UK COOPERATIVE EXTENSION SERVICE
University of Kentucky – College of Agriculture

Lexington KY 40546

Kentucky Fruit Facts

Apr-May 2012/ (4-5/2012)

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

John Strang, Extension Fruit Specialist, Editor
Karen Shahan, Administrative Assistant

Fruit Crop News

By John Strang, U.K. Extension Horticulturist

This has been more of a challenging spring than most for fruit growers. The series of frosts caused considerable crop and sleep loss. Apple and peach thinning was extremely difficult. Pollination was generally excellent, but the combination of frost losses and cold windy conditions during apple thinning, were not conducive for a reliable response. Growers that had frost losses did not want to thin until they knew that they had a crop and by then it was too late for the materials to work. Several will be dealing with expensive hand thinning on some cultivars. Peach growers had never seen a freeze at such a late stage of fruit development and it was impossible to determine injured peaches from uninjured fruit. Unfortunately some peaches that had minor injury will reach the size of walnuts remain on the tree and then fail to ripen. The heat has accelerated crop development and maturity such that we are harvesting strawberries 3 to 4 weeks earlier than normal. I expect that there will be many disappointed consumers that find that there are unable to find local strawberries in June.

Inside This Issue:

Fire blight has been showing up in grower apple and pear orchards at low to moderate levels. There have been some reports of rosy apple aphid and plum curculio damage.

Tom Priddy at the Agricultural Weather Center notes that the La Nina weather pattern is over. We are currently transitioning into a normal weather pattern with normal rainfall.

Upcoming Meetings

May 17 Fruit Grower Orchard Meeting, Ayres Family Orchard, 525 Wilson Lane, Owenton, KY. Contact John Strang 859-257-5685; email: jstrang@uky.edu See program below.

Jun. 3 Kentucky Vineyard Society Field Day, U.K. E.S. Good Barn, 1451 University Drive, Lexington, KY on campus in the morning and at the Horticultural Research Farm, 4321 Emmert Farm Rd., Lexington, KY in the afternoon. Presentations will address new concepts in vineyard training systems, organic grape production, wildlife management, wine marketing, contracts and more. Contact Alicia McGuire phone: 502-777-8777; email: kvsdirector@gmail.com Registration $35 KVS member; $55 non-member if received by June 1.

July 22-25 Northern Nut Growers Association Annual Meeting, University of Kentucky, Lexington, KY and Kentucky State University Research Farm, Frankfort, KY. Contact John Strang 859-257-5685 or email: jstrang@uky.edu Meeting registration information follows.

Sept 22 UK Robinson Center Mountain Ag Field Day, 130 Robinson Rd., Jackson, KY 41339. Contact Rosalee Bradley 859-257-9511 X 233 or email Rosalee.Bradley@uky.edu

Oct. 20 Kentucky Nut Growers Association Fall Meeting, Daviess County Extension Office, 4800A New Hartford Rd., Owensboro, KY. Contact Danny Ganno 270-860-8362; email: danganno@yahoo.com

Jan. 7-8, 2013 Kentucky Fruit and Vegetable Conference, Embassy Suites Hotel, Lexington, KY. Contact John Strang phone: 859-257-5685 or email: jstrang@uky.edu

Kentucky Fruit Crop Status

By John Strang, Patsy Wilson and Shawn Wright, University of Kentucky, Department of Horticulture

Most Kentucky fruit frost Injury occurred on the mornings of April 11 and 12. It is difficult to put a frost/crop report together this year because of the extreme variability of temperatures across the state from one site to the other and marked differences in injury between varieties.

Growers from mid-Kentucky westward and in Southern Kentucky have moderate to no damage and have full crops on apples, peaches, pears, plums, blackberries and blueberries unless they were located in a frost pocket. Growers that covered their strawberries have full to moderate crops. Uncovered strawberries generally sustained moderate to heavy losses. Most grape growers had moderate to heavy freeze back of young shoots. One to two degrees difference often made a major difference in shoot survival. Injury was particularly severe on Vinifera grapes grown on a low cordon. Having an excellent site was helpful.

Many Central and Eastern Kentucky growers experienced considerably colder temperatures ranging from 31 to 25 °F. Fruit injury ranged from light to severe depending on the orchard location. Most apple, peach, and plum, growers feel like they still have enough surviving fruit to produce a crop. Severely frosted orchards are finding live fruit in the tops of trees presenting a thinning problem. There is some question on peach fruit survival as we have not seen injury to fruit at this late stage of development in many years and are having trouble making a distinction between injured and slightly injured fruit. Blueberry injury seems to be minor and blackberries often have injury to the most advanced buds and flowers. As in Western portions of the state, strawberries needed to be covered. Grape injury was fairly extensive in this area for some grape types. New growth on many Vinifera varieties was severely frosted back and cropping is expected to be minimal. At the University of Kentucky grape planting in Lexington, which is on a particularly high site, Vinifera grapes had 40% to 95% injured shoots on low VSP cordons where Chardonnay, Lemberger and Sangiovese had the highest levels of frost damage. Grapes on high cordons often fared much better as did those that were double pruned. Hybrid grapes in Lexington had primary bud shoot losses of 10% and American grapes were a little more severely injured. All varieties will most likely push either secondary, basal, or latent buds in response to the injury. However, the secondary, basal and latent buds are not always fruitful and if they are, the fruit may be of lesser quality. It is likely that on vinifera grapes there will be significant crop loss because many of the secondary, basal and latent buds are not as fruitful. Hybrids do a better job of recovering from an event like this but each vineyard/site will respond differently.

Northern Kentucky Growers in the areas of Boone, Kenton and Campbell counties fared better than Central and Eastern portions of the state because of delayed bud and fruit development. Some orchards and small fruit plantings have heavier frost losses with minimal or no damage in others. Most growers in this area have a decent crop.

There has been considerable grower discussion across the state concerning injury to peaches and nectarines. The problem is determining which fruit are dead and should be thinned and which are not since many injured fruit are sizing, but not dropping. Some additional information has come to light on determining peach and nectarine fruit injury in a very nice Colorado publication, “Evaluating Tree Fruit Bud & Fruit Damage from Cold” following our KSHS orchard meeting on April 13 at http://www.ext.colostate.edu/pubs/garden/07426.html The publication is 10 pages long, but page 4

and Figure 6 describe evaluation of the funiculus tissue attached to the seed embryo in determining frost injury. Keep in mind that the difference between injured and not injured is a continuum rather that an absolute difference. Some fruit that are partially injured will grow to walnut size and cease growth, remaining on the tree to harvest. This does not help in determining which fruit to thin off the tree, but it explains this year's situation. Keep in mind that a 10% fruit survival on apples, pears peaches and plums normally produces a full crop.

Fruit Grower Orchard Meeting

Thursday, May 17
Ayres Family Orchard
Owners Larry and Sherry Ayres
525 Wilson Rd., Monterey, KY 40359
Phone: 502-484-5236
Website: www.ayresapples.com/

Directions: At intersection of US 127 and Old US 127 loop 8 (18 miles north of Frankfort, or 9 miles south of Owenton) turn east. Go approximately .2 miles and turn right on Shady Lane. Go 1 mile and turn left on Wilson Lane. Go .4 miles to orchard near end of road. There are several orchard directional signs along the way.

Program:	All times EDT
10:00 a.m.	Registration & Tour of Ayres Family Farm Orchard – Larry Ayres
11:00	Orchard Wildlife Control – Tom Barnes
11:30	What about Pears? – John Strang
12:00	Lunch will be available at cost for those that preregister.

Preregister for lunch by calling Mary Ann Kelley at 270/365-7541 Ext. 216 between 8:00 a.m. and 4:30 p.m. CDT weekdays by Wednesday April 11 to give her a count for the Fruit Grower Meeting at Ayres Orchards.

1:00 p.m.	Summer Rots – Nicole Ward
1:30	Summer Insect Control and Managing Insects with a Partial Crop - Ric Bessin
2:00	Grower Round Table Discussion – Jeremy Hinton, moderator
2:30	Conclude

New Crop, Marketing Profiles

By Christy Cassady, UK Coordinator, Crop Diversification & Biofuel Research & Education

CDBREC has continued to provide profiles on a variety of horticultural and agronomic crops and marketing systems. Among our newest crop profiles are: Amaranth, high-tunnel brambles, high-tunnel strawberries, organic tomatoes, mycorrhizal mushrooms, woody biomass, peanuts, and plums.

New marketing profiles include:

MarketReady, which provides information on a marketing training program for growers offered by UK's Department of Agricultural Economics, and a series of four profiles on value-added product topics (Adding Value to Plant Production - an Overview; An Introduction to Policies and Regulations for Kentucky Producers; Market Research for Value-Added Products; and A Summary of Kentucky Products).

Price reports, budgets, and decision tools are also available on our Web site. The new URL for our home page is http://www.uky.edu/ag/CDBREC; however, the old URL (http://www.uky.edu/ag/newcrops) will also work.

If you have suggestions for new crop or marketing profiles, please contact Christy Cassady at cgcass0@uky.edu, or 859-257-1477.

USDA Unveils Know Your Farmer, Know Your Food (KYF) Compass

U.S. Department of Agriculture

WASHINGTON - On Feb. 29th, Agriculture Secretary Tom Vilsack and Agriculture Deputy Secretary Kathleen Merrigan unveiled the Know Your Farmer, Know Your Food (KYF) Compass, an interactive Web-based document and map highlighting USDA support for local and regional food projects and successful producer, business and community case studies.

While hosting a live webinar to highlight USDA's work over the past three years, the Secretaries emphasized how local and regional food

systems across the country create additional economic opportunities for farmers, ranchers and food entrepreneurs, expand healthy food access and meet growing customer demand.

"USDA works every day to strengthen American agriculture, drive job growth and support farm-family income," said Vilsack. "The KYF Compass highlights how USDA support for local and regional food systems has brought additional opportunities to our country's farmers, ranchers, processors, distributors and food entrepreneurs. The stories and maps in the Compass underscore how diverse and innovative American agriculture can be."

The KYF Compass is a digital guide to USDA resources related to local and regional food systems. The Compass consists of an interactive U.S. map showing local and regional food projects and an accompanying narrative documenting the results of this work through case studies, photos and video content. The KYF Compass organizes USDA's work on local and regional food systems into seven thematic areas. Among the themes covered on the map and in the narrative portion of the Compass are:

- Local Food Infrastructure: maps USDA support for food hubs, cold storage facilities, local food processors and other infrastructure and examines how this infrastructure keeps wealth in rural communities
- Farm to Institution: examines programs to connect local food producers and institutions and the results of these initiatives for healthy food access, farm incomes, and students' understanding of agriculture
- Careers in Agriculture: discusses USDA support for young and beginning farmers and ranchers, as well as opportunities to get involved in agriculture through food business development and public service, and the importance of this work to creating vibrant rural communities
- Stewardship and Local Foods: explains how local food producers are implementing environmentally sustainable practices on their farms and ranches to preserve farmland, forests and natural landscapes across the country
- Local Meat and Poultry: showcases resources for local meat and poultry producers and small processors to succeed in local markets
- Healthy Food Access: highlights tools to connect farmers and ranchers in underserved communities to increase access to healthy food for consumers and economic opportunities for producers
- Local Food Knowledge: tracks existing research and identifies opportunities for further understanding of local and regional food systems and their impacts.

"By encouraging all Americans to know their farmer, USDA is helping consumers learn more about agriculture and the people producing your food," said Deputy Secretary Merrigan. "The Know Your Farmer, Know Your Food initiative helps farmers and ranchers tap into a vibrant, growing market opportunity. And it's also stimulating a broader national conversation about where our food comes from and how important agriculture is to our country."

A large selection of USDA-supported programs and projects is also visible on the KYF Map, which can be displayed by theme, program, or recipient type. Both the KYF Compass and map will be regularly refreshed with new data and case studies.

In September 2009, USDA launched the Know Your Farmer, Know Your Food initiative to coordinate USDA resources and expertise on local and regional food systems. The KYF Compass documents the ways in which USDA has collaborated across its 17 agencies and additional offices, enhanced transparency and met congressional mandates from the 2008 Farm Bill on local and regional food. KYF is not a separate USDA program or agency. It is a management initiative to increase inter-agency coordination.

For more information and to join the national conversation, please visit the 'Know Your Farmer, Know Your Food' Web site at: www.usda.gov/knowyourfarmer. People can join the national conversation on Twitter by using the hash tag #KYF2.

Be Aware of Poison Hemlock

By J.D. Green, UK Extension Weed Specialist

While driving around parts of Kentucky during the past several weeks the evidence of poison hemlock (Conium maculatum) is widespread. Although this plant is often seen along roadways, abandoned lots, fencerows, and other non-cropland sites, in more recent years, it has expanded out into grazed pasture lands and hay fields. The concern not only stems from its invasive nature, but the fact that it is one of the most toxic plants in the world.

Throughout history, the toxicity of poison hemlock is well known for accidental deaths of humans and other animals.

Description– Poison hemlock is classified as a biennial that reproduces only by seed. It is capable, however, of completing its lifecycle as a winter annual in Kentucky if it germinates during the fall months. Flowers and new seed are typically produced in late May and June. Plants emerge as a cluster of leaves that form a rosette. Poison hemlock is most noticeable at this stage of growth in late fall through early spring with its parsley-like leaves which are highly dissected or fern-like (Figure 1). The individual leaves are shiny green and triangular in appearance.

Figure 1.

As the plant begins to send up flower stalks, the leaves are alternately arranged on the main stem. Each individual leaf is pinnately compound with several pairs of leaflets that appear along opposite sides of the main petiole. As the plant matures, poison hemlock can grow upwards to about 6 to 8 feet tall (Figure 2). At maturity the plant is erect, often with multi-branched stems, and forming a deep taproot. Poison hemlock has hollow stems which are smooth with purple spots randomly seen along the lower stem that help distinguish it from other plants similar in appearance. The flowers, when mature, are white and form a series of compound umbels (an umbrella-shaped cluster of small flowers) at the end of each terminal stalk. Although poison hemlock is often associated with areas that have moist soil conditions, it can also survive in dry sites.

Figure 2. Mature poison hemlock plants growing in hayfield

Toxicity-All classes of livestock are known to be affected by poison hemlock. Cattle, horses, and goats are considered to be the most susceptible domestic animals although other animals can be affected as well. Symptoms of poisoning can occur rapidly anywhere within 30 minutes to 2 hours depending on the animal, quantity consumed, and other factors. Initial symptoms can include nervousness, trembling, muscular weakness and loss of coordination, dilation of pupils, coma, and eventually death from respiratory paralysis. Lethal doses for cattle are considered to be in the range of 0.2 to 0.5% of the animal's body weight. Poison hemlock is also known to cause fetal deformation when pregnant animals consume the plant.

Fortunately most animals tend to avoid grazing poison hemlock if other forage is readily available. However, animals may be more prone to consume green plants during the late winter and early spring when other forage species are more limited. All parts of the plant, including the seeds, are considered to contain the toxic principles (coniine and coniceine). Toxicity may be somewhat reduced in dried plants, but the potential for toxicity still exists, particularly when a sufficient quantity is consumed in dried hay. Therefore, extreme caution should be considered before feeding animals hay known to contain poison hemlock

Control-The principle strategy for poison hemlock control is to prevent seed production which can be a challenge since a fully mature plant is capable of producing 35,000 – 40,000 new seeds. It is too late to utilize herbicide control methods after plants have produced flowers. Therefore, mechanical control efforts (if feasible) such as mowing or cutting down individual plants should be initiated just before peak flower production to avoid or reduce the amount of new seed being produced.

Make note of areas heavily infested with poison hemlock this spring and begin to look for emergence of new plants in the fall. During the late fall (November) or early spring (March) is the best time of year for herbicide treatment. In grass pastures and hayfields herbicide products containing 2,4-D can be effective when applied to young, actively growing plants that are in the rosette stage of growth. Spot treatments with products containing 2,4-D, triclopyr, or glyphosate can also be used depending on the location.

Food Transportation Costs

By Christy Cassady, UK Coordinator, Crop Diversification & Biofuel Research & Education

A series of worksheets to help farmers determine the real costs of moving their products to customers has been developed by Land Stewardship Project staffers working with Community Based Food Systems. The worksheets were adapted from an online calculator developed by the Oklahoma Department of Agriculture. Costs include time away from the farm to transport products, fuel costs, vehicle wear-and-tear, etc. Determining the real costs of moving products is a first step in making farm-to-market transportation more economical.

The worksheets are useful for farmers who are direct marketing, using an intermediate distributor, or selling to a wholesale market. The worksheets are designed to be used on paper with a calculator. PDF versions can be downloaded at:

• Calculating Your Transportation Costs: Direct Delivery by Farmer-owned Vehicle (pdf)
•Calculating Your Transportation Costs: Delivery Using an Intermediary (pdf)
•Calculating Your Transportation Costs: Delivery to a Warehouse (pdf)

The online calculator is available at http://www.okfarmtoschool.com/resources/fts-distro-foodsafetymanual/index.htm.

The Land Stewardship Project also offers resources to help you to determine your transportation costs at http://www.landstewardshipproject.org/cbfed/food-transportation-resources.html

103rd Annual Meeting Northern Nut Growers Association

July 22-25, 2012
Lexington, Kentucky

The 103rd Annual Meeting of the Northern Nut Growers Association will be held at the University of Kentucky (UK) in Lexington, Kentucky from July 22 to July 25, 2012. Our Local Arrangements Committee is made up of John Strang, Extension Fruit and Vegetable Specialist in the UK Department of Horticulture, Shawn Wright, Extension Horticulture Specialist, Robinson Center for Appalachian Resource Sustainability, Jackson, KY and Kirk Pomper, USDA-National Clonal Germplasm Repository for Pawpaw, Kentucky State University, Frankfort, KY.

Presentations and meetings will be held in the Agricultural Science Center North in Seay Auditorium. On-campus housing for participants will be in Margaret Ingles Hall adjacent to the Complex Commons Market dining area, which is within easy walking distance of the meeting area.

The annual meeting begins with a board meeting at 10:00 a.m. on Sunday, July 22 in the Weldon Suite of the E. S. Good Barn, and members are welcome to attend. Registration begins at 1 p.m. in the E.S. Good Barn Lobby. Members are invited to tour the Arboretum, The State Botanical Garden of Kentucky, which is on campus and includes a nut planting at 3 p.m. The welcome mixer will begin at 6 p.m. and dinner will be at 7 p.m. in Gorham Hall of the E.S. Good Barn.

NNGA Registration site,
E. S. Good Barn
1451 University Drive
Lexington KY 40546

The schedule for nut growers on Monday begins with the Annual NNGA Business Meeting followed by a full day of technical presentations. Tuesday will also involve a full day of technical presentations on campus. The exhibit area will be open on both Monday and Tuesday. An optional all-day field trip will take place on Wednesday involving a tour of the UK Horticulture Research Farm in Lexington, the Kentucky State University Research Farm Pawpaw Germplasm Repository, and Buffalo Trace Distillery. This meeting will include plenty of information on pecan, Persian and black walnuts, hazelnuts, chestnuts, almonds, persimmons, and pawpaws.

More indepth information can be found on the NNGA site at: http://www.nutgrowing.org/meetinfo.htm

Due to Thousand Canker Disease, no Juglans Species, wood, bark or plant material of any kind will be allowed at the meeting.

The 20th Annual NNGA Research Fund Auction will be held in the E. S. Good Barn Monday evening after dinner, and the Annual Banquet is scheduled for Tuesday evening. CAP tours are scheduled for all day Tuesday and for a several hours on Wednesday.

Registration

Register by July 1 and save. A tear-out registration form is in this newsletter. The registration deadline is July 12. Registration forms are also available at www.nutgrowing.org Please send in your reservations as soon as possible so that we may make appropriate reservations for activities based on group size.

On site registration will begin at 1 p.m. on Sunday, July 22 at the E.S. Good Barn, 1451 University Drive, Lexington, KY 40546, and will continue Monday from 7 a.m. until noon. Rooms will be available in Margaret Ingles Residence Hall for check-in beginning at 1 p.m. Sunday.

In the event that it is necessary to cancel your registration, all but a $20 processing fee will be refunded. Written cancellation requests must be postmarked on or before July10. Substitutions are welcomed.

Special Events

Sunday - Welcome Dinner. Sunday evening's welcome mixer will be held at the E. S. Good Barn beginning at 6 p.m. with a cash bar and hors d'oeuvres. Our caterer is frequently hired by Jerry Bruckheimer of movie and TV CSI fame when he is in the area.

Tuesday - Banquet. The Annual Banquet will be held in the Hilary Boone Center on campus. Our featured speaker will be Professor Steve Isaacs, who is an extremely entertaining speaker on the subject of "Water from another Time." You will not want to miss Steve's hilarious and thought provoking comments on growing up poor in Tennessee. Our gourmet banquet menu features:

Wednesday – NNGA Field Trip. We will depart UK at 8 a.m. The first stop will be the University of Kentucky Horticulture Research Farm. Here we will tour the Organic CSA and our seedless table and wine grape plantings. Tour participants should enjoy the beautiful Bluegrass area scenery and picturesque horse farms in the Lexington area, the Horse Capital of the World. Our second stop will be the Kentucky State University Demonstration and Research Farm and USDA-National Clonal Germplasm Repository for Pawpaw in Frankfort, KY. Dr. Kirk Pomper will conduct a tour of the pawpaw, primocane fruiting blackberry plantings and their organic high tunnel. CAP participants may want to skip the farm tour and continue on to Lovers Leap Vineyards and Winery for a short vineyard tour and wine tasting. Lunch will be served for both groups at the Center for Sustainability of Farms and Families at the KSU Research and Demonstration Farm. The Lazy Summer BBQ includes Baked Beans, Coleslaw, Macaroni and Cheese, Cornbread Fiesta Muffins, Lazy Country Chicken, Sliced Brisket, Assorted Cookies and Dessert Bars. Following lunch Kentucky nut growers will demonstrate the finer points of nut tree grafting. Finally, we will depart for a fascinating tour of Buffalo Trace Distillery, the oldest continually operated distillery in America, and see how fine bourbon is made and aged. Arrival back on campus will be at 5 p.m.

CAP Activities

Tuesday - CAP Tour. Tuesday's CAP Tour will depart from the parking lot by Margaret Ingles Hall at 8:45 a.m. for a morning at the Kentucky Horse Park. Lunch will be on your own while shopping and sightseeing in historic Midway. The afternoon will involve a visit to the Kentucky History Center, a tour of Rebecca Ruth Candies, and sightseeing in Frankfort including the State Capitol, Floral Clock and Governor's Mansion. Return to campus will be at 5 p.m.

Wednesday - CAP Tour. This will be a short visit to Lovers Leap Vineyards and Winery in Lawrenceburg, KY and is a side tour on the NNGA Field Trip. There will be no additional charge for this side tour.

Lodging

Rooms on Campus.

Accommodations and housing for the Northern Nut Growers Association meeting are conveniently located on campus adjacent to the Complex Commons Market Dining Services and a short walk from Ag Science Center North where meetings will be held. Margaret Ingles Residence Hall is air conditioned and features suites of two rooms each containing two bunk beds with a shared bath between two rooms. There is a lobby area for gathering. Individuals should pay for their rooms at the Ingles Hall front desk when they check in. Payments may be by check, credit card or cash.

Rooms off Campus.

There are many fine hotels in Lexington. Please make your reservations directly with the hotels.

Parking

This is difficult on any campus and particularly difficult next to the UK Hospital. Parking at no charge and without a pass is available any time in the lot on the east side of Margaret Ingles Hall along Sports Center Drive and in the small gated lot marked, "Good Barn Conference Parking" adjacent to the E.S. Good Barn off of Farm Rd. Participants may park in any lot without a pass after 6 p.m. Campus police are particularly good at writing tickets! Please pay attention to where you park.

Emergencies

Messages may be left with Kathy Scahill, Administrative Associate, UK Horticulture Department, at 859-257-1601 during office hours, or John Strang, Program Coordinator, at 859-396-9311 after hours. Ag. Security 859-509-2957 or UK Police 859-257-1616.

Technical Program

Technical sessions are scheduled for Monday and Tuesday.

A preliminary list of a few speakers and topics

"Black Walnut Market Insights" - Brian Hammons
"New Sources of Eastern Filbert Blight Resistance" - Tom Molnar
"Eastern Filbert Blight Resistant Hazelnuts for the Eastern U.S." - Kirk Pomper
"Pawpaw and Persimmon Processing" - Sheri Crabtree
"Chestnuts in Permaculture Forest Gardens" - Frank Salzano
"Internal Kernel Breakdown (IKB) in Chestnut and its Cause" - Dennis Fulbright
"Walnut Blight and Phytophthora" - Nicole Ward
"Chestnuts" - Sandra Anagostakis
"The Brown Marmorated Threat" - Ric Bessin

Cookies

The college will allow us to have cookies, brownies, etc. for the coffee breaks. They must contain nuts and/or fruits and be home made. Bring a dozen or two of your favorites and a few more for the research auction.

Show and Tell

Following the welcome dinner and mixer on Sunday, Fred Blankenship will act as Master of Ceremonies for the popular Show and Tell. Everyone is invited to tell of their experiences back home. If you have developed a new grafting technique, cultural innovation, marketing success, found a new nut variety or fruit, or would like to show a video or pictures of your operation, this is your opportunity to shine. We all like to learn from each other's successes or failures. Presentations can be very short. Please let Fred Blankenship know if you would like to educate our group. He can be reached at:

Fred Blankenship
161 Highway 376, Rhodelia, KY 40161
Phone: 270- 547-7651
Mobile: 270-272-7670

Exhibits

The exhibit area will be in Classroom A-7 below Seay Auditorium. It will open for set up Sunday afternoon at 1 p.m. If you would like to exhibit, contact Kenny Beard at phone: 270-769-6861; email: larabeard@windstream.net Exhibits that relate to growing, processing, or selling nuts, scion wood, trees, tools, nutcrackers, displays, etc. are welcome. If exhibits need to be mailed they should be shipped to John Strang, Department of Horticulture, N-318 Ag Science Center North, University of Kentucky, Lexington, KY 40546-0091, Mobile phone: 859-396-9311; email: jstrang@uky.edu

Group Photo

The group photo will be taken at 10 a.m. during the break on Monday morning in the courtyard of Seay Auditorium. There will be no additional charge for the photo.

103rd Annual Meeting, Northern Nut Growers Association, Inc.

July 22-25, 2012, University of Kentucky, Lexington, KY and Kentucky State University, Frankfort, KY

REGISTRATION: Please type or print your name as you would like it to appear on your name badge.

Name _____ Spouse/Roommate _____

Organization _____ Companion/Spouse/Child: Badge only (does not include meeting)

Address _____ Spouse/Companion:_____

City, State, Zip _____ Child/Other _____

Day Phone (____) _____ - _____ E-mail _____

Fax (____) _____ - _____ Emergency phone (____) _____ - _____ Emergency name _____

MEETING REGISTRATION	PRICE		QUANTITY	TOTAL
☐ Early Nut Grower Registration fee – postmarked on or before July 1	$75.00	x	_____	= $_____
☐ Nut Grower Registration fee – postmarked after July 1	$85.00	x	_____	= $_____
☐ One Day Nut Grower Registration Fee: ☐ Monday ☐ Tuesday	$40.00	x	_____	= $_____
SPECIAL EVENTS				
☐ Welcome Dinner and Mixer (Sunday)	$32.00	x	_____	= $_____
☐ Banquet (Tuesday evening)	$32.00	x	_____	= $_____

MEALS CARDS, CAMPUS COMPLEX COMMONS MARKET DINING SERVICE

Meal cards will be issued with the registration packet and will contain an amount for one breakfast, $5.95; lunch, $7.50; and dinner, $9.25 for a total of $23.70. (This includes a $1.00 card cost). Individuals may add additional meals to their card at the Commons Market to fit their individual schedule and use this card at a number of other eating facilities on campus.

☐ Meal cards	each	$23.70	x	_____	= $_____

TOURS, FIELD TRIPS				
☐ CAP Tour (Tuesday)*	$55.00	x	_____	= $_____
☐ NNGA Field Trip (Wednesday)**	$35.00	x	_____	= $_____
☐ NNGA Field Trip (Wednesday– tag along**	$11.00	x	_____	= $_____

*Lunch not included – tour stops along the way for lunch at individual's expense

**Lunch and drink included

REGISTRATION DEADLINE: July 12, 2012 (Nut grower registration includes access to all technical sessions, coffee breaks, exhibit area, auction and the group photo.)

REGISTER BY MAIL: Send in this completed form with payment to: Pam Compton, Dept. of Horticulture, N-318 Ag. Science North, Lexington, KY 40546-0091 Phone: 859-257-2909 Email: pscomp1@uky.edu

CANCELLATION & REFUND POLICY: Refunds will be made to those registrants who must cancel, less a $20.00 processing fee. Written cancellation requests must be postmarked on or before July 10, 2012. No refunds will be made after this date. Substitutions are welcome.

METHOD OF PAYMENT: Payment must be in U.S. funds or drawn on a U.S. Bank and made payable to:

NNGA Annual Meeting ☐ Check Number_____ ☐ Money Order Total Amount: $_____

Please see next page for lodging accommodation reservations.

LODGING ACCOMMODATIONS

Indicate which nights lodging is required so that a room(s) will be reserved for you. Please indicate if more than one room is required for your party. Each room has two bunk beds and a bath is shared between two rooms. Pay for rooms at Margaret Ingles-Hall registration desk at check in with check, credit or cash.

□ Margaret Ingles Hall □ Saturday □ Sunday □Monday □Tuesday □Wednesday

PRICE: □ Single rooms $46.00/person per night
□ Double room $28.00/person per night

Sharing a room with _____

Request that _____ occupy the other side of the two room suite.

□ Local Hotels - Please see hotel listings in the program and make your own reservations. Ask for the University of Kentucky rate.

SPECIAL NEEDS: We encourage participation by all individuals. Anyone with special needs, needing adjustments, or with questions, please contact John Strang at 859-396-9311 or by e-mail at jstrang@uky.edu. He will try his best to accommodate you.

□ I will □ I will not have my own form of transportation while at the events.

John Strang

John G. Strang,
Extension Fruit & Vegetable Specialist

COOPERATIVE EXTENSION SERVICE
UNIVERSITY OF KENTUCKY
College of Agriculture

Cooperative Extension Service
University of Kentucky
Horticulture Department
N-318 Ag. Science Ctr. No.
Lexington KY 40546-0091