



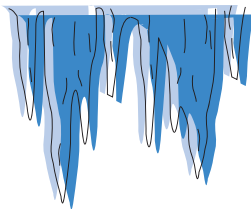
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FFF00-13  
October 6, 2000

**Crop Conditions:** The fruit season is nearing an end. Grape harvest should be complete in most areas. Fall bearing raspberries are slowing down. Apple and pear harvest continues, but is winding down. Freezing temperatures predicted for this weekend in the northern and central areas will likely end the growing season for many crops. Overall it's been a pretty good season for fruit growers. In the next issue we will give a review of the 2000 season.

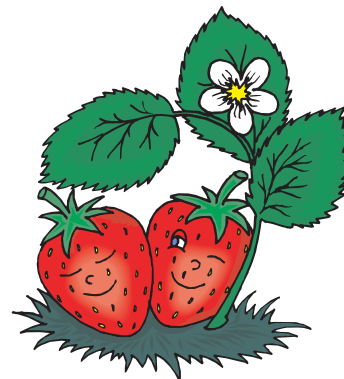
**Winterizing Equipment:** Freezing temperatures are just around the corner. Sprayers and irrigation equipment should be winterized soon. Temperatures about 28°F or below can cause significant damage to unprotected equipment. Drain all water from lines, and follow manufacturer's recommendations on winterizing pumps.



**Mulching Strawberries:** If you haven't already done so you should make arrangements for you mulch supply now. Strawberries are typically mulched with clean wheat straw; clean meaning that it does not contain excessive weed or wheat seeds. Any straw is suitable as long as it is heavy enough to resist blowing off in the wind and free of troublesome weeds. Some growers grow their own rye crop for mulch. When harvested in the soft dough stage it contains very little seed capable of germination. A good rule of thumb is that it takes

1.5 to 2 tons of straw per acre of strawberries.

Mulch should be applied AFTER several hard freezes in the high 20s have occurred over a short period of time (a week or two). This usually occurs in mid to late December. Once these freezes occur strawberry plants will be completely dormant. It is important not to mulch too early because the plants need the exposure to cold and shortening daylength to properly harden off for winter. On the other hand you want the mulch on before any sub-zero temperatures occur. It's probably safe to plan on applying mulch in late December in most parts of Indiana. -Bordelon



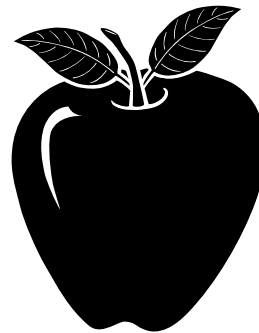
**Indiana Horticultural Congress:** Planning is currently underway for next year's Hort Congress which will be held on January 29-31, 2001 at the Adams Mark Hotel in Indianapolis. This year we will have several programs on Monday including the Beginning Commercial Apple Grower's Workshop, Beginners Grape Growing and Winemaking workshops, Commercial Grape, Wine, and Marketing workshops, and the New Crops Symposium that will include a workshop on Marketing. Tuesday will be the main day for the Winegrape, Fruit, Vegetable, and Organic sessions and the Raw Products Conference. We will have a joint session on Tuesday morning to discuss Crop Insurance, Food Safety, and Pesticide Certification changes. Wednesday will continue the fruit, vegetable, and organic sessions. The trade show should be bigger than ever as we've had a lot of interest from exhibitors.

We will again have a silent auction this year to benefit the Tree Fruit and Vegetable Extension and Research funds. If you have something you would like to donate to the silent auction, please contact Dick Hayden (765-463-6587), Liz Maynard (219-785-5673), or Tom Roney (317-326-2278).

We have a lot of topics developed, but could always use more input. If you have a burning issue you would like us to address, please let us know soon. Remember, the congress is for the participants, not the organizers, so let us know what you want. Check the Indiana Horticultural Congress website for updates and complete programming as it is developed. Click on <http://www.hort.purdue.edu> and follow the link for Indiana Horticultural Congress.



**Beginning Commercial Apple Growing:** A one-day workshop for those new to the apple industry will be held on the day preceding the Hort. Congress, January 29, 2001. The list of topics will be changed somewhat from this year, so if you came this year and found it worthwhile, then next year it should be worth your time also. If you know of folks who have just started in the apple business, please would you make them aware of this workshop and ask them to let Peter Hirst know of their interest, so we can send them information about it.  
-Hirst



**New Zealand Fruit Tour Fully Subscribed:** There has been a good response to the tour and I am pleased to say all spots are filled. We have 31 people signed up. If you would like to go but haven't sent your name in, you are welcome to be wait listed in case someone cancels. To those who have registered, look for an information packet in the mail in about 2 weeks time. If you have any questions, call Peter Hirst (765-494-1323).



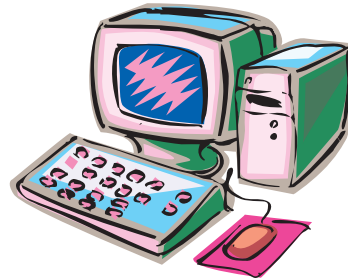


**In memoriam: Robert Byers. July 9, 1913 - Sept. 30, 2000.** Robert Byers, 87, of Mitchell, IN died September 30 in Bedford. Born in Flora, IL, he was the son of Earl and Alma Byers. He married Eunice Klein on August 21, 1934, and she survives. Robert and Eunice have two sons, David Byers of Bedford and Ross Byers of Winchester, VA.; and one daughter, Margaret Klein of Indianapolis. They have three grandchildren. David Byers operates Applacres, Inc. of Bedford. Ross Byers is Professor of Horticulture at Virginia Polytechnic Institute and is stationed at the Fruit Research Lab at Winchester, VA.

Robert attended Purdue University for a year. He worked at John Bell Orchards in Barrington, IL, then moved to Vincennes in 1943 to work at Dixie Orchards. Robert worked in the management of Dixie Orchards until 1981. He retired from Dixie in 1981, and moved to Mitchell where he worked with son Dave at Applacres. At Applacres Robert specialized in fruit tree propagation and training of new orchard plantings.

Robert was active in the Indiana Horticultural Society and served as Society president in 1954 and 1955. He served on a number of committees and on the Society Executive Board. In 1981 he received the Distinguished Service Award from the Society in recognition of his service to the industry. Condolences can be sent to Mrs. Robert Byers, Rt. 1 Box 219 A, Mitchell, IN 47446.

**Subscribing electronically:** To subscribe (or unsubscribe) to Facts for Fancy Fruit, send a message to [fff@lists.hort.purdue.edu](mailto:fff@lists.hort.purdue.edu) with the subject or body "subscribe" (or "unsubscribe"). You can also use the form at the web site <http://www.hort.purdue.edu/fff/maillinglist.html> to submit your subscription. Electronic access is free of charge.



**Coming Meetings:**

**October 12** Grafting workshop, Porter Co. 1.30 pm. For more information, contact Dave Yeager, Porter Co. Extension, 219-465-3555

**January 16-18, 2001** Heartland Grape and Wine Coalition Short Course: Vineyard and Winery Establishment. Battlecreek, Michigan. Contact Tom Zabadal, MSU Southwest Michigan Research & Extension Center, Benton, Harbor MI 49022, 616-944-1477 ext 206, fax: 616-944-3106, email: [zabadal@msue.msu.edu](mailto:zabadal@msue.msu.edu) See the website <http://www.msue.msu.edu/swmrec/>

**January 29-31, 2001** – Indiana Horticultural Congress. Adam’s Mark Hotel, Indianapolis. Check the website often for updates: <http://www.hort.purdue.edu> and follow the link for Indiana Horticultural Congress.

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