



Newsletter Extension

Fruit ICM News

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Calendar

November 20, 2003 - Food Safety Workshop II- Managing Liability for Fruit and Vegetable Growers, Marriott North Hotel, Columbus, Ohio. Sponsored by the Ohio Specialty Crop Food Safety Initiative. The workshop will focus on managing liability for fruit and vegetable growers, packers, and shippers to increase the marketability and safety of their produce. While the Initiative stresses the prevention of microbiological contamination of fresh fruits and vegetables, it is best to prepare should such contamination occur.

Mary Donnell, Extension Agent, Ohio State University Extension Agricultural Business Enhancement Center and workshop coordinator says that topics will include developing crisis management plans, understanding how to work with media during difficult times, building a food recall system, and exploring options in product liability insurance.

The featured presenter is Gil Meyer, Director, Issues and Program Management, Dupont Agriculture & Nutrition, where one of his roles is serving as crisis coordinator. Meyer also serves on the executive committee of the International Food Information Council, a leading organization of the food industry, and conducts workshops on crisis management.

Additional presenters include Paul Panico, Chief, Division of Food Safety, Ohio Department of Agriculture; Mary Donnell; John Wargowsky, Executive Director, Mid American Ag and Hort Services; Martha Filipic, Technical Editor, Communications and Technology, Ohio State University Extension; Dr. Shari Plimpton, Program Manager, Industry Outreach, Center For Innovative Food Technology; Scott Bell, Loss Control Manager and Christal Leggett, Custom Accounts Underwriter with Farmland Insurance-Nationwide Agribusiness Companies.

The workshop fee of \$40 includes a continental breakfast, lunch, workshop notebook, and certificate of attendance. Attendance is limited to 100 participants. Growers, packers, and shippers from Ohio and other states, as well as professionals working with fruit & vegetables are welcome to register. November 1 is the hotel registration deadline; the workshop registration deadline is November 10. Complete workshop information is available by contacting Jennifer Hungerford at 614-246-8289, maahs@ofbf.org, or <http://www.midamservices.org>, click on "projects."

Soft Scald: A Major Problem for Honeycrisp

Source: Dr. Jennifer DeEll, Fresh Market Quality Program Lead, OMAF, Vineland, Ontario
<http://www.gov.on.ca/OMAFRA/english/crops/hort/news/orchnews/2002/on0902.htm>

Soft scald is a "chilling" disorder that is induced in susceptible cultivars when stored below 2.5 to 3C (36.5 to 37.4F). This disorder has been a major problem in Honeycrisp apples throughout Canada and the United States.

Soft scald is not related to superficial scald, although initial stages of development affect the skin in a similar manner. Soft scald is characterized by well-defined, irregularly shaped, smooth brown areas in the apple skin, and may progress into underlying flesh as the lesions continue to develop. Later stages of the disorder are characterized by accelerated softening of affected flesh below the skin lesions, leading to collapse and formation of large depressed areas often invaded by secondary infections of disease.

Soft scald may develop rapidly in storage between mid-November and late December, but will not continue to develop on affected apples after removal from cold storage. Some control can be obtained by harvesting the fruit at the correct maturity and promptly placing it in cold storage, although susceptibility varies with the season. Postharvest delays in cooling accelerate fruit maturation and ripening and promote soft scald development in storage.

'Honeycrisp' apples harvested on September 14, 21, and 28th in the Champlain Valley, New York developed high incidences of soft scald when held at 0 to 1C for 6 or 12 weeks (Watkins et al, 2001). Comparatively, apples harvested on September 14 and 21st developed very little soft scald when held at 3 to 4C for 6 or 12 weeks, whereas those harvested on September 28th developed substantial soft scald at 3 to 4C.

Therefore, it is recommended in New York that 'Honeycrisp' be harvested as soon as the appropriate color and flavor have been obtained, around the second or third week of September. Starch appears to be a useful maturity guide for 'Honeycrisp', and no fruit should be harvested with a starch index higher than 6 (<40% flesh stain). No relationship between internal ethylene concentration and soft scald development has been observed. Storage temperatures of 3 to 4C are recommended for 'Honeycrisp', and thus far no detrimental effects on fruit firmness have been observed.

'Honeycrisp' harvested in Simcoe, Ontario on September 5th, 2001 had a starch index of 5.3 and an internal ethylene concentration of 11.9 ppm (DeEll and Murr). After 3 months of storage at 0 to 1C, there was a substantial amount of soft scald development. However, 1-MCP application tended to reduce the incidence (e.g. 45 down to 18%).

Observational trials with 'Honeycrisp' in Nova Scotia (Prange, 2002) also showed that soft scald was more frequent in 'Honeycrisp' stored below 3C, especially at the beginning of the season. It was also more frequent in CA-stored than air-stored fruit. Soft scald can be reduced or eliminated by storing fruit at 3 to 4C and delaying CA storage for up to 3 to 4 weeks.

Given the above results, it is apparent that the optimum harvest window for 'Honeycrisp' needs to be better defined, as well as the best storage regimes and temperatures for reduced soft scald development.

Ag Groups Unite in Support of Common Goals for Global Trade

Source: <http://www.fruitgrowersnews.com>

Editor's Note: The following article appeared before we learned that the World Trade Organization's talks ended without agreement. We have included this article as an indicator of the wide spread support for trade reforms from United States farmers producing many different commodities.

With crucial world trade talks under negotiation, a coalition of U.S. farm groups say their ultimate support of any new trade agreement will depend on the degree to which they can measure meaningful reform in the areas of market access, export competition, and domestic support.

During a joint news conference earlier this week (September 12th), the groups said that while they expect compromise, progress on these "three pillars of agricultural trade" is essential. The message was a prelude to the World Trade Organization's (WTO) global trade negotiations, which are taking place September 10-14 in Cancun, Mexico.

"The Cancun meeting comes at a very critical stage in the WTO process for this round of negotiation," said Ken Nye, a horticultural and forestry specialist who handles trade issues for the Michigan Farm Bureau (MFB). "At best, we hope to get a clear consensus on progress toward true, meaningful reforms. For this reason, it is still difficult to analyze how the negotiation will affect specific Michigan-grown commodities."

Currently, the negotiations have the potential to affect most Michigan commodities, since WTO agreements help establish trading guidelines for both imports and exports. It is also likely that the outcome will affect the operations of U.S. farm programs.

"Hopefully the WTO will reduce trade-distorting export subsidies that compete unfairly with our agricultural exports," Nye said, explaining that the European Union (EU) routinely subsidizes its farmers by paying producers above-market prices for their crops and then selling those crops in the international marketplace at market price.

"Another key objective," Nye said, "is to remove import barriers, primarily tariffs, that restrict market access for our farm products. Any agreements must fix the problem areas before we will support lowering our farm program payments."

American Farm Bureau Federation (AFBF) President Bob Stallman told reporters that U.S. agriculture's support would depend on whether specific objectives are achieved within and between the areas of market access, export competition, and domestic support.

"The degree to which U.S. agricultural producers will support reductions in trade-distorting domestic support and greater openness in our markets depends on the degree to which tariffs are harmonized and trade-distorting policies are disciplined in their markets. By that, I mean in the markets of both developed and developing countries," Stallman said.

In addition, Stallman said America's farmers and ranchers would support reductions in trade-distorting domestic supports only if "developing countries that are major agricultural exporters agree to accept

similar disciplines. The elimination of export subsidies by trade entities such as the European Union continues to be a critical element of any final agreement. Progress must be made in all three of these negotiation pillars for open and fair market conditions to prevail in the world."

Other groups in attendance, or signing on to a joint statement, included the American Soybean Association, American Sugar Alliance, National Association of Wheat Growers, National Barley Growers Association, National Corn Growers Association, National Cotton Council, National Milk Producers Federation, National Sunflower Association, U.S. Canola Association, USA Rice Federation, Wheat Export Trade Education Committee and National Grain Sorghum Producers.

The agricultural trade group's core objectives include:

- Greatly improved market access
- Peak tariffs that are capped and reduced over time
- Substantial improvements in the area of market access
- Domestic support disciplines applied consistently to both developed and developing countries that are major agricultural exporters
- No exemptions for net-food-exporting countries from subsidy disciplines applied to developed countries
- Requiring countries with high-level trade-distorting subsidies to make larger reductions in those programs
- No limits or caps for non-trade-distorting (green box) expenditures
- Timely elimination of export subsidies and similar trade-distorting policies, such as state trading enterprises
- The tenure for loan repayment under the U.S. export credit guarantee program must be sufficient to maintain participation by developing-country importers
- U.S. food aid programs must be able to continue providing U.S. agricultural commodities and products to food-deficit countries

Meanwhile, a broad coalition of 19 statewide, regional, and national agricultural groups, including MFB, has formed to press for the needs of fruit, vegetable, and nut farmers. Horticultural Organizations for Responsible Trade, known as the HORT Alliance, also is seeking "aggressive and meaningful reform" in the areas of market access, domestic support, and export subsidies. In a letter to U.S. Agriculture Secretary Ann Veneman and U.S. Trade Representative Robert Zoellick, the alliance wrote: "U.S. fruit and vegetable exports are not subsidized. However, many of our trading partners still protect their markets by maintaining high tariffs on horticultural imports, while others subsidize the production and/or the export of certain fruits and vegetables."

According to the coalition, most horticultural or specialty crops enter the United States duty-free or with only minimal tariffs, yet U.S. farmers trying to sell similar products overseas can face tariffs ranging from 30% to 80%. The group also points out that most countries, including the United States, do not provide any trade-distorting export subsidies for fruits, vegetables or nuts. The EU, on the other hand, budgeted the equivalent of \$38 million to subsidize fresh fruit and vegetable exports.

Editor's Note: The following comments were taken from the *Buckeye Farm News*, September 27, 2003.

OFBF President Terry McClure said the talks reached some tough points. "Developing countries are concerned about our trade coming in," he said. But as an example, he said India has a 116 percent tariff on imported goods and, "It's hard for me to imagine that they can't come down some." After talks ended, U.S. Trade Representative Robert Zoellick said, "Whether developed or developing, there were 'can do'

and 'won't do' countries here. The rhetoric of the 'won't do' overwhelmed the concerted efforts of the 'can do.' 'Won't do' led to impasse.

Brown Lacewing Neuroptera: Hemerobiidae

Source: <http://www.inhs.uiuc.edu/chf/outreach/good/card8.htm>

Ron Becker, Wayne County IPM Program Assistant, and I have observed large numbers of brown lacewing adults in Multiplier III traps during September. As Ron says, "Sometimes the number of brown lacewing exceeds the number of the intended catch" in apple and peach blocks. Finding 15 or 20 in one trap has not been unusual.

Identification:

- Brown lacewings resemble green lacewings, but are smaller and brown-colored.
- The larvae resemble green lacewing larvae but do not carry trash on their backs.

Host range:

- Brown lacewings are predatory as adults; they feed on aphids, scales, spider mites, and other soft-bodied arthropods.

Life cycle:

- They have complete metamorphosis. Eggs are laid on plants and are unstaked. The larvae are active and roam about looking for prey. Pupation is in a loose cocoon in a protected place.

Other information:

- Brown lacewings are found in more wooded areas than green lacewings and are often less common.
- They are highly prized as predators, mostly because some species appear to be adapted to cool conditions. Brown lacewings may be important in keeping pest numbers low early in the growing season.

Harmonia Scouting Report

Harmonia, also known as Multicolored Asian Ladybeetle, have been enjoying life in soybean fields, feasting on soybean aphids. However, now as the soybeans mature, these "good bugs with bad habits" are seeking other domiciles before they move into your houses for the winter. In a 160 acre orchard 1 adult beetle was observed on September 5. On September 26, 303 adults were found in pheromone traps in that same orchard. (These were Multiplier III traps set for apple and peach pests.)

Terminal Market Wholesale Fruit Prices October 1, 2003

Source: Chicago http://www.ams.usda.gov/mnreports/HX_FV010.txt

Detroit http://www.ams.usda.gov/mnreports/DU_FV010.txt
Pittsburgh http://www.ams.usda.gov/mnreports/PS_FV010.txt

Apples

Cartons cell-pack

		<u>Terminal Market</u>
U.S. ExFcy McIntosh	NY 80s 26-27.00	Chicago
U.S. ExFcy McIntosh	MI 96s 20-20.50	Detroit
U.S. ExFcy McIntosh	NY 100s 24.00, 120s 21.00	Detroit
U.S. ExFcy McIntosh	NY 100s 25.50	Pittsburgh
Comb U.S. ExFcy-U.S. Fcy McIntosh	NY 80s 21.00, 100s 16.75, 120s 16.50	Pittsburgh

Cartons tray-pack

U.S. ExFcy Greening	NY 80s, 88s, & 100s 9-12.00	Pittsburgh
U.S. ExFcy Red Delicious	PA 125s & 138s 16.50	Pittsburgh
Comb U.S. ExFcy-U.S. Fcy Ginger Gold	MI 125s 15.00, 138s 15.00	Pittsburgh
Comb U.S. ExFcy-U.S. Fcy G. Delicious	MI 138s 15.00	Pittsburgh
Comb U.S. ExFcy-U.S. Fcy R. Delicious	MI 125s 15.00, 138s 15.00	Pittsburgh
U.S. One Paula Red	NY 100s 17.50	Pittsburgh

12 3-lb filmbags

U.S. ExFcy Empire	MI 2 ½" min 14-14.50	Detroit
U.S. ExFcy Gala	MI 2 ½" min 12-14.50	Detroit
U.S. ExFcy Golden Delicious	MI 2 ½" min 12-13.50	Detroit
U.S. ExFcy Jonamac	MI 2 ½" min 12-14.50	Detroit
U.S. ExFcy Jonathan	MI 2 ½" min 12-14.50	Detroit
U.S. ExFcy McIntosh	MI 2 ½" min 12-15.50	Detroit
U.S. ExFcy Paula Red	MI 2 ½" min 11-12.50	Detroit
U.S. ExFcy Paula Red	MI 2 ½" min 11.00	Pittsburgh
U.S. ExFcy R. Delicious	MI 2 ½" min 12-14.50	Detroit
Comb U.S. ExFcy-U.S. Fcy Cortland	MI 2 ½" min 14.00	Pittsburgh
Comb U.S. ExFcy-U.S. Fcy McIntosh	NY 2 ¼" min 12.00	Pittsburgh
Comb U.S. ExFcy-U.S. Fcy R. Delicious	MI 2 ¼" min 14.00	Pittsburgh
U.S. Fcy Gala	MI 2 ¼" min/up 12-13.00	Chicago
U.S. Fcy Golden Delicious	IL 2 ¼" min/up 11.00	Chicago
U.S. Fcy Golden Delicious	MI 2 ¼" min/up 12-13.00	Chicago
U.S. Fcy Jonamac	MI 2 ¼" min/up 10.50-11.50	Chicago

U.S. Fcy Jonathan	IL 2 ¼" min/up 10.00	Chicago
U.S. Fcy McIntosh	IL 2 ¼" min/up 14.00	Chicago
U.S. Fcy McIntosh	IL 2 ¼" min/up 12.00	Detroit
U.S. Fcy McIntosh	MI 2 ¼" min 21.00	Pittsburgh
U.S. Fcy Paula Red	MI 2 ¼" min/up 10.50-11.50	Chicago
U.S. Fcy Royal Gala	MI 2 ¼" min 14.00	Pittsburgh
U.S. Fcy Red Delicious	IL 2 ¼" min/up 11.00	Chicago
U.S. Fcy Red Delicious	MI 2 ¼" min/up 11-12.00	Chicago

Bushel cartons loose

Terminal Market

U.S. Fcy Gala	MI 2 ¾" up 12-14.00	Detroit
U.S. Fcy Gold Supreme	MI 2 ¾" up 12.00,	Detroit
	MI 2 ½" up 12.00	Detroit
U.S. Fcy Greening	MI 2 ¾" up 15.00	Detroit
U.S. Fcy Jonamac	MI 2 ¾" up 12.00	Detroit
U.S. McIntosh	MI 3" min 12.00	Detroit

No grade marks, No size marks

Cortland	MI 14.00	Pittsburgh
Golden Delicious	MI 12.00	Pittsburgh
McIntosh	MI 12.00	Pittsburgh
Paula Red	MI 11.00	Pittsburgh
Red Delicious	MI 14.00	Pittsburgh
Royal Gala	MI 14.00	Pittsburgh

Michigan Processing Apple Price

Source: The Fruit Growers News <http://www.fruitgrowersnews.com>

Golden Delicious	(2 ½" up)	\$8.75/cwt
Hard varieties	(2 ½" up including Rome & Empire)	8.25/cwt
Ida Red	(2 ½" up)	9.25/cwt
Jonathan	(2 ½" up)	10.25/cwt
Soft varieties & tablesorts	(2 ½" up)	7.25/cwt
Straight loads of juice apples	(under 2 ½" in Peeler Loads)	4.25/cwt

Blueberries

Flats 12 1-pt cups	MI lge 22-24.00, med 22-23.00	Chicago
	MI med 20.00-22.00	Detroit

Flats 12 6-oz cups	MI sml-med 14-14.50	Detroit
	MI med 14.50	Pittsburgh
Flats 12 ½-pt flmwrpd cups	MI med 12-13.00	Chicago

Nectarines

½ bushel loose

U.S. One Fantasia	MI 2 ¾" up 12-12.50	Detroit
Sunglo	NJ 2 ½" up 17.50, 2 ¼" up 12.75	Pittsburgh

Peaches

25 lb cartons loose

Various yellow flesh varieties	MI 2 ½" up 9.00	Chicago
Various yellow flesh varieties	WV 2 ½" up 10.00, 2 ¼" up 8.00	Chicago
No grade marks, var. yellow flesh varieties	NJ 2 ¾" up 9.00, 2 ½" up 7.00	Chicago

½ bushel cartons loose

U.S. ExOne Flavorcrest	NJ 2 ½" up 13.00	Pittsburgh
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½ bushel cartons

U.S. ExOne var. yellow flesh varieties	NJ 2 ¾" up 12.50-13.50	Detroit
U.S. One various yellow flesh varieties	MI 2 ¾" up 9.50-13.50	Detroit

Pears

½ bu cartons

U.S. One Seckel 108s, 10-2 lb bags	NY 1 ¼" min 16.00	Pittsburgh
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Prune Plums

30 lb cartons

U.S. One Italian	MI 1 ¼" min 13.50-14.00	Chicago
U.S. One Stanley	MI 1 ¼" min 16.00	Pittsburgh

The intent of listing terminal market prices is to provide information available in the public domain. It is not intended for price setting, only to assist growers in evaluating the value of their crops. Producers need to remember that the prices listed are gross, and consideration must be given to marketing costs, including commission, handling charge, gate fees, and possible lumper fees.

Sage Advice - Out With the Old, In With the New

The Sage Family of Chardon, Ohio is featured on the front cover of the September/October 2003 *American Fruit Grower*. Inside on page six you will find the Sages' advice on orchard renovation. "Orchard renovation can be a long (and no doubt risky) process, but the owners of Sage's Apples say it's something every grower should be thinking about."

Preliminary Monthly Climatological Data for Selected Ohio Locations, September, 2003

Weather Station Location	Monthly Precip	Normal Monthly Precip	Year-to-Date Precip	Normal Year-to-Date Precip	Avg High	Normal High	Avg Low	Normal Low	Mean Temp.	Normal Mean
Akron-Canton	7.48	3.43	42.54	29.92	71.0	72.8	52.6	53.1	61.8	62.9
Cincinnati	5.07	2.82	34.61	32.90	74.6	78.0	55.0	56.8	64.8	67.4
Cleveland	6.02	3.77	32.05	29.45	72.5	72.3	54.8	54.3	63.7	63.3
Columbus	6.86	2.92	41.50	30.07	73.9	77.1	54.9	55.9	64.4	66.5
Dayton	5.40	2.65	34.18	30.48	72.8	75.6	53.3	54.6	63.1	65.1
Fremont	4.06	3.14	29.72	26.93	74.0	75.3	47.6	52.1	60.8	63.7
Kingsville	9.81	4.70	43.46	28.93	70.8	72.9	53.6	53.5	62.2	63.2
Mansfield	6.54	3.44	32.85	33.53	70.9	73.0	51.2	52.1	61.0	62.5
Norwalk	6.33	3.16	34.40	27.75	71.6	74.1	53.4	52.3	62.5	63.2
Toledo	5.27	2.84	29.29	25.44	73.6	74.0	52.1	52.9	62.9	63.4
Wooster	5.45	3.14	35.58	28.29	73.4	75.5	50.8	51.4	62.1	63.5
Youngstown	5.62	3.89	37.34	29.53	70.2	72.1	51.4	50.9	60.6	61.5

Temperatures in degrees F, Precipitation in inches

Table Created by Ted W. Gastier, OSU Extension from National Weather Service, OARDC & Local Data

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