

POTATO & ONION

710 SW 5th Avenue, Ontario, OR 97914

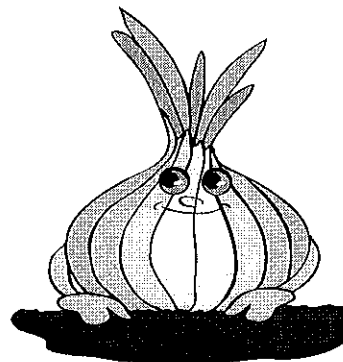
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September 2009

Newsletter Contents

- Calendar
- Core Pesticide Training
- Round-Up Ready Sugarbeets
- White Rot Control Order
- NOA 96th Anniversary Annual Convention



Calendar

Oct 24	5:30 pm	Onion Gala 2009, Four Rivers Cultural Center, Ontario
Nov 11-12		Pacific Northwest Vegetable Conference, Three Rivers Convention Center, Kennewick, WA
Dec 2-5		National Onion Association Annual Meeting, San Antonio, TX
Dec 8		OSU Extension Core Pesticide Training (more details later)

Core Training

Many of you have asked when you can receive the core training necessary to renew your private pesticide applicators license. I have included one opportunity scheduled for next month. OSU Extension will present a core training on Tuesday, December 8th. You will receive more information on that training later.

Round-Up Ready Sugarbeets

Round-up ready sugarbeets may be in peril. A federal judge in San Francisco overturned the USDA approval for Round-up ready sugarbeets. This will be a challenge for many growers who have found it profitable to produce sugarbeets with low-input weed control.

White Rot Control Order

The new allium white rot control order allows transplants to be imported into Malheur County (not Idaho) from Maricopa County, AZ. Any Malheur County grower wishing to grow transplants can now legally do so. (See copy of control order on page 2)

Allium White Rot Control Areas

603-052-0347

Control Area and Procedures in Malheur County

(1) As authorized by ORS 570.405 to 570.435, a control area is established for the protection of the onion industry in the following described area through the eradication or control of Allium white-rot disease caused by *Sclerotium cepivorum*. Such control area includes all of Malheur County.

(2) The following methods of control are declared to be the proper methods to be used in the control area described in section (1) of this rule, for the control and prevention of the introduction of Allium white-rot disease into the area:

(a) No person shall import into the control area for the purpose of propagation any bulbs, sets, or seedlings of onion, garlic, leek, chive, shallots, or other *Allium* spp. with the following exceptions:

(A) The bulbs, sets, or seedlings were produced in adjacent Idaho counties covered by the Idaho Rules Governing White-Rot Disease of Onion (IDAPA 02.06.07) in Ada, Bingham, Blaine, Boise, Bonneville, Canyon, Cassia, Elmore, Gem, Gooding, Jefferson, Jerome, Lincoln, Madison, Minidoka, Owyhee, Payette, Power, Twin Falls, and Washington counties;

(B) The bulbs, sets, or seedlings were produced in Maricopa County, Arizona and were shipped in new single-use containers. Each shipment must be accompanied by a state phytosanitary certificate declaring the bulbs, sets, or seedlings were produced in Maricopa County and were officially inspected and found free of Allium white rot;

(b) Commercial onion propagation within the control area shall be limited to production from seed, or if vegetative propagative material is used, that material must be produced within the control area or within the counties described in subsection (a) of this section;

(c) Except as provided in subsections (c) and (d) of this section, no person shall in any manner import or move machinery, tools, or equipment into the control area, which have previously been used in any manner on fields outside the control area where the host plants named in subsection (a) of this section have been cultivated. Machinery, tools, or equipment may be imported or moved into the control area if they are first cleaned and sterilized to the satisfaction of and with the prior approval of the Department. The cleaning shall include the thorough removal of all dirt by the use of steam under pressure. Sterilization shall be accomplished by the use of steam. For the purposes of this subsection, "machinery, tools, or equipment" includes, but is not limited to, farm trucks, harvesters, and tillage equipment;

(d) Machinery, tools, or equipment utilized in the adjacent Idaho Counties covered by the Idaho

Rules Governing White-Rot Disease of Onion in Ada, Bingham, Blaine, Boise, Bonneville, Canyon, Cassia, Elmore, Gem, Gooding, Jefferson, Jerome, Lincoln, Madison, Minidoka, Owyhee, Payette, Power, Twin Falls, and Washington counties are exempt from the prohibitions in subsection (c) of this section;

(e) The Department may stop the movement into or within the control area of any machinery, tools, or equipment, which have not been cleaned and sterilized as provided in this subsection, until such machinery, tools, or equipment are so cleaned and sterilized.

(3) Culls and waste from onions imported from outside of the control area must be disposed of in an approved landfill or must be treated in a manner that the Department has determined will render *S. cepivorum* sclerotia non-viable.

(4)(a) The Department may inspect any onions or onion planting areas within the control area during any time of the year to determine whether the disease organism is present therein. If the Department finds that any onions, whether or not being transported, or any fields are infested with the disease organism, it shall by written order, delivered or mailed to the onion grower or field owner, direct the control and eradication of the infestation, and may prior to issuance of the order, seize any infected onions which are separated from the land on which grown;

(b) Movement of such onions within the control area or removal of such from the control area may be carried out only with the Department's prior approval and under its supervision.

(5) Control and eradication methods used shall only be those approved by the Department and will be based on the best available science. These methods may include:

(a) The destruction of any infected onions;

(b) A directive specifying implementation of Departmentally approved mitigation measures to prevent the spread of *S. cepivorum*;

(c) Prohibit the pasturing of animals on any infested area;

(d) A directive that equipment, tools, and machinery used on an infested area be cleaned and sterilized as described in section (3) of this rule prior to removal from said area.

(6) The Department may, with the consent of the owner, allow use of an infested growing area as an experimental plot by Oregon State University for onion white-rot research. Such use shall be subject to the prior approval of, and supervised by the Department.

(7) The Department, upon receipt of an application in writing, may issue a Director's Exemption allowing movement into or within this control area of regulated commodities not otherwise

eligible for movement under the provisions of this control area order. Movement of such commodities will be subject to any conditions or restrictions stipulated in the Director's Exemption, and these conditions and restrictions may vary depending upon the intended use of the commodity and the potential risk of escape or spread of *S. cepivorum*.

(8) The Department and other interested parties shall review the control area requirements biennially for accuracy and effectiveness.

Stat. Auth.: ORS 561 & 570 Stats. Implemented: ORS 561.190, 561.510 - 561.600, 570.305, 570.405 & 570.410 - 570.415 Hist.: AD 2-1977, f. 2-9-77, ef. 3-1-77; DOA 4-2008, f. & cert. ef. 1-11-08

ONION GALA 2009

Please Join Us

Saturday, October 24, 2009, 5:30 p.m. to 10:00 p.m.

Four Rivers Cultural Center, Ontario

**Space is limited and FREE tickets will be
Provided to Sheds, Growers and Members of the Industry
On a "First Come-First Serve" basis**

**Call the Idaho-Eastern Oregon Onion Committee
Office to reserve your tickets today
208-722-5111**

**This event is casual dress
Halloween costumes are welcome and encouraged!**

Please request your tickets by October 12, 2009



Pesticide Recertification Classes



OR-OSHA Safety Classes

Class name / Number	Date / Time	Location	Credits	Contact
Hazard Communication Program Class number: 205	10-7-09 8 AM – Noon	Ontario, OR TVCC	3	Reggie Robb 503-947-7443
Worker Protection Standard Class number: 401	10-7-09 1 PM – 5 PM	Ontario, OR TVCC	4 Core	Reggie Robb 503-947-7443
Safety Training and your Multicultural Workforce (In English) Class number: 287	10-6-09 8 AM – Noon	Ontario, OR TVCC		Reggie Robb 503-947-7443
Safety Leadership (in Spanish) Class number: 286	10-6-09 1 PM – 5 PM	Ontario, OR TVCC		Reggie Robb 503-947-7443

Hazard Communication Program – 3 RECERTIFICATION CREDITS

Covers: Hazard communication program; chemicals list; employee training; labels; and Material Safety Data Sheets.

Worker Protection Standard – 4 CORE RECERTIFICATION CREDITS

Covers: EPA Worker Protection Standard; and training and information for pesticide handlers and workers.

Safety Training and your Multicultural Workforce (in English)

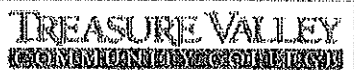
Covers: Overcoming language and cultural barriers to achieve safe work practices.

Safety Leadership (in Spanish) (Great class for your Foremen)

Covers: Leadership; effective recognition and discipline; emphasis is on leadership to reduce or eliminate safety hazards.

No Fee!

Sponsored by:



Pre-registration required

Three easy ways to register:
Online, Mail, Fax.

Directions to the classes
will be sent with your confirmation

*REGISTRATION FORM
ON THE BACK*

(If you obtain only the front of this flyer, please register online or contact Ms. Robb and ask for a registration form.)



Workshop Registration Form

Duplicate this form as needed • Use one form per person • Complete all information

(Please print or type)

Name: _____
First Last

Company: _____

Mailing address: _____

City: _____ State: _____ ZIP: _____

Phone: (_____) _____ Fax: (_____) _____

E-mail address: _____

If you require special accommodations, see contact information below.
 Please submit your registration only once, either online, by mail, or fax.

Class #	Date	Location
Example: 999	7/1/09	Salem
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
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_____	_____	_____
_____	_____	_____

Completing this registration form puts you on the Oregon OSHA Public Education mailing list for future workshop information, OR choose one of the following options:

- I DO NOT wish to be added to the mailing list.
- I wish to receive multiple copies. Total copies to send: _____
- I would like more information about free on-site *CONSULTATIONS*. (A confidential service from Oregon OSHA)

Directions to the workshops will be sent with your confirmation.

Online registration

www.orosha.org

click on the "Education" link



Mail or fax registration

Mail:

Oregon OSHA Public Education
 P.O. Box 14480
 Salem, OR 97309-0405

Fax: 503-947-7462

Questions or cancellations

Call:

Salem office
 503-947-7443

or toll-free in Oregon
 888-292-5247, option 2

REGISTRATION FORM

Please return this completed form with your
REGISTRATION FEES payable to:

National Onion Association
822 7th Street, Suite 510 Phone: 970-353-5895
Greeley, CO 80631 FAX: 970-353-5897

Please type or print information:

NAME _____

NICKNAME _____

COMPANY NAME _____

SPOUSE/FRIEND NAME _____

ADDRESS _____

CITY/STATE/ZIP _____

TELEPHONE _____

TOTAL REGISTRATION PER PERSON: \$435.00

TOTAL AMOUNT ENCLOSED: \$ _____

- * Fees in U.S. funds only; cash, check, or money order.
- * Registration not required for children; however, selected meal & tour tickets are required.
- * Indicate on this form if you have any special dietary or physical needs.
- * Payments to National Onion Association are not deductible as charitable contributions for federal income tax purposes. However, they may be deductible as ordinary and necessary business expense. Consult your accountant.

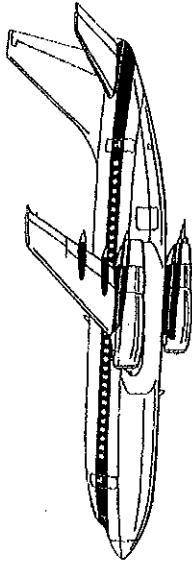


NATIONAL ONION ASSOCIATION

96th ANNIVERSARY
ANNUAL CONVENTION

San Antonio, Texas
December 2-5, 2009

AIRLINES



There will be no "official" carrier designated for this convention. In view of all the current air travel options available, choose the service that works best and is most cost effective for you.

Please join friends and colleagues at the NOA Annual convention in San Antonio, Texas. The hotel is located just nine miles from San Antonio International Airport. Fifteen airlines and over 250 flights per day combine to offer travelers extensive domestic and international network travel options.

Find yourself a suitable, attractive deal and join the NOA folks in San Antonio!

DRIVING DIRECTIONS TO HOTEL

Traveling south on I-37/U.S. 281, exit west on Commerce Street. Turn left onto Alamo Street and then right onto Arciniega to Marriott Plaza San Antonio.

(555 South Alamo Street)

Reflecting the spirit and culture of Texas' most historic and romantic city, the Marriott Plaza San Antonio is nestled amid six acres of gardens and preserved historic buildings. It is just steps away from the famed River Walk and La Villita (little village).

Marriott Plaza San Antonio's urban resort setting offer NOA attendees outstanding accommodations at a terrific rate of \$164.00 per room, per night, single/double occupancy, plus tax (additional charge for extra persons). Group rate applies three days pre and post main dates of convention based on availability. Valet and self-parking available (subject to space).

Please make your room reservation directly by calling 800-266-9432, or, reserve online at: https://resweb.passkey.com/Resweb.do?mode=welcome_ei_new&eventID=424299. Room guarantee, deposit, and cancellation stipulations apply. (Should you have any problems or questions, call Laura Cottingham at 210-353-8035 or email her at lcottingham@plazasa.com. Any room cancellations at any time must be done directly through Laura Cottingham.)

BE SURE to identify yourself with the National Union Association to receive convention rates. Reservations requested at Marriott Plaza San Antonio after November 6, 2009 are subject to space availability and increased rate.

Marriott® PLAZA SAN ANTONIO

The first week of December initiates the Holiday Season in San Antonio. The city becomes extremely busy! Book early to avoid room reservation disappointments!

REGISTRATION PROCEDURE

Send your Registration Form accompanied by payment to the NOA office by October 30, 2009. Late registrations will be accepted; however, cancellations received after November 4, 2009 will be subject to a 25% charge due to tour, catering, and meeting guarantees. **No refunds after November 24, 2009.**

ATTENDEES MUST REGISTER

WITH NOA to receive amenities and be guaranteed tour, catering, and other function reservations. NOA reserves the right to alter program and make changes as it sees fit. Refunds will not be given for any program feature or service canceled beyond control of NOA or not used at the discretion of participant

GENERAL REGISTRATION

INCLUDES: 6 meals, 3 receptions, entertainment, educational presentations, speakers, guided tours (including transportation), and event admission tickets.

NOA

SCHEDULE OF EVENTS

WEDNESDAY, DECEMBER 2, 2009

6:00-8:30pm
Registration Reception
Connect with old friends . . . make new friends!

THURSDAY, DECEMBER 3, 2009

8:00am-12noon
Registration Continued

8:00-9:00am
Breakfast

8:30-10:00am
Committee Meetings
(Promo. Committee @ 8:00am)

8:30-11:30am / 1:15-5:00pm
W1008 Meeting (Research Conference)

10:15-11:30am
Trustee Meeting (Members Welcome)

12noon-1:00pm
Lunch

1:15-4:00pm
General Session/Educational Presentations

An array of onion industry topics and related business will be addressed. Industry trends, opportunities, and challenges, as well as promotional program updates will be in focus. A food safety officer from the USDA will discuss GAP's/GAP audits and commodity specific food safety guidelines. Research

specialists conferring at the parallel W1008 Meeting will share selected reports on thrips/YYSV developments.

6:30-9:30pm
A Night at the Buckhorn

San Antonio retains the largest concentration of old mission churches in North America. Five missions were established during the 1700's along the river in relatively close proximity to each other. The San Antonio de Valero (The Alamo) was the first and served as a way station between Texas and Mexico. Over the years a fair amount of Old West frontier history had ties to San Antonio and the notorious hill country surrounding the city. Tonight we slip over to the classic Buckhorn Saloon and Museum for food, fellowship, and some good old-fashioned fun. A taste of the old West and wildlife exhibits from all over the world are housed in this unique venue. Over 520 wildlife species, many world record holders, from Africa, Asia, and North America, plus fish from all the Seven Seas are on display.

FAMILY & FRIENDS PROGRAM

9:00am-1:00pm(1:15-4:00pm optional)
Discover the Artist in You

This art adventure is designed to be a fun, interactive experience with a unique lumberjack, artist, and storyteller from the Great Northwest. (Additional information elsewhere in brochure.)

FRIDAY, DECEMBER 4, 2009

8:00am-1:30pm
Ag/Wildlife Tour

Today we tour a state-of-the-art produce distribution center. We will observe the various aspects of produce arrival and the complex logistics of distribution to a sophisticated retail chain known for selection and innovation. Educational information about consumer purchasing, packaging, and convenience trends will be shared by company representatives on site. Next we travel to a scenic Texas-style African Safari Wildlife ranch for a drive-through observation of species from all over the globe. Lunch to tame the wildest of appetites is included.

6:30-7:30pm
Banquet Reception

7:30-9:00pm
Banquet Dinner, Awards Presentation, Fundraiser Raffle

SATURDAY, DECEMBER 5, 2009

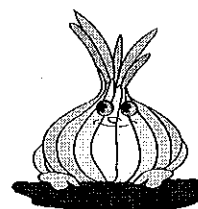
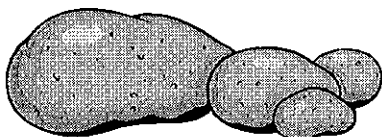
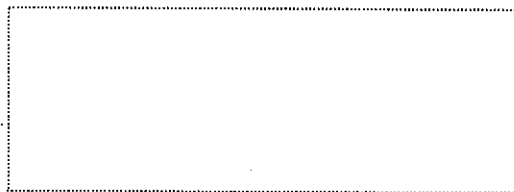
8:00-10:00am
Closing Breakfast, Crop Reports, Installation of Officers

12:15 pm
Recreational Golf
The Quarry Golf Club
(See Golf Info. Form)

Oregon State University
Malheur County
Extension Service
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Ontario, OR 97914

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Lynn Jensen, OSU Malheur County Extension Agent

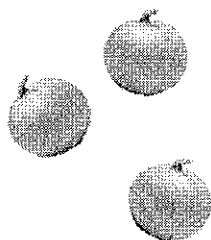
Upcoming meetings:

Onion Gala 2009—Ontario, OR

PNVA Conference—Kennewick, WA

NOA Annual Meeting—San Antonio, TX

SEE INSIDE FOR DETAILS!



<http://extension.oregonstate.edu/malheur>

