

# Kentucky Fruit Facts

August - September Newsletter 2019  
<http://www.uky.edu/hort/documents-list-fruit-facts>

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dry sites, while some peach trees on the soggy sites had yellowing leaves, a characteristic symptom of “wet feet”.

If it's been more than a week since the last appreciable rainfall and soil conditions are drying out be sure to give young and dwarf trees a drink by turning on irrigation if it is available. Preventing water stress will help with fruit sizing and reduce preharvest fruit drops. Dr. Elizabeth Wahle in her regional report for the Illinois Fruit and Vegetable News (current issue - <http://ipm.illinois.edu/ifvn/>) also mentions that yellowing leaves can be a symptom of nitrogen deficiency and that it is not too late give stressed trees a low dose of fertilizer to reduce the risk of winter injury.

Peach harvest is progressing, in western Kentucky we are now into ‘Redskin’ season. Apple harvest is well into the early summer varieties. ‘Ginger Gold’ and ‘Gala’ are already off the trees. Harvest appears to be about a week or a little more earlier than normal at this time, so pay attention to your crop maturity. Despite the excessive rainfall early this year fruit quality looks remarkably good, all the ‘Golden Delicious’ I have seen on site visits in western Kentucky are relatively free of blemishes and have a nice surface finish, without a lot of russetting. ‘Gala’ at some sites had problems with bitter rot, white rot, and codling moth.

Sanitation and early fungicide management is key for fruit rot control

## Fruit Crop News

John Strang, U.K. Extension Horticulturist and Daniel Becker, Extension Associate

The drier weather in mid-August was a welcome respite from the exceptionally wet first half of the year. Some areas have received more rainfall than others, though, due to pop-up showers. Overall, 2019 is still well ahead of normal, with an excess of 10 inches of precipitation for the year, statewide. Looking ahead, the national weather service predicts normal to above normal temperatures and near-normal rainfall patterns for at least the next month.

Soil moisture varies depending on where you are in the state. On some recent site visits I have seen soggy clay soils, particularly after a heavy thunderstorm, and very dry and powdery sandy-loam soils. Young apple trees and those on dwarfing rootstocks were starting to look water stressed on the

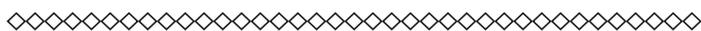


(<https://plantpathology.ca.uky.edu/files/ppfs-fr-t-24.pdf>), a task made more difficult by the frequent heavy rainfall we had earlier this year. For growers unfamiliar with it, the UK Ag Weather Center has a codling moth prediction model based on growing degree day (GDD) targets starting from the biofix date of the fifth moth catch (<http://www.wagwx.ca.uky.edu/ky/agmodels.php>). While its already a little late this season to achieve good control of codling moth, it's never too late to start planning for next year.

Unfortunately, we lost one of our stellar fruit growers in May. Dr. James (Jim) Moore passed away on May 26th in Bowling Green, KY. Jim was born in Barbourville, KY and had an extensive list of accomplishments and a long illustrious career. In addition to being a U.S. Army veteran, he received a B.S. degree from Western Kentucky State College, M.S. from Clemson University and a Ph.D. from the University of Arizona. He served as a Research Plant Pathologist at the Missouri State University State Fruit Experiment Station for many years and then became the Director of the State Fruit Experiment Station and Head of the Department of Fruit Science. Dr. Moore retired to Kentucky and ran a successful peach orchard while serving on our KSHS Board of Directors. Jim will be missed.

The link for the new Worker Protection Standards (WPS) poster is below and should be posted where it is readily visible to workers.

[http://www.pesticideresources.org/wps/jfy/agemp/PERC\\_CP\\_11x17\\_english.pdf](http://www.pesticideresources.org/wps/jfy/agemp/PERC_CP_11x17_english.pdf)



### Upcoming Meetings

*All times EST unless noted*

**Sept. 5 - Plasticulture Strawberry Production in Kentucky Webinar, Introduction, Cultivars Basic Hort. Practices, Fertility, Soil Testing and Frost Protection.** Webinar streaming to County Extension Offices. 6:30-9:00 p.m. EDT.

**Sept. 19 - Plasticulture Strawberry Production in Kentucky Webinar, Insect, Disease, Weed and Wildlife Management.** Webinar streaming to County Extension Offices. 6:30-9:00 p.m. EDT

**Sept. 19 - Third Thursday Thing Sustainable Agriculture Workshop,** Pawpaws and

Other Horticulture, Kentucky State University H.R. Benson Research and Demonstration Farm  
1525 Mills Lane, Frankfort, KY 40601  
Free of charge, pre-registration is not required, and lunch is included. For more information please contact Ms. Shelley Spiggle at 502-597-6325 or Sheri Crabtree at 502-597-6375.

- 10-10:10 Welcome and announcements:  
Dr. Marion Simon, Kentucky State University
- 10:10-10:20 Recognition of National Pawpaw Day and Pawpaw Research Update: Dr. Kirk Pomper, Kentucky State University
- 10:20-10:40 Growing Pawpaws in Kentucky: Sheri Crabtree, Kentucky State University
- 10:40-11 Pawpaw Propagation: Sheri Crabtree, Kentucky State University
- 11-11:20 Pawpaw Pests and Diseases: Jeremy Lowe, Kentucky State University
- 11:20-12 Pawpaw Orchard Tour: Sheri Crabtree and Jeremy Lowe, Kentucky State University
- 12-1 Lunch
- 1-1:20 Pawpaw Processing and value-added products: Sheri Crabtree, Kentucky State University
- 1:20-2 Haskaps for Kentucky?: Dr. John Strang, University of Kentucky
- 2-3 Making a Succulent Wreath: Dr. Hideka Kobayashi, Kentucky State University

### Oct. 26 - Kentucky Nut Growers'

**Association Fall Meeting,** Grayson County Extension Office, 124 Commerce Drive, Leitchfield, KY 42754. 270-259-3492. 9:30 a.m. CDT.

*Directions:* From the Western Kentucky Parkway take exit 107 onto 259 in the south direction. Make the first left on to Commerce Drive, which is right at the interchange. The Extension office will be on your left across from the Huddle House.

Bring a dish for the potluck luncheon and nuts to exhibit. Contact Ken LaVere, KNGA President 270-369-8764.

**Jan. 6-7, 2020 Kentucky Fruit and Vegetable Conference,** Embassy Suites Hotel, 1801 Newtown Pike, Lexington, KY 40511. Contact John Strang  
Office phone: 859-257-5685; Email: [jstrang@uky.edu](mailto:jstrang@uky.edu)





Figure 2: Infected plants exhibit wilting and flagging as stems die. (Photo: Mary Ann Hansen, VPI, Bugwood.org.)

### Management Options

- Select resistant cultivars such as ‘Elliott’
- Prune out infected twigs by cutting a minimum of 6 inches below infected tissue. Discard cuttings; never leave them in the field.
- Avoid planting sites prone to frosts.
- Maintain plant health with proper fertilization, irrigation, and weed management.
- Avoid wounding stems.
- Fungicides may be applied preventatively (before infection) beginning at bud break and continuing through full bloom for plantings with high infection risk. Homeowners may use fungicides that contain the active ingredients captan or propiconazole. Contact a county Extension agent for more information on fungicide use.
- Fungicides do not cure Phomopsis tip blight.

### Water Quality Resources Abound for Kentucky Growers

By Matt Ernst, Independent writer

A wealth of water quality resources and decision aids are available, even as Kentucky growers look toward future compliance with Food Safety

Modernization Act (FSMA) rules.

Water is central in the FSMA Produce Safety Rule. “Water can be a direct source of contamination, through irrigation and postharvest handling activities. It can also be an indirect source of contamination, through runoff,” explains Paul Vijayakumar, University of Kentucky extension food safety specialist. Contamination from generic E. coli, which is an indicator for contamination from fecal matter, is a focus of the rule for water.

The Center for Crop Diversification website has fact sheets, developed by Vijayakumar and his team, to help growers walk through whether they will be affected by the FSMA rules. Fact sheets are available at <http://www.uky.edu/ccd/foodsafety/fsma>.

Even though compliance with the FSMA agriculture water section has been extended by the FDA, UK extension has since October 2017 coordinated grower trainings and field days on water quality compliance. “We thought we’d get a head start and have these resources available for growers,” says Vijayakumar.

The Kentucky Horticulture Council (KHC) is taking a proactive stance on produce safety and water quality. “With a project funded by a grant from National Farmers Union, we’re testing water quality at 16 farm sites in Kentucky,” says Cindy Finneseth, KHC executive director. One goal of the water testing project is to help growers understand on-farm realities and evaluate options for bringing E. coli levels into compliance under future regulations.

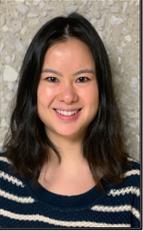
### FRUIT HUMOR

**What do you call  
a Peach with a  
Hammer and a  
Shoe?!**

**A Peach Cobbler!**



## Kentucky Produce Safety Team

 <p>Dr. Paul Priyesh Vijayakumar Phone: (859) 257-1546 E-mail: <a href="mailto:paul.v@uky.edu">paul.v@uky.edu</a></p>	<p>Dr. Vijayakumar works with food processors and producers to understand aspects of food safety, primarily the Food Safety Modernization Act (FSMA). He is the Produce Safety Alliance (PSA) lead trainer to teach PSA grower training for the FSMA Produce Safety Rule. He recently developed training and educational programs for the Food Safety Modernization Act, Third Party GAP, and Produce Best Practices Training (PBPT).</p>	 <p>Ryan Mairs E-mail: <a href="mailto:Ryan.mairs@ky.gov">Ryan.mairs@ky.gov</a></p>	<p>Ryan is a field representative for the Produce Safety Program at the Kentucky Department of Agriculture. He will be working primarily in Western Kentucky, conducting inspections as well as assisting with education and outreach for the Produce Safety Rule. He received his M.S. in agriculture from Western Kentucky University in 2018, where he worked as a graduate research assistant for WKU's Department of Agriculture and Food Science.</p>
 <p>Badrinath Jagannathan E-mail: <a href="mailto:badrivj@uky.edu">badrivj@uky.edu</a></p>	<p>Badri is a Ph.D. candidate in the Department of Animal &amp; Food Sciences at the University of Kentucky. He is specializing in the field of food microbiology, studying the possible solutions to reduce foodborne pathogen contamination on fresh produce.</p>	 <p>C. Dain Satterwhite E-mail: <a href="mailto:dain.satterwhite@ky.gov">dain.satterwhite@ky.gov</a></p>	<p>Dain is the assistant program manager for the Produce Safety Program at the Kentucky Department of Agriculture. He works closely with the program manager to promote education and outreach, and to assist with the regulation of the Produce Safety Rule in Kentucky. Dain is a recent graduate of UK with a degree in agricultural economics.</p>
 <p>Mari Schroeder E-mail: <a href="mailto:misc244@uky.edu">misc244@uky.edu</a></p>	<p>Mari is a master's student in the Department of Animal &amp; Food Sciences at UK. She specializes in food policies and procedures, with the intent of helping growers to better understand how to carry out safe food safety practices.</p>	 <p>Tyler Goodlett E-mail: <a href="mailto:tyler.goodlett@ky.gov">tyler.goodlett@ky.gov</a></p>	<p>Tyler is a field representative for the Produce Safety Program at the Kentucky Department of Agriculture. He will be working primarily in the Eastern region where he will conduct inspections as well as coordinate education and outreach activities related to the Produce Safety Rule. He received his B.S. from UK in agriculture in 2018.</p>
 <p>Bryan Brady E-mail: <a href="mailto:bryan.brady@uky.edu">bryan.brady@uky.edu</a></p>	<p>Bryan is an agriculture senior extension associate with the Food Connection @ UK. Bryan works directly on-farm with wholesale-ready producers to prepare and successfully complete third party food safety audits. He also provides technical assistance on wholesale produce quality and facilitates enrollment in wholesale distribution systems.</p>	 <p>Jarrod Crase E-mail: <a href="mailto:Jarrod.crase@ky.gov">Jarrod.crase@ky.gov</a></p>	<p>Jarrod works for the Kentucky Department for Public Health Food Safety Branch and is the Rapid Response Team coordinator, produce grant coordinator and Environmental Strike Team coordinator for the state of Kentucky. Jarrod has worked in public health for over 16 years.</p>
 <p>Ben Conner E-mail: <a href="mailto:Ben.conner@ky.gov">Ben.conner@ky.gov</a></p>	<p>Ben is the Produce Safety Program manager at the Kentucky Department of Agriculture. He works to oversee implementation of the Produce Safety Rule in Kentucky through education and outreach activities as well as regulatory activities. He and his team work closely with UK in educating farmers around Kentucky about produce safety.</p>	<p>For additional contact information for food safety assistance at the county level, please contact Dr. Paul Vijayakumar at (859) 257-1546 or <a href="mailto:paul.v@uky.edu">paul.v@uky.edu</a>.</p>	

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