California Apple Commission Newsletter







CAC Staff Attends U.S. Apple March on Capitol Hill

In March, CAC staff, including Chairman, Jeff Colombini, and Board Member Kelley Hansen, traveled to Washington, DC to participate in the U.S. Apple Capitol Hill Day. During this event, the CAC met with numerous members of Congress to discuss issues affecting the U.S. and CA apple industry. The most notable topics discussed included the status of the Farm Bill that is renegotiated every five years, crop insurance, and disaster relief. Event host and organizer, U.S. Apple, serves the interests of the nation's apple growers on a wide range of issues including agricultural labor, specialty crop farm bill programs, and federal nutrition programs. For more information regarding U.S. Apple or this meeting, please contact the Commission staff.

CAC Attends Fruit Logistica Tradeshow

The CAC participated in the annual Fruit Logistica Tradeshow, held in Berlin, Germany, in February. The CAC represented the California apple industry at the U.S. Apple Export Council booth. Exhibitors from numerous countries attend Fruit Logistica every year. Fruit Logistica covers every sector of the fresh produce business and provides a complete picture of the latest innovations in the Ag. Tech space. To access the list of importer trade leads, please click <u>here</u>. To access the list of service provider leads, please click <u>here</u>. For more information on this event, please do not hesitate to contact the CAC Office.

Drought Update

Click here to access the March Drought & Climate Outlook Webinar for updates on snow and rangeland conditions in California and Nevada.

This webinar is part of an ongoing series of regular drought webinars to provide timely information of both current and developing events.

Sign up for drought emails here:

https://www.drought.gov/drought-alerts/signup

Aksata 360 Drone Technology

The CAC was contacted by Aksata 360, a company focused on working with product manufacturers/registrants on how to best apply their products so that they work better for the grower both in how the product performs and the ability to reduce costs associated with challenges like rising labor costs. Their drone technology can precisely apply Suterra's flowable product Checkmate for Codling Moth <u>CheckMate® CM 2.0 Flowable for Codling Moth | Suterra</u> The below video includes a demonstration showing their drones applying GF-120. The process is the same for Suterra's Codling Moth control product. <u>https://vimeo.com/manage/videos/906573022</u> If you are interested in learning more about their product, please do not hesitate to contact the Commission office or Aksata directly (Jacob Ninio, CEO Cell: 818-679-9291).

M3 Agriculture Technologies SIR Release Opportunity for California

M3 Agriculture Technologies specializes in sterile insect release (SIR) of Codling Moths as an organic control strategy. M3 is coordinating weekly sterile codling moth releases from mid-April 2024 to late August 2024. 800 sterile moths per acre are released on a weekly basis via drone deployment. The price for California growers is \$400/acre. Please do not hesistate to contact the commission office or contact Derek Bell of M3 Agriculture Technologies directly at 559-313-3646 or <u>derek.bell@m3cg.us</u> to learn more and schedule 2025 releases.



Apple Slices

Studies Estimate Production and Harvest Costs

<u>New UC Studies Estimate Production and Harvest Costs for</u> <u>Coastal Apples - California Fruit and Vegetable Magazine</u> <u>(calfruitandveg.com)</u>

USDA purchases \$18M in apples

https://www.thepacker.com/news/producecrops/usda-purchases-18m-fresh-apples

Virginia Tech to tackle spring frosts

https://www.thepacker.com/news/sustainability/virgi nia-tech-tackle-spring-frosts-apples-controlledenvironment-agriculture

California Apple Commission

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Apple Hand Cakes

- 3 pounds California apples, peeled, cored, and chopped
- 1/2 cup light brown sugar
- 1/2 cup dark rum
- 1/4 cup granulated sugar
- juice of 1/2 a lemon
- 1 tablespoon fresh grated ginger
- 1 teaspoon ground cinnamon

For the full recipe visit:

https://www.holajalapeno.com/apple-rumhand-pies-recipe/

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