



**April 2018**

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# Have seconds to sell? Consider FoodChain

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## Coming up

**May 4** - Hemp Field Day, 8:30 a.m. – 2:30 p.m. CDT at Kentucky Hemp Works, 11609 Dawson Springs Rd., Crofton. Pre-register by April 30 by emailing [Austin.wright@kysu.edu](mailto:Austin.wright@kysu.edu) or calling 270-886-6328. See [agenda](#).

**May 14** - Pawpaw Grafting Workshop, UK-RCARS, 130 Robinson Rd., Jackson, KY 41339. 6 p.m. EDT. Contact [shawn.wright@uky.edu](mailto:shawn.wright@uky.edu) or call 606-666-2438.

**May 21** - Seeding and Transplanting Field Day, 1-4 p.m. EDT, at the UK Horticulture Research Farm, 4321 Emmert Farm Lane, Lexington, 40514. For details, [click here](#).

**May 29** - MarketReady Producer Training Program, 10 a.m.-4 p.m. EDT at the Montgomery Co. Extension Office, 106 E. Locust St., Mt. Sterling, KY 40353. To register, [click here](#).

### From FoodChain

FoodChain is a nonprofit located on the north side of Lexington; our mission is to forge links between our community and fresh food. This has meant education around production (through our indoor aquaponics farm), cooking classes, community meals, farmers market outreach, and now food sector workforce development in local produce processing. Our mission unfolds in phases. Our farm has been running since 2013, and in October of 2017 we finished construction of our Teaching and Processing Kitchen.

### Where will we fit in your market chain?

We are looking to fill the purchasing gap by buying produce that won't meet the standards for a producer's first priority - selling direct to consumers at market or to groceries - but is still somewhere above the produce going to the compost heap.

### Where is FoodChain located?

Our kitchen is at the intersection of Jefferson Street and West Sixth Street in downtown Lexington. We offer kids cooking classes and have begun processing donated food for several organizations. We are fortunate to partner with GleanKY, the UK Horticulture Research Farm, God's Pantry and Kentucky Farms To Food Banks, which have donated winter squash, greens, potatoes and more to the Processing Kitchen this year.

### About our kitchen

In 2018, FoodChain will begin purchasing second grade and surplus fruits and vegetables from Kentucky growers. After light processing, this food will be available to under-resourced households in our neighborhood and eventually distributors and schools. We do not

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## What FoodChain Will Purchase

- **Dark, leafy greens** such as kale, collards, mustard, beet or chard – surplus only
- **Sweet corn** – seconds or surplus
- **Berries** – surplus only
- **Tomatoes** – paste or slicers – seconds or surplus
- **Peppers** – bell or sweet banana (no hot) – seconds or surplus
- **Summer squash** – (no pattypan) – seconds or surplus
- **Winter squash** – (esp. butternut) – seconds
- **Apples/Pears** – seconds or surplus
- **Eggplant** – seconds or surplus

### Continued from Page 1

have an official start date yet, but we hope to begin purchasing produce by late 2018.

All produce must be delivered to FoodChain by appointment only. Our pricing is anticipated to reflect 95 percent of Kentucky produce auction market prices for U.S. No. 2s. This information is available from UK's Center for Crop Diversification at [www.uky.edu/ccd/pricereports/KYPA](http://www.uky.edu/ccd/pricereports/KYPA). All prices include delivery and packaging costs.

### Take the FoodChain survey

FoodChain has developed a Producer Partner Survey to help identify growers who might have second grade and surplus produce to sell. Please complete the survey, available [here](#), and email it to [leandra@foodchainlex.org](mailto:leandra@foodchainlex.org), or mail a hard copy of the completed PDF to Leandra Forman at FoodChain, 501 W. Sixth Street, Suite 105, Lexington, KY 40508.

FoodChain is very excited to have this opportunity to partner with Kentucky growers. We look forward to working together to turn potential food waste into a revenue stream for them.

If you are interested, please leave your contact information with either Jimmy or Leandra and we will let you know when we have a firm date to begin purchasing. Feel free to get in touch with us via email at [jim@foodchainlex.org](mailto:jim@foodchainlex.org) if you have any questions.

### Quantity and delivery specifications

FoodChain does not have a loading dock for pallets, so produce will have to be delivered in such

# HOW FOODCHAIN DEFINES PRODUCE SECONDS

A visual guide to what FoodChain can process



## SIZE VARIATION

Produce that is too big or too small to go to market but is otherwise unblemished



## BLEMISHED

Produce that has cosmetic issues (scarring, bumps, discoloration, scaling, minor insect damage) ONLY when it does not cause the produce to be internally exposed to rot and disease.



## MISSHAPEN

Curvy summer squash, creased eggplants, lopsided apples, forked carrots, scrunchy peppers, lumpy tomatoes. Funky fruits and veggies are welcome!



## DISCOLORED

Yes to yellowing on squash due to resting on the ground or patches of different colors. Cannot take fruits and veggies with large black spots due to internal rot.



## UNDERRIPE, OVERRIPE

We can take **UNDERRIPE**: tomatoes, apples, berries, eggplant, peppers, summer squash.  
NO unripe sweet corn or winter squash

We can take **OVERRIPE**: apples, summer squash, winter squash  
NO overripe tomatoes or berries



For more info contact  
[info@foodchainlex.org](mailto:info@foodchainlex.org)  
call (859) 428-8380  
[www.foodchainlex.org](http://www.foodchainlex.org)



a way as it can be carried or hand trucked in and easily stored. That means we will not be looking for more than a pallet's worth of any one type of produce.

# Last frost dates of the Commonwealth

By Joshua Knight, Sr. Extension Associate, Horticulture

A week earlier or later on the market can sometimes make the difference between a highly profitable crop and a net loss. That said, frosts are greatly influenced by small variations in topography and microclimate and growers can judge for themselves how prone their fields are to collecting cold air and those late frosts. This article has multiple tables, broken down by four regions of Kentucky (Eastern, Bluegrass, Central and Western), showing the historic 30 year averages from the Kentucky weather stations listed. These dates represent a 90% probability (or nine years out of the last 10) that the last frost will occur on or before the date listed.

Use this information **with caution** as small differences in **landscape** and **elevation** can result in later frosts. Local experience can help determine the best planting dates for various crops at your location.

| <u>Eastern</u> | <u>Latest Spring Frost</u> | <u>Western</u>  | <u>Latest Spring Frost</u> |
|----------------|----------------------------|-----------------|----------------------------|
| Ashland        | May 21                     | Bardwell        | April 21                   |
| Barbourville   | May 8                      | Beaver Dam      | April 28                   |
| Baxter         | May 6                      | Gilbertsville   | April 17                   |
| Grayson        | May 17                     | Golden Pond     | April 18                   |
| Heidelberg     | May 12                     | Henderson       | April 20                   |
| Hyden          | May 12                     | Hopkinsville    | April 22                   |
| Corbin Airport | May 7                      | Lovellsville    | April 28                   |
| Manchester     | May 17                     | Madisonville    | April 24                   |
| Middlesboro    | May 11                     | Mayfield        | April 25                   |
| Monticello     | May 6                      | Murray          | April 17                   |
| Mount Vernon   | May 10                     | Owensboro       | April 23                   |
| Somerset       | May 7                      | Paducah         | April 21                   |
| Stearns        | May 12                     | Princeton       | April 25                   |
| West Liberty   | May 22                     | Rochester Ferry | April 24                   |
| Williamsburg   | May 8                      | Russellville    | April 26                   |

| <u>Bluegrass</u>       | <u>Latest Spring Frost</u> | <u>Central</u>      | <u>Latest Spring Frost</u> |
|------------------------|----------------------------|---------------------|----------------------------|
| Bardstown              | May 6                      | Barren River Lake   | April 29                   |
| Berea College          | April 29                   | Berheim Forest      | May 12                     |
| Carrollton Lock        | May 4                      | Bowling Green       | April 26                   |
| Cincinnati/Covington   | May 6                      | Bradfordsville      | May 10                     |
| Covington              | May 9                      | Cambellsville       | April 30                   |
| Cynthiana              | May 8                      | Glasgow             | April 28                   |
| Danville               | April 26                   | Greensburg          | May 2                      |
| Dix Dam                | April 25                   | Hodgenville-Lincoln | May 2                      |
| Falmouth               | May 10                     | Jamestown           | April 28                   |
| Farmers 2 S            | May 10                     | Leitchfield         | May 6                      |
| Frankfort (Lock 4)     | May 3                      | Louisville Airport  | April 21                   |
| Lexington              | April 28                   | Mammoth Cave        | May 10                     |
| Maysville Sewage Plant | May 7                      | Nolin River Lake    | May 13                     |
| Mount Sterling         | May 5                      | Rough River Lake    | May 11                     |
| Shelbyville            | May 14                     | Scottsville         | April 19                   |
| Warsaw Markland Dam    | May 9                      | Summer Shade        | May 6                      |
| Williamstown           | April 26                   |                     |                            |

## CCD new and updated resources include webinar, crop profiles

The Center for Crop Diversification continues to bring you new and updated resources. A recording of the CCD's April 18<sup>th</sup> webinar, *What to Look for: Pests and Diseases of Specialty Crops*, featuring University of Kentucky specialists Dr. Ric Bessin, Dr. Nicole Gauthier and Dr. Emily Pfeufer, is available online at <https://www.youtube.com/watch?v=SE3909aT9as>. Please take the short survey [here](#) to help us as we develop resources

for you. You will also find a list of specialty crop pest and disease resources on the CCD website at <http://www.uky.edu/ccd/content/what-look-pests-and-diseases-specialty-crops-webinar>.

Updated CCD crop profiles this month include [Field-grown Specialty Cut Flowers \(CCD-CP-70\)](#), [Hot Peppers and Specialty Sweet Peppers \(CCD-CP-101\)](#), and [Potatoes \(CCD-CP-113\)](#).

# Kentucky vegetable information just a phone call away

The University of Kentucky is offering a **FREE** weekly vegetable phone-in hotline with a recorded message from UK specialists. This includes weather updates, emerging pests and diseases, general production tips, summaries from diagnostic labs focused on vegetables, and more. There will be a new message every Tuesday. To access the hotline, call 888-4 VEG IPM (888-483-4476).

## Introducing The University of Kentucky Vegetable IPM Hotline

Free Call for Vegetable Producers

Crop Information - Chemical Updates  
Seasonal Pest Alerts - Weather  
General Production Tips

New Message Every Tuesday  
**Begins March 20, 2018**



Graphic by Kelly Jackson, Christian County Horticulture Extension Agent

## Save the date!

UK Horticulture Twilight Tour is July 26<sup>th</sup>

The University of Kentucky will offer a [Horticulture Twilight Tour](#) on Thursday, July 26<sup>th</sup>, from 6 p.m. EDT until dark at the UK Horticulture Research Farm in Lexington. Growers and members of the public are invited to attend. Three concurrent wagon/walking tours of the fruit, vegetable and sustainable/organic horticulture plots will be featured, including high tunnels and open field. Each tour will be repeated twice. Participants will be able to see some of the latest horticultural research and visit with researchers and specialists.

The UK Horticulture Research Farm, 4321 Emmert Farm Lane, Lexington, KY 40514, is located on the



Photo by Matt Barton, UK Agricultural Communications

south side of Lexington approximately one block west of the intersection of Man o' War Boulevard and Nicholasville Road (U.S. 27). The entrance to the farm, Emmert Farm Lane, is off Man o' War Boulevard at the traffic light opposite the entrance to Lowe's and Walmart.

## Thanks for reading!

If you know someone who would enjoy our newsletter, or you're not subscribed yet yourself, visit [www.uky.edu/ccd/newsletter](http://www.uky.edu/ccd/newsletter) and click "Subscribe Now." Or call Brett Wolff at 859-218-4384, or Christy Cassady at 859-257-1477. Stay up to date with the Center on Facebook at <https://www.facebook.com/CenterforCropDiversification/>

*Christy Cassady*

Christy Cassady, Extension Specialist

**GOT A FARMERS MARKET?**

**WANNA JOIN OUR  
PRICE REPORT?**



CENTER FOR  
**CROP**



**DIVERSIFICATION**

**IT'S EASY!**

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