UK COOPERATIVE EXTENSION SERVICE
University of Kentucky – College of Agriculture

Lexington KY 40546

Kentucky Fruit Facts

June-July 2010 (6-7/2010)

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

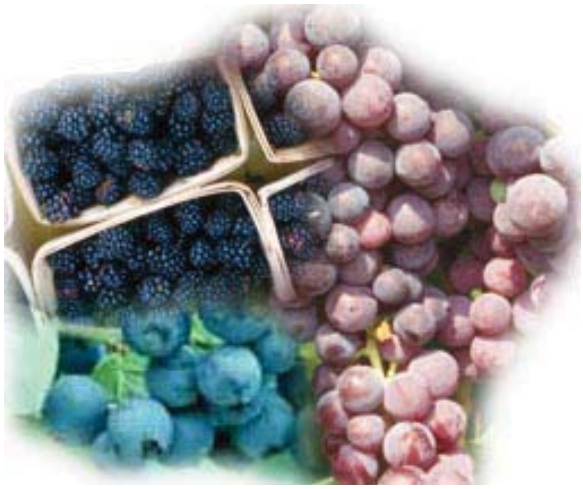
John Strang, Extension Fruit Specialist, Editor
Karen Shahan, Administrative Assistant

Fruit Crop News

By John Strang

Rainfall, heat and humidity have been abundant at least for the spring and early summer. Now it is beginning to get very dry particularly in far west Kentucky. The high temperatures have accelerated growth and the harvest season is running about 10 days to as much as two weeks ahead of normal.

Many seasoned apple growers and I were taken by surprise with the unexpected heavy drop and ease with which chemical thinners worked. The American Fruit Grower, Growing Produce list-serve noted that North Carolina and other Southeast apple growers experienced severe over-thinning with some varieties and a number of cases where the crop was lost even without thinning. Dave Lockwood noted that Tennessee apple growers generally



have a light crop. It appears that low light levels due to cloudy weather reduced photosynthesis and carbohydrate levels after bloom. This coupled with high night temperatures which increased the rate of respiration further reduced carbohydrate levels. The severely reduced carbohydrate levels are thought to have drastically increased the effectiveness of chemical thinning agents. A Carbohydrate Balance Model developed by Dr. Alan Lakso in New York shows that chemical thinners are more effective when applied during periods of low tree carbohydrate levels and less effective when applied during periods of carbohydrate surpluses.

Fire blight shoot infections have been a problem in many apple orchards and have been severe in some cases. Infections have slowed down with the advent of high daytime temperatures. This was also a very good spring for cedar apple rust infections. Early peach varieties are ripening and bacterial spot is evident on susceptible varieties. Blueberry, raspberry and thorny blackberry harvest is progressing rapidly and bird pressure seems to be severe again this season.

Japanese beetles are flying. Growers should keep track of where they are feeding and institute control measures if needed. They seem to be working on blueberry fruit abnormally early in the season. We have several relatively new insecticides for Japanese and Green June beetle control on blackberries and raspberries (Assail 30SG, 1

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UNIVERSITY OF KENTUCKY, KENTUCKY STATE UNIVERSITY, U.S. DEPARTMENT OF AGRICULTURE, AND KENTUCKY COUNTIES, COOPERATING

day PHI, maximum of 5 applications per season and Actara 25WB 3 day PHI maximum of two 3 oz/A sprays per season).

We have noted that fruit set is light on Concord and several of the seedless varieties primarily due to the heat, a short bloom period and wet weather during bloom. Most growers have maintained a fairly good spray program this year and disease problems are minimal. However a few again waited a little too late to apply black rot sprays. Unsprayed grapes are showing serious black rot, anthracnose and phomopsis infections. Expect downy mildew and powdery mildew to begin showing up particularly in vineyards where canopies were not managed and foliage is very heavy.

Last season many grape growers noted a preponderance of flies in their vineyards. I have had several calls this spring about excessive numbers of flies on blackberries and raspberries. I picked some flies up that were congregating on some summer rot infected apples and Dr. Lee Townsend identified them as cluster flies that are an earthworm parasite. These tend to be more of a problem around cities, while face flies tend to predominate in rural areas. He pointed out that flies are attracted to fruit sugars. On brambles and blueberries Malathion an organophosphate insecticide may be one of the better choices as it will control flies and has a one day PHI. Mustang Max is a synthetic pyrethroid and also has a one day PHI on grapes, brambles and blueberries, but a 14 day PHI on tree fruit. Synthetic pyrethroids have an irritant effect on flies and they don't like to stay around these materials, but they also kill mite and aphid predators and can lead to other problems.

Upcoming Meetings

Jul. 15 – Kentucky State University Sustainable Farms and Families Field Day, KSU Research Farm and Center for the Sustainability of Farms and Families, Frankfort, KY. To date, there are 70 presentations, numerous demonstrations, and displays covering agriculture, apiculture (bee-keeping), aquaculture, home and commercial horticulture, youth educational programs, Family and Consumer Science programs, and health screenings. Registration opens at 9 a.m. (no charge), the workshops commence at 10 a.m. and continue through 5:45 p.m. The Plenary Session, 12 noon – 1:45 p.m., includes the welcomes, presentations by Mr. James Hill (Southern SARE), Mr. William "Bill" Buchanan (USDA-Risk Management Agency), Dr. Jill Auburn (Invited, USDA REE program), song and dance by the KSU International students from Central America, samples of their native foods, and lunch. For directions and more information visit http://organic.kysu.edu/index.shtml or contact Marion Simon (marion.simon@kysu.edu)

Jul. 22 – Horticultural Research Farm Twilight Tour, 4320 Emmert Farm Lane, Lexington, KY. 40514. 5:00 p.m. until dark. The U.K. Horticuture Department will host a twilight tour featuring current research and extension activities at the Horticultural Research Farm. Participants will have an opportunity to take several of the four tours, fruit, vegetable, ornamental/floriculture and sustainable agriculture. Concurrent tours will be repeated two to three times until dark. Speakers will remain at their stops to discuss their work in more detail with tour participants between wagon stops. Tours will start at the research center parking lot. Cold drinks and specialty melons will be provided for participants.

The U.K. Horticultural Research Farm is located on the 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 of Man O'War Boulevard at the traffic light opposite the entrance to the Lowe's and Walmart.

Questions? Contact: Pam Compton phone: 859-257-2909. e-mail: pscomp1@uky.edu

Jul. 25 – 2010 Annual Kentucky Vineyard Society Field Day, Talon Winery and Vineyards, 7086 Tates Creek Rd., Lexington, KY 40515; 859-971-3214. Our guest speaker this year is Dr. Sara Spayd, Extension Viticulturist and Professor of Horticultural Science at North Carolina State University. The field day focus is fertilization, vine vigor and weed management but presentations will cover other grape growing topics as well. Vendors will also be there to display and demonstrate essential vineyard equipment and supplies. We will conclude the evening with a great dinner and of course some superb Kentucky wine! Everyone is welcome. See program below.

Aug. 19-21 2010 North American Fruit Explorer's (NAFEX) Annual Meeting, Best Western Motel/Conf. Ctr., 4343 St. Rd. 26 East, Lafayette, IN. Phone: 765-447-0575, 888-295-2346. See www.nafex.org for details. (Program below)

Oct. 2 – Robinson Center All Commodities Field Day, Quicksand, KY. Contact Shawn Wright 606-666-2438 X 234; email: shawn.wright@uky.edu,

Sept. 16 – Pawpaws and Sweet Sorghum, KSU Research Farm, Frankfort, KY.

Jan. 3-4, 2011, Kentucky Fruit and Vegetable Conference, Embassy Suites Hotel, 1801 Newtown Pike, Lexington, KY. Contact John Strang, 859-257-5685 office; 859-396-9311 mobile; email: jstrang@uky.edu OR Tim Coolong 859-257-3374 office; or 859-421-5973 mobile; email: tcool2@uky.edu.

2010 Annual Kentucky Vineyard Society Field Day

Talon Winery and Vineyards is located at:
7086 Tates Creek Road
Lexington, KY 40515-9051
(859) 971-3214

AGENDA

11:00a.m.	Registration Opens
12:00	Welcome – *Patsy Wilson*, UK Horticulture
12:05 – 12:30	Kentucky Vineyard Society Business Meeting *Dennis Walter, KVS*
12:30 – 1:15	Adjusting Vine Nutrition to Optimize Fruit Quality: Part I *Dr. Sara Spayd*, NCSU
1:15 – 2:00	Managing Vine Vigor with Cover Crops *Jeff Wheeler*, UK Horticulture
2:00 – 2:45	Weed Biology and Management in the Vineyard *Dr. Shawn Wright*, UK Robinson Center
2:45 – 3:45	**Refreshment Break – Vendor Exhibits and Presentations**
3:45 – 4:30	Adjusting Vine Nutrition to Optimize Fruit Quality: Part II *Dr. Sara Spayd*, NCSU
4:30 – 5:15	Kentucky Mesonet and Precision Ag Forecasting *Tom Priddy*, UK Meteorology
5:15 – 5:45	Consumer Purchase Habits and Attitudes Towards Locally Grown Table Grapes *Sean Lynch*, UK Horticulture
5:45 – 6:15	Wine Tasting: Varieties for Kentucky *Dr. Tom Cottrell & Jeff Wheeler,* UK Horticulture
6:15 -	**Dinner**

Registration Form

Name (s) to be used on name tags:

1.

2.

3.

Contact address: _____

_____City: _____

State: _____ Phone: _____

Email: _____

Registration includes dinner and wine tasting

Registration received by July 20th:

KVS Member $25 x _____attendee (s) = $_____

Non-Member $30 x _____ attendee (s) = $_____

Total Enclosed = $_____

Registration at the door will be $35/person

Please make checks payable to:

Kentucky Vineyard Society and mail registration to:

Viticulture Field Day, c/o Pam Compton
University of Kentucky
Department of Horticulture
Agriculture Science Center N318
Lexington, KY 40546

Questions? Call: 859-257-2909
Email: patsy.wilson@uky.edu

2010 NAFEX Annual Meeting and Midwest Fruit Showcase

August 19-21, 2010

Best Western Motel/Conf. Ctr
4343 St. Rd. 26 East, Lafayette, IN 47905
Phone: (765) 447-0575, (888) 295-2346
Fax: (765) 447-0901

NAFEX 2010 Lecture Schedule

Wed. Aug. 18, 2010

3:00 – 7:00 PM	Registration
6:00 – 7:00 PM	Wine Tasting – White Owl Winery
7:00 – 9:00 PM	NAFEX Board Meeting

Thursday, Aug. 19, 2010

Moderator - Ethan A. Natelson

8: AM – 8:15 AM	Welcome/Announcements – Ethan Natelson, President
8:15 – 8:45 AM	Landscaping with Fruit Plants – Lee Reich
8:45 – 9:15 AM	Blueberries for the pH Challenged – Pete Tallman,
9:15 – 9:45 AM	Grapes for the Home Owner – Bruce Bordelon
9:45 – 10 AM	Break
10:00 – 10:30 AM	Fruit Insect Management for the Home Orchard – Rick Foster
10:30 – 11:00 AM	Fruitful at Farm Markets – Dave Doud
11:00 – 11:30 AM	The Sensual Pleasures of Fruit Wine – Joy Neighbors
11:30 – 12 Noon	Fruit Wine Tasting – Joy Neighbors, White Owl Winery
12 Noon–12:45 PM	Lunch on your own

Moderator – Felix Cooper

12:45 – 1:15 PM	Novel Horticulture Opportunities – Mark Wessell
1:15 – 2:15 PM	Scab Resistance Breakdown in Apple – Janna Beckerman
2:15 – 2:45 PM	Sweet and Hard Cider Apples – Tom Burford
2:45 – 3:00 PM	Break
3:00 – 3:30 PM	Common Diseases of Brambles and Passive Controls – Kerik Cox
3:30 – 4:00 PM	Fearless Pruning – Lee Reich
4:00 – 4:30 PM	American Persimmon Culture – Martha Davis & Jerry Lehman
4:30 – 5:00 PM	Culinary Experiences with Unusual Fruit – Martha Davis (and panel)
6:30 – 8:00 PM	Banquet with lecture – Insects & the World Food Crisis – Tom Turpin
8:00 – 8:30 PM	NAFEX Business Meeting – Ethan Natelson
8:30 - ??	NAFEX Auction – Adam Turtle, Auctioneer

TOURS – Friday Aug. 20, 2010
(via Chartered Bus)

8:15 AM – Depart Best Western Motel for Purdue's Research Farm.

Purdue's Research Farm just south of Lafayette has various plantings of Apple for different projects including Plum Curculio Control and rootstock evaluations, Grape, Blackberry, Raspberry, Pawpaw, Current, Elderberry, Sea Buckthorn, Gooseberry and others. Small Fruit Specialist, Bruce Bordelon will lead an extensive tour here.

10:30AM - Depart for Anderson's Orchard south of Indianapolis.

We'll eat lunch immediately upon arrival and then tour the extensive farm market and orchard. Paul Anderson (and family) own and operate one of the most interesting or novel U-Pick and Direct Market operations I've ever visited. They U-Pick everything from hazelnuts and chestnuts to raspberries and of course various tree fruits. They also have a productive Pecan planting near a beautiful lake (we may be able to have a picnic lunch here).

TOURS – Saturday August 21, 2010
(via car-pool or by personal auto)

8:00 AM - Depart Best Western Motel for Jerry Lehman's Persimmon/Pawpaw Plantation located at 7780 Persimmon LN, Terre Haute, IN 47802 (directional maps will be furnished). Drive time is approximately 2 hr. 15 min.

Jerry and Barbara own one of the finest plantings of both American Persimmon and Pawpaw orchards I've seen. Jerry has been hybridizing both for a number of years and has many interesting selections in the early stages of testing. Of course Jerry has many other interesting (and productive) fruits and nuts.

We'll have plenty of time to walk his various plantings and we'll eat lunch there.

1:30 PM – Depart Jerry's Farm for White Owl Winery, 122a Birds Rd., Flat Rock, IL. Drive time is approx. 1 hr.
Joy Neighbors (White Owl Marketing Director) will lead the tour of White Owl Winery who specializes in many novel fruit wines. For more info check website, www.whiteowlwinery.com.
4:00 PM – Tours End.
* From White Owl to Best Western Motel, Lafayette, IN – 187 miles.
* From White Owl to Indianapolis Airport – 129 miles.

Early reservations:
Please send in your reservations for the meeting and for the hotel early, it allows accurate planning for meals and tours. If you must cancel the meeting reservation before August 1, you will receive a prompt full refund. After August 1, all but $5.00 will be refunded.

Lodging: A block of rooms has been reserved at the Best Western Motel & Conference Ctr. Lafayette, IN 47905 Their phone number for reservations is 765-447-0575. We have a group rate of $82.99 (plus tax) single or double occupancy under Group code NAFE until July 18th.
*The North American Fruit Explorers (NAFEX) is an IRS-recognized 501(c)(3) non-profit entity. All dona tions are fully tax deductible (state and federal) as allowed by law. Please consult your tax advisor for further details.

NAFEX 2010 ANNUAL MEETING REGISTRATION FORM
August 19-21, 2010 Lafayette, Indiana

Name _____

Spouse/companion _____

Children's Names _____

Street Address _____

City _____ State _____ Zip _____

Phone day _____ Night _____ E-mail _____

Registration (per person) if postmarked before August 1	$50.00 ea.	X	_____	=	$ _____
Registration (per person) postmarked after August 1	$60.00 ea.	X	_____	=	$ _____
Registration includes: Wed. Aug. 18 afternoon hospitality, Wine Tasting, Thur. Scientific Sessions					
Thursday evening banquet	$32.00 ea.	X	_____	=	$ _____
Friday Orchard Tours (includes bus and lunch)	$25.00 ea.	X	_____	=	$ _____
Friday Orchard Tours (self transport tour & lunch)	$20.00 ea.	X	_____	=	$ _____
Saturday Tour (self transport, tour & lunch)	$10.00 ea.	X	_____	=	$ _____
Donations*	$ _____				
TOTAL: (Please make check payable to Ed Fackler - NAFEX)				=	$ _____

Mail to: Ed Fackler, Coordinator
NAFEX 2010
6575 Hwy 335 NE
New Salisbury, IN 47161
For Questions: e-mail: cefackler@gmail.com phone: 812-366-3181

Updated Publication - Disease and Insect Control Programs for Homegrown Fruit in Kentucky Including Organic Alternatives (ID-21)

Our Disease and Insect Control Programs for Homegrown Fruit in Kentucky Including Organic Alternatives (ID-21) publication has been updated. It includes the addition of permethrin which is sold under a number of trade names and a reorganization and update of the information in the table providing organic insect and mite control for fruit. A reference has also been added for bagging apples to control insects and diseases for home fruit production. This publication can be found on the internet at: http://www.ca.uky.edu/agc/pubs/id/id21/id21.pdf

Updated Publication – Peach Cultivar Performance (HO-6)

Thanks to extensive work by Dwight Wolfe at our U.K. Research and Education Center at Princeton the Peach Cultivar Performance publication has been updated. It can be found at: http://www.ca.uky.edu/agc/pubs/ho/ho6/ho6.pdf

Fire Blight

By John Hartman, U.K Extension Plant Pathologist

Symptoms of fire blight, caused by the bacterium Erwinia amylovora, are present on shoots in commercial apple orchards and in backyard apple trees throughout Kentucky (Figure 1). Flowering crabapples and some flowering pears (i.e., 'Bradford' and 'Aristocrat' pears) in nurseries and landscapes are also affected.

Figure 1. Apple branch with dead leaves caused by fire blight. Note the typical bending of the shoot tip, a symptom resembling a "shepherd's crook" (University of Wisconsin CES image).

How shoot blight symptoms result from initial infections. Fire blight bacteria can only enter healthy shoots through wounds or natural openings. Insects with sucking or piercing mouthparts would provide such wounds as would frost or severe weather such as hailstorms. In Kentucky, early shoot blight symptoms could be associated with weather events causing minute injuries or the activity of leafhoppers such as the white apple leafhopper or other insect species. Insect activity would be influenced by grower-applied insecticide treatments. Once infection has occurred, the fire blight bacteria invade and kill the entire shoot and, often, a portion of the supporting branch. Infected shoots first begin to wilt with the tip curving downward like the beginnings of a shepherd's crook (Figure 2). For shoot blight to occur, there must first be nearby sources of bacteria from tissues showing symptoms of either blossom or canker blight. Nearby sources of fire blight bacteria could include nearby orchards and wild trees and would arrive via wind and insects.

Figure 2. Early wilting and bending of a shoot tip due to fire blight. Note that leaves are not yet turning brown (APS image).

Why fire blight this year? Fire blight is often widespread and yet sporadic. There are several explanations for this phenomenon.

• Fire blight is widespread because for several distinct times this spring, conditions were ideal for infections, especially during bloom when primary infections take place. Frost or hail in some areas may also have played a role.

• The disease is sporadic because not all trees faced ideal fire blight conditions this spring. Small differences in microclimate based on the tree location or exposure can make a critical difference in disease potential. In addition, timing of bloom in relation to the weather affected whether or not fire blight would be a problem.

• Fire blight has been a threat over an extended period because cool weather interspersed with the disease-favorable warm weather slowed tree development this spring and because some trees may produce many "trailing blooms." Extending the bloom period often increases the risk of fire blight.

Coping with fire blight. Growers and gardeners with infected trees are often tempted to remove infected branches as soon as they see them. In many cases, this would be the wrong strategy, because removing branches can encourage new shoots to develop and these new shoots would also be susceptible to

new infections. If fire blight strikes are discovered early (Figure 2), before leaves have turned completely brown, timely removal of infected shoots can help slow the spread of the disease. However, most growers do not discover the disease early enough for this to be helpful (Figure 3). So what is to be done with infected trees now?

• Growers should just let the disease run its course, allowing the tree defenses to stop fire blight spread within the tree. Dead shoots and branches should be removed in winter when there is little chance of spreading the disease.

• Some growers may feel compelled to cut out fire blight infections, possibly for cosmetic or aesthetic reasons. What then? If pruning is begun after obvious symptoms appear, cut back in the direction of a healthy internode of at least two-year-old wood, leaving a stub several inches long. Rely on the tree's natural defenses to prevent further movement into the branch. If needed, paint the stub with bright paint to make it more obvious. This stub can then be safely removed in the winter. Leaving infected stubs rather than pruning all the way back to the main branch reduces the chances for development of undesirable water sprouts in response to pruning.

• The reason not to prune infected branches back to a spur or crotch in summer is because it may not be noticed in winter and could be overlooked. It should not be necessary to sterilize cutting tools between cuts if only blighted shoots are being removed.

• Do not engage in normal summer pruning and training at the same time as fire blight removal without wiping the cutters with sterilizing solutions like Lysol, 70% alcohol or 10% bleach. Don't forget to remove the infected stubs along with dead shoots and cankers next winter.

• Do not apply chemical controls such as streptomycin. They are only effective if used during the normal bloom period.

• Remove trailing blooms to prevent late spring and summer infections.

Figure 3.

FSA Tree Assistance Program Sign-up Begins

Lexington, KY, May 17, 2010 - Assistance for orchardists and nursery tree growers with weather-related losses can now be obtained through the Tree Assistance Program (TAP), administered by the Farm Service Agency.

Signup began Monday, May 10, for growers to apply for benefits under TAP at local Farm Service Agency (FSA) offices.

The Tree Assistance Program (TAP) provides help to orchardists and nursery tree growers who produce trees, bushes and vines for commercial purposes, to replant or rehabilitate trees, bushes and vines damaged or destroyed by natural disasters. To be eligible for TAP, producers must have suffered more than a 15 percent death loss due to the natural disaster after adjustment for normal mortality. TAP is a cost-reimbursement program, with payments covering up to 70 percent of replant costs and 50 percent of pruning, removal and other salvaging costs for replacing or salvaging damaged trees. Producers must also have purchased a policy or plan of insurance under the Federal Crop Insurance Act or Noninsured Crop Disaster Assistance Program, or for 2008, obtained a waiver of the risk management purchase requirement through the buy-in provision. Eligible losses must have occurred on or after Jan. 1, 2008, and before Oct. 1, 2011.

For more information on the new TAP program, please contact your county FSA office or the website at http://www.fsa.usda.gov/tap

Federal Disaster Assistance

By Winnie Breeding, Management Information Systems Coordinator Web Master Communications Coordinator eGov Coordinator, KY Farm Service Agency, 771 Corporate DR., Ste. 100, Lexington, KY 40503 winnie.breeding@ky.usda.gov (859) 224-7624

(LEXINGTON, May 24, 2010) --- Farmers in 61 counties are eligible for Federal disaster assistance, including low interest emergency (EM) loans from USDA's Farm Service Agency (FSA) provided eligibility requirements are met.

On May 11, 2010, President Obama declared eleven Kentucky counties as disaster areas due to damages and losses caused by severe storms, flood-

ing, mudslides and tornadoes that occurred from May 1, 2010, and continuing.

On May 17, 2010, President Obama amended the declaration to include 21 other Kentucky counties as primary disaster counties. Those counties are: Adair, Barren, Bath, Boyd, Boyle, Carter, Cumberland, Edmonson, Franklin, Garrard, Grayson, Greenup, Jessamine, Madison, Marion, Menifee, Mercer, Nelson, Simpson, Warren, and Washington Counties.

As a result of the Amendment, 40 Kentucky counties were named as contiguous counties where eligible family farmers may qualify for FSA EM loan assistance pursuant to Section 321(a) of the Consolidated Farm and Rural Development Act. Those counties are: Allen, Anderson, Bourbon, Breckinridge, Bullitt, Butler, Casey, Clark, Clinton, Elliott, Estill, Fayette, Fleming, Green, Hardin, Hart, Henry, Jackson, LaRue, Lawrence, Lewis, Lincoln, Lewis, Logan, Metcalfe, Monroe, Montgomery, Morgan, Nicholas, Ohio, Owen, Powell, Rockcastle, Rowan, Russell, Scott, Shelby, Spencer, Taylor, Wolfe and Woodford.

EM loan applications for physical and production losses will be received through January 18, 2011, and applications pending on that date may be processed and completed.

Farmers interested in applying for assistance should contac their local FSA county office.

2010 A Landmark Year: KFB Certified Roadside Farm Market Program Surpasses 100 Members

Kentucky Agriculture Report April 12, 2010

Kentucky Farm Bureau (KFB) Certified Roadside Farm Market Program is celebrating a landmark year in 2010 with 108 members, the first time the program has surpassed 100 markets. Certified Roadside Farm Markets are located across the Commonwealth, spreading from Paducah to Louisa.

In July 1996 the KFB Certified Roadside Farm Market Program was organized to help farmers market their fruits and vegetables directly from roadside markets to consumers across Kentucky. Since then, it has expanded to include farm enterprises such as greenhouses, landscape nurseries, Christmas tree farms, vineyards/wineries and meat/cheese farm markets.

Markets certified through this program are identified by the cornucopia logo and are listed in the Certified Roadside Farm Market Directory. The program provides collective advertising, promotional items, educational tour opportunities, and other marketing benefits with the intent to increase the net farm income of Certified Roadside Farm Market members.

The 2010 Certified Roadside Farm Market Directory is now available. The directory is free and available by calling (502) 495-5106 or by e-mailing roadside@kyfb.com. Consumers will also be able to obtain the directory at any of the welcome centers, State Resort Parks, local chambers of commerce/tourism centers or county Farm Bureau offices.

To access a list of the 2010 Certified Roadside Farm Market Members, visit the Roadside Farm Market website at kyfb.com/roadside/.

WIC Program Encourages Participants to Buy Locally Grown Produce

From Kentucky Agricultural Report, June 1, 2010

The Kentucky Department for Public Health (DPH) urges participants in the Women, Infants and Children (WIC) Program to take advantage of its annual Farmers' Market Nutrition Program, an ongoing effort by DPH to encourage consumption of healthy, locally grown foods.

The program, which runs from the beginning of June until the end of September, is coordinated through local health departments working with 46 markets around the state. To participate, WIC clients receive checks to purchase approved items at their local markets.

Providing well-balanced, fruit and vegetable-rich diets for mothers and their children is the cornerstone of the WIC Program, a United States Department of Agriculture nutrition program for those who qualify for benefits. Nutrition education about implementing adequate fruits and vegetables into families' eating plans is provided for each WIC participant.

"Local farmers can play an important role in helping Kentuckians add healthy items, like fresh fruits and vegetables, to their diets," said Fran Hawkins, director of the Kentucky WIC Program. "These markets provide a great opportunity for Kentuckians to shop locally - and healthfully."

The goal of the WIC Farmers' Market Program is to increase consumption of fresh fruits and vegetables among WIC participants and to help farmers reap the financial benefit from money spent at the Farmers' Market. Food checks are good for locally grown produce only. Locally grown produce is defined as produce grown in Kentucky or within 50 miles from the Kentucky border.

For more information, contact Hawkins at fran.hawkins@ky.gov or (502) 564-3827, ext. 3831, or your local health department.

Preliminary Produce Planting Intentions

By Dr. Tim Woods, U.K. Extension Agricultural Economist

Early indications from the 2010 Kentucky Produce Planting Intentions and Marketing Survey confirm the continued steady growth of produce sales from Kentucky farms. The survey was sent to over 1,800 operators and early returns indicate produce sales are mostly higher or substantially higher for same farms compared to three years ago. Producers seem fairly bullish about the future, as well. Those that are anticipating changes in the scale of their operations over the next three years are expecting to increase their sales at least somewhat (35%) or substantially (18%).

Kentucky Produce Sales 2009 Versus 2006
No Produce in 2006 21.8%
2009 substantially less than 2006 10.3%
2009 slightly less than 2006 10.6%
2009 about the same as 2006 11.9%
2009 slightly more than 2006 20.8%
2009 substantially more than 2006 24.7%

Anticipated Produce Sales Over the Next 3 Years
Decrease Substantially 5.2%
Decrease Somewhat 6.8%
Stay About the Same 35.8%
Increase Somewhat 34.5%
Increase Substantially 17.7%

Most of Kentucky's produce operators still lean significantly on direct markets. But growth in Community Supported Agriculture and on-farm retailing are adding substantially to the contribution of direct market sales. There has also been a noticeable increase in sales through the produce auctions. Previous surveys indicated that around 9% of the growers were selling to auctions in 2002. This grew to 16% by 2005 and is 23% in the most recent data for 2009. This will certainly expand for 2010 as the auctions expand and new ones come on line. A full summary of the report should be available within a month and will be posted at the New Crop Opportunity Center homepage.

EPA Moves to Terminate All Uses of Insecticide Endosulfan to Protect Health of Farmworkers and Wildlife

(News Release)

WASHINGTON - The U.S. Environmental Protection Agency (EPA) is taking action to end all uses of the insecticide endosulfan (Thionex) in the United States. Endosulfan, which is used on vegetables, fruits, and cotton, can pose unacceptable neurological and reproductive risks to farmworkers and wildlife and can persist in the environment.

New data generated in response to the agency's 2002 decision have shown that risks faced by workers are greater than previously known. EPA also finds that there are risks above the agency's level of concern to aquatic and terrestrial wildlife, as well as to birds and mammals that consume aquatic prey which have ingested endosulfan. Farmworkers can be exposed to endosulfan through inhalation and contact with the skin. Endosulfan is used on a very small percentage of the U.S. food supply and does not present a risk to human health from dietary exposure.

Makhteshim Agan of North America, the manufacturer of endosulfan, is in discussions with EPA to voluntarily terminate all endosulfan uses. EPA is currently working out the details of the decision that will eliminate all endosulfan uses, while incorporating consideration of the needs for growers to timely move to lower-risk pest control practices.

Under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), EPA must consider endosulfan's risks and benefits. While EPA implemented various restrictions in a 2002 re-registration decision, EPA's phaseout is based on new data and scientific peer review, which have improved EPA's assessment of the ecological and worker risks from endosulfan. EPA's 2010 revised ecological risk assessment reflects a comprehensive review of all available exposure and ecological effects information for endosulfan, including independent external peer-reviewed recommendations made by the endosulfan Scientific Advisory Panel.

Endosulfan, an organochlorine insecticide first registered in the 1950s, also is used on ornamental shrubs, trees, and herbaceous plants. It has no residential uses.

For more information: http://www.epa.gov/pesticides/reregistration/endosulfan/endosulfan-cancl-fs.html

Kentucky Farm Bureau Certified Roadside Farm Market Summer Tour

Kentucky Farm Bureau's annual Roadside Farm Market Tour will take place this summer from July 27 to July 29.

This year's Roadside Farm Market Tour will visit markets in Kentucky, Illinois, Missouri, and Indiana. Market visits include a tour of an orchard, a greenhouse, a winery, a direct marketing livestock operation, and much more!

The bus tour departs Louisville, Kentucky at 9:00 a.m. EDT on Tuesday, July 27, and returns around 7:30 pm EDT on Thursday, July 29.

The cost of the 3-day tour is $200/person/double-occupancy or $300/person/single-occupancy. The registration fee includes bus transportation, hotel room, group meals, and snacks. Incidentals are on your own. Each hotel provides a complimentary breakfast for you to enjoy at your convenience.

Space is limited and the final date to register is July 8.

For a tentative tour agenda and a registration form contact Kara Keeton at kara.keeton@kyfb.com or call (502) 495-5106.

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