Kentucky Fruit Facts
November 2003 (11/03)

Fruit Facts can be found on the web at:  http://www.ca.uky.edu/fruitfacts/

Upcoming Meetings

Nov. 18  Commercial Grape Production Meeting, Campbell County Extension Office, 3500 Alexandria Pike, Highland Heights, KY.  9:30 a.m. to 3:10 p.m. Features Dr. Bruce Bordelon on Canopy Management and Dr. John Hartman on Crown Gall and Disease Management. Register by calling 859/ 572-2600.

Dec. 11-16  Tennessee Fruit and Vegetable Conference, Airport Marriott, Nashville, TN. Contact Dave Lockwood 865/974-7421 or e-mail: dlockwood@utk.edu

Jan. 5-6, 2004  Kentucky Annual Fruit and Vegetable Conference and Trade Show, Holiday Inn North, Lexington, KY. Contact John Strang 859/257-5685. See program and registration information below.

Jan. 7-8  Southeastern Apple Growers Annual Meeting and Show, Great Smokies Holiday Inn Sunspree Resort, Asheville, NC. For additional information, contact Ms. Evelyn M. Hill, N.C. Apple Growers’ Assoc. at 828/697-6377.

Jan. 7-8  Tennessee Viticultural and Oenological Society Annual Meeting, Knoxville, TN. For additional information, contact Dave Lockwood 865/974-7421 or e-mail: dlockwood@utk.edu

Jan. 7-8  North American Farmers’ Direct Marketing Assoc. (NAFDMA) Conference and Trade Show, Sheraton Grand Sacramento Hotel, Sacramento, CA. For additional information, contact Marcia Touchette, NAFDMA, 413/529-2471, e-mail marcia@whiteloafbridge.com or check their web site at www.nafdma.com

Fruit Crop Fall Check List
Summarized and modified from an article by Dr. Dave Lockwood, Extension Fruit Specialist, University of Tennessee, Fruit Notes, Oct. Dec, 2003, Vol. 18 No. 4

Fall is the time to pay attention to the following areas:

1. Leaf curl sprays. Late fall following leaf drop and when the trees are dormant is a good time to apply the leaf curl spray on peaches and nectarines. If bacterial spot was a problem this past year, the use of a copper fungicide is suggested as this will work in controlling both diseases.

2. Use of rodenticides. Voles can cause considerable damage to fruit trees in late fall and winter when their preferred food sources become limiting. Monitor orchards and use zinc phosphide, the only material registered for use in Kentucky, if warranted. Zinc phosphide is an acute toxicant and it should be used only in accordance with label recommendations.

3. Weed control. It is getting a little late to use herbicides in our fruit plantings, but...
The 2003 growing season in Kentucky provided mostly cooler than normal temperatures and above normal rainfall. January temperatures were below normal, but not cold enough to cause widespread cold injuries to fruit crops, though there was some injury. There was a severe ice storm in February in central Kentucky. Well pruned and cared for trees had minimal damage. Warm spring temperatures rapidly moved us through early floral developmental stages.

On April 7th and 23rd we experienced late spring freezes. The April 23rd freeze was by far the worst and central and northern Kentucky growers experienced various levels of damage. We lost quite a few peach and apple flowers as well as primary buds on grapes. No freeze damage was reported in western Kentucky.

This season produced the second wettest April - September on record and the second coolest June and July (26th coolest April - September).

Most growers reported fairly decent crops, however a few growers lost crops to the last late spring freeze and to hail storms. Harvest generally ran about a week earlier than normal.

Japanese beetle levels in the central and eastern portion of the state were low to moderate, In the western half of the state Japanese beetle numbers were low to high depending on the location. Green June beetle levels dropped somewhat from last years high levels for most growers, with a significantly lower number found in western Kentucky. Many orchards (peach and apple) experienced high levels of San Jose scale on trees. Esteem did an exceptional job in getting these levels under control.

Apples. Kentucky growers produced an apple crop that averaged about 70% of normal. However, this ranged from 100% for some growers to 10% for a few growers. Fruit color was generally less than desired despite cool late summer and fall temperatures, finish was generally fairly good and size was exceptional. Cork spot and bitter pit were present in orchards with lighter crops. Apple sales were generally good.

Rain and long periods of spring leaf wetness increased the occurrence of primary infections of apple scab (Venturia inaequalis) and cedar rust

4. Painting tree trunks. Painting or spraying the trunks of young fruit trees with white latex paint in late fall may reduce chances for freeze injury (southwest trunk damage). Paint from the ground up to just past the junction of the lower scaffold limbs.

5. Covering graft unions on vinifera grapes and young French American hybrid vines. Soil should be mounded several inches over the graft union on all vinifera grapes and young French American hybrid vines to protect them from freeze injury in case we have a particularly cold winter. This is not necessary on vines that are not grafted or on older (three years or older) grafted French American vines. Care should be taken not to nick or injure the vines while performing this operation to avoid crown gall problems. If the soil is too rocky or difficult to mound up, sawdust, wood chips or some other organic material may be mounded around the plants instead.

6. Soil testing. Soil testing on a regular basis is valuable for keeping the soil pH in fruit plantings within the desired range.

7. Assessing the past year’s crop. Details of things that may have worked (or didn’t work), observations of areas in an orchard or vineyard that did not look quite right, weather conditions when the thinning spray was put on, the ground speed during application - these are just a few examples of things that become blurred over time in our minds with the passage of time. Don’t run the risk of repeating mistakes or being unable to duplicate successes. Keep a record of what you did, how it worked, why you think it did or didn’t work, areas in orchards that didn’t perform up to expectations, etc. and keep the records in a safe place.

8. Winterizing and repairing equipment. Take time to make need repairs to equipment and winterize it properly so that it will be ready to go when needed.

9. Storing pesticides properly. Be sure that any pesticides you will be carrying over to next year are stored in a secure, locked area and under conditions that will preserve their effectiveness. Avoid damp or wet areas, extreme heat or cold and direct sunlight.
The grape crop was smaller than expected for many growers, estimated at 45% of normal and ranged from 0 to 100% of normal. The late spring freeze eliminated many primary buds and some growers had fruit from primary and secondary buds on the same vines. Many new growers lost substantial portions or their entire crops to disease caused by inadequate spray schedules.

Grape crown gall (Agrobacterium tumefaciens) continues to be a very serious problem for growers. Wet spring weather favored black rot (Guignardia bidwellii), anthracnose (Elsinoe ampelina), and Phomopsis cane and leaf spot (Phomopsis viticola). These diseases continued to build throughout the summer. Grape powdery mildew (Uncinula necator) was observed and downy mildew (Plasmopara viticola) was severe, especially late in the season. No new cases of Pierce’s disease (Xylella fastidiosa) were found.

Birds, wild turkeys, deer and Green June beetles were a serious problem for some growers. Grape root borer appears to be on the increase as many of the new grape plantings begin to reach maturity. A few growers reported aerial roots growing at the nodes of some varieties. This has been attributed to the higher than normal rainfall and wetness.

Blueberries. Blueberries produced a full crop this season. Bird problems were normal. Wet weather favored Phytophthora root rot (Phytophthora spp.).

Nuts. Chestnuts and black walnuts produced full crops this season. The other nut crops suffered from both the late spring frosts and wet weather during bloom that inhibited nut set and retention.

### 2003 Percentage of Normal Full Crop for KY

<table>
<thead>
<tr>
<th>Fruit Type</th>
<th>Percent of Full Crop</th>
<th>Range(%)</th>
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</thead>
<tbody>
<tr>
<td>Tree Fruit</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apples</td>
<td>70</td>
<td>10-100</td>
</tr>
<tr>
<td>Pawpaws</td>
<td>70</td>
<td>10-100</td>
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<tr>
<td>Peaches</td>
<td>90</td>
<td>50-100</td>
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<tr>
<td>Pears, Asian</td>
<td>70</td>
<td>40-100</td>
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<tr>
<td>Pears, European</td>
<td>80</td>
<td>50-100</td>
</tr>
<tr>
<td>Plums, European</td>
<td>80</td>
<td>70-100</td>
</tr>
<tr>
<td>Plums, Japanese</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Small Fruit</td>
<td></td>
<td></td>
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<tr>
<td>Blackberries, thorny</td>
<td>90</td>
<td>90-100</td>
</tr>
<tr>
<td>Blackberries, thornless</td>
<td>100</td>
<td></td>
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<tr>
<td>Blueberries</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>Grapes</td>
<td>45</td>
<td>0-100</td>
</tr>
<tr>
<td>Raspberries, fall</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>Raspberries, spring</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>Strawberries</td>
<td>75</td>
<td></td>
</tr>
<tr>
<td>Nuts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chestnuts</td>
<td>100</td>
<td>90-100</td>
</tr>
<tr>
<td>Heartnuts</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>Hickory, Shagbark</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>Hickory, Shellbark</td>
<td>50</td>
<td></td>
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<tr>
<td>Hicans</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Pecans</td>
<td>50</td>
<td>5-75</td>
</tr>
<tr>
<td>Walnuts, Black</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>Walnuts, Persian</td>
<td>25</td>
<td></td>
</tr>
</tbody>
</table>
2004 Kentucky Fruit and Vegetable Conference and Trade Show

JANUARY 5-6, 2004
Holiday Inn North, 1950 Newtown Pike, Lexington, Kentucky 40511
(859) 233-0512                     FAX (859) 253-1505

148th Annual Meeting
Kentucky State Horticultural Society
and
33rd Annual Meeting Kentucky Vegetable Growers Association
and Kentucky Grape and Wine Short Course

All Times are Eastern Standard Time

SUNDAY EVENING, JANUARY 4
7:00-10:00 p.m. Exhibitor Set-up, Lobby

MONDAY, JANUARY 5
8:00 a.m.    Registration - lobby
8:00 a.m.    Exhibits Open, Lobby
8:00 a.m.    Coffee, Lobby
8:30 a.m.    Registration, Lobby in front
of Preakness Room

$25.00 Meeting registration includes one-year membership in either the Kentucky Vegetable Growers Association or Kentucky State Horticultural Society. Please see the registration form for the Kentucky Vineyard Society and the organic farming and gardening sessions registration.

(1) KSHS - KVGA JOINT SESSION
Belmont and Preakness Rooms
John Bell, Presiding

8:50 a.m.  Welcome - Coleman Mathis
9:00 a.m.  Horticulture Council Update
- Dewayne Ingram and John Strang
9:30 a.m.  Kentucky Department of Agriculture Produce Marketing Update
- Jim Mansfield
10:00 a.m. Combining Genetic Resistance and Pesticide Management to Control Early and Late Blight in Tomato
- Randy Gardner
10:30 a.m. Cider/Coffee Break and Visit Exhibits - Lobby
11:00 a.m. The Promise of Farmers’ Markets in Building Community
- Vance Corum
11:30 a.m. Save The Farm Through Agri-Tourism
- Andre Broussau
12:00 noon EXHIBITORS AND GROWERS LUNCHEON - Holidome
Comments - Dewayne Ingram
(Deli Buffet, Soup du Jour, salads, cold meats and cheese, brownies, and a beverage)

12:00 noon BOARD MEETINGS - Holidome
Kentucky State Horticultural Society
Kentucky Vegetable Growers Association

12:00 noon KENTUCKY HONEYBEE POLLINATION ASSOCIATION - Claiborne Room
## MONDAY AFTERNOON - JANUARY 5 - CONCURRENT SESSIONS

Concurrent sessions will enable participants to attend topics of interest in different sessions.

<table>
<thead>
<tr>
<th>Time</th>
<th>Session 1</th>
<th>Session 2</th>
<th>Session 3</th>
<th>Session 4</th>
<th>Session 5</th>
</tr>
</thead>
<tbody>
<tr>
<td>2:00 p.m.</td>
<td>Apple Nutrition – John Strang</td>
<td>Transplant Production – Bob Anderson</td>
<td>Honeybees for Pollination – Rob Mountain and Kent Williams</td>
<td>Understanding and Using the Media for Farmers’ Promotion – Haven Miller and Roger Snell</td>
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<tr>
<td>2:30-3:10</td>
<td>Cider/Coffee Break and Visit Exhibits – Lobby</td>
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<tr>
<td>4:10 p.m.</td>
<td>KSHS Annual Business Meeting</td>
<td>Grower Vegetable Demonstration Plot Results – Shane Bogle, Nathan Howard, Nathan Howell and Dave Spalding</td>
<td>Creating a Statewide Farmers’ Market Association – John Wilhoit and Vance Corum (This session will be immediately followed by a preliminary meeting in the Belmont Room for those interested in forming a Kentucky Association.)</td>
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<tr>
<td>4:40 p.m.</td>
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<td></td>
<td>KVGA Annual Business Meeting</td>
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</table>
**MONDAY EVENING, JANUARY 5**

5:15 p.m.  **Exhibits Close**

5:15 p.m.  **WINE TASTING Featuring Commercial Kentucky Products**  
- Man-O-War, Secretariat and Thoroughbred Rooms  
Sponsored by the KVS, (Bravard Vineyards & Winery, Broad Run Vineyards & Winery, Chateau du Vieux Corbeau, Chrisman Mill Vineyard, Equus Run Vineyards, In Town Winery, LLC, Lovers Leap Vineyards & Winery, SpringHill Vineyards & Winery.  
The cost is $5.00 for the tasting.)

6:15 p.m.  **BANQUET**, Derby Room  
Tickets: $20.00 in advance including tax and tip  
Speaker: Dr. Ernest M. Tucker – **Take a Feather from a Ground Hog: Eastern Kentucky Folk Medicine.**  
(This program was funded in part by the Kentucky Humanities Council and the National Endowment for the Humanities.)  
*Menu: roast top sirloin of beef served in its natural juices, scalloped potatoes, green beans, garden fresh salad, rolls & butter, dessert and a beverage*

8:30 p.m.  **KENTUCKY VINEYARD SOCIETY BOARD MEETING** – Claiborne Room

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**TUESDAY MORNING, JANUARY 6**

Concurrent sessions will enable participants to attend topics of interest in different sessions

8:00 a.m.  **Exhibits Open, Lobby**

8:30 a.m.  **Registration** – Lobby in front of Preakness Room

8:30 a.m.  **(6) TREE FRUIT IPM**  
*Belmont Room*

John Sparks, Presiding

8:30 a.m.  **(7) CUT STEM PRODUCTION AND VALUE ADDED PROCESSING**  
*Derby Room*

Patti Meads, Presiding

8:30 a.m.  **(8) VEGETABLE PRODUCTION**  
*Preakness Room*

Brett Reese, Presiding

8:30 a.m.  **(9) GRAPE & WINE SHORT COURSE**  
*Man-O-War, Secretariat & Thoroughbred Rooms*

Leonard Olson, Presiding

8:30 a.m.  **Implementation and Evaluation of Reduced Risk IPM Programs**  
– Jim Walgenbach

8:55 a.m.  **Update on Stem Research**  
– Sharon Bale and Todd Leeson

8:55 a.m.  **Weed Control in Peppers and Sweet Corn**  
– Joe Masabni

8:55 a.m.  **Registration** – Lobby in front of Preakness Room  
Visit Exhibits Lobby

8:55 a.m.  **Greetings**  
– Len Olson
<table>
<thead>
<tr>
<th>Time</th>
<th>(6) TREE FRUIT IPM Belmont Room</th>
<th>(7) CUT STEM PRODUCTION AND VALUE ADDED PROCESSING Derby Room</th>
<th>(8) VEGETABLE PRODUCTION Preakness Room</th>
<th>(9) GRAPE &amp; WINE SHORT COURSE Man-O-War, Secretariat &amp; Thoroughbred Rooms</th>
</tr>
</thead>
<tbody>
<tr>
<td>9:00 a.m.</td>
<td><strong>Pheromone Trapping</strong> – Rick Bessin</td>
<td><strong>Status of Kentucky Cut Stem Association</strong> – Patti Meads</td>
<td><strong>Vegetable Cultivar Trials Results</strong> – Terry Jones, April Satanek, and John Strang</td>
<td><strong>Disease Control for 2004</strong> – John Hartman</td>
</tr>
<tr>
<td></td>
<td><strong>Options for Managing Codling Moth and Oriental Fruit Moth</strong> – Jim Walgenbach</td>
<td><strong>Food Safety, Certified Kitchens and On-Farm Microprocessing</strong> – Sandra Bastin</td>
<td></td>
<td><strong>Frost Control in Grapes</strong> – Ed Hellman</td>
</tr>
<tr>
<td>10:00-10:40</td>
<td><strong>Cider/Coffee Break and Visit Exhibits</strong> – Lobby</td>
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<tr>
<td>10:40 a.m.</td>
<td><strong>Weed Control Trials with Chateau</strong> – Joe Masabni</td>
<td><strong>The Importance and Need for Value Added Creativity</strong> – Billy Adkins</td>
<td><strong>High Tunnel Research</strong> – Amanda Ferguson</td>
<td><strong>Grape Root Borer Control Studies</strong> – Dave Lockwood</td>
</tr>
<tr>
<td>11:10 a.m.</td>
<td><strong>Apple IPM Program – Roundtable Discussion</strong> – John Strang, Joe Masabni and Ric Bessin</td>
<td><strong>Value Added and Labeling</strong> – Ann Hall Norris and Sandra Bastin</td>
<td><strong>Sweet Corn Variety and Herbicide Trials</strong> – Alan Straw</td>
<td><strong>Canopy and Crop Management</strong> – Ed Hellman</td>
</tr>
<tr>
<td>11:40 a.m.</td>
<td><strong>LUNCH ON YOUR OWN and Visit Exhibits</strong></td>
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</tbody>
</table>
**TUESDAY AFTERNOON, JANUARY 6**

Concurrent sessions will enable participants to attend topics of interest in different sessions.

<table>
<thead>
<tr>
<th>Time</th>
<th>(10) SMALL FRUIT PRODUCTION &amp; MARKETING</th>
<th>(11) COOPERATIVE MARKETING</th>
<th>(12) ORGANIC FARMING AND GARDENING</th>
<th>(13) GRAPE &amp; WINE SHORT COURSE (continued)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2:00 p.m.</td>
<td>Blueberry Variety and Raised Bed Annual Strawberry Trial Results – Charles (Ty) Back, Dwight Wolfe, and John Strang</td>
<td>Processing and Handling Organic Products – Maria Rudder</td>
<td>KGWC Update and Kentucky Winery Survey Results – Belita Adams Reed and Chris Smigell</td>
<td>Pierce’s Disease Research – Nicki Mundell</td>
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<tr>
<td>2:15 p.m.</td>
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<tr>
<td>2:30-3:10 p.m.</td>
<td>Cider/Coffee Break and Visit Exhibits– Lobby</td>
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<tr>
<td>3:40 p.m.</td>
<td>Antioxidants in Blackberries and Blueberries and Training System Trial Results – Matt Fulkerson and John Strang</td>
<td></td>
<td>The Kentucky Program and The Certification Process – Chris Kring</td>
<td>The Art of Wine Blending With French Hybrids (Panel Discussion) – Butch Meyer, Ben O’Daniel, Leonard Olson, and Chris Nelson</td>
</tr>
<tr>
<td>4:10 p.m.</td>
<td></td>
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<td></td>
<td>Agri-Tourism, Tasting Rooms, Wine Trails, etc., – Andre Brousseau</td>
</tr>
</tbody>
</table>
KENTUCKY FRUIT AND VEGETABLE CONFERENCE - Jan.  5-6, 2004
Holiday Inn North, Lexington, KY

Mark one: ____________________ ADVANCE REGISTRATION
________________________ I am not able to attend--please continue my membership(s) as listed below.

$25 registration per household, maximum of 2 people for the KSHS or KVGA, $10 for each additional person over 15 years of age. Registration allows entrance into any other conference meeting session.

NAME (Please print)___________________________________________NO. OF OTHERS (    )

ADDRESS_____________________________________________________

CITY, STATE_________________________ZIP______________________

PHONE: (_ )_________________________________OCCUPATION/FIRM ____________________________

FAX: (_ )________________________________E-Mail:________________________________________

☐ I would like to be considered for nomination or recommend ____________________________
    for the ☐ KSHS or ☐ KVGA Board of Directors.

Full membership to Kentucky State Horticultural Society
    (Includes 1-yr membership and fruit meeting registration, $25/2 people) $___________

Full membership to Kentucky Vegetable Growers Association
    (Includes 1-yr membership and vegetable meeting registration, $25/2 people) $__________

Additional KSHS or KVGA family member registration ($10/person) $___________

Registration for the Grape & Wine Short Course plus the Wine Tasting, Jan. 6, ($20/person) $__________

Registration for Kentucky Organic Farming and Gardening session ($10/person) $__________

Meal tickets are available only through advance registration.

EXHIBITOR/GROWER LUNCHEON -- January 5, 2004 -- 12:00 Noon EST
    MENU: Deli Buffet, Soup du Jour, salads, cold cuts, brownies
    luncheon tickets @ $16.00 each = TOTAL $__________

I want to register for the Wine Tasting only, Jan. 5, 5:15-6:15 PM
    Number attending @ $5.00 each = TOTAL $__________

BANQUET - January 5, 2004 / 6:15 p.m. EST_________ banquet tickets @ $20.00 each = TOTAL $________

    MENU: roast top sirloin of beef served in its natural juices, scalloped potatoes, green beans,
    garden fresh salad, rolls and butter, dessert and a beverage. Meal prices include meal, tax and tips

☐ Please make CHECKS payable to: KENTUCKY HORTICULTURE MEETING

CHECK AMOUNT $__________ CHECK # ________ CASH AMOUNT $__________

Mail advance registration to: TOTAL AMOUNT PAID $__________
Mary Ann Kelley
Research and Education Ctr
P.O. Box 469
Princeton, KY 42445-0469
(270) 365-7541, Ext. 216

Dr. John Strang, Coordinator

ADVANCE REGISTRATION MUST BE RECEIVED BY FRIDAY, DECEMBER 19, 2003 -

PLEASE LIST THE NAME(S) AS DESIRED ON YOUR NAME BADGE(S) ON THE BACK OF THIS FORM