## Arkansas

**Recipient:** Arkansas Agriculture Department  
Little Rock, AR  
**Award Amount:** $755,784.00

**Project Type:** Plant Pests and Disease

### Classic and Molecular Breeding for Downy Mildew Resistance in Spinach

Arkansas Agriculture Department is partnering with the University of Arkansas and USDA’s Agricultural Research Service for a multi-state project to evaluate field resistance to downy mildew in spinach, including breeding new spinach cultivars with downy mildew resistance.

## New York

**Recipient:** New York State Department of Agriculture and Markets  
Albany, NY  
**Award Amount:** $684,115.00

**Project Type:** Food Safety

### Development of Listeria Control Strategies for Specialty Crop Processing Facilities

New York Department of Agriculture and Markets has joined Cornell University and Virginia Tech - Eastern Shore to complete a field study in produce packing houses and processing facilities to develop, implement, and evaluate produce-specific monitoring and control programs targeting Listeria and resulting in safer food.

## Pennsylvania

**Recipient:** Pennsylvania Department of Agriculture  
Harrisburg, PA  
**Award Amount:** $922,372.00

**Project Type:** Plant Pests and Disease

### Short and Long Term Solutions for Armillaria Root Rot in Prunus

Pennsylvania Department of Agriculture has partnered with Clemson University, Michigan State University, University of Georgia and the University of Georgia Cooperative Extension to evaluate short and long-term solutions for Armillaria Root Rot affecting forest and fruit tree crops.
Washington State Department of Agriculture is working with LINC Foods (Wash.); Lake County Community Development Corp. Mission Mountain Food Enterprise Center (Mont.); Farm Commons (Minn.); and Rural Roots (Idaho) to increase the competitiveness and sales of specialty crops in the eastern Washington, Northern Idaho and Western Montana region through Good Agricultural Practices (GAP) and Food Safety Modernization Act (FSMA) education and resources, resulting in safer food for consumers.