



## ENVIRONMENT

### UI scientists remove phosphorous from wastewater; cost is low

Customers of Coeur d'Alene-based Blue Water Technologies are clamoring for a new process devised by University of Idaho scientists to remove phosphorus from wastewater.

Greg Möller, a UI environmental chemist at Moscow, led the development of the Vandal-ION process. Blue Water Technologies licensed the patent-pending technology from the university for commercial development.

Blue Water president John Shovic said a half-dozen food processing companies and municipalities in Idaho have requested quotes to install the equipment. Many more companies are interested.

Food processing companies, particularly those operating potato and cheese plants, show the most enthusiasm for the new process because of tightening federal and state limits on phosphorus releases. Phosphorus promotes the growth of algae and can lead to major water quality problems.

"This is a low cost solution to the problem," Shovic said. "People who have the immediate need to improve wastewater treatment are focusing on phosphorus." He anticipates the first commercial use of the process will begin later this year.

Widespread interest in the technology reflects a successful pilot study at Moscow's wastewater treatment plant last summer. The rapid Vandal-ION process reduced total phosphorus more than 10 fold to 59 from 776 parts per billion. Further tests are planned in southern Idaho and Wisconsin cheese plants.

Originally targeted to remove phosphorus, the technology also proved valuable in reducing arsenic from drinking water. A successful 2002 test in Fruitland and looming federal drinking water regulations calling for lower arsenic concentrations drew widespread attention to the UI process. *Contact Möller at [gmoller@adelphia.net](mailto:gmoller@adelphia.net).*

## FAMILY

### Teens learn food safety, increase employability

Look around your average fast-food restaurant and what do you see behind the counter? Teens. Indeed, food-service is the first job for at least 70 percent of U.S. teenagers.

UI Extension food safety faculty have developed a nine-lesson curriculum that helps teens earn Idaho Food Safety and Sanitation certificates. Not only does this certificate—required of at least one person in all Idaho restaurants—give students an

obvious advantage in their entry-level job market, it helps keep their future families safe in their kitchens, says Canyon County extension educator Joey Peutz.

Called "Ready, Set, Food Safe," the class was taught by 23 Idaho high school teachers or teacher-extension educator teams to 727 students in 2002-03 and continues in 2003-04.

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## DID YOU KNOW?

#1 Idaho's U.S. rank in amount of milk produced per cow.

\*Source: Ron Sheffield, UI Twin Falls R&E Center, 2003.

## AGRICULTURE

### UI scientist nets new herbicide for spuds

When UI weed scientist Pamela Hutchinson read about a new herbicide for soybeans four years ago, she resolved to see it labeled for use in Idaho potatoes. Offering a novel mode-of-action entirely different from other potato weedkillers, Spartan looked promising against hairy nightshade and herbicide-resistant kochia, common lambsquarters, and redroot pigweed. Hutchinson, based in Aberdeen, persuaded manufacturer FMC to support the necessary research to register Spartan in potatoes—a crop considered "minor-acreage" by national standards.

The result of her team's efforts: a newly registered weedkiller for Idaho growers that destroys even herbicide-resistant broadleaf weed seedlings as they emerge in potato fields. "We had to lobby aggressively," says Hutchinson, "but growers need more choices in herbicides in order to prevent or delay development of herbicide-resistant weeds." *Contact her at [phutch@uidaho.edu](mailto:phutch@uidaho.edu).*