

THE NUTCAST

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January 2022

Fluopyram for Bloom 2022

The Almond Board of California is reminding growers and PCAs of the important change regarding the 2022 bloom: fluopyram-based fungicides should be used early-season, **but not beyond two weeks post petal fall.**

The recommendation is due to a change in the fluopyram Maximum Residue Level (MRL) allowance for almonds going to the European Union (EU). In response to the change, representatives suggested no applications of the active ingredient 30 days past bloom. Guidance for 2022 is fine-tuning that recommendation.

Companies with fluopyram-based fungicides are recommending growers and PCAs to use the product early in the season but **restrict any applications two weeks after petal fall. Representatives are also advising the almond industry to make the restriction on all planned acreage use, no matter the destination of the product.** The new EU MRL for fluopyram is one of the strictest among markets and abiding by the new recommendations should make almond shipments compliant in all destinations.

More information: www.almonds.com/almond-industry/industry-news



Market Report

Reflecting back to our (Bob and Toni) kids' school days, I remember one of our sons' assignment was to write a two-page report which he didn't want to do. He pondered for a **very long** period of time, wrote the report, and then gave me the completed report to proof. As I read near the bottom of the first page, the report said...

"This is my report. I hope you like

(turn to second page)
it!"

Two pages! Just like the teacher requested. (She should have given a specific word count!) I feel much like that this month as I write the market report. There just isn't much to say and nothing exciting to report. It was December which brings great joy to the season, but very little business to the almond industry.

We can report that shipping did take place, but about 15% less than last month and about 26% less than last year. Valley Harvest shipped 12% less than last month, but **26% MORE** than last year. **Our shipping numbers are up; that is exciting.**

Our shipping is ahead of the industry and has been for a couple of months now. The phones were a bit quiet right after the Christmas break, but they have been ringing this week. Prices have remained fairly steady this month. Our overall average selling price fell only \$0.03 this last month. But with shipping numbers down for the industry, and the total industry incoming supply almost equal to last year, we could see further price slippage.

Regarding total incoming, last year the total was 3.26 billion pounds. This year it is 3.21 billion pounds – not much difference between the two crop years! So, at this point, these are the facts from the Position Report. The reaction to the facts hasn't happened yet, but Janine has been offered lower bids to quotes. So far, she has been able to hold the quoted price firm and orders are coming in.

...to be continued next month!



Almond Orange Florentines *Yield: Makes 8-10 Florentines*

Ingredients:

2 cups sliced almonds
2/3 cup confectioners sugar
2 egg whites
Zest of 1 orange
Vegetable oil

Preheat oven to 300 degrees F.

Line 2 baking sheets with parchment paper brush with a little oil.

In a bowl, combine the sliced almonds, orange zest, egg whites and confectioners sugar and gently mix to combine.

Take about 1/4 cup of the almond mixture and place on the prepared baking sheets. Using your hand or the back of a fork dipped in the water, gently flatten almond cookies. The cookies should be as thin as possible without having gaps between the nuts.

Bake for about 18-22 minutes, or until the Florentines are golden brown all over (cooking time depends on the size of the cookies).

Remove from the oven and allow to cool completely on the baking sheets before removing.

Recipe credit: www.cookingandcooking.com
Click on **COOKIES** under **CATEGORIES**

