

Cornell University ~ Cooperative Extension Eastern NY Commercial Horticulture Program

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Weekly Vegetable Update

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Regional Updates

North Country – Clinton, Essex, northern Warren & Washington Counties:

The summer-like weather continued last week with a little less heat and humidity. Conditions are extremely dry and irrigation systems are working hard. We had about an inch of rain over the weekend but we need much more than that. Patches of trees on the hillsides are browning out from the dry conditions. **Septoria leaf spot and early blight on tomatoes** continues to move gradually up the plants but the dry conditions are helping to slow the spread. These diseases do best when leaves are wet.

Capital District – Albany, Fulton, Montgomery, Rensselaer, Saratoga, Schenectady, Schoharie, southern Warren & Washington Counties:

Crystal here, giving an update from north of the Capital District. I traveled to Northern NY and Burlington, VT for allium schools this week, and was reminded how important it is to stay vigilant to pests that are just one strong storm or live plant shipment away from being a very big deal in our area. Up north growers are struggling with two serious pests, **leek moth and swede midge**. Leek moth caterpillars can damage or destroy any allium crop, and with three generations a year they can do it in a hurry. Swede midge can cause the growing point of brassicas to become completely deformed, damaging leafy crops and destroying cauliflower, broccoli, and sometimes Brussels Sprouts. These pests came as a surprise to northern growers, but they should not be a surprise when they show up in our area (and they will). Bottom line is, when you are seeing something that looks unusual, take the time to figure out what it is, because left unchecked these pests can decimate your crops. As I was reminded by the Cornell entomologists at allium school, pretending that these pests don't exist won't really make it true.

Mid-Hudson Valley- Columbia, Dutchess, Greene, Orange, Putnam, & Ulster Counties:

Unseasonably hot weather has continued over the past two weeks. Much of the Hudson Valley received an all-important soaking over the weekend with some areas getting over 2 inches. Local markets are displaying an abundance as many summer crops which are still going strong with fall crops now hitting the tables. I have noticed **sooty mold developing in some sweet corn plantings**. This condition is caused by corn leaf aphids feeding and depositing honeydew on which black, sooty mold develops. The mold does not attack the plant directly, but may cause a reduction in yield and lead to ears that are unmarketable due to their sooty appearance. Several products are listed for control of corn leaf aphids.

Serving the educational and

research needs of the commercial small fruit, vegetable and tree fruit industries in
Albany, Clinton, Columbia, Dutchess, Essex, Fulton, Greene, Montgomery, Orange, Putnam, Rensselaer, Saratoga,

Watch out for Leek Moth

Leek moth first entered the US in 2009 in Plattsburgh and it has slowly been spreading along the border since. We are not sure how it is moving. It seems to show up here and there rather than spreading across a region, infesting every farm on its way. The adult is a tiny moth, less than a half inch long and is not a strong flier. We suspect it is being moved by humans as we bring in onion seedlings from areas where infestations are common (see map). We confirmed a new location this summer in Washington County so it is on the move. Once it arrives on a farm it stays. It overwinters there, surviving even the harshest winter, like the last, with no problem,.

If you grow leeks, now would be a good time to check them for any signs of damage. Photo 1 shows the characteristic tunneling damage done by the caterpillars as they burrow into the center of the plant. With time the larvae move deeper into the stem and can affect the saleable part of the plant in addition to reducing its vigor. Less common is the tunneling damage into the bulbs of garlic and onions after harvest. The adult moth can lay its eggs on the surface and the larvae will tunnel into the bulb, through



Photo 1 – Leek moth larvae damage to leeks - ADI

the protective outer wrapper (see photo 2). If you notice any damage like this, please contact one of us. And if you notice this damage on any materials coming onto your farm, bag them up.

For more information on leek moth visit <http://web.entomology.cornell.edu/shelton/leek-moth/>

by ADI

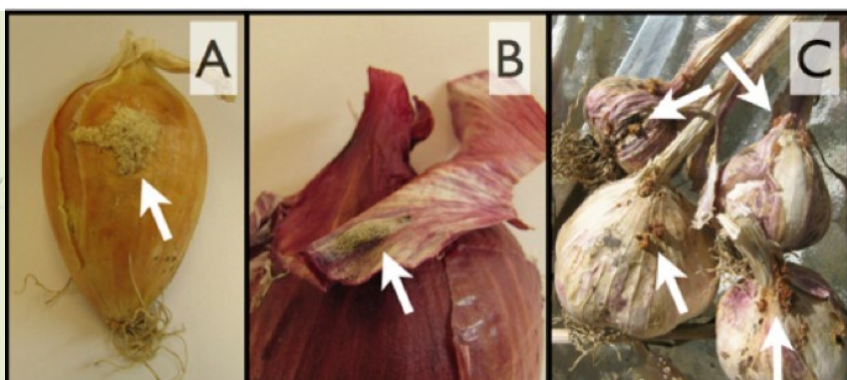
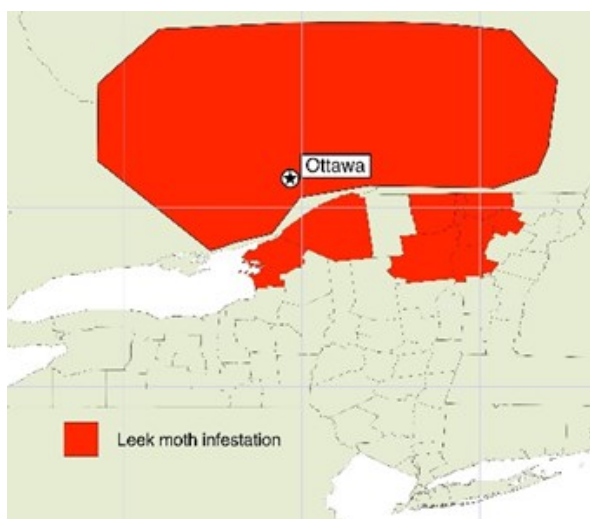


Photo 2 –A. Frass left by larva tunneling into dry onion bulb. B. Pupae on loose onion skin C. Larvae tunnel into dry garlic -bulbs, look for the frass or entrance holes. -Photos by Masanori Seto

Garlic: Start with Great Seed and Don't Ruin it

It's nearing time to plant, which means fine-tuning the fertility program, making sure the site is optimized, and keeping seed cool and dry until it's time to crack and plant. This sounds like a pretty easy plan, and one really short article! But, for the sake of fun, let's go through what each of these pieces of the puzzle might look like.

Site Optimization: It is possible to grow garlic very well in a tremendous variety of soils, from heavy clay to coarse

sand. One key is to provide enough water for ample growth but not so much that the roots are stressed and diseases are favored. On clay soils this might mean using raised beds, planting shallower and mulching, and using ample cover crops and compost to gradually improve the soil. On sandy soils it might be better to plant a little deeper, forego raised beds and focus on moisture retention (again, through the use of mulch, cover crops, and compost). Pay close attention to

Garlic, continued from last page

your soil types and your field characteristics, and plan accordingly. If you have questions about your site, feel free to call.

Think carefully about the history of a field before choosing your planting site. One pitfall is planting into fresh killed sod, which can harbor significant wireworms. By the time I get a call about wireworms in garlic, it's far too late to do anything. The time to deal with wireworms is before the garlic goes in the ground. Wireworms are the larval form of the click beetle, and persist in the soil for up to 6-7 years. Populations are highest in recently turned under sod and gradually decrease over time. I recommend waiting at least 2 years if possible before planting into ground that has been sod for an extended period of time. If you have to go in sooner, using multiple plantings of buckwheat and incorporating the green matter the summer before planting might help break up the wireworms and more quickly reduce populations. It probably won't completely solve the problem, if there is one. This is an issue better avoided than combatted.

A final consideration which can be addressed prior to planting is perennial weed control. Pay particular attention to quack grass, which can actually grow into the forming garlic heads. It will be harder to fully control perennial

weeds organically this late in the season, since they already have some reserves built up, but you can at least set them back. Conventional growers can use a well-timed herbicide application (after the first frost is ideal) to take care of many perennial weeds. Look for a complete article on fall weed control in next week's newsletter.

Fall Fertility Recommendations:

Phosphorus and potassium should be optimized in the fall using a soil test. The guidelines are listed in the table below. Based on what we know so far we can say that the crop doesn't need more nitrogen in the fall than is available in the actual clove, but this doesn't mean that you can't apply a slow-release nitrogen form such as alfalfa or peanut meal, or composted poultry manure in the furrow at planting, with the expectation that nitrogen will be available in the spring. It simply means that synthetic and quick-release nitrogen fertilizers will be wasted in a fall application. Many organic growers are shooting for 75% of their nitrogen

being applied in the fall, when it is easiest, and 25% quick-release forms like Chilean Nitrate being applied in the spring. Some organic growers are opting to put down all N in the fall, particularly in mulched systems. This can be tricky in a cool spring when N doesn't become available



Garlic infested with wireworms. Wrapper leaves have been eaten off. Image: CLS

Garlic	Nitro- gen (N) Lbs/A	Phosphorus (P2O5) Lbs/A					Potassium (K2O) Lbs/A				
Soil Test Results		Very low <3lbs/A	Low 3-6	Medium 7-13	High 14-40	Very High >40	Very low <50	Low 51-100	Medium 101-200	High 201-300	Very High >300
Incorporate at planting	0	200	150	100	50	0	200	150	100	50	0
Sidedress before emergence	25-50	0	0	0	0	0	0	0	0	0	0
Sidedress 2-3 times, 3-4 weeks apart	25-50 divided among sidedressings	0	0	0	0	0	0	0	0	0	0
TOTAL	50-100	150	100	75	50	0	150	100	75	50	0

TEXT, continued from last page

quickly, but otherwise seems to be a good strategy.

Seed Storage and Preparation

In these last few weeks before planting, make sure garlic is kept as close to 70 percent humidity and 70 degrees (or lower) as possible. Keep garlic heads intact to reduce weight loss and exposure of each clove to aerial fungal spores. Even beautiful, healthy garlic will break down if storage conditions are poor.

When it's time to crack the garlic and plant, consider a few more ideas:

Cull bulbs or cloves with symptoms or damage

when cracking: Carefully feel and look at each clove during this process, and remove anything that looks suspect. Discard cloves with unhealthy looking basal plates, with dents or lesions on or under the wrapper leaf, and any cloves that feel unusually light. Do not compost

these cloves---either bury them away from the field or throw them away.

Treat all seed with a surface sterilizer: Sterilizing the surface of the cloves will NOT control GBN! However, it will reduce issues with surface molds such as aspergillus and will kill surface penicillium. This is a best practice for all garlic. You can either use a 10% commercial bleach solution (1 part bleach and 9 parts water) or you can use an OxiDate dip (32 oz per 25 gallons water--check labels on different formulations for rates). Remember to test bleach and OxiDate dips for activity if treating large amounts of seed, and replace solution when activity decreases. Otherwise you are simply moving diseases around in water. Plant cloves immediately after dipping, not after they have dried back out. -CLS

Harvest Auditing

For many commodities, harvesting is a critical step in delivering a quality product. You have spent considerable time and effort to grow a great crop, but if it is harvested improperly you may be losing quality without even knowing it. Harvesting damage isn't always as obvious as a bruised apple. Sometimes a sub-optimal harvesting system results in a perfectly good looking well-packed product, but with a reduced shelf-life that negatively impacts your business over the long term. Fruits and vegetables should get down to storage or transportation temperature as fast as possible to retain maximum storage quality. For various reasons, harvesting systems may not always work as smoothly as planned and crops may spend more time than anticipated above storage temperatures. Some very sensitive crops like sweet corn will begin converting sugars into starch almost immediately upon being picked. Hydro cooling removes field heat promptly, but even allowing the corn to stay hot for an hour or two during the picking operation can reduce shelf life by

several days. Leafy greens are another crop that is extremely vulnerable to reduced storage life when allowed to stay warm too long after harvest. From a management perspective, it is best to have a written protocol for harvesting so that all crew leaders and laborers are on the same page. In addition, it is a good idea to do an audit of the harvesting process especially for larger operations where timing is critical to preserving large quantities of crops. In order to assist the process, the ENYCHP offers a harvest audit program. Our food safety specialist can do an unbiased audit of your harvesting system to determine whether there are any improvements that can be made to increase the quality of your product and the shelf life. This is not a pass or fail audit, and there is no risk or certification involved. It is a service meant to help maximize efficiency of your harvesting methods. For more information please call Erik Schellenberg at 845-344-1234

Onion Harvest and Quality

Onion quality seems to be quite good this year, most attribute this to the dryness. There are some cases of skin rot issues and I think that was from the high heat and bright sun of harvest days. If onions are going to be lifted on a day when temps are above 75 or 80, especially on bright, sunny, cloudless days like so many we had this August/September,

a sunscreen like Pureshade or product like kaolin to protect from the sun's rays. Sunburn on the exposed portion of the lifted onions is at least unsightly as it will make a papery tan mark on the surface, and possibly, as we are seeing this year, the opening for decay.

Tomato Cracking /Splitting

Many areas in the Hudson Valley received significant rainfall late last week, up to 2” or more in most areas, after a prolonged period of dry weather. The much needed rain however has led to cracking problems in tomatoes. Cracking and splitting in tomatoes often occurs when rapid changes in soil moisture levels occur. This often happens after heavy rains as fruit grows faster than the skin can expand resulting in splits. Splits can be vertical starting from the stem scar (photo1) or they can be concentric (photo 2). This can happen in both green and ripe tomatoes. Green tomatoes with splits and cracks will rot before they ripen.

Cultivars vary in their ability to withstand cracking. Some have observed that splitting is greater on cultivars producing few but

large fruits and those with high soluble sugars. High nitrogen and low potassium levels as well as temperature fluctuations (hot days/cool nights) have also been implicated in splitting. Adequate nutrition, timely irrigation, and mulching may help reduce cracking.-TR

Sources: North Carolina Cooperative Extension, UW Extension A3798
Tomato Disorders. Photo credit: Maine Dept. of Agriculture



Sweet Corn Pest Trap Catches										
(Last Week ending 9/4/15 * This Week ending 9/14/15)										
Location	ECB-E Last Week	ECB-E This Week	ECB-Z Last Week	ECB-Z This Week	CEW Last Week	CEW This Week	FAW Last Week	FAW This Week	WBC Last Week	WBC This Week
Orange County	0	0	0	0	21	9	13	22	0	0
Central Ulster	0	0	N/A	N/A	1	14	16	27	0	0
Northern Ulster	N/A	8	N/A	0	N/A	0	N/A	N/A	N/A	N/A
Northern Washington	0	0	0	0	2	0	0	0	0	0
Southern Washington	0	0	0	0	N/A	6	N/A	N/A	N/A	N/A
Albany County	0	0	0	0	2	0	1	4	0	0
Fulton Coun- ty	0	0	0	0	3	1	5	7	0	0
Schoharie County	0	0	0	0	N/A	N/A	N/A	N/A	N/A	N/A
Northern Columbia	0	0	0	2	79	23	57	8	0	1

Sweet Potato Harvesting

Here are some simple harvesting tips to ensure the best quality roots going into storage. From the looks of the forecast, it might be a nice week ahead for curing. The one thing that I have to continue to remind myself of is that sweet potatoes are nothing like your standard Irish potatoes. In fact, they have very little in common. Sweet potatoes are much more delicate and require more attention when harvesting and storing.

Sweet potatoes can be dug at any time roots reach a marketable size. It is very important not to let the roots get exposed to cold temperatures (less than 50°F). Hopefully we are still a ways off from getting our first frosts in order for the crop to finish out so to speak. Sweet potato vines can be hit with a light frost, but when roots are exposed to prolonged colder temperatures, they can form an internal white ring of tissue which really decreases the quality of the root. The roots will not store as long or taste as good. That is also why we recommend storing sweet potato roots at or around 55—59°F with at least 90% humidity.

One good thing about the dry weather is that it is ideal for digging sweet potato roots. Drier soil reduces the chance of soft rot bacteria invading wounds on the roots as they are dug. Mowing or cutting the vines will help make the harvest go easier, but it will not help “set” the skins or “toughen up” the skins as it does with regular Irish potatoes. You can mow and dig sweet potatoes the same day and the skins would be no different than if you cut the vines two weeks prior to harvesting. One other recommendation is to stop watering about 2 weeks before you want to dig your roots.

If you are using a mechanical digger such as a potato digger to harvest your roots, make sure you run the chain as slow as possible and carry as much dirt up the chain as possible to reduce the amount of bouncing that occurs. The sweet potato has a thin, delicate skin that is easily broken. Any cuts, bruises, or skin abrasions will reduce quality and storability significantly. It might even be worth taking the shakers off of your digger or putting less aggressive shakers on to reduce the amount of bouncing of the roots on the rods. Adding padding to any rough edges on the digger will also help. The longer the chain, the more dirt that can sift down through the rods exposing the roots which can then allow workers to pull the roots off the digger before they are put back on the ground. This would eliminate one more potential bruising opportunity.

If possible when picking up your sweet potatoes, use some kind of slotted crate or small bin (apple bins, milk crates etc.) that will allow air to flow through them. Instruct your workers to gently place them in these containers. If picking up with buckets and dumping into bins, reduce the distance the roots have to fall as much as possible. This again will help reduce cuts and bruises.

Do not wash your roots until you are ready to go to market with them! Remove as much dirt and debris as possible when digging, keep them dry and place directly into the harvest containers. These containers should then be taken an area to be cured. The curing process allows any cuts, abrasions or bruises to heal which allows for better storability of roots. It is also needed for the sweet potato to achieve its sugars and flavor. Cured roots will almost always taste better than those not cured.

Ideal curing conditions are a temperature of 85°F with 90% humidity for 5-7 days. At this time of year empty greenhouses can be an excellent place to cure sweet potatoes, but there are a couple of things that need to be done. First, floors of the greenhouse should be watered several times a day in order to keep



Sweet potato roots waiting to be picked up.

Continued on next page

the humidity levels at 90%. Second, make sure fans are set for 85°F and the heater is turned on and set to keep the greenhouse as close to 85°F night—that's right, you want to maintain that warm air temperature during the nighttime as well. If this cannot be done, it will take longer to cure the roots.

Once your sweet potatoes are cured, store as close to 60°F as possible, but no lower, and maintain a high humidity. I would bring down the storage temperatures gradually to reduce the chance of condensation occurring on the roots in the bins. If done properly, sweet potatoes should easily store into January or even February. –CDB

Pumpkin and Winter Squash Harvest and Storage Reminders

The overall pumpkin and winter squash crop looks pretty good across the region. If you are planning to store any of your squash into the winter, be especially careful that squash is mature, wound-free, and fully cured before storing. Now all we need is the next 6-8 weeks of rain-free weekends to get them marketed! The following quick tips are good reminders of best practices.

- ◆ Handle squash and pumpkins as gently as possible to avoid bruising or cutting the skin. Wounds will allow soft rot bacteria and other disease to invade and make the fruit unmarketable and reduce the storage life of that crop. Gently place in bins rather than load buckets or baskets and “dump” them in bins. This will take more time, but will pay off with better quality fruit for storage and market.
- ◆ Avoid picking up squash and pumpkins that are wet with dews or recent rain. This increases the risk of pressure bruise and breakdown especially if you are placing them in bins.
- ◆ If possible try curing your squash to encourage cuts or bruises to heal over. Place in windrows in the field (this also allows the stem ooze to dry up) especially if the weather is going to be warm and dry for several days or by placing squash in a warm, dry atmosphere (70-80°F) with good air movement such as a well ventilated garage or barn if temperatures can be maintained. Greenhouses or high tunnels with fans turned on would also work nicely. However, be careful not to expose the fruit to too much intense sunlight as sunscald can occur.
- ◆ Many growers will remove the stem especially from butternut and acorn. This practice helps reduce puncturing that can happen in the bins but squash should definitely be cured for up to a week before going into storage. If not allowed to cure before placing in bins, several things can happen such as “oozing from the wound onto other fruit” and more decay problems.
- ◆ Be sure not to pile squash too high in the bins especially if they will be stacked on top of one another. Pressure bruise is another way to decrease squash quality and storage potential.
- ◆ When transporting squash and pumpkins from the field to the market or storage, be sure to drive carefully, especially on bumpy farm roads. The jostling of fruit can cause more punctures and pressure bruise and reduce the quality of your fruit.
- ◆ Try to avoid as much chilling injury as possible and it is very important to try and remove squash from the field before a frost. Chilling injury occurs when pumpkins and squash are exposed to temperatures below 50°F in the field or in storage.
- ◆ After curing, move squash or pumpkins to a dry, well ventilated storage area. Store squash at 55-60°F with a relative humidity of 50-70%. If humidity levels are lower than that, moisture is removed from the fruit resulting in “pithiness” or shriveling. Humidity higher than that results in conditions that favor decay organisms.
- ◆ Continue to scout your crops, even if harvested in windrows in the fields. I have seen late, heavy infestations of Striped cucumber beetles feed on the rinds of pumpkins and some winter squash rendering them unmarketable. They can also bore holes into the sides of fruit as well. Additional insecticide treatments might be needed. –CB

Harvesting and Storing Potatoes:

To store and maintain high quality tubers practice the following points:

These are some of the common factors each year that lead to serious storage problems.

1. Don't begin to store potatoes until the latter part of September when tuber and air temperatures have cooled down. Greater storage "problems" usually occur in potatoes dug during the warmer parts of September.
2. Don't harvest and store potatoes from wet areas. Many of the potatoes from low areas are diseased or more prone to disease.
3. Proper vine killing 2-3 weeks before harvest will help tubers set skin, making the tubers more resistant to skinning and bruising. (*Editor's note: Vine killing can be done many different ways. Flail mowers, flamers and chemical desiccants can also be used. See Table 1 for a list of approved vine desiccants*).
4. Pad all deflectors and sharp points.
5. During harvest maintain proper ground speed and chain speed ratio to keep the conveyors as full of potatoes as possible. This allows for the potatoes to "flow" from one chain to another reducing rollback and the potential for blackspot.
6. Agitation chains should be minimized and excessive bouncing should be avoided.
7. Reduce the height of drops to 6 inches or less during harvest and handling of potatoes.
8. Remove all soil and debris during the harvest operation and while conveying tubers into storage. Excessive soil in the storage will prevent proper air movement and increase the chance of storage rot. (Source: Sandy Menasha, Long Island Fruit & Vegetable Update, August 26, 2010)

Table 1: Labeled Potato Vine Killing Compounds for NYS

Product	Rate	PHI (Days)	REI (Hours)	Notes
Aim EC	3.2—5.8 ounces if used alone 2 –5.8 if combined with another desiccant	7	12	Used for pre-harvest desiccation of potatoes. Apply in later stages of senescence. Will also desiccate late season susceptible broadleaf weeds. Adequate desiccation is achieved within 14 days after initial treatment. Two applications may be required if crop is in active vegetative growth when desiccation is initiated. Apply in a minimum of 20 gallons per acre and use a non-ionic surfactant (NIS), methylated seed oil (MSO) or crop oil concentrate (COC). Don not use more than 11.6 fluid ounces per acre per crop season
Reglone 2L	1 –2 pints per acre	7	24	Used for pre-harvest desiccation of potatoes. May make a second application, 5 days after the first if vine growth is particularly dense. Do not exceed a total of 4 pt/A. Drought at the time of application will decrease desiccation effectiveness. Apply in a minimum of 20 gallons of water per acre and use a non-ionic surfactant at 0.06-0.5% v/v (1/2-4 pt per 100 gal) of the finished spray volume.
† Rely 280	21 ounces per acre	9	12	Not for use in Nassau and Suffolk Counties. Do not split application nor apply more than one application. Do not apply to potatoes grown for seed. Canola, corn, cotton, rice, soybean, and sugar beets may be planted at any time after the application. Do not plant treated areas to wheat, barley, buckwheat, millet, oats, rye, sorghum, and triticale until 30 or more days after an application as a potato vine desiccant. Do not plant treated areas to crops other than those listed in this use precautions section until 120 or more days after application.
VidaEC	5.5 fl oz if used alone 2.75-5.5 fl. oz. if combined with another desiccant	7	12	Make 1 to 2 applications with a minimum interval of 7 days. Do not exceed 2 applications or 11 fl. oz/A per crop season. Apply with either a non-ionic surfactant or crop oil concentrate in 20-50 gallons of water/acre. Use an approved buffering agent to obtain a pH of 5.0 or less if the water source has a pH greater than 7.5. See label for additional information.

2015 Weather Table—The weather information contained in this chart is compiled using the data collected by Network for Environment and Weather Applications (NEWA) weather stations and is available for free for all to use. For more information about NEWA and a list of sites, please visit <http://newa.cornell.edu/>. This site has information not only on weather, but insect and disease forecasting tools that are free to use.

2015 Weekly and Seasonal Weather Information						
	Growing Degree Information Base 50⁰ F			Rainfall Accumulations		
Site	2015 Weekly Total 9/7– 9/14	2015 Season Total 3/1 - 9/14	2014 Season Total 3/1 - 9/14	2015 Weekly Rainfall (inches) 9/7- 9/14	2015 Total Rainfall (inches) 3/1 - 9/14	2014 Total Rainfall (inches) 3/1-9/14
Albany	151.5	2829.0	2498.0	2.3	19.68	20.2
Castleton	147.8	3314.4	2359.8	2.59	20.87	21..27
Clifton Park	145.3	2725.5	2262.4	2.49	17.84	20.38
Fishkill	82.3¹	2631.7¹	Na	0.03	6.14	Na¹
Glens Falls	135.1	2447.7	2228.0	1.61	14.48	25.00
Griffiss	121.4	2283.4	2101.5	1.98	24.31	28.55
Guilderland	115.0	2562.0	2284.0	2.02	17.92	Na²
Highland	151.1	2832.7	2527.0	1.67	19.5	23.51
Hudson	149.7	2823.0	2527.4	4.66	20.71	26.83
Marlboro	141.4	2728.0	2432.1	2.17	17.36	21.86
Montgomery	147.4	2772.5	2468.0	3.72	21.08	19.34
Monticello	114.3	2179.7	1931.5	0.3	14.23	7.31
Peru	126.1	2319.7	2129.7	1.23	18.51	20.25
Red Hook	147.1	2698.0	2456.3	3.75	21.48	12.58³
Willsboro	124.3	2276.2	2072.1	0.88	22.18	11.1
South Hero, VT	130.7	2437.1	2240.4	2.81	22.71	22.23
N. Adams, MA	121.4	2209.9	1997.5	2.45	20.85	20.96
Danbury, CT	141.7	2593.7	2302.5	1.60	19.85	23.41

Na1: The Fishkill site is new for 2015 so there is no historical data to report.

Na2: The Guilderland weather station was not properly reporting precipitation data in 2014 so no data will be shown for this site.

Na3: Data for this week is only up to 8/7/2015

Na4: Precipitation data for this site did not start until May of 2014

Cornell Cooperative Extension and the staff assume no liability for the effectiveness of results of any chemicals for pesticide use. No endorsement of any products is made or implied. Every effort has been made to provide correct, complete, and current pesticide recommendations. Nevertheless, changes in pesticide regulations occur constantly and human errors are still possible. These recommendations are not substitutes for pesticide labeling. Please read the label before applying any pesticide. Where trade names are used, no discrimination is intended and no endorsement is implied by Cornell Cooperative Extension. Diversity and Inclusion are a part of Cornell University's heritage. We are a recognized employer and educator valuing AA/EEO, Protected Veterans, and Individuals with Disabilities.

Calendar of Events

Protecting Pollinators: The NY Pollinator Conference

Sept. 22, Albany NY

The NYSIPM Program has organized "*Protecting Pollinators: The NY Pollinator Conference*" that will be held next week, Sept. 22 in Albany. Registration information and the agenda are available at http://www.nysipm.cornell.edu/pollinators/pollinator_conf_2015.asp. The cost is \$25 and includes lunch.

The conference is geared toward growers, but is also appropriate for policy makers and other citizens who want to learn more about the issue. Please register now if you are able to attend, and forward this information to any colleagues, list serves, newsletters or organizations that may be interested.

2015 Root Crop Variety Trial Twilight Meeting

Tuesday, September 29 from 4-6pm

Hudson Valley Farm Hub, 1875 Hurley Mountain Rd. in Hurley, NY

- Farmers are invited to tour 18 varieties of beets, more than 25 varieties of carrots, and 7 varieties of parsnips and to learn about their disease resistance, eating quality, and yield potential.

- Featured speakers will be pathologist Dr. Sarah Pethybridge from the Cornell University Geneva Experiment Station, Jan van der Heide from Bejo Seeds, and Lisa Ward from Sakata. Ridge cultivation of carrots will also be discussed.

- Bring your questions, challenges, and an appetite. All crops will be available to sample.

For more information visit <http://enych.cce.cornell.edu/event.php?id=437> or call Crystal Stewart at (518) 775-0018.

To register call Marcie at 518-272-4210 or register at this link:

https://enych.cce.cornell.edu/event_preregistration.php?event=437.

There is no charge for this event, but pre-registration is encouraged. *Preregistration deadline Sept. 28.*

1.5 DEC credits applied for.

Integrated Phytophthora Blight Management: Biofumigation with Brassica Cover Crops

September 30, 2015 at 4:00 pm -Kelder's Farm 5755 Route 209, Kerhonkson, NY 12446

Speakers: Sandra Menasha Extension Vegetable Specialist , CCE Suffolk County. Justin O'Dea Vegetable and Field Crop Educator , CCE Ulster County

Program features:

Integrating brassica cover crops for biofumigation

Maximizing biofumigation crop potential

What we've learned so far about using biofumigants on-farm in NY

Other reasons why NY growers are using brassica cover crops

Current research on integrated Phytophthora management in NY

Demonstration of the biofumigation process (weather permitting)

Sanitation, cultural practices, current fungicide programs, and managing fungicide resistance for Phytophthora

1.5 DEC credits in categories 1a, 10 & 23, have been applied for.

Registration: *Free if RSVP'd by 9/29*, \$10 if registering at the event.

To register ahead, RSVP with the name, phone number and email of all attendees to Carrie at 845-340-3990 x311 or email cad266@cornell.edu