



Newsletter Extension

Fruit ICM News

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In This Issue:

[Calendar](#)

[Lorsban Reregistration](#)

[Ohio Apple Marketing Recipes & Snacks](#)

[Give Santa the Gift of Good Health](#)

[Blueberry Promotion, Research, and Information Order](#)

Calendar

December 19, 2001: Eastern Ohio Fruit School will be held at the OSU Extension-Muskingum County office meeting room in Zanesville. Speakers and topics include Mike Ellis: Fruit Disease and Fungicide Update, Christie Welch: Pruning Brambles, Dick Funt: Small Fruit Update, Rob Leeds: Getting Started in Entertainment Farming, Diane Miller: New Apple Cultivars for Ohio, and Bill Huston: Non-insured Assistance Program (NAP) Update. Registration begins at 9:30 a.m. While free, registrations are needed by December 14. The office is located at the corner of I-70 and Underwood Street. For more information contact Mark Mechling at 740-454-0154 or e-mail mechling.1@osu.edu.

January 10-11, 2002: MSU Bramble School and Greenhouse Raspberry Workshop, Holiday Inn West, Kalamazoo, Michigan. For more information contact Al Gaus at 616-944-4126, Bob Tritten at 810-732-2177, or Gary Thornton at 231-946-1510. Bramble program content includes: integrated disease management & controls, bramble production systems, bramble physiology, integrated insect management & controls, post-harvest handling procedures, weed control recommendations, pre-plant considerations & nematode management, variety selection & grower panel discussion, and raspberry nutrition & deficiency symptoms.

Schedule: Thursday, January 10, 2002

8:00 am - Registration

9:00 am - School begins

5:30 pm - Adjourn

7:30 pm - Roundtable discussion, travelogue

Greenhouse Raspberry Workshop: Raspberry and greenhouse growers are invited to attend a half-day add-on workshop to help them explore opportunities for growing a valuable winter crop of raspberries in

unused greenhouse space.

Schedule: Friday, January 11, 2002

8:00 am - Registration

8:30 am - Workshop begins

12:30 pm - Adjourn

January 28-30, 2002: Indiana Horticultural Congress, Indianapolis. For more details visit <http://www.hort.purdue.edu>.

February 6-8, 2002: Ohio Fruit and Vegetable Growers Congress, Toledo Seagate Convention Centre & Radisson Hotel. Plan to attend educational sessions on small fruit, tree fruit, cider, truck crops, potatoes, processing vegetable crops, greenhouse vegetables, and direct agricultural marketing. General sessions include OFB Workers' Comp group rating program safety session, crop protection adjuvants, stickers & technology, food safety, and changes to Ohio Uniform Food Safety Code. Visit the trade show featuring over 100 exhibitors serving fruit & vegetable growers & direct agricultural marketers. Details at <http://www.ohiovegetables.org> and <http://www.ohiofruit.org>

Lorsban Reregistration Milestone Achieved

Source: Lorsban Reregistration Network, November 30, 2001, Vol. 1, No. 5

Dow AgroSciences LLC announces that the Lorsban® family of insecticides have cleared a major regulatory hurdle now that the interim reregistration eligibility decision (IREED) for these products has been signed by the U.S. Environmental Protection Agency (EPA). Under U.S. law, all pesticides registered prior to 1984 must undergo reregistration, an evolving health and safety review process that often takes a decade or more as regulators request new or upgraded scientific data to address potential or hypothetical concerns.

The EPA announced on November 14th via the Federal Register, the availability of the chlorpyrifos IRED document on the EPA's website. This announcement opens a formal 60-day comment period that will close January 14, 2002. Once the comment period closes, registrants will have 90 days to submit new labeling based on the IRED. The EPA will take at least 6 months to review these proposed label changes. Finally, an implementation schedule will be developed to bring forward the new labeling on products in the channels of trade. Development of this schedule can take up to 18 months.

Use Implications:

The EPA has determined that all current agricultural uses of chlorpyrifos in the United States will be maintained. Proposed label changes in the IRED address the EPA's concerns of hypothetical risks to agricultural workers and the environment. To address ecological risk, registrants brought forward a Label Improvement Program that proposed changes to product labels such as reduced rates, added retreatment intervals, and buffer zones to better manage spray drift. These changes, as well as a probabilistic risk assessment that was conducted, demonstrate agricultural uses of chlorpyrifos do not pose unacceptable environmental risks.

Ag Worker Risk Mitigation

Limited mitigation has been proposed to address two areas of concern for the EPA related to hypothetical risks to agricultural workers. Requirements in personal protective equipment (PPE) for individuals mixing, loading, or applying Lorsban-4E, Lorsban 4E-SG, Lock-On®, Lorsban 50WSP, and Lorsban 15G insecticides remain essentially the same as current labeling, except for mixers and loaders for aerial applications and applicators using groundboom or airblast application equipment.

- Mixers and loaders for aerial applications of Lorsban-4E and Lorsban 4E-SG must use a mechanical transfer system for containers larger than 2.5 gallons to transfer the product from the container to the spray mix tank.
- Airblast and motorized groundboom applicators must be in fully enclosed cabs or, if not in fully enclosed cabs, applicators must wear double-layer clothing, chemical-resistant headgear, respirator, chemical-resistant footwear and socks.

Restricted Entry Intervals (REIs) have not been a major concern with the chlorpyrifos assessment. The REI for all crops is 24 hours, with the exception of cauliflower (3 days), citrus trees (5 days), and fruit trees (4 days).

Proposed Labeling

We have developed a website that details the proposed changes in labeling for Lorsban 15G, Lorsban-4E, Lorsban 4E-SG, Lorsban 50WSP and Lock-On insecticides. We have organized the changes by crop grouping so that you can view those uses most important to your operations. ***You will need the user name and password listed below.*** <http://home.bader-rutter.com/label/index.htm>

User name: dowagro

Password: chlorpyr

Please take a moment to review changes that are of interest to you. Remember that these are still proposals, so your insights and comments are welcome. Some of you may want to comment directly to the EPA as part of the open public comment period. Please notify the Lorsban Registration Network mailbox, fellors@dowagro.com, and we will send you the information needed to get your comments to the EPA. Alternatively, this information is available in the Federal Register at <http://www.epa.gov/fedrgstr/EPA-PEST/2001/November/Day-14/p28525.htm>.

Ohio Apple Marketing Program Applauds Recipe Contest Winners

Source: John Wargowsky, Ohio Apple Marketing Program Coordinator

The harvest season for Ohio apples was outstanding this fall, and the Ohio Apple Marketing Program held its third recipe contest. Over 175 entries were submitted from throughout the state, making it the largest response ever. "Ohioans enjoyed many varieties of apples this fall, and the size and sweetness of the Ohio apples indicated a good harvest for producers," commented Connie Cahill, coordinator of the contest.

To celebrate the harvest, Suzanne Loudermilk, Food Editor at The Columbus Dispatch; Kelly Greene, hostess of "The Phone Club" radio program on WFIN Radio in Findlay; and Bruce Benedict from the Ohio Department of Agriculture judged the "I love OHIO Apples!" recipe contest. They selected first, second, and third place winners in four categories. The first place winners are:

Breakfast/Brunch category: Mrs. David Kline, Sugarcreek, Ohio - "Apple Sausage Breakfast"

Snack category: Tammy Jamison, Arcanum, Ohio - "Holiday Fruit Salsa with Sweet Tortilla Chips"

Main Dish category: Sherry Bowers, Laurelville, Ohio - "Turkey Waldorf Wraps"

Desserts: Roger Ferguson, Findlay, Ohio - "Carmel Apple Bread Pudding"

Each winner received a beautiful "Empire Red" KitchenAid hand mixer and a copy of *The Country Kitchen* cookbook. A recipe booklet will be developed and available in the spring. The recipes are posted on the Ohio Apple Marketing Program web site at <http://www.ohioapples.org>; This web site also features a grower directory, where consumers can purchase great tasting Ohio apples, along with a chart that shows the best uses for many Ohio apples.

Give Santa the Gift of Good Health

"Want to score points with Santa Claus this year?" asks John Wargowsky, promotions coordinator for the Ohio Apple Marketing Program. "Then bypass the cookies and leave jolly old St. Nick healthy, delicious apples instead."

According to a nationwide survey of 1,000 of Santa's "helpers" -- moms and dads across the country, that is -- an overwhelming majority thinks it is better to leave Santa an apple on Christmas Eve. Of those surveyed, 89 percent agreed leaving Santa an apple was better for his health than some of the usual alternatives, such as chocolate chip cookies or egg nog.

In keeping with the adage, "an apple a day," 55 percent of those surveyed suggested leaving a juicy apple or glass of 100% apple cider or juice for Santa. However, 44 percent of Santa's helpers recommended leaving at least 10 apples for him to share with his reindeer, elves, and Mrs. Claus back at the North Pole.

Nutrition experts agree with the apple alternative

"Santa's 'helpers' are right," says Elizabeth Pivonka, Ph.D., R.D., president of the nonprofit Produce for Better Health Foundation, which sponsors the 5 A Day -- For Better Health nutrition education program with the National Cancer Institute and other federal and nonprofit health-oriented groups. "A produce-rich diet can reduce the risk of several major diseases, including heart disease and some types of cancer, and apples are an easy, delicious way to get the fruit you need every day for your better health."

Apples have long been a symbol of good health for good reason, says U.S. Apple Association nutrition communications specialist Julia Daly. "Apples are an excellent source of fiber and have lots of the antioxidant nutrients getting so much attention from nutritionists. But they don't have any waistline-widening fat or heart-unhealthy cholesterol or sodium."

Recent research suggests apples may promote health in a variety of ways. Earlier this year, researchers at the University of California, Davis reported apples might promote heart health, based on their study of adults who added apples and apple juice to their diets.

Two European studies reported this past summer linked apples to potential lung health benefits, while Mayo Clinic researchers reported that quercetin -- an antioxidant found abundantly in apples -- might promote prostate health.

It's easy, just follow the SANTA guidelines

The Ohio Apple Marketing Program recommends following the SANTA Healthful Holiday Eating Guidelines:

- Stick with the U.S. Department of Agriculture's (USDA) Food Guide Pyramid for healthy eating advice, including at least five to nine servings of fruits and vegetables every day
- Add variety to your diet and spice to your life by eating a variety of foods each day
- Nothing is off limits; just eat less of some foods and more fruits and vegetables
- Take changing your eating patterns a day at a time, and you will build healthful habits for a lifetime
- Above all, enjoy eating! Food that is good for you can taste good, too

Visit the Ohio Apple Marketing Program's web site at <http://www.ohioapples.org> for a downloadable *SANTA Healthful Holiday Guidelines* activity sheet for children, holiday recipes, and directory of Ohio apple orchards.

Blueberry Promotion, Research, and Information Order

Sources: USDA Agricultural Marketing Service <http://www.ams.usda.gov/fv/rpborders/fv99701fr.htm>

<http://www.ams.usda.gov/fv/rpblueberry.html>

This rule establishes a Blueberry Promotion, Research, and Information Order under the Commodity Promotion, Research, and Information Act of 1966. Under the Order, cultivated blueberry producers and importers will pay an assessment of \$12 per ton, which will be paid to the U.S.A. Cultivated Blueberry Council (USACBC). (The original name was the U.S.A. Blueberry Council, but was changed to address the concerns of the wild blueberry producers.) Producers and importers of less than 2,000 pounds of fresh and processed cultivated blueberries annually will be exempt from the assessment. First handlers will remit the assessments to USACBC.

The USACBC will use the funds collected to conduct a generic program of promotion, research, consumer information, and industry information to maintain and expand markets for cultivated blueberries. The USDA conducted a referendum among eligible producers and importers of imported blueberries to determine whether they favored the implementation of the Order. The Order was approved by a majority of the pounds of cultivated blueberries represented in the referendum. The Order became effective August 16, 2000.

History

The North American Blueberry Council submitted a proposal to the Agricultural Marketing Service (AMS) of USDA for a national research and promotion program covering domestic and imported, cultivated blueberries on December 2, 1998. A referendum was held from March 13 through April 14, 2000, in which over 67% of the voters representing over 73 % of the pounds of cultivated blueberries voted in favor of implementing the program.

Organizational Structure

The Council will have 13 members: one representative from each of four regions; one representative for each of the top five producing states; one importer; one exporter; one handler; one public member; and their alternatives.

Production and Consumption

According to USDA's National Agricultural Statistics Service (NASS), total production for cultivated blueberries was 185.3 million pounds in 2000, up 4% from 1999. Approximately 77.8 million pounds were utilized for fresh market sale and 103.8 million pounds were processed (mainly frozen). Michigan produced the largest share in 2000 (33%), followed by New Jersey (19%) and Oregon (15%). Georgia, North Carolina, and Washington produced 11, 10, and 7% respectively. Florida, Indiana, New York, Arkansas, and Alabama produced most of the remainder. In 1999, per capita consumption in the United States was 0.41 pounds.

Questions concerning your exemption status as a producer should be addressed to: USACBC, 4995 Golden Foothill Parkway, Suite #2, El Dorado Hills, CA 95762. Phone (916) 933-9399, e-mail: mvnabc@compuserve.com

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Information presented above and where trade names are used, they are supplied with the understanding that no discrimination is intended and no endorsement by Ohio State University Extension is implied. Although every attempt is made to produce information that is complete, timely, and accurate, the pesticide user bears responsibility of consulting the pesticide label and adhering to those directions.

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| [Back](#) |