

Kentucky Fruit Facts

May 2010 (5/2010)

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

John Strang, Extension Fruit Specialist, Editor
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Fruit Crop News

Fruit Crop News

By John Strang and Tom Priddy

It looks like we have caught up on our rainfall amounts for the year, but a number of growers, particularly vegetable growers, are dealing with flood situations. Please see the two articles below concerning flooding. Prior to this, the rains and cold weather following bloom really threw a wrench into apple thinning plans. This has been a very difficult spring to obtain proper thinning as the fruit were strong and difficult to thin and the weather did not cooperate to maximize chemical thinner effectiveness.

The dry start this season reduced disease pressure and disease incidence has been light. Fire blight symptoms are beginning to show up, particularly on susceptible apple and pear varieties. The Plant Diagnostic Lab at the Princeton Research and Education Center has received one sample of orange rust on blackberry.

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Upcoming Meetings

May 20 - KSHS Orchard Meeting and Tour, Mathis Orchard, Mayfield, KY. Contact John Strang 859-257-5685 (office), 859-396-9311 (mobile), e-mail: jstrang@uky.edu; or Kenny Perry 270-247-2334.

Jun. 25 – Mid Mississippi Valley Orchard Tour. Cates Orchard, Dudley, MO and Bader Farms, Campbell, MO. Please see program details below.

Aug. 19-21 2010 North American Fruit Explorer's (NAFEX) Annual Meeting, Best Western Motel/Conference Center, 4343 St. Rd. 26 East, Lafayette, IN. Phone: 765-447-0575, 888-295-2346. See <http://www.nafex.org> for details. Program and registration information will be in the next Fruit Facts issue.

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

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), e-mail: jstrang@uky.edu; or Tim Coolong 859-257-3374 (office) or 859-421-5973 (mobile) e-mail: tcool2@uky.edu

Fruit Grower Orchard Meeting

Thursday, May 20 - Mathis Orchard
1013 Spence Chapel Rd. Mayfield, KY 42066
Walter (Coleman) Mathis, Owner
270-247-5466 or 270-705-3830

Directions:

Proceed West on the Purchase Parkway; take exit 27.
Turn right on to Rt .131 to the North.
Go 1/4 mile to the first crossroad and turn right on to
Spence Chapel Road.
Drive straight for 1 1/4 mile to Spence Chapel Church
and Mathis Orchard.
We will meet in the Church.

Program:

All times CDT

- 10:00 a.m. Registration
10:15 Orchard Tour – *Coleman Mathis*
11:00 Mid-Season Apple and Peach Diseases -
John Hartman
11:30 Economics of Insect Control in Apples -
Ric Bessin
12:00 **Lunch will be available at cost for
those that preregister. Preregister for lunch by
calling Pam Compton at 859-257-2909** between
8:00 a.m. and 4:30 p.m. EDT weekdays or by email
at pscomp1@uky.edu by Tuesday May 18 and give
her a count for the Fruit Grower Meeting at Mathis's
Orchard.
1:00 p.m. Pest Identification No-Credit Quiz
1:30 Weed Identification and Control -
John Strang
2:00 Fruit Grower Round Table Discussion -
Larry Ayres, moderator

Mid Mississippi Valley Orchard Tour

*By Sarah Denkler, Horticulture Specialist – Butler
County, Missouri*

It is once again time for the Mid Mississippi
Valley Orchard Tour. The privilege goes to Missouri
again this year. The tour will be held on Friday, June
25, 2010.

This is the fifth tour in a cooperative series
of tours between Kentucky, Illinois, and Missouri that
began in 2005. Previous sites include Bill Jackson's
Orchard in Bowling Green, Kentucky in 2005, Bader
Farms in Campbell, Missouri in 2006, Rendleman's

Orchard in Alto Pass, Illinois in 2008, and Reid's
Orchard in Owensboro, Kentucky in 2009. This year's
tour will be a joint effort between Cates Orchard in
Dudley, Missouri and Bader Farms in Campbell,
Missouri.

Cates Orchard

13423 State Highway WW, Dudley, Missouri
Kevin and Janet Johns, operators
573-421-6102 or 573-421-6103

Bader Farm

38601 State Highway WW, Campbell, Missouri
Bill Bader, owner
573-246-2528

We will begin the day with coffee and donuts
at Cates orchard. This is a smaller orchard with a
U-pick atmosphere. You will be able to see a variety
of cultivars during this tour. The group will then
move to the Bader Farm, a large operation that also
provides vegetables and does work with alternative
marketing enterprises. We will have lunch and then
tour the farm operation. We will need a count for the
Mid Mississippi Valley Orchard Tour at Cates/Bader's
Orchard. Please preregister for lunch by e-mailing
denklers@missouri.edu or calling Chris Waite at 573-
686-8064 between 8 a.m. and 4 p.m. by Wednesday
June 23. For further questions contact Sarah Denkler
at 573-686-8064 or denklers@missouri.edu.

Directions:

Cates Orchard - One mile north of U.S. 60 on Hwy
WW at the Dudley exit

Bader Farm – From Cates Orchard go south on Hwy
WW through Dudley on Hwy TT. Turn left on CR 642
for 1 mile then right on Hwy ZZ for 2 mile. When you
come to Hwy H turn right and go 11 miles to Hwy JJ.
Turn left on JJ and in 1.5 miles turn right on WW.

Program:

All times CDT

- 9:00 a.m. Registration and Check-In at Cates
Orchard (Donuts and Coffee)
9:30 Tour of Cates Orchard
11:30 Move to Bader Farm for Lunch
12:00 **Lunch will be available at no charge
for those that preregister.** Preregister for lunch via
e-mail: denklers@missouri.edu or by phone: 573-
686-8064.
1:00 p.m. Tour Bader Farm

Effect of Flooding on Fruit and Nut Crop Development

*David W. Lockwood, Extension Fruit Specialist,
Plant & Soil Science, University of Tennessee*

The situation:

The recent flooding in many parts of Tennessee can have a negative impact on fruit and nut crops development ranging from temporary cessation of plant and crop growth, nutrient deficiencies (primarily nitrogen), and increased disease pressure to crop loss and plant death.

Waterlogged soils will restrict root development as a result of the low oxygen content of the soils. Lack of oxygen impairs root respiration thus limiting the ability of roots to pick up water and nutrients. Potentially phytotoxic substances may be produced in waterlogged soils due to anaerobic metabolism. If the levels of these substances are high enough, plant roots may be injured or killed. With longer periods of waterlogging, plant roots, especially those deeper in the soil, may be killed resulting in loss of water and nutrient absorption capacity.

Additional effects of waterlogging include loss of nitrogen through leaching and denitrification. Pressure from certain diseases may be higher due to the extended wetting period in many areas, high humidity in wet areas and weakened plants as a result of water stress.

For many fruit and nut crops, the floods occurred at a time when plants were at about their most sensitive stage throughout the year. Growth of the plant and the developing crop up to this point has been primarily dependent on stored reserves from the previous growing season. Much of these reserves have been depleted and growth has not progressed to the point that these reserves have been replenished. The rapid growth rate for the plant and the developing crop are placing strong demands on the root system to provide water and nutrients to support growth. Higher temperatures cause increased transpiration rates in plants which also places a high demand on the root system to supply adequate amounts of water to the plant.

What to expect:

Growth of the plant and the developing crop will slow down or possibly stop, depending on the severity of waterlogging and the duration of time for which it exists. Wilting may be evident. Increased levels of fruit drop may become evident, and in crops such as nuts and grapes where pollination and fruit

set occur relatively late in the spring, fruit set may be adversely affected.

Plants in low areas or in soils having poor internal drainage characteristics may be weakened due to extended periods of waterlogging. Dieback or complete death of plants may be observed as greater portions of the root system are lost.

Nitrogen deficiency may become a problem in many areas due to losses associated with excess water. Nitrogen deficiency shows up as a reduction in vegetative growth accompanied by chlorosis (yellowing) beginning first in the older leaves and progressing to new growth. With time, leaves may develop orange, red or purple coloration. Leaf abscission may occur in older leaves. Fruit growth will be negatively impacted as well.

What can be done:

Nitrogen application may offset losses due to leaching and/or denitrification. In areas where no significant root damage has occurred, ground application of calcium nitrate can provide a quick source of nitrogen to plants. Note that blueberries are an exception to this as they do not respond well to nitrate nitrogen. Ammonium sources such as ammonium sulfate or ammonium nitrate are preferred for blueberries. Fertigation is another excellent way to deliver needed nitrogen.

Where root damage due to waterlogging is suspected, ground application of nitrogen will have little beneficial impact. Instead, consideration should be given to foliar application of nitrogen. Foliar urea has shown to be beneficial to peach trees where root damage is present. Rates of 4 to 5 pounds of low-biuret (feed grade) urea per 100 gallons of water may be included with routine fungicide/insecticide sprays in most fruit and nut crops.

In cases where trees or vines have been exposed to waterlogging conditions for extended periods and significant root damage or death may have occurred, removal of part or all of the crop may limit the stress on the plant and increase the chances for plant survival.

Flooded Fruits and Vegetables Should Be Discarded

*By Sandra Bastin, U.K. Associate Extension
Professor, Food and Nutrition Specialist*

Fresh fruits and vegetables that have been partially or completely submerged in flood water or that might have

come in contact with contaminated water are not safe to consume. There is a high health risk of developing disease from consuming these products. Flood water may be contaminated with sewage, animal waste, heavy metals, pathogenic microorganisms, or other contaminants. These contaminants are not only on the surface of the fruits and vegetables, but may move into plant tissues. The Food and Drug Administration considers these products “adulterated” and not fit for consumption. Pooled water after a rainfall that is not likely to be contaminated should not be considered flooding.

If your produce is in close proximity to a flooded area but has not come in contact with flood water, prevent cross contamination by keeping harvesting or cleaning equipment and personnel away from the flooded area during growth and harvest.

If an unplanted field has been partially or completely flooded, determine the source of flood water and determine whether there are significant threats to human health. Allow soils to dry sufficiently and rework the soil, before planting crops. Microbial soil testing can provide valuable information regarding relative health risks, but sampling in itself does not guarantee the lack of human pathogens.

Produce from flood-damaged gardens should not be sold at the farmers market or farm stand until the risk of contamination is gone.

As always, proper food handling methods in the kitchen are important for food safety. They include, washing hands while preparing food, cleaning and disinfecting work surfaces, equipment and supplies, use potable water and “if in doubt, throw it out”.

Reference: *FDA Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables*
<http://www.fda.gov/downloads/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlanProducts/UCM169112.pdf>

Peach Cultivar Crop Estimates at UKREC Orchard, Princeton, KY.

By Dwight Wolfe, U.K. Research Specialist

The 2010 peach crop was estimated in the UKREC Orchard by cultivar by observing individual tree fruit set. Cultivars are listed in alphabetical order within each crop estimate category in the following table. The primary factors involved in this year’s

reduced fruit set are probably lack of hardening in the fall of 2009 due to excessive rainfall and resultant flower bud death. Several Kentucky peach growers noted reduced flower bud numbers on some cultivars at our last meeting at Bennett’s Orchard.

Cultivar	2010 Crop Estimate (% of full crop)
John Boy	10% or less
PF 5B	10% or less
PF 7	10% or less
PF Lucky 13	10% or less
RedStar	10% or less
Snow Brite	10% or less
Sugar May	10% or less
White Lady	10% or less
Allstar	10 to 25%
Contender	10 to 25%
Coralstar	10 to 25%
Ernie's Choice	10 to 25%
Glowingstar	10 to 25%
John Boy II	10 to 25%
PF 24C	10 to 25%
Sweet-N-Up	10 to 25%
Encore	25 to 75%
PF 1	25 to 75%
PF 15A	25 to 75%
PF 25	25 to 75%
Snow Giant	25 to 75%
Sugar Giant	25 to 75%
Redhaven	75 to 90%
Blushingstar	90 to 100%
Cresthaven	90 to 100%
Crimson Rocket	90 to 100%
Flat Wonderful	90 to 100%
Galaxy	90 to 100%
Klondike White	90 to 100%
Lauroi	90 to 100%
PF 17	90 to 100%
PF 20-007	90 to 100%
PF 27 A	90 to 100%
PF 35-007	90 to 100%
PF Lucky 21	90 to 100%
Reliance	90 to 100%
Spring Snow	90 to 100%

Blackberry Orange Rust

By John Hartman, U.K. Extension Plant Pathologist

Orange rust is now visible as bright orange pustules on blackberry leaves in commercial and native bramble plantings in Kentucky. The disease will continue to be very obvious on fully expanded leaves in the coming weeks and can often be seen on wild brambles growing along fencerows or along the highway. Spores produced on these infected leaves now can contaminate commercial plantings, causing unwanted infections. Orange rust also affects black raspberry, but not red raspberry.



Figure 1. Newly emerging blackberry shoot with orange rust (right) (JR Hartman photo)

Cause and symptoms

Depending on the region and the host, there are two different, but almost identical, fungi that cause orange rust disease. These two fungi, *Arthuriomyces peckianus* and *Gymnoconia nitens*, cause orange rust,



Figure 2. Orange rust appearing as conspicuous pustules on black raspberry leaves (CA Kaiser photo)

the most important of several rusts of blackberry and black raspberry. Infected plants can be easily identified shortly after growth appears in spring when newly formed shoots appear weak and spindly. The new expanding leaves on such canes are stunted or misshapen and pale green to yellowish (Figure 1). At this stage, leaf edges may have a bronze color. The lower leaf surfaces of these infected shoots bear tiny orange pustules, visible with a hand lens. Later in spring, the lower surface of infected fully expanded leaves are covered with the highly visible waxy, bright orange blister-like pustules (Figure 2) that are being observed now. Spores from these pustules, when blown to nearby healthy plants, will initiate new infections. Diseased blackberries become infected systemically, even below ground, and will bear little or no fruit.

It is important to remove and destroy plants

with infected canes now. If growers wait a few weeks, they run the risk of contaminating their healthy plants and having even more orange rust next year. Because orange rust is also widespread on wild blackberries and black raspberries in Kentucky, it is important to not only remove infected plants from the blackberry planting but also remove diseased plants from wild areas nearby. Fungicides with proven effectiveness against this disease have not been found. Thus, timely eradication of diseased plants is essential.

Grape Crown Gall

By John Hartman

Crown gall is still a problem for many grape growers. Crown gall is especially devastating to grapes in Kentucky and some vineyards have been lost due to the disease. Crown gall can also affect other fruits such as apples, stone fruits, and brambles, but that crown gall bacterial strain is different from the one found in grapes. There are more than 600 types of plants susceptible to crown gall diseases. In grapes, *Vitis vinifera* cultivars are more susceptible to crown gall than *V. labrusca* cultivars.

Symptoms

The disease is characterized by galls or knobby overgrowths that form on susceptible plant tissues, generally on grape trunks (Figure 3) at or above the graft unions. Galls are rarely observed on the roots, but roots may develop necrosis. New galls first appear in early summer as white, fleshy, callus-like growth. Galls turn brown by late summer and in the fall become dry and corky. The woody tumors may be gnarled with rough surfaces (Figure 4). Galls can develop rapidly and



Figure 3. Crown gall symptoms on a grapevine. Note the roughened, lumpy appearance along the trunk surface (JG Strang Photo)



Figure 4. An individual large gall resulting from crown gall disease (JR Hartman photo)



Figure 5. A vineyard with missing grapevines where crown gall has killed numerous vines.

completely girdle a young vine in one season, or they may take a few years to develop. Galled vines frequently produce inferior shoot growth, and portions of the vine above the galls may die. When galls are numerous they disrupt the translocation of water and mineral elements, from the roots to the top of the plant leading to poor growth,

smaller and off-color leaves, gradual dieback, and sometimes death of vines (Figure 5). In general, affected plants are more susceptible to adverse environmental conditions, especially winter injury.

Cause and biology of the disease

Grape crown gall is caused by the soil-borne bacterium, *Agrobacterium vitis*, formerly thought to be a strain of *Agrobacterium tumefaciens*, the cause of crown gall in other fruit crops. The bacterium survives at low levels for long periods of time in soil, and also in galls and in diseased plants. The crown gall bacterium is widely present in Kentucky soils and may be systemically present in many grape vines, but the bacterium seldom causes disease unless the vine is injured. Galls develop following an injury to grape cells permitting entrance of the pathogen into the plant cells. Once inside the cells, crown gall bacteria induce the grapevine to produce galls through excessive cell division. The initial cell injury permitting entry of crown gall bacteria often occurs as a result of intermittent freezing and thawing weather common to Kentucky each winter. This kind of frequent freezing and thawing may not occur as much in other grape growing regions, such as New York or California. Overwintering bacteria may be spread to wound sites by splashing rain, by running water, on cultivation implements, and on pruning tools. Contaminated nursery stock may be another source of the disease.

Crown gall disease management.

- Use disease tolerant cultivars. In general, *Vitis vinifera* grapes are more susceptible than *V. labrusca*. Highly

susceptible cultivars include Baco Noir, Cabernet Franc, Cabernet Sauvignon, Chancellor, Chardonnay, Gewürtztraminer, Limberger, Merlot, Muscat Ottonel, Pinot Blanc, Pinot Gris, Pinot Meunier, Pinot Noir, Riesling, and Sauvignon Blanc. Less susceptible cultivars include Catawba, Cayuga White, Concord, Cynthiana/Norton, Delaware, Einset Seedless, Foch, Fredonia, Ives, Mars, Steuben, Vanessa, and Ventura.

- Use crown gall resistant rootstocks. Susceptible grapes on *V. riparia* or *V. rupestris* rootstocks may get less crown gall than those on *V. vinifera*.
- Select planting sites with no history of crown gall, or wait a few years before replanting such sites.
- Soil fumigation is generally not effective for destroying the crown gall pathogen.
- Plant the vineyard on northeast facing sites to help reduce freeze injury.
- Plant vines in well drained soil.
- Minimize root injuries during planting.
- Plant only certified, disease-free nursery stock.
- Discard plants with galls.
- Adopt management practices that minimize wounding. Hill up soil around grapevines or otherwise protect the lower trunk in fall to reduce winter injury and resulting wound sites needed for infection. Hilling also ensures the development of new scion shoots that may be needed for trunk renewal. In some areas growers bury young vines in the fall to reduce freeze injury.
- Generally, remove and destroy infected plants, however, galls on the upper parts of the trunk or on canes can sometimes be pruned out. *A. vitis* does not invade green shoots.
- Where feasible, apply Gallex (AgBioChem, Inc.), a crown gall eradicator paint derived from petroleum compounds. This treatment is applied to already existing galls and following treatment, the galls gradually shrink and disappear. Gallex only affects treated galls and will not stop nearby untreated galls. Treatments may need repeating in future.
- The multiple trunk system of training may be a useful system for minimizing losses due to crown gall. If one or two trunks are infected, they can be removed. The remaining trunks can be pruned leaving a full number of buds until more trunks can be renewed.
- Grape vines with poor vigor are more susceptible to winter injury, thus it is important to use proper pruning practices and leave proper crop loads for maximum vine vigor to result in stronger plants that are less susceptible to winter injury. Manage other vine-weakening grape diseases such as downy mildew and powdery mildew, so as to insure maximum vine vigor.

Dehydrated Rosseyanka Persimmons

By Lee Brumley, Indiana Grower

berley5@sbcglobal.net

This past autumn, I discovered a real treat! Dehydrated Rosseyanka persimmons. They are as sweet as candy, and have a unique flavor, similar to dates. And I was able to grow them in my own yard here in southwestern Indiana (can't grow dates here, unfortunately)! I have loved persimmons for many years, but sadly, we can really enjoy them for a only a couple of months each autumn. Yes, we can pulp them and freeze the pulp for later use, but much of the flavor is lost in the process. To me, there are few fruits as delicious as a freshly fallen American persimmon.

Rosseyanka (Russian Beauty™) is a persimmon cultivar which was hybridized in Russia by crossing our common *Diospyros virginiana* persimmon with an Oriental *D. kaki* persimmon.

During the first week of November 2009, I harvested approximately 57 pounds of these persimmons from a tree which was grafted in the spring of 2006. Especially noteworthy here is the fact that not a single drop of fungicide or insecticide was necessary to produce this bountiful crop. My only pests with the crop were the starlings and robins which started attacking them after they had destroyed most of my earlier ripening native *D. virginiana* persimmons. Besides being easy to grow and highly-productive, it is a very hardy cultivar which does quite well here in southern Indiana - unlike most of it's *D. kaki* relatives (we are still working on that - it is another story).

Rosseyanka is hardy to USDA Zone 5a and has reportedly withstood temperatures as low as -30° F in Terre Haute, Indiana.

In 2008, I harvested some Rosseyanka's after the night temperatures had dropped into the upper twenties and took them into the house to finish ripening. I was somewhat disappointed with them as many remained somewhat astringent, even though they had softened and appeared to be fully ripe. And they lacked the wonderful flavor of our native persimmons.

So, this past season, with such a large crop, I asked my friend Clifford England (England's Orchard and Nursery) what he did with his Rosseyanka's. He recommended that I try peeling and dehydrating them, just as they do in the Orient with the larger *D. kaki* varieties. After dipping in a mild clorox solution to sanitize them, and then rinsing them, I set to work peeling them by hand with a paring knife - this proved to be rather slow and tedious. Since they are shaped like small rounded apples, I then decided to try peeling

them with an apple peeler (Figure 6) which I had earlier ordered from Amazon.com for less than twenty dollars.



Figure 6. Peel the washed persimmons with an apple peeler.

them on the prongs of the peeler. After peeling, I sliced each persimmon crossways into approximately 1/4 inch thick slices and arranged them on the trays of my Nesco dehydrator (Figure 7). They are quite easily sliced because most of the fruit is seedless. I also experimented with slicing them vertically as well as with different thicknesses. This process works best with persimmons which are firm ripe, yet still very astringent.



Figure 7. Arrange the cut slices in a food dehydrator.

After putting the loaded trays into the dehydrator, I set the temperature to 135° F. and let them dry for about 18 to 24 hours, depending upon thickness. As they were approaching the end of their drying period, I sampled them frequently to determine when to take them out. And, they were fantastic! They were at their best while still warm and somewhat pliable. The drying process amazingly removes all traces of astringency.



Figure 8. The calyx and stem ends are remove from whole fresh persimmons, which are then peeled and sliced.

It worked quite well with the firm, slightly under-ripe persimmons and considerably sped up the process of peeling them. I first cut the calyx and stem end out with my paring knife, before impaling

them on the prongs of the peeler. After peeling, I sliced each persimmon crossways into approximately 1/4 inch thick slices and arranged them on the trays of my Nesco dehydrator (Figure 7). They are quite easily sliced because most of the fruit is seedless. I also experimented with slicing them vertically as well as with different thicknesses. This process works best with persimmons which are firm ripe, yet still very astringent.

After putting the loaded trays into the dehydrator, I set the temperature to 135° F. and let them dry for about 18 to 24 hours, depending upon thickness. As they were approaching the end of their drying period, I sampled them frequently to determine when to take them out. And, they were fantastic! They were at their best while still warm and somewhat pliable. The drying process amazingly removes all traces of astringency.

After allowing them to cool, I put them in a tightly closed container and put them in the refrigerator to maintain quality. They are still wonderful after 2 months and should easily keep until next season's crop or even longer (that

is, if I can refrain from devouring them sooner). I also experimented weeks later with slicing fully ripe fruit



Figure 9. Dehydrated persimmons can be enjoyed year round.

with the skin on, however the color and flavor of the resulting dried fruit was not as good as that from the earlier batches.

I have been enjoying them as they are however,

I suspect that they would be excellent chopped and

added to baked goods like quick breads or cakes. They could also be rehydrated and added to puddings, etc. And, some people make a tea from them as well, which, I have heard, combats some digestive problems. I'm sure that creative cooks can find many uses for these wonderful dried fruits. After all, remember that "diospyros" translated is "food for the gods", and these treats which are so easy to grow and process are very justly named.

Such a relatively easy way to enjoy my persimmons year around!

John G. Strang,
Extension Fruit & Vegetable Specialist