

MNGA NEWSLETTER

The Quarterly Newsletter of the Missouri Nut Growers Association

January 2009

Winter Issue

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President's Message

Wow! What a year! Our immediate wallet gains realized as fuel prices dropped (according to my records, the last time I paid \$1.39 for gas was back in 2003) have been offset by concerns as comfortable, long-term financial cushions have been reduced to thin bamboo mats.

I don't know of any of our members who rely on nut production as their sole source of income but that doesn't mean we aren't sensitive to the costs of doing business. Economic jitters will have us all looking to the bottom line. There are some economies of scale: buy more and the cost per unit drops. On the other hand, there is no universal truth. Southwest Air fared well (continued p. 5)

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Is this your last newsletter?

Please check the mailing label – if the second line does not show you're a 2009 MNGA Member, it means you have not yet paid your 2009 dues and this could be your next to last newsletter. Remember to be able to vote at the Annual Meeting you need to be a 2009 MNGA member (yes you can pay the day of the meeting!). If you need a receipt, please indicate by providing an email address or a SASE with the dues payment. If you pay at the Annual Meeting, just ask for a receipt.

2009 Winter Meeting/Nut Show

The 2009 winter meeting and nut show is scheduled for February 6-7 at the Community Center in Nevada, MO. As in the past, the nut evaluations will take place on Friday morning, February 6, with the annual meeting on Saturday, February 7. On Friday morning we will need volunteers willing to help crack or separate nutmeats from shell. If you have a favorite pair of nippers and/or picks, please plan to bring them.

The tentative agenda for our Saturday, February 7 annual meeting is as follows: 8:30 Registration, coffee and treats, etc. 9:30 Welcome – Sara Jean Peters, President Grafting Report - Pepper Creek Farm Results of Nut Evaluation - Bill Reid Research and Harvest Updates Walnut - Mark Coggeshall Pecan - Bill Reid 2008 Pecan Harvest – Joe Wilson 2008 Walnut Harvest - Brian Hammons Southwest Center – Andy Thomas 10:30 Break 10:45 Technical Session – Bill Reid 11:15 Annual Business Meeting

Read and Approve Previous Minutes

President's Report Treasurer's Report Audit Committee Report Old Business: **Bumper Stickers** MNGA/INGA HARC meeting New Business: Election Vote on proposed by-law changes Scheduling 2009 MNGA meetings Other nut grower meetings Other 12:15 Lunch-Chili/soup, Cookies, and Conversation (and all for a mere \$5!) 12:45 Results of Cookie Contest and Awards 1:00 Introduction to the Pecan Growers Cooperative operation, Nevada, MO 1:30 Adjournment followed by tour of Pecan Growers facility north of town off Rt. 71

Nut Show Entries / Guidelines

Are you planning to enter the nut show? Participants can either bring their samples in Friday morning between 9:00 and 10:30 am or send their nut samples to Pat Miller so that the package arrives at the courthouse before the 5th of February. A separate form (see page 10) should be included with each entry. If you have more than two samples, please have copies made at a local copy center or contact your editor and request an electronic copy you can print. Extra forms will be available on Friday morning while nuts are being cracked and nutmeats weighed. MNGA members can submit one sample for each cultivar they grow.

Remember, the first round of judging is heavily weighted toward the percent kernel, so it is imperative that nuts be floated immediately after husking and aggressively cleaned of the husk (not shell!) to yield maximum percent kernel. Sample sizes this year will again be 30 nuts for pecan, 25 nuts for walnut, and 15 nuts for other nut species. MNGA members who choose to bring in samples on Friday morning will be asked to help evaluate the nuts -- so if you have a favorite pair of nippers or nut picks please bring them along also. Bill Reid plans to collect the samples after the meeting to continue the work on cultivar descriptors.



Rules for the nut show are pretty simple. If there are three or more samples of the same cultivar, it becomes a cultivar class. If less than three samples are entered for a cultivar, samples are then entered in the "all other cultivars" or "wild seedling" classes. To the extent possible, judges try to evaluate entries in "all other cultivars" as to how close the entries are to the standard for the cultivar as well as percent kernel. Within the wild seedling class, we are looking for trees that produce large nuts that crack out in halves for pecan and large pieces for walnut, separate freely of shell parts, and have kernel percentages >50% for pecan and >25% for walnut. Ribbons can be awarded for first, second and third place in each cultivar class and the "all other classes" at the discretion of the judges.

"EAT MO NUTS"

NEED AN INCENTIVE TO COME TO THE ANNUAL MEETING? Remember the past discussions about slogans and bumper stickers to make folks in Missouri more aware that the state is THE producer of black walnuts for the world and also a source of pecans? In an effort to promote awareness of this resource as well the Missouri Nut Growers Association, your board is printing a supply of bumper stickers. The slogan "Eat MO Nuts" was chosen by those attending the fall preharvest meeting at Howard Robert's farm. Bumper stickers will only be available at meetings (consider them an incentive to attend!): we will provide one free for each paid membership but members must attend a meeting to receive their free sticker. Members who have paid 2009 dues are entitled to a bumper sticker. If multiple years are paid for at one time, only one sticker will be given this year. Should the offer be available the following year, the member would get a free sticker in 2010, etc. In other words if you pay \$30 today for membership in 2009, 2010 & 2011, you will get one bumper sticker now. Assuming the deal is repeated next year, you would receive an additional sticker in 2010. Impatient? Do you want to decorate several vehicles? Additional stickers cost \$1.

Minutes: 2008 Business Meeting

President Howard Roberts called the annual business meeting of the Missouri Nut Growers Association held in Nevada to order on February 2, 2008. The secretary asked that the 2007 annual business meeting minutes be amended to include that Carroll Chancellor donated \$172 to the Special Fund for successful grafts. Approved.

The Treasurer's report showed a checking account balance of \$5750.46 as of 12/31/2006 with income of \$2069.00 and expenses of \$1598.67 for an ending checking account balance of \$6220.79 on 12/31/2007. The Special Fund balance grew from \$246 to \$428 in 2007 and is reflected in the checking account balance above. The Petty Cash balance remained at \$31.50 during the year and is not included in the above figures. Grant and Joyce Glatt conducted an audit of the 2007 financial records and found them in order. It was recommended that we use checks for easier record keeping.

New members in attendance were Pete Richardson of Carthage who is growing black walnut. Donna Deans of Garden City has pecan, walnut and hazelnuts. Frank and Karen Washburn from Monett are growing walnut at Shoal Creek. A moment of silence was held for members who passed away during the year.

Jerry Van Sambeek stressed the importance of completely filling out the membership form each year. The information is updated annually and is used for preparing mailing labels, compiling the bi-annual directory, and responding to inquires for sources of nuts, seed, scions, etc.

Carroll Chancellor reported that there were four master grafters this year. Norval Netsch, Ken Hunt, Earl Williams and Carroll had a total of 74 successful grafts. Carroll presented a check in the amount of \$128 to the Special Fund for the successful grafts.

The 2008 MNGA grafting day will be May 3 at the Steven's farm in Lathrop. Howard requested that people wanting specific scion should make their requests known prior to the meeting to insure that the cultivars would be available. Other grafting demonstrations will be held at Mt. Vernon and in the Bootheal. Howard volunteered to hold a pre-harvest meeting in early September. The lowa Nut Growers Association is interested in a joint meeting with MNGA in the Northern part of the Missouri this fall. The national Walnut Council Conference will be held in Columbia in August. A field day will include a stop at HARC.

The Northern Nut Grower's Association's Big Nut Award was presented by Bill Reid on behalf of Mark Coggeshall to Ken Hunt. The Ittners were thanked for their continuing contribution to MNGA.

The Nominating Committee proposed Phil Moore as president-elect, Barbara Ittner for secretary/treasurer and Grant Glatt for director-at-large. No additional nominations were received from the floor. Bob Dye moved that the nominees be elected by acclamation. Seconded and passed.

It was decided to select a slogan for use on the brochure and other promotional items. The members will be asked to review the suggestions in the newsletter and vote on their favorite. The list is:

Grow Nuts with Us Grow MO Nuts Eat MO Nuts The World Needs MO Nuts. The creation of a web site for the MNGA was suggested. Members are asked to contact a board member if they have the expertise to help create and maintain such a web site.

Bob Dye moved that the meeting adjourn. Seconded and passed.

Respectfully submitted, Barbara J. Ittner, Secretary/Treasurer

Nomination Committee Report

Dwight Ittner, Chair of this year's Nominations Committee, indicates the MNGA bylaws call for election or re-election of the MNGA Newsletter Editor and a Board Member-at-Large in the odd-numbered years. The Nominations Committee presents the following slate of candidates:

Board Member At-Large: Sam Fleet Newsletter Editor: Jerry Van Sambeek. Sam Fleet and his wife are computer

Sam Fleet and his wife are computer consultants in Kansas City and own a 40-acre farm in Kansas he is planting to pecan seedlings and grafted pecan trees with an emphasis on sustainability. Sam has been a member of the MNGA since 2005, a frequent attendee of our meetings, and currently serves as a Director on the Board for the Northern Nut Growers Association. As a MNGA Board Member At-Large, Sam will use his good people skills to assist in conducting the business of the association and act on behalf of the membership between meetings.

Jerry Van Sambeek is a research scientist with the USDA Forest Service, has a faculty appointment with the University of Missouri and Center for Agroforestry, is chair of the Education Committee for the Walnut Council, and serves as an internet black walnut expert for the Northern Nut Growers Association. He has served as your MNGA Newsletter Editor for the past four years. He thinks the duties of the MNGA Newsletter Editor are pretty transparent.



Proposed Changes to Bylaws

The MNGA By-Laws state that any proposed by-law amendments shall be published in the newsletter prior to the first meeting of the year (normally the annual business meeting) and by-laws amended if approved by a two-thirds vote of members attending. Two sets of amendments have been proposed.

Under Article VI. Meetings add the following three sections:

Section D. The Board of Directors, standing committees, and subcommittees of the Board of Directors are authorized to meet by electronic communication media as long as all members may participate.

Section E. A quorum for the Board of Directors meeting will be a majority of the Board members. A quorum for the annual business meeting shall be twenty percent of the currently paid members.

Section F. Meetings shall be conducted using the current edition of Robert's Rules of Order.

Under Article XI. Committees, combine original section B with section A and amend by-laws with following new sections:

Section B. Membership Committee The membership committee shall be appointed by the President and consist of one or more members as determined by the president. At least one member will be a member of the Board of Directors. The committee will promote membership in the association through means determined by the committee. A committee report will be presented at the annual meeting.

Section C. Special Committees Special committees may be appointed by the President to perform a specific task. A charge will be given to the committee by the president. Upon completion of its task, the committee will give a final report to the president and then cease to exist.

2009 Nutty Cookie Contest

Leave it to the MNGA Board of Directors to come up with a new twist to try to promote use of our product among our membership. We would like to ask all of you to be a participant in our FIRST ANNUAL NUTTY COOKIE CONTEST to be held as part of the February 7 annual meeting at the Nevada Community Center.

WHO CAN ENTER? MNGA members, spouses, and children.

PRIZES? Ribbons.

FAME? First place recipes to be published. ENTRY CLASSES? Black walnut, pecan, chestnut, hickory, and a miscellaneous class. A class will be made up of a minimum of three entries for each variety of nut. Nut varieties with fewer than three entries will be combined in the miscellaneous class with other entries in that class. Nut varieties are limited to those that could be grown by the cook on their property. The nuts may be store bought or home grown, wild or grafted. Some examples of excludable nuts would be Brazil nuts and macadamia nuts.

DIVISIONS? Adult and Junior (18 years and under).

AMOUNT? Two dozen (24) cookies

TYPE? Any which would include drop, bar, rolled, etc.

RECIPE? Must be submitted in an easy-toread format. Cook's name should not appear on the recipe.

ENTRY FORM? Available in the newsletter and at the registration desk.

PACKAGING? Make sure that the cookies are well covered. If using a reusable

container, your name must be on the underside of the bottom piece only.

JUDGING: Judges will be looking for issues such as off-flavor, over- or underbaked, poor appearance, whether recipe is included, insufficient quantity, doesn't conform to recipe, i.e., soggy 'crispy bars', chocolate chip with no visible chips, etc.

TASTING? Yes! Cookies will be available for tasting at the annual meeting lunch.

Joyce Glatt has kindly volunteered to be the Chair for the Nutty Cookie Contest. She is looking for volunteers to assist in registering entrants and handling other details connected with this fun event. Judges and their immediate family members may not enter cookies for judging.

Wanted: Grafting Meeting Site

Have you considered hosting the spring meeting usually held in early May (southern part of state) to mid-May (northern part of state)? At the annual business meeting, we will be looking for someone willing to volunteer who has some pecan and/or walnut saplings ready for grafting and a protected area under which we can conduct a short meeting and the scionwood swap. If you think you're willing and need more details, please contact Phil Moore, Sara Jean Peters, or any other member of the MNGA Board of Directors before February 6.

NEED FOR YOUR INFORMATION ON MEMBERSHIP FORMS

It really helps when you fill out all the requested information on the membership form. I may refer to it several times a year. I get numerous requests by telephone and email for nut information. If you have a product or service available, I would really like to know about it. It would also help if you could tell me in what area you are located. In the past year I have had requests for various kinds of nuts (including hickory and heartnut), nut meats, scion, grafting lessons, timber, pecan cracking service, walnut wine, trees, etc. Buyers have expressed interest in a couple of pounds of nuts to a ton. Requests come in from around the country. Some people are willing to drive 100 miles or so to pick up a product, others want it shipped.

The easiest way for me to pass on a request is to use e-mail. Don't hesitate to attach a note to your membership form. You can write around the edge or use a separate page. If you indicate that you have products to share or sell but mark that you do not want your information given out, I don't give out your name unless I contact you directly. It is nice to be able to answer inquiries in 10 minutes but sometimes it takes several hours to provide appropriate information.

If you know of someone that might be interested in joining MNGA, by all means give them a membership form. I can also send out a complimentary newsletter to prospective members. To save both postage and printing costs, whenever possible I would like to send that letter by e-mail.

> Barb Ittner, Secretary/Treasurer dwighti@netins.net or 417-436-2351

Pecan Yields and Development

In his report at the University of Missouri Center for Agroforestry review held January 7-8, Ken Hunt provided preliminary information on the 2005, 2006, and 2008 yields and summary of phonological descriptors for fruiting from the replicated pecan cultivar trials at the Horticulture and Agroforestry Research Station. Due to the 2007 Easter Weekend freeze the few nuts produced were not harvested. Ken indicates that 'Kanza' is becoming the premier cultivar for Oklahoma, Kansas, and Missouri as far north as the I-7corridor or perhaps further north to Highway 24 (Table 1). Ken also tracked the time of bud break, time of male and female flowering, pecan nut development, nut shuck split, and fall leaf drop of the same cultivars (Table 2). This information will be provided to Dr. Miller at St. Louis University to continue her work on evaluating the genetic diversity of the overall pecan population.

Table 1.—Annual yields for 2005, 2006, and 2008 of 16 northern pecan cultivars planted in spring 1995 at HARC.

	Mean yield (lbs/tree)		
Cultivar	2005	2006	2008
Kanza	3.5	10.8	47.5
Colby	8.9	14.3	40.6
USDA 64-11-17	7.4	17.2	39.8
Kussman	6.1	8.0	33.3
USDA 62-1-15	2.0	6.2	32.3
James	6.4	8.5	31.2
Canton	1.8	2.9	28.0
USDA 64-15-85	1.7	4.1	26.7
Peruque	3.6	8.2	26.0
Goosepond	2.2	5.6	25.1
Shepherd	3.9	6.7	20.1
Witte	3.7	2.7	16.9
Warren #346	1.0	0.6	15.6
Ste Genevieve	1.3	5.6	14.4
Norton	2.3	2.9	12.1
Posey	6.1	6.4	11.2

Table 2.—Julian date (days after January 1, 2008) for several developmental stages for 11 northern pecan cultivars in HARC pecan cultivar trials.

Stage of Pecan Fruit Development						
Cultivar	A	В	С	D	E	F
Canton	212	233	240	260	266	274
Colby	212	233	246	260	266	274
Goosepond	205	233	240	260	266	274
Witte	212	233	240	260	266	274
James	205	233	240	260	266	274
Norton	205	233	240	260	274	281
Peruque	212	233	240	266	274	281
Shepherd	212	240	246	266	281	288
Kanza	212	240	246	274	281	288
Posey	212	246	253	274	281	288
64-11-17	212	246	261	274	281	288

Stages: A = Heart; B = Water; C = Shell hardening; D = Dough; E= 1/4 shell color; and F = Shuck Split.

President's Message Continued

initially, having locked in fuel costs way below the \$149/barrel high point. Now they reportedly have 70% of their needs locked at \$55/barrel...with actual price below \$40. Pity the fertilizer dealers who locked in high prices, fearful of increases, only to see the bottom fall out of the market.

As producers, we are sensitive to both ends of the market: what it takes to produce the crop and what we can get for our product. All of us know that there are things we can control...for example, spraying and fertilizing ...some over which we may exercise some control...water supply...and those beyond our control...like Easter temperatures in the teens. Perhaps this is the year that we choose to patrol our orchards and spot spray problems rather than fog the entire area. Perhaps we look to diversify our sales. Our secretary has been diligent in making members aware of marketing opportunities based on requests she receives from retailers. Are you taking advantage of her efforts? ARE YOU MAKING HER JOB EASIER BY PROVIDING YOUR **MARKETING INFORMATION???**

I'm fine-tuning my hickory production. Why is it that pignut hickory nuts have such a mixed reputation? All of mine taste good now. Does it matter how they are stored post-harvest? I've got the nuts...just need to find the market. I have a source of shellbark hickories...but ALL the nuts we picked up this year were empty. The hardball-sized fruits are impressive but there's no use growing something you can't convert to food! Margie, the secretary at our Natural Resource Conservation Service office, has fond memories of her grandmother collecting nuts from THE TREE. I gave her a couple of my Kwik Krop nuts...far bigger, easier to crack, and more meat for the muscle. Margie's very interested in me grafting some improved wood onto a few of the young trees around her place. I won't charge her but there may be others who'd want the service on a larger scale and be willing to pay for it. There are folks who visit the local huller who take home a sack full of the hulled nuts to crack for

personal use. Would they pay for a smaller bag of improved nuts from grafted trees that had more to offer for less work?

As an organization, we face similar balancing acts. How do we make sure our members get the most benefits from their participation in MNGA? Let me point out that there is a difference between **MEMBERSHIP** and **PARTICIPATION!** My sincere thanks to all the Board members for their participation in our meetings and Internet exchanges.

I think we have two great NEW offerings at our February meeting. The nut cookie competition should be lots of fun for both bakers and tasters. The lunch will provide more time for conversation...something that seems to be the highlight of all of our meetings. The post-lunch outing is an opportunity to see "what's on the ground"...how local pecan growers have bridged the move from production to market. We will need a few extra volunteer hands for both the cookie contest and the luncheon. Pitch in. Offer to help organize the 2009 gatherings. I'd like to see representatives from many other nut growing organizations stopping in to visit our meetings but, realistically, that means they need to know of our plans at least six months in advance so that the information can be included in their newsletters. The Board needs your suggestions as we plan our 2009-10 events! Can we hear you now??

Sara Jean Peters, President

Harper Posthumously Receives Lifetime Achievement Award

Larry Harper, a past MNGA President, was one of two 2008 recipients of the American Agriculture Editors Association's (AAEA) Lifetime Achievement Awards. Melba Switzer-Harper attended the 10th Annual Agricultural Media Summit dinner in late July in Tampa to accept the award on Larry's behalf. Larry was recognized for serving as the AAEA President from 1989 to 1990, for helping create the association's first photo workshops, and developing the Master Writer Program. The latter program honors excellence in written communications and reporting. Larry also helped organize the 1984 Flame conference held at a lodge near the Lake of the Ozarks that eventually led to creation of the AAEA Professional Improvement Foundation.



Melba Switzer-Harper accepts Larry Harper's Lifetime Achievement Award from Larry Dreiling, Chair of the AAEA's Service Awards Committee (photo courtesy of Steve Fairchild)

WINTER MNGA BOARD OF DIRECTORS' MEETING

The MNGA Board of Directors will convene their winter meeting, Friday, February 6, 2009 at 1:00 p.m. at the Nevada Community Center. The time and location may be adjusted if directors are needed to assist with preparing nuts for judging but we will not begin before that time and any change of location will be posted at the Center. All MNGA members are welcome to attend. Please contact President Sara Jean Peters (see contact information elsewhere in this newsletter) to receive an advance copy of the agenda.

News and Notes

The following are new MNGA members since the fall issue of the newsletter. If you know or meet these individuals, let them know you are a member and welcome them to our association. Mrs. J. McGill, Imperial MO Donald McCoun, Kansas City MO Sandy James Naylor, Salisbury, MO Philip Wedel, St. Louis, MO Glennon & Joan Gildehaus, Washington Raymond Kimminau, Adrian, MO

The Ittner's received a newsletter from the Vernon County Farm Service Agency that gives March 15 as the final date to purchase NAP Insurance on pecans. The fee is \$250/crop with \$750 max/county. It is a requirement to be eligible for SURE assistance in a program sponsored by the US Department of Agriculture. What this means is not clear to several walnut growers; however, it might be clear to pecan growers and could be a topic for discussion at a future meeting.

An internet inquiry was received asking if we had heard of walnut wine. Dwight and Barb Ittner were willing to go on-line and do a Google search on "walnut wine" to come up with the following answer. Yes, there is walnut wine. Several recipes were given with most using green walnuts and one recipe uses the leaves. The Black Walnut Winery in PA does not appear to produce or sell walnut wine. The recipes suggest walnut wine contains quite a bit of spices in it as does walnut liqueur. Recipes do not specify what walnut species the green nuts or leaves are harvested from, but one would presume it is not black walnut.

Enjoy the Fruits of Your Labor

As nut growers, we understand what it takes to produce nuts on our trees; however, many of us do not appreciate the many uses that can be made of our product. Maybe this tasty delight will help.

Black Walnut Linguini and Clam Sauce Ingredients:

- 4 tablespoons butter
- 2 ounces (cloves?) garlic, crushed
- 4 whole clams
- 2 ounces black walnut kernels

- 1 tablespoon Chablis white wine
- 3 ounces whole baby clam juice
- 2 tablespoons fresh parsley, chopped
- 2 ounces of heavy cream
- 1 ounce Parmesan, grated
- ³⁄₄ cup whole baby clams

7 ounces fettuccine or linguini, cooked Directions: Over a medium-high flame, add butter, garlic, and whole clams. When garlic starts to turn brown, add walnut kernels and stir just a few minutes until caramelized in color. Add Chablis. Add clam juice and lower the heat to medium or medium-low. Add fresh parsley, cream, and Parmesan, and mix until smooth. Let simmer on heat until sauce starts to thicken. Add baby clams and noodles. Serves 4.

Recipe courtesy of Bongo's Bistro, 106 West Street, Stockton, MO (417-276-2221) as published in Missouri*Life* December 2007.

2009 Northern Nut Grower Association Annual Meeting

The latest issue of *The Hoosier Kernel* indicates the 100th Annual Meeting of the NNGA will be held July 19 thru July 23, 2009 at Purdue University, West Lafayette, IN. Very affordable campus housing will be available as duplex rooms (two double-occupancy rooms sharing one bath). Affordable, good meals will be served in a modern dorm dining hall. Sunday evening begins with a BBQ mixer in the walnut woods at Martell Forest. Dr. Jules Janick will deliver the keynote address on Monday followed by technical presentations and an auction that evening. A tour of grafted walnut plantings is planned on Tuesday followed by and evening banquet.

Report on INGA/MNGA Meeting and Chestnut Roast Trip

The following is condensed from the report prepared by AI Beck following the trip Iowa Nut Growers Association (INGA) members made to the UMC Horticulture and Agroforestry Research Center on October 17 for a joint meeting with the MNGA and on October 18 for the Chestnut Roast. The INGA group traveled by chartered WindStar Coach who substituted a 59-passenger bus for the smaller charter bus which made for a nice very comfortable ride along with an excellent driver. The Missouri Nut Growers members were very gracious and met us at our motel. The INGA members were then joined by a number of Missouri Nut Growers for a partial tour of the Horticulture and Agroforestry Research Center (HARC) in the evening after which both groups enjoyed an evening meal together.

The evening tour was led by Dr. Jerry Van Sambeek of the Univ. of MO.; areas visited emphasized those not included in the Chestnut Roast tours the next day. These areas included special black walnut and pecan cultivar plantings, demonstration plots showing impact of undergrowth vegetation on black walnut growth, a flood tolerance facility used to study impact of flooding on several species, utilization of pine trees to influence black walnut growth habits, and several other study areas of interest to nut growers. Detailed results of the study areas visited were provided to the nut growers in both verbal presentation and handouts.

The next day was spent at the chestnut roast. The MNGA had graciously provided for a special parking space for our coach which was right up front and overlooked the grounds which made the coach easily accessible to rest during the day. The centerpiece was the roasting tent where samples of roasted chestnut were available. Numerous vendors were present in another tent displaying and providing samples of all kinds of Missouri horticultural products from nuts and nut products to wines, juices, plants, trees, candies, ice creams, etc. Many of these products were also available for purchase. Cooking demonstrations with chestnuts were also included.

Guided tours of study sites near the main tent were available, most of which had been planted to nut crops. These included but were not limited to Chinese chestnut repository and evaluation plantings, plantings of black walnut seedlings from their breeding program, planting of heavily pruned and trained black walnut mother trees growing on trellis's for breeding purposes, and the zone 5 evaluation planting.

The day ended with an INGA business meeting at the HARC office followed by an evening meal at the local casino which was absolutely delicious. The group headed home the next day.

A special 'THANK YOU' goes to all those lowa and Missouri nut growers who made the trip so enjoyable and especially to the Missouri organizers who worked so closely with us in the planning of the trip and making the trip such a success. **Great "going" Missouri Nut Growers.**

Minutes: Pre-Harvest Meeting

President Sara Jean Peters call the MNGA Board of Directors meeting to order on September 6, 2008 in Howard Robert's barn after the pre-harvest tours. In attendance were Sara Jean Peters, Phil Moore, Barb Ittner, Howard Roberts, Dwight Ittner, Grant Glatt, and Joyce Glatt.

Barb, MNGA Secretary-Treasurer, reported that as of September 5, 2008 we had \$6,954.02 in checking with a few outstanding deposits and bills and a Special Fund balance of \$743.05 (included in the checking account).

As part of his membership report, Grant Glatt indicated that he called all members and encouraged delinquent members to renew. Grant was thanked heartedly for his work in contacting members. Current membership is 132 paid members.

Sara distributed a publicity release that she sent out to area newspapers and extension offices. Pat Byers and Jay Chism were two extension employees that attended today's MNGA meeting. Sara is developing a master newspaper contact list by county to aid in future publicity endeavors.

A busload of Iowa Nut Growers and a few Missouri Nut Growers will have an opportunity to interact at HARC on October 17 (see story in newsletter). The group will enjoy some refreshments provided by MNGA, have a guided tour of HARC and then the two groups will visit at a no-host dinner at an area café. The group will also attend the Chestnut Roast.

As part of old business, Phil moved and Grant seconded that the February 1, 2008 minutes be approved. Passed. Dwight moved and Grant seconded that the February 2, 2008 minutes be approved. Passed.

The origin of the Special Fund is still not clear. Some years back funds were granted to Mark Coggeshall at MU from the Research Fund. Future references to the Fund will be called the Special/Research Fund.

The members present at the annual business meeting this morning selected 'Grow MO Nuts' as our slogan. Phil moved and Howard seconded that 250, 2-color bumper stickers be printed with the MNGA logo and Grow MO Nuts slogan. The cost is quoted as \$0.98 each for a total of \$246.00. Passed. Each paid membership will be entitled to one free bumper sticker. The member must personally attend a meeting to receive the bumper sticker. Additional bumper stickers will be sold for \$1 each. Hammons Products Company will be offered the opportunity to underwrite the cost of the bumper stickers. Sara will make posters with the MNGA logo and Grow MO Nuts slogan. Local hullers will be asked to post one. It was suggested that local contact information be written at the bottom of the poster. Laminating the poster was recommended. The size is $11 \frac{1}{2}$ " by 14". Joyce volunteered to make two yellow and green banners with the new logo.

Joyce reported that not a single Northern Nut Growers hat was sold at their annual meeting. The hats were pastel and cost \$15. The idea of selling MNGA hats was tabled. A MNGA patch was discussed as something that could be sewn on various clothing items. No action was taken on the patch idea.

A MNGA web site was discussed. Cost to maintain a domain is currently about \$100 a year. No one on the board has the expertise to set up and maintain a web site nor could they think of a member who could do the work. Piggy backing on a University or Hammons website was discussed. It was thought that a web site might result in increased requests for material/product donations to outside groups. If a website is established, it would be important that the site be well maintained and that could be a problem. It was decided to bring up the website in the newsletter and at the annual meeting to see if a member could be found to provide more information on what would be involved in maintaining a website.

Under new business it was reported that *Pecan South* will no longer offer discounted subscriptions to MNGA members unless all members subscribe. Per a recent letter from Pecan South, this is no change in policy but increased costs have dictated enforcement. Membership dues would have to be increased \$12 to cover the new subscription price. The secretary was instructed to write Pecan South and express regret over the decision. Currently 45 members subscribe.

Several bylaw amendments were proposed. Each was discussed and passed as written with a couple of exceptions. The proposed bylaw amendments will be printed in the next newsletter. The creation of a publicity committee was discussed and tabled.

A more complete description of officer duties has been compiled for president, president-elect and secretary/treasurer. Due to the lateness of the hour, discussion of job descriptions for remaining board members was tabled.

Several members have spoken highly of the newsletter. The current cost to produce and mail four eight-page issues is \$5.40 annually. Some issues contain additional pages which increase the annual cost. Members may now request the newsletter electronically which will hold down costs.

Dwight was appointed to chair the nomination committee. It is hoped that two names can be nominated for each position.

Throughout the year requests for referrals are received for various items such as seed nuts, nutmeats, nut crackers and scion. The majority of the people are potential paying customers. The contact is generally by email or phone. The secretary tries to come up with a list of growers who may be able to help each individual. Members need to let the secretary know what products they have available. We also need to know who would be willing to demonstrate grafting.

The annual meeting in Nevada was discussed. Program ideas included talks by Jordan Prindle, new Forester for Hammon Products Company; State requirements for selling nutmeats; discussion of a possible web site; including a lunch of sandwiches and chili/soup; a post meeting tour to the Missouri Northern Pecan Facility.

Newsletter item suggestions for next issue include COOL, Pecan South subscriptions discontinued, marketing nuts, scion wood, volunteers to serve as board members.

> Respectfully submitted, Barbara J. Ittner, MNGA Sec/Tres

Pecan South Discount

Pecan South has notified us that we can no longer offer discounted subscriptions to Pecan South unless our entire membership subscribes. In order to comply with the Pecan South terms, it would be necessary to increase MNGA dues to all members by \$12 (the discounted price effective 2009). Since only a portion of our members subscribe to Pecan South, the board voted to discontinue offering the subscriptions. Pecan South indicated that there was no change in their policy, they were just enforcing an agreement that had been made many years ago.

It will now be necessary for you to send subscription money directly to Pecan South at their new mailing address 4348 Carter Creek Pkwy, Suite 101, Bryan TX 77802. Cindy Wise is listed as the editor. The phone is 979-846-3285. Check your last issue for your renewal date and current subscription price.

For those of you that have sent in a Pecan South renewal along with your membership dues, your membership will be extended an additional year. If that is not agreeable, please request a refund of the subscription amount from the treasurer.

Wanted to Buy, Sell or Trade

For Sale: One Meyers (\$2,700) and seven Champion Nut Crackers (\$2,200 each) or total for all of \$16,000. Owing to recent deaths in the family, James Pecan Farms in Brunswick is liquidating some of their machinery that is still in excellent working condition. Call 816-858-5766 or email <u>bbknight88@earthlink.net</u>.

MNGA members are entitled to one free classified ad per year. Subsequent runs of that classified ad or another classified ad are \$5 per column inch. Camera-ready display ads cost \$5 per column inch per issue. For details, contact the Treasurer Barbara Ittner or Newsletter Editor Jerry Van Sambeek.

Upcoming Meetings

February 16-18, 2009; 29th Annual Missouri Small Fruit and Vegetable Conference, Clarion Hotel, Springfield, Missouri. The first day is 'back to the basics'. For more details go to the http://www.mtngrv.missouristate.edu/commerc ial/conference.htm website or contact Conference facilitator Pamela Mayer at 417-547-7533.

April 3-4, 2009; All Iowa Horticulture Exposition, Bridge View Conference Center, Ottumwa, Iowa. The trade show will feature well known and expert speakers and a range of products and equipment associated with horticultural plants including nuts. For more information and to register go to www.iowahort.org website.

May 31-June 3, 2009; Eleventh Association of Temperate Agroforestry Conference, Stoney Creek Inn, Columbia, Missouri. For details go to <u>http://www.centerforagroforestry.org/events</u> /<u>afta/index.asp</u> website or contact Julie Rhoads at <u>Rhoadsj@missouri.edu</u> or 573-882-3234.

July 19-23, 2009; 100th Anniversary Meeting of the Northern Nut Growers Association, Lafayette, Indiana. Details in *The Nutshell* or posted on www.nutgrowing.org website.

August 2-5, 2009; Walnut Council Annual Meeting, Centerville, Indiana. Details and registration forms will be posted summer 2009 at <u>www.walnutcouncil.org</u> or can be obtained from Liz Jackson at <u>Jackson@purdue.edu</u> or 765-583-3501.

September 23-36, 2009; Black Walnut Festival, Stockton, Missouri. Activities include a carnival, parade, crafts, food, and queen contest. For more information contact Debbie Whisler at 816-229-8558 or 816-228-6322, the Stockton Chamber of Commerce at 417-276-5213 or <u>www.stocktonmochamber.com</u> or Hammons Products at 888-4bwnuts.

October 2-4, 2009; 29th Annual Brunswick Pecan Festival, Brunswick, Missouri. For more information contact Tammy Taylor at 660-548-3340 or visit the <u>www.brunswickmo.com</u> website.

Mid-October 2009; Seventh Annual Chestnut Roast, New Franklin, Missouri. Details are posted at <u>www.centerforagroforestry.org</u> website, or can be obtained by contacting Julie Rhoads at <u>Rhoadsj@missouri.edu</u> or 573-882-3234.

Photographs from MNGA and Other Nut Organizations Meetings and Events







2009 NUTTY COOKIE ENTRY FORM

TAG # _____(Assigned when registering)

NAME:			(5	
CHECK APPROPRIATE CATEGOR CATEGORY: ADULT KIND OF NUT: B. WALNUT TYPE: DROP E	JUN PECAN	HICKOR	Y CHESTNUT	OTHER
		_	COMMENTS	
Internal characteristics: Texture, Grain, color, etc.	25			
Flavor:	30			
Good use of nuts:	10			
Miscellaneous:	10			
FINAL SCC	RE:			
= = = = = = = = = = = = = = = = = = =				= = = = = = = =
ENTRY AND EVALUATION FORM CULTIVAR NAM		/AR NAME: _		
	TREE I	DENTITY		
SUBMITTED BY: ADDRESS:				
Duplicate this entry form as needed and submit one entry form with 30 pecans, 25 walnuts, or 15 nuts of any other nut species. Send entries to Pat Miller, Extension Office, 100 W Cherry Suite 2, Nevada, MO 64730 so that they arrive at the Courthouse before February 5, or bring entries in between 9:00 and 10:30 on the morning of February 6, 2009. Notes:			tion below and entr t by the Evaluation Number of Nu Sample Weig Kernel Weigh Average Wei	Committee uts Cracked jht nt ght/Nut

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"EAT MO NUTS"

MNGA Newsletter is the official publication of the Missouri Nut Growers Association, Inc. This

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Membership Application

Missouri Nut Growers Association

Name:					
Address:					
		Zip Code:			
Telephone: E	imail:				
We prefer newsletter: Paper copy thru Post Office; PDF attachment to an email; We grow: Walnuts; Pecans; Chestnuts; Other nuts (list) We sell nuts: Wholesale; Retail; We do not sell at this time;					
Scionwood Varieties: Have to share		; Need;			
Please check which of the following should <u>not</u> be included in the 2010 MNGA directory: Address; Telephone; Email; Species grown:; Sales info:; Scion interest;					
Payment enclosed to cover: MNGA annual dues (\$10/year) Voluntary contribution to Special Fund Green Horizons (check if not receiving) Pecan Grower magazine (\$8/year)) 454 Noe	to: Barbara Ittner, Treasurer Ittner Road I, MO 64854-8137			
Total amount enclosed is \$ for years	5				

Missouri Nut Growers Association Jerry Van Sambeek, Newsletter Editor 202 Natural Resource Bldg, UMC Columbia, MO 65211-7260

RETURN SERVICE REQUESTED

Scenes from the October 2009 Chestnut Roast

