



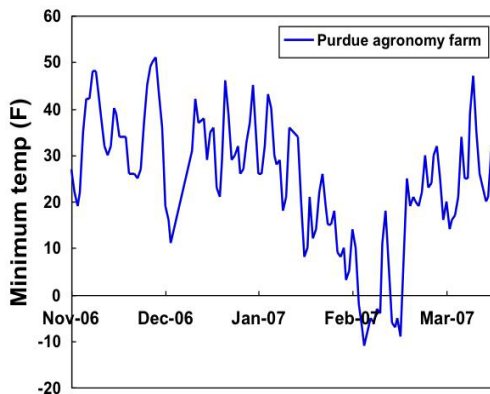
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FFF 07-01

March 22, 2007

Crop conditions: Most crops appear to have survived the winter well. Peaches have little bud kill so are in good shape, but we still need to run the gauntlet of spring frosts. Blueberries and raspberries also survived the winter OK, but cold damage has been seen on grapes and blackberries.



Indiana winter temperatures: As can be seen from the following graph, temperatures in West Lafayette were very mild until mid-January. A sudden drop in temperatures late January and into February followed with a minimum of -12 F in mid February. A threshold of -10 F is considered to be the point below which damage can result on peaches, blackberries and cold-tender grapes. If you want to

look up temperatures closer to your site, look at: <http://shadow.agry.purdue.edu/sc.index.html> (Hirst)

Indiana Cider Contest winner: David Doud of Countyline Orchard was judged to be the maker of the best cider in Indiana at the recent Indiana cider contest held in conjunction with the Hort. Congress. Also receiving awards for excellent cider were John Beasley of Beasley's Orchard and Andy Hamilton of Musgrave Orchard. (Hirst)

Cold Injury to Grapes and Berry Crops: It seems like it was a really cold winter after suffering through the Valentine's Day Blizzard and subsequent cold, windy conditions. But actually it didn't get all that cold this winter in most areas. We hit a low of -12°F in Lafayette, which is about our average minimum winter temperature of -15 to -20°F. Nevertheless we are seeing quite a bit of winter injury in grapes and berry crops. We evaluated bud survival on our grape trials in Lafayette and damage ranges from about 60% bud kill on cold tender varieties (Cayuga White, Chambourcin) to about 10% bud kill on hardy varieties (Frontenac, Marquette, DeChaunac). Among berry crops, blackberries appear to have received the most damage. This is not

surprising as they are only marginally hardy for our region. In some cases, the floricanes are obviously damaged and will not bud out, but in others the buds appear green and healthy. While the buds may appear alive, the canes are showing significant browning and I suspect we'll see lots of "delayed winter injury" after growth begins this spring. Blueberries and raspberries look like they made it through the winter fine. (Bordelon)

Pruning Grapes: March is the most common month for pruning grapes. The threat of extremely cold weather has passed and we can evaluate any winter injury to vines that may have occurred. By April buds will begin to swell and it is important that pruning is completed prior to bud swell to avoid damage to the tender buds. See the comments above about winter injury in grapes this year. Growers should assess bud damage prior to pruning so that adjustments in the balanced pruning formula can be made based on the amount of bud loss. Typically, if less than 25% of the buds are damaged you can prune normally. If 25-40% of the buds are damaged then you'll want to adjust the number of buds retained accordingly. For example, if 40% of the buds are damaged then 60% are live. If you need 40 buds per vine for the proper crop load then you'll have to leave 68 buds to end up with 40 primary shoots. To determine how to adjust the bud number multiply the inverse of the percent live buds ($1/.60=1.7$; $1.7 \times 40 = 68$ buds). If more than 40% of the buds are damaged then you'll probably want to do minimal pruning now and wait until after budbreak to determine where live buds occur in order to have an adequate number for balancing the vines.

Spring freeze damage can also be a significant economic problem for grape growers. Damage has occurred in Indiana sporadically over the past few years. Damage was severe in some Southwest Michigan last year when temperatures dropped into the upper 20s on April 26-27. We were lucky in most parts

of Indiana. A technique called long pruning or double pruning helps avoid spring frost and freeze damage, especially on varieties that tend to bud out early. The procedure utilizes the apical dominance of buds on the cane. The first buds to begin growing are those on the tip of the cane, while buds closer to the base begin growth later. This type of pruning is only applicable to spur or no-tie training systems. To perform long pruning, select canes to be used for fruiting spurs during the normal pruning practice, but leave those canes long, with 10-15 more buds than desired. Spurs are normally pruned to 3 to 6 nodes for fruiting, but if they are not cut back, then the extra buds will help delay the development of the desired basal 3 to 6 buds, which helps avoid frost injury. After the date of the last probable spring freeze has passed, the canes are shortened to the desired length to properly adjust the bud number for the vine. Growth of the basal buds can be delayed by as much as two weeks if weather conditions are favorable. While this procedure requires an extra trip through the vineyard, it can mean the difference between a full crop and little or no crop. (Bordelon)

Pruning Brambles: This is a good time to finish pruning summer-bearing brambles. Last years fruited canes should be removed now if they were not removed last summer or fall. Remove weak or spindly floricanes and thin to 4-6 canes per foot of row. Laterals on blackberries and black and purple raspberries should be trimmed back to about 2/3 to 3/4 of their original length to promote flowering on strong wood. Red raspberry canes can be tipped if desired, but should not be tipped more than 1/4 of the cane length. If the planting is trellised, the canes should be tied to the wires now before growth starts. Fall bearing types can be mowed to the ground now for a fall-only harvest, or the fruited tips can be removed if a summer and fall harvest is desired. Remove and destroy the prunings to help prevent anthracnose and botrytis.

If significant winter injury has occurred in blackberries this year (see comments above) then you can save some money on labor by simply mowing down the entire planting. This obviously eliminates any potentially fruitful floricanes, but if significant damage has occurred, then low yields will likely result. It may not be cost effective to hand prune blackberries in this situation. (Bordelon)

Pruning Blueberries: Spring is the best time to prune blueberries. Winter injured wood is easily identified and should be removed. Try to establish an even number of canes of various age classes. A well-pruned blueberry bush should have about 15-25 canes (depending on age, cultivar and growth habit) with approximately 1/3 in the 5-7 year-old class, 1/3 in the 2-4 year-old class, and 1/3 new canes for renewal. Pruning should open the center of the bush to encourage new canes to grow upright. Also, remove low, drooping branches. Detailed pruning to remove weak growth in the tops of the canes will reduce the number of fruit and improve fruit size. (Bordelon)

Straw Removal on Strawberries: Studies done in Illinois indicate that proper time to remove straw from matted row strawberries is when the bare-soil temperature at 4 inches averages about 40-43°F. This usually coincides with mid to late March in central Indiana. Plants will begin pushing new leaves as the soil temperatures rise steadily through the month, so the straw should be raked off the tops of the beds and into the row middles. Leaving some straw on top of the beds for plants to grow up through provides a clean surface for fruit. Straw should be removed from strawberry beds before the plants grow enough to cause yellowing of foliage. Allowing the leaves to become etiolated (yellowed with long petioles) due to late straw removal can reduce yields by as much as 25%. However, uncovering the plants early may promote early growth and increase chances of frost or freeze injury. The Illinois research found that the difference between

early removal and late removal increased first harvest by only 3 days, so there is no real advantage. After the straw is removed the frost protection irrigation equipment should be set up and tested. (Bordelon)

2007 Spray Guides: The revised 2007 Midwest Commercial Tree Fruit (ID-168) and Midwest Commercial Small Fruit and Grape (ID-169) Spray Guides are now available. The new issues contain the latest pesticide label information available at printing time but, as always, you should read and follow the label directions. Several changes have occurred this year and all commercial growers should have a copy of the revised versions. The spray guides will be available at the regional meetings, through your local Cooperative Extension office, or directly from Agricultural Communication Service, Media Distribution Center at 1-888-EXT-INFO. (1-888-398-4636). The current version of the Small Fruit and Grape Spray Guide is also available on the web at: <http://www.hort.purdue.edu/hort/ext/sfg/>. Any changes in pesticide registrations that have occurred since printing will be listed under a special button on that web page. (Bordelon)

Dormant Disease Management: Dormant season fungicide use is a very important second step in disease management, immediately following removal of infected tissue in the late spring. Ideally, dormant fungicides act as an insurance policy, killing any overwintering pathogens that may have escaped the late winter cleanup. In reality, dormant application of fungicides, coupled with pruning, greatly reduces disease problems, but does not eliminate them. However, any reduction in initial inoculum early in the season means less control is necessary later on. In other words, an ounce of prevention pays pounds of cures.

Dormant fungicides are applied when the plants are dormant. These compounds, many of which are organic, are general biocides, meaning they are as toxic to green plant material as

they are to the pathogen. For this reason, they must be applied when the plants are dormant to avoid the toxic side effects. Two major dormant groups of fungicides are used: Coppers and Sulfur.

Copper Fungicides

The first copper fungicide, Bordeaux mixture, was discovered in the mid-1800's in Bordeaux, France. Bordeaux is a mixture of copper sulfate and hydrated lime in water (usually in an 8 lb copper sulfate- 8 lb hydrated lime—100 gallon water ratio). It has tremendous persistence, giving good control of fire blight on apple and pear, peach leaf curl, and major grape diseases (black rot, downy mildew, phomopsis, and powdery mildew of grape). On the downside, it is corrosive, cannot be mixed with other pesticides, and has more phytotoxicity issues.

Unlike Bordeaux, fixed copper formulations are less persistent, but they are less phytotoxic to plant tissues than Bordeaux mixture. However, their use is still limited because of their potential to injure plants and lack of compatibility with other pesticides. Some common commercial formulations of fixed copper include Cuprofix, Kocide 101, C-O-C-S, and Tribasic Copper Sulfate. There are several fixed copper fungicides registered for use by home fruit growers.

Sulfur Fungicides

Threophrastus first described the oldest fungicide, sulfur, for the control of powdery mildew on wheat. Sulfur is used as a dormant application as available as liquid lime sulfur. Liquid lime sulfur fungicide can be applied as a dormant spray to control plum pockets or peach leaf curl, both caused by the fungus *Taphrina*. Lime-sulfur can be applied on brambles for cane blight, spur blight and anthracnose. It can cause severe damage if applied after green foliage appears. Depending upon how it is used, lime-sulfur can be an effective pesticide. It is also an effective people deterrent, smelling like rotten eggs. (Beckerman)

Tree Fruit Disease To Do List:

- Prune! Hold off pruning until as late as possible. Start with apple and pear to remove fire blight, moving on to plum or other *Prunus* species, to remove black knot.
 - Remember, you want to go in reverse flowering order—late flowering pome fruits (apples and pears) should be pruned first, followed by stone fruits (apricot, cherry, plum, peach)
- Remove infected branches (fire blight, black knot, and/or bacterial canker) from orchard and destroy
 - For the incredibly motivated: Remove nearby chokecherry, pin cherry, or wild plum that can serve as hosts for black knot.
- Dormant application of copper for fire blight, bacterial spot of peach, and bacterial canker of cherry.
- Dormant application of lime-sulfur for peach leaf curl and plum pockets.
- Soil drench with Ridomil Gold *Phytophthora* crown, root, and collar rot of all tree fruit crops with an orchard history of *Phytophthora*.

Removing cankers should be a primary goal for growers seeking to manage fire blight. Another effective method of reducing the fire blight bacteria is to apply copper up to, or at the green tip stage. This copper will not “cure” existing infections (which is why pruning to remove these infections is so important), but will protect the plant from bacteria colonizing the treated portions of the tree, thereby preventing future infections. Coverage at this stage must be thorough, and even fire blight-resistant trees must be treated to reduce the overall population of the bacteria in the orchard. Care must be taken to cease copper applications past

green tip, as copper sprays can cause fruit russetting on apples and pears.

So, how do you avoid the damage associated with copper, but derive the obvious benefit of fire blight management?

1. Only use copper if your orchard has had a history of fire blight in the last two years, or if you are using susceptible root stocks (M. 26. M. 27, Mark) or scions (Gala, Braeburn, Ginger Gold, etc).
2. Apply copper sprays no later than green tip.
3. Avoid applying copper just before predicted frosts or within several days after frosts have occurred. Damaged cells take up more copper causing greater phytotoxicity. With copper, a little is good, a lot is deadly!
4. Apply the proper amount, to the low end of rates, carefully calculating rates using tree-row-volume calculations to determine appropriate rates for small trees, and young vigorous trees that are more susceptible to fire blight. Beware: Too much copper on young trees can stunt their growth!
5. Never combine copper sulfate with dormant oil. If you want to apply copper with an oil for scale control, there are several fixed copper fungicides registered for use on apple. Fixed copper, except copper sulfates, can be mixed with oil.

These guidelines were developed to help you navigate the tightrope between fire blight on one side, and copper phytotoxicity on the other. Ideally, enough copper is applied to kill any bacteria that oozes out, or is hiding within bark or bud scale. However, just enough copper is applied so that it washes away before open cluster, where it could potential russet fruit. (Beckerman)

Small Fruit Disease To Do List:

- Prune! Hold off pruning until as late as possible, but when you finally start, remove as much infected, cankered tissue as needed to reduce inoculum.
- Remove infected vines and brambles from the orchard and destroy.
 - For the incredibly motivated: Remove nearby wild brambles and wild grapes that can serve as disease reservoirs.
- Dormant application of copper has been shown to reduce many grape diseases (Phomopsis, anthracnose, downy mildew) as well.
- Dormant application of lime-sulfur for anthracnose of brambles, and many fungal diseases of grape (Phomopsis, anthracnose, powdery mildew, black rot) and blueberries (Phomopsis, Fusio-coccum)
- As an added bonus, lime-sulfur control hatching eggs and nymphs of some insects. (Beckerman)

The Packer Fresh Trends for Indiana Fruits and Vegetables: The Packer has released its annual fresh trend report. The survey was sent to 62,000 U.S. households via email and 1,012 surveys were completed. According to this study, more men are identifying themselves as the primary shopper than in past. Below are trends specific to fruits and vegetables grown in Indiana.

Apples

- 94% of apples are used as a snack.
- Red Delicious is the most preferred variety at 23%.
- 80% of consumers purchased apples within the past 12 months.
- Married people are the most likely purchasers of apples at 85%.

Asparagus

- 37% of consumer purchased asparagus within the past 12 months.
- Males are more likely to purchase asparagus at 39% compared to 36% for females.
- 13% of those who buy asparagus said they purchased organic product at least some of the time, with 3% reporting that they buy organic asparagus exclusively.

Blackberries

- 43% of consumers purchased blackberries within the past 12 months
- 16% of those buying blackberries bought organic product at least part of the time and 5% bought organic blackberries exclusively.

Cantaloupe

- 65% of consumers purchased cantaloupe within the past 12 months
- Married shoppers were also very likely to buy, with 72% of married respondents reporting that they'd purchased the in the past year.
- Single shoppers and those earning less than \$30,000 annually were the least likely groups to buy cantaloupe.
- Slightly more than half of all consumers prefer to buy cantaloupe already ripe, and 37% said they prefer to buy it ripe but occasionally buy unripe fruit.

Cabbage

- 49% of consumers purchased cabbage within the past 12 months.

- Shoppers without kids in the household were more likely to buy cabbage, at 50%, than those consumers with kids in the home, at 44%.
- Female shoppers were slightly more likely to buy cabbage than their male counterparts.

Cucumbers

- 65% of consumers purchased cucumbers within the past 12 months.
- Shoppers in the Northeast comprised the region most likely to buy this vegetable.
- Consumers earning \$50,000 to \$74,999 made up the income group most likely to buy.
- Single shoppers, male consumers and those earning less than \$30,000 annually were the least likely groups to purchase cucumbers.

Green Beans

- 42% of consumers purchased green beans within the past 12 months.
- Shoppers in the Northeast comprised the region most likely to buy green beans.
- 15% of those buying greens beans said they buy organic green beans at least some of the time.
- Those most likely to buy organic green beans exclusively are those earning more than \$75,000 annually and those living in the Western part of the country.

Honey Dew

- 30% of consumers purchased honeydew within the past 12 months. Shoppers in the West comprised the region most likely to buy honeydew, followed by those in the Northeast.
- Consumers least likely to buy honeydew were single shoppers, those earning less than \$30,000 annually and those who are separated, divorced or widowed.
- The majority of shoppers purchased conventionally grown honeydew, while 8% of honeydew consumers reported that they buy organic product at least part of the time.

Lettuce

- 66% of consumers purchased lettuce within the past 12 months
- Married shoppers and those earning at least \$50,000 were also among the most likely groups to buy the bulk greens.
- While the majority of shoppers bought conventionally grown lettuce, 13% of those who bought lettuce said they purchased organic product at least some of the time.
- Consumers earning more than \$75,000 annually and those with three or more children at home were the most likely groups to buy organic product exclusively.

Specialty Mushrooms

- 22% of consumers purchased specialty mushrooms within the past 12 months.
- 20% of those who bought mushrooms said they purchased organic specialty mushrooms at least some of the time.
- 4% of consumers said they bought organic varieties exclusively.

- Groups that were least likely to buy specialty mushrooms included those earning \$30,000 to \$75,000 annually, single shoppers and those living in the South.

Peppers

- 68% of consumers purchased peppers in the past 12 months
- Shoppers who shared the shopping responsibility equally with the others in their household comprised the group least likely to buy peppers.
- Single shoppers were also among the least likely to buy the vegetable.
- While most consumers bought conventionally grown peppers, 11% of those who bought peppers said they bought organic product at least part of the time.

Salad Mix

- 69% of consumers purchased salad mix within the past 12 months
- Male shoppers comprised the group least likely to buy salad mix, while female shoppers made up one of the most likely groups to buy bagged salad.
- The likelihood of purchases increased according to household income, with consumers earning more than \$75,000 annually being the most likely group to buy the mixes.
- Among consumers buying salad mix, 13% reported buying organic salad mix at least some of the time.

Squash

- 34% of consumers purchased squash within the past 12 months
- Consumers earning more than \$75,000 annually were the most likely group to purchase squash, at 44%.
- Married shoppers are almost twice as likely to buy squash, at 38%, than single shoppers, of which only 20% said they buy the vegetable.
- For those buying squash, 14% said they bought organic product at least part of the time.

Tomatoes

- 81% of consumers purchased tomatoes within the past 12 months.
- Married consumers, those earning more than \$75,000 annually and those with one child in the household were the most likely groups to buy tomatoes.
- Single shoppers and those earning less than \$30,000 annually were the least likely to buy.
- While most consumers purchased conventionally grown tomatoes, 15% of those buying tomatoes reported that they bought organic product at least some of the time.
- 60% of consumers said they knew how to ripen tomatoes once they got them home.

Watermelon

- The majority of consumers prefer to buy watermelon ripe.
- Only 19% of those surveyed said they felt comfortable ripening the fruit once they got it home.

- Married consumers, female shoppers and those earning more than \$75,000 buy watermelon.
- Single shoppers and those earning \$30,000 to \$49,999 annually were the least likely to buy.
- Among consumers buying watermelon, about 8% said they purchased organic product at least some of the time.

Sweet Corn

- The likelihood of corn purchases increased according to household income, with consumers earning more than \$75,000 annually being the most likely group to buy sweet corn.
- Shoppers in the West comprised the region most likely to buy the vegetable.
- Consumers living in the South and those earning less than \$30,000 annually were the least likely to buy corn.
- Consumers who are considered primary shoppers for their household are less likely to buy corn than those shoppers who share buying responsibilities equally with someone else.
- While most shoppers buy conventionally grown corn, 10% of corn purchasers reported buying organic corn at least some of the time.

This is a quick overview of the fresh trends report. For more information, please contact Jennifer Dennis at jhdennis@purdue.edu. This information is also mailed to subscribers of The Packer. (Hollis and Dennis)

Workshop Series to Promote Indiana Farmers' Markets: A two-part series of Farmers' Market Workshops are once again being offered across the state and sponsored by the Purdue Extension New Ventures and Small

Farms teams and the Department of Agricultural Economics, the Indiana Cooperative Development Center, and the Indiana State Department of Agriculture.

To target the specific needs of audiences with various levels of experience, the 2007 workshops have been divided into a two-part series. The **Starting a Farmers' Market in Your Area – an Entry Level Workshop** will focus on topics related to farmers' market start-ups and the **Operating an Efficient Farmers' Market – an Advanced Level Workshop** will focus on topics relevant to experienced farmers' market managers and producers. The workshops will cover topics in the areas of good marketing practices, food safety rules and regulations, the WIC Farmers' Market Nutrition Program, as well as state resources.

The Entry Level workshop will be offered at Purdue University Cooperative Extension Service offices via IP video, and the advanced workshops will be in-person workshops at multiple locations throughout the state. The IP video sessions will be broadcast on March 16, 9 a.m. to 2:30 p.m. Current viewing locations include West Lafayette, Hendricks County – Danville, LaGrange County – LaGrange, Clinton County – Frankfort, Vanderburgh County – Evansville, and Knox County – Vincennes. The registration deadline for this session is March 5.

“New markets are forming frequently, and beginning managers often don't have a lot of resources,” said Jennifer Dennis, workshop coordinator and specialty crop marketing specialist. “We hope to provide resources for these people and help existing managers make their markets stronger and safer.”

The Advanced workshops will include sessions on understanding the Women, Infants and Children program, food safety, target marketing strategies, rules and regulations and a resource fact sheet for Indiana farmers' markets. The remaining workshop locations within this

series will be held in Columbus, Lafayette, and Fort Wayne. All workshops will take place from 9 a.m. to noon. Instructors will be available on site to address any questions.

“Farmers' markets are considered a temporary food retail establishment by the health department, so local inspections have really picked up over the past year and a half,” Dennis said. “It is important for market managers to understand the regulations so they don't violate them. For example, hand-washing stations should be available for vendors who handle any type of food or meat product at each market.”

Advanced Level Workshop locations and dates are:

- Columbus — March 2. Bartholomew County Fairgrounds (deadline Feb. 21)
- Lafayette — March 23. Tippecanoe County Fairgrounds (deadline March 14)
- Fort Wayne — April 20. Allen County Fairgrounds (deadline April 11)

Pre-registration is required, and registration cost includes all materials and snacks. The beginner workshop fee is \$25, and the registration form is available online at http://www.agecon.purdue.edu/pdf/Entry_Level_2007_Farmers_Market.pdf. Participation for the beginner workshop at additional locations can be arranged by contacting your local county extension office. Advanced workshops are \$20, and the registration form is available online at http://www.agecon.purdue.edu/pdf/Advanced_Level_2007_Farmers_Market.pdf.

For more information, contact Purdue Extension at (888) EXT-INFO. (Dennis)

Starting a Specialty Food Business Workshop: The Agricultural Economics Department and the Food Science Department are co-sponsoring the bi-annual workshop titled,

“Introduction to Starting a Specialty Food Business in Indiana” on Wednesday, April 25, 2007 at the Farm Bureau Building in Indianapolis, Indiana. Topics discussed in the workshop range from marketing food products to packaging, regulations, and food safety. The workshop is aimed at those interested in developing a specialty food or food ingredient business. Participants may be small farmers interested in vertically integrating, homemakers, and current/former entrepreneurs who need a comprehensive overview of the topics to be covered when starting a new food business in Indiana. The deadline to register is April 18. For a registration form or more information, contact Marsha Pritchard at mpritcha@purdue.edu or De Bush at djbush@purdue.edu or phone 765-496-3832.

Indiana Farm Sustainability Tours: The 2007 Indiana Farm Sustainability Tours feature Hoosier farmers leading the way in a variety of innovative practices that add value to their farms and their communities. The tours will give educators, farmers and other rural residents the opportunity to investigate ways to diversify their operations and to learn from other diversified Hoosier farmers.

“In today’s agricultural economy, there are real opportunities for farmers to take advantage of consumer-driven niche markets in their local communities,” said Sarah Yeager, program manager of Diversification for the Indiana State Department of Agriculture. “Through these new opportunities, diversified farming operations can improve family income, reduce reliance on federal farm programs and serve emerging non-traditional markets.”

During the tours, participants will have the chance to interact with the farm owners and operators and to learn about their experiences, management styles and how they make important decisions. The tours vary from month to month and focus on topics such as business structure, keeping the family involved,

agritourism and niche marketing. The tours also include a specialist from Purdue who will discuss the topic of the day and be available to answer questions.

Not only will participants have the chance to speak with specialists and farm owners, but they will also have the opportunity to learn about available resources and network with others who are interested in diversifying their farms or rural enterprises.

“Moody Meats, one of the farms that we will be visiting, take their product from gate to plate,” said Roy Ballard, Purdue University Extension educator in Hancock County and program coordinator. “They raise the animals on their farm, process them at their facility in Ladoga and have their own retail outlet in Ladoga and Avon.”

The Indiana Farm Sustainability Tours begin in March and run through November. The tours will be held from 10 a.m. to 3 p.m. the third Thursday of each month with the exception of August. Due to the Indiana State Fair, the tour will be the fourth Thursday of August.

The tour dates are listed below, followed by the topic of the day and the farm site(s).

* April 19; “Opportunities in Horticulture”; Halters Greenhouses and Retail Market of Vincennes, Apple Hill Orchard of Bruceville and Melon Acres Asparagus of Oaktown.

* May 17; “Farm Business Structures”; Cook’s Bison Ranch of Wolcottville and Gunthorps’ Pastured Pork and Poultry of LaGrange.

* June 21; “Urban Fringe Marketing: Meeting the Needs of the Urban Consumer”; Tuttle’s Orchard and Farm Market of Greenfield.

* July 19; “Organic Production and Marketing” Bloomingfoods, Stranger’s Hill Organic Farm and Bloomington Farmers’ Market, all of Bloomington.

* Aug. 23; “Agritourism: Enhancing the Visitor’s Experience”; Traders Point Creamery of Zionsville.

* Sept. 20; “Family Farming: Keeping the Family in the Family Farm”; Swiss Connection Cheese of Clay City and Moody Meats of Ladoga.

* Oct. 18; “Specialty-Marketing Partnerships”; Birky Family Farms, Valparaiso Farmers’ Market and Crème de la Crop CSA, all of Valparaiso.

* Nov. 15; “Food Trends, a Look at Consumer Food Expectations and How We Can Meet Them”; Purdue Food Science facilities of West Lafayette.

“The tours are unique in that participants will be able to taste different agricultural products produced right here in Indiana,” said Ballard.

For more information and to register, visit <http://www.conf.purdue.edu/farmtours> . Each tour is \$15 per person, which includes lunch, refreshments and materials. Individuals have the option to register for all of the tours or to select one or two at a time. Registration is due seven days prior to a tour.

The 2007 Indiana Farm Sustainability Tours are sponsored by the Purdue Small Farms Team, the Purdue New Ventures Team, ISDA and the North East Central Sustainable Agriculture Research and Education (SARE).

For questions and more information, please contact Jerry Nelson, New Ventures Extension educator and tour coordinator, at (812) 886-9582 or jnelson@purdue.edu or Ballard at (317) 462-1113 or rballard@purdue.edu .

Head of Horticulture Department at Purdue:

Following the departure of Dr Ed Ashworth, the Horticulture department has been ably led by Dr Bob Joly as interim head. Interviewing for a permanent head of the department will start in the next few weeks. We are pleased to have 3 highly qualified individuals to interview, and some of you have been contacted to participate as industry representatives.

Floriculture position at Purdue: As many of you know, Dr Allen Hammer retired as floriculture specialist at Purdue last year. We are

refilling that position and are currently in the process of interviewing candidates for the position.

Upcoming Meetings:

March 26. Purdue Spring Grape and Wine Workshop. Ertel Cellars, 3794 E. 1100 N, Batesville, IN www.ertelcellars.com Contact Jill Blume, 765-494-1749, blume@purdue.edu, www.indianawines.org

April 3. Eastern Indiana Horticultural Society meeting. For more info, contact Dave Clamme, dclamme@purdue.edu

April 5. Martinsville Orchard School. For more information, contact Jim Barbour, jbarbour@purdue.edu

Department of Horticulture &
Landscape Architecture
Purdue University
625 Agriculture Mall Drive
West Lafayette, IN 47907-2010

Bruce Bordelon
Dept. of Horticulture &
Landscape Architecture
Purdue University
625 Agriculture Mall Drive
West Lafayette, IN 47907-2010
765/494-8212
e-mail: bordelon@purdue.edu

Janna Beckerman
Dept. of Botany & Plant Path.
Purdue University
915 West State Street
West Lafayette, IN 47907-1155
765/494-4614
e-mail: jbeckerm@purdue.edu

Peter Hirst
Dept. of Horticulture &
Landscape Architecture
Purdue University
625 Agriculture Mall Drive
West Lafayette, IN 47907-2010
765/494-1323
e-mail: hirst@purdue.edu

Jennifer Dennis
Dept. of Horticulture &
Landscape Architecture
Purdue University
625 Agriculture Mall Drive
West Lafayette, IN 47907-2010
765/494-1352
e-mail: jhdennis@purdue.edu

Rick Foster
Dept. of Entomology
Purdue University
901 W. State St.
West Lafayette, IN 47907-1158
765/494-9572
e-mail: rfoster@purdue.edu

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