

Kentucky Fruit Facts

Nov-Dec 2007 (11-12 /2007)

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

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

Fruit Crop News

Kentucky wineries (currently there are 46 licenses and about 23 selling wine) are now able to ship wine directly to individuals that order over the phone or Internet. Shipping licenses are restricted to wineries that produce no more than 50,000 gallons of wine per year. However, wine can not be shipped to areas of the state that are dry or to states that do not allow shipping. Shipping to minors is prevented by the requirement of the shipper to obtain a signature from a receiver that is not a minor.

The use of methyl iodide has been approved by the U.S. Environmental Protection Agency (EPA) for use during the 2008 season. This is primarily as a soil fumigation replacement for methy bromide use on strawberries. There are some restrictions such as requiring buffer zones to protect farm workers and neighbors.

Pierce's disease caused by the bacterium *Xylella fastidiosa* was found on a single six-year-old Vidal blanc vine in Fayette County this past September. Laboratory tests were run on two different samples from this vine and both were positive. The infected vine has been removed and destroyed.

Tropical Pacific sea surface temperatures have cooled to ENSO-La Nina condition. Weak to moderate La Nina conditions have developed and are expected to remain during the winter. Thus, our long range weather forecast calls for above normal temperatures and above normal rain fall.

This will be the last Fruit Facts for 2007.
HAPPY HOLIDAYS!

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Upcoming Meetings

Dec. 4-6 Great Lakes Fruit, Vegetable and Farm Market EXPO, DeVos Place Convention Center and the Amway Grand Plaza Hotel, Grand Rapids, MI. Web site: <http://www.glexpo.com/index.php>

Dec. 6 Organic Vegetable Production Workshop, U.K. Research and Education Center, Princeton from 1:00 - 5:15 p.m. Contact Courtney Flood phone: 270-365-7541 X 262 or e-mail: courtney.flood@uky.edu

Jan. 2 Kentucky Landscape Industries Winter Conference, Kentucky Fair and Exposition Center, Louisville. Contact Betsie Taylor, KNLA Exec. Dir., 216 Pendleton Lane, Frankfort, KY 40601. 502-848-0055. e-mail: KNLA@mis.net, web site: <http://www.knla.org>

Jan. 3-4 Mid States Horticultural Expo (MSHE), Kentucky Fair and Exposition Center, Louisville, KY. Contact SNA (Show Management); 770-953-3311; e-mail: mail@mshe.org web site: <http://www.mshe.org>

Jan. 7-8 Kentucky Fruit and Vegetable Conference, Embassy Suites, Lexington, KY. Contact John Strang 859-257-5685; e-mail: jstrang@uky.edu

Jan. 9-10 Illinois Specialty Crops and Agrotourism Conference, Springfield, IL Contact: Bronwyn Aly 618-695-2444; e-mail: baly@uiuc.edu

Jan. 12 Buy Local Eat Healthy, Springfield, IL, Contact: Bronwyn Aly 618-695-2444; e-mail: baly@uiuc.edu

Jan. 14-16 Ohio Produce Growers & Marketers Association, The Nia Center at the Kalahari Resort, Sandusky, OH. Register online at: www.opgma.org

Jan. 17-18 Midwest Organics Conference, Urbana, IL. Contact Elizabeth Wahle 618-692-9434; e-mail: wahle@uiuc.edu

Jan 29-30 North American Strawberry Growers Association Annual meeting and Conference, North American Bramble Growers Association and Mid Atlantic Fruit and Vegetable Convention, Hershey, PA Web site <http://www.mafvc.org> or call William Troxell. Publicity coordinator 717-694-3596; e-mail pvga@pvga.org

Feb. 19-20 Ohio Valley Farm Marketing Conference, Holiday Inn and roberts Convention Centre, Wilmington, OH. <http://ocdc.osu.edu/events.php>

Mar. 4-5 Illinois Small Fruit and Strawberry School, Mt. Vernon, IL. Contact Jeff Kindhart 618-695-2444; e-mail: jkindhar@uiuc.edu



Dr. Tim Coolong, Extension Vegetable Specialist

We are pleased to announce that Dr. Tim Coolong has been hired as our Extension Vegetable Specialist in the horticulture department in Lexington. Tim began work July 1 and has the position formerly filled by Dr. Brent Rowell. The position is 80% extension and 20% research with the primary purpose of developing a statewide Extension education and applied research program in support of Kentucky's commercial vegetable industry. His programs will focus on field-grown vegetable crops with an emphasis on integrated and sustainable production and marketing systems.

Tim grew up in upstate New York and received his B.S., M.S. and Ph.D. degrees at the University of Georgia. He concentrated on onion industry problems for both of his graduate degrees. A substantial portion of the Georgia vegetable industry is involved in Vidalia onion production and Tim's M.S. degree focused on determining factors that contribute to onion flavor variability. His Ph.D. degree centered around investigating two of the most significant problems for the fresh onion industry, poor storability and postharvest rot problems.

Tim has a lot of ideas for improving the Kentucky vegetable industry and has certainly been putting the hours in to achieve this goal. Since arriving in Kentucky he has completed a summer squash paper mulching study and initiated a study to see if he can overwinter onions in Lexington. Additionally he has edited our 2007 Fruit and Vegetable Research Report, and written fact sheets on Ozone Injury in Watermelon and Recommended Storage Conditions for Vegetables and written several grants.

Please join us in welcoming Tim and his wife, Dr. Yun Yong Coolong, DVM to Kentucky. Many of you will have the opportunity to meet Tim at our Kentucky Fruit and Vegetable Conference in January.

Non Insured Assistance Program (NAP) Data Collection

by John Strang

As participants of the NAP program Kentucky growers are required to provide per bushel price figures and yields from prior cropping years to their Farm Service Agency office (FSA) to calculate the assistance funding that they receive. If the grower does not have price figures national wholesale prices are used, which are substantially lower than Kentucky growers that market retail are use to receiving.

The Kentucky State FSA office has indicated that they will accept prices provided by U.K. Extension for Kentucky growers if the growers do not have historical orchard price records. In order to acquire this data the KSHS will begin collecting annual price records at our Kentucky Fruit and Vegetable Conference and will record them in the minutes of the KSHS Annual Meeting.

At the 2008 meeting growers will be asked to provide the average prices for which they marketed their apples and peaches for the 2006 and 2007 seasons. These figures should reflect the price for which the growers' total apple and/or peach crop was sold on a per bushel basis. Since most growers do not sell on a per bushel basis, the annual price should be a composite of the price received for all container sizes, for cider production and for any wholesale production.

2007 Fruit Crop Summary

John Strang, Kaan Kurtural, Dwight Wolfe, Joe Masabni, Terry Jones, John Hartman, and Ric Bessin

The 2007 growing season in Kentucky was a disastrous one for most fruit crops. January temperatures statewide were 6 or 7 degrees above normal and then February was the 11th coldest and 26th driest in the past 112 years, but few areas experienced temperatures below 0° F. A particularly warm spring featured March and very early April temperatures 9 to 13 degrees above normal with 13 to 25 days having temperatures 70 degrees or above. Some locations had as many as 12 days above 80° F. These warm temperatures accelerated fruit crop growth and by the end of March apple development was about two weeks earlier than normal. Seventy and 80° F temperatures maximized fire blight development. A record-setting Easter-time freeze dropped temperatures below critical temperatures for 90% kill on tree fruit for two to three nights in most areas of the state. In one location, the temperature dropped from 80 to 29 degrees on April 5. This was followed by 5 consecutive days with low temperatures below 30 degrees in most locations, with lows of about 22 degrees for several nights, but some locations bottomed out at 18 degrees. The exception was the Northern Kentucky area where crops fared better. It was a hot dry summer with temperatures 90° F or above for 44 days as compared to 20 days in most years. Depending on the location, temperatures were above normal as much as 7 degrees in May, 5 in June, 2 in July, 9 in August, and 8 in September. Drought conditions dominated throughout the summer and rainfall was localized across the state. Some locations were as much as 16 inches behind in rainfall by the end of September. Most growers had little or no crop on fruit trees and blueberries. Consequently spray programs were minimized.

Harvest dates were about normal for most crops. Japanese beetle populations were moderate this year in central and eastern Kentucky and were a severe problem in the western part of the state. The drought should reduce populations in 2008. Mites tended not to be a problem because orchards were not sprayed. Food usually available to wildlife was reduced by the Easter freeze, and a number of bird species that normally dwell and feed in the forest canopy became pests in tree and small fruit.

Apples - Kentucky growers produced an apple crop that averaged 5% of normal. Mostly late blooming cultivars such as 'Golden Delicious,' 'Gold Rush,' 'Pink Lady,' 'Grimes Golden,' 'Jonathan,' 'Fuji' and 'Gala' produced partial crops. Fruit color was very poor for summer and fall varieties due to excessive heat. Trees dropped leaves early due to the drought on drier sites. Apple sales were generally good and prices were high.

Moderate levels of cedar apple rust (*Gymnosporangium juniperi-virginianae*), and frogeye leaf spot (*Botryosphaeria obtusa*) were observed. With warm spring temperatures, fire blight (*Erwinia amylovora*) was observed frequently, and in some orchards, was severe.

Oriental fruit moth remains a serious problem in some central Kentucky orchards, particularly where Imidan and Guthion are relied upon for codling moth control. Wildlife damage from deer, birds and wild turkeys was excessive.

Pears - The European pear and Asian pear crops were completely eliminated by the freezes. Cambial damage was noted on some Asian pears.

Pawpaws - Very few pawpaws were harvested.

Persimmons - A few persimmon fruit survived and these fruit were larger than normal.

Stone Fruit - A partial peach crop was harvested by only two growers on exceptional sites. The plum crop was completely eliminated although black knot (*Apiosporina morbosa*), from the previous year's infections, thrived and was noticed in several plantings. Where there were peaches, brown rot (*Monilinia fructicola*) was present, possibly because of reduced spray schedules. Oriental fruit moth survived the lack of fruit by feeding on shoot tips.

Blueberries - Blueberries produced only a 5 to 10% crop this season. Only the very latest blooming cultivars such as 'Elliot' produced good crops. Bird problems were severe.

Spring freeze and summer drought stresses favored stem and twig canker diseases (*Botryosphaeria dothidea*, *Phomopsis vaccinii*, and *Fusicoccum putrefaciens*).

Brambles - Raspberries, where water was available produced about a 90% crop. Thorny and thornless blackberries had approximately a 40% crop. Cambial browning was evident on most blackberry canes. A number of growers had significant levels of sunburned fruit. Anthracnose (*Elsinoe veneta*), cane blight (*Leptosphaeria coniothyrium*), and spur blight (*Didymella appianata*), in some cases associated with stressful growing conditions, were problematic in some

plantings. Fire blight (*Erwinia amylovora*) and root rot (*Phytophthora sp.*) were observed on blackberry.

Grapes - The 2007 harvest was better than expected. Harvest was 8 days earlier on the average when harvest dates for all cultivars were averaged across our growing regions. This was due to the reduced crop level on the vines due to the 2007 Easter freeze and higher than normal temperatures during the month of August.

Across the state, the final harvest numbers were reduced due to the Easter freeze with hybrid growers reporting 50%, American cultivar growers reporting 70% and vinifera growers reporting 20% of a full crop, respectively. The majority of the crop came in clean with minimal insect and fungal damage except for a few vineyards that were primarily vinifera which suffered from Powdery mildew. Grape berry moth in the late season was a problem for only two vineyards in the state. This is attributed to a reduction in cover sprays due to less Japanese beetle pressure.

The quality of the harvest varied greatly across cultivars, but can be categorized easily between the reds and whites. The reds came in at higher TSS with richer color and lower TA values. White grape fruit quality was not as good as the higher than normal day and night temperatures affected the fruit composition. The TSS levels were acceptable, but the higher than normal night temperatures affected many of the polyphenolics and the volatiles in the juice rendering the must almost flat.

Phomopsis (*Phomopsis viticola*) infections in clusters were a problem as in the previous year. Black rot (*Guignardia bidwellii*) and anthracnose (*Elsinoe ampelina*) were widespread, especially in vineyards managed by inexperienced growers. Powdery mildew (*Uncinula necator*) occurred in several vineyards. Pierce's disease (*Xylella fastidiosa*) was found in a single plant in central Kentucky.

Japanese beetle feeding continues to be a problem. 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.

Deer, birds, raccoons, and wild turkeys were a serious problem. Netting of vineyards to mitigate bird damage was necessary for just about all vineyards this season. Bird losses were significant even where vineyards were netted.

Strawberries - The strawberry crop was 30 to 40% of normal. Strawberry leaf spot (*Mycosphaella fragariae*), leaf scorch, (*Diplocarpon earliana*), and Strawberry leaf blight (*Phomopsis obscurans*) were prevalent later in the season and drought stress on non-irrigated plants was severe.

2006 Percentage of Normal Full Crop for Kentucky

Fruit	Percent of Full Crop	Range (%)
<u>Tree Fruit</u>		
Apples	5	0-100
Pawpaws	2	
Peaches	2	0-100
Pears, Asian	0	
Pears, European	0	
Plums, European	0	
<u>Small Fruit</u>		
Blackberries, thorny	30	
Blackberries, thornless	40	10-70
Blueberries	10	0-20
Grapes	60	20-70
Raspberries, fall	80	
Raspberries, spring	30	
Strawberries	35	30-40
<u>Nuts</u>		
Chestnuts	60	
Heartnuts	0	
Hickory, Shagbark	2	
Hickory, Shellbark	2	
Hicans	0	

Dear Kentucky Vegetable and Fruit Grower:

The 2008 Fruit and Vegetable Conference and Trade Show will be at a new location, the Embassy Suites Hotel, Lexington, KY, Monday and Tuesday, January 7 and 8, 2008. This hotel is across the street from where the meetings have been held in the past. Highlights of this year's meeting will be sessions on Farmers' Markets, Commercial Fruit and Vegetable Production, Small Fruit Production, Organic Farming and Gardening, the Grape and Wine Short Course, Winemaking, Business Management and Marketing, and a Good Agricultural and Handling Practices Workshop.

Special out-of-state speakers include: Dr. Wayne Wilcox, Research and Extension Fruit Pathologist, Cornell University, Geneva, NY; Jeff Kindhart, Senior Research Specialist, Dixon Springs Agricultural Center, Simpson, IL; Dr. Annette Wszelaki, Extension Vegetable Specialist, Department of Plant and Soil Science, University of Tennessee, Knoxville, TN; Donna Winchell, Ohio Grape and Wine Industries, Geneva, OH; Michael Schmidt, Spec Trellising, Ivyland, PA; Dr. Dave Lockwood, Extension Fruit Specialist, University of Tennessee, Knoxville, TN; and Read Jordon, Risk Management Agency, Flowood, MS.

The KVS will have an optional Celebration of Kentucky Wines featuring Kentucky wines prior to the banquet. Dr. Jimmy Henning, U.K. Director of Cooperative Extension, will speak on the College of Agriculture Vision for the Future and we will relax to the tunes of the U.K. Jazz Cats at the banquet. This year the KVS will host a special Vintners' Dinner on the evening of January 8th.

We will have a Trading Post bulletin board to sell used equipment. If you are looking for equipment buyers, bring along a description containing your name, phone number and the equipment price.

PLEASE make your room reservations directly with the hotel. Our block of rooms will be held until Dec. 15, 2007. Be sure to let the hotel know that you will be staying for the Kentucky Fruit and Vegetable Growers Conference to obtain our special suite room rate (they are all suites) of \$99.00. This includes an evening managers reception with drinks and a full cooked-to-order breakfast daily. We encourage growers to stay at Embassy Suites Hotel as the organizations have guaranteed that we will use at least 125 sleeping rooms or we will make up the difference.

The \$20 meeting registration fee includes a year's membership in the KVGA or KSHS and entrance into the Grape & Wine Short Course. Membership in the KVGA also allows growers to use pesticides that have received 24c registrations for Kentucky. Please see the registration form to become a member of the Kentucky Vineyard Society and to sign up for the meal functions and the Celebration of Kentucky Wines.

The enclosed registration form enables you to register in advance so your tickets and name tags will be ready for you when you arrive at the meeting. NOTE: WE STRONGLY URGE YOU TO PRE-REGISTER. BANQUET AND LUNCHEON TICKETS CAN ONLY BE PURCHASED BY ADVANCE REGISTRATION. NAME BADGES WILL BE REQUIRED TO ENTER MEETING ROOMS. **PRE-REGISTRATION FORMS NEED TO BE IN OUR HANDS BY WEDNESDAY DECEMBER 19, 2007.** If you would like to serve on the KVGA or KSHS boards of directors or would like to nominate another member, please designate this on your registration sheet.

If circumstances are such that you cannot attend the meeting, please complete and return the form to Ms. Mary Ann Kelley, Research & Education Center, P.O. Box 469, Princeton, KY 42445 to continue your association membership.

Sincerely,

Robert Stone, President
KY Vegetable Growers Association

Maurice Fegenbush, President
KY State Horticultural Society

2008 Kentucky Fruit and Vegetable Conference and Trade Show

JANUARY 7-8, 2008

Embassy Suites Hotel, 1801 Newtown Pike, Lexington, Kentucky 40511
(859) 455-5000 --- FAX (859) 455-5122 --- Reservations: 800-EMBASSY

Meeting Outline

Sunday, January 6

- 6:00-8:00 p.m. Preconference Reception and Kentucky Farmers'
Market Association Annual Meeting (Coldstream 5)
7:00-9:00 p.m. Exhibitor Set-up
7:30-9:30 p.m. Preconference Fruit Round Table Discussion (Bourbon Rm)

Monday, January 7

- 8:00 a.m. Exhibits Open
8:30 a.m. Registration
8:50 Concurrent Sessions
KSHS-KVGA Joint Session (Coldstream 3)
8:50 Welcome
9:00 Horticulture Council Update
9:15 KY Dept. of Ag. Produce Marketing Update
9:30 Fungicide Resistance
10:00 Agrotourism Linkages to the KY Fruit & Vegetable Industry
10:15 The Kentucky Farm to School Produce Marketing Program
10:30 Break
11:00 Population Dynamics of Human Pathogens in Association with Plant Products
11:30 The Non-insured Disaster Assistance Program (NAP) and Crop Disaster
Program (CDP)
11:45 Risk Management Agency Crop Insurance

Beginning Grape Growers Workshop (Bourbon)
8:55 Welcome Address
9:00 Growing Regions/Site Selection
9:30 Trials and Tribulations of a New Grower with Chambourcin and Norton
10:00 Marketing Essentials for New Growers
10:30 Break
11:00 Dos and Don'ts for New Growers
Noon Exhibitors & Growers Luncheon (Coldstream 1 & 2)
12:00 noon KVGA AND KSHS BOARD MEETINGS
Kentucky State Horticultural Society (Paris Room)
Kentucky Vegetable Growers Association (Georgetown Room)
1:30 Concurrent Sessions
Winemaking (Coldstream 1 & 2)
1:30 Marketing: Romancing the Retailer
2:00 Sulfur Dioxide Management
2:30 Cider/Coffee Break and Visit Exhibits
3:10 Marketing: Convincing the Customer
3:40 Fixing Defective Wines

Vegetable Production (Coldstream 3)
1:30 Spray Programs for Tomatoes and Cucurbits
2:00 Vegetable Cultivar Trial Results
2:30 Cider/Coffee Break and Visit Exhibits
3:10 Romaine Lettuce Production - 2007 Experiences
4:10 Tomato and Sweet Corn Varieties that Please the Grower and Consumer

1:30 Concurrent Sessions (Continued)

Farmers' Markets

(Coldstream 4)

- 1:30 Markets Around the World
- 2:00 Developing Your Farm Web Site
- 2:30 Cider/Coffee Break and Visit Exhibits
- 3:10 Exceptional Varieties for Farmers' Markets Sales (panel discussion)
- 3:40 Farm Inspections
- 4:10 Equipment for Small and Older Farmers

Commercial Tree Fruit Production

(Coldstream 5)

- 1:30 Fruit Site Selection Using GPS
- 2:00 Improving Soil Drainage on Poorly Drained Fruit Sites
- 2:30 Cider/Coffee Break and Visit Exhibits
- 3:10 Cold Injury and Recovery on All Fruit Crops
- 3:40 Diseases of Berry Crops
- 4:10 Drought Stress and What to Expect on All Fruit Crops Next Year

Produce Buyer Meetings (See schedule at meeting)

(Bourbon)

- 1:30 Wholesale representatives from: Cabbage, Inc., Coastline, Crossett Company, Kaitlyns Honey, Rebecca Grace, Robys, Stanley Brothers, Wal-Mart/Custom Pac, Whole Foods Market **See schedule at meeting for buyer time slots.

5:15 p.m. Exhibits Close

5:30 p.m. **Celebration of Kentucky Wines**

(Coldstream 1 & 2)

6:30 p.m. **Banquet**

(Coldstream 3)

Tuesday, January 8

8:00 a.m. Exhibits Open and Registration

8:30 Concurrent Sessions

Grape & Wine Short Course

(Coldstream 1 & 2)

- 8:55 Welcome Address
- 9:00 Cultivar Trial Update
- 9:20 Cropping Vidal Blanc in Kentucky
- 9:35 Effect of Japanese Beetle Feeding on Cold Hardiness of Wine Grapes
- 10:00 Cider/Coffee Break and Visit Exhibits
- 10:40 Control of Powdery Mildew in Vineyards
- 11:10 Effect of Cultural Treatments on Vidal Blanc Wines
- 11:40 LUNCH ON YOUR OWN

Vegetable Production

(Coldstream 3)

- 8:30 Green and Bulb Onion Production for Farmers Markets
- 9:00 Herbicide Update + KVGGA Annual Business Meeting
- 9:30 Grower Vegetable Demonstration Plot Results
- 10:00 Cider/Coffee Break and Visit Exhibits- Pre-Function and Lower Atrium Areas
- 10:40 Plastic Mulch Recycling
- 11:10 Early Season High Tunnel Tomato Production
- 11:40 LUNCH ON YOUR OWN

Organic Farming and Gardening

(Coldstream 4)

- 8:30 Solarization for Organic Control of White Mold in High Tunnels
- 9:00 Organic Greens Variety Trials
- 9:30 Organic Certification Process
- 10:00 Cider/Coffee Break and Visit Exhibits - Pre-Function and Lower Atrium Areas
- 10:40 Berries at Bryan Station CSA
- 11:10 What Would You Do Without Herbicides? Weed Control in Organic Systems
- 11:40 LUNCH ON YOUR OWN

8:30 Concurrent Sessions (Continued)

Tree Fruit

(Coldstream 5)

- 8:30 Phytophthora Disease in Tree Fruits
- 9:00 Interesting Peach Tree Characteristics
- 9:30 Tree Fruit Spray Guide Update
- 10:00 Cider/Coffee Break and Visit Exhibits - Pre-Function and Lower Atrium Areas
- 10:40 Cicada Control for 2008
- 11:10 KSHS Annual Business Meeting
- 11:40 LUNCH ON YOUR OWN

Blueberry Production

(Bourbon)

- 8:30 Blueberry Disease Management
- 9:00 Blueberry Production (Roundtable discussion)
- 9:30 Trickle Irrigation Design for Blueberries
- 10:00 Cider/Coffee Break and Visit Exhibits - Pre-Function and Lower Atrium Areas
- 10:40 Weed Control
- 11:10 Varietal Blueberry Wines
- 11:40 LUNCH ON YOUR OWN

1:30 Concurrent Sessions

Grape & Wine Short Course (Coldstream 1 & 2)

- 1:30 Marketing Essentials for Commercial Growers
- 2:30 Cider/Coffee Break - Pre-Function and Lower Atrium Areas
- 3:10 Marketing Opportunities/Services for Kentucky Growers
- 3:40 State of the Industry

Good Agricultural & Handling Practices Workshop (Coldstream 3)

- 1:30 Produce Safety Overview
- 2:00 How Contamination Takes Place
- 2:30 Cider/Coffee Break - Pre-Function and Lower Atrium Areas
- 3:10 Worker Hygiene and Health
- 3:40 Water Contamination and Flooding
- 4:10 Containers, Transport, Cooling, Handling, Washing and Record Keeping

Business Management and Marketing (Coldstream 4)

- 1:30 Exploring Demand for Value Added Products
- 2:00 Promoting Fruit and Vegetable Phytochemical Health Benefits
- 2:30 Cider/Coffee Break - Pre-Function and Lower Atrium Areas
- 3:10 Pricing and Calculating What a Product is Worth
- 3:40 UK Market Report and Market Maker
- 4:10 Pesticide Record Keeping

Small Fruit Production

(Coldstream 5)

- 1:30 Plasticulture Strawberry Production A to Z
- 2:30 Cider/Coffee Break - Pre-Function and Lower Atrium Areas
- 3:10 Netting for Bird Control in Berry Crops
- 3:40 Blackberry Production and Profit Experiences
- 4:10 Primocane Fruiting Blackberry Trial Results

7:00 p.m.

Kentucky Vintners' Dinner

(Coldstream 1, 2, & 3)

KENTUCKY FRUIT AND VEGETABLE MEETING January 7-8, 2008
Embassy Suites Hotel, Lexington, KY

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

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

ADDRESS _____

CITY, STATE _____ ZIP _____

PHONE: () _____ OCCUPATION/FIRM _____

FAX: () _____ E-Mail _____

⇒⇒⇒ **PLEASE LIST NAME(S) OF ADDITIONAL REGISTRANTS:** _____

<input type="checkbox"/> I would like to be considered for nomination or recommend _____ for the <input type="checkbox"/> KSHS or <input type="checkbox"/> KVGA Board of Directors.
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Registration is complimentary for County Extension Agents, University Students, Children under 15 years of age accompanying an adult.

♣ Registration allows entrance into any other conference meeting session. \$20 PER PERSON

One year membership in **Kentucky State Horticultural Society** and meeting registration. _____ Number attending x \$20 each = TOTAL \$ _____

One year membership in **Kentucky Vegetable Growers Association** and meeting registration. _____ Number attending x \$20 each = TOTAL \$ _____

Registration for the **Grape & Wine Short Course**, Jan. 7, \$20/person _____ Number attending x \$20 each = TOTAL \$ _____

KVS Membership Fee, plus quarterly e-mail newsletter, \$25 each family (\$35 paper newsletter) = TOTAL \$ _____

Register for the **Celebration of Kentucky Wines**, (Jan. 7, 5:30-6:30 PM) _____ Number attending x \$10 each = TOTAL \$ _____

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

EXHIBITOR/GROWER LUNCHEON -- January 7, 2008 / 12:00 Noon EST

*MENU: All American Deli Buffet: roast beef, turkey, ham, cheeses, cole slaw, tuna & baked potato salad, chefs dessert selection***

_____ Number attending x \$23 each = TOTAL \$ _____

BANQUET - January 7, 2008 -- 6:30 p.m. EST

*MENU: American Buffet: carved roast beef, grilled chicken, salad selections, green beans, mashed potatoes, dessert selection***

****Meal prices include meal, tax and tips**

_____ Number attending x \$35 each = TOTAL \$ _____

KENTUCKY VINTNER'S DINNER - January 8, 2008 -- 7:00 p.m. EST

_____ Number attending x \$75 each or \$65 for KVS members = TOTAL \$ _____

★ ★ Please make CHECKS payable to: KENTUCKY HORTICULTURE MEETING

CHECK # _____ CHECK Amt. \$ _____ CASH Amt. \$ _____ TOTAL \$ _____

Mail advance registration to: Mary Ann Kelley, Research & Education Center, PO Box 469, Princeton, KY 42445-0469

_____ Dr. John Strang, Coordinator

ADVANCE REGISTRATION MUST BE RECEIVED BY WEDNESDAY, DECEMBER 19, 2007

Receiving Fruit Facts Electronically on the Internet

Fruit Facts is available on the web in the pdf format. To get notification of the monthly Fruit Facts posting automatically and approximately two weeks earlier than it would normally be received via mail, you can subscribe to the UK College of Agriculture's Majordomo list processor.

New subscription requests and requests to unsubscribe should be addressed as follows.

To subscribe type "majordomo194@ca.uky.edu" in the To: line of your e-mail message.

Please enter a subject in the Subject: line -- the system needs for the Subject line not to be empty (blank).

In the message body, enter the following two lines (nothing more!):

subscribe fruitfacts

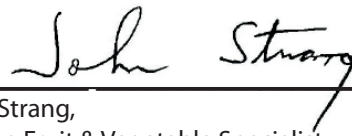
end

Or, to unsubscribe, the lines:

unsubscribe fruitfacts

end

You should receive confirmation by return e-mail. If you have a problem, or if you wish to communicate with a person about "fruitfacts", the owner's address (the To: line of the message) is: owner-fruitfacts@ca.uky.edu



John G. Strang,
Extension Fruit & Vegetable Specialist