Fresh Market Tomato and Vegetable Field Day
August 11

The 2009 Fresh Market Tomato and Vegetable Field Day will be held on Tuesday, August 11 at the Mountain Horticultural Crops Research Station in Mills River.

Agenda:
12:30 pm Registration
1:00 pm Welcome Comments. Sylvia Blankenship, NC Agricultural Research Service; Jon Ort, Assoc. Dean and Director, NC Cooperative Extension Service; Steve Troxler, Commissioner, NC Department of Agriculture & Consumer Services; Denny Thompson, Superintendent, Mountain Hort. Crops Research Station; Bill Holbrook, NC Tomato Growers Assoc.

1:30-5:30 pm Tour of Research

Research Topics:
- Use of Black Plastic, No-till, and Bare Ground for Pumpkin, Squash, and Gourd Production
- Effects of Tillage and Pesticides on Sweet Corn Production.
- Tomato Variety Yield Trial
- Evaluation of Fungicides for Phytophthora Blight on Bell Pepper and Cucurbits
- Fungicide Evaluation for Bacterial Spot, Early and Late Blight on Tomato
- Evaluation of Fungicides for Downy Mildew on Cucurbits
- Organic Production of Heirloom and Heirloom-type Hybrid Tomatoes
- Assessing the Effects of Fertilizer Rates and Carbon-based Soil Inoculants on Tomato Growth and Yield
- Use of Chlorination in Treatment of Irrigation Water for Tomatoes
- Drip Applied Paladin Soil Fumigant as an Alternative to Methyl Bromide
- Tomato Grafting and Plant Spacing as an Alternative to Fumigation
- Weed Management Update in Tomato and Pepper
- Thrips and Tomato Spotted Wilt Virus Management Strategies
- Chemigation for Broad-spectrum Insect Control in Tomatoes and Peppers
- Spider Mite Management Strategies

6:00 pm Pig Pick’n – Lake Julian
Strawberry Pre-Plant Meeting August 11

A strawberry pre-plant meeting will be held on **Tuesday, August 11** at the Mountain Horticultural Research Station in Mills River. The meeting will be held from **9-11:30 am**, prior to the Fresh Market Tomato and Vegetable Field Day (see front page).

**Topics will include:**

- An overview and how to plan a strawberry enterprise month by month in WNC (Dr. Barclay Poling)
- Row covers and their importance in WNC (Dr. Barclay Poling)
- High elevation day-neutral varieties and high-tunnels for offseason production in WNC (Dr. Barclay Poling)
- Mite management; both conventional and organic/biological (Dr. Hannah Burrack)
- Thresholds in strawberries--what pests are typically not necessary to treat! (Dr. Hannah Burrack)
- Natural resource conservation service (NRCS) programs (Loring McIntyre and Perry Wilkerson)
- Plus, more!

The 5th Annual Commissioner's Food Safety Forum

August 18, 2009, 9 a.m. to 3 p.m., Kerr Scott Building, N.C. State Fairgrounds, Raleigh, N.C.

The Commissioner's Food Safety Forum discusses the future of food safety with national experts, congressional delegation, industry leaders, public health officials, academia and more. The landscape of food safety is changing rapidly. Join us for the latest updates on regulations, best industry practices, marketing, identifying foodborne illnesses and more.

The forum includes keynote speakers and presentations from the U.S. Food and Drug Administration, the Center for Food Safety & Applied Nutrition and N.C. State University.

Register today at: [www.ncagr.gov/ncfoodsafetyforum](http://www.ncagr.gov/ncfoodsafetyforum)

Please contact Chrissy Lucas at (919) 733-7125 or christina.lucas@ncagr.gov for more information.

NCDA & CS Cost-Share Program for GAPs Still Available

The NCDA & CS is still offering two cost-share programs for Good Agricultural Practices (GAPs) Certification Audits and Water Analysis. The GAPs cost-share program will pay a 3rd party auditor who conducts a grower’s GAPs audit up to $600. The NCDA & CS will also pay up to $200 of the total cost for analysis of irrigation and packing line wash water for generic E. coli within the state of NC.

If you would like a copy of the application forms for either the programs mentioned above please contact your local extension office.

If you are looking for more information on food safety, visit the NC Fresh Produce task force’s website found at [www.ncfreshproducetaskeforce.org](http://www.ncfreshproducetaskeforce.org). On this site you will find more information on these cost share programs, a list of laboratories that conduct water analysis, information on preparing for your GAP audit, including preparing your food safety manual, information on current food safety legislation, and much more!
Transitioning to Organics Course Beginning in September

The Transitioning to Commercial Organic Production course will run for 9 consecutive Tuesday evenings, starting on **22 September through 17 November**. The course is designed for growers throughout WNC that are already set-up for commercial production (1+ acres) of organic production. In addition, conventional growers looking to expand their markets and who wish to certify acreage as organic are encouraged to take part in the program.

**When?:** Tuesdays from 22 September – 17 November from 5:30 p.m. to 8 p.m.

**Where?:** Buncombe County Cooperative Extension Office, 94 Coxe Ave. Asheville, NC 28801

**Registration fee:** $25 includes informational notebook

**LIMITED TO FIRST 25 REGISTRANTS**

Topics Include:
- Introduction to Organics and Certification and Transitioning to Organic Production
- Soils and fertility
- Cover crops and rotation design
- Weed management
- Insect management
- Disease management
- Post-harvest and food safety
- Marketing options
- Certification paperwork questions and answers

For more information or to register call the Buncombe County Cooperative Extension office at 828.255.5522 or email Sue Colucci at sue_colucci@ncsu.edu.

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**Appalachian Grown™ Matching Funds Available**

Appalachian Sustainable Agriculture Project (ASAP), through support from the North Carolina Trust Fund Commission, has funds available for farmers, farmer groups, and farmers’ tailgate markets to use in the promotion of locally-grown food products.

Examples include:
- graphic design of logos, advertising, or packaging;
- printing of packaging or on-product labeling such as PLU stickers;
- farm or market signage; there is $250 match limit for all signage
- point-of-sale signage identifying locally-grown foods in retail stores;
- print or other advertising; not for items to be re-sold such as t-shirts, bags, hats, etc.
- rack card, flyer, or other printing;
- other expenses related to promotions of locally-grown foods.

Contact Megan Ray 828.236.1282 or megan@asapconnections.org for more information about this program or to become Appalachian Grown certified.
Cucurbit Disease Control

There are many growers who are growing cucurbits for the first time or increasing cucurbit acreage this year. Inquiries about the best products for the management of cucurbit diseases in conventional systems have also increased this year. With the threat of powdery mildew, downy mildew and phytophthora blight, growers need to be scouting their fields and spraying preventatively. With all three diseases it is important to use resistant varieties. Crop rotation and site selection is especially important for control of Phytophthora blight.

Powdery Mildew:
Powdery mildew is one of the easiest diseases to diagnose. The fungus appears as a white, powdered sugar like growth on leaves, stems and petioles. The fungus favors warm temperatures and high relative humidity. Unlike, downy mildew, the disease does not like very wet conditions. Fungicides that are effective at managing powdery mildew are: Nova (mycobutanil), Procure (triflumozole), sulfur, Flint (trifloxystrobin) and Quintec (quinoxyfen) which is labeled ONLY for melons and watermelon.

Downy Mildew:
Downy mildew has the potential of being completely destructive to a cucumber planting. The disease can progress very rapidly. In cucumber, yields have been shown to decrease significantly if application is delayed even one week during rainy or humid conditions. Scouting, spraying early/preventatively and following the Cucurbit Downy Mildew Forecasts, is key to management. Forecasts are made three times per week and can be found at: http://www.ces.ncsu.edu/depts/pp/cucurbit/.

The pathogen causes angular lesions, bound by leaf veins. The pathogen prefers humid, wet conditions. Water-soaked lesions and transparent to light purple-gray to dark black spores are evident on the underside of the cucurbit leaves in early morning, when dew is abundant or during rainy days.

Fungicides that are effective at controlling cucurbit downy mildew include: fluopicolide(Presidio), cyazofamid (Ranman), zoxamide (Gavel), cymoxanil (Curzate), and propamocarb (Previcur Flex). These products may be in short supply and tend to be expensive. Highly successful fungicide programs involve tank mixing systemic products with protectants like mancozeb or chlorothalonil.

Example of fungicide program:
Presidio 4F, 4 oz + Manzate Pro-Stick* 75DG, 2 lb alternated every 5 to 7 days with Curzate 60DF, 3.2 pt + Bravo Weather Stik** 6SC, 2 pt.

*Other labeled formulations of mancozeb include Penncozeb and Dithane; **Other labeled formulations of chlorothalonil include Echo and Equus.

Phytophthora blight:
Phytophthora blight is a soilborne disease that favors wet conditions. In squash it can crown and/or root rot. In both squash and cucumber it can cause a fruit rot. Avoid fields where Phytophthora blight has been a problem in previous years, soils that do not have good drainage and low lying areas.

Conventional chemistries recommended for control of Phytophthora blight include mefenoxam (Ridomil Gold, Ultra Flourish) and mixes of mefenoxam and copper hydroxide (Ridomil Gold/copper). New products, fluopicolide (Presidio), and mandipropamid (Revus) have shown to be very effective at reducing Phytophthora blight severity. Cyazofamid (Ranman) is also labeled for Phytophthora blight management.

***Always apply fungicides responsibly and according to the label. Another important consideration is fungicide resistance management, as pathogens may develop insensitivity (resistance) to certain chemistries if these products are used too frequently.***
Educational 3rd-Party GAPs Audits

WHO?: North Carolina Cooperative Extension, in partnership with the N.C. Fresh Produce Safety Task Force, invites North Carolina growers and educators to an educational Good Agricultural Practices (GAPs) 3rd-Party Audit. The educational audit will help participants better understand audits and allow growers to prepare for their own 3rd-party audit for GAPs certification.

WHY ATTEND?: Consumer perception of food safety is driving much of the guidance environment as it relates to Good Agricultural Practices (GAPs). As industry responds to the recent food-borne illness outbreaks, North Carolina growers, no matter the size of their farm enterprises, are affected by the market expectations. Large-chain wholesalers as well as retail chains, school systems and some restaurants are requiring producers/suppliers to have GAPs certification. Producers/sellers, without food safety plans in place and who cannot demonstrate use of recognized Good Agricultural Practices, are experiencing reduced market opportunities and negative impacts to the economic viability of their farm operations.

WHAT WILL THIS EDUCATIONAL AUDIT CONSIST OF?: Two 3rd-Party Auditors (USDA/NCDA and Primus) will conduct these educational audits, provide insight on documentation needed and answer questions. The educational audits will be two days: one day encompasses the field audit (4 to 5 hours); the second day encompasses the packing facilities audit with traceability (6 to 7 hours). Register for the day(s) that fit your circumstances and needs.

REGISTRATION IS REQUIRED FOR THESE SESSIONS!

WHEN and WHERE?: Two sessions are available; please register for one or both.

Date: Friday, July 17, 2009, 8 a.m.- 4 p.m.
Lunch will be included
Location: Patterson’s Farm Inc.
3060 Millbridge Rd., China Grove, NC 28023
Auditor: Primus
Commodity Audited: Tomatoes
Registration: required by July 10th

Date: Wednesday, July 22, 2009, 10 a.m.– 4 p.m.
Lunch will be included
Location: Premier Produce LLC
5517 HWY 58 S, Wilson, NC 27893
Auditor: NCDA/USDA
Commodity Audited: Cantaloupes
Registration: required by July 17th

To register or for more information contact:
Stacie Crayton
N.C. State University Program for Value-Added & Alternative Agriculture
N.C. Research Campus
600 Laureate Way
Kannapolis, NC 28081
704-250-5426
Stacie_Crayton@ncsu.edu
Upcoming Events

**July 17**—3rd Party GAPs audit, 8 am—4 pm. Patterson Farms Inc, China Grove, NC (see p. 5 for details)

**July 22**—3rd Party GAPs audit, 10 am—4 pm. Premier Produce LLC, Wilson, NC (see p. 5 for details).

**July 24-26**— NC Herb Association’s 23rd Annual Conference and Wild Herb Weekend. Valle Crucis, NC. For details, visit ncherbassociation.org.

**August 11**—Strawberry Pre-Plant Meeting, 9-11:30 am at the Mountain Horticultural Crops Research Station (see p. 2 for details).

**August 11**—Fresh Market Tomato and Vegetable Field Day, 12:30-5:30 pm at the Mountain Horticultural Crops Research Station, followed by a Pig Pick’n at Lake Julian (see p. 1 for details)

**August 18**—5th Annual Commissioner Food Safety Forum, 9 am—3 pm. Kerr Scott Building, N.C. State Fairgrounds, Raleigh, N.C (see p. 2 for details)

**September 1**—Pesticide Safety for Private Applicators, 3-5 pm. 2 “V” credits. Buncombe County Coop. Ext. Office. Contact Amanda Stone, 828.255.5522

**September 1**—Pesticide Specialty Training, 6-9 pm. AKBLTGM DHNIOX credits offered. Buncombe County Coop. Ext. Office. Contact Amanda Stone, 828.255.5522

**September 17**—Pesticide Safety, 10 am-noon and 6-8 pm. 2 “V” credits. Haywood County Coop. Ext. Office. Contact Bill Skelton, 828.456.3575

**September 17**—Pesticide Safety, 7-9 pm. Henderson County Cooperative Ext. Office. Contact Ivy Olson, 828.697.4891

**September 22—November 12**—Transitioning to Commercial Organic Production Course. Buncombe County Coop. Ext. Office. Tuesday evenings, 5:30-8 pm (see p. 3 for details)

*Please contact us if you have event additions!*