

Ohio Fruit ICM News

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Calendar

November 4-6: The 20th Annual Sustainable Agriculture Conference of the Carolina Farm Stewardship Association, downtown Durham, NC. Visit <http://www.carolinafarmstewards.com> for more info or call 919-542-2402.

November 6-8: Southeast Strawberry Expo, Sheraton Imperial in Research Triangle Park, NC. See Issue # 37 for details.

November 9: OFGS Board Meeting, 9 a.m. - 4 p.m., Dutch Heritage, Bellville.

November 15: Ohio Ag and Hort Human Resource Managers Forum, Hilliard, OH. 10:00 am - 2:30 pm. Registration and fee requested by November 8. Check Issue #39 for details.

November 17: OFGS Research Committee Meeting, 10 a.m. - 2 p.m., Williams Hall, Rm 123, OARDC, Wooster.

November 17: OAMP (Ohio Apple Marketing Program) Committee Meeting, 3 p.m.-7 p.m., Researchers Services Bldg, Rm 130, OARDC, Wooster.

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

December 15: OFGS Research Committee Meeting, 10 a.m. - 2 p.m., Dutch Heritage, Bellville.

January 4-6, 2006: North American Berry Conference. Please note that this conference is being held more than a month earlier than usual. Therefore, those planning to attend need to register and make other arrangements earlier than in other years. This meeting is being held at the Savannah International Trade and Convention Center in Savannah, GA, and is immediately followed by the SE Regional Fruit and Vegetable Conference, January 6-8. More information is available at <www.nasaga.org>.

January 16-18, 2006: Ohio Fruit and Vegetable Congress and Ohio Direct Marketing Conference, Columbus Convention Center. See fourth article for details.

Fungicide Option for Ice Wine Production By Mike Ellis, Plant Pathologist, OARDC

For grapes being held in the vineyard for ice wine production it may be useful to make an application of Pristine fungicide about the time you would conduct normal harvest or a bit later. We are having abnormally high temperatures and ripe grapes hanging under these conditions may face problems with berry rots caused by fungi. With the premium price we can get for good ice wine, the cost of the spray should be more than justified.

Pristine is a very broad spectrum fungicide and should be helpful in protecting berries from attack by several fungi. These fungi should not be a problem after some good killing frosts and as winter starts to set in. Pristine can be applied at the rate of 6 to 10.5 ounces per acre. I would recommend the high rate.

Rain and Ripening of Grapes By Dr. Joseph Fiola, University of Maryland

Here are some things to consider when evaluating when to harvest the varieties that have weathered the storm:

- After a significant rainfall, the water enters the berries in 24-36 hours.
- Once in, the water that enters the fruit causes the following:
- Dilution of sugars / immediate drop in Brix
- Dilution of flavor components / secondary metabolites
- Causes or increases the risk of fruit splitting, which leads to:
- Decreased yields
- Increased risk of botrytis and other late fruit rots

- Increased problems with fruit flies and wasps, bees, etc.
- Delayed harvest means extended risk of fruit predation from birds, deer, raccoons, turkeys, etc.
- Varieties that were closest to being ripe face the greatest risk.

What to consider/do:

- Keep an eye on the short and long term weather reports.
- If the weather is dry and warm (70+ days, 50+ nights) the grapes will slowly recover. Brix will increase and flavors will rebound. Whether they will make it all the way back depends on the weather conditions. It is already close to mid-October, so the probability of a significant spell of very desirable weather is not on our side.
- Keep an eye out for berry splitting and degeneration.
- Keep an eye out for Botrytis and protect if necessary. Remember the risk of spraying our important fungicides on existing infections.
- Monitor disease, bird and bee damage closely and make the harvest call based on those issues.
- Also consider the productive capacity of your existing canopy. Many canopies are looking ragged, and long term hanging of the fruit will not result in significant desirable ripening. If the leaves are still green and if the berries are sound, there can be some benefit to waiting.
- If the forecast permits, it would be best to be patient, monitor the forecast and disease, and allow the water to move out of the vine and the fruit to proceed forward again.
- It is always preferable to harvest according to maturity, but it seems the season is closing in on us. If the forecast is gloomy, the canopy weak, the disease and animal pressure high, you may have to cut your losses and get the fruit off.
- Pray for an extended Indian summer!

Ohio Cider Contest is a Winner for All

Source: Tom Sachs, Executive Director, Ohio Fruit Growers Society

It's cider time! If you're looking for an all natural, nutritious and great tasting drink, look no further than your local family farm cider producer. It's the time of year when Ohio's apple producers devote much of their time and effort to cider making. These cider

producers are extremely proud of their product and are very competitive about who produces the bestcider.

This year the Ohio Fruit Growers Society (OFGS), in cooperation with the Ohio Department of Agriculture's OHIO PROUD marketing program, chose to conduct their annual cider contest this past Sunday, October 16th at Easton Town Center in Columbus, Ohio. The contest was part of OHIO PROUDs celebration of Ohio products, and showcased the nutrition and taste advantages of fresh, natural Ohio cider.

Ohio cider producers and OFGS members were the only processors who qualified for the 2005 Cider Contest. Any one of the nineteen entries was from a carefully chosen mix of apple varieties that resulted in batches of cider that may have included different percentages of Red and Golden Delicious, Gala, Jonathan, Prime Gold, McIntosh, Paula Red, Golden Supreme, Jonagold, Jonamac, Yataka, Melrose, Cortland, Empire, Rome or Honeycrisp.

A team of five judges was instructed to evaluate each cider on color and clarity at a proportion of 20% each, while taste had a weighted value of 60%. As judging proceeded, Easton Town Center shoppers were able to observe the color and clarity differences and sampled many of the ciders when judging was complete.

After careful deliberation, Robert Bowers of Laurelville Fruit Farm, Laurelville, was declared the 2005 Grand Award Winner. His winning cider was produced with a variety mix of Red and Golden Delicious, Jonathan, and Rome on a rack and cloth press and had been treated with ultraviolet light to assure a safe and great tasting cider. When informed that he had won the Grand Award, Bob was typically low key, but obviously proud that he is able to produce a quality cider for local customers, as well as travelers on their way to nearby Hocking Hills State Park.

The Cider Contest is also designed to recognize other premium ciders with Blue Ribbon Awards. Blue Ribbons were awarded to Merle Hershberger, Hillcrest Orchard, Sugarcreek; Kate & Andy Grimm, Grimm's Green Acres, Marietta; Robert & Carolyn Witt, Witt Orchards, Oak Harbor; Fred Finney, Melrose Orchard, Wooster; and Tom Swank, Spring Hill Orchard & Farm Market, Geneva had two Blue Ribbons. Bob Bowers also had a Blue Ribbon Award.

The Cider Contest is an opportunity for Ohio cider producers to showcase their all-natural, premium product that offers consumers a convenient and great tasting alternative drink that can be incorporated into an everyday diet. Cider is fat-free, cholesterol-free, low in calories, and is always a healthy beverage of choice for children and adults. Ohio will produce cider throughout the fall, winter, and spring with storage apples that are kept in a quality controlled environment, which will deliver a consistently superior consumer product. Even if your favorite farm market closes in the winter, ask your local grocer to stock these locally produced favorites. And dont forget that these same growers are also selling fine tasting apples from the same quality-controlled storage throughout the winter and spring.

Apples, cider, and many more locally grown fruits and vegetables are very accessible to the public at local farmersmarkets dispersed throughout Ohio. To locate a nearby farmers market, log on to the OFGS web site at <<http://www.ohiofruit.org>> and check out the Grower Directory. OHIO PROUD also offers an excellent grower directory at <<http://www.ohioproud.org>> at the For Consumers link, while the Direct Agricultural Marketing Association offers an additional farm market locator at <<http://www.farptomarkets.com>>. In addition to a wide variety of quality fruits and vegetables, many of Ohio growers and marketers are now offering great family entertainment in the form of festivals, hay rides, school tours, corn mazes, and more. For more grower or cider information, contact Tom Sachs at 614-246-8292 or e-mail at tsachs@ofbf.org.

Growers Congress Re-Discovers Columbus

Source: Tom Sachs, Executive Director, Ohio Fruit Growers Society

Fruit and vegetable growers and marketers will be pleased that the 2006 Ohio Fruit and Vegetable Growers Congress is relocating to the Greater Columbus Convention Center, Columbus, Ohio and is scheduled for Monday, January 16-18. The Ohio Vegetable and Potato Growers Association (OVPGA) and the Ohio Fruit Growers Society (OFGS) are sponsoring the Congress, while the Ohio Direct Agricultural Marketing Association (DAMA) is once again convening their Direct Agricultural Marketing Conference in conjunction with the Congress.

Fruit and vegetable growers and marketers are also welcoming the addition of the Mid American Ag and Hort Human Resource Conference, which is sponsored by Mid American Ag and Hort Services (MAAHS). A final sponsor is the Ohio State University (OSU) which has been instrumental in developing three days of excellent education sessions about tree fruit, fresh and processing vegetables, small fruit, direct marketing, human resource management, food safety, and more.

Joe Burnham IV, OFGS President, is pleased with the relocation. According to Joe, The conference is centrally located and will be more convenient for growers throughout Ohio and neighboring states. We hope this new venue will be of greater service to our members and exhibitors. The Greater Columbus Convention Center (GCCC) is downtown and has excellent freeway access from all directions.

The GCCC will also be excellent for exhibitors participating in the traditionally outstanding trade show. Even though the trade show is now a two-day event, dedicated trade show hours have been increased for greater exhibitor/customer contact time. OVPGA President Don Ramseyer commented that The Columbus Convention Center is a great facility for a trade show and education sessions. Our growers have high expectations for the trade show and are counting on checking out as many suppliers as possible.

Exhibitors should also be pleased that they have the ability to interact with growers and marketers in the education sessions with two minute promotions before each session.

The Human Resource Conference is a great addition and will help service specialty growers and marketers with outstanding sessions devoted to worker safety, cultural understanding, labor law compliance, innovative human resource strategies, supervisor training, and employee productivity. John Wargowsky, Executive Director for MAAHS has recruited nationally known human resource experts, such as Bernie Erven, Cheryl Basinger and Thomas Maloney. Additionally, MAAHS will conduct their 5th Annual Meeting on Monday.

More new additions this year include in-depth workshops that will be valuable to both fruit & vegetable growers. One workshop will deal with increasingly popular cover crops and reduced tillage systems intended to improve fertility and weed control, reduce disease pressure, and improve overall soil fertility. Another workshop will provide key information on season extension techniques that will allow growers to enter new and more profitable markets.

OSU's Precision Ag Team has developed an Emerging Technologies Workshop dealing with new sprayer technologies, utilizing advanced wireless technologies for improved pesticide application efficiency, product identity preservation, traceback applications, E-commerce and more. OSU's Nathan Watermeier has also developed a workshop on New Technologies for In-Season Plant, Insect & Disease Diagnostics. The Precision Ag Team will also feature their equipment and computer applications as an exhibit in the trade show.

Another education addition is a primer workshop for organic/sustainable fruit and vegetable production that will integrate decades of grower experience and combine this expertise with the latest university research. A New and Small Grower Workshop is intended for entrepreneurs who desire to increase their expertise in high value crop production, marketing, goal setting, budgeting, business plans, etc. A final workshop is intended for growers who have an interest in conducting an environmental self-assessment of their operation to better evaluate their environmental risk.

The conference also offers an outstanding education program that utilizes the expertise of noteworthy out-of-state experts. Trevor Suslow, University of California-Davis, will present an irrigation, spray water, and packinghouse water quality workshop and David A Rosenberger, Cornell University, will discuss apple scab, controlling post-harvest fruit rots, and maintaining Honeycrisp quality.

Peter M. Hirst, Purdue University, will provide insight on how to grow more marketable Gala apples and bloom delay in peaches, while noted virologist Robert R Martin, USDA-ARS-Horticultural Crops Research Laboratory, Oregon, will discuss virus diseases of brambles and strawberries. Frank Louws, North Carolina State University will discuss disease control in plastic culture strawberries and biofumigation/no-till cover crops.

Alvin J. Bussan, University of Wisconsin-Madison, will review perennial cover crops for annual vegetable production, potato cultural practices, and tomato season extension.

Food safety has not been ignored, as Shari Plimpton, Center for Innovative Food Technology, will present a session on minimizing the risk of microbial contamination in farm produce. Direct marketers have the opportunity to attend two Monday workshops about agritourism and farmersmarkets. These two workshops run concurrently, so bring someone with you to cover both excellent sessions. These workshops are followed on Tuesday and Wednesday with sessions concerning meat direct marketing, merchandizing, pick-your-own trends, liability risk management, restaurant direct marketing, and more.

In addition to traditional education sessions, a mini-workshop concerning family business operations and succession planning will be presented. Larry Hollar, author of *Keep Your Business Close and Your Family Closer* will be the keynote speaker at the annual Awards Breakfast. Larry will follow with a presentation concerning internal problem-solving to maximize the advantages of family businesses.

This mini-workshop will conclude with a succession and estate planning session presented by Russell Cunningham of Barrett, Easterday, Cunningham and Eselgroth LLP. Final conference additions will be an opportunity to purchase discount tickets for the Blue Jackets/Red Wings hockey game, as well as an Ohio Historical Society Tour.

The conference will again offer two safety training seminars that qualifies attendees for the Ohio Farm Bureau Workers Compensation Group Rating Program. The conference will also offer the popular Fruit & Vegetable Crop Protection Update, sponsored by the conference crop protection exhibitors. Other traditional events scheduled will be the Presidents Networking Reception and Card Party, organizational annual meetings, Distinguished Service Award announcements, scholarship award recognition, and more.

This years conference has an excellent mix of new and traditional events that we hope will attract our core members as well as new growers and exhibitors. For more information on this event, contact Tom Sachs at 614-246-8290, tsachs@ofbf.org or Kathy Lutz at 614-246-8292 or klutz@ofbf.org.

Exhibitor, registration, and hotel information is at <http://www.ohiofruit.org> or <http://www.ohiovegetables.org>. Remember, there are significant registration discounts for OFGS and OVPGA members, as well as a pre-registration discount if completed by January 4, 2006. Location information for the Greater Columbus Convention Center may be found at <http://www.columbusconventions.com>.

Terminal Market Wholesale Fruit Prices - October 20, 2005

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

Apples: Market about steady.

Cartons tray pack MI U.S. Fcy Jonathan 100s 17.00

Cartons 12 3-lb film bags MI U.S. ExFcy Red Delicious 2 1/2" min 13.50

Golden Delicious 2 1/2" min 13.50

Gala 2 1/2" min 15.00

Mcintosh 2 1/2" min 13.50

Jonathan 2 1/2" min 13.00-13.50 some 14.00

Paula Red 2 1/2" min 13.50

Bushel cartons loose MI U.S. One Golden Delicious 2 1/4" min 12.00-13.00

Jonagold 2 1/4" min 12.00-13.00

Ginger Gold 2 1/4" min 12.00-13.00

Paula Red 2 1/4" min 12.00-13.00

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

Apples: Market about steady

Cartons tray pack MI U.S. ExFcy Red Delicious 113s 17.50

Mcintosh 88s 17.50

Empire 88s 20.50-21.50 100s 20.50-21.50

Honeycrisp 100s 51.00

Cartons cell pack MI U.S. ExFcy Mcintosh 96s 20.00-21.50

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

Golden Delicious 2 1/2" min 12.00-13.50 mostly 12.00 few 14.00-14.50 2 1/4" min
11.50-12.00

Granny Smith 2 1/2" min 12.00 Fuji 2 1/2" min 13.00-13.50

Royal Gala 2 1/2" min 12.00-13.50 some best 15.50-17.00 2 1/4" min 11.50-12.00

Red Rome 2 1/2" min 13.00-13.50 few 14.00-14.50

Mcintosh 2 1/2" min 12.00-13.50 some best 15.50-16.50 2 1/4" min 11.50-12.00

Jonathan 2 1/2" min 13.00-13.50 few 14.00-14.50

Empire 2 1/2" min 13.00-13.50 few best 14.50-15.50

Jonagold 2 1/2" min 12.00

Paula Red 2 1/2" min few 13.00-13.50

U.S. Fcy Red Delicious 2 1/4" min 11.00-11.50

Golden Delicious 2 1/4" min 11.00-11.50

Gala 2 1/4" min 11.00-11.50

Mcintosh 2 1/4" min 11.00-11.50

Jonathan 2 1/4" min 11.00-11.50

Bushel cartons loose MI No Grade Marks Red Delicious 3" min 12.00-14.00 few 14.50

Golden Delicious 2 3/4" up 12.00-13.50 few 14.00-14.50 3" min 12.00
Granny Smith 2 3/4" up 12.00
Gala 3" min 13.00-13.50
Mcintosh 3" min 12.00-13.50
Jonathan 3" min 12.00-14.00 few 14.50
Empire 2 3/4" up 12.00 3" min 13.00-13.50
Jonagold 2 3/4" up 12.00 Cortland 3" min 14.00-14.50
Honeycrisp 2 3/4" up 25.00-26.00 2 1/2" up 21.00-26.00

Grapes: Market about steady
Cartons 12 1-pt containers MI U.S. One Concord med 19.00-20.00

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

Apples: Market about steady.
Cartons tray pack NY U.S. Fcy Honeycrisp 88s 20.00 100s 18.00
PA U.S. Fcy Red Delicious 113s 14.00

Cartons cell pack NY U.S. Fcy McIntosh 80s 12.00 100s 10.00
VT U.S. Fcy McIntosh 96s 15.00

Cartons 12 3-lb film bags MD U.S. ExFcy Red Delicious 2 1/2" min 13.00
Golden Delicious 2 1/2" min 13.00
PA U.S. Fcy Red Delicious 2 1/2" up 12.00 Golden Delicious 2 1/2" up 12.00 Empire 2
1/2" up 12.00

Bushel cartons loose MD Comb U.S. ExFcy-U.S. Fcy Golden Delicious 2 3/4" up 10.00
PA U.S. One Gala 2 1/2" up 12.00

Grapes: Market about steady:
Cartons 12 1-qt baskets NY Concord 19.00

Cartons 12 1-quart baskets with lids NY 20.00 8 qt baskets
PA Concord 12.00