

NW Michigan Regional Fruit Grower Newsletter - December 2010

CALENDAR OF EVENTS

2010

- 12/7-9** **Great Lakes Fruit, Vegetable & Farm Market Expo**
www.glexpo.com
- 12/14** **Pesticide Core Manual Review & Test**
Banks' Township Hall
- 12/15** **Pesticide Core Manual Review & Test**
NWMHRS
- 12/21** **Soil Fumigation in 2011 & Beyond**
MDA Office, Traverse City
- 12/22** **Fungal ID, Fungal Control & Mode of Action of Fungicides Workshop**
http://www.maes.msu.edu/nwmihort/fungal_workshop1210.pdf
Mt Pleasant, MI

2011

- 1/10** **Culinary Tourism Conference**
Kellogg Hotel & Conference Center
East Lansing
- 1/18-19** **NW Michigan Orchard & Vineyard Show**
Grand Traverse Resort & Spa
- 1/22** **Northern Michigan Small Farm Conference**
Grayling High School
- 1/24-26** **MSU Tree Fruit IPM School**
Kettunen Center, Tustin, MI

2010 PESTICIDE CERTIFICATION REVIEW AND TEST

December 14th at the Banks' Township Hall (Antrim Co.)

December 15th at the NW MI Horticultural Research Station

9:00-12:00 Review of the Core Manual Materials

12:00-1:00 Lunch on your own

1:00-3:00 Certification tests will be offered by MDA

There is no cost for the review session. If you will be taking the MDA exam in the afternoon, please have the exam fee(s) on hand. The cost for the private applicator exam is \$50 and for commercial \$75. The core exam will also be new this year. Please make your check payable to the **State of Michigan** and bring to the testing session along with your private applicator license.

To help you prepare for the exam, the Pesticide Applicator Core Training Manual can be purchased at your county Extension office or at the NW Michigan Horticultural Research Station. The cost for the core manuals, (Private, E-3007 and Commercial, E-3008) is \$30. Recertification credits will be offered for the morning review session.

Please call Jackie Baase at (231) 946-1510 to register for the session at the NW Michigan Horticultural Research Station. Contact the Antrim County office to register for the session at the Bank's Township Hall at (231) 533-8818.

SAVE THE DATE FOR THE 2011 NW ORCHARD AND VINEYARD SHOW

The Northwest Orchard and Vineyard Show is scheduled for January 18-19, 2011 and will be held at the Grand Traverse Resort in Acme. Registration begins at 8 a.m. on January 18 and the show will cost \$30 for both days. On Tuesday, there will be concurrent tree fruit and wine grape sessions, and all groups will join together for the Fruit Industry Luncheon; the cost for lunch is \$15. Following Tuesday's educational sessions, growers, speakers, and vendors are invited to stay for a wine-tasting and hors d'oeuvre social hour beginning at 5:15 p.m. On Wednesday, the Cherry Marketing Institute (CMI) will host a free cherry industry luncheon, but you must register with CMI before the lunch. In addition to the educational sessions on both days, the exhibit hall will be open during the show and will feature vendors of orchard and vineyard equipment and supplies, as well as commodity organizations, agrichemical businesses, and many other exhibitors.

We look forward to another successful program, and we hope to see you all there! If you would like more information, please contact the NW MI Horticultural Research Station at 231-946-1510 or nwmihort@msu.edu.

MSU TREE FRUIT IPM SCHOOL 2011

Erin Lizotte, District IPM Educator

We are looking forward to seeing you at the 2011 Tree Fruit IPM School on Monday, **January 24-26** at the Kettunen center in Tustin, Michigan! Please note the change in venue this year. The program has been designed to take an in-depth look at problematic pests and diseases in Michigan orchards and highlight the new and innovative research that helps develop effective control strategies. We have gathered researchers and Extension specialists from across the state and around the country to present their latest research on pest management tactics with growers, consultants, scouts and agri-business with the goal of producing high quality fruit in Michigan. This in-depth program provides an opportunity to discuss management concerns and issues with the experts in the field.

We will dedicate a portion of the program to potential invasive pests of concern that are emerging in the northeastern U.S. Dr. Tracy Leskey (USDA) will be in attendance to discuss the new pest, brown marmorated stink bug. She is also the leading expert on plum curculio biology, and she has been working on new tactics to control this native pest. Specialists will also address spotted wing drosophila and apple flea weevil, two other potential pests that could present problems for Michigan fruit growers. MSU researchers will also address codling moth management, the borer complex, and the reduction in the amount of Guthion available to tree fruit growers.

We will also be hosting Dr. Dan Cooley (University of Massachusetts), who will present his work on sooty blotch and fly speck as well as strategies to reduce apple scab inoculum. Other pathology topics include cherry leaf spot management, an update on fire blight resistance to streptomycin, and a refresher on the mechanisms behind fungicide resistance.

Registration is \$375, and includes two nights lodging at Kettunen Center and meals from lunch on Monday to breakfast on Wednesday. You may register by visiting www.maes.msu.edu/nwmihort and downloading the registration form or completing the form in this newsletter. Registration forms will also be available at the Great Lakes Expo in December. For additional information, please contact Erin Lizotte at taylor548@msu.edu or call (231) 946-1510.

WAREHOUSE RECEIPTS

Curtis Talley, Jr., MSU Area Farm Mgt Educator, West & North Region

For those producers storing commodities in commercial storage, a good practice is to obtain a warehouse receipt. This ensures that the stored commodity is covered by the Uniform Warehouse Receipts Act. This guarantees that if that elevator goes bankrupt, those commodities are treated as secured assets and are covered by the elevator's insurance. These warehouse receipts can help insure that the producer will be paid.

If you have any additional information on warehouse receipts that you would like to share, I would like to learn more about them and can be reached at 231-873-2129 ext. 6841 or talleycu@msu.edu.

ORGANIC FARMER TRAINING PROGRAM

Jeremy Moghtader, Coordinator & Lead Instructor

Now accepting applications for 2011 Cohort of the Organic Farmer Training Program at the Michigan State University Student Organic Farm! The Organic Farmer Training Program offers nine months of intensive instruction in year-round organic farming. The program focuses on diversified production of vegetables, flowers, fruits and herbs for local markets. Students manage all aspects of a 10-acre certified organic farm, including passive solar greenhouses used for year-round production in cold climates. Students also manage the SOF field production. Produce is grown for the farm's primary markets, including a 48-week CSA, six-month on-campus farm stand, and sales to campus dining services. Students develop competencies in farm skills through trainings and engagement in the daily operation of the farm. Hands-on training is combined with workshops, lectures, readings and assignments that build participants' knowledge and understanding of organic farming principles and practices. The program is designed to give participants a strong background in production skills as well as the knowledge, management, and decision-making skills necessary to operate a diversified small farm.

Program participants include new and beginning farmers, urban and community farmers and gardeners, educators, and those interested in local or organic agriculture.

Space is limited. Rolling admissions. Visit our website for full program description and application www.msuorganicfarm.org or contact us at msufarm@msu.edu or 517-230-7987.

SOIL FUMIGATION IN 2011 & BEYOND

The EPA will require manufacturers and re-packagers of soil fumigant pesticides, including products such as Vapam and Sectagon 42, to follow *new updated labeling* for any product produced after December of 2010. These products are commonly used by fruit and vegetable producers. New product labeling will include many new user requirements including:

- RUP classification for all soil fumigants.
- Additional user training requirements.

- More stringent PPE requirements.
- Required Good Agricultural Practices, such as wind, temperature and moisture requirements.
- Additional entry-restriction periods.
- Use of buffer zones.
- Site-specific fumigation management plans.
- Air monitoring.
- Site posting requirements.
- Required public awareness programs and first-responder training.

More information is available at http://www.epa.gov/oppsrrd1/reregistration/soil_fumigants/. How will these pesticide label changes impact your business? Will all these label changes take place immediately? Will you need to change your firm's application practices? What does a fumigation management plan look like? Who is required to have fumigation training and who will provide the training? Who will need to do air monitoring and when? Do applicators need to be fit tested for respirator usage? Do you need to keep any additional records? If so, what needs to be recorded? The MDA is hosting a seminar to review the new label requirements and address these issues.

WHO: Brian Verhoughstraete, MDA Pesticide Registration Manager
Eric McCumber, MDA Pesticide Specialist

WHEN: **December 21, 2010 From 8:30 AM to 12:30 PM**

WHERE: **State Office Bldg., 701 South Elmwood Street, Traverse City**

COST: Free.

REGISTRATION: ***Seating is limited to 40 persons. To attend, you must pre-register. First-come, first-serve.***

To register call Eric McCumber at 231-218-3134 or email at mccumbere@michigan.gov. Leave a message with your name, phone number, and number of persons attending. Attendees may receive 4 pesticide renewal credits, which can be applied toward one of the following:

- Private or Commercial Core
- Fumigation Standard

MICHIGAN CULINARY TOURISM CONFERENCE

This is Michigan's first conference on Culinary Tourism and it is to be held **January 10, 2011**, at the Kellogg Hotel and Conference Center in East Lansing. This conference will bring people together to:

- Facilitate networking among people from diverse roles within Michigan's culinary and tourism communities
- Initiate specific plans and projects based on participants' interests to enhance culinary tourism in Michigan
- Celebrate Michigan's many culinary tourism assets

The registration fee is \$50 (\$75 after Dec. 22) and includes continental breakfast, lunch, and a closing reception. It is limited by available meeting space to 150 registrants. Lodging is available at the Kellogg Hotel for \$65/night (rate guaranteed until Dec. 10).

You can visit http://www.michiganwines.com/page.php?page_id=565 for conference details and registration.

Michigan Wine Grape Newsletter - End of Season Survey

Please take a few minutes to fill out our brief end-of-season survey. Our team works hard to provide you with quality information in a timely manner. Your input will help us serve you better! The survey is available at http://www.maes.msu.edu/nwmihort/wine_newsletter2010survey.pdf