

Smith Frozen Foods, Inc.
Sustainable Agriculture

August 2005 Newsletter

1st Issue

Dear Sustainable Ag Grower,

Hope all is well and that everyone is enjoying summer. Amidst harvest, family vacations and other responsibilities we would like to remind you of the Smith Frozen Foods Sustainable Agriculture Program.

This Year's Written Plans

Remember the two written plans need to be completed before the September audits. The two plans are:

Environmental Emergency Plan
Drift Management Plan

Both plans are outlined in the "Grower Expectations for Sustainable Agriculture". A template plan can be sent to you for your convenience by e-mailing:
amanda_deruwe@smithfrozenfoods.com

Or by contacting a Sustainable Ag Committee Member at 541-566-3515.

Time Line

September

Random Internal Audits

October

Third Party Audits

November

Resurvey Growers

Records

The following list includes the record keeping expectations outlined in the *Grower Expectations for Sustainable Agriculture Book*. If you need a new book feel free to contact us.

Pesticide/Nutrient Applications

The records contain the following:

Date and Time of Application

Application Rate

Method of Application

Material Applied

Applicator's Name

For Pesticides:

Weather (Wind Speed, Direction, Temperature)

Water Efficiency

Track the amount of water used for irrigation for each field or farm and seek ways to improve irrigation efficiency.

Polluting/Fossil Fuels

Track the amount of fuel used for each field or farm. The goal is to show that fuel usage has been reduced by the year 2007.

Recycling

At a minimum farms should recycle all pesticide containers. Track everything recycled off of your farm. (paper, batteries, used oil, glass, metal and pesticide containers). All recycling records should be on file for three years.

Employee Opportunities

Remember to look for further educating your employees through training. Training can include onsite training or by sending them to offsite conferences (seed trials and free clinics by irrigation or chemical suppliers).

When employees experience training make sure to keep it on record. If you know of any Employee Opportunities please let us know.