

CROP CURRENTS

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From: Janet Caprile, Farm Advisor
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CHERRY MEETING

*A Pest Management Update
for Brentwood Cherry Growers*

Thursday, March 21, 2013
3:00 – 4:30 pm
Diablo Valley Farm Center
3020 2nd St (at Delta Rd),
Knightsen, CA 94548n

Sponsored by: UC Cooperative Extension

Spotted Wing Drosophila (SWD) Update

Review of the 2012 research findings
Monitoring
GF-120 bait studies
Brentwood damage survey
Updated recommendations for 2012

Cherry Buckskin Update

Do we still have it?
What growers need to do for 2013
Coordinating the survey with SWD sprays

SPRING 2013

- Cherry Grower Meeting
- Pesticide Safety Training – in Spanish
- New Olive Grower Meeting
- Brown Rot Control in Stonefruits
- Weather Report
- Olive Oil Testing
- Produce Professional Certification Program
- Homemade Food Act (AB 1616) of 2013
- FSA Microloan Program for Small Farms
- Post Harvest Workshops
- New UC Publications
- More Meetings

PESTICIDE SAFETY & HEAT ILLNESS TRAINING

***** In Spanish *****

Diablo Valley Farm Center
Delta Rd. at 2nd St., Knightsen

Sponsored by: UC Cooperative Extension
County Agriculture Dept

Classes for Pesticide Handlers

- Thursday, **March 21**, 2013
8:00 – 11:00 am

Classes for Field Workers

- Thursday, **April 18**, 2013
8:00 – 10:00 am
- Thursday, **June 20**, 2013
8:00 – 10:00 am

To Register: Call Sharon 925-646-6540 OR
Jorge 925-427-8610

Please join the Alameda Co. Conservation Partnership, Hillcrest Ranch and UC Cooperative Extension for a fun and informative two-part field day:

Olive Production Basics: Introduction to Pruning and Tasting



Are you new to olive oil production and interested in comparing notes on the 2012 harvest? Eager for some pruning tips to enhance next year's harvest? Looking for just the right way to characterize your oil?

If this sounds like you, please join us for a field-based workshop at Hillcrest Ranch in Sunol. Bring your pruning attire, gloves and clippers, as well as a sample of your 2013 oil for our afternoon tasting session. Extra clippers and pruning equipment will be available for those who need them.

DATE: Sunday, March 17, 2013

TIME: 9am-2pm

LOCATION: Hillcrest Ranch, 11901 Foothill Road Sunol, CA 94586

RSVP: Contact Susan Ellsworth at susan.ellsworth@acr.cd.org or (925)371-0154 ext. 103 by **March 12, 2013**.

The day's agenda:

- 9am-12pm:** 'Tis the season for pruning! Get hands on training from Hillcrest Ranch owner Kathleen Elliot, who will provide background on a range of pruning approaches to enhance your 2013 harvest.
- 12pm-1pm:** Learn the basics of olive oil tasting and how to characterize the taste profile of your product.
- 1pm-2pm:** Hear about the history of olive production in the East Bay while enjoying snacks and sharing samples of this year's oil. Bread for dipping and other goodies will be provided but please bring a sample of your oil to share and compare.

This field day is part of a series funded by the USDA NIFA Beginning Farmer & Rancher Development Program Grant # 2011-49400-30641. Hosted in conjunction with Sustainable Agriculture Education, this series will cover a variety of topics relevant to beginning farmers and ranchers as well as opportunities for collaboration and mentorship.

BROWN ROT CONTROL IN STONE FRUIT:

Brown rot (*Monolinia fruticola*, *M. laxa*) can be one of the most devastating stonefruit diseases if wet weather and moderate temperatures occur during bloom. These conditions favor the germination and dissemination of brown rot spores. Infection occurs through the blossom parts and progresses into the twigs, killing the blossoms, spurs and leaves. Control is based primarily on the protection of the susceptible flower parts with fungicides during wet bloom weather. Exact timing varies depending on the type of stonefruit and the susceptibility of the various flower parts.

Apricots are the most susceptible stonefruit as ALL the flower parts are vulnerable to this disease. Protective sprays should begin at red bud – regardless of whether rain is forecast - as even dew can provide enough moisture to infect the sepals (the red part) which are very susceptible. Then one or two more sprays may need to be applied if wet weather favors disease so that the trees are well covered at 7-10 day intervals through popcorn and full bloom.

Peaches and Nectarines are infected through the stamens which are only exposed after the flowers have opened. The most effective treatment timing is at full bloom (80-100% of the flowers open). An earlier spray at 20-40% bloom can be moderately effective if disease pressure is low but another application at full bloom will be needed if the weather continues to be wet. The blossom sprays will also help to eliminate brown rot on the fruit as it ripens.

Plums are a little less susceptible than peaches and nectarines. Usually only one spray is needed and full bloom is the best timing although an earlier spray at popcorn can be moderately effective if pressure is low.

Cherries are the least sensitive stone fruit and preventative sprays may not be needed unless rain is forecast. Make an application before a rain event to protect the blossoms from the popcorn through the full bloom stage.

Protective Sprays: There are a number of very effective materials that can be used to protect your crop against brown rot disease. Rotate among the different chemical classes to prevent the disease from developing resistance to any one class. Ask your PCA and/or check our UC Pest Management Guidelines for your crop for details (www.ucipm.edu).

Another very useful resource that shows the relative effectiveness of the various materials is our UC Fungicide Efficacy Publication
<http://www.ipm.ucdavis.edu/PDF/PMG/fungicideefficacytiming.pdf>

Organic Options: What you won't find listed in either of these UC publications are ORGANIC materials for brown rot control because we just don't have very good organic or natural materials that have much effect on this disease. However, I get a lot of questions about organic control and pursued this issue with our UC tree fruit pathologist, Dr. Jim Adaskaveg. He has done a lot of work testing brown rot materials, including the whole range of organic materials, and he provided me the following, relative ranking. The ranking is from 1-4 with 4 being the best control and 1 being a little control and 0 being no control at all. Our conventional brown rot materials all have a ranking of 3 (good) or 4 (excellent). The organic materials, as you'll see below, have a control ranking of 0 (none) – 2 (fair).

ORGANIC MATERIAL	EFFICACY RATING (0=none, 4 =best)
Safe-T-Side oil	2
Actinovate	1-2
Regalia	1
Serenade	0-1
Sonata	0-1
JMS Stylet oil	0-1

So it looks like Safe-T-Side mixed with Actinovate would give fair control. Safe-T-Side mixed with Regalia would be next. In a dry year, these materials, in addition to a good sanitation program (see below), may do an adequate job. In wet years, you're going to see some brown rot disease, especially on the most susceptible fruit (like apricots), despite your best efforts. So make sure you do a good sanitation program to get rid of as much inoculum as possible and hope for better weather next bloom season.

Sanitation: Brown rot survives in the orchard in diseased twigs, flowers, and fruit both on the tree and on the ground. Pruning out infected wood, removal of the infected fruit mummies from trees and cultivation of the orchard floor before bloom to bury the mummies and twigs will help to reduce the inoculum.

WEATHER REPORT

Rain: We've had an extremely dry January and February but this followed a nice wet November and December. So we are actually only an inch or two short of our average rainfall at this point. Enjoy the opportunity to complete winter field tasks in less mud and when those are finished, consider putting on an irrigation in your tree crops to fully recharge the soil profile before bloom sprays need to go on. When trees start out the season with less than a fully charged soil profile, it can be difficult to keep up with irrigation needs in mid and late summer as the deep soil moisture that often assists them during that time is missing.

Chill. We started out our chill accumulation season a little slowly but we caught up in late December and January. So we are doing quite well with our winter chill hours and have accumulated enough chill to satisfy the dormancy requirements of most all our tree crops.

You can check future rainfall or chill hour accumulations at the UC Fruit & Nut Research & Information Center website:

<http://fruitsandnuts.ucdavis.edu/>, click on [Weather Related Models], then [Chill Accumulation Models], then [Cumulative Chilling Hours].

BRENTWOOD CHILL HOURS						
MONTH	2012-2013	2011-2012	2010-2011	2009-2010	2008-2009	Avg.
November	95	162	159	145	63	148
December	355	559	287	471	484	492
January	769	907	685	746	837*	807
February	998	1066	966	778	986*	903

* estimates from the Tracy Station

RAINFALL (inches)			
MONTH	BRENTWOOD		PLEASANTON
	2012-2013	AVG	2012-2013
October	.6	0.7	.5
November	3.9	1.2	4.9
December	3.3	2.1	5.8
January	.6	3.0	.7
February	.2	2.9	.5
March		1.6	
April		0.7	
May		0.6	
June		0.2	
July		0.0	
August		0.0	
September		0.3	
TOTAL	8.6"	13.1	12.4"

OLIVE OIL TESTING

The UC Davis Olive Center has recently initiated a new testing program to provide both sensory and chemical evaluation of olive oil samples. Recent tests have indicated that much of the imported olive oil sold at retail stores and to restaurants is substandard. This program was designed to help retailers, wholesale buyers, processors, and importers better ensure the quality of olive oil they are providing to their customers. The sensory analysis will be conducted by a panel of tasters using International Olive Oil Council standards. The UC Davis analytical laboratory is the only lab in the US providing certain chemical tests that are used as quality standards in other countries. More information on this program, fees, and sample submission can be found on the Olive Center website: <http://olivecenter.ucdavis.edu>, click on the [OIL TESTING] button

PRODUCE PROFESSIONAL CERTIFICATE PROGRAM

The UC Davis Postharvest Technology Center has just launched a new Produce Professional Certificate program. This exciting, first-of-its-kind, certificate program will be of interest to those in the produce industry who want to enhance their produce knowledge and boost their credibility with a Produce Professional Certificate. Participants work to earn a minimum of 120 points through attendance at several mandatory on-site courses, optional courses and on-line modules selected on an a-la-carte basis within a four year period, and must pass an exam after each course. A registration fee of \$2,500, plus individual course fees, is required for the certificate program.

As a special benefit for those who have been waiting patiently for the launch this great new program, there is a special introductory offer! Participants who register for the Produce Professional Certificate program before May 1, 2013 will receive a complimentary 10% discount on their enrollment fees for the mandatory in-person courses (these include Postharvest Technology Short Course – week 1, Produce Safety, and Fruit Ripening & Retail Handling workshop OR Fresh-cut Products: Maintaining Quality & Safety workshop) required to complete the certificate. This is a value of \$377 to our early registrants! Link to the web page to learn more about this program, or to register: <http://postharvest.ucdavis.edu/Education/ProduceProfessionalCertificate>.

HOMEMADE FOOD ACT

by Shermain Hardesty, Director, UC Davis Small Farm Center

California's Homemade Food Act (AB 1616) became effective on January 1, 2013. The bill allows individuals—including small-scale farmers--to market certain non-potentially hazardous foods made in private-home kitchens referred to as “cottage food operations” (CFOs), subject to several conditions--as described below.

A two-tier cottage food operator registration and permitting system has been established to be enforced by local county or city environmental health agencies:

1. “**Class A**” cottage food operators are those operations that sell CFO prepared foods directly to the public (at the home where the cottage food operation is located or at a community event, such as a farmers market); and
2. “**Class B**” cottage food operators are those operations that sell CFO prepared foods either indirectly through restaurants and stores or both directly to the public as well as indirectly to the public via sale to retail food facilities such as restaurants and markets.

All individuals involved with the CFOs are required to complete a food processor training course within three months of registering. Information about this training is available at:

<http://www.cdph.ca.gov/programs/Documents/fdbCFOtraining.pdf>

More information about the qualified foods and the requirements to become a CFO, along with an excellent set of Frequently Asked Questions, are available at the CDPH website,

<http://www.cdph.ca.gov/programs/Pages/fdbCottageFood.aspx>.

You may find some surprises on this page, including the following restrictions:

- Delivery -- CFOs are not allowed to mail or ship their shelf-stable products directly to their customers (FAQ #9).
- Direct Sales Restrictions -- Direct sales of cottage foods are limited to their county of origin (where the farmer lives, in the case of farmers who are also CFOs—FAQ #7.)

- Planning and Zoning Restrictions--All CFOs need to obtain approval from their local city or county planning department (FAQ #12).

CCDEH (California Conference of Directors of Environmental Health) is considering proposing a clean-up bill to remedy these unexpected restrictions. If you share these concerns or have others related to CFOs, please email me (shermain@primal.ucdavis.edu) so that I can share your input during the next AB1616 Stakeholders Advisory Group conference call.

MICROLOAN PROGRAM FOR SMALL FARMS

Modified from an article by Shermain Hardesty, Director, UC Davis Small Farm Center

USDA launched the new year by announcing an exciting new program that it has developed: microloans designed to help small and family farm operations, and socially disadvantaged farmers obtain loans under \$35,000. The microloan program also has a more simplified application process in comparison to traditional farm loans.

Producers can apply for a maximum of \$35,000 to pay for start-up expenses such as season-extending hoop houses, tools, irrigation systems, delivery vehicles, as well as operating costs such as seed, fertilizer, utilities, land rental, marketing, and distribution expenses. The current interest rate is 1.25%. Repayment terms vary, but do not exceed seven years. Annual operating loans need to be repaid within 12 months, or when the crops produced are sold.

The Farm Service Agency (FSA) recognizes that some microloan applicants will not have traditional farm experience. FSA will consider an applicant’s small business experience, as well as any self-guided farm apprenticeship, as possibly fulfilling the farm management experience requirement. More details about the Microloan program are included in the Fact Sheet which can be found at:

<http://sfp.ucdavis.edu/files/161523.pdf> .

Producers interested in applying for a microloan may contact our local Farm Service Agency office in Stockton at (209) 472-7127. Belinda Davis is the Farm Loan Manager: Belle.Davis@ca.usda.gov.

POST HARVEST WORKSHOPS

There has been a lot of talk about food safety recently. One important component to keeping your produce safe involves how it is handled and stored after it is harvested. Our Post Harvest group at UC Davis has put together a series of workshops to keep folks up to date in all aspects of post harvest handling:

Emerging Postharvest Technologies Workshop

March 14-15
UC Davis Campus
\$775

Spaces are limited for this workshop. Busy produce professionals from California and beyond will benefit from this short course, presented in a shortened, interactive, and more convenient time format. Experts from the world will deliver cutting-edge information on current produce trends, such as nanotechnology; superfoods, improving automation and packaging and more will be discussed. This exciting new course is supported by the UC Division of Agriculture and Natural Resources (ANR), the Postharvest Technology Center, and UC Davis Department of Plant Sciences. The enrollment fee of \$775 includes all instruction, course materials, coffee breaks, lunches, and an evening networking reception. Get more information and enroll online at: <http://postharvest.ucdavis.edu/> or contact Penny Stockdale at pastockdale@ucdavis.edu.

Fruit Ripening & Retail Handling Workshop

March 18-19
UC Davis Conference Center
\$775

Coordinated by Dr. Carlos Crisosto, the “Fruit Ripening and Retail Handling” workshop will focus on how to increase profits by reducing losses at the receiving end, and delivering ready-to-eat, delicious fruits and fruit-vegetables to the consumer. The cost of the workshop is \$775, and registration includes all instruction, breakout sessions, demonstrations, course materials, coffee breaks, lunches, and an evening networking reception. Sensory, quality measurements, and environmental equipment demonstrations will be held, and lectures will include topics such as maturity and quality relationships, retail temperature storage conditions, tools to control ripening and senescence, physiological disorders and other losses, and ripening facilities and equipment. Get more information and enroll online at: <http://postharvest.ucdavis.edu/> or contact Penny Stockdale at pastockdale@ucdavis.edu.

Postharvest Technology Short Course

June 17-21 (lecture/labs);
June 24-28 (optional field tour)
UC Davis campus
\$1895-\$2895

The 35th Annual Postharvest Technology Short Course is an intensive study of the biology and current technologies used for handling fruits, nuts, vegetables and ornamentals in California. It is designed for research and extension workers, quality control personnel and other professionals interested in current advances in the postharvest technology of horticultural crops. Registration for the complete 2-week session (lecture/labs plus the optional field tour) will cost \$2895 and is limited to 55 participants. Registration for the first week (lecture/labs only) will cost \$1895. An additional lodging fee must be paid by all participants going on the field tour. Registration often fills up early, and are made on a first-come, first-paid basis. Get more information and enroll online at: <http://postharvest.ucdavis.edu/> or contact Penny Stockdale at pastockdale@ucdavis.edu.

Fresh-cut Products Workshop

September 24-26
UC Davis Alumni & Visitors Center
\$1150

The 18th annual Fresh-cut Products: Maintaining Quality & Safety workshop is a 3-day workshop organized by Dr. Marita Cantwell and a team of fifteen other experienced academic and industry instructors. The workshop provides an overview of many aspects of the production, processing, packaging, distribution and quality assurance of fresh-cut fruit and vegetable products. The workshop is relevant to all levels of fresh-cut produce industry professionals – from small, local and regional produce processors to large businesses with nationwide distribution. The enrollment fee is \$1150 for this 3-day workshop, and includes all instruction, instructional materials, lunches, morning and afternoon breaks, and an evening networking reception. Get more information and enroll online at: <http://postharvest.ucdavis.edu/> or contact Penny Stockdale at pastockdale@ucdavis.edu.

NEW UC PUBLICATIONS:

The following are new UC publications that are FREE and can be downloaded on-line.

From the UC Sustainable Agriculture Research and Education Program:

- **New Farmer's Guide: Cultivating Success at Farmer's Markets**
Download at: <http://www.sarep.ucdavis.edu/sfs/dm>

From UC Davis Agriculture & Resource Economics:

Download at: <http://coststudies.ucdavis.edu/>,
Click on [Current Cost & Return Studies]

- **Sample Costs to Establish a Walnut Orchard and Produce Walnuts 2013**
Select [Walnut] in the commodity box.
- **Sample Costs to Produce Organic Alfalfa Hay 2013**
Select [Alfalfa] in the commodity box.
- **Sample Costs to Establish a Vineyard and Produce Winegrapes – Cabernet Sauvignon – San Joaquin Valley North - 2013**
Select [Grapes] in the commodity box.

From the UC Agriculture and Natural Resources Catalog:

Download at: <http://anrcatalog.ucdavis.edu/>.
Type the publication number into the search box.

- **Establishing and Managing Irrigated Pasture for Horses**
Publication Number: 8486
- **Managing Smutgrass in Irrigated Pastures**
Publication Number: 8473

The following are priced publications that can be reviewed and ordered directly from our on-line catalog: <http://anrcatalog.ucdavis.edu/>. Type the publication title or number into the search box then click on the title to see an overview of the publication and search the contents. You can also order by phone: (800) 994-8849.

Get a 10% discount on your entire on-line order by entering the promotion code **PRCC7** at checkout.

Organic Strawberry Production Manual

Publication # 3531

\$30.00

Integrated Pest Management for Citrus

Publication # 3303

\$40.00

Fresh Market Caneberry Production Manual

Publication # 3525

\$25.00

Vineyard Pest ID Cards in Spanish

Publication # 3538

\$25.00

MORE MEETINGS:

March 10-12

Small Farm Conference

Radisson Hotel & Conference Center
Fresno, CA

For information & registration:

888-712-4188

www.californiainfarmconference.com

March 14

Recent Advances in Viticulture & Enology

UC Davis

8:30 am-5:00 pm

\$200, included continental breakfast & lunch

For information & registration:

<http://wineserver.ucdavis.edu/RAVE/>

April 13

Successful Home Winemaking

UC Davis

8:30 am – 3:30 pm

\$140

For information & registration:

(800) 752-0881

<http://extension.ucdavis.edu/wine>

May 11

Managing the Small Vineyard II

UC Davis

9 am – 4 pm

\$175

For information & registration:

(800) 752-0881

<http://extension.ucdavis.edu/wine>

CROP CURRENTS

UCCE – CONTRA COSTA COUNTY
75 SANTA BARBARA RD, 2ND FLOOR
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MEETING ANNOUNCEMENT

TIME SENSITIVE MATERIAL

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University policy is intended to be consistent with the provisions of applicable State and Federal laws.

Inquiries regarding the University's nondiscrimination policies may be directed to the Affirmative Action/Staff Personnel Services Director, University of California, Agriculture and Natural Resources, 300 Lakeside Drive, 6th Floor, Oakland, CA 94612-3550, (510) 987-0096.