

Ohio Fruit ICM News

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Volume 9, No. 36 September 22, 2005

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October 14-15: Highbush Blueberry Council (USHBC) Fall Meeting, Amway Grand Plaza Hotel, 187 Monroe NW, Grand Rapids, Michigan. Call 616-885-2000 for more information.

October 16: The Ohio Fruit Growers Societys (OFGS) 2005 Cider Contest, Easton Town Center, Columbus. See issue #35 for details.

October 20: Raspberry High Tunnel Open House, Cornell's East Ithaca Farm. See Issue #34 for directions and contact person.

November 15: Ohio Ag and Hort Human Resource ManagersForum, Hilliard, OH. 10:00 am - 2:30 pm. Registration and fee requested by November 8. Check the following article for details.

December 6-8, 2005: Great Lakes Fruit, Vegetable, and Farm Market EXPO, DeVos Place Convention Center, Grand Rapids, Michigan. For additional information, visit <www.glexpo.com>.

January 16-18, 2006: Ohio Fruit and Vegetable Congress and Ohio Direct Marketing Conference, Columbus Convention Center. Further details later.

Ohio Ag and Hort Human Resource Managers' Forum

Source: John Wargowsky, Executive Director, Mid American Ag and Hort Services, Inc

Do you have ag or hort human resource (HR) responsibilities? Would you like to interact with ag and hort HR people from across the state? Would you benefit from knowing how other HR people tackle some of the same problems you face? Do you face some tough HR problems that occur over and over? Mid American Ag and Hort Services (MAAHS) is pleased to announce the third Ohio Ag and Hort Human Resource Managers Forum for people who answered yes to one or more of these questions.

The Forum will be held Tuesday, November 15 at the Franklin County Farm Bureau office in Hilliard, Ohio from 10:00 a.m. to 2:30 p.m. This opportunity will provide a forum for fostering professional development and advancing effective human resource practices for human resource managers in agricultural and horticultural businesses.

The featured topic at the Forum will be Employee Handbooks and Written Employee Communication. Joan Ridgeway, President of Consulting Resources based in Indianapolis, will present this two-hour portion of the program. Ridgeway has over eighteen years experience in business and human resources in the private sector, non-profit, and higher education and is certified as a Senior Professional in Human Resource.

In the afternoon, Lorrie Goodnight with the Ohio Bureau of Workers Compensation (OBWC) will address how to manage workers compensation costs. Goodnight will address claims management and the various programs available through OBWC to reduce premiums.

The program will include opportunities for open discussion and networking opportunities for those with human resource responsibilities in ag and hort businesses. John Wargowsky, Executive Director of MAAHS and Bernie Erven of Erven HR Services, LLC will facilitate discussion among Forum participants.

A registration fee of \$50 for MAAHS members and \$70 for non-MAAHS members includes lunch and materials. Participation in the Forum is limited to the first 40 registrants, and reservations are requested by November 9. Contact MAAHS at 614-246-8286, maahs@ofbf.org, or <http://www.midamservices.org> (click on Events) for more information.

Blueberry Website Developed

Source: Annemiek Schilder, MSUE Plant Pathology, Fruit CAT, Vol. 20, No. 18, September 20, 2005

A comprehensive website www.blueberries.msu.edu has been developed that provides information on all aspects of blueberry production and management. The site can be navigated easily through clickable categories that include blueberry production, varieties, diseases, insects, nutritional and other disorders, weeds, pest management (with links to MSU Fruit Management Guide and pesticide labels), weather (with links to the MSU Agricultural weather network and a national weather website), and related industry and academic links.

The site was developed by a team of blueberry research and extension specialists with funding from the MSU GREEN project and the Michigan Blueberry Growers Association. The website is currently being finalized and will be updated on a regular basis; feedback on content and layout is welcome.

Minor-use Crop Pesticide Prioritization in the 2005 IR-4 Food Use Workshop

Source: John Wise, Annemiek Schilder, Rufus Isaacs, Bernard Zandstra, and Satoru Miyazaki, MSUE Plant Pathology, Fruit CAT, Vol. 20, No. 18, September 20, 2005

Due to the current review of crop protection chemicals under the Food Quality Protection Act and the high cost to industry of product registration, minor or specialty crops and sometimes minor uses on major crops are at risk of having few available products for pest control. To mitigate this problem, IR-4 (Interregional Research Project No.4) funded by USDA special grant, facilitates pesticide registration for minor crops by funding residue trials, and occasionally efficacy trials. Minor crop research needs are prioritized each year during a national workshop, since resources are limited.

Research priorities for the year 2006 field residue program for fruits, vegetables, field crops, and herbs grown in the United States and Canada were assigned at the Food Use Workshop held September 13-15 in San Diego, CA. The workshop was attended by Drs. Bernard Zandstra, Annemiek Schilder, Satoru Miyazaki and John Wise of Michigan State University, along with other minor crop use researchers, extension specialists, representatives of commodity and industry groups across the country, and personnel from EPA, USDA, IR-4, plus the Canadian counterpart of minor use program personnel.

Participants were provided with a complete list of all pesticides submitted for consideration, and as a group they ranked products based on need, performance, safety, and availability of alternatives. Only a limited number of projects could be assigned A or B priority. An A priority allows IR-4 to begin the residue program immediately the following season, with expectations that a complete data package be submitted to the EPA within 30 months. B priority projects are funded as resources permit. Projects with a C rating are held in the system for further consideration the following year. The following new candidate priority A projects listed are preliminary, until affirmed at the IR-4 national planning meeting on November 2-3, 2005. (See following chart.) A complete listing can be found on the IR-4 web site <ir4.rutgers.edu>.

Minor-use Crop Pesticide Prioritization in the 2005 IR-4 Food Use Workshop

Fungicides Priority A

Product	Crops	Target disease(s)
V10116	Blueberry	Mummy berry

Oxamyl	Caneberry	Nematodes
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Insecticides Priority A

Product |Crops |Target pest(s)

Acequinocyl

(Kanemite)* Cherry Mites

Spinosad

(SpinTor)** Peach Thrips

E2y45

(DuPont) Caneberry Cane borer, leafrollers

Thiamethoxam

(Ant Bait)* Grape Ants

Spirodiclofen

(Envidor) Blueberry Blueberry budmite

Herbicides Priority A

Product |Crops |Target weed(s)

Diuron

(Karmex) Cherry Preemergence broadleaves, grass

Halosulfuron Blueberry Preemergence broadleaves, yellow nutsedge

* B priority at workshop, but residue trials will commence if an additional funding is available.

** To shorten current labeled PHI to 1-3 days.

Weed Control at Strawberry Renovation

Prepared by Doug Doohan, Weed Ecologist & Extension Specialist, OARDC, The Ohio State University

Seasoned growers know that weed control at renovation is critical to maintain a productive and long-lasting planting. The main purpose of renovation is to stimulate new growth and daughter plant production, the basis for next years crop. But unless weeds are consistently controlled, that future crop may never come to fruition. Narrowing the rows, cultivation, and mowing all help to reduce weed growth in the renovated berries, but the key to a clean field is judicious use of herbicides.

Good growing conditions during summer are required to stimulate strawberry renewal and for herbicides to work; therefore, dont turn off the irrigation system! If perennial

grasses such as quackgrass or johnsongrass were present during harvest apply either Poast or Select immediately after harvest. Crop oil concentrate must be used with these herbicides, but not with any others that are recommended on strawberry.

Nearly all growers should apply either Stinger (Ohio Section 24C No. OH-030004) or 2,4-D amine (Formula 40) before starting renovation. Use 2,4-D if the predominate broadleaf weeds are plantains, dandelions, and mustards. Use Stinger if Canada thistle, clover, vetch, docks, and sorrel predominate. Stinger controls dandelions very well, but is more costly to use than 2,4-D and does not control mustards or plantain. On the other hand, it is much more effective than 2,4-D on thistles, clovers, and docks and is worth the extra money. Both herbicides require a rain-free period of 6 hours after application. Wait 4-6 days after the Stinger or 2,4-D application before mowing old leaves off the beds. Narrowing the rows and cultivating will not impair herbicide activity if delayed to this point. Remember to put the irrigation pipe back in the field and turn it on!

Narrowing the beds and cultivating between rows will stimulate weed seed in the soil to germinate. Not more than one week after cultivation (and not sooner than two weeks after applying Poast or Select, if used) apply Sinbar or a tank mix of Sinbar and Devrinol. Sinbar can be applied at 48 oz/A. Use the low rate on sandy soils low in organic matter, and the high rate on heavy soils with high organic matter. Sinbar is not recommended on soils with less than ½ % organic matter. Devrinol can be used at 4-8 lbs/A. At 4 lbs, Devrinol will improve control of annual grasses. For those needing to control common groundsel, 8 lbs are needed, and even then control may be inadequate. Both Sinbar and Devrinol require moisture to activate them; however, with Devrinol it is important to supply 1 inch of water within 24 hours of application or sunlight will degrade the herbicide. Watch closely for strawberry (cyclamen) mite and other pests following renovation. Mites not only damage the crop on their own, but predispose the crop to damage from the renovation herbicide.

Post harvest, Sinbar will often provide control well into the fall; however, you have to keep an eye on your fields. All growers will benefit tremendously by applying Sinbar again in early fall. This is known as the Labor Day treatment. Stay tuned to this station for more on late summer weed control.

Apple Industry Prevails in Extending Concentrate Antidumping Order
Source: Tom Sachs, Executive Director, OVPGA, OFGS; Director, Specialty Crops, Ohio Farm Bureau Federation

Below is a news release concerning US Apples' efforts on the behalf of domestic apple growers. This is one example of how your Ohio Apple Marketing Program assessments are distributed. Because Ohio Apple Growers are paying their fair share to US Apple, we are benefitting from their constant efforts to represent you on the domestic legislative and regulatory scene, as well as in international trade issues. See the September issue of Today's Grower for more US Apple information.

The U.S. International Trade Commission (ITC) voted to maintain the current antidumping order on imports of Chinese non-frozen apple juice concentrate to avoid further injury to the domestic apple industry. In a unanimous vote this afternoon, the ITC Commissioners voted to prevent a return of the predatory pricing practices of the 1990s which harmed the domestic concentrate industry.

The decision is the last step in the process to extend the current antidumping order for five years. The U.S. Apple Association (USApple) submitted substantive comments in support of the extension.

"We are gratified that both the ITC and the U.S. Department of Commerce agreed with the need to continue the antidumping orders and its associated duties," said USApple President and CEO Nancy Foster. "In addition to keeping a fair market available for the remaining U.S. concentrate producers, the ruling will support all U.S. apple growers in maintaining a market for juice apples."

In 2000, the ITC and Commerce agreed that certain Chinese concentrate producers were selling non-frozen apple juice concentrate in the United States at prices below the cost of production. At that point, duties ranging from 3 percent to almost 52 percent were assessed on certain Chinese producers, though some concentrate producers qualified to ship product into the United States with no duties.

By law, antidumping orders must be reviewed every five years to ensure that the order is still necessary and appropriate. This process, known as a sunset review, requires the Commerce Department to issue a finding that the unfair pricing practices would continue or begin again if the order were revoked, and the ITC must agree that the domestic industry would suffer economic harm from the continued pricing practices.

USApple argued that there was significant evidence that Chinese concentrate producers would return to unfair pricing without the protection of the order. The Commerce Department announced last week that it agreed with USApple, and determined the dumping of non-frozen apple juice concentrate from China would be likely if the antidumping order were revoked.

USApple submitted information to the ITC outlining the significant economic harm that had already been done to the domestic concentrate industry by the predatory pricing. At least six domestic apple juice concentrate firms that have either gone out of business or closed plants because of the impact of significantly increased imports of Chinese apple juice concentrate and the resulting low apple juice concentrate prices in the United States, USApple told the ITC in comments filed this summer. The domestic industry has suffered serious harm and deterioration as demonstrated by these plant closings.

Ending the antidumping duty would add further pressure on the U.S. apple industry by increasing imports and lowering prices. Removal of the order would have encouraged some Chinese concentrate firms to offer lower prices in the U.S. market hoping to attract

new customers, while others could attempt to defend their market share by driving the prices even lower, explained Foster. Because apple juice concentrate is a commodity with little quality difference between suppliers, the only way to gain market share is through price reductions.

The ITC victory and the positive early decision by the Commerce Department will help make sure domestic concentrate producers and, in fact, the entire apple industry has some protection against such unfair pricing practices.

Fruit Observations and Trap Reports

Site: Waterman Lab, Columbus

Dr. Celeste Welty, OSU Extension Entomologist

Apple: 9/15 to 9/21/05

Redbanded leafroller	12	down from 2
Spotted tentiform leafminer	39	down from 103
Codling moth (3 trap mean)	3	down from 4.7
Lesser appleworm	7	down from 8
Tufted apple budmoth	3	down from 4
Variigated leafroller	2	down from 4
Obliquebanded leafroller	0	down from 3
Apple maggot (sum of 3 traps)	1	down from 5

Letter to State Regulatory Agencies and Firms That Produce Treated (but not Pasteurized) and Untreated Juice and Cider
Forwarded by James Cranney, Jr., USApple

The following information is guidance from the Food and Drug Administration (FDA) which was sent to state regulators and cider producers today reminding producers of the need to follow regulations that apply to the safe processing of juice and cider. FDA is reminding juice and cider producers of the need to follow regulations and its guidance to avoid repetition of outbreaks which occurred in Ohio in 2003 and New York in 2004. Please contact Mr. Cranney by telephone at 800-781-4443 or via email at jcranney@usapple.org if you have questions or need additional information.

This guidance represents the Food and Drug Administrations (FDAs) current thinking on this topic. It does not create or confer any rights for or on any person and does not operate to bind FDA or the public. You may use an alternative approach if the approach satisfies the requirements of the applicable statutes and regulations. If you want to discuss an alternative approach, contact the FDA staff responsible for implementing this guidance. If you cannot identify the appropriate FDA staff, call the appropriate number listed on the title page of this guidance.

This letter is intended to inform you of the Food and Drug Administrations (FDAs) concern regarding continuing outbreaks of foodborne illness associated with the consumption of treated (but not pasteurized) and untreated juice and cider, and to remind you of actions that we recommend processors take to enhance the safety of these products.

Recent illness outbreaks due to treated (but not pasteurized) and untreated apple cider occurred in Ohio in 2003, and in New York state in 2004. In addition, a multi-state illness outbreak associated with treated (but not pasteurized) orange juice occurred this year. These outbreaks highlight the need for processors to ensure that they are taking all appropriate steps to comply with applicable food safety requirements.

FDA issued regulations for the safe processing of fruit and vegetable juices in 2001, requiring non-retail juice processors to evaluate their operations using Hazard Analysis Critical Control Point (HACCP) principles and, if necessary, to develop and implement systems of preventive control measures based on HACCP principles. FDA also issued the juice labeling regulation in 1998, which requires retail processors of juice to put a warning label on any container of juice that has not been treated to achieve a 5-log reduction in the most resistant pathogen. These two regulations are intended to improve the safety of fruit and vegetable juices and to ensure that consumers of untreated juice products are adequately informed of the risks associated with consuming these products.

Some of the principal requirements of the HACCP regulation are restated below. Both interstate and intrastate non-retail juice processors, regardless of the size of the business, must follow the HACCP regulation. The HACCP regulation requires that processors achieve a 5-log reduction for the microbe identified as the most resistant microorganism of public health significance that is likely to occur in the juice. This 5-log reduction must take place in one facility just prior to or after packaging, and must be applied directly to the juice, except for citrus juices.

Fruit surface treatments may be used to accomplish the 5-log reduction for citrus fruits, but cleaned and undamaged tree-picked fruit must be used. The effectiveness of the surface treatment must be verified by regularly testing the final product for generic *E. coli*. If two samples in a series of seven tests are positive for *E. coli*, the HACCP regulation deems the control measures to attain the 5-log reduction to be inadequate, and an alternate process such as pasteurization is to be used until corrective actions are completed.

FDA recommends that retail processors who treat their juice follow these same practices for their 5-log reduction processes. In addition to the juice labeling regulation, retail processors must follow all applicable state laws and regulations. FDA also reminds retail processors who sell or serve juice that only pasteurized juice should be served or sold to highly susceptible populations in retail establishments such as child care facilities, nursing homes, and hospitals.

For both treated and untreated juice, adherence to good manufacturing practices, including those that address basic sanitation practices, constitutes an essential foundation for the development and implementation of successful HACCP plans. See FDA's current good manufacturing practices (cGMP) regulation.

In addition, in 1998, FDA issued a Guide to Minimize Microbial Food Safety Hazards for Fruits and Vegetables, which recommends good agricultural practices (GAPs) that growers, packers, and shippers can use to address common risk factors in their operations and, thus, minimize food safety hazards potentially associated with fresh fruits and vegetables.

Given the recent outbreaks cited above, we strongly encourage firms to review their current operations in light of the above requirements and available information regarding pathogen reduction or elimination in the production of treated (but not pasteurized) and untreated juice, including cider. We further encourage firms to modify their operations accordingly, to enhance the safety of these products.

As you are aware, food produced under unsanitary conditions whereby it may be rendered injurious to health is adulterated under § 402(a)(4) of the Federal Food, Drug, and Cosmetic Act ((21 U.S.C. 342(a)(4)).

The reduction of foodborne illness associated with treated but not pasteurized and untreated juice, including cider, requires a collaborative effort by FDA and state and local authorities, as states provide critical resources and expertise in the identification and investigation of foodborne illness at the local level. Additionally, FDA will work closely with state regulatory agencies in considering enforcement actions against firms and farms to protect the health of their residents.

We recognize and appreciate the efforts that state regulatory authorities and the industry have taken to date to provide juice that is safe to U.S. consumers, and we are confident that you will continue to work proactively to pursue this goal.

Sincerely,

Terry C. Troxell, Ph.D., Director, Office of Plant & Dairy Foods, Center for Food Safety & Applied Nutrition

Terminal Market Wholesale Fruit Prices September 23, 2005

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

Apples - market about steady:

cartons 12 3-lb film bags

MI U.S. ExFcy Red Delicious 2 1/2" min 15.50

Golden Delicious 2 1/2" min 13.50

Gala 2 1/2" min 15.50
Mcintosh 2 1/2" min 14.50

bushel cartons loose
IL U.S. One Jonathan 2 1/4" min 16.00
MI U.S. One Golden Delicious 2 1/4" min 14.00
Jonagold 2 1/4" min 14.00
Ginger Gold 2 1/4" min 14.00
Paula Red 2 1/4" min 14.00

Blueberries - market about steady

flats 12 4.4-oz cups with lids MI sml-med 19.00

Peaches - market about steady

25 lb cartons loose MI U.S. One Redhaven 2 1/2" up 16.50

Detroit: <http://www.ams.usda.gov/mnreports/DU_FV010.txt>

Apples - market about steady

cartons cell pack NY U.S. ExFcy Mcintosh 96s 21.00-21.50

cartons 12 3-lb film bags
MI U.S. ExFcy Red Delicious 2 1/2" min 12.00-13.50 mostly 12.00 some
14.00-14.50, 2 1/4" min 11.00-11.50

Golden Delicious 2 1/2" min 14.00-14.50 2 1/4" min
11.00-11.50

Royal Gala 2 1/2" min 12.00-14.50 mostly 12.00-14.00
few 15.50-17.00 2 1/4" min 11.50-13.50

Mcintosh 2 1/2" min 12.00-14.50 mostly 12.00-13.50 few 16.00-16.50
2 1/4" min 11.00-11.50

Jonathan 2 1/2" min 14.00-14.50 2 1/4" min
11.00-11.50

Ginger Gold 2 1/2" min 13.00-13.50 few 14.00
Gold Supreme 2 1/2" min 12.00

Honeycrisp 2 1/2" min 36.00
Paula Red 2 1/2" min 12.00-13.50

U.S. Fcy McIntosh 2 1/4" min 11.50-12.00
Paula Red 2 1/4" min 11.50-12.00

bushel cartons loose
MI No Grade Marks Gala 2 3/4" up 15.00-16.00 3" min
15.00
McIntosh 2 3/4" up 15.00-16.00 3" min 15.00
Jonathan 2 3/4" up 16.00
Cortland 3" min 16.00
Gold Supreme 2 3/4" up 14.50-15.00
Honeycrisp 2 3/4" up 45.00

Blueberries - market slightly lower

flats 12 4.4-oz cups with lids MI med 16.00-18.00

Grapes - market steady

cartons 12 1-pt containers MI U.S. One Concord med
16.00-18.00

Prune plums - market steady

30 lb cartons MI U.S. One Stanley 1 1/4" min
19.50-20.00

Pittsburgh: <http://www.ams.usda.gov/mnreports/PS_FV010.txt>

Apples - market about steady

cartons cell pack NY U.S. ExFcy McIntosh 80s 22.00 100s
24.00

12 3-lb film bags
MI U.S. ExFcy McIntosh 2 1/2" min 15.00
NY U.S. ExFcy Jonamac 2 1/4" up 15.00

PA U.S. ExFcy McIntosh 2 1/2" min 15.00
No Grade Marks McIntosh 2 1/2" min 14.50
Empire No Size Marks 11.50

bushel cartons loose
MI U.S. ExFcy Gala 2 1/2" min 18.00
Paula Red 2 1/2" min 11.50

PA No Grade Marks McIntosh No Size Marks 14.50
Empire No Size Marks 11.50

Blueberries - light offerings
flats 12 4.4-oz cups with lids MI med-lge 18.00

Grapes - market about steady

crates 8 2-qt baskets PA Concord med 14.00-16.00

Peaches - fairly light offerings

PA U.S. Fcy Crest Haven 2 1/2"min ordinary cond 7.50

Prune plums - light offerings

1/2 bushel cartons MI U.S. One Stanley 19.25-21.00