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AcreMax¹

AM1 – Optimum[®] AcreMax[®] 1 Insect Protection System with an integrated corn rootworm refuge solution includes HXX, LL, RR2. Optimum AcreMax 1 products contain the LibertyLink[®] gene and can be sprayed with Liberty[®] herbicide. The required corn borer refuge can be planted up to half a mile away.

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AMRW – Optimum[®] AcreMax[®] RW Rootworm Protection system with a single-bag integrated corn rootworm refuge solution includes HXRW, LL, RR2.

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AM – Optimum[®] AcreMax[®] Insect Protection system with YGCB, HX1, LL, RR2. Contains a single-bag integrated refuge solution for above-ground insects. In EPA-designated cotton growing counties, a 20% separate corn borer refuge must be planted with Optimum AcreMax products.

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AMT – Optimum[®] AcreMax[®] TRIsect[®] Insect Protection System with RW, YGCB, HX1, LL, RR2. Contains a single-bag refuge solution for above and below ground insects. The major component contains the Agrisure[®] RW trait, the YieldGard[®] Corn Borer gene, and the Herculex[®] I genes. In EPA-designated cotton growing counties, a 20% separate corn borer refuge must be planted with Optimum AcreMax TRIsect products.

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AMX – Optimum[®] AcreMax[®] Xtra Insect Protection system with YGCB, HXX, LL, RR2. Contains a single-bag integrated refuge solution for above- and below-ground insects. In EPA-designated cotton growing counties, a 20% separate corn borer refuge must be planted with Optimum AcreMax Xtra products.

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AMXT (Optimum[®] AcreMax[®] XTreme) – Contains a single-bag integrated refuge solution for above- and below-ground insects. The major component contains the Agrisure[®] RW trait, the YieldGard[®] Corn Borer gene, and the Herculex[®] XTRA genes. In EPA-designated cotton growing counties, a 20% separate corn borer refuge must be planted with Optimum AcreMax XTreme products.

AQUAmax

AQ – Optimum[®] AQUAmax[®] product.



AgrisureRW

HX1 – Contains the Herculex[®] I Insect Protection gene which provides protection against European corn borer, southwestern corn borer, black cutworm, fall armyworm, western bean cutworm, lesser corn stalk borer, southern corn stalk borer, and sugarcane borer; and suppresses corn earworm. **HXRW** – The Herculex[®] RW insect protection trait contains proteins that provide enhanced resistance against western corn rootworm, northern corn rootworm and Mexican corn rootworm. **HXX** – Herculex[®] XTRA contains the Herculex I and Herculex RW genes. **YGCB** – The YieldGard[®] Corn Borer gene offers a high level of resistance to European corn borer, southwestern corn borer and southern cornstalk borer; moderate resistance to corn earworm and common stalk borer; and above average resistance to fall armyworm. **LL** – Contains the LibertyLink[®] gene for resistance to Liberty[®] herbicide. **RR2** – Contains the Roundup Ready[®] Corn 2 trait that provides crop safety for over-the-top applications of labeled glyphosate herbicides when applied according to label directions.

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To protect the usefulness and availability of these technologies for the future, growers must implement an Insect Resistance Management (IRM) program as specified in product use guides. For detailed IRM requirements for products with in-plant insect resistance, refer to the appropriate product use guide, available from your Pioneer sales professional or on the web at: www.pioneer.com/IRM.



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Ohio News Watch



SETTING THE TONE: Alan Bjerga (from right), moderator for the recent Minnesota Food Dialogues, covers a point during the conversation with Rochelle Krusemark, a Minnesota diversified farmer; Greg Reynolds, an organic producer from Minnesota; and Steve Polski, with Cargill.

Exploring food choices

BY WILLIE VOGT

In a venue packed with a diverse audience in a museum dedicated to telling the story of the fledgling milling industry, a panel of eight tackled the latest Food Dialogues event for the U.S. Farmers and Ranchers Alliance. The event, sponsored by the Minnesota Soybean Research and Promotion Council, Nebraska Soybean Board and USFRA, addressed a range of consumer concerns.

Moderator Alan Bjerga, agriculture policy journalist with Bloomberg, dealt with a big panel and a wide range of views:

- Bertrand Weber, director, Minneapolis Public Schools Culinary and Nutrition Services

- Bill Gordon, Gordon Farms, Worthington, Minn. — a conventional 2,000-acre corn and soybean operation

- Greg Reynolds, Riverbend Farm, Delano, Minn. — an organic farm serving a wide range of buyers directly

- Jen Haugen, registered dietitian, formerly of Hy-Vee supermarkets

- Jorge Guzman, executive chef, Surly Brewing — a popular Twin Cities facility that serves locally sourced ingredients

- Rochelle Krusemark, Krusemark Farms, Trimont, Minn. — a corn, soybean, pork and beef operation

- Steve Peterson, former director of sustainable sourcing, General Mills

- Steve Polski, senior director of sustainability, Cargill

Passion on all sides

Spectators saw commercial farmers discuss their businesses and key customers versus how an organic farmer and a buyer of local food work.

Greg Reynolds shared that he posts on Sunday what produce he will have available, picks on Monday and delivers

on Tuesday. The process repeats on Wednesday with a Friday delivery. “We have a small-scale organic farm where all kinds of vegetables can be grown.”

His direct customers include co-op grocery stores, a small Community Supported Agriculture operation and the Hopkins, Minn., school district.

That’s a far different operation than Bill Gordon’s commercial corn and soybean business. “We’re a fourth-generation family farm — and 97% of farms are family farms,” he said. His market is the commercial buyer of corn and soybeans.

Yet thinking about the future is important for his business, too: “I look at that same land my grandfather looked at. I try to farm it better than my father, who farmed it better than my grandfather. I want to look seven generations down where we’ll have 9 billion people to feed.”

Gordon added that for his 2,000-acre operation he has 250 acres in buffer strips and wildlife habitats to help maintain water quality from his farm.

Krusemark, the panel’s other commercial farmer, noted that in her county there are 21,000 people and 1 million pigs. She said they’re lucky because they have two ethanol plants and a soybean processing plant, offering her marketing opportunities, but often the corn her family raises is fed to pigs and marketed that way.

Changes in demand

As the conversation progressed, one common theme emerged that impacts the entire food industry: the need to know more about the source of food. Steve Peterson noted that when he was at General Mills, the dialogue changed. They didn’t just want grain from Cargill; they wanted to know more about the source of that product.

For chef Jorge Guzman, local is impor-

tant but not always organic. He said he’s sourcing from local farmers, and quality is his driver. “You can tell the difference between a commercially raised pork loin and one from my suppliers. The commercially raised loin is spongy,” he said.

Gordon noted that he would like to know who Guzman’s commercial supplier is, because that’s not what he was raising on his operation when he raised hogs.

When Bertrand Weber, from the Minneapolis School District, pointed out that a lot of commercial pork is injected with solution in part to make sure it remains juicy, that brought up a discussion about the fact that consumers have lost touch with cooking their own food.

Krusemark walked the audience through how to prepare pork properly — cook it to 145 degrees F, and then let it rest for five minutes to achieve proper internal temperature while avoiding a dry product.

Guzman noted that his restaurant buys 3 tons of beef brisket a month from local sources — led by Niman Ranch, which works with local growers to maintain a specific quality level across the country. “We are looking for a quality product, and we do charge more for it,” he said.

The local discussion

Both commercial farmers, Krusemark and Gordon, raised questions about alternative forms of agriculture and the challenges of serving local markets. Krusemark noted that her operation is too far away from big cities that make it easy for organic farmers to thrive.

Reynolds pointed out that her farm is no more than two-and-a-half hours from the Twin Cities, and that organic farmers from western Minnesota and Wisconsin were serving those markets. Her response: “Perhaps we should talk about that.”

Watch the video fooddialogues.com.