OKLAHOMA PECAN GROWERS ASSOCIATION

Volume L, No. 4 *Michael Smith, Editor* *October, November, December 2009*

In This Issue

President's Corner

The OPGA Board of Directors met this September at the new Ardmore Convention Center. This will be the site of the 2010 OPGA conference on the 20, 21, and 22 of June.

In addition to working out the arrangements for the summer meeting the board discussed the issues associated with Salmonella as it affects our industry. Pretty much any agricultural crop that is grown outdoors is potentially exposed to Salmonella, also this and other food born diseases can be transmitted by food handlers. The shelling industry addresses this in various ways including sanitizing pecans before and after they are shelled. This leaves the other major exposure: retailers that crack and shell pecans during the pecan season.

We, as a board, feel that it is incumbent upon us to have a plan in place to respond to the media in the event of a news story blaming pecans for illness, falsely or not. In this newsletter is our crisis communication plan to be used in such an event. Dr. William McGlynn (405-744-7573), horticultural food scientist at OSU, will be the technical contact for the media in this plan, and I will be the OPGA contact. It is our intent to communicate honestly to the public in such an event, and to identify the source of and contain the exposure as much as possible. Please review the plan and contact me at Knutnet@aol.com if you have any comments. This plan is in keeping with a plan developed by the Georgia Pecan Growers Association.

It is also the position of the board that anyone cracking and selling pecans to the public should follow all of the applicable health regulations including (but not limited to) properly sanitizing pecans before cracking.

Please remember that what you do as a retailer can affect the entire state pecan industry. Our season for selling fresh market pecans in the fall is relatively short, and a Salmonella scare that lasted a few weeks or months could essentially take out an entire crop year.

Robert Knight
OPGA President

Oklahoma Pecan Growers Association Crisis Communication Plan September 2009

Background

Oklahoma pecan growers are very thoughtful about their operations and realize their vulnerability to a food crisis situation, whether the crisis is related to food safety, or other unforeseen circumstances. In the event of such a situation, the grower's first call should be to the Oklahoma Pecan Growers Association (OPGA).

Overview

Few things are as important to an industry's success as its reputation, which can be significantly threatened when confronted with a crisis. Every industry is susceptible to crises because they result from a wide variety of factors.

In the food industry, these events take on additional importance because food has a daily impact on the people's lives and health.

The perceptions and reactions of outside influencers and key audiences, such as retailers, wholesalers, growers, shippers, regulatory agencies, other industry associations, and the media determine the impact on the reputation of the Association and the Oklahoma pecan industry as a whole.

Identifying a Crisis

It is difficult to anticipate and prepare for a communication crisis; however, it is possible to establish a structure and process for information gathering, decision making, and communications, thereby building a culture of crisis preparedness. Internal and external communications play crucial roles in controlling issues with key audiences before they develop into crises.

Following are scenarios that provide the potential for negative exposure for the pecan industry and the OPGA:

•Contamination

•Product Recall

•Consumer illness

Organization of Crisis Management Team

The following primary crisis communication objectives can help OPGA maintain the industry's reputation:

• Centralize the control and flow of information through the OPGA Educational Advisor and an appointed crisis management team.

•Act quickly and consistently at the onset of a potential crisis in a forthcoming honest manner

• Protect the industry's short and long term market

• Coordinate message with the National Pecan Growers Association, National Pecan Shellers Association, Oklahoma Department of Agriculture, Food & Forestry, and other organizations as needed.

Key Audience and Their Needs

During a crisis, the organization must disseminate its messages and, in return, listen for important feedback. The media often "shapes" the issue/crisis and may sensationalize the situation. Therefore, the media must be viewed as an audience and as an "information venue" for important messages. **It is important to note that the OPGA communicates through the media, not to the media**.

However, the media cannot be the only channel used to deliver messages. The OPGA must communicate directly with other audiences affected by the issue at hand such as retailers, other industry associations, consumers, etc.

Growers

For grower representatives to be most effective, they will need to be fully briefed on the situation and have information at hand to answer difficult questions from their contacts.

Industry Associations

Key affiliated industry associations should receive all external communications on an FYI basis.

Media

It is important to be both proactive and conservative with the media. A crisis is best contained when the media receives a timely, forthright explanation of the issue from OPGA rather than from other sources; however, the information must be concise and reiterated constantly to ensure that there is a shared, clear understanding of the situation.

Consumers

Because they are the intended end audience, communications to consumers should be a top priority. All distributed information should place the situation in its proper context, provide clear, concise information on the steps consumers should take, providing a contact to answer additional questions and provide a sense of concern regarding consumers' overall well being.

Regulatory Agencies

It is important to communicate with relevant regulatory agencies such as the Oklahoma Department of Agriculture, Food, & Forestry, USDA, and FDA. In addition to receiving all required notification, these agencies should receive all media statements prior to broad distribution, and contact should be made with the media spokesperson so that they have a personal contact at the OPGA.

Key Messages

- The OPGA should express regret that a problem has developed, even if blame does not rest with the industry
- OPGA should be prepared to take responsibility for solving the problem, regardless of fault
- Inform audiences that OPGA is taking steps to ensure the problem will not happen again
- If appropriate, detail how the OPGA and the industry will help those affected

Crisis Communication Process

1. Evaluate conditions and determine course of action.
2. Assemble and mobilize crisis team.
3. Identify what information has been made public.
4. Determine potential for media coverage.
5. Determine if government agency response is expected.
6. Develop a unified, clear message coming from one credible source.
7. Determine which audience to target, who should be in charge of communication, and questions to consider.

Questions to Consider

- What do retailers, wholesalers, growers, and shippers need to know about the source of the problem?
- What actions to they need to take to resolve the situation?
- What information will they provide to their consumers, customers, and employees?
- Will the news media get information on the situation whether OPGA gives it to them or not?
- Will the industry's reputation be affected unless information is released through the news media?
- Is there a broader, national industry group that can more appropriately handle the situation?
- Can this become an industry issue rather than an Oklahoma issue?
- How will consumers react?
- To whom will they direct questions?
- What information or misinformation have they already received?
- Could other industry associations be an ambassador for OPGA?
- Will other associations help solicit testimony from ex perts on the issue?
- Does the incident involve a wholesaler?
- Are there other companies that could have been impacted by the wholesaler?
- Is the wholesaler prepared to communicate?
- Does the situation create uncertainty in other wholesalers' minds about Oklahoma-grown pecans?

Crisis Response & Communication Tools

An initial statement for all interested audience groups should include:

- Statement of problem, its cause, and if possible, solution
- Regret over the incident
- Date and time of problem
- Magnitude of problem and response
- Involvement of regulatory agencies where appropriate
- Explanation of how the organization will make restitution if appropriate
- Actions taken to contain problem (recall, etc.)
- Actions underway to prevent recurrence

Crisis Contact Card

OPGA should create a small card with the management team's phone numbers and email addresses. This card should be laminated and provided to all members as part of any annual membership packet. The reverse side of the card should contain a list of "What to do in the event of crisis":

1. Nothing is "off the record"
2. Never say "no comment"
3. Avoid jargon; speak in personal terms
4. Don't speculate, deal in facts
5. If you don't know the answer, say so
6. Don't repeat negative questions or phrases
7. Make sure you understand the question before answering
8. Don't argue, maintain poise
9. Speak only for your organization or company
10. Maintain control and stick to your agenda

Crisis Contact List

OPGA managers should keep a large crisis contact sheet with the same contact information described for the card above as well as relevant regulatory agencies (state and federal) and other industry associations. Duplicate copies should be kept in multiple locations.

Crisis Section of Web Site

OPGA can also create a section of its website that would be activated only in times of crisis. This section could contain one area of information/answers for media and another with information and tips for grower members dealing with the situation.

Preliminary results of Fungicide Trials for Management of Pecan Scab in Oklahoma.

Damon L. Smith
OSU Entomology & Plant Pathology

This season found us with some pretty high levels of scab in areas of the state. High levels of moisture and moderate-to-warm temperatures in the major pecan growing areas of the state resulted in some pretty impressive epidemics on susceptible and moderately susceptible cultivars. I received many calls early in the year asking about the efficacy of various fungicide programs. In order to better answer these questions, we have initiated fungicide evaluation trials this season and plan to continue these types of studies in the future. We do not have yield and quality data from these studies yet, but we do have disease data for the programs we evaluated.

These studies were conducted at the Cimarron Valley Research Station located in Perkins, Oklahoma. We used the cultivar 'Maramec' grafted to 'Colby' rootstock. Plots were located on an "upland" area on fine sandy loam soil. Plots consisted of two trees and each plot was separated by at least two trees on each side to prevent between-treatment spray drift. Details of the treatments can be found in Table 1. Briefly, the Quilt and Stratego programs were established to compare these two comparable formulations of fungicide. Both of these fungicides are mixes of two active ingredients, one of which is from the strobilurin class of fungicides and the other is from the demethylation inhibitor (DMI) class of fungicides. The late-season and early-season strobilurin programs were evaluated to test the validity of using this class of fungicides early in the season versus late in the season.

First applications of fungicide were applied at the pre-pollination stage (catkins present, no flowering evident). Subsequent fungicide applications were sprayed based on a modification of the Oklahoma Mesonet Pecan Scab Advisory available online. You will remember that the advisory predicts scab hours based on each hour where the temperature is ≥ 70F and the relative humidity is ≥ 90%. Based on preliminary research performed by my graduate student, Andrea Payne, we modified the advisory so that scab hours were based on each hour where the temperature is ≥ 65F and the relative humidity is ≥ 85%. The thresholds for scab hour accumulation were left untouched (see my article about the pecan scab advisory in volume 3 of the 2008 newsletter for these thresholds). This strategy resulted in the first spray being applied on May 4 with subsequent sprays being applied on June 12, July 6, July 29, and August 19. Disease evaluation consisted of rating leaves and fruit for scab incidence (average percentage of leaves or fruit on eight branch terminals with at least one scab lesion) and severity (average percentage of leaflet or fruit covered by scab lesions on eight branch terminals).

Leaf ratings on August 7 indicated that there was moderate disease on leaves in non-treated check plots. Levels

Table 1. Fungicide treatments evaluated for control of pecan scab in Oklahoma, 2009.

Treatment	Application Timing[z]	Rate per Acre
Quilt Program		
Quilt	1	27.5 fl. oz.
Topsin 4.5 FL	2	20.0 fl. oz.
Quilt	3	27.5 fl. oz.
Topsin 4.5 FL	4	20.0 fl. oz.
Quilt	5	27.5 fl. oz.
Stratego Program		
Stratego	1	10.0 fl. oz.
Topsin 4.5 FL	2	20.0 fl. oz.
Stratego	3	10.0 fl. oz.
Topsin 4.5 FL	4	20.0 fl. oz.
Stratego	5	10.0 fl. oz.
Early-Season Strobilurin Program		
Headline	1	7.0 fl. oz.
Topsin 4.5 FL	2	20.0 fl. oz.
Abound	3	12.3 fl. oz.
Topsin 4.5 FL	4	20.0 fl. oz.
Enable	5	8.0 fl. oz.
Late-Season Strobilurin Program		
Folicur	1	8.0 fl. oz.
Enable	2	8.0 fl. oz.
Topsin 4.5 FL	3	20.0 fl. oz.
Abound	4	12.3 fl. oz.
Topsin 4.5 FL	5	20.0 fl. oz.
Non-treated Check	--	--

[z]Application number for each fungicide product, in a set of five fungicides per program, applied to control pecan scab.

Figure 1. Leaf scab incidence and severity on August 7, 2009 on pecan trees treated with various fungicide programs. Leaf incidence is the average percentage of leaves on eight branch terminals with at least one scab lesion. Leaf severity is the average percentage of leaflets covered by scab lesions on eight branch terminals. Bars of the same data group, with like letters, are not statistically different from each other.

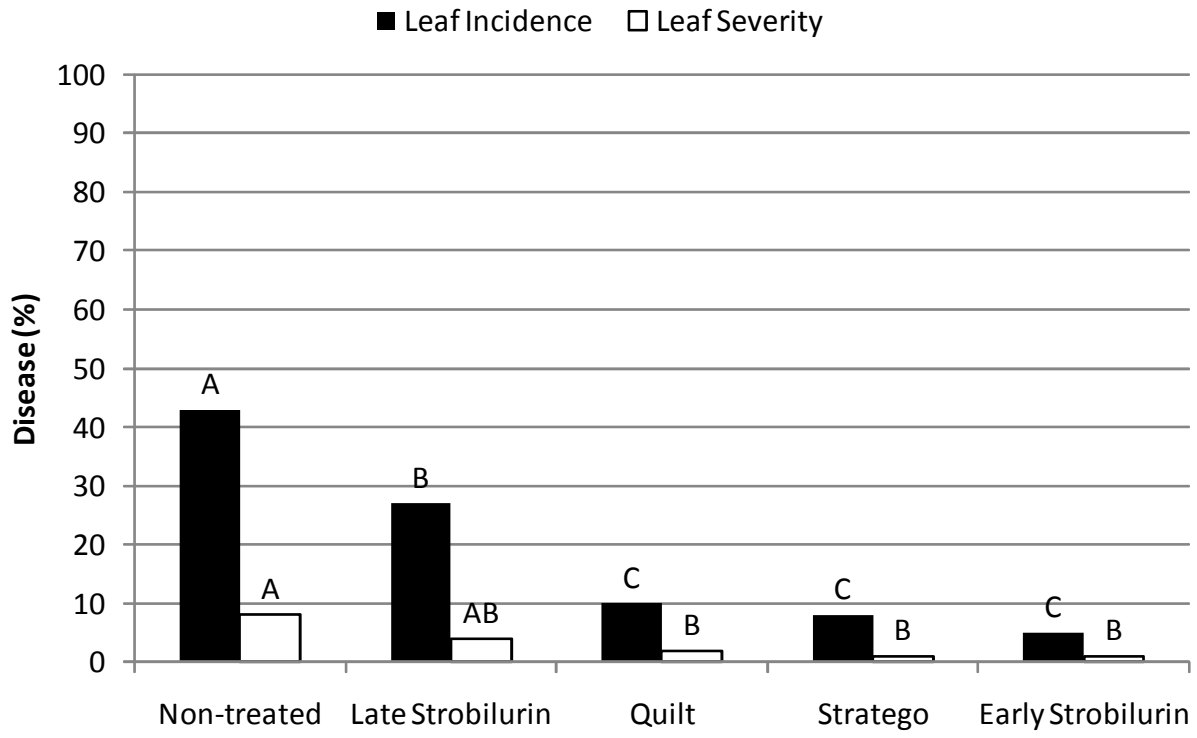
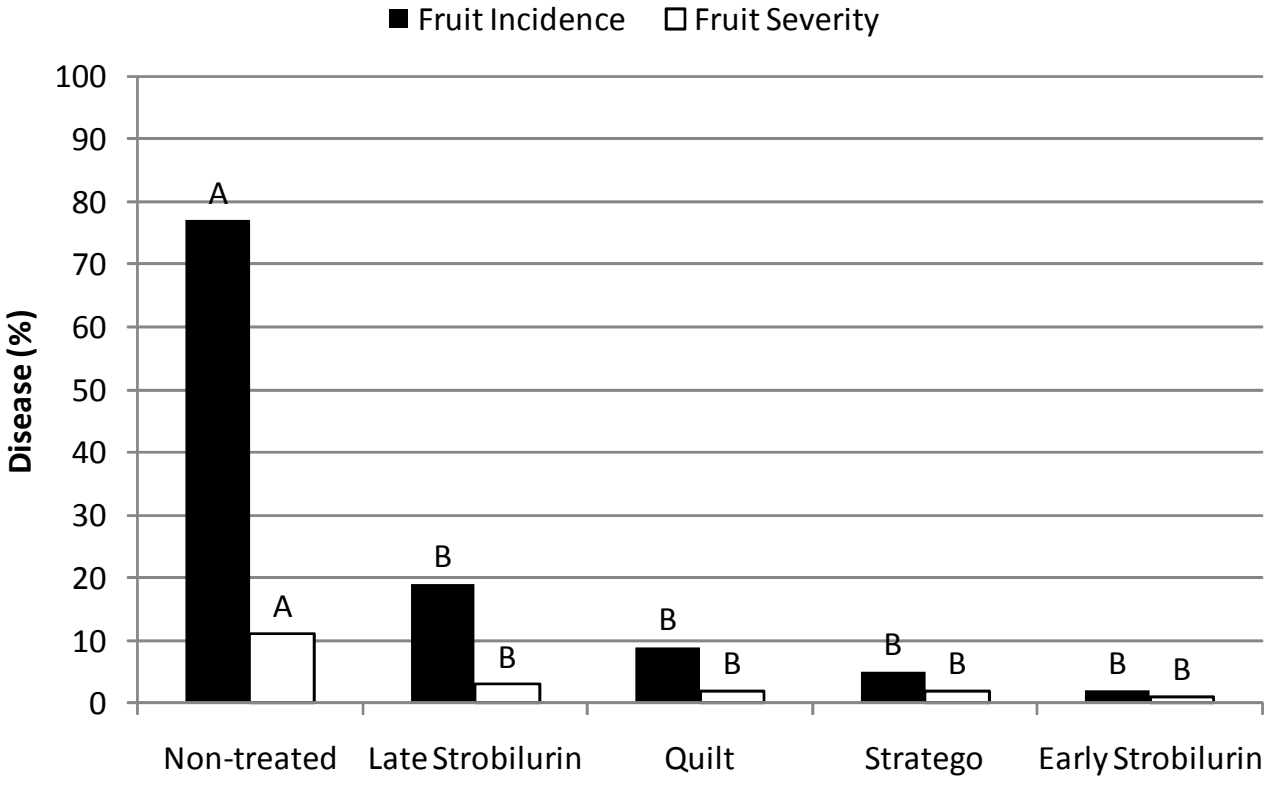


Figure 2. Fruit scab incidence and severity on September 4, 2009 on pecan trees treated with various fungicide programs. Fruit incidence is the average percentage of fruit on eight branch terminals with at least one scab lesion. Fruit severity is the average percentage of fruit covered by scab lesions on eight branch terminals. Bars of the same data group, with like letters, are not statistically different from each other.



of leaflet severity where low indicating that defoliation due to scab damage in the non-treated check plots was unlikely. Lowest levels of leaf scab incidence were observed in plots treated according Quilt, Stratego, and early strobilurin programs (Figure 1). These programs were not statistically different from each other. Plots treated according to the late strobilurin program had significantly higher levels of leaf scab incidence than plots treated with the other fungicide programs (Figure 1). All plots treated with fungicide had comparable levels of leaf scab severity and were not significantly different from the non-treated check plots (Figure 1).

Fruit ratings on September 5 indicated that there was moderate to high levels of disease on fruit in non-treated check plots. Severity of fruit scab was low, indicating that no substantial loss in yield is likely in those plots. However, a loss in nut quality may occur. Lowest levels of fruit scab incidence were observed in plots treated according to Quilt, Stratego, early strobilurin, and late strobilurin programs (Figure 2). These programs were not statistically different from each other. Plots treated according to Quilt, Stratego, and early strobilurin programs had lowest levels of nut scab severity (Figure 2). Somewhat higher levels of nut scab severity were observed in plots treated according to the late Strobilurin program. However, plots treated with this program were not statistically different from the non-treated check plots, or plots treated with fungicide (Figure 2). Nut yield and quality have not yet been determined for these research plots. I suspect yield data will not be very different among the different treatments and the non-treated check plots. However, nut quality in the non-treated check plots will likely be lower than in plots treated according to fungicide programs.

Regardless of the fungicide program you choose to use next year, I would urge you to start early with a preventative program rather than wait for nut scab to be observed. In the mid '1980s researchers in Georgia examined scab damage when epidemics were initiated at different times of the season. They found that epidemics that began (e.g. scab present) before mid-June resulted in significant nut-drop and quality loss. However, those epidemics that began mid-to-late in the season resulted in no significant nut drop or quality loss. They concluded that damage to nuts caused by the scab fungus was most important during shell initiation. Timing seems to be more important than the total severity of scab on the surface of the nut. However, those researchers showed that when nut severity approached 50%, nut drop was likely. By getting a head start on your spray program next year, you can prevent the early onset of scab in your grove during the shell initiation phase (most critical time of fruit development) and reduce the yield loss and damage that is possible when scab epidemics begin early in the season.

Wildlife Depredation of Pecans
Charles Rohla, Noble Foundation

Pecan harvest is fast approaching. In some areas, we are seeing significant shuck-split (October 1) and people are really starting to think about harvest time. Production is spotty in some areas, while other areas are seeing above average production. Some areas suffered from the April freezes, while other areas are still recovering from the ice damage. Weevil damage has been reported as high in most areas with an early emergence that contributed to a large August drop. With the late rains, scab pressure has been a problem in several locations.

One thing you should consider to ensure a good harvest is to harvest as early as possible. Pecans can be harvested as soon as the shucks are opened; however many people wait until a hard freeze because the trees will lose their leaves and the pecans fall out of the tree easier. When asked about harvesting, several pecan producers have said that they will start after Thanksgiving. At this point, pecans may have been ready to harvest for over a month. If the nuts are allowed to lie on the ground for a long time, they tend to deteriorate, especially if they are high in moisture. When pecans are first ready to harvest moisture content may be as high as 30%. Early harvested pecans have to be dried to 4-5% before placing in storage.

Early pecans normally will bring higher prices. Also, the risk for damage and losses by insects and wildlife significantly increases the longer the nuts are left unharvested.

A study conducted at the Noble Foundation at a native grove during the 1989 and 1990 pecan season showed that wildlife damage on native groves ranged from 73-755 lbs. per acre. The greatest damage to pecan production from wildlife is not tree injury or nut damage (consumption or spoilage of pecans within the grove); it is caching (removal or storage outside the grove, of pecans rendering them unavailable for harvest). Caching accounted for 59% of the total wildlife damage estimated over the 2 year study. Fox squirrels damaged more pecans than were harvested in 4 of the 5 areas both years and caused more damage than all other wildlife combined. Peak fox squirrel damage was early September, and accounted for 43% of the yearly damage. Bird damage did not begin until late September

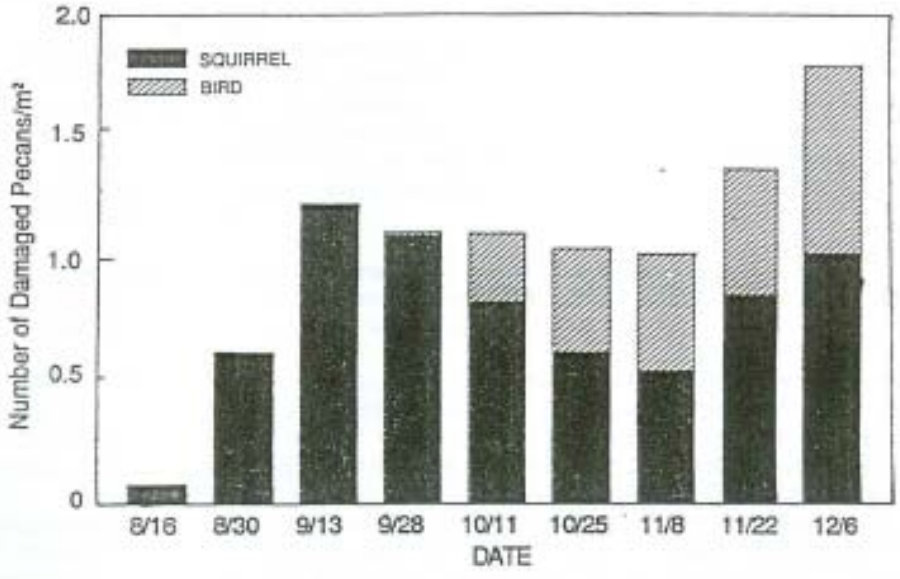
(shuck-split) and grew steadily until harvest or until nut availability declined.

Timely harvest is critical to avoid excessive losses to wildlife. You have spent all year producing this good crop of pecans and now that it is time to harvest you have to fight all the predators. Squirrels can damage 1 lb of pecans per day. Birds are as equally damaging normally starting their damage at shuck split until harvest. For example, crows can be very devastating on your pecan crop as they normally travel in flocks and can consume and damage 0.5-1 lb of pecans per day per crow. Blue jays will consume about half as much as the crows. Other predators that can affect your pecan crop are raccoons, possums, mice, hogs, cattle, and do not forget the numerous insects that can cause damage to the pecans after they have fallen from the trees (ants, stinkbugs, etc.).

Table 1. Estimated pounds per acre of harvested and wildlife damaged pecan nuts by category, Love County, Oklahoma, 1989.

Area	Harvested	Total wildlife damage[2]	Fox squirrel nut damage	Bird nut damage	Cached
A[1]	2.19	755.09	388.68	109.43	246.38
B	157.81	384.96	78.69	40.58	261.69
C	57.83	184.45	98.78	29.59	54.11
D	5.56	72.86	31.55	12.56	27.59

Figure 1. Chronology of pecan damage by fox squirrels and birds, Love County, Oklahoma, 1989.



Keeping Pecans Safe and Wholesome
William McGlynn
OSU Horticulture & Landscape Architecture

Recent outbreaks of foodborne illness involving peanuts and pistachios have put a spotlight on issues related to food safety and nut crops. The general consensus among food safety experts prior to these outbreaks was that nuts, especially tree nuts, are relatively unlikely to harbor bacterial pathogens, mainly because of their low moisture content. But as usual, nature found a way to confound our expectations and shatter our complacency. As a result, shellers, processors, and government regulators alike are reexamining nut-related food safety programs with an eye toward re-evaluating and controlling possible food safety hazards, especially biological hazards such as Salmonella or *E. coli* O157:H7 contamination.

Whether the impetus comes from government regulators or from wholesalers or retailers, the trend is to require all agricultural product producers and processors to create and follow some kind of formal, written food safety plan. For many producers especially, this may be something new. It is important to realize that these plans need not be extensive or onerous. The goal is to demonstrate that an operation understands basic food safety principles, that personnel have been trained in those principles, and that an operation has procedures in place to ensure that those principles are being followed in day to day operations. Following is a brief introduction to the basic elements that a pecan grower or a cracker/sheller should include in an effective food safety plan.

There are several key elements that a pecan grower's food safety plan should address. The basics include:

1. We know that cattle may harbor *E. coli* O157:H7 and other pathogens in their gut. Therefore, if cattle are allowed to access the grove, then the plan should insure that cattle are excluded from the grove at least 60 days prior to nut harvest. Some auditors may require a 90 day window.
2. We know that water often carries disease-causing microorganisms. Therefore, the plan should insure that potable (drinkable) water is used for mixing sprays, especially within 90 days of harvest.
3. The plan should include steps to insure that storage bins, etc. are cleaned and sanitized prior to harvest.
4. The plan should include worker training in personal hygiene such as hand washing, dealing with illness or open wounds, and the proper use of gloves. Training materials including videos and posters are available to help with this.
5. The plan should include a pest control program for the packing shed and any pecan storage areas.
6. The plan should include a regular cleaning/sanitizing program for the packing shed, pecan storage areas, bathrooms, and any pecan handling equipment. Note that regular wet-cleaning and sanitizing of some in-shell pecan handling equipment may not be practical. Even so, periodic inspection to remove possible contaminants such as insect remains, bird droppings, trash, and so on should be considered.
7. The plan should insure that chemical/cleaning agent storage is secure and physically separate from all pecan handling/storage areas.

Operations that crack or shell pecans will need to incorporate extra steps in their plans to include those operations. The state of Oklahoma has specific food safety regulations that apply specifically to shellers, i.e. operations that purchase nuts, crack and/or shell them, and then sell the cracked or shelled pecans. These regulations spell out methods for sanitizing in-shell pecans prior to cracking and also lay out requirements for sanitizing facilities and equipment.

Custom crackers, i.e. operations that crack discrete lots of nuts for specific clients, are exempt from these sanitizing regulations. However, it would be good practice for custom crackers to follow the same basic guidelines since in fact the hazards are basically the same whether one is shelling or custom cracking.

Following are some of the relevant Oklahoma state regulations on pecan sanitizing. These are taken from the Oklahoma State Department of Health Rules and Regulations, Chapter 260: Good Manufacturing Practice Regulations, Subchapter 5: pecan processing.

- All pecans shall be thoroughly cleaned to remove all foreign matter before sanitizing.
- After cleaning, all pecans shall be subjected to a sanitizing process that may include:
- Immersion in hot water at 170°F or more for at least 2 minutes.
- Exposure to a flow of hot water at 170 degrees F. or more for at least 5 minutes.
- Exposure to a 1000 PPM chlorine equivalent.
- Following soaking or tempering, pecans must not be subjected to contamination. Drying of pecans must be done in such a manner as to prevent recontamination of

moist pecans. This implies that sanitized in-shell pecans as well as nut meats should not come into contact with surfaces that have not been properly cleaned and sanitized.

- All equipment used for handling, storing, and transporting sanitized pecans and/or pecan meats shall be subjected to a sanitizing process approved by the Department. Approved processes include:
- Immersion in or exposure to a flow of chlorine solution of not less than 200 PPM strength for at least 2 minutes. Note that a 200 PPM chlorine solution may be allowed to air dry in order to obtain the desired contact time. Rinsing is not required, but surfaces should be dry before coming in contact with food.
- Immersion in hot water at 170 degrees F. or more for at least 2 minutes.
- Exposure to a flow of hot water at 170 degrees F. or more (at the outlet) for at least 5 minutes.

The regulations specify some alternative sanitizing treatments such as hot air and steam, but most crackers/shellers opt to use either hot water or a chlorine solution as a sanitizing agent. Either of these will be effective; a chlorine solution is typically an easier and more cost effective solution for a small operator to implement.

Following are simple formulas for making 1000 and 200 PPM chlorine solutions:

1000 PPM – 1 gallon of household bleach in 50 gallons of water.

200 PPM – 1 tablespoon of household bleach in a gallon of water.

Note that the strength of a chlorine solution will need to be monitored and documented. This may be done with test strips that change color in the presence of chlorine. Note too that chlorine loses its strength quickly in the presence of organic matter, therefore it is important to clean pecans and equipment prior to sanitizing. The effectiveness of a chlorine solution is also dependent on its pH value. A pH value lower than 6.5 will cause the chlorine to begin to emit highly dangerous chlorine gas fumes, while a pH value higher than 7.5 will cause the chlorine to rapidly lose its effectiveness as a sanitizer. Finally, it is important to remember that chlorine is volatile, corrosive, and irritating to the eyes, and respiratory system. Proper ventilation during use and proper disposal of waste water is a must.

Last but not least, it is important to note that proper documentation is a vital part of any food safety plan. Items that ought to be documented include cleaning/sanitizing activities, the results of sanitizer strength tests, training activities, and so on. Proper documentation basically consists of a record that indicates what was done, who did it, when it was done, and the results of any testing or monitoring activity performed. As a practical matter, records should be kept for three years, or longer if the product is still on the market past three years.

Thankfully, pecans have never been implicated in any foodborne illness outbreak. But recent events have shown us that no segment of the food production and processing industry can afford to be complacent. For the sake of both the industry and the public, it's only right that we take every reasonable precaution we can to keep our pecans as safe, wholesome, and healthy as we know they are.

Oklahoma State Pecan Show 2009

Becky Carroll
OSU Horticulture & Landscape Architecture

Be sure to get the word out to everyone to enter their best pecans in the state show this year. There will not be any qualifying regional or district pecan shows this year. However, some county/area shows will be held at the discretion of the County Extension Educator. Winning entries from county shows will be sent to the state show. If no county/area show is available, growers may enter pecans directly by sending samples to Oklahoma State University, Department of Horticulture, Attn: Becky Carroll, 358 Ag Hall, OSU, Stillwater, OK 74078. Samples should arrive by January 22, 2010.

Samples should be entered in a sealed plastic or paper bag. Label the bag on the outside and place a label inside the bag. Information should include exhibitors name and address, county, and type of pecan entered. Be sure to follow the guidelines that are listed below before sending entries.

A few helpful hints: Take the time to select pecans that are all the same cultivar, or same size and shape natives – *don't send mixed pecans*. Select uniform, clean, uncracked pecans. Presentation can make the difference between two very similar samples. Make sure to send 2 pounds of pecans in a labeled and sealed bag.

General Rules and Guidelines

- All entries must be grown in Oklahoma during the current season.
- Each entry shall consist of two pounds of nuts.
- Entries deemed unworthy by the judges will not compete for awards.
- Label each entry as to exhibitor's name, address and cultivar of nuts. If more than one native (seedling)

pecan exhibit is made, identify the nuts from separate trees by numbers. Only one exhibit of each cultivar or native tree may be entered by one individual.

- Each entry will compete in one of the following 28 classes:

1. Apache
2. Barton
3. Burkett
4. Cheyenne
5. Choctaw
6. Comanche
7. Graking
8. Gratex
9. Kanza
10. Kiowa
11. Mahan
12. Maramec
13. Mohawk
14. Pawnee
15. Peruque
16. SanSaba Improved
17. Schley (eastern)
18. Shawnee
19. Shoshoni
20. Sioux
21. Squirrels Delight
22. Stuart
23. Success
24. Western
25. Wichita
26. Other Cultivars
27. Large-Native (seedling) 60 nuts/lb or larger
28. Small-Native (seedling) more than 60 nuts/lb

- Each grower is allowed to participate at one county show of his or her choice.

- Each grower is allowed to enter one entry in each show class with the exception of Class 26 (Other Cultivars), Class 27 (Large-seedling) and Class 28 (Small- seedling)

- Each grower may enter one entry from each native (seedling) tree.

- Entries should be shipped or mailed to arrive at the show at least one day prior to the deadline.

- County pecan shows will not be affected by these rules and procedures.

- Samples will be placed in cold storage, and judged before the Oklahoma Pecan Growers Annual Meeting. At that time, the winning entries will be displayed with awards and recognitions. All entries will become the property of the OPGA.

- First, second, and third place winners in each class at the State Pecan Show will receive ribbons.

- State Pecan Show Special Awards – Plaques will be awarded for the largest pecan entry, the entry having the highest kernel percentage, the champion native and the best entry of the show.

- If a qualifying show is not available, growers may submit entries in accordance with these guidelines directly to the State Show. Entries in the state show must be received by January 22, 2010 at the following address:

Oklahoma State University
Department of Horticulture & LA
Attn: Becky Carroll
358 Ag Hall
Stillwater, OK 74078

OPGA Pecan Source List

Due to large number of requests for pecans, pecan related items and services, a list of OPGA members was compiled a few years ago. It is time to update information to keep the list current. To be included on the web page, a grower must fill out the following information and return to the address below. If your business is already on the list, send in a new form or email (becky.carroll@okstate.edu) if no changes are needed.

Growers must be current OPGA members.

The list of growers and services is divided by county. This directory is a great tool for growers and consumers. The list is currently available at the following web site - http://www.hortla.okstate.edu/pecan/opga/pecansource.pdf.

Please fill out completely and return form to:
Oklahoma State University
Becky Carroll, Horticulture Dept
358 Ag Hall
Stillwater, OK 74078

Name of Business_____

Owner or contact person_____

County where business is located _____

Mailing Address_____

_____

Phone _____

Fax _____

Email _____

Website _____

Circle all that you would like to include:

Native Pecans	Improved Cultivars	Retail Shop
Wholesale	Mail Order	Buyer
Custom Cracking	Custom Cleaning	Custom Processing
Custom Harvester	Custom Grafting	Graftwood Supplier
Custom Manager	Other _____	

Horticulture Pecan Research Endowment
Michael Smith
OSU Horticulture & Landscape Architecture

As of this writing contributions total $51,050, and the Oklahoma Pecan Growers' Association has pledged $20,000. This looks like a big crop year in Oklahoma. If pecan prices are reasonable, it should be a profitable year. This is your opportunity to make a difference in the future of Oklahoma pecans and O.S.U. research and education. Creation of an Endowed Professorship will ensure that pecan research at O.S.U. continues indefinitely. Remember, our goal is to reach $250,000 to get matching funds from the T. Boone Pickens gift and the State of Oklahoma. Checks should be made out to the **O.S.U. Foundation** and mailed to **Michael Smith, Department of Horticulture and Landscape Architecture, 358 Agricultural Hall, Oklahoma State University, Stillwater, OK 74078.** Contributions to the Endowment are tax deductable.

Below is a list of those contributing to the Endowment.

2008
Paul and Maxine Haydon
Bert and Elizabeth Blumer
J.D. and Dwayne Scott
G.F. Parsons
Edward L. Boyd, Jr.
John Barnes
Henry Bellmon
Alvin and Debra Stein
Michael and Carole Smith
Virginia Merritt Autry
Tim Montz
Bag-A-Nut, LLC

2009
Joe Ihle
Diane Couch
Terry D. Powell
George Carlson
Dean McCraw
Carole and Max Matheson
Bill Ault
Glenn Taylor
Michael and Carole Smith

TAKING ORDERS FOR CIRCLE PECAN WEEVIL TRAPS.

$17.50 each. Contact Suzen Ihle at 918-367-6168.

Classified ads may be placed in the Newsletter for free by OPGA members. Send your ad to Mike Smith at mike.smith@okstate.edu and it will appear in the next newsletter and subsequent Newsletters until notification to remove the advertisement.

FOR SALE – FMC 4300 Diesel shaker $13,000. Call Tim Montz 940-733-0956.

FOR SALE – Top quality 'Pawnee' pecans wholesale (1000 lb minimum). Wichita Falls, TX area. Call Tim Montz 940-733-0956.

FOR SALE – Papershell pecans for sale, wholesale only. Tulsa area. Bob Knight 918-321-6011.

NEW PECAN BOOK — by Wes Rice., Pecans - Volume II, A Grower's Perspective.

Color pictures and descriptions of over 80 cultivars, including Oklahoma releases. Updates on all facets of pecan culture. Over 350 color pictures. Perfect bound —$ 32.95 + 2.50 S&H and 8% sales tax or AG exemption. Hard cover — $46.95 + 3.00 S&H + 8% sales tax or AG exemption. Wes Rice, 580-765-7049, 333 Braden School Rd., Ponca City, OK 74604

PECAN TREE SALE

Walls Family Farm
Container Grown 7 gal Tree Can
Grafted varieties 4-7ft. $18.00
Native Pecan 7 ft. $10.00
Winston 972-563-3991 Marilyn 972-235-3991
wallsfarm@sbcglobal.net
wallsfamilyfarm.com

"SIDES" SELF PROPELLED PECAN HARVESTER. Very maneuverable, making for a faster harvest. Well maintained and ready to go to work. Always stored under shed. $12,500. 405-277-3503

Membership Application

We invite you to become a member of the Oklahoma Pecan Growers' Association. Membership includes the *OPGA Newsletter*, *Pecan South* and *Pecan Grower*. Make your checks payable to OPGA and mail to:

Oklahoma Pecan Growers' Association
Janice Landgraf, Treasurer
RR 1 Box 148
Madill, OK 73446
okpecan@trinex.net (580) 795-7644

Name _____

Street Address _____

City, State, Zip _____

Phone ( ) _____ email: _____

❑ Renew ❑ New Member

Grower Member $50.00
Industry Member $125.00
Extension/Research/Student $40.00

Oklahoma Pecan Growers' Association
c/o Horticulture & Landscape Architecture
Oklahoma State University
358 Agricultural Hall
Stillwater, OK 74078-6027

Return Service Requested