



P.I. News



PISTACHIO INDUSTRY

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**Pistachio Growers
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PGAI Up-date

Unfortunately because of the ill health of his wife, Bob Beede from the University of California was not able to travel to Australia in November 2013 as previously planned. Hopefully we can utilise his services sometime in 2014.

Dr Jianlu Zhang has been visiting a number of orchards through the Riverland, Robinvale and Swan Hill areas. Reports indicated that there was variable blossom mainly due to the difficult seasonal period and marginal chill in many regions.

Dr Zhang reported that *“this was a low chill winter followed by a warm to hot spring. In Renmark and Mildura areas bud break happened earlier than usual. Those orchards who did not apply winter oil may see a higher percentage of un-leafy shoots but the first bud break appears to have been earlier than usual. In the Swan Hill area those orchards that did not apply winter oil still seemed to have good bud break. However winter oil did speed up bud break by about a week”*.

The early bud break suggests that harvest could be much earlier than the industry average of early March. Growers should be regularly checking their trees and preparing harvest activities so that the harvest is at the optimum time.

The Australian Nut Industry Council has been working with the organisers of the International Horticultural Congress (IHC) to conduct a special nut industry program as part of the 2014 IHC to be held in Brisbane in August 2014. Growers are encouraged to consider attending this Congress and in particular the Nut program. More information will be circulated to industry in the near future.

Trevor M Ranford
Executive Officer



Know-how for Horticulture™



Pistachio Growers Association Inc.



Cooperative Extension



Pistachio Maintenance Program

Summer

Urea foliar sprays.

Use low biuret urea as a foliar spray to reduce bud abscission in years of heavy bearing. Use a rate of 5 kg of spray grade urea (low biuret)/1000 l of water and spray to wet the leaves just to the point of run off. Use two sprays, one in the first week of December and the second in the first week of January. It can be added to most sprays during the season from November onwards, urea spray is usually compatible however, the particular cocktail should be carefully checked before applying. It is cheap and gets nitrogen to the buds beyond the fruit buds. It is particularly important to apply during to on-crop to preserve as many buds as possible for the off-crop.

Irrigation.

Be careful not to allow water stress while the first flush of shoot growth is under way. This covers the period from flowering and fruit growth to full shell development. It should most particularly be avoided during the nut fill period (roughly from late December to harvest time) - Shell splitting and blanking is particularly sensitive to water stress during this time. Stressed trees will have fewer properly split nuts. However, in the Riverland there is no more irrigation after February to encourage uniform maturity for single pick harvest. Controlled stress with Regulated Deficit Irrigation (RDI) is allowable during the end of shell hardness (late November) until nut fill commences in late December and after harvest. Some "best bet" water requirements of a mature pistachio orchard might be:-

Month	Water mm/week	Month	Water mm/week
October	12-15	February	40-50
November	25	March	25
December	40-50	April	20
January	40-50		

If you are working with healthy eating guidelines, healthy catering and healthy eating policy you can't afford to miss this Forum!

Sustaining Change and Staying Connected Forum

This forum is suitable for anyone working in Councils, services supported by Councils, and non-government organisations.

THURSDAY, 14 NOVEMBER

9.30am – 3.30 pm

Adelaide Pavilion, Veale Gardens, Cnr South Terrace and Peacock Road, Adelaide



Sustainable success

The Food Forest took the honours for the Barossa Regional Food Award last week in a glittering ceremony at Chateau Tanunda. The pint-sized permaculture property near Gawler was up against national icons such as Maggie Beer Products but the unique on-site processing of pistachios, the complete recycling of green by-products as compost to go back into the pistachio growing cycle and the fully audited organic status of the business attracted the judges.

Graham said that small scale food systems embedded in communities were important for sustainability and food security. 'Such self resilience builds local capacity, a vital strategy in permaculture design' he said.

Editor's Comment: Congratulations to Graham and Annemarie on winning the Regional Award

Investing in experience - Government support for Mature Age Workers to gain qualifications

Get started on your qualification – big range from Certificate IV to Advanced Diploma available
Over 50? Like to get your lifetime of experience and knowledge recognised formally, or do some extra training towards a qualification?

RuralBiz Training and Rural Skills Australia have joined forces to apply for SkillsConnect funding for Mature Age Workers. Check out the [factsheet here](#) for more details.

The project will not start until 2014 (probably late February) but we need to know NOW if you're interested to secure the funding.

If you already have a qualification you may be still eligible to gain another.

Robyn Diamond, Project Officer - Administration

RuralBiz Training



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Pistachio prices headed up following smaller harvest

The impacts on California's 2013 pistachio crop of hotter than normal weather in June and July and deep reductions in deliveries of surface water to growers in many areas were apparent well before the harvest wrapped up in the first week of October.

In early September, with the harvest just barely underway, Paramount Farms began revising its earlier estimate of a 550 million-pound (inshell) crop sharply downward. By Oct. 1, the growing and processing company, which represents more than 60 percent of the U.S. pistachio market, was predicting inshell pistachio production this year would total just 460 million pounds.

A higher proportion of blanks than usual accounts for much of this loss in expected production. Normally, about 10 percent to 15 percent of the pistachio shells contain no nuts. This year that figure jumped to the 25 percent to 40 percent range.

The heat spell in early July, just as the nuts were beginning to fill, hit the crop particularly hard. To fill the shells properly, pistachio trees need about half their total annual water requirement of about 36 to 48 inches during the six- to eight-week period just prior to nut fill and when the nuts are filling.

In areas where surface water deliveries were restricted, growers relied on wells or other sources of to make up the loss of ditch water. In some cases, that probably wasn't enough.

"With the excessive heat at the time, it's likely the trees were more stressed for water than normal," says Andy Anzaldo, general manager of grower relations for Paramount. "So, if a grower applied the same amount of water to fields this season as in years past, it wouldn't have been enough to support proper filling of the nuts. The blank percentage appeared to be higher on the West Side of the valley where the weather this season was hotter and drier than farther east."

Unusually high populations of navel orangeworm also helped limit the size of this year's pistachio crop. Over the last 20 years, the number of nuts damaged by NOW and other insects each has averaged about 1 percent. This year, as in 2012, almost 2 percent of the crop was lost to insects.

Growing conditions this year also limited nut sizes. "Although smaller than average, the nuts turned out to be larger than the record small sizes of 2007," Anzaldo says. "They shouldn't affect our market."

News of the unusually high blank percentages this year may not be all bad, either. During the spring and summer, pistachio trees start growing buds that will produce the following year's crop. "Typically, with more blanks, the trees direct more of their energy into producing more bud wood," Anzaldo explains. "So, we anticipate that growers with adequate water along with normal chill hours and bloom weather could expect a normal on-year in 2014 with higher yields."

One lesson growers can learn from this season, he notes is the importance of monitoring evapotranspiration rates to help ensure trees getting the water they need in a timely manner.

"Some growers got behind on their watering schedule this year due to drought during the winter and spring," he says.

Meanwhile, in view of this year's smaller-than-expected crop, pistachio prices are headed upward. Late last year, the 2012 pistachios final price was \$2.85 per pound split inshell. This price broke the previous record of \$2.68, which was set just a year earlier. But by the end of this year, Anzaldo expects the price of 2013 pistachios will exceed a \$3 per pound, grower return.

Those kind of prices go a long way in explaining why growers continue to expand pistachio acreage. The industry is expected to double current levels of production and reach 1 billion pounds by 2020.

Pro cyclist Mark Cavendish declares American pistachios his official snack

In celebration of National Nut Day (October 22), American Pistachio Growers (APG) announced the addition of British pro cyclist Mark Cavendish MBE* to its world-class athletic ambassador team. Cavendish has declared the nutritious, American-grown pistachio nut as his "Official Snack."

Cavendish, who has 25 stage wins at Le Tour de France and is regarded as one of pro cycling's top sprinters, is an outspoken proponent of healthy lifestyles and cycling for everyday well-being. He's also a believer in proper nutrition for optimal performance, whether for athletic gains or everyday life. This focus on health and nutrition led him to American pistachios, which are a nutritious addition to a well-balanced diet, particularly for those who participate in active lifestyles.

"I'm proud to support America's pistachio farmers in this educational campaign and to add my voice to the growing group of advocates who encourage people to exercise and be mindful of what they eat," said Cavendish. "The fact that I eat pistachios because I love them and because they're recommended by my nutritionist makes it easy for me to say they're my Official Snack."

Cavendish's nutritionist, Nigel Mitchell, who is also the nutritionist for the British National Cycling Team, prescribes American-grown pistachios as part of a cyclist's diet. He is a strong advocate for whole foods as fuel for athletic performance.

"Mark needs a high-protein diet and requires certain nutrients throughout each day and before and after races," said Mitchell. "He trains five hours a day and is one of the fastest sprinters alive. His body is in a constant state of exertion and recovery. Pistachios fill a nutritional need and just as important, they're a convenient, delicious snack that he likes to eat."

In addition to Cavendish, big mountain snowboarder and National Geographic's Adventurer of the Year (2013) Jeremy Jones claims American-grown pistachios as his Official Snack, along with the Olympic medal-winning women and men's USA Water Polo teams. These athletes share a focus on proper nutrition and a desire to promote healthy, active lifestyles.

For more information on pistachio nutrition and photos of Mark Cavendish, please visit AmericanPistachioGrowers.org.

Recipe: Pistachio and burfi chocolate balls



Recipe: Pistachio and burfi chocolate balls (Thinkstock photos/Getty Images)

Chocolate balls stuffed with Indian sweet- [burfi](#) and pistachios.

Ingredients:

Left over Burfi 250g

[Pistachios](#) ½ cup

Plain [chocolate](#) 100g

Method:

[Crumble](#) the burfi and knead to make a smooth dough. Finely chop the pistachios and mix with the burfi. Divide the mixture into 12 small balls. Break the chocolate into small pieces and set over a double boiler to melt. Alternatively you could microwave it for 30 seconds and then beat it well. Coat each ball well with the melted chocolate and set aside to cool.

Pistachio seedlings

Available for Spring 2014 planting

P terebinthus, PG1, UCB1



Anthony Carpenter

02 4567 1192

INDIA: Prices of dry fruits skyrocket

LUDHIANA: With less than 10 days for Diwali, prices of dry fruits including [almond](#), cashew nut and pistachio have touched the roof.

Given the huge demand for dry fruits during the festive season, the skyrocketing prices are set to dampen the festive spirit.

Compared to last year rates, cost of 1 kg almonds has gone up by Rs 200, pistachio by Rs 150 and cashew nuts by around Rs 200. Price of raisins has remained stable at Rs 250-300/kg. Only good news for buyers is that the cost of walnuts has gone down substantially. Its rate has plunged by Rs 100/kg in a year.

As of now, almonds is available at Rs 700-750 per kg, cashew nuts at Rs 800-850/kg and pistachio at Rs 900/kg.

Vinod Singla, a shopkeeper at Maharaj Nagar said most of the dry fruits are imported from foreign countries, especially during the festive season due to their non-availability in India. "The increased price of dollar has resulted in the price rise of dry fruits at this time of the year," said Singla.

He added almonds are mostly imported from California. "Though Goa is also a producer of cashew nuts, the prices have also increased due to labour problem this year." Chilgoza pine (neze) is not available due to its abnormally high rate this year. The cost of Chilgoza has shot up to Rs 2,000/kg, as a result of which the shopkeepers get them only on special orders.

Alert: Group I Herbicide Use in South Australia

New regulations enacted in September 2013 require specific **Group I herbicide (2,4-D, 2,4-DB, MCPA, dicamba, triclopyr, picloram, clopyralid and fluroxypyr)** commercial users/ applicators to have **mandatory training** requirements (ie a minimum training level of Chemcert or equivalent).

Mandatory recording keeping for these Group I herbicides has also been implemented to support best practice and compliance.

At all times mandatory label instructions must be followed as a matter of course.

Further information can be found on the PIRSA Website www.pir.sa.gov.au/biosecuritysa/ruralchem/using_chemicals_safely including:

- ◆ Recent Media release – Greater responsibility on chemical users in tighter herbicide regulations.
- ◆ Fact Sheet Group I Herbicides – Training and Record Keeping Requirements
- ◆ Mandatory Record Keeping Sample Form.
- ◆ Record Keeping Group I Herbicides Explanation of Requirements

Other new material on the Rural Chemicals Website www.pir.sa.gov.au/biosecuritysa/ruralchem includes:

- ◆ Updated Code of Practice Summer Weed Control (Copies can be sent by post if required)
- ◆ Updated Code of Practice Summer Weed Control - Quick Reference Guide and Checklist