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FFF02-13

November 22, 2002

2002 Season Review

Weather:

The fall of 2001-2002 was long, dry and warm. First frosts occurred late. In most areas light frosts occurred in October and November but it wasn't until December 10 that a general hard frost ended the growing season across the state.

The winter was fairly mild, with the coldest temperatures occurring at the end of December and in late February through early March. Both times temperatures in the single digits to low teens were recorded across the state. Only one record of a below zero temperature was noted.

Winter hung on late into spring, with temperatures in the teens during mid March following a brief warmup. Cool conditions delayed plant growth until mid April, then summer-like weather occurred and plants began rapid development. In some cases apples progressed about 2 weeks overnight!

Scattered frosts occurred on May

19th and 21st which caused considerable damage in certain areas. Grapes and apples were hardest hit, but peaches, strawberries, blueberries, and brambles also were damaged in some areas. Northern Indiana suffered the worst damage.

The early spring was very wet with rainfall well above normal for most regions through April and May. Rainfall totals for April were over 3 times normal in some areas. Record rainfall totals were recorded statewide, with 15.6 inches falling from March 1 to May 13, the most in the 107 years that records have been kept. Once the rains ended the drought set in and most areas remained dry well into September.

Overall the season was warmer than normal. GDDs base 50 from April 1 averaged about 200-300 more than normal through September. A record number of consecutive days above 80°F were recorded in Indianapolis.

Final Issue: This is the final issue of Facts for Fancy Fruit for 2002. The first issue of 2003 will come out in March. If you subscribe to the printed version, please renew your subscription through the Indiana Horticultural Congress registration or the form attached to this issue. We hope you found the newsletter useful this season.

Tree Fruits: Cool conditions during apple flowering time translated into little bee activity and poor fruit set. A number of frost events during bloom exacerbated the problem. Apple crops in many places across the state (especially the northern areas) were light and also fruit that were carried to harvest suffered from cosmetic frost damage and also premature drop due to poor seed set. The US apple association projects Indiana's crop to be about 925,000 bushels, which is substantially below the average for the past 5 years. Dry conditions for much of the growing season held back fruit size. Peach crops across the state were generally very good this year except in northern areas where they were light.

Tree Fruit Diseases: In some ways the disease picture for 2002 was a repeat of 2001. Fireblight was again the most prominent disease, causing significant damage throughout the state; but especially in the Vincennes/Washington area of southern Indiana. Reports of fireblight were again first received from growers in extreme southern areas of the state and from there it proceeded northward. We suspect major contributing factors to this year's fireblight epidemic were: a) the continual buildup of fireblight inoculum over the past three years (especially the large number of cankers carried over from 2001); b) hail damage to blossom tissue; c) late spring frost injury in central and southeastern areas of the state; and d) an extended rat-tail bloom on certain dwarfing rootstocks (Bud.9). The season started off on the wet side, resulting in numerous early season primary scab infection periods along with an increase in cedar apple and cedar quince rust. However an early wet season rapidly gave way to a dry summer resulting in a diminished buildup of secondary scab or other

summer diseases. The early wet weather did cause an increase in reports of Phytophthora crown rot on both apples and stone fruit.

Fruit Insects:

We saw a significant problem with control of codling moths with organophosphate insecticides in several orchards. This coincides with similar reports from other states and could be the first sign of widespread resistance developing. In addition, we saw several instances in which the control of plum curculio with Imidan was not what we would have expected. Another interesting finding from our research plots was that when we trapped plum curculio with interception traps, we found two distinct sizes of curculio. One was the normal size plum curculio, but the other was much smaller. We sent the specimens out for confirmation and the larger ones were confirmed as plum curculio and the smaller ones were identified as *Conotrachelus*, but the species was undetermined. The taxonomists did not rule out the possibility that they were *C. nenuphar*, but could not say for sure.

The hot, dry weather during the summer resulted in several outbreaks of European red mites in apples. In addition, we observed outbreaks of twospotted spider mites on blackberries and strawberries. Problems with Asian lady beetles contaminating late season wine grapes were greatly diminished from 2001.

Small Fruit and Grapes:

The winter temperatures caused little damage to grapes and small fruit this year. The frosts in May had mixed results. Some sites were severely damaged, especially on early budding varieties. Other plantings escaped significant injury.

Grapes

Early grape varieties such as Marechal Foch suffered bud damage in many areas from the May frosts. Yields were reduced considerably. In some vineyards, losses amounted to essentially 100%. Overall, yield is reduced about 30%.

Overall grape diseases were at low

levels in 2002 due to dry conditions in mid and late season. Excessive rains early in the season lead to a significant amount of Phomopsis cane and leaf and black rot on leaves and fruit in some poorly managed vineyards and home plantings where severe losses occurred. Bitter rot was not too severe this year likely due to the dry conditions, but some vineyards received significant rainfall prior to harvest and we expected to see more problems than actually occurred. Late season downy showed up in September but was not a major problem.

Grape Berry moth was again at very high levels. 2000 was one of the worst years ever observed in Indiana vineyards but in 2001 we didn't see many problems. They reappeared in many vineyards this year. Japanese beetles continue to be a problem in vineyards in many parts of the state and emergence seems to continue throughout the season. Live adults were seen in mid September in the Lafayette area.

The Multi-colored Asian Lady Beetle (MALB) was a significant problem over the past two years in harvested grapes as they impart a serious off-flavor and aroma to the resulting wine. We set up a multi-state coalition to monitor the problem this year and, as luck would have it, the MALBs didn't cooperate. Apparently their population is way down this year, perhaps due to reduced populations of soybean aphids. We're really not sure what happened, but we're not complaining either.

Fruit quality was good to excellent this season. High temperatures during ripening usually result in low titratable acidity and high pH. However, this year we are seeing very high TAs and low pHs. We are not sure exactly why, but I suspect it has something to do with drought conditions and lack of K uptake.

Blueberries

Blueberry yields were above average with good fruit quality and good fruit size on most varieties. The excellent fall conditions lead to a high number of fruit buds set. Some damage occurred from the May frosts in the major production areas. Dry conditions reduced fruit size in later varieties like Jersey. Harvest started a few days earlier than normal.

Japanese beetles were as bad as ever and continue to plague growers. Loses are fairly high to this pest and control is very difficult due to PHIs and REIs of materials registered for use.

Brambles

Blackberries and raspberries both suffered from the May frosts, especially in northern areas. Raspberries seemed to be more adversely affected. Good yields were obtained only where freeze damage was not severe. Irrigation was critical in areas where rain was lacking. High temperatures during July also cause poor fruit quality of raspberries. Japanese beetles continue to be the worst insect problem, though tarnished plant bug has been noted on fall-bearing types. Asian Lady Beetles also have been noted on overripe fruit. Spider mites (mostly two-spotted) were severe on blackberries in Southwest Indiana, the first time ever noticed as a significant problem in brambles. They were also serious on other small fruits in our research blocks, especially black currants where they lead to premature defoliation. Anthracnose was present, but not too bad this season considering the wet spring conditions.

Strawberries

The strawberry crop was good across the state this year. The May frosts caused damage in some areas and a few growers suffered from heat related problems during harvest. Fruit size and quality were excellent in most areas. Eastern Flower thrips showed up again, but did not cause a major problem this season. Black root rot complex continues to be a major limiting factor to longevity in matted row plantings.

Specialty Crop Marketing Position: As many of you are aware, funds were successfully sought from the USDA block grants program to establish a specialty crops marketing position at Purdue. Dean Vic Lechtenberg has committed to fund this position following the period of the grant. The position is a joint appointment between the Departments of Horticulture and Landscape Architecture, and Agricultural

Economics. The position has been advertised and we have a pool of strong applicants we are currently reviewing. Dr Ashworth will be contacting selected members of the fruit industry, along with representatives from the vegetable and other specialty crop groups, to assist in the interviewing process once we are at that stage. We're excited about having an energetic person in this position and the impact they will have on specialty crop industries in the state.

Cider Contest: The Indiana Apple Cider Contest will again be held in 2003, in conjunction with the Indiana Horticultural Congress (January 27-29). Please bring 2 gallons of your cider to the registration desk on Monday or Tuesday (Jan 27-28). The winner receives a mounted plaque and bragging rights.

Indiana Horticultural Congress: Planning for the 2003 Indiana Horticultural Congress is nearly complete – the dates are January 27-29, 2003. Once again the Congress will be held at the Adams Mark Hotel near Indianapolis airport. Programs will be mailed out to recent attendees in the couple of weeks, and we will also have the program, registrations forms, etc available on the internet at <http://www.hort.purdue.edu/hort/ext/hortcongress> In addition to our usual sessions on fruits, vegetables, wine grapes, processing vegetables, organics and farm marketing, other special sessions to make note of this year are:

- Marketing for Success – a one day workshop on Monday Jan. 27
- Beginning Commercial Apple growing – Monday Jan. 27
- Beginning Grape growing, Winemaking and Wine Marketing sessions on Monday Jan. 27
- What the Government is Doing for You – Tuesday Jan. 28 10.00-12.00. An introduction to some government programs available that you might not know about.
- Vegetable irrigation special session
- Indiana wine reception and banquet
- And much more!

Attendance of most of these sessions is included in the Indiana Horticultural Congress registration fee (see registration form for details). Advance registration for members of participating organizations (IHS, IVGA, IFMA, IWG) is just \$40. See the IHC website for more information or look for the program and registration materials in your mailbox in December.

Apple Pesticide Use Survey: Most apple growers either have or soon will receive a questionnaire regarding your pesticide use practices. Peter Hirst has also included some questions about the rootstocks and varieties you are currently growing. The pesticide information is extremely important. The better the data I have, the more ammunition I have to support the continued availability of important pesticides. I understand that no one likes to fill out surveys, but it really would be helpful if you could do so. Everything will remain confidential. The questionnaires will be handled by Ag Statistics to ensure you anonymity. Thanks in advance for your help. Rick Foster

Recertification Program Now Online: You know about “three recertification programs in five years; two programs in one year for credit.” And now add “one of the three programs can be an online program.” Private applicators with Internet access can now receive credit for a recertification program at their convenience. The first online program is “Aquatic Plant Management.” After paying the \$10 fee (credit cards only) the private applicator receives a log-in name and password. They then have 90 days of unlimited access to complete the 9 modules that make up the program. A self-evaluation quiz follows each module and must be completed before moving on to the next module. After completing the last module, the user triggers a message that will credit the program to their private applicator record. Programs will be credited only upon completion (not registration).

To find out more about the online recertification program go to Programs on the PARP website www.btny.purdue.edu/PPP/

[PARP/](#) . To register for the online program, call **1-888-EXT-INFO (398-4636)**.

Carry It With You: Bring your private applicator permit card when you attend recertification programs. The new private applicator permit cards are plastic, designed for you to carry it with you. Using your PA number when you register at a program instead of your social security number helps protect the personal information linked to your social security number. Your PA number is your unique identification in the private applicator database and is needed to assure appropriate program credit. We want to make sure the right Joe Smith receives credit for the program. Your pesticide dealer will also need to see your PA permit when you purchase pesticides.

You can easily get a replacement card if yours becomes lost or unreadable by calling Pat McGinnis, OISC, **765/494-6271**. So carry it with you, it's a good idea.

Spread the Word – ID Required: A government issued photo ID is required at all pesticide exam sites – at Purdue University campus, at regional sites for private applicators, and at remote exam-by-computer sites. A photo-exempt ID from the Bureau of Motor Vehicles will be accepted if religious beliefs do not allow personal photographs.

People needing a private applicator permit for the first time or to reinstate an expired permit will need to take the exam. You may know family members, employees, or neighbors that need a private applicator permit (or commercial license) and will need to take the pesticide exam. Let them know of the ID requirement or direct them to the Purdue Pesticide Programs at **765/496-7499**.

Stinger Tolerance Established for Strawberry: Source: Doug Doohan, Weed Science Specialist, OSU. After years and years and years of waiting, Stinger (clopyralid) has received an official tolerance on strawberry. This means the product can be legally used.

For growers with severe thistle and groundsel problems, there will be an opportunity to use the product this fall. Expect exceptional control and excellent crop tolerance. Label directions should be available very soon. We'll keep you posted.

Farmers Market Facts: Source: www.ams.usda.gov/farmersmarkets/facts.htm

Direct marketing of farm products through farmers markets continues to be an important sales outlet for agricultural producers nationwide. Farmers markets, now an integral part in the urban/farm linkage, have continued to rise in popularity, mostly due to growing consumer interest in obtaining fresh products directly from the farm. The number of farmers markets in the US has grown dramatically, increasing 79 percent from 1994 to 2002. According to the 2002 National Farmers Market Directory, there are over 3,100 farmers markets operating in the US. This growth clearly indicates that farmers markets are meeting the needs of a growing number of farmers with small- to medium-size operations.

USDA Farmers Market Study: 2000 Statistics Source: www.ams.usda.gov/farmersmarkets/facts.htm

Farmers markets are an important source of revenue. 19,000 farmers reported selling their produce only at farmers markets. Eighty-two percent of markets are self-sustaining; market income is sufficient to pay for all costs associated with the operation of the market (not including grant or in-kind support). Fifty-eight percent of markets participate in WIC coupon, food stamps, local and/or state nutrition programs. Twenty-five percent of markets participate in gleaning programs aiding food recovery organizations in the distribution of food and food products to needy families.

Cabrio Registration for Berry Crops: Source: Mike Ellis, Ohio State University Extension Plant Pathologist. Cabrio 20 EG fungicide

(pyraclostrobin) was recently registered for use on blueberry, brambles (blackberry and raspberry), and strawberry. It is registered for control of Alternaria leaf spot and fruit rot, powdery mildew, anthracnose fruit rot, Phomopsis leaf blight and twig blight, and suppression of mummy berry and Botrytis gray mold on blueberry. On brambles, it is registered for control of anthracnose, Septoria leaf spot, raspberry leaf spot, powdery mildew, rust diseases and spur blight, and suppression of Botrytis gray mold. On strawberry, it is registered for control of anthracnose fruit rot, powdery mildew and leaf spot, and suppression of Botrytis gray mold. Cabrio is an excellent material and provides good to excellent control of all these diseases. This is a very important product on brambles, largely due to the current lack of registered fungicides on brambles.

Cabrio is a strobilurin fungicide. This is the same class of chemistry as Quadris and Abound. Quadris is currently registered for use on strawberry, and Abound is currently registered for use on blueberry and grape. For purposes of fungicide resistance management, only four applications of Cabrio can be applied per crop per season on blueberry and brambles and no more than five applications can be made per season on strawberry. In addition, no more than two sequential applications can be made before switching to a fungicide with another type of chemistry. Cabrio cannot be alternated with Quadris or Abound as a fungicide resistance management strategy.

Cabrio has a 0-day preharvest interval on all registered berry crops; however, the re-entry interval is 24 hours. **Remember: Always read the label.**

USDA National Organic Standards: Source: <http://www.ams.usda.gov/nop>. Agriculture Secretary Ann M. Veneman, on October 21, launched the implementation of USDA's national organic standards for agricultural products providing consistent labeling on products coast to coast. "Today, when consumers see the USDA national organic seal on

products, they will know that the products labeled organic will be consistent across the country," said Veneman. "Organic agriculture is increasing and organic farmers across the country have been looking forward to the release of these regulations with anticipation they will create consumer confidence in their products."

Developed from extensive industry input and hundreds of thousands of public comments, the standards went into effect October 21. As of that date, any organic agricultural product must meet USDA standards in order to be sold as "organic." Along with the national organic standards, USDA developed strict labeling rules to help consumers know the exact organic content of the food they buy. Consumers can tell organically produced food from conventionally produced food by looking at package labels and watching for signs in the supermarket.

"We're very pleased with the work that USDA employees and the Organic Standards Board have done over the years to finalize these regulations," said Veneman. The USDA Organic Seal tells consumers that a product is at least 95 percent organic. Products with 70-95 percent organic ingredients can say so on the label (made with organic fruit, for example), but they can't display the seal.

"The focus on consumer awareness is just beginning," said A.J. Yates, administrator of the USDA Agricultural Marketing Program. "To coincide with implementation of the standards, we have updated our website to make it more user friendly and provide consumer information through a variety of avenues." Consumers can access the information at <http://www.ams.usda.gov/nop>. In addition, USDA's Foreign Agricultural Service has also upgraded its organic website, <http://www.fas.usda.gov/agx/organics/organics>, which provides information and resources to organic food and beverage exporters.

Other USDA efforts in the organic arena include an Economic Research Service report released last month, Recent Growth Patterns in the U.S. Organic Foods Market,

that indicates that U.S. organic farmland has increased from approximately 1.4 to 2.4 million acres. The report can be accessed at <<http://www.ers.usda.gov>>.

USDA is administering a \$5 million national cost share program to help defray the costs of certification incurred by organic producers and handlers in all 50 states, the U.S. territories, the District of Columbia, and Puerto Rico. This program expands the original cost share program that covered only producers and included only 15 states. USDA will also set aside \$3 million per year for fiscal years 2003 to 2007 to administer competitive research grants, largely through the Cooperative State Research, Education, and Extension Service.

The research will focus on determining desirable traits for organic commodities; identifying marketing and policy constraints on the expansion of organic agriculture; and conducting advanced research on organic farms, including production, marketing and socioeconomic research. The organic industry is growing between 20 and 25 percent annually, and has been for the last several years. U.S. retail sales of organic foods reached approximately \$7.8 billion in 2000, with global sales topping \$17.5 billion.

Organic Advocates Take USDA to Court on Organic Certification: Source: Pesticide Action Network Updates Service. On October 16, 2002, one week before the new and long-awaited U.S. Organic Food Production Act was to go into effect, organic farmers and food safety organizations filed a legal petition to force the U.S. Department of Agriculture (USDA) to establish a peer review panel to oversee the accreditation of organic certifiers. Both the new law and USDA's own regulations require this peer review, but to date USDA has not moved to create the panel. The petition was filed by the Center for Food Safety (CFS) and joined by Beyond Pesticides, National Campaign for Sustainable Agriculture, Rural Advancement Foundation International-USA, and Union of Concerned Scientists.

Appropriate certification of organic

farms is a critical piece of enforcement for the new organic standards. Up until 2000, the number of certifying agencies in the U.S. remained between 40 and 50. However, since 2000, the number unexpectedly jumped to 122. The Center for Food Safety is pushing for the USDA to properly evaluate the qualifications of the large volume of new certifiers seeking accreditation. Without a Peer Review Panel, consumer groups, many organic farmers, and farmer-based certifying organizations fear that large agribusiness corporations will have an undue influence on who will be certifying organic producers and how that certification will be conducted.

CFS Executive Director Andrew Kimbrell stated, "The agency's refusal to allow for independent oversight of its actions threatens the integrity of the Certified Organic, label. The decision on who is to certify organic foods needs to be in full view of the public, where it cannot be influenced by corporate interests." Farmer-based certifying entities are especially concerned that without adequate oversight of the USDA accreditation program, they will be discriminated against by the agency during review and audit of their accreditation applications. The petition cites inconsistencies in clarifications from the USDA National Organic Program (NOP) to different organic certifiers, calling into question the level of fairness and scrutiny of applications of accreditation.

In addition to the lack of oversight for the accreditation process, petitioners raised concern that the USDA is abusing its authority by creating loopholes in enforcement of the organic standards. One company has attempted to pressure the NOP into relaxing the 100% organic feed requirement for organic chicken production. Such exemptions would quickly erode consumer confidence in organic foods and erode the industry.

"Continued failure of USDA to implement citizens oversight or peer review of their organic accreditation program not only threatens organic integrity and consumer confidence, but also fails to meet already-established international norms," said Michael Sligh, director of sustainable agriculture for the Rural

Advancement Foundation International (RAFI-USA) and founding chair of USDA National Organic Standards Board.

To see Center for Food Safety's legal petition, visit <<http://www.centerforfoodsafety.org/li.html>>. Source: Center for Food Safety Files Legal Action, Press Release Oct. 16, 2002. Contact: Center for Food Safety, 660 Pennsylvania Ave., SE, Washington, DC 20003. Phone: 800-600-6664 or 202-547-9359. E-mail: office@centerforfoodsafety.org. Web site: <http://www.centerforfoodsafety.org/>

Peach Workshop in Toledo - January 17, 2003: Ohio peaches have been plentiful for the past few years. Annual peach production increased 40 percent from 1998 to 2001. Prices for peaches in Ohio have also increased from \$0.42 to 0.49 per pound during the same time.

In 1930, there were 3.8 million peach trees in Ohio but between 1950 and 1980 the number of acres and growers declined dramatically. In 1970 there were 4,000 acres and the estimated acreage in 2001 was about 1,200 acres. Reports indicate new plantings have been planted in recent years and plans for new acreage in 2003 are being discussed.

An in-depth peach workshop at the Ohio Fruit and Vegetable Congress will be held on Friday morning, January 17th in Toledo, Ohio. All major topics of managing a peach enterprise, including estimated costs and returns will be presented in a four hour session. Research gleaned from 1979 to 2002 will provide the base for the workshop. Growers will provide additional comments as to their experiences with cultural and marketing practices. Drs. Dick Funt, Mike Ellis and Stephen Myers from Ohio State University, Howard Siegrist and Ted Gastier, Ohio State University Extension (OSU Fruit Team members), and Dr. Randy Beaudry, Michigan State University, will provide information and leadership to the workshop. For more information contact: Tom Sachs, Two Nationwide Plaza, P.O. Box 182383, Columbus, OH 43218-2383, tsachs@ofbf.org, 614-249-3056

Upcoming Meetings:

- Dec 10-12** Great Lakes Fruit, Vegetable, & Farm Market Expo. Managing the Uncertainties in Growing and Marketing Fruits and Vegetables. <http://www.glexpo.com/>
- Jan. 15-17** Ohio Fruit & Vegetable Growers Congress & Ohio Roadside Marketing Conference, Toledo SeaGate Convention Centre and Radisson Hotel. Contact Jennifer Hungerford at 614-249-2424 for more information
- Jan. 17** Peach Workshop. Toledo, OH. See story above.
- Jan. 27-29** Indiana Horticultural Congress. Adams Mark Hotel in Indianapolis. Contact Penny White 765-494-1301 or www.hort.purdue.edu/hort/ext/hortcongress
- Jan. 28-30** Unified Wine & Grape Symposium. Sacramento, CA Contact www.unifiedsymposium.org
- Feb. 5-6** Southwest Michigan Horticulture Days. Contact SWMREC at 616-944-1477
- Feb 8-10** Midwest Grape and Wine Conference. Tan Tar A Resort, Lake of the Ozarks, Missouri. Contact Denise Kottwitz, Missouri Department of Agriculture, Grape and Wine Program, P. O. Box 630, Jefferson City, Missouri 65102, Denise_Kottwitz@mail.mda.state.mo.us, Phone: (573) 751-6807 or 1-800-392-WINE
- Feb 9-11** Ohio Grape-Wine Short Course, Wyndham Dublin Hotel, Dublin, OH. For registration information and other details call 800-227-6972 or go online to www.ohiowines.org.
- Feb. 24-26** Heartland Wine School. Commercial winemaking – from bulk to bottle. Oliver Winery, Bloomington, IN. Sponsored by the Heartland Grape and Wine Coalition, (Purdue, Ohio State, and Michigan State universities). For more information contact Jill Blume, Dept. of Food Science, 745 Agricultural Mall Drive, Purdue University, West Lafayette, IN 47907-2009

**FACTS FOR FANCY FRUIT
SUBSCRIPTION NOTICE FOR 2003**

Facts for Fancy Fruit is a newsletter for commercial and/or advanced amateur fruit growers. It provides timely information on pest control and production practices that should be of interest to all growers. The information is not intended for home fruit growers unless those growers wish to follow commercial practices. All growers or interested persons are welcome to subscribe, however.

At least 14 issues will be published during 2003, bi-weekly during the growing season and monthly otherwise. The subscription price of \$15.00 includes only the basic costs of printing and mailing at first class rates. The newsletter is also available free of charge electronically through the world wide web at <http://www.hort.purdue.edu/fff/fff.html> or by email. If you have e-mail and would like a copy sent electronically, send your e-mail address to white@hort.purdue.edu and we will include you on the list, or subscribe through the web at <http://www.hort.purdue.edu/fff/fff.html>.

If you wish to receive the printed version of the newsletter in 2003, please fill out the form below and send it to the Department of Horticulture, along with a check for \$15.00 (tax included) **made out to Purdue University**.

We hope that you will benefit from the information contained in the newsletter. We welcome your comments and suggestions.

Bruce Bordelon

Please send me "Facts for Fancy Fruit" for the 2002 season. Enclosed is my check for \$15.00 (tax included). Make checks payable to PURDUE UNIVERSITY.

Name _____
Address _____
City _____
State _____ Zip _____
Phone# _____ County _____

Please Check:
Grower _____
Sales _____
Other _____

I would like to see information on the following fruit crops:

Apple _____
Peaches _____
Pears _____
Blueberries _____
Strawberries _____
Grapes _____
Raspberries _____
Cider _____
Other _____

Please Return to: Facts for Fancy Fruit
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