



NEWSLETTER

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TAIWAN TRAINING SEMINAR FINISHED



On July 15, 2014, members of the California apple industry participated in the Taiwan training seminar in Stockton, CA. The seminar was organized by USDA-APHIS and the California Apple Commission. Each year, California apple producers

who ship to Taiwan must complete pest training as part of the requirements for Taiwan exports. Necessary personnel from different packing sheds learned the process of detecting Codling Moth as outlined by the Taiwan work plan. For additional information about shipping to Taiwan, please contact the Commission.

APHIS PROPOSAL FOR CHINESE APPLE IMPORTS

On July 18th, the U.S. Animal and Plant Health Inspection Service (APHIS) proposed a [new rule](#) to allow imports of fresh apples from China into the continental United States. A new systems approach has been recommended regarding registration and operation inspections, bagging of fruit, safeguarding, labeling, and commercial scale consignments. Following a pest risk analysis a year ago, APHIS detailed that the systems approach will benefit growers not affected by the Oriental fruit fly, and those who are affected "must fumigate and refrigerate their apples". According to the Federal Register, government officials estimate that no more than 10,000 metric tons of Chinese apples will be imported to the continental United States, an equivalent of about 0.44% of the 2012 U.S. domestic fresh apple supply. APHIS expects most of the fresh apples will be imported to the West Coast, mainly California. APHIS will take comments until September 16, 2014. For more information, please visit www.growingproduce.com.

CA APPLE MEXICO INSPECTOR

In early August, the Mexico inspector arrived in California to start the California/Mexico apple export program. Olegario Barrera is this year's inspector and he can be reached at the Commission office. In accordance with the California/Mexico work plan, the Mexico inspector must certify all packing sheds and fumigation chambers intending on exporting apples to Mexico. In addition, the Commission and the inspector request that at least 24 hours advanced notice are given before a scheduled fumigation. If you would like to be added to the list of acceptable packing sheds, please contact the Commission office. If you have any questions regarding the Mexico Export Program, please contact Todd Sanders at the Commission office.

We Moved! The new address for the California Apple Commission is:
2565 Alluvial Avenue, Suite 182
Clovis, California 93611
Fax: (559)456-9099

USAEC VISITS CALIFORNIA



On July 28th, the US Apple Export Council visited California. During their visit, they met with California growers and packers to discuss industry issues. If you would like to be added to the list for next year's visit, please contact the Commission office.

2013: THE DRIEST YEAR IN HISTORY

In 119 recorded years, the year 2013 was deemed the driest year in history. At 18% of normal, the snowpack's water content has left our clear lake beds nearly empty and changed our raging rivers into small streams. The [US Geological Survey](#) defines a drought as "a period of drier-than-normal conditions" causing major water problems. The term agricultural drought means lack of soil moisture, and the battle regarding the use or conservation of surface water is one not to be ignored. Any decline in surface or groundwater causes a short term drought affecting all natural water ways, agricultural land, and water wells. When water is taken from surface or groundwater in excessive amounts, sea water intrusion, land depletion, erosion, and weakened ground infrastructure all begin to hurt our current water supply. For more information, contact the Commission office.

WASHINGTON CROP REPORT

*As of August 5, 2014 current Washington shipments and holdings are:

	<u>2013/2014</u>	<u>2012/2013</u>
Weekly Total	1,551	1,363
Season Total	107,371	118,191

*Information provided by Washington Growers Clearing House

Did you know you can receive an e-newsletter instead of the snail mail version? If you would like to sign up, email me at ktrockey@calapple.org.

6 MONTH UPDATE ON 2014 FARM BILL

According to [The Produce News](#), Agriculture Secretary Tom Vilsack signed the Farm Bill on February 7th that was designed to provide aid for disaster assistance and risk-management programs. The bill's six-month update summarized major accomplishments in each sector, such as the horticulture title. In this sector, a combined \$114.1 million was made available for the specialty crop block grants, plant pest and disease management projects, and an interim rule was established "that allowed bulk containers of apples to be shipped to Canada without US inspection". For more information on the [Farm Bill Update](#), please contact the Commission.



"It's like a Swiss Army knife."

- President Obama 2014

CAC ANNUAL REPORT

In the near future, please be on the lookout for the California Apple Commission Annual Report. The Annual Report includes information on current and future research, education projects, export reports, and other pertinent industry information. If you would like a copy, please contact the Commission office.

US APPLE EXPORT COUNCIL

The California Apple Commission will attend the US Apple Export Council meeting in Chicago, August 20. This meeting will be paired with the US Apple annual meeting. During the meeting, states discuss the crop outlook for the 2014 season. If you have any questions, please contact the Commission office or visit www.usapple.org.

RECIPE OF THE MONTH...

Tisane de Pommes

2 large tart California apples	½ teaspoon whole cardamom seeds
¼ cup raisins	1 teaspoon fresh ginger, peeled and sliced
1 stalk lemon grass, cut into pieces	1 quart filtered water
1 tablespoon granulated sugar	
1 whole coriander seeds	

Preheat oven to 350°F. Bake the whole apples, unpeeled, for about 45 minutes or until they are soft and wrinkled. Cut into quarters and place in a large glass jar; add the remaining ingredients, except the water. Bring the water to a boil and pour over apples. Let steep for two hours. Strain. May be served warm or cool. Garnish with peel of apple.

Courtesy of US Apple Association <http://www.usapple.org> ~

Do you have a favorite apple recipe you'd like to share? Email me at ktrockey@calapple.org.

🌸 CALENDAR OF EVENTS 🌸

- **US APPLE EXPORT COUNCIL**

Date: August 20, 2014

Location: Chicago, IL

- **US APPLE OUTLOOK MEETING**

Date: August 20-22, 2014

Location: Chicago, IL

- **US APPLE ASSOCIATION BOARD OF DIRECTORS MEETING**

Date: August 23, 2014

Location: Chicago, IL

- **ASIA FRUIT LOGISTICA**

Date: September 2-5, 2014

Location: Hong Kong, China

- **UNITED FRESH WASHINGTON PUBLIC POLICY CONFERENCE**

Date: September 8-10, 2014

Location: Washington D.C.

- **PMA FRESH SUMMIT INTERNATIONAL CONVENTION & EXPOSITION**

Date: October 2014

Location: Anaheim, CA

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