



NEWSLETTER

**EPA Approves Aldicarb for Registration**

Last week EPA notified Bayer, the product registrant, and NPC that Aldicarb had cleared the hurdles for re-registration on potatoes. The review of Aldicarb and many other older compounds was mandated by the Food Quality Protection Act (FQPA). Aldicarb is one of the last compounds to be considered by EPA as a part of the FQPA mandated reviews. This product is important in many potato growing regions and the industry worked closely with the registrant and EPA during the review process to verify actual use patterns and to demonstrate the benefits resulting from use of the compound. The decision will not be final until the registrant submits a new label and a formal Federal Register Notice is filed.

**OPC participates in Variety Selection**

A large group of interested people met at the Hermiston Experiment Station to start the 2007 potato variety selection process October 1. This group was made up of individuals from OSU, WSU, UI, USDA/ARS, PVMI, McCain Foods, JR Simplot, WSPC and OPC. *Continued on page 3*



**No positive PCN or GN detected in Oregon survey**

There have been 1297 soil samples from 70 Oregon potato fields conducted by Oregon Department of Ag personnel from around the state for the voluntary Potato Cyst Nematode (PCN) and Golden Nematode (GN) survey. To date ODA has processed 1100 of those samples with **zero positive finds**.

The voluntary national PCN/GN survey is being funded by USDA after positive PCN was found in Idaho last year.

All potato growing areas of Oregon have been sampled, some above the recommended level, some at and some below according to the Oregon Department of Ag. At this time Oregon has surveyed 73% of the desired acreage. ODA will continue the survey until fields freeze this fall. Cost of samples from the 2006 potato fields that have not been surveyed yet will be covered, but funding does run out December 31.

Contact Cindy Fraley, Plant Health Certification Specialist, Plant Health Program, Oregon Department of Ag at (503) 986-4593 or [cfraley@oda.state.or.us](mailto:cfraley@oda.state.or.us) to get your fields surveyed for the voluntary PCN program.

*Contributed by Bill Brewer*

***In this issue . . .***

*OPC holds a Culinary Competition  
Trade Mission to Japan*

*Useful publications and where to find them*



**Oregon Potato Commission (OPC) held a Culinary Competition with Students enrolled at Western Culinary Institute (WCI)**

The competition took place in the International Kitchen at WCI downtown Portland, OR. Competitors were required to choose either Appetizers or Entrees as their category with the main item being Oregon grown Fresh Potatoes. All competitors were required to be a current WCI student. Each dish was developed and completed by the competitor then presented to judges including; Chef Leif Benson, Timberline Lodge, Chef Stephanie King, Western Culinary Institute, Linda Faus, Food Day Test Kitchen Director and Bill Brewer, OPC. Awards were presented to the top three entries of each division which included;



**Appetizers:**

- 1: Aaron Johnson - Twice baked Potato with Crab and Chanterelle mushrooms
- 2: Lucas Henderson - Potato Vegetable Muffins
- 3: Bryan Szeliga - Thai Style Oregon Potato Fritter

**Entree:**

- 1: Jamie Grosenbach - Potato Galette with Wild Mushrooms
- 2: Gail Verver - Sausage Keisch in Potato Boat
- 3: Sarah Peterson - Potato Pesto Lasagna

*Contributed by Bill Brewer*

**The EPA has extended the comment period for the soil fumigants. Comments will be accepted until November 3, 2007.**

**Please see the soil fumigants website for the questions EPA is seeking input on.**

**[Http://www.epa.gov/pesticides/reregistration/soil\\_fumigants/](http://www.epa.gov/pesticides/reregistration/soil_fumigants/)**

**Twice Baked Potato Was a First Place Winner**

Cut potatoes into pieces  
Boil cut potatoes until fork tender  
Mince shallot and garlic cut bacon into small dice and mushroom small dice

Render bacon fat and take out crisp bacon pieces  
In bacon fat sauté shallot garlic and mushroom set aside  
Take potatoes

out of water and let air dry on a sheet pan in oven at 150 degrees done when potatoes are dry  
When the potatoes are done mash using a food mill  
Fold in the mushroom shallot bacon garlic and crab salt to taste  
Put mixture in muffin tray and bake at 350degrees until the tops are crisp  
Pull out of oven and flip the potatoes and bake again until the other side is crisp  
*Recipe continued*



Sauce

In a large bowl combine shallot black and green pepper corns veggie oil white balsamic vinegar dry white wine Dijon mustard mayo sour cream and honey

Ingredients

Potatoes

- 16oz red potatoes
- One clove garlic minced
- One shallot minced
- 4oz chanterelle mushrooms
- 10oz crab meat
- 1 1/2oz bacon

Sauce

- 1tbs ground green pepper corn
- 1tbs ground black pepper corn
- 1/2oz veggie oil
- 6oz dry white wine
- 4tbs Dijon mustard add more to taste
- 8oz mayo
- 10oz sour cream
- 2oz honey

*Contributed by Chef Aaron Johnson*

## Acidifying Soil:

For those of you who routinely deal with high pH soils (i.e., most of you in our potato seed growing areas) you may be interested in the following new publication from OSU, available free of charge on-line (if you print it yourself):

PNW 599-E, Acidifying Soil for Crop Production: Inland Pacific Northwest, new September 2007, 15 pages, no charge  
Authors: D. Horneck, D. Wysocki, B. Hopkins, J. Hart, and R. Stevens

<http://extension.oregonstate.edu/catalog/pdf/pnw/pnw599-e.pdf>

*Contributed by Jeff McMorran*

## The OPC Welcomes Marty Myers



**O**n March 5, 2007, the Blue Mountain Potato Growers Association nominated Marty Myers for Producer position #4 on the Oregon Potato Commission. This is a four year term beginning July 1, 2007 through June 30, 2011.

Mr. Myers is the General Manager of Castle Rock Farming, LLC an R.D. Offutt Company. His business relationship with Ron Offutt stretches back 13 years. His responsibilities include overall management responsibilities for farming operations, business development, government relations and other farm product marketing.

Mr. Myers says his company is very active in promoting growth in agricultural businesses in Oregon. He believes Oregon is a great place for this and has invested heavily over the last nine years. It is his desire to continue this development and assist others to develop as well.

Mr. Myers is a Potato Growers of Washington Board Member, an Oregon Business Association Board Member and a Potato Marketing Association of North America member. He was raised in McMinnville Oregon and earned his B.S. in Business at Oregon State University in 1976.

*Contributed by Jennifer Fletcher*

## Potato Tuberworm Control

The following publication is now available on the Extension website: PNW 594, Biology and Management of the Potato Tuberworm in the Pacific Northwest, new April 2007, 8 pages, \$2.00

Authors: S.I. Rondon, S.J. DeBano, G.H. Clough, P.B. Hamm, A. Jensen, A. Schreiber, J.M. Alvarez, M. Thornton, J. Barbour, and M. Dogramaci. <http://extension.oregonstate.edu/catalog/pdf/pnw/pnw594.pdf>

*Contributed by Jeff McMorran*

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This year's process started with a Late Blight Trial held at the OSU facility in Corvallis where Jeanne Debons, PVMI, Bill Brewer, OPC and Solomon Yilma, OSU on September 28. The tour traveled to Powell Butte following Hermiston then on to Aberdeen, Idaho.

Each year the selection of advancing potato material is made and many dropped. After years of testing a new variety can be released and protected through the Plant Variety Protection (PVP). Once a variety has been released, PVMI licenses growers for the right to produce that variety. PVMI then returns those fees to the Tri-State Program less the cost of operation.



*Contributed by Bill Brewer*

## Upcoming Events

- October 15-16, 2007** Tri State Specialty Variety Selection in Klamath Falls., OR
- October 18, 2007** Hill Selection in Powell Butte, OR
- October 19, 2007** PVMI Meeting, Portland, OR
- October 22-26, 2007** NAPPO, St. Johns, Canada
- October 24-25, 2007** United Potato Growers of America Board of Directors Meeting, Salt Lake City UT
- October 26, 2007** Specialty Variety Tasting, Corvallis, OR
- October 29, 2007** USPB Dehy Meeting, Pasco, WA
- November 6-8, 2007** US-Canada Potato Committee Meeting, Ottawa, Canada
- December 6, 2007** Industry Outlook Summit, Branson MO
- December 6-8, 2007** NPC Seed Seminar, Branson, MO
- January 10, 2008** APTA Meeting, Marco Island, FL
- January 10-14, 2008** NPC Annual Meeting, Marco Island, FL
- January 31 & February 1, 2008** Oregon Potato Conference in Portland, OR
- February 20-28, 2008** Potato Industry Leadership Institute, San Luis Valley, CO and Washington DC
- February 24-28, 2008** NPC Public Policy Conference, Washington, DC

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### Regarding PVY Samples

In case you were wondering . . . There is no need to send in any tuber samples from you lots for testing this year to satisfy the "PVYn Management Plan". The 'scoping survey' is over! The portion of the plan that called for 'Field Year 2 samples' (that we took in the summer) is also over. Discussions are underway, through the efforts of the NPC, to see where management of PVY and the other 'tuber necrosing viruses' should go from here. Those involved in the last conference call included: Jim Carlson, Bill Brewer, Nancy Osterbauer, and Jeff McMorran.

*Contributed by Jeff McMorran*

## Oregon Potato Commission

### Members:

*Chairman Nels Iverson, Woodburn  
Vice Chairman Lon Baley, Malin  
Tony Amstad, Hermiston  
Leif Eric Benson, Timberline  
Jim Carleton, Merrill  
Jim Carlson, Culver  
Marty Myers, Boardman  
Jerry Strickland, Huntington  
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Dan Walchli, Hermiston*

### Staff:

*Bill Brewer, Executive Director  
Jennifer Fletcher, Administrative Director*