

MICHIGAN COMMISSION OF AGRICULTURE AND RURAL DEVELOPMENT

Bayshore Resort
Third Floor Meeting Room
833 East Front Street
Traverse City, MI

MEETING MINUTES October 11, 2017

PRESENT:

Dru Montri, Chair, Michigan Commission of Agriculture and Rural Development
Bob Kennedy, Vice Chair, Michigan Commission of Agriculture and Rural Development
Brian Pridgeon, Secretary, Michigan Commission of Agriculture and Rural Development
Trevor Meachum, Past Chair, Michigan Commission of Agriculture and Rural Development
Diane Hanson, Past Chair, Michigan Commission of Agriculture and Rural Development
Gordon Wenk, Chief Deputy Director, Michigan Department of Agriculture and Rural Development

CALL TO ORDER AND ROLL CALL

Chairperson Montri called the meeting of the Commission of Agriculture and Rural Development to order at 9:03 a.m. on October 11, 2017. Commissioner Pridgeon called the roll with Commissioners Hanson, Kennedy, Meachum, Montri, and Pridgeon, and Chief Deputy Director Gordon Wenk present.

APPROVAL OF AGENDA

MOTION: COMMISSIONER MEACHUM MOVED TO APPROVE THE MEETING AGENDA FOR OCTOBER 11, 2017. SECONDED BY COMMISSIONER KENNEDY. MOTION CARRIED.

APPROVAL OF MINUTES FOR SEPTEMBER 7, 2017, S&T BARNS AND LITLE BEND PIGGERY SITE SUITABILITY DETERMINATION APPEAL MEETINGS

MOTION: COMMISSIONER MEACHUM MOVED TO APPROVE THE MINUTES FOR THE SEPTEMBER 7, 2017, MEETINGS. SECONDED BY COMMISSIONER HANSON. MOTION CARRIED.

NEXT SCHEDULED MEETING

The next scheduled meeting is November 8, 2017, to be held at the Michigan State University Pavilion for Agriculture and Livestock Education in Lansing, Michigan.

COMMISSIONER COMMENTS AND TRAVEL

Commissioner Hanson reported harvest is in full-swing in the Upper Peninsula (UP), with potatoes nearly complete and the corn crop still needing more sun and heat to mature. Because of the very wet conditions over the summer, the UP was fortunate to have had only two inches of rain in September.

Commissioner Meachum reported fruit and vegetable harvest is winding down in southwest Michigan. The hurricane in the southern states elevated vegetable prices for a

short period of time. Apple harvest will be complete by the end of the week and juice grapes by tomorrow. In southwest Michigan, labor has been adequate. The H2A groups have displaced some of the domestic workers, with wages being the driver of availability. Fruit yields were down because of the bad spring weather; but on a positive note, the corn and bean harvests look great.

Commissioner Kennedy reported central Michigan harvest is well under way, with soybeans being two-thirds complete and the corn harvest just beginning. The area has been in a drought state since late July, heavily affecting yields that are expected to be below average in both crops. Harvest should be complete by mid-November.

Last week, he attended the Chronic Wasting Disease (CWD) Symposium hosted by the Michigan Departments of Natural Resources (MDNR) and Agriculture and Rural Development (MDARD) in East Lansing, featuring numerous speakers from across the country who presented on CWD research and state responses. A CWD Work Group was formed to develop action plans to help prevent spread of the disease in Michigan, as other states have experienced.

In response to question from Commissioner Montri, Commissioner Kennedy advised the CWD Work Group will be providing a written report that will be shared with the Commissioners.

Commissioner Pridgeon reported southern Michigan harvest is variable, depending on the region. Those fortunate enough to be in the “garden spot” enjoyed rains until the middle of August and crops there will be above average. The other regions expect below average yields. Soybean harvest is two-thirds complete and corn is just beginning.

The Clemens Food Group launched processing on their start date as anticipated and are gradually increasing production.

Commissioner Montri reported she attended the American Society for Horticulture Sciences Conference recently, which included numerous industry updates. On their farm, it was unseasonably warm last month, which has delayed planting of winter transplants in the hoopouses. Summer harvest has been good, and by the end of the month, they will have storage crops out of the ground and into the coolers. Their key priority is completing construction of their heated greenhouse by the end of the month.

Commissioners Hanson, Kennedy, Meachum, Montri, and Pridgeon traveled to attend today’s meeting. There was no other travel submitted for approval.

MOTION: COMMISSIONER PRIDGEON MOVED TO APPROVE THE COMMISSIONERS’ TRAVEL. SECONDED BY COMMISSIONER KENNEDY. MOTION CARRIED.

COMMISSIONER ISSUES

Commissioner Montri reviewed a retirement resolution before the Commission recognizing Linda Aldrich.

MOTION: COMMISSIONER MEACHUM MOVED THE RESOLUTION FOR LINDA ALDRICH BE ADOPTED WITH BEST WISHES FOR HER LONG AND HEALTHY RETIREMENT. COMMISSIONER PRIDGEON SECONDED. MOTION CARRIED.

DIRECTOR'S REPORT

Chief Deputy Director Wenk shared the Director's regrets for not being able to join the Commission activities and meeting here in Traverse City. She is working on policy issues with Michigan Farm Bureau, and preparing for the upcoming Conference of Great Lakes-St. Lawrence Governors and Premiers.

In November, the Director will be traveling to China and South Korea for a trade mission. Several Michigan agricultural businesses will be joining her, including Shoreline Fruit Growers, King Orchards, Cherry Central, Herkner Farms, Graceland Fruit, Cherry Marketing Institute, United Hops Brokerage, and Nirvana Tea. MDARD's International Marketing Manager Jamie Zmitko-Somers will also be joining the Director on the mission.

Because the Western Lake Erie Basin (WLEB) is a priority for the department, the Director initiated the WLEB Stakeholders Group to reach out to some of the more non-traditional stakeholders. The group meets every other month and includes the American Water Works Association, Ducks Unlimited, Michigan Association of Counties, DTE, Michigan Boat Industries Association, Charter Boat Captains, etc. The complete list of participants is available if anyone is interested in receiving. After discussion during the first meeting, participants were excited about continuing to broaden the discussion of WLEB issues.

During the September 6 Rural Development Fund Board meeting, members voted to change grant conditions. In summary, a grant cap of \$100,000 was established, a 30-percent match will be required, eligible counties remain the same, Marquette County is the only priority county area to receive preference, state agencies are not eligible, and two board members will serve on the Joint Evaluation Committee. In response to inquiry from Commissioners Montri, Meachum, and Hanson, Mr. Wenk advised there was no cap last year, with the largest grant being about \$270,000. The funding stream comes from non-ferrous minerals extracted from UP mines, and because it is based on value of that product, revenue to the fund has been decreasing. Legislation designates priority be given to the county of extraction.

During the September National Association of State Departments of Agriculture (NASDA) meeting, there was discussion around Food Safety Modernization Act (FSMA) inspection date delays. Animal food facility Preventative Controls inspections for large firms are delayed until September 17, 2018, which is the current date for small firms, and the current date for very small firms is September 17, 2019. Inspections for large produce farms covered by the rule are delayed until the 2019 growing season and the compliance date for agricultural water is now 2022. For small farms, that date is 2023, with 2024 being the date for very small farms. Those farms with less than \$25,000 in annual sales are exempt from the rule. Standards, particularly those around agricultural water use, still need to be finalized. Other topics of discussion at NASDA included the dairy industry working with the Federal Drug Administration (FDA) relative to debits given for automatic milkers (AMI), which are making it difficult for facilities to meet the required score of 90 to be allowed to

sell milk. In Europe, many of these same AMLs with similar configurations are of no issue for producers.

Relative to the two Site Suitability Determination Appeals, the Director issued the order for S&T Barns, and following the Commission's recommendation, determined the Generally Accepted Agricultural Management Practices (GAAMP) were followed and the process was correct. The order for the Little Bend Piggery Appeal should be issued by the end of this week and is anticipated to again follow the Commission's recommendation the siting process was correct. There initially was confusion about the actual site of that facility and this has been clarified with the owners, the Michigan Department of Environmental Quality, and MDARD.

The department is currently working on language improvements in the Site Suitability Determination appeals process within the Site Selection GAAMP to clarify that process. Suggested language will be presented to the Commission during their November meeting.

Commissioners are invited to join MDARD's Employee Awards Ceremony on November 2 to be held at the Library and Historical Center in downtown Lansing, beginning at 1:30 p.m.

PUBLIC COMMENT (AGENDA ITEMS ONLY)

Former Commissioner Don Coe, representing the **Grand Traverse Food Shed Alliance** and **Grand Traverse Food Systems**, thanked the Commission for visiting various businesses in the area yesterday. He advised the Grand Traverse Food Innovation Hub now has 10 active kitchens in a central location available at very low rental cost to businesses in the second stage of development, giving them an operating center that allows them to grow into sustainable businesses. It all reverts back to the Good Food Charter that placed a 20-20 challenge on Michigan to build local food systems that by the year 2020, would provide for 20 percent of food consumed be grown within the state. Much has been achieved through addressing land issues, including the Nature Conservancy's efforts to preserve agricultural land. The Michigan Land Use Institute, now named the Groundwork Center for Resilient Communities, moved forward in maintaining coordinated efforts across Michigan. The Grand Traverse area provides various needed successful economic models for farmers and much has been accomplished through educational efforts. Just developed is an unusual program he would like others to come forward and discuss, which will demonstrate the final link of the food we grow to the improved health of local consumers.

Paula Martin, from the **Groundwork Center for Resilient Communities**, reported the recent Culinary Medicine Conference held in the area was geared toward healthcare providers and was made possible through a grant from the Michigan Health Endowment Fund and local charities, with Munson Healthcare and Grand Traverse Food Shed Alliance being key partners.

Food as a prescription for good health is not a novel idea. But what was fresh is the idea of a foodie medical conference that teaches doctors and their colleagues how to get patients to cook and eat healthily. The two and one-half day conference provided training with 18 continuing medical hours for healthcare providers. Being hosted by the Great Lakes Culinary Institute, chefs there served as instructors, along with Munson Healthcare

dietitians. This type of training began in California and Louisiana, and they hope to rival those programs here for the Midwest with a local food approach.

In addition to learning about nutrition and cooking skills, physicians also experienced food systems first-hand. Their hope is to continue to build and grow this model into a true agritourism business opportunity. They have funding through the end of June to conduct follow-up with the 45 practitioners and results will be reported to the Michigan Health Endowment Fund.

Commissioner Montri advised she is working with a group of statewide partners, including the Michigan Health Endowment Fund, developing a Prescription for Health Program and this is a topic of discussion in every one of their meetings – there is a huge demand for correcting the disconnect between healthcare and food across the State of Michigan. She complimented Ms. Martin on her good work and advised she would like the opportunity to pursue this topic further with her.

Mr. Coe noted as the funding in U.S. Department of Agriculture (USDA) programs decreases, funding in the National Health Institute increases. We need to recognize that and to correct the misnomer that the health industry doesn't care about food and the food industry doesn't care about health. The opportunity for the food industry working with the health industry is one of the largest agricultural opportunities moving forward. The challenge placed by the primary speaker at the recent conference was to establish a teaching kitchen, especially for medical practitioners, in the Grand Traverse area, with the goal of teaching them proper ways to prepare food and write food prescriptions to help improve patients' state of health.

Brian Bourdages, Special Projects Manager with Tamarack Holdings, advised Tamarack Holdings acquired the former Long Lake Elementary School and is rehabilitating that facility as the new production facility for Food for Thought, which is a value-added company based on local products. They were also given the opportunity to create additional food hub space, as well as the Long Lake Culinary Campus (LLCC), to include the Grand Traverse Teaching Kitchen and Education Center to help connect medicine and food. A new non-profit entity is being created as another vehicle for the buildout and programming. They are thrilled to have this new facility, which can be a model for redevelopment of schools in other areas. Its 10 acres will provide crop production space, being adjacent to the elementary school will allow children access, and they are working on a grant to build their first hoopouses. In response to question from Commissioner Montri, Mr. Bourdages confirmed the programming will definitely tie to the current Farm to School educational efforts.

Mark Coe, with Michigan Farm to Freezer, reported that since their inception four years ago, Michigan Farm to Freezer has faced challenges processing and distributing products.

Because growers need a means of marketing that extends their season, they started a processing and freezing program. Entities with whom they work include Farm to School, the Michigan State University Farm to Institution Program, Groundwork (formally Michigan Land Institute), Food Core, Ten Cents a Meal Program, and Taste the Local Difference. They also distribute to 56 retail locations in northwest Michigan.

Accessibility for small-scale processing is challenging because their capacity of 10-15,000 pounds could not meet the requirements of producers running 100,000 pounds a day. The medium-scale processing is lacking across the state. Michigan Farm to Freezer currently buys all Michigan products and is now working with the larger processors. They have worked with growers to take them to the larger processors, and are processing an all-organic line distributed in Traverse City.

They are building a facility in southeast Michigan and hope to be in a position next year to actually be that medium-scale processor and distributor for the 10-20-acre farms, giving those growers the opportunity of marketing their products in a larger capacity through a longer distribution season. However, the financial challenge remains for many small and medium-sized growers to have the ability to bring their products for season-extension processing.

ATLAS SPACE OPERATIONS: Casey Cowell, Principal, Boomerang-Catapult, LLC

Mr. Cowell thanked the Commission for the opportunity to talk about some of the happenings in the Traverse City area and shared a bit about his background. Deciding not to pursue a career with his economics degree, along with four friends, he developed a start-up company called U.S. Robotics. It became the largest supplier of modems – anything that connected computers to telephone networks. They also developed the first hand-held personal organizer, the Palm Pilot. Having grown to \$50 million a year in revenue, in 1991 they merged into 3-Com Corporation that grew to \$2.5 billion in 1997. While the internet was growing substantially, they built the majority of products globally that connected computers to the international telephone network. Every year and one-half or so, they saw internet speed double, dramatically enhancing global connectivity.

What is being experienced within the ten-county northwest Michigan region with Atlas Space relocating here and the local agricultural movement, is these people take the area very personally. That commitment has created a vibrant culture and an exciting, economically viable place to live and work.

He serves on the Board of Directors for Munson Healthcare Network and the Groundwork Center. He is impressed with what has been accomplished in the area, fighting for a cultural change to help keep people healthy. Being a small, very involved community, it will happen here.

He formed Boomerang-Catapult Corporation, explaining boomerangs are people who were raised in the area, went out in the world, and are looking for the opportunity to bring their creative value back to the area. His corporation invested over \$3 million in seven companies in the last nine months, creating 40-50 good-paying jobs. One example is Atlas Space Operations bringing its newly developed satellite antenna technology to Traverse City, instead of California. They will serve as the only U.S.-based communications center in the world serving the international internet system.

They are striving to help everyone realize we need very high-speed access to adequately serve businesses today and into the future. That access needs to be expanded to reap the economic benefits of today's fast-moving business world.

TASTE THE LOCAL DIFFERENCE: Tricia Phelps, CEO

Ms. Phelps advised Taste the Local Difference is a local food marketing company based in Traverse City, with eight staff members located throughout the state serving different local food communities. Their current focus is increasing consumer demand for local food across the state and supporting local agriculture.

The best-known product of their supply chain development is their annual *Guide to Local Food* magazine published in each region. These guides are free resources to the community meant to connect consumers directly to local farms, food producers, restaurants, and retailers that are sourcing locally. Approximately 110,000 copies are distributed annually and include information on 15,000 local partners, with 730 of those being farms.

In addition to the guide, point-of-sale marketing materials help consumers identify local food products. Another piece is helping vendors with their marketing support. One of those ways is through a new local food demonstration program, helping local producers demo products in the marketplace. Statistics reveal an average 250 percent increase in weekly sales following one of these demonstrations.

Business-to-business networking and direct market support is another effort they coordinate. Currently 86 percent of their farm partners are selling to direct markets and 55 percent of them are selling to indirect markets. They also partner with other great organizational efforts, such as MIFMA (Michigan Farmers Market Association).

A new area driving direct sales is their CSA (Community Supported Agriculture) Worksite Wellness Drop-off Program. The delivery aspect provides a new market for CSAs through providing a new element of convenience to customers. In 2017, the five-employer pilot enrolled 99 new CSA members, bringing fresh fruits and vegetables direct to their workplaces. They are hoping to expand that effort in the future.

Because they work closely with retailers, restaurant owners, and event organizers, they are in a unique position to introduce farmers to those people. Additionally, they encourage those venues to source locally.

They also complete market studies and analyses to provide data to their consumer audience, as well as the local food and farming industry. Every year, they ask partners what obstacles exist. Time and time again, being able to extend the season is expressed. Two of the great solutions developed over recent years are hoopouses and root storage facilities. The difficulty is cost for that expensive infrastructure, demonstrating the need for grants and low-interest loans. Another opportunity for extending the season is utilizing value-added processors, such as Michigan Farm to Freezer. Opportunities continue to exist for ways farmers can contract sales of their products throughout the winter season.

In response to questions from Commissioner Meachum, Ms. Phelps advised in their marketing materials, they define local as being within the State of Michigan, but they also believe it is important to be completely transparent to the consumer. Beyond the labels, some of the shelf-talkers will indicate the specific area or how many miles from the retailer

the product was grown. They also initiated a Certified Local Foods Event Program, which was inspired by farmers asking them to take advantage of the local events and encourage those event organizers to source at least 20 percent of their food ingredients locally.

RECESS AND RECONVENE

Chairperson Montri recessed the meeting at 10:20 a.m. for a brief break. She reconvened the meeting at 10:35 a.m.

SACKETT POTATOES: Brian Sackett, Partner

Mr. Sackett reported he is in business with his father Alan, brother Jeff, and son Tyler. Sackett Potatoes is a sixth-generation business and is celebrating its 30th year. In Michigan, they farm 7,000 acres; employ 30 full-time, 10 part-time, and 60 seasonal employees; and ship over 2,700 semi-loads of potatoes annually. They farm in Mecosta, Montcalm, Kent, Ionia, Isabella, and Newago Counties. In addition, they farm 3,500 acres in North Carolina and 4,000 acres in Illinois.

Over five years ago, they became very involved in a soil-health initiative. Potatoes are hard on soil, and their yield rate and quality had declined. Today, instead of fumigating, they are utilizing biological pesticides and composting to replenish the soil. They are working diligently on soil health to ensure it is productive for the future generations.

Sackett Potatoes puts a lot of importance in having modern potato harvesting equipment to efficiently harvest a quality crop. Each harvest system is capable of harvesting 40-50 acres per day. They are using three separate harvest systems, two of which harvest 16 rows at a time, with the third harvesting 12 rows.

Because they grow on very sandy soils, irrigation is needed. All 6,800 acres of potatoes are watered by 250 pivots and 150 wells. Through technological improvements, they continually strive to use less water and conserve energy.

The majority of Michigan potatoes are placed in storage. Their potato storage capacity is 135 million pounds, allowing them to ship year around. This has provided for a great business relationship with each of their customers.

Seven years ago, they filled one pallet box at a time for Great Lakes Potato Chip Company, and today, they ship over two semi-loads of potatoes a week for them. It is impressive how they have been able to grow their potato chip business.

Sackett also grows corn, soybeans, and wheat for rotation crops, and seed corn for Pioneer. In essence, they are a large grain farmer that grows a few potatoes. Over 1,200 acres of seed corn is grown for Pioneer Hi Bred. In addition, 4,600 acres of field corn is marketed to local dairy farmers and elevators for feed, and 2,100 acres of soybeans are marketed to Cargill. Their customers include Great Lakes Potato Chip Company, Lays, Cape Cod, Shearer's, Herr's, Utz, Kettle Brand, Wise, Pioneer, and Carbon Green BioEnergy.

The chip industry is very important to the state and Michigan is number one in the nation for chip potatoes. Sackett Potatoes buys their seed potatoes from Hanson Potato Farm.

Commissioner Hanson asked if they grow other potato varieties. Mr. Sackett advised they grow 100 percent of their potatoes for chips.

In response to inquiry from Commissioner Montri, Mr. Sackett advised Great Lakes Potato Chip Company represents a small portion of their customer base, as they ship 70-80 semi-loads of potatoes each week. However, in a market that is saturated with potato chips, their growth is amazing and he really respects how they developed their market. Sackett Potatoes made that commitment to Great Lakes Potato Chip because they like to see a family developing a new business, and they are such great people he couldn't turn them down.

GREAT LAKES POTATO CHIP COMPANY: Ed Girrbach, CEO

Mr. Girrbach advised, although Great Lakes Potato Chip Company is a small part of what Sackett Potatoes does, they treat them like they are their number one customer, realizing they are a family business. A great deal of synergy and commonality has developed between the two companies relative to their outlook on life.

By way of background, he had his first business while in junior high school, dropped out of college to become a commercial pilot, was a flight instructor, sold airplanes for Cessna Aircraft, opened a plant store, started a finance business, and was a founding member of Oakland University Center for Family Businesses (helping families get beyond the third generation). His son Chris graduated from Western Michigan University, worked for the Hyde Corporation, and came to Michigan to oversee the Banquet Division for Crystal Mountain. His other son was an executive chef working around the country and came back to Michigan. Having left the finance business, he and his wife moved to Traverse City and opened a small restaurant, along with his son. That business was sold last year to allow them to concentrate on the chip company, which was started through the desire to market one of their favorite foods. They found what they thought was a niche in the Michigan chip market for another regional player.

Today, Great Lakes Potato Chip Company manufactures seven unique flavors of potato chips, two flavors of tortilla chips, and they just phased out of the salsa business. Their skin-on, non-GMO chips are made fresh in Traverse City with no trans fats and are cholesterol and gluten free.

Their current facility covers 14,000 square feet and employs 30 full-time employees running six-day double shifts and produces over 80,000 pounds of chips each week. They ship to 17 distributors in 7 states, including Canada, California, Arizona, and Tennessee. They are beginning to explore additional export markets.

They attribute their success to high-quality products, which is why having a partner like Sackett Potatoes is so important. They also provide private label co-packing services to allow a company to build their own brand, creating another niche market.

Considerable revenue growth has been enjoyed, from \$60,000 in 2010 to an estimated \$4,000,000 in 2017. Their business is potatoes, using approximately 130,000 pounds in 2010 and over 2,700,000 pounds in 2016. They have begun a \$1.5 million equipment

expansion due to be completed in January. With that capacity, they expect their growth to continue at the same levels for the foreseeable future.

Wanting to be good stewards and community members, they are part of the Buy Local, Support Local effort and partner with Bayshore Marathon, March of Dimes, Buddy Walk, Down Syndrome Families, Peach Ranch, Food Rescue, Hickory Hills, JKL Bahweting Schools, Cherryland Electric Cooperative, United Methodist Church, Single MOMM, Vasa Pathway, MI Potato Industry Brickways, Love, Inc., and Traverse City Film Festival.

Their diligence has paid off in a number of ways, having won a number of awards. Great Lakes Potato Chip Company has received the national Chip Festival Gold Medal awards for Best Kettle Chip and Best Tortilla Chip, as well as being voted number one kettle chip by the Chicago Tribune. Additionally, the company received the highly competitive Crain's Food Summit Growth Award in 2016.

Today, there are 150 chip brands in the U.S., with a national market of \$7.2 billion. This leaves about \$1.4 billion in the regional player market. They thought if they could capture just one percent of that, they could develop a \$14 million company. They knew it was a zero-sum game, and expertise in selling the market would be needed – which is where they spent most of their time. It would have been a much more difficult business process without the support of Sackett Potatoes, as well as family and friends who helped in the early stages of production. Other challenges they faced included distribution and regulation, which they have been able to overcome.

In the future, they plan to expand distribution to primarily the entire Great Lakes region, as well as the Southeast U.S. and export locations. They hope everyone here today has an opportunity to snack happy with Great Lakes Potato Chips.

In response to question from Commissioner Montri, Mr. Girrback advised they use Michigan potatoes for as long as possible during the season, augmenting production with potatoes from their other farms when needed, typically for about two months.

LEGISLATIVE UPDATE: Gordon Wenk, Chief Deputy Director

Chief Deputy Director Wenk advised it has been a busy two weeks in the Legislature. HB 4999 and SB 583 are double blue backs (same language introduced in both houses) that will attempt to preempt any local taxation on food and beverage. Passage of these bills appears likely. Different states and municipalities have implemented taxation on soda pop. No municipalities in this state were currently looking at these local taxes, but this legislation will preempt that action.

SB 542 is an attempt to clarify intent with the Pesticide Notification Registry. This would maintain the registry, but would only extend notification requirement only to directly adjacent properties. Currently, a physician may extend a notification "zone" with no limitation. This would place logical limits on those notification areas.

SB 108 and 109 are the Urban Agriculture bills. They received a hearing last week, where it became evident that additional work is required on these bills to match the intended need.

HB 4811 and 4812 are the Food Safety Modernization Act (FSMA) bills, which incorporate the requirements into state statutes to allow our staff to perform required inspections on the farms instead of FDA. They have now passed the house and are well underway.

HB 4940 will readdress the Dry Bean Commission districts to better align districts with current producers.

Commissioner Montri asked how the pesticide notification process occurs. Mr. Wenk advised part of the pesticide certification process includes education about the Pesticide Notification Registry, the requirement of checking it prior to spraying any chemicals to determine if any physically diagnosed sensitive individuals reside in the area, and sending notification to those individuals prior to application. The current proposed legislation precipitated from a complaint the notification zones kept becoming larger, requiring notifications to be sent to individuals miles from the application areas. Commissioner Meachum noted this requirement applies to pesticide application being applied to a turf or ornamental plants.

PUBLIC COMMENT

No public comment on non-agenda items was requested.

ADJOURN

MOTION: COMMISSIONER MEACHUM MOVED TO ADJOURN THE MEETING. COMMISSIONER PRIDGEON SECONDED. MOTION CARRIED.

There being no further business, the meeting adjourned at 11:13 p.m.

Attachments:

- A) *Agenda*
- B) *Agriculture and Rural Development Commission Meeting-S&T Barns Appeal Minutes Sept. 7, 2017*
- C) *Agriculture and Rural Development Commission Meeting-Little Bend Piggery Appeal Minutes Sept. 7, 2017*
- D) *Director Jamie Clover Adams – Issues of Interest Report*
- E) *Taste the Local Difference Presentation*
- F) *Sackett Potatoes Presentation*
- G) *Great Lakes Potato Chip Company Presentation*
- H) *Legislative Status – October 2017*