



TWINTOWNS GARDENERS' MARKET

WAHPETON, ND / BRECKENRIDGE, MN

Setting the Record Straight

Agriculture is less than 1 percent of the total federal budget

Agricultural programs account for less than 1 percent (.67 percent) of total federal spending annually.

The bulk of USDA's budget is for nutrition, not farm programs

Eighty-two percent of the U.S. Department of Agriculture's annual budget is spent on nutrition programs, such as food stamps and school lunches. All farm programs combined comprise just 18 percent of USDA's budget. This includes funding for crop insurance, conservation, and commodity programs.

No correlation between high food costs and high crop prices

Record-high food prices were recorded around the world in 2011. Drought and low crop inventories were the largest contributing factors to high food prices. Other contributing factors were extreme price fluctuations in oil and energy costs for food production and transportation.

Farmer's Share of Retail Food Dollar:

Bacon, 1 pound: retail \$5.89, farmer, \$0.89

Top sirloin steak, 1 pound: retail \$8.49, farmer \$2.03

Bread, 1 pound: retail \$3.59, farmer \$0.17

Fresh carrots, 5 pounds: retail \$5.49, farmer \$1.32

Tomatoes, 1 pound: retail \$3.28, farmer \$0.27

Eggs, 1 dozen: retail \$3.59, farmer \$0.84

Potatoes, 5 pounds: retail \$4.39, farmer \$0.53

The Farmer's Share of the food dollar is only 16¢

Nonfarm costs, including marketing, processing, wholesaling, distribution, and retailing account for 84¢ of every food dollar spent in the U.S. In 1952, farmers earned 47¢ of every dollar spent on food. Today, they earn just 16¢.

High input costs continue to shrink farm profits

Crop input costs – fertilizer, fuel, seed, and crop protection products – are expected to surge in 2012 by as much as 15 percent over already high costs. Volatile farmland rental rates, rising machinery costs, and unpredictable markets add further risk and challenges to the profitability of family farms.

Americans spend less on food than any other country

Less than 7 percent of the money Americans spend goes to buy low-cost, high-quality food – the lowest cost to consumers of any country in the world.

Agriculture is America's greatest source of renewable wealth

No other industry has as great an economic impact on America than agriculture and its ability to regenerate new wealth, year after year, through crop and animal livestock production.

From the North Dakota Farmers Union (www.ndfu.org)

May 2012

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We're on the Web!

www.twintownsmarket.org



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CSA Shares Still Available

CSA shares are still available for the 2012 season. Check out these web links:

CSA Information: http://www.twintownsmarket.org/pdf/2012/CSA_Info.pdf

CSA Share Order Form: http://www.twintownsmarket.org/pdf/2012/Share_Order.pdf

If you have any questions, please contact Daryl Traeger at 701-210-0176 or Daryl@TwinTownsMarket.org.

Upcoming markets at Town Center Square:

May 3, 5-7:00 PM

June 7, 5-7:00 PM

TTGM Vendor Profile

Daryl Traeger, Market Manager

Where are you from: A small farm south of Wyndmere, but originally from central Minnesota.

Why did you decide to start the market: There are many reasons for the farmers' market. Some were personal, like my enjoyment of growing things including fruits and vegetables. I also enjoy doing other things outdoors which has included keeping honey bees.

Mostly the reason for starting the farmers' market was to provide a local source of food from our community. Local food is important for many reasons. It helps the local economy by bringing very fresh food to those who enjoy it. Fresh foods are healthier and taste better so we are more likely to eat more of them, which is also good for us.

When we participate in the farmers' market it creates and impacts larger than the dollar spent. It is kind of a way of saying that we believe in the way these things are produced. It is almost like investing in a stock or voting for your favorite candidate. Each dollar spent goes directly to the farmer, which keeps them growing for us in the future. The food at our market has been much less "medicated" than the options at the supermarket — many of our vendors use organic practices. When we invest in the market farmers, we invest in a better food production system.

The farmers market is also a great place to meet friends and to enjoy each other's company. As humans we are very social. We also like to eat. So the market is a great place to talk about food and meet new and old friends. This is part of the reason we sponsor so many events.

How did you get started: Through a past friendship I met Jake and Arielle Krohn. They also have a passion for the local food movement. Jake, as our founding father, organized many things

with the city leaders and public figures in order to give the market a home and an image.

I started mostly as a producer of honey and vegetables in what most would consider a big garden. I did it with no previous knowledge. It was a lot of fun. I think our other vendors would agree.

What do you sell at the market: This year I will be selling less often because of my busy schedule, but I may occasionally bring some of my extra produce like heirloom tomatoes, cucumbers, onions, garlic, and cabbage. I will also have some honey if my bees are feeling better than they did last year.

Do you have any other interests or hobbies: There is no short answer to the list of hobbies I have. Probably the most important ones are my involvement in the Wyndmere Fire Department and Wyndmere Ambulance. Both are volunteer organizations. I also like doing many things outdoors and learning new things. I am pretty handy because I am an engineer and was a carpenter for many years.

What makes you special: This is a tough question. I think I am a pretty ordinary person, but I think I have a passion for building a better community and providing good healthy food. I think we are all special with our unique skills. I would like to see others using their skills to help their neighbors and friends more. We are all here together. Let's share each other's rewards so we don't have to carry the load of life on our own.

What have been your trials and rewards: Time is always my biggest challenge both when producing for the market, working on market managing, and personal time. There are several other things that could be done to improve and develop what we have been working on but the limitation of resources is usually the constraint.

What is your favorite part of the market: I like this question. The people are the best part of the market. We have an outstanding group of vendors who all work well with each other, and support each other as if they were family. The customers are also nice to talk to. It is great to hear about how much people appreciate the market and to know what they are doing with the food they buy.

Comments: Our market is a community. What makes it a community is participation from people. My hope is that we can continue to engage the people of our region through creating food, sharing interests, volunteering, and attending the market. The simple acts of individuals to visit the market or help a vendor set up for the weekly market all build the community and strengthen our relationship.

By Emmy Tolbert



Eating Seasonally

Creamy Radish Dip

Amanda Miller

1/4 cup chive sour cream
1/4 cup plain yogurt
1 1/2 tsp. sea salt
1/4 tsp. pepper
1/2 tsp. prepared horseradish
1 tbsp. chopped fresh parsley
12 to 18 radishes, finely chopped

Combine all ingredients and chill. Serve with crackers or is great in sandwiches.

Geranium Diseases: *Xanthomonas*

This spring Emery Greenhouse received a shipment of geraniums that included plants infected with bacterial blight. This is a disease that is easily spread by air movement, splashing water on leaves, infected cuttings and seeds, and cutting instruments. After a laboratory analysis confirmed one group of yellow geraniums were infected with *Xanthomonas*, Emerys destroyed all their geraniums. In addition they thoroughly disinfected their greenhouse and tables. Replacement geraniums that are not infected are currently arriving.

Bacterial blight of geraniums, caused by *Xanthomonas campestris* pv. *Pelargonii*, can infect Zonal geraniums, ivy geraniums, Regal or Martha Washington geraniums, and cranesbill. Symptoms vary depending upon the species or cultivar of geranium affected and environmental conditions. Warm temperatures favor bacterial diseases such as *Xanthomonas*. Symptoms can develop in as little as seven days at 81 degrees, but may develop in three weeks at 60 degrees.

Don't confuse *Xanthomonas* with Edema which is a growth condition found mainly on ivy geraniums. In this disorder small water-soaked pimples or blisters form on the underside of lower leaves. Blisters become corky brown and severely affected leaves will fall. Edema will not kill your geraniums. For positive identification, contact Richland County Extension. Your plant will be sent to NDSU for testing. Positive identification will take at least two weeks.

Characteristics of Spots:

- Tan to dark brown
- Well defined edges
- Water soaked appearance
- Yellow or chlorotic halo
- Located within leaf veins



Xanthomonas can cause tiny, round, water-soaked, brown leaf spots that are from 1/16 to 1/8 inch in diameter (see picture above). These spots develop as the bacteria are splashed from leaf to leaf. Sometimes yellow to brown V-shaped wedges may develop on the leaves. The bacteria also enter the vascular system of the plant causing the leaves to wilt while the roots remain healthy.

Ivy geraniums are very susceptible to bacterial blight but infected plants do not develop distinctive symptoms. Infected plants may be off-color resembling a nutrient deficiency symptom or mite feeding damage.

You would be wise to examine any plants very closely before purchasing. Practice good sanitation and cultural practices to control all plant diseases.

By Penny Seifert

Workshops

Hands-on Home Food Preservation

Tuesday, May 22, Time and Place TBA

Colleen Svingen, Richland County Extension Agent

To register for this free class call 701-642-7793 or email debra.evenson@ndsu.edu.

Colleen will also be offering two separate two-hour sessions at an estimated cost of \$15.00 per session. One session will cover various salsas and the other will be focusing on jams, jellies and fruits.

Your feedback is needed to determine when to hold these three workshops. If you are interested in any of them, call Colleen as soon as possible.

Community Emergency Response Team (CERT)

Begins Monday, May 7, 6:00 p.m.

Do you know what to do in the event of an emergency? For more information contact Penny Seifert at 701-642-2392.

The TTGM's definition of . . .

Original—not genetically modified
Right as rain—no chemicals
Great—makes your body love you
Agriculture—it starts with the dirt!
North Dakota—we're local
Ingested—you are what you eat
Clean—washed. . . .hopefully!!!

Emmy Tolbert

Safe to bite when the temperature is right!

- ⇒ Ground beef — 160° (1 in 4 burgers look done before reaching safe temperatures.)
- ⇒ Chicken and reheated food — 165°
- ⇒ Steaks, roasts, chops, and ham — 145°

Colleen Svingen, Richland County Extension

