



Agent's Overview

Boss Hog sauntered over to Curley and murmured "Watch out for those humans. Word around the pens is that they're spreading some new form of killer flu." "Whoa – you're busting my chops," said Curley, "I can't afford to get sick. I have a big litter on the way." "No B.S." the Boss replied as the whole pen joined in the dialog.

Just then, farmer Ethel brought out the pig feed and to her surprise the entire herd retreated to the far back end of the pen. "Well, I'll be darned. Never in all my years have I seen you gluttons turn a nose up to my fine feed. Maybe I'll just go back to garbage slop!" She stormed off.

Squeals of concern spread over the barnyard. Farmer Herbert quickly leaped off his tractor and ran over to Boss Hog and began whispering. "What's wrong big fellow?" Boss seriously questioned him in pig Latin "Do you have the killer flu?"

"Heck no" said Herbert, "but since you're pretty

smart for a farm animal, I'll tell you I've heard that over 20,000 thousand in the U.S. do have this new sickness.

The good news Boss is that there are 300,000 million humans and 67 million swine in the U.S., but nary a piglet has gotten sick from the swine flu." "Whew – that a relief", said Boss "but now I have to ask you why its called Swine Flu – I feel like its discriminatory."

"Yup, you may be right there again smartypants. I reckon it's better for me to sleep with you porkers in the barnyard than go into the Mall in town. Lemme call Dr. Patterson on the cell and check with him." "Hey Doc,

I'm concerned about this swine flu stuff."

"Oh you mean influenza H1N1 that has some DNA from both swine and birds" said Doc. "You need to be careful Herbert – mostly around people. Protect your pigs by washing your hands, covering up your sneezing, avoiding sick people, take some anti-virals if

(Continued on page 3)



New Jersey Secretary of Agriculture - Doug Fisher

Secretary of Agriculture Doug Fisher visited the Monmouth County Board of Agriculture at their April meeting. Sec. Fisher introduced himself and gave a brief history of his background which included 30 years as a supermarket owner. He was the general manager who oversaw marketing, buying and employees. Working in the market gave him an understanding of the relationship between producers and consumers. He also was a Cumberland County Freeholder, and in 2001 was elected to the New Jersey General Assembly, District 3.

Sec. Fisher is visiting all the Ag boards in New Jersey in an effort to find out what issues the counties are dealing with. Members at the meeting mentioned water issues, land use issues (particularly encouraging active farming), and the need to continue NJ's collegial agricultural education programs as areas they wished to bring to the Secretary's notice.



The Secretary was also asked to visit the Monmouth County Fair held in July. It is hoped that his schedule will allow him to visit Monmouth County again, and see the bounty that our rich soil produces.

From the NJ Department of Agriculture web page, "Fisher has made a lifelong commitment to keeping the garden in the Garden State. His goals are to enhance the interaction between agriculture and

the mechanisms of government, keeping farmers farming their land, promoting individual sectors while uniting them under a common message, and making the Department of Agriculture more accessible."

Please call or fax him with comments.
Phone 609-292-3976, Fax 609-292-3978

Nyna McKittrick, Monmouth County Board of Ag

IPM Update - Kristian Holmstrom, Research Project Coordinator II, Vegetable IPM

Sweet Corn

European corn borer (ECB) moth captures have decreased over this past week, with highest counts occurring in a fairly limited region centered on the Burlington-Mercer-Monmouth County border (see ECB map). Scouts have reported feeding percentages as high as 36% in northern Burlington County whorl-stage sweet corn. Feeding should be present in all parts of NJ at this time. Feeding percentages can become quite high, as the adult population declines, and adequate control often requires more than one insecticide application. Timing is critical. Scout whorl and pre-tassel stage sweet corn at least weekly. Check 5 consecutive plants each in 10 random locations throughout the field for signs of ECB larval feeding (shot-hole injury) or actual caterpillars in the emerging tassels. Consider treating when 12% or more plants are infested regardless of stage. Early sweet corn should receive also treatment at the full-tassel stage. This treatment will eliminate any ECB larvae that have infested the plant and are leaving the tassel and heading for the developing ear. Continue to treat at 7-day intervals through the silk period as long as ECB are flying. This schedule should be overridden in the event that corn earworm (CEW) catches occur (see below). The highest nightly ECB catches for the previous week are as follows:

Crosswicks	4	Hillsborough	1	Sergeantsville	1
Allentown	3	Lawrenceville	1	Shiloh	1
Flanders	1	New Egypt	1	Shirley	1
Folsom	1	Newton	1	South Branch	1

A slight increase in **corn earworm (CEW)** moth captures has occurred this past week. Highest catches were mainly from the Atlantic-Camden-Gloucester County border (see CEW map), and on the Burlington-Mercer border. CEW pheromone traps in parts of southern NJ have also registered increased catches, with areas near Woodstown, Vineland and Hammonton having the highest activity. While numbers are fairly low, this population poses a threat to early silking sweet corn. As plantings go to silk, refer to local light trap catches for a silk spray schedule, and remember that these plantings will be silking when the first ECB flight is still occurring. This necessitates periodic treatments even in the absence of CEW moths. Typically a 7-day program is sufficient to limit ECB damage resulting from eggs laid near the ears. The highest nightly CEW catches for the previous week are as follows:

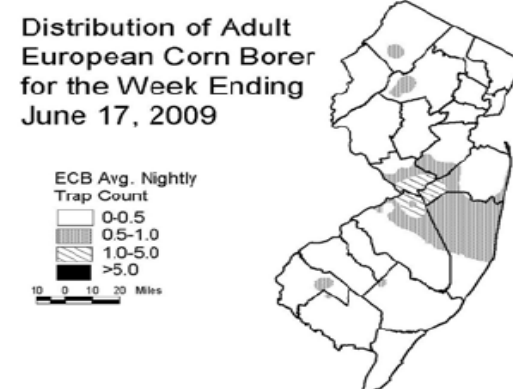
Silking Spray Schedules*

- North – 7 days
- Central – 6-7 days
- South – 5-6 days

* Note: These are general recommendations. Local trap catches may indicate some variation in the frequency of insecticide applications to silking corn.



Top - *Phytophthora* fruit rot of watermelon.
Bottom - *Phytophthora* blight causing fruit rot in yellow summer



The Vegetable Crops On-Line Resource Center website is a dedicated source for information on production, insect, weed and disease management, food safety, marketing and more: www.njveg.rutgers.edu
For back issues of the Plant & Pest Advisory: www.rce.rutgers.edu/pubs/plantandpestadvisory

Animal Waste Management Training Workshops: Preparing for the Animal Waste Management Rule



- July**
- 8 Salem Cty Ext. Office 7-9 pm
 - 9 Rick's Saddle Shop in Cream Ridge 6-8 pm
 - 29 Sussex Cty Ext. Office 1-3 pm
 - Hunterdon Cty Ext. 7-9 pm
- August**
- 12 Salem Cty Ext. Office 7-9 pm
 - 26 Hunterdon Cty Ext. 1-3 pm
 - Sussex Cty Ext. 6-8 pm
 - 27 Rick's Saddle Shop 6-8 pm

MONMOUTH COUNTY BOA
7:30 PM - 9-15, 10-20

BASIC PESTICIDE TRAINING CORE—9 am - 1 pm 2009
7-14, 10-13, 11-10, 12-29

Category 3B - 9 AM - 3 PM
6-16, 10-20, 11-24

To register call 800-524-9942

Held at
Rutgers Cooperative Extension Ag Building
4000 Kozloski Rd. Freehold, NJ

Changing Times is produced and edited by Bill Sciarappa and Vivian Quinn - sciarappa@njaes.rutgers.edu
Past Issues on the web www.visitmonmouth.com/07050coopext

CALENDAR

JUNE 2009
24 - The Tree Fruit & Wine Grape Research Mtg., picnic & tour at RAREC.

JULY 2009
22-26 Monmouth Cty. Fair - Freehold NJ
23-26 NJ Peach Festival & Gloucester Cty 4-H Fair.

AUGUST 2008
4 - Adelpia Twilight Tour - Agromics and Biofuels BBQ - RCE and Grain & Forage Association
Terry and Madge 732-431-7260
18 - Tomato & Peach Tasting & Vegetable Integrated Crop Management Twilight Meeting, RAREC
Bridgeton - Michelle Casella 356-307-6450 Ext. 1
26 - 19th Annual Great Tomato Tasting, 3 PM, Snyder Farm.
908-713-8980



Burlington	July 22-24
Camden	July 31-Aug 2
Cumberland	July 6-11
Freedom Fest Allentown	July 7-12
Mercer	Aug 1-2
Middlesex	Aug 3-9
Monmouth	July 22-26
Ocean	July 14-19

PESTICIDE CONTROL PROGRAM WEBSITE
Go to website: www.pcpnj.org

<http://njaes.rutgers.edu/pubs/plantandpestadvisory>



A new Rutgers online resource for vegetable growers. Easily access all vegetable info in one spot. Log in and sign up to receive new content as it becomes available.
www.njveg.rutgers.edu

RUTGERS COOPERATIVE EXTENSION MONMOUTH COUNTY
New Jersey Agricultural Experiment Station

4000 Kozloski Rd, PO Box 5033
Freehold, NJ 07728
Agriculture: 732-431-7260
Family & Consumer Science: 732-431-7271
4-H: 732-431-7263; 7264
Fax: 732-409-4813

Rutgers Cooperative Extension— Agriculture, Family and Community Health Sciences, 4-H Youth Development, Resource Management, and Marine Studies— welcomes this opportunity to send you the enclosed materials for your information and use. Educational programs and information are provided to all people without regard to sex, race, national origin, or handicap

Richard G. Obal
Richard G. Obal
County Agricultural Agent

Bill Sciarappa
Bill Sciarappa
County Agricultural Agent

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.

AGENCY UPDATES—NJDA- New Animal Waste Management Rule

New Jersey livestock producers will soon be required to develop "Self-Certified Animal Waste Management Plans" as a management protocol to raise and keep all types of livestock including equine, beef, dairy, sheep, swine, goats, poultry species, and all other domesticated species deemed as farm animals. On February 9, 2009 the clock began ticking with the approval of the regulations known as the Animal Waste Rule. This rule was developed over the past six years by the NJDA, the NJ Agricultural Experiment Station/Rutgers Cooperative Extension, the USDA Natural Resources Conservation Service, the NJ Soil Conservation Districts and related state animal associations. Educators from Rutgers Cooperative Extension will provide the training and registration will be required on a first-come first-served basis (meetings will occur several times at each site, see the web link below) Producers will have ample time to attend the training sessions, but should not wait to get signed up as there is a timeline for complying with the general requirements for designing the plan, filing the plan and implementing the plan over the next 18 to 36 months from the implementation

of the rule. Producers with 7 or fewer animal units (1 AU = 1,000 pounds of animal weight or the combined weight of smaller species) are encouraged to file a plan but are not required to do so. Producers with 8 to 299 total animal units are required to develop a "self certified" Animal Waste Management Plan (AWMP). Information about developing these AWMP's will be provided at the training sessions. Forms can also be found on-line or at a local Rutgers Cooperative Extension service office. Producers with 8 to 299 total animal units having densities >1AU/acre must have their plan reviewed by a conservation professional to ensure conformance with the NJ Field Office Technical Guide (USDA-NRCS). These higher density operations must submit these plans to their local Soil Conservation District office for review. The self-certified AWMP's (not the higher density plans) must be filed at the local Rutgers Cooperative Extension office and checked for completeness. This process is confidential to the producer with only a declaration number maintained for filing of the plans. All producers, regardless of size, must comply with the general requirements of the rule:

- Agricultural animal operations shall not allow animals in confined areas to have uncontrolled access to waters of the state
 - Manure storage areas shall be located at least 100 linear feet from waters of the state
 - Land application of animal waste shall be performed in accordance with the principles of the NJDA Best Management Practices.
 - Dead animals and related animal waste resulting from a reportable contagious disease or an act of bioterrorism shall not be disposed of without first contacting the State Veterinarian
 - Any person entering a farm to conduct official business related to these rules shall follow bio-security protocol.
- Producers will be developing their own plans based upon the information and forms provided at the training sessions. It is important that all livestock producers attend the meetings to learn about how to write AWMP's and how to file them. Dates for the meetings and can be found on page 7 & on the link: <http://njaes.rutgers.edu/animal-waste-management>. Producers can find more information at their local County Extension Office.

USDA - County Committee Elections - For election purposes, counties are divided into local administrative areas, or LAAs. Each LAA selects one producer to serve a three-year term on the Farm Service Agency county committee. Each year, an election is held in an LAA to replace the committee member whose three-year term is expiring. In counties with three LAAs, one seat is up for election. In combined counties in some years, two seats may be up for election. Candidate nominations for the FSA county committee election will be accepted June 15 through Aug. 3, 2009. Producers who are residents in the LAA holding the election and who participate or cooperate in an FSA program and are of legal voting age may be nominated to serve

on the county committee. Individuals may nominate themselves or others. Also, organizations representing socially disadvantaged minorities and women farmers or ranchers may also nominate candidates. The nomination form, FSA-669A, is available at the county office or may be downloaded from <http://www.fsa.usda.gov/FSA>. To be valid, the nomination form must be signed by the person being nominated, indicating agreement to serve if elected. The completed nomination form must be returned to the county office by the close of business on Aug. 3, or postmarked by midnight Aug. 3, 2009. Ballots will be mailed to eligible voters beginning Nov. 6, and must be returned to the county office by the close of business on Dec. 7, or postmarked by midnight Dec. 7, 2009.

Agricultural producers of legal voting age can vote if they participate or cooperate in any FSA program. A person who is not of legal voting age but supervises and conducts the farming operations on an entire farm can also vote. No one can be denied the right to vote because of race, color, national origin, sex, religion, age, disability, political beliefs, sexual orientation or marital or family status. To hold office as a county committee member, a person must not have been removed or disqualified from the office of county committee member, alternate or employee; removed for cause from any public office or have been convicted of fraud, larceny, embezzlement or any other felony; or dishonorably discharged from any branch of the armed services.

An Award Winning Year for Barnegat Bay Shellfish Restoration Program

The Barnegat Bay Shellfish Restoration Program (BBSRP) is a joint effort between Rutgers Cooperative Extension of Ocean County and the NJ Department of Environmental Protection, Bureau of Shellfisheries. It has spawned a non-profit organization called ReClam the Bay, Inc.

We train, through a classroom setting, a group of volunteers who will raise shellfish and provide environmental education outreach to citizens, both residents and tourists. The volunteers then set up land-based and in-water shellfish nurseries. Once the shellfish have grown, clams are initially placed in the bay covered with predator control screen and oysters are directly placed in areas of natural oyster habitat. Then, the small clams are broadcast planted in public areas for conservation and or eventual harvest. The program in its three years has successfully raised through the nursery stage about 3 million clam seed and 500,000 oyster seed.

The shellfish have been planted in Barnegat Bay in Barne-



gat Bay, Mullica River and Toms River. Also, the "What the Bay Hinges On" curriculum activity guide was developed through an educational grant from Barnegat Bay National Estuary Program to "teach" teachers and volunteers about how human actions affect shellfish and water quality. This material has been used to teach thousands through ReClam the Bay's presence at fairs and festivals, individual lectures, youth camp experiences, and upweller demonstrations. Our most innovative addition, The Clam Trail, a treasure hunt was created as an educational centerpiece to the program. At each point on the trail there is a "Fact Plaque" that has scientific information for those on the Trail. Kids, parents and grandparents all

learn about shellfish, water quality, and Barnegat Bay in a fun and entertaining way. In addition, local radio has been used to explain the program, teach some environmental information and lead folks to the sponsoring businesses.

In 2008, The Barnegat Bay Shellfish Restoration Program won a National Gold Award for Innovative Program from the Association of Natural Resource Extension Professionals, as well as a Communications Award for their radio outreach work. The program also won an Honorable Mention in the New Jersey Governor's Environmental Excellence Awards, Healthy Ecosystems Category and ReClam the Bay won a Governor's Award for Excellence in Tourism.

The Barnegat Bay Shellfish Restoration Program enables true involvement in the bay and encourages citizens to become "guardians of the bay" by "gardening the bay."

<http://ocean.njaes.rutgers.edu/marine/bbsrp.html>

<http://www.reclamthebay.org>

Cara Muscio, RCE Ocean County

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you get any flu symptoms, and maybe you and Ethel should get a special flu shot soon when the new batch comes out. There is a chance that the fall season might be worse. We don't want your moneymakers to get sick or quarantined. So far the only transmission has been human to human and not pig to human or vice versa."

"According to the World Health Organization, Swine Flu is a common respiratory ailment in pigs, but this may be a misnomer as this strain appears to be a subtype never before seen in pigs or

humans. When pigs catch this type of virus, many get quite sick, and 1% to 4% die. Don't fret tho, you can't get it from cooked pork-chops." "In the past, people have sometimes caught swine flu if they worked directly with pigs. Unfortunately, my urban niece was just diagnosed here in Jersey - that's our 51st case and 2 people died!"

"Take Care" - click.

Herbert turned to his porcine pack, "No need to panic pigs, everything's OK. Settle down and enjoy life while you can along with the other 8,000 of you farmed in Jersey. Be glad you're not the indus-

trial types crammed in Iowa. Anyway, you'll live longer now that the market has gone to hell" Everyone went back to snorting, grubbing, burping and wallowing.

Ethel returned with a fresh batch of high energy corn, protein and apple treats and the pen practically stampeded the feeding trough. Stuffing themselves with relish and squealing with delight, acting like the true hogs that they were bred to be; the feeding frenzy abruptly ended as Ethel let loose with a loud "ACHOOOOO"

Bill Sciarappa

FOR REASONS UNKNOWN, A SPECIES IN DANGER Bees do a honey of a job

Standing in the yard at A. Trapani Farms, Scott Ellis noted the evidence of busy bees. Nearby were the red tips – the blooms – of swamps themselves was sprouting skunk cabbage. Both were pollinated by honeybees, said Ellis, a member of state Department of Agriculture.

But state Agriculture Secretary Douglas H. Fisher and other officials were not at Anna and Angelo Trapani's farm Tuesday to talk about the honeybee's role in wild vegetation. They were there to promote the honeybee's value to commercial farming – producer of honey and prolific pollinator of crops.

While native bees also carry pollen from plant to plant, playing their role in the reproductive cycle, there are not enough native bees to pollinate a commercial crop, said Bob Hughes, a state bee inspector. So farmers rely on the honeybee – brought to America by the European colonists centuries ago – as their workhorse. "They're like the modern-day tractor on a farm, as opposed to horses and plow," said Hughes, a beekeeper himself. The native bumble bee has an estimated 50 to 60 in a colony, Hughes said. Compare that with a honeybee colony, which according to Tim Schuler, the state bee expert, could have 15,000 to 60,000 in a commercial hive. In 1974, this immigrant *Apis mellifera* was named the state insect.

In recent years, though, honeybees have come under siege by colony-collapse disorder, whose cause has not yet been determined, and deaths caused by winter conditions, Schuler said. Over-winter deaths resulted in a loss of 40 percent of bees in hives in the winter of 2006-07 and 17 percent in 2007-08, Schuler said, citing the latest data. I would love to see the winter death-loss less than 10 percent (for the 2008-09 winter)," said Schuler, citing an acceptable percentage.

So the Agriculture Department, which offers bee programs, is looking for state residents to become beekeepers. Of the approximately 1,000 New Jersey beekeepers, about 600 have participated in state programs since 2006. "We want to encourage people to get involved, to add to the health of the state, to have enough bees when we're pollinating," Fisher said.

A few years ago, Anna and Angelo Trapani planted blueberries on their 25-acre farm on Olde Noah Hunt Road. "We needed something to pollinate them," said Angelo Trapani, 60, a lifelong township farmer. Now, the Trapanis – who have benefited from the state

bee programs in terms of education and grants – have about 10 hives on their farm, with approximately another 20 rented to farms in the area for pollinating vegetables and fruits, said Anna Trapani, 58, a third-generation beekeeper. While the Trapanis do not need honeybees for their main crop, chrysanthemums, which are self-pollinators, they sell the bees' honey under their "Trapper's Honey" brand.



A roughly 2-foot by 2 1/2-foot hive, a boxy, wood structure, can yield 40 to 50 pounds of honey – produced from plant nectar by the bees for food – a year. Approaching a hive, Schuler said the cool day, with the temperature about 40 degrees, means the bees would be "not really active." "Any day that gets near 50 (degrees), they're flying," Schuler said. "They'll travel up to two miles."

While quiet on the hive's outside, the bees were active inside, evident when Schuler propped the top. He scraped up honey with a paint-can pry and tasted it. "That's one of the benefits of my job – I get to taste some of it," Schuler said. He touched the bees and hive barehanded, never getting stung. Only the female stings, and they only do so to protect themselves or the colony, Schuler said. A female bee can sting only one time, leaving behind its barbed stinger and venom sac. Because the bee loses part of its abdomen, it dies. "It's really a sacrificial death for her colony," Schuler said.

Wild honeybees – descendants of those brought by the colonists – are virtually extinct in New Jersey because of maladies, Hughes said. So the state relies on hives, such as the ones the Trapanis have. NJ has an estimated 11,000 to 15,000 hives, based on Agriculture Department statistics. "I'm sure there're more," Hughes said. "They're not all registered with the Department of Agriculture." Another 8,000 to 12,000 are brought in from out of state to assist pollination, Hughes said. "Fifty-some fruits and vegetables benefit from pollination from honeybees," said Hughes.

From a commercial farming view, according to Hughes, honeybees begin pollinating around April 1 with apple trees and end their work in late August or early September with vine crops – pumpkins, squash, watermelon and cucumbers. "Honeybees are important to pollinate our crop," said Ellis, 56, of Hamilton, who farms 700 acres, growing sweet corn and soybeans, in Mercer and Burlington counties. "Without bees, you don't have that."

Joe Sapia: (732-308-7754 or jsapia@app.com



The "100 Mile Lunch" Chef & Restaurateur Survey

Jack Rabin, Associate Director—Farm Programs

When Rutgers hosted the New Jersey Restaurant Association (NJRA) Board of Directors on our campus August 4, 2008 it was a veritable local food feast. The meeting concluded with an exotic yet fresh "100 Mile Lunch" prepared by Jim Weaver, Chef Proprietor of Tre Piani in Princeton and Slow Food NJ, and samples from local farm wineries.

We surveyed these 26 chefs and restaurateurs regarding local Jersey farm product purchase equipment and the role distributors play supporting their business providing fine dining experiences to patrons. This survey was conducted with support from the Northeast Region USDA SARE Program.

Local is not yet easy, efficient, nor convenient 96% of surveyed chefs' menus feature some Jersey or local items, so we know this is a selective supporting group. A far lower number, 77%, design menus around local availability due to unpredictable supplies. Among our surveyed group, 27% of responding chefs currently receive deliveries from local farmers. This group uses about 1-3 farmers per restaurant, who deliver 2-3 times weekly. A greater number of these chefs, 42%, travel to make farm pickups from 1-6 farms, 1-3 times weekly. As we expected, the chefs reported it is tough getting to farmers to pick up product due to time and fuel constraints.

Local breakout price lists needed from distributors - Restaurateur and chef foodservice customers clearly aim to increase their buying of local farm products. 100% respondents said they would order more local food if their wholesale distributors offered "Breakout Price Lists" distinguishing local products. 64% responded their distributors do not identify or breakout Jersey or local products on price lists, but do discuss availability over the phone when ordering. With regard to current Jersey or local identification or breakout price list practices, 55% of chefs indicated

their distributors do identify Jersey or local and 45% do not. This is greater than I anticipated and a welcome change in practices.

How far would chefs travel for local?- We asked chefs about their willingness to travel (time and distance) for purchasing smaller wholesale food and seafood lots if there were one or more regional "Wholesale Farmers Markets." Wholesale Farmers markets exist around selected European cities (e.g., Paris, FR) and in North American (Ontario, CN). Economic Development Authorities of the NYC metropolitan region proposed a market, with analyses indicating such a market located in NYC could easily do \$1 billion in annual sales. How far would our surveyed chefs travel for local perishable food items? Six chefs reported they would not consider any traveling to pick up local products. All six responded they must depend on distributors to supply local products. Four of this group also indicated they are too consumed pleasing their patrons by providing a good dining experience to travel. Two of this small group reported they depend on farmers to make drop deliveries. This table is instructive. It shows us that for all the rhetoric promoting local food, busy chefs, restaurant managers, and hospitality food users are under the same time management constraints as farmers or any busy professional. Since about 55% of perishable food use is eaten outside the home, prepared by hospitality or institutional providers, they need to depend on efficient distributors to source, consolidate, and deliver local products.

The bottom line? We need and depend on wholesale distributors. They have a vital role in consolidating and inventorying perishable products, making efficient multiple drops and serving customer needs in busy metropolitan areas. We also need them to not only make greater efforts at inventory slotting local products, but identifying local for their willing customers.

