of the Delaware River watershed are also included in the project area due to their importance to the D&R Canal. Producers should visit NRCS at the Frenchtown or Hackettstown USDA Service Centers to determine their eligibility for the RCPP-EQIP funding. Applications for FY18 RCPP-EQIP should also be submitted by October 20th. An interactive map that defines the target area is available online (<http://arcg.is/2f9BREh>).

EQIP is a voluntary program open to all eligible agricultural producers involved in livestock, forestry, and organic production. The program offers financial and technical assistance to implement conservation practices on eligible agricultural land. Learn more about NRCS conservation programs on the NJ NRCS website (www.nj.nrcs.usda.gov) or by visiting your local NRCS service center. (see list below)

NRCS provides financial and technical assistance to help agricultural producers with erosion control, water management, water quality, and other resource concerns through conservation programs authorized by the Farm Bill. USDA is an equal opportunity provider, employer and lender. To file a complaint of discrimination, write: USDA, Office of the Assistant Secretary for Civil Rights, Office of Adjudication, 1400 Independence Ave., SW, Washington, DC 20250-9410 or call (866) 632-9992 (Toll-free Customer Service), 800-877-8339 (Local or Federal relay), (866-367-8642 (Relay voice users)).

Local NRCS Office Locations:

Serving Gloucester and Salem Counties
USDA-NRCS, 51 Cheney Road, Suite 2
Woodstown, NJ 08098
PHONE: (856) 769-1126 ext. 3

Serving Atlantic, Cape May & Cumberland Counties
USDA-NRCS, 1318 S. Main Road
Bldg. 5, Suite A
Vineland, NJ 08360
PHONE: (856) 205-1225, ext. 3

Farmers Market Manager Training Conference

Farmers Market Federation of New York

Farmers Market Manager Training Conference “Creating Customer Friendly Markets” November 7-9, 2017

The Farmers Market Federation of New York announces its annual Farmers Market Managers Training Conference, “Creating Customer Friendly Markets.” The conference will be co-hosted by the Farmers Market Federation, Cornell Cooperation Extension of Broome County and the Broome County Regional Farmers Market and will be held at the Cooperative Extension offices in Binghamton, NY.

The conference will focus on helping farmers markets revitalize their markets to reflect the needs and desires of today’s customers. Recognizing that the world around us is changing at a rapid pace means that markets must continually reinvent themselves to remain relevant to today’s customers and maintain their position at the top of the local food system. However, recent reviews of markets sales and customer participation numbers have shown that we are experiencing a downward trend for farmers markets. This conference will build market managers understanding of customer trends, learn who our competition is, why they are being successful and then offering techniques that can help to reverse this negative trend.

Each session of the conference builds on the overall theme of assisting farmers markets to recreate their position in their local food system, restore and build customer participation and improve farmer sales and profits. Speakers include experts in promotion and marketing, leaders in consumer research, farmers market competitors and managers who have been successful at keeping their markets relevant to today’s consumers, sales and profits for farmers to continue to grow. Each speaker will have powerful messages to bring back to your own farmers market.

The 2017 Conference will feature daily tours to farms and local food businesses, including: Heller Farms, Farmhouse Brewery, Dutch Hill Creamery and Harvest Ready, a controlled atmosphere ag-facility. Each location was chosen to showcase the Southern Tier agriculture and food landscape and to give market managers a guided look into farm production and marketing.

The Farmers Market Managers Training Conference is your opportunity to boost your skills as a market manager; network with others across the state and beyond; share ideas, suggestions and questions; and even make new friendships. Register now for the 2017 Farmers Market Managers Conference: “Creating Customer Friendly Markets.”

The full conference program, agenda and hotel information can be found by visiting: <http://www.nyfarmersmarket.com/overview>.

For more information, contact the Farmers Market Federation of NY by emailing: deggert@nyfarmersmarket.com or call 315-400-1447.

New Jersey Law on "Farmer" Plates

39:3-25 "Farmer" license plate, issuance, fee, expiration.

39:3-25. In addition to the motor vehicle licenses authorized to be issued pursuant to the provisions of this chapter, the administrator shall issue, upon application therefor, a license plate for trucks marked "farmer," which shall be issued upon evidence satisfactory to the administrator that the applicant is a farmer and is actually engaged in the growing, raising and producing of farm products as an occupation. License plates issued under authority of this section shall be placed upon motor trucks engaged in the carrying or transportation of farm products, and farm supplies, and not engaged in hauling for hire, except for a truck being operated under contract with a municipality to remove snow.

Applicants for license plates herein authorized shall pay a registration fee of \$25 plus \$4.25 for each 1,000 pounds or portion thereof in excess of 5,000 pounds. If the registration cycle established by the administrator is for more or less than 11 months, applicants shall pay amounts proportionately less or greater than the fees established by law.

Except as otherwise provided in this section, every registration for a farm truck shall expire and the certificate thereof shall become void on the last day of the eleventh calendar month following the month in which the certificate was issued; except that the administrator may require registrations which shall expire, and issue certificates thereof which shall become void, on a date fixed by the administrator, which shall not be sooner than three months or later than 26 months after the date of issuance of such certificates, and the fees for such registrations, including any other fees or charges collected in connection with the registration fee, shall be fixed by the administrator in amounts proportionately less or greater than the fees established by law. The administrator may fix the expiration date for registration certificates at a date other than 11 months if the administrator determines that such change is necessary, appropriate or convenient in order to aid in implementing the vehicle inspection requirements of chapter 8 of Title 39 or for other good cause.

The term "farmer" as used in this section means any person engaged in the commercial raising, growing and producing of farm products on a farm not less than five acres in area; the term "farm products" means any crop, livestock or fur products; and the term "farm supplies" means any farm-related supply or repair item.

Amended 1963, c.193; 1981, c.554, s.3; 1984, c.73, s.33; 1995, c.112, s.31, 1996, c.119, s.2; 2005, c.76.

Reciprocal Agreement Regarding the Exemption From Commercial Driver's License Requirements for Farmers

Attached to this newsletter is the Reciprocal Agreement between the Commonwealth of Pennsylvania and the State of New Jersey regarding the exemption of certain drivers, including operators of farm vehicles, from the commercial drivers license requirement.

This agreement should be kept in your farm vehicle with your registration and insurance card at all times. If you are stopped for a motor vehicle incident when on farm related business, this reciprocal agreement should be presented to the officer along with your registration and insurance card.

Be aware that a person with a valid non-commercial license from the reciprocating jurisdiction may operate a farm vehicle within either jurisdiction provided that the farm vehicle:

- Is properly registered as a farm vehicle under the laws of either jurisdiction;
- Is controlled & operated by a farmer who is properly licensed under the laws of that jurisdiction;
- Is used exclusively to transport agricultural products, farm machinery or farm supplies to or from the farm of the farmer;
- Is not used in the operations of a common or contract carrier; and
- Is used within a radius of 150 miles of the farmer's farm.

Calcium Disorders Revisited

August 25, 2017 Weekly Crop Update, University of Delaware Cooperative Extension
Gordon Johnson, Extension Vegetable & Fruit Specialist; gjohn@udel.edu

Calcium dominates exchange sites in soils and is rarely deficient. However, a number of calcium disorders can affect crops, even in well limed soils including:

- Blossom end rot in tomatoes, peppers, and eggplants
- Blossom end rot in watermelons
- Watercore and glassiness in melons
- Internal leaf tipburn in cabbage
- Leaf tipburn and curd defects in cauliflower
- Internal browning of Brussels sprouts
- Leaf tipburn in spinach
- Leaf tipburn in lettuce
- Leaf tipburn and deformity in strawberry
- Internal browning, hollowheart, storage disorders, and poor skin set in potatoes
- Cavity spot in carrots
- Bitter pit, cork spot, cracking, internal brownspot, and water core in apples
- Hypocotyl necrosis in beans and other legumes
- Meristem death or distortion of new growth from meristems in many plants (cupped leaves)

Calcium is taken up in quantity from the soil by the plants from the undifferentiated area right behind the root tip. Once in the root, it moves in the xylem (water conducting vessels) and is distributed in the plant. Much of this movement in the xylem occurs by exchange. Calcium is attracted to the xylem wall and must be displaced by another ion (another calcium or other cation). This process is driven by transpiration and subsequent water movement through the xylem. Therefore, calcium movement is relatively slow compared to other nutrients that move easily in the transpiration flow. Calcium is not translocated in the phloem (plant food transport system) so it cannot move from one area of the plant to another.

Calcium has many roles in the plant from root growth control, to cell membrane function, to stomatal regulation. The main function that leads to the disorders listed above is in the formation of plant structure. Calcium is component of cell walls and the middle lamella which cements plant cells together. Calcium provides cross linkages in the pectin-polysaccharide matrix and adds to the structural strength of plant tissues. When insufficient calcium is present, plant tissues do not form properly and they may appear deformed and in severe cases may become necrotic – tissues may die or collapse.

Because calcium moves slowly through exchange in the xylem and is dependent upon water flow,

disruptions in that flow can lead to localized deficiencies in calcium. Plant organs with low transpiration rates or that are rapidly expanding such as fruits and storage roots often do not receive enough calcium to support that growth. Growing tips and meristematic areas that are rapidly laying down new cells are also at risk for calcium deficiencies when water flow is interrupted. High humidity, drought, flooding (leading to roots shutting down), root injury, compaction, and root diseases can therefore lead to calcium disorders by the reduction of water flow and calcium exchange and movement in the xylem.

Competition from other cations such as magnesium (Mg^{2+}), ammonium (NH_4^+), and potassium (K^+) can also affect calcium (Ca^{2+}) uptake and movement. In low pH soils, aluminum can interfere with calcium uptake and lead to deficiencies.

Control of calcium disorders starts with proper liming. This provides soil calcium and raises the pH to eliminate the effect of aluminum. The most important factors to control calcium disorders are to supply a steady rate of water (through a good irrigation program), limit root damage (such as root pruning by cultivation), provide a rooting area for plant that is free from compaction and waterlogging, and create a healthy soil environment that limits root disease potential. Above ground, planting at spacing that allows for good air movement around the plant will also help. Control fertilizer programs to limit competition between calcium and other ions (use nitrate forms of nitrogen instead of ammonium forms for example). In addition, choose varieties that are less susceptible to these calcium disorders (varieties with very large or very long fruit are more susceptible to calcium deficiencies).

There have been mixed results with foliar application of calcium and these applications should be considered a supplement to help limit these disorders and not a correction for calcium deficiencies and good soil and water management. As stated before, calcium movement is limited so it will be difficult to get calcium to where it is needed by foliar sprays except when applied to active meristematic tissue. Calcium sprays have been effective in improving quality in crops such as apples. Sidressed calcium has been shown to have positive effects on root crops such as potatoes, particularly in sandy soils. Calcium nitrate applied through the drip irrigation system can help alleviate calcium disorders in some drip irrigated vegetables such as tomatoes.

Cutoff Date for EQIP Funding

NRCS has set the cutoff date for Round 1 EQIP applications for October 20th, 2017. Anyone interested in financial assistance programs with NRCS must have their application in before that date to be considered for funding in 2018.

Here is a link to the news release: <https://www.nrcs.usda.gov/wps/portal/nrcs/detail/nj/newsroom/releases/?cid=NRCSEPRD1342622>

Interested applicants can contact the NRCS office in Vineland for assistance with an application. Contact: Nicholas Saumweber - District Conservationist, Vineland Service Center, 1318 S. Main Rd., Building 5, Suite A, Vineland, New Jersey 08360; Office phone - (856) 285-7654, Cell phone - (856) 701-8059 cell or Fax - (855) 305-7259.

Calendar of Important Events

📅 Indicates the newly added event since last calendar

September 2017

📅 September 14

OSHA 8-hr Hazwoper Refresher, Rutgers Continuing Ed, New Brunswick; \$250. For more information call 848-932-9271 or email: ocpe@njaes.rutgers.edu.

September 20

Basic Pesticide Training Course, NJDEP Public Hearing Room, 1st Floor, 401 E. State St., Trenton, NJ; 9am-1pm. The Course is Free and pesticide recertification credits are available. For more information call Stephen Bross 609-984-6953

📅 September 21-23

Bee-ginner's Beekeeping, Rutgers Eco Complex, 1200 Florence-Columbus Rd., Bordentown, NJ; \$245. Sept. 21 - 9am-4pm and Sept. 23 - 9am-12 noon. For more information contact Joe Canzano 848-932-7317 or visit: www.cpe.rutgers.edu

📅 September 22

Basic Chainsaw Safety, Holly House, 130 Log Cabin Road., New Brunswick, NJ; \$195 by 9/8; \$210 after. For more info contact Joe Canzano 848-932-7317 or visit: www.cpe.rutgers.edu

📅 September 26

Ultra-Niche Crops Series: Farming Basil, Rutgers Cooperative Extension, Cape May Court House, Bridgewater or Bordentown, NJ. 5:30—8:00 p.m.; \$20; dinner at 5:30. For exact locations or more information call Jenny Carleo, 609-65-5115 or email Jennifer Matthews: jmatthews@aesop.rutgers.edu

October 2017

October 3-5

HACCP Plan Development, Rutgers Continuing Ed, University Inn & Conference Center, 178 Ryders Lane, New Brunswick, \$945 by 9/19. For information call 848-932-9271 x2 or visit: www.cpe.rutgers.edu/food

📅 October 4

NJDEP Case Study Training for LSRPs, Rutgers Continuing Ed, New Brunswick, NJ; \$275 by 9/20; \$295 after. For more information call 848-932-9271 or email: ocpe@njaes.rutgers.edu

📅 October 4

Emergency Pesticide Recertification Seminar, Extension Conference Center, 18 Ag Extension Way, New Brunswick, NJ; 8:30am—2:30pm; \$210 by 9/20; \$225 after. NJ Credits: 2 CORE, 4 categories 1A, 3A & PP2 and 8 categories 3B & 6B. For more info contact Joe Canzano 848-32-7317 or visit: www.cpe.rutgers.edu

📅 October 6

Effective Environmental Field Sampling, Rutgers Continuing Ed, New Brunswick, NJ; \$195. For more information call 848-932-9271 or email: ocpe@njaes.rutgers.edu

📅 October 11-13

Bee-ginner's Beekeeping, Rutgers Eco Complex, 1200 Florence-Columbus Rd., Bordentown, NJ. Pre-registration is required, \$245; 9am-4pm on 10/11 & 12:00am-12 noon on 10/13. For more information contact Joe Canzano 848-932-7317 or visit: www.cpe.rutgers.edu

📅 October 12

UST Training for Class A & B Operators, Rutgers Continuing Ed, New Brunswick, NJ; \$275 by 9/28; \$295 after. For more information call 848-932-9271 or email: ocpe@njaes.rutgers.edu

October 12-13

Bio Controls Conference & Expo, Hyatt Regency, Orlando, Florida. For more information contact Katie Smith, Show Director 440-602-9158 or email: ksmith@meistermedia.com

October 13-16

Hydroponic Greenhouse Lettuce Intensive Workshop, University of Arizona, College of Agriculture & Life Sciences, 1951 E. Roger Rd., Tucson, AZ. For more info call 520-626-9566 or email: azsmith11@email.arizona.edu

October 13

Pesticide Calibration, Ext. Conf. Center, 18 Ag Extension Way, New Brunswick, NJ; 9am-1pm; \$195 by 9/22; \$210 after. Credits: 8 CORE. For more info call Joe Canzano 848-932-7317 or visit: www.cpe.rutgers.edu

October 17

Underground Storage Tanks: Regulatory Training, Rutgers Continuing Ed., New Brunswick, NJ; \$275 by 10/3; \$295 after. For more information call 848-932-9271 or email: ocpe@njaes.rutgers.edu

October 18-19

Sensory Evaluation, Rutgers Continuing Ed, University Inn & Conference Center, 178 Ryders Lane, New Brunswick, \$845 by 10/4. For more info call 848-932-9271 x2 or visit: www.cpe.rutgers.edu/food

October 18

Advanced Petroleum Forensics Geochemistry, Rutgers Continuing Ed., New Brunswick; \$275 by 10/4; \$295 after. For more information call 848-932-9271 or email: ocpe@njaes.rutgers.edu

October 19

PAH Forensics Geochemistry, Rutgers Continuing Ed, New Brunswick, NJ; \$275 by 10/5; \$295 after. For more information call 848-932-9271 or email: ocpe@njaes.rutgers.edu

October 20

Statistics for Food Scientists, Rutgers Cont. Ed, University Inn & Conf. Center, 178 Ryders Lane, New Brunswick; \$395 by 10/6, 8am-4:30 pm. For more info call 848-932-7316 or visit: www.cpe.rutgers.edu/food

October 25

Turfgrass Disease Management, Ext. Conf. Center, 18 Ag Extension Way, New Brunswick, NJ; \$195 by 10/11; \$210 after, 9am-4pm. Credits: 2 cat. 13 & 10 for 3A, 3B, 3C, 6B & PP2. Continental breakfast & lunch provided. For more info contact Joe Canzano 848-932-7317 or visit: www.cpe.rutgers.edu

October 25

South Jersey Nursery Meeting, Rutgers Coop. Ext., 291 Morton Ave., Rosenhayn; \$20, 8:30am-4pm. Registration required by October 20, 2017. For more information call Sal Mangiafico 856-451-2800 x1

October 27

Emergency Pesticide Recertification 1/2 Day Session in 3A, Extension Conference Center, 18 Ag Extension Way, New Brunswick, NJ; \$175 by 10/13; \$190 after, 9am-12noon. Pesticide credits: 6 units in category 3A. For more information contact Joe Canzano 848-932-7317 or visit: www.cpe.rutgers.edu

October 27

Emergency Pesticide Recertification 1/2 Day Session in 3B, Extension Conference Center, 18 Ag Extension Way, New Brunswick, NJ; \$175 by 10/13; \$190 after, 1pm-4pm. Pesticide credits: 6 units in category 3B. For more information contact Joe Canzano 848-932-7317 or visit: www.cpe.rutgers.edu

November 2017

📅 November 1

Protecting Water Quality with Good Turf Fertilizer Practices, Rutgers Cooperative Extension, 291 Morton Ave., Millville, NJ; \$20 includes a light lunch, 9am-11:00am. To register contact Tammy Commander by email: tammyco@co.cumberland.nj.us, or call 856-451-2800 x1. 4 ProFact credits have been assigned for this session.

📅 November 2

Sunset Lake Water Quality and Health, Hosted by The Cohansey Area Watershed Association, 31 W. Commerce St., Bridgeton, NJ; 7-8 p.m. For more info contact Dr. Sal Mangiafico 856-451-2800 x1

📅 November 6

Diseases and Pests of Trees, Extension Conference Center, 18 Ag Extension Way, New Brunswick, NJ; \$225 by 10/23; \$245 after, 9am-3:30pm. Pesticide credits: 8 in category 1A & 3A, 1 CORE and 8 in category PP2. Continental breakfast and lunch provided. For more information contact Joe Canzano at 848-932-7317 or visit: www.cpe.rutgers.edu

November 6-8

Better Process Control School, Rutgers Continuing Ed, University Inn & Conference Center, 178 Ryders Lane, New Brunswick, NJ; 8:30am –4:30pm. Check in time 8am. Registration \$995 by 12/23; \$1,095.00 after. For more information call 848-932-7315 or visit: www.cpe.rutgers.edu/food

📅 November 9

Protecting Water Quality with Good Landscape Practices, Peach Country Tractor, 1463 N. Tuckahoe Rd., Williamstown, NJ, 10am-12 noon. For more information or to register contact Stephanie Smith at 856-589-3953 x1.

📅 November 9-10

Introduction to Plant Identification, Extension Conference Center, 18 Ag Extension Way, New Brunswick, NJ; \$395 by 10/26; \$430 after, 9am-3:30pm. Continental breakfast and lunch provided. For more information contact Joe Canzano 848-932-7317 or visit: www.cpe.rutgers.edu

📅 November 13-14

Large Tree Climbing and Rigging, Extension Conference Center, 18 Ag Extension Way, New Brunswick, NJ; \$395 by 10/30; \$430 after, 9am-3:30pm. Continental breakfast and lunch provided. For more information contact Joe Canzano 848-932-7317 or visit: www.cpe.rutgers.edu

📅 November 21

Municipal Shade Tree Management, Ext. Conf. Center, 18 Ag Extension Way, New Brunswick, NJ; \$245 by 11/7; \$270 after, 9am-3:30pm. Continental breakfast & lunch provided. For more info contact Joe Canzano 848-932-7317 or visit: www.cpe.rutgers.edu

📅 November 28

Snow and Ice Removal, Cook Student Center, 59 Biel Rd., New Brunswick, NJ; \$195 by 11/14; \$210 after, 8:30am-3:30pm. Continental breakfast & lunch provided. For more info call Joe Canzano 848-932-7317 or visit: www.cpe.rutgers.edu

December 2017

December 4-5

Practical Food Microbiology, Rutgers Continuing Ed, University Inn & Conference Center, 178 Ryders Lane, New Brunswick, NJ; 9am-:30pm, Check in 8:30 a.m. Registration \$795 by 11/20; \$825 after. For more information call 848-932-7315 or visit: www.cpe.rutgers.edu/food

REGULARLY SCHEDULED MEETINGS

✓ Indicates meeting will be held at RCE of Cumberland County

✓ Pesticide Certification Exam Schedule—Cumberland County 291 Morton Avenue Millville, NJ 08332 (Between Rosenhayn & Carmel) <u>2017</u> Oct 19 To Register call 609-984-6614 For directions call 856-451-2800	✓ Cumberland County Agriculture Development Board County Administration Bldg. Freeholder Room 164 W. Broad Street Bridgeton, NJ 08332 <u>2017</u> Sept 12 Oct 10 Nov 14 Dec 12 Reg. Meetings start at 7 p.m. Information call 856-453-2211	✓ Cumberland County Board Of Agriculture 291 Morton Avenue Millville, NJ 08332 (Between Rosenhayn & Carmel) 7 pm meetings <u>2017</u> Sept 21 Oct 19 Nov 16 Dec 21 For info call Hillary Barile, President 856-453-1192
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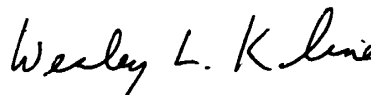
**Cumberland County Improvement Authority (CCIA)
Pesticide Container Recycling**
9:00 a.m. to 12 Noon
 Cumberland County Solid Waste Complex
 169 Jesse's Bridge Rd. (located off Route 55 Exit 29)
 Deerfield Township, New Jersey
 Questions? Call Division of Ag & Natural Resources, NJ Dept. of Ag 609-292-2242

 Sept 15 Oct 20 Nov 17

Sincerely,



Salvatore S. Mangiafico, Ph.D.
 County Agent II/Associate Professor
 Environmental & Resource Management
 Internet: Mangiafico@njaes.rutgers.edu



Wesley L. Kline, Ph.D.
 County Agent II/Associate Professor
 Vegetable & Herb Production
 Internet: wkline@njaes.rutgers.edu

Pesticide User Responsibility: Use pesticides safely and follow instructions on labels. The user is responsible for the proper use of pesticides, residues on crops, storage and disposal, as well as damages caused by drift.

Use of Trade Names: Trade names are used in this publication with the understanding that no discrimination is intended and no endorsement is implied. In some instances the compound may be sold un-

Have you visited the Cumberland County website for the Present and/or past issues of "Cultivating Cumberland"? It's a great resource for information and dates.....

<http://Cumberland.njaes.rutgers.edu/>

Public Notification and Non-discrimination Statement

Rutgers Cooperative Extension is an equal opportunity program provider and employer. Contact your local Extension Office for information regarding special needs or accommodations. Contact the State Extension Director's Office if you have concerns related to discrimination, 848-932-3584.

Cooperative Extension of Cumberland County



1915-2016

NONPROFIT ORGANIZATION
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PERMIT NO. 186

Cooperative Extension of Cumberland County
Extension Education Center
291 Morton Avenue
Millville, NJ 08332-9791

RUTGERS
New Jersey Agricultural
Experiment Station

**Food Safety Modernization Act:
Produce Safety Alliance
Grower Training and Third Party Audits**

What: Food Safety Training

When: November 29 and 30, 2017 from 9 am-4 pm

Where: Rutgers Snyder Research Farm, 140 Locust Grove Rd, Pittstown, NJ 08867

Details: \$50.00 per person on Day 1 (Required FSMA Produce Safety Rule Training)

\$25.00 per person on Day 2 (optional day, Third Party Audits)

Lunch included both days.

Deadline to Register is November 22, 2017.

Who should attend:

- Fruit and Vegetable Growers
- Others interested in produce safety, good agricultural practices/third party audits and the Food Safety Modernization Act.



To register or for more information please visit:

<https://rutgersonfarmfoodsafety.eventbrite.com>

If you are unable to register online call Tammy Commander at (856) 451-2800, ext. 1

or email: commander@njaes.rutgers.edu



STATE OF NEW JERSEY
DEPARTMENT OF AGRICULTURE



Farming Basil



Tuesday, September 26, 2017

Dinner: 5:30 p.m.

Class 6-8 p.m.

\$20

Choose a location in NJ:

- Cape May Court House
- Bridgewater
- Bordentown

Participants will:

- Take a *Virtual Fieldtrip* to a farm
- Participate in a Panel Discussion with Specialists and Farmers
- Complete a risk assessment exercise to determine if growing basil is right for them
- Learn how to make more money on less land



For more information call Jenny Carleo, Agricultural Agent at (609) 465-5115, ext. 3607

or email Jennifer Matthews at:
JLM479@njaes.rutgers.edu

For information or to be added to mailing list visit our website: <http://njaes.rutgers.edu/ultra-niche-crops/>

Save the Date!
Ultra-Niche: Garlic
Tuesday, October 17



To register by September 22, 2017, go to Eventbrite: <https://rutgerscmcg.eventbrite.com>

Project sponsored by the USDA-NIFA Beginning Farmer and Rancher Development Program



Cooperating Agencies: Rutgers, The State University of New Jersey, U.S. Department of Agriculture, and County Boards of Chosen Freeholders. Rutgers Cooperative Extension, a unit of the Rutgers New Jersey Agricultural Experiment Station, is an equal opportunity program provider and employer.

**RECIPROCAL AGREEMENT REGARDING THE EXEMPTION FROM
COMMERCIAL DRIVER'S LICENSE REQUIREMENTS FOR FARMERS**

THIS MEMORANDUM OF AGREEMENT is made and entered into by and between the Commonwealth of Pennsylvania, acting through the Department of Transportation and the State of New Jersey, acting through its Motor Vehicle Commission. (When referred to collectively, the Commonwealth of Pennsylvania and the State of New Jersey shall be referred to collectively as the "signatory jurisdictions.")

WITNESSETH:

WHEREAS, the "Commercial Motor Safety Act and 1986," Pub.L.99-570 (49 U.S.C. §2701 et seq.), requires a person who operates a vehicle that has a gross weight rating in excess of 26,000, carries 15 or more passengers or transports hazardous materials to have a commercial drivers license.

WHEREAS, Secretary of the United States Department of Transportation has granted the states of this nation the authority to exempt certain drivers, including operators of farm vehicles, from the commercial drivers license requirement.

WHEREAS, the laws of both signatory jurisdictions under certain circumstances exempt drivers of farm vehicles from the requirement to possess a commercial drivers license. 75 Pa.C.S. §1606(b) and 39 N.J. Stat. § 39:3-10k.

WHEREAS, Federal Motor Carrier Safety Administration regulations limit the use of commercial drivers license exemptions for the operators of farm vehicles to the driver's home state unless there is reciprocity agreement with adjoining states. 49 C.F.R. § 383.3 (d).

WHEREAS, each of the signatory jurisdictions wish to enter into a reciprocal agreement extending the commercial drivers license exemption to farmers who are licensed in the other signatory jurisdiction.

NOW, THEREFORE, for and in consideration of the foregoing promises and the mutual promises set forth below, the signatory jurisdictions, with the intention of being legally bound, agreed to the following:

1. Recitals

The foregoing recitals are incorporated by reference as a material part of this Agreement.

2. Reciprocal Agreement

The signatory jurisdictions agreed that a person with a valid non-commercial license from the reciprocating jurisdiction may operate a farm vehicle within either jurisdiction provided that the farm vehicle:

- (1) Is properly registered as a farm vehicle under the laws of either jurisdiction;
- (2) Is controlled and operated by a farmer who is properly licensed under the laws of that jurisdiction;
- (3) Is used exclusively to transport agricultural products, farm machinery or farm supplies to or from the farm of the farmer;
- (4) Is not used in the operations of a common or contract carrier; and
- (5) Is used within a radius of 150 miles of the farmer's farm.

3. Interpretation.

This Agreement shall be liberally construed so as to effectuate the purposes thereof. The final decision regarding interpretation of questions at issue relating to this Agreement

shall be reached by joint action of the signatory jurisdictions, acting through their proper officials. Any interpretations shall be placed in writing to become a part of the Agreement.

4. Effective Date of Agreement

This Agreement shall be effective upon execution of the signatory jurisdictions and shall continue in full force and effect until terminated by the proper official of a signatory jurisdiction.

5. Termination

Each signatory jurisdiction shall have the right to unilaterally terminate this Agreement for its convenience if the jurisdiction determines that termination is in its best interest. Termination of this Agreement shall be effective 30 days after written notice is provided the other jurisdiction.

6. Amendments

This Agreement may be amended only by joint action of the signatory jurisdictions in writing. This Agreement and amendments may be executed in counterparts, each of which shall be deemed as original, but all of which taken together shall constitute one and the same instrument.

7. Scope of Agreement

This Agreement constitutes the entire agreement between the signatory jurisdictions with respect to the subject matter of this Agreement and supersedes all prior and contemporaneous agreements, understandings, negotiations and discussions between the jurisdictions, whether oral or written; but this agreement shall not affect any other agreement, arrangement or understanding that a signatory jurisdiction has with any other jurisdiction.

IN WITNESS WHEREOF, the parties have hereunto set their hands.

For the Commonwealth of Pennsylvania:

BY *Dee Seew*
for Secretary of Transportation

Date *5/13/05*

For the State of New Jersey:

Sharon A. Harrison
Title: *Chief Administrator*

Date *5/25/05*



Cohansey Area Watershed Association

**invites you to a special evening
at Historic Eagle Manor
806 Back Neck Road, Fairton**

**on Wednesday, September 13, 2017
5:00 to 8:00 pm**



CELEBRATE THE COHANSEY



CAWA invites you to join us for our second party on the Cohansey, an opportunity to enjoy the river and historical gem "Eagle Manor". CAWA members, county, and municipal officials and their guests, are invited. (5 p.m. -8 p.m.)

Additionally, the Cohansey Country Club facilities were recently sold. On your way to Eagle Manor, stop by for a tour by owner Dennis Pierce and learn about what's coming to the Cohansey. (4 p.m. -6 p.m.)

REFRESHMENTS WILL BE SERVED.

RESERVATIONS are required by September 3.

Reply to info@cohansey.org or 856-455-6611

Cohansey.org



SUNSET LAKE WATER QUALITY AND HEALTH

THURSDAY, NOVEMBER 2
7 – 8 PM

HOSTED BY THE COHANSEY AREA WATERSHED ASSOCIATION
31 WEST COMMERCE ST
BRIDGETON NJ 08302

After four years of being drained, the dam on Sunset Lake in Bridgeton, NJ was repaired in 2015, and the lake was refilled. The lake is a beautiful spot for kayaking and fishing, but since 2015 it has not been open for swimming.

Join Sal Mangiafico of Rutgers Cooperative Extension for a discussion of recent water quality results in Sunset Lake, with a focus on *E. coli* concentrations and the health of the lake.

FOR MORE INFORMATION CONTACT:
SAL MANGIAFICO
856-451-2800 EXT. 1
mangiafico@njaes.rutgers.edu

RUTGERS
New Jersey Agricultural
Experiment Station

