



*Weiser
Signal American's*

Harvest Edition


New Ag Businesses

**Burlap and Buds
Butterfield Farms
Living Sky Farms
Far West Agribusiness
Association**

**Weiser High
new ag teacher**

**Reynolds Creek
Calf Ranch**





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Timber Roberts, the daughter of Brett and Lynnette Roberts is enjoying the beautiful colors and scents of their flower farm. In 2019 the Roberts family started growing flowers as therapy to help the family cope from a personal tragedy. With the enjoyment Lynnette found in growing flowers Burlap and Buds came into existence providing a refuge for people to find relief from everyday struggles and to celebrate the happy occasions in life.

Burlap and Buds provides beautiful cut flowers for many occasions

Flowers are sold to wholesalers and florists around the area

by Nicole Miller

Owners of Burlap and Buds flower farm Lynnette and Brett Roberts began their flower farm after facing tragedy. Through tragedy, Roberts chose a way to spread hope and healing by growing flowers.

After losing their 4½-year-old son in a tragic accident in 2013, the Roberts family received many beautiful flowers in his memory. Each of those gifts brought small comfort. However, the week after the funeral, the flowers in each of the vases began to die. Lynnette said that it hurt her heart every time Brett Roberts had to empty out a vase and put the flowers into the garbage.

In the time to follow, Lynnette found herself wanting to plant things in her garden. She was drawn there by the healing she found in every plant. She tended and nurtured them every day and in return they would give her beautiful flowers to enjoy. From the plants she grew, she could cut new flowers to refill the vases.

Over time, Lynnette and her husband decided they wanted their farm to be a refuge where people could find relief from their day to day struggles, and find the same healing feeling that she has found as she has grown each plant. While they are a few years away from having mature and beautiful flowers for people to enjoy, the Roberts said they have started working on that dream.

The couple officially began Burlap and Buds flower farm in 2019. While the family farms 50 total acres, the flower farm currently consists of five acres of a variety of flowers, and Roberts said they plan to expand the flower portion of their farm over the next few years.

The Roberts sell flowers wholesale to florists and designers in the Treasure Valley. From zinnias, to sunflowers, to hydrangeas, Lynnette said she grows as many varieties that



Burlap and Buds is a local family business who raises cut flowers to supply florists and designers in the Treasure Valley. The business has grown over the years and this summer they raised 5 acres of flowers. The family are planning on expanding in the future. Above Riffin Roberts is holding a bouquet of newly cut flowers from his family’s farm. *Courtesy photo*

will grow well in the Weiser area.

While the blooming season for flowers does not begin until spring, Lynnette said that flower farming is a year-round job. She said their growing season begins in late December and early January, as they start most of their annual flowers under lights in winter.

Flowers have always been a favorite hobby for Lynnette. Lynnette said she has spent countless hours researching, taking flower farming classes online and learning by trial and error over the years.

While anything drought tolerant grows well in the area and tulips are drought tolerant, Lynnette said she found that she cannot grow tulips on her farm because they have a healthy deer population that eats every bloom.

Lynnette said she enjoys the flower farm most because it means spending time outside and working as a family and focusing on the healing and love she has felt as she has grown the flowers.

“I love knowing the flowers we cultivate are going to help someone celebrate, feel loved, or heal from sickness or sorrow,” she said.



The onion harvest is close to being done. Around 20,000 acres of onions are grown in the local area. Due to COVID-19 and with many restaurants being closed the onion market has taken a hit. Prices are below the break even point. Above Amano Farms is harvesting their onions on Indianhead Road. Photo by Sheri Smit

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Erin and Christopher McGlaughlin found the perfect home in Weiser with little over 2 acres to begin their business, Butterfield Farms. The McGlaughlins grow a variety of produce with the major focus of growing vegetables with lots of color and varieties that are not normally found at the grocery store. Erin is pictured with her son Daniel surrounded by their bountiful harvest. *Photo by Nicole Miller*

Butterfield Farms honors the history of the land

McGlaughlin’s grow a variety of colorful produce and seed crops

by Nicole Miller

When Erin McGlaughlin and her husband Christopher moved to Weiser from Colorado in 2017, they said they knew finding 2½ acres in the middle of town paired with a historic home was a rare opportunity. The acreage would be enough for the two to grow produce for their family and be able to raise crops to sell.

Butterfield Farms was created after the family learned of the history of the property they were purchasing and learning that the land was an original parcel on the Butterfield tract. The McGlaughlins said they wanted to honor the history of the land.

Butterfield Farms grows a variety of produce, from lettuce to peas, salad turnips to herbs, potatoes, and barley. A major focus for McGlaughlin is variety and growing crops that typically would not be purchased or seen at the local grocery store.

The family also grow fruit crops, however they have found that with five children, a fair amount of jam is enjoyed therefore most of the fruit crops are eaten by the family.

“When I am choosing what crops to grow, I try to go for familiar but just a little different,” Erin McGlaughlin said.

Erin said one of her original motivations for growing the more color-

ful vegetables was to make vegetables more fun for children, however she has found that the color has a similar effect on adults as well. Everyone has fun eating a more colorful plate and trying that new thing that is both familiar and safe but in an unusual color, she said.

Butterfield Farms also grows seed crops for Snake River Seed Co-Op, one of the family’s unique ways of striving to share their crops with consumers. Butterfield Farms grow rainbow carrots for seeds that they introduced to the co-op along with lemon basil, buckwheat, columbine, winter squash, lettuce, sunflower and barley. Erin said she also has a passion for teaching others how to grow their own crops from seeds.

According to the Snake River Seed Co-Op website, the co-op takes pride in offering top-of-the-line seeds grown using sustainable methods by family farmers. The seeds are grown in the area and with every generation of seed being saved, each seed becomes more adapted to this region.

The philosophy aligns with the McGlaughlin’s focus as stewards of the land. The McGlaughlins said they practice all perma-culture principles in their farming as well as use certified GMO and chemical free seeds.

The family said they use a sheet

mulching of cardboard and wood chips to cut down on weeds and help prepare the soil for planting. They practice no-till methods of preserving the top layer of soil as well as using chickens in areas where the soil needs softening instead of tilling and moving the top nutrient rich layer.

The perma-culture principles focus on what is better for plants, people, and the environment by using symbiotic relationships between different plants and using nature itself to help produce better quality produce, the McGlaughlins said.

Erin said she has sold her crops at local farmers markets and has set up a weekly vegetable share, offering an opportunity for customers to sign up to receive a basket full of in-season produce. She has also had the pleasure of working with chefs at different restaurants in McCall. While they are working toward adding licensing for more commercial sales, the focus right now is building the market and trust of local customers.

Erin said she has most enjoyed their farm seeing the value of unique produce. Butterfield Farms has made their food more interesting and creative with the variety that they offer. She said she would rather provide a specialty item for a side dish than a large amount of a more expected items.



The Weiser School District welcomed a new ag teacher this fall. Robi Salisbury grew up in New Plymouth and was very active in Future Farmers of America and earned the American FFA Degree. She was excited when the position in Weiser opened up as she wanted to teach in a small town. Above Salisbury, left, is helping Macy Buescher with a welding project.

New ag teacher wants to teach students all aspects of agriculture

Salisbury hopes students find a passion for ag

by Nicole Miller

New Weiser High School Agriculture and Future Farmers of American (FFA) teacher Robi Salisbury is not a newcomer to the Treasure Valley, having grown up in nearby New Plymouth, Idaho.

Salisbury said that being raised in an agricultural community had a large influence on her education. She owned horses and mules and showed pigs throughout high school at the Payette County Fair. She said she attended ag classes and held an officer position in FFA every year in high school. After graduating from New Plymouth High School, Salisbury earned her American FFA Degree, an honor given to a select group of students in recognition of their years of academic and professional excellence.

Salisbury said she knew she wanted to be a teacher from a young age, however it was her experience with the ag program at New Plymouth that encouraged her specifically to pursue ag education.

New Plymouth's FFA chapter helped her grow and gave her a variety of opportunities for leadership, travel, and personal growth, she said. This was an impact she said she knew she wanted to share with future generations of students.

"Agriculture is something I am super passionate about and getting to share that with students every day and watching their passion grow for this industry is something that attracted me to this profession," Salisbury said.

Salisbury said she was interested in the ag position for Weiser High School because she wanted to teach in a small town like the one she grew up in. She grew up competing against Weiser in various FFA events and sports and the

school showed some of the best sportsmanship compared to other teams. It was that sense of community of which she wanted to be a part, she said.

"Since teaching in Weiser, I have got nothing but support for my students and my program. It really is one of the best communities around," Salisbury said.

Salisbury said her goal for the ag program in Weiser is to provide her students with as many opportunities as possible as well as educating her students on all aspects of agriculture.

With a strong passion for workplace readiness, Salisbury said she believes that when her students finish the program, they will hopefully be able to enter the agricultural industry, attend trade school or college with skills and knowledge to help them be successful.

Salisbury also hopes to see the FFA chapter grow and increase the student leaders in the Weiser community. She believes there is a spot for everyone in the ag program and said she hopes to provide all students with the opportunity to grow and develop leadership skills and find a passion for some aspect of agriculture, whether it is welding, ranching, farming, ag business or food science.

A project Salisbury said she is excited about is working on updating the greenhouse. She said she also loved watching teacher Patty Matthews as she and students work in the horticulture class and clean the north side of the ag building.

"We are constantly working on updating our curriculum and keeping it fun and exciting for the students," Salisbury said.

Agriculture is something I am super passionate about..."

~Robi Salisbury
WSD ag teacher



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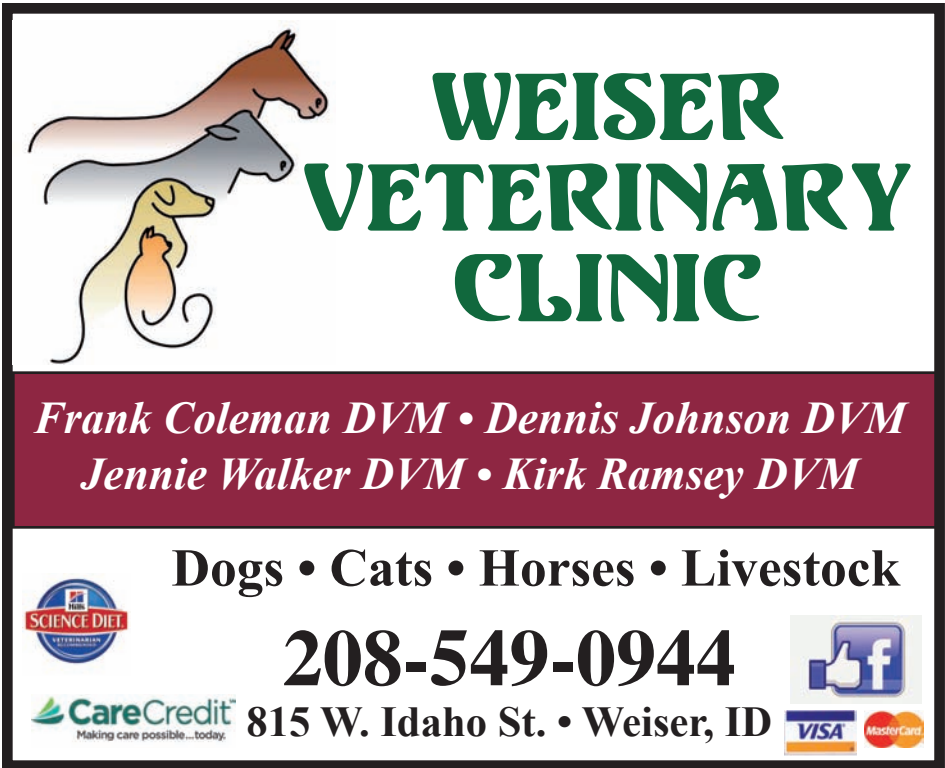
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Far West Agribusiness Association moved their office to Weiser in August. The association covers five states, Washington, Idaho, Oregon, Nevada and Utah. They provide assistance with legislation, regulations, training, education and networking. Pictured above are Zane Davis, business manager, Errin Nelson, marketing and events manager and Margaret Jensen, executive director.

Far West Agribusiness Association moves their business to Weiser

The employees of Far West Agribusiness Association, a new business to Weiser as of August, said they are thrilled about their move to Weiser and are excited to be part of the community.

Far West Agribusiness Association (FWAA) was founded in 1959 under the name Inland Empire Fertilizer Dealers Association. The name was eventually changed to Far West Fertilizer Association to reflect the geography of our members then to Far West Agribusiness Association to include all crop inputs and representing agribusinesses throughout the FWAA regions of Idaho, Oregon, Washington, Utah and Nevada.

This year has brought several changes within the organization, including the addition of Weiser resident Margaret Jensen as the executive director in April.

Jensen said she has been affiliated with FWAA for over a decade and was previously a member of the FWAA board of directors. She is in the process of instituting positive changes for the organization.

"This year we made the difficult but exciting decision to close our office in Spokane after almost 60 years...and move the business to Weiser, Idaho," said Jensen.

Jensen received her bachelor's degree in genetics with a minor in plant science from University of California Davis. She has over 30 years of experience with the vegetable and seed industry, first working in research and several development departments before becoming a seed and agronomy employment recruiter with clients across the Pacific Northwest.

In addition to her specialized knowledge, Jensen said her international connections have further expanded her understanding of the diverse needs of the global agribusiness industry.

Jensen is also active in numerous industries, political and community organizations and said she has a desire to give back to the communities and organizations that have been so significant in her life and career.

"We are looking forward to growing our membership and offering more to our current members," said Jensen. "We are excited to put our new roots down here in

Weiser and be surrounded by agriculture."

Marketing and events manager Erin Nelson said she has been with FWAA for 5 years and has spent 20 years in the agricultural industry. Nelson lives in Washington state and said she will continue to work remotely from the Colfax area.

Social media specialist for FWAA, Paige Jensen was recently hired on and said she brings a history in business, sales and social media marketing and management to the position and her education and experience are vital to the organization.

"The number 1 focus of FWAA is legislative," said Director Jensen. "The FWAA employs three lobbyists from Oregon, Washington and Idaho, who work very hard at their respective statehouses fighting and protecting legislation that impacts our members regionally."

Through the FWAA Political Action Committee, the organization was able to send over \$13,000 to legislators regionally who have shown dedication to fighting and protecting agriculture. The organization annually hosts a PAC auction to raise money, with the fundraiser helping the organization maintain allies that uplift the FWAA, said Jensen.

FWAA also provides safety training and continued education opportunities for both its members and non-members to obtain proper credentials and certifications for ag chemical spills, CCA credits and ammonia sulfate training. The trainings are held throughout the region and year.

The organization also offers scholarship opportunities for college and high school students who chose to pursue an education in agricultural studies.

The FWAA membership consists of ag retailers, crop input manufacturers of pest management and plant nutrition products, equipment manufacturers and retailers, as well as other industry affiliates and University Extension services.

"The FWAA is very active in supporting the communities we are in," said Jensen.

Far West Agribusiness Association will be holding a ribbon cutting ceremony and open house on Thursday, October 29 from 3:30 to 5:30 p.m. They welcome the public to stop by and say hi!

From the harvest table

*A keep-it-simple food column
by Chef Keith Bryant*

My start in the food industry came at the age of 15 as a busboy. Chef Ray told me I didn't look comfortable in the front of the house, so he asked me to work for him in the kitchen. Eventually, my own family started their own restaurant in Slidell, Louisiana. I was in college at the time and came home on the weekends to cook in the kitchen. I also spent four years in the Navy cooking in mess



halls. In 1989 I got out of the military and went to work for overnight cruise vessels for the Delta Queen Steamboat Company out of New Orleans. Within two years, I worked my way up to executive chef. My career on boats lasted for 16 years before I took the opportunity to move to Weiser. In my many years of cooking, I have prepared cuisine from all over the world, but my passion is Cajun cooking.



The garden is in good shape

We are in the harvest season at my house and Sharon and I have been working so much we really don't check on the garden enough. If you have ever grown zucchini you know that if you miss one day that vegetable becomes huge. Well just like that we had quite a few large vegetables and we didn't want that much zucchini bread, so Sharon went out and bought one of the spiral cutters to make noodles with it. It worked great and we have subbed

zucchini for pasta a couple of times. I started planning my holiday meals around the house. I love butternut squash so I looked for something I could do with it besides roasting it. Spiral cutter to the rescue. We will have a nice addition to the table this year with this recipe. I have also found with this item you can add whatever you want. I want to try it again with chicken, also some sage and brown butter sounds like a hit.

Recipe

Ingredients
2 tablespoons olive oil
1 small onion chopped
2 cloves of garlic minced
6 cups spiralized butternut squash noodles from two 10-12-inch butternut squashes
Salt*
¼ teaspoon ground black pepper
½ cup cooked Bacon
½ cup shredded parmesan cheese
2 tablespoons Italian parsley chopped (optional)

Directions:
Heat olive oil in a large saucepan over medium-high heat. Add in the onion and cook until translucent, 3-4 minutes. Stir in the garlic and cook, stirring constantly, for 30 seconds. Add in the butternut squash noodles and cook for 7 to 10 minutes (timing depends on the thickness of your noodles). I recommend using kitchen tongs to gently turn them as they cook. You will know that they are cooked when they soften and get smaller in volume. Add in the bacon and give it a large gentle stir. To serve: Divide the cooked noodles into bowls and sprinkle each bowl with parmesan cheese and chopped fresh parsley, if preferred.

Profitable returns expected for most agricultural products

by Sarah Imada
From farm to table, the Treasure Valley is a large supplier of the agricultural products that feeds the domestic market and is exported to feed the world. The openness of the Weiser River Valley and its fertile lands provide agricultural produce including wheat, corn, beans, beets, onions, hay, fruit, seed crops and other specialty ag products. According to Northwest Farm Credit Services, this year's returns are expected to be profitable for most agricultural products.

Wheat
United Grain Company, a Japanese business based in Vancouver, Washington, has served the Pacific Northwest for 50 years as the premier grain exporter. The company purchased Scoular earlier this year. With the acquisition they retained Scoular's facilities in Notus and Ontario.

Leroy Loomis, grain buyer for United Grain Company, said that commodity prices to the wheat growers will tend to be average this year. In the last month prices have rallied due to exports to China, and oppressive dry areas in Russia, the Ukraine and in some parts of the United States have caused a wheat shortage driving prices up. "Growers are receiving a better price for their wheat and also for corn," Loomis said. Nearly half of all Idaho wheat is sold to foreign markets, making it one of the state's top export products. Yields for wheat and corn have been average to slightly above average. Good yields and good quality have helped the area farmers, Loomis said.

Onions
The quality of this year's onion crop is excellent, according to co-owner and gen-

eral manager of Haun Packing Company, Herb Haun. Haun owns the business with his brother Fred and brother-in-law Stuart Syme. "Prices are slightly below the cost of production," said Haun. The break-even point for yellow onions is \$7 per 50-pound bag. This year jumbo yellows are currently at \$6 per 50-pound bag. Red onions are \$5.50 to \$6 for a 25-pound bag and whites are \$12 to \$14 for a 50-pound bag. The COVID-19 shut down impaired the onion industry as the food industry closed down and the demand of colossal and super colossal onions lessened. The shut down has kept the prices depressed. According to Haun the onion harvest is nearly over. The Weiser area grows around 20,000 acres of onions a year. "The yields have been average. Transportation is tight and will get worse as

winter comes on. The onion market is dependent on our economy staying open," Haun said. The Treasure Valley and Malheur County, Oregon together produce more than 25 percent of the nation's yellow onions. Farmers grow the Spanish Sweet variety, whose mild flavor makes a desirable ingredient for home cooks, food service, and manufacturers alike. Several regional processors produce whole peeled onions, individually quick-frozen dices, and onion rings.

Hay
Idaho hay is known for its high protein content and is marketable for dairy and horse operations around the world. Idaho ranks first in the U.S. for production of certified organic hay and is the second

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Duane and Kimberly Thiessen are raising free range chickens on their farm located on County Road 70 on the Weiser Flat. Every day can feel like an Easter egg hunt as the family gathers up eggs. Above Lydia, Katie, Peter Thiessen have a very full basket of fresh free range eggs. Living Sky Farms sells chickens, eggs and is planning on adding beef and raw milk. They plan on opening a store on their farm and selling their fresh products beginning in November.

Living Sky Farms products are raised without the use of chemicals

Nicole Miller

Located at the very west end of County Road 70 nestled along the Snake River, consumers can find Living Sky Farms where they can buy chickens by the whole or cuts, eggs, and will soon be able to buy beef, and raw milk.

The Thiessen family moved to Weiser from Saskatchewan Canada and brought with them their dream for their ag business and an inspiration for their farm name. Saskatchewan is called the Land of Living Skies so the name of their farm is a homage to the home where Duane grew up.

Although both Duane and Kimberly were both raised in agricultural business families, they decided that their careers in agriculture would be a little different.

Duane was born and raised on a commercial grain farm, and Kimberly grew up in a family that raised cattle in a feedlot.

They loved the farming lifestyle, and their way of farming in Weiser diverges greatly from what they grew up with.

In 2016, the family lost Duane's mother-in-law to cancer. During that experience they started getting into growing food without chemicals and avoiding non-traditional food (processed, etc).

After clearing out chemicals out of their diet, they saw a drastic

positive change in their kids health and as well as their own and really wanted to share those experiences with others.

"We also couldn't deny the amazing changes in the soil when we stopped using chemicals," Thiessen said.

Kimberly was originally from Idaho, so the family decided to look for their dream home in the area.

"This state is beautiful and we love our small town of Weiser," Thiessen said.

Along with chickens and eggs and expanding into beef and dairy, the family has also started an organic process of sheepskin tannery that is just getting off the ground. With that they sell sheepskin rugs as well as custom tanned sheep, goat, alpaca, and deer hides for other individuals.

While they have been in agriculture their whole lives, Thiessen said that there are many aspects of farming that you cannot learn until you have experienced it. She has read stacks of books on regenerative agriculture and on dairy cows, but the real learning happens when you get your hands dirty and it is not always pretty. Lessons are costly and can be disheartening.

They love the work they do when people, especially children, can see the wonder and excitement from being around the animals.

"There is something about being

in nature and being connected to your food. There have been some meals where we look on the table and realize that everything sitting there came straight from our farm," Thiessen said.

The Thiessens realize that while not everyone has the ability to do that, it is their hope that more families will try and keep their food sources as local as possible.

"When they buy from small local farmers they are not only supporting the livelihood of that farm, but they are also keeping their money in the community," Thiessen said.

In addition to supporting the small business the product is also usually better tasting and fresh and without preservative chemicals.

"Our goal is to bring back the honest farm from the past. The farm that cares about their community and its people. Our kids help candle and gather eggs. They know the names of the cattle as they help move them across the pastures. We care deeply for our animals and the quality of food we put out there, and we are quite proud of it," Thiessen said.

The Living Sky Farms products can be found at The Market in Weiser, at Roots Zero Waste market near the connector in Boise, and you can also buy directly from the farm. The family has built a small store at the farm and looks forward to opening it to the public in November.



Reynolds Creek Calf Ranch is the new owners of KC Feedlot located on Weiser River Road. Weiser High School graduate Chase Harberd is managing the feedlot. The feedlot will run year-round and one of their main goals is to support the local farming community. Harberd is the son of Jim and Darla Harberd of Weiser. Photo by Nicole Miller

Harberd returns to Weiser to run Reynolds Creek Calf Ranch

by Nicole Miller

Reynolds Creek Calf Ranch based in Murphy, Idaho recently purchased Kerner Feedlot on Weiser River Road. Now operating under the new name Weiser River Cattle Feeders, the feedlot is managed by Weiser High School alumni, Chase Harberd.

Harberd grew up working on a feedlot with his grandfather, Howard Raney, and working with cattle. After studying agriculture management at Treasure Valley Community College, Harberd began working for Agri Beef Company in Boise.

Beginning as an intern, Harberd said he gained experience and worked up the ladder to become feed manager. He worked for Agri Beef for 4½ years, and when he and his wife’s own business began gaining traction, he eventually stepped down from leadership.

The owner of Reynolds Creek contacted Harberd about managing a new feedlot, and originally Harberd said he was not interested. However, when the owner said he would be managing the Weiser feedlot, Harberd said he did not want to pass up the opportunity.

“The Kerners are like family. I am honored by the opportunity to continue to do right by their legacy and do right by the cattle,” Harberd said. “They started the feedlot in 1987 and put a lot of blood, sweat and tears into running it right for 32 years. It’s important to honor that.”

Harberd said he knew that it was the right time for the opportunity and

he and his wife were excited to move “back home.” He said he has enjoyed coming back to working in the cattle industry full time.

The feedlot officially changed hands in May 2020. Some structural changes made so far include adding concrete receiving pits and making repairs. Harberd said that Bruce Kerner, the previous owner, always produced good work and managed a good business, so it was a mostly turn-key purchase.

The Weiser River Cattle Feeders will be running the feedlot year-round, different from the previous owner who mostly operated the lot during the fall and winter months. Kerner also provided more custom feeding, and while the Weiser River Cattle Feeders will have some room for custom feeding, the focus will be company cattle.

A major focus for Reynolds Creek Ranch will be supporting the local agriculture businesses in the communities where they have cattle. Harberd said that the goal is to work with local farmers. Ranchers will have another local source to market their cattle. The feedlot plans to purchase their feed locally, supporting local feed producers. The business has already worked with a local farmer to use manure from the feedlot to fertilize his fields.

Feedlots are crucial to the cattle industry, Harberd said. Grass-fed beef can be a decent product however ranchers are not able to keep up with demand on only grass-fed cattle.

A feedlot operates on a streamlined process that allows for the control of average daily gains and more.

Harberd said that while he knows there is some marketing and bias present that have given feedlots a bad name, he would challenge all to see how the Weiser River Cattle lot is operated. The cattle are fed according to a specially formulated nutrition plan created by a beef nutritionist, are checked on and cared for by employees who do right by their cattle every day.

The task of running and working at a feedlot is not necessarily easy, said Harberd. Meeting the needs of the cattle around the clock and all year means doctoring and feeding, often facing against the elements of extreme heat and drought as well as heavy snow and freezing temperatures.

Weiser has a prominent agricultural community and Harberd said he is hopeful that local farmers and ranchers and the support of the community can continue working together to keep it that way.

Harberd said he and his wife have enjoyed settling back in Weiser. Although he never went too far, being back in Weiser and working with the community has reminded him of things that have made the town special. From the support of the local farmers and ranchers to the support of the community as he and his wife both run a business in town, it has been good to have all the reminders of what makes Weiser special.

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Large crop of apples help offset the loss of early spring fruit

largest U.S. producer of alfalfa hay. Alfalfa constitutes more than 80 percent of Idaho’s total hay production, with over four million tons harvested annually. Idaho’s high elevations and arid climate create ideal drying conditions.

According to Northwest Farm Credit Services, the outlook for hay growers is varied. Rain disrupted first cutting and smruke in September slowed drying times for late cuttings. Export volume slowed during the summer as traders as-

sessed exportable supplies. Individual producer profitability will depend on the ratio of high and low quality hay.

Sugar beets

Idaho ranks second nationally in the production of sugar beets, providing 20 percent of total U.S. yields. Sugar beets are traditionally Idaho’s fourth most valuable crop. Idaho’s 850 and more sugar beet farmers plant approximately 175,000 acres and harvest more than six million tons each year. Sugar

beets are grown primarily in irrigated areas of the Snake River Valley and are shipped locally to the Nampa refinery. The beet pulp is made into granulated sugar, powdered sugar, liquid sucrose, brown sugar, and betaine.

Fruit

Owners of Brooke Orchards, Rich and Kathy Brooke grow apricots, cherries, plums, and honey crisp apples.

The plums and honey crisp apples produced a normal harvest with the

fruit being a good size and the apples were of good quality. However, because of unsettling weather and freezing temperatures in the spring, the orchards lost their crop of apricots and cherries.

“I was very pleased with the harvest this year,” said Rich. “The weather was very good this year except for the freezes during the cherry season.”

Kelley Orchards, located near Brooke Orchards,

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The growing season is over and now is the time to enjoy the harvest. Herb Haun and his grandson Kaleb Haun continue a family tradition of picking up onions on the family farm.

had a bumper crop of apples this year and still have apples available. However, the same spring frost that hit Brooke Orchard’s apricots and cherries also caused a short crop on peaches and nectarines. Despite this, their apple trees were loaded.

Apples available at their orchard include Fuji, honey crisp, golden delicious, red delicious, Jonathan, mutsu and jonagold. Apples may be purchased picked or for the next couple of weeks people can go out and pick their own.

Ron and Kimi Kelley also have

dried fruit and jam at their orchard which is located at 53 Hill Road. They are open Monday through Saturday from 9 a.m. to 5 p.m.

This year’s prices were steady on apples but were a little higher for peaches and nectarines due to the short crop.

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The fall weather has been ideal for farmers and ranchers. With nice warm days the fields are still green for cattle to graze. The beet and corn harvest is in full swing and with the only precipitation in the area on Saturday, Oct. 10, the fields have been dry to allow farmers to get into their fields to finish off the harvest season. Above cattle are grazing on the SS Cattle Company ranch. Royce and Pam Schwenkfelder run the SS Cattle Company with Royce's brother, Bob, and his wife, Bonnie, in the Little Weiser River Valley near Cambridge, Idaho.



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