

THE NUTCAST

Valley Harvest
Nut Co., Inc.



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National Nut Day Oct. 22

It's not a day to celebrate your crazy relatives, but a day to be thankful for the nuts you and others grow.

5 Nut Facts:

1. Chocolate manufacturers purchase approximately 40% of the almonds grown
2. Peanuts are not actually a nut, they are part of the legume family
3. Cashews have to be steamed to remove a toxic resin called urushiol
4. Pine nuts come from pine cones
5. Dogs should never eat Macadamia nuts, almonds, pecans or walnuts



MARKET REPORT

The almond harvest is almost complete. Huller/shellers are starting to wind down and/or are running their stock piles. Most of you have picked up your last varieties and are ready to settle in for the holiday season and concentrate on next year's crop! For Valley Harvest, your handler, we are just cranking up and moving into our most busy months. October through December is our crazy time - preparing your crop for market and moving it out! Valley Harvest doesn't have a downtime, in that we manufacture your almonds all year long, but the fall is the most busy.

The Almond Board Position Report was released this week indicating that the crop isn't coming in as fast as last year - receipts are down 15% from last year. Does that affect the market? Not really. It was the first month of harvest and it was just starting. Deliveries were later even with the very hot

July and early August. Shipments, on the other hand, affects the market...September shipments were almost equal to last September. Another impact on the market will be the total pounds harvested...will we reach the estimate of 2.25 billion pounds?. Even if we reach that number, the inedibles are so high this year that the total marketable pounds will be reduced. Therefore, will the supply meet the demand? With that question pending, we have seen the market increase about 20 cents from July/August prices. Now, the rumbling is that buyers are being cautious in their purchasing and the market will soften back ten cents. And the game continues with the market rocking up and down slightly, but not greatly.



Inedibles



As we say many times, the one consistent factor of the almond industry is that each year will be different! So, what is different with the 2017 harvest? ***Inedibles!!!***

Between the high worm damage, ant damage and brown spots (especially in the Independence variety) we have seen USDA scoring up to 16% with our Valley Harvest deliveries. We have heard of some percentages up to 44%!!! Thankfully, we do not have any above 16%. Even the growers that take extra care in their spray programs had high inedible counts. Depending on your huller capability, some of the inedible almonds are being removed before your crop reaches Valley Harvest and some growers have received 'normal/good' USDA scores. We take pride at the end of each year in stating what percent of our deliveries receive our two cent clean nut bonus. I'm so sorry to report, that percent won't be as high this year. Our sizing room, EVO machine and sorting lines are working EXTRA hard to remove all inedibles before the almond is marketed. For our shipments, the inedible tolerance is no more than 1.5% but our goal is zero. So, if you had a high score of inedibles from USDA, you are not alone! Toni's philosophy (certainly non-expert!) is that after so many dry years, the huge amount of water this year brought all the insects to surface...hungry, active and busy. It may also explain why so many pine trees are dying in the forests this year from bark beetle. Bugs in the high elevations and bugs in the low elevations.