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Fruit Notes

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Cornell Cooperative Extension
Lake Ontario Fruit Program



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BY VALENT U.S.A.



Volume 24 Issue 7 June 5, 2024

Walter H. Blackler
April 19, 1936 – May 29, 2024

‘One of the Most Beloved NY Apple Growers Passed Away Last Week’
Calling hours are on Monday June 17, 4-6pm in Skaneateles (see below more details)
Mario Miranda Sazo, CCE-LOF

‘Walt’s loss will be deeply felt by all NY fruit growers, Cornell faculty, staff, and Cornell extension personnel who had the great fortune to work closely with him and experienced first-hand his industry leadership and desire to give to others and community’



Until the very end Walter Blackler, one of the most beloved, generous, gentlemen, and simply plain fun, sparkled with an infectious curiosity for life and pomological science, exuded an unquenchable hunger for new knowledge and ideas for modern apple production and cold storage management practices. I have no doubt that he will be missed and remembered fondly. I first met this remarkable human being during a lunch when I attended for the first time an Apple Research & Development Program (ARDP) annual meeting in Jordan Hall at Cornell AgriTech several years ago. He was extremely smart, inquisitive, and always asked good questions during the annual reports of research and extension activities funded by ARDP. Despite my strong accent, unusual background, and lack of fruit experience after being recently hired, he always said hello and offered advice at the beginning and during all the years I had the pleasure to interact with him. He showed genuine concern for my own well-being, his employees, and orchard workers. I got to know him more

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closely and Steve Reed (his old-time orchard manager) during those one-day long memorable Wayne County fruit school days packed with educational topics. I have only fond memories of Walt when conducting pruning visits in those beautiful slopes of apple orchards in Lafayette. More recently, he became very interested about the peel sap project for 'Honeycrisp' and asked me many times the reasons of why we were transitioning from long to short pruning techniques (his famous...why Mario? I would like to know why...). One day he very excitedly showed me one of his newest orchards planted at the end of June or early July with green 'ellepot' trees that he had just purchased from a young nurseryman from Wolcott (Jacob Wafler). In the last few years, he was not definitely the same Walt that I met one day in Geneva more than 15 years ago, but he still had the same sharp and inquisitive mind for several horticultural tree fruit nutritional topics and had good knowledge of the apple business regionally, nationally, and even internationally (one winter he secretly told me he was importing a few Gala apples from my own native Chile!). One spring day during a drive we took together, he shared one of his personal goals for the family business and introduced me to a young man just hired as his new orchard manager, Jesse Hodge. I am sure Jesse one day will help to continue Walt's legacy and passion for apple production and will continue supporting the next generation of a very successful apple business started by Walt at Apple Acres many years ago.

Walt was a great friend to fellow orchard owners and aspiring apple growers. He helped to facilitate annual pruning workshops for both commercial growers as well as backyard enthusiasts. Walt served on the CCE Onondaga Agriculture Program Committee and helped to guide county programming. Walt put the "cooperative" in Cornell Cooperative Extension.

Walt's loss will be deeply felt by all NY fruit growers, Cornell faculty, staff, and Cornell extension personnel who had like me the great fortune to work closely with him and experienced first-hand his industry leadership and desire to give to others and community. Walt was always very supportive, very understanding of our mission at Cornell Cooperative Extension, and his storage facilities were instrumental in researching controlled atmosphere to extend the fruit quality and viability of the NY apple crop.

God Bless You, Walt.

Here is his entire obituary as shared by his daughter Catherine Blackler yesterday: Walter Hazard Blackler, 88, of Skaneateles, NY died peacefully at his home on Wednesday, May 29, 2024, as a result of pancreatic cancer.

Walt was born to Walter and Louise Blackler on April 19, 1936, in Bethlehem, PA, while his father was a college student. He grew up in Farmington, CT. Following in his father's footsteps, Walt attended Lehigh University. After graduation in 1958, he moved to Rochester, NY to work for Gleason Works as a mechanical engineer. While living in Rochester he met Patricia Mahoney at a YMCA ski event for young singles. They were married in Haverhill, MA in February 1960. Walt enrolled at Harvard Business School that fall. He and Pat welcomed their first child while he was a graduate student. They lived in Cambridge, MA and West Hartford, CT, before eventually settling in Skaneateles in 1965.

Walt had an entrepreneurial drive. Seeking to become a small business owner, he bought an apple orchard in Lafayette, NY in 1965. Apple Acres has been in business for nearly 60 years, growing, packing and shipping apples across the country. He loved the apple business and never retired, assessing the crop and providing wise counsel until his death. He served the NY apple industry in leadership roles throughout his career, including the Western NY Apple Growers' Association, the NY Apple Association, the Horticulture Society, and Cornell Cooperative Extension. He especially enjoyed his time with the ARDP Board directing research funds to improve the profitability of all the state's orchards. He was instrumental in bringing new apple varieties to market with the Crunch Time Apple Growers group. Like their parents, many of his grandchildren got their first work experience at the orchard, learning valuable lessons while spending time with their Pappy.

Walt had a strong sense of civic responsibility. His record of service to the Skaneateles community stretched multiple decades and included positions on the Planning Board, the Zoning Board, the Board of Trustees, and most recently until his resignation in 2023, the Municipal Board. In 2023, the Mayor of Skaneateles presented him with a Resolution of

Appreciation for his unwavering and devoted service to the community. He was a man of few words, but when he spoke, his words were smart, thoughtful, and kind.

Pat and Walt had five children. Walt loved spending time with his family. He never missed a ballet recital or graduation ceremony. Until the day he died, he was an active (and funny) participant in the family group text chain. His last text congratulated his granddaughter on her recent engagement. He had a baseball hat from each college attended by his children and grandchildren, and he proudly rotated through them as appropriate for the occasion. He especially enjoyed annual summer vacations in the Adirondacks. He made his last trip to Lake Placid in June 2023, shortly after his cancer diagnosis, enjoying the time with 26 of his children, grandchildren and great-grandchildren. His extended family continues the annual tradition.

Pat and Walt enjoyed sailing on Skaneateles Lake and were active in the racing community. They were members of Owasco Yacht Club, Skaneateles Sailing Club, and Skaneateles Country Club. He was a skier and softball player, famous among his friends for his antique softball glove. He also loved watching almost any sport, but especially lacrosse and baseball. In 2022, he had the chance to travel to Houston to see his Phillies play the Astros in the World Series.

Walter was predeceased by his wife, Patricia, and his son Walter Hazard Blackler IV. He is survived by his four daughters, Anne Marie Reynolds of Houston, Ellen Blackler (Francis McNally) of Takoma Park, Maryland, Laurel Grow (Dan) of West Hartford, and Catherine Blackler (Derek Raymond) of Skaneateles; nine grandchildren, Rudy Reynolds (Buffin), Catie Reynolds (Tony Zupancic), Nora McNally Reiff (Zach Reiff), Peter McNally, Patrick Grow (Tory), Stephen Grow, Mary Kate Grow, Caroline Raymond and Libby Raymond, and seven great-grandchildren.

In lieu of flowers, donations may be made to the Skaneateles Lake Association (skaneateleslake.org).

Calling hours will be held at Robert D. Gray Funeral Home, Skaneateles on Monday, June 17 from 4 to 6pm. Memorial service will be held on Tuesday, June 18th at 10am at St. Mary's of the Lake, Skaneateles with burial following the funeral at St. Mary's Cemetery in Skaneateles.

2024 Blossom Blast & Bacterial Canker Management

Anna Wallis, NYSIPM and Janet van Zoeren, LOF

Bacterial canker/blossom blast is a bacterial disease of stone fruits caused by *Pseudomonas syringae* pv. *syringae*. It is common to fruit growing areas of N. America, but we don't always see it on an annual basis. This is because it is a "perfect storm" disease, which infects when there are low temperatures during bloom followed by a cool wet spring – just like we had this year in 2024. Most commonly bacterial canker infects sweet cherry trees and apricots, but this year we have heard reports of it in both plum and cherry trees. Most infections that have been reported occurred well inland from Lake Ontario, although we expect to continue to receive reports of this disease as the summer progresses.

Coincidentally, we addressed this disease in the Cornell Winter Fruit Webinar series hosted by ENYCHP, LOF, and NYSIPM in January 2024. (full playlist here: <https://www.youtube.com/playlist?list=PLoNb8lODb49twiamtP7wQW6YpA4TOljhf>)

Dr. George Sundin from Michigan State University presented on Stone Fruit Disease Management. If you are interested in learning more about identification and possible future management options for this disease, go to https://youtu.be/BhGuXvW7yN4?si=_jrsXDfa2eZtTKYm and scroll forward to time point 1:12.

Symptoms and life cycle of bacterial canker.

Symptoms of bacterial blast include:

- Cankers - found on trunk and limbs, irregular and rough
- Gummosis – typically amber in color, easily confused with normal oozing
- Blossom blast – blossom wilt and turn brown, cling to the tree
- Sour sap – a sour smell from cankers, associated with fermentation
- Stunting or dieback of branches
- Dead buds - when infected buds fail to develop in the spring
- Leaf lesions – tan to brown initial surrounded by yellow halo
- Fruit lesions – circular, brown and sunken

Life cycle

- Bacteria overwinter in infected parts of trees, including the margins of cankers and infected buds
- In the spring, bacteria multiply and ooze from infected regions
- The bacteria are then spread by wind and rain splash
- For infections to occur, weather must be conducive. This means cool and wet after bloom
- Bacteria require an opening in the plant (such as flowers and injury from frost or wind damage) and cannot penetrate intact tissue.

More information about this disease, including pictures, can be found in the Stone Fruit IPM for beginners guide:

https://www.canr.msu.edu/ipm/uploads/files/StosneFruitIPM_Bacterialcanker7.pdf

Management recommendations for bacterial canker. Bacterial canker is challenging to manage once infections are present. There is no way to cure bacterial canker infections. The best strategy is to prune out all symptomatic parts of the tree; this should be done in the middle of several dry days. **Do Not** prune stone fruits during cool wet weather!

In the fall, make two applications of copper, one at about 20% leaf drop, and one at 80% leaf drop (not many leaves left). You can also make a delayed dormant copper spray in the spring. Prevent future infections by planting healthy fruit trees. Choose sites with good air drainage as much as possible; this will minimize winter injury that may lead to potential infection sites. Promote good soil drainage and tree vigor. Practice good pruning to open the canopy, to achieve faster drying

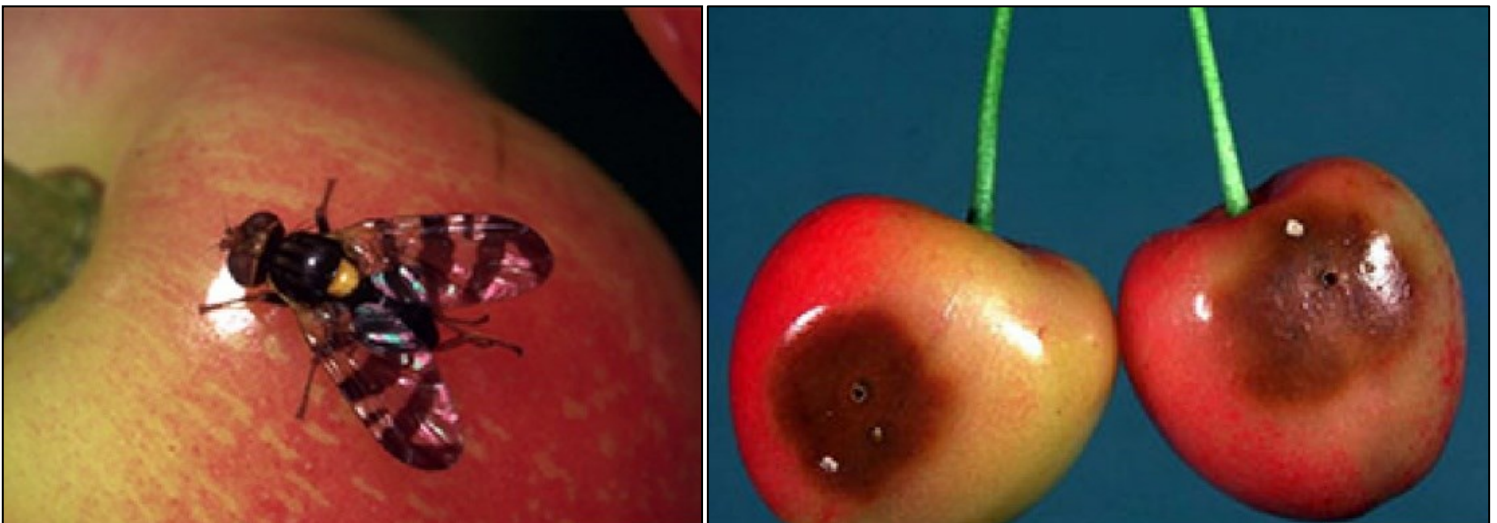
Update on European Cherry Fruit Fly

Janet van Zoeren, LOF, Anna Wallis, NYSIPM

Updated from article by Janet van Zoeren, LOFT, Juliet Carroll, NYSIPM and Art Agnello, Cornell AgriTech

European cherry fruit fly (ECFF, *Rhagoletis cerasi*) is a non-native relative of our native cherry and black cherry fruit flies. It is considered a quarantine pest in the United States, and as such, must be managed and controlled according to specific state and federally mandated guidelines.

Updated information about this pest is available on the NYSIPM ECFF Factsheet website: <https://cals.cornell.edu/new-york-state-integrated-pest-management/outreach-education/fact-sheets/european-cherry-fruit-fly>



European cherry fruit fly adult (left) and damage (right). Photos by Alison Morris, Bugwood.org.

and on the NYSDAM Website: <https://agriculture.ny.gov/plant-industry/european-cherry-fruit-fly>.

Detections were made during the 2023 season in Wayne, Cayuga, Monroe, Niagara, Erie, and Orleans counties. All were identified in unmanaged environments, i.e., wild hosts.

Quarantine areas continue to include **Erie, Monroe, Niagara, Orleans, and Wayne Counties** in their entirety. The quarantine area previously included a small section of the northwest corner of Ontario County, and further described as within a 10-mile radius of latitude 43.14855611 and longitude 77.52162045 (the City of Rochester, Monroe County, NY).

*****In addition, the quarantine area was expanded on May 13, 2024 to include all of Cayuga, Genesee, and Ontario Counties, New York.***** This quarantine does not include the Cattaraugus, Tonawanda, and Tuscarora Indian Reservations or the Cayuga Nation. The 5,140 square mile quarantine contains 1,421 acres of commercial cherry production.

The expansion of the quarantine is in response to the confirmed detections of eight adult ECFF in Cayuga County between June 27 and August 16, 2023, one adult ECFF in Genesee County on June 2, 2023, and one adult ECFF in Ontario County on July 20, 2023.

More information about the quarantine updates can be found on the APHIS fruit fly website <https://www.aphis.usda.gov/plant-pests-diseases/fruit-flies/regulations-quarantines>, and in the notices issued on May 13 <https://www.aphis.usda.gov/sites/default/files/ecff-niagara-erie-monroe-wayne-county-ny-description.pdf> and June 3 <https://www.aphis.usda.gov/sites/default/files/da-2024-18.pdf>. It has also been published in the Federal Register.

The current quarantine procedures for ECFF, for all growers inside the quarantine area include:

- **All fresh cherries sweet or tart that will be moving outside the quarantine area** must be from a block that has undergone an **enhanced float test conducted by NYS AGM**. The enhanced float test must be conducted 1-5 days prior to harvest and will be good for 14 days from the time of the passed float test. If harvest will not be complete within 14 days another enhanced float test must have another test conducted and passed before cherries are harvested to leave the quarantine area. A certificate of inspection will be issued to all blocks tested that pass the enhanced float test. Any cherries from a block that passed an enhanced float test within 14 days of the time the float test was conducted will be allowed to be sold outside the quarantine area under limited permit.
- **Processed cherries: the below mentioned spray program is not required if** cherries are sold to an approved processing facility, if a compliance agreement is signed, and limited permit issued by the NYS AGM.
- **Under no circumstances may cherries be sold** from the quarantine area **into Columbia or Ulster counties** within New York, or to the states of **California, Idaho, Montana, Oregon, Utah, or Washington**.
- **No cherries may be transported** to the state of **Michigan** without prior approval of the Michigan Dept of Agriculture and the USDA.
- If it is a cherry orchard block that is a **mix of cherries sold fresh and cherries sold directly to a processing facility**, then an **enhanced float test** must be conducted by NYS AGM.
- Cherries shipping to **Pennsylvania** for **processing** must have a **standard float test** prior to leaving the quarantine area of NYS. Float test must be conducted at approved facility that is under a compliance agreement with NYS AGM and protocols for standard float test must be followed. Float test documentation must accompany cherry shipment. Cherries must pass standard float test to be shipped to Pennsylvania for processing.
- Cherries from **U-Pick** blocks **do not need a float test**.
- All cherries going to **auction houses** regardless of the location of the auction house must be from a block that has passed an **enhanced float test** not more than 14 days old.

What this means for you: If you are a cherry grower within that quarantine area (Monroe, Niagara, Orleans, Erie, and Wayne counties), you need to be very careful this year to continue to keep a tight, 6-10 day interval spray schedule throughout the summer, using products in the approved **Effective NY ECFF Systems Approach Insecticides for New York Cherries – Quick Guide**: https://rvpadmin.cce.cornell.edu/uploads/doc_1174.pdf available on the **CCE LOFT Fruit Fly webpage**: https://lof.cce.cornell.edu/submission.php?id=722&crumb=crops|crops|cherries|crop*41

Mustang Maxx recently received a Special Local Needs label for use in NY against ECFF and SWD with a shorter PHI of 3 days. It is critical to keep ECFF out of any fruit, and better to keep them out of the orchard altogether.

Questions about the quarantine or the approved pesticide list can be directed to myself (Janet van Zoeren, jev-67@cornell.edu) or to Michael Dorgan at NYS DAM (Michael.Dorgan@agriculture.ny.gov). Growers, sellers, and wholesalers who are unsure where their harvest fits should contact Patty Sierzenga (NYS AGM) at 585-370-1606 or patria.sierzenga@agriculture.ny.gov.

You can also learn more about ECFF and our native fruit flies, as well as how to combine a management program to address these Tephritid fruit flies as well as SWD, by watching the recording of our recent webinar, Summer Insect Management in Cherry: <https://www.youtube.com/watch?v=3jqIUE-nepI>, organized by LOF and NYS IPM, or available online at our YouTube Channel: <https://www.youtube.com/channel/UC6PXjEkx7nLDY1A81Ek5brQ>

Announcing the Second WNY Bilingual Fruit School for Soil Health and Beneficial Fungi – Tuesday June 18, 4-7pm

Mike Basedow (CCE-ENYCHP), Deborah Aller (Cornell Soil Health),
Janet van Zoeren, and Mario Miranda Sazo (CCE-LOF)

Join the members of CCE-LOFP, CCE-ENYCP, and Cornell Soil Health Program for a bilingual training on the basics of soil health, the potential benefits of mycorrhizal fungi, and an update on the current project status of our SARE grant on orchard mycorrhizal products. The training will be conducted on **Tuesday June 18th from 4 to 7pm** at the CCE Orleans county office located at [12690 NY-31, Albion, NY 14411](https://www.cce.cornell.edu/locations/12690-NY-31-Albion-NY-14411).

The soils that we grow our trees in play a critical role in the success of our orchard's productivity. Mycorrhizal fungi provide many benefits to the soils, though it is still unclear to what extent inoculating our soils with commercial blends of these fungi may have on the growth of trees during orchard establishment.

This meeting will be hosted in **both Spanish and English** for farmworkers, beginning orchardists, and experienced orchard managers wanting to learn about the basics of soil health and mycorrhizal fungi within the orchard.

Light refreshments will be served at the conclusion of the meeting for an opportunity to continue the discussion of soil health and network. Registration is required, the event will be limited to 40 participants in each session.

For **pre-registration** (deadline is Sunday June 16, 2024), please visit:

<https://lof.cce.cornell.edu/event.php?id=1948>

Agenda:

4:00 PM - The Basics of Orchard Soil Health

(Concurrently presented in English with Deborah Aller and Spanish with Mario Miranda Sazo)

5:00 PM - The Basics of Soil Mycorrhizae in New York Apple Orchards

(Concurrently presented in English with Mike Basedow and Spanish with Mario Miranda Sazo)

6:00 PM – Continued Discussion on Soil Health, Networking, and Refreshments until 7PM



This meeting is based upon work supported by the National Institute of Food and Agriculture, U.S. Department of Agriculture, through the Northeast Sustainable Agriculture Research and Education program under subaward number LNE23-472R.

Mark Your Calendar

Meeting Title	What's Bugging You First Fridays of the year in Spanish (Conozca su Plaga)
Date	Fridays beginning this Friday June 7
Time	12:30 – 1:30 PM
Location	Virtual
Cost	Free
Contact for Info/Registration	<p>Click here: What's Bugging You First Fridays of the year in Spanish (Conozca su Plaga), Alejandro Calixto, aac273@cornell.edu Vinculo Zoom: https://cornell.zoom.us/j/99770511885?pwd=QkhvbENKWGNyRi9weC82bjZSDF0QT09#success</p> <p>Las presentaciones pasadas las puede encontrar en nuestro Canal YouTube https://www.youtube.com/playlist?list=PLoNb8lODb49vxST4KsMXMRkboc9H-2yPv</p>
Brief description of Meeting	The main topic will be Tick and Mosquito Yard Treatments, finalizing with our IPM minute on the myth of mosquito repellent plants.

Meeting Title	Western NY Hard Cider Tour
Date	Friday, June 14, 10 AM – 3:45 PM
Location	4 Farms/Cideries in WNY, starting at Clarksburg Cider, 4493 Walden Ave., Lancaster 14086
Cost	Only \$5, thanks to sponsorship from the Cornell Hard Cider PWT and the New York Cider
Brief Description of Meeting/Registration	For full agenda and to pre-register, go to: https://lof.cce.cornell.edu/event.php?id=1938

Meeting Title	<p>2024 Virtual Orchard Meetup Summer Series (fourth consecutive nationwide summer series)</p> <p>"Water Wisdom: Navigating Tree Fruit Production Through Drought and Deluge"</p>
Date	Every Thursday on June 6, 13, 20, and 27
Time	7:00-8:30pm EST
Location	<p>Meeting via Zoom</p> <p>Preregistration is not required to attend. Simply go to the Meet-Up Zoom Site</p> <p>https://treefruit.wsu.edu/event/2023-virtual-orchard-meetup-summer-series-managing-the-uncontrollable/2024-06-06/</p> <p>If you can't access, copy and paste the URL in your browser. https://bit.ly/2024-virtual-meetup</p> <p>Join a few minutes prior to the start of each meeting on Thursdays</p>
Cost	Free
Contact for Info/Registration	Mario Miranda Sazo (cell 315-719-1318; mrm67@cornell.edu)
Brief description of Meeting	Our fourth series will focus on "Water Wisdom: Navigating Tree Fruit Production Through Drought and Deluge". Over the past decade, growers have experienced unpredictable rainfall, water availability challenges, droughts and deluges. We want to explore methods for adapting to these challenges and discuss alternatives for efficient irrigation practices, including advances in irrigation technologies that help growers produce high quality fruit. In addition to the primary speakers, viewers are invited to share solutions, ask questions, and interact with the specialists and several invited grower panelists.

Meeting Title	Second WNY Bilingual Fruit School: 'Soil Health and Beneficial Fungi'
Date	Tuesday June 18, 2024
Time	4:00-7:30pm EST
Location	Orleans County CCE Office
Cost	Free, attendance will be limited to 40 participants for the English and Spanish language rooms. Pre-registration is required by June 16 , please pre-register at: https://lof.cce.cornell.edu/event.php?id=1948
Contact for Info/Registration	Mario Miranda Sazo (cell 315-719-1318; mrm67@cornell.edu)
Brief description of Meeting	<p>Join the members of CCE LOFP, CCE ENYCP, and Cornell Soil Health Program for a bilingual training on the basics of soil health, the potential benefits of mycorrhizal fungi, and an update on the current project status of our SARE grant on orchard mycorrhizal products.</p> <p>This meeting will be hosted in both Spanish and English for farmworkers, beginning orchardists, and experienced orchard managers wanting to learn about the basics of soil health and mycorrhizal fungi within the orchard. Light refreshments will be served at the conclusion of the meeting for an opportunity to socialize together. Registration is required, the event will be limited to 40 participants in each session.</p>

Meeting Title	Cornell Ag Workforce Development Course ASL102 : Organizing Work for High-Quality Results – In SPANISH ONLY
Date	June 19 – July 30
Location	Virtual
Cost	\$275 NYS Residents, \$325 Out of State
Brief Description of Meeting/Registration	<p>Develop clear expectations and standard operating procedures. Delegate effectively. Diagnose and correct performance problems.</p> <p>Visit the Spanish ASL page to learn more: https://agworkforce.cals.cornell.edu/liderazgo-en-supervision-agricola/</p>

Meeting Title	Tree Fruit & Small Fruit Twilight Meetings
Date	June 27, July 25
Location	June 27 is at Lakeview Apple Orchards, 2336 Barnes Rd Penn Yan, NY 14527 (Yates County), see link below for more info
Cost	Free, Sponsored by Valent! DEC Credits offered! 1.5 DEC credits will be offered in categories 1a, 10, and 22.
Brief Description of Meeting/Registration	<p>Join specialists Janet Van Zoeren, Anya Osatuke, and Anna Wallis for a conversation about fruit and berry phenology and pest management, at a new location each month.</p> <p>Please arrive at 6:45pm for pizza and soda provided by Valent. Program runs from 7-8:30 PM on the last Thursday of the month from April through July.</p> <p>For all dates, go to: https://lof.cce.cornell.edu/event.php?id=1913 <u>No pre-registration required.</u></p>

Meeting Title	NYS Honeyberry Conference
Date	Saturday, June 29, 8:30 AM – 4:30 PM, check in 8-8:30 AM.
Location	CiTi BOCES, 179 County Rte 64, Mexico, NY 13114
Cost	\$50
Brief Description of Meeting/ Registration	<p>Register here: https://lof.cce.cornell.edu/event.php?id=1931</p> <p>Cornell Cooperative Extension of Oswego County (CCE Oswego County) and Cornell Cooperative Extension Harvest NY (CCE Harvest NY) will be hosting a state-wide conference on a new emerging fruit called Honeyberry, also known as Haskap (<i>Lonicera caerulea</i>).</p> <p>Honeyberries are a dark blue color, like blueberries, but with a distinct oval shape. The taste is most associated with raspberry and blueberry, while also containing its own distinctive flavor. The fruit can grow in USDA Plant Hardiness zones 1 to 8 and can survive up to 30 years or longer if properly managed. What makes the fruit unique is that it ripens from the middle of June through early July. This allows the fruit to sit comfortably between the strawberry and blueberry season. When fully mature plants can produce 6 to 10 lbs. of berries, which can be eaten as a fresh fruit or made into value-added products.</p>

Meeting Title	IFTA California Summer Study Tour
Date	July 16-18
Location	Sacramento-San Joaquin Valley
Cost	\$1,500 includes 3 hotel nights (Lodi one night and Fresno 2 nights). \$940 Registration (must be sharing a room with a person registered with hotel nights).
Brief Description of Meeting/ Registration	<p>Click here for flyer: https://mcusercontent.com/34dccd218d49da8d536fe3c54/files/1b676ef8-7edb-3b3e-3f53-d010dfc1f2b3/IFTA_Summer_Study_Tour_Schedule_Highlights_sn.pdf</p> <p>Full info: https://ifruittree.org/event/ifta-california-summer-study-tour-july-16-18-2024/</p>

Meeting Title	2nd Annual Western NY Fruit Grower Tour
Date	Tuesday, August 13 th
Location	Centered in Orleans County
Cost	Minimal thanks to sponsor support!
Brief Description of Meeting/ Registration	Save the Date! This is the second annual tour that we are co-hosting with Lake Ontario Ag Consulting, Inc. Stay tuned here, and in our email communications for more details as we get closer. Sponsors – stay tuned we'll be reaching out to you in June.

Meeting Title	IFTA South Africa Study Tour
Date	December 2-11, 2024
Location	Multiple regions in the Western Cape of South Africa
Cost	\$3000 Double Occupancy, \$3400 Single Occupancy, not including airfare. They are main tour add-on options. Go to: https://drive.google.com/file/d/1-XHHYB3enllhCk30ivDlpzLV_U1MeZjy/view
Brief Description of Meeting/ Registration	<p>Get all the details here: https://www.iftatravel.com/</p> <p>Enhance your trip to Africa with multiple safari add-on options before and after the tour or come early for a Cape Winelands immersion.</p>

Cornell Cooperative Extension

Lake Ontario Fruit Program

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Mark Your Calendar

Contact Us

Fruit Notes

Fruit Specialists



Craig Kahlke | 585-735-5448 | cjk37@cornell.edu

Team Leader, Fruit Quality Management

Areas of Interest: Fruit Quality and factors that affect fruit quality before, during, and after storage.

Crops: Blueberries, Raspberries / Blackberries, Strawberries, Apples, Apricots, Cherries, Nectarines, Peaches, Pears, Plums



Mario Miranda Sazo | 315-719-1318 | mrm67@cornell.edu

Cultural Practices

Crops: Blueberries, Raspberries / Blackberries, Strawberries, Apples, Apricots, Asian Pears, Cherries, Currants, Gooseberries, Nectarines, Peaches, Pears, Plums



Janet van Zoeren | 585-797-8368 | jev67@cornell.edu

Integrated Pest Management (IPM)

Areas of Interest: IPM of tree fruit and berry pests, biological control, pollinators.

Crops: Blueberries, Raspberries / Blackberries, Strawberries, Apples, Apricots, Asian Pears, Cherries, Currants, Nectarines,



Bonalyn Nelsen | 315-980-9926 | bjn2@cornell.edu

Business Management

Areas of Interest: Fruit Farm Business Management, Farm Labor & Regulations, and Evaluation of ROI of New Technologies

Crops: Blueberries, Raspberries / Blackberries, Strawberries, Apples, Apricots, Cherries, Nectarines, Peaches, Pears, Plums

For more information about our program visit us at lof.cce.cornell.edu