Horticulture 2019 Lake Chelan Horticulture Day January 21, 2019

Lake Chelan Horticulture Day in its 73rd year



offered

A f t e r

will

the

registration

chance to hear

from Hannah

 $W\ a\ l\ t\ e\ r\ s$

on how to

manage little

cherry virus.

Following her

people

have

the opportunity to learn

and network by attending

nine different panels and

at Chelan High School

throughout Hort Day. The

presentations will be given

by specialists in 30 minute

presentations

Chris Willoughby, left, and Dan Mogan, middle, both of Manson, talk shop with Luis Guerrero, right, of Johnny's Ladders at the 2017 annual Horticulture Day held at Chelan High School.

Jan. 21 at Chelan High School PAC

By Diana Piñon STAFF WRITER

CHELAN-For its 73rd year, the Chelan Horticulture Day

will take place Monday, Jan. 21. Chelan **Future Farmers** America (FFA) and Washington S t a t e University Extension will be cosponsoring the event, which will begin at

8:30 a.m. with registration, and inform the public on the announcements and a FFA

introduction. Attendees

have

lead 2019 ag agenda

8:30 a.m. - 3 p.m. **Chelan High School** 215 Webster Avenue Vendors will set up

Jan. 21

blocks.

shop as part of this years' trade show

> See full agenda on page B2

presentation, Nick Ibuki will take over

different cherry varieties.

SEE 73RD HORT ON PAGE B2

Water, wages, labor, trade

By Mike Maltais STAFF WRITER

BREWSTER - January 2019 is a busy month for Jon Wyss, Government Affairs Analyst for Gebbers Farms as he reviews the lineup of regulatory issues to monitor this year and gets his calendar in order for the many conferences and committees he will attend.

Wyss sits on the American Farm Bureau Labor Committee Board, is vice president of USA Farmers, and serves as chairman of the Okanogan County Long Term Recovery Group among other duties. In mid-January he was scheduled to speak at an Oregon state labor convention on behalf of the Washington Farm Labor Association.

Recently, Wyss slowed down long enough to discuss some of the pressing developments to watch in the coming months as they relate to local agriculture and horticulture operations. Wyss underscored the topics of water regulation, access to markets, a favorable business climate, and access to labor among the top four categories getting his attention.

WATER

"Water is the lifeblood of everything," said Wyss. "I like to say that the West was settled with water and a gun, and the gun was optional."

Wyss said that Okanogan County and agriculture are going to face a big challenge as the Water Resource Inventory Area (WRIA) is addressed this year. Okanogan County is WRIA 49, one of 62 in Washington state for water resource



Jon Wyss serves as **Government Affairs Analyst** for Gebbers Farms.

planning and administration.

"When they redo the WRIA for all the water, how it gets used in mitigation measures for home and building and construction, the only water to mitigate is ag." Wyss said.

WRIAs The were established by Department of Ecology (DOE) after the state Legislature approved the Watershed Management Act in 1998. The state Supreme Court's HIRST decision in October 2016 that restricted the way counties approve new water wells hit hardest in rural counties like Okanogan. Senate bill 6091 passed by the Legislature in January 2018 to ensure water availability to support development was the state's HIRST fix but requires WRIAs like Okanogan to update their watershed plans in accordance with new guidelines.

Wyss, a member of the all-volunteer 33-person watershed planning unit

SEE WATER ON PAGE B2

A look inside the Viticulture class at Chelan High School

By Diana Piñon STAFF WRITER

CHELAN - The very first viticulture class in Washington State to be offered to high school juniors and seniors happened in Chelan during the 2017-2018 school year.

Two years previous the class starting, Chelan High School's Associate Principal and CTE Director Crosby Carpenter and Julie Pittsinger, owner of Karma Vineyards got together and brainstormed on the idea of having the kids participate in the thriving industry of wine in Chelan.

Carpenter in 2016. contacted the state's Office of Superintendent of Public Instruction (OSPI) to share the idea of teaching a plant and soils class and turning it into a viticulture type class.

Interestingly enough the OSPI board was in the process of thinking about writing a viticulture framework. From there Carpenter along with other educators worked on creating standards and units for the class.

"We were the first high school in the state of Washington to roll that out as a full class ... once we knew we were able to run the class we called Julie and other industry partners, Rocky Pond Winery," explained Carpenter.

The class now in it's second year, takes place during the first semester of the school year and it's a five days a week class. On Tuesdays and Thursdays the class starts at 7 a.m. and the kids are usually out in the vineyards, production facilities or at the winery.

One of the unique things about being a part of the viticulture class is that it serves as a dual credit for students enrolling at Yakima Valley College. "They get three to five credits as long as they get a B or better,' Carpenter said.

The class also gives students a credit equivalency for a science lab class, "it counts as a graduation



Photos courtesy of Chelan High School's Facebook

ABOVE: Viticulture students worked the sparkling wine bottling like at Karma Vineyeard's processing facility in Entiat. The wine is fermented in the bottle with the yeast and then the yeasts gets removed in this process, the machine helping put in the final cork to the highly pressurized liquid.

BELOW: Students in Viticulture braved the cold along the Colombia River by removing grow tubes from young grape vine plants. The grow tubes protect the young vines from critters and from farm equipment, as well as holding in moisture and warmth.



requirement," clarified Carpenter.

To Crosby living in Chelan is a unique opportunity. "We can really capitalize on our local resources which are great, without partners

grapes

(Concord)

on our farm

growing up but

not cultivated

for wine or juice

like Rocky Pond and Karma there's no way we would be able to do this," he said.

Rocky Pond has donated a block of land down by the Colombia River which is now the Chelan High School

Viticulture Teaching and Learning Vineyard. So far, the kids have been working on that piece of land. Yet there's a few years ahead before it

SEE CLASS ON PAGE B3

Learning about Chelan's Viticulture Class with April Slagle

By Diana Piñon STAFF WRITER

CHELAN - Running the Viticulture Class at Chelan High School for the second year is April Slagle. "I had the idea and we had the right person at the right time," said Chelan High School's Associate Principal and CTE Director Crosby Carpenter. Slagle teaches the 14 students who are currently enrolled in the class, throughout the 90 day semester which begins at the end of August and wraps up towards the end of January.

The Lake Chelan Mirror was able to contact Slagle and ask her a couple of questions regarding her Viticulture experiences and the class.

How did you get involved with the Viticulture class?

I have a certification in Agriculture for Career Tech it ... said yes.

What is your background in Viticulture?

Very little to begin with

Ed in Washington and Crosby Carpenter asked me if I'd teach

just eating. Learned a lot these two years along with the kids from the really great communityClass teacher partners we have, Rocky

Pond and Shane Collins, and Karma Vineyards and Julie Pittsinger. They both help run high class operations that employ lots of local folks and provide interesting opportunities to young folks.

What are some of the things students get to do in the class?

Students get to work alongside the regular workers in the vineyards harvesting grapes, scouting for diseases and pests, learning about the installation and maintenance of vineyards across the span of one year, season to season;



April Slagle, LCSD Viticulture

they work in the winery to learn about the processes of taking grapes and making them into wine; they take field trips to visit local other vineyards and wineries, as well as visit 14

Hands Winery in Prosser and the massive

grape orchards in the south of Washington so that they can compare and contrast their experiences; they learn about different careers and jobs that are available in the fields of Viticulture and Enology around the globe by seeing those various people working in those jobs directly or by hearing those in the field talk about people they have hired or they work with in this field.

How do students like the class?

It gets good reviews for the content they are learning. However, some of the kids don't like getting up early two times per week to go out to the vineyards and wineries generally at 7 a.m. The students do like "doing" the things that they are asked to do in the winery and in the vineyards, whether picking grapes, packing cider, or being a grunt on the sparkling wine bottling line.

How do you think this class will help students in the future?

It introduces them to another career pathway and in this career pathway, there is room for everyone ... from someone who wants to work hands on in farming crops directly to being a sommelier and talking about wine details in upscale restaurants to customer; from planning and preparing for events at the winery to carrying out the science of chemistry and microbiology in the wineries to generate good products; from the art and science of being a winemaker who creates a likable and drinkable product to the business of marketing and selling that product to the world.

73rd Annual **Lake Chelan Horticultural Meeting** January 21, 2019 • Chelan High School

Co-sponsored by: WSU Extension and Chelan High School FFA

Registration, Announcements, FFA Introduction 8:30 - 9:00 a.m.

Managing Little Cherry Virus* -9:00 - 9:30 a.m. Hannah Walters, Stemilt

9:30 - 9:55 a.m. Cherry Varieties - Summerland - Nick Ibuki,

Summerland Varieties Corp

10:00 - 10:20 a.m. Coffee Break

10:20-10:50 a.m. Blue Orchard Bees for Improving Pollination*

Natalie Boyle, USDA ARS

10:50-11:15 a.m. Assembling the Pear IPM Toolbox* Louis Nottingham, Chris Strohm, WSU Extension TFREC

11:15 -11:45 a.m. Using Native Covers to Attract Beneficial Predators and Pollinators* -**David James, WSU Prosser**

Lunch: Support Chelan FFA - Join us for Lunch! Noon-1 p.m.

Getting Produce Safety Rule Ready for 2019 -1:00-1:30 p.m. Faith Critzer, WSU Food Safety Specialist

d'Anjou Pear Sorting by Predicting Dry Matter 1:30-2:00 p.m. and its Effect on Consumer Preference -

Sara Serra, WSU Horticulture

Blossom Thinning - 50 years of research & 2:00-2:30 p.m. reminders - Tory Schmidt, **Tree Fruit Research Commission**

Managing Post Harvest Diseases* -2:30-3:00 p.m.

Achour Amiri, WSU Plant Pathology

3:00 p.m.

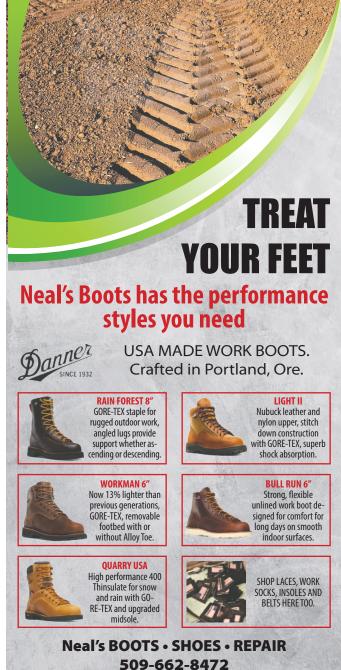
• 3 pesticide education credits will be awarded for program attendance WSDA approved.

Pesticide Credits and Closing

• Extension programs and employment are available without discrimination. Evidence of noncompliance may be reported through your local Extension office.

• If you are interested in joining our trade show contact: Bailey Dezzllum dezellemb@chelanschools.org 509-860-1950. Proceeds benefit the Future Farmers of America Scholarship.





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said the group is just getting started and is required to have its work completed in 2020. The working group of six principal stakeholders includes municipal water rights holders, tribal, private waterrightsholders, initiating governments, organizations such as Farm Bureau, well drillers, and Land Trust, and interests such as landowners, timber, and environmental entities.

"It's going to be a big one to watch for the entire year," said Wyss. "The Methow (WRIA 48) is fine and was left alone but Ecology has closed the entire French Creek Basin to all wells, including cattle."

LABOR

"Labor is always a top priority," said Wyss. "It's important to remember the economy of scale of what ag creates. For every ag job there are five created down the line."

Wyss cited the uptick in H-2A applications filed so far this year to illustrate the labor crunch.

"In 2007 we had 31 applications," said Wyss. "Right now, there are 65, more than double 2007 in just the first month of the year."

Wyss said that last year more than 24,000 workers came into the state under the H-2A program, nearly a third of the 96,000 that were needed.

"You can't even use that (H-2A) program until you get a certificate that says you tried to hire everybody locally within the area of intended employment," Wyss said.

The growth in the number of applications reflects growing number of employers who have tried. With unemployment in the state at an all-time low and 315,000 new jobs looking to be filled, "the economy is humming," Wyss said.

A related concern is a new bill proposed by the Employment Security Department (ESD) that employers using the federal H-2A route pony up an **Washington Water Resource Inventory Area** (WRIA) Maps 34 Paguse 31

Map courtesy of Washington State Conservation Commission

Washington state has 62 Water Resource Inventory Areas. Okanogan is No. 49 and Methow No. 48.

additional \$100 per worker and \$1,000 per application to process them.

"If that passes it will be hugely harmful for everyone who tries to use legal labor because it will just add more costs," said Wyss. "(ESD) already gets money from the federal government to run and manage the program."

The H-2A guest worker program first appeared in 1952 and was modified in 1986 for uncapped numbers of ag temp workers and capped numbers for other industries. It allows U.S. employers to import foreign nationals to perform full time and season ag work.

WAGES

Initiative 1433 passed by the voters in 2016 raised the minimum wage for both ag and non-ag workers incrementally to \$11.50 in 2018, \$12 in 2019, and \$13.50 in 2020.

"January 1, family medical leave started being withheld from peoples' paychecks for one year; a portion from both employee and a portion from the employer," said Wyss. "They will collect all

that money and on January 1 of 2020 they'll be able to start pulling money from that fund."

Wyss is also watching what California laws are doing because Washington state often follows suit.

"California did away with the exemption for overtime in agriculture and California agriculture has been decimated from that," said Wyss who is concerned that the state Legislature may consider a similar measure down the road. "There's no overtime in ag right now unless you're handling someone else's product."

Wyss said the added expenses are a concern because "prices at the store are not going up to cover the increase in costs."

TARIFFS & TRADE

Washington is one of the most trade-dependent states in the nation," Wyss said emphasizing the need for access to markets. "We're No. 1 in 13 ag commodities and they all get exported whether it be domestic or international."

Wyss said access to ports

is a critical component of that

"The (2015 West Coast) port shutdown was brutal for ag because they couldn't move their product" said Wyss "and this year the negotiation is for the New York ports."

Wyss said tariffs are another big challenge but if future agreements result in terms similar to the reworked North American Free Trade Agreement (NAFTA) the market for ag products should improve apace. Now called the United States-Mexico-Canada Agreement (USMCA) the new accord increases the hourly wages Mexico is now required to pay its automotive workers to \$16 an hour.

"And the minimum wage is mandated at \$5 an hour," said Wyss, "Mexico's never had that."

Wyss believes the rise in real wages for Mexican workers will reduce the numbers of those coming to the U.S. for work., reduce the need for foreign aid, and increase the demand for U.S. products.

"It fixes a lot of problems,"

Learn why the Douglas County Voluntary Stewardship Program helps you avoid additional regulations you. Want to learn more? off workshop on Wednesday,

By Aaron Rosenblum, WSU

WENATCHEE/EAST WENATCHEE - The Voluntary incentive-based method of critical area protection on landsthatintersectagricultural activities. VSP is an alternative to the traditional method to protect critical areas, which is to enforce regulations adopted

73rd HORT

At 10:00 a.m. there will

be a 20 minute coffee break

to keep the energy before

moving on to Natalie Boyle's

block time. Boyle will hit on

the topic of Blue Orchard bees

From the WSU Extension

TFREC Loius Nottingham

and colleague Chris Strohm

for improving pollination.

CONTINUED FROM PAGE B1

under Critical Area Ordinances of the Growth Management Act (GMA). The five critical areas the GMA identifies are: Stewardship Program (VSP) (1) fish and wildlife habitat be available at the following provides a non-regulatory, conservation areas (2) wetlands events to meet you and answer Wenatchee, WA 98802. (RSVPs (3) geologically hazardous areas (4) frequently flooded areas (5) areas with a critical recharging effect on aquifers used for potable water.

Tree fruit growers of DouglasCounty, this program affects

will transition into talking

about the assembly of the

Continuing on with the

WSU presenters, David

Hames of Prosser will quickly

describe the use of native

covers to attract beneficial

support of Chelan FFA from

Lunch will be served in

Once lunch is over, WSU

Food Safety Specialist Faith

predators and pollinators.

pear IPM toolbox.

noon to 1:00 p.m.

Foster Creek Conservation District, in conjunction with the VSP work group, will your VSP questions: • Tree Fruit Days (apple and

cherry days) at the Wenatchee Convention Center. Come see our booth and visit us during the luncheons.

• Douglas County VSP kick-

Critzer will stand in front of

the attendees and present

information on getting

produce safety rule ready

for 2019. Sara Serra also

from WSU at 1:30 p.m. will

lead her talk titled, "d'Anjou

Pear Sorting by Predicting

Dry Matter and its Effect on

Tory Schmidt of Tree

Fruit Research will be in

charge of the second to last

presentation. Schmidt will

review blossom thinning

Consumer Preference."

1151 Valley Mall Pkwy, East appreciated but not required) More information and resources for producers can be found online at http://www.

Feb. 27, 2019 from 2:00-3:30

pm at the Douglas County

PUD auditorium located at

fostercreekcd.org/programs/ voluntary-stewardshipprogram

after 50 years of research and will go over some reminders. In the closing session people will learn about

post-harvest managing diseases by WSU Plant Pathologist Achour Amiri. Three pesticide education credits will be awarded for

program attendance at the end of the event, followed by closing remarks. Hort Day at Chelan High

School is free of charge and open to the public.

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Horticulture 2019 73rd Lake Chelan Horticultural Day

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Photos courtesy of Chelan High School's Facebook ABOVE: Viticulture students presenting their ideas for Cider labels at Karma Vineyards. Students were learning the legal requirements for marketing wine and hard cider, as well as designing their own labels for non-alcoholic cider that Karma will donate to the Viticulture students as a fundraiser. Pictured presenting is Martin Castro, Lucas and Alex Neri, as well as Pam the district viticulture bus driver.

BELOW: Viticulture students gained knowledge on sparkling wine at Karma Vineyeard's processing facility in Entiat.



CLASS

CONTINUED FROM PAGE B1

starts to bear fruit.

"I committed to being there a couple days a week in the mornings and walk the kids through everything," said Pittsinger.

As she describes, "they get to witness the whole picture from beginning to end." From the growing to picking, to the cultivating of the vines, the crushing of the grapes and everything in between to the marketing side Pittisinger is there to teach the kids.

Pittsinger is in charge of the practical work and allows the kids to have hands on experiences. For example, the kids in the viticulture class get to draw bottle labels which then are submitted to the Alcohol and Tobacco Tax and Trade Bureau (TTB).

Seeing kids find a passion is why Pittisinger does this, "life is about finding something that keeps you up at night that is so exciting."

Learning about the industry opens a lot of doors to many of these kids in the future, "there are 37 potential jobs at my winery that they can do,



Crosby Carpenter, Chelan High School's Associate **Principal and CTE Director**

from accounting all the way to wine making ... they had no idea that those were the opportunities," said Pittsinger.

She says her goal as a partner to the Lake Chelan School District is to get the kids to see the true vision of what the wine industry is.

The class has also participated in field trips to other local wineries in which they get to hear the story behind the winery and see other business perspectives.

Carpenter would like the viticulture class to grow into another class that is more science focused in which kids will get the chance to understand fermentation and the science behind it. "We are waiting to see where this is going to go," he said.



By Kalie Drago STAFF WRITER

PESHASTIN - Circa 1905, a family business was planted and now over a hundred years later, Teri and Rachel Miller are two women who keep the Miller Orchard prospering. Teri married Charles Miller in 1983, who was the fourth generation to run the orchard and Rachel is their daughter, which makes her the 5th generation to operate the

During May through November the farm is open to any guests who want to purchase produce from local asparagus, apples, pears, cherries, nectarines, plums and eggs - and have the luxury of getting greeted by the family's dogs.

"My favorite group of visitors are the AKC dog people and seeing all of the unique breeds, we're dog people," said Rachel.

Theduonotonlysharesalove for dogs, but simultaneously answered their favorite perk of running the orchard

"(What I enjoy most about running the orchard) is being your own boss and meeting diverse groups of people." said

Despite being a historically



Photo by Kalie Drago

Rachel (left) and Teri (right) Miller smile in front of their fruit stand.

there are now more women in farming and agriculture than ever, Miller women included.

"(For young women wanting to go into agriculture) go for it, study STEM related programs. It's a hard industry to get into," said Teri Miller.

Rachel is no stranger to studying her trade and all the components within it. She followed in her father's footsteps and studied at Washington State University. Rachel also got

the jump on her agriculture profession when she was younger by going to the local farmers market and selling cherries, eggs and eventually brought along chicks because her eggs were selling out so quickly she was one of the first ones in the state to sell eggs at a farmers market.

"It can be a steep learning curve. It's trial and error and it's a lifestyle," said Rachel.

Rachel doesn't tolerate

errors when it comes to food safety though. She travels to farms and performs audits regarding food safety.

"It's my way of giving back to the industry in the area, to become an auditor," said Rachel. "Farmers are happy when I show up."

With 30 acres, a lot of diligence studying farming and apparent passion for what they do, the mother daughter duo clearly are invested in their business and agriculture as a whole.

DW Orchards: husband and wife duo first generation farmers

SUBMITTED BY KATHY DRINKWATER, DW ORCHARDS

ORONDO - I grew up in Manson, vast majority of work options for kids to make money was local farms; raking brush, thinning, irrigation and harvest help. In the winter I helped my mom after hours cleaning at the Manson Growers apple warehouse.

My Husband Earl and purchased our first two orchards in 1982, Earl was working as a foreman for local Grower Harold Hawkins and I was working in banking at Central Washington Bank. From there I had the great opportunity to help start a new bank in town with a focus to service and support local area farmers, North Cascades National Bank until retiring at the end of 2000.

Earl and I are first generation farmers, we always wanted to stay in the Lake Chelan area, at that time we believed our best option for success was to buy and control our own farming operation.

In 1989, we purchased an



Submitted by Kathy Drinkwater

Kathy and Earl Drinkwater with their kids Laurel and Adam at the farm.

orchard and land to develop and moved from Chelan to Douglas County on the Columbia River near Orondo where we have worked over the years planting, grafting and growing several different varieties of apple and cherries while raising our two kids Adam and Laurel.

At DW Orchards, we currently have four full-time employees, this increases to between eight and 15 during the growing season.

Our goal is to farm profitably and someday debt free, hopefully while maintaining a healthy quality of life, which includes lots of play time with our new first grandbaby Jillian.

I have great opportunity to work with women and men in our industry developing resources together through my positions as a local farmer, Chelan Fruit Cooperative Board Member and as a contractor helping farmers comply and deal with internationally required Global Gap Inspections and compliance for farms and

 $Ibelieve\,there\,is\,tremendous$ opportunities for young women and young men as long as they are willing to work. Earl and I started our working life doing what it takes to get the job done, that's how we raised our two children. We started with regular jobs and worked our way into a quality of life we are proud of. had great mentors, advisors and help along the way. When the opportunity becomes available to us we pay that help forward.



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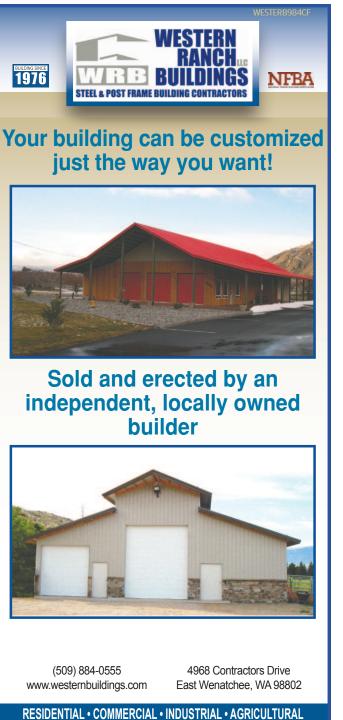
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Application - External Load Lifts

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Ohio and Miami, Florida.

Gonsalves also noted that

the co-op also owns orchard

as well so they own and

farm a total of about 1,100

acres of orchard, most of

it being organic pears and

Blue Bird employs year

round at the Peshastin

location nearly 270 workers

that are full-time and work

throughout the seasons.

Packers, truck drivers and

the line employees are a

large part of what keeps

Blue Bird moving effectively

Blue Bird so successful is

our core group of growers.

We have many are third or

fourth generation growers

and so it's that dedication

to quality and dedication to

farming here in the Upper

Valley and throughout the

state," said Gonsalves. "I

think what really makes

Blue Bird unique is that

core group of growers and

that commitment they have

to be successful growers."

"What I think makes

and productively.

apples.

Blue Bird Inc.

A peek inside the 105 year old fruit packer -Blue Bird Inc.

By Kalie Drago STAFF WRITER

PESHASTIN WENATCHEE - There is no shortage of fruit, fruit stands or fruit packers in the Upper Valley. And celebrating its 105th anniversary is a local fruit packer - Blue Bird Inc. has been around since 1913 in the original location in Peshastin. Formerly known simply as Peshastin Fruit Growers, in the mid to late 1990s, the company decided to rebrand as the well known Blue Bird Inc.

The main corporate location has remained Peshastin despite evolving into a large scale corporation with additions and tweaks over the years. One major addition to the company was a Wenatchee plant where the dedicated organic line is. The plant

also houses the cherry line. Blue Bird has not only kept business stable over the course of time, but has kept business flourishing and expanding. In 2018,



Photo by Kalie Drago

Pears being rinsed off before heading to the next step prior to be packed.

company sold 1.8 million pears and 1.5 million apples. In the past 2018 summer, the company packed 1.1 million cherries. Also not to be forgotten, is that in the summer Blue Bird also packs some apricots as

According to President Ron Gonsalves, the company has a total of 250 growers that they service along with non-member growers that

also contribute additional numbers.

"Those growers geographically range from the Canadian border all the way to Southern Washington, Oregon border," said Gonsalves.

With an impressive line of pears, apples and cherries along with packing a full line of organics as well, the oldest co-operative in Central Washington stays







Photo courtesy of Auvil Fruit Company Facebook Packing facility of Auvil Fruit Company Inc.

ORONDO - Auvil Fruit Company Inc. established in 1928, grows, packs and ships their own fruit all by one grower. With 1,800 acres in production and a peak number of 1,000 employees in 2018, 2.2 million boxes of apples and 100 thousand boxes of cherries were produced.

Company Overview:

Grady Auvil, Founder of Auvil Fruit Company, brought passion and vision together to produce world-class fruit with exceptional flavor. This blend propelled the company forward and dramatically influenced the entire industry for generations yet to come. Grady is recognized for introducing Granny Smiths, establishing M26stock, and fostering quality production of Fuji Apples in Washington state. He also



pioneered the successful marketing of Rainier Cherries.

Along with establishing new fruit varieties, Grady earned a reputation for innovative farming practices that created benefits for growers throughout the industry. Grady's achievements left an enormous footprint in the fruit industry and his visionary practices continue to anchor the production of every piece of Gee Whiz Fruit grown today. Thanks to Grady, flavor is our North Star and our people are the compass, still holding us true to his vision.



Manson Growers



Stacks of Manson Growers boxes in the warehouse.

in 1959, and employees 120 people during the peak harvest season. With 90 growers from Quincy to Tonasket, mainly from the Lake Chelan Valley they have 2,500 producing acres. 1.5 million boxes of apples were packed in 2018. Company overview: Over 100 years ago, Manson Growers' families discovered the world's greatest place to grow apples. Today, Manson Growers' 4th

MANSON - Manson Growers was established

with the world. Manson Growers is a cooperative with packing, snipping, ana operations located in the Lake Chelan valley, which primarily focuses on fruit

and 5th generation growers continue the tradition of sharing Washington's finest

sales to export markets. Manson Growers has always valued the contribution from growers, its employees, and its buyers to build a worldclass brand.







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North Central Washington Packing Sheds

Chelan Fruit Cooperative

CHELAN - Chelan Fruit Cooperative established in 1923, is a 300-member, grower-owned cooperative based in North Central Washington. Its roots are in three former regional cooperatives: Trout, Inc, Blue Chelan, Inc, and MAGI, Inc.

Grower members elect a Board of Directors which guides and directs the management of the warehouse. Chelan Fresh Marketingmarketstheboxes produced annually at Chelan Fruit's six production plants. In 2018, 4 million apple boxes, 1.5 million boxes of pears and 1.5 million boxes of cherries were produced.

Currently Chelan Fruit receives and produces bins of conventional and organic apples, pears, cherries, plums and pluots from 12,750 acres located from the Canadian border south to Central Washington. They employ 600 employees, peaking at 1,600 employees during cherry season.

Trout Incorporated was incorporated in July 1921 as Lake Chelan Fruit Growers by eight growers. In 1921,



fruit was hand sorted and packed, then shipped in one bushel wood boxes with labels glued on the ends identifying whose fruit was in the box. The Trout label is now a collector's item. K.J. Hendershott was appointed manager of Trout, Inc. in 1921, and led the organization until 1966. To recognize his years of service a scholarship fund to further education in the agriculture industry has been established in his name.

Blue Chelan Incorporated was established in 1942 as Chelan Manson Fruit Cooperative by 26 local growers. At that time they brought in approximately 160,000 boxes of apples at each warehouse.

It took nearly 100 days to pack all the apples produced. Each year's crop had to be packed and shipped in a maximum of four months because apples could not be kept and stored beyond that time. Therefore, from January to August each year, the warehouse would virtually shut down until the new crop was delivered.

In September of 1995, Trout, Inc. and Blue Chelan, Inc. merged to form Trout-Blue Chelan, Inc., the largest apple packing cooperative in the world.

Mutual Apple Growers Incorporated (MAGI) was established in 1937 when a



Photo courtesy of Chelan Fruit Facebook Boxes of packed apples with the Trout label, which is now collector's item.

dozen growers got together and formed Brewster Cooperative Growers. In 1969 a merger of Brewster Cooperative Growers together with Mutual Apple Growers formed the Brewster Mutual Growers Association. In 1974 Omak Fruit Growers merged with the Brewster Mutual Growers Association which

resulted in the official name change to MAGI.

MAGI continued to grow with the addition of Caribou Growers in 1987, Star Crisp Growers, Inc. of Okanogan in 1989, and Crisp N' Spicy Growers in 1998, resulting in their largest crop of 240,000 bins. In 2004, MAGI merged with Trout-Blue Chelan, Inc.

Little Wing Farm



CHELAN - Jim and Carmela Cook owners of Little Wing Farm started their agricultural adventure in Orondo, Wash. in 1977. Ten years later, in 1986, both moved to the Lake Chelan region where in 2005 they established their little organic farm. The Cooks own and operate two-acres of land, in it they grow organic tree fruit. Seven thousand pounds of cherries, apricots, peaches, apples, pears and grapes are produced each year. Jim and Carmela sell their produce during the summer months at Columbia City Farmers Market in Seattle.

See more NCW Packing Shed Profiles on page B6



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CHELAN



NCW Tree Fruit Days Jan. 17-21, Feb. 5

SUBMITTED BY TIANNA DuPont, WSU Tree FRUIT RESEARCH

NCW - Join us for WSU Tree Fruit Extension Programs in North CentralWashington on Jan. 17, 21, and February 5, 2019.

Co-sponsored by Northwest Cherries, Pear Bureau Northwest, NCWFieldmen's Association, Chelan Future Farmers

of America and theOkanogan Horticultural Association. These events provide the latestresearch-based information on horticulture, pest and disease management. We hope you will join us to network and learn this winter.

For agendas and additional information visit treefruit. wsu.edu/events

Pesticide update credits will be awarded for program attendance 2-3 credits per

session dependent on WSDA approval. No pre-registration required for sessions.

North Central Washington Apple Day

Thursday, January 17, 2019, 8:45 a.m. to 3:00 p.m., Wenatchee Convention Center. Co-Sponsored by WSU Extension and NCW Fieldmen's Association. Topics include: Horticulture for WA38 and other New Varieties; Learning from Recent Research - Respiration and Stem Clipping in WA38; Nutrient Absorption and Distribution in WA38, Honey Crisp, Gala, Fugi and Granny Smith; WA38 Horticulture Research Update; Getting Produce Safety Rule Ready for 2019; Old Diseases New Viruses; Codling Moth Management; Evaluating Fire Blight Cultivar Susceptibility; Fire Blight - Using Apogee and Regalia at Pink to Reduce Flower Infections; Fire Blight Management. Agenda at http://treefruit.wsu.edu/ event/ncw-apple-day-2/

Lake Chelan Horticultural Day

Monday, January 21, 2019, 8:30 a.m. to 3:00 p.m., Chelan High School. Co-sponsored by WSU Extension and Chelan Future Farmers of America. Topics include: Managing Little Cherry Virus; Cherry Varieties - Summerland; Blue Orchard Bees for Improving Pollination; Pear IPM; Using Native Covers to Attract Beneficial Predators and Pollinators; Getting Produce Safety Rule ready for 2019; d'Anjou Pear Sorting by Predicting Dry Matter and its Effect on Consumer Preference; Blossom Thinning - 50 years of research and reminders; Managing Post Harvest Diseases Agenda at http://treefruit.wsu.edu/event/ chelan-hort-day-2019/

Okanogan Horticultural **Society Meeting**

Tuesday, February 5, 2019 Agriplex, Omak, Wash. Co-Sponsored by Okanogan Horticultural Society Topics include: Sterile codling moth distribution in the orchard; Sterile Insect Release for Codling

Moth Control; Getting to Know the Good Guys in our Orchards; Secondary Pest Update: Apple Maggot, Clear Wing, Apple Leaf Curl Midge, BMSB; Cherry Powdery Mildew Management and Fungicide Resistance Results; Fire Blight Common Questions and Answers; Afternoon Spanish Session: Manejo de Fuego Bacteriano* (Fire Blight Management): Cuidando su Salud en la Huerta* (Pesticide Safety); Palomilla de Manzana* (Codling Moth Management); Conociendo los Insectos Buenos en la Huerta* (Getting to Know the Good Guys in our Orchards). Agenda at http://treefruit.wsu. edu/event/okanogan-horticultural-meeting/

For more information visit treefruit.wsu.edu/events or contact Tianna DuPont tianna. dupont@wsu.edu (509) 293-8758. Extension programs and employment are available without discrimination. Evidence of noncompliance may be reported through your local extension

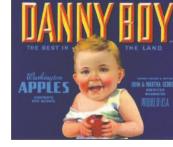
Fruit Packing Facilities in Okanogan County

Apple House Location: Pateros Product: Apples, cherries Sales: Chelan Fresh Marketing, LLC

Crane & Crane Founded: 1973 Location: Brewster Acreage: 1,300 Product: Apples, pears,

Gebbers Farms

cherries



Location: Brewster Acreage: 10,000-plus Product: Apples, cherries, pears Sales: Chelan Fresh Marketing, LLC

Gold Digger Apples

Founded: 1938 Location: Oroville Product: Apple, pears, cherries, grapes Sales: Chelan

Honey Bear Growers

Fresh Marketing, LLC



Founded: 2004 Location: Brewster Product: Apples

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