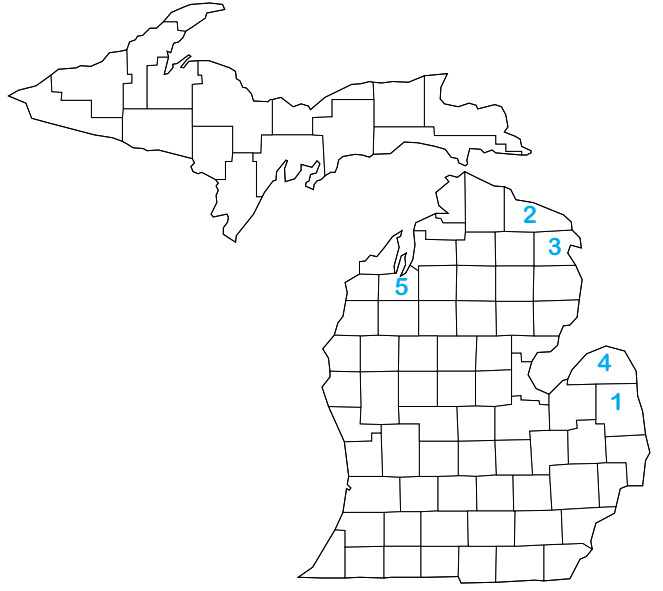
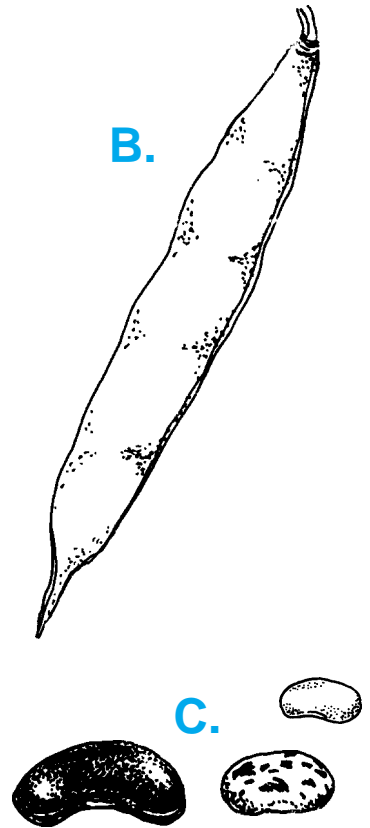
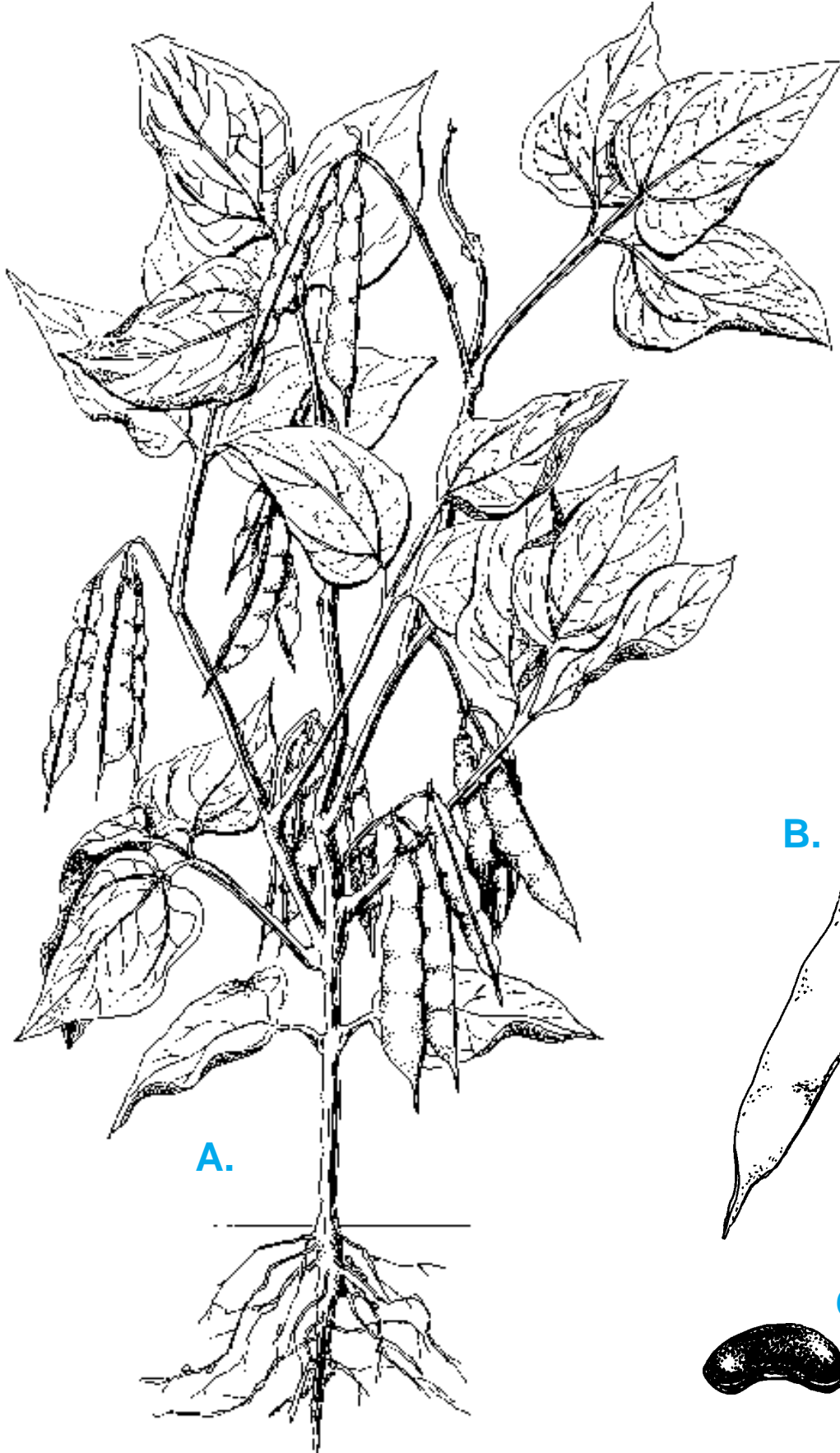


DRY BEANS

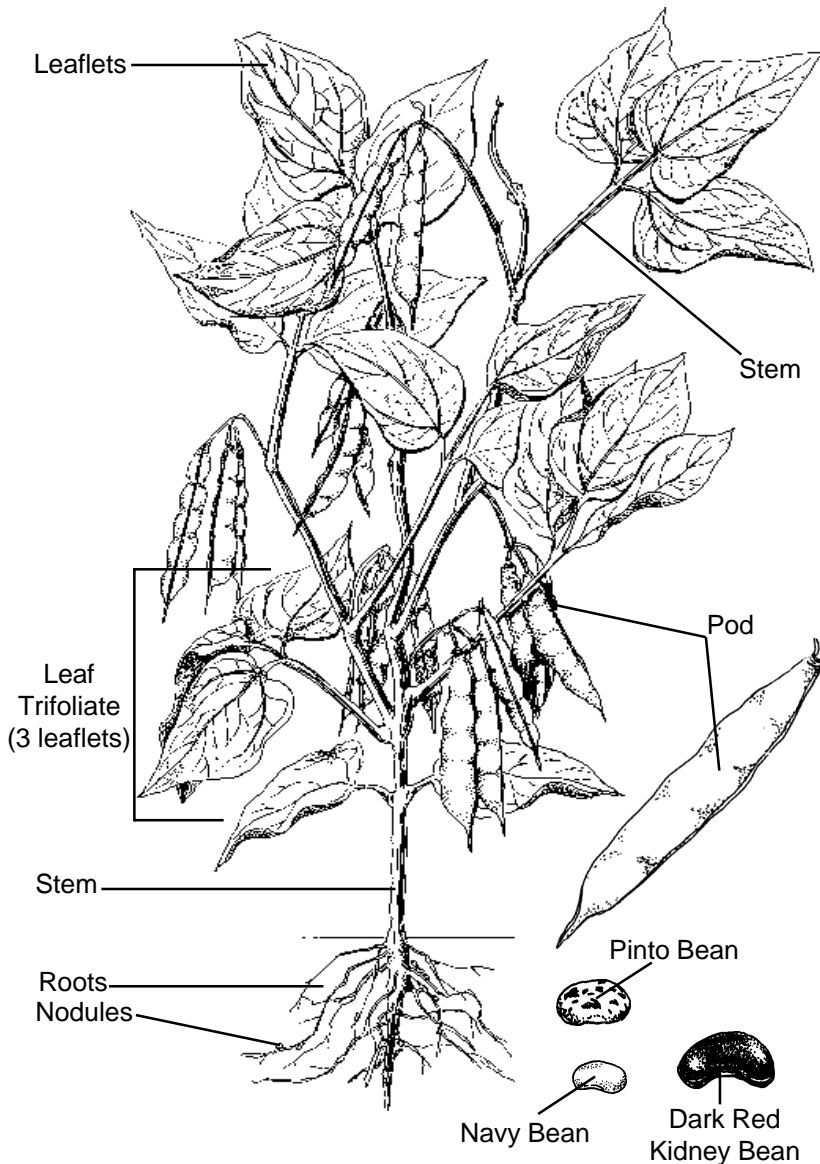


**Top 5 MI Counties
Producing Oats (2000)**

- 1) Sanilac
- 2) Presque Isle
- 3) Alpena
- 4) Huron
- 5) Grand Traverse



DRY BEANS



bright, sunny days in Michigan help develop bean color, which is an important selling point.

A machine called a planter is used to place the seed into the soil. The seeds are placed into the ground at moisture level, usually about an inch and a half to two inches deep in rows 20 to 36 inches apart or solid seeded (denser planting).

Harvest

It takes approximately 90 to 105 days for the bean plants to mature. Harvest begins in late August, when the plants are dry and the leaves start to fall off the plants. The bean stems are cut just below the soil surface with a special attachment called a bean knife, or cutter, and placed into piles called windrows. The best time to cut the bean stem is before dawn, when dew on the plants helps prevent the pods from breaking open and spilling the beans on the ground. After four to five days, or when the windrows have dried thoroughly, the bean plants are picked up with a machine called a combine and the beans are removed (threshed) from the pods.

Dry bean producers make adjustments to their combines to protect the beans from being damaged. Damaged, split or broken beans are not acceptable to canners or packagers.

Cleaning

Beans are brought to a cleaning facility where they are cleaned and sorted by size for further processing. Keeping the beans clean is very important because these beans are used for human food.

About 90 percent of the state's beans are purchased for canning. The remainder are packaged and dried. One-half of all Michigan beans are exported. Depending on bean type and global market demands, as much as 20 percent of the dry bean crop grown in the United States each year is sold to other countries. Great northerns go to France, Greece and Northern Africa; pintos are shipped to Mexico and Spain; navy and dark red kidneys are shipped to the United Kingdom, Germany, etc.

Splits and broken beans are used as high protein animal feed.

Did you know . . .

- With 285,000 acres of dry edible beans in Huron, Tuscola, Bay and other, Michigan counties, it's no wonder our state is the number two producer of dry beans. More than 400 million pounds of beans were harvested from late summer to mid-autumn.
- Dry Beans are a high source of protein, second only to animal protein. "Michigan Bean Soup" is served daily in the U.S. Senate dining room in Washington D.C.

ON THE FRONT

A. Mature Plant

Dry beans are herbaceous plants which either grow upright like a bush or are viny. The plants typically grow 18 to 24 inches tall.

B. Bean Pod

The bean seed grows in a bivalve pod called a legume. Thus beans are members of the legume family of plants.

C. Bean Market Type

Market types are based on regional and cultural use. Nearly one-half, or 125,000 acres, of Michigan's bean crop is made up of navy beans.

Pinto bean seeds are various shades of brown and tan.

Navy beans are small, round pea-shaped beans. Navy beans are mostly canned as ready to use products or for use as an ingredient in other dishes.

Dark Red Kidney beans are large and kidney-shaped. Mostly canned, these beans are often used in chili, soups and salads.

Dry Beans

Dry beans are used for human food. They are an excellent source of protein, fiber and energy. New World explorer Christopher Columbus found beans in Cuba during the sixteenth century and took them back to Europe, where they were considered to be a special treat. Beans are believed to have originated in Mexico and Central America.

Planting

Depending on current market demands, Michigan farmers may grow, navy, black, cranberry, kidney, pinto or seed beans. The beans are planted in May to mid-June, after danger of frost is passed. Many

