

The Florida Tomato Committee & The Florida Tomato Exchange

36th Joint **TOMATO CONFERENCE**

2011



The Ritz-Carlton Hotel
Naples, Florida
September 6 -11, 2011

General Information & Schedule of Events

**FLORIDA TOMATO COMMITTEE
AND FLORIDA TOMATO EXCHANGE
JOINT TOMATO CONFERENCE
THE RITZ-CARLTON HOTEL, NAPLES, FLORIDA
SEPTEMBER 6-11, 2011**

Members of the Florida Tomato Committee and the Florida Tomato Exchange take this opportunity to welcome you to The Ritz-Carlton Hotel. We sincerely hope your stay will be enjoyable. If you have questions or need assistance, please contact Reggie Brown, Diana Hester, Skip Jonas or Samantha Winters.

Schedule of Events

Tuesday, September 6, 2011

1:30 p.m. - 5:00 p.m.

Food Safety Training Workshop

Plaza II and Plaza III

Wednesday, September 7, 2011

9:00 a.m. - 4:00 p.m.

Florida Tomato Institute

Salon III

1:00 p.m. - 4:00 p.m.

Joint Tomato Conference Registration Desk Open

Ballroom Foyer

5:30 p.m. - 7:00 p.m.

Welcoming Reception

The Pavilion

Thursday, September 8, 2011

In an effort to maximize efficiency of the Conference, all meetings scheduled on Thursday will occur one right after the other.

8:00 a.m. - 4:00 p.m.

Joint Tomato Conference Registration Desk Open

Ballroom Foyer

9:00 a.m. - 11:00 a.m.

Ladies Brunch and Bingo

Beach House on the Sunset Level

9:00 a.m. - 11:00 a.m.

Florida Tomato Exchange Annual Meeting
Florida Tomato Growers Exchange Annual Meeting
Salon I

11:00 a.m. - 1:00 p.m.

FTE and FTGE Board of Directors
Working Lunch
Plaza I

1:30 p.m. - 3:00 p.m.

FTC Organizational Meeting
Salon I

6:30 p.m. - 7:30 p.m.

“Social Hour”
Compliments of The Ritz-Carlton Hotel
The Pavilion

7:30 p.m.

Dinner-Dance
Celebrating 25 Years with The Ritz-Carlton
The Ritz-Carlton Ballroom
Music by The Mystery Band
Attire Cocktail Chic

Friday, September 9, 2011

8:00 a.m.

Golf Tournament
Coffee and sweet rolls

9:00 a.m.

Tee-Time
Lunch immediately following

The Colony Golf and Country Club
Contact: Gene Akins or Greg Akins
(800) 446-8100
golf@catalyticgenerators.com
Click [HERE](#) for more information

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Special Thanks To:

Catalytic Generators, LLC for sponsoring the Golf Tournament

**2011 Tomato Food Safety Training Workshop:
T-GAP/T-BMP Research Updates
Ritz-Carlton Hotel, Naples • Plaza II and Plaza III
Tuesday, September 6 • 1:30 – 5:00 p.m.**

This year's training program will feature presentations designed to assist those responsible for T-GAP and/or TBMP programs to comply with the current Florida Regulations. The registration fee is \$50 by August 29, or \$60 on site.

Preferred payment is by credit card. Click the following link: <http://tomato-food-safety.eventbrite.com/>

To pay by check fill out and submit the attached registration form.

All participants will receive handout materials, and those completing the pre- and post-tests will receive a certificate of participation.

AGENDA

- 12:45 – 1:30 Registration; take pre-test
All participants: \$50 in advance; \$60 day of program
- 1:30 – 1:40 Welcome
Steve Sargent, Keith Schneider, Workshop Coordinators
- Session Moderator: Renée Goodrich Schneider
- 1:40 – 2:25 Update on Organic Studies, Monica Ozores-Hampton
Southwest Florida Research & Education Center, UF/IFAS
- 2:25 - 2:55 Update on Glove Use, Michelle Danyluk
Citrus Research & Education Center, UF/IFAS
- 2:55 – 3:25 Update on Dump Tank and Brush Roller Studies, Keith Schneider
Food Science and Human Nutrition Dept., UF/IFAS
- 3:25 – 3:35 BREAK
- 3:35 – 4:05 FDACS Audit Update, Barry Gaffney, F&V Regional Administrator
Florida Department of Agriculture & Consumer Services
- 4:05 – 4:35 Packinghouse sanitation - Do wet tomatoes affect the efficacy of your sanitation program?
Jerry Bartz
Plant Pathology Dept., UF/IFAS
- 4:35 – 4:50 Implications of FDA and CPS Research for Florida Tomatoes, Martha Roberts
Office of the Dean for Research, UF/IFAS
- 4:50 – 5:00 Take post-test; end of program

For more information visit:

The Florida Tomato Exchange at <http://www.floridatomatoes.org/Tomato-Conference.aspx>

REGISTRATION FORM

**2011 Tomato Food Safety Training Workshop
T-GAP/T-BMP Research Update
Tuesday, September 6 • 1:30 – 5:00 p.m.
Ritz-Carlton Hotel, Naples, FL**

Please print clearly

Attendee Name: _____

Title: _____

Company Name: _____

Company Address: _____

City, State, Zip: _____

Phone: _____

FAX: _____

E-mail: _____

Please send completed registration form and payment of \$50 (check or money order only - payable to Florida Tomato Exchange) to:

Florida Tomato Exchange
Attn: Tomato Food Safety Training Workshop
800 Trafalgar Court, Suite 300
Maitland, FL 32751

Deadline for preregistration is Monday, August 29, 2011.
Registration is available on-site for \$60 (check, money order or cash)
On-site registration begins at 12:45 p.m.

Preferred payment is by credit card. Click the following link:
<http://tomato-food-safety.eventbrite.com/>

FLORIDA TOMATO INSTITUTE PROGRAM

Wednesday, September 7, 2011

The Ritz-Carlton, Naples, Florida

MODERATOR: CRYSTAL SNODGRASS, Manatee County Extension Service, Palmetto.

- 9:00 **Welcome** – John Hayes UF, Interim Dean for Research, Gainesville.
- 9:10 **State of the industry** – Reggie Brown, Florida Tomato Committee, Maitland.
- 9:20 Diversity of Begomoviruses in Florida. - Jane Polston, UF, Dept. of Plant Pathology, Gainesville.
- 9:40 Insecticides and resistant varieties for management of whiteflies and TYLCV - Phil Stansly, UF/IFAS SWFREC, Immokalee.
- 10:00 Tracking disease and insect pests using smartphone technology: a new approach for regional (and local) pest management - William Turechek, USDA/ARS Fort Pierce.
- 10:20 Blossom drop and reduced fruit set in tomato
Monica Ozores-Hampton, -UF/IFAS SWFREC, Immokalee.
- 10:40 Tomato breeding program: Present status and future directions - Samuel Hutton, UF/IFAS GCREC, Wimauma.
- 11:00 Estimating financial losses to vegetable crop production from a freeze event – Fritz Roka, UF/IFAS SWFREC, Immokalee.
- 11:20 Lunch (on your own)

MODERATOR: LESTER MURALLES, Gadsden County Extension Service, Quincy.

- 1:00 Initial Characterization of *Corynespora cassiicola* and *Alternaria* spp. affecting Florida tomatoes: Fungicide resistance, pathogen variability, and host resistance - Gary Vallad, UF/IFAS GCREC, Wimauma.
- 1:20 Comparison of soil test extractants for high pH sandy soils in South Florida - Kelly Morgan, UF/IFAS SWFREC,
- 1:40 General horticultural aspects of tomato production under protective structures - Bielinski Santos, UF/IFAS GCREC, Wimauma.
- 2:00 Food safety modernization act (FSMA) - Keith Schneider, UF Food Science and Human Nutrition Dept., Gainesville.
- 2:20 Achieving consistency with methyl bromide alternative fumigants – Joe Noling and Andrew MacRae, UF/IFAS GCREC, Wimauma.
- 2:40 Farm Labor contractor (FLC) core training program – Carlene Thissen, UF/IFAS SWFREC, Immokalee.
- 2:50 **Industry updates** – GENE McAVOY, Hendry County Extension Service, LaBelle.
- 3:40 **Adjourn**

General Information

1. **Ticket Information:** We want to thank our sponsors for making this 2011 Annual Tomato Conference possible. In order to avoid the implementation of registration fees we are limiting the number of complimentary tickets for the Ladies' Brunch and the Banquet.

Excluded from these limitations are Growers, *Sponsors, invited Government Agencies and University Faculty. The limitations are applicable to all others.

Individuals (non-sponsors) wishing to purchase tickets to sponsored events may do so at the following rates:

\$25 Ladies' Brunch and Bingo

Tickets will be available for purchase at registration desk from
1:00 p.m. to 4:00 p.m., Wednesday, September 7
8:00 a.m. to 9:00 a.m., Thursday, September 8

\$100 Cocktail Reception and Banquet

Tickets will be available for purchase at registration desk until 4:00 p.m.,
Thursday, September 9.

Payment may be made in cash, check (payable to Florida Tomato Exchange) or Ritz-Carlton room charge.

***Sponsors**

- Reception Sponsors will receive up to two (2) tickets
- Major Sponsors will receive up to six (6) tickets
- Mega Sponsors will receive up to ten (10) tickets

2. The Joint Tomato Conference Registration Desk will be set up in the Ballroom Foyer. It will be open from 1:00 to 4:00 p.m. on Wednesday, and 8:00 a.m. to 4:00 p.m. on Thursday.
3. A Food Safety Training Workshop will be held from 1:30 to 5:00 p.m. on **Tuesday, September 6th**. Contact Steven Sargent, 352-392-1928 ext. 215 or sasa@ufl.edu, for more information. **All participants: \$50 registration fee in advance; \$60 day of program.**
4. This year's ladies activity will include brunch and "Bingo" on Thursday from 9:00 to 11:00 a.m. at the Beach House on the Sunset Level.
5. The Florida Tomato Institute will be held in Salon III. Business meetings of the Florida Tomato Committee and Exchanges will be held in Salon I.
6. A Welcoming Reception will be held on Wednesday evening from 5:30 to 7:00 p.m. in the Pavilion. Attire for this reception is casual. On Thursday the Social Hour will begin at 6:30 p.m. in the Pavilion, followed by a dinner-dance in The Ritz-Carlton Ballroom at 7:30 p.m. Dress for this occasion is "cocktail chic" but not formal.
7. The Organizational Meeting of the Florida Tomato Committee and the Annual Meetings of the Florida Tomato Exchange and the Florida Tomato Growers Exchange are open meetings and everyone attending this Conference is invited to attend. The Florida Tomato Committee

Subcommittee meetings and the Florida Tomato Exchange and Florida Tomato Growers Exchange Board of Directors meetings are restricted to members and invited guests.

Please note: In an effort to maximize efficiency of the Conference, all meetings scheduled on Thursday will occur one right after the other. Times listed are approximate.

8. Catalytic Generators, LLC sponsors the Joint Tomato Conference Golf Tournament on Friday, September 11, 2011 at 8:00 a.m. The tournament will be held at The Colony Golf and Country Club, 4101 Pelican Colony Blvd. in Bonita Springs. The cost is \$100 per person and includes coffee, sweet rolls, lunch. Tee-time is at 9:00 a.m. with lunch immediately following the Golf Tournament.

Please make check payable to the **Florida Tomato Exchange**. There will be a \$10,000 and \$30,000 Hole-in-One prize. There will also be other prizes for Pink Ball, Winning Foursome, Second Place Foursome, Straightest and Longest Drive, Longest Putt, Closest-to-the-Pin. Three golfers drawn at random will get a chance to make a 50' putt to win \$2,500. For more information on the Golf Tournament, please contact Gene or Greg Akins, Catalytic Generators, LLC at (800) 446-8100 or by email at golf@catalyticgenerators.com.

9. The Bar on the south side of the lobby will be open nightly from 7:00 p.m. to Midnight.
10. Please enjoy yourself! If you have any questions or need assistance, please contact any staff member.

Recommended Restaurants In The Naples Area

The following is a list of restaurants recommended by the Florida Tomato Committee and Florida Tomato Exchange members living in the Naples area. Their comments are in bold type after the listing.

BayHouse

799 Walkerbilt Road, 239-591-3837

Casual and elegant setting. Contemporary American, Seafood. Open Monday – Sunday 5:00 p.m. to 9:00 p.m. Sunday Brunch: 10:30 – 3:00 p.m. Major credit cards accepted.

Bistro 821

821 5th Avenue South, 239-261-5821

Commands good food. Open kitchen and rotisserie are the focal points of this Old Naples bistro with selections of large and small plates. Offering al fresco dining and an active bar. Open nightly 5:00 – 10:00 p.m. **Very lively!**

Campiello's

1177 Third Street, 239-435-1166

Italian country cooking that tastes of Tuscany. Enjoy a four star dining experience at one of Naples' newest dazzling dining venues. Choose a cocktail from the martini menu; sample a designer pizza or entrée such as a mix of chicken, roasted pears, Gorgonzola cheese, and candied walnuts.

Chops City Grill
837 Fifth Avenue South, 239-262-4677

Featuring steaks, seafood, sushi, and an active bar, Chops is one of Naples' most exciting nightspots. Dinner 5:30 – 10:00 p.m. daily.

Cloyde's Steak & Lobster House
4050 Gulf Shore Blvd., 239-261-0622

As the name says, steak and seafood are the highlights here, as are great service and a glittering waterfront view. This choice restaurant is in the upscale Village on Venetian Bay. Open nightly 5:00 to 11:00 p.m.

Flemings Prime Steakhouse and Wine Bar
8985 Tamiami North, 239-598-2424

They offer prime handcut steaks, fresh seafood, homemade desserts and over 100 wines by the glass as well as the bottle. *Private dining space available for groups. Attire is resort casual.

Monday – Friday 5:00 to 10:00 p.m.

Friday and Saturday – 5:00 to 11:00 p.m.

Sunday – 5:00 – 9:00 p.m.

* They will open for lunch for groups of 10 or more.

St. George and the Dragon
936 5th Avenue South, 239-262-6546

Since 1969, diners have been stopping by this Naples landmark for excellent steaks and fresh seafood. Although the restaurant rambles on through several rooms, hand-hewn beams and dark wood walls create a cozy atmosphere, making this a good place for a quiet and intimate dinner.

Maxwell's on the Bay
4300 Gulf Shore Boulevard North, 239-263-1662

New England seafood on picturesque Venetian Bay featuring Maine lobster as their specialty. Casual dress. Most credit cards accepted. **Good!**

Naples Tomato
14700 Tamiami Trail, 239-598-9800

"Our cuisine is considered American Neopolitan because our dishes are a combination of Neopolitan techniques and local ingredients. Although many of our dishes use ingredients not readily available in Italy, they exude the same experience of family tradition." Most credit cards accepted. Reservations recommended.

Ridgway Bar & Grill
1300 3rd Street South, 239-262-5500

Exceptional, New American cuisine and one of southwest Florida's most extensive wine lists.

Ristorante Ciao
835 4th Avenue South, 239-263-3889

Dine in an intimate atmosphere and enjoy gourmet Italian cuisine and traditional classics that incorporate fresh seasonal ingredients. **Very good!**

Roy's Hawaiian Restaurant
475 Bayfront Place, 239-261-1416

In Hawaii there are two things of equal importance – food and the "aloha" spirit. The blending of these two dynamic principles is how Roy's Hawaiian Fusion® Cuisine was born. European techniques and Asian cuisine meet Hawaiian hospitality to create a fine dining experience unlike any other. Most major credit cards accepted. **Excellent!**

Tommy Bahama's Tropical Cafe
1220 3rd Street South, 239-643-6889

Fine casual cuisine with a tropical twist. Specialties include Sanibel Stuffed Chicken with roasted red peppers and Martinique Mahi, blackened and topped with roasted corn salsa. Most major cards accepted. **Excellent!**

U.S.S. Nemo
3745 Tamiami Trail North, 239-261-6366

A menu full of seafood delights from the likes of pecan-dusted mahi, lobster and seafood linguine, and its signature miso broiled sea bass. But Nemo, with its chic nautical-industrial look, business-suit crowd and global influences surface above its niches. Sort of a seafood sci-fi United Nations, where East meets West, under the Sea. **Best Seafood.**

Family Oriented Restaurants

Bayside Seafood Grill and Bar
4270 Gulfshore Boulevard North, The Village on Venetian Bay, 239-649-5552

Casual dining with some waterfront views. Specializing in oak-grilled seafood and meats.

California Pizza Kitchen
5555 Tamiami Trail North, The Waterside Shops, 239-566-1900

Known for wood-fired specialty pizzas and pastas.

Cheeburger-Cheeburger
9853 Tamiami Trail North, 239-592-5555

The name says it all. The best cheeseburgers in Southwest Florida. Also great fries and onion rings.

China Pavilion
8955 Tamiami Trail North, 239-566-3388

A varied menu of Chinese cuisine – from Cantonese to Szechuan. Voted best Chinese by Gulfshore Life Magazine. Casual attire.

Outback Steakhouse
4910 Tamiami Trail North, 239-434-7100

Casual, but great food! Famous for their Outback Special (sirloin steak), Alice Springs Chicken and their Bloomin' Onion appetizer. Most major credit cards accepted. **Fantastic!**

CHECK WITH CONCIERGE FOR OTHER SELECTIONS

