## Kentucky Fruit Facts

Oct-Dec 2010/ (10-12/2010)

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 and John Hartman, U.K. Extension Horticulturist and Plant Pathologist

We have had frost on the pumpkins, but fruit grower chores are not over for the season. There are several jobs that may still need to be done.

**Apples.** Apple growers should mow their orchards, chop up leaves and fruit beneath the trees, and apply nitrogen to help with leaf breakdown if apple scab was a problem this season. A 5% solution of spray urea or greenhouse grade (40 lb urea per 100 gal of water) can be applied to apple trees just before the leaves begin to fall. Urea inhibits the development of apple scab fruiting bodies on the fallen leaves and hastens leaf decomposition. Trees sprayed with urea will tend to defoliate more rapidly than unsprayed trees. Urea can also be applied to the leaves on the ground, after all the leaves have dropped. For good coverage, apply about 100 gallons per acre. An air blast sprayer with only the lower nozzles turned on can be used, but field boom-type sprayers will likely provide better coverage. The ground spray can also be done in the spring, two to four weeks before bud break. Feed grade urea can be substituted for urea fertilizer; it is more expensive, but

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will dissolve more easily in the spray tank. Be aware that urea treatments can supply about 20 lb actual nitrogen per acre, so seasonal fertilizer rates will need to be adjusted appropriately. Leaf chopping and urea application combined will reduce scab inoculum more than either alone.

Monitor vole populations and put out bait stations containing zinc phosphide or Rozol. Rozol now has a national label and can be used in Kentucky on apple, pear, and stone fruits. Directions for Rozol use involve inspecting the orchard floor for vole trails, placing 6 tablespoons of bait in active holes or runways (10 lb per acre is recommended), covering each bait placement with grass or a shingle or using tamper resistant bait stations. Rozol can also be applied using a commercial spreader to uniformly apply 10 lb per acre. Pine vole control may require higher rates of 20 lb per acre. Rozol is an anticoagulant bait with a different mode of action from zinc phosphide.

Young tree trunks should be sprayed with indoor white latex paint to protect from sunscald or have white plastic trunk protectors installed to protect them from sunscald and rodent chewing.

**Peaches.** We had higher than normal levels of peach leaf curl in 2009 and 2010. Apply a fungicide for peach leaf curl to protect trees for the 2011 season. An early winter application will save having to haul

the sprayer out in January or February to apply this spray before any bud activity occurs.

**Grapes.** Vinifera or hybrid grape growers with grafted vines should have covered graft unions, ideally with 4-6 inches of soil above the unions to protect from freeze injury and the associated crown gall.

**Blackberries.** Prune out and destroy dead floricanes that fruited this year. Wait until spring to prune the live floricanes.

**Strawberries.** Matted row strawberry growers should apply straw mulch to protect roots and crowns from frost heaving when the temperature drops into the low 20's. Plasticulture strawberry growers should have covered their plants with a floating row cover at the end of October. It is important to apply vole bait beneath the row cover, particularly if annual rye was planted between the rows.

Store pesticides in a dry, well ventilated, well lit storage area. Keep temperatures above freezing, particularly for liquid formulations. Dispose of deteriorated pesticides and those that are no longer labeled.

Winterize sprayers by draining the tank and cleaning nozzles. Put antifreeze in the tank and run the sprayer until it comes out the nozzles. Check the grease fittings.

The NOAA winter outlook calls for a transition from El Nino conditions to La Nina driven weather. Predictions are for a warmer and wetter than average winter with increased storminess.

This will be the last Fruit Facts issue for 2010. HAPPY HOLIDAYS!

### **Upcoming Meetings**

Dec. 7-9 – The Great Lakes Fruit, Vegetable and Farm Market EXPO, Devos Place Convention Center, Grand Rapids Michigan. On line registration at: www.glexpo.com. Call 734-677-0503 for registration questions or to receive registration and program information by mail.

Jan. 3-4, Kentucky Fruit and Vegetable Conference, Embassy Suites Hotel, 1801 Newtown Pike, Lexington, KY. Complete program and registration at: www.uky.edu/Ag/Horticulture/meetings.html. Contact John Strang, 859-257-5685 office; email: jstrang@uky.edu OR Tim Coolong 859-257-3374 office; or 859-421-5973 mobile; email: tcool2@uky.edu.

**Jan. 5-7, 2011 Illinois Specialty Crops Conference.** Crowne Plaza Hotel, Springfield, IL. See www.specialtygrowers.org or contact Diane Henley at 309-557-3662.

# Jan. 6-9, 2011 SE Regional Fruit & Vegetable Conference, Savannah International Trade and Convention Center, Savannah, GA. www.gfvga.org Includes the North American Raspberry & Blackberry Conference, www.raspberryblackberry.com

Jan. 18-20 Indiana Horticultural Congress & Trade Show, Wyndham Indianapolis West, 2544 Executive Dr., Indianapolis, IN 46241. Contact Tammy Goodale 765-494-1296; email tgoodale@purdue.edu; website; www.inhortcongress.org

Jan. 26-29 American Nursery & Landscape Association's Management Clinic and Jan. 28-29 Mid-States Horticultural Expo., Kentucky International Convention Center, 221 S 4th St., Louisville, KY 40202 Website: http://www.knla.org/mshe.htm

Jan. 27-29 Tennessee Horticulture EXPO,
Nashville Airport Marriott, 600 Marriott Dr., Nashville,
TN. This is a collective meeting of the Tennessee Fruit and
Vegetable Association, Tennessee Farm Wine Association,
Tennessee Flower Growers Association, Tennessee Viticulture and Oenological Society and the Tennessee Farmers
Market Association. Web site: http://www.tnthe.com/THE/

**Jan. 27-28 Kentucky Landscape Industries Winter Conference**, Kentucky International Convention
Center, 221 S 4th St., Louisville, KY 40202 Web site:
http://www.knla.org/conference.htm

#### 2010 Fruit and Nut Crop Summary

by John Strang, Shawn Wright, Patsy Wilson, Chris Smigell, Dwight Wolfe, Vaden Fenton, John Hartman and Ric Bessin

The 2010 growing season in Kentucky was generally a fairly good one for most fruit crops. Harvest dates ran as much as two weeks earlier than normal due to high summer temperatures.

January precipitation was slightly below normal, while February through April was 4.3 inches below normal. Heavy rainfall in May was 3 inches above normal and rainfall through September was normal or slightly below normal. Western Kentucky received far less rainfall during the summer that other portions of the state and was 6-9 inches below normal in September, while central and Northern Kentucky were 3 to 6 inches below normal. January and February temperatures were 3° and 6.9°F below normal respectively. Temperatures for April through August ran consistently 3 to 4.8°F above normal. Louisville had 82 days, Bowling Green 75 days, Paducah 74

days, Lexington 44 days, Cincinnati 34 days, and Jackson 22 days above 90°F this summer. This was the second warmest year for Kentucky on record only surpassed by 1936.

Japanese beetle populations were generally low this year, but high in several areas of western Kentucky. Fruit sales were generally very good for most growers despite the economy.

#### **Apples**

Kentucky growers produced an apple crop that was about 70% of normal due to excessive thinning with chemical thinners that worked exceptionally well. This is thought to be primarily due to cloudy weather and high night temperatures during the thinning period. Hail in one orchard and fruit drop due to high temperatures also reduced yields. Fruit size was generally good. Fruit color was poor in the summer and early fall because of high temperatures and early fruit drop was a problem. Stem cracking in Gala was excessive.

High levels of apple, moderate to high levels of cedar apple rust, including fruit infection, were observed, particularly where early spray schedules were inadequate or due to excessive rain. Frogeye leaf spot was also commonly seen late in the season. Fire blight was observed frequently in some orchards and was fairly severe in some cases. Excessive heat magnified black rot problems particularly on sunburned fruit and some growers faced above normal levels of bitter rot and white rot.

Oriental fruit moth remains a serious problem in some central Kentucky orchards. Codling moth levels were very high in some orchards. Plum curculio was well controlled by petal fall sprays in most orchards.

#### **Pears**

European pears and Asian pears produced 100% crops. Fire blight was relatively light, but codling moth was at normal levels. Black rot was also observed.

#### **Peaches & Plums**

Moderate to full peach and full plum crops were harvested across the state. Many particularly early peach varieties had light crops because of the wet fall and flower bud winter injury. Fruit quality was excellent. Peach leaf curl levels were significant. Brown rot, peach scab and bacterial spot were also observed.

#### **Pawpaws**

Pawpaws produced an 80% crop of large sized fruit that ripened considerably earlier than normal.

#### **Strawberries**

Strawberries produced 90% of a full crop. Fruit size, quality and color were good. Strawberry leaf scorch and strawberry leaf spot were the primary disease problems.

#### **Brambles**

Raspberries and blackberries produced a 90% crop. Sunburned fruit was a moderate problem and the late summer drought reduced the fall crop. Phytophthora root rot was serious on marginally drained sites. Anthracnose, cane blight, and spur blight, in some cases associated with stressful growing conditions, were problematic in some plantings. Systemic orange rust and rosette were at normal levels. Green June beetles were at low levels as were Japanese beetles.

#### Grapes ·

The 2010 harvest has been very good with approximately a 90% crop. Fungal disease losses were a concern earlier in the season. Black rot, cane and leaf spot, and anthracnose were widespread, especially in vineyards managed by inexperienced growers. Downy mildew and Powdery mildew also caused some loss. No Pierce's Disease was found this season.

Grape flea beetle was common in some vine-yards in central KY and required control on some farms. Japanese beetle feeding was relatively low and the green June beetle populations were way down possibly due to the drought the past several years in central Kentucky, but western Kentucky growers experienced high Japanese beetle populations. Grape root borer populations in vineyards above four years of age are on the increase. The foliar phase of phylloxera was serious and required control on some cultivars in some vineyards. Grape berry moth populations are increasing in some vineyards.

Birds were a serious problem in a few vineyards across the state particularly for early ripening cultivars and accounted for substantial crop losses. Birds started feeding on grapes well before they were ripe.

#### **Blueberries**

Blueberries produced a 100% crop this season. Harvest was concentrated because of higher temperatures. Fruit size was excellent. Phytophthora root rot was severe on marginally drained sites and some growers had severe plant losses. Stem and twig canker diseases were a problem. Birds were a challenge.

#### 2010 Percentage of Normal Full

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Crop for Kentucky Fruit Percent of Range			
	Full Crop	(%)	
Tue a Emile			
Tree Fruit	70	20, 100	
Apples	70	20-100	
Pawpaws	80	50 100	
Peaches	85	50-100	
Pears, Asian	100		
Pears, European	100		
Plums, European	100		
Small Fruit			
Blackberries, thorny	100		
Blackberries, thornless	90		
Blueberries	100		
Grapes	90		
Raspberries, fall	90		
Raspberries, spring	100		
Strawberries	90		
Nuts			
Chestnuts	90		
Heartnuts	95		
Hickory, Shagbark	100		
Hickory, Shellbark	100		
Hicans	100		
Pecans	70		
Walnuts, Black	90		

Kentucky Receives Voluntary Public Access and Habitat Incentive Program Grant Funds

80

Walnuts, Persian

By Kara Keeton, Kentucky Agriculture Report Oct. 11, 2010

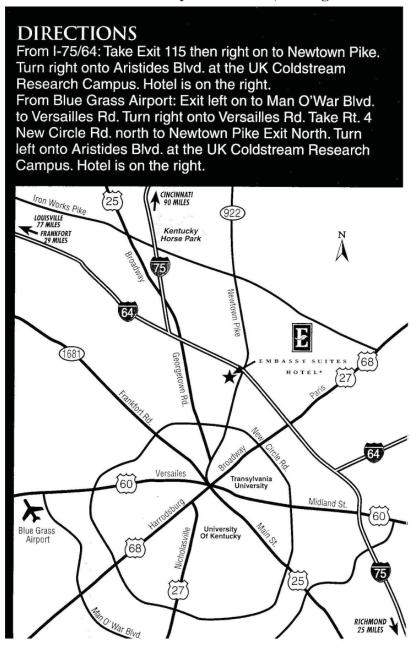
Agriculture Secretary Tom Vilsack announced that Kentucky will receive \$651,515 through the Voluntary Public Access and Habitat Incentive Program (VPA-HIP).

The VAP-HIP incentivizes owners and operators of privately held farm, ranch and forest land to voluntarily give hunters, fishermen, hikers, bird watchers and other recreational outdoor

enthusiasts access to land for their enjoyment. VPA-HIP funds may be used to provide rental payments and other incentives, such as technical or conservation services to landowners who, in return, provide the public access to their land.

FSA will open the grant application period for fiscal year 2011 funding after publication of a final rule. For more information on VPA-HIP and other FSA programs, visit http://www.fsa.usda.gov/vpa.

#### **Directions to the Embassy Suites Hotel, Lexington KY:**



## **2011 Kentucky Fruit and Vegetable Conference and Trade Show**

JANUARY 3-4, 2011 Monday and Tuesday

Meeting Place: Embassy Suites Hotel 1801 Newtown Pike Lexington, Kentucky 40511 (859) 455-5000 FAX (859) 455-5122

Reservations: 800-EMBASSY

## **Meeting Outline**

Sunday, January 2 Pre-conference Sessions	
Winemaking Techniques Workshop	Fayette
Record Keeping Training	Coldstream 5
Reception and Kentucky Farmers' Market	
Association Annual Meeting	Coldstream 1 & 2
Fruit Round Table Discussion	Coldstream 4
Vegetable Round Table Discussion	Coldstream 5
Exhibitor Set-up	
	Winemaking Techniques Workshop Record Keeping Training Reception and Kentucky Farmers' Market Association Annual Meeting Fruit Round Table Discussion Vegetable Round Table Discussion

### Monday, January 3

KSHS-KVGA Join	t Session	Coldstream 3
8:45 a.m.	Welcome	
8:55 a.m.	Horticulture Department Update	
9:00 a.m.	Horticulture Council Update	
9:15 a.m.	Kentucky Department of Agriculture Produce Marketing Update	
9:30 a.m.	Marketing through Local School Systems	
10:00 a.m.	Using the Web Soil Survey	
10:30 a.m.	Cider/Coffee Break and Visit Exhibits	
11:00 a.m.	Market Ready Training	
11:15 a.m.	KY FarmStart - Beginning Farmer Program	
11:30 a.m.	Different Marketing Approaches and Louisville Farm To Table	

Monday, January 3 8:00 a.m. Exhibits Open

### **Concurrent Sessions (continued)**

Winemaking		Coldstream 1 & 2
9:00 a.m.	Progress on DNA-based Detection of Brettanomyces	
9:30 a.m.	Yeast Selection for High Alcohol Wines	
10:00 a.m.	Using Tannins to Build Body and Structure During Fermentation	on and Finish
10:30 a.m.	Cider/Coffee Break and Visit Exhibits	
11:00 a.m.	U.K. Wine Trial Update & Tasting	
10:30 a.m.	Break	
Noon	Exhibitors & Growers Luncheon	Coldstream 1 & 2
12:00 noon	EXHIBITORS AND GROWERS LUNCHEON	Coldstream 1 & 2 Rooms
12:00 noon.	KVGA AND KSHS BOARD MEETINGS	
	Kentucky State Horticultural Society	Paris Room
	Kentucky Vegetable Growers Association	Georgetown Room
12:00 p.m. noon	Kentucky FarmStart Lunch Meeting	Lexington Room
12.00 p.m. 110011	Lee Meyer, Presiding	Zomigron Hoom
1:30 p.m.	KVS BOARD MEETING	Paris Room
1.30 p.m.	RVS BOARD WEETING	rans Room
Concurrent S	Sessions	
Farmers' Mark		Coldstream 1 & 2
1:30 p.m.	Attracting More Customers to Your Market	Colustream 1 & 2
2:00 p.m.	EBT & Debit Card Program	
2:30-3:10	Cider/Coffee Break and Visit Exhibits	
	Living in The Country and The Wise Use of Credit	
3:10 p.m. 3:40 p.m.	Innovative Equipment for Small Farmers	
3.40 p.m.	innovative Equipment for Sman Parmers	
High Tunnel Ve	getable Production	Coldstream 3
1:30 p.m.	Winter High Tunnel Greens Production	
2:30-3:10	Cider/Coffee Break and Visit Exhibits	
3:10 p.m.	High Tunnel Tomato Product Production	
3:40 p.m.	Degradable Mulches in High Tunnels	
Vegetable Prod		Coldstream 4
1:30 p.m.	Syngenta Vegetable Varieties for Kentucky	
2:00 p.m.	Vegetable Cultivar Trial Results (Specialty Melons,	
	Green Beans, Sweet Potatoes, Red Onions, Fall	
	Tomatoes, Broccoli, and Cabbage)	
2:30-3:10	Cider/Coffee Break and Visit Exhibits	
3:10 p.m.	It's Not Too Early to Start Thinking About Late Blight	
3:40 p.m.	The Brown Marmorated Stink Bug & Pheromone Trapping	
Commercial Tree Fruit		Coldstream 5
1:30 p.m.	Thinning and Maintenance of Dwarf Trees at Lynd Fruit Farm	
2:00 p.m.	The Physiology of Thinning	
2:30-3:10.	Cider/Coffee Break and Visit Exhibits	
3:10 p.m.	Fruit Drop in Apples	
3:40 p.m.	Experiences in Selling at Four Farmers' Markets	
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4:10 p.m.	MAIA New Apple Varieties for the Midwest	
4:40 p.m.	New/Unusual Fruit Varieties for Direct Markets	
ASSOCIATI	ON MEETINGS	Fayette Room
1:30 p.m.	Kentucky Wine Association Meeting	•
2:30-3:10	Cider/Coffee Break and Visit Exhibits	
3:10 p.m.	Kentucky Grape and Wine Council Meeting	
5:15 p.m.	Exhibits Close	
5:00 p.m.	Celebration of Kentucky Wines	Coldstream 1 & 2
6:30 p.m.	Banquet	Coldstream 3
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**Tuesday, January 4** 8:00 a.m. Exhibits Open

#### **Concurrent Sessions**

<b>Organic Farm</b>	ing and Gardening	Coldstream 1 & 2
8:30 a.m.	Turning Buyers into Believers - How to Create Raving Fans	
9:00 a.m.	Transitioning Into An Organic CSA	
9:30 a.m.	Evaluating Alternative Fungicides for Foliar Disease Control in Veg	etables
10:00 a.m.	Cider/Coffee Break and Visit Exhibits	
10:40 a.m	Challenges and How We Overcame Them	
11:10 a.m.	Organic Berry Production	
11:40 a.m.	Stink Bug Species Associated with Organic Blackberry Production is	in Central Kentucky

Vegetable Pro	duction	Coldstream 3
8:30 a.m.	Plasticulture Vegetable Production	

0.50 a.m.	Trasticulture vegetable Froduction
9:30 a.m.	KVGA Annual Business Meeting
10:00 a.m.	Cider/Coffee Break and Visit Exhibits
10:40 a.m	.Grower Vegetable Demonstration Plot Results
11:10 a.m.	Automated Pulsed Drip Irrigation for Vegetables and Fruit
11:40 a.m.	LUNCH ON YOUR OWN

#### **Grape & Wine Short Course** Coldstream 4

Grupe et min	Short Course
8:55 a.m.	Welcome Address
9:00 a.m.	Wine Grape Variety Trials
9:30 a.m.	Understanding Kentucky Soils
10:00 a.m.	Cider/Coffee Break and Visit Exhibits
10:40 a.m.	Quality vs. Quantity - Vineyard Production Issues
11:10 a.m.	Maximizing Profitability (open discussion)
11:40 a.m.	LUNCH ON YOUR OWN

Tree Fruit Coldstream 5

8:30 a.m.	Tree Fruit Spray Guide Update and Pest Management Changes
9:00 a.m.	Peach Rootstocks
9:30 a.m.	Reducing Organophosphate Use in Apples - Grower Discussion
10:00 a.m.	Cider/Coffee Break and Visit Exhibits
10:40 a.m.	Orchard Vole and Insect Control with Predators - Hawks, Owls and Bats

11:10 a.m. **KSHS** Annual Business Meeting 11:40 a.m. LUNCH ON YOUR OWN **Home-Based Produce Microprocessing** Fayette 8:30 a.m There is a \$40 charge for materials for this session. Participants in this day-long session must preregister on the web at www.ca.uky.edu/agc/micro 10:00 a.m. Cider/Coffee Break and Visit Exhibits 11:40 a.m. LUNCH ON YOUR OWN **Concurrent Sessions** Coldstream 1 & 2 **Small Fruit Production** 1:30 p.m. Development of Value-Added Small Fruit Products 2:00 p.m. Controlling Small Mammals in Fruit and Vegetable Operations 2:30 p.m. Cider/Coffee Break 3:10 p.m. Bramble and Strawberry Diseases Blueberry Growth and Development 3:40 p.m 4:10 p.m Table Grapes Can Be Very Profitable **Marketing** Coldstream 3 1:30 p.m. Merchandising Mavens, Magic and More 2:30 p.m. Cider/Coffee Break 3:10 p.m. The Gift of Change: Embracing Change and Challenge Utilizing Social Media for Marketing 3:40 p.m. **Grape & Wine Short Course** Coldstream 41:30 p.m. The Kentucky Winery and Vineyard Association Living in the Country and the Wise Use of Credit 2:00 p.m. 2:30 p.m. Cider/Coffee Break 3:10 p.m. Effects of Late Season Sprays on Wine Quality and Efficient Use of the Spray Guide 3:40 p.m. Managing Grape Diseases: Critical Fungicide Application and Timing 4:10 p.m. State of the Industry 4:45 p.m. ABC Regulations in Kentucky 5:30-7:30 p.m. Reception Hosted by KWVA, Fayette Room **Wholesale Marketing** Coldstream 5 1:30 p.m. Third Party GAP Audits Requirements to Market Through Wholesalers 2:00 p.m. 2:30p.m. Cider/Coffee Break One-On-One Meeting with Wholesalers 3:10 p.m. **Home-Based Produce Microprocessing** Fayette

1:30 p.m. Continued

2:30 p.m. Cider/Coffee Break

3:10 p.m. Continued

**Exhibit Hall Closes** 3:00 p.m.

#### KENTUCKY FRUIT AND VEGETABLE CONFERENCE

Embassy Suites Hotel, Lexington KY -- January 3-4, 2011

Mark one: ADVANCE REGISTRATIO	NI am not able to attend-	-continue my membership(s) as listed below.
NAME(S) for name tag (Please print)		
ADDRESS		
CITY, STATE	ZIP	
PHONE: ()	OCCUPATION/FIRM	
FAX: ()	E-Mail	
*** PLEASE LIST NAME(S)OF ADDITIONAL R	EGISTRANTS:	
I recommend	for the   KSHS or	☐ KVGA Board of Directors.
	on for County Extension Agents, l der 15 years of age accompanying	
** A \$30 registration allows entrance int		<del>-</del>
Grape & Wine Short Course, Jan. 4	y Number attending ciation Number attending Number attending Number attending bes not include organization m	9 g nembership.) g
\$30 each	x Total number attending	= TOTAL \$
KVS Membership Fee, + quarterly e-mail n	ewsletter, \$25 each family (\$3	5 paper copy) TOTAL \$
Register for the <b>Celebration of Kentucky</b>		_ x \$10 each = TOTAL \$
EXHIBITOR/GROWER LUNCHEON Jar **Meal tickets are available only through adv	vance registration.	<b>ST</b> _ x \$24 each = TOTAL \$
BANQUET - January 3, 2011 6:30 p.m. **Meal prices include meal, tax and tips	EST	x \$35 each = TOTAL \$
→ Please make CHECKS payable	to: KENTUCKY FRUIT A	AND VEGETABLE CONFERENCE
CHECK # CHECK AMT \$ Mail advance registration to: Mary Ann Kelley, Research & Educa PO Box 469, Princeton, KY 42445-	ation Center, 0469	TOTAL PAID \$
Phone: 270-365-7541 x 216; Fax: 2	70-365-2667	Dr. John Strang, Coordinator

ADVANCE REGISTRATION MUST BE RECEIVED BY MONDAY, DECEMBER 20, 2010

#### MarketReady Producer Sales Training

By Kara Keeton, Kentucky Agriculture Report Oct. 18, 2010

Producers and processors who are interested in selling to restaurants or foodservice institutions have a unique opportunity to explore ways to improve and expand a food business with Market-Ready. MarketReady Training is useful to producers who are considering or developing a new food business, and can certainly be helpful to those who are currently selling product to a few local retailers or restaurants. The MarketReady program will also provide individuals with a professional marketing education to improve sales relationships with restaurants and foodservice institutions.

#### Schedule for upcoming MarketReady trainings:

December 2, 2010, 9am-3pm at the Shelby County Extension Office

December 13, 2010, 9am-3pm at the Kenton County Extension Office

December 14, 2010, 9am-3pm at the Boone County Extension Office

December 16, 2010, 9am-3pm at the Campbell County Extension Office

Registration cost is \$25, which includes class materials and lunch. Space is limited. For more information contact Miranda Hileman with the University of Kentucky at miranda.hileman@uky.edu or call 859.257.7272 x.223.

John G. Strang,

**Extension Fruit & Vegetable Specialist** 

