

Kentucky Fruit Facts

John Strang, Extension Fruit Specialist, Editor
 Denise Stephens, Newsletter Designer

Fruit Crop News

John Strang, U.K. Extension Horticulturist; Ric Bessin, U.K. Extension Entomologist; and Matt Dixon, U.K. Meteorologist

Research on cold hardiness has been progressing since 1897 when Molisch first observed plant cells freezing under a microscope. Studies have shown that cold acclimation is a 2-3 stage process and that it varies considerably between different types of woody plants that are capable of cold acclimation. The process is initiated by temperatures below 50 °F and the onset of a shortening photoperiod followed by warm temperatures. During this time a burst of metabolic activity takes place in the plant and it become hardy to between 16 and 23 °F. Temperatures down to freezing initiate the second stage of cold acclimation. During this stage compounds (proteins and sugars) with cryoprotective properties are synthesized and some plants develop their full level of cold hardiness. The third stage of acclimation takes place at temperatures below 32 °F and occurs only in some plants resulting in further cold tolerance development.

Molecular biologists have become involved in elucidating the basis of cold hardiness and have found that many plant genes are involved. They have shown that it is a tremendously complex process involving sugar, protein, growth regulator and cell structural changes.

Inside this Issue:

- Fruit Crop News..... 1**
- Upcoming Meetings.....2**
- 2014 Fruit Crop Summary.....3**
- 2015 KY Fruit and Vegetable Conference 4**
- Registration Form8**
- Safe Pesticide Storage..... 9**
- Receiving Fruit Facts on the Internet..... 10**

This year our first state-wide frost/freeze was very late, around the end of October or beginning of November. Then we experienced close to or record lows in mid November. The Mesonet stations in Fayette County recorded 11.8 and 12 °F on the nights of November 17 and 18th respectively See Figures 1 & 2. Harrison County temperatures dropped 4 °F, Hardin County 8 °F, and Meade County 9.5 °F on the night of the 18th. Blackberry, peach and grape growers have the most potential for injury from an early fall freeze. Cut into the bark on a few of your least hardy varieties and look below the bark at the xylem tissue. If it has been injured there will be brown discoloration of the internal tissues or in the case of grapes cane die back and primary bud browning. Examination of wood and buds at our Horticultural Research Farm in Lexington showed no peach or blackberry injury. Grapes showed some cane die back, but no trunk injury on the least hardy grape varieties.

Peach growers that have not applied a peach leaf curl spray (copper, lime sulfur or chlorothalonil) might want to wait for a warmer day and get this on before winterizing the sprayer. It is considerably easier to apply

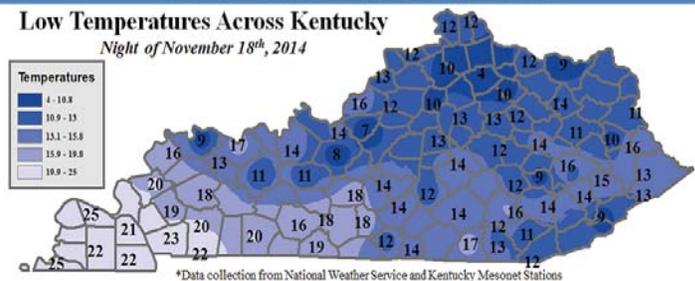
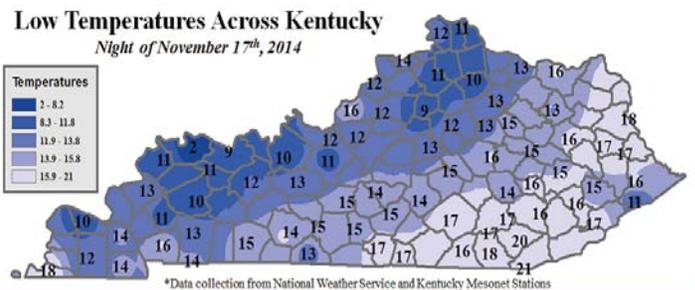


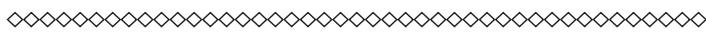
Figure 1.
 Low temperatures across Kentucky on the nights of November 17 and 18.

this now than in January or February. Nicole Gauthier sent out an excellent article by Dr. Kari Peter at Penn State University on our fruit listservs entitled, "Putting the 2014 Season to Bed: Disease Management Continues". It can be found at <http://extension.psu.edu/plants/tree-fruit/news/2014/putting-the-2014-season-to-bed-disease-management-continues> This article covers apple scab disease reduction through the use of nitrogen applications, fire blight pruning, peach leaf curl and cherry bacterial canker control.

Don't forget the voles! We are not talking about the Tennessee basketball program, but the small short tailed mice that chew the bark off our fruit crop plant roots. They primarily damage apples, pears, peaches, plums and cherries. This is the time to establish bait stations and to get them under control before they weaken or kill your trees or have the chance to produce many generations over the winter. Check the Midwest Tree Fruit Spray Guide for recommendations. http://www2.ca.uky.edu/agcollege/plantpathology/ext_files/PPFShtml/MwTreeFruitSprayGuideID92.pdf

Under the subject of pesticide phase outs, the last use date for Endosulfan or Thionex on apples, blueberries and all vegetable crops in Kentucky is July 31, 2015. It can't be used after this date, so leave this material off this winters pesticide purchases.

NOAA forecasts indicate that there is a 67% chance that a weak El Nino may develop by the end of the year. It appears that there is an equal chance of above normal or below normal temperatures and precipitation this winter in Kentucky.



Upcoming Meetings

(All meetings are Eastern time unless specified.)

Dec. 15 Kentucky Agritourism Workshop,

Nolin RECC Building, 411 Ring Rd., Elizabethtown, KY 42701 This workshop is a cooperative effort between the Kentucky Center for Rural Development (KCARD), the Kentucky Farm Bureau and the Kentucky Department of Agriculture. It will cover business topics important to agribusinesses in Kentucky, including legal concerns, health department regulations, business planning, and others. The \$15 registration covers breakfast, lunch and educational materials. To sign up for the workshop contact Kati Miller at 270-763-8258 or via email at kmiller@kcard.info

Dec. 16 Grant Workshop,

Madison County Extension Office, 230 Duncannon Lane, Richmond, KY 40476. This program will help producers understand grant programs, which ones that they are eligible for and how to plan a strong application. Contact Kati Miller at 270-763-

8258 or via email at kmiller@kcard.info

Dec. 17 Wholesale Success Training for Fruit and Vegetable Producers, Whitley County Extension Office, 4275 North Hwy 25 W, Williamsburg (Goldbug community), KY 40769 Phone: 606-668-3712 This is for fruit and vegetable farmers looking to expand their markets that want more information on how to harvest, store and pack so that more product makes it to market, is attractive to wholesale buyers, and meets food safety requirements for large buyers. Contact Kati Miller at 270-763-8258 or via email at kmiller@kcard.info

Dec. 17 Wholesale Success Training for Fruit and Vegetable Producers, Warren County Extension Office, 3132 Nashville Rd., Bowling Green, KY 42101. Phone: 270-842-1681 This is for fruit and vegetable farmers looking to expand their markets that want more information on how to harvest, store and pack so that more product makes it to market, is attractive to wholesale buyers, and meets food safety requirements for large buyers. Contact Kati Miller at 270-763-8258 or via email at kmiller@kcard.info

Dec. 19 Grant Workshop, (Location TBD) This program will help producers understand grant programs, which ones that they are eligible for and how to plan a strong application. Contact Kati Miller at 270-763-8258 or via email at kmiller@kcard.info

Jan. 5-6 Kentucky Fruit and Vegetable Conference, Embassy Suites Hotel, Lexington, KY. Contact John Strang 859-257-5685; email: jstrang@uky.edu Program and registration information follow.

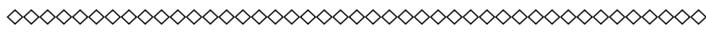
Jan 26 Assessing the UK Dining Market, Producer and Processor Workshop, Fayette County Extension Office, 1140 Red Mile Place, Lexington, KY 40504 (Phone: 859-257-5582). 9:00-4:00 p.m.

On July 1, Aramark became the contract manager for the University of Kentucky food services, doing business as UK Dining. UK Dining has embraced the contract provision to buy \$1.8 million of Kentucky Proud and local food products in its first year, with plans for growth each year. This is a challenging goal for UK Dining and a great opportunity for local farmers and food processors. But it will also be a challenge for the local food industry to meet the quality and business requirements of UK Dining.

Want to learn more? If so, join us and at this workshop you will learn what UK Dining requires of its food vendors, how to develop a food safety plan, how to get GAP certified and how much liability insurance you will need. You'll also learn about business procedures and even who to contact at UK Dining and its supplier partners (Sysco and Piazza Produce).

This workshop is sponsored by the UK Food Connection and the UK Cooperative Extension Service. UK Dining will provide a local foods lunch. Contact Lee

Meyer (lee.meyer@uky.edu) 859-257-7276 for more information or Sarah Lovett (sarah.lovett@uky.edu) 859-218-4382 to register.



2014 Fruit Crop Summary

By John Strang, Shawn Wright, Patsy Wilson, Chris Smigell, Dwight Wolfe, Daniel Becker, Nicole Ward-Gauthier and Ric Bessin

The 2014 growing season in Kentucky was challenging for most fruit growers. The first polar vortex of the year dropped temperatures from 54 °F on January 5 to -5.2 °F on January 6 in the Lexington area. Temperatures were not as severe in western Kentucky. A spring freeze on the morning of April 16 caused additional damage particularly in central and eastern Kentucky. Fruit crop percentages were very difficult to determine because of the crop variability across the state.

Monthly precipitation averages for 2014 were below normal for January, March, May, June, and July. February, April, and August monthly averages were 0.6, 2.3, and 2.2 inches above normal respectively. Overall the state was almost an inch above normal in total rainfall.

Monthly temperature averages were generally 4 degrees below normal for January, February, March, and July. Temperatures were 2 degrees above normal for April, May and June. Overall the state had slightly below normal temperatures. Fruit maturity was normal to about a week later than normal.

In western Kentucky Princeton had 12 days at or above 90 °F compared to 16 last year, while Bowling Green experienced 36 days at or above 90 °F compared to 21 last year. In central Kentucky Lexington recorded 1 day at or above 90 °F as compared to 14 in 2013. In Jackson there were 5 days at or above 90 °F.

Japanese beetle populations were generally low this year, but high in several areas of western and eastern Kentucky. Many growers had problems with green June beetle fruit feeding. The brown marmorated stink bug is moving westward and a problem in northeast Kentucky and in the Louisville and Lexington areas where it is showing up in homes. Spotted wing drosophila (SWD) was trapped and confirmed across the state and is a management issue in blueberries, blackberries and raspberries. Fruit sales were generally good for most growers.

Apples

Kentucky growers produced an apple crop that averaged 70% of normal due to the April freeze and biennial bearing on some varieties. Growers in central and eastern Kentucky experienced the most crop frost loss while western Kentucky had essentially no frost injury and

produced full crops. Fruit size was large where trees were adequately thinned and fruit color was excellent.

Moderate to high levels of cedar apple rust were observed on leaves and fruit. Fire blight was very severe in central and eastern Kentucky orchards. Frogeye leaf spot, Sooty blotch and fly speck were also very common. Bitter rot was the main summer rot. Oriental fruit moth remains a serious problem in some central Kentucky orchards. Codling moth levels fluctuated substantially between orchards.

Pears

European pears produced a 60% crop while Asian pears had a 30-50% crop. Fire blight was moderate and codling moth was at normal levels. Stink bug damage levels on Asian pears were normal.

Peaches & Plums

An excellent peach crop was harvested in western and mid-western Kentucky orchards, while most peaches were eliminated in northern, central and eastern Kentucky orchards by a combination of polar vortex and spring frost bud losses. Color was generally excellent. There were some losses from SWD, but only as a secondary pest. Peach leaf curl levels were minimal. Bacterial spot, brown rot and peach scab were very apparent.

Many European plum trees produced a 100% crop. Plum crops were mostly injured by the late spring freeze. Those that bloomed before the freeze lost their crop, while those that bloomed after the freeze did well.

Pawpaws

Pawpaws produced 25-30% of a full crop because of the late spring frost.

Strawberries

Matted row strawberries produced a 100% crop, while plasticulture strawberries produced a 95% crop due to frost losses. The farm to school marketing program was a good one for plasticulture growers. SWD did not affect the June-bearing strawberry crop.

Brambles

Thorny blackberries produced a 90% crop in western Kentucky and averaged about a 50% crop for the rest of the state. Primocane blackberries floricanes froze out eliminating the early summer crop and the primocanes only produced about a 20% fall crop in central Kentucky. Thornless blackberries had a 100 % crop in western Kentucky and about a 30% crop in central and Eastern Kentucky. Green June beetle fruit losses were high and Japanese beetle feeding was light. SWD was found across the commonwealth and many growers implemented spray programs.

The spring raspberry crop did well in western Kentucky and was about 20% of normal in other areas. Fall bearing raspberries produced a 100% crop, but SWD was a serious late season problem. At the Robinson Station in southeast Kentucky Peter Tallman's primocane-fruiting black raspberry, 'Niwot' looked good for the spring crop, but disease became a problem for the fall crop. Both berry size and quality were very good in the spring. Systemic orange rust and Rosette were at normal levels.

Grapes

The 2014 harvest was reduced by the polar vortex, spring frost and excessive rain in some areas. American and interspecific hybrid grapes produced mostly full crops, but some growers had as little as 15% of a crop (for Chardonnay in northern Kentucky). Vinifera grapes suffered the most damage from the polar vortex and produced 10% of a full crop. Black rot, downy mildew, and anthracnose contributed to losses. No Pierce's disease was found this season.

Green June beetle populations were high for many growers and Japanese beetles were generally not too much of a problem. Growers did not notice SWD with thick-skinned varieties, but there was some infestation of thin-skinned varieties and on cracked fruit. Grape root borer populations in vineyards above four years of age are on the increase.

Blueberries

Blueberries produced a full crop. Phytophthora root rot was a severe problem with this year's excessive rainfall. SWD became apparent with late maturing varieties.

2014 Percentage of Normal Full Crop for Kentucky

Fruit	Percent of Full Crop	Range (%)
Tree Fruit		
Apples	70	5-100
Pawpaws	25-30	
Peaches	80	0-100
Pears, Asian	50	
Pears, European	60	10-100
Plums, European	50	0-100
Small Fruit		
Blackberries, thorny	60	50-90
Blackberries, thornless	30	0-100

Fruit	Percent of Full Crop	Range (%)
Blueberries	100	
Grapes, American & hybrid	85	15-100
Grapes, vinifera	10	0-100
Raspberries, fall	100	
Raspberries, spring	20	0-100
Strawberries, matted row	100	
Strawberries, plasticulture	95	
Nuts		
Chestnuts	95	95-100
Heartnuts	0	
Hickory, Shagbark	30	
Hickory, Shellbark	30	
Hicans	30	0-80
Pecans	20	0-30
Walnuts, Black	20	0-100
Walnuts, Persian	5	



**2015 Kentucky Fruit and Vegetable Conference
January 5-6, 2015**

Monday and Tuesday

Embassy Suites Hotel

1801 Newtown Pike, Lexington, Kentucky 40511

(859) 455-5000; FAX (859) 455-5122

Reservations: 800-EMBASSY

Special conference room rate of \$116.95

until December 26, 2014

The full program may be found online at:

http://www.uky.edu/Ag/CCD/2015_KYFVC_Program_REG.pdf

Meeting Outline

NEW OPPORTUNITY - Kiley Lane Parker, Director of Plant Marketing and Creative Media Specialist for the Kentucky Department of Agriculture, invites you to stop by the Paris Room between 2:15-3:30 p.m. on Monday or Tuesday for a professional photo and video interview about

why you love being a Kentucky farmer. These pieces will be used on the Kentucky Department of Agriculture's website and throughout their social media sites. You will be able to link to these pieces through your social media pages as well. Please consider taking advantage of this opportunity.

SUNDAY, JANUARY 4

PRE-CONFERENCE SESSIONS

- 2:00-7:00 p.m. Discussion of Potential Ideas to Encourage Further Growth of Kentucky's Grape & Wine Industry (Coldstream 4)
- 7:30-8:30 p.m. Tree Fruit Round Table Discussion (Coldstream 4)
- 7:30-8:30 p.m. Small Fruit Round Table Discussion (Coldstream 5)
- 7:30-8:30 p.m. Vegetable Round Table Discussion (Fayette Room)
- 5:00-9:00 p.m. Exhibitor Set-up, Pre-Function Area & Lower Atrium

MONDAY, JANUARY 5

MAIN CONFERENCE SESSIONS

- 8:00 a.m. Exhibits and Registration Desk Open

CONCURRENT SESSIONS

KSHS - KVGA JOINT SESSION (Coldstream 3)

- 8:45 a.m. Welcome
- 8:55 a.m. Horticulture Department Update
- 9:00 a.m. Horticulture Council Update
- 9:15 a.m. Kentucky Department of Agriculture Update
- 9:30 a.m. Federal and Kentucky Labor Laws
- 10:30 a.m. Cider/Coffee Break and Visit Exhibits
- 11:00 a.m. High and Low Tunnel Options for Season Extension
- 11:10 a.m. Design and Extension of Low-Cost Drip Irrigation in Burma
- 11:40 a.m. Farm Service Agency Update
- 11:50 a.m. The Local Food Coordinator Perspective

GRAPE & WINE SHORT COURSE (Coldstream 4)

- 8:50 a.m. Welcome
- 9:00 a.m. Maintaining or Improving Wine Quality by Managing Oxidation Purposefully
- 10:00 a.m. Minimizing Oxygen Ingress
- 10:30 a.m. Cider/Coffee Break and Visit Exhibits
- 11:00 a.m. Winemaking Steps Used to Reduce the Occurrence of Unpleasant Sulfur like Odors in Wine

ORGANIC ASSOCIATION OF KENTUCKY WINTER MEETING (Fayette Room)

- 11:00 a.m. Organic Association of Kentucky Winter Meeting
- 12:00 noon **EXHIBITOR/GROWER LUNCHEON – (Coldstream 1 & 2)**
- 12:00 noon **KVGA, KSHS, KWA BOARD MEETINGS**

CONCURRENT SESSIONS

PROFESSIONAL PHOTO AND VIDEO INTERVIEW (Paris Room) 2:15-3:30 p.m.

FARMERS' MARKETS (Coldstream 1 & 2)

- 1:30 p.m. Heirloom Vegetables
- 2:00 p.m. Meat Marketing and Merchandising
- 2:30 p.m. Cider/Coffee Break and Visit Exhibits
- 3:10 p.m. Maintaining Fruit and Vegetable Quality
- 3:40 p.m. Merchandising, Displays and Events
- 4:10 p.m. Benefits of Accepting More than Cash

VEGETABLE PRODUCTION (Coldstream 3)

- 1:30 p.m. Irrigation Automation at Cedar Point Farms
- 2:00 p.m. No-Till Vegetable Production
- 2:30 p.m. Cider/Coffee Break and Visit Exhibits
- 3:10 p.m. Vegetable Cultivar Trial Results (Asparagus, Bell Peppers, Broccoli, Cauliflower, Kohlrabi, Muskmelons, and Triploid Watermelons)
- 4:10 p.m. Pumpkin Production
- 4:40 p.m. Brussels Sprouts Production
- 5:20 p.m. Kentucky Strawberry Assoc. Meeting

GRAPE & WINE SHORT COURSE (Coldstream 4)

- 1:30 p.m. Importance of Quality and Consistency from A Retailer's Perspective
- 2:30 p.m. Cider/Coffee Break and Visit Exhibits
- 3:10 p.m. Important Pre-Fermentation Factors in Quality Table Wine Production
- 4:10 p.m. Liquor Liability and Other Winery Insurance

TREE FRUIT PRODUCTION (Coldstream 5)

- 1:30 p.m. Handling Severe Fire Blight Infections
- 2:00 p.m. New Tree Fruit Varieties and Strains
- 2:30 p.m. Cider/Coffee Break and Visit Exhibits
- 3:10 p.m. New Invasive Insects
- 3:40 p.m. Transitioning Out of Fruit Production
- 4:10 p.m. Mineral Nutrition of Peach and Environmental Concerns
- 5 4:40 p.m. Growing and Processing Pawpaws

ADVANCED WINE MAKING (Fayette Room)

- 1:30 p.m. Malolactic Inoculation: Early or Late?, or at All?
- 2:30 p.m. Cider/Coffee Break and Visit Exhibits
- 3:10 p.m. Extraction and Retention of Color and Tannin in 'Chambourcin' Wines
- 4:10 p.m. Advances in Wine Processing Techniques

MONDAY EVENING, JANUARY 5

- 5:00 p.m. Exhibits Close
- 6:00-7:30 p.m. **CELEBRATION OF KENTUCKY WINES** Featuring Commercial Kentucky Wines - Coldstream 1 & 2 Rooms

TUESDAY MORNING, JANUARY 6

- 8:00 a.m. Exhibits Open - Pre-Function and Lower Atrium Areas
- 8:00 a.m. Registration - Pre-Function Area outside meeting rooms

CONCURRENT SESSIONS**ORGANIC PRODUCTION (Coldstream 1 & 2)**

- 8:30 a.m. Weed Management in Organic Systems
- 9:00 a.m. Organic Management of Stink Bug
- 9:30 a.m. Applied Weed Ecology
- 10:00 a.m. Cider/Coffee Break and Visit Exhibits
- 10:40 a.m. Aquaponics

CONFERENCE LUNCHEON (Coldstream 1 & 2)**VEGETABLE PRODUCTION (Coldstream 3)**

- 8:30 a.m. An Innovative Vegetable Production System Using Furrow Guidance
- 9:00 a.m. Soils 101
- 9:30 a.m. KVGA Annual Business Meeting
- 10:00 a.m. Cider/Coffee Break and Visit Exhibits
- 10:40 a.m. Scheduling Fungicide Applications to Manage Foliar Diseases of Cucurbits
- 11:10 a.m. Tomato Production at D & F Farms

GRAPE & WINE SHORT COURSE (Coldstream 4)

- 9:00 a.m. Overview of the Virginia Wine Industry
- 9:30 a.m. Canopy Management: Effects on Red Wine Quality
- 10:00 a.m. Cider/Coffee Break and Visit Exhibits
- 10:40 a.m. Improved Grape and Wine Quality in a Challenging Environment: Eastern US Model for Sustainability and Economic Vitality
- 11:10 a.m. 2014 Polar Vortex Update and Its Impact on Grapes

TREE FRUIT (Coldstream 5)

- 8:30 a.m. Tree Fruit and Small Fruit Spray Guide Update
- 9:00 a.m. Apple Tree Architecture Studies at the University of Maryland; Testing New Rootstocks and Varieties
- 9:30 a.m. Hard Cider from Fruit
- 10:00 a.m. Cider/Coffee Break and Visit Exhibits
- 10:40 a.m. Field Performance of Asian Pear Trees Grown Under Hot, Humid Summer Conditions
- 11:10 a.m. KSHS Annual Business Meeting

DIRECT MARKETING (Fayette Room)

- 8:30 a.m. Social Media
- 9:00 a.m. Ethnic Produce
- 9:30 a.m. Food Hubs in Ohio - Harvest Cooperative Case Study
- 10:00 a.m. Cider/Coffee Break and Visit Exhibits
- 10:40 a.m. Enhancing Your Website Through the Use of a Drone
- 11:10 a.m. Value Added Products and Farm-to-School Marketing

12:00 noon KGWC BOARD MEETING**TUESDAY AFTERNOON, JANUARY 6****PROFESSIONAL PHOTO AND VIDEO INTERVIEW (Paris Room) 2:15-3:30 p.m.****SMALL FRUIT PRODUCTION (Coldstream 1 & 2)**

- 1:30 p.m. Fungicides 101
- 2:00 p.m. KSU Blackberry Trial Results
- 2:30 p.m. Cider/Coffee Break - Pre-Function and Lower Atrium Areas
- 3:10 p.m. Blackberry Trellising Systems
- 3:40 p.m. Plasticulture Strawberry Production Winter Protection and Management
- 4:10 p.m. Strawberry Growth and Development

GREENHOUSE AND HIGH TUNNEL PRODUCTION (Coldstream 3)

- 1:30 p.m. Indiana High Tunnel Production
- 2:00 p.m. The Influence of Cultural Practices on Tomato Diseases in High Tunnels
- 2:30 p.m. Cider/Coffee Break - Pre-Function and Lower Atrium Areas
- 3:10 p.m. Biological Pest Control
- 3:40 p.m. Low Tunnels
- 4:10 p.m. Rainwater Collection and Ultra-Low Pressure Drip Irrigation for High Tunnels

GRAPE AND WINE SHORT COURSE (Coldstream 4)

- 1:30 p.m. Tartaric Acid Production in Grape
- 2:00 p.m. State of the Industry
- 2:30 p.m. Cider/Coffee Break
- 3:10 p.m. Organic Grape Trials
- 3:40 p.m. Quality and Management of Norton/Vitis Vinifera Hybrids (DVR Vines)

AGRITOURISM (Coldstream 5)

- 1:30 p.m. Preparing for a Farmer's Feast
- 2:00 p.m. Tourism and Agritourism Signage
- 2:30 p.m. Cider/Coffee Break - Pre-Function and Lower Atrium Areas
- 3:10 p.m. FEAT (Eastern Kentucky Foothills Eco-Agritourism)
- 3:40 p.m. Kentucky Center for Agriculture and Rural Development (KCARD)
- 4:10 p.m. Agritourism Update

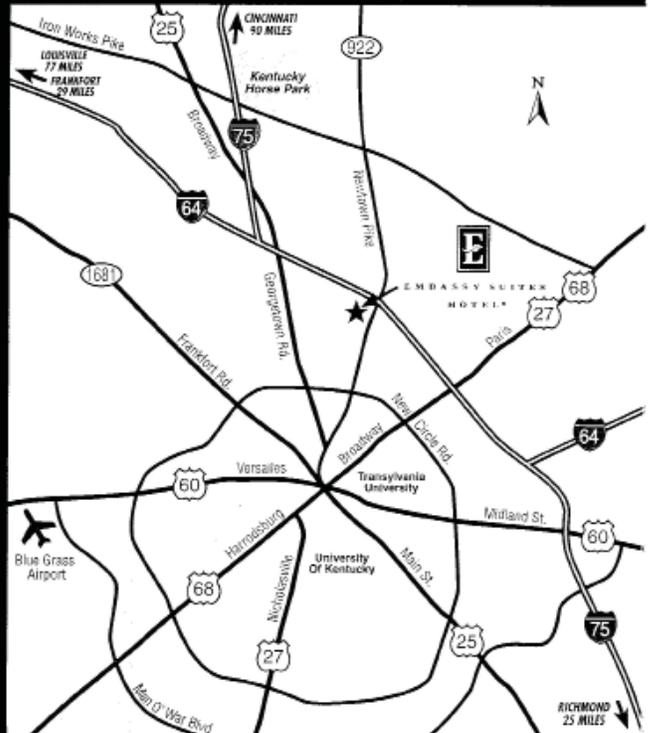
WHOLESALE MARKETING (Fayette Room)

- 1:30 p.m. Informal meetings between producers, wholesalers and restaurateurs

DIRECTIONS

From I-75/64: Take Exit 115 then right on to Newtown Pike. Turn right onto Aristides Blvd. at the UK Coldstream Research Campus. Hotel is on the right.

From Blue Grass Airport: Exit left on to Man O'War Blvd. to Versailles Rd. Turn right onto Versailles Rd. Take Rt. 4 New Circle Rd. north to Newtown Pike Exit North. Turn left onto Aristides Blvd. at the UK Coldstream Research Campus. Hotel is on the right.



KENTUCKY FRUIT AND VEGETABLE CONFERENCE

Embassy Suites Hotel, Lexington KY -- January 5-6, 2015

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

NAME(S) for name tag (Please print) _____

ADDRESS _____

CITY, STATE _____ ZIP _____

PHONE: (____) _____ OCCUPATION/FIRM _____

FAX: (____) _____ E-Mail _____

PLEASE LIST NAME(S) OF ADDITIONAL REGISTRANTS: _____

I recommend _____ for the KSHS or KVGA Board of Directors.

Complimentary registration for County Extension Agents, University Students, and children under 15 years of age accompanying an adult.
**** A \$40 registration allows entrance into any conference meeting session except for Advanced Wine Making.**

One year membership plus meeting registration.

\$40 PER PERSON

Kentucky State Horticultural Society -----	Number attending _____	\$ _____
Kentucky Vegetable Growers Association -----	Number attending _____	\$ _____
Organic Association of Kentucky -----	Number attending _____	\$ _____
Grape & Wine Short Course -----	Number attending _____	\$ _____

Register for **Advanced Wine Making**, (limited to 25 registrants), Jan. 5, 2015 / 1:30 pm
 Number attending _____ x \$20 each = TOTAL \$ _____

Register for the **Celebration of Kentucky Wines**, Jan. 5, 2015 / 6:00-7:30 PM
 Number attending _____ x \$15 each = TOTAL \$ _____

EXHIBITOR/GROWER LUNCHEON -- January 5, 2015 / 12:00 Noon EST

MENU: *Will be mostly locally produced Kentucky Proud Products.* ► *Meal prices include meal, tax and tips.*
 Number attending _____ x \$26 each = TOTAL \$ _____

CONFERENCE LUNCHEON - January 6, 2015 / 11:45 a.m. EST

Number attending _____ x \$32 each = TOTAL \$ _____
 MENU: *Will be mostly locally produced Kentucky Proud Products*

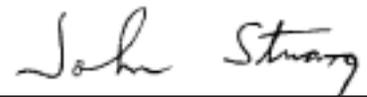
****Meal tickets are available only through advance registration.**

→ **Please make CHECKS payable to: KENTUCKY VEGETABLE GROWERS ASSOCIATION**

CHECK # _____ CHECK AMT \$ _____ CASH AMT \$ _____ TOTAL PAID \$ _____

Mail advance registration to:

Mary Ann Kelley, Research & Education Center,
 PO Box 469, Princeton, KY 42445-0469
 Phone: 270-365-7541 x 216; Fax: 270-365-2667



 Dr. John Strang, Coordinator

ADVANCE REGISTRATION MUST BE RECEIVED BY FRIDAY, DECEMBER 19, 2014

Participants may also register at the conference.

Safe Pesticide Storage (Kentucky Pest News Alert October 14, 2014)

By Dr. Lee Townsend, U.K. Extension Entomologist

Generally, manufacturers recommend a 2-year storage period for pesticides. However, storage times vary with active ingredient, formulation, type of container, and storage conditions. Get the most out of carry-over products by carefully reading the Storage and Disposal section of each label for pesticides that you store over the winter.

Proper pesticide storage keeps people safe and preserves your investment. Buy carefully to avoid having large volumes of products to store from one season to another. Choose a cool, dry, well-ventilated storage area that will remain between 40° F and 100° F. This area must have adequate lighting so that labels can be read easily and containers can be checked regularly for leaks, corrosion, or deterioration. Each storage site must have a supply of clean water and an eyewash dispenser immediately available for emergencies.

- Secure the site to keep unauthorized people out. Post signs on doors and windows to alert people that pesticides are stored there.



Figure 2. Post signs on doors and windows of the pesticide storage area.

- The floor of the storage site should be made of sealed cement, glazed ceramic tile, no-wax sheet flooring, or another easily cleaned material. Have spill clean-up materials available.

- Store pesticides in their original containers. Never put them in containers that might cause children and other people to mistake them for food or drink.

- Keep liquids on lower shelves and dry formulations above them. Keep herbicides, insecticides, and fungicides in separate areas to avoid picking up the wrong product and to avoid contamination. Store combustible pesticides away from open flames and other heat sources.

Volatile pesticides should be stored apart from other types of pesticides, other chemicals, feed, and seed.

- Inspect the storage site to determine the likely path of pesticides in case of spills, leaks, drainage of equipment wash water, and heavy pesticide runoff from firefighting or floods.

- Keep an up-to-date inventory of stored pesticides. The inventory list also will aid in insurance settlements and in estimating future pesticide needs. Mark each pesticide container with the date of purchase before it is stored. Use older materials first.

Kentucky Department of Agricultural (KDA) Chemical Collections Program

The KDA program deals only with unwanted agricultural pesticides. It does not include such items as motor oils, cleaners, paint, antifreeze, or industrial chemicals. There is no cost to farmers to dispose of old chemicals! Over-pack supplies, transporting of unwanted chemicals, and their disposal is paid for by the Kentucky Department of Agriculture.

KDA field representatives will come to your farm to package, load, and transport the unwanted chemicals from your farm. Once the unwanted chemicals leave the farm, they are then taken to an approved landfill or incinerator for proper disposal, thus reducing or eliminating the potential for pollution to the land and waters of Kentucky.

Call the KDA at (800)-327-6568 or (502) 573-0282 to take advantage of this service. You may be put on a waiting list for chemical collection disposal due to budget limitations.

FRUIT & VEGETABLE HUMOR

Q: Why is it not wise to tell secrets in a cornfield?

A: There are too many ears!

Q: Did you hear the joke about the peach?
A: It's pit-iful!

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