

Cultivating Cumberland

March - 2013 VOL. 18, ISSUE 3

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Professional Fertilizer Update

James Murphy, Rutgers University

Recall that all professionals applying fertilizer to turf need to be certified or trained (and supervised by a certified fertilizer applicator) as well as have their certificate renewed for 2013 before applying fertilizer in 2013. Professionals can renew their certificates after logging on at ProFACT.rutgers.edu. Also recall, NJ law states that fertilization of turf (lawns, parks, sports fields, etc.) cannot begin before March 1st. Visit <http://turfblog.rutgers.edu/> for additional update information on certification (and an interesting home lawn image). Please share this information with the appropriate professional clientele.

New for 2013, any person selling **retail** fertilizer for turf MUST sell a fertilizer that conforms to the restrictions outlined in the NJ law otherwise they may be subject to a penalty. These restrictions include...

1. Retail fertilizer must not contain more than 0.7 pounds of water-soluble nitrogen or more than 0.9 pounds of total nitrogen per 1,000 square feet at least 20 percent of which shall consist of slow release nitrogen when applied pursuant to the instructions on the container and is intended for use on turf by consumers;
2. Retail fertilizer must not contain phosphorus unless the intended use is:
 - A. for application to soil determined to be necessary by a soil test no more than 3 years old;
 - B. for the establishment of turf for the first time, such as after land disturbance; or
 - C. for the reestablishment or repair of a turf area.
3. The container of a retail specialty fertilizer intended for use on turf must contain the following summary of best management practices for nutrient management in turf in a readable and conspicuous form: "Do not apply near water, storm drains or drainage ditches. Do not apply if heavy rain is expected. Apply this product only to your lawn, and sweep any product that lands on the driveway, sidewalk or street back onto your lawn."

Food Safety Modernization Act

Wesley Kline, Rutgers Cooperative Extension

Proposed Section 105 Produce Rule (Standards for Growing, Harvesting, Packing and Holding of Produce for Human Consumption)

Attached to this newsletter are two articles which may help clarify parts of the proposed rule. The first was taken from an FDA presentation which gives an overview of the rule. The second is a flow chart which should help growers determine whether they would need to comply. Take some time and review these documents. I will go into more detail next month on specific rules which may affect growers. Remember the comment period runs until May 16, 2013.

Visit the website <http://www.fda.gov/fsma> for news releases, fact sheets and guidance documents. You can sign up for automatic messages from them at the same site. Send questions to FSMA@fda.hhs.gov. There is a frequently asked questions where answers will be posted. There are two ways to comment on the proposed rule:

- Electronically at <http://www.regulations.gov>
Docket No. FDA-2011-N-0921
Regulatory Information Number RIN 0910-AG35
Title: Standards for Growing, Harvesting, Packing and Holding of Produce for Human Consumption
- Written Submission
Division of Dockets Management (HFA-305)
Food and Drug Administration
5630 Fishers Lane, rm. 1061
Rockville, MD 20852

Jim Johnson, Nursery Ag Agent Sabbatical April 1– Sept. 30

Jim Johnson, Nursery Ag Agent will be on sabbatical leave April 1st through Sept. 30, 2013. The academic proposal is to work on a book about physiological disorders of nursery and landscape plants.

Due to Jim being the only agent remaining within Rutgers Cooperative Ext. that has a nursery/horticultural background, the situation doesn't allow for a "normal" sabbatical leave. For diagnosis of plant problems in commercial nurseries, Jim will continue to be available. Some of the diagnostic work will be handled through the Rutgers Plant Diagnostic Lab.

A fall nursery meeting is being planned for October and possibly a Twilight meeting or two during the summer. We continue to have Specialist, Dr. Steve Hart to handle weed issues and Dr. Ann Gould to help with disease problems. Dr. Jim Lashomb, who is now retired, will provide backup in the insect pest control area.

Tammy will be the primary office contact (856-451-2800 x1) and will be able to offer suggestions to growers on how to proceed. For Rutgers Plant Diagnostic Lab samples we hope to have a courier service available once a week. Please call Tammy for more information.

Jim has three focus areas of applied research: integrated pest management, water quality in the Upper Cohansey watershed, and hazelnut variety evaluation. Steve Rettke will continue to provide scouting and training needs for the IPM program while Dr. Sal Mangiafico will be leading the water quality work. Jim will continue to work with the hazelnut variety trial.

The bottom line is that growers should not see a great difference from what has been in the past. Activities will need to be scheduled a bit more so Jim can find blocks of uninterrupted time for writing.

4th International Symposium on Tomato Diseases & 28th U.S. Annual Tomato Disease Workshop

A joint meeting of the 4th International Symposium on Tomato Diseases and the 28th U.S. Annual Tomato Disease Workshop will be held in Orlando, Florida June 24-27, 2013. This is a joint collaboration between the Department of Plant Pathology/NFREC, University of Florida; The International Society for Horticultural Science and the U.S. Tomato Diseases Research Group. This symposium is expected to be a major scientific meeting covering various aspects of tomato diseases including food safety.

The symposium website (<http://nfrec.ifas.ufl.edu/4istd/index.shtml>) includes basic information including a tentative symposium program, scientific topics covered, scientific committee and organizing committee, abstract submission guidelines, manuscript preparation guidelines, hotel reservation and sponsors information.

Deadlines for the symposium are as follows:

- Early registration deadline: March 31st, 2013
- Abstract submission: March 31st
- Full paper submission for Acta Horticulture: May 10th
- Hotel Reservation date: May 30th

If you need any additional information regarding the symposium please contact Mathews L. Paret at 850-875-7154 or any of the local organizing committee members, the information of which is available in the symposium website.

Vegetable Twilight Meeting

DATE: March 18, 2013
TIME: 7:00 p.m.
PLACE: East Vineland Fire Hall
5073 Landis Avenue
Vineland, NJ

Participants are encouraged to bring plant, insect, disease or weed samples in sealed plastic bags for the specialists and agents to identify. Pesticide recertification credits have been requested. For additional questions contact Richard VanVranken at 609-625-0056.

EPA Worker/Handler Protection Cards

Worker and Handler Protection cards are available through the Rutgers Extension Office. To obtain these cards you must provide the following information:

- Name of person doing the training/handling
- Trainers pesticide license number
- Number of cards requested
- Name of the Farm requesting the cards, and
- Farm telephone number

If you have any questions concerning pesticide protection cards or would like to request cards, please call Tammy at the Extension Office 856-451-2800 x1. Please call with your request prior to coming to the office to pick up the cards.

Landowners and farmers invited to attend informational leasing meetings

The State Agriculture Development Committee (SADC) and the Northeast Organic Farming Association of New Jersey (NOFA-NJ) are sponsoring three regional meetings for landowners and farmers on March 7th, March 12th, and March 14th to discuss leasing experiences, resources, and opportunities.

The meetings are designed for farmland owners who are interested in making their land available for farming as well as farmers who are interested in starting new lease relationships. If you attended last year's meetings, please consider joining us again. The March 2013 meetings will focus on new resources as well as creating new lease opportunities by connecting landowners and farmers. Attendees will:

- Learn about the SADC's new Leasing Guidebook and NOFA-NJ's Beginner Farmer Program
- Hear from farmer speakers on the leasing needs and perspectives of farmers, and recommendations for landowners to consider
- Network with other landowners and farmers who are interested in leasing land
- Provide feedback to help shape the SADC's development of new leasing resources and future programs
- Learn more about leasing opportunities through Farm Link and NOFA-NJ

North

Thursday, March 7, 2012 7:00 p.m. - 8:30 p.m.
- Warren County Cooperative Extension Office, Belvidere, NJ

South

Tuesday, March 12, 2013 7:00 p.m. - 8:30 p.m.
- Atlantic County Cooperative Extension Office, Mays Landing, NJ

Central

Thursday, March 14, 2013 7:00 p.m. - 8:30 p.m.
- Monmouth County Cooperative Extension Office, Freehold, NJ

Additional details and registration information are available at <http://nj.gov/agriculture/sadc/> and <http://www.nofanj.org/>.

These programs are sponsored in part by a Beginning Farmer and Rancher Development Program grant from the USDA National Institute of Food and Agriculture.

Plant & Pest Advisory

The Plant & Pest Advisory has now become an online format. The site address is: <http://plant-pest-advisory.rutgers.edu>

A few features of the new site offer:

- Subscribers can customize exactly which topics they receive
- Each article has its own print/pdf button, creating a formatted copy, on demand, suitable for distribution
- Timely information is delivered without delay
- The information inside all articles is now searchable.

All 2012 email subscribers have been automatically renewed and is now free of charge. Contributions of support can be made as directed on the site. US mail subscribers can continue to receive their editions, however all are encouraged to move to the free online format. New US mail subscriptions are not being offered.

2013 Crop Production & Engineering Design Short Course

April 7-12, 2013

The University of Arizona's Controlled Environment Agriculture Center (CEAC) presents the 2013 Crop Production & Engineering Design Short Course on April 7-12, 2013 at the Westward Look Resort, Tucson, AZ. Lectures given during the Short Course will also be broadcast over the internet and can be viewed with the new Webcast attendance option. The Webcast option allows attendees to watch the lectures both live and later at their convenience.

Participants of the Short Course are presented the most current and innovative strategies used in developing and maintaining successful CEA greenhouse systems. For two days, **April 8 & 9th, Hydroponics**, a method of growing plants using mineral nutrient solutions, in water, without soil, is the primary focus.

On **Wednesday April 10th the aquaponics section** of the Short Course begins. This section was organized by Dr. Kevin Fitzsimmons, a worldwide specialist in aquaponics. Aquaponics is a sustainable food production system that combines a traditional aquaculture (raising animals such as fish or prawns in tanks) with hydroponics (growing plants in water) in a symbiotic environment.

After 3-days of classroom lectures at the Westward Look Resort, **Thursday April 11th** will consist of **hands-on workshops** at the CEAC research and educational facilities on the campus of the University of Arizona, with the goal to connect theory and information with practical hands-on experience for each participant. **Friday, April 12th** includes an optional **commercial greenhouse visit and tour**.

For more Short Course details and information, visit our website at <http://ag.arizona.edu/ceac/2013-April-Short-Course> or contact Aaron Tevik at 520-626-9566 or atevik@cals.arizona.edu

Technical & Financial help for Forest Land Owners Workshop

The Gloucester Soil Conservation District is hosting two workshops for farmers and forest land owners who want to know more about forest management and stewardship of their land. The first session will be offered on Thursday, March 21, 2013 at the Gloucester County Complex in Clayton and will be repeated on Thursday, March 28, 2013 at the Cumberland County Extension Office. The workshops will run from 9:00 a.m. to noon with a light lunch included.

The workshops include presentations from a forester and conservation planners from USDA, Natural Resources Conservation Service (NRCS). They will explain conservation practices suitable for forest land and various programs that offer technical and financial assistance for conservation planning and implementation on private forest lands. NRCS technical experts will be on hand to answer questions and take applications from those who wish to sign up for NRCS assistance.

The workshops, sponsored by the Natural Resources Conservation Service (NRCS) and the Gloucester County Soil Conservation District, are free, but registration is required. Reasonable accommodation for persons with disabilities is available. Please request any necessary disability accommodation when you register. If language assistance is needed, please note that at time of registration, and every effort will be made to accommodate these requests. Visit <http://www.nj.nrcs.usda.gov/about/events/> for workshop details and registration information, or call Gloucester County Soil Conservation District at (856) 589-5250. Registration form is attached to this newsletter.

CHRISTIE ADMINISTRATION INVITES GROWERS TO UTILIZE JERSEY GROWN BRAND FOR ANNUAL BEDDING PLANTS THIS SEASON

NJ Department of Agriculture

NJ Secretary of Agriculture, Douglas H. Fisher, invited annual bedding plant growers in NJ to join the Jersey Grown program to identify their plants as locally grown as they begin distribution of their materials this season.

The State Board of Agriculture gave final approval of the expansion of the Jersey Grown program to annual ornamental bedding plants in January, allowing growers to become licensed to use the Jersey Grown logo and market their plants as Jersey Grown for the first time.

The Department worked with one large grower last season on a Jersey Grown annuals pilot project, which was met with much success and excitement.

To participate in the program, growers must first apply for a Jersey Grown license, which is available at this link: www.jerseygrown.nj.gov/jerseygrownappl.pdf.

To be identified as a Jersey Grown annual, plants must:

- Have enough healthy roots to hold their root ball intact when removed from their growing container.
- Have a canopy large enough to cover the soil when viewed from above and or have a stem caliper large enough to support its normal canopy or floral display.
- Should be no taller than three times the container depth.
- Foliage should be in a normal state of growth and not overly hardened or stunted.
- Shall be free of all disease, physiological defects, and physical injury.
- Containers shall be free from the presence of any foreign plants (weeds, grasses, etc.).

Each bedding plant package must have a care/culture tag and an identification tag correctly specifying the common name and the botanical genus and species of the plant in the package.

"In addition to being acclimated and healthy, buying Jersey Grown products ensures your bedding plants are locally grown," says Dominick Mondì, Executive Director of the New Jersey Nursery and Landscape Association. "Plus, locally grown means good for the environment and good for our communities."

Since its inception, the Jersey Grown program has been expanded several times and now includes cut Christmas trees, firewood, sunflower seed birdseed and wood products.

Jersey Grown, similar to the Jersey Fresh program for local produce, was launched in 2004 to draw consumer attention to the availability of New Jersey trees, shrubs, plants and flowers. The program helps promote the state's horticulture industry, which brings in more than \$453.6 million in revenue a year.

Floriculture is big business in New Jersey, accounting for \$179.6 million in sales in 2011. Bedding and garden plants were the largest contributor, bringing in \$107.7 million in revenue. New Jersey ranked seventh in the nation in expanded wholesale value of floriculture crops, in a survey conducted by the United States Department of Agriculture National Agriculture Statistics Service.

To assist in the marketing of Jersey Grown ornamental annuals, those licensed to participate in the program will be listed on the Jersey Grown website at www.jerseygrown.nj.gov. The website lists all Jersey Grown growers, explains the different aspects of the program, has a search for New Jersey nurseries and garden centers and provides all the materials to become part of the program. The Department of Agriculture and horticulture industry representatives urged consumers to buy local from our state's farmers, nurseries, garden centers and landscapers as we head into the planting season.

White Potato Meeting

All are cordially invited to attend the joint meeting of the New Jersey White Potato Industry Council and the New Jersey State Potato Association on **Wednesday, March 20th**.

LOCATION: Rutgers Research & Development Center in Upper Deerfield Township, 121 Northville Road, Bridgeton.

TIME: 6:00 p.m. with dinner being served.

Additional questions please call Dr. Wes Kline at 856-451-2800 x1

Calendar of Important Events

↗ Indicates the newly added event since last calendar

March 2013

March 1

Harmonized Food Safety Training, 9 am - 4 pm, RCE Cumberland County, 291 Morton Avenue, Rosenhayn, \$25 includes lunch. To register call 856-451-2800 x1.

March 4-8

24th Annual Florida Postharvest Horticulture Tour, University of Florida, Gainesville, FL; \$500. For more info contact Dr. Steven Sargent 352-273-4780 or email: sasa@ufl.edu

March 5

Home Vegetable Gardening & Weed Management, RCE Cumberland County, 291 Morton Ave., Rosenhayn, 9 am-noon, \$20, Credits: 6 each for Cat 13, 3A & PP2. For info or to register call 856-451-2800 x1.

March 5-6

Mississippi Greenhouse Tomato Short Course, Raymond, Miss. For more information contact Rick Snyder 601-892-3731; or email: Rick.Snyder@msstate.edu

↗ March 6-7

Managing Turfgrass and Landscape Weeds, Rutgers Cont. Ed, 102 Ryders Lane, New Brunswick, 9-3:30; \$395 by 2/20 +10% after. Credits: 4 CORE, 8 each for 3B, 6B and 8C; 16 each for 2, 3A and PP2. For info call 732-932-9271 x624; email: ocpe@njaes.rutgers.edu or visit: www.cpe.rutgers.edu/landscape

🔗 March 8

Turfgrass Disease Management, Rutgers Cont. Ed., 102 Ryders Lane, New Brunswick, 9-3:30; \$195 by 2/22 +10 after. Credits: 2 for Cat. 13; 10 each for 3B, 3C, 6B and PP2. For info call 732-932-9271 x624; email: ocpe@njaes.rutgers.edu or visit: www.cpe.rutgers.edu/landscape

March 10-12

California Small Farm Conference, Fresno, Calif. For more information call 831-659-0436; email: small-farmconference@gmail.com or visit: www.californiasmallfarmconference.com

March 12

Rain Garden, RCE Cumberland County, 291 Morton Ave., Rosenhayn; 9 am-noon; \$20. For more info or to register, call 856-451-2800 x1.

🔗 March 18

Vegetable Twilight Meeting, East Vineland Fire Hall, 5073 Landis Avenue, Vineland, NJ; 7 pm. For more info call Richard VanVranken 609-625-0056

March 18, 19, 20

Seafood HACCP Certification Class, Food Innovation Center-south, Bridgeton, NJ. For more info call Donna Schaffner at 856-459-1900 x4528 or email: dfschaffner@njaes.rutgers.edu

March 19

Propagation, RCE Cumberland County, 291 Morton Ave., Rosenhayn; 9 am-noon; \$20. For more info or to register, call 856-451-2800 x1.

March 20

Pesticide Training (Private & Commercial) Course, RCE Cumberland County (Speaker: Wayne Knerr, Helena Chemical), 291 Morton Ave., Rosenhayn; 9-Noon, Free admission. Call Tammy to register at 856-451-2800 x1.

🔗 March 20

White Potato Meeting, NJ White Potato Industry Council and NJ State Potato Association, Rutgers Research & Development Center, 121 Northville Road, Bridgeton; 6:00 pm with dinner served. For more info call Dr. Wesley Kline 856-451-2800 x1.

March 23

37th Annual Home Gardeners School, 8am-4pm, NJAES Continuing Professional Education, 102 Ryders Lane, New Brunswick. To register call 732-932-3271 or visit: www.cpe.rutgers.edu

March 26

Native Plants, RCE Cumb. Cty, 291 Morton Ave., Rosenhayn; 9 am-noon; \$20. For info/to register, call 856-451-2800 x1.

March 26

Safe Pest Management Practices for Schools, NJAES Continuing Ed., 102 Ryders Lane, New Brunswick. \$265 by 3/12/13; \$295 after. For more info call 732-932-9271 or visit: www.cpe.rutgers.edu

April 2013

April 2

Indoor Plants, RCE Cumberland County, 291 Morton Ave., Rosenhayn, 9am-noon; \$20. Recertification credits: 6 each for category: 13, 3C & PP2. For info/to register, call 856-451-2800 x1.

April 9

Structural and Household Pests, RCE Cumberland County, 291 Morton Ave., Rosenhayn; 9am-noon; \$20. Recertification credits: 6 for category 7A. For more info or to register, call 856-451-2800 x1.

April 10, 11 & 12

HACCP Certification, Rutgers Food Innovation Center, Bridgeton, NJ. For info contact Donna Schaffner at 856-459-1900 x4528 or email: DFSchaffner@NJAES.Rutgers.edu

April 16

Plant Diseases, RCE Cumberland County, 291 Morton Ave., Rosenhayn; 9am-noon; \$20. Recertification credits: 6 each for category 13, 3A & PP2. For more info or to register, call 856-451-2800 x1.

April 23

Small Fruit, RCE Cumb. Cty, 291 Morton Ave., Rosenhayn; 9am-noon; \$20. For info/to register, call 856-451-2800 x1.

April 30

Pesticide Safety, RCE Cumberland County, 291 Morton Ave. Rosenhayn; 9am-noon; \$20. Recertification credits: 6 CORE. For info or to register, call 856-451-2800 x1.

April 30-May 2

HACCP Certification Classes, Food Safety Summit, Baltimore, MD. For info contact Donna Schaffner at 856-459-1900 x4528 or email: DFSchaffner@njaes.rutgers.edu

May 2013

May 7

Landscape Design, RCE Cumberland County, 291 Morton Ave., Rosenhayn; 9am-noon; \$20. For more info or to register, call 856-451-2800 x1.

May 14

Turf Culture, RCE Cumberland County, 291 Morton Ave., Rosenhayn; 9am-noon; \$20. For more info or to register, call 856-451-2800 x1.

May 15, 16 & 17

Seafood HACCP Certification Class, Food Innovation Center, Piscataway, NJ. For info contact Donna Schaffner at 856-459-1900 x4528 or email: DFSchaffner@njaes.rutgers.edu

May 17

Plastic Pesticide Container Collection Day, Cumberland County Solid Waste Complex, 169 Jesse Bridge Road, Deerfield, NJ; 9 a.m. to noon. 1 CORE is issued to license holders.

May 21

Turf Pest Management, RCE Cumberland County, 291 Morton Ave., Rosenhayn; 9am-noon; \$20. Recertification credits: 6 each for category 13, 3B & PP2. For more info or to register, call 856-451-2800 x1.

June 2013**June 5, 6, 7**

HACCP Certification, Rutgers Food Innovation Center, Bridgeton, NJ. For info contact Donna Schaffner at 856-459-1900 x4528 or email: DFSchaffner@njaes.rutgers.edu

July 2013**July 11-13**

HACCP Certification, IFT Annual Meeting, Chicago, IL. For info contact Donna Schaffner at 856-459-1900 x4528 or email: DFSchaffner@njaes.rutgers.edu.

November 2013**November 13-14**

Pacific Northwest Vegetable Association Conference & Trade Show, Three Rivers Convention Center, Kennewick, Washington. For more information call 509-585-5460 or visit: www.pnva.org

December 2013**December 2-4**

Washington State Horticultural Association Annual Meeting, Wenatchee, Wash. For more information call 509-665-9641 or visit: www.wahort.org

December 4-7

Joint NCSA/NASGA Conference, Sheraton Imperial Hotel, Durham, N.C. For more info email: info@ncstrawberry.com or visit: www.ncstrawberry.com

December 6

Haygrove Owners Conference. For more information call 717-492-4955 or visit: www.tunnelbuzz.com

December 10-12

Great Lakes Fruit, Vegetable & Farm Market EXPO, DeVos Place Convention Center, Grand Rapids, Mich. For more information visit: www.glexpo.com

REGULARLY SCHEDULED MEETINGS

✓ Indicates meeting will be held at RCE of Cumberland County

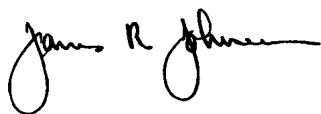
<p style="text-align: center;">✓</p> <p style="text-align: center;">Pesticide Certification Exam Schedule—Cumberland County 291 Morton Avenue Millville, NJ 08332 (Between Rosenhayn & Carmel)</p> <p style="text-align: center;"><u>2013</u></p> <p>Mar 20 Apr 3 May 1 Jun 5 Sept 25 Oct 23 Nov 6 Dec 18</p> <p>To Register call 609-984-6614 For directions call 856-451-2800</p> <p>*****</p>	<p style="text-align: center;">✓</p> <p style="text-align: center;">Cumberland County Agriculture Development Board 291 Morton Avenue Millville, NJ 08332 (Between Rosenhayn & Carmel)</p> <p style="text-align: center;"><u>2013</u></p> <p>Mar 13 Apr 10 May 8 Jun 12 Jul 10 Aug 14 Sept 11 Oct 9 Nov 13 Dec 11</p> <p>Reg. Meetings start at 7 p.m. Call DeAnn at 856-453-2211</p> <p>*****</p>	<p style="text-align: center;">✓</p> <p style="text-align: center;">Cumberland County Board Of Agriculture 291 Morton Avenue Millville, NJ 08332 (Between Rosenhayn & Carmel) 7 pm meetings</p> <p style="text-align: center;"><u>2013</u></p> <p>Mar 21 Apr 18 May 16 Sept 19 Oct 17 Nov 21 Dec 19</p> <p>For info call Shirley Kline, President 856-685-3784</p> <p>*****</p>
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**Cumberland County Improvement Authority (CCIA)
Pesticide Container Recycling
9:00 a.m. to 12 Noon**

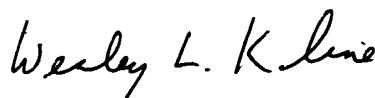
Cumberland County Solid Waste Complex
169 Jesse's Bridge Rd. (located off Route 55 Exit 29)
Deerfield Township, New Jersey
Questions? Call Karen Kritz, NJ Dept. of Ag 609-984-2506

May 17 June 21 July 19
Aug 16 Sept 20 Oct 18 Nov 15

Sincerely,



James R. Johnson
Agricultural Agent
Nursery Management Commercial
Internet: jjohnson@njaes.rutgers.edu



Wesley L. Kline, Ph.D.
Agricultural Agent
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 under different trade names, which may vary as to label.

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 New Jersey Agricultural Experiment Station Cooperative Extension educational programs are offered to all without regard to race, religion, color, national origin, ancestry, age, sex, sexual orientation, gender identity and expression, disability, atypical hereditary cellular or blood trait, marital status, civil union status, domestic partnership status, military service, veteran status, and any other category protected by law. Rutgers Cooperative Extension encourages individuals with disabilities to participate in its programs and activities. If you need special accommodations, have questions about physical access, or require alternate means for program information, please contact your local Extension Office. Contact the State Extension Director's Office if you have concerns related to discrimination, 732-932-5000, ext. 584.

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

RUTGERS
New Jersey Agricultural
Experiment Station

PLEASE NOTE DATE CHANGE
of Vegetable Twilight Meeting

The **Vegetable Twilight Meeting** listed in this newsletter for March 18th has been changed to Thursday, March 28th at 7:00 p.m. at the East Vineland Fire Hall, 5073 Landis Avenue, Vineland. If you have any questions, contact Richard VanVranken at 609-625-0056.

2013 Pre-Season Labor Meetings

The 2013 Pre-Season Labor Meetings will be held as follows:

- Atlantic County Extension Office March 19th 7-9 pm
- Synder Research & Extension Farm March 26th 7-9 pm
- Cumberland County Extension Office March 27th 7-9 pm

These meetings will consist of presentations on regulations pertaining to farm labor. The presenters will be from the Department of Labor, NJ DEP Pesticide Control Program, Rutgers Cooperative Extension and NJFB. The topics discussed will be as follows:

- Worker Protection Standards Update & Overview – NJ DEP Bureau of Pesticide Control
- Federal Labor Regulations Update & Overview of MSPA, FLSA and transportation – US Dept. of Labor
- NJ Labor Regulations Update & Overview Wage and Hour and Child Labor – NJ Dept. of Labor
- Immigration update

For additional information contact: Ben Casella, NJ Farm Bureau 609-393-7163

SOUTHERN NEW JERSEY
2013 Plastic Pesticide Container Collection Schedule

(It's **FREE** and one core credit will be issued to participants with a NJDEP Pesticide license)

Atlantic County

LOCATION: Helena Chemical
66 Route 206 (North of the Route 30/206 intersection)
Hammonton, New Jersey

TIME: 9:00 a.m. to 3:00 p.m.

DATES: Friday, April 5
Friday, May 3
Friday, June 7
Thursday, July 11
Friday, August 2
Thursday, September 12
Friday, October 4

Cumberland County

LOCATION: Cumberland County Solid Waste Complex
169 Jesse Bridge Road (located off Route 55, Exit 29)
Deerfield, New Jersey
(Open trucks or trailers must be tarped before entering Complex)

TIME: 9:00 a.m. to 12 Noon

DATES: Friday, May 17
Friday, June 21
Friday, July 19
Friday, August 16
Friday, September 20
Friday, October 18
Friday, November 15

Salem County

LOCATION: Helena Chemical
440 N. Main St.
Woodstown, New Jersey

TIME: 9:00 a.m. to 3:00 p.m.

DATES: Friday, April 12
Friday, May 10
Friday, June 14
Friday, July 12
Friday, August 9
Friday, September 13
Friday, October 11

This program is offered to agricultural, professional and commercial pesticide applicators who hold a NJDEP pesticide license. State, county and municipal government agencies may also participate. A representative from the New Jersey Department of Agriculture will be on-site to inspect the containers and issue one core credit to pesticide license holders who follow all of the required processing steps. To receive credit, participants must bring their pesticide license to the collection site and must follow all of the processing steps. Core credits will not be issued to participants who fail to follow all of the pesticide container processing steps.

Plastic Pesticide Container Processing Steps & Size Limits:

1. All pesticide containers must be either triple rinsed or pressure rinsed, drained and dry inside;
2. All pesticide containers must be free of residue (other than stains);
3. The booklet must be removed (it is not necessary to remove the paper labels glued to the container);
4. Foil seal must be removed;
5. Only non-refillable pesticide containers will be accepted – you must drill a ¼-inch hole in the bottom of the container or with a utility knife make a 6-inch slit in the bottom of the container so the container will not hold liquids;
6. Only pesticide containers embossed with HDPE or the recycling #2 will be accepted;
7. Pesticide containers up to 55-gallons in capacity will be accepted. 5-gallon pails must be cut in half; 30-gallon containers into at least 4 pieces; and 55-gallon containers into at least 8 pieces. This can be accomplished using a sawsall, chainsaw, circular saw, or reciprocating saw. It is not necessary to cut up containers less than 5-gallons; and
8. Pesticide containers must have originally held an EPA registered pesticide.

Items That Will Not Be Accepted and Will be Returned to the Recipient.

1. Pesticide containers with dried formulation on the container, pour spout or the spout threads;
2. Pesticide containers with any liquid residue;
3. Pesticide containers where the insides are caked with dried residue;
4. Mini-bulk, saddle tanks and nurse tanks, which can be made of fiberglass;
5. Pesticide containers with lids; or
6. Containers that held any type of petroleum oil product or antifreeze.

Non-Waxy Cardboard Collection

Atlantic and Salem County collection sites: Helena Chemical will also be accepting, at no charge, non-waxy cardboard from their customers since their products are sold to the end user in cardboard boxes. Every Friday during the months of April through October from 1p.m. to 3 p.m and during the scheduled pesticide container collection times, cardboard will be accepted. Clean non-waxy cardboard must be broken down and flattened. The flattened cardboard must be tied for the Atlantic County collection site. Tying is not required at the Salem County collection site. Clean Non-waxy cardboard will also be accepted year-round at the Cumberland County Solid Waste Complex's Convenience Center.

Other Rigid Plastic Recycling

If you generate other clean non-petroleum containing HDPE plastic (nursery pots, crates, buckets, pails, etc.), the Cumberland County collection site may accept the material. Contact Karen Kritz, Recycling Manager, NJDA, 609-984-2506 to see if the plastic can be recycled. If you have large plastic containers (like a large quantity of HDPE drums) that you cannot cut up, contact Karen Kritz to see if accommodations can be made to accept them at the Cumberland County site ONLY.



Forest Landowner Workshops

Sponsors: USDA-NRCS, Gloucester SCD, Rutgers Cooperative Extension

Thursday, March 21, 2013 9:00am to 12:30pm

Location: Gloucester County Complex
1200 N. Delsea Drive Clayton, NJ 08312

or

Thursday, March 28, 2013 9:00am to 12:30pm

Location: Cumberland County Extension Service Office
291 Morton Ave., Millville, NJ 08312

Visit <http://www.nj.nrcs.usda.gov/about/events> for directions and other details!

Registration Form

Name: _____

Phone: _____ Email _____

Mailing Address: _____

County: _____ Have you participated in USDA-NRCS programs before?
Yes ____ No ____ Unknown ____

Please indicate which session you plan to attend:

- ☐ March 21, 2103 @ Gloucester County Complex
- ☐ March 28, 2013 @ Cumberland County Extension Office

- 1) Reasonable accommodation for persons with disabilities is available at all sessions.
Please describe any accommodations needed in the space below:

For planning purposes, we encourage you to register by March 11, 2013.

Please send this form to the Gloucester County Soil Conservation District via email, mail or fax.

Gloucester SCD, 14 Parke Place Blvd., Suite-C, Sewell, NJ 08080

Email: victor-devasto@gloucesterscd.org

Phone: (856) 589-5250

Fax: (856) 256-0488



The U.S. Department of Agriculture (USDA) prohibits discrimination in all of its programs and activities on the basis of race, color, national origin, age, disability, and where applicable, sex (including gender identity and expression), marital status, familial status, parental status, religion, sexual orientation, political beliefs, genetic information, reprisal, or because all or part of an individual's income is derived from any public assistance program. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD).

Survey to determine if sensor-based irrigation can benefit the ornamental plant production industry

Nationwide survey conducted by the University of Maryland. New Jersey results will be shared with Rutgers Cooperative Extension.

This survey should take **5-10 minutes** to complete.

Your participation is the key to the success of this project.

Access the survey by clicking this link or typing it into your internet browser:

<https://www.research.net/s/ornamental>

All completed surveys will be entered for a chance to win an Apple iPad

Responses must be received by March 3, 2013

The information we gather will help create baseline information, and to determine the potential of the sensor systems to improve specific greenhouse, container nursery, and field nursery practices. It will also help us measure the impacts of changing practices over time and help define research goals at the local, regional, and national levels, to help growers address current and future needs.

All information you provide will be kept **STRICTLY CONFIDENTIAL**, and only summary information about the industry and aggregated estimates of economic and environmental impacts will be presented. **Your individual responses will not be shared** with any state or federal regulatory agency, and will be protected as required by Federal law, as part of the University of Maryland human subjects agreement that you will be asked to agree to before you begin the survey.

Any questions or comments can be directed to John Majsztrik:

John Majsztrik Ph.D.
Post-Doctorate Researcher
University of Maryland, College Park, MD 20724
Email: jcmajsz@umd.edu (preferred)
Office (301) 405-2778

Food Safety Modernization Act (FSMA)

Proposed – Sec. 105 Produce Rule

Following is a summary from the Food and Drug Administration's presentations on FSMA. This is not a complete summary. Go to the website listed below to obtain the documents, ask questions and to comment on the proposed rules.

The first two proposed rules were published in the Federal Register on January 16. You can obtain copies at the FSMA website: www.fda.gov/fsma. The first, the produce safety rule, proposes enforceable standards for the growing, harvesting, packing and holding of produce on farms.

The second, preventive controls for human food would require food companies to develop a formal plan for preventing food at their facilities from causing illness. The plan would identify potential hazards, put in place steps to address them, verify that the steps are working, and outline how to correct any problem that arise.

These two proposed rules are the first among five rules that will lay the cornerstone of a prevention-based food safety system. These proposed rules work together to address hazards in the commodities the Food and Drug Administration (FDA) regulates and to address food safety both in domestically produced and imported foods. FDA expects to soon propose the other three rules: Foreign Supplier Verification Program, Preventive Controls for Animal Food and Accredited Third Party Certification.

The following discussion covers the food safety rule only which directly impacts growers. The proposed produce safety rule will cover farms that grow, harvest, pack or hold most produce in their raw or natural state. It also covers farm portions of mixed-type facilities. These are farms that are also engaged in activities that do not fit in the definition of farm and require food facility registration. An example is a farm that grows and harvests produce, but also processes fresh-cut produce that requires the packinghouse to be registered. In this case, what the farm grows and packs would be subject to the produce rule, but the fresh-cut operation may fall under the preventive controls proposed rule.

The proposed rule would cover farms with an average annual value of food sold during the previous three-year period of more than \$25,000. Farms less than \$25,000 are not covered since they represent less than one percent of all produce in commerce. This proposed rule would cover domestic and imported produce.

Crops covered under this rule are raw fruits and vegetables plus mushrooms, sprouts, herbs and tree nuts. The following are **not** covered:

1. Product that is produced by an individual for personal consumption or produced for consumption on the farm or another farm under the same ownership.
2. Produce that is not a raw agricultural commodity e.g. fresh-cut salads

3. Produce identified in the rule that is rarely consumed raw e.g. beets, Brussels sprouts, cranberries, eggplant, okra, peanuts, white and sweet potatoes. See the proposed rule for additional crops.
4. Produce that will receive commercial processing that adequately reduces the presence of microorganisms of public health significance provided documentation is kept.
5. The rule contains exemption for farms with retail food sales less than \$500,000 per year, using a 3-year average and sell to qualified end users (direct to consumer, restaurant, retail food establishment in same state or within 275 miles of where the produce was grown).

The proposed rule focuses on identifying routes of microbial contamination. They are:

1. Agricultural water
2. Biological soil amendments of animal origin
3. Domesticated and wild animals
4. Equipment, tools, buildings and sanitation
5. Growing, harvesting, packing and holding activities
6. Worker health and hygiene
7. Specific requirements for sprouts

Agricultural Water

The proposed rule defines agricultural water as water that is used in covered activities and on produce where it will or is likely to come in contact with produce or food-contact surfaces, including:

- Water used in growing (irrigation directly applied, spray water and sprout growing).
- Water used in harvesting, packing and holding including washing, cooling or to prevent dehydration.

All agricultural water must be safe and of adequate sanitary quality for its intended use. At the beginning of the growing season, the agricultural water system under the farm's control would have to be inspected to identify conditions that are reasonably likely to introduce pathogens to produce or food-contact surfaces and maintained to prevent it from becoming a source of contamination. When changes are made, the system would need to be re-inspected and tested or treated. There are specific requirements for certain usage with periodic analytical testing.

Biological Soil Amendments of Animal Origin

The proposed rule focuses on biological soil amendments of animal origin because of the potential for these types of soil amendments to contaminate produce with pathogens of public health concern. It defines treated and untreated amendments and how to handle, convey and store the amendment. It establishes requirements for treatment of the soil amendments with scientifically valid, controlled, physical and/or chemical processes or composting processes that meet or exceed specific microbial standards. The proposal establishes application requirements and minimum application intervals

for untreated and treated amendments of animal origin. Records would be needed for application and harvest dates, suppliers of treated amendments and scientific data or information to support any permitted alternatives.

Domesticated/Wild Animals

Domesticated and wild animals are a possible route of contamination because pathogens can be introduced into fruit and vegetables through animal feces. These requirements would only apply when there is a reasonable probability that animals will contaminate covered produce. For example, when covered produce grows completely underground, FDA expect that there would not be a reasonable probability of contamination by animals that may graze or encroach into fields. If grazing or working animals will likely contaminate covered produce, you would be required to:

- Wait an adequate amount of time between grazing and harvesting any growing area to ensure the safety of the harvested crop, and
- If working animals are used in a growing area where a crop has been planted, implement measures to prevent the introduction of hazards onto covered produce from the animals. For example, if you use draft horses, you could establish and use horse paths that are segregated from the produce.

If there is a reasonable probability that animal intrusion will contaminate covered produce, you would be required to monitor for evidence of animal intrusion immediately before harvest and, as needed, during the growing season.

- If you see evidence of animal intrusion, such as significant quantities of animals, animal excreta, or crop destruction via grazing, you must evaluate whether some or all of the covered produce can be safely harvested. For example, if you see evidence of bird excreta on a head of lettuce, you would not be allowed to harvest it.

Equipment, Tools and Buildings

The proposed rule would set standards for certain equipment and tools, buildings and sanitation used for produce operations.

Equipment and tools

- Must be of adequate design, construction and workmanship to enable them to be adequately cleaned and properly maintained
- Must be stored and maintained to protect the produce from being contaminated and to prevent equipment and tools from attracting and harboring pests
- Food-contact surfaces must be inspected, maintained, cleaned and sanitized as frequently as reasonably necessary to protect against contamination
- Instruments used to measure, regulate or record temperatures, pH, sanitizer efficiency, or other conditions that control or prevent contamination must be accurate and adequately maintained

Buildings

- Must be suitable in size, construction and design to facilitate maintenance and sanitary operations for covered activities to reduce potential for contamination
- Adequate space must be available for placement of equipment and storage of materials
- Constructed in such a manner that floor, walls, ceilings, fixtures, ducts and pipes can be adequately cleaned and kept in good repair, and that drip or condensate does not contaminate covered produce, food-contact surfaces, or packing materials.
- Must take reasonable measures to protect against contamination of covered produce from domesticated animals and pests
- Must have adequate, readily accessible toilet and handwashing facilities
- Proper disposal of sewage, trash, litter and waste
- Plumbing systems must be properly designed, installed and maintained

Growing, Harvesting, Packing and Holding Activities

- For operations handling both crops covered and excluded produce, if excluded produce is not handled in accordance with the rule, separate the two types of produce and clean and sanitize, as necessary, food contact surfaces used on excluded produce before those surfaces come in contact with covered produce.
- Identify and not harvest covered product that is reasonably likely to be contaminated, including not harvesting produce visibly contaminated with animal excreta.
- Handle harvested covered produce during covered activities in a manner that protects against contamination with known or reasonably foreseeable hazards. For example, avoid the soil coming in contact with cut surfaces of harvested produce with the soil.
- Not distributing covered produce that drops to the ground before harvest unless it will be commercially processed to kill pathogens
- Food packing materials must be adequate for their intended use (cleanable or designed for single use, and unlikely to support growth or transfer bacteria)
- If food-packing material is to be reused, measures must be taken to ensure the food contact surfaces are clean.

Worker Health and Hygiene

- Personnel who handle covered produce or supervise such personnel must receive training including specified topics
- Measures to prevent contamination of covered produce and food-contact surfaces from any person with an applicable health condition, such as a communicable illness, infection, open lesion, vomiting, or diarrhea
- Personnel who work in operations in which covered produce or food-contact surfaces are at risk of contamination must use hygienic practices to the extent necessary to protect against such contamination. Includes:
 - Maintaining adequate personal cleanliness
 - Avoiding contact with animals other than working animals

- Minimizing contact with covered produce when in direct contact with working animals
- Washing hands thoroughly before and after certain activities and at other times, and
- Maintaining gloves appropriately (if gloves are used)
- Measures to ensure that visitors are aware of policies and procedures to protect covered produce and food-contact surfaces from contamination; toilet and handwashing facilities must be accessible to them.

Requirements for Sprouts

Sprouts present a unique risk because the warm, moist, and nutrient-rich conditions required to produce sprouts are the same conditions that are also ideal for the growth of pathogens. Sprout firms would also be subject to all other relevant subparts of the proposed rule. Following are some of the proposed rules:

Building and sanitation

- Growing, harvesting, packing and holding of sprouts must be done in a fully-enclosed building
- Any food-contact surfaces that come in contact with sprouts, seeds, or beans must be cleaned and sanitized;

Beans and seeds

- If your farm grows seeds or beans for use to grow sprouts, you must take measures reasonably necessary to prevent the introduction of hazards into or onto seeds or beans
- If you know or have reason to believe that a “lot” of seeds or beans have been associated with foodborne illness, you must not use it
- You must visually examine seeds, beans, and packaging used to ship them for signs of potential contamination

Seed treatment

- Treat seeds or beans using a scientifically valid method immediately before sprouting to reduce microorganisms of public health significance. Prior treatment by a grower, handler, or distributor of seeds or beans does not eliminate your responsibility to treat seeds or beans immediately before sprouting at your covered farm

Spent irrigation water testing

- Test spent irrigation water from each production batch of sprouts, or the sprouts themselves, for *E. coli* O157:H7 and *Salmonella* species

Listeria testing

- Monitoring the growing, harvesting packing, and holding environment for *Listeria* spp. or *L. monocytogenes*. Take appropriate follow-up actions if needed.

Written plan

- Establish and implement a written environmental monitoring plan (that also includes a sampling plan that addresses *Listeria* species or *L. monocytogenes*) and a written sampling plan for sampling sprout irrigation water or sprouts.

Records

- Require certain records, including documentation of your treatment of seeds or beans for sprouting, the written environmental monitoring plan and sampling plan, test results, and certain methods used

Alternatives Permitted

The proposed rule would provide that farms may establish alternatives to certain requirements related to: water and biological soil amendments of animal origin if the alternative is scientifically established to provide the same amount of protection as the requirement in the proposed rule without increasing the risk of adulteration.

Variances Allowed

The proposed rule also is flexible in that it would allow a state or foreign country to request a variance from some or all provisions of the proposed rule. The state or country would need to determine that it is necessary in light of local growing conditions. Practices under the proposed variance provide the same level of public health protection as the requirements of the proposed rule without increasing the risk of adulteration. The proposed rule provides a process by which FDA would consider such requests and approve or deny them.

Recordkeeping Required

The proposed rule would require certain records, for example, to document that certain of the standards are being met. Agricultural water testing results are an example. However, it would not require duplication of records already being kept for other purposes.

Compliance Dates Staggered

Compliance dates for the produce safety rule are staggered based on size. FDA is proposing 60 days as the effective date after the final rule is published, but farms do not have to meet the requirements on this date.

Very Small Farms – Very small farms that have an average annual value of food sold of more than \$25,000 and no more than \$250,000. These farms would have four years after the effective date to comply. For some water requirements, they would have six years to comply. This is a total of six years to comply.

Small Farms - Small farms that have an average annual value of food sold of more than \$250,000 and no more than \$500,000. They would have three years after the effective

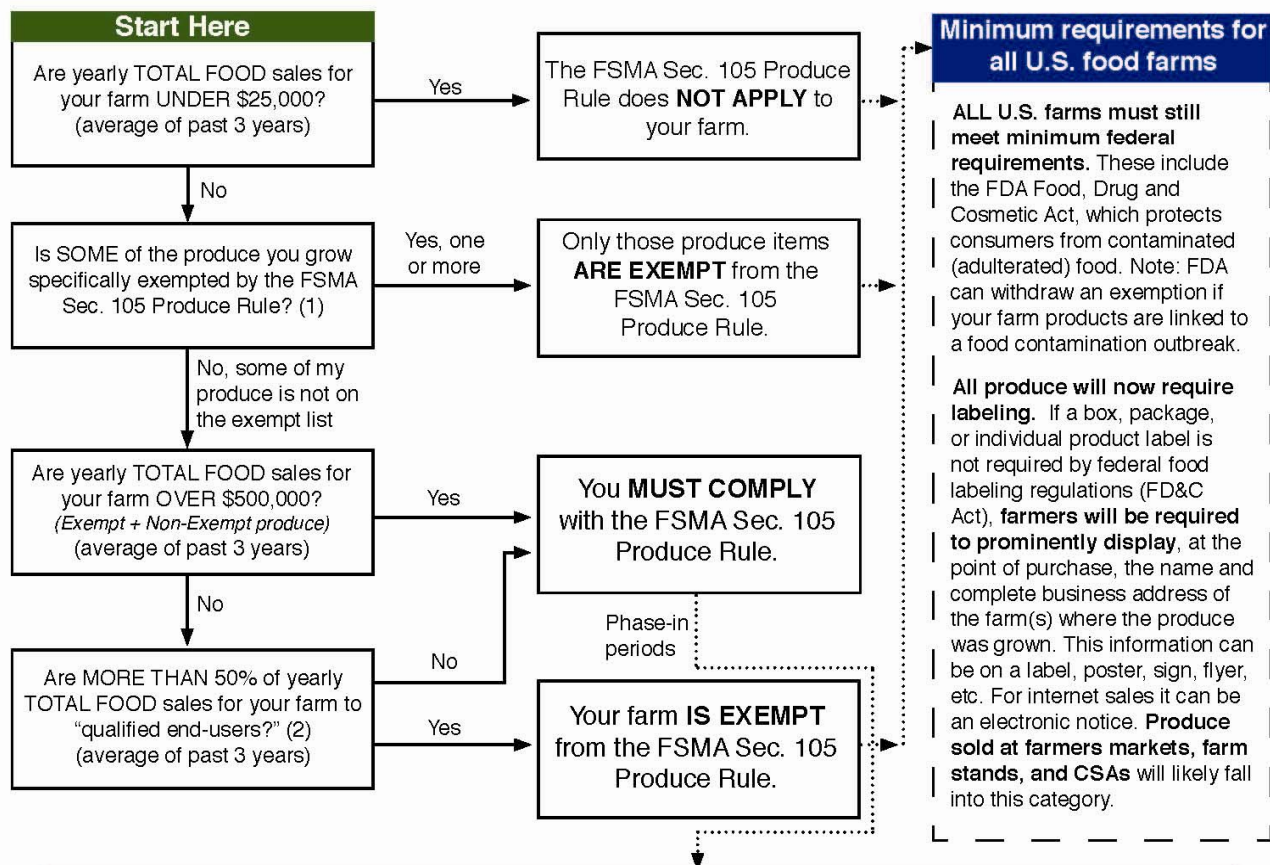
date to comply. For some water requirements, they would have five years to comply. This is a total of five years to comply.

Farms over \$500,000 - Other farms that do not meet the definition of “very small” or “small” would have two years after the effective date to comply. For some water requirements, they would have four years to comply. This is a total of four years to comply.

FDA Food Safety Modernization Act

PROPOSED - Sec. 105 Produce Rule - Compliance Decision Tree for U.S. Growers of Fruits, Vegetables, Nuts, Mushrooms, Herbs, or Sprouts

Attention. Being "exempt," or growing produce "not covered" in the proposed Rule, does not mean being exempt from food safety practices required by buyers or the marketplace. For example, managers of farmers markets may require GAPs, a written farm food safety plan, or a third-party audit prior to allowing vendors in their market. This may be true of those buying produce for restaurants or other small markets as well. Visit the Produce Safety Alliance website to find GAP educators in your state who can help you implement food safety practices to meet GAP requirements (www.producesafetyalliance.cornell.edu).



Compliance Phase-in Scope and Timing

The period farmers have to comply with the Produce Rule depends on the yearly amount of TOTAL FOOD sales from their farm. The compliance clock would start after the Rule is finalized; most likely no earlier than May, 2014

Very Small Businesses — those having, on a rolling basis, an average yearly value of food sold of no more than \$250,000 during the previous three years. These farms will **have four (4) years from the effective date to comply**. They will have six years to comply with some of the water requirements

Small Businesses — those having, on a rolling basis, an average yearly value of food sold of no more than \$500,000 during the previous three years. These farms will **have three (3) years from the effective date to comply**. They will have five years to comply with some of the water requirements.

Other Businesses — they will **have two (2) years from the effective date to comply**. They will have four years to comply with some of the water requirements.

Notes:

(1) **Exempt produce** includes produce processed commercially that adequately reduces microorganisms of public health significance (e.g., green beans that will be canned). It also includes produce rarely eaten raw: arrowhead, arrowroot, artichokes, asparagus, beets, black-eyed peas, bok choy, brussels sprouts, chick-peas, collard greens, crab apples, cranberries, eggplant, figs, ginger root, kale, kidney beans, lentils, lima beans, okra, parsnips, peanuts, pinto beans, plantains, potatoes, pumpkin, rhubarb, rutabaga, sugar beet, sweet corn, sweet potatoes, taro, turnips, water chestnuts, winter squash (acorn and butternut squash), and yams.

(2) A **qualified end-user** is either (a) the consumer of the food; or (b) a restaurant or retail food establishment located in the same state, or if located out of state, no more than 275 miles from the farm.