

*North Carolina*  
*Tomato Growers Association*

M E M O R A N D U M

**To:** N.C. Tomato Growers Association Members & other Commercial Growers  
**From:** Melinda James, President  
**Date:** December 30, 2017

**50<sup>th</sup> Annual Meeting of the N.C. Tomato Growers Association and  
"Winter Vegetable Conference & Trade Show" – February 21<sup>st</sup> – 22<sup>nd</sup>, 2018**

You are invited to attend the 50<sup>th</sup> Annual Meeting of the N.C. Tomato Growers Association and "Winter Vegetable Conference" to be held *Wednesday and Thursday, February 21<sup>st</sup> – 22<sup>nd</sup>, 2018*. The conference will be held at the Crowne Plaza Resort in Asheville, North Carolina. The conference program reflects growers' needs covering many aspects of production, business management and marketing. We hope that you take advantage of this opportunity to learn about current issues associated with vegetables and take time to visit with the representatives from agricultural companies and other businesses that support our industry. The program committee has put together an excellent educational program, with associated pesticide credits, that covers the vegetables grown in this area.

Prior to the conference there will be a produce safety training workshop on Tuesday, February 20<sup>th</sup> from 8:00 am – 5:00 pm. There is a separate registration and charge for this training and a sheet is attached with additional information.

Registration and trade show will open at 8:30 am, Wednesday, February 21<sup>st</sup>. Regular educational sessions begin at 1:00 pm.

The activities on Thursday, February 22<sup>nd</sup> begin with registration and trade show opening at 8:30 am. Educational sessions will begin at 9:00 am. The conference with a sponsored banquet and awards luncheon.

This year we will be doing a 50/50 raffle for the benefit of our scholarship fund and we extend an invitation to you to participate in this raffle. NCTGA supports future generations of farmers with an endowment fund used to offer merit/need-based scholarships. Last year's contributions allowed us to award a \$1000 scholarship to a deserving student in 2017.

**Conference pre-registration is \$35.00/per person prior to February 1, 2018, registration form enclosed. Registration will be \$40.00 after February 1st and at the door.**

We encourage everyone to stay at the Crowne Plaza Resort where the N.C. Tomato Growers Association has reserved a block of rooms. Please tell them you are with our group to receive the group rate. The room rate is \$83.00 per night plus applicable taxes and this room rates is valid through January 13, 2018. Please make your reservations directly with the Crowne Plaza Resort, Asheville, NC at 1-888-211-7755, or (828) 254-3211. Please check our website for updated programming information. If you have any questions, please call Ellen Moss at (828) 685-3989.

**WINTER VEGETABLE CONFERENCE, DRAFT AGENDA**

<b>2/20/2018</b>		
<b>Tuesday</b>		
8:00 AM	Produce Safety Training	(8am-5pm)
<b>2/21/2018</b>		
<b>Wednesday AM</b>		
8:30 AM	Registration Opens	Roan/Mitchel
9:00 AM	<b>NCTGA Board Meeting</b>	Foxfire
<b>Wednesday PM</b>	<b>Track 1 - Mt. Pilot</b>	<b>Track 2 - Pisgah</b>
1:00 PM	Pumpkin Production (Annette Wszelaki, UTN)	Packinghouse Sanitation Food Safety and Water Sanitation Update (Eduardo Gutierrez, NCSU Food, Bioprocessing, and Nutrition Sciences)
1:30 PM	Grafting of Vegetables: Update of On-Farm Trials (Thomas Ingram, Jonathan Kressin, Inga Meadows and Frank Louws, NCSU Plant Pathology)	Soil and Water Conservation Programs Overview (Kelly Hedgepeth, NCDA&CS Division of Soil and Water Conservation)
2:00 PM	Pest Management Plan for Tomatoes (Inga Meadows, NCSU Plant Pathology)	NC CLean Energy Program for Western NC (Kimberly Conley, NCSU CLean Energy Technology Center)
2:15 PM	Rescue Food (Jen Waite, Manna Food Bank)	Plastic Mulch Retrieval Program (Craig Mauney, NCSU Horticultural Science)
2:30 PM	TRACTOR Food and Farms, Small farmers to reach wholesale market (Robin Smith, Tractor Food and Farms)	Managing Cole Crop Insects - Emphasizing Diamondback Moth (Jim Walgengach, NCSU Entomology)
3:00 PM	Break	Break
3:30 PM	To Cure or Not to Cure: Storage Treatments for Butternut Squash (Penelope Perkins, NCSU Horticultural Science)	TSWV and Thrips Control in Tomato and Pepper (George Kennedy, NCSU Entomology)
4:00 PM	Adjourn to Business Meeting	High Tunnel Production Update (Sanjun Gu, NCA&T)
4:30 PM		<b>Business Meeting</b>
5:00 PM	Fumigation workshop (Charles Clark, NCDA)	
<b>2/22/2018</b>		
<b>Thursday AM</b>	<b>Session 3 - Mt. Pilot/Pisgah</b>	
8:00 AM	Variety Showcase (Lead - Jeanine Davis, NCSU Horticultural Science)	
8:30 AM	Bacterial Disease Control for Pepper and Tomato (Bhabesh Dutta, Plant Pathology, UGA)	
9:00 AM	Whitefly Management (Jim Walgenbach, NCSU Entomology)	
9:30 AM	Nematode Management on Vegetables (Johan Desaegeer, UF Plant Pathology)	
10:00 AM	Break	
10:30 AM	Variety Specific Cultural Practices (Randy Gardner, NCSU Horticultural Science)	
11:00 AM	Interactive Pest Management Survey (Karen Blaedow, Jim Walgenbach, Inga Meadows, and Steve Schoof, NCSU)	
12:00 PM	<b>Tomato Growers Association Luncheon</b>	

**PRE-REGISTRATION FORM**

**Winter Vegetable Conference & Trade Show**

**Crowne Plaza Resort, Asheville, NC**

**February 21st – 22nd, 2018**

Pre-Registration Fee: \$35.00 /per person before February 1st, 2018

(Registration will be \$40.00/per person at the door)

NAME \_\_\_\_\_

FARM NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

TELEPHONE (     ) \_\_\_\_\_ - \_\_\_\_\_ E-Mail \_\_\_\_\_

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Others for which I am enclosing \$35.00 each for registration fee: (\$40.00 if after 2/01/2018)

NAME \_\_\_\_\_ ADDRESS \_\_\_\_\_  
E-Mail \_\_\_\_\_

NAME \_\_\_\_\_ ADDRESS \_\_\_\_\_  
E-Mail \_\_\_\_\_

NAME \_\_\_\_\_ ADDRESS \_\_\_\_\_  
E-Mail \_\_\_\_\_

**TOTAL AMOUNT \$** \_\_\_\_\_

**PLEASE MAKE CHECKS PAYABLE TO: NC Tomato Growers Association**

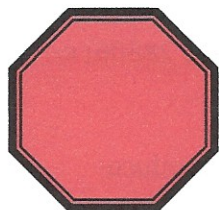
RETURN TO: Ellen Moss, Executive Secretary, NCTGA, 2491 St. Paul's Road, Hendersonville,  
NC 28792

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*NCTGA has partnered as an endorsing organization with First Benefits Insurance Mutual, Inc. (FBIM). As a member of NCTGA, you are eligible to purchase workers' compensation coverage through First Benefits Insurance Mutual, Inc.*

*If you don't have your workers' compensation through FBIM, you should! You may contact them toll-free at (888) 393-2667 for an agent near you, or at [www.firstbenefits.org](http://www.firstbenefits.org). If you are already insured with FBIM, mention your membership with NCTGA to be endorsed under our program!*

**2491 St. Paul's Road, Hendersonville, NC 28792, Phone: (828) 685-3989**  
**[www.nctomatoes.com](http://www.nctomatoes.com), [ellen\\_moss@yahoo.com](mailto:ellen_moss@yahoo.com)**



- ✓ Do you grow only for personal or on-farm consumption?
- ✓ Do you sell less than \$26,632 in produce annually?
- ✓ Do you only grow and sell these crops? Asparagus, Beans (black, northern, kidney, lima, navy, pinto), Beets, Cashews, Cherries (sour), Chickpeas, Cocoa beans, Coffee beans, Collards, Corn (sweet), Cranberries, Dates, Dill (seeds and weed), Eggplants, Figs, Ginger, Hazelnuts, Horseradish, Lentils, Okra, Peanuts, Pecans, Peppermint, Potatoes, Pumpkins, Squash (winter), Sweet potatoes, Water chestnuts
- ✓ Do you only grow produce that will be commercially processed in a manner that kills pathogens?

**If you answered YES to one of these questions you are exempt from this training requirement. If you answered NO, please continue reading.**



1. Are your average farm's annual **food** sales less than \$532,645 for years 2014 through 2016? (Food is defined by FDA as items for food or drink for people and animals or any component to make it).
2. Do you sell >50% of your annual food sales to restaurants and retail food establishments (including direct-to-store sales) located in your same state OR within a 275 mile radius of your farm; AND/OR consumers through direct marketing (such as internet sales, farmers markets, community supported agriculture, etc.)?

**If you answered YES to BOTH 1 and 2, your farm is eligible for a qualified exemption and you are not mandated to attend this training. If you answered NO to one or both items, continue reading.**



**How much produce do you grow, pack, hold and/or sell annually?**

- ✓ Over \$532,645 annually? If **yes**, your compliance date is **January 26, 2018**.
- ✓ Less than \$532,645 but more than \$250,000? If **yes**, your compliance date is **January 26, 2019**.
- ✓ Less than \$250,000 but more than \$25,000? If **yes**, your compliance date is **January 26, 2020**.

**If you made it to this section, the Produce Safety Rule requires your farm to have at least one supervisor or responsible party attend a PSA Grower training by the compliance date.**

**It is expected that participants have some food safety knowledge in Good agricultural practices (GAPs) and food safety audits, before attending these trainings.**

**For more information please contact:**

**Elena Rogers**  
Area Specialized Agent –  
Food Safety- Fresh Produce  
Piedmont / Western NC  
[Elena\\_rogers@ncsu.edu](mailto:Elena_rogers@ncsu.edu)  
Mobile (828)352-2519

For more information about FSMA's Produce  
Safety Rule visit:  
<http://ncfreshproducesafety.ces.ncsu.edu>

# Produce Safety Alliance Growers Training



This one-day training course on the Produce Safety Alliance (PSA) standardized curriculum is for produce growers. This course meets the regulatory requirements of the FDA's Food Safety Modernization Act (FSMA) Produce Safety Rule.

This training will take place at the Crowne Plaza Resort Asheville (1 Resort Dr, Asheville, NC 28806) on February 20, 2018 from 8:30 am to 5:00 pm. Registration is limited to 40 participants.

To register for this class visit: <https://ncfreshproducesafety.ces.ncsu.edu/2017/02/fsma-produce-safety-rule-growers-training/>

Registration fee: \$50.00 for NC residents and \$100.00 for out-of-state participants. The fee includes lunch, notebook and certificate. *(A Golden Leaf grant and NCDA are supporting this training and offsetting the registration costs for a limited time).*

**PREREGISTRATION IS REQUIRED TO ATTEND THIS CLASS. Deadline to register: February 15, 2018.**

## Who Should Attend?

The Produce Safety Rule requires that at least one representative from a farm that grows, packs, harvests and/or holds covered produce and that does not qualify for an exemption attend this training. For a diagram that provides guidance about what farms are not covered or exempt from this requirement see attached flyer. However, all produce farmers (regardless of category under which they fall in the PS Rule) are welcome and encouraged to attend this training.

## Course Information:

The trainers will spend approximately seven hours of instruction time covering content contained in these seven modules:

- Introduction to Produce Safety
- Worker Health, Hygiene, and Training
- Soil Amendments
- Wildlife, Domesticated Animals, and Land Use
- Agricultural Water (Part I: Production Water; Part II: Post Harvest Water)
- Post-harvest Handling and Sanitation
- How to Develop a Farm Food Safety Plan

For additional information or if you need assistance with registration please contact Elena Rogers at (828)352-2519 or [elena\\_rogers@ncsu.edu](mailto:elena_rogers@ncsu.edu), Area Specialized Agent for Food Safety- Fresh Produce for the Piedmont and Western NC.

