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VOLUME 17 ISSUE 5

Overcoming Obstacles in the 2011 Growing Season

The scene on the cover of this issue of the *BeanGrower* has been all too common this season. For most of us, the crop went in late. The rains started in April, resulting in planting delays and the wet weather never seemed to end. We've all been emptying the rain gauge too often in 2011. Prevented Plant became a reality for many of us.

As you can see in this issue and the latest USDA production estimates, there has been a dramatic decline in acreage. With stocks so very tight, there is no margin for error with the 2011 crop. It is imperative we maximize the outcome during this harvest season.

There's no doubt, from markets to weather, our industry faces many challenges. Yet, our business cannot spend its time looking in the rear view mirror. We need to remember what a great industry we're in. North Dakota and Minnesota lead the nation in the production of dry edible beans, including pintos, navy beans, dark red kidneys and pinks. Northarvest producers are innovative and progressive.

This edition of *BeanGrower* includes the latest acreage figures. There's information on storage, which may take on greater importance in the months ahead. We have profiles on our industry leaders and the ongoing Pulse of the Industry feature.

Harvest season is upon us. Let's hope Mother Nature cooperates during this fall campaign. In addition, I wish you a safe and productive harvest season.

Don Streifel, President

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USDA Estimates 36 Percent Smaller Dry Bean Crop

According to USDA's August Crop Production report, United States dry edible bean production is forecast at 20.5 million cwt for 2011, down 36 percent from last year. Planted area is forecast at 1.27 million acres, down 34 percent from the previous year. Harvested area is forecast at 1.19 million acres, down 35 percent from the previous year's harvested acreage. The average United States yield is forecast at 1,718 pounds per acre, a decrease of 8 pounds from 2010.

Production is forecast to be lower than 2010 in 17 of the 18 estimating States, with the five largest producing States, North Dakota, Michigan,

Nebraska, Minnesota, and Idaho, forecasting lower production than a year ago.

In North Dakota, a cool, wet spring delayed planting, which was not completed until late-June, behind last year and the 5-year average. Warm, dry weather throughout most of July aided crop development, while condition was rated mostly good to excellent. Dry beans were planted in Michigan during the first two weeks of June. Very few areas experienced rain delays.

Several Montana growers reported planting delays because of too much moisture. Precipitation in the dry bean producing

Continued on Page 7

Dry Edible Bean Area Planted and Harvested - States and United States: 2010 and Forecasted August 1, 2011

State	Area planted		Area harvested	
	2010	2011	2010	2011
1,000 acres				
Arizona	13.0	8.0	12.9	7.9
California	63.5	46.0	63.0	45.0
Colorado	70.0	40.0	66.0	38.0
Idaho	135.0	85.0	134.0	84.0
Kansas	9.5	8.0	9.0	7.5
Michigan	236.0	180.0	235.0	175.0
Minnesota	185.0	150.0	175.0	140.0
Montana	18.8	18.0	17.7	16.8
Nebraska	170.0	125.0	155.0	115.0
New Mexico	13.8	12.6	13.8	12.6
New York	15.0	12.0	14.9	11.5
North Dakota	800.0	420.0	770.0	380.0
Oregon	7.1	4.4	6.9	4.3
South Dakota	12.5	7.7	11.3	7.1
Texas	21.0	18.0	19.0	17.0
Washington	86.0	90.0	86.0	90.0
Wisconsin	6.2	5.5	6.2	5.5
Wyoming	49.0	35.0	47.0	33.0
United States	1,911.4	1,265.2	1,842.7	1,190.2



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We look forward to seeing you at harvest and throughout the year.

Dry Edible Bean Yield and Production - States and United States: 2010 and Forecasted August 1, 2011

State	Yield per acre ¹		Production ¹	
	2010	2011	2010	2011
	pounds		1,000 cwt	
Arizona	1,880	1,960	243	155
California	2,320	2,260	1,462	1,017
Colorado	1,900	1,650	1,254	627
Idaho	1,900	1,750	2,546	1,470
Kansas	2,600	2,000	234	150
Michigan	1,800	1,750	4,230	3,063
Minnesota	1,750	1,730	3,062	2,422
Montana	2,030	1,700	359	286
Nebraska	2,060	2,200	3,193	2,530
New Mexico	2,330	2,300	322	290
New York	1,890	1,600	282	184
North Dakota	1,490	1,450	11,473	5,510
Oregon	2,160	2,300	149	99
South Dakota	2,040	1,800	230	128
Texas	1,210	1,000	229	170
Washington	1,600	1,600	1,376	1,440
Wisconsin	2,150	2,150	133	118
Wyoming	2,180	2,400	1,024	792
United States	1,726	1,718	31,801	20,451

¹ Clean basis.

areas ranged from 1 inch to almost 7 inches above normal. In Idaho, spring planting was delayed by cool, wet conditions. Crop development was reported to be behind normal.

USDA's August Crop Production report also included planted and harvested acreage of dry beans by class.

Here are the highlights:

	2011	2010
	Acres	
Navy Beans, US	194,000	279,500
ND	80,000	132,000
MN	51,000	65,200
Pinto, US	403,500	842,700
ND	227,000	530,000
MN	13,500	24,900
Black, US	212,500	284,000
ND	88,000	101,000
MN	25,500	31,200
Great Northern, US	73,600	78,500
ND	7,000	5,600
Lt Red Kidney, US	41,700	53,100
MN	12,000	18,200
Dk Red Kidney	51,100	48,500
ND	400	900
MN	37,500	33,500
Pink, US	21,000	33,000
ND	8,000	12,500
MN	5,000	6,000



Dry Bean Supplies will tighten in 2011-2012, due to a dramatic decline in planted acres. The full August Crop Report is available online at <http://usda.mannlib.cornell.edu/usda/current/CropProd/CropProd-08-11-2011.pdf>.

Canadian Dry Bean Acres Down Dramatically

While USDA projects a 34 percent decline in US dry bean acres, Statistics Canada estimates an even larger decline in Canada this year. Statscan pegs total acres of white beans at 40,000, down two-thirds from last year's 120,000 acres. Acres of colored beans are pegged at 120,000, down 44.5 percent from last year's acreage of 216,100.

In Ontario, white bean acres are down 53 percent from 2010, while colored bean acreage is down nine percent. Manitoba farmers reduced their acreage of colored beans by 60 percent from a year ago, from 100,000 to just 40,000 acres. In Alberta, acres of colored beans are 40 percent less than a year ago. Acres of chick peas in Saskatchewan are off 49 percent from 2010, from 205,000 to 105,000 acres.

Canadian farmers reduced acreage of dry peas by 27 percent this year, while lentil acreage is down 19.5 percent from last year.

CROP INSURANCE DATA

According to crop insurance data from the Manitoba Agricultural Services Corporation, acreage of dry edible beans in Manitoba is projected at 51,100 acres this year. That is down approximately 95,000 acres from a year ago, or 65 percent.

Preliminary Estimates of Field Crop Areas

Canada	2010	2011	2010 to June 2011
	Seeded Area thousands of acres		% change
Dry peas	3,450.0	2,515.0	-27.1
Lentils	3,480.0	2,800.0	-19.5
Chick peas	205.0	105.0	-48.8
Dry white beans	120.0	40.0	-66.7
Dry colored beans	216.1	120.0	-44.5
Ontario			
Dry white beans	85.0	40.0	-52.9
Dry colored beans	55.0	50.0	-9.1
Manitoba			
Dry peas	80.0	35.0	-56.3
Dry colored beans	100.0	40.0	-60.0
Saskatchewan			
Dry peas	2,460.0	1,770.0	-28.0
Lentils	3,340.0	2,700.0	-19.2
Chick peas	205.0	105.0	-48.8
Alberta			
Dry peas	920.0	710.0	-22.0
Lentils	140.0	100.0	-28.6
Dry colored beans	50.0	30.0	-40.0

Statistics Canada—Catalogue no. 22-002-X

Acres of pinto beans in Manitoba declined from 52,683 last year to just over 13,000 acres this year. Navy acres declined from

nearly 52,000 in 2010, to a little over 19,000 this year. Black bean acres declined from 20,000 last year, to 9,800 this year.

The Saskatchewan Crop Insurance Corporation says the number of unseeded acreage benefit claims in Saskatchewan has surpassed the 2010 record. As of mid-July, 13,243 claims were registered, which compares to 12,314 last year. Last year, when about eight million acres went unseeded in the province, the total payout for unseeded acreage claims was \$221.4 million.

The total is larger for two reasons: the number of claims and the increase in the benefit from \$50 to \$70 per acre.

The Saskatchewan Crop Insurance Corporation says the number of unseeded acreage benefit claims has surpassed the 2010 record.

Export Assistance Funds Escape Budget Cuts

The House Appropriations Committee has approved the 2012 spending bill for USDA, the Food and Drug Administration, the Commodity Futures Trading Commission and the Farm Credit Administration. The bill cut discretionary spending by more than 13 percent, which follows severe cuts in the fiscal year 2011 budget.

The committee approved an amendment by Arizona Republican Jeff Flake that would impose strict income limits on farmers who get government farm payments. The cap is now at \$750,000, but would



Jeane Wharton, U.S. Dry Bean Council, says export assistance programs are vitally important to the dry bean industry.

drop to \$250,000 with this amendment. Flake also offered an amendment that takes money from the direct payments received by cotton farmers to pay

Brazil for damages in a WTO trade dispute. That amendment passed on a voice vote.

An amendment also passed that increases

Women, Infants and Children funding by another \$147 million. While the US Dry Bean Council and other agriculture groups have acknowledged the need for fiscal responsibility, they objected to agriculture spending cuts that are disproportionate to cuts in other government spending.

The National Association of Wheat Growers points out that since fiscal year 2010, USDA's research funding has been cut an estimated 20 percent.

One amendment, that would have prohibited

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funding for implementation of the Market Access Program, failed by a wide margin of 314 to 111. As a result, MAP remains fully funded at \$200 million for fiscal year 2012, and the Foreign Market Development Program is also fully funded at \$34.5 million. The Coalition to Promote US Exports, to which the US Dry Bean Council belongs, actively opposed cuts to the USDA export assistance programs.

Jeane Wharton, Executive Director of the US Dry Bean Council, says MAP and FMD are very important programs, particularly for an industry like the bean industry, where approximately 35 percent of our product is exported. "Each year, we (USDBC) get about \$1.2 million to use for help with our export programs. We employ staff in five different regions." That money is used for in-store promotions, teaching people how to cook beans, and teaching children and their parents about the nutritional benefits of beans.

Two years ago, Global Insights did a study on MAP funds and their value to the agriculture industry. The study showed that for every dollar spent, \$35 was returned to the US economy. Wharton asks, "So why shut down a program that has that kind of value?"

In addition to marketing, education, and promotion, MAP and FMD funds help the US stay competitive, because many countries are subsidized by their governments or have different systems.

California Congressman Jim Costa says MAP helps promote a free, and fair global trading system, giving the US better access to global markets. "It also helps us reduce non-tariff trade barriers, particularly when other countries try to use sanitary and phytosanitary standards which many times are nothing more than

leverage to their advantage. In the specialty crops, we see that having occurred historically."

After hearing one Senator say earlier this year that USDA's entire Foreign Agricultural Service should be shut down, Wharton is concerned. She is part of a national communications committee, working with other ag industries, like wheat and soybeans. That committee is sending out talking points, and making congressional visits, trying to remind people about the impact these programs have on the US ag economy.

The US Dry Bean Council is one of about 40 commodity groups that are part of the Ag Export Development Council.

At a recent House Ag subcommittee hearing to evaluate trade, food aid and agricultural development programs, Congressman Costa said,

"We know the 2012 farm bill will be smaller in expenses than the 2008 farm bill. So whether it's with the FAS program, or other related programs, we're going to have to figure out how we can be as cost effective as we possibly can, to insure that we get the best bang for our buck."

The Acting Administrator of the Foreign Agricultural Service, Suzanne Heinen, told lawmakers the \$200 million in MAP funds this year is more than matched by industry contributions. "FAS allocates MAP funds through a competitive process which allows applicants to request funding for various FAS programs through a single, strategically coordinated proposal process." Heinen says this process allows for efficiencies in program delivery, while taking full advantage of the complementary nature of the programs provided by Congress.

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USDA Outlook: Higher Prices

According to USDA's latest Vegetables and Melons Outlook, given the likelihood of a much smaller dry bean crop than a year ago and very high prices for competing grains, the 2011-2012 season-average dry bean price could equal or exceed \$35 per

hundredweight (cwt), well above that of 2010-2011 (\$26 per cwt).

The intended dry bean acreage of 1.3 million acres this year is the lowest planted acreage since 1983. In general, grower and dealer prices have been rising steadily since

the beginning of the year—consistent with overall higher commodity prices. In May, the preliminary grower price for all dry beans hit \$31.70 per cwt, up 14 percent from a year earlier and 30 percent higher than December's season low of \$24.30 per

cwt. Price estimates were above last year due largely to higher prices in Michigan, North Dakota, Nebraska and Idaho.

USDA's initial estimate of the 2010/11 season-average grower price for all dry beans was \$26 per cwt. Given the monthly prices now in the books, the season average will likely be closer to \$28 when the final estimate is released. In the coming year, expectations for a smaller dry bean crop should push the current dollar (unadjusted for inflation) season-average dry bean price to levels around 2008's \$34.60 per cwt.

Dealer prices for all classes are up from the beginning of the marketing year in September, except for large lima beans. With acreage of dry beans down, dealer prices have continued to rise for pinto, Great Northern, light red kidney, dark red kidney, pink and garbanzo beans while holding steady for navy, black, small red, and large lima beans.

EXPORTS UP SLIGHTLY

During the first eight months of 2010/11, US export volume of dry edible beans was up one percent from a year earlier to 6.59 million cwt. Exports increased notably for baby lima, garbanzo, small red,

Continued on Next Page

Monthly Grower Prices for Selected Classes, 2010-2011¹

Commodity	2010		2011		Chng. Prev. Yr.	
	May	June	May	June	May	June
	cents per pound				percent	
All dry beans	27.80	26.00	31.70	---	14.0	---
Pinto (ND/MN)	23.00	23.00	27.00	27.67	17.4	20.3
Navy (MI)	33.00	33.00	---	---	---	---
Grt Nthn (NE/WY)	30.00	29.60	35.00	35.00	16.7	18.2
Black (MI)	39.81	40.06	---	---	---	---
Lt Red Kid (CO/NE)	32.63	32.20	37.70	38.00	15.5	18.0
Dk Red Kid (WI/MN)	---	---	44.50	44.50	---	---
Sm Red (WA/ID)	30.00	30.00	---	---	---	---
Pink (WA/ID)	30.00	30.00	31.00	31.00	3.3	3.3
Garbanzo (WA/ID)	30.50	29.20	40.50	41.17	32.8	41.0

---not available ¹Prices are US No. 1, cleaned basis.

Sources: USDA, Agricultural Marketing Service, Bean Market News, except "all dry beans" from USDA, National Agricultural Statistics Service, Agricultural Prices.

Total US Dry Bean Marketing Year Export Volume, By Selected Destination¹

	Sept.-Aug.	September-April			Change
Destination	2009/10	2008/09	2009/10	2010/11	09/10-10/11
	1,000 cwt (bags)				Percent
Mexico	3,162	1,817	2,455	1,773	-28
Canada	770	742	574	713	24
United Kingdom	1,031	690	631	666	5
Dom. Republic	569	209	337	472	40
Italy	152	44	131	389	198
Cuba	0	115	0	362	--
Spain	240	142	186	302	62
Japan	362	214	221	238	8
Angola	189	34	189	207	9
India	201	29	154	145	-6
Others	2,215	2,125	1,645	1,325	-19
Total	8,889	6,161	6,523	6,591	1

¹includes commercial sales and movement under food aid programs such as PL-480.

Source: Prepared by ERS using data of US Department of Commerce, US Census Bureau.

blackeye, and navy beans, but declined for most others including Great Northern, pinto, cranberry, and pink beans. The September-April value of dry bean exports also rose one percent to \$221 million. A higher average unit price for black beans offset a lower export volume and pushed the value of US black bean exports up 20 percent. On the other hand, a lower unit value for pinto beans combined with a smaller export volume dropped the value of pinto bean exports 40 percent during the first three-fourths of the marketing year.

Through April, Mexico accounted for 27 percent of total US dry bean export

volume, down from 38 percent the previous year but in line with the September-April average for the prior five years. Black beans (79 percent), pinto beans (10 percent), and navy beans (3 percent) accounted for the majority of Mexico's purchases. Year-to-date movement of all three bean classes to Mexico was below year earlier levels. Navy and miscellaneous beans accounted for more than three-quarters of US bean exports to Canada. Although year-over-year export volumes were up for navy and miscellaneous beans, shipments of garbanzo and small red beans to Canada were up substantially from a year earlier—accounting

for 18 percent of US exports during the first eight months of the marketing year, compared with a five percent share for the same period in 2009/10. Larger exports of garbanzo and navy beans were responsible for the increase in movement to Italy, Spain and the United Kingdom.

IMPORTS DOWN

Given the large size of 2010/11 production and stocks, it is no surprise that US dry bean imports for the first eight months of the marketing year were 17 percent below a year earlier. At 1.72 million cwt, import volume is the lowest it has been in 10 years. Canada, Mexico and China remain top US

suppliers. In calendar year 2010, imports accounted for about 13 percent of dry bean net domestic use, down from 16 percent in 2008 and 2009, but up from six percent in 2000, and four percent during the 1990's. With dry bean production projected lower in 2011/12, imports during 2011 may rise to 18 percent.

CANNED BEAN SHIPMENTS UP

At \$1.639 billion, the value of canned bean shipments in 2009 rose seven percent from 2008, similar to the growth rate in 2007, but substantially below 2008's 25 percent gain, which likely reflected high food and commodity prices. The value of manufacturer shipments in 2010 may increase by a similar percentage as lower dry bean prices offset only some of the higher input costs for energy and metal. The value of manufacturers' canned dry bean shipments most recently bottomed in 2001 at \$900 million. However, the industry has seen the value of shipments move higher since then with increased costs and the introduction of new products.

Vegetable and Melons Outlook/VGS-345, Economic Research Service, USDA.

To see the August 25th USDA Vegetable and Melons Outlook, click on: www.ers.usda.gov/publications/vgs/

US Dry Bean Marketing Year Export Volume

Class	Sept.-Aug.		Sept.-April		Change
	'09/'10	'08/'09	'09/'10	'10/'11	'09/'10-'10/'11 1,000 cwt (bags) percent
Black	2,473	1,222	1,888	1,763	-7
Pinto	2,117	2,104	1,672	1,339	-20
Navy	1,533	1,240	1,073	1,316	23
Garbanzo	618	199	425	858	102
Great Northern	543	357	346	236	-32
Dk Red Kdny	266	84	182	202	11
Baby Lima	94	115	53	142	168
Small Red	75	63	57	85	50
Lt Red Kdny	120	120	93	77	-16
Large Lima	146	72	88	71	-19
Cranberry	143	45	124	49	-60
Blackeye	48	12	23	30	30
Mung & Urd	35	30	24	20	-17
Pink	46	8	20	7	-66
Other	632	490	456	395	-14
Total	8,889	6,161	6,523	6,591	1

Source: Compiled by ERS from data of US Department of Commerce, US Census Bureau

Brazil Donates Beans To Several Countries

The US Dry Bean Council has heard reports that Brazil may have shipped some 200,000 bags of carioca beans to Haiti in July. The Brazilian government is also said to be working to line up shipping for beans to Sudan.

Randy Duckworth, US Dry Bean Council Representative for DR-CAFTA and MERCOSUR Regions, says he has received reports from a knowledgeable source in Brazil that the government is holding about 120,000 metric tons (2.6 million bags) of 2010 crop carioca beans that it bought under its price support program. The



Workers sort beans at a small Bolivian bean processing company that exports mostly to Japan.

beans are reportedly very dark and the government doesn't want them distributed domestically and is instead looking to give the beans away to other poor countries.

Brazil shipping carioca beans to Haiti raises questions about the impact on commercial shipments of pinto beans from North America.

Duckworth also reports

that the official Gazette of Brazil has published a law authorizing the government to donate food to Portuguese-speaking countries, as well as 15 other countries, including Bolivia and Haiti. The official discretionary donation allocations allowed include 100,000 tons of beans, 100,000 tons of corn, 500,000 tons of rice, and 10,000 tons of milk powder.

The Brazilian Ministry of Foreign Affairs will determine how much of each commodity will be sent to particular countries.

Duckworth became
Continued on Next Page



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aware of the new law shortly after visiting Brazil, Bolivia, Argentina and Peru in June. In Brazil, Duckworth also learned that Chinese exporters have shipped about 40,000 metric tons of black beans to Brazil in 2011.

In Argentina, Duckworth discovered that Central America is in the early stages of “garbanzo fever.” Argentine farmers are starting to discover garbs and there is every indication that garbanzo acreage will continue to skyrocket.

Bolivian exporters are not currently a serious competitive threat to US exporters, but they could be in the future. Bolivia

has ample inexpensive and productive land but it is missing a stable government and capital investment for mechanized harvest and modern processing. Peru’s 2011 black eye crop has been smaller than expected due to the

lack of rain.

Despite a reduction in planted acres, Duckworth says Argentina’s 2011 dry bean crop should come in at about 300,000 MT. Brazil’s first bean crop of 2011 was okay, and second crop was reportedly

above average. The third crop had not yet been harvested when Duckworth visited Brazil. Due to strong competition from other crops, the first bean crop of 2012 is widely expected to be significantly lower than last year, with both black and carioca beans down at least 10 to 20 percent.

Argentina exports approximately 85 percent of its approximate 300,000 MT annual bean production. Brazil produces approximately 3.3 to 3.8 million MT of beans, producing year-round in three crop cycles. Brazilians consume approximately 3.5 million MT of all beans annually. Exports totaled 4,000 MT in 2010/2011.



A visit to research plots that included beans near Bontero, Bolivia.

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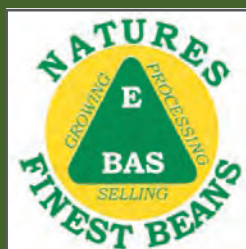
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Shockman Leads Bean Dealers

Although he's only been a bean elevator manager for six harvests, Nick Shockman figures he's seen the best, and the worst of times. The manager of Larson Grain Company in Englevale, North Dakota says, "From the lows to the highs, from the most acres, to the least acres;

it's all new to me. It's crazy!"

Shockman, the current president of the North Central Bean Dealers Association, says the biggest challenge facing bean dealers today is not knowing at what price they'll be buying and selling beans. "When prices get this high, you want to find

a trustworthy buyer, and you want to make sure you know who you're buying beans from too", says Shockman, who adds, "this is not the kind of market you want to speculate in. It's definitely a seller's market."

Shockman says it's obvious that dry bean acres are way down this year. "And now, with all the rain we've had, we've got the potential for drown-out, and white mold. And a lot of the beans were planted late, and are at risk from an early frost."

This will put some strain on some bean plants, in fact, according to Shockman, "If people don't widen margins with less handle, it'll be tough to survive. We'll have to widen margins."

Englevale represents a homecoming of sorts for Shockman, who grew up on the family's farm near Berlin, North Dakota, where he raised dry beans. Prior to Larson Grain, Shockman spent nine years with Menard's working in a handful of Midwest states. Shockman is married and has three daughters. His hobbies include hunting and golf.



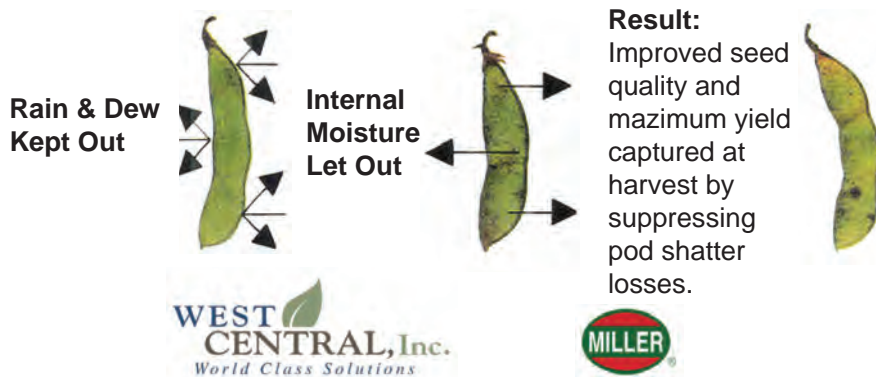
Nick Shockman

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Producer Profile: Tom Kennelly

Hockey fan, firefighter, farmer: some of the many hats worn by Grafton, North Dakota farmer Tom Kennelly. On the 4,000 acre Kennelly Farms operation, Tom and his brother raise dry edible beans, wheat, sugar beets and, this year, soybeans. Tom's nephews also help on the farm.

HOCKEY FANATIC

The first hockey game Tom attended was the State High School Championship game between Fargo North and Grafton. After that he went to a

Sioux hockey game and was hooked; the rest is history. "I have been a season ticket holder for the Fighting Sioux since 1995. I also just purchased season tickets for the Winnipeg Jets with some friends."

Ask him about the University of North Dakota being required to change the Fighting Sioux nickname and he'll give you a very honest answer. "I think it is a little bit ridiculous! There is one tribe that wants to keep the name how it is, and the other that wants to change

it. Why is the tribe who wants the name changed allowed to over-rule the other?"


FIREFIGHTER

Tom used to wear the hat of a Fire Chief; however, he turned those duties over to someone else and now serves as a firefighter for the St. Thomas Fire Department. "I got out of the chief role and now I'm just a firefighter. I like my role as a helper rather than an organizer right now. It's tough in a small town," Tom says.

FARMER

The hat that Tom wears a majority of the time is that of a farmer, and it is a hat that Tom started wearing at a very young age. "I got my start farming as a kid, helping my dad," Tom says. Tom went to the University of Minnesota at Crookston for two years, and ended his college career just short of a degree. Tom says he attended college in the winter and was back on the farm once it was time to start planting.

Dry beans have been



Hockey fan, fire fighter, farmer -- Tom Kennelly wears many hats.

raised on the farm since Tom's dad started farming in 1965. They typically raise navy, pink and pinto beans. However, this year there is not a single acre of pinto beans planted on Kennelly Farms.

Tom is currently serving his first term as a Northarvest Bean Growers As-

sociation director. "I am still getting my feet wet," says Tom. As a director for the Association and a dry bean producer, he has some concerns for the industry. "One of my biggest concerns is the dark issue with pinto beans. Will we be able to get them lightened up so they want to buy them in Central America? Another thing I worry about is crop insur-

ance: revenue protection versus yield protection."

The weather has been a major challenge this year, and Tom has some concerns on how many acres of dry beans were planted across the state. "This year could be a challenge, and I think the market will reflect that eventually. I would think that going into 2012 it wouldn't be

such a big issue because if the market is there then the acres will come."

Tom Kennelly wears many hats; sports fan, fireman, farmer. Whether getting ready to watch a hockey game, sitting in the sprayer, or racing off to fight a fire, there is one certainty. Tom has a passion for life.



'MyPlate' Replaces Food Pyramid

USDA and First Lady Michelle Obama have unveiled the new food icon, *MyPlate*, based on the recommendations from the 2010 Dietary Guidelines. *MyPlate* is designed to be a reminder to help consumers make healthier food choices.

MyPlate is a new generation icon with the intent to prompt consumers to think about building a healthy plate at meal times and to seek more information to help them do that by going to **www.ChooseMyPlate.gov**. The colorful visual empha-

sizes the fruit, vegetable, grains, protein and dairy food groups. *MyPlate* suggests making half the plate fruits and vegetables.

Among the list of 10 tips for choosing protein, *MyPlate* suggests trying beans and peas, soy products, nuts, and seeds. They are naturally low in saturated fat and high in fiber. Beans and peas are also among 10 healthy eating tips for vegetarians.

Originally identified in the Child Obesity Task Force report which noted that simple, actionable advice for consumers is

needed, *MyPlate* will replace the *MyPyramid* image as the government's primary food group symbol as an easy-to-understand visual cue to help consumers adopt healthy eating habits consistent with the 2010 *Dietary Guidelines for Americans*.

USDA's Center for Nutrition Policy and Promotion (CNPP) has announced that the recently launched Nutrition Communicators Network has reached an important milestone of over 2,000 organizations. The network is comprised of organizations actively

committed to promoting healthy eating in accordance with the 2010 *Dietary Guidelines for Americans*, as symbolized by *MyPlate*. The launch of this partnership program coincided with the June 2, 2011, unveiling of the new *MyPlate* food icon.

"This is a tremendous opportunity for the business community and organizations to get involved in a partnership that promotes healthy eating for our nation," said Agriculture Secretary Tom Vilsack. "By joining this

Continued on Page 23

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EMMA'S BEST BEAN PIE

Nutrition Note: This recipe makes 8 servings. Each serving has 278 calories, with 9 g fat, 18 g protein, 30 g carbohydrates, 5 g fiber, 184 mg calcium, 53 mcg folate, 418 mg potassium, and 897 mg sodium.

Rice Shell:

- 2 cups cooked brown rice
 - 2 tablespoons canola oil
 - 1 egg, slightly beaten
 - 2 tablespoons chopped fresh parsley or celery leaves
1. Use leftover cooked rice or instant brown rice. To prepare instant brown rice; heat 1 1/3 cups water, add 1 1/3 cups rice, simmer according to instructions on the box. Cool.
 2. Grease 10-inch pie plate. Combine ingredients, press firmly and evenly across bottom and up sides of pie plate. Set aside.

Filling:

- 1 tablespoon canola oil
- 1 small onion, diced
- 1 teaspoon fresh minced garlic or 1/2 teaspoon dry garlic or garlic powder
- 1 15-16 ounce can kidney or pinto beans, drained and rinsed
- 1 1/2 cups shredded reduced-fat sharp cheddar cheese
- 3/4 cup diced, cooked lean ham
- 1/4 cup sliced black olives, optional

SCHOOL NUTRITION ASSOCIATION NAMES GRAND FORKS PUBLIC SCHOOLS 2011 DISTRICT OF THE YEAR

Grand Forks Public Schools in Grand Forks, North Dakota, was named the 2011 District of the Year in School Nutrition during the Association's Annual National Conference. On behalf of the school district, Julie Tunseth, Director of Child Nutrition, accepted the award.

Grand Forks' Child Nutrition Department was recognized for its commitment to excellence in creating nutritious, appealing meals, implementing innovative nutrition education initiatives, developing a strong professional development program and exercising superior financial management. As further evidence of this program's success, every single one of Grand Forks Elementary Schools has received the Gold Award of Distinction under the HealthierUS School Challenge.

In the Spring 2010 edition of the Bean Grower, Tunseth said Grand Forks



Julie Tunseth, Director of Child Nutrition, Grand Forks Public Schools.

Public School students eat beans at least once a week. "We know beans are a great source of protein and they're healthy, low-fat protein. They're also grown locally and we have a lot of kids looking for vegetarian-type meals and beans are a great source of protein for vegetarians."

Tunseth told the Bean Grower last year, "We feel we are a big part of educating kids on how to eat in schools, and if they see it in the schools, they know

this is probably the appropriate thing they should eat for a lifetime."

Grand Forks Public Schools offer breakfast and lunch in all of the district's schools, after-school snack programs in all elementary schools and the Fresh Fruit and Vegetable Program in seven schools. The Child Nutrition Department continuously strives to improve its meals, and despite an open campus policy at Grand Forks High Schools, the department

maintains a 70 percent participation rate for lunch.

Grand Forks was one of seven districts from across the nation awarded the District of Excellence Distinction this year through SNA's Keys to Excellence program.

Keys to Excellence, a core component of SNA's professional development and credentialing programs since 1992, is a national best practice standards tool for school nutrition professionals seeking to assess, benchmark and improve their school food and nutrition operations. School districts may apply for the District of Excellence Distinction by completing a comprehensive application process including a thorough program self-assessment in all four "Key" areas: Administration, Communications and Marketing, Nutrition and Nutrition Education, and Operations. All ap-

Continued on Next Page

EMMA'S BEST BEAN PIE

1. Heat small frying pan, add oil, coat bottom of pan. Sauté onion and garlic. Add ham, stir, set aside to cool.
 2. Layer filling ingredients on top of the rice crust in the following order:
¾ cup beans, ¾ cup cheese, ham and onion mixture, remaining beans, ¾ cup cheese.
- Custard:**
- 3 eggs
 - ¾ cup light sour cream
 - 1 tablespoon paprika
 - 2 drops – 1 teaspoon hot sauce to taste
 - 2 or 4 tomatoes, sliced, cut in half, drained on paper towels
1. Preheat oven to 375° F.
 2. Combine eggs, sour cream, paprika and hot sauce.
 3. Pour custard over layered pie, being careful to fill to the top of the ingredients but not running over the sides.
 4. Place pie on a pizza pan or other large round pan and bake for 25 minutes.
 5. Remove pie from oven; place tomato slices around edge of pie. Two additional tomatoes will cover the entire top. Return pie to oven, bake for 10 minutes.
 6. Serve warm. Refrigerate leftovers. Flavor is even better when reheated.



NORTHARVEST HELPS SPONSOR TRAVELLING AG EXHIBIT

The Northarvest Bean Growers Association is a sponsor of the North Dakota Agriculture Department's travelling ag exhibit which made its first appearance in June at the McLean County Fair in Underwood, North Dakota. The display, designed by Mathisons in Fargo, is under two tents, totaling 20 feet by 20 feet. There are 14 grain commodities and six livestock commodities, which each have two feet of space.

The murals have interesting facts about the commodities plus actual products from the commodities. There is also an eight foot map of the world that shows our main exports, major trading partners and the price of food in the US compared to other countries. There is also a section on local foods and Pride of Dakota.

Also featured is a table that features 24 different seeds of crops in North Dakota. 32 feeds are on

display along with a map of North Dakota processing plants. Outside the tent are 21 crops growing in containers.

The kiddie section includes a milk cow, thanks to the Midwest Dairy Producers, a commodity sand box and photo boards where kids can stick their head through a hole and look like a sunflower head or tractor driver.

The display has an entrance gate that is 10 feet high and 12 feet wide with a sign that says, "North Dakota Feeds the World." The entrance also includes signs that include the logos of the 29 sponsoring councils and associations.

North Dakota Department of Agriculture Business Development Division Director Chuck Fleming says the response to the ag exhibit has been



nothing short of spectacular. Teachers who have visited the exhibit are asking if they can have it at their school and comment about how little many students know about agriculture.

Fleming says more additions are already planned for next year, including the "10 Myths of Agriculture" list, with one or two sentences answering those myths. Among those myths are: farmers aren't environmentalists; food prices are high; and ethanol raises food prices.

The North Dakota Department of Agriculture has purchased a 24-foot enclosed trailer to transport the exhibit.

GF PUBLIC SCHOOL AWARD *(from page 21)*

plications are judged by a formal peer review panel.

Grand Forks earned the District of the Year Award for having the most Best Practices of all of this year's Districts of Excellence. Grand Forks is the fourth recipient of the District of the Year Award. The District of Excellence and District of the Year programs are made possible through the support of the National Dairy Council®.

To learn more about the District of Excellence program, please visit www.schoolnutrition.org/KEYS.

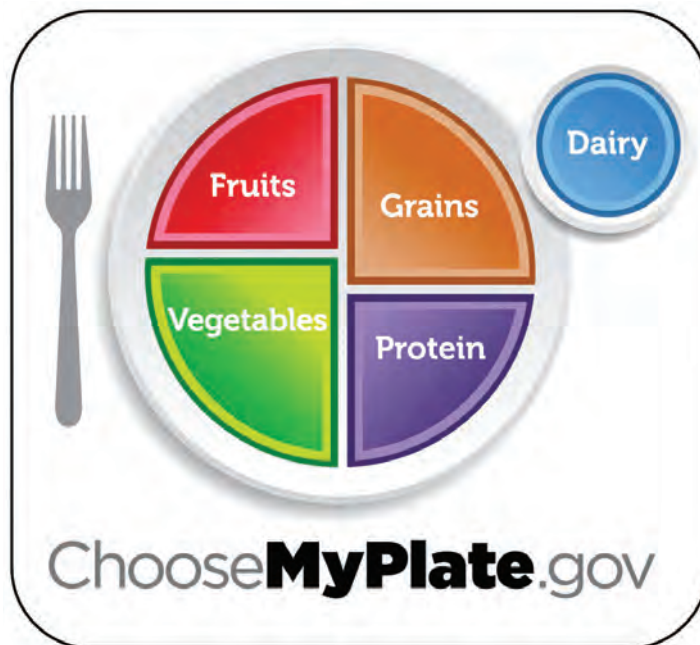
SNA, (www.schoolnutrition.org) the School Nutrition Association, is a national, non-profit professional organization representing more than 53,000 members who provide high-quality, low-cost meals to students across the country. Founded in 1946, the Association and its members are dedicated to feeding children safe and nutritious meals.

MY PLATE *(from page 20)*

effort, organizations send the message that they are ready to help all Americans lead healthier lives and to reverse childhood obesity. This broad-based support is a testament to the appeal of the new *MyPlate* food icon and the *2010 Dietary Guidelines for Americans* and affirmation of what we know - that a healthy nation starts with healthy people."

Two categories of partnerships are now available, Community Partners and National Strategic Partners. Both partnership categories are committed to promoting and extending the nutrition messages and "how-tos" that support the *MyPlate* icon, based on the recommendations found in the *2010 Dietary Guidelines for Americans*.

National Strategic Partners are large corporate and non-profit organizations. Among them are Weight Watchers, General Electric, WebMD, American Dietetic Association, American Society for Nutrition, Produce for Better Health Foundation, Food Marketing Institute, American Diabetes Association, and the Institute of Food Technologists. A list of current partners can be viewed from the following link: www.choosemyplate.gov/Partnerships/index.aspx.



Between September 2011 and December 2013, CNPP will lead a coordinated, multi-year, multi-modal, messaging approach among public and private sector partners to help USDA amplify the consumer themes and nutrition messages outlined in the *Dietary Guidelines*. Resources, such as "how-tos," supporting messages, and educational materials, will be provided to support each message at www.chooseMyPlate.gov. Communication themes include: Make Half Your Plate Fruits and Vegetables, Foods to Increase, Foods to Reduce, Balancing Calories, and Be Active Your Way.

The *MyPlate* food icon and its accompanying messages reflect the recommendations found in

the *2010 Dietary Guidelines for Americans*, released in January of this year. The *Dietary Guidelines* focus on balancing calories with physical activity. The Guidelines encourage Americans to consume more nutrient-dense foods like vegetables, fruits, whole grains, fat-free and low-fat dairy products, and seafood, and less sodium, saturated and trans fats, added sugars, and refined grains.

ChooseMyPlate.gov provides practical information to individuals, health professionals, nutrition educators, and the food industry to help consumers build healthier diets with resources and tools for dietary assessment, nutrition education, and other user-friendly nutrition information. As

Americans are experiencing epidemic rates of overweight and obesity, the online resources and tools can empower Americans to make healthier food choices for themselves, their families, and their children. Later this year, USDA will unveil an exciting "go-to" online tool that consumers can use to personalize and manage their dietary and physical activity choices.

Over the next several years, USDA will work with First Lady Michelle Obama's Let's Move! initiative and public and private partners to promote *MyPlate* and **ChooseMyPlate.gov** as well as the supporting nutrition messages and "how-to" resources.

If you are interested in learning more or joining the Nutrition Communicators Network, go to www.chooseMyPlate.gov/Partnerships. Partners are committed to leveraging their own resources to publicize and promote the *MyPlate* icon and the nutrition messages in the *Dietary Guidelines for Americans*. Partners can make it easier for consumers to follow the *Dietary Guidelines* by working collaboratively with their fellow partners and USDA's Center for Nutrition Policy and Promotion.

Northarvest Participates in School Nutrition Conferences

Northarvest exhibited at the North Dakota and Minnesota School Nutrition Association's conferences this summer. North Dakota staff "Build the Future, One Child at a Time" and Minnesota is learning to "Navigate the Waves of Change." Part of that future and change is meeting or exceeding the HealthierUS Criteria that weekly menus offer at least one quarter-cup serving of dry beans and peas. Fresh or frozen beans or peas do not qualify.

This was the third year in a row that many school nutrition staff stopped by the Northarvest booth to

request large quantity recipes and advice on how to use beans in their menus. They are working hard to include beans in their menus and get students to eat them. Some are very successful; others are in an uphill battle. Most agree that starting in the grade schools is easier.

Lynne Bigwood's handouts showed that Northarvest's Black Bean Lasagna compares favorably to nutrition numbers for Chef Sam Kass's White House Turkey lasagna with spinach and could fulfill the "dry bean+pea" criteria. Other new recipes, at Minnesota, were

Tuscan Smoked Turkey and Bean Soup which was the First Place (Dry Beans and Peas) Winner for Ira B. Jones Elementary, Asheville, NC, in the national Recipes for Healthy Kids contest. NHBG sponsored St. Mary's Grade School's, Bismarck, ND, entry Missouri River Medley salad/salsa. Megan Myrdal, LRD, Burleigh Co. Extension Agent, was their coordinator. Both recipes are sized for home and 50 servings and can be found on the internet: www.recipesforkidschallenge.com/submissions/1005-tuscan-smoked-turkey-bean-soup and

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www.recipesforkidschallenge.com/submissions/955-missouri-river-medley.

Lynne also attended the North Dakota Nutrition Council meeting in June. Hot Topics in Nutrition, Making Healthy Choice Easy, Can Vegetables Really Help Me Lose Weight?, and Keeping Children Engaged: Creative Teaching for Every Learning Type were some of the featured workshops. Attendees at this conference were also given information about Eating Like Obama, learning that Northharvest's Black Bean lasagna compares favorably with the White House lasagna nutrition analysis.



The 4 ladies in the picture are from the MN Department of Education, Children and Learning Division. They were promoting use of USDA MyPlate.com in the booth next to NHBG.

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Dessicants Will Be Popular In 2011

The wide variability in crop development will likely cause dry bean growers to make use of dessicants as a pre-harvest aid in 2011.

North Dakota State University Extension weed scientist Dr. Rich Zollinger says any stress at all will delay the physiological maturity of the dry bean crop. "So, if you have a wet spot, if you have a spot that's been affected by fertility, if you have diseases or insects, you're going to have some delay in maturity, and some spots where it's going to stay green."

Zollinger expects this

will be a banner year for non-uniform dry-down, so if fall doesn't come too soon, September would be a good time to think about dessicants.

Zollinger says, "We have one that's kind of become the standard on the market right now—Valor. But, another one that's going to be registered before use



season is called Sharpen." In his NDSU studies, Zollinger says both Valor and Sharpen

have done very well.

"With any dessicant, you need sunlight and temperature, and I know in September we can get into some cool weather,

but sunlight would certainly help the activity." Warm weather is needed for plants to take the chemical up, but Zollinger says it's also like an after burner on a jet. The herbicide is heated up so it is just more active.

Zollinger has an important reminder for growers using Valor and Sharpen. "With both herbicides, you cannot nonchalantly pick your adjuvant. It has got to be a methylated seed oil, or MSO, adjuvant. If you use anything else you will be penalizing your herbicide and it won't work as well as it should."

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Tips for Storing Dry Beans

While on-farm storage has been limited, there appears to be increasing interest among growers to store their beans on their farm.

University of Nebraska Professor Emeritus / Machinery Systems Engineer, John Smith, and Extension Educator Thomas Holman wrote an article on dry bean storage a few years ago. They point out that growers can gain some management control for the sale and perhaps the price of their crop by stor-

ing them on the farm. However, bean processors contend that because the practice has not been perfected by the growers, the bean quality suffers with most on-farm storage.

Smith and Holman think both perspectives are valid. But they say on-farm storage can work, and has successfully for a few growers who study and learn how to properly store dry edible beans on farm. Smith says it's not really that hard, but there are several "rules" that

cannot be ignored or bean quality will suffer.

According to Smith, producers need to know their total cost of production, storage costs (including shrinkage, handling and facilities costs), and have a profit target. Production costs should include all production costs (including field preparation through delivery to the storage facility), charges for the land (whether owned or leased), and other fixed costs, management fees, depreciation

and interest on the growing crop.

Storage costs must include shrinkage, facilities, and aeration and conveyor equipment costs, pest control and management. Handling equipment costs must be included on the basis they are used in the bean enterprise versus other on-farm uses. Also, damage from receiving, maintaining bean condition, and shipping are also costs.

The University of Ne-

Continued on Page 29

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braska paper suggests a good marketing plan to avoid problems will include all these costs, a profit estimate, a price target with a probable timing of that price target and an alternative plan to reduce losses if price targets are not realized.

STORAGE TIPS

SEED MOISTURE GOING INTO STORAGE.

If aeration is used, bean seed moisture content should be below 14 or 15 percent going into storage, depending on aeration rate and length of storage. Hot air drying is generally not recommended.

STORAGE TYPE. Preferred type of storage is raised bins, with aeration floor, and gravity unload bottoms.

HANDLING DAMAGE.

Storage loading and unloading systems must be carefully designed and operated to avoid excessive seed damage.

WATER LEAKS, MOISTURE CONDENSATION, MOLD. Storage facilities must be designed to prevent water leaks and moisture condensation.

RODENTS AND BIRDS. Rodents and birds generally will not eat beans, but

must not be allowed into the storage area.

CONTAMINATION.

Avoid contamination from sources such as oil, fuel or chemical spills on the floor of flat storage, or previous stored grain in bin structures.

MONITOR STORAGE CONDITIONS. Regularly, at least weekly, monitor the stored beans for seed moisture and temperature.

Drying, Storing, and Handling Dry Edible Beans

Research has shown pinto beans should be stored at temperatures of 40 F or cooler to maintain color and cooking quality. The Hunter-L values, a measure of the lightness, for beans stored at specific temperatures and moisture contents are shown in Table 1. Lower numbers indicate a darker color. After 10 months of storage, pinto bean cooking times of 16% and 18% moisture beans stored at 20 F were only 1.2 times longer than before storage and at 40 F were only 1.7 times longer as

shown in Table 2.

If the beans cannot be kept cool, the moisture content must be low enough to permit storage without deterioration at typical summer temperatures. The recommended moisture content for ed-

ible beans to minimize the growth of mold is about 13% at 70 F.

Pinto beans darken rapidly when exposed to light, so they should be stored in a dark environment.

It is important to fol-

low good storage management practices such as measuring the temperature and moisture content of the beans at least monthly. Whenever there is more than a 10-degree differential between the average outdoor temperature and the bean temperature during the fall, the beans should be cooled with aeration. This should continue until the beans are cooled at least to 40 F for short-term storage and about 25 F for long-term storage.

To minimize the potential for mechanical

Continued on Next Page

Table 2. Median pin cooking times for beans stored for 10 months at specified moisture contents and temperatures. Median cooking time before storage was 18.4 minutes. Shorter cooking times are preferred.

Storage Temp.	Bean Moisture Content		
	14%	16%	18%
Pin Cooking Time (minutes)			
20 F	29.6	22.6	22.8
40 F	36.0	29.7	30.6
60 F	36.0	32.7	38.0
80 F	66.2	93.0	168.5

Table 1. Hunter-L values (whiteness) for specified storage conditions of temperature and moisture content

Date	Time Weeks	20 F			40 F			60 F			80 F		
		14%	16%	18%	14%	16%	18%	14%	16%	18%	14%	16%	18%
10/11/00	0	52.5	52.4	51.6	52.5	52.4	51.6	52.5	52.4	51.6	52.5	52.4	51.6
7/31/01	41	50.9	51.6	51.1	51.2	51.0	50.4	48.6	47.5	46.7	43.6	42.1	40.8
Change		-1.6	-0.8	-0.5	-1.3	-1.4	-1.5	-3.9	-4.9	-4.9	-8.9	-10.3	-10.8

damage, beans should be handled at moisture contents of about 16% or greater and at warm temperatures. Research shows that the potential for mechanical damage of pinto and navy beans increases at bean moisture contents of about 15% or lower, Table 3. Research also shows that the potential for mechanical damage of pinto and navy beans increases at lower bean temperatures, Table 4.

Belt conveyors are preferred due to their gentleness in conveying. The speed of auger rotation should be reduced and augers operated “full” to minimize damage. Elevator legs need to be adapted for handling beans, including reducing the discharge velocity and utilizing a method of gently slowing the beans at the bottom of spouts.

The amount of damage as beans are dropped into a storage bin, either onto concrete or onto other beans, is large enough to justify using a bean ladder. The amount of damage to pinto beans and navy beans at 12%-13% moisture content increases linearly with drop height. Research showed the amount of damage, cracking, to navy beans when dropped onto concrete was 2% from 5 ft., 6% from 10 ft., and 12% from 15 ft. The amount of damage to navy beans when dropped onto other beans was 2% from 5 ft., 3% from

10 ft., and 8% from 15 ft., slightly less but still excessive. The amount of damage to pinto beans when dropped onto concrete was 3% from 5 ft., 9% from 10 ft., and 15% from 15 ft. The amount of damage to pinto beans when dropped onto other beans was 1% from 5 ft., 7% from 10 ft., and 10% from 15 ft. Beans at 16% moisture content had less damage than beans at 13%, but it was still excessive. This validates the need to use a bean ladder when placing beans into storage or other places where the beans might be dropped.

Natural air drying will work well for drying edible beans during mid-September to mid-October in North Dakota. Based on average climatic conditions the beans are expected to dry to about 12 to 14% moisture if the fans are operated continuously. Shutting fans off during the warmest and driest part of the day will permit drying the beans to about 15% to 16%, but will lengthen the drying time. Fans should run during the night with higher hu-

midity to permit drying the beans nearer to the desired final bean moisture content. Adding supplemental heat reduces the final moisture content of the beans and will likely result in beans dried to a moisture content lower than desired. Shut fans

off during foggy or rainy weather, but do not leave the fan off for more than a couple days to minimize the potential for bean spoilage. Recommended minimum airflow rates for various moisture contents and the corresponding estimated drying times

Table 4. Mechanical damage, cracks in the seed coat, of pinto and navy beans at 16% moisture content and selected temperatures between 10 and 75 F.

Temp. (F)	Pinto Beans Damage (%)	Navy Beans Damage (%)
75	6	5
60	11	13
45	16	15
30	21	18
20	29	26
10	41	32

Table 3. Mechanical damage, cracks in the seed coat, of pinto and navy beans at selected moisture contents at a temperature of 75 F.

Moisture Content (%)	Pinto Beans Damage (%)	Navy Beans Damage (%)
18	4	4
17	5	4
16	6	5
15	9	15
14	16	22
13	20	37
12	26	49

Table 5. Minimum recommended airflow rates and estimated drying times for dry edible beans using a natural air drying system from Mid-September to mid-October in North Dakota.

Moisture Content	Airflow Rate		Estimated Drying Fan Time
	cfm/bu	cfm/cwt	days
22%	2.5	4.2	23
21%	1.6	2.7	30
	2.0	3.3	24
20%	1.5	2.5	28
	2.0	3.3	22
19%	1.5	2.5	28
	2.0	3.3	22

are shown in Table 5.

The static pressure associated with moving air through pinto and navy beans is equivalent to that of soybeans. Design the drying system using the data for soybeans.

Edible beans require

special care when drying with a high temperature column dryer. The relative humidity of the drying air should not be lower than about 30%. Normally the drying should occur with the air heated less than about 20 F above the out-

door air temperature, to keep the relative humidity above 30%. The beans need to be monitored continuously to assure that the beans are not being damaged. The drying process needs to be slow to minimize damaging the

beans and will be slow in comparison to drying cereal grain.

Dr. Kenneth Hellevang is with the NDSU Extension Service, Agricultural & Biosystems Engineering Department

Bean Briefs

MINNESOTA DRY BEAN COUNCIL RE-ELECTS TWO

Two bean growers have been re-elected to the Minnesota Dry Edible Bean Research and Promotion Council. Don Stueve from Dumont, represents District 3, and Jim Zenk from Danube represents District 4 on the Council.

AGREEMENT ALLOWS MEXICAN TRUCKS INTO THE U.S.

The US and Mexican governments have signed an agreement, allowing Mexican trucks into the United States. This decision will also cut in half Mexican tariffs on many US exports. This agreement resolves an ongoing trade dispute over a trucking provision in the 1994 North American Trade Agreement. Since 1994, the United States has forbidden Mexican truckers from traveling more than 25

miles into this country. Mexico retaliated two years ago by imposing tariffs on a range of American goods and agricultural products. On July 6th, Mexican President Felipe Calderon ordered the lifting of 50 percent of the NAFTA duty tariffs. As of July 18th, the tariff on imports of US dry peas and potatoes dropped from 10 percent, to five percent. The tariff on sunflower and rapeseed meal fell from 7.5 percent, to four percent. The tariff on imports of US pork was reduced from five, to three percent.

CANADIAN PULSE PROCESSORS TO MERGE

Two Canadian pulse processors are merging with plans to go public. Roy Legumex of St. Jean Baptiste, Manitoba and Walker Seeds of Tisdale, Saskatchewan are now Legumex Walker Inc. and have filed a prelimi-

nary prospectus for an initial public offering. The companies, which together sold about 400,000 tons of pulses and other special crops into 70 countries in 2010, will also have a global sales, logistics and distribution platform and access to multi-modal transportation capabilities through the merger. The company will also have an 85 percent interest in Pacific Coast Canola, a Seattle-based company planning to build and run a canola oilseed processing plant in Warden, Washington.

USDA TO AWARD FOOD ASSISTANCE GRANTS

Agriculture Secretary Tom Vilsack has announced that USDA will award more than \$346 million in international assistance grants under the Food for Progress and McGovern-Dole International Food for Education and Child Nutri-

tion programs this fiscal year. The Food for Progress allocations include more than 232,000 tons of US rice, wheat, vegetable oil, soybean meal, soybean oil, and corn. The McGovern-Dole allocations include nearly 145,000 tons of US beans, bulgur, cornmeal, corn-soy blend, dehydrated potatoes, lentils, milled rice, nonfat dry milk, peas, soybean meal, textured soy protein, vegetable oil and wheat. These commodities will be purchased on the US market and donated by USDA.

HOUSE EXAMINES SPECIALTY CROP PROGRAMS

The House Agriculture Subcommittee on Nutrition and Horticulture examined specialty crop programs at an audit hearing on Capitol Hill this summer. Subcommittee chair Jean Schmidt said specialty

Continued on Next Page

crops and organic agriculture are an essential aspect of America's 21st Century farm policy. Ranking Member Joe Baca said the Title Ten programs are necessary to ensure that American products, grown by American farmers, are readily available to consumers.

FOOD SAFETY PROGRAMS

At another recent hearing, a panel of lawmakers heard about two of USDA's programs to help ensure the safety and quality of US specialty crops. The Animal Plant Health Inspection Service has programs to assure specialty crops remain safe. APHIS Deputy Administrator Rebecca Bech said the 2008 farm bill created two programs that take these measures further by targeting activities that particularly benefit the specialty crops. And Bech said both programs have been highly effective and widely supported by stakeholders and industry. First, through the plant pest and disease management prevention provision, APHIS has partnered with numerous states, tribes, universities and other common partners to strengthen and expand the scope of APHIS' pest and disease prevention activities. And the national clean plant network involves several partner-

ships within USDA. This network works to develop and produce clean, propagative materials so that should a plant pest or disease strike, clean plant material is available to states, private nurseries and the producers.

MEXICO STRUGGLES WITH DROUGHT

According to the US Dry Bean Council's consultant in Mexico, Raul Caballero, the extended drought Mexico is experiencing is causing a lot of tension in Mexican agriculture. The most important agricultural states in the current agricultural cycle, Zacatecas, Durango, Chihuahua, and San Luis Potosi, are having their worst drought in the last 50 years. The drought has greatly reduced planting of dry beans in the three top producing states. According to Caballero, planting in Zacatecas will probably only reach 200,000 hectares, or only one-third of the programmed 600,000 hectares. In Durango, SAGARPA reports around 100,000 hectares planted, compared to the original 225,000 hectares programmed. SAGARPA reports Chihuahua growers have only planted 30,000 hectares, 10 percent of which are a total loss due to drought. Total bean area is expected to be 40 percent below the 140,000 hectares programmed.

Caballero says Zacatecas estimates that no more than 50,000 metric tons from the 2009 crop are available in the state. Durango says it has around 30,000 tons from 2010, and Chihuahua says it does not have more than 20,000 tons, also from 2010. Durango is said to have lost close to 5,000 head of livestock due to the drought. The drought in San Luis Potosi is one of the worst in 70 years, causing the loss of 20,000 hectares of beans, 300 hectares of litchi, and 100 million pesos in production losses, plus the loss of 5,000 jobs. The state has not received rain in the last 10 months.

PLANTING RESTRICTION BATTLE REVIVED

The battle over the fruit and vegetable planting restriction will be revived in the 2012 farm bill debate. Indiana Senator Richard Lugar introduced a bill before the August congressional recess that would amend the farm bill to allow an acre-for-acre opt-out from farm programs for production of fruits and vegetables under contract for processing. US Dry Bean Council President Dennis Engelhard told the Senate Agriculture Committee if the planting restriction is modified, growers should be compensated through the Specialty Crop Block Grant

Program.

Since 1996, farm bills traditionally treated fruits and vegetables as specialty crops separately from program crops such as wheat and corn, which have subsidies tied to their acres. Growers of fresh fruit and vegetables have pushed for that prohibition, arguing that because specialty crop growers have never gotten subsidies it would be unfair if farmers who get them would compete with them. But after soybeans became a program crop in 2002, fruit and vegetable processors in the Midwest argued that acreage was shifted away from fruits and vegetables grown for canning and freezing, and made it difficult to maintain their industry. The 2008 farm bill contained a Planting Transferability Pilot Program that allows the growing of fruits and vegetables on program crop acres if the acreage is under contract for processing and the farmers give up their program crop subsidies on those acres. Testifying before the Senate Agriculture Committee this summer, US Dry Bean Council President Dennis Engelhard said the planting restriction clause has benefited growers by discouraging non-traditional growers from jumping into dry bean production during peak times for dry beans.



TIM SMITH
Walhalla,
North Dakota

What classes of beans do you grow and why?

We grow black and pinto beans. We had always grown mostly pintos but the market for black beans is really good, so we added those to our rotation too.

Why do you like to keep beans in your rotation?

We have just always grown them. They work really good in rotation with wheat, and they are

better than the alternatives.

What is your favorite thing to do on the farm?

Not combining! I really like seeding.

What is your biggest challenge as a farmer?

Marketing

Did you get away for a vacation this summer? If so, where?

Yes, we were able to go to the lake in Minnesota for a vacation.

Tell us about your farm?

I farm near Walhalla, North Dakota, with my wife, two sons, and hired man. We raise wheat, beans, corn, and canola.



DON STUEVE
Dumout,
Minnesota

What classes of beans do you grow and why?

I plant navy beans in my area. I've planted navy beans for over 30 years because of the direct harvest ability. I am able to use the same soybean equipment and combine. Now, there are different varieties of pintos that you can direct cut, but I'm staying with navies.

Why do you like to keep beans in your rotation?

It seems like the soil is a lot richer, holds nutrients for the next year, and it's always my best ground. It also helps to break up the

harvest time. Generally they are taken out in September before soybeans and corn are ready to go.

What is your favorite thing to do on the farm?

My favorite thing to do is harvest.

What is your biggest challenge as a farmer?

Weather. Normally that hasn't been a problem, but with all the excess water lately that has been a challenge.

Will you get away for a vacation this summer? If so, where?

That's not in the cards, I won't be doing that this year.

Do you have any hobbies? If so, what are they?

Yes, hunting, photography or filming wildlife.



BRIAN LOVE
Euclid,
Minnesota

What classes of beans do you grow and why?

We raise navy and dark red kidney beans.

Why do you like to keep beans in your rotation?

They are a good fit for our resources. They help to spread out the work load in the spring and the fall. They work really well for us.

What is your biggest challenge as a farmer?

The biggest challenges as a farmer would have to be marketing, it's always a guessing game.

What is your favorite thing to do on the farm?

I enjoy seeding, spraying, and small grain harvest the most.

Did you get away for a vacation this summer? If so, where?

I haven't gone on any major vacations, but I have been able to spend a couple weekends at the lake in Minnesota.



GARY PAUR
Gilby
North Dakota

What classes of beans do you grow and why?

Even though dry beans are a pretty big deal in the Northarvest region and we are the largest bean producing area in the na-

tion, they are still a specialty crop. Pintos comprise the largest portion of this specialty crop; they have the broadest market and are the bean I have generally raised. This does not mean they are the best class of bean to raise as each has its own merits.

Why do you like to keep beans in your rotation?

Dry beans are one of
Continued on Next Page

the best foods we can grow and the market is about as free from outside interference as it can be. That does not mean there are no shenanigans in the market, there are, but they are internal and eventually will often self-correct. The lack of external interference often makes the market more volatile, dangerous, fascinating, and the potential for profit or loss greater. I just like the free market aspect of dry beans.

What is your favorite thing to do on the farm?

Spring planting is a time of high optimism, promise, and so is my favorite. Often harvest is a reality check and winter gives us the opportunity to ponder what went wrong. When spring rolls around again

we begin planting and the optimism and promise returns.

Did you always want to be a farmer? If so, why?

For me, farming was never in my plans. It was not until I spent some time working in the Twin Cities that I realized I wanted to come back to the farm. It was a lifestyle decision and not an economic one as it is a tough way to make a living, but also is a fantastic way to live.

What is your biggest challenge as a farmer?

The biggest challenge for me is getting enough of the various aspects of production right without wasting resources. Losing a fight with Mother Nature and the crop suffering is part of the game

but when the crop suffers from some oversight or error on my part, that hurts. Even those of us who have farmed for a long time do not have many opportunities to get it right.

Do you have any hobbies? If so, what are they?

I have managed to acquire enough hobbies and interests to successfully avoid becoming proficient in any of them.

Did you get away for a vacation this summer? If so, where?

No, we did not get away. Mother Nature never saw fit to give us any time off.

Tell us about your farm?

The farm is relatively small by today's standards but is still economically viable. It is located northwest of Grand Forks on the edge of saline soils

which has proven to be a character building experience. As I said earlier, farming for me is about lifestyle. I have cherished the opportunity to work with my three sons; an opportunity most in the city do not have. I would not have traded this for the world.

Mark Your Calendar

Mark the date of the 2012 Bean Day on your calendar: January 19-20, 2012 at the Fargo Holiday Inn. More details will be coming soon!



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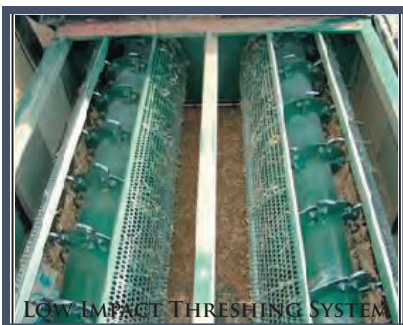


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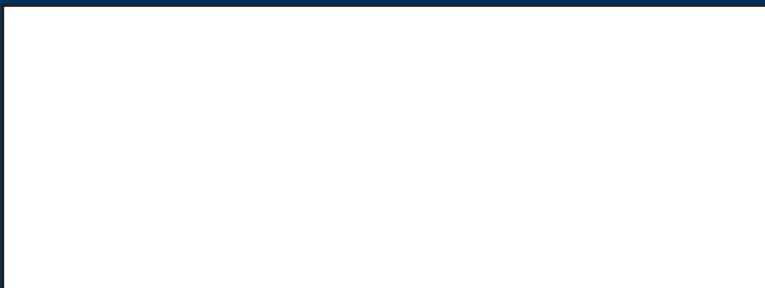
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The 2011 harvest will soon be in our rear view mirror. Northharvest Bean Growers Association wishes you a safe and productive harvest season.