<table>
<thead>
<tr>
<th>Topic</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEET DEPARTMENT HEAD</td>
<td>3</td>
</tr>
<tr>
<td>SCOTT STEINMAUS</td>
<td></td>
</tr>
<tr>
<td>ALUMNUS MAKES</td>
<td>5</td>
</tr>
<tr>
<td>$100K DONATION</td>
<td></td>
</tr>
<tr>
<td>“BERRY” GOOD NEWS</td>
<td>6</td>
</tr>
</tbody>
</table>
A savory donation of new plants

The Horticulture & Crop Science Department thanks Village Nurseries Wholesale for a recent donation of landscape plants to the Leaning Pine Arboretum. Village Nurseries participated in Sunset Magazine’s fifth annual Savor the Central Coast event, which was held in nearby Santa Margarita in September. Village Nurseries provided plant material for a temporary garden installation that was designed as a model landscape to demonstrate the beauty, functionality and sustainability of using plants that are well adapted to the Mediterranean climate of California.

“After the event, the plants were in need of a good home, and with the Leaning Pine Arboretum’s mission to promote and assist in education, research and public understanding of appropriate plants for use in California landscapes, the donation was a perfect match,” said Arboretum Director Chris Wassenberg.

The event was timed perfectly for fall planting in the arboretum, and with the help of horticulture students and volunteers, the plants were planted in their new permanent home hours before the first rains of the season swept across the Central Coast. The donation of plants includes many drought-tolerant succulents, trees and shrubs, and features plants from the Sunset Western Garden Collection.

New projects and partnerships

In October 2014, the College of Agriculture, Food & Environmental Sciences (CAFES) hosted more than 200 guests attending the Produce Marketing Association’s annual Fresh Summit event in Anaheim, Calif., for a “Friends of Cal Poly” reception.

The event, sponsored by Mission Avocados, Renaissance Food Group, Tanimura & Antle, and Urban Produce, was an opportunity to connect with leaders – including alumni – in the produce industry to share updates about the college and to hear ideas on how industry and CAFES can partner to solve industry issues.

That Friends of Cal Poly reception was just the first of many. College leaders plan to attend industry events throughout the year to keep our friends informed about the great things going on at CAFES and to learn about updates from industry partners.

To find out about these CAFES-sponsored events, go to cafes.calpoly.edu/subscribe to sign up for our email list. Be sure to indicate your professional industry to ensure we send notifications that are relevant to your field.

THANK YOU

We thank those below who recently retired for all their hard work and dedication to the Horticulture & Crop Science Department.

ELLEN BRACK
JIM MATHENY
SCOTT JEFFREYS
Meet new Department Head Scott Steinmaus

In 2000, I stood in front of my first weed science class offered by the Crop Science Department in the College of Agriculture, as it was called then, at Cal Poly. Having parents in the medical and dental fields, I suppose there was an unspoken expectation that I might become an M.D. myself. My first experiences with pre-med classes as an undergraduate were... well, I’ll put it lightly: not inspirational.

On the other hand, my first course in botany was inspirational. It was taught by three professors in the Plant Biology Department at the UC Davis (UCD). They had all won Teacher of the Year at some point of their careers and were rock stars, as far as this 17-year-old was concerned. It was hook, line and sinker for me. When people asked why I was not going to medical school, I answered, “Because I really cared about sick plants.” Hence, the pathology degree.

Weed science got its start in California at the UC Davis Plant Biology (Botany) Department through the efforts of W.W. Robbins and A. Crafts and many other famous weed scientists. (Yes, there are famous weed scientists.) The weed problems we were solving at UCD were problems that were vexing farmers, homeowners, land managers and federal and state agency scientists across the nation. We were doing something of real, measurable benefit. We were important. We were valued. I didn’t know it was weed science; to me it was applied biology.

I have a bachelor’s degree in plant pathology and a doctorate in plant biology. I served short stints as an agricultural biologist at the U.S. Department of Agriculture, and for six years, I was a staff research associate and adjunct professor at UCD’s Plant Biology Department.

I also served as a plant physiology researcher at UC Riverside in the Botany and Plant Science Department during my postdoctoral years. When it came time for my next professional move, I interviewed at several land-grant institutions, but chose Cal Poly.

Since teaching my first weed science course back in 2000, I have served in many teaching capacities, but it wasn’t until last year that I went full circle.

In 2014, the pest management program at Cal Poly moved under the umbrella of the Horticulture & Crop Science Department. The program already had world-class entomologist Dave Headrick on board, and the newly formed Strawberry Sustainability Research and Education Center attracted two rock-star plant pathologists, Kelly Ivors and Gerald Holmes. All it needed was a weed scientist. And boy, who wouldn’t join that band?

I had pledged long ago that I would never let the pest management program nor the department down if I could help it. Now I can help it. I am the new department head and a weed scientist. What goes around comes around... I have come back to my roots!

When not in the classroom or at the office, you’ll find Steinmaus cycling the Central Coast. Pictured is Steinmaus at the Central Coast Cyclocross Series in Monterey, Calif.

The Cal Poly Organic Farm celebrates 20 years of certification

The Cal Poly Organic Farm is an 11-acre production unit in the Horticulture & Crop Science Department that is certified organic by California Certified Organic Farmers (CCOF). Its primary mission is providing undergraduate students a place to experience hands-on learning in organic and sustainable farming and gardening practices.

In November 2014, the Cal Poly Organic Farm marked 20 years of organic certification. To find out more about the farm, check out the website:

[aeps.calpoly.edu/cal_poly_organic_farm.html](aeps.calpoly.edu/cal_poly_organic_farm.html)

Available Apprenticeships

Looking to get your hands dirty? Many certified organic farms, ranches and processors offer exciting learning opportunities. Go to [ccof.org/classifieds](ccof.org/classifieds) and scroll to apprenticeships and internships to check out open positions.
The Cal Poly 2014 Professional Landcare Network (PLANET) Student Career Days (SCD) team competed at Colorado State University in Fort Collins in March 2014. Freezing rain and snow during the event set the stage for a vigorous competition; driving zero-turn mowers and climbing trees became even more challenging.

The 2014 Cal Poly team was smaller than it had been in recent years because some members had graduated and the event took place during the winter quarter final exam week. Cal Poly sent six students — five of whom had never been to PLANET SCD before — and two coaches.

The Cal Poly students competed in 15 events, earning five top-20 finishes. Four students finished in the top 100 in the overall individual rankings (44, 61, 72 and 89). As a school, Cal Poly placed 35th out of 65 schools. What cannot be ranked, however, are the invaluable networking and learning opportunities the students had in Fort Collins.

This year, the PLANET SCD event will be held at North Carolina State University in Raleigh. The number of Cal Poly team members attending will be determined by available funding and staffing.

If you would like to contribute to this learning opportunity, please contact Ben Hoover at bkhoover@calpoly.edu or call 805-756-6358.

**FACULTY UPDATE**

The end of the winter quarter marks two years that I have been assistant professor of sustainable nursery production at Cal Poly. Most of my time is dedicated to developing my courses and teaching. Some of the courses I teach include Plant Propagation, Horticultural Production Techniques, Nursery Crop Production and Experimental Techniques and Analysis. Since arriving at Cal Poly I have visited more than 30 nurseries and greenhouses to talk with growers and to see facilities. During the summer of 2014, I attended Cultivate ’14 in Columbus, Ohio, to network with the horticulture industry.

I am also an advisor to the Horticulture Club, providing oversight and advice while allowing the student officers to run the club. I coach the Cal Poly Professional Landcare Network (PLANET) Student Career Days competition team, which will be competing in Raleigh, N.C., this winter. I am also responsible for organizing the FFA State Finals Landscape and Nursery Competition hosted each spring at Cal Poly. This involves procuring plant samples, preparing the tests, and supervising the student volunteers.

Now that I am getting acclimated to Cal Poly I am beginning a research program focusing on plant propagation and culture. Topics of interest include the use of biochar in production substrates as well as foliar or drench application of auxin-based rooting compounds to promote rooting of cuttings.

In my free time, I enjoy hiking. I’ve hiked all over the Central Coast, and this summer I did some exploring in the Sierra Nevada. I am a lifetime baseball aficionado (and Phillies fan) and I believe baseball is humanity’s closest attempt at perfection. In the past two years, I visited all five Major League Baseball ballparks in California — each has its own charm.

My first two years at Cal Poly have been enjoyable, challenging and rewarding. I look forward to many more.

**Professor Ben Hoover**
Emil Yappert gives back to the school that gave to him

Emil Yappert, a 1956 graduate of Cal Poly, has been giving on a regular basis for years. However, this fall he and his wife, Ginny, decided to give beyond their their normal gift and wrote a check for $100,000.

“I want to give back to the school that gave me a foundation,” said Yappert.

He grew up on a farm in Watsonville, Calif. A fertilizer salesman who made frequent visits to his father’s farm encouraged Yappert to attend college.

“I had asked the salesman, ‘How do I get a job like yours?’” recalled Yappert. “He told me to call him after I earned my college degree, and he would set me up with a job.”

Yappert headed off to Cal Poly and studied what was at the time called truck crops.

He spent two years studying at Cal Poly. He remembers taking many of his courses in quonset huts since the college did not yet have many buildings. Nor did the campus have any female students; Cal Poly became coed in 1956.

After graduation, the fertilizer salesman held true to his word and hired Yappert, who went on to start two companies.

Living in his hometown with Ginny, Yappert continues to support the school that gave him his start.

Professor Wyatt Brown

Professor Wyatt Brown has had two graduate students earn master’s degrees recently. The students’ research focused on increasing the shelf-life of strawberries and food packaging safety.

In June 2014, Ryan Brantley successfully defended his research work on strawberries. He has written a manuscript, “Novel Plant Essential-oil Treatments Reduce the Postharvest Incidence of Botrytis Cinerea on Fresh Strawberries,” and submitted it for publication in HortScience. Brantley, using natural plant extracts, was able to significantly reduce the rot of strawberries held for 21 days at 40 degrees fahrenheit. The percentage of rot was reduced from 68.8 percent for untreated berries to 20.6 percent, and shelf-life increased by nine days.

Michael Whitt successfully defended his thesis work in October 2014. His work concentrated on investigating the heavy-metal content (antimony, cadmium chromium, lead and nickel), and food safety of recycled polyethylene terephthalate (RPET), the plastic most commonly used to produce water bottles. A survey of more than 200 RPET plastics showed that a little more than 17 percent contained heavy metals (83 percent had no heavy metal content, which is good news).

Subsequent work that exposed the plastics containing heavy metal to water or to a 5 percent citric acid solution during prolonged storage or a five-minute microwaving treatment found that very little heavy metal migrated from the plastics. He concluded that, with respect to heavy metals, it is safe to use RPET for food packaging.

Whitt has already published one paper, “Survey of Heavy Metal Contamination in Recycled Polyethylene Terephthalate Used for Food Packaging,” and will be soon submit a second, “Migration of Heavy Metals from Recycled Polyethylene Terephthalate during Storage or after Microwave Treatment.”

Professor Brown has helped found a new consortium to investigate polymers and food safety. It is a joint venture between Cal Poly’s College of Agriculture, Food & Environmental Sciences and Iowa State University. The consortium became active this January and will support research on recycled plastics, plastics and food safety, as well as the control of microbes on foods.

One project that received funding and is underway is the “Effect of Virgin, Post-Consumer Recycled, and Bio-plastics, on Shelf-life and Retention of Vitamin C, β-carotene and Chlorophyll in Vegetables During Retail Distribution and Display.”

In addition to his teaching, research and administrative duties, Brown is the department’s representative to the college’s Curriculum Committee and is an Academic Senator and chair of the Postharvest Working Group for the American Society for Horticultural Science. In 2014, he received the college’s Outstanding Researcher Award.
Off to a “berry” good start

Marking a new beginning for the Strawberry Sustainability Research and Education Center

The Strawberry Sustainability Research and Education Center (SSREC) at Cal Poly was formed in February 2014. The center is a partnership between Cal Poly and the California Strawberry Commission (CSC). The mission of the SSREC is clear from its name: to increase the sustainability of the California strawberry industry through research and education.

In March 2014, Kelly Ivors was appointed to a position teaching half time in the Horticulture & Crop Science Department and half time conducting research focused on strawberries. Prior to joining Cal Poly, Professor Ivors spent eight years at North Carolina State University working on vegetable crops and ornamentals in the Appalachian Mountains.

In June 2014, Professor Gerald Holmes was appointed director of the center. Holmes was on the faculty of North Carolina State University for 12 years. Most recently he worked for Valent USA Corp. as product development manager for its line of fungicides. Both Ivors and Holmes are plant pathologists and are working vigorously to identify issues facing industry and develop research and education projects to address them.

The center brings new resources to address issues such as farming without fumigants, soilborne disease management, integrated pest management of lygus bug and mites and water and nutrition problems. Center efforts are leveraged by using existing resources and partnering with groups and individuals who are already working on issues affecting California strawberries. For example, a project to establish soilborne disease nurseries for Macrophomina root rot in Monterey and San Luis Obispo counties is a joint project with UC Farm Advisors Mark Bolda and Steve Koike. Several other projects involve scientists from the U.S. Department of Agriculture and UC Davis and UC Santa Cruz. Approximately $500,000 in grant funding has been secured for applied research projects.

A major objective of the center was to establish strawberry production sites on the Cal Poly farm. Cal Poly’s heavy soils are not ideal for strawberry production. Strawberries prefer sandier soils but are also grown successfully in heavy clay soils like those found in Salinas, Calif. Growers in Santa Maria, Calif., such as George Chavez, have been assisting the project by bringing in equipment to mimic what is done commercially. By mirroring industry practices as much as possible, research conducted at the SSREC will have more direct application and quicker impact.

So far, efforts have been met with optimism and enthusiasm by industry and researchers at various institutions. With the support of the CSC and researchers, the center will be able to make significant progress toward solving the strawberry industry’s most pressing issues.

The process of a strawberry patch

**Figure 1:** Santa Maria, Calif., grower George Chavez punches plastic and makes holes for transplanting.

**Figure 2:** Strawberries are planted by hand using bare-root plants like the one shown here. Shortly after planting, roots establish contact with soil and begin producing leaves (see Fig. 4).

**Figure 3:** Professor Kelly Ivors transplants a bare-root strawberry plant through plastic mulch. This section of the field is dedicated to evaluating the performance of four popular strawberry cultivars (Albion, Monterey, San Andreas and Portola) under Cal Poly conditions.

**Figure 4:** A bare-root strawberry plant produces its first leaves one week after transplant.
Meet Kelly Ivors

Before coming to Cal Poly last March, Kelly Ivors had been an assistant associate professor for nine-and-a-half years at the Mountain Horticultural Crops Research & Extension Center at North Carolina State University. While there, she conducted plant pathology research and provided extension support for vegetable and ornamental crops throughout North Carolina. She returned to Cal Poly because she wanted to help establish the new Strawberry Sustainability Research and Education Center.

Her full-time position in the Horticulture & Crop Science Department is equally divided between teaching and conducting research on the population biology and management of strawberry diseases in California. In addition to conducting research on strawberry pathogens, she teaches Plant Pathology and Disease and Pest Control Systems for Ornamental Plants.

Strawberry production has historically relied on soil fumigation as a means to effectively manage a diversity of soilborne diseases that are the primary impediment to grower profitability. The phase-out of methyl bromide and increasing restrictions on other fumigants due to health and environmental concerns make the development of effective, non-fumigant-based disease control options critical for the survival and success of California strawberry production.

Several studies have shown that the high yields of modern strawberry cultivars are in a large part dependent on eliminating soil pathogens before planting. Currently, sustainable disease control alternatives to methyl bromide are lacking for strawberry producers. Current research projects being conducted by undergraduate and graduate students in Ivors’ laboratory include: the development of applied diagnostic protocols for the major soilborne fungal pathogens attacking strawberries in California, including Macrophomina phaseolina, Fusarium oxysporum f. sp. fragariae, and Verticillium dahliae; and the development, investigation and optimization of novel soilborne disease management techniques for controlling important pathogens of strawberries in California. These are very challenging and lofty goals for Ivors’ program, and Cal Poly is going to lead the way.

Rebuilding the turfgrass program

Cole Thompson

Cole Thompson is a new faculty member in the Horticulture & Crop Science Department, specializing in turfgrass and landscape physiology. Thompson is a native Midwesterner, born and raised in Beloit, Kan., where he spent a great deal of his childhood playing baseball and waterskiing.

Thompson was exposed to agriculture at a young age by spending time on his grandparents’ farm. He was also occasionally forced to participate in his brothers’ lawn-mowing enterprise.

His interest in turfgrass management, however, resulted from an interest in golf.

 Cole Thompson

The putting green at the Horticulture Unit is used for teaching and research.

Thompson picked up golf in high school and became intrigued by the closely mown turfgrass on putting greens.

After two years studying mathematics at The University of Kansas, Thompson decided to transfer to Kansas State University (KSU) and study golf course management. He earned a bachelor’s degree in agriculture in 2008 and initially began his career as an assistant golf course superintendent, before returning to KSU for graduate school.

Thompson earned a master’s degree in 2011 and a doctorate in 2014, both in turfgrass science. He and his wife, Sally, moved to the area in August.

Brean Bettencourt graduated in 2011 with a bachelor’s degree in fruit science. She landed a position as sales manager at Bella Viva Orchards Inc. Here’s what she shared with us about her time at Cal Poly and her professional career.

**Bettencourt’s Cal Poly experience**

For as long as I can remember, I have been very passionate about the California agriculture industry; in particular, the fresh and dried fruit sectors. I started working at Bay Area farmers markets when I was 18. I have more than 10 years experience in direct retail and wholesale sales of fresh fruit. Never did I imagine that I would one day have a career that incorporated both production agriculture and the specialty food industry.

My senior project is what led me to Bella Viva Orchards. I set out to test the ability of the Cal Poly anti-browning formula to significantly decrease the browning of dried fruit (white peach, white nectarine, yellow peach, yellow nectarine) compared to those untreated or treated with ascorbic acid. This experiment was carried out with the idea that the Cal Poly formula developed by HCS Professor Wyatt Brown might be an alternative to sulfur dioxide as a color preservative. While there are many other preservatives used in fruit dehydration, most of the alternatives available do not exhibit the same multi-functionality or efficiency as sulfites.

During the study, I had consulted Bella Viva Orchards’ Director of Operations Victor Martino as a professional reference. I had become aware of the company as it is based in the same community I grew up. Martino’s help was critical in the execution of my project. Once I graduated, our paths crossed, and he asked about my future, which like many new college grads, was uncertain.

He told me there was a sales position open. I actually never envisioned myself in sales. I saw myself going more in the direction of product quality and food safety. However, when I met Martino’s wife and business partner, Angela, Bella Viva Orchards Inc. president, and learned more about the company, I knew that I could not let this opportunity pass me by.

The Cal Poly network

I firmly believe that had I not taken the path at Cal Poly, I would not have ended up where I am today. I am thankful for my Cal Poly education for many reasons. I can’t express enough how strong the Cal Poly alumni network is or how important those connections truly are in business. My Cal Poly background frequently comes up in conversation with business contacts, and it always gives a favorable and trustworthy impression. The reputation our degree holds is priceless. However, those connections do not stand alone. Those connections are founded in a strong tradition of Learn by Doing. It’s not that companies hire Cal Poly alumni simply because of the degree itself, but rather because of the knowledge associated with earning that degree.

Folks in the food and agriculture industry know that through our coursework, co-curricular activities, expert faculty and support, as well as access to the latest technology and methods, Cal Poly graduates are equipped with the knowledge needed to be successful in their careers.

I also believe there is a strong passion associated with a Cal Poly degree. I have never met a Cal Poly grad who was just looking to earn a paycheck and get by day to day. Rather, not only do we consider ourselves passionate about food and agriculture, but also about people and making the world a better place for generations to come. I think that is a quality that many employers are looking for when it comes to finding a person who wants to grow with a company and better themselves and their employer.

**Bella Viva Orchards roots**

The company is located in Denair, Calif. It’s a family-owned and operated dried fruit business. In 1988, the marketing branch of the
business was born. The company started in retail chains with trays and confections, and has grown its bulk business, which now entails the majority of its annual sales. Bella Viva Orchards employs 100 people and cultivates a corporate culture emphasizing quality in every aspect of business.

Its offerings include organic, natural and conventional dried fruits. Bella Viva Orchards offers bulk as well as a branded retail packaging for both domestic and export sales.

In terms of natural (additive/preservative-free) and organic fruits, the company is a market leader and has set the standard in the industry. Bella Viva Orchards created a proprietary method of drying fruit without preservatives or additives of any kind, allowing fruits such as apples, apricots, peaches, persimmons, oranges, lemons and pears to retain color and integrity of flavor. The company also specializes in producing artisanal dried fruits that look beautiful and are perfect for selling in gift trays, baskets and in bulk.

Science and sales
I have worked for Bella Viva Orchards for nearly three years, and I know that when I made my first-ever career move, I made one of the best decisions of my life! Even though my degree is science based and my coursework was focused on production, I never at any point felt “unequipped” in this sales position. In fact, I believe that my science-based background has actually given me an edge in this sales position because I am more able to clearly communicate with buyers and staff in research and development and quality assurance, which is key when companies are wanting to incorporate our dried fruits in their products.

The specialty food industry is a rapidly evolving one, so it’s exciting to be a part of it. I am honored to be a member of an organization that provides healthy food products to people around the world. I see my job as one of service in an effort to better people’s lives through wholesome nutrition.

The future of the natural dried fruit industry
The natural dried fruit industry is currently a great one to be in because global consumption of dried fruits and nuts is steadily increasing. This is driven by changing lifestyles; rising health consciousness as reflected by the increase in number of enrollments at gyms, spas and yoga centers; and the growing focus on preventive healthcare against the backdrop of rising healthcare expenditures. Apart from the plethora of health and energy benefits offered, dried fruits and nuts also offer the convenience of a quick, easy snack, a key factor cited for increasing consumer preference. Ease of storage, long shelf life, portability, minimal seasonality issues, lower costs, and natural resistance to spoilage are making dried fruits and edible nuts a popular snacking alternative.

Bella Viva Orchards currently ships products across the nation, as well as to Australia, Canada, China, Ecuador, Germany, Israel, Korea, Malaysia, Mongolia, New Zealand, Poland, Singapore and the U.K. Sulphur dioxide is used as the industry standard to preserve color attributes in dried fruit. However, many countries (especially throughout Asia and Europe) have very low tolerances for importing sulfites. Fortunately, due to Bella Viva Orchards’ proprietary method of drying fruit without preservatives or additives of any kind, the company has been able to establish itself as an innovative worldwide food manufacturer.
A Cal Poly alumnus returns to teach

Craig Macmillan graduated from Cal Poly in 2005 with a master’s degree in plant protection. His motivations for getting a graduate degree from Cal Poly were practical. “I was a commercial grape grower and viticultural consultant at the time, and I figured I should go back to school to keep myself up to date on the science I was applying at work,” he said.

After Cal Poly he continued his education at Washington State University, earning a doctorate in sociology in 2012. It seemed an unlikely change of course for a veteran grower. He explains the shift: “In my work as a consultant and farmer, I found we had lots of science and technology to bring to bear on problems. But I found that the social and psychological factors are usually the root of the problem and these are poorly understood or rarely applied, so I got my doctorate in sociology.”

In 2015, he joined the faculty of the HCS Department as a lecturer to teach labs in a variety of courses. His teaching areas cover everything from weed science to forages. “When you’re a commercial grower of any crop, you have to have expertise in a lot of areas,” Macmillan said, “I bring a combination of science and practicality to my teaching. This seems to be what Cal Poly students want and need.”

His labs embody the Learn by Doing philosophy of the university in their activities. Crops are planted, weeds are counted, diseases are identified, and real-world problems facing modern American agriculture are engaged and discussed. When asked what his favorite labs are, Macmillan responded, “Every day is a fun day doing what I do. We do real farming stuff that real farmers do.”

Pick fruit grown by Cal Poly students

Cal Poly U-Pick and farm stands continue to be very popular. Depending on the season, you can pick blueberries, peaches, nectarines, apricots, oranges and Satsuma mandarins.

Winter quarter crops usually include avocados, oranges, blood oranges, Satsuma mandarins, hydroponic cucumbers, tomatoes and cucumbers.

The U-Pick and farm stands are staffed by students and gives them experience in harvesting, marketing and sales. Proceeds from both help support the Horticulture & Crop Science Department.

For more information, contact 805-756-6778.

A visit to Windset Farms

Professor Virginia Walter took her Crop Science 333 Greenhouse Vegetable Production Class on a field trip to visit Windset Farms in fall quarter 2014. Windset Farms is a 128-acre greenhouse production site specializing in greenhouse tomatoes and cucumbers.

The Horticulture & Crop Science Department thanks Windset Farms for enabling this informational visit.

MARKET TIMES AND LOCATIONS

DOWNTOWN SLO Farmers Market: Thursday 6 - 9 p.m.
MADONNA Farmers Market: Saturday 8 - 10:30 a.m.

Organic produce is only available for purchase at these two off-campus markets.

On-Campus U-PICK/Farm Stand: Located right off of Highland Drive. Follow the signs.
Hours of operation:
Wednesday - 2 - 5:30 p.m.
Friday - 2 - 5:30 p.m.
Saturday - 10 a.m. - 2 p.m.

Thank you for supporting Cal Poly agriculture!
HCS LATELY

Where have all the walnuts gone?

If you have recently visited the Crops Unit, you might have noticed that the walnut trees are missing. The walnuts needed to be replaced since they were planted 25 to 30 years ago. In their place, we are establishing a new block of mandarin trees, and we will be replanting the walnuts in another part of the orchard. Paramount Citrus donated several mandarin cultivars and other citrus trees. These trees, which will be planted this year, will begin producing marketable fruit in three to four years and will be used to teach students about citrus production. The trees will also provide the ability to have U-picks on campus for an extended harvest season.

We thank Paramount Citrus for its support of the Horticulture & Crops Science Department, including covering all costs of the tree removal, land preparation, irrigation updates and the new citrus trees. Cal Poly students were involved in all stages of this process and they will continue to be involved as we plan the replanting of the walnut trees. If you would like to help replace the walnut trees and the equipment used to harvest and process them, please contact Professor Lauren Garner at lgarner@calpoly.edu or call 805-756-2479.

Update on Cal Poly Floral

by Floral Design Instructor Melissa Lynch, AIFD

JULY
It was off to Chicago for the National American Institute of Floral Designers (AIFD) symposium. Students who participated in this year’s contest were Emily Gaul, Recreation, Parks & Tourism Administration; Rachel Maiorino, HCS; and Anna Thengvall, HCS.

There were four categories in the contest, and Cal Poly placed as follows:
1. Weddings fourth / Maiorino ninth
2. Sympathy first / Thengvall sixth, Maiorino ninth, Gaul 10th
3. Art Opening Design 12th
4. Body Flower Design seventh / Maiorino sixth

Overall as a team, Cal Poly placed fourth in the nation! Individually, Maiorino placed seventh!

OCTOBER
Cal Poly Floral traveled to Mayesh Wholesale Florist in Riverside, Calif., for the California State Floral Association’s CALIF FLORAL 2014. They have a top 10 competition and a student competition. Anna Thengvall, HCS; Kirsten Smith, Agricultural Education; Mekayla Karsten, Animal Science; Dawn Mones, HCS; Sara Do, HCS; and Robin Somogyi, HCS, participated in the student competition. Dee Rowlee, HCS, competed in the certification examination. This year, Cal Poly was able to bring home three top 10 awards: Do placed sixth; Mones placed seventh, and Somogyi won eighth. Rowlee was awarded flower design state certification.

DECEMBER
The team went to Pasadena to help the Cal Poly Rose Float Team decorate this year’s float for the Rose Parade. Instead of alumni planning and designing and decorating the float, students did this year. Kirsten Smith, Ag Ed., and Sara Do, HCS, worked with Tom Bowling, who was the floral design director for the float.

The theme for this year’s parade was “Inspiring Stories.” The San Luis Obispo and Pomona campuses’ concept, “Books Coming to Life,” was approved at the Tournament of Roses. Students met throughout spring quarter to plan the design and worked on the float from summer until the day of the parade. The float was awarded the Lathrop K. Leishman Award for the most beautiful non-commercial float.

DID YOU KNOW?
California is the dominant state in cut flower production, accounting for 75 percent of the total cut flower wholesale value among operations surveyed with $100,000 or more in total sales.