



Promoting Chestnuts and
Connecting Chestnut Growers

THE CHESTNUT GROWER

Vol. 22 No. 1 • Winter 2020

A Quarterly Newsletter published by Chestnut Growers of America, Inc. · chestnutgrowers.org



Evaluating FSMA Readiness through Voluntary Programs

Based on a presentation by Jordan DeVries, Produce Safety Technician, Newago Conservation District, Fremont, Michigan

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Cover Photo: Wikimedia Commons

As a produce safety technician, when I was first approached about talking with chestnut growers at the CGA annual meeting last year, I was somewhat confused. Do chestnut growers need to worry about produce safety? I thought. Isn't this a product that goes through a processing step, and something that has to be cooked to be eaten? Unfortunately, I have to be the bearer of bad news and let you know that chestnut growers do in fact have a "covered" commodity with chestnuts.

This is the way it is because of a survey called "What We Grow in America" that was conducted in 2014 and was used to determine which crops would be covered. Approximately 10,000 people across the U.S. were surveyed. If less than 1% of respondents said that they eat a certain

product raw or cooked, then by default, those crops became covered crops under FSMA. So less than 100 people said they ate chestnuts any way at all, so chestnuts were automatically added to the covered list. This happened with other crops as well where it might not make sense. For example, in the Hawaiian Islands, a crop called taro root is consumed, but it is actually poisonous in its raw form, but because less than 100 people responded about it, even the taro root is on the covered crop list for a raw agricultural commodity. They are working on a petition for that one, and a few years ago a petition was submitted for chestnuts as well.

Many of you reading this are probably well aware of the Food Safety Modernization Act and the Produce Safety Rule. This

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THE CHESTNUT GROWER

Winter 2020

About Chestnut Growers of America, Inc.

The purpose of Chestnut Growers of America is to promote chestnuts, to disseminate information to growers of chestnuts, to improve communications between growers within the industry, to support research and breeding work, and generally to further the interests and knowledge of chestnut growers. CGA advocates the delivery of only high-quality chestnuts to the marketplace.

CGA began as the Western Chestnut Growers in 1996 in Oregon where about 30 or so chestnut growers understood the need to join forces to promote chestnuts in the U.S. Eventually they realized that they needed to be a national organization and solicited memberships from every grower in the country, which took the membership to over 100. The name of the organization was changed to Chestnut Growers of America, Inc., and it was granted 501(c)(5) status. Annual meetings take place around the country in an effort to make it possible for a maximum number of people to attend. A newsletter, *The Chestnut Grower*, is published quarterly and distributed by mail and/or email. CGA maintains an extensive resource site available only to members containing information helpful in growing and marketing. Visit chestnutgrowers.org for more information.

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Annual Membership Dues

Single membership, \$45; Household membership, \$55; Associate membership, \$60. Members receive *The Chestnut Grower* quarterly. Emailed newsletters are included. Mailed newsletters are an additional \$5 per year. A \$10 late fee is applied to membership renewals submitted after March 1.

Advertising Rates

Full page, camera ready	\$20.00
Half page, camera ready	\$15.00
Quarter page	\$10.00
Business card (4 issues)	\$15.00
Classifieds	FREE

Email ads to chestnutgrowersofamerica@gmail.com. Send payment for ads to Jack Kirk, 2300 Bryan Park Av., Richmond, VA 23228. Make checks payable to Chestnut Growers of America, Inc. OR visit www.chestnutgrowers.org/paydues.html to submit payment online via PayPal.

Deadlines

<i>Issue</i>	<i>Deadline</i>	<i>Mailed</i>
Winter	Dec. 10	Jan. 1
Spring	Mar. 10	April 1
Summer	June 10	July 1
Fall	Sept. 10	Oct. 1

Editorial Opinion

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Message from CGA President Roger Blackwell, *Chestnut Grower*



Happy New Year 2020
Chestnut Growers of
America Members!

Our next annual
meeting will be hosted
by Sara Fitzsimmons
of the American
Chestnut Foundation
in Pennsylvania. We are
planning a great session

for Sunday, June 7th through Tuesday, June 9th, 2020. Preliminary program information can be found in this newsletter, and complete details will be in the April newsletter.

We were all very saddened by the loss of Dennis Fulbright this past November following a 14-month-long battle with leukemia. Dennis was a past president of CGA and our world-renowned expert on chestnuts. Dennis was one of the great people involved in the chestnut industry, as well as a great friend. He will be greatly missed.

You can send condolences to:

Ms. Jane Schneider
713 Grove Street
Petoskey, MI 49770

In this newsletter we have some great information regarding FSMA readiness which was shared by Jordan DeVries, Produce Safety Technician at Newaygo Conservation District in Michigan, at the last annual meeting. We also have preliminary details for the upcoming 2020 meeting as well as a summary of CGA financial information for the previous year.

Please remember the purpose of CGA is to promote chestnuts, to share information among growers of chestnuts, to improve communications between growers within the industry, to support research, breeding work, and generally to further the interests and knowledge of chestnut growers. Thank you all for your contributions to CGA.

I hope you all had a wonderful holiday season with family and friends. See you all in Pennsylvania in June.

Best regards,

Roger

OBITUARY: DENNIS WAYNE FULBRIGHT, Ph.D

The trees of Michigan have lost a friend with the passing of Dennis W. Fulbright, Professor Emeritus, Michigan State University. Dennis succumbed to Acute Myeloid Leukemia at his home in Petoskey, MI, November 26, 2019.

Dennis was born in Los Angeles County, CA, August 20, 1952 to Ross and Beulah (Hollingshead) Fulbright (both now deceased). His education was in California: South Gate High School, Whittier College (AB/Biology), and University of California, Riverside (Ph.D. / Plant Pathology). Before his graduation at Riverside, he presented a seminar on chestnuts trees and chestnut blight, even though he had never seen an American Chestnut tree.

Then the sunny California boy headed to Michigan in a snowstorm, and began his career at MSU in January of 1979. Early in his career, he learned of American Chestnut trees surviving chestnut blight in Michigan. He joined a group of researchers to investigate why those trees were surviving. Thus began his lifelong career with chestnut trees, chestnut blight, and the propagation and enjoyment of those tasty nuts.

Dennis could see the need to collaborate, and so he sought expertise from many departments at MSU, researchers from other universities, and even in different



countries. He worked with growers in Italy, Turkey, Australia, Lebanon, and China. Over the years he mentored many young scientists, bringing them to MSU to learn from him. From all of this, he earned much respect and awards, but even more importantly, many friends.

It must be added that Dennis was not one-dimensional. He worked with other crops like wheat and tomato, and other trees such as oak, walnut, Christmas trees, and other conifers.

In his so-called retirement, he helped to form two commercial enterprises: "Treeborn," that processes chestnuts for foods, and "Chestnut Orchard Solutions," which harvests chestnuts each autumn.

Dennis' hobbies included almost anything done outdoors: hiking, swimming, fishing, kayaking, tennis, cross-country skiing, and, of course, traveling on trains.

Dennis was a kind and generous man to his friends, and he dearly loved his family: Wife, Jane Schneider, Petoskey; brother, Kent Fulbright, (Gerry Gatbonton), Fullerton, CA; daughter, Kimberly Fulbright (Yvette Nepper), Cincinnati; son, Scott Fulbright (Nicole), Denver; step-son, Hart Noecker; and four grandchildren, Desi, Bennett, Veronica, and Lillian.

We will miss him greatly but know that his scientific research will benefit our trees into the future. His children and grandchildren are his true legacy, as they will carry forth his commitment and integrity in many fields.

A memorial gathering to honor Dennis' life will be held in Petoskey at the Bear River Shelter, 399 Quaintance Ave., Bear River Valley Recreational Park, on Saturday, June 20, 2020 at 1-3 pm. Please join us.

Donations in his memory may be made to the Petoskey Area Garden Club, P.O.746, Petoskey, MI 49770, or the Little Traverse Conservancy, 3264 Powell Rd., Harbor Springs, MI 49740. 🍓

Mark Your Calendars!

For the Chestnut Growers of America 2020 Annual Meeting, to be hosted this year at Penn State University in State College, Pennsylvania:

**Sunday, June 7 -
Tuesday, June 9**

See page 7 for preliminary program details.

Happy New Year!

Your 2020 membership dues are now due. You have two options:

Renew Online

Download a fillable form from the CGA website at www.chestnutgrowers.org/2020_CGA_Membership_Application_fillable.pdf. If you receive the e-version of the newsletter, the form is also attached to that email. Complete the form and email it to Jack Kirk, CGA secretary/treasurer, at jackschestnuts@gmail.com. You can then pay your dues through the CGA website by visiting www.chestnutgrowers.org/paydues.html. Please make sure you submit both your application and payment at the same time! ~OR~

Renew by Mail

Please fill out, detach, and return the membership renewal form included with this issue on page 9. Send the form with a check made payable to Chestnut Growers of America, Inc. to Jack Kirk, 2300 Bryan Park Ave., Richmond, VA 23228.

Renew Today - A \$10 late fee is applied to renewals submitted after March 1. If you are a new member who joined after August 1, 2019, your dues are already paid for 2020.

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article will cover what we are doing in Michigan to help farmers be prepared for inspections and a little bit about what to expect during inspections. Similar programs are available in other states as well.

Does the Produce Safety Rule apply to me?

A question I get all the time is, does the Produce Safety Rule apply to me? In order to recommend the right voluntary programs to our farmers, we first need to figure out where they fit in (see figure to the right). The first question is, are you a farm? We have a lot of people with small gardens that call us who have heard about the regulation and want to know if they are going to be inspected – and no, that's not the case. This only applies to designated farm facilities.

You would then ask the following questions:

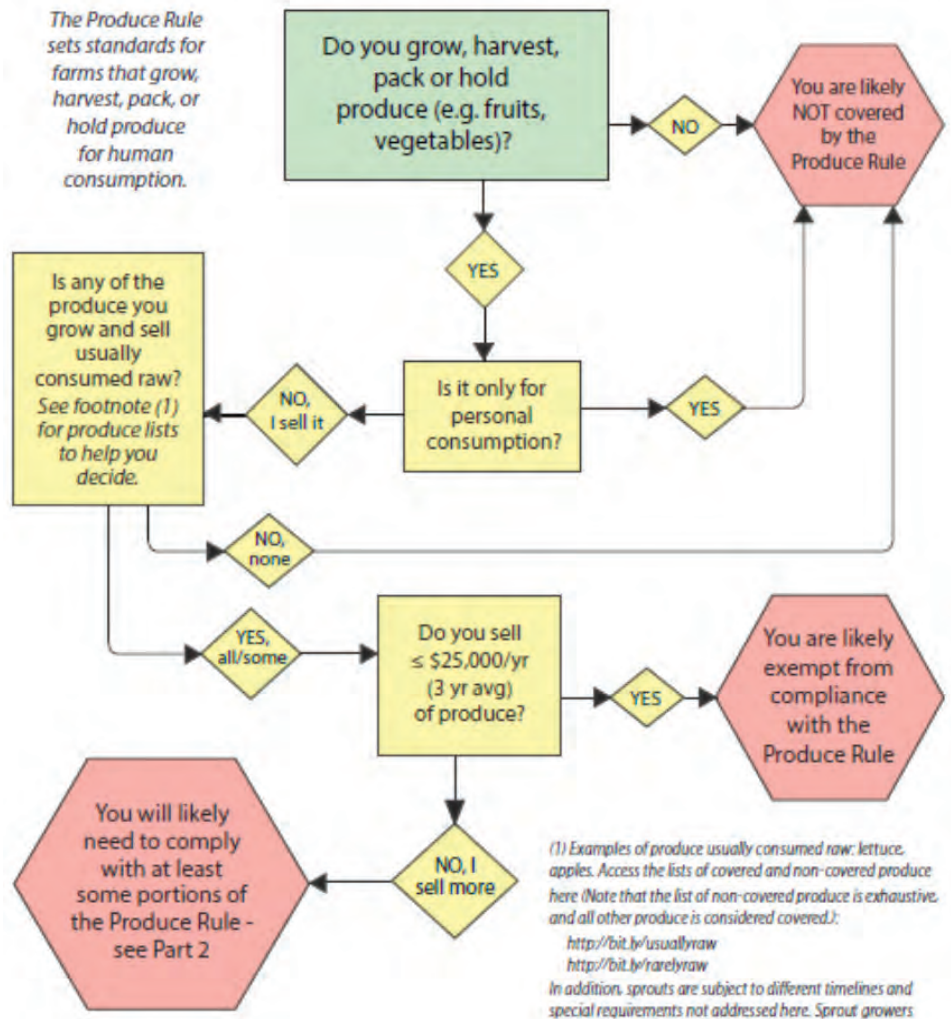
1. Do you sell \$25,000 or more in produce a year, both fresh or going to processing?
2. Do you conduct covered activities (growing, harvesting, packing, holding)?
3. Do you sell FSMA-covered produce?
 - a. If so, are you ineligible for a processing exemption?
 - b. If so, are you ineligible for a qualified (direct sales) exemption?

If you answered yes to all of the above, then you are a FSMA-PSR covered farm, and you should consider an **on-farm readiness review** (OFRR). If you answered no, then we recommend you do what is called a **produce safety risk assessment** to assess your risk. It will give you a basic understanding of food safety and is really more of an onboarding program. It's a good option for growers in Michigan and in other states with agricultural extension services where staff can meet directly with you to help you develop an assessment of risk for food safety on your farm and develop an adaptive plan for food safety.

Exemptions

There are a couple of exemptions: a processing exemption and a qualified (direct sales) exemption. You are eligible for a processing exemption if your

Am I Affected by the FSMA Produce Rule?



produce receives commercial processing that adequately reduces the presence of microorganisms of public health significance (e.g., via a “kill step”) as long as certain disclosures are made and written assurances are received, with appropriate documentation. Unfortunately for chestnuts, we are not able to say for sure whether all consumers will be cooking their chestnuts 100% of the time.

You are eligible for a qualified or direct sales exemption if you are at the scale where you are selling to qualified end users such as restaurants, local retail markets, grocers, farmers markets, or farm stands. If you are selling to a produce buyer or marketer such as Meijer then you do not qualify because they are not qualified end users. Your farm is eligible for this exemption if:

1. During the previous 3-year period,

more than half of the average annual monetary value of the food the farm sold was directly to qualified end-users: The consumer of the food (consumer does not include a business); or a restaurant or retail food establishment that is located: In the same state or the same Indian reservation as the farm that produced the food; or Not more than 275 miles from such farm.

2. The average annual value of all food the farm sold during the 3-year period preceding the applicable inspection compliance year was less than \$500,000.

If your farm is eligible for the qualified exemption, you must follow modified requirements:

1. When a food packaging label is required, you must prominently and

conspicuously display on the food packaging label the name and the complete business address of the farm where the produce was grown; or

2. When a food packaging label is not required on food you must prominently and conspicuously display, at the point of purchase, the name and complete business address of the farm where the produce was grown, on a label, poster, sign, or placard.

The idea here is that if a consumer does buy your produce and it does end up being something that gets them sick or potentially sick, they have the ability to be able to trace it back. If you don't follow these modified requirements, you can lose your exemption status and get put into the covered inspection-ready farm pool.

A qualified exempt farm must keep adequate records necessary to demonstrate that the farm satisfies the criteria for the qualified exemption including records that show the farm is below the \$500,000 sales threshold, and that you are selling more to qualified end users than non-qualified end users. The farm must also keep a written record that reflects an annual review and verification of the farm's continued eligibility for the qualified exemption.

Grower Training

Something that can be really beneficial to take advantage of is the Produce Safety Alliance Grower Training course. Training for the farm food safety manager is a required element of the Produce Safety Rule, and this is currently the only course out there that meets the training requirements for the PSR. It's typically a day-long training consisting of the following modules:

- Introduction to Produce Safety
- Worker Health and Hygiene Training
- Soil Amendments
- Wildlife, Domestic Animals, and Land Use
- Production Water
- Postharvest Water
- Postharvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan

If you take the grower training course, and especially if you realize you are not up to par and you want to get ready for an upcoming inspection, it's then a good idea to schedule an on-farm readiness

review. If you are an exempt farm, I highly recommend looking at the produce safety risk assessment because it will build a baseline for food safety on your farm. Even though you may be exempt now, if your farm grows, or if there is an outbreak tied to your farm, and you are moved to being an inspection-ready farm, then you will have an advantage with the baseline you've already built.

To summarize, for potential steps to compliance you have two routes:

1. Grower Training Course > On Farm Readiness Review > Inspection
2. Exemption > Produce Safety Risk Assessment

On-Farm Readiness Review

The on-farm readiness review is a nationwide program that is usually administered through your local land grant institutions and local extension services, although sometimes it is your state department of agriculture that coordinates these. An on-farm readiness review is usually about a two- to three-hour walk-through of your farm with (in Michigan at least) someone from the Conservation District and someone from MSU Extension. It's going to be in the style of an interview, so it's not necessarily about pulling up all your policies, records, or food safety plan, although it is helpful to have those for reference. At the end of it, you should have a good idea of what the things are that you're going to need to fix. We are especially looking for what is called an "egregious condition", which is an imminent threat to public health. At the

end, a resource manual is left with the grower to guide compliance strategies.

An on-farm readiness review is not points-based like previous audits. Even if you are doing one thing really well and other things not so well, inspections are really pass-fail, especially when it comes to egregious conditions. The review is voluntary, it's not something you are required to do, but it is something that will really help you in making decisions on your farm based on what we have been hearing from inspectors and what they want to see. It does cover your whole farm, and not just specific commodities. It's also confidential in that it goes through a level of control where there is no communication between the people doing the review and the inspectors - we're not telling them what to look for or what to ask based on what we saw. They do have a list of who has completed an on-farm readiness review, and in some cases they may push you down the list for an inspection because by doing the review it shows that you are being proactive and taking steps towards food safety on your farm.

Produce Safety Risk Assessment

The Produce Safety Risk Assessment is a review of food safety practices with a Produce Safety Technician. You will go through the same kinds of risk assessment as in the OFRR, although it is a little bit lighter on the degree and is really focused on making recommendations for changes. It was developed from the 2010-2016 Safe Food Risk Assessment and meets the PSR risk assessment requirements. It is a good "onboarding" exercise that is ideal for growers selling <\$25k, or who have a processing or direct sales exemption. It is also voluntary and confidential and great for farms that have never done anything with food safety before, especially because an OFRR can be somewhat overwhelming in that case. Unlike OFRR, it does not need to be conducted during harvest. A Farm Food Safety Plan is required to receive a certificate of completion.

What to Expect During an Inspection

A lot of people have the idea that an inspector is going to look something like the guy in the cartoon on the left. They wonder if the inspector is going to show up in a black suit and sunglasses and make you drop everything and spend two days



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with them. I'm happy to tell you that this is not the case, and I'll tell you a little about what to expect during an inspection. First they will call you, probably in the spring of the year you are set to be inspected. The inspector will call the farm owner, manager, or person in charge to schedule the inspection. In Michigan, they have been calling farms 2-3 months out, trying to get an idea of when your harvest is going to be. They will try to schedule it so that they can see as much as possible of what is happening on your farm – workers harvesting, or handling produce in a packing environment. During the pre-inspection call, the inspector will make a preliminary determination about whether the PSR applies to your farm. If your farm is covered by the rule, the inspector will schedule an inspection date that works for both the inspector and the person in charge.

There are not going to be any surprise inspections. No inspector is just going to show up on your doorstep and tell you to drop everything. You will have at minimum a week's notice, and we're really trying to get to the point where it is a planned thing, and the grower can have 2-3 months to prepare. If there is a high risk to your crop or a perceived risk, for instance if there has been an outbreak with your commodity, or if someone called about something they weren't comfortable with, you could receive an inspection with only a couple days' notice. You could have an unannounced inspection if it's for a second inspection where in the first one they had identified some issues they were not happy with. The only reason you could have a true surprise inspection is if you just aren't answering the phone or returning calls from the inspector. If you aren't answering calls and they cannot reach you, they may just show up.

To summarize, an unannounced inspection can occur if:

- Your farm has had produce safety issues in the past that have not been corrected
- A follow-up inspection is needed to observe any necessary changes
- Your farm is unresponsive or is unwilling to set a date for the inspection
- There is a need to respond to a complaint, recall, or foodborne outbreak investigation

The first inspection for every farm, regardless of compliance year, will be an initial inspection that will be verbal in nature with no inspection record, with the exception being if an egregious condition is present. It is going to be educational in nature. They are going to want to get down to business though, to go through your farm with you, take a look at your workers, your food safety management systems, and really develop a good idea of what you are doing for food safety. Then they are going to go through their checklist based on FDA guidance and see if they notice anywhere you might have a deficiency that you need to improve upon. They're going to give you a good idea of where you need to be by the next time they come.

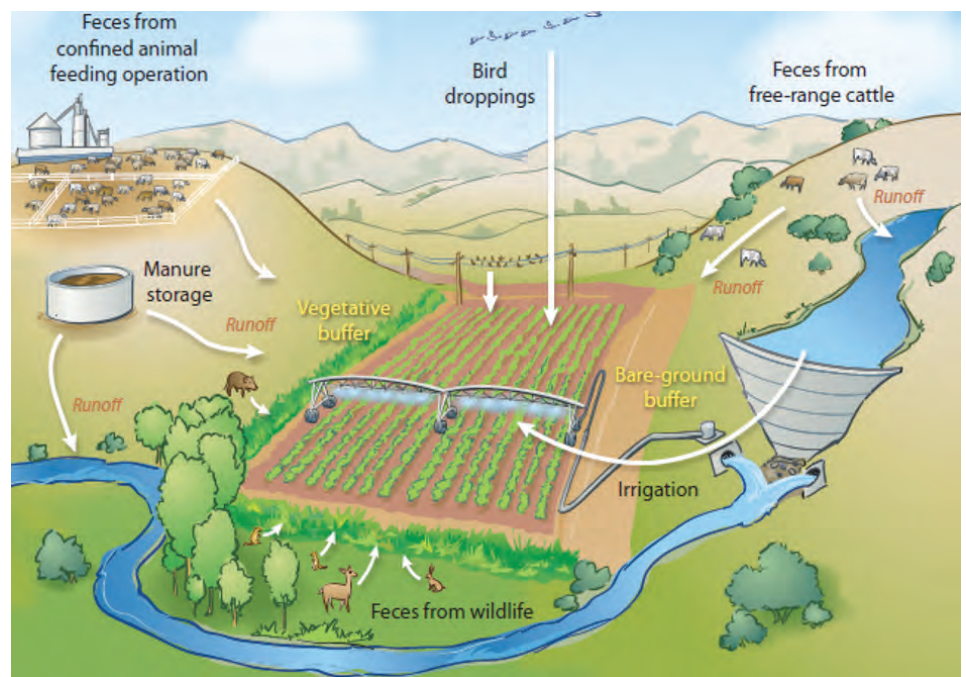
Upon arrival, the inspector will introduce him/herself (name, title, agency), provide the reason for the inspection, and show identification. They will provide you with a brief description of the reason for the inspection and activities to be conducted during the inspection. They will ask you about the activities performed the day(s) of the inspection, such as whether the farm is planting, harvesting, packing or holding, and about the farm's organization.

During the inspection, the inspector will observe your farm operation. This may take several hours, and the farm representative may or may not be asked to join. At the farm owner's request, their lawyer, crop consultant, Food Safety Plan consultant, or Farm Bureau

Representative may join them on the inspection. The inspector will not bring anyone else onto the farm except for another trained inspector. The inspector may ask questions about farming practices and operations that cannot be observed during the inspection. It is very important that the farm representative is able to clearly communicate their food safety management practices and the farm's food safety culture.

In the course of the second inspection, the inspector will take notes, may take pictures, may collect samples, and will review and may copy records, such as worker training, water system inspection, and sanitation agent use records. Throughout the inspection, the inspector will explain what is being looked at and why. If there are any regulatory concerns, the inspector will discuss them with you and explain the reason(s) for each regulatory concern and the public health significance. They will go over any regulatory concerns and findings and provide you with information on resources and technical assistance.

If you are able to make corrections during the inspection, the inspector will document them. If the deficiency cannot be corrected during the inspection, the inspector will work with you to determine a reasonable time frame to implement preventive measures and corrective actions. If an egregious condition is encountered, the inspector will be forced



Potential contamination sources.

to take further action, including reporting to the Food and Drug Administration's Office of Regulatory Affairs.

During the exit interview, the inspector will also identify preventive produce safety practices and conditions on your farm based on the requirements of the PSR. The inspector will also answer any questions you may have regarding the inspection. They will also provide you with an inspection sheet with agency contact information that will document the inspection.

Areas of Improvement

With all that said, we are seeing some things on our on-farm readiness reviews that could be areas of improvement where things are not meeting a standard of what we are expecting. A big one is sanitation of tools and equipment. Something we're seeing a lot is workers taking pick bags, gloves, knives, etc. home with them. It can't be verified that when those things leave the farm that kids are not playing with them or there's not a cat sleeping on the bag. You have to be able to provide reasonable assurances that produce is not contaminated by micro-organisms of public health significance. If you can't provide a well-articulated answer as to how you know for sure that something is not contaminated, that could get flagged. Depending on the deficiency, an inspector may want to see that you've made a change to that program by the time they come back in 2-3 years, or if they're very uncomfortable with it they may want to return in six weeks and make sure that change has been made.

Another area we've seen where there is room for improvement is in cooler storage systems. We've seen lots of risks especially when it comes to water storage in coolers. If there is a lot of moisture from water on the floor, it is a big risk for listeria. We don't want to see boxes on the floor where water can get up above the level of the pallet, potentially contaminating the crop. If there are drips or leaks from the condenser in the cooler, you can't put raw produce under it, that should be kept along the walls where there are no drips. You should also separate covered and uncovered produce in a cooler. That can be difficult especially in the fall when coolers are seemingly packed to the ceiling. You don't necessarily have to have separate coolers, but different types of produce

definitely should not be stacked or nested on top of each other.

Sources of Contamination

When we do a risk assessment, I like to use the graphic on the left, which show a number of potential contamination sources that present different risks to a farm. We're trying to be holistic in our approach to assessing risk, so it's not always just irrigation water. You should look at this from the perspective of a microbiologist or your food safety inspector in thinking about where contamination might come from. There are some opportunities here to hit two nails with one swing of the hammer – for instance, preventing contamination to surface waters by preventing runoff. You can also have both air pollution control and other beneficial systems through micro-irrigation. If you are spraying or irrigating with surface water in an overhead system, we really want to see that move to a drip system if it fits the commodity, or maybe looking at putting different commodities in lower-risk areas.

Conclusion

Remember, these programs are free, voluntary, and confidential, and they can be enormously beneficial in the long run. It's just a matter of the time and effort it takes to work through them. I do know that for farmers, time is the most precious commodity. I do encourage you to take advantage of what is available and explore the resources below as part of your FSMA compliance efforts. 🍎

Resources

Produce Safety Alliance:

www.producesafetyalliance.org

MSU Extension Agrifood Safety:

www.canr.msu.edu/agrifood_safety

Michigan Food & Farming Systems:

www.miffs.org

The U.S. Food & Drug Administration:

www.fda.gov

Jordan DeVries can be reached at 231-225-3072 or Jordan.Devries@macd.org.

Editor's note: Chestnut Grower articles are provided for your information and are not intended to serve as peer-reviewed articles. CGA does not certify technical information or guarantee its accuracy or completeness. Use of such information is voluntary.

CGA 2020 Annual Meeting – Preliminary Program

LOCATION and HOTEL:

Wyndham Garden State College

310 Elks Club Road

Boalsburg, Pennsylvania 16827

+1-814-466-2255

Rooms blocked at \$119/night under

"Chestnut Growers of America"

*includes breakfast

SUNDAY RECEPTION (Sunday, June 7)

At the Wyndham – Heavy hors d'oeuvres – details to follow

MONDAY MEETINGS (Monday, June 8)

At the Wyndham

- 8:00 – 8:30am: CGA Business meeting
- 8:30 – 12pm: Programming/presentations
- 12pm – 1pm: Lunch
- 1pm – 4:30pm: Programming/presentations
- 4:30pm – 5:30pm: Break
- 5:30pm – 8:30pm: Social time/keynote/banquet

TOPICS and SPEAKERS (tentative)

- *Chestnut and Hazelnut in Agroforestry* - Ant Hill Farm, Honesdale, PA
- *Cultivars and Cultivar development* - Ron Revord, University of MO Centre for Agroforestry
- *Transgenics chestnuts: Nutrition and other considerations* - Erik Carlson, SUNY-ESF
- *Midwest Impact Investment Plan* - Bill Davison, Savanna Institute
- *Chestnuts and the endangered Allegheny Woodrat* - Greg Turner, PA Game Commission
- *Orchard Layout and Cultivars being grown in WA State* - Bernie Hilgart, Washington Chestnut Company
- *Spotted Lanternfly, GAP Certification* - Emilie Swackhamer, PSU Extension
- *FSMA* - Jeff Stolfus, PSU Extension
- *Planting and Growing Panel* - Lightning talks (5-10 minutes) by those registering for the discussion

MEETING and TOURS (Tuesday, June 9)

- 8:00am – 10:00am: CGA Board meeting (at the Wyndham)
- 10:00am – 12:30pm:
 - Option 1: Tour of Walizer Chestnut Farm or
 - Option 2: PSU chestnut growing facilities (greenhouses and Arboretum seed orchard)

Complete details coming in April!

Chestnut Apple Soup

This tasty soup is the perfect way to enjoy the fall harvest.

Serves 4. Preparation time: 10 minutes; Cooking time: 45 minutes.

Ingredients

1 lb. peeled chestnuts
1 Tbsp. vegetable oil
1 onion, finely chopped
3 c. chicken stock
1 ¼ c. dry cider OR ¾ c. sweet cider
plus ½ c. dry white wine
½ lb. cooking apples, peeled and cored
Salt and pepper to taste
Parsley

Directions

Put the peeled chestnuts in a pot, add water to cover, and bring to a

boil. Simmer for 20 minutes, then set aside. Do not drain.

In another large pot, heat the oil. Add chopped onion and cook until soft. Add chicken stock, cider, apples, and chestnuts, including their cooking liquid. Bring to a boil, then reduce heat, cover, and simmer for 15 minutes.

Puree soup in food processor or blender until smooth, or until desired texture is reached. Season to taste with salt and pepper. Serve hot, garnished with parsley.

Renew Your CGA Membership for 2020

Please complete the form on the following page to renew your CGA membership for 2020. Alternatively, you can download a fillable PDF from the CGA website (or attached to email newsletter mailing) and pay your dues online via PayPal (see instructions at top of form).

At the 2019 annual meeting, the CGA Board voted to raise dues across the board by \$10 and implement a \$10 late fee for members renewing after March 1. The dues increase was implemented in order to balance current expenses to income. The late fee was implemented due to the large number of longstanding members neglecting to renew in a timely manner the last few years. If you do not renew and pay dues by the conclusion of the annual meeting in June, you will be removed from the newsletter mailing list, the email list, the website grower directory, and the members-only website access. You will receive a series of reminders to renew prior to these deadlines. If you plan to renew, please do so promptly. Thank you!

Membership Report, 2016-2019

Members	2019	2018	2017	2016
Household	55	58	61	56
Individual	42	54	46	47
Associate	5	3	1	2
Honorary	0	0	0	1
Complimentary	2	2	3	4
Total	104	117	111	110

Summaries prepared by Jack Kirk, CGA Treasurer / Secretary.

Chestnut Growers of America End-of year Financial Report, 2015-2019

		2019	2018	2017	2016	2015
Income	Annual Mtg Registrations	14,428.58	2,355.00	4,486.59	3,290.00	1,815.00
	Annual Mtg Silent Auction	234.00	215.00	282.00	1,039.00	--
	Membership Dues	3,978.38	4,876.22	4,595.65	3,475.00	2,945.00
	Online Grower Directory	140.00	380.00	125.00	0.00	325.00
	Interest Income	64.82	58.09	66.73	54.72	6.42
	Newsletter Advertising	140.00	140.00	133.68	25.00	80.00
Total Income		18,985.78	8,024.31	9,689.65	7,883.72	5,171.42
Expenses	DNA Study – AIMS Project	--	--	(10,000.00)	--	--
	Annual Meeting	(14,329.27)	(1,787.22)	(3,740.93)	(1,117.97)	(885.67)
	Directory	--	--	--	(196.54)	(177.31)
	Insurance	(1,037.25)	(1,032.25)	(1,032.25)	(1,032.25)	(1,032.25)
	Newsletter	(872.89)	(890.72)	(916.06)	(424.98)	(587.34)
	Communications Director	(3,201.31)	(4,838.75)	(3,332.07)	(2,626.92)	(0.00)
	Organizational Expenses	(50.00)	(50.00)	--	(100.87)	(114.97)
	Website	(195.99)	(256.90)	(226.90)	(236.92)	(412.32)
	Dues Collection Expenses	--	--	--	(0.00)	(109.98)
	Bank Charges	--	--	--	(12.78)	(10.70)
Total Expenses		(19,686.71)	(8,855.54)	(19,248.21)	(5,749.23)	(3,330.54)
Net Income		(700.93)	(831.53)	(9,558.56)	2,134.49	1,840.88
Cash, beginning of year		22,954.29	23,785.82	33,344.38	31,367.89	29,527.01
Cash, end of year		22,253.36	22,954.29	23,785.82	33,344.38	31,367.89



2020 Membership Application/Renewal Form

Chestnut Growers of America, Inc.

Please complete application and **EITHER** mail to:

Chestnut Growers of America, Inc., Attn: Jack Kirk, 2300 Bryan Park Avenue, Richmond, VA 23228

OR email (scanned copy or fillable PDF, available for download at www.chestnutgrowers.org/resources.html) to: jackschestnuts@gmail.com.

Instruction for completing PDF application: Download fillable PDF and save it to your computer. Open the PDF with Adobe Acrobat or Reader (not a web browser). Fill out the form by clicking in the purple text bars. Go to File > Save As, and then save the PDF with your name (for example, "CGA 2020 Membership Application - Smith). Before emailing your application, close Adobe Reader, and then re-open your application and make sure the information you filled in still appears in the document. Then attach your application to your email to Jack.

For dues payment, **EITHER** mail check to Jack Kirk at Richmond address; **OR** submit your dues online via PayPal at www.chestnutgrowers.org/paydues.html. **Please ensure that you have submitted both your application and dues.**

A Farm/Business/Organization Name: _____

B First Name Last Name First Name Last Name

(Individual/First Household Member) (Second Household Member)

New Member Application **Renewal** *(please complete sections I-K below)*

(please complete sections C-K below) No updates to lines C-H below. Please use 2019 information.
 My information has changed. I have provided updates below.

C Address _____

D City State/Province Zip/Postal Code Country

E Phone Fax
 () ()

F Email Website

G Acreage in Chestnuts # of Trees Year First Planted 2019 Production (lbs.)

H Cultivars Grown _____

I Please send newsletters in the following format (*\$5.00/year for print to cover cost of printing and postage*):
 Email Only Print Only Both Email and Print

J Listing on the CGA website grower directory (chestnutgrowers.org/growers; see reverse for more info):
 Free Listing Paid Listing Please do not list my information on the website.



Continued on reverse →

New Member or Renewal *before* March 1, 2020

K	Membership Dues	
	_____ Household Membership	\$55.00
	_____ Individual Membership	\$45.00
	_____ Associate Membership	\$60.00
	_____ Print Format Newsletters (see I above)	\$5.00
	_____ Paid Listing on CGA Website (see J above)	\$25.00
	Total Dues for 2020:	_____

Renew Today!

A \$10 late fee is applied after March 1, 2020; after that date dues increase to \$65 for a household membership and \$55 for an individual membership.

Renewal *after* March 1, 2020

K	Membership Dues	
	_____ Household Membership	\$65.00
	_____ Individual Membership	\$55.00
	_____ Associate Membership	\$70.00
	_____ Print Format Newsletters (see I above)	\$5.00
	_____ Paid Listing on CGA Website (see J above)	\$25.00
	Total Dues for 2020:	_____

Listings on chestnutgrowers.org Grower Directory

Paid listings include a photo of you taken in your orchard/farm, your orchard name, address, phone number, email, website link, and a description of your orchard. This is a great way to make your information stand out to potential customers! Free listings include the orchard name, address, and phone number.

If purchasing a paid listing, send a high-quality photo and your written description (150-200 words) to the webmaster at chestnutgrowersofamerica@gmail.com.

Paid Listing Example

Allen Creek Farm

PO Box 841, Ridgefield, WA 98642
(Website) (Email) Phone: 360-887-3669



Planted in 1999, Allen Creek customers throughout the Pacific Northwest are inspected annually by the Washington State Department of Agriculture (WSDA) and are certified as safe for consumption. The Youngs practice sustainable orchard management and a foliar nutrient program that is not a potential source of contamination.

Nuts are refrigerated within 24 hours of harvest at 33° F. Curious about just how things are done? Visit our website for more information on our trees to you. (2016)

Free Listing Examples

Chestnut Ridge of Pike County
18483 US Hwy 54
Rockport, IL 62370
217-437-4281

Thistle Creek Orchard
35 Shady Ln.
Avon, IL 61415
309-678-7216

Green Glades Chestnuts
10396 E. 1000th St.
Macomb, IL 61455
309-255-6189

Twinsholler Chestnut Orchards
1514 190th Ave.
Cameron, IL 61423
309-221-2955

Atlas Nuts
18521 US Hwy 54, Rockport, IL 62370
516-641-4513



Washington Chestnut Company

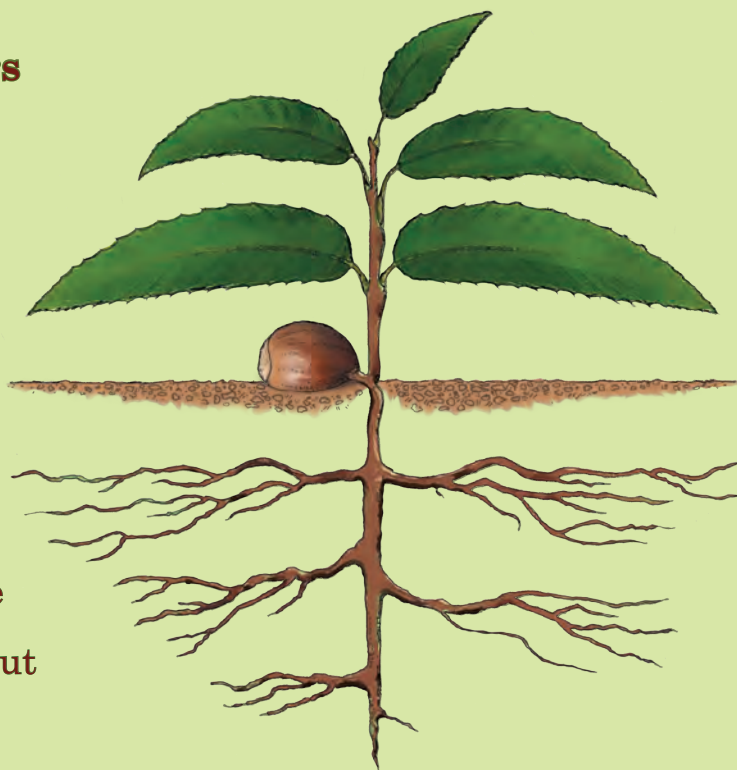


Quality Chestnut Trees from a Reliable Source!

Washington Chestnut Company has become an industry leader in the propagation of chestnut trees. The chestnut trees we offer are grown in the Pacific Northwest, free of exposure to chestnut blight and gall wasps.

Available Cultivars

Colossal
Bouche de Betizac
Prococe Migoule
Maraval
Marsol
Marigoule
Marrisard
Bisalta #2
Bisalta #3
Belle Epine
Gillet
Szego
Regis Montis
Regina Montis
Marrone di Comballe
Marrone di Marradi
Pure American Chestnut
Bergantz
...and more!



Our web site has full descriptions of each cultivar and lots of help with growing chestnut trees.

www.WashingtonChestnut.com

Washington Chestnut Company
6160 Everson Goshen Rd., Everson, WA 98247
Phone (360) 966-7158



Chestnut Growers of America
 44 Park Street Apt B
 Dover, NH 03820

THE CHESTNUT GROWER

Winter 2020



Our Nuts are Bigger!

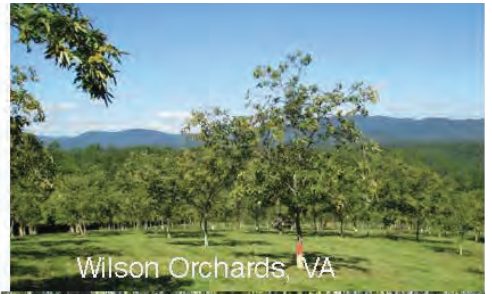


DUNSTAN CHESTNUTS™

- Proven growth and production throughout the U.S. for decades
- Completely blight resistant
- Large, sweet, easy to peel nuts, better tasting than European hybrids

www.chestnuthilltreefarm.com
 1-800-669-2067

email: chestnuthilltreefarm@gmail.com



Wilson Orchards, VA



Delmarvelous Orchards, DE



High Rock Farm, NC
09/09/2017 13:53



Chestnut Ridge of Pike County, IL