

Washington

Washington foodmaker fined \$22,000 by Ecology

By **DON JENKINS**
Capital Press

A maker of organic granola bars and cereals in Blaine, Wash., has been fined \$22,000 for water quality violations, mostly for releasing acidic wastewater into a city sewer system, the state Department of Ecology announced Tuesday.

Nature's Path Foods, based in Richmond, British Columbia, violated its wastewater permit 39 times over a two-year period that ended in July, according to Ecology.

The company violated permit conditions for flow, dissolved oxygen levels and suspended solids, according to Ecology. The agency, however, singled out acidic wastewater as the primary problem.

A Nature's Path spokeswoman said the company was not giving interviews about the penalty, but that it did plan to appeal the fine to the state Pollution Control Hearings Board.

The company issued a statement blaming faulty equipment for mismeasuring pH levels. The pH level measures acidity.

"We believe the past numbers we reported to the city are inaccurate and that our past pH levels were in fact aligned with the city's guidelines," Peter Diex, vice president of operations, said in a written statement.

Acidic wastewater can damage sewer lines, and pose health hazards to sewer workers and the public if sewers overflow. In this case, the discharges also could have passed excessively acidic water into Semiahmoo Bay, according to Ecology.

Ecology sent a notice to Nature's Path in December 2015 about violations that had occurred over the previous year. Violations, however, continued, according to Ecology.

Line workers honored with award

Haro receives first-time honor at food safety workshop

Capital Press

A new Washington State University Extension award seeks to honor food processing line workers.

Armando Haro of Borton Fruit in Yakima, Wash., received the first-ever annual line worker award during WSU Extension's annual food safety and sanitation regional workshop held on

Nov. 7-8 in Portland.

The award highlights line workers' contributions to the food processing industry, said Girish Ganjyal, WSU Extension food processing specialist.

Companies nominate their employees for the award. The industry tends to recognize their line workers internally, but the award is designed to elevate industry appreciation, Ganjyal said.

"In the food industry, whether it's fresh packing, harvesting or production of a food product, this award recognizes people who actu-

Online

<http://ext100.wsu.edu/food-sanitation/line-worker-award/>

ally touch the food," Ganjyal said. "They're very important to the whole equation of food safety."

Haro received an engraved glass award and \$500.

Finalists were Romeo Duron of Kershaw Fruit, Juanlo Hernandez of Pacific Seafood, Joseph Kintner of Cowiche Growers, Frances Maunder of Pacific Choice Seafoods and Adrian Silva of Allan Brothers.



Courtesy Washington State University Extension
Armando Haro of Borton Fruit in Yakima, Wash., receives the first-ever Line Worker Award from Girish Ganjyal, Washington State University Extension food processing specialist.

Limagrain leaders offer sneak peek at new varieties

Company continues work on hard white wheat development

By **MATTHEW WEAVER**
Capital Press

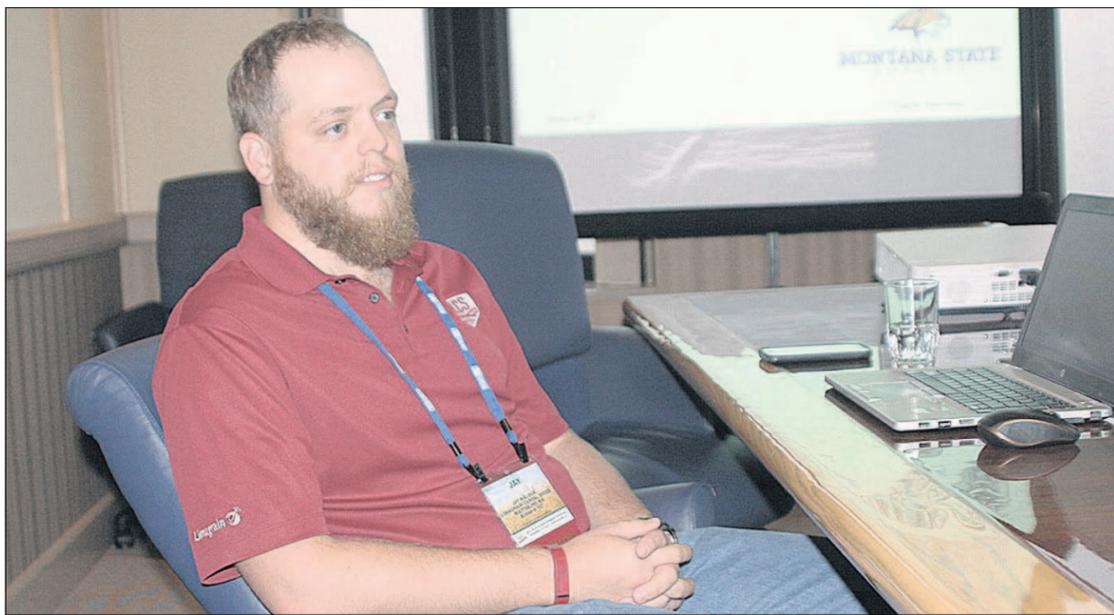
COEUR D'ALENE, Idaho — Improved winter hardiness and loaf quality are high on Limagrain's list of traits they hope to offer farmers.

PNW breeder Jay Kalous would like to improve winter hardiness in some of the company's soft white wheat varieties.

"I would like to keep everything we have in terms of yield potential, disease resistance, winter hardiness," said Frank Curtis, executive vice president and chief operating officer. "Without sacrificing any of those, I would like to improve test weight and drought tolerance."

Forthcoming varieties include hard red spring wheat LCS Iron, hard red spring wheat LCS Luna, hard white spring wheat UI Platinum and soft white spring wheat LCS Silk.

The company began in 2010 by blending European varieties from its global ger-



Limagrain Cereal Seeds wheat breeder Jay Kalous talks about the company's Pacific Northwest program Nov. 10 during the Tri-State Grain Growers Convention in Coeur d'Alene, Idaho.
Matthew Weaver/Capital Press

mplasm base into the PNW programs. The company has agreements with University of Idaho and Oregon State University, resulting in Norwest Duet, Norwest Tandem, UI Castle, UI Magic, UI Palouse and UI Stone.

Magic, Castle and Palouse contributed roughly 200,000

bushels, a lot for a first year of release, Curtis said, with Magic accounting for roughly 150,000 bushels.

An Eastern Washington farmer reported a yield of 192 bushels per acre with hard red winter wheat variety LCS Jet, which is "daylight-insensitive" and doesn't go dormant during shorter days, Curtis said.

Limagrain is promoting hard red winter variety Evina for organic farmers.

LCS is starting to create its own varieties using its own materials, with three soft white wheats in the seed increase stage.

"We're really excited about now really branching out and filling all market classes, better quality types, very good performance," said Jim Peterson, vice president for research.

LCS is working to develop hard white spring and winter varieties because the industry

requests them, Curtis said.

"The growers are not, because the industry isn't paying them enough to grow them," he said. "We feel with time, the industry will sort it out."

Other key traits include starch resistance and herbicide tolerance that is complementary to Clearfield.

"In six and a half years, we've come a long ways and had significant market impact with the materials coming through," Peterson said.

Wine research seminars expand

PROSSER, Wash. — An annual seminar highlighting wine industry research results is adding two sessions on opposite sides of the state next year to its full-day event in Prosser.

Washington Advancements in Viticulture and Enology (WAVE) seminars, held by the Washington State Wine Commission, are designed to put viticulture and enology research into the hands of users and raise awareness of the value of research among grape growers

and winemakers.

A full day of research of interest to growers and winemakers is scheduled for April 19 at the Walter Clore Wine and Culinary Center in Prosser. The day includes lunch and a wine social hour.

A condensed version, called WAVEx, will be held in the Woodinville and Walla Walla Valley wine regions. WAVEx is tailored for vintners and will include research and extension outreach, such as practical winemaking tips. The shorter sessions

will include lunch.

Southeastern Washington winemakers may attend WAVEx on July 11 at Walla Walla Community College's Institute for Enology and Viticulture. The program will be repeated for Western Washington vintners on July 13 at the Brightwater Center in Woodinville.

Registration for WAVE opens Jan. 30. A recap and presentations from WAVE 2016 may be found at www.washingtonwine.org.

— Dan Wheat

Tree fruit meet to talk technology, Cosmic Crisp

WENATCHEE, Wash. — Jim McFerson, director of the Washington State University Tree Fruit Research and Extension Center, will give the 37th annual Batjer Address, titled, "Technology Road Map 2.0," at the Washington State

Tree Fruit Association's annual meeting on Dec. 5.

The meeting and trade show runs Dec. 5, 6 and 7 at the Wenatchee Convention Center.

Prior to McFerson the opening session the morning

of Dec. 5 includes updates on anticipating change from: Jon DeVaney, association president; Kevin Moffitt, The Pear Bureau Northwest president; Todd Fryhover, Washington Apple Commission president; Bruce Grim, marketing associations manager; B.J. Thurlby, Washington State Fruit Commission president; Mark Powers, Northwest Horticultural Council executive vice president; and Jim Bair, U.S. Apple Association president.

Mike Hulett, senior merchant for Walmart Fresh, will talk about retail trends in produce.

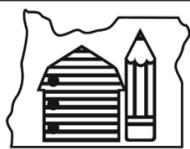
Afternoon speakers the first day include Kirk Shulz, president of WSU, and Mike Willett, manager of the Washington State Tree Fruit Research Commission, updating the commission's WSU endorsement.

Horticultural, quality standard and marketing aspects of the new WSU Cosmic Crisp apple will be discussed.

For more information: www.wstfa.org.

— Dan Wheat

Thank you supporters!



Fall Harvest Dinner and Fundraiser

The 2016 Oregon Agriculture in the Classroom Fall Harvest Dinner and Fundraiser was a huge success!



Thanks to the support of donors, attendees, and sponsors, Oregon Agriculture in the Classroom raised nearly **\$50,000** for agricultural education. These funds will help over **160,000** Oregon students receive agricultural education through Oregon Agriculture in the Classroom programs. In addition to the funds raised, **370** Get Oregonized history books were purchased to be placed in classrooms throughout the state!

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