

A REPORT FROM THE
EXECUTIVE DEAN
OF AGRICULTURE AND NATURAL RESOURCES

Report to the New Jersey State Board of Agriculture
January 2017



Gef Flimlin displays an educational piece that is part of Barnegat's "Clam Trail."

Professor and marine extension agent **George (Gef) Flimlin**, retired as of January 1 after a career of more than 38 years with Rutgers NJAES Cooperative Extension (RCE) of Ocean County. **Flimlin**, who worked with commercial fisheries and aquaculturists in New Jersey, began his career in 1978. He formed the East Coast Shellfish Growers Association and initiated the Barnegat Bay Shellfish Restoration Program (BBSRP), a cooperative environmental stewardship program with the NJDEP Bureau of Shellfisheries that educates the public on hard clam, oyster and bay scallops. BBSRP and the "ReClam the Bay" volunteers (graduates of the BBSRP Certified Shellfish Gardener classes) have worked with more than 15 million clam seed, 4.5 million single oysters, hundreds of thousands of oyster spat, and 100,000 bay

scallop seed. Working with a supply chain for a community supported fishery in New Jersey and NYC, **Flimlin** incorporated *Jersey Seafood* into farmers' markets and formed a hard clam growers' cooperative. **Flimlin** further left his mark both on land and water with his "Clam Trail" program, combining public art and science education on Barnegat Bay. **Flimlin** also served as the department head for RCE of Ocean County and taught a section of the freshman course, "Perspectives in Agriculture and the Environment," at the School of Environmental and Biological Sciences.

The symposium "What is Natural? 2016" was held in December in Jamesburg, NJ, and tackled controversial issues in the food industry, focusing on the biology and chemistry of natural food and natural food additives. Participants and attendees represented a cross-section of the food and beverage industry; the flavor and food ingredient industry; those involved in food production, processing, and regulation, and academia. The symposium addressed the following issues: is processed food actually 'natural?'; is organic food really better for people?; are genetically engineered foods safe for eating and the environment?; how are these foods regulated?; and what do consumers want? Several School of Environmental and Biological Sciences faculty participated as speakers, including members of the Department of Plant Biology: professor **Chaim Frenkel**, distinguished professor **Eric Lam**, professor **Thomas Gianfagna**, and extension specialist in soil fertility **Joe Heckman**; and from the Department of Human Ecology: associate research professor **Cara Cuite**; and from the Department of Food Science: associate professor **Karen M. Schaich**.

Of Interest:

The following fact sheets are now available on NJAES Publications:
Ultra-Niche Crop Series: Writing SMART Goals for Your Farm. **Carleo, J.**
njaes.rutgers.edu/pubs/fs1263

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Hilling-Up to Prevent Winter Injury in Vineyards. **Gohil, H., Nitzsche, P., and Ward, D.**
njaes.rutgers.edu/pubs/fs1264

Events:

Farmer Energy and Water Efficiency Training: New Jersey farmers can learn from industry and academic experts about innovations in energy efficiency and water conservation that are environmentally-friendly and can increase farm profitability. The Rutgers EcoComplex and the Rutgers Food Innovation Center have partnered to provide this critically-needed seminar for farmers to help reduce their energy and water use, create or enhance their sustainability program, and save money in their operations. The trainers in this course are industry experts who have first-hand experience in the field. Topics include: building construction and design considerations for energy and water conservation; refrigeration system alternatives; and innovations in food handling and processing equipment, transportation, lighting systems, water and wastewater systems. Course fee is \$20 and registration is required at x.rutgers.edu/ewetraining.html. The course is being held at Rutgers Snyder Research Farm: February 22, 2017, 8:30 a.m. to 4:30 p.m.
Rutgers Snyder Farm, 140 Locust Grove Rd, Pittstown, NJ 08867
Directions: snyderfarm.rutgers.edu/contact.html



Rutgers NJAES malting barley variety trails.

Brewing Crops Sessions at NJ Ag Convention: There is interest among local brewers to source locally-grown ingredients. The cultivation of New Jersey-grown ingredients, like malted barley and hops, could provide opportunities for farmers. Has the thought of producing ingredients for the craft brewing industry crossed your mind? Have you wondered what brewers are looking for? Would you like to know what is involved in producing hops and malting barley for market? Craft beer brewers, hops growers, and grain farmers are encouraged to attend the farm brewery sessions at the 2017 NJ Agricultural Convention and Trade Show (Feb. 7–9) at Harrah’s Resort Hotel Convention Center in Atlantic City, NJ, on Tuesday, February 7, 2017. Topics covered at this day-long event include: Production and Processing Realities of Producing Hops; Quality Considerations for Malting Grains and Hops; Status of the Craft Brewing Industry in NJ; Farm Brewery Opportunities. Speakers will include industry and academic experts including agricultural agents **Bill Bamka** (Burlington County), and **Steven Komar**, (Sussex County). More information, registration materials, and the program are available from the 2017 NJ Agricultural Convention and Trade website: njveggies.org/convention.htm.