Hello, Northeast Ohio Counties!

Patience, patience and more patience. Our patience has been rewarded as it was an incredible weekend for planting! I know a lot of Tractor Memorial Day picnics were held across the region. It was great to see how many acres were planted this past week and it appears as the next few days will allow for the planters to keep rolling. After some late week showers, it appears that a window for hay making will open for next week. Keep hydrated, get your rest, and keep safe!

Lee Beers & David Marrison
Extension Educators
Ag & Natural Resources
Donniella Winchell Selected for the Ohio Agricultural Hall of Fame

Four Ohioans who have committed their lives to working in, promoting and advocating Ohio’s farm community will be honored August 3 by the Ohio Agricultural Council, when they are inducted into the Ohio Agricultural Hall of Fame.

The council will induct Dennis Bolling, of Hilliard, Connie Cahill, of Dublin; Richard (Dick) Ricker, of Fort Jennings; and Donniella Winchell, of Austinburg, during a special breakfast ceremony held in Cardinal Hall at the Ohio State Fair.

The 53rd annual event will attract more than 500 guests to honor these four professionals for their lifetime of service and dedication to Ohio’s agriculture community. The four inductees will join 225 prior recipients named since 1966, when the program was created.

Donniella Winchell has devoted her entire life to the wine and grape industry in Ohio. Winchell has served as the executive director for the Ohio Wine Producers Association (OWPA) for 40 years and has been instrumental in building the association into one of the most respected wine organizations in the nation.

During her tenure, Winchell has grown the number of Ohio wineries from the original 13 to more than 280 wineries today. Winchell was also influential in the state’s creation of the Ohio Grape Industries Committee, which dramatically changed the trajectory of the wine and grape industry in Ohio, positioning the program as a national model.

With Winchell’s leadership, in 1994, OWPA created the nationally-acclaimed two-day Vintage Ohio Wine Festival that has provided a national pattern for expanding the tasting concept to large outdoor venues across the state and nation. Winchell is a member of several industry organizations, has contributed to several national wine publications, and regularly speaks at regional and national wine and tourism conferences.

For more information, to be an event sponsor in honor of the inductees, or to obtain tickets to the induction ceremony, contact the Ohio Agricultural Council at 614-794-8970 or via email at info@ohioagcouncil.org.
**June 1 Deadline Looms for Dairy Farmers**

The U.S. Department of Agriculture (USDA) reminds dairy farmers of the June 1 deadline to enroll in the improved Margin Protection Program for Dairy (MPP-Dairy). Many producers will see payments in early June, depending on the coverage they elect.

The program protects dairy producers by paying them based on the difference between the national all-milk price and the national average feed cost. The 2018 Bipartisan Budget Act made several changes to the safety net program to provide better protections for dairy producers from shifting milk and feed prices.

“MPP-Dairy is an important, improved safety net tool for the dairy industry,” said Bill Northey, Under Secretary for Farm Production and Conservation. “We encourage all dairy producers to carefully weigh their options and make their way to one of our 2,100 FSA county offices nationwide to discuss signing up for the program before the June 1 deadline."

Updates include:

- Calculation of the margin period is monthly rather than bi-monthly.
- Covered production is increased to 5 million pounds on the Tier 1 premium schedule, and premium rates for Tier 1 are substantially lowered.
- An exemption from paying an administrative fee for limited resource, beginning, veteran, and socially disadvantaged producers. Dairy operators enrolled in the previous 2018 enrollment period that qualify for this exemption under the new provisions may request a refund.
- Signup for 2018 will be retroactive to Jan. 1, of this year. Margins for February and March 2018 have already been announced and payments for those months, along with potential payments for April, will be issued in June based on producer elections.

All dairy operations must make new coverage elections for 2018, even if the operation was enrolled during the previous 2018 signup period. Dairy producers should use the MPP-Dairy Decision Tool for support in making related enrollment decisions.

All dairy operations interested in MPP-Dairy coverage must sign up during the enrollment period and submit form CCC-782 to FSA to enroll. Dairy operations may still "opt out" by not submitting a form. For more information, visit www.fsa.usda.gov/dairy. Contact your local FSA county office to enroll in the program. To find your local FSA county office, visit https://www.farmers.gov/.
As Lab-Grown Meat Advances, U.S. Lawmakers Call for Regulation
By Kelly Servick

Lab-grown chicken, beef, and duck products are edging toward the U.S. market—despite enduring confusion about how they’ll be regulated. But language buried in a draft spending bill released by a U.S. House of Representatives appropriations panel this week suggests some lawmakers are eager to get rules in place. A one-sentence proposal in the bill would put the U.S. Department of Agriculture (USDA) in charge of regulating products made from the cells of livestock or poultry, and instructs the agency to issue rules about how it will oversee their manufacture and labeling.

Unlike plant-based meat imitations already on the market, lab-grown meat—sometimes called clean meat—starts with an animal. Though production methods vary by company, these futuristic foods start with cells extracted from an animal and cultured to develop into strands of muscle tissue fit for frying in a nugget or pressing into a burger patty.

Since the theatrical unveiling of the first lab-grown beef patty in 2013, several companies have waded into the field of “cellular agriculture,” crafting their own meaty prototypes. San Francisco, California–based Memphis Meats has beef, duck, and chicken under development—with investment from (conventional) meat giant Tyson Foods. JUST, also based in San Francisco, has a chicken product based on cells originally isolated from the feather of a chicken (named Ian). Its CEO has announced hopes of having some of its meat products restaurant-ready later this year.

Aside from sparing animals from slaughter, advocates say, cultured meat would require less energy, take up less land, and release less methane and other greenhouse gases than conventional meat production. But its impending arrival raises questions for regulators—including what actually counts as meat. In February, the U.S. Cattlemen’s Association in Washington, D.C., petitioned USDA to limit the use of the terms “beef” and “meat” on labels to
products taken from animals that “have been born, raised, and harvested in the traditional manner.”

But just what USDA’s responsibilities are when it comes to lab-grown meat aren’t clear. The agency’s Food Safety and Inspection Service ensures the quality of meat, poultry, and egg products. The U.S. Food and Drug Administration (FDA), which reviews the safety of therapies made from human cells and tissues, has jurisdiction over genetically engineered animals such as the fast-growing AquaBounty salmon, which it approved in 2015.

A dish full of animal muscle cells, some argue, looks a lot more like the cell-based products FDA regulators examine than the slaughter lines familiar to USDA inspectors. “The kind of inspection that would take place at a slaughterhouse today is not the type of expertise that would be required in the inspection of a cultured meat facility,” says Isha Datar, executive director of the nonprofit research institute New Harvest in New York City. The group funds research on growing and harvesting animal cells in culture—a field that Datar says still receives relatively little attention from academia. “We’re finding there aren’t even real standards about what makes a chicken muscle cell a chicken muscle cell,” she says. “There’s actually an enormous amount of things that we would have to clarify in order to say that [lab-grown meat] is equivalent to the animal products that we are familiar with.”

The proposal to have USDA regulate cellular agriculture doesn’t have unanimous support, even in the agriculture subcommittee that yesterday advanced the bill to the full Appropriations Committee. Representative Rosa DeLauro (D–CT) argued that the decision is premature. “Presently, I don’t believe we know enough about the strengths and weaknesses of this type of food production,” she says. “We should allow experts to weigh in before taking on this major policy implication.” In March, DeLauro wrote to the U.S. Government Accountability Office to request a review of the regulatory framework for cellular agriculture.

The Good Food Institute, a Washington, D.C.–based nonprofit that promotes plant-based and cultured meat and dairy alternatives, also hopes the language will be struck from the bill. “It is wrong for Congress to use a spending bill to mandate that agencies create unnecessary new regulations and, even worse, to do so without any input from the small businesses that are being regulated,” Jessica Almy, the institute’s policy director, said in a statement.

The regulatory conundrum facing lab-grown meat—like debates about oversight of genetic engineering—are signs of a regulatory system that hasn’t kept pace with technological advances, says Todd Kuiken, an environmental scientist who studies biotech regulation at North Carolina State University in Raleigh. “We’re in crazy land now. … There’s so much coming at us, that it’s really hard to keep track of all the new products and changing technologies,” he says. “And now we’re getting actual products ready to go and no one’s quite sure what to do with them.”
Long-term Study Shows Crop Rotation Decreases Greenhouse Gas Emissions
By University of Illinois
Source: https://www.eurekalert.org/pub_releases/2018-05/uoic-lss052318.php

URBANA, Ill. - Many farmers grow corn and soybean in rotation to avoid the continuous corn yield penalty, but now there's another reason to rotate. Scientists at the University of Illinois have provided further evidence that rotating crops increases yield and lowers greenhouse gas emissions compared to continuous corn or soybean.

"I think farmers in today's world are looking for reasons to avoid growing in a monoculture. They're looking to diversify and rotate their systems. If they're doing that partially out of a concern for the environment, well, it lowers greenhouse gasses. And it could potentially result in a substantial yield increase," says Gevan Behnke, research specialist and doctoral candidate in Maria Villamil's research group in the Department of Crop Sciences at U of I.

There are other studies out there looking at the link between crop rotation and greenhouse gas emissions, but Behnke's study is unique in a couple of ways. First and most significantly, he sampled greenhouse gas emissions from fields that had been maintained as continuous corn, continuous soybean, rotated corn-soybean, or rotated corn-soybean-wheat, under tillage and no-till management, for 20 years.

"These long-term plots are very stable systems. Sometimes you don't see the impacts of rotation or tillage for years after those practices are imposed. That's one of the highlights of this study," Behnke says.

Northeast Ohio Agriculture

OHIO STATE UNIVERSITY EXTENSION
Ashtabula and Trumbull Counties
Comparing the corn phase of a corn-soybean rotation to continuous corn showed an average yield benefit of more than 20 percent and a cumulative reduction in nitrous oxide emissions of approximately 35 percent.

Nitrous oxide is an extremely potent greenhouse gas, with a global warming potential--how much heat a greenhouse gas traps in the atmosphere--almost 300 times higher than carbon dioxide. It is a byproduct of the process of denitrification, during which bacteria in the soil break nitrate down into inert nitrogen gas. Not surprisingly, nitrous oxide emissions are tied to the rate and timing of nitrogen fertilizer application.

"Nitrous oxide levels were high at the beginning of the season and lower at the end. Farmers usually apply fertilizer in the spring and it gets taken up by the crop throughout the season," Behnke says. "A typical farmer would expect these results."

For soybean, which doesn't get fertilized, rotation did not affect nitrous oxide emissions compared to continuous soybean. Rotation did increase soybean yield by about 7 percent, however. Tillage did not impact greenhouse gas emissions, but the practice gave corn an edge of about 15 bushels per acre over corn in no-till management. Behnke says that effect may not apply to farms outside the study area, however. That's because of the other unique aspect of the research: the location.

The study was conducted at the Northwestern Illinois Agricultural Research and Demonstration Center near Monmouth. With some of the most productive soils in the world, Behnke says corn yields are higher there than almost anywhere else. And greater yields mean more surface residue.

"If you talk to people that work at the Monmouth research center, they'll say it's sometimes difficult to plant into the long-term no-till. It's like planting into thick mulch," Behnke says. "Other places aren't as blessed when it comes to biomass and organic matter return to the soil." He adds that other studies comparing tillage and no-till management in corn don't typically show large differences in terms of yield.

**Efforts Ramp Up to Bring Local Foods to School Cafeterias**

By: Gail Keck  

One of the biggest challenges in getting local foods on school menus is accessing foods in a form the schools can use. Based on the attendance at the National Farm to Cafeteria Conference held recently in Cincinnati, there's widespread interest in serving foods from local sources.
farms in school lunchrooms. But the dozens of sessions at the conference also showed how complicated it can be to make those connections.

The three-day conference organized by the National Farm to School Network attracted nearly 1,000 school food service professionals, farmers and other farm-to-school advocates from across the U.S and Canada. The program, hosted locally by Ohio State University Extension, explored examples of farm-to-school programs currently in place, including several within Ohio. One common theme was the importance of local interest in serving local foods, whether that food is caribou meat for students in Alaska, taro for students in Hawaii or apples for students in Ohio.

"It's really essential to find a champion in each district," explained Kristin Peters, farm-to-school coordinator with Ohio's Franklin County Public Health Department. "Sometimes it comes from the bottom up, and sometimes it comes from the superintendent." Peters, who spoke during a panel discussion on farm-to-school partnerships, helped develop the "Ohio Days: My Plate, My State" promotion to serve cafeteria meals made up entirely of foods grown or processed in Ohio. Since January of 2017 the all-Ohio meals have been offered once a month in Columbus City Schools. They are also being offered in several smaller school districts in the county. The buying power of Columbus City Schools makes it possible for other districts to access some of the Ohio foods, she noted. "Our smaller districts are able to piggyback on what Columbus City Schools ordered." For instance, a food processor might be willing to set up a processing line to cut up a large order of Ohio sweet potatoes, but might not be willing to fill a smaller order.

One of the biggest challenges in getting local foods on school menus is accessing foods in a form the schools can use. Most schools no longer have the equipment or staff to process and cook foods from scratch on site, she explained.

An apple a day
Besides offering local foods for the monthly Ohio Days, the Columbus City School District now serves Ohio-grown apples rather than apples from Washington state. The district is the largest in the state with more than 50,000 students in 109 schools. Joe Brown, food service director for Columbus City Schools, said when he began his efforts to include more Ohio-grown foods on his menus he was surprised to discover that none of the apples the district was serving came from Ohio. He connected with Bauman Orchards in Rittman, Ohio, and now nearly all 3 million apples he serves each year come from that orchard. The switch did require some flexibility, he said. "I can't have all red delicious all the same size." But now students are enjoying the flavors of more apple varieties.

Schools sometimes aren't willing to try local foods because of cost concerns, but local foods aren't necessarily more expensive, Brown pointed out. He's saving $2 per bushel by buying the
local apples, and they are fresher than those he used to get from Washington state. "Everything hasn't worked out that way, but it's a great example of how it can."

To make even better use of Ohio apples, Brown is using a Farm to School grant from USDA to purchase an apple slicing machine so the schools can offer sliced apples, which students prefer. "If you put sliced apples in front of them, they'll eat them all day long," he said.

His primary job, Brown added, is to feed students. "We need kids to eat food, not just take food," he explained. Slicing apples is a way of getting more nutritious food into students' bellies. A comparison of whole apples and sliced apples in the school cafeterias showed that students eat 5 times as much of the apples by weight when they are sliced.

**Challenges and limits**
While the price of foods is a concern for school districts, other factors can also limit the use of local foods, Brown noted. Many school buildings no longer have full service kitchens, and districts don’t have processing capacity to prepare foods. For instance, Columbus schools used to have processing capabilities, but equipment was not replaced or repaired over the years due to budget constraints. Now the district's Food Service Processing Center has limited processing ability and is used as a packaging center to sort and assemble menu items for the district's elementary schools. “If you want to sell me whole heads of lettuce, I can’t do anything with it in this building," he said during a tour of the facility.

Another constraint is the time food service staffs have to manage local foods. For one of the monthly Ohio Days meals, cafeteria staff members in the Columbus district high schools hand sliced, locally raised turkey, but that required too much labor for the turkey to be integrated into the regular menu cycle, Brown said.

Based on local income levels, all students in Columbus City Schools qualify for free breakfasts and lunches through the USDA's Community Eligibility Provision. Before the district started participating in that program, about 80% of the students qualified for free or reduced-price meals, Brown said. Processing meal program applications and collecting money took up a lot of staff time that now can be spent on other tasks, such as planning local meals. "If we were still back in those days, I don’t think we’d have the time to do this," Brown said.

Timing of local harvests is another a consideration in serving local foods, Brown added. The monthly Ohio Days meals aren’t the same time each month because of the availability of locally-grown foods. For instance, during the fall, the meals are generally early in the month to take advantage of late season vegetables. Then in the spring, the meals are later each month, so more early produce is available. Strawberries, for instance, might not be available in early May, but might be by the end of the month.
Remaining flexible with menu options is also necessary, Brown said. Last fall, Ohio apples were not yet available the first week of school, so for that one week he had to revert to out-of-state apples. But hitches like that are no reason to avoid working toward more local foods in schools, he stressed: “Don’t let perfection get in the way of progress.”

Sharing Resources
In Columbus, the farm to school efforts are being led by a project team that involves representatives from the school district, Ohio State University Extension, the Columbus Public Health Department and Franklin County Public Health Department. Similar efforts are underway in other areas of the state as well. The Cuyahoga County Board of Health is working with local producers and school food service professionals to promote local foods in schools. The effort, called Feed Our Future, was partially funded through a USDA Farm to School grant. It is meant to increase adoption of farm to school programs by connecting producers, buyers and students, explained Alison Patrick, farm to school program coordinator for the Cuyahoga County Board of Health. “Our vision is that every child, everywhere, deserves access to fresh, healthy and, when available, local foods,” she explained.

The Feed Our Future logo, promotional materials, farm contacts and other resources are available beyond Cuyahoga County through their website, feedourfuture.org. Communities that are considering farm to school initiatives can also get help with planning through an online community assessment tool. Eunlye Lee, a researcher with Case Western Reserve University’s Prevention Research Center for Healthy Neighborhoods, has helped develop an assessment tool to evaluate the changes in policies, systems and environments needed to support farm to school and other healthy food programs in a community. The tool looks at factors such as local school food service guidelines, local food distribution systems, and awareness and support for farm to school within the community. Once the factors are evaluated, organizers can target efforts where they’re needed, she explained. An updated version of the decision program will be available this summer at psereadi.org.

Another community engagement program was also demonstrated during the conference. Community members often have different interests and values related to school meals, explained Dan Remley, field specialist in food, nutrition and wellness with OSU Extension. He and Glennon Sweeney, senior research associate with Ohio State’s Kirwan Institute, use a role-playing exercise to help groups resolve conflicts as they consider school meals and other food programs. Farm-to-school efforts should be considered partnerships, Sweeney stressed: “If decision makers can get the input of people involved it’s better for everyone.” For more information on coordinating community involvement, email Sweeney at sweeney.270@osu.edu.

Ohio State University Extension is also working throughout the state to promote farm to school efforts. For additional resources contact Ohio Farm to School Program director Carol Smathers
It may not be a popular solution, but a recent study from The Ohio State University shows the least costly way to cut nearly half the phosphorus seeping into Lake Erie is taxing farmers on phosphorous purchases or paying farmers to avoid applying it to their fields.

Doctoral student Shaohui Tang and Brent Sohngen, a professor of agricultural economics, conducted the study in the College of Food, Agricultural, and Environmental Sciences (CFAES). At a projected price tag of up to $20 million annually, a phosphorus subsidy to Ohio farmers or a phosphorus tax would be far cheaper than many of the proposed measures being recommended to reduce phosphorus in Lake Erie, Sohngen said. These proposals are estimated to cost anywhere from $40 million per year to $290 million per year, in addition to the $32 million spent on current conservation practices.

Phosphorus spurs the growth of harmful algal blooms, which poisoned Toledo’s drinking water in 2014 and impact the lake’s recreation, tourism and real-estate values. A tax on phosphorus would be an added expense for farmers and “not many people want to talk about it,” Sohngen said. “From an economics standpoint, it is the cheapest option.”

The money generated from a tax on phosphorus, which would be paid by farmers, could be partially returned to farmers for using conservation measures on their land. It could also compensate others affected by the water quality issue including Toledo and lake area residents to pay for improved water treatment and fishing charter businesses that lose income when algal blooms are severe.

Sohngen presented the estimated costs associated with different methods of cutting phosphorus sources to Lake Erie during a recent conference hosted the Department of Agricultural, Environmental, and Development Economics within CFAES. Each of the options Sohngen presented is aimed at cutting the phosphorus runoff entering Lake Erie by 40 percent within 10 years, a goal the state has been aiming for but has not yet reached. “If we want to achieve a 40 percent reduction, it’s going to be more expensive than most people imagine,” Sohngen said.
Costlier options than the phosphorus tax and subsidy include reducing phosphorus application on fields by 50 percent statewide and incorporating any phosphorus into the soil so it does not remain on the surface. The price tag on that option is $43.7 million for the machinery needed to incorporate phosphorus and the incentive paid to farmers for not using phosphorus, Sohngen said.

Requiring subsurface placement of phosphorus on only half the region's farmland acres would cost $49.9 million, he said. All figures were generated by a mathematical model created by Tang, working under the direction of Sohngen. In recent years, high levels of phosphorus, a nutrient in fertilizer, manure and sewage, have led to harmful algal blooms in Lake Erie as well as in Ohio's inland lakes including Grand Lake St. Marys.

Some measures that have been tried in the state have had little impact on reducing the phosphorus load into Lake Erie, Sohngen said. They include planting cover crops on fields during winter and refraining from tilling the land to prevent erosion. “We’re at the point of a phase shift, of having more information to give us better focus on where we need to turn our attention,” said Gail Hesse, director of water programs for the National Wildlife Federation’s Great Lakes Regional Center.

Hesse, who was the keynote speaker at the conference where Sohngen presented his findings, noted that agriculture is the predominant source of the phosphorus going into Lake Erie. Climate change, including the increase in intense rainfalls over short periods, has worsened efforts to keep phosphorus out of Lake Erie because rainfall can increase the chances of phosphorus running off a field with the rainwater, she pointed out. “We don’t have enough practices in place across the landscape,” she said. “We still have more to do.”

**Dry The Weeds, Keep the Crops**
By Penelope Hillemann

Interest in organic farming is growing. However, controlling weeds without synthetic herbicides, as organic certification requires, is challenging. Scientists are studying alternative tools for weed management. One such tool is propane-fueled flame weeding.
Flame weeding sounds as if it means burning plants. But propane-fueled flame weeding systems do not set fire to plants. Instead, they control weeds by applying direct heat to plants. The heat rapidly raises the internal temperature of plant cells. The water in the cells expands and the cell walls burst. This release of water quickly dries out the plant tissue. Water loss and other heat-related changes kill or seriously damage the plant.

Research conducted by Stevan Knezevic and colleagues at the University of Nebraska–Lincoln has led to a greater understanding of flame weeding. The researchers have studied flame weeding techniques with seven crops: field corn, popcorn, sweet corn, sunflower, soybean, sorghum, and winter wheat. Insights from this research have now been compiled into a training manual. The publication describes the most effective “recipes” for propane-fueled flaming as a weed control tool for these crops.

Flame weeding treatments can be non-selective or selective, Knezevic explained. “During non-selective treatments, everything in the treatment path—both weeds and crops—is fully exposed to heat,” Knezevic said. Non-selective treatments are effective for controlling seedlings of early emerging weeds. It’s best used before the crop plants emerge or when grassy-type crops (corn, sorghum) are young and still able to recover from any treatment damage.

In contrast, Knezevic noted, selective treatments are done after the crop has emerged. “Selective flame weeding treatments aim to treat the weeds while minimizing injury to the crop plants,” he explained. “This is usually done by positioning the torches or using hoods to direct the heat away from the crop plants.” When more propane is delivered to the torches, greater heat is created. But to manage costs and conserve fuel, it makes sense to use the lowest effective dosage (measured as gallons per acre) of propane. The propane dosage needed for
successful flame weeding depends on the growth stage of the weed; 10-12 gallons per acre is a general use rate.

The researchers studied flame weeding with a wide variety of broadleaf weeds. These included common waterhemp, redroot pigweed, field bindweed, kochia, ivyleaf morning glory, velvetleaf, Venice mallow, common ragweed, common lambsquarters, tansy mustard, and henbit. The researchers also studied grass weeds, including green foxtail, yellow foxtail, and barnyardgrass.

Knowing the stage of weed growth makes a difference. Smaller weeds of both types proved much easier to control with propane-fueled flame weeding than larger weeds, and required a lower propane dosage. Plant tissue is thin and delicate in these early growth stages. This makes the plant more sensitive to heat and prevents the weeds from recovering after heat damage.

When deciding to apply flame weeding after crops emerge, the crop growth stage is also critical. All crop plants are sensitive to heat, and flaming crops at the wrong growth stage can result in severe losses, especially in soybean and sunflower.

Researchers developed guidelines with recommended crop growth stages for post-emergent flame weeding. The position of the torches and flames in relation to the crop row is an important factor in these guidelines.

Certain perennial and biennial weeds, such as dandelion and several thistle types, are very sensitive to heat. However, flaming does not reach under the soil to damage the roots, so the above-ground vegetation regrows and flaming must be repeated several times during the season.
“Propane-fueled flame weeding is a promising tool for weed control in organic agriculture,” Knezevic added. “These researched guidelines for its most effective use will help make fields easier to manage.”

Knezevic presented his research at the October Annual Meeting of the American Society of Agronomy, Crop Science Society of America, and Soil Science Society of America in Tampa, FL.

David’s Weekly News Column
For Publication in the Jefferson Gazette on May 30 & Ashtabula County Star Beacon on June 3, 2018

Hello, Ashtabula County! Can you believe how quickly May has passed? I know our farmers will be excited for June to arrive. Hopefully the new month will bring drier weather so we can get the remainder of our crops planted and get started on hay. It was tough to get much done during the month of May due to all the rain. Today, I would like to announce the winner of the Ashtabula County Cattlemen’s Scholarship, share a great honor, and invite local grape and wine growers to the Tri-County Grape Growers Annual Meeting. Welcome to the month of June!

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The Ashtabula County Cattlemen’s Association is pleased to announce that Allison Magyar from Pymatuning Valley High School has been selected to receive the $1,000 Cattlemen’s Youth Scholarship for the 2018-2019 School Year. This scholarship fund was established in 2011 to award scholarships to deserving Ashtabula County students for their involvement in the beef industry in Ashtabula County.

Allison is the daughter of Mary & Jeff Magyar of Wayne Township. Allison just graduated from Pymatuning Valley High School and will attend The Ohio State University next fall majoring in Animal Science. Congratulations to Allison for being selected as 2018-2019 Ashtabula County Cattlemen’s Association Youth Scholarship Winner.

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I was so very excited to see the recent press release from the Ohio Agricultural Council which announced that Donniella Winchell from Austinburg will be one of four Ohioans to be inducted into the Ohio Agricultural Hall of Fame during the Ohio State Fair in August.

What a great honor for Donnie and in turn for our local grape and wine industry. Donnie was born and raised on a local grape farm and has served as the executive director for the Ohio Wine Producers Association (OWPA) for 40 years. She has devoted her entire life to the wine and grape industry in Ohio and it is incredible to see its tremendous growth. Donnie is full of life and can give the energizer bunny a run for his money! Her passion for our grape industry is truly unmatched.
Donnie has always had the knack to see the big picture which has kept our industry pushing its limits beyond what was thought could happen. Years ago there were only 13 wineries in the state; now this number is over 280! Wow! Congratulations to Donnie for a very deserving honor!

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Speaking of our grape industry, I am pleased to report the Tri-County Grape Growers will be holding their annual meeting on Thursday, June 7, 2018 starting at 6:00 p.m. at the Harpersfield Community Center. The Tri-County Grape Growers Association was established in 1958 to serve local grape growers needs. The group meets monthly and has been a great platform for the exchange of information between growers.

This year’s annual meeting with feature a Farm to Table dinner catered by Crosswinds Grille from Geneva. Chef Nate Fagnilli will be preparing a local dinner featuring meatloaf, mashed potatoes, seasonal vegetable, and spring salad. Best of all, the ingredients for the meal are being sourced from local farms! Some of the farms which will be featured included Miller Grass Fed Livestock, Rainbow Farms and Red Basket Farm. The philosophy of Chef Nate and Crosswinds Grille is quite simple: start with fresh and local products and the end result will be far more superior.

In addition to preparing the meal, Nate Fagnilli will be sharing insight on the Farm to Table movement and industry pioneer Arnie Esterer from Markko Vineyards will be sharing the economic impact of the Ohio Grape Industry. I know you will not want to miss hearing the wisdom from these two gentlemen.

Pre-sale tickets are $35 per person and should be purchased by June 1 to guarantee seating. Tickets can be purchased at the Ashtabula County Extension office or on-line at: tricgg.eventbrite.com. More information about the event can be obtained by calling the Ashtabula County Extension office at 440-576-9008.

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To close, I would like to share a quote from Joseph Campbell who stated, “We must let go of the life we have planned, so as to accept the one that is waiting for us.” Have a good and safe day!

**Upcoming Extension Program Dates**

The following programs have been scheduled for Northeast Ohio farmers. Complete registration flyers can be found at: [http://ashtabula.osu.edu/program-areas/agriculture-and-natural-resources/upcoming-educational-programs-deadlines](http://ashtabula.osu.edu/program-areas/agriculture-and-natural-resources/upcoming-educational-programs-deadlines)

Soil Health Testing Field Day - Wednesday, July 11, 2018
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Tri-County Grape Growers
Annual Dinner
Harpersfield Community Center
Thursday June 7th, 2018
Doors Open @ 6:00pm
Dinner Served around 7pm
Catered
Farm to Table Dinner
Coffee, Tea & Water Provided
Other Beverages - BYOB
Guest Speakers:
Nate Fagnilli - Farm to Table
Arnie Esterer - Economic Impact of Ohio
Grape Industries Jobs
Meet & socialize with other growers, buyers, and suppliers of the
Regional Specialty Crop Industry
Pre-Sale Tickets Required: $35 per person
Tickets may be purchased from
OSU Extension Office - Jefferson, OH
John Linehan - See Contact Info
Any Active TriCGG Member
Order tickets online at: tricgg.EventBrite.com
Reservations Required for correct catering count.
Please RSVP by June 1st to guarantee seating

The Philosophy of Chef Nate and Crosswinds Grille is quite simple: start
with fresh and local products… and the end result will be far more superior.

What is Locally Unique– "it’s the hunt of finding product based on quality and
purpose, building relationships with amazing farmers and serving real food.
The experience is really quite life-changing and the relationships built with
our farmers is like nothing we have experienced before.”

Menu for Farm to Table Dinner
Miller Farms - Grass Finished Meatloaf
Rainbow Farms - Mashed Potatoes
Seasonal Veggie
Red Basket Spring Salad
Vegetarian Option
Seasonal Vegetables

**Vegetarian option must be ordered with reservation.

Catering by Crosswinds
5653 Lake Rd
Geneva, OH
440-466-8668
events@thelakehouseinn.com

Tri-County Grape Growers was established by growers in 1958 to serve
grower needs.

Each monthly meeting includes an open round table discussion of topics from the
membership in attendance. Some of the topics discussed recently include:

Help With Contracts
Disease Control
Temperature Data
Over Wintering Practices
Chemical Cost Control
Alternative Markets
Labor Resources
Growing the Market

Become a member. Help us have a voice in Columbus. Have a say in the future of our industry.
**Tri-County Grape Growers**

**Membership Registration**

Membership runs April to March

| Date: ______________________ |
| Name: ______________________ |  
| Farm or Business Name: ______________________ |
| Email: ______________________ |  
| Phone: ______________________ |
| Mailing Address: _______________ |
| Fax: ______________________ |

Please Circle the Best Contact Method

**Membership Types:**

<table>
<thead>
<tr>
<th>Grape Grower</th>
<th>Associate Member</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dues: $25.00 per year</td>
<td>Dues: $50.00 per year</td>
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</tbody>
</table>

Grapes Grown are grown in:

Ashtabula  Lake  Geauga

How does your business serve the Grape Industry: ___________

Other: ______________________

(Circle Applicable or Fill In City & State)

<table>
<thead>
<tr>
<th>Acres:</th>
<th>Use:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Varieties:</td>
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</tbody>
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**Are You Involved with the Grape Industry in Ashtabula, Geauga or Lake County?**

**Monthly Agenda**

1st Thursday of each month 7:00 PM

- **7:00 - 7:15pm Meet & Greet**
- **Meeting Agenda Determined Month by Month**
- **8:00pm Open Round Table Discussions**
- **9:15: Meeting Concludes**

For Questions and More Information:
Tri-County Grape Growers
John Linehan
5834 State Route 307, Geneva, OH 44041
440-466-3207
tricg@outlook.com