

# PLANT & PEST ADVISORY

FRUIT EDITION \$1.50

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## JerZee Orchards Receives Governor's Cup at 2006 NJ Peach Festival

*Jerome L. Frecon, Agricultural Agent*

**E**ighty six entries were on display in this year's commercial pak competition. We had three new farms but unfortunately none from Cumberland, Camden and Atlantic Counties. John Boy was the most common variety but there were some beautiful entries of Bellaire and Topaz that won many of the prizes. We have an increasing number of entries of white peaches – 12. Most were White Lady with two entries of Klondike. Nectarine entries were predominantly Summer Beaut with two Sunglo.

Doug Zee Jr., owner of JerZee Orchards near Richwood, won Best of Show with his 2 ¼ inch in diameter ½ bushel box of Bellaire. New Jersey. Secretary of Agriculture Charles Kuperus presented Mr. Zee the Governor's Cup on the main stage on Friday evening. Helping give out the awards were three District three legislators; State Senator Steve Sweeney who is also Gloucester County Freeholder Director, Assemblymen Doug Fisher who is chair of the Assembly Ag and Natural Resources Committee, and Assemblymen John Burzichelli of Paulsboro. Rich Neuweinhaus, President of the New Jersey Farm Bureau, Dr Zane Helsel of Rutgers Cooperative Extension and Gloucester County Freeholders; Bob Damminger, Bill Krebs and Frank Demarco also helped. Mr. Zee and other award winners were presented their plaques, and other awards on stage in front of a crowd of about 500 people.

Mr. Zee's award-winning box was selected at random off the packing line at the Eastern Pro Pak plant in Glassboro where his fruit is marketed under the Jersey Fruit label. He received the Governor's Cup with a score of 92 points as judged by Premium Jersey Fresh Judges of the New Jersey Department of Agriculture. The competition is coordinated by me. The scores are always very close. We've had 10 different winners in the past ten years which substantiates the fairness of the selection and judging.

The New Jersey Peach Festival has been held annually the past 24 years as the symbolic kick-off of the New Jersey Peach season, one of New Jersey's largest and most important agricultural crops. The New Jersey Peach Festival is the official state peach festival. Amber Hoolahan was also selected New Jersey Peach Queen to represent the industry at various public relations and promotion functions throughout 2006 and 2007.

SEE GOVERNOR'S CUP ON PAGE 2

CONTINUED FROM PAGE 1

The following is a complete listing of the winners of the entries in the commercial peach pack competition:

**Commercial Peach Pak Competition**

**Specialty Category- Unique types of peaches to expand market demand**

**Largest peach**

- 1<sup>st</sup> Place, Zee Orchards, Richwood, 1.12 lbs.
- 2<sup>nd</sup> Place, JerZee Orchards 1.10 lbs.
- 3<sup>rd</sup> Place, Al. L. Gaventa Sons 1.05 lbs.

**White Fleshed Peaches**

- 1<sup>st</sup> Place, Circle M. Farms, Mullica Hill, Circle M. Farms label- This box was also best of this Specialty Category
- 2<sup>nd</sup> Place, WmSchober Sons, Monroeville, Wm Schober Sons label
- 3<sup>rd</sup> Place, Duffield Farms, Sewell

**Nectarines White or Yellow Fleshed**

- 1<sup>st</sup> Place, Circle M Farms, Mullica Hill, Circle M Farms label
- 2<sup>nd</sup> Place, Mt Pleasant Orchards, Richwood, Mt Pleasant Orchards label
- 3<sup>rd</sup> Place, JerZee Orchards, Richwood, Jersey Fruit label

**Select Category – Peaches that were hand selected or packed for the competition**

**2 ¼ inches in diameter pak**

- 1<sup>st</sup> Place, Mt Pleasant Orchards, Richwood, Mt Pleasant label
- 2<sup>nd</sup> Place, Zee Orchards, Richwood, Jersey Fruit label
- 3<sup>rd</sup> Place, Holtzhauser Farms, Mullica Hill, Holtzhauser Farms label

**2 ½ inch diameter pak**

- 1<sup>st</sup> Place, Mt Pleasant Orchards, Richwood, Mt Pleasant Orchards label
- 2<sup>nd</sup> Place, Zee Orchards, Richwood, Jersey Fruit label
- 3<sup>rd</sup> Place, Holtzhauser Farms, Mullica Hill, Holtzhauser Farms label

**2 ¾ inch diameter pak**

- 1<sup>st</sup> Place, Wm Schober Sons, Inc, Monroeville, Wm Schober Sons Orchard label -This box was also best of this Select Category
- 2<sup>nd</sup> Place, Doug Zee, Richwood Jersey Fruit label
- 3<sup>rd</sup> Place, Holtzhauser Farms, Mullica Hill, Holtzhauser Farms label

**Commercial Category – Peaches that were selected at random by Agricultural Agent or staff of Rutgers Cooperative Extension from lots sold to retail stores**

**2 ¼ inches in diameter pak**

- 1<sup>st</sup> Place, JerZee Orchards, Richwood – Jersey Fruit label  
This pak was also best in this category and as a result it is Best of Show and received Governors' Cup
- 2<sup>nd</sup> Place, A.L. Gaventa Sons, Logan Township, N.J Jersey Fruit label.
- 3<sup>rd</sup> Place, Summit City farms, Glassboro, N.J. Jersey Fruit label

**2 ½ inch in diameter pak**

- 1<sup>st</sup> Place, Zee Orchards, Richwood , Jersey Fruit label
- 2<sup>nd</sup> Place, JerZee Orchards, Richwood, Jersey Fruit label
- 3<sup>rd</sup> Place, Gala Orchards, Elmer Jersey Fruit label

**2 ¾ inch in diameter pak**

- 1<sup>st</sup> Place Heilig Orchards, Richwood, Jersey Fruit label
- 2<sup>nd</sup> Place Zee Orchards, Richwood, Jersey Fruit label
- 3<sup>rd</sup> Place Marino Bros, Swedesboro, Sun Valley Orchards label

This competition is coordinated by Jerome L. Frecon Agricultural Agent with Rutgers Cooperative Extension of Gloucester County and sponsored by the New Jersey Peach Festival Association of New Jersey; Chris and Jenna Smith Co Coordinators

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## Calendar of Events

**August 3, 5:00pm – A Behind the Scenes Look at Managing a Large CSA, Honey Brook Organic Farm, Pennington, NJ.** To register: call NOFA-NJ at (609) 737-6848 or email mazzara@nofanj.org. For directions: [www.honeybrookorganicfarm.com](http://www.honeybrookorganicfarm.com).

# Skin Discoloration of Peaches

Jerome L. Frecon, Agricultural Agent

Peach skin discoloration is an old problem that has been around for 25 years. While there is no direct cause of skin discoloration it is related to a number of factors in the growing, harvesting and handling of the fruit. Skin discoloration is also known as inking, streaking, purpling, and blackening of peaches. This disorder can show up quickly, or up to 48 hours after handling, packing, and in storage. Clemson University recommends a test to accelerate skin discoloration by placing suspect fruit in airtight, high humidity containers at 110°F for 4 hours. Unfortunately, if it appears, the lot of fruit should be discarded and certainly not shipped.

**Cultivars:** Early maturing cultivars seem to be more sensitive to inking. Those cultivars with a dark red, or purplish red overcolor seem to be more prone to inking. Some of the low acid white-fleshed cultivars with the pink purplish over color appear susceptible. Skin discoloration can also appear on cultivars that are very firm. Some are left on the tree too long thinking the flesh will soften but instead the skin softens and any abrasion results in increased skin discoloration. One might be concerned about planting these cultivars but in many seasons they show no skin discoloration.

**Rainfall or irrigation before and during harvest:** *The 2006 Southeastern Peach, Nectarine, and Plum Management Guide* states, "Skin discoloration can be initiated by abrasion or contamination up to 20 days before harvest". I have observed skin discoloration on fruit exposed to irrigation from well water, spray water or irrigation, pond water high in contaminants. I am also convinced that rainfall before and during harvest can be related to skin discoloration. We occasionally have pollutants in the atmosphere that may contaminate the rainfall. Harvesting and handling just after or during a rain or irrigation would exaggerate the problem. I recently observed a grower irrigating Klondike peaches a few hours before the first harvest. This is a questionable practice in my mind, particularly with this variety because it is so dark.

**Abrasions during Harvesting, Handling and Packing:** Research at Clemson University, University of California, and Rutgers University has demonstrated that any operation causing peaches to rub, roll, or physically abrade against one another can result in discoloration. Discoloration can also be triggered by iron levels in excess of 10 ppm in the hydrocooler, hydrobrusher and dump tank, and leachate from latex-rubber drying rollers,. Drying rollers, especially new ones, should be washed in detergent and rinsed well before installing. Polyurethane drying rollers have proven superior to latex rollers for maintaining fruit quality. If any brushers or rollers are

turning too rapidly they can injure the fruit resulting in increased skin discoloration. Leaving fruit too long in the brusher can cause abrasions and skin discoloration. If the packing and grading operation is suspect take fruit off at various locations to monitor for skin discoloration. Even the water pressure pouring down on sensitive fruit can cause abrasions rendering the fruit more susceptible to skin discoloration.

Harvesting crews must use good sanitation practices when picking. Harvest bags, crates, and bins should be clean. Many growers feel they have fewer abrasions in plastic bins and more contamination in wood. Minimize exposure of the fruit to dust. Consider smoothing orchard roads to avoid excessive bumping of the fruit in transit to the packinghouse. Use the best hauling and handling equipment to avoid bruising.

**Dump Tank Water:** The water used in hydrocoolers, hydro brushers, and dump tanks should be monitored to keep water at or near a pH of 7.0. Water at a pH of 4.0 to 6.0 has caused problems with discoloration and iron levels. Water that is high in iron (above 10 ppm), copper, or aluminum also tends to increase inking problems. Iron is one of the most frequent contaminants. *The 2006 Southeastern Peach, Nectarine and Plum Management Guide* recommends maintaining chlorine levels of 25-50 ppm at pH 6.5-7.5. They suggest to raise pH use Decco 239 or pH Rise; to lower pH use Decco 312 Buffer. At a pH above 6.5, iron is not a risk factor, as it converts to a harmless, insoluble state between pH 6.2-6.5. If you have pH problems, use a high-grade swimming pool chlorine that contains calcium hypochlorite. Water at pH 4-6 is more prone to discoloration. At a pH less than 5.2, iron exists in a soluble, discoloration-prone ferrous state (Fe+2).

Make sure the equipment using water is not rusty. The water should be changed regularly to prevent the buildup of metal residues. If your water source is naturally high in iron, consider switching your source or install a filtration system to remove the iron.

**More on Contaminants:** Research in California has shown that contaminants used during the growing season can increase the likelihood of inking. Avoid the use of foliar applications of materials that have heavy metals during the final swell period of fruit development. Avoid spraying any foliar nutrients that contain heavy metals while fruit is on trees. Some fungicides may have heavy metal contaminants.

If using ammonia refrigerant, make sure there are no leaks. Peaches can be adversely affected by ammonia (NH<sub>3</sub>) levels under 1 ppm although humans cannot detect concentrations that low. Sulfur dioxide can also be related to skin discoloration.

During some growing season skin discoloration is never a problem even on the most susceptible varieties but annually I receive calls from growers in diverse locations in southern New Jersey that have problems with this troubling disorder. □

# ReTain® for PYO Apple Blocks and Summer Apple Considerations

Win Cowgill, Agricultural Agent

ReTain® is a harvest management tool that slows the maturation process. It is an excellent stop drop material that can delay fruit maturity from 7-10 days and give growers a longer picking window on many cultivars. ReTain<sup>o</sup> works by retarding the development of ethylene, the chemical that causes ripening. ReTain<sup>o</sup> will increase fruit firmness, decreased watercore and allow for longer cold storage. ReTain® may also indirectly enhance fruit size and color by allowing the fruit to remain on the tree longer.

The downside is that it will affect fruit quality in that it delays maturity and the onset of sugar development, which will affect eating quality. This is especially true in apple blocks that will be harvested for PYO and apple varieties harvested prior to Macintosh such as Paulared and Gala. A full rate of Retain on Gala cultivars may delay maturity too long on this cultivar to hit the normal marketing window.

New Jersey growers focus management strategies on harvesting a crop of optimum fruit quality. Consumer demand, market, storage requirements and labor availability all influence harvest decisions. One tool that allows for increased flexibility in management decisions is the ReTain<sup>o</sup> Plant Growth Regulator from Valent BioSciences.

To obtain some of the stop drop benefits and fruit firmness enhancements on summer cultivars we have observed some growers using Retain applied at 1/2 the label rate on JerseyMacs with good success. Retain was applied at the normal 30 days before anticipated harvest following all other label directions. At the Rutgers Snyder Farm we used Retain for many years at one half rate on Gala cv. Treco#2 without delaying the maturity excessively and gaining fruit firmness. Fruit was able to hang and additional few days gaining color.

For PYO blocks growers may consider treating part of a block (cultivar) with Retain and using NAA for stop drop on the other half to manage the harvest window.

If you have a specific question on use of ReTain feel free to contact me directly at [cowgill@aesop.rutgers.edu](mailto:cowgill@aesop.rutgers.edu). □

# Managing Apple Harvest with ReTain® in 2006

Win Cowgill, Agricultural Agent

This has been a wet, then dry, and now one of the hottest growing seasons on record in Northern New Jersey. Apple harvest is running a few days earlier than the historical norms and the current heat is pushing it earlier. Summer apples are being harvested now (Pristine, Sunrise and Redfree the end of the week). At the Rutgers Snyder Farm we picked Pristine last week and Sunrise today. Redfree is not quite ready for harvest; it usually comes in with Paulared for us. All of these apples have excellent eating quality and make good additions for direct sale markets.

With this heat we have had irrigation running all this week on both young and old trees.

At this time I anticipate that normal harvest dates (or a few days earlier depending on heat) will continue to hold for the Gala cultivars and Macintosh, early September for us in Hunterdon County.

New Jersey growers focus harvest management strategies for optimum fruit quality. Consumer demand, market, storage requirements and labor availability all influence harvest decisions. One tool that allows for increased flexibility in management decisions is the Retain® Plant Growth Regulator from Valent BioSciences.

Now is the time to consider the use of Retain for those cultivars this season.

Retain must be applied at least 3-4 weeks before anticipated harvest.

Retain is a harvest management tool that slows the maturation process. It is an excellent stop drop material that can delay fruit maturity from 7-10 days and give growers a longer picking window on many cultivars. Retain works by retarding the development of ethylene, the chemical that causes ripening. Retain will increase fruit firmness, decreased watercore and allow for longer cold storage. Retain may also indirectly enhance fruit size and color by allowing the fruit to remain on the tree longer.

**Note #1 Gala strains:** - the full rate of Retain may delay harvest too much to tap the wholesale window and even the half rate will delay maturity slightly. For some growers it is a tradeoff for the absolute early market vs. the ability with Retain to hang the fruit a bit longer to get color and size. For the PYO market Retain is a wonderful tool on Gala and most other cultivars. At the Rutgers Snyder Farm we have used Retain for three years at one half rate on Gala cv. Treco#2 without delaying the maturity excessively and gaining fruit firmness. *Consider using 1/2 rate of Retain on Gala at 3 weeks before anticipated harvest. For the Rutgers Snyder Farm in Hunterdon County this will be about August 5.*

SEE RETAIN ON PAGE 5

**Note #2 – Macintosh-** For Macs we are recommending going back to the traditional timing for Retain on Macs. Dr. Terence Robinson has suggested Hudson Valley growers apply Retain 4 weeks prior to the normal harvest date for McIntosh this year based on research and observations last year. Dr. Robinson has estimated that the window for applying Retain to McIntosh in southern Hudson Valley blocks might open around August 10, which would be Aug 5-10 in Northern New Jersey. McIntosh is a high ethylene producing variety and as such does not always give the most consistent results with Macs. Our experience in New Jersey is that Retain reduces pre-harvest drop on McIntosh from 10-30%.

**General Comments on Retain**

The active ingredient is a natural occurring product aminoethoxyvinylglycine (AVG), which is produced by fermentation. The fermentation process required to produce AVG is very difficult and very expensive. As a result, Retain retails for \$200 - \$240 per acre. Because of this, Retain should only be used in high value blocks with large crops of unblemished fruit.

Fruit treated with Retain can be picked during the normal harvest period for enhanced retention of firmness in regular cold storage, or harvest may be delayed, allowing the fruit to continue to grow and develop red color for an extended time.

Research also indicates that stem-end split (SES) and internal ring crack (IRC) may be reduced on susceptible varieties, such as Gala and Fuji, with the use of Retain. Although these disorders will not be eliminated with its use, Retain reduces the stress fluctuations that are thought to cause these disorders.

Retain must be applied three to five weeks prior to anticipated harvest to be effective, therefore it is essential growers carefully project ripening dates of each individual block where they plan to use Retain this season.

**Note #3 -Retain is less effective** when applied to drought and heat stressed trees. Keep this in mind when deciding when to treat and which blocks to treat.

**Important considerations to follow with Retain® applications in New Jersey**

- Use the full rate of Retain® (1 pouch or 333 grams/Acre of formulated product) with an organosilicone surfactant at 0.05% to 0.10 % (v/v).
- ONLY use one of the approved organosilicone surfactants such as: Silwet L77 at 6.5-13 fluid ounces per 100 gallons, or Sylguard 309 at 6.5-13 fluid ounces per 100 gallons. When high temperatures prevail, the lower rate of surfactant is recommended.
- Apply 3-4 weeks before anticipated harvest (21 day PHI).

- Retain® should be applied with a sufficient amount of water to ensure thorough wetting of the fruit and foliage while avoiding spray run-off. Adjust water volume based on tree size and spacing. Do not apply with alternate row spraying.
- For optimum results apply during periods of slow drying weather conditions. No rainfall or irrigation should occur within six hours of Retain® application.
- Do not apply Retain® to trees under stress. They may not respond to the benefits of Retain®.
- Do not tank mix Retain® with other agricultural products.
- NAA may be used according to label directions after the use of Retain if very long drop control is desired, or fruit begin to loosen. Be aware that NAA may accelerate fruit maturation.
- The interaction ethephon products with Retain® is not well understood but research continues.

**Note: New Stone Fruit Label for Retain.** Retain has a full label for stone fruits (except cherry) in New Jersey for the 2006 growing season. See the July 23 issue of the Fruit Plant and Pest Advisory for details and or consult the 2006 Retain label. □

# Fruit IPM

Dean Polk, Fruit IPM Agent and David Schmitt, Eugene Rizio, and Atanas Atanassov, Ph.D., Program Associates, Tree Fruit IPM

## Peach

✓ **Oriental Fruit Moth (OFM):** The treatment window for OFM has now closed in southern and central counties. Growers should use trap captures for the rest of the season to determine the need for treatment. Any captures above an average of 6 moths/trap indicates the need for insecticide. Degree day spray timings are as follows, updated since last week:

OFM 3 <sup>rd</sup> Generation Application and Insecticide Type		
County Area	Standard Insecticides	Intrepid
Southern	1 <sup>st</sup> past, 2 <sup>nd</sup> trt past	1 <sup>st</sup> trt past, 2 <sup>nd</sup> past
Central	1 <sup>st</sup> past, 2 <sup>nd</sup> trt past	1 <sup>st</sup> trt past, 2 <sup>nd</sup> past
Northern	1 <sup>st</sup> past, 2 <sup>nd</sup> trt 8/4-8/6	1 <sup>st</sup> past, 2 <sup>nd</sup> trt 8/2-8/4

✓ **Tufted Apple Budmoth (TABM):** Pressure as indicated by trap counts has risen slightly but overall remains lower than normal. Timings are updated in the table below:

✓ **Catfacing Insects:** Increased plant bug activity was noted last week in many orchards. In addition fresh injury was found on several farms. Intrepid or Spintor will not control catfacing insects so an effective plant bug material should be included. There may still be time on late maturing varieties for O.P.s and Pyrethroids. In blocks less than two to three weeks to harvest, Lannate will provide some control.

✓ **Brown Rot:** Frequent rains last week, coupled with hot, humid weather have increased the brown rot pressure. Reports have come in concerning a lack of shelf life, and much brown rot. Please make sure to use at least 2 COMPLETE Sprays of pre-harvest fungicide in your program. Rhizopus rot is also present in some orchards.

## Apple

✓ **Tufted Apple Budmoth (TABM):** See peach section above.

✓ **Summer Diseases:** Flyspeck symptoms are now appearing in orchards in southern counties. Now that

infections are apparent, the disease will begin ramping up in pressure as spores are now being produced in the orchard as well as on wild hosts. Be sure to maintain coverage and renew with effective materials after 1-2" rain. Summer pruning and keeping the groundcover mowed will also help to prevent new infections by allowing the canopy to dry out quickly. According to research conducted by Dr. Dave Rosenberger (see the July 11<sup>th</sup> edition) Sovran or Captan/Topsin-M combinations offer good residual control while also providing some suppression if applied after an infection. Pristine offered the best residual control.

## Blueberry

As the last of the Elliott are machined, there are few insects and diseases to be concerned with. Leafminers or teepee makers are present, and the second adult generation, or flight, of sharpnosed leafhopper is just starting to increase.

✓ **Leafrollers and Other Leps:** An average of 47% of shoot terminal samples have been positive for larvae. Almost all of these have been leafminer larvae contained in teepee shelters.

✓ **Aphids:** About 20% of aphid samples have been positive and only 5% have been over the 10% infestation level. This is a sharp decline since last week. No large colonies are being seen. Aphids should not be a spray target for the remainder of the season.

✓ **Oriental Beetle:** The adult flight is for all practical purposes, over in all major blueberry growing areas of New Jersey. Growers who had high beetle populations who did not use Admire will have to wait until next year. Beetle larvae are entering their 3<sup>rd</sup> instar stage, and are too big to be susceptible to insecticide treatments. Any thoughts of treating at this late a date would just be a waste of money.

✓ **Anthracnose:** About 11% of fruit samples are positive for anthracnose. A similar frequency of infection is being seen for Alternaria.

✓ **Leaf Tissue Samples:** Collection of leaf samples for fertility analysis began on July 24 and will be complete on August 3 across farms in the IPM program. Anyone taking their own samples should do so this week.

SEE INSECT TRAP COUNTS ON PAGE 7

TABM Timings - Application and Insecticide Type – Brood 2			
County Area	OP's, Carbamates, Spintor, Pyrethroids (Conv.)		Intrepid
	4 alt mid sprays	2 complete sprays	2 complete sprays
Southern	1 <sup>st</sup> – 7/29-31, 2 <sup>nd</sup> – 8/3-4, 3 <sup>rd</sup> – 8/9-11	1 <sup>st</sup> – 7/31-8/2, 2 <sup>nd</sup> – 8/12-14	1 <sup>st</sup> – 8/2-4, 2 <sup>nd</sup> – 8/12-14
Central	1 <sup>st</sup> – 7/28-29, 2 <sup>nd</sup> – 8/2-3, 3 <sup>rd</sup> – 8/7-9	1 <sup>st</sup> – 7/30-8/1, 2 <sup>nd</sup> – 8/10-12	1 <sup>st</sup> – 8/1-3, 2 <sup>nd</sup> – 8/10-12
Northern	1 <sup>st</sup> – 8/5-6, 2 <sup>nd</sup> – 8/12-13	1 <sup>st</sup> – 8/7-8	1 <sup>st</sup> – 8/10-11

# Wine Grape Information

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

Source: Penn State electronic newsletter, July 30, 2006

## PAW Walk Around - Thursday, August 17th from 8:30 a.m. to 4:15 p.m. in Adams County

The Penn State Fruit Research and Extension Center has 2 1/2 acres of 5 year old vineyards. The vineyards are established as research vineyards and contain 5 hybrid and 5 vinifera grape cultivars. Scott Henry, Smart Dyson, VSP and High Wire Cordon trellis systems are demonstrated in the vineyards. The morning session will provide the opportunity to visit vineyard experimental research plots and observe the effectiveness (and failure) of various disease management programs. Botrytis, black rot, downy mildew, powdery mildew and ripe rot are present in the research plots.

### Herbaceousness in Red Wines

One of the big challenges in Eastern wine growing is to get our red wine grape fully ripe. If you have tasted the bell pepper, asparagus, herbal character in red wines then you know what methoxypyrazines tasted like. This chemical is the nemesis to wine makers all over the globe. Interestingly, two forms of MPs are responsible for problems caused by Multi Colored Asian Lady Beetle

and unripe fruit. Neither is very easy to deal with either in the vineyard or the cellar. But if you understand what you are up against, maybe you can solve the problem before it becomes one. Dr. Bruce Zoecklein is the research enologist at Virginia Tech and brilliant at bringing information to wine growers that can really help them make better wine. In his Enology Notes #114 he talks about the issue of methoxypyrazines and strategies to deal with them. In the vineyard, the steps are quite well known but easier said than done, including controlling vegetative growth, soil moisture leaf maturity, fruit exposure to light, regulating crop load and the rate of fruit maturation and uneven fruit ripening.

### Wine Maker Technical Group Heads-up - Please mark the date on your calendar

The next wine maker technical meeting on Wednesday, August 30 will feature Lisa van de Water for VinoTech Napa. Lisa is the former owner of The Wine Lab and she is one of the best wine microbio people in the business. Lisa will talk about the five most serious problems she encounters in wineries during her many decades of experience and elaborate on how to prevent and solve them. The meeting will be at the Lancaster Farm and Home Center. More details to come.

Note: For our friends further south, Lisa will be conducting a wine micro workshop with Dr. Bruce Zoecklein on August 7th at 1 p.m. in Blacksburg, VA. For more details please visit his web site at <http://www.vtwines.info/>.

Submitted by Jerome L. Frecon, Agricultural Agent. □

## Insect Trap Counts

### Tree Fruit Trap Counts – Southern Counties

Week Ending	STLM	TABM-A	CM	AM	OFM-A	DWB	OFM-P	TABM-P	LPTB	PTB
7/8/06	596	1	0		4		4	2	95	1
7/15/06	657	0	2		4		16	1	74	3
7/22/06	1221	3	2		8	27	12	4	50	3
7/29/06	847	3	3		5	28	9	6	57	2

### Tree Fruit Trap Counts – Northern Counties

Week Ending	STLM	TABM-A	CM	AM	OFM-A	DWB	OFM-P	TABM-P	LPTB	PTB
7/8	263	5.4	3.9	N/A	N/A	3.3	9.0	5.1	23.4	4.8
7/15	323	0.8	2.1	N/A	N/A	5.6	7.7	0.5	15.0	5.0
7/22	533	.02	1.2	N/A	N/A	7.8	10.3	0.3	16.3	6.0
7/29	487	1.3	4.0	N/A	N/A	0.3	10.8	1.4	16.9	7.6

### Blueberry Trap Counts – Atlantic County

Week Ending	CBFW	RBLR	OBLR	SNLH	OB	BBM
7/8	0.05	36.1	8.3	0.3	1103	0.35
7/15		5.9	5.7	0.5	479	0.37
7/22		10.0	2.1	0.3	431	0.24
7/29		10.5	1.9	0.04	68.5	0.14

### Blueberry Trap Counts – Burlington County

Week Ending	CBFW	RBLR	OBLR	SNLH	OB	BBM
7/8	0.36	21.1	10.3	1.6	668	0.59
7/15		2.8	2.6	0.8	464	0.62
7/22		1.2	2.4	0.5	284	0.20
7/29		1.1	1.8	2.6	57.5	0.26

Key: CBFW = Cranberry Fruitworm, RBLR = Redbanded Leafroller, OBLR = Obliquebanded Leafroller, SNLH = Sharpnosed Leafhopper, OB = Oriental Beetle, BBM = Blueberry Maggot

FIRST CLASS  
POSTAGE PAID  
PERMIT #576  
MILLTOWN, NJ 08850

NJ AGRICULTURAL EXPERIMENT STATION  
**RUTGERS**  
COOPERATIVE RESEARCH & EXTENSION  
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## PLANT & PEST ADVISORY

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