



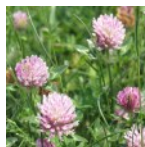
Rots can originate from fruit infections occurring in the field or from direct fruit-to-fruit contact in storage. Learn how to control squash and pumpkin rots.

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CCE recently honored Eden Valley Growers, a 50-year-old vegetable growing farm cooperative in WNY, with its 2016 Friend of Extension award.

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Herbicides with residual activity may interfere with cover crop establishment and growth on your vegetable farm.

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CVP Specialist Julie Kikkert shares information from the Red Beet & Celeriac Symposium held in the Netherlands in September.

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VEGE_{Edge}

YOUR TRUSTED SOURCE FOR RESEARCH-BASED KNOWLEDGE

● Volume 13 | ● Issue 1 | ● January 1, 2017

 **Cornell University**
Cooperative Extension
Cornell Vegetable Program

Photo: Judson Reid

Winter Squash Storage Rots

Tom Zitter, Cornell, from Veg MD Online <http://vegetablemdonline.ppath.cornell.edu/index.html>, edited by Robert Hadad, CCE Cornell Vegetable Program

[This season has been especially tough on storage squash. The weather turned wet and humid at the beginning of fall and this has had an impact on disease issues causing storage rots. ed. R. Hadad, CVP]

Squash and pumpkins are commonly grown in the Northeast by home gardeners as well as by commercial farmers for fresh market sales, for freezing and canning, or for Halloween and decorative purposes. Squash can be eaten fresh or stored for 4 months or longer under proper conditions. Both squash and pumpkin are susceptible to several diseases during the storage period or in transit if improperly cared for. Most of the



Photo courtesy of Fenton's Produce LLC

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VegEdge newsletter is exclusively for enrollees in the Cornell Vegetable Program, a Cornell Cooperative Extension regional agriculture team, serving 12 counties in Western New York.

The newsletter is a service to our enrollees and is intended for educational purposes, strengthening the relationship between our enrollees, the Cornell Vegetable Program team, and Cornell University.

We're interested in your comments. Contact us at:
CCE Cornell Vegetable Program
480 North Main Street, Canandaigua, NY 14224
Email: cce-cvp@cornell.edu

Web address: cvp.cce.cornell.edu

Contributing Writers

Robert Hadad
Christy Hoepfing
Julie Kikkert
Judson Reid
Darcy Telenko

Publishing Specialist/Distribution/Sponsors

Angela Parr

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Information provided is general and educational in nature. Employees and staff of the Cornell Vegetable Program, Cornell Cooperative Extension, and Cornell University do not endorse or recommend any specific product or service.

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CCE and its employees assume no liability for the effectiveness or results of any chemicals for pesticide usage. No endorsement of products or companies is made or implied. **READ THE LABEL BEFORE APPLYING ANY PESTICIDE.**

Help us serve you better by telling us what you think. Email us at cce-cvp@cornell.edu or write to us at Cornell Vegetable Program, 480 North Main Street, Canandaigua, NY 14424.



Cornell University
Cooperative Extension
Cornell Vegetable Program

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The next issue of VegEdge will be February 1, 2017.

Happy Holidays

Wishing you a beautiful holiday season and a prosperous new year.



Our offices will be closed from December 24 - January 2.

diseases discussed here originate in the field during the growing season.

Black Rot

Black rot, the phase of the disease called gummy stem blight that infects fruit, is caused by the fungus *Didymella bryoniae* as the sexual stage and *Phoma cucurbitacearum* as the asexual stage. Black rot is the most important disease contracted during storage of squash, pumpkin, and even gourds in the Northeast. Affected fruit may show black rot lesions in the field before harvest, collapse soon after harvest, or exhibit lesions some time later in storage.

Symptoms vary depending on the cucurbit infected. On butternut the lesions appear as superficial, bronzed, irregular patches and may show raised corklike areas. Another appearance is a reddish-brown ring-spot pattern that becomes bleached white (a petrified look). These areas may be covered with specks in a ring pattern. These field symptoms and signs most often occur on the side of the fruit touching the ground because high moisture favors infection by the gummy stem blight fungus. The actual black rot symptom on butternut develops while the squash is in storage, beginning as a bronzed, water-soaked lesion, followed by a black rot covering a portion of the collapsing tissue.

Infected pumpkin may rot in the field, especially if moderate temperatures and high moisture levels occur, favoring the development of gummy stem blight without typical black rot symptoms. On pumpkins held for fall sales, a watersoaked lesion develops, usually associated with an injury to the rind, and soon black rot develops.

Anthracnose

Although this disease is more often a foliar and fruit-infecting problem for watermelon and muskmelon, the organism can also infect the fruit of squash and pumpkin. Anthracnose, caused by the fungus *Colletotrichum orbiculare*, like gummy stem blight (black rot), is favored by warm temperatures and high humidity and rain-fall. Lesions usually develop while fruit

is in storage. On pumpkin, lesions are mostly circular, sunken, and measure 2 to 5 mm in diameter or larger. Under humid conditions, the central area darkens and develops tiny black specks. On butternut squash the lesions are similar but may be larger and more elongate. Because the anthracnose fungus overwinters in debris, a minimum 2-year rotation out of all cucurbits is required for control.

Sclerotinia White Mold

White mold, caused by the fungus *Sclerotinia sclerotiorum*, can cause losses in the field and in storage. Pumpkin and Hubbard squash are particularly susceptible, especially when they are grown in rotation with beans or cabbage, which are also very susceptible to white mold. Decay is rapid, characterized by a watery, odorless rot and an abundance of white cottony mold in which the black resting bodies of the fungus (sclerotia) are embedded. The rot can spread by contact from fruit to fruit. Control requires rotations away from fields of other susceptible crops or with a history of white mold.

Other rots of minor importance that can appear in the field, in transit, or occasionally in storage include angular leaf spot (*Pseudomonas syringae* pv. *lachrymans*), which occurs rarely on cucumber because it is resistant but occasionally on winter squash (see fact sheet, page 732.90, Assorted Foliar Diseases of Cucurbits, for illustration); belly rot (*Rhizoctonia solani*) of cucumber and muskmelon on the fruit surface in contact with the soil; blue mold rot (*Penicillium digitatum*) of most cucurbits on the blossom end; cottony leak (*Pythium* spp.) particularly of fleshy cucurbits such as cucumber and summer squash; *Fusarium* rot (*Fusarium equiseti*) on pumpkin and as a secondary invader on butternut and *Fusarium* fruit rot (*Fusarium roseum*) on muskmelon; gray mold rot (*Botrytis cinerea*) on the blossom end of cucumber and in storage on butternut; scab (*Cladosporium cucumerinum*) on assorted cucurbits but not on scab resistant cucumbers; *Septoria* fruit spot (*Septoria cucurbitacearum*) on pumpkin and winter squash.

Recommended storage conditions for different culinary types and their storage life expectancy

| Culinary type | Temperature (°F) | Percent relative humidity | Storage life expectancy |
|-------------------|------------------|---------------------------|-------------------------|
| Pumpkins, general | 50-55 | 50-70 | 8-12 weeks |
| Squash, general | 50 | 50-70 | Varies with variety |
| Acorn | 60-70 | 60 | 4 weeks |
| Acorn | 50-60 | 60 | 4-7 weeks |
| Buttercup | 50 | 50-70 | 13 weeks |
| Butternut | 50-60 | 60- | 7 weeks |
| Butternut | 50 | 60- | 8-11 weeks* |
| Hubbard | 50-60 | 60-70 | 27 weeks |
| Turban | 50 | 50-70 | 13 weeks |

* Storage for 4 months or more is possible if all production, curing, and storage recommendations are followed.

Control of Squash and Pumpkin Rots

Rots can originate from fruit infections occurring in the field, from a dusting of fungal conidia during harvest, or from direct fruit-to fruit contact in storage. The following practices should be employed throughout the season: crop rotation, use of disease-free seed, good field drainage, good insect and weed control, appropriate timing of fungicide sprays, care during harvest, sanitation of storage facilities and containers, and postharvest control of storage temperature and relative humidity. Only mature and disease-free fruit should be harvested and placed under shelter before frost or freezing occurs.

Winter squash and pumpkin are chilling-sensitive and may sustain injury at temperatures below 50° F. Chilling damage is cumulative, and the extent of injury is dependent on both time and temperature. Butternut squash are particularly sensitive to chilling injury. Although chilling injury may not be visible during storage at lower temperatures, the symptoms appear later after warming (usually during transit) as sunken pits in the surface where tissue has been weakened or killed by cold temperatures. Secondary pathogens can invade damaged tissue, re-

sulting in rapid decay.

Special care should be exercised to avoid rind injuries, which provide entry for pathogens. Under proper curing conditions, wounded areas heal themselves by producing corky tissue. Curing at 68-77° F for a week will harden the rind but is detrimental to the taste of some varieties such as Table Queen. Butternut, Delicious, and Hubbard squash and pumpkins respond to this treatment. Storage can then proceed at 52-61° F with 55-75 percent (optimum 60 percent) relative humidity.

Higher humidity favors the development of decay, and lower humidity promotes dehydration and undesirable changes in flesh texture. Good air movement is important in both curing and storage. Squash is ethylene-sensitive, and dark-green-skinned varieties such as acorn are most susceptible to visible yellowing. Ethylene from natural sources such as apples stored in nearby rooms or from poorly vented kerosene or gas heaters in the storage area will cause undesirable yellowing of the skin. ●

Farm Co-op Named Friend of Extension

R. J. Anderson, Cornell Cooperative Extension

Strong friendships typically spring from deep roots. That is certainly the case with Cornell Cooperative Extension (CCE) and Eden Valley Growers, Inc., a 50-year-old vegetable growing farm cooperative in western New York. It's also why CCE recently honored Eden Valley Growers with its 2016 Friend of Extension award.

"Excellent extension and research programming is not possible without grower involvement and that is where Eden Valley Growers comes into the picture," said CCE Director Chris Watkins during the keynote address at the Friend of Extension luncheon on Dec. 2, held at Cornell University's Moakley House. "Their member farms are key in connecting university research to real-world farm utility."

Based in Eden, New York, Eden Valley Growers consists of ten member farms, most of which are third or fourth generation. Members use the co-op for marketing and distribution of produce. Each year, the cooperative ships over half a million cases of fruits and vegetables throughout the United States.

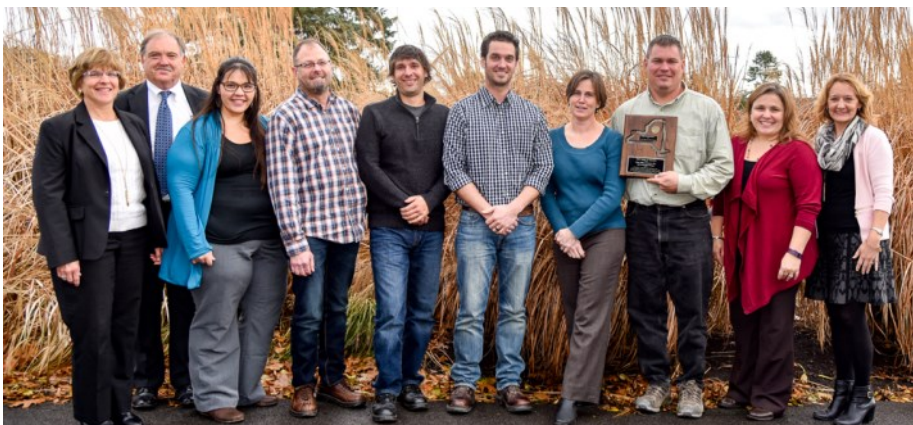
For more than 30 years, the Friend of Extension award has been presented by Cornell Cooperative Extension and Epsilon Sigma Phi to recognize truly outstanding support of and personal involvement in Extension efforts.

In nominating Eden Valley Growers for the award, CCE of Erie County Executive Director Diane Held and CCE Erie Farm Business Management Educator Megan Burley along with Cornell Vegetable Team Specialist Darcy Telenko described mem-

bers of the cooperative as always willing and able to answer questions from CCE educators, host farm tours and sit on panels for a grower workshops. In addition, Eden Valley Growers advise CCE staff on research projects and have participated in hiring searches to fill positions on CCE's Cornell Vegetable Team.

On hand to accept the award were representatives from member farms Henry W. Agle & Sons, Amos Zittel & Sons, W.D. Henry & Sons, MCR Farm and D. & J. Brawdy Farms. In accepting the award, Mark Zittel told the audience that the relationship between Eden Valley Growers and CCE is a symbiotic one and that CCE provides unbelievable resources for vegetable growers throughout the state. The most important of those resources, he said, are Extension Specialists such as Telenko, who are wholly committed to assisting the cooperative's member farms.

Watkins said those farms in turn provide an important conduit for extending Cornell's research and agriculture expertise. "The member farms' support and willingness to host research trials and implement Cornell recommendations allows CCE to provide current solutions that keep the vegetable industry thriving across the state," said Watkins. "We are honored to call Eden Valley Growers a true Friend of Extension." ●



Diane Held (Executive Director, CCE Erie), Chris Watkins (Director, Cornell Cooperative Extension), Megan Burley (Farm Business Management Educator, CCE Erie), Dave Walczak (Manager, Eden Valley Growers), Michael Wright (D. & J. Brawdy Farms), Ryan O'Gorman (W. D. Henry & Sons Farm), Karyn Sullivan (Henry W. Agle & Sons Farm), Mark Zittel (Amos Zittel & Sons), Darcy Telenko (CCE Cornell Vegetable Program), and Kimberly Fleming (CCE and ESP Lambda Chapter) Photo: R. J. Anderson, Cornell Cooperative Extension

Herbicide Rotation Restrictions Need to be Considered When Looking to Add Cover Crops to Your Farm

Darcy Telenko, CCE Cornell Vegetable Program

Many of our vegetable farms have begun utilizing cover crops on their farm to improve soil health (organic matter and soil structure); nitrogen production; soil microbial activity; weed, disease and pest suppression; and soil and water conservation. When identifying the best cover crop to plant on your farm there are a number of considerations such as the main goal for utilizing the cover crop, when and where they will be used in the rotation, and management practices for the cover crop that need to be implemented to achieve the best results.

One challenge to adding cover crops to your vegetable production system is that herbicides with residual activity may interfere with cover crop establishment and growth. Residual herbicides are a key management tool in vegetable production, especially for management of difficult weeds and their potential to help control herbicide-resistant weeds. Some questions to consider when utilizing a cover crop and how well it will work with an herbicide program include:

- **Will the cover crop be grazed or harvest for feed or forage?** If yes, then the rotation restriction on the label **must** be followed to protect the food chain from pesticide residues and/or crop from injury. If a crop is not on the label, then the rotation restriction for “other crops” must be followed.
- **How sensitive is the cover crop to herbicide carryover?** Research has found that radish seems to be one of the most sensitive crops, while cereal rye and hairy vetch were the least. Residual herbicides with grass activity can interfere with establishment of some grass cover crops, while others can interfere with some broadleaf cover crops species. So it will all depend on the herbicide used and cover crop species being planted.
- **How long can I expect the herbicide to remain active in the soil?** There is great variability on persistence of herbicides in the soil, many labels will contain specific rotation restrictions. Herbicides with soil activity and a relatively long half-life include: Atrazine (60 days), Stinger (40 days), Pursuit (60-90 days) are a few examples.
- **When was the herbicide applied and when do I plan to seed the cover crop?** Much research has been conducted on residual herbicides and fall-seeded cover crop. It is expected that the longer the time period between herbicide application and cover crop seeding the lower the risk to injury, but we may see a greater need of understanding our herbicide programs a may play an important role as we see changes in when cover crops are being seeded.
- **Should I increase my cover crop seeding rate?** Higher seeding rates may be an option if there is marginal sensitivity to the herbicide – but there’s not guarantee it will result in a higher stand of the cover crop and can lead to higher cover crops costs.
- **Can I use a postemergence herbicide after interseeding my cover crop?** To minimize risk, only select herbicides that have crop and cover crop on herbicide label and follow application restrictions listed on label such as crop and weed sizes.

To help answer some of these we have created a table for guidance on the “[Commonly used herbicides on vegetables in New York and rotation considerations for cover crops](http://rvpadmin.cce.cornell.edu/uploads/doc_501.pdf).” This can be downloaded from our website at http://rvpadmin.cce.cornell.edu/uploads/doc_501.pdf. If you would like a print copy of the chart, please contact Darcy Telenko at 716-652-5400 x178 and one will be mailed to you.

Sources: “Common Corn and Soybean Herbicides, Estimated Half-Lives, Cash Crop Restrictions and Their Potential to Injure Fall Cover Crops”, Penn State Extension, Curran and Lingenfelter, 2012, available at: <http://extension.psu.edu/plants/crops/soilmanagement/cover-crops/herbicidepersistence/herbicide-carryover-table>

“Managing risk when using herbicides and cover crops in corn and soybean” Lizabeth Stahl, Extension Educator – Crops <https://www.extension.umn.edu/agriculture/weeds/herbicides/docs/cover-crops-and-herbicides.pdf>

EXPO

January 16, 2017 | BECKER FORUM: GAPS/PRODUCE SAFETY ALLIANCE TRAINING
Holiday Inn Syracuse-Liverpool, 441 Electronics Parkway, Liverpool, NY 13088

January 17-19, 2017 | EMPIRE STATE PRODUCERS EXPO
Oncenter Convention Center, 800 South State St, Syracuse, NY 13202-3017

This conference combines the major fruit, flower, vegetable, and direct marketing associations of New York State in order to provide a comprehensive trade show and educational conference for the fruit and vegetable growers of this state, as well as the surrounding states and Eastern Canada.

The Expo program was mailed to CVP enrollees. The program and online registration is available on the NYS Vegetable Growers Association website at <http://nysvga.org/expo/information/>.



Report from the Red Beet Symposium, Warmenhuizen, the Netherlands

Julie Kikkert, CCE Cornell Vegetable Program

In September, I had the opportunity to attend the Taste, Health & Innovation 2016 – Red Beet & Celeriac Symposium organized by Bejo Zaden in the Netherlands. The symposium coincided with their Open Days and featured speakers from several countries. There was an overwhelming wealth of information shared, and I have summarized some of the highlights/themes below.

Consumer Interest is on the Rise

According to Martin van der Voort, Sales director, Bejo Zaden, B.V., there is world-wide interest in table beets as consumer trends in the health benefits of vegetables continues to grow. People are asking for healthy and pure food ingredients. An example is the growth of the kale industry in Europe and the United States. He also stated that Brussels sprouts are coming up as a new superfood, and that red beets are getting much attention, fueled by the use in sports juices/mixes. An example is “Beet It”, a sports juice used in the cycling industry <http://www.beet-it.us/>. Marketing & Communications advisor, Danielle Bruin, presented a worldwide view of the production and uses of different types of table beets (Table).

Acreages of Table Beets Worldwide. From symposium presentation by Danielle Bruin, Bejo Zaden.

| Area | Total ha. | Red | Yellow | White | Chioggia | Round Red | Long Red |
|--------------------|-----------|------|--------|-------|----------|-----------|----------|
| Western Europe | 26,354 | 94% | 3% | 1.6% | 1.4% | 93% | 7% |
| Eastern Europe | 43,424 | 100% | | | | 95% | 5% |
| North America | 5,200 | 99% | 0.5% | 0.3% | 0.2% | 100% | |
| South America | 16,500 | 100% | | | | 100% | |
| Africa/Middle East | 1,500 | 100% | | | | 100% | |

Red beets are still the most popular in Poland, France, the U.K., Germany and Spain. Chioggia has some special uses. Long beets are popular (90% of production) in Scandinavia for slicing and these varieties also fit well with consumer mixed packages with other root vegetables such as carrots. Globally, about 5% of beet production is organic and this trend is growing slightly for red beet. In Denmark, there is up to 45% of organic red beet production. Storage of table beets is as much as 50% in some countries. Nevertheless, round beets are preferred in most countries.



Diego do Carmo, Area Crop Manager South America Commercial, Bejo Sementes do Brasil Ltda discusses the transformation of the Brazilian table beet industry by the introduction of new hybrids.

Photo: Julie Kikkert, CVP

New Uses for Table Beets

The revival of the table beet industry has spurred research and development of many new uses and products of beets. Recipes for both fresh and cooked beets are numerous, and I was treated to many of these on my trip. In fact, one of the speakers asked the audience who had eaten beets within the last week and nearly everyone raised their hand. I had to explain to the speaker later that we had been eating beets at every meal on this trip. We heard about new product forms and recipes being developed by key processors. This included pre-boiled beets in plastic bags, mixed packages, and ready to use products such as beetroot crisps or chips, juices, and other beet snacks. The red colorant in beets called betanine is also popular as a food colorant, and in cosmetics, pet food, and pharmacy ingredients.

Related presentations were given by Diego do Carmo on the “Noble” project in Brazil, where introduction of the hybrid beet variety ‘Boro’, coupled with focus on improved production practices transformed the industry there. All of the beets are for fresh market and consumed locally. They like to eat them with olive oil and salt.

Graham Forber from G’s fresh beetroot, discussed the LoveBeets brand, which has 3 global production sites (U.K., Australia, U.S.). One of their focus points is on consistency for processors and consumers which is influenced by color, sugar content (Brix), shape, texture, storability, dry matter, and crown size.

Dorota Konopacka from the Research Institute of Horticulture, Skierniewice, Poland gave an enlightening talk which reviewed traditional products and new ideas for beetroot drinks and snacks with high nutritional value. She noted that one cup of boiled beetroot contains less than 60 calories and is a great source of folate (27% of the daily recommendation). Beets are also a great source of manganese and dietary fiber, along with betaine which is recom-

continued on next page

mended for cardiovascular health. She discussed new methods of fermentation with selected fermentation starters that provide probiotic activities. Ready to eat dried beetroot snacks were also discussed. Novel drying methods, which use microwaves cause less shrinkage than convective drying. The process of “puffing” includes the use of both vacuum and microwave, which is quicker and keeps the shape of the product. Her group is also testing beetroot juice infused with chokeberry or apple juice to make the juice sweeter.

Improved Production Methods

The remainder of the symposium was centered on production of the crop. New varieties are being bred to meet market trends and to include disease resistance and other traits. Seed technology and quality control was presented by Dr. Liesbeth van der Heijden and included interesting information on seed health tests. For beets, *Phoma betae* can be seed-borne and is tested for regularly. Hot water treatments can be used to clean up infections, but if seeds still test positive they are discarded. An overview of diseases of beets and main challenges for breeding was presented by Jack van Dorp, Table Beet Breeder and Dora Coelho, Plant Pathologist. A display of most of the possible pathogens of beets was available, including some like downy mildew that I have not seen in person.

More Information

The Powerpoint presentations from the symposium can be downloaded at <http://events.bejo.com/Redbeet-Celeriac-symposium>. I would also be happy to share my notes and additional photos taken at the event.



Display of ready-to-eat dried beetroot snacks by the Research Institute of Horticulture in Skierniewice, Poland. Photo: Julie Kikkert, CVP



Tasty red beets with pear and ginger. Photo: Julie Kikkert, CVP



Sample showing effects of downy mildew (*Peronospora tarinosa*) of beets on display. In this case, the infected leaf tissue has died, leaving only a stunted crown area.

Photo: Julie Kikkert, CVP

UPCOMING EVENTS *view all Cornell Vegetable Program upcoming events at cvp.cce.cornell.edu*

Management Options for Striped Cucumber Beetle in Organic Cucurbits (webinar)

January 11, 2017 | 2:00 PM

Join eOrganic for a webinar on management options for striped cucumber beetle on organic farms by Abby Seaman and Jeffrey Gardner of Cornell University. Striped cucumber beetle is one of the most challenging insects to control in organic cucurbit production. The presenters will discuss the basics of SCB biology, cultural practices that can minimize damage, the latest on the effectiveness of insecticides allowed for organic production, and a discussion of breeding work underway to help reduce beetle impact.

This webinar was organized by members of the NIFA-OREI funded [Eastern Sustainable Cucurbit Project](http://www.nifa.gov/eorganic), which is a collaboration of growers, researchers and extension agents working to find solutions for the many challenges facing organic cucurbit producers. The webinar is free and open to the public. Advanced registration is required. For more information about system requirements and to register, go to <http://articles.extension.org/pages/73937>

2017 Finger Lakes Produce Auction Growers Meeting

January 12, 2017 | 9:30 AM - 2:30 PM

Finger Lakes Produce Auction, 3691 Rt 14A, Penn Yan, NY 14527



This meeting will feature sessions on insect control in cole crops, disease resistant tomatoes and cucumbers, food safety and insect management in high tunnels. Coffee, registration, DEC sign-up begins at 9:30. This is an opportunity to network with other fresh market vegetable growers, to review the season, look forward and learn about the direction of our auction. Questions? Call Judson Reid at 585-313-8912.

Growing Berries Under Cover Workshop

January 17, 2017 | Empire State Producers Expo, Oncenter Convention Center, Syracuse, NY

February 28, 2017 | Cornell Lake Erie Research and Extension Lab, 6592 West Main Rd, Portland, NY 14769



The New York Berry Growers Association is hosting day-long workshops with Cornell researchers, Extension educators from PSU and Cornell Cooperative Extension, and experienced berry growers to address advances in growing under cover. These include: day-neutral strawberry cultivars for low tunnels, choosing and recycling tunnel plastic, using technological tools to predict weather events, disease and insect management, growing raspberries in high tunnels, and using exclusion netting to protect against Spotted Wing Drosophila. Attendees will participate in hands-on activities and those that register a week before the workshops will receive a take-home resource guide and supplies. Lunch is included at the Portland location. DEC credits in categories 1A, 10 and 22 and 23 will be available.

To attend the Syracuse location, register for the Expo at <https://nysvga.org/expo/information>. To attend the Portland location, download the registration sheet at <http://www.hort.cornell.edu/grower/nybga/pdfs/workshops/Workshop%20Registration%20Form.pdf> or call 646-284-7762 to have the form mailed to you.

2017 Empire State Producers Expo

January 17-19, 2017

Oncenter Convention Center, Syracuse, NY



This conference combines the major fruit, flower, vegetable, and direct marketing associations of New York State in order to provide a comprehensive trade show and educational conference for the fruit and vegetable growers of this state, as well as the surrounding states and Eastern Canada. The Expo program was mailed to CVP enrollees. The program and online registration is available on the NYS Vegetable Growers Association website at <http://nysvga.org/expo/information/>.

Many session descriptions are provided were provided in the November 1 and December 1 issues of VegEdge.

2017 NOFA-NY Winter Conference – Long Live the Farmer: Diversity & Biodiversity

January 20-22, 2017

Saratoga Hilton and City Center, Saratoga Springs, NY

Join us at the NOFA-NY Organic Farming & Gardening Conference to celebrate the diversity of our farmers and the extensive natural bounty they nurture and cultivate. With 17 different workshop tracks, there is something for everyone. Keynote Speaker, C. R. Lawn of Fedco Seeds will focus on the objectives of creating an ethical, sustainable seed system and strategies for overcoming obstacles. Honor the **2017 Farmers of the Year**, Mike and Gayle Thorpe of [Thorpe's Organic Family Farm](http://thorpefamilyfarm.com) in East Aurora!

For the most current information, including presenter and workshop updates and additions, see www.nofany.org/conference. To register, visit the website or call 585-271-1979 or email register@nofany.org. Pre-registration closes January 13.

UPCOMING EVENTS *view all Cornell Vegetable Program upcoming events at cvp.cce.cornell.edu*

Farm Food Safety Workshop (Erie County)

January 30-31, 2017 | 9:30 AM - 4:00 PM
Roycroft Print Shop, Dard Hunter Hall (2nd floor),
21 S Grove St, East Aurora, NY 14052



Whether you just want to learn more about what farm food safety is all about or if you are being required to have food safety training by your buyers, this training is for you!

This training will provide growers with the information needed to begin implementing food safety into their practices. Day 1 will cover all aspects of what farm food safety is and why it is important for anyone involved in growing fresh produce. Day 2 will help those who want to write a draft food safety implementation plan for their own farm. A food safety plan is required for GAPs/HGAPs audits.

Cost: \$60 per first farm member; \$15 for each additional member from the same farm. Pre-registration is required. For more info, contact Robert Hadad at 585-739-4065 or email rg26@cornell.edu.

2017 Pesticide Training and Recertification Series (Ontario County)

Mondays, January 30, February 6, 13, 20, 2017 | 7:00 - 9:30 PM
CCE Ontario County, 480 N Main St, Canandaigua, NY 14424

Anyone interested in obtaining a pesticide certification and meets the DEC (Department of Environmental Conservation) experience / education requirements OR current applicators seeking pesticide recertification credits should attend. 2.5 recertification core credits will be available for each class.

\$175 for certification which includes the training manuals and all 4 classes. Does not include the exam fee. Recertification is \$25 per class.

For more information or to register, contact Cornell Cooperative Extension-Ontario County, 585-394-3977 x427 or x436 or email nea8@cornell.edu or rw43@cornell.edu. Registration form will be available on the website www.cceontario.org

Exam: Monday, February 27, 2017, 6:30 PM - 11:00 PM. Exam fee: \$100.

2017 WNY Fresh Market Winter Vegetable Meetings



Southern Region | February 9, 2017 | 8:30 AM - 3:30 PM
CCE Cattaraugus County, 28 Parkside Dr, Ellicottville, NY 14731

Western Region | February 15, 2017 | 8:30 AM - 4:00 PM
CCE Erie County, 21 S. Grove St, East Aurora, NY 14052

Eastern Region | March 7, 2017 | 8:30 AM - 3:30 PM
CCE Wayne County, 1581 NY-88, Newark, NY 14513

Regional Fresh Market Winter Vegetable Meetings will be hosted by the Cornell Vegetable Program to discuss results from 2016 research trials and present information on pest management. Program topics will include an update on wildlife management, high tunnel nutrient management update, vegetable disease update including the new iPIPE Program in vegetables, new Climate Smart Farming Tools, cover crops and soil health, an update on Food Safety and Modernization Act and what you need to do for your farm, and other regional research and program updates. DEC credits will be available.

\$20 CVP enrollees; \$25 all others. More information and online registration available at <http://cvp.cce.cornell.edu/events.php> or call Darcy Telenko at 716-652-5400 x178.

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VegEdge is the award-winning newsletter produced by the Cornell Vegetable Program in Western New York. It provides readers with information on upcoming meetings, pesticide updates, pest management strategies, cultural practices, marketing ideas and research results from Cornell and Cornell Cooperative Extension. VegEdge is produced every few weeks, with frequency increasing leading up to and during the growing season.

VEGETABLE SPECIALISTS

Robert Hadad | 585-739-4065 cell | rgh26@cornell.edu
food safety & quality, organic, business & marketing, and fresh market vegetables

Christy Hoepting | 585-721-6953 cell | 585-798-4265 x38 office | cah59@cornell.edu
onions, cabbage and pesticide management

Julie Kikkert | 585-313-8160 cell | 585-394-3977 x404 office | jrk2@cornell.edu
processing crops (sweet corn, snap beans, lima beans, peas, beets, and carrots)

Judson Reid | 585-313-8912 cell | 315-536-5123 office | jer11@cornell.edu
greenhouse production, small farming operations, and fresh market vegetables

Darcy Telenko | 716-697-4965 cell | 716-652-5400 x178 office | dep10@cornell.edu
soil health, weed management, fresh market vegetables, and plant pathology

PROGRAM ASSISTANTS

Amy Celentano | ac2642@cornell.edu

John Gibbons | 716-474-5238 cell | jpg10@cornell.edu

Cordelia Hall | ch776@cornell.edu

Mariam Taleb | mt786@cornell.edu

ADMINISTRATION

Peter Landre | ptl2@cornell.edu

Angela Parr | 585-394-3977 x426 office | aep63@cornell.edu

Steve Reiners | sr43@cornell.edu

For more information about our program, email
cce-cvp@cornell.edu or visit us at CVP.CCE.CORNELL.EDU



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