



It's a Sell Out!

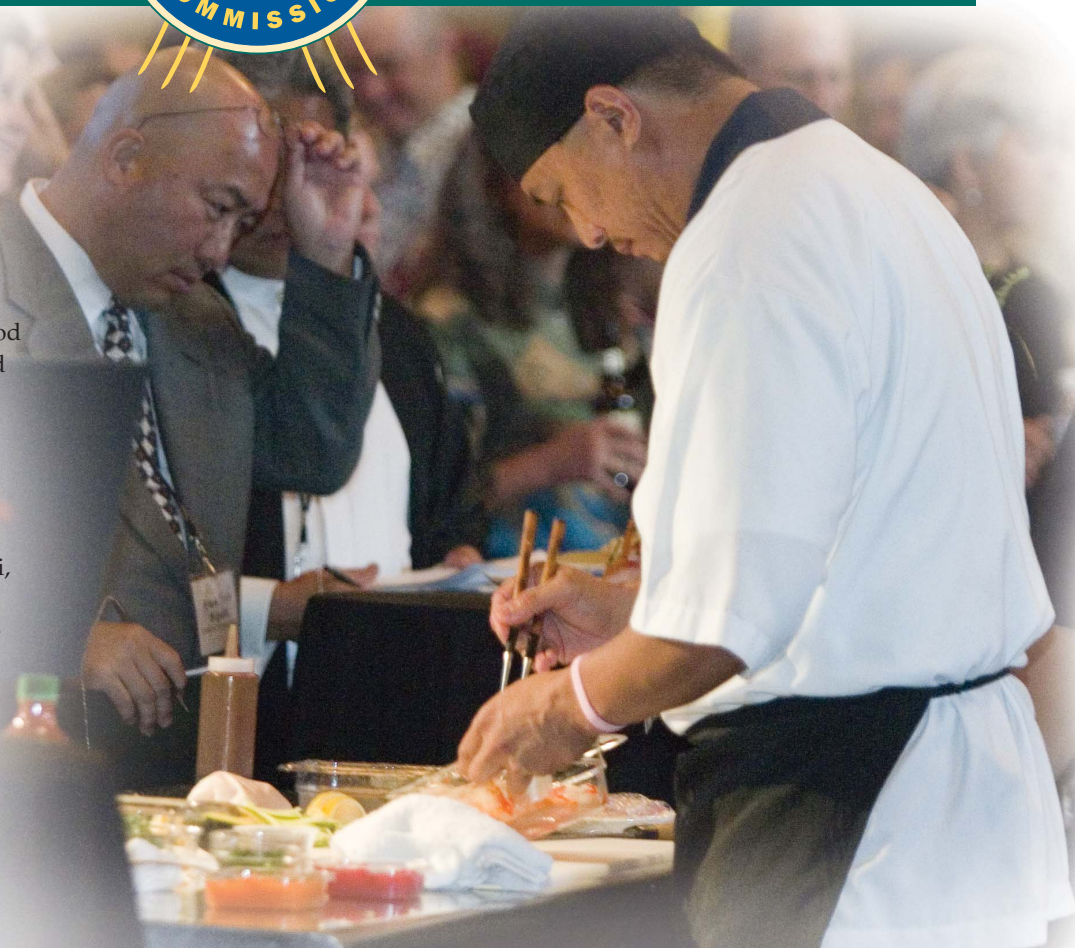
Over 800 attend the 2006 SushiMasters

Close to 800 chefs, restaurateurs, key food distributors, legislators, regulators and sushi fans crowded the Memorial Auditorium on September 18 for the 2006 SushiMasters event.

Professional sushi chefs from Los Angeles, San Francisco, Sacramento and San Diego competed in the three categories: Morikomi, Signature roll, and Governor's roll. Each of the nine chefs were also eligible for the title of SushiMaster 2006, the overall "Best of Show" award.

In addition, Chef Nobu Matsuhisa, Master Sushi Chef and Restaurateur, was awarded with the first California Rice Industry Culinary Innovator Award. Over the last decade he has heightened the awareness of California

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Red rice seed with long awns.

Industry Responds to Red Rice

During the 2006 growing season, red rice was found in two counties. As a result, a Red Rice Work Group was formed to provide education on weed identification and management options. The Red Rice Work Group consists of representatives from Kahn, Soares and Conway, California Crop Improvement Association, the Glenn County Agricultural Commissioner, UC Cooperative Extension (UCCE), UC Davis, the Rice Research Board, the Rice Experiment Station and the CRC.

As part of its outreach to growers, the Red Rice Work Group mailed a letter in September to provide information on the red rice weed with suggestions for using certified seed. Additionally, the August/September CRC newsletter included a UCCE Rice Briefs insert with a red rice article and photos. Extensive education and outreach programs will be conducted this winter at grower and pest control advisor meetings, including the UCCE winter meeting at the end of January.

Additional outreach includes an article in the CAPCA Advisor magazine to extend information on weed identification to pest control advisors, and an article in the November issue of California Farmer magazine.

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New 2006/07 CRC Board

Open producer seats have been elected and handlers have appointed representatives to serve on the 2006/07 Board of Directors. Congratulations to all those elected and thank you to the handler representatives who have agreed to serve.

When the Board meets in November, officer and Executive Committee elections will take place.

California Rice Commission Board of Directors 2006/07

Grower Directors and Alternates			Handler Directors and Alternates			
District	Term	Directors	Alternates	Handlers	Directors	Alternates
District 1	1	Josh Sheppard	Andrew Rudd	ADM Rice, Inc.	Chuck Pappageorge	Johnny Barnette
	2	Frank Rehermann	Open Seat	American Commodity Company	Chris Crutchfield	Al Montna
	3	Ralph Cassidy*	Ryan Schohr*	Associated Rice Marketing Cooperative	Mark Kimmelshue	Carrie Connors
	3	Dominic B. Nevis*	Brian Gibbs*	California Family Foods LLC	Ray Davis	Rich McKee
District 2	1	Jim LaGrande	Open Seat	California Rice Exchange	Pat Daddow	Justin Daddow*
	2	Don Bransford	Lorenzo Pope	California Rice Marketers	Bard Anderson*	Chris Steidlmayer*
	2	Chip Struckmeyer	Henry Kalfsbeck	Connell Rice & Sugar Company	John Valpey	Dane Nissen
	3	Mike Lux*	Joe Struckmeyer*	Far West Rice, Inc.	Chris Davis	Bill Helms
	3	Leo LaGrande*	Bart Scofield*	Farm & Trade	Jeremy Zwinger	Jolyn Wells*
District 3	1	Greg Massa	Punch Haskell	Farmers' Rice Cooperative	Michael Sandrock	Rob Paschoal
	3	Thomas A. Feeney*	Larry Maben*	Gold River Mills LLC	Steve Butler	Tom Atkinson
	3	Manuel Massa*	Jerry Cardoso*	Great Western Growers	Bob Watts	Lowell King
District 4	1	Bob Van Dyke	Mark Moroni	Lundberg Family Farms	Grant Lundberg	Harlan Lundberg
	1	Bill Baggett	Bard Anderson	Pacific International Rice Mills, Inc.	Brian Reines	Matt Alonso
	2	Keith Davis	Justin Micheli	PGP International	Karen Myers	Alex Balafoutis
	2	Walt Trevethan	Nicole Van Vleck	The Rice Company	Bert Manuel	Warren Bassel
	3	Michael Rue*	Chris J. Capaul*	Rice Researchers, Inc.	Kent Wiley	Paul Chamlee
District 5	1	Jeff Norton	Mike DeWit	Sun Valley Rice Company LLC	Don Traynham	Rick Rhody
	1	Paul Lowrey	Marc Breckenridge*	SunWest Foods, Inc.	Jay Errecarte	John Hasbrook
	2	Charley Mathews	John Miller	Williams Rice Milling Co.	Lance Benson*	No Alternate

*Newly elected or appointed for 2006/07

Liberty Link and the California Rice Industry

On Friday August 18, U.S. Department of Agriculture Secretary Mike Johanns announced that a regulated GMO rice had been detected in small amounts in commercially grown U.S. long grain rice. This statement set in motion an immediate response by USDA Animal and Plant Health Inspection Service (APHIS), USA Rice and the California Rice Commission to understand the issue and manage the market impacts of Liberty Link 601 (LLRICE601) in the U.S. rice supply.

APHIS began an immediate investigation into the cause of the presence of this unapproved gene in long grain rice. This investigation encompasses every rice-growing state and all of the public rice breeding programs in the nation. Given

the scope of the investigation, results are not expected until early 2007.

The CRC instituted its crisis management protocol, and immediately convened a meeting of the Executive Committee, committee chairs, and other critical resources, including Dr. Kent McKenzie, Director of the California Rice Experiment Station (RES), Leshner & Russell and George Soares. The board received an issue update, and a press statement was issued and posted to the calrice.org website. All this work was accomplished by the end of the first day.

USA Rice began work to address the anticipated market responses and establish direct communications with U.S. trade

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What We Know

- LLRICE601 was an experimental rice variety owned by Bayer CropSciences that was never commercialized and therefore never submitted for deregulation. Similar Liberty Link traits in corn and soybeans have been deregulated and commercialized.
- The event is limited to long grain rice varieties not grown in California.
- Foundation seed from one year for the southern long grain variety Cheniere has tested positive.
- California basic and foundation seed have been tested by the Rice Experiment Station for the LLRICE601 event and more broadly using the 35S-bar test. All results have come back negative.
- FDA has declared the event to be safe for human consumption.

A New Era for Air Quality Law in California:

Regulations to Address Global Climate Change on the Horizon

In the midst of the existing regulatory challenges in California, the state's industries are now faced with new landmark legislation to address one of the most significant global environmental issues—climate change. Formerly known as global warming, the concept of climate change as an eminent environmental threat is now accepted as a reality by many regulatory agencies, policy makers and most Californians. With significant public support, Governor Schwarzenegger signed Assembly Bill 32 (AB 32) into law on September 27, 2006, creating an aggressive state policy to address global climate change.

In supporting actions to address climate change, the California Environmental Protection Agency (CalEPA) notes the following observations on climate:

- An overall warming trend has been recorded since the late 19th century
- The warmest years of the last century have all occurred in the last 15 years
- The 1990s represent the warmest decade in human history

Carbon dioxide is the most commonly emitted pollutant believed to contribute to climate change. Other significant pollutants include methane, nitrous oxide and hydrofluorocarbons. The U.S. has the highest greenhouse emissions of any nation. Over half of these emissions are related to transportation, as fossil fuel combustion accounts for 98 percent of carbon dioxide emissions. Potential statewide problems resulting from climate change include changes in rainfall patterns including droughts and flashfloods, reduced Sierra snowcaps, rises in sea level impacting an array of infrastructure assets, and changes in agricultural cropping patterns.

AB 32 is a comprehensive body of environmental law that will result in sweeping new regulatory mandates for many busi-

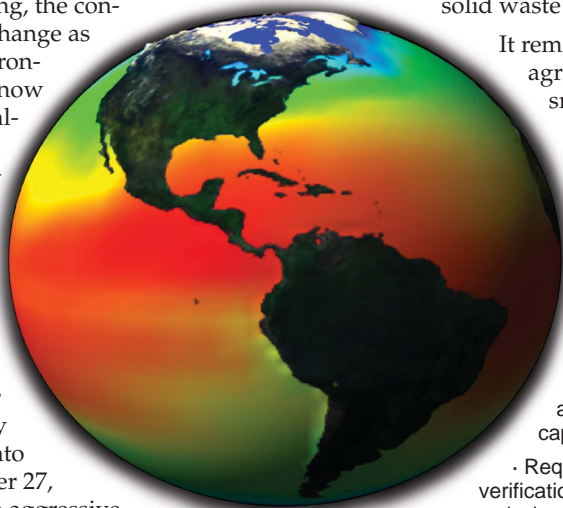
nesses. The bill will certainly affect the largest emitters of greenhouse gases. In addition to the state's mobile sources, notable emissions sources include oil and gas extraction, oil refinishing, electric power production, cement manufacturing, and solid waste landfills.

It remains to be seen how agriculture and other smaller sources will ultimately be affected.

A review of AB 32 reveals the following:

- Requires California to reduce greenhouse gas emissions to 1990 levels by 2020 with a statewide emissions cap.
- Requires reporting and verification of all greenhouse gas emissions; even those resulting from the production of energy that is imported to California.
- Requires the Air Resources Board (ARB) to adopt a list of early measures to be implemented by 2010.
- Requires ARB to adopt a plan by 2009 indicating how the remaining reductions will be achieved by 2020.
- Gives full rulemaking and enforcement authority to the ARB.
- Leaves the ultimate decision to include a market-based emissions trading program to the discretion of the ARB.
- Leaves the impact of the bill on agriculture and other smaller sources unclear.

The CRC will begin to monitor and evaluate the impact of this bill on the rice industry. More research is needed to fully understand the greenhouse gas emission profiles for rice farming. However, existing data suggests that methane emissions from California rice have increased since the early 1990s due to efforts to comply with the Rice Straw Burning Reduction Act. Prior to this law, burning was the dominant straw management method. While smoke impacts were of concern, this practice was not a significant source of greenhouse gases. In contrast, soil incorporation and winter flooding to decompose rice straw has been shown to emit greenhouse gases. CRC will ensure that policymakers are made aware that our



California to Host USA Rice Outlook Conference

Las Vegas is not quite in California, but it will be the location of the 2006 USA Rice Outlook Conference December 3-5, 2006 at Caesars Palace.

This year's program will include: U.S. farm and trade policy discussion by Jim Weismeyer of Informa Economics, U.S. rice situation and outlook from Nathan Childs of the Economic Research Service of USDA, and state production outlooks and research reports, along with many other special programs.

For the more adventurous, USA Rice has planned a number of activities. Guests can participate in a Hoover Dam Discovery Tour and discover the wonders of Egypt, Paris and Venice while touring the great themed hotels and museums along the famed Las Vegas Strip!

To register for the 2006 Outlook Conference, log on to www.usarice.com. Enter the Industry Affairs page (left side) and then go to USA Rice Outlook Conference Website (right side).

2006 USA Rice Outlook Conference Dates and Location

**December 3-5, 2006
Caesars Palace**

3570 Las Vegas Blvd.
Las Vegas, NV 89109

Hotel main number: 702/731-7110

Hotel room reservation number:
800/634-6661

Fax for guest: 702/866-1700

For more information, contact
Jeanette Davis at jdavis@usarice.com.

compliance with the existing Rice Straw Burning Reduction Act has caused this situation. However, regardless of how this sweeping new climate change policy affects rice straw management concerns, it will certainly drive a new era of air quality management decisions for many decades to come.

SushiMasters

Continued from cover

rice through sushi and Japanese cuisine in the U.S. and abroad. His significant accomplishments were highlighted during a tribute video, featuring Nobu discussing his background and philosophy during an interview at his Beverly Hills restaurant, Matsuhisa.

Following months of preparation, and 45 minutes of intense competition, Shinji Nakamura of Sanraku Four Seasons swept the competition by winning two categories – Morikomi, a sushi combination plate, and the Governor’s roll, with his entry “Eureka! California” – and won the title of 2006 SushiMaster.

As the audience watched they enjoyed various dishes featuring California rice, including Pacific Rim paella, Tenderloin Tekka Maki, and Seared Ahi over local rice and pea cakes. Masa Nishiyama of Zen Toro catered 4,200 pieces of sushi for the ravenous spectators.

The VIP reception preceding the main event featured Ellen Terpstra, deputy undersecretary for Foreign Agricultural Services, US Department of Agriculture. Also attending the VIP reception was the

Continued on back page

And the Winners Are ...

Hundreds of sushi fans converged on the state capital to watch nine of California’s top sushi chefs compete head-on in a live sushi rolling competition. At the end of the night, however, only two chefs walked away with awards.

2006 SushiMaster, Morikomi plate winner ... and Governor’s roll winner!

Chef Shinji Nakamura of Sanraku Four Seasons (pictured above) in San Francisco stole the show by walking away with awards in the Morikomi plate and Governor’s roll categories, and went on to add the title of SushiMaster having accumulated the highest total score for the night. His winning Governor’s roll entry “Eureka! California” incorporated Kani (snow crab), Uni (sea urchin), Ikura (salmon roe) and Tobiko (black, fish roe). Chef Nakamura relied on sushi staples such as avocado, carrot and Japanese cucumber, as well as the unique flavors from kaiware (daikon sprouts), yamagobo (Japanese pickled root) and shiso (perilla leaf) to complete the award winning entry.

Signature roll winner

Taking the Signature roll category was the 2005 SushiMaster winner, Chef Jerry Warner of Café Japengo in San Diego. The Executive Chef at one of San Diego’s top sushi restaurants, Chef Warner once again wowed the judges and the crowd, this time with his “Special Albacore Roll.” Chef Warner combined albacore (tuna), ebi (cooked shrimp) and kani (snow crab), and topped them with a special ponzu sauce flavored with ginger, garlic and bonito.



Winner of First California-style SushiMasters in Japan Travels to California

Chef Fumitoshi Inose, the winner of Japan’s first California-style SushiMasters competition held in Tokyo traveled to California for the 2006 SushiMasters competition.

Chef Inose prepared his winning dish “The Taste of Japan – ZEN Style,” which features California short-grain rice filling deep-fried spring roll wrappers, and incorporates such unique flavors as balsamic vinegar, orange juice and honey.

Japan’s First California-Style SushiMasters Contest was modeled after the CRC’s 2005 competition.

Chefs were asked to design creative sushi using California Akitakomachi and Koshihikari rice. His use of non-traditional ingredients and his artful presentation distinguished Chef Inose from among the 604 sushi chefs who entered the national competition.

While sushi cuisine has exploded in popularity in the U.S., its move to mainstream dining has also had a profound influence on pushing the boundaries of traditional sushi by incorporating innovative flavors and textures. Likewise, the demand for “California-style” sushi is an emerging trend in Japan, as demonstrated in the innovative entries prepared by Chef Inose and the other finalists at the California-Style SushiMasters Contest.

Chef Fumitoshi Inose proudly displays his winning entry from the SushiMasters competition in Japan.



Ag Waiver Enters Year Three Planning

As reported in previous newsletters, the Regional Water Board (RWB) approved a five-year extension of the ag waiver in June 2006. Just recently, the RWB further approved the requirements for automatic management plans and sign-up cut off dates.

On August 3, 2006, Pamela Creedon, RWB's Executive Officer, signed Resolution R5-2005-0077, addressing the two outstanding issues.

- According to the Resolution: "The coalition group shall submit a management plan when there has been more than one exceedance of a water quality standard in three years, unless the Executive Officer determines that the exceedance is not likely to be remedied or addressed by a management plan"



Setting up a laboratory toxicity test

- After December 31, 2006, additional sign-up for participants will be allowed under certain circumstances. The list is fairly extensive, so please contact your coalition representative for details.

The CRC is actively working with Regional Water Board (RWB) staff in designing a Year 3 monitoring program more tailored for rice. A significant portion of this effort includes actively attending RWB Technical Issues Committee (TIC) meetings to work through revisions to the monitoring and reporting program (MRP). We are hopeful that the MRP revisions will be approved by December, and are working with a contractor in developing position papers proposing further refinement to our program.

One area that continues to plague the rice program is algae toxicity. Monitoring results show no toxicity to the water flea or the fathead minnow, two of the three species used for toxicity detections. However, [Continued on back page](#)

Pyrethroid Insecticide Reevaluation

Though the name "pyrethroid" sounds like an ailment, it is actually the class of chemical found in two commonly used rice insecticides, Warrior and Mustang. Less than ten years ago, pyrethroids replaced the organophosphorus (OP) insecticide, Carbofuran. Transitioning from OP to pyrethroid insecticides was a positive move for the rice industry. In years past, approximately 40 percent of rice acreage was treated with OP insecticides for rice water weevil control. Today, rice growers treat less than 20 percent of the planted acreage with pyrethroids.

Pyrethroids and pyrethrins are both insecticides, but there is a difference between the two. While pyrethroids are synthetic and made to be more stable, pyrethrins are natural insecticides that break down rapidly in the environment. The pyrethrin chemical is found in *Chrysanthemum cinerariaefolium*, a perennial

plant with a daisy-like appearance.

Recent monitoring surveys and toxicity studies reveal the presence of pyrethroid residues in the sediment of agricultural and urban dominated waterways. The pyrethroid residues are found at levels toxic to *Hyalella azteca* (*H. azteca*), an aquatic crustacean found in some Central Valley water bodies, and commonly used as an indicator of environmental health and water quality. These findings prompted additional studies indicating that the physical, chemical and toxicological properties of the pyrethroids contribute to their propensity to accumulate in sediment at toxic levels.

The Department of Pesticide Regulation (DPR) is currently placing pyrethroids

into reevaluation using an approach that seems to put regulation ahead of science. A data call-in is in effect on more than 600 products from approximately 120 registrants/manufacturers. In addition, DPR staff is conducting bioassay work that will further evaluate the environmental fate of [Continued on back page](#)

Insecticide ring trials at the Rice Experiment Station

Red Rice

Continued from cover

The Importance of Using Certified Seed

The use of certified seed is the first line of defense in preventing the dissemination of red rice to fields that are not already infested. Field inspections prior to harvest are essential to identify the visually distinctive red rice plants at a very low frequency. This is particularly important since the infestations initially begin at a very low level and because shattering can contaminate the field and may not be detected in samples at harvest. Later inspection of grain as brown rice is a secondary check for the presence of red rice in a seed lot.

The use of certified seed also addresses the issue of other varieties of rice that may occur as contaminants in seed fields in addition to red rice. The consistent use of seed offers growers a tool to protect their fields and production as well as the California rice industry as a whole from widespread distribution of red rice.

Some people save seed from year to year without some verification of weeds, diseases and genetics. The hazards of developing a problem such as red rice increase every generation past foundation seed, and each subsequent generation enhances the possibility of bringing in outside contamination from other sources.

Saving seed from one year to the next is a very risky practice and one cannot stress enough the importance for having a quality control program for seed production.

Additional Efforts for Management

In August, the Red Rice Work Group met with the California Department of Food and Agriculture (CDFA). Red rice is a member of the same species (*Oryza sativa*) as cultivated rice grown in California,



Straw colored pubescent hulls with long awns.

A seed certification program exists through the California Crop Improvement Association (CCIA). While many rice growers assume that the varieties they grow are from certified seed, in reality, the CCIA has certified the following varieties in the past three years:

A-201, A-301, Calamylow-201, Calhikari-201, Calmati-201, Calmati-202, Calmochi-101, L-204, L-205, L-206, M-103, M-104, M-202, M-204, M-205, M-206, M-207, M-208, M-401, M-402, S-102

WRM-3538, WRM-5661, WRM-5990, NFD-181

Notice: Water Code Section 13267 Letters

Many rice producers have received certified letters titled, "Requirement for Technical Report Pursuant to California Water Code Section 13267", sent by certified mail from the California Regional Water Quality Control Board (CVRWQCB), Central Valley Region. The letter requests submission of a technical report to the CVRWQCB in compliance with the coalition sign-up date of December 31, 2006.

The CRC is a commodity-specific coalition representing rice growers in rice-growing counties within the Sacramento River Basin. These counties are: Butte, Colusa, Glenn, Placer, Sacramento, Sutter, Yolo and Yuba. Pur-

suant to the Food and Agricultural Code, the CRC is statutorily prohibited from providing the names and addresses of our members. As a result, the CVRWQCB has allowed an exemption to its reporting requirement for our coalition.

Regardless of the exemption, rice growers may mistakenly receive 13267 letters. Please respond to the CVRWQCB by marking on the form that you specifically grow rice and are covered under the CRC coalition. However, you will be required to report acreage planted to other crops, since the CRC cannot represent non-rice commodities.

which is problematic in developing a pest listing. The name "red rice" refers to the distinguishing red bran that covers the kernels of red rice grain.

Potential red rice regulations would take years to develop. A more immediate option for management is to develop county-based ordinances supported by the industry, passed by the county Board of Supervisors, and approved by the CDFA Secretary. More information is needed on spread and scope of the problem before implementation of ordinances and further management efforts.

Growers who suspect the presence of red rice in a field should contact Chris Greer, UC Cooperative Extension Advisor, for help with identification and developing a monitoring and management plan. Contact Chris at 530/458-0578 or cagreer@ucdavis.edu.

Rice Industry Winter Symposium

The rice industry possesses a number of talented and knowledgeable partners working on pesticide, air and water quality, regulation and research. So as the regulatory environment continues to become more stringent, particularly concerning air and water quality, the CRC Industry Affairs Committee is planning a Winter Symposium for January 2007.

The Winter Symposium will consist of current stakeholders, including representatives from the Rice Research Board, UC Cooperative Extension, UC Davis, industry contractors and staff. With the ramping up of air and water quality regulations, our industry will benefit from combining efforts to increase efficiency and leverage our resources.

The symposium represents the industry's first effort to gather all its stakeholders together to discuss the rice industry's outlook five to ten years into the future.

The certainty facing the rice industry is our track record in turning a positive result from a challenging situation. Increased regulation is changing the organization of agriculture. The rice industry is engaging more effectively with other commodities and coalitions as we work through air and water quality issues impacting all of California agriculture.

Liberty Link Continued from page 2

and regulatory officials. They also geared up for an onslaught of media interest.

In the weeks since this event was first reported, thousands of hours have been spent at the national and state level to gather and distribute information. The primary goal is to engage fully with the trade to ensure that market responses are measured, and that testing is reasonable and accurate.

Next Steps

The primary focus of the industry is to continue to work through market related issues. Developing testing procedures that are the same in export markets and the U.S. are critical. USA Rice is handling the trade policy issues and is focused on reopening closed markets and maintaining existing markets.

The CRC's role is to provide accurate and timely information to the Board, mem-

Market Response

Market responses are varied. Key export markets are requiring testing of U.S. rice imports. At the time of printing, market conditions are as follows:

- **Europe** Will require testing at destination for long grain rice using the 35S-bar gene test. Marketers express concern that testing inconsistent with U.S. protocols will severely impact exports.
- **Japan** Testing both imported rice and rice stocks currently in the country. Initial tests, using methods equivalent to the USDA tests, indicate no presence of LLRICE601.
- **Korea and Taiwan** Requiring testing with protocols still under development.
- **Mexico, Central and South America** No significant response.
- **Canada** No significant response.
- **Turkey** No response.
- **Domestic** No significant response.

bers, and media. Our members and staff are working closely with USA Rice to navigate the testing requirements and answer questions about the impact of LLRICE601 on the California industry and its markets.

Finally, the most significant new information will come out of the USDA APHIS report expected in December or January. This report should provide answers to the many questions of how LLRICE601 found its way into long grain rice.

Turkish Media Delegation

In early October, the CRC and the USA Rice Federation coordinated a three-day tour for Turkish writers and editors from major lifestyle magazines in Turkey.

This group included Ms. Binnur Musaoglu Savridan, Hulya Magazine, Ms. Leyla Melek, Cosmopolitan, Ms. Selda Toptas, Leziz, Mrs. Gulhan Kara, Chef's Magazine, Ms. Funda Yacoub, Promedia, and Ms. Eszter Somogyi, USA Rice Federation.

During their stay in Sacramento, the journalists took part in a comprehensive tour that educated them about rice production and processing, and highlighted the premium quality of California rice. The tour made site visits to a mill and farm, and brief tours to the Port of Sacramento and an area retailer.

The group also experienced various styles of cuisine featuring California rice. The delegation enjoyed a farm luncheon, a contemporary Japanese fusion dinner of tapas and sushi at Kru restaurant in Sacramento, and a dinner at Biba's, hosted by the CRC International Committee. On the final day of their visit, the delegates savored a six-course, rice-based lunch at the Culinary Institute of America at Greystone in Napa Valley.

Michael Rue shows members of the Turkish delegation grains of rice pulled from his field.



CORRECTION

The August/September newsletter incorrectly identified Summer Bundy (CH2M Hill) in the caption on page 4. We apologize for the error.

CALIFORNIA RICE COMMISSION

Phone 916-387-2264 • Fax 916-387-2265

E-mail calrice@calrice.org
www.calrice.org

8801 Folsom Blvd., Suite 172
Sacramento, CA 95826-3249

Executive Committee:

Frank Rehermann, Chair
Brian Reines, Vice Chair
Don Bransford, Secretary
Michael Sandrock, Treasurer
Michael Boeger • Keith Davis
Grant Lundberg • Kent Wiley

CRC Staff:

Tim Johnson, President – CEO
Paul Buttner, Environmental Affairs Manager
Julie Cader, Finance & Administration Manager
Roberta Firoved, Industry Affairs Manager
Elizabeth Horan, Communications Manager
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Laura Quinones-Murphy,
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SushiMasters Continued from page 4

winner of the 2006 SushiMaster competition in Japan, Mr. Fumitoshi Inose of Restaurant Natural Sense. Chef Inose went on to demonstrate his winning sushi recipe, “The taste of

Japan – ZEN Style” on the main floor, prior to the start of the opening ceremony. Following the main competition,

and as the judges determined the winning plates, Chef Taro Arai, chef-owner of

Mikuni Japanese Restaurant and Sushi Bar in Sacramento, guest hosted an Amateur Sushi Competition, pitting legislators, regulators, an industry member and a lucky member of the audience against each other to make their first California roll.

This event is in its second year and is designed to educate foodservice professionals and public opinion leaders about the unique attributes of California rice and its industry through cuisine.

For more information on SushiMasters, visit our website at sushimasters.com.



Pyrethroid

Continued from page 5

pyrethroids. Later in the process, the industry may be asked to provide background on actual use.

Sediment monitoring conducted as part of the ag waiver resulted in no toxicity. Rice fields act as a catch basin more than a sediment contributor. It is our hope that the future of Warrior and Mustang use on rice fields will not fall into jeopardy. The CRC has been engaging in discussions on alternative application methods and insecticides with different modes of action. We will continue to engage in efforts that keep this insecticide, with the bad sounding name, available for rice growers to use.

Ag Waiver

Continued from page 5

there have been several instances of “significant reductions” in green algae. Resulting toxicity identification evaluations show non-detects for rice pesticides, leading rice, the CRC, RWB and industry contractors with more work to resolve the issue in the next year.