New Jersey News

New Jersey Twilight Fruit Meetings

Megan Muehlbauer
Rutgers Cooperative Extension/NJAES

The growing season was off to a productive start with two North Jersey tree fruit twilight meetings, both hosted by (Rutgers Cooperative Extension) RCE Agent, and sponsored by Rutgers Cooperative Extension of Hunterdon and Morris Counties.

In early May nearly 50 growers made their way out to Donaldson Farms, Hackettstown, NJ. Owner Greg Donaldson graciously provided a tour of his farm, and highlighted his new high density apple planting and his extensive strawberry production. Speakers included RCE Agent Dean Polk and Rutgers Tree Fruit Entomology Specialist Anne Nielsen PhD, both of whom discussed early season insect prevention, and Rutgers Tree Fruit Pathologist Norm Lalancette, PhD discussed spring diseases and control strategies. RCE Agents Megan Muehlbauer PhD, and Hemant Gohil PhD discussed apple and peach thinning strategies respectively.

Following the early spring twilight meeting farmers Butch Sorge and Jake Peterson hosted an early summer twilight meeting

at Valley Crest Farm and Preserve, Clinton, NJ. The meeting drew nearly 40 growers and included a discussion of summer diseases of peach and apple by Norm Lalancette PhD, and discussion of current insect pressure and control measures by Anne Nielsen PhD, and Dean Polk. Hemant Gohil PhD provided a review of how to estimate water requirements in the orchard. With the end of the apple thinning season is upon us, Megan Muehlbauer PhD discussed late season thinning strategies and methods for ensuring return bloom in apples.

Pat Hastings, RCE pesticide safety education program coordinator provided reviews at both meetings of the latest Worker Protection Safety Standards and a lively demonstration of how to preform respirator fit tests.

All photos taken by Shannon Albritton, Donadson's Farm.

2018 New Jersey State Horticultural Society Grant Awards

Each year the Board of directors of the NJSHS allocates funds for applied research support for Rutgers researchers. They also support the International Fruit Tree Association who also funds fruit tree research.

The following were allocated dollars for 2018.

- International Fruit Tree Association - $500
- Winfred P. Cowgill, Jr. Precision Chemical Thinning of Apple with NEWA and the Cornell Apple Carbohydrate Thinning Model - $1,500
- Dr. Norman Lalancette. Evaluation of Dilute and Concentrated Applications of Oxytetracycline for Management of Peach Bacterial Spot - $1,500
- Dr. Daniel Ward and Hemant Gohil. Evaluation of 3 Novel Peach Varieties - $1,000
- Dr. Anne L. Nielsen – Border Sprays for Plum Curculio Management in Peaches - $1,500
- Dr. Megan Muehlbauer – 2014 Honeycrisp and Aztec Fuji NC-140 Regional Rootstock Trials - $2,500
- D. Polk – Invasive SWD Management for Diverse Fruit Farms - $2,500

Another Photo of Yellow, Teflon-coated Trellis wire

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