



July 2, 2015  
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<http://dnr.alaska.gov/ag>

## Director's Office

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To add or remove your name from our newsletter list [click here](#).

Questions or Comments?  
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# The Division of Agriculture Activities



## Director's Note

I am happy to report that July is upon us and the Division of Agriculture has made it through another budget cycle. This has been a trying year as the administration and the legislature struggled through an extremely difficult session due to the state's current fiscal shortfall. While I am thankful to have the FY16 budget in place, the FY17 budget process is just around the corner and will be just as challenging as every department and/or division struggles to find the balance between essential and non-essential services. Governor Walker is encouraging Alaskans to get involved in the discussion; for more information email [sustainable.future@alaska.gov](mailto:sustainable.future@alaska.gov). Some input from the President of the Farm Bureau regarding the importance of the Division of Agriculture can be found [here](#).

On the national level, Waters of the U.S. continues to be contentious issue. The final rule was published in the Federal Register on June 29th and is scheduled to take effect on August 28th, 2015. Attorney Generals from eleven states (Alaska, Arkansas, Colorado, Idaho, Missouri, Montana, Nebraska, Nevada, North Dakota, South Dakota, and Wyoming) have filed a lawsuit in the U.S. District Court for the District of North Dakota challenging the rule. The States assert that the EPA's new rule wrongly broadens federal authority by placing the management of a majority of water and land resources in the hands of the federal government. Congress and the courts have repeatedly affirmed that the States have primary responsibility for the protection of intrastate waters and land management. The States argue that the burdens created by the new EPA requirements on water and lands are harmful to the States and will negatively affect farmers, developers, and landowners.

On the home front, the Fairbanks Division of Agriculture office is in the process of moving back to the DNR building, at 3700 Airport Way. We are happy to be relocating; as it is centrally located and provides "one stop shopping" for DNR issues. The move should be completed by July 15th and the Division of Agriculture Fairbanks office will have a new phone number. Please contact the main office at 745-7200.

Summers are always a busy time in Alaska, but mark your calendar for July 28th. The Plant Materials Center will be hosting an open house from 3-6 pm. Come tour the facility, the production fields, or the seed house and come and learn more about invasive weeds, the Alaska Grown Program, Land Sales, and the Agricultural Revolving Loan Fund.

As always, if you have any questions or concerns please give me a call at 761-3867 or send me an email at [Franci.havemeister@alaska.gov](mailto:Franci.havemeister@alaska.gov).

***Have a safe and happy 4th of July!***

*~ Franci Havemeister*

**"A Farmer has to be an optimist or he wouldn't still be a farmer."  
~ Will Rodgers**

## ARLF Services

[http://dnr.alaska.gov/ag/ag\\_arlf.htm](http://dnr.alaska.gov/ag/ag_arlf.htm)

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## Marketing Staff

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## Agriculture Calendar

• Tue., July 28

**Plant Materials Center Open House** 5310 Bodenburg Spur, Palmer (Butte). 3-6 pm. *Details:* [here](#)

*If you have an event that you would like to add to the calendar, please contact [Lora Haralson](#).*

## Marketing Section

### **‘Made in Alaska’ Ornaments wanted for 2015’s National Christmas Tree!**

The Department of Commerce, Community, and Economic Development (DCCED) in collaboration with other state and federal agencies are supporting efforts to obtain Alaskan ornaments for this year’s national Christmas tree. For the first time, Alaska and the Chugach National Forest is providing the Capitol Christmas Tree and you are invited to participate.

The 2015 Capitol Tree awareness campaign will span through more than 10 states and the hanging of 4,000 ornaments in Washington, D.C. This call for ornaments is a great opportunity to share your business name and product with the rest of the country. We encourage all program participants to take part in this opportunity to promote products made in Alaska. The theme for this event is: A GIFT FROM THE GREATLAND.

### **How do you get involved?**

1. Make an handcrafted ornament between 9-12 inches in height and less than one-half pound in weight.
2. Include a method for hanging from a tree branch.
3. Material should reflect the state of Alaska and/or region.
4. Recycled, sustainable, or natural materials is highly encouraged.
5. Do not use natural materials derived from protected or endangered species.
6. Ornament should withstand harsh outdoor elements.
7. Provide your ‘Made In Alaska’ permit number and/or business contact information on each item.

### **Where do you send your product(s)?**

Ship your product(s) by September 15, 2015 to:

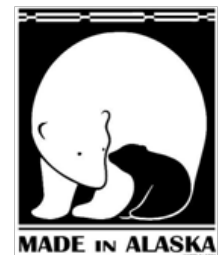
Alaska Geographic

Attn: Capitol Christmas (MIA)

241 North C. Street

Anchorage, AK 99501

Contact Michael Hanzuk [michael.hanzuk@alaska.gov](mailto:michael.hanzuk@alaska.gov) or call (907) 269-8104 if you have additional questions.



More information about this event can be found at:

[www.CapitolChristmasTree.com](http://www.CapitolChristmasTree.com) or [www.fs.usda.gov/chugach](http://www.fs.usda.gov/chugach).

The USDA’s Torey Ian Powell [toreypowell@fs.fed.us](mailto:toreypowell@fs.fed.us)

(907) 743-9530 is the lead contact for Alaska.

# FARM TO SCHOOL UPDATE

## 2015 Alaska Agriculture Day



### Land Sales & Grazing Leases

[http://dnr.alaska.gov/ag/ag\\_sales.htm](http://dnr.alaska.gov/ag/ag_sales.htm)

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### Inspection Staff

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**Kirk Brown** 907-761-3857

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### Mt. McKinley Meat & Sausage

[http://dnr.alaska.gov/ag/ag\\_mmms.htm](http://dnr.alaska.gov/ag/ag_mmms.htm)

**Frank Huffman** 907-745-5232

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### Fairbanks Office

907-328-1950 (until 7/15/15)

Alaska Agriculture Day is a great way to inspire youth, engage your local farmers, and get off to a fun start to your own agricultural connections. This year the **Farm to School Program** reached out statewide to hear how you and your community celebrated Alaska Agriculture Day. From Shageluk to Sitka, and Homer to Delta Junction, people all over the state were engaging youth and community members in a variety of ways. Some of the exciting ways people celebrated were planting starts, doing hands on activities to learn about seed potatoes, planting gardens and greenhouses to fundraise for class field trips, and holding a garden blessing ceremony.

From those who shared their stories with us there were nearly 2,000 people reached engaging farmers, agriculture experts, teachers, students, and community members. Projects were shared with communities through newsletters, social media, radio, email, and flyers. More than 20 projects were reported celebrating Alaska Agriculture Day.

## Pest Detection / Inspection Section

### “Well trimmed” Romaine and “Fairly Well Trimmed” Leaf Lettuce

#### Romaine:

The U.S. No. 1 grade requires each plant to be “well trimmed.” Well trimmed is defined as when the stem is trimmed off close to the point of attachment of the outer leaves and does not exceed one inch.

Romaine plants that have been trimmed to remove defective leaves may result in a thin appearance. Keep in mind that well trimmed refers to the point of attachment of the outer leaves, not the fullness of the plant. As long as the plants are well trimmed, “not more than one inch below the point of attachment of the outer leaves” they should meet U.S. No. 1 grade.

Romaine plants which have been so closely trimmed at the butt/base to cause the outer leaves to fall off will not meet U.S. No. 1 grade if more than two leaves fall off the plant.



#### Leaf Lettuce:

The U.S. No. 1 grade requires that each plant be “fairly well trimmed”. Fairly well trimmed is defined as when the stem is trimmed off within three-fourths inch of the point of attachment of the first whorl of leaves to the end of the butt.



## Plant Materials Center

<http://plants.alaska.gov/>

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**Heather Stewart** 907-745-8721  
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## Plant Materials Center (PMC)

# PMC invites YOU to an open house!

The Division of Agriculture, Plant Materials Center would like to invite Alaska Growers and the general public to join us for an **OPEN HOUSE on TUESDAY, JULY 28<sup>TH</sup> from 3-6 PM.** Please join our staff for a tour of our fields and learn about our current and ongoing projects.

### THIS EVENT WILL INCLUDE:

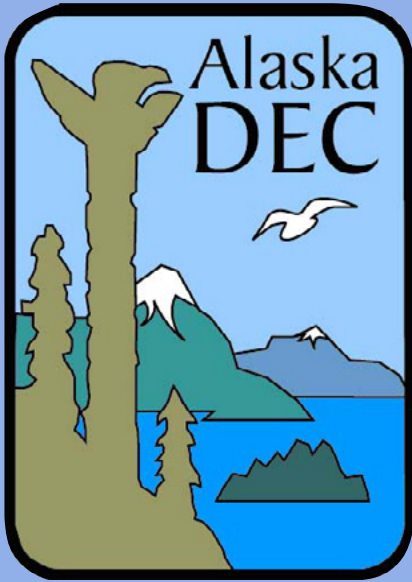
- Information about our partner agencies and our organization
- Educational activities for kids
- Invasive Weeds information
- Alaska Grown program information
- Land Sales information
- Agricultural Revolving Loan Fund information
- Inspection Services information
- Field tours of:
  - Barley and rye production
  - Grass seed production
  - Forage trials
  - Broccoli and cauliflower variety trials
  - Asparagus variety trials
  - Caneberry variety demonstration
  - Apple rootstock trials
  - Potato variety trials
  - Equipment on display
- Hot dogs, snacks, and beverages will be provided

### LOCATION:

**Plant Materials Center, 5310 S. Bodenbug Spur, Palmer, AK 99645**

**We look forward to seeing you!**





## Environmental Health

Alaska Department of  
Environmental Conservation

[Dec.Alaska.gov/eh/](http://Dec.Alaska.gov/eh/)  
907-269-7501

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# Alaska Department of Environmental Conservation: Division of Environmental Health

## **I Scream, You Scream...WE all Scream for ICE CREAM!**

Ice Cream is one of the old fashioned summer treats that Americans all enjoy. The new Artisan movement to make fresh and “new” products to complement a meal has gained in popularity. Since ice cream is made of several highly perishable products, it is important to remember that improper handling or potentially unsafe ingredients can cause food borne illness and can put a disastrous “crimp” on everyone’s lifestyle. Ice cream is made from dairy products that are regulated by the [Office of the State Veterinarian](#).

Raw milk can contain bacteria that can cause illness after ingestion. The FDA has reported that: “Since 1987, there have been 143 reported outbreaks of illness – some involving miscarriages, still births, kidney failure and deaths – associated with the consumption of raw milk and raw milk products that were contaminated with pathogenic bacteria such as Listeria, Campylobacter, Salmonella, and E. Coli. Because E. Coli can spread from one child to another, the risk is not just to the one that drank the milk.” Another standard ingredient that can cause food borne illness are eggs which can potentially contain Salmonella.

Recently, a multistate outbreak this year of Listeriosis was linked to Blue Bell Creameries ice cream products that were found to have been distributed around the United States. So even the big companies can have product that has become contaminated with bacteria.

Pasteurization of milk was found to eliminate the risk of becoming ill from a product that is an important part of the person’s diet. Milk can be pasteurized at home, by simply heating every particle of milk to a temperature of 145° F for 30 minutes, but remember that if the fat content of your ice cream mix is 10% or greater, or sweeteners are added, then the temperature must be increased 5° F to a temperature of 150° F for 30 minutes. Also, bringing the ice cream mix to a higher temperature of 166° F for 15 seconds will also pasteurize the product.

To make a cooked egg base (also known as a custard base), combine the eggs and milk, sugar, and other ingredients and cook the mixture to the 166° F while stirring constantly. Checking the temperature with a food thermometer is the only sure way of reaching pasteurization. If you choose not to pasteurize your mix, then you can safely make your ice cream mix by purchasing and using already pasteurized milk and egg products prior to freezing. Some recipes for ice cream do not include eggs. Cooking the base mix helps incorporate all the ingredients into a cohesive product.

Homemade products including ice cream can be a delicious pleasure to make and enjoy, but can also unintentionally become a food disaster. Some simple steps can save a lot of heartache. Homemade ice cream can be made safely and will be healthier by following the recommendations included in this article.

