

**Wine-Grower-News #315**

**9-12-15**

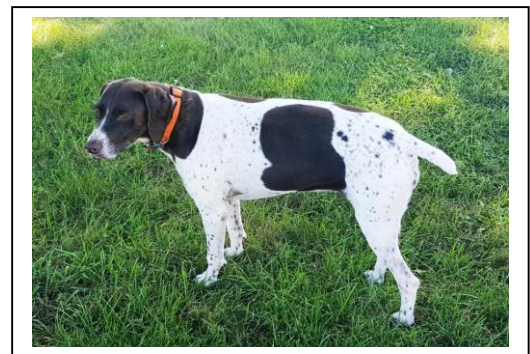
Midwest Grape & Wine Industry Institute: <http://www.extension.iastate.edu/Wine>

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***Skunk P.U. Potion that Really Works!***

I have written this “*Skunk P.U. Potion*” article before but was reminded of it again this past Wednesday evening when Hazel, my German Shorthair was sprayed again by a skunk for the third time this summer. Direct hit in the face this time! She is a slow learner. This has happened many times over the last few years. You would think she would leave them alone when she finds them while roaming around our Christmas tree farm in the evening.



(Above) Hazel, the skunk hunter.

I write this article for all the many vineyards and wineries who have dogs roaming around their property.

My guess is that many of you have already run into this problem and took the advice of friends and family who suggested using tomato juice, apple juice, baking soda, hot water, vinegar, apple shampoo, Masengill, Selsun Blue shampoo, etc, etc. etc..... I have had dogs

all my life and my experience with these products to clean up skunk P.U. has not been very good.

Back around 2002 I was listening to WHO Radio in Des Moines one day and had heard of a new formula developed by Illinois chemist Paul Krebaum. This is his formula:



1 quart of 3% hydrogen peroxide,  
1/4 cup of baking soda  
1 – 2 teaspoons of liquid soap.

I have had great success in first wetting the dog down with a garden hose and then quickly mixing the above products into about 1 qt. of water. I then quickly rub this diluted mix into wet hair of the dog. I let it set for about 1 minute and then rinse the dog off. *Voila'*, the Skunk P.U disappears.

(Above) Ingredients I always have on hand.

This mix cannot be contained in a bottle because of the chemical reaction and the pressure increase that occurs when the baking soda and hydrogen peroxide is mixed. The secret is to mix it the just prior to the application and rub it in very well.

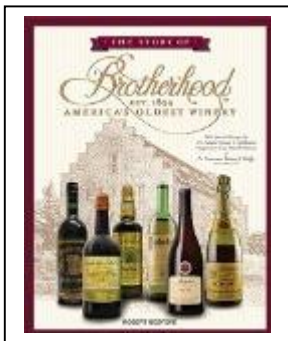
End Result: A Skunk P.U. Potion that really works! *mlw*

You can learn more about this recipe here: <http://home.earthlink.net/~skunkremedy/home/>

**Did you know?** Spotted Wine Drosophila (SWD) larva can survive 1-2 weeks at 0°F inside of fruit samples in a freezer and still survive. This is what [Joe Hannan](#), ISU Commercial Horticulture Specialist has recently found out.

Per telephone conversation with Joe Hannan on 9-10-15.

## ***The Story of Brotherhood Winery - Book Review***



I just finished a very entertaining and fact filled book titled: “*The Story of Brotherhood - Est. - 1839 Americas Oldest Winery*”, copyright 2014 by Robert Bedford. This is a quick read consisting of 120 pages with 350 historical photos and great graphics. It definitely is a story or America’s oldest operating winery, but it also a great history of America’s booze business over the past 175 years.

The book starts out describing how John Jaques, a New Jersey born shoemaker planted the first commercial vineyard at Little York, now Washingtonville, NY in the Hudson Valley. The Hudson Valley is considered the birthplace of American Viticulture. Mr. Jaques started planting grapes in 1835 and delivered his first load of grapes to New York City in 1837. Refusing to sell grapes

*in New York at the low price of 13 cents per lb. in 1838, Mr. Jaques hauled his grapes back home and decided to start making communion wine for the Presbyterian Church becoming a commercial winery called Blooming Grove Winery” in 1939. Later to be renamed Brotherhood Winery in 1886.*

*Catawba, Concord, Delaware, Diamond and Isabella were the foundation winegrapes for Brotherhood Winery for many years. Dry, sweet, still, sparkling wines along with ports and brandies were made from these grapes. Later on in its history a wider range of grapes were used originating from both the east and west coasts.*

*Today after several generations of different owners, Brotherhood Winery still survives today as a very successful winery producing over 1.2 million gallons of wine per year. It is a winery with a very rich history and one that I would love to visit. You can check out their winery and order a copy of this book (\$19.95) from their homepage here.*  
<http://www.brotherhood-winery.com/>

**Buy & Sell Grapes on the Iowa Wine Growers Association’s FREE Grape Exchange WWW site here:**  
<http://iowawinegrowers.org/category/classifieds/>

## **Zorvec – New Fungicide from Dupont**

Dupont announced on September 2<sup>nd</sup> that the EPA had granted registration of the fungicide called “Zorvec™”. Oxathiapiprolin is the active ingredient. Zorvec is the first member of a new class of fungicides ( piperidinyl thiazole isoxazolines - [FRAC](#) code U15) which represents a step change improvement in disease control for growers of potatoes, grapes, vegetables and other specialty crops. Downy Mildew will be the primary disease control use in grapes.

Through a previous agreement, DuPont has granted a license to Syngenta to develop products containing DuPont’s fungicide oxathiapiprolin. Under the terms, Syngenta will receive exclusive rights for foliar and soil uses on all crops in the United States, Canada and Puerto Rico.

Zorvec will probably be launched in 2016. It still requires individual state approval. The [CDMS Label](#) site has yet to post the label.

Further Information:

- a. DuPont™ Zorvec™ Disease Control Receives Registration Approval from U.S. Environmental Protection Agency, 9-12-15 PRWeb:  
<http://www.prweb.com/releases/dupont-crop-protection/oxathiapiprolin-zorvec/prweb12939043.htm>
- b. Oxathiapiprolin Data Sheet: <http://www.alanwood.net/pesticides/oxathiapiprolin.html>
- c. Oxathiapiprolin, a new fungicide active ingredient for control of diseases caused by Oomycetes, 2015 American Pathological Society:  
[http://www.apsnet.org/meetings/Documents/2015\\_meeting\\_abstracts/aps2015abP11.htm](http://www.apsnet.org/meetings/Documents/2015_meeting_abstracts/aps2015abP11.htm)

## ***Aronia Berry Harvest Underway***

The Iowa Aronia Berry harvest is underway and from what I have heard, yields are exceptional. This is the time of year when many of the Iowa aronia growers try to entice Iowa wineries to buy their berries and sell aronia wine. I have included a list of Iowa wineries that I am aware of who are producing and selling aronia wines.



### **Iowa Wineries Producing and Selling Aronia Wine:**

[Back Country Winery](#) – Stratford, IA  
[Bel-Aire Estates Winery](#) – St. Ansgar, IA  
[Café Rose Winery](#) – Edgewood, IA  
[Dome Winery](#) – Belmont, IA  
[Wooden Wheel Vineyards](#) – Keota, IA

[Hannel Cellars](#) – Sioux City, IA  
[LaVida Loca Winery](#) – Indianola, IA  
[Prairie Crossing Vineyard & Winery](#) – Treynor, IA  
[Townsend Winery](#) – Hansel, IA

### **A Few Aronia Berry Wine Recipes:**

- a. Blazer Farmz: <http://www.blazerfarmz.com/recipes/recipes26.html>
- b. Jack Keller: <http://winemaking.jackkeller.net/aronia.asp>
- c. Midwest Aronia Berry Assn. Dry Mead: <http://midwestaronia.org/aronia-dry-mead/>
- d. Cook 13.com: [http://recipes.cook13.com/r-11271-Chokeberry\\_Wine](http://recipes.cook13.com/r-11271-Chokeberry_Wine)

### **Additional Resources:**

- a. Midwest Aronia Berry Association: <http://midwestaronia.org/>
- b. ISU Ag Marketing Resource Center:  
[http://www.agmrc.org/commodities\\_products/fruits/aronia-berries/](http://www.agmrc.org/commodities_products/fruits/aronia-berries/)
- c. Market Maker search engine will bring up list of commercial aronia producers:  
<https://foodmarketmaker.com>
- d. [Craigslist](#) has quite a few Aronia Growers offering Aronia berries for sale.

## ***Michigan Looking for New Executive Director***

Linda Jones has announced her plans to retire in early 2016. The Michigan Department of Agriculture & Rural Development will be accepting applications for her replacement through the [Michigan Civil Service Commission website](#) until September 25<sup>th</sup>.

Contact: [Michigan Grape & Wine Industry Council](#)  
Ph: 517-284-5733 or [mda-michigan-wines@michigan.gov](mailto:mda-michigan-wines@michigan.gov)



**Midwest Grape & Wine Industry Institute Updates:**  
<http://www.extension.iastate.edu/wine/content/institute-updates>

Up until the 1800's, wines were often adulterated with drugs or foreign elements with little state or federal regulation. Medicinal wines would include drugs and even toxic elements such as aloe, antimony, colchicum root, ipecac, rhubarb gentian, opium, tobacco and white hellebore, to name a few. Brotherhood winery established a reputation of only producing pure grape wines during this period.

The Brotherhood Winery and the American Wine Growers Association were able to force the inception of the [Fassett Pure Wine bill](#), which prohibited the adulteration of wines, as well as the sale of American wines re-labeled as foreign wines. This was ultimately realized as the [Pure Food and Drugs Act of June 30, 1906](#)

From: p. 22 & 50, The Story of Brotherhood – Est. 1839 – America's Oldest Winery

### ***Upcoming Wine Competitions***

- 11-(3-5), American Wine Society Commercial Wine Competition – Virginia. Oct. 23 Deadline  
<http://americanwinesociety.site-ym.com/?page=B3>
- 11-(17-18), Grand Harvest Competition – California. Oct. 2 Deadline.  
<http://www.winecompetitions.com/#!/grandharvest/c1u14>
- 11-(19 & 20), Jefferson Cup Invitational – MO. Nov. 2 Deadline (By invitation only.)  
<http://thejeffersoncup.com/>

### ***10-(5-9), VESTA Wine Workshop Week – Bryan, TX***

**When:** 8am-5pm, Tuesday – Friday, October 5-9, 2015

**Where:** [Messina Hof Winery](#), Bryan, TX

**What:** Tuesday – Wednesday, VESTA Sensory Evaluation Two-Day Workshop. (Tues. – white wines, Wed. – red wines)  
Thursday – Friday, VESTA Wine and Must Analysis Two-Day Workshop



<http://www.vesta-usa.org>

**Who:** ► [Melba Allen, VESTA Instructor](#), Director of Operations and Head Sommelier at [Flat Creek Enoteca](#) will be teaching the Sensory Evaluation workshop.  
► [Dr. Barry Gump](#), VESTA Instructor, Prof. Emeritus Fresno State University, and Brewing Prof. Florida International University will be teaching the Wine and Must Analysis workshop.

**Cost:** \$150 for a two-day workshop, \$250 for both days. \$150 for entire two-day Wine & Must Analysis. \$400 for all four days.

**Register for Wine Sensory:**

<http://vesta-usa.org/Events/Wine-Sensory-Analysis-Workshop-TX2>

Register for Wine Chemistry:

<http://vesta-usa.org/Events/Wine-Chemistry-Workshop-TX>

Questions or RSVP: VESTA Rep Scott Kohl at 785-456-6006 or [skohl@highlandcc.edu](mailto:skohl@highlandcc.edu)

Nebraska cast the 36<sup>th</sup> vote on 1-16-1919 to provide the two-thirds majority necessary to pass the 18<sup>th</sup> Amendment enacting nationwide prohibition that became law on 1-17-1920. p. 53

At 5:32 EST on 12-5-1933, repeal of the 18<sup>th</sup> Amendment became effective when Utah became the 36<sup>th</sup> state to ratify the 21<sup>st</sup> Amendment after 13 years, 10 months and 18 dry days of National Prohibition of Alcohol. p. 69

From: The Story of Brotherhood – Est. 1839 – America’s Oldest Winery

## ***10-17, What’s Bugging You (and Your Grape Vines) – Lincoln, NE***

What are the emerging insect problems on the horizon? How serious might they become?

- What ones are already here? What impact are they having on your grapes and vines?
- Do you understand insect biology? (It can help with developing control/management strategies for arthropod pests)
- Do you know what insects these acronyms refer to MALB, BMSB, GBM, SWD, JB?
- Which insects are important at specific growth stages?
- Why might an understanding of the biology of Phylloxera be important? Is Phylloxera having an impact on your grapes?
- What about wasps, bees, yellow-jackets and other Hymenoptera? Can they initiate damage to grapes or are they secondary invaders?
- Are there other insect/arthropod pests that we should be worried about?
- What control approaches should be considered? Is IPM the way to go?

Get the answers to these and other questions and participate in lively discussions related to insects, their management and their impact on your grape crop by attending a **Workshop to be held on Saturday, October 17<sup>th</sup>, 2015** at the Southern Heights Presbyterian Church, corner of South 40<sup>th</sup> Street and Old Cheney Road, Lincoln, Nebraska. Experts from the UNL Department of Entomology will team up with your University of Nebraska Viticulture Program to provide valuable insights that will be a part of a “DON’T MISS” program.

**Fred Baxendale and Jim Kalisch** from the University of Nebraska, Department of Entomology will headline our program with a presentation entitled “Grape Insect Up-Date”, Johnathan Larson, UNL Extension Entomology Educator will discuss “Japanese Beetles, Green June Beetles and Grapes”, and a **special presentation on grape Phylloxera** will be given by **Dr. John Foster**, Professor Emeritus, UNL Department of Entomology. Dr. Foster is a recipient of the C. V. Riley Award, a national honor named for the discoverer of Phylloxera’s devastating impact on the European grape and wine industry.

More details will be forthcoming in a future Nebraska VineLines and will be posted on our University of Nebraska Viticulture Program web site <http://agronomy.unl.edu/viticulture>.

## **10-(24-25), VESTA Wine Sensory Analysis Workshop – Green Bay, WI**

**When:** Saturday, 8 a.m. to 5 p.m. October 24, 2015  
Sunday, 8 a.m. to 5 p.m. October 25, 2015

**Where:** Green Bay Botanical Garden 2600 Larsen Rd. Green Bay, WI

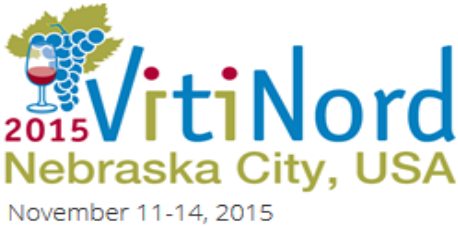
**Who:** Zoran Ljepovic Quality Control/Quality Assurance manager for bottling facilities at Robert Mondavi in Napa, and Clos du Bois' luxury wines in Sonoma. Wine judge at various International wine judging competitions. Current Instructor for [VESTA's](#) Wine Sensory Analysis class (VIN266).

**Cost:** Saturday, White Wines only - \$150    Both Days, \$250  
Sunday, Red Wines only - \$150

**RSVP by:** Oct 19, by calling 888-385-6982    Max size of 25 participants.

**Sponsor:** [VESTA program at Northeast Technical College](#)

**Contact:** Lynn White, VESTA Coordinator, [lynn.white@nwtc.edu](mailto:lynn.white@nwtc.edu)

 <p>2015 <b>VitiNord</b> Nebraska City, USA November 11-14, 2015</p>	<p><b>International Viticulture &amp; Enology Conference</b></p> <p>Lied Lodge &amp; Conference Center in Nebraska City, Nebraska, USA</p> <p>Register Now: <a href="http://www.vitinord2015.org/">http://www.vitinord2015.org/</a></p>
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## **11-(18-20), 2015 Wine Tourism Conference – Leesburg, VA**

**Where:** Lansdowne Resort:  
<http://www.lansdowneresort.com/>

**Conference Organizer:** Zephyr Adventures  
<http://www.zephyradventures.com/>

**Details here:** <http://winetourismconference.org/>



## Videos of Interest

1. Iowa Nice Guy Takes Aim At Big 12 with Cy Nice: <http://link.whotv.com/1JFsf7>
2. [Strawbale Winery](http://stupiddope.com/2015/09/03/eco-friendly-design-meets-vibrant-wine-at-strawbale-winery-in-south-dakota-video-tour/) - Renner, SD “Stupid Dope” video & article, 9-3-15 2:27 min.: <http://stupiddope.com/2015/09/03/eco-friendly-design-meets-vibrant-wine-at-strawbale-winery-in-south-dakota-video-tour/>
3. *Life after football is new for Dallas Clark*, 9-9-15 WHO TV13: <http://whotv.com/2015/09/09/life-after-football-is-new-to-dallas-clark/>

## Show n Tell



(Left) My first official vineyard drone picture sent to me via e-mail. This is Dave & Susan Harwood’s 1.5 acre vineyard planted with Frontenac Blanc, Marquette and Petite Pearl this spring. This drone picture is taken pointing north with the west fork of the Little Sioux River in the background. This site is located 4.5 miles west of Okoboji. Plans are to have 6 acres of vineyard and a winery open for business in 2017.

(Left) Frontenac vine with a cluster of both Frontenac (R) and Frontenac Gris (L) berries on the same cluster.

Frontenac has a high propensity of displaying genetic mutations, AKA “[sport](#)”. It is not unusual to find Frontenac Blanc or Frontenac or Frontenac Gris clusters on the same vines.

Will Kimberley - [Calico Skies Winery](http://Calico Skies Winery) – 9-7-15



## Marketing Tidbits

1. *Gallo Tests Barefoot Refresh Cans*, 9-3-15 – CPSnet.com: <http://www.cspnet.com/category-news/beverages/articles/gallo-tests-barefoot-refresh-cans>



2. *"The U.S. continued to lead the wine market in 2014 after surpassing France in 2013. U.S. wineries grew to 8,287 in 2014, an increase of 525. This may explain why domestic wine growth increased 1.3%, while imported wine growth decreased by 0.7%".*

From: [U.S. Wine Consumption Increases Lead Over France During A Year of Economic Improvement](#), 9-9-15 PRNewsWire

3. *Instagram is now fully open to all advertisers as it pushes 'seamless' integration with Facebook*, 9-9-15 The Drum:  
<http://www.thedrum.com/news/2015/09/09/instagram-now-fully-open-all-advertisers-it-pushes-seamless-integration-facebook>

**The tradition of mulled wine in this country dates back to before America's colonial era, when it was quaffed piping hot, in taverns, inns and homes.**

**From: p. 80, The Story of Brotherhood – Est. 1839 – America's Oldest Winery**

## ***Neeto Keeno***

1. 5 Coolest Wine Inventions:  
<http://wineindustrynetwork.com/suppliers/ci-solutions/z24RJ3LHJL0./mail#whatsnew>
2. Wine Competitions.Com: <http://www.winecompetitions.com>

## ***Notable Quotables***

*"A perfect champagne should contain about 10% alcohol, 0.7% of acid and 2-3% sugar. The rest is water and natural juice of the grape."*

From: Edward Emerson, co-owner of Brotherhood Wine Company , 1890's

*"Abusus non tollit usum"* Latin for *"the abuse of a substance does not invalidate its use"*

From: Brotherhood Winery's new motto in 1900 in response to the Temperance Movement.

*"Extension work is not intended primarily to make better crops and animals, but better men and women."*

-- M.C. Burritt, Director, Cornell University Extension, 1922

*"Agricultural producers rented and farmed 353.8 million acres of farmland, -----of these acres, 80 percent are owned by non-farming landlords."*

From: [Most of the U.S. rented farmland is owned by non-farmers](#), 9-2-15 Ag Professional Magazine

## Articles of Interest

1. IL: *Sleepy Creek Vineyards for Sale*, 9-5-15 Midwest WinePress: <http://midwestwinepress.com/2015/09/05/sleepy-creek-vineyards-for-sale/>
2. *Bayer issues fungicide (Luna Privilege) warning for wine grape growers, pending crop investigation*, 9-6-15 Reuters: <http://www.businessinsider.com/r-bayer-issues-fungicide-warning-for-wine-grape-growers-pending-crop-investigation-2015-9>
3. *Oak ageing holds key to wine sweetness*, 9-10-15 Decanter: <http://www.decanter.com/wine-news/opinion/news-blogs-anson/anson-on-thursday-oak-ageing-holds-key-to-wine-sweetness-274226/>

In the 1960's, Brotherhood Winery was one of the first wineries – if not the first – to create and formalize “wine tourism”. p. 82

Brotherhood's weekend tours and themed tasting parties continued throughout the 1960's and into the early 1970's drawing as many as 10,000 cars to its parking lots each day, and reportedly, at its peak, almost a half million visitors each year. p. 91

From: p. 82, *The Story of Brotherhood – Est. 1839 – America's Oldest Winery*

## Calendar of Events

### 2015 Practical Farmers of Iowa schedule of field days:

[http://practicalfarmers.org/wp-content/uploads/2015/05/2015-Field-Day-Guide\\_final\\_smaller1.pdf](http://practicalfarmers.org/wp-content/uploads/2015/05/2015-Field-Day-Guide_final_smaller1.pdf)

**9-(22 & 25)**, International Master Gardeners Conference, Mid-America Center, Council Bluffs, IA. Hosted by the UNL & ISU. (Registration deadline is 9-31)

<http://mastergardener.unl.edu/imgc2015>

**10-(5-9)**, VESTA WINE WORKSHOP WEEK – Bryan, TX. Questions or RSVP: VESTA Rep Scott Kohl at 785-456-6006 or [skohl@highlandcc.edu](mailto:skohl@highlandcc.edu)

**10-17**, Fall University of Nebraska Viticulture Program Workshop, Lincoln, NE

Details here: <http://viticulture.unl.edu/>

**10-(24-25)**, **VESTA** Wine Sensory Analysis Workshop – Green Bay Botanical Garden 2600 Larsen Rd. Green Bay, WI. RSVP Lynn White, VESTA Coordinator, [lynn.white@nwtc.edu](mailto:lynn.white@nwtc.edu)

**11-7**, 3<sup>rd</sup> Annual National Wine Tourism Day: <http://www.winetourismday.org/>

**11-(13 & 14)**, Beginner Introduction to Mead Making – UC Davis. Details & Registration

<https://registration.ucdavis.edu/Item/Details/170>

**11-(11-14)**, 2015 VitiNord International Conference will be held at the [Lied Lodge & Conference Center](#) in historic Nebraska City, NE: <http://www.vitinord2015.org/>

**11-(18-20)**, 2015 Wine Tourism Conference at [Landsdowne Resort](#) - Leesburg, VA

Details here: <http://winetourismconference.org/>

## 2016

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**1-(26-28)**, Unified Wine & Grape Symposium – Sacramento Convention Center, CA  
<http://www.unifiedsymposium.org/>

**2-(4-5)**, Midwest Grape & Wine & Craft Brew Conference – St. Charles, MO Convention Center. Details: <http://midwestgrape.com/>

**2-(11-13)**, Texas Wine Grape Growers Conference – San Marco, TX.  
Details: <http://www.txwines.org/>

**2-(11-13)**, Cold Climate Conference - Hyatt Regency, Minneapolis, MN  
<http://www.mngrapes.org/>

**2-(22-23)**, Northern Grapes Project Symposium & Advisory Committee meeting – Kalamazoo, MI, Details later: : <http://northerngrapesproject.org/>

**2-(24-26)**, 2016 Michigan Grape & Wine Conference, Radisson Plaza Hotel – Kalamazoo, MI. Details later: <http://www.michiganwines.com/conference>

**2-(28-29)**, Iowa Wine Growers Association Annual Conference – [Prairie Meadows Hotel – Racetrack & Casino](#) , Altoona, IA. Details later here: <http://iowawinegrowers.org/>

**3-(3-5)**, Nebraska Winery & Grape Growers Forum & Trade Show – Omaha Marriott  
<http://agronomy.unl.edu/viticulture/>

**3-(9-11)**, Eastern Winery Exposition – Lancaster County Convention Center – Lancaster, PA: <http://easternwineryexposition.com/>

e-Viticulture: <http://eviticulture.org/>

Iowa Wine Growers Association: <http://iowawinegrowers.org/>

Iowa Wine Explorers Facebook page: <https://www.facebook.com/IAWineExplorers?ref=hl>

Iowa Wine & Beer Promotion Board: <http://www.traveliowa.com/GetInspired/WineAndBeer>

ISU Viticulture Extension: <http://viticulture.hort.iastate.edu/>

ISU Midwest Grape & Wine Industry Institute: <http://www.extension.iastate.edu/wine/>

Northern Grapes Project: <http://northerngrapesproject.org/>

Missouri Grape & Wine Institute Weekly Vineyard IPM Reports can be found here:  
<http://qwi.missouri.edu/>

VESTA (Viticulture Enology & Science Technology Alliance):  
<http://www.vesta-usa.org/>

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...and justice for all

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