



JULIAN VAIL, LLC NEWS & NOTES



MAY 23, 2008

CONGRATULATIONS...

are due to over very own, Nicole Campbell. Nicole has accepted employment with Michigan Farm Bureau in their Legislative Services. Nicole has been a valued member of the Julian Vail team for the past two years. We wish her the best in her future endeavors.

COMMITTEE MEETING DATES

House

Agriculture
May 27, 2008
12:00 p.m.
326 House Office Building
Chair: Rep. Jeff Mayes

Senate

Energy Policy and Public Utilities
May 27, 2008
1:00 p.m.
Room 210, Farnum Bldg
Chair: Sen. Bruce Patterson

**For a complete list of committee meetings visit www.legislature.mi.gov.*

NATURAL RESOURCE COMMISSION MEETING

The Natural Resources Commission will meet June 5, 2008. The commission will meet as a whole starting at 1:00 p.m. at the Lansing Center.

To read the meeting agenda visit http://www.michigan.gov/documents/dnr/agnJUNE08_234944_7.pdf.

2008 MICHIGAN LEGISLATURE SCHEDULE

HOUSE OF REPRESENTATIVES

- May 27 1:30 p.m.
- May 28 1:30 p.m.
- May 29 No Session

SENATE

- May 27 10:00 a.m.
- May 28 10:00 a.m.
- May 29 No Session

REMEMBER FOOD SAFETY MEMORIAL DAY WEEKEND

With Memorial Day weekend fast approaching, thoughts of hot dogs and burgers fresh from the grill have Michiganders heading outside for food and family fun.

The Michigan Department of Agriculture reminds consumers to follow basic food safety guidelines to keep family and friends healthy this holiday weekend.

General guidelines: Start with the basics - always wash hands with warm, soapy water for at least 20 seconds before, during, and after handling food. Use separate utensils, cutting boards and serving dishes for raw and cooked foods, and wash thoroughly with warm, soapy water before re-using. Never serve grilled food on the same dish that held raw meat, poultry or fish.

Meat thermometer guidelines: Use a meat thermometer to ensure foods reach safe internal temperatures because cooking by checking the color of the meat is not enough. For example, hamburgers should be cooked to 160 degrees Fahrenheit (F), poultry to 165 degrees F, pork to 160 degrees F and large cuts of beef to 145 degrees F for medium rare, and 160 degrees F for medium. Insert a meat thermometer horizontally into the center of the burger, steak or poultry for 10-15 seconds to register the internal temperature.

Additional food safety guidelines: Carry food in a cooler with a cold pack and keep it in the shade with the lid on. Never leave perishable food out of the refrigerator for more than two hours. When outdoor temperatures reach 90 degrees F, food shouldn't be left out for more than an hour. Keep cold foods cold and hot foods hot.

For more information, visit www.michigan.gov/mda or www.foodsafety.gov, call the U.S. Department of Agriculture Meat and Poultry toll-free hotline at 800-535-4555, the U.S. Food and Drug Administration Food Information Line at 888-SAFE-FOOD or call a Michigan State University Extension office.

FIRST ENVIRONMENTALLY VERIFIED GREENHOUSE TO BE CELEBRATED WEDNESDAY

Elzinga & Hoeksema Greenhouses has taken the lead in environmental responsibility by becoming the first Michigan greenhouse operation to become verified by the Michigan Agriculture Environmental Assurance Program (MAEAP). The Michigan Department of Agriculture and Michigan State University will host an open house to celebrate this accomplishment on Wednesday (May 28) in the Kalamazoo operation's "New Millennium Greenhouse."

More than 500 Michigan farms are MAEAP-verified, but Elzinga & Hoeksema is the first greenhouse to complete the comprehensive Greenhouse*A*Syst risk assessment that pinpoints best practices in water, fertilizer and pesticide use.

Elzinga & Hoeksema Greenhouses is one of southwestern Michigan's largest greenhouse operations, with five locations and more than 30 acres of product. The greenhouse features energy-efficient equipment and renewable energy sources.

**BUY FRESH, BUY LOCAL -- SELECT MICHIGAN CAPITOL LAWN FARMERS' MARKET
LANSING - THURSDAY, JULY 24, 2008**

10:00 A.M. - 3:00 P.M. (RAIN OR SHINE)

If you have questions about the farmers' market contact Jeanne Lipe at 517-373-9790.

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