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Weekly Vegetable Update

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North Country—Clinton, Essex, northern Warren and Washington counties

The ideal growing conditions this past week have been a welcome boost to all crops. The slow, chilly start to the growing season is now forgotten and plants are thriving. There is very little early blight or septoria leaf spot on field tomatoes so far this year. Early blight often comes on as the first fruit ripens which is happening now, so next week may be a different story.

Soils are getting dry and irrigation is being set up for the first time this year in many locations. If you have irrigation, use it. Don't wait for plants to wilt if you can help it. The humidity has been rather low recently as well which might help keep powdery mildew (PM) at bay for a while. PM is unique in that it does not like wet leaves; it flourishes in humid, not wet, conditions. In wet years we have plenty of other diseases, but PM is usually not as bad.

Some Brassica growers who have kept on top of cabbage worms by using Bt are still experiencing leaf damage, most likely from slugs. Slugs range in size and the small ones, only ½ inch long can riddle cabbage heads. They hide during the day and can be hard to find. Bait pellets made from either Iron phosphate (organic) or metaldehyde (conventional) can be very effective.



Photo by TR

Severely spotted fruit caused by bacterial canker (*Clavibacter*).

Capital District—Albany, Fulton, Montgomery, Rensselaer, Saratoga, Schenectady, Schoharie, southern Warren and Washington counties

Crops progressed rapidly in the last week, especially after the previous weeks rain events. Last week's Late Blight sample taken from potatoes was confirmed and identified as the US 23 strain, which is equally aggressive on tomatoes and potatoes, so make sure both crops are being properly scouted and covered with an approved fungicide. This week's hot, dry weather should slow its progress, but we still need to be vigilant, especially if the thunderstorms they are predicting this week show up. Bacterial Canker also continues to show up in tomatoes throughout the region, with fruit symptoms being found now. We also trapped our first Western Bean Cutworms this week, a newer pest of sweet corn and the first Corn earworms this week. No reports of Cucurbit Downy mildew in the area either, but another confirmed report has occurred in southern New Jersey, so it also continues to move this way.



Photo by TR

Plant infected systemically with bacterial canker. Note Birdseye spotting on fruit.

Mid-Hudson Valley—Columbia, Dutchess, Greene, Orange and Ulster counties

This past week growers in the region were very busy harvesting crops. Yields and quality have been very good. Sweet corn harvesting is now in full swing and field tomatoes are about a week out. High temperatures this week may delay ripening. The early determinates have a nice fruit load but I have seen more cases of bacterial canker in these with some severe spotting on fruit. In sweet corn it looks like CEW and ECB have picked up in just the past few days. Traps I checked Tuesday in Northern Ulster had 5 ECB since Saturday and 3 CEW. Some of you may need to be on a 5 day spray schedule at this time on tasseling/silking corn. See the sweet corn report from Peter Jentsch (Hudson Valley Lab) on page 6 for scouting procedures and thresholds and page 10 for regional sweet corn pest trap counts.

Welcome Anna!

Hello! As the most recent addition to the Eastern New York Commercial Horticulture Program, I am thrilled to become a part of this team and of Cornell Cooperative Extension.

As regional fruit specialist I will be serving primarily the apple and grape growers of the northeast region of the state. I will be working out of the Clinton County CCE office in Plattsburgh, conveniently located near many of the farms I will frequent and the cold-hardy grape planting at the Willsboro farm.

I recently received my Master's degree from the University of Maryland where I was involved in a number of horticultural projects and taught various plant science classes with my advisor Chris Walsh, Professor of Horticulture and a graduate of Cornell. I am excited to use my eclectic background to sustain and improve the apple and grape production in the area through the development of local programs and a strong collaboration with Cornell scientists.

In my first week, I have already been welcomed by many of you in the Plattsburgh area and in Ithaca. I am absolutely thrilled to be in the beautiful North Country, and part of such a wonderful community of farmers and educators. I look forward to meeting many more of you at upcoming programs and events. Please don't hesitate to contact me!



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Tomato Update

Late Blight – continues to be a threat in eastern New York and the greater region. It was found in a potato planting in Columbia County last week and more outbreaks were reported in Pennsylvania over the weekend. Growers should be scouting tomatoes and potatoes carefully and at minimum be using protective sprays of Mancozeb, Chlorothalanyl and/or copper and begin to include targeted systemic and translaminar sprays (i.e. Curzate, Revus top, Ridomil) when LB is found in the field or close by. Keep new growth protected. Overcast, breezy days allow spores to travel long distances without the killing effects of UV radiation. More on this from Chuck Bornt on page 5 Late Blight Update. -TR

Pith necrosis - has been seen on a few farms the past week or two. It is caused by the bacterium *Pseudomonas corrugata*, which is considered a weak pathogen able to attack tomato plants that are growing too fast. It occurs primarily in greenhouses but can occur in the field as well. Affected plants tend to be randomly distributed. Symptoms typically develop when first fruit are close to mature green. Disease incidence and severity is favored by high nitrogen fertilization, cool temperatures at night, high humidity, and plastic mulch. The only strategy for managing pith necrosis is prevention by avoiding favorable conditions, in particular excessive nitrogen. Copper fungicides are not able to provide control because this soil-borne bacterial pathogen is inside the plant. Source: http://www.longislandhort.cornell.edu/vegpath/photos/pithnecrosis_tomato.htm

Continued on next page

All photos below of pith necrosis by Meg McGrath, Cornell Univ LIHREC



Leaves of affected plants were yellow and wilting.



Main stems had many adventitious roots, a common symptom for this disease.

Tomato Update, continued from previous page

The center of stems had brown and rotting tissue. It was hollow in severely affected stems. These are characteristic symptoms for pith necrosis.

Internal Whitening - Stay on top of potassium levels!

Internal whitening is a problem that appears too frequently on tomato fruit where the tissue does not turn red but instead is white and hard. Jerry Burst, from UM, has studied ripening issues for some time now and observed this condition during and after periods of excessive heat and/or when plants are potassium (K) deficient. He also observed that potassium deficiency is exacerbated by heavy fruit load. For various reasons, plants may be K deficient even when soil levels are sufficient. Foliar testing can help growers monitor the actual levels in the plant and adjust fertility through foliar sprays or fertigation with soluble K. -TR

Tomato Ripening - It takes six to eight weeks from the time of pollination until tomato fruit reach full maturity. The length of time depends on the variety grown and of course, the weather conditions. The optimum temperature for ripening tomatoes is 70 to 75°F. When

temperatures exceed 85 to 90°F, the ripening process slows significantly or even stops. At these temperatures, lycopene and carotene, pigments responsible for giving the fruit their typical orange to red appearance cannot be produced. As a result, the fruit can stay in a mature green phase for quite some time.

Light conditions have very little to do with ripening. Tomatoes do not require light to ripen and in fact, fruit exposed to direct sunlight will heat to levels that inhibit pigment synthesis. Direct sun can also lead to sunscald of fruit. Do not remove leaves in an effort to ripen fruit. Also, soil fertility doesn't play much of a role. We do know that high levels of magnesium and low levels of potassium can lead to conditions like blotchy or uneven ripening or yellow shoulder disorder. But the slowness to ripen is not likely due to soil conditions and adding additional fertilizer will do nothing to quicken ripening. If you absolutely cannot wait, some growers will remove fruit that are showing the first color changes. These fruit, in the "mature green" or later phase, could be stored at room temperature (70-75°F) in the dark. A more enclosed

environment would be best as ethylene gas, released from fruit as they ripen, will stimulate other fruit to ripen. If temperatures remain high outdoors, these picked fruit will ripen more quickly, perhaps by as much as five days. As far as flavor, the greener fruit should develop flavor and color similar to what you would get if field ripened. The key is picking them when they are showing the first signs of ripening (no earlier) and keeping them at room temperature. Do not refrigerate, as this will absolutely destroy their flavor. -Dr. Stephen Reiners, Cornell University Dept. of Horticultural Sciences



Internal whitening.
Photo by anonymous grower.

Counterfeit Money at Farmer's Markets

Counterfeit Money sightings are on the upswing. An increase in counterfeit dollars at Farmers Markets is on the rise. Be in the lookout. \$10's and \$20's are most common. Invest in some of the pens that highlight based on special money paper and see this article: <https://docs.google.com/file/d/0BzEMJRQuHZM1aE5hcGUwMTNBZIE1dGdMWmhhSXP2bzE3cGdR/edit?pli=1>

Onion Bacterial Decay

This week has seen an increase in sightings of bacterial decay in onions. Thus far, mostly transplants have been infected. The high humidity and warm temperatures of early last week were perfect for disease development. Fortunately, bright sun, cooler temperatures and drier air followed for the balance of the week.

Be sure to scout fields before harvest to evaluate how much decay you have to best assess post-harvest activities. Transplant onions, especially reds, are likely to have at least 5% decay. Even up to 10%, I would say is a “normal” amount. Above that, consider variety and other factors (herbicide program, damaging winds, greater than normal hand-weeding, or any other physical damage they may have suffered) that may have played a role. -MRU



Above-ground symptoms of bacterial diseases of onions showing yellowing, bleaching and wilting of inner leaves.

Bacterial bulb decay (pathogen not identified).

Images from <https://extension.umass.edu/vegetable/articles/stop-rot-using-cultural-practices-reduce-bacterial-bulb-decay-onions>

Cucurbit Update

So far we have not found anything that we think is Cucurbit Downy Mildew in the area, however I did receive a call today from a grower that suspects he has it and after last weeks “High Risk” for disease movement into the area it generally takes about 7 days for symptoms to show up so I will head out there today to determine what we are seeing. In the meantime, remain on a protectant program for all your cucurbits, especially cucumbers.

Week 1: Previcur Flex 6SC—(Group 28, 2 days PHI, 12 hour REI) at 1.2 pints per acre or Ranman (Group 21, 0 days PHI (2.75 ozs/acre) plus Bravo or other chlorothalonil product (0 days PHI, 12 hour REI) at 2.0 pints per acre or mancozeb (please note the 5 day preharvest interval with any maneb/mancozeb containing product) If you decide to use Ranman, please be sure to add a surfactant to the tank mix as this will improve control. If using chlorothalonil products on watermelon, be careful under hot humid conditions as this can increase the risk of sunburn to watermelons.

Week 2: Presidio 4FL (Group 43, 2 day PHI, 12 hour REI) at 4.0 oz per acre (see rotational and maximum use rate note below) plus Bravo or other chlorothalonil product or mancozeb (see above note).

Week 3: If you used Previcur Flex week 1, switch to Ranman or vice versa plus Bravo or other chlorothalonil product or mancozeb (see above note).

Week 4: Repeat above schedule.

As always make sure you pay attention to the Re-entry intervals (REI) and the Pre-harvest intervals (PHI). You may need to adjust your harvest schedule or your fungicide schedule accordingly.

Mary K. Hausbeck, Professor and Extension Specialist
Department of Plant, Soil and Microbial Sciences,
Michigan State University recommends applying fungicides at 7day intervals before disease is confirmed and a 5 day intervals after disease is confirmed on **cucumbers** and for other **vine crops** such as cantaloupe, melon, zucchini, squash, pumpkin and

Late Blight Update

As you all read in last week's newsletter, I found what I suspected was late blight in a field of potatoes in Columbia County on Wednesday. The symptoms were classic late blight (see Figures 1 and 2) and were mostly restricted to one variety, Adirondack Red. The samples submitted to Dr. William Fry's Late blight lab at Cornell University confirmed that it was late blight and that it was the strain US 23. This is the strain that was found early in the season on Long Island and also new reports coming out of Wyoming County in NY and several other fields in Pennsylvania. At this time we suggest remaining on a protectant program for both tomatoes and potatoes. This strain will go to both of these crops which is why it is important to make sure both are protected.

Growers will need to evaluate the threat to their crops based on scouting, weather, proximity to known outbreaks, spray materials (protective vs. systemic) and spray intervals. At this time, for most growers, it is likely protection is adequate using protective materials such as chlorothalonil (Bravo Weather Stik or OLF) or mancozeb (Dithane DF or OLP), and for organic growers copper compounds such as Champ. Once you see LB on your farm, or if you are downwind of a farm in your area that

has LB, you will want to use the systemic or translaminar products such as Curzate + Previcur Flex (or other material) + a protectant. The reason for tank mixing the Curzate and Previcur Flex is because Curzate has a short residual (especially in hot weather), but very good "burn out" activity. Adding Previcur Flex or one of the other labeled translaminar materials will greatly improve control. Because of resistance issues with Ridomil, I would wait until the strain has been identified before using this fungicide.

Also, if late blight has been identified on your farm you should also destroy the infected area including an additional border area by either mechanical means (mowing, disking, flaming or rouging by hand and putting the plants in a garage bag and disposing of them properly) or with a burndown herbicide to reduce the amount of inoculum being produced. Before doing any of that, be sure that you apply a fungicide to the field first in order to reduce the chances of spores moving into uninfected areas. And as always, if you have questions or think you may have LB, please let one of the ENYCHP educators know. -CDB



Figure 1: Note the light olive green border around the darker brown/blackish lesions. Photo by CDB



Figure 2: In this picture you can see the white "fuzzy" growth on the underside of the leaves along the border of the lesions. Photo by CDB

Eastern NY Commercial Horticulture Website

The Eastern NY Commercial Horticulture Team is proud to announce that their updated website is up and running. For online class registrations, announcements, older issues of our newsletters, and more, please visit <http://enych.cce.cornell.edu/>. We hope you bookmark it on your computer and begin using it as your 'go to' website for production and marketing information. Email or call any of the educators with questions or comments on the website – we want to make it work for YOU!



Sweet Corn Pest Report

By Peter Jentsch, Cornell Univ. Dept. of Entomology

The second generation European corn borer (ECB), Corn earworm (CEW) and Fall armyworm (FAW) adults were all caught in our New Paltz traps this week. Western Bean Cutworm (WBC) adults were also observed in both our New Paltz and Warwick traps.

Scouting should be ongoing in fields that are in the whorl and silk stage for the presence of all three major insect pests. A five - six day spray interval is recommended when the weekly trap catch of CEW's is less than seven (see chart below).

Average Corn Earworm Pheromone Catch			
Per Day	Per Five Days	Per Week	Days Between Sprays
<0.2	<1.0	<1.4	No Spray (for CEW)
0.2-0.5	1.0-2.5	1.4-3.5	6 days
0.5-1.0	2.5-5.0	3.5-7.0	5 days
1-13	5-65	7-91	4 days
over 13	over 65	over 91	3 days

Field scouting: Check plants in a V or X pattern across the field in groups of 10. Avoid checking only field edges, and start at random, not only where you can see damage. A plant is infested if at least one caterpillar is found. With the high numbers of FAW's, field scouting should include looking for the presence of FAW egg masses. Egg masses consist of 50 – 150 eggs and can be distinguished from the ECB by the fine hairs covering the egg mass (See photo below).

Whorl and tassel stage: Typical examples of ECB feeding damage in the whorl stage are straight line pinholes as well as “window pane” damage. CEW and FAW larvae will leave ragged feeding holes in the leaves with large dark frass pellets (see photo below). ECB feeding on the tassel is usually accompanied by white or light brown frass the size of fine sand.

Silk Stage: When scouting fields that are in the silk stage, look for signs of larvae feeding and frass on the silk, around the ear, and in between the ear and the stalk. Pull the ear just slightly away from the stalk to look for signs of feeding or entry (see photo below). Egg masses can be found in the ear zone area on the underside of the leaves, the flag leaves on the ear, and on the husk. ECB egg masses are white when first laid and then turn cream



Continued on next page



Sweet Corn Pest Report, continued from previous page

colored after a few days. The ECB egg mass will develop “black heads” just before the larvae hatch (see photo below). FAW egg masses will be covered with gray scales and have the appearance of a small (about ¼”) piece of lint (see photo at right). CEW adults lay their eggs individually on the silk and are very difficult spot. Using the CEW pheromone trap chart below will help in determining the spray schedule.

If 15% or more of plants are infested with sweet corn pest damage, a control is needed.



Fall armyworm egg mass



Fall armyworm larva, note the prominent inverted “Y” on the head capsule

Hollow Heart in Watermelon

By Gordon Johnson, published in Univ. of Delaware Cooperative Extension Weekly Crop Update, Vol. 18, Issue 6

Those of you that grow watermelons know that one of the most frustrating production issues is a disorder called hollow heart because you can’t see it until the melon has been sold and the customer takes it home and cuts it open and finds a big void in the middle (see Figure 1). For many years we have believed it was related to water management, nitrogen management and giving too much of both made the fruit expand rapidly in a short period of time so that the cells could not divide rapidly enough to keep up. Well, those two factors actually might not be the cause at all! New research has shown that it might actually be a pollination issue. See the article below by Gordon Johnson, Extension Fruit and Vegetable Specialist with the University of Delaware about what they are finding out about hollow heart in watermelon.

“The first watermelons will be transplanted in the field the last week in April. One problem with seedless watermelons that can cause significant loss of marketable fruits is hollow heart. This interior separation of fruit storage tissue is most common on crown sets in the first harvests.

In the past, the cause for hollow heart was thought to be related to rapid growth of the fruit where the rind expanded faster than the internal flesh leading to separation of the three internal fruit compartments and an open area between. Excess nitrogen and over-watering along with favorable growing conditions were implicated in higher incidence of hollow heart.

There is growing evidence that hollow heart is not directly tied to nitrogen and water management but is related to

pollination and weather conditions during pollination. Plant hormones are thought to be important in this effect. Several researchers have found no increase in hollow heart with increases in nitrogen; even in varieties known to have hollow heart problems. It is thought that with inadequate pollination, there is reduced release of the plant hormone that controls the development of storage tissue leading to hollow heart.

The first flowering and fruit set in watermelons often occurs in periods of stress with cold conditions. Cold, rainy weather during pollination will also reduce bee flights and may be a causal factor. In addition, some varieties are more susceptible to hollow heart, although hollow heart is wide spread across varieties in some years.

What can watermelon growers do to reduce hollow heart? First, it is important to choose varieties that are less prone to hollow heart for early plantings. Second, make sure that pollinizers in early plantings are in synch with the seedless varieties (there is plenty of pollen for the early sets). A higher pollenizer to seedless ratio may be warranted for the earliest plantings. Third, make sure that you have strong honey bee colonies and consider increasing colonies in the early plantings.”



Figure 1: Typical hollow heart disorder commonly found in watermelons. Credits: Purdue Univ

Cucurbit Update, continued from page 4

gourd, apply at 7-to-10 day intervals before disease is confirmed and at 7-day intervals after disease is confirmed.

For organic growers trying to control Downy mildew is difficult. The best control will come from preventative applications of copper. Some of the oils may also help slow down the progression of the disease if used preventatively. Actinovate, Double Nickel and several other materials are labeled for DM control, but we have little data on efficacy of these materials.

A few more notes: Please note that the rotational restrictions for Presidio based on the label states that the following crops may be planted immediately after Presidio has been applied: Brassica (Cole) leafy vegetables, Cucurbit vegetables, Bulb Vegetables, Fruiting vegetables, Grapes, Root and Tuber Vegetables, Leafy vegetables (except Brassicas). Wheat is 30 days and all other crops not listed above have an 18 month rotation restriction. Also, the maximum use rate for Presidio is 12 fluid ounces per acre per season.

Powdery Mildew: Although Powdery Mildew has not been found yet in pumpkins or winter squash, it can be found in summer squash plantings which is a great indicator crop. I think of PM as being a “opportunistic disease” meaning we generally start to see it show up on our vine crops when fruit starts to set. This is a stress to the plant and becomes a sink for the plants resources allowing PM to get started. It’s a good reminder too that if you are done harvesting an early yellow/zucchini planting, please disk it under, burn it off with an herbicide or continue to spray it with a fungicide program until you can destroy it. These plantings only serve as a reservoir or source of inoculum.

The good news for fungicides this year is we have a new product from Gowan called Tornio (cyflufenamid). This will be a welcomed addition to our list of PM fungicides as it is has a different mode of action (different FRAC code = U6) for rotating with our other labeled fungicides. It is labeled on all the cucurbits, grapes and strawberries. Applications may be made up to and including the day of harvest; (PHI = 0 days with a 4 hour re-entry interval for cucurbits). You can only use a maximum of 2 applications per acre per year and they should NOT be back-to-back for best resistance management. The rate is 3.4 ounces per acre in a minimum finished spray volume of 20 gallons per acre. Plantback Restrictions: 0 days for all crops listed on label, 30 days for all crops NOT listed on label.

Recommended Mixing and Application Instructions for Torino Fungicide:

1. Plan ahead. Prepare only enough spray mixture as can be applied on the day of mixing.

2. Fill tank 1/4 – 1/2 full with the required amount of total spray volume of water.
3. Shake the product container well before using. Begin agitation and add product.
4. Continue to fill tank.
5. Allow mixing in tank for 2 minutes after filling or until thoroughly mixed before applying.
6. Maintain continuous agitation during mixing and application to assure uniform suspension. If mixture sits without agitation for extended periods, agitate the mixture for at least 10 minutes before use.
7. Equip spray system with a 50 mesh inline filter, which will protect nozzles that are typically used. Nozzles may also be equipped with 50-mesh nozzle filters or 25 to 50 mesh (equivalent) slotted nozzle filters.
8. Torino Fungicide may be unstable in water pH below 4 and above 9. If necessary, buffer water to obtain optimum pH range.

Special Instructions for Tank Mixing Torino Fungicide: When tank mixing Torino Fungicide with other products, introduce the products into the tank in the following order: (1) water soluble packets (2) wettable powders (3) water dispersable granules (4) flowable liquids (such as Torino Fungicide and (5) emulsifiable concentrates and (6) adjuvants and/or oils. Always allow each product to fully disperse before adding the next product.

Powdery Mildew Fungicide Schedule:

Week 1: Quintec at 6 ounces per acre (3 day PHI, 12 hour REI) plus Bravo or other chlorothalonil product (0 days PHI, 12 hour REI) at 2.0 pints per acre, copper (rates vary according to product selected) or sulfur (rates also vary according to product selected). Special note about Quintec: DO NOT USE on edible peel cucurbits such as cucumbers and winter squash.

Week 2: Procure 480 SC at 8 fluid ounces per acre (PHI = Up to day of harvest, 12 hour REI) **plus protectant**. You could also use Rally 40 WSP in place of Procure at 5 ounces per acre (0 days PHI, 24 hour REI). They share the same FRAC Group so should not be used back to back with each other. Grower experiences have showed that Procure appears to work slightly better than Rally.

Week 3: Torino at 3.4 ounces per acre (PHI = 0 days with a 4 hour re-entry interval for cucurbits) plus a protectant. If you decide to use Torino week one, use Quintec week 3 plus a protectant.

Week 4: Repeat above schedule.

continued on next page

Cucurbit Update, continued from previous page

Additional notes: Dr. Margaret McGrath, our Cornell Plant Pathologist from Long Island has had very good success using sulfur as part of her fungicide program. However, there are a couple things to remember if you decide to go that route. First, not all sulfurs are the same—you want to make sure you select one that is meant to be used as a foliar spray, not a dust! Hopefully your crop protectant supplier will be able to get you the correct formulation. The one most commonly used is Microthiol. Be sure to check the rates as they vary as well depending on the material and formulation. And lastly, do not use it under hot (above 90 degrees) humid conditions as injury might occur. Also be careful using this on certain cucurbits such as watermelon.

Organic Powdery mildew control has a lot more effective options than does Downy mildew. Growers have had good success using botanical oils such as Organocide or

Sporatec, potassium, m bicarbonate (Ecomate [Armcarb](#), [Kaligreen](#), [Milstop](#)), JMS Stylet Oil, copper and sulfur products. Please consult the labels for rates as formulations may differ. However, the best success will be achieved by using these materials **PREVENTATIVELY**, before the disease gets started! You might ask why should I spray for PM when I get a fine crop without doing anything? By allowing fruit to mature fully, you can increase the overall size as well as sugar levels in many crops such as winter squash thus improving flavor and storability.

Also, remember that the fungicides that control Downy Mildew will not control Powdery mildew and vice versa! However, you can tank mix them together and you can also get double duty out of your chlorothalonil (Bravo) or other protectant materials. **Remember that the best control will be when the above products are used preventatively, not curatively!** -CDB

Coming Up Next Week: Veg Grower Twilight Meetings

Christine Smart, Cornell University's vegetable disease specialist, will be at both meetings (details below) along with your local ENYCHP vegetable crops educators to discuss pests and issues this growing season. 1.5 DEC recertification credits available. Organic and conventional management strategies covered. There's no fee for this event but please RSVP to the contact listed for each event so we can get a head count.

Look for additional veg twilight meetings in the Capital District in mid-August.

Orange County:

Monday July 28, 2014 from 6-7:30 pm
J&A Bialas Farm, 12 Indiana Rd., Goshen, NY 10924
(first barn on right on Indiana Rd; look for Cornell Event sign)
RSVP/Contact: Teresa 845-389-3562

Montgomery County:

Tuesday July 29, 2014 from 5-6:30 pm
Eli Martin's Farm, 392 Brookman Corners Road,
Fort Plain, NY 13339
RSVP/Contact: Crystal 518-775-0018

What Does the Price Crystal Ball Say?

July 31 at 6:30 pm

Holmquest Farm, 516 Spook Rock Road, Hudson, NY 12534 (see map at <https://goo.gl/maps/xbPpc>)

Steve Hadcock Extension Educator with Capital Area Ag and Horticultural Program and Bob Weybright, Business Development Specialist with ENYCHP will provide an overview of historical pricing for a variety of vegetables and fruits. They will also share retail pricing data to date, and discuss strategies for pricing for the rest of the 2014 season. Light supper at 6:15 pm; cost is \$5 per person.

To help with meal plans, please register by July 29. You may also send payment (check payable to CCE ENYCHP) to the following address, and include the following info: Name, Address, Phone, Email and number of people attending. Mail to: Marcie Vohnoutka, CCE Rensselaer Co., 61 State St., Troy, NY 12180. Questions? Contact Marcie Vohnoutka at 518-272-4210 or email at mmp74@cornell.edu.

This workshop co-sponsored by Hudson Valley Agricultural Development Corporation.

Sweet Corn Trap Catches for the Week Ending July 20th					
Location	ECB-E	ECB-Z	Corn Earworm	Fall Armyworm	W. Bean Cutworm
Albany	6	0	2	0	1
N. Clinton	0	0	0	0	1
C. Clinton	0	0	0	0	1
Columbia	2	0	0	0	1
Fulton	0	0	N/A	N/A	N/A
Orange	0	0	0	5	3
Saratoga	0	0	N/A	N/A	N/A
Schoharie	0	0	N/A	N/A	N/A
C. Ulster	3	0	4	12	1
N. Ulster	2	0	3	0	0
C. Washington	0	0	N/A	N/A	N/A
N. Washington	1	0	0	0	0

2014 Weather Table—This chart is compiled using the data collected by Northeast Weather Association (NEWA) weather stations. For more information on NEWA and a list of sites, visit <http://newa.cornell.edu/> This site has information not only on weather, but insect and disease forecasting tools that are free to use.

2014 Weekly and Seasonal Weather Information						
	Growing Degree Information Base 50° F			Rainfall Accumulations		
Site	2014 Weekly Total 7/14 - 7/20	2014 Season Total 3/1 - 7/20	2013 Season Total 3/1 - 7/20	2014 Weekly Rainfall 7/14 - 7/20 (inches)	2014 Season Rainfall 3/1 - 7/20 (inches)	2013 Total Rainfall 3/1 - 7/20 (inches)
Albany	150.5	1412.6	1446.0	0.36	7.39	23.05
Castleton	138.2	1333.9	1466.9	0.83	8.61	17.82
Clifton Park	138.2	1274.2	1385.1	0.10	9.26	23.80
Clintondale	143.0	1436.2	1572.1	0.80	10.18	14.50
Glens Falls	131.8	1274.5	1256.5	0.15	10.94	17.42
Guilderland	133.5	1281.5	1382.0	N/A	N/A	N/A
Highland	144.2	1429.2	1555.2	1.09	11.61	17.26
Hudson	149.9	1434.0	1525.0	2.12	9.83	15.58
Marlboro	139.5	1365.4	1497.0	1.80	12.78	18.30
Montgomery	145.1	1396.8	1460.0	0.58	14.46	17.13
Monticello	117.9	1098.3	1175.5	N/A	N/A	N/A
Peru	130.7	1205.1	1278.2	0.23	10.13	17.34
Shoreham, VT	142.8	1257.1	1357.4	0.42	9.22	17.97
Wilsboro	122.7	1157.8	1253.1	N/A	N/A	19.30

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