

Ohio Fruit ICM News

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November 8, Ohio Ag and Hort Human Resource Managers' Forum Franklin County Farm Bureau Hilliard, 10:00 - 2:30. Participation in the Forum is limited to the first 40 registrants and reservations are requested by November 1. Contact MAAHS at 614-246-8286 or by email at maahs@ofbf.org.

November 9-11, Southeast Strawberry Expo, Sunset Beach, NC (near Wilmington). For more information, contact the NC Strawberry Association, 919-542-3687 or ncstrawberry@mindspring.com

November 14, Horticulture High Tunnel Workshop, Fisher Auditorium OARDC Wooster. Join growers, researchers and industry professionals to learn how to use this season extender for field production. We will introduce you to production practices for organic and conventional high tunnels, as well as information about disease and insect pest control, fertility and irrigation practices. The all day event starts at 8:30 a.m. and ends at 6:00 p.m. Cost of the workshop is \$65 and includes a local food luncheon, a tour of the high tunnels at OARDC, trade show and reference materials. Please make checks payable to The Ohio State University and send registration to Small Farm Institute, P.O. Box 488, Coshocton, OH 43812. **Registration for the High Tunnel Workshop is due November 1, 2006.** Please contact Leah Miller, Director of The Small Farm Institute, at 740-545-6349 or leah@smallfarminstitute.org for more information.

December 5-7, Great Lakes Fruit, Vegetable and Farm Market EXPO. DeVos Place, Grand Rapids, Mich, www.glexpo.com.

December 5-8, Cider Makers Short Course Geneva NY. For more information contact Ian Merwin at 607-255-1777 or by email at im13@postoffice8.mail.cornell.edu.

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January 7-9, Wisconsin Fresh Fruit and Vegetable Conference, Olympia Resort and Conference Center, Oconomowoc, www.wisconsinfreshproduce.org

January 8-9, Kentucky Fruit and Vegetable Conference and Trade Show, Holiday Inn North, Lexington, KY. Contact John Strang 859-257-5685; e-mail jstrang@uky.edu

January 11-13, Illinois Specialty Crop and Agritourism Conference Crown Plaza Hotel, Springfield IL. For more information contact Rick Weinzierl, 217-244-2126

January 15-17, Ohio Fruit and Vegetable Growers Congress, Ohio Direct Agricultural Marketing Conference, Mid American Human Resource Conference and National Bramble Conference, Greater Columbus Convention Center.

January 25-28, Southern Sustainable Agriculture Conference. The Galt House Hotel and Suites, Louisville, Ky. For more information (678) 494-0696.

January 29, Beginning Commercial Apple Production Workshop. Indianapolis. Attendees must register for the Horticultural Congress, but there is no additional fee for the workshop. For more information, contact [Peter Hirst](mailto:Peter.Hirst@hort.purdue.edu), 765-494-1323 or see <http://www.hort.purdue.edu/hort/ext/hortcongress/ihc2007.html>.

January 29-31, Indiana Horticultural Congress and Trade Show, Indianapolis.

January 30-February 1, Mid-Atlantic Fruit & Vegetable Convention. Hershey Lodge & Convention Center, Hershey PA

February 6, Southern Illinois Tree Fruit School, Holiday Inn, Mt. Vernon, Illinois. For more information contact Elizabeth Wahle, 618-692-9434.

February 9-12, North American Strawberry Growers Association Strawberry Symposium. Ventura, California. For more information <http://www.nasga.org/>.

February 12-13, Ohio Grape-Wine Short Course, Shisler Conference Center at OARDC in Wooster, OH.

February 14-15, Empire State Fruit and Vegetable Expo Syracuse, N.Y. For more information <http://www.nysaes.cornell.edu/hort/expo/>

February 16-17, North American Farmers' Direct Marketing Conference and Trade Show. Hyatt Regency Hotel, Calgary, Alberta, Canada. For more information www.nafdma.com.

February 27-28, Illinois Small Fruit and Strawberry Schools Holiday Inn, Mt. Vernon, Illinois. For more information contact Bronwyn Aly, 618-695-2444

Comments from the Editor

The final apple maturity report is included in this newsletter. I wish to express my thanks to the MSU Fruit Team for allowing me to include their updates and reports in these newsletters.

Please take note of the upcoming educational opportunities.

Fall Weed Control by Dr. Doug Doohan OSU Dept. of Horticulture & Crops Science

Indian summer is a great time to take a stroll, enjoy cooler temperatures and the great color. Berry growers who include a walk through next year's patch may be alarmed to discover that the 'clean' field they achieved last month is covered with a carpet of small seedling weeds. Don't despair. It's not too late to clean up the mess and have a nearly weed-free field in June in time for your pickers.

Take a lesson from Jack Frost. The cooler temperatures and moist soil conditions 'awake' seeds of many weed species from dormancy. Once dormancy is broken these seeds quickly germinate leading to the carpet of chickweed, shepherd's purse, field violet and other winter annuals that you are now observing. Left alone these weeds will grow until freeze-up, and take off again in March to form a solid mat in April. Right now (not a couple of weeks from now) is the time to prevent this by applying Sinbar, either by itself or tank-mixed with Dacthal or Devrinol. Dacthal is particularly helpful in controlling field violet (also called wild pansy) and oxalis (also known as yellow wood sorrel); both weeds that are not controlled by Sinbar. Devrinol may be of greater value applied just before mulching because it will give control of volunteer cereals that germinate in spring.

Of all the herbicides registered on strawberry Sinbar is most likely to injure the crop, if applied incorrectly. Don't apply Sinbar unless the sprayer has been recently calibrated and all nozzle tips are performing within about 10% of their specified output in gallons/acre at 40 PSI. For example an 8003 nozzle should deliver 0.3 gallons/minute at 40 PSI. Sinbar should be applied in 20-30 gallons of water per acre. Actual spray pressure can range from 20-40 PSI, depending on the nozzle tips. Be sure to avoid overlap of spray swaths.

Sinbar should not be used on soils containing less than ½ % organic matter (OM). Most growers make two or more applications of Sinbar per growing season. In new plantations on sandy soils with OM between ½ and 2%, the total of these applications must not exceed 6 oz/acre for the season. Single applications should not exceed 3 oz/acre. For sandy soils with more than 2% OM and silt or clay soils with at least 1% OM, you can apply up to a total of 8 oz/acre over the entire season, and up to 4 oz/acre at any one application. Thus for new plantings that were treated with 2-3 oz/acre in the spring,

apply 2-6 oz/ acre now, depending upon soil characteristics and the severity of the anticipated weed infestation.

Most growers have found that an early fall application of 4-6 oz/ acre will provide good results, provided weeds are not beyond the small seedling stage. An additional level of fine-tuning would involve splitting the autumn application into early- and late-fall treatments. For instance if 2 oz/ acre were applied at planting, consider applying an additional 2 oz/ acre now and 4 oz/ acre just before mulching. The late-fall treatment will provide some weed control early next spring. However, the trick to excellent weed control is to apply sufficient herbicide now to ensure adequate control of those pesky winter annuals.

Ohio Cider Dazzles Eyes and Taste Buds by Tom Sachs, Executive Director, Ohio Fruit Growers Society

When people think about autumn's many hues, blue skies and changing leaves may be at the forefront, but a popular seasonal beverage can also offer a dazzling array of colors for consumers to enjoy. From a shimmering gold to a deeper caramel hue, Ohio's diverse apple cider selection can be as appealing to the eye as it is to the taste buds.

Several factors contribute to the varying colors of cider, including the apple varieties used in the blend and any additives. The No. 1 factor determining cider color, however, is the filtration process. "The dark ciders usually have very little filtering at all. It is probably filtered through something like cheesecloth," said Winston Bash, retired director of the Ohio State University Food Industry Center. "Today, I think you're going to find that the majority of larger cider makers are using some sort of a multi-layered pressure filter press where the filtering media has different pore sizes. It may start out with a fairly large pore size and when you get down to the end, when you're polishing the cider, the pore size is very small." Larger sediment in the cider changes the color because the apple solids oxidize and turn a deep brown. "You'll have some oxidation with the cider that is not filtered quite as fine, which causes the browning," Bash said. "That not only gives you a color change, but also a taste change. Some people like dark cider, some people like it more filtered."

All the colors of the cider spectrum were on display at Easton Town Center in Columbus on Oct. 8 during the annual Cider Contest put on by the Ohio Fruit Growers Society, in cooperation with the Ohio Department of Agriculture's OHIO PROUD marketing program. The top two finishers in the contest showed the diversity of the entries, with the first place entry being a beautiful golden, finely filtered cider. The second place cider was a deep, rich brown. Both entries impressed judges in the close competition.

Robert Bowers II, of Laurelville Fruit Farm, in Laurelville was declared the 2006 Grand Award Winner. His winning cider was produced with a variety mix of Red and Golden Delicious, Jonathon, Melrose, Honeycrisp and McIntosh on a rack and cloth press. The cider had been treated with ultraviolet light for food safety. "The Honeycrisp and Melrose I use are both sweet/tart apples which give cider a good flavor," Bowers said. "A lot of people who are used to drinking cloudy cider think our clear cider looks

like commercial apple juice, and they don't even want to taste it. All we do is take the heaviness away from the cider and the flavor is still all there."

The second place finisher was a rich mahogany cider from Witt Orchards in Oak Harbor. Robert Witt used Gala, Red and Golden Delicious, Melrose and Jonathon apples in his dark cider that finished a close second. Witt pasteurizes his cider.

The five-judge panel for the competition — evaluating the entries on color, clarity and taste — had a tough time picking their favorite. Consumers facing a similar cider dilemma need to rely on their taste buds, and not just their eyes, to pick out their favorite cider, Bash said. "I like a cider that has a little zip to it, some people like it really sweet. What you need to do is find a cider you like, then go and buy a bunch of it and take it home and freeze it to drink it all year long," he said. "It's a whale of a drink. It's a shame that most people really only consume it in the fall, because it is a good nutritious drink and good from a flavor standpoint."

The 2006 Cider Contest featured seven colorful entries from around the state. For more information about the contest winners and cider production in Ohio, visit the Ohio Apple Marketing Web site at www.ohioapples.org.

Mid American Ag and Hort Human Resource Conference

Agricultural and horticultural employers will have an opportunity to focus on human resource issues during a conference sponsored by Mid American Ag and Hort Services (MAAHS).

The organization is holding its second Mid American Ag and Hort Human Resource Conference along with its sixth Annual Meeting. The conference will be held Jan. 15, 2007 at the Greater Columbus Convention Center in Ohio. It will cover topics such as advanced recruiting strategies, labor and immigration compliance issue update, worker safety and workforce development

"People are a critical resource for agricultural and horticultural businesses," said John Wargowsky, MAAHS executive director. "This conference provides a great opportunity for employers from all sectors of agriculture and horticulture to share ideas on the working with the people in their businesses."

Presentations include the following.

- 9:00-11:50 AM - Experienced Supervisor Hiring Workshop - Bernie Erven of Erven HR Services, LLC
- 10:30- 11:50 AM – What's New with Labor and Immigration Compliance? – John Wargowsky, Executive Director, Mid American Ag and Hort Services, Inc.
- 12:00-1:30 PM – Mid American Ag and Hort Services, Inc. Sixth Annual Meeting and Luncheon – Mike Adolph, President and John Wargowsky, Executive Director
- 1:45-2:45 PM - Business Networking and Developing Career Ladders - Dave Boulay - Management Specialist, Ohio State University South Centers
- 3:00- 4:30 PM – Developing a Safety Recipe – John Wargowsky

The MAAHS conference is being held in conjunction with the Ohio Fruit and Vegetable Growers Congress, Ohio Direct Agricultural Marketing Conference and National Bramble Conference, which runs January 15 to 17. Members of MAAHS, Ohio Fruit

Growers Society, Ohio Vegetable and Potato Growers Society, North American Bramble Growers Association and Ohio Direct Agricultural Marketing Association are entitled to member pricing for the combined conference. Member pricing starts as low as \$65 for members who register by January 4.

Those wanting to attend the human resource conference only should register with MAAHS at www.midamservices.org, maahs@ofbf.org or 614-246-8286. To register for multiple days of the combined conference visit www.ohiofruit.org, call 614-246-8292 or e-mail growohio@ofbf.org

SW Michigan Apple Maturity Report Oct 11, 2006 by MSU Fruit Team

(Source: Bill Shane)

Most Golden Delicious and Red Delicious have been harvested in the SW region. Growers are working on IdaRed and Romes now. Fuji, Romes are next in line, with the few Braeburns and Goldrush in the areas to follow shortly. Recent rains have made harvesting a challenge in muddy orchards.

Golden Delicious (4 samples, 5th week of testing). Firmness is averaging 14.7, quite a bit lower than last weeks reading of 16.2 lb. Starch conversion is now averaging 7.2 compared to 5.9 for last week. Brix averages 13.4 approximately the same as last weeks 13.7. The starch conversion is in the overmature range for most orchards—this combined with the medium range firmness suggests that many orchards are best suited for shorter term CA or other short term storage options.

Red Delicious (5 samples, 4th week of testing). Firmness is averaging 15.7 lb, most in the short-term CA range. Starch conversion index is averaging 5.8 compared to 5.2 for last week. Brix now averages 12.2 compared to last weeks 11.8. Most Red Delicious have been harvested.

IdaRed (5 samples, 3rd week of testing). Firmness is averaging 15.6 compared to 16.7 lb for last week. Starch conversion is 3.8 compared to 3.6 for last week. Idared is testing in the acceptable long term CA firmness range and are in the mature starch reading zone. The fruit is sufficiently mature for both fresh and processing uses.

Rome (3 samples, 3rd week of testing). Firmness averaging 19.5 about 1 lb less than last week starch conversion averaging 6, well in the mature range. Brix is averaging 10.7--about the same as last week. Orchards similar to these samples can be harvested successfully for processing or for fresh.

Fuji (5 samples, 3rd week of testing). Firmness is averaging 17 lb, about 1 lb less than last week. Starch conversion is now averaging 5.6 quite a bit higher than last weeks 3.7. The brix is averaging 13.1 compared to 12.4 for last week. Red strain Fuji look very attractive compared to older strains with poor blush color and background still noticeably

green. These Fuji are all testing in the mature range for starch with firmness in the excellent to long term CA. Harvest can go forward where color is sufficient.

Braeburn (2 samples, 2nd week of testing). Firmness is averaging 21.5 lb about 0.8 lb less than last week and still well in the excellent firmness range. Starch conversion averaged 4 with brix of 11.8, about the same as last week. Excellent firmness will allow harvesting to be delayed for better size development however these can be harvested now where color is sufficient.

This apple maturity report and project is made possible by the support of our sponsors which include Gerber Products Company, Valent USA, Michigan Apple Shippers Association, MSU Project GREEN, Michigan Apple Research Committee, Michigan State Horticultural Society, Michigan Agricultural Experiment Station, and Michigan State University Extension. SW growers providing apples include Grandview Orchards, Mammoth Farms, Oak Hill, Bixby Orchards, Willmeng Farms, and Czuba Farms.

NOTE: Disclaimer - This publication may contain pesticide recommendations that are subject to change at any time. These recommendations are provided only as a guide. It is always the pesticide applicator's responsibility, by law, to read and follow all current label directions for the specific pesticide being used. Due to constantly changing labels and product registrations, some of the recommendations given in this writing may no longer be legal by the time you read them. If any information in these recommendations disagrees with the label, the recommendation must be disregarded. No endorsement is intended for products mentioned, nor is criticism meant for products not mentioned. The author and Ohio State University Extension assume no liability resulting from the use of these recommendations.

Ohio Poison Control Number

(800) 222-1222
TDD # is (614) 228-2272