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Comments from the Editor

Spring is coming quickly and you should be getting ready now. With the difficult weather we have had this winter, plants will be stressed. Make sure that your sprayers are calibrated and ready to go and that your pruners are sharp.

Our colleagues at MSU are preparing for another round of blueberry scout training. If you are a new blueberry grower or are looking at possibly planting blueberries in the future, I encourage you to look at this opportunity. We have partnered with them in the past and have had many positive comments about the program. More details about this follow in this issue.

Vermont’s Mobile Berry Quick Freeze Unit the First of its Kind in the US (Source NY Berry News, Vol. 8, No.2)

“What can I do with my excess crop?” is a berry grower question echoed across the state. A bumper crop or the vagaries of weekend weather can impact how much of the highly perishable berry crop moves off the shelves or out of the field. Preserving berries is often done by making jams and jellies, syrups and even wines. All of these products are highly valuable but require some skill and the proper processing facility. Dehydrating berries is easy to do, but that requires a potentially expensive dehydrator that can also be expensive to operate.

Freezing berries is a relatively easy way to preserve excess berries for future sale. Frozen local berries are easy for customers to use and the preparation doesn’t add much cost to the final product. Berries can be frozen in two different ways: 1) the wet pack method which involves adding sugar syrup to the berries and 2) a “dry” or individual quick freeze
(IQF). For this method, the berries need to be dried in single layers so that they don’t freeze together in clumps. Berries can be stored for 6 months if kept at 0°F.

The one drawback to freezing as a means of preserving the crop is equipment. Most growers do not have access to large deep freeze units even for long term storage let alone for freezing hundreds of pounds of fruit on trays. That’s why the recent news from Vermont was particularly interesting.

The Vermont Agency of Agriculture was awarded a Rural Business Enterprise USDA Rural Development grant for the design and manufacture of a mobile quick freeze unit. The Vermont Department of Tourism and Marketing provided the remainder of the funding assistance for the $40,000 unit, saying that “A vibrant farm community is an incredibly important part of Vermont’s brand”. Bruce Hyde, Tourism and Marketing Commissioner states that, “Vermont is at the forefront of the local food movement, and this program is an innovative way to promote the state”.

The premise of the mobile unit was to help farmers expand market opportunities and hopefully create additional jobs. A mobile freezer unit could reduce fuel and infrastructure costs and hopefully result in greater revenues left in Vt. Farmers pockets. “The mobile quick freeze unit is the first to be used in the United States to bring processing capabilities right to the farm. This is a significant step in helping to give farmers additional processing options as well as making more local foods available to buyers,” said Vt. Secretary of Agriculture Roger Allbee at the unveiling of the unit last August.

Brian Norder, of the Vermont Food Venture Center, designed the mobile quick freeze unit and Randy Cadieux of Georgia Vt., built it. The quick freeze technology isn’t new, but putting it on wheels was. The freezer is housed in an 18’ trailer that can be hitched on to a regular truck hitch. It is completely outfitted with trays for freezing between 400-600 lbs. of berries or vegetables per hour. The amount of produce varies with the individual size and water content of the produce item being frozen. The unit can temporarily store up to 800 lbs. of frozen produce.

Farmers need to have correct wiring to accommodate the freezer which has a 50 amp plug. This is the same kind of wiring that a farm would have for a welder and may cost about $300 to have installed. Farmers also need to supply the labor and a final storage place for the frozen product.

There are many growers in Vermont that are interested in the unit. Some vocal supporters of the project are Pete Johnson of Pete’s Greens in Craftsbury, Vt. and Champlain Orchards in Shoreham, Vt.

At this time, the Vt. Agency of Agriculture is in the process of choosing a private operator through a lease-to-own plan that should be in place by May 1, 2009. That operator will determine rates and schedule the movement of the freezer unit throughout the state. There is some hope that growers in border areas might also be able to schedule
time with the freezer unit, but that decision will be made later. If you would like more information about the mobile berry quick freeze unit, please contact Helen Labun Jordan at 802-828-3828 or Helen.jordan@state.vt.us.

**MSU Blueberry IPM Scout Training Program**

The Blueberry IPM Scout Training program consists of 3 modules alongside a capstone cross-cultural education program. Latino/Hispanic participants need to speak and understand a minimum of fifth grade level English. Training will be offered at the Angus J. Howitt IPM Training Room at the MSU Trevor Nichols Research Complex in Fennville, Michigan. Instructors include, John C. Wise, MSU Entomology Rufus Isaacs, MSU Small Fruit Entomology, Annemiek Schilder, MSU Small Fruit Pathology, Eric Hanson, MSU Small Fruit Horticulture, Anamaría Gómez, MSU Entomology, Carlos Garcia, MSUE Small Fruit Ed.Ottawa Co., Mark Longstroth, MSUE SW Fruit District Ed., Leslie Bourquin, MSU Food Sci & Human Nutrition, Craig Anderson, MI Farm Bureau, Antonio Castro-Escobar, MDA

**Friday March 6**
- 8:00-8:45 A.M. Registration
- 9:00-9:30 Introduction to Integrated Pest Management: Insects, Diseases and Weeds
- 9:30-10:20 Understanding Blueberry Plant Growth and Development
- 10:25-11:15 Food Safety (I)
- 11:15-12:05 Understanding Plant Disease Development
- LUNCH (Provided)
- 1:00-1:50 Understanding Weeds and Soils
- 1:50-2:40 Pesticide Regulations
- 2:40-3:30 Understanding Insect Growth and Development
- 3:35-4:20 Cross-Cultural Education
- 4:20-5:30 Handling Pesticides & Other Hazardous Materials

**Saturday March 7**
- 8:00-8:50 Principles of Scouting in Blueberries
- 8:50-9:40 Use & Management of Insecticides, Fungicides & Herbicides
- 9:40-10:30 Blueberry Insect Pests, Monitoring and Management: Fruitworms, & Leafrollers
- 10:30-11:25 Blueberry Insect Pests, Monitoring and Management: BB Maggot, Aphids; Budmites; Japanese Beatle
- Lunch (Provided)
- 1:00-1:50 Blueberry Food Safety (II)
- 1:50-2:40 Pesticide Safety
- 2:40-3:30 Sampling of Insects & Record Keeping for IPM
- 3:35-4:35 Immigration Changes & Labor Relations
- 4:35-5:30 Blueberry Diseases: Monitoring & Management
Field Practice
Early June, Field scouting techniques for early season insects, diseases and weeds.
Late June, Field scouting techniques for mid & late season insects, diseases and weeds.

For more information contact:
Dr. Anamaría Gómez R., Program Coordinator at: MSU Trevor Nichols Research Complex
Telephone: (269) 561-5040 or

Dr. Carlos Garcia at:
Ottawa County Extension, West Olive, MI
Telephone: (616) 994-4580

Calendar - Newly added in Bold

Feb. 16-17, Ohio Grape & Wine Conference. Shisler Conference Center, Wooster.
Marketing will focus on customer service with nationally renowned speakers. Featured speakers include Dr. Tony Wolf, Professor of Viticulture at Virginia Tech University, and Mark Chien, winegrape Extension Educator from Penn State University.

Feb. 25, 2009 Pesticide Applicator Workshop, Columbus Convention Center. Ohio State University Extension and the Department of Agriculture will offer several workshops throughout the state. For more information phone (614) 292-4070.

March 11, 2009 Pesticide Applicator Workshop, John S. Knight Center, Akron. Ohio State University Extension and the Department of Agriculture will offer several workshops throughout the state. For more information phone (614) 292-4070.


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