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ARCTIC GLO

ARCTIC STAR

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The Best White-Fleshed Nectarines

Jerome L. Frecon, Agricultural Agent

White-fleshed nectarines are unique and may open new markets. They may also garner more shelf space in large supermarkets where yellow-fleshed nectarines, white-fleshed peaches, and yellow-fleshed peaches are marketed. In recent years white-fleshed nectarines have been seen in some of the best supermarkets or specialty market produce displays. Of the top ten nectarine varieties shipped out of California in 2005, two white-fleshed selections rank respectively; White Jewell (6), Arctic Pride (10), according to the 2004 California Tree Fruit Agreement Report.

Various white-fleshed nectarines have been evaluated since 1983. Red Chief, Lexington, and Morton had a sweet, acid, and aromatic flavor but were small in fruit size. Rose Princess was an early large fruited variety but fruit lacked red skin color and the flavor was only average. Karlarose and Snow Queen are medium large in size with exquisite sweet, acid, aromatic flavor but frequently crack or split rendering them very susceptible to brown rot. Arctic Rose was the first low acid variety under test, but lacked acceptable fruit size and the skin always had an abnormal number of skin blemishes and cracks. Artic Rose always had a superb sweet flavor and the highest soluble solids concentration. The latter three varieties were all highly susceptible to bacterial spot in New Jersey. Rose, Crystal Red and Crystal Rose, from Agri Sun Nursery, have also been tested but have had irregular production, fruit size and inconsistent quality.

The following are promising varieties I have tested in New Jersey:

Arctic Star is the standard for an early white-fleshed nectarine ripening on July 12. The size is medium large with all of the fruit between 2½ to 2¾ inches in diameter. It has a beautiful pink crimson red skin color over 70-90% of the surface with a cream white undercolor. It has a semi-clingstone, firm and white-flesh. The flavor is low acid and very good, particularly for this early season. It is moderately susceptible to bacterial spot and will crack under conditions of excessive moisture, rendering it very susceptible to brown rot. The tree is upright-spreading, vigorous, and moderately productive. Developed by Zaiger Genetics in Modesto, California.

Arcticglo – A very attractive reddish white-fleshed nectarine ripening on July 14. This nectarine was spectacular in 2004 and 2005 with complete blemish-free crimson red skin. It is not a sub-acid variety and getting medium size is always a challenge. It is not as flavorful as

SEE WHITE NECTARINES ON PAGE 2

WHITE NECTARINES FROM PAGE 1

Arctic Sweet or Arctic Star. The tree is spreading, moderately vigorous, moderately productive, and susceptible to bacterial spot. Developed by Zaiger Genetics in Modesto, California.

Arctic Sweet - An early season, firm, white-fleshed, semi-freestone, nectarine with a pink red skin color over 70-80% of the surface ripening on July 19. The flavor is low acid and very good. The size is slightly smaller than Arctic Star but matures later. It will crack under conditions of heavy moisture which will render it more susceptible to brown rot. The tree is spreading, vigorous, and moderately productive. Arctic Sweet is moderately susceptible to bacterial spot. Developed by Zaiger Genetics in Modesto, California.

Jade - A white-fleshed medium large nectarine with a bright purplish crimson red-skin over 80-100% of surface. It is semi-freestone ripening on approximately July 24. The flavor is good but acidic; the flesh is firm and juicy. The tree had only a light crop in 2005. The tree is very vigorous, upright spreading, and moderately productive. Bacterial spot has not been observed. Developed by the Riviera Breeding Program in the Provence Region of southeastern France.

Crimson Snow - A medium firm, white-fleshed freestone nectarine ripening on August 5. The skin is generally 50-70% crimson red over a creamish green to white undercolor. The fruit is prone to blemishing and cracking which makes it quite susceptible to brown rot. It has an excellent acidic to aromatic flavor but the challenge of sizing may make it questionable to plant. The tree is moderately vigorous, spreading, moderately productive, and susceptible to bacterial spot. Developed by Bradford Farms, LeGrand, California.

Emeraude - A firm, medium-large, pink to purplish crimson red, white-fleshed, semi-freestone nectarine with a cream greenish white undercolor ripening on August 6. Emeraude has an aromatic, acid, good flavor. The tree is very vigorous, spreading, moderately productive and susceptible to bacterial spot. Developed by the Riviera Breeding Program in the Provence Region of southeastern France.

Arctic Jay - This nectarine was spectacular in 2004 and very nice in 2005. The flesh is white, very firm, crisp, and freestone, ripening on August 10. The beautiful pinkish crimson red skin color covers 80-90% of the surface. The skin is generally low in blemishes and cracks, but if cracking occurs it is very susceptible to brown rot. It has medium large size and the flavor is very good with low acid. The tree is vigorous, upright spreading and moderately productive and it is susceptible to bacterial spot. Developed by Zaiger Genetics in Modesto, California.

Heavenly White - A large to very large, freestone, white-fleshed nectarine ripening on August 12. All of the fruit are generally from 2¾ to 3½ inches. The skin is

only covered on 30-50% with a pinkish red color and will show blemishes and cracks. It is susceptible to brown rot and very susceptible to bacterial spot. The flesh has a sweet, aromatic sub-acid excellent flavor. The tree is vigorous, upright spreading and moderately productive. It is only something to plant if you want extra large fruit with very good flavor.

USDA BY93P4062 F - A small to medium sized, white-fleshed, freestone flat nectarine, with a 60-70% pinkish red skin color and a cream green undercolor. This sweet acid nectarine has very good flavor, ripening on August 15. The fruit will crack on the scar end and is susceptible to brown rot. The tree is vigorous, spreading, with light productivity.

Arctic Gold - A medium large, white-fleshed nectarine ripening on August 18. It has a 40-60% pinkish red skin color over a cream undercolor. The flesh is firm, freestone and very good, one of the best testing varieties. The tree is of medium vigor, moderately productive, and spreading. Although the size is acceptable and the flavor outstanding, it is very susceptible to bacterial spot. Some years it will have skin cracks and blemishes rendering it very susceptible to brown rot. Developed by Zaiger Genetics, Modesto California.

Zephyr - A white-fleshed freestone nectarine ripening on September 3, about 1 week after Fantasia. The flesh is firm and the flavor very good, sweet, and sub acid. The skin was covered with faint pinkish red color over 50% of the surface having speckles and blemishes rendering it very susceptible to brown rot. Fruit size is large. The tree is vigorous, upright-spreading, moderately productive and susceptible to bacterial spot. Developed by the Riviera Breeding Program in the Provence Region of southeastern France.

Topaze - A white-fleshed, freestone, nectarine ripening on September 8. It has about 60% - 70% pinkish red color with slightly less speckling than Zephyr and a cream greenish ground color. Topaze has large fruit size. It has firm flesh, and a sweet, very good sub-acid flavor. The tree is moderately vigorous, productive, and susceptible to bacterial spot. Developed by the Riviera Breeding Program in the Provence Region of southeastern France.

Arctic Pride - A medium large, 50-70% pinkish red-skinned nectarine ripening on September 10. Size is generally above 2½ inches. It has very firm, almost crisp white-fleshed freestone, and an excellent low acid flavor. Some years it is very susceptible to cracks, many blemishes and speckling, rendering it very susceptible to brown rot. The tree is vigorous, spreading, moderately productive, and susceptible to bacterial spot. Brown rot can also be a problem when the surface is blemished or cracked. Developed by Zaiger Genetics in Modesto, California.

Arctic Blaze - A medium size, 70-80% crimson red-skinned nectarine with a creamish-white undercolor, ripening on approximately September 12. The flesh is

SEE ARCTIC BLAZE ON PAGE 3

white, very firm and low acid. The tree is spreading, vigorous, productive and very susceptible to bacterial spot. Developed by Zaiger Genetics Modesto, California.

Other white-fleshed nectarine varieties released are: Early Pearl™, Diamond Pearl™, Spring Pearl™, June Pearl™, Kay Pearl™, Ruby Pearl™, Candy Pearl™, July Pearl™, Grand Pearl™, Bright Pearl™, Viking Pearl™, Fire Pearl™, Red Pearl™, Giant Pearl™, Regal Pearl™, August Pearl™, which are all trademarked and patented varieties of Bradford Farms, LeGrand, California. Arctic Belle, Arctic Mist, Arctic Snow are patented varieties developed by Zaiger Genetics of Modesto, California. Arctic Snow is sometimes referred to as White Jewel. The Arctic Snow nectarine tested in New Jersey matured too late to be properly evaluated. Arctic Mist has not been planted because it is very late. Arctic Belle has recently been planted. A number of other proprietary varieties owned exclusively by one or two marketing concerns also show up in the trade.

Burchell Nurseries of Oakdale, California has also developed a series of 14 white-fleshed nectarines under the trademark Snow Flare. None of Pearl™ or the Snow Flare™ varieties have been tested in New Jersey. A number of promising white-fleshed nectarine varieties were developed at the New Jersey Agricultural Experiment Station by Dr. Joe Goffreda, are not yet protected, but have been tested.

The following information was collected on white-fleshed nectarine varieties harvested in 2006. Fantasia, a yellow-fleshed nectarines is used as a standard.

Variety (Order of Ripening)	Soluble Solids Concentration	Size in inches	Crop Rating ¹
Arctic Star	13.4%	60% 2 1/2 40% 2 3/4	4
Arctic Glo	10.3	%98% 2 1/2 2% 2 3/4	4
Arctic Sweet	12.1%	50% 2 1/2 50% 2 3/4	4
Jade	9%	20% 2 1/4 80% 2 1/2	4-
Arctic Jay	14 %	32% 2 1/2 68% 2 3/4	4
Emeraude	9.5%	70% 2 1/2 30% 2 3/4	4-
Arctic Gold	14.3%	10% 2 1/2 90% 2 3/4	3
Fantasia	12.5%	20% 2 1/2, 80% 2 3/4 and up	5
Zephyr	14.7%	55% 2 1/2" 45% 2 3/4 and up	3
Topaze	18.2 %	90% 2 3/4" 10% 3"	3
Arctic Pride	16.2 %	30% 2 1/2 - 70% 2 3/4	4

¹ 5 = heavy production, 1 = no production



Early Cold Temperatures and Pruning Trees

Win Cowgill, Agricultural Agent

We have had some extreme cold temperatures the past two weeks in Northwestern New Jersey. The last two nights have been in single digits (7°F in Hunterdon County) and several nights in the teens in the weeks before. Even with these minimum temperatures, days have warmed into the 40's.

Many growers have been asking if they can begin pruning. I urge growers to wait until after the first of the year. Trees may not have had enough time to fully harden off yet. Pruning in November and December before trees are fully hardened off predisposes them to winter injury by delaying the onset of full dormancy and reducing their ability to withstand minimum cold temperatures.

The oldest apples and pears should be pruned first, reserving younger trees and peaches until March. □

A Few Basic Rules for Apple Pruning

Win Cowgill, Agricultural Agent

The objective of apple tree training and pruning is to maximize sunlight interception of the tree. This is extremely important on higher density apple trees planted on dwarfing rootstocks.

Many growers have attended our pruning seminars at the Rutgers Snyder Farm that we hold each year. Last year I summarized a set of simple rules to follow that can be easily taught to workers and we have translated the following into Spanish as well.

Remember apples fruit on two-year-old wood.

- 1) Leave one central leader as a wick, do not prune
- 2) Remove the 2-3 largest limbs in the top 1/2 of the tree (apply the 2-1 rule)
- 3) Use the 2-1 rule, also called diameter based pruning. This is removing any scaffold branch or limb that is *half the size or larger in diameter as compared to the central leader*. A branch of this size chokes out the leader, not allowing the tree to reach optimal fruiting capacity. Use Dutch Cuts to remove these limbs.
- 4) Make No heading cuts, remove the entire limb instead.
- 5) Do not leave complex branches on lateral limbs. If any branch divides, cut off one side.
- 6) Remove downward hanging (pendant) branches
- 7) Branches hanging straight down or straight up are removed. □

NJ Vegetable Meeting has Lots of Information for Small Fruit Growers

Jerome L. Frecon, Agricultural Agent

The New Jersey Vegetable Meeting on January 10, 11, and 12, 2006 at the Borgata Hotel Casino and Spa in Atlantic City has three sessions specifically for Small Fruit growers. On Wednesday morning, January 11 a session will be held on Strawberries – one of the key presentations will be by Mr. Mike Newell, of the University of Maryland, who will discuss Fall Strawberry Production on Plastic Mulch and Winter Row Cover Studies on Strawberries.

A Thursday morning session on Grapes will focus on wine grape varieties. Dr. Gary Pavlis of Rutgers, and Dr. Joe Fiola of the University of Maryland will make presentations as well as 3 wine grape growers from New Jersey who will share their expertise and experience. On Thursday afternoon, January 12 a busy session on Blueberries will be held with 5 presentations by RCRE specialists and agents, and two by scientists from the USDA-ARS at the Rutgers Marucci Cranberry/Blueberry Research Station. Dr. Oscar Liburd will also present new information on Thrips and Gall Midge Management in Blueberries.

Other sessions of interest will be on soils, organic agriculture, direct marketing greenhouses, women in agriculture and many other vegetable crops.

New Jersey pesticide units will be presented at the conclusion of most sessions.

For registration materials visit the web site of the Vegetable Growers Association of New Jersey at <http://www.njveggies.org/nextseminar.html> or contact any agricultural agent specializing in vegetable production in a County office of Rutgers Cooperative Research and Extension. □

Wine Grape Program

2006 Mid-Atlantic Fruit and Vegetable Convention
Hershey Lodge and Convention Center, Hershey PA
January 31, 2005

Dr. Turner Sutton, Plant Pathologist from North Carolina State University will be the keynote speaker on the wine grape program at the Mid-Atlantic Fruit and Vegetable Convention in Hershey on Tuesday, January 31. Dr. Sutton will focus on last year's problems with secondary fruit rots, and will provide a complete rundown of all wine grape disease management programs.

Complete details of the Mid-Atlantic Fruit and Vegetable Convention are now available along with pre-registration forms on the web site of Rutgers Cooperative Research & Extension of Gloucester County at <http://gloucester.rcrc.rutgers.edu>. Information will also be mailed, but is immediately available by contacting Jerome L. Frecon at 856-307-6450 or Bill Tietjen at 908-475-6505.

Theme: Adapting to Change – Sustainability for Your Land and Business 2006

Tuesday morning – January 31 - Wine Grape – Empire Room C & D

Chair - Mark Chien, Wine Grape Agent - Penn State University Cooperative Extension.

9:00 a.m. Secondary Rots on Wine Grapes - Dr. Turner Sutton, North Carolina State University.

9:45 a.m. Experiences with Secondary Rots in Pennsylvania - Dr. Jim Travis, Pennsylvania State University.

10:15 a.m. Move to Aztec and Nigerian Room

10:30 a.m. Trends and Changes in Marketing - Jane Eckert, Eckert AgriMarketing.

12:00 p.m. Adjourn to Lunch in Great Lobby and Monarch Lobby, or other restaurants in Hotel.

Tuesday afternoon – January 31 - Wine Grape – Empire Room C & D

Chair – Dr. Joe Fiola, University of Maryland Cooperative Extension.

1:30 p.m. Grower Panel on Canopy Management Panel Moderator – Dr. Gary Pavlis, Rutgers Cooperative Research and Extension.

Pennsylvania and Maryland Growers to be announced

Bill Heritage – Heritage Winery and Vineyards, NJ

2:30 p.m. Show and Tell - Industry Representatives

2:45 p.m. Weed Control in Bearing Vineyards - Dr. Bradley Majek, Rutgers Cooperative Research and Extension.

3:15 p.m. Disease Control Strategies for Wine Grapes in North Carolina - Dr. Turner Sutton.

3:45 p.m. Weed Sprayer Calibration - Dr. Bradley Majek.

4:15 p.m. Adjourn

NEW JERSEY PESTICIDE APPLICATOR UNITS WILL BE OFFERED AT THE COMPLETION OF THESE SESSIONS

4:15 p.m. Board of Directors Meeting – New Jersey State Hort Society - Cocoa Suite

6:00 p.m. Growers Reception

6:45 p.m. Annual Fruit and Vegetable Growers Dinner – Buffet Dinner, recognitions, awards, and musical entertainment (separate ticket required – see registration form).

Submitted by Jerome L. Frecon, Agricultural Agent. □

2006 Mid-Atlantic Fruit and Vegetable Convention

January 31, February 1, 2, 2006
Hershey Lodge and Convention Center,
Hershey, PA

There are concurrent sessions for tree fruit, small fruit, wine grapes, vegetables, farm management, labor, and marketing. One of the keynote speakers in the Tree Fruit session is Ms. Allison DeMaree, Cornell University Cooperative Extension, who will present the George Goodling Memorial Lecture on changing from processing to fresh market apple production. Ms. DeMaree will also discuss labor management on Thursday morning. Dr. Carlos Crisosto, University of California, post harvest physiologist, will present the Ernest Christ Memorial lecture "Ways to improve Peach Sales and Consumption". He will also speak on Thursday morning on "Preconditioning Protocol: A New Postharvest Handling System".

Pennsylvania and New Jersey pesticide credits and units will be available for many of the sessions for pesticide applicators. This year's trade show will feature approximately 170 vendors and exhibitors. For fruit growers, the New Jersey State Horticultural Society, State Horticultural Association of New Jersey, and the National Peach Council will be holding their annual meetings.

The Hershey Lodge and Convention Center is a great place to meet. The beautiful lodge with its many restaurants and entertainment facilities is a great place to take the family. The most important feature of this meeting is to meet and socialize with fruit and vegetable growers from five Mid-Atlantic states and many other areas of the eastern United States. The fruit and vegetable grower's banquet will be held on Tuesday evening with various grower receptions and social events.

Preregistration information is available by contacting Jerome L. Frecon at 856 307-6450 Ext 1 or Bill Tietjen at 908-475-6505. Information is also available at the home page of Rutgers Cooperative Research & Extension of Gloucester County at <http://gloucester.rcr.rutgers.edu>. All forms can be printed. Registration can be taken at the door but there is a significant saving to be made by preregistration. The following are the details of the tree fruit and small fruit sessions.

Tree Fruit Program

Theme: Adapting to Change – Sustainability for Your Land and Business 2006

TUESDAY MORNING - January 31, 2006

Tree Fruit - Aztec Room

9:00 a.m. Invocation

9:05 a.m. SHAP President's Address - Mr. Dave Wenk,
Three Springs Fruit Farm Pa.

9:15 a.m. *George Goodling Memorial Lecture* - Adapting to Change: Moving from processing to fresh market - Ms. Allison DeMaree, Cornell University Cooperative Extension.

10:00 a.m. Industry show & Tell

10:15 a.m. Move to Aztec and Nigerian Room

10:30 a.m. Plenary Session - Farm Bureau Update - Trends and Changes - Ms. Jane Eckert, Eckert AgriMarketing.

12:00 p.m. Luncheon Buffet - Great Lobby and Confection Lobby (cash).

TUESDAY AFTERNOON - January 31, 2006

Tree Fruit - Aztec Room

1:30 pm Making sure your respirator fits - Dr. Dennis Murphy, Penn State Univ.

2:00 pm Internal Fruit Feeders Update - Dr. Greg Krawczyk, Penn State Univ.

2:30 pm Industry Show & Tell

2:45 p.m. Mid-Atlantic Fruit Industry Overview and future - Mr. John Rice, Rice Fruit Company; Dr. Rob Crassweller, Penn State Univ.

3:15 p.m. Fresh Slice in the future - Mr. Steve Cygan, Appealing Fruit, PA.

3:45 p.m. Adjourn

NEW JERSEY PESTICIDE APPLICATOR UNITS WILL BE OFFERED AT THE COMPLETION OF THESE SESSIONS

4:15 p.m. Board of Directors Meeting – New Jersey State Hort Society - Cocoa Suite.

6:00 p.m. Growers Reception

6:45 p.m. Annual Fruit and Vegetable Growers Dinner – Buffet Dinner, recognitions, awards, and musical entertainment (separate ticket required – see registration form).

WEDNESDAY MORNING - February 1, 2006

National Peach Council - Aztec Room

9:00 a.m. *Understanding Peach Rusty Spot

Epidemics: Optimizing Management and Implementation of Biorational Control - Dr. Norman Lalancette, Rutgers Cooperative Research and Extension.

9:30 a.m. Thinning Peaches - Dr. Richard Marini, Penn State Univ.

10:00 a.m. *Ernie Christ Memorial Lecture* - Ways to Improve Peach Sales and Consumption Dr. Carlos Crisosto, UC Davis.

10:45 a.m. Industry Show & Tell

11:00 a.m. Peach Insect Control in the Post-Guthionera - Dr. Peter Shearer, Rutgers Cooperative Research and Extension

11:30 a.m. National Peach Council Business Meeting - Mr. John Peters – President and Mr. Charles Walker, Executive Director, National Peach Council.

12:00 p.m. Luncheon Buffet - Great Lobby and Confection Lobby (cash).

SEE MID-ATLANTIC CONVENTION ON PAGE 6

WEDNESDAY AFTERNOON - February 1, 2006

National Peach Council - Aztec Room

- 1:30 p.m. Preconditioning Protocol: A New Postharvest Handling System - Dr. Carlos Chrisosto, UC Davis.
- 2:15 p.m. Industry Show & Tell
- 2:30 p.m. Speaker form Penn State** Core Presentation
- 3:00 p.m. Handling Columnar & Pillar Peach Trees - Dr. Steve Miller, USDA – ARS, Kearneysville, WV
- 3:30 p.m. Peach Grower IPM Strategies: Mr. Dean Polk, Rutgers Cooperative Research and Extension, moderator; Mr. Doug Zee, Jr., NJ, Mr. Henry Frecon, PA, & Mr. Ed Gavanta, NJ.

NEW JERSEY PESTICIDE APPLICATOR UNITS WILL BE OFFERED AT THE COMPLETION OF THESE SESSIONS

4:30 pm Annual Meeting of the NJSHS – Tower Suite

THURSDAY MORNING - February 2, 2006

Tree Fruits - Aztec Room

- 9:00 a.m. Factors influencing male oriental fruit moth movement patterns in Pennsylvania apple and peach crops - Mr. Nic Ellis, Penn State Univ.
- 9:30 am Club varieties: A view from the outside - Mr. Matt Harsh, Penn State Univ.
- 10:00 am Industry Show & Tell
- 10:15 a.m. Apple Rootstock Tag Team Report - Drs. Rob Crassweller & Jim Schupp, Penn State Univ.
- 11:00 a.m. Mid-Atlantic Grower Experience with Honeycrisp - So Far - Dr. Tara Baugher, moderator; Mr. Dan Boyer, Mr. Chris Baugher, Mr. Evan Milburn, Mr. Joe Conte, NJ.
- 12:00 pm Luncheon Buffet - Great Lobby and Confection Lobby (cash).

RAMP Session - Trinidad Room

- 9:00 am *Orchard soil remediation - Mr. Jerry Frecon, Rutgers Cooperative Research & Extension
- 9:30 am *After Four Years of RAMP: Can we Manage Apple Pests with Just Reduced Risk Tactics? - Dr. Larry Hull
- 10:15 am Industry Show & Tell
- 10:30 a.m. *Biological Control in Apple & Peach Using Reduced Risk Insecticides & Change In the Pest Complex Over Time Dr. David Biddinger, Penn State Univ.
- 11:00 a.m. Economic of RAMP Programs - Dr. Jay Harper, Penn State Univ.
- 11:30 a.m. *What Have We Learned about SmartFresh - Dr. Nate Reed, Agro Fresh.
- 12:00 pm Luncheon Buffet - Great Lobby and Confection Lobby (cash)

THURSDAY AFTERNOON - February 2, 2006

Tree Fruit - Aztec Room

- 1:30 p.m. ** Proper Personal Protection Equipment - Ms. Pat Hasting, Rutgers Cooperative Research & Extension.

2:00 p.m. Integrated Fruit Production of Apples in Rio Grande do Sul, Brazil - Dr. Christopher Walsh, Univ. of MD.

2:30 p.m. *Borer Biology and Control - Dr. Tracey Lesky, USDA – ARS, Kearneysville. WV

3:00 p.m. *Summer Disease Control in Apples and Pears - Dr. Jim, Travis, Penn State Univ.

3:30 pm Adjourn

NEW JERSEY PESTICIDE APPLICATOR UNITS WILL BE OFFERED AT THE COMPLETION OF THESE SESSIONS

2006 Mid-Atlantic Fruit and Vegetable Convention

Small Fruit Program

Theme: Adapting to Change – Sustainability for Your Land and Business 2006

Wednesday Afternoon – February 1, 2006

Small Fruit – Magnolia Room ABC

Chair - TBA

1:30 p.m. Fumigants for Small Fruit: What Are the Options? Victor Lilley, VP Reddick Fumigants, Inc., Williamston, North Carolina.

2:00 p.m. Blueberry Nutrition: Where were we and where are we going? Dr. Gary Pavlis, Rutgers Cooperative Research and Extension.

2:30 p.m. Blueberry Nutrition in Organic Systems, Dr. Elsa Sánchez, Penn State University.

3:00 p.m. Industry Show and Tell

3:15 p.m. Cover Crops for Long-Term Success with Berries, Dr. Vern Grubinger, University of Vermont.

4:00 p.m. Weed Control in Strawberries, Dr. Brad Majek, Rutgers Cooperative Research and Extension.

4:30 p.m. Adjourn

4:30 p.m. Annual Meeting of the NJSHS – Tower Suite

Thursday Morning – February 2, 2006

Small Fruit – Magnolia Room ABC

Chair - TBA

9:00 a.m. Plasticulture Strawberries: What We're Learning. Grower Panel: Ed Weaver, Weaver's Orchard, Morgantown, PA; Scott Walker, Jersey Asparagus Farms, Pittsgrove, NJ; Myron Kressman, Traughers Farm Market, Kintnersville, PA; Tim Brown, Brownvalley Farms, Littlestown, PA. Panel moderator: Scott Guiser.

9:30 a.m. Plasticulture Strawberries: Grower Panel: (cont.)

10:00 a.m. Industry Show and Tell

10:15 a.m. Strawberry Cultivars: What the Future Holds. Dr. Kim Lewers, USDA-Beltsville.

11:00 a.m. Diversifying Further: Currants, Gooseberries, Elderberries and Aronia. Steve McKay, Cornell Cooperative Extension.

11:30 a.m. (cont.)

12:00 p.m. Luncheon Buffet - Great Lobby and Confection Lobby (cash)

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Calendar of Events

December 19, 2005 - In Depth Fruit School on Intense Orchard Management Systems, Adams County National Research Center, Gettysburg, NJ. Contact: Tara Baugher 717-334-6271 ext. 314

January 4-6, 2006 - North American Berry Conference - part of Southeastern Fruit and Vegetable Conference, Savannah International Trade and Convention Center, Savannah, GA. Contact: Charles Hall 877 994-3824, www.nasga.org.

January 10, 11 and 12, 2006 - New Jersey Vegetable Growers Convention (Includes small fruit sessions), Borgata Hotel and Casino, Atlantic City, NJ. Contact: Phil Traino 856-985-4382, www.njveggies.org.

January 18, 2006 – Pruning Workshop – Naylor Wine Cellars, Stewartstown, PA – 9 a.m. to noon. A pruning workshop geared towards commercial wine growers. Slide presentation and field demonstrations of how to prune commercial grape training systems. The Registration fee is \$15. Please contact Mark Chien for more information and registration at 717-394-6851. Directions at <http://www.naylorwine.com/>.

January 31, February 1 and 2, 2006 - Mid-Atlantic Fruit and Vegetable Convention and Trade Show, Hershey Lodge and Convention Center, Hershey, PA. Contact: J.L. Frecon 856-307-6450 ext. 1, <http://gloucester.rcrc.rutgers.edu>.

February 22, 23, 24, & 25, 2006 – Mid-Atlantic Direct Marketing Conference, Sheraton Hotel, Reading, PA. Go to Mid-Atlantic Direct Marketing Assoc. Web site for details: <http://www.madmc.com/>.

February 26, 27, 28 & March 1, 2006 – 49th Annual Educational Conference of the International Dwarf Fruit Tree Association, Hershey Lodge and Convention Center, Hershey, PA, <http://www.idfta.org/>.

March 11, 2005 – Grape Expectations – A Viticulture and Enological Symposium, Forsgate Country Club, Monroe Twp., NJ. A full day of viticulture and enology topics focusing on practical aspects of wine growing in New Jersey. Mystery wine and awards for NJ wines are presented. For more information and registration, please contact Dr. Gary Pavlis at (609)-625-0056.

March 15, 2006 - New Grape Grower Workshop in association with Wineries Unlimited. Host Resort, Lancaster, PA. 8 a.m. to 5 p.m. This intensive, full-day overview is directed at people who have just started a vineyard or plan to start a commercial vineyard in the Mid-Atlantic regions. It is team taught by Dr. Joe Fiola (U of Md.), Mark Chien (Penn State) and Fritz Weaver (VA Tech). It covers all topics associated with developing and operating a commercial vineyard including site selection, grape market, vineyard economics, equipment and supplies, site preparation, varieties and rootstocks, trellis systems, disease, pest and weed control and management into the first year. Registration fee is \$135 and includes lunch, breaks and handouts. You may register through Penn State Coop Ext. Contact Mark Chien at 717-394-6851 for more information and registration.

March 16, 2006 – South Jersey Fruit Meeting (All day) at the Gloucester County Office of Government Services - Auditorium, 1200 N. Delsea Drive. Clayton, NJ. Contact: Jerome L. Frecon 856-307-6450 ext 1 for details. <http://gloucester.rcrc.rutgers.edu>.

THURSDAY AFTERNOON FROM
PAGE 6

Thursday Afternoon – February 2, 2006 Small Fruit – Magnolia Room ABC

Chair - TBA

1:30 p.m. Strawberry Pathology - What's New? Dr. Bill Turechek, USDA-ARS, Beltsville, MD.

2:00 p.m. Reducing Blackberry Winter Damage and Expanding Production to Colder Areas of the Mid-Atlantic, Dr. Fumio Takeda, USDA-ARS, Kearneysville, WV.

2:30 p.m. Bramble Borers: Life Cycles and Management, Dr. Doug Pfeiffer, Virginia Tech.

3:00 p.m. New Chemical Control Options in Berry Production, Ms. Edith Lurvey, IR-4.

3:30 p.m. Worker Protection from Small Fruit Pesticides, Dr. Kerry Richards, Penn State University.

NEW JERSEY PESTICIDE APPLICATOR UNITS WILL BE OFFERED AT THE COMPLETION ON THESE SESSIONS.

Submitted by Jerome L. Frecon, Agricultural Agent. □

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PLANT & PEST ADVISORY

FRUIT EDITION - CONTRIBUTORS

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