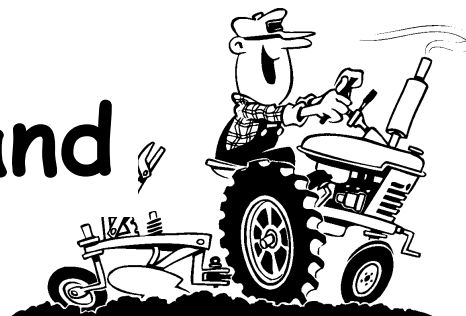


Cultivating Cumberland

August-2010 VOL. 15, ISSUE 8



Inside this issue:

Ag Dept. and Extension Service Changes	1-2
Vegetable Alert—Late Blight Confirmed on Potato	3
Fall Nursery Weed Control Meeting 8/10/2010	4
County Website Now Live & New Telephone System	5
Pesticide Recycling New Location	6
Pumpkin Producers Twilight Meeting 8/4/2010	7
Worker Sanitation and Hygiene	8
Packinghouse Pest Control	9
Livestock and Wildlife Issues in Food Safety	10
Organic Weed Control Hands-On Training	11
USDA Asparagus Producers Assistance	12
Calendar of Important Events	13-14
Regularly Scheduled Meetings	15

Attachments:

Agricultural Department Changes for Commercial Agriculture and Homeowners

We are losing Tammy Commander, one of our two agriculture secretaries, because of the county budget cuts resulting in layoffs. Her last day is July 30. We wish her well and will miss her and her talents greatly. Thank you Tammy for all your hard work.

Tammy is the individual that puts together this newsletter, handles all food safety communications including setting up sessions, designed our website which goes on line this month, enters research data, helps write reports, works with the county Master Gardener program, etc. This will be a major blow to our program. It takes at least 2 years for a good secretary to learn all the intricacies to our program. Tammy has been here three years and was being trained on all aspects of our programs so she would be in a position to take over when Helen Elwell retires. Tammy stepped right in when she started and helped streamline and update our procedures.

The adage that “we should do more with less” does not hold water in this case. Both our secretaries work to full capacity which means, as a department, we now must decide what activities and services will be **eliminated**. According to local newspapers, the Freeholders and County Administration are considering additional county layoffs in 2011. Within our Extension Department, the pool from which layoffs can be made is very limited and we have no idea how we fit into any further layoffs.

Our office has been known to go out of our way for clientele (growers and homeowners) whether they were from Cumberland or other counties. Please do not expect the same level of service in the future. We just cannot do it! The newsletter will continue, but it may not be at the same frequency or have all the information we now provide.

Anyone with water certifications who needs a renewal, adds new wells or is applying for certifications must follow the Department of Environmental Protection Bureau of Water Allocation rules exactly. Plan ahead: there will not be time to do paperwork at the last minute or after the fact.

We will no longer be able to provide truck certificates, pesticide manuals and homeowner related resources for Atlantic, Gloucester and Salem County residents. If you are not a Cumberland resident, please utilize your county Extension Service office. We know this may be inconvenient for time and travel distance, but we will not have the staff to handle out-of-county clients. A listing appears at the end of this article providing address, telephone, fax and ag related services provided by those offices.*

Due to the lack of secretarial support, there will not be a Master Gardener training class in 2011. If things get better, the training program may resume in the future. Those already trained will continue to work on projects planned and will work the Master Gardener Helpline.

Along with Tammy's layoff from the ag department, the 4-H department is also losing an employee. To date, the Family and Community Health Sciences (FCHS) agent position, vacated due to retirement, has not been refilled. The result is we have lost 20% of our staff in 2010. In addition to personnel cuts, our operating budget was also cut over 20% from the 2009 budget.

Please be aware that these changes in personnel were not our doing or decision. Between Civil Service regulations, Union votes and County Administration decisions, we have come to this point. We presented other options, but they were not accepted.

To help balance the county budget, the entire office has mandatory furlough days in 2010: **August 13, September 3, October 1, November 1, November 26 and December 27**. On those days, no one will be in the office to answer telephone calls or to handle routine office consultations.

* Rutgers Cooperative Extension of Atlantic County
6260 Old Harding Highway
Mays Landing, NJ 08330-1533
Phone: 609-625-0056 Fax: 609-625-3646
Commercial Agriculture and Master Gardener/Homeowner program

* Rutgers Cooperative Extension of Gloucester County
County Government Services Building
1200 N. Delsea Drive
Clayton, NJ 08312-1095
Phone: 856-307-6450 Fax: 856-307-6476
Commercial Agriculture and Master Gardener/Homeowner program

* Rutgers Cooperative Extension of Salem County
Suite #1
51 Cheney Road
Woodstown, NJ 08098-9982
Phone: 856-769-0090 Fax: 856-769-1439
Commercial Agriculture and Agriculture Program Assistant

Rutgers Cooperative Extension at the New Jersey

Agricultural Experiment Station

Plant & Pest Advisory

Vegetable Alert!

Date: 7/22/10

Alert Author: Andy Wyenandt, Vegetable Plant Pathologist

Pest: Late blight confirmed on potato.

Found: Late blight has been found on potato in a field north of Bridgeton, NJ in Salem County

Crop(s) at risk: all tomato and potato crops in New Jersey.

Potential impact: not known

What growers should do: Scout on a regular basis and consider adding a Late blight specific fungicide to weekly fungicide program.

Although isolated rainfall over the past week has made the conditions favorable in some areas for late blight development, temperatures above 90 °F have made it extremely hot and unfavorable for its development. However, all tomato and potato growers should remain diligent and scout fields on a regular basis. If Late blight is suspected, growers should contact their county agricultural agent. Under extremely hot conditions, typical LB lesions on leaves may not have their characteristic 'greasy', water-soaked appearance and lack sporangia (spore) formation on the undersides of infected leaves. Scout for dried-down, brownish-tan circular lesions on tomato and potato leaves. On tomato, green fruit infected with Late blight will have dark-brown, irregular, and slightly sunken lesions that are firm - not soft! For more information on the control of Late blight on tomato and potato please see the 2010 Vegetable Recommendations Guide.

2010 Fall Nursery Weed Control Meeting

Tuesday, August 10th is the date of our 2010 fall Weed Control Twilight meeting. Our Nursery Weed Control Specialist, Dr. Steve Hart will be speaking. Steve has installed a number of nursery weed control plots that are being evaluated. During this meeting, he will be reviewing a general program but focusing on applications for fall and winter weed control.

Our meeting host will be. Ted Kiefer

Location: Rivendell Nursery
Stathem's Neck Road
Greenwich, NJ

Fall Nursery Weed Control Twilight Meeting

Date: Tuesday, August 10, 2010

Speakers:	Dr. Steve Hart	5:00 to 5:30	Weeds: How to identify them and when to expect them
	Dr. Steve Hart	5:30 to 6:00	Get ready for next year: fall weed control.
	Jim Johnson	6:00 to 6:30	How to avoid pest resistance to pesticides.

Time: 5:00 - 7:00 PM

Pesticide Recertification Credits: *Anticipated:* 1-Core; 2-PP2; 2-3A

Contact: Jim Johnson, 856-451-2800 Option #1

Finally -- Our Rutgers County Website is Up and Running

One of the last items Tammy handled was getting our Rutgers county website live. The direct website address is:

<http://cumberland.njaes.rutgers.edu/>

On the left side you can choose 4-H Youth Development, Agriculture & Resource Management, Family & Community Health Sciences and Lawn and Garden. Once you make a department choice, you will have an option to view the Rutgers NJAES Calendar.

Under the Agriculture & Resource Management tab there are links to Food Safety, the Vegetable Crops Online Resource Center, Water Quality & Nutrient Management, Nursery Pest Management, IR-4 Program and Ag events. The Lawn & Garden tab will take you to Home Horticulture with a link to the Rutgers soil testing lab and Rutgers Master Gardeners with a link to the Master Gardener program.

When you click on the Ag events, Home Hort events or CCMG item you will go to the Rutgers Calendar. This is where Rutgers agents, specialists and Master Gardener coordinators list educational meetings, training sessions or workshops available to the public. At the top of the calendar you can choose to see only those events sponsored by Cumberland or you can choose statewide and "all" to see every event that has been submitted for the calendar.

Our mandatory furlough days are also listed on the calendar.

New Telephone System

There seems to be some confusion with our new "automated" telephone system. Many individuals just know the name of the person to whom they wish to speak and not necessarily the name of the department. To help ease through this transition time, here is the listing of department options and the names associated with the department.

Commercial Agriculture: Option #1. Wes, Jim, Joe Mahar or Helen (secretary)

Family & Community Health Sciences and SNAP Ed program: Option #2.

Mary Ann (secretary), Carol, Jane, Susan, Barbara, Helen

4-H Youth Development—Option #3

Pat, Darlene (secretaries), Jeannette Rea-Keywood (agent), Cyndy, Cheryl, Donna

Home Horticulture and Master Gardeners—Option #4

Viola

NEW LOCATION AT CUMBERLAND COUNTY SOLID WASTE COMPLEX

Karen Kritz, Agricultural Economic Development, New Jersey Department of Agriculture

We have a new collection site within the Complex. When you enter the Complex gate, stop at the guard house and you will be given directions. You will go straight and pass the scale house. After you pass the scale house, look for my yellow Pesticide Container Recycling directional sign straight ahead and to the right. Go up the ramp and I will be on the right. When you unload your vehicle, DO NOT stand on the wall.

This program is offered to agricultural, professional and commercial pesticide applicators who hold a NJDEP pesticide license. State, county and municipal government agencies may also participate. A representative from the New Jersey Department of Agriculture will be on-site to inspect the containers and issue one core credit to pesticide license holders who follow all of the required processing steps. To receive credit, participants must bring their pesticide license to the collection site and must follow all of the processing steps. Core credits will not be issued to participants who fail to follow all of the pesticide container processing steps.

LOCATION: Cumberland County Solid Waste Complex (Open trucks or trailers must be tarped before entering complex)
169 Jesse Bridge Road (located off Route 55, Exit 29), Deerfield, New Jersey

TIME: 9:00 a.m. to Noon

DATES: Friday, July 16

Plastic Pesticide Container Processing Steps & Size Limits:

1. All pesticide containers must be either triple rinsed or pressure rinsed, drained and dry inside;
2. All pesticide containers must be free of residue (other than stains);
3. The booklet must be removed (you DO NOT have to remove the paper labels glued to the container or the plastic sleeves);
4. Foil seal must be removed;
5. Only non-refillable pesticide containers will be accepted – you must drill a ¼-inch hole in the bottom of the container or with a utility knife make a 6-inch slit in the bottom of the container so the container will not hold liquids;
6. Only pesticide containers embossed with HDPE or the recycling #2 will be accepted;
7. Pesticide containers up to 55-gallons in capacity will be accepted. 5-gallon pales must be cut in half; 30-gallon containers into at least 4 pieces; and 55-gallon containers into at least 8 pieces. This can be accomplished using a sawzall, chainsaw, circular saw, or reciprocating saw. It is not necessary to cut up containers less than 5-gallons; and
8. Pesticide containers must have originally held an EPA registered pesticide.

Items That Will Not Be Accepted and Will be Returned to the Recipient:

1. Pesticide containers with dried formulation on the container, pour spout or the spout threads;
2. Pesticide containers with any liquid residue;
3. Pesticide containers where the insides are caked with dried residue;
4. Mini-bulk, saddle tanks and nurse tanks, which can be made of fiberglass;
5. Pesticide containers with lids; or
6. Containers that held any type of petroleum oil product or antifreeze.

Non-Waxy Cardboard Collection

Clean Non-waxy cardboard is accepted year-round at the Cumberland County Solid Waste Complex's Convenience Center.

Other Rigid Plastic Recycling

If you generate other clean non-petroleum containing HDPE plastic (crates, buckets, pales, etc.), the Cumberland County collection site will accept the material. Contact Karen Kritz, Recycling Manager, NJDA, 609-984-2506, or Dennis DeMatte, Cumberland County Recycling Coordinator, at 856-825-3700 to see if the plastic can be recycled.

FUTURE collection dates in Deerfield : Friday, Aug. 20; Friday, Sept. 17; Friday, Oct. 15; and Friday, Nov. 19

PUMPKIN PRODUCERS TWILIGHT MEETING

CO-SPONSORED BY

RUTGERS COOPERATIVE EXTENSION OF BURLINGTON COUNTY
AND

SOUTH JERSEY RESOURCE CONSERVATION
DEVELOPMENT COUNCIL

COME JOIN US FOR DINNER AND A PROGRAM!!

WHEN: 6:00 P.M., WEDNESDAY, AUGUST 4, 2010

WHERE: RUSSO'S ORCHARD LANE FARM
310 EXTONVILLE ROAD, CHESTERFIELD

Get the latest information and see demonstrations on:

- No-till Planting;
- No-till specialty equipment;
- Pumpkin diseases and fungicides;
- Pumpkin weed control;
- Pumpkin insect identification;
- Determining your soil health, and how to improve it;
- Pesticide safety;
- Pesticide credits; and, *BEST OF ALL* -
- Good food, lively discussions, and good conversation with fellow farmers!

RAYMOND J. SAMULIS, Burlington County Agricultural Agent

Worker Sanitation and Hygiene

Wesley Kline, PhD

Agricultural Agent, Rutgers Cooperative Extension

Growers must ensure that employees in the field or packinghouse take the necessary precautions to avoid microbial contamination of the produce. Growers should make sure that all state and Federal Occupational Safety and Health Administration (OSHA) and Federal Worker Protection Standards (WPS) requirements are reviewed with supervisors to assure that the proper number of toilet facilities and potable water are available in the field. A toilet must be within $\frac{1}{4}$ mile or 5 minute walking time. Even if field sanitation units are not required, a toilet facility must be available for all workers at a reasonable distance!

Worker sanitation and hygiene is one of the main potential sources of produce contamination. This must be stressed to workers on a regular basis through training and observation. This can be accomplished through formal presentations, videos, one-on-one instruction or demonstrations. Periodic refresher or additional sessions may be needed as new employees are hired. The training should include, at minimum, method of handwashing, method of scrubbing fingernails and proper use of toilet facilities.

The use of gloves or hand sanitizers **does not** take the place of handwashing! If gloves are used, hands should be washed prior to wearing gloves. Signs should be posted in the appropriate language for employees instructing them to wash their hands before starting work, after use of the toilet, after breaks or anytime they leave their work station and return. The hand washing stations must be placed outside the toilets so workers can be observed using them. This is true even if in a packing facility. All handwashing facilities must include potable water for handwashing, soap and single-use paper towels. The water used for handwashing stations is not for drinking. It is advisable to place signs on the water tank indicating it is just for handwashing. The water used for handwashing must be collected in a receptacle and disposed in a sanitary location.

Portable toilets must be supplied and maintained on a regular maintenance schedule. Documentation is required for this activity. Plan ahead in case of a spill. Know how you will handle an immediate spill and have the service company number on an emergency telephone list.

The field toilets should not be located in the field that is being harvested or near product already harvested or packed. Workers must be encouraged to use field toilets and to use them properly. Used toilet paper tissue cannot be placed in a box or other receptacle in the facility. It must be put in the holding tank of the toilet. Used toilet tissue that is disposed of on the floor or in a box will cause an unsanitary condition. Signs should be placed outside and inside the toilet facility to encourage proper use.

Potable water is critical for workers in the field especially during periods of high temperature. It is important for employees to drink small quantities of water throughout the day and start work well hydrated. They should be encouraged to drink at least one quart of water an hour during hot periods or when sweating more than normal. The drinking water source should be tested once a year to ensure potability.

Smoking or eating in production areas (field or packing areas) must be discouraged since they are possible contamination sources. In the field, eating and smoking should be confined to roadways or edges of fields. In the packinghouse, it should be in designated areas away from the receiving/loading or packing lines i.e. an area marked off with tape or partitions. Outside picnic tables placed under a cover will work in many cases.

Packinghouse Pest Control

Wesley Kline, PhD

Agricultural Agent, Rutgers Cooperative Extension

A food safety plan must address how pests will be controlled and excluded from the packing and storage areas. Pests include rats, mice, chipmunks, birds, etc. can be sources of contamination in produce. Exclusion is a priority for any plan. The first thing to do is an assessment of the facilities. Are all the cracks sealed? Has there been a new water line or electrical service put in the building? These are areas which may be overlooked during installation. Do the doors fit tightly? Doors do not need to be closed when the packinghouse is in operation, but at all other times. If the packinghouse is not enclosed, all the suggestions below still pertain except sealing the facility.

The area around the facility should be litter free and maintain the foliage to less than three inches. Grass and foliage adjacent to the building (two feet) should be removed and replace it with stone. At least weekly trash removal is critical to discourage pests. Cover containers when not in use.

Mice, rats, chipmunks, etc. – Mice and rats can enter through openings $\frac{1}{4}$ inch or larger. Check all the doors, pipes, windows, etc. for any opening that may be larger than $\frac{1}{4}$ inch. Seal all those openings with a material that will not be chewed. Once the facility is sealed, determine where traps will be set. No poison is allowed inside the building. There are several trap types that contain glue boards or have a mechanism to hold the rodents until removed. Use rat traps or a mixture of rat and mice traps. Sonic (high pitched sounds) traps are being advertised to chase rodents from buildings. These are not acceptable for food safety. There is no way to determine if rodents were present with these traps.

All traps must be numbered; have a corresponding number on the wall and a map drawn for ease of location. Exterior traps should be checked every two weeks and interior traps every week. Record information such as number of rodents caught, whether activity or not, missing or damaged traps, etc.

Trap placement – Place all traps against walls with the entry hole toward the wall. Rodents will run along wall and into the trap. Unless frightened, rodents do not run across rooms.

Outdoors traps should be placed at 50 ft intervals around the buildings and anchored to a wall, cement wafer or in a box. A rodenticide is permitted exterior to a packinghouse or storage if labeled for that use.

Interior traps are placed approximately 25 ft apart, on both sides of doors. If there is a series of overhead doors place a trap between every 3 to 5 doors. If using glue boards replace them about every two weeks.

Birds – Nesting birds are one of the most difficult issues in open packinghouses. Barn swallows are among the worst since once they imprint on a location they return each year. Cover the ceiling with wood, metal or nylon netting to discourage the birds then remove any nests when noticed. This will be an ongoing activity at least until after mating season. Some growers use owls, scare balloons, flash tape, bird spikes, electronic sound equipment, etc. It probably will take more than one method to control the birds. Evidences of birds are just as important as the actual animal so keep checking.

Livestock and Wildlife Issues in Food Safety

Wesley Kline, PhD

Agricultural Agent, Rutgers Cooperative Extension of Cumberland County

Millville, NJ 08332

Animals, whether wild or domestic, and how to deal with them with regard to food safety is a discussion point every time there is a meeting. Realistically we are not going to eliminate all wildlife or livestock from produce farms. The importance of animals in carrying *E. coli* and other pathogens is a very active research area. Assessing the impact of domestic animals and wildlife on production areas is an important part of a grower's food safety program.

Exclude domestic animals from fruit and vegetable fields, vineyards and orchards during the production season. This includes dogs, cats, goats, sheep, cows, horses fowl, etc. Surrounding fields need to be evaluated as to ensure animal waste does not enter production fields from adjacent lots or storage areas. This is especially true when production fields are lower than the livestock areas. Some food borne illness outbreaks in California have been traced to runoff from surrounding fields. Measures that can be used to reduce contamination include ditches, grass waterways, diversion berms and vegetative buffer areas.

Wildlife exclusion is difficult if not impossible in some locations. Fences, hunting, chasing, LP gas cannons, electronic bird repellents, pyrotechnics, etc. are some of the options used to deter animals. Crop production areas should be monitored for the presence or signs of animals in the fields. This does not need to be done every day, but on a regular schedule. It is most important close to harvest. If an area of a production field show signs (fecal material) of heavy wildlife concentration, the grower should consider flagging the affected area and leave it unharvested.

At the Produce Research Symposium sponsored by the Center for Produce Safety, Bruce Hoar, UC Davis reported on a study to determine whether sheep were likely carriers of *E. coli*. The study examined 1,200 sheep that were used to control excess vegetation in the California Imperial Valley. None tested positive for *E. coli*. Research reports funded by the Center for Produce Safety are available at www.cps.ucdavis.edu.

Researchers headed by Michele Jay-Russell, UC Davis, reported at the American Society for Microbiology meeting on a large field study to identify potential sources of *E. coli* O157:H7 in the California Central Valley (e.g. Monterey, San Benito and San Luis Obispo Counties). Samples were collected from cowbirds, crows, other birds, coyotes, mice, deer, opossums, raccoons, skunks, ground squirrels and feral pigs. Positive samples were isolated from two cowbirds, five crows, two coyotes, one deer mouse and 10 feral pigs. All others were negative. The O157:H7 positive samples are being compared with O157:H7 samples previously found in cattle, soil and water samples to determine if all are the same. Additional research is underway to evaluate other potential wildlife sources including amphibians and reptiles.

Western dry climates may result in different outcomes than the Eastern humid climates. Similar research should be performed in the East to validate these results. Until this research is validated, growers should consider all wildlife and domestic animals as possible source of pathogens that may contaminate produce.

Organic Weed Control
Hands-On Training Program for Agricultural
Educators and Farmers
September 16, 2010
9:00 a.m. to 3:30 p.m.

Rutgers University Snyder Research Farm
140 Locust Grove Road, Pittstown, New Jersey

Project Funded by Northeast SARE: Organic Vegetable Production Weed Control Strategies: Combining Precision Cultivation, Weed Biology and OMRI Herbicides

A one-day hands-on training program for agricultural educators and farmers interested in organic weed control practices and vegetable production should attend.

Subject areas to be covered:

- State seedbed programs to reduce competition
- Continuous tillage influence on soil weed seed populations
- Multiyear cover cropping and impact on weed competition
- Basic weed biology [weed seed dormancy/emergence and perennial weed population dynamics] to assist farmers in weed control practices
- Precision cultivation including tractor mounted and manual implements [participants will have hands-on opportunity to operate equipment]
- Principles of flaming for weed control
- ORMI approved herbicide demonstrations including backpack sprayer operation for precision application
- Mulching techniques for effective weed suppression in vegetable crops

To Register: call 908-730-9419, x0 or email: Petropoulos@aesop.rutgers.edu

Limited enrollment to 40 participants

USDA Grants Assistance to U.S. Asparagus Producers Under Trade Adjustment Assistance (TAA) for Farmers Program

WASHINGTON, June 25, 2010—The U.S. Department of Agriculture's (USDA) Foreign Agricultural Service (FAS) today announced that it has certified a petition for asparagus under the Trade Adjustment Assistance (TAA) for Farmers Program. Beginning today, U.S. asparagus producers, nationwide, will have 90 days (until September 23, 2010) to apply for training and benefits. The TAA for Farmers Program provides technical training and cash benefits to eligible U.S. producers and fishermen of raw agricultural commodities whose crops or catch have been adversely affected by imports of like or directly competitive commodities.

After reviewing a petition submitted in April 2010 by the National Asparagus Council, FAS determined that increased imports of asparagus during January-December 2009 contributed importantly to a greater than 15 percent decline in the quantity of production in 2009, compared to the average of the three preceding marketing years. This conforms to the eligibility requirements stipulated in Subtitle C of Title I of the Trade Act of 2002 (Pub. L. 107-210).

Individual asparagus producers, nationwide, interested in applying for technical training and cash benefits must complete and submit a written application to their local Farm Service Agency Service Center within 90 calendar days from today. Applications (form FSA 229-1) are available on the FAS Web site at: <http://www.fas.usda.gov/itp/taa/taatforms.asp>. All TAA for Farmers *Federal Register* notices can be found on the FAS Web site at: <http://www.fas.usda.gov/info/fr/notices.asp>.

Program benefits include cash payments and free technical training designed to help producers develop and implement business adjustment plans. Producers that develop an approved initial business plan will receive up to \$4,000 as payment toward implementing the plan or developing a long-term business adjustment plan. Producers who subsequently develop approved long-term business adjustment plans are entitled to receive an additional cash payment of up to \$8,000 to be applied toward implementing the plan. A producer may not receive more than \$12,000 or benefit from any other TAA program during the 36-month period following certification of a group petition. Travel and subsistence expenses related to attending training sessions may also be reimbursable.

General information about the TAA for Farmers Program can be found on the FAS Web site at www.fas.usda.gov/itp/taa or by contacting the TAA for Farmers Program staff in the Office of Trade Programs at telephone (202) 720-0638 or (202) 690-0633, or by e-mail at tradeadjustment@fas.usda.gov.

Contact the Atlantic-Cape May-Cumberland FSA office at 856-205-1225 or Robin Brumfield, Rutgers University at 732-932-9172 x253 for more details about the New Jersey component of this program.

Calendar of Important Events

📅 Indicates the newly added event since last calendar

August 2010

📅 August 3-6

Salem County Fair, Salem County Fairgrounds, Route 40, Woodstown, NJ. For more information visit: <http://salemcountyfair.com>

📅 August 4

Pumpkin Producers Twilight Meeting, Russo's Orchard Lane Farm, 320 Extonville Road, Chesterfield, NJ; 6:00 p.m. For information contact Ray Samulis 609-265-5050

August 10

2010 Fall Nursery Weed Control Meeting, 5:00-7:00 pm, Rivendell Nursery, Stathem's Neck Road, Greenwich, NJ. Pesticide credits: 1-Core; 2-PP2, 2-3A, 2-1A and 2-Cat. 10. For more information call Jim Johnson, Nursery Agent CC 856-451-2800.

📅 August 10-12

Empire Farm Days, Rodman Lott Farm, Seneca Falls. For more information call 877-697-7837, email: mwickham@empirefarmdays.com or visit: www.growingproduce.com

August 15-19

94th Potato Association of America Annual Meeting, Corvallis, Ore. For info call 800-678-6311 or visit: <http://oregonstate.edu/conferences/pss2010>.

September 2010

📅 September 14-15

USDA/IR-4 Food Use Workshop, Summerlin, Nevada. For more information visit: ir4.rutgers.edu

📅 September 23

Vegetable Production Twilight Meeting, 6:30-8:30, Rutgers Agricultural Research and Extension Center, 121 Northville Road, Bridgeton, NJ. Program to be announced in September newsletter. For information call Dr. Wes Kline 856-451-2800, x1 or Michelle Casella 856-307-6450.

October 2010

📅 October 12-13

National Blueberry Conference & Expo, Grand Rapids, Michigan. For more information visit: www.blueberries.com

October 15-18

Produce Marketing Association Fresh Summit; Orange County Convention Center, Orlando, Florida. For info call 302-738-7100 or visit: www.pma.com/freshsummit

November 2010

📅 November 8-10

Southeast Strawberry Expo, Virginia Beach, Virginia. For more information visit: www.ncstrawberry.org

📅 November 9-11

New York Produce Show and Conference, New York City, Hilton New York. For more information visit: www.nyproduceshow.com/

📅 November 17-18

2010 Pacific NW Veg, Association Conf. & Trade Show, Three Rivers Con. Center, Kennewick, Wash. For info contact Sheri Nolan, PNVA, 509-585-5460; fax 509-585-2671 or visit: www.pnva.org

December 2010

📅 December 1-4

National Onion Association Annual Convention, Hilton Long Beach Hotel, Long Beach, California. For information contact NOA, 970-353-5895; fax 970-353-5897 or visit: www.onions-usa.org

📅 December 7-9

Great Lakes Fruit, Vegetable and Farm Market EXPO, DeVos Place Convention Center, Grand Rapids, Mich. For more information visit: www.glexpo.com

📅 December 8-10

2010 National Allium Research Conference, John Ascuaga Nugget Hotel and Casino, Sparks-Reno, Nev. For information contact 775-721-5599; fax 775-463-5588 or email: wchounet@srsupply.us

REGULARLY SCHEDULED MEETINGS

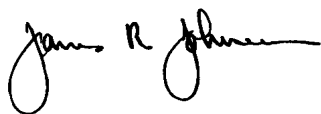
✓ Indicates meeting will be held at RCE of Cumberland County

<p>✓</p> <p>Pesticide Certification Exam Schedule—Cumberland County 291 Morton Avenue Millville, NJ 08332 (Between Rosenhayn & Carmel)</p> <p><u>2010</u></p> <p>Sep 22 Oct 27 Nov 17 Dec 15</p> <p>To Register call 609-984-6614 For directions call 856-451-2800 *****</p>	<p>✓</p> <p>Cumberland County Agriculture Development Board 291 Morton Avenue Millville, NJ 08332 (Between Rosenhayn & Carmel)</p> <p><u>2010</u></p> <p>Aug 17 Sep 21 Oct 19 Nov 16 Dec 21</p> <p>Meetings start at 7 p.m. Call DeAnn at 856-453-2211 *****</p>	<p>✓</p> <p>Cumberland County Board Of Agriculture 291 Morton Avenue Millville, NJ 08332 (Between Rosenhayn & Carmel) 7 pm meetings</p> <p><u>2010</u></p> <p>Sep 16 Oct 21 Nov 18 Dec 16</p> <p>For info email Jim Laning, Vice- President, jklaning@verizon.net *****</p>
--	---	---

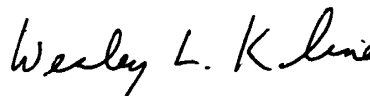
**Cumberland County Improvement Authority (CCIA)
Pesticide Container Recycling**
Cumberland County Solid Waste Complex
169 Jesse's Bridge Rd. (located off Route 55 Exit 29)
Deerfield Township, New Jersey

August 20, September 27, October 15, and November 19
9:00 a.m. to 12 Noon

Sincerely,



James R. Johnson
Agricultural Agent
Nursery Management Commercial
Internet: jjohnson@njaes.rutgers.edu



Wesley L. Kline, Ph.D.
Agricultural Agent
Vegetable & Herb Production
Internet: wkline@njaes.rutgers.edu

Pesticide User Responsibility: Use pesticides safely and follow instructions on labels. The user is responsible for the proper use of pesticides, residues on crops, storage and disposal, as well as damages caused by drift.

Use of Trade Names: Trade names are used in this publication with the understanding that no discrimination is intended and no endorsement is implied. In some instances the compound may be sold under different trade names, which may vary as to label.

Plant & Pest Advisory

Vegetable Alert!

Date: 7/29/10

Alert Author: Andy Wyenandt

Pest: cucurbit downy mildew

Found: Cucurbit downy mildew has been confirmed on cucumber in Cumberland County near Bridgeton. This is the first report of cucurbit downy mildew in New Jersey this growing season! Cucurbit downy mildew has also been confirmed in MD.

Crop(s) at risk: all cucurbit crops in New Jersey.

Potential impact: Significant losses will occur if not controlled properly

What growers should do:

Control of downy mildew begins with regular scouting, recognizing symptoms and weekly protectant fungicide applications. **Now that Downy mildew has been detected in the state, basic fungicide maintenance programs for all cucurbit crops should be adjusted to include fungicides for downy mildew control.**

The following are the most effective materials.

Tank mix and rotate the products listed below with a protectant fungicide such as chlorothalonil (M5), or mancozeb (M3) or Gavel (zoxamide + mancozeb, 22 + M3) (some muskmelon may be sensitive).

See labels for rates and specific crop uses:

Ranman (cyazofamid, 21) at 2.1 to 2.75 fl. oz. 400SC/A, or
Presidio (fluopicolide, 43) at 3.0 to 4.0 fl. oz/A 4SC, or
Previcur Flex (propamocarb HCL, 28) at 1.2 pt 6F/A, or
Curzate (cymoxanil, 27) at 3.2 oz 60DF/A, or
Tanos (famoxodone + cymoxanil, 11 + 27) at 8.0 oz 50WDG/A

Remember that downy mildew materials should always be tank mixed with a protectant fungicide and rotated weekly with fungicides from a different FRAC code to reduce the chances for fungicide resistance development. For more information on Downy mildew control for specific cucurbit crops please see the 2010 New Jersey Commercial Vegetable Production Recommendations Guide.

Plant & Pest Advisory

Vegetable Alert!

Date: 7/23/10

Alert Author: Andy Wyenandt

Pest: Alternaria leaf blight of melon

Found: Alternaria leaf blight is causing significant problems in some melon fields in southern NJ. Symptoms of Alternaria leaf spot start out as small, yellow-brown spots with light green or yellowing developing along margins. Spots will expand into large brown necrotic areas with concentric rings.

Crop(s) at risk: all melon crops in New Jersey. Cucumber, squash and watermelon can also be affected.

Potential impact: Sunscald injury, reduced yields will occur if not controlled properly

What growers should do: Growers should scout fields on a regular basis and apply fungicides preventatively.

Alternate one of the following:

chlorothalonil (M5) at 2.0-3.0 pt 6F/A, or

mancozeb (M3) at 2.0-3.0 lb 75DF/A, (Muskmelon varieties, 'Harvest Queen', 'Gold Star', 'Super Star', 'Sweet and Early', and 'Saticoy' are sensitive to mancozeb.)

With:

Pristine (pyraclostrobin + boscalid, 11 + 7) at 12.5-18.5 oz 38WG/A, or

a tank-mix containing chlorothalonil *plus* one of the following every 14 days:

Quadris (azoxystrobin, 11) at 11.0-15.5 fl oz 2.08SC/A (Do not apply near apples, see label for details),
or

Cabrio (pyraclostrobin, 11) at 12.0-16.0 oz 20EG/A, or

Reason (fenamidone, 11) at 5.5 fl oz 500SC/A

If Alternaria leaf blight is present in the field start with an FRAC code 11 fungicide if one hasn't already been applied.



What: Sustainable Vegetable Production
Demonstration

When: Tues., August 17, 2010

Where: University of Delaware College of Ag and Natural Resources
Newark Farm (meet at Townsend Hall Parking Lot)
531 S. College Avenue, Newark, DE 19716

Time: 6:00 p.m.— 8:00 pm

This plot demonstrates sustainable growing techniques. This workshop will highlight sustainable vegetable production practices, mulching techniques and integrated pest management.

This meeting is free and everyone interested in attending is welcome.

To register, request more information or if you require special needs assistance for this meeting, please call our office in advance at (302) 831-2506.

See you there!

Anna Stoops, NCC Extension, Agricultural Extension Agent

Mark your
calendar and call
to register by
August 16th!

It is the policy of the Delaware Cooperative Extension System that no person shall be subjected to discrimination on the grounds of race, color, sex, disability, age or national origin.