

UGA Extension Meriwether County ANR E-Newsletter

November 17, 2017

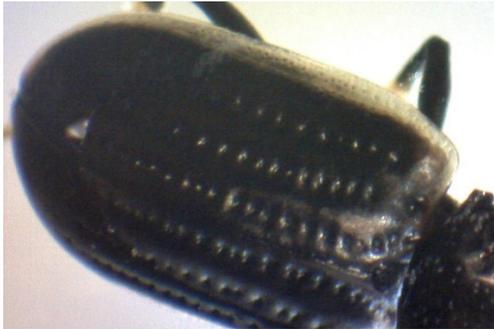
PESTS OF THE WEEK

Turnips

I've seen a couple of problems in the past few weeks on turnip greens of the very common variety "Purple Top White Globe". On one farm feeding damage by the yellowmargined leaf beetle (*Microtheca ochroloma*) was pretty extensive. On another farm, the imported cabbageworm (*Pieris rapae*) was feeding on turnip greens and other brassicas. Also present on both farms was the fungal disease Cercospora leaf spot (*Cercospora brassicicola*).

As you can see in the images below the yellowmargined leaf beetle is black with a very narrow yellow band running along the outer edge of the wings of the adult. It's only about 1/8th of an inch long. It's easy to **not** confuse it with species of flea beetles that feed on brassicas because it doesn't jump when disturbed. The imported cabbageworm also chews holes in turnip leaves so it's important to be sure which insect is causing the damage before treating-very different insecticides should be used for them. Further below is a close up of Cercospora leaf spot. The spots can be as small as 1/16th of an inch but can also coalesce to make much larger lesions. Eventually the whole leaf will turn yellow or brown.

If you have turnips or other brassicas that may have one or more of these problems and want to know what to do, give me a call at 706-977-0882.



FUNGI

Beautiful Blue Mushrooms

If you are a regular reader of this newsletter, you are aware that I love searching for and photographing mushrooms. They constantly astound me with their shapes and colors. I've seen the mushroom below, one of the *Lactarius* species, probably *L. paradoxus*, in numerous locations this month, including my front yard. Who wouldn't get excited about such a beautiful colored mushroom! If you have oaks or pines in your yard or fields you may be able to find it too. They can cover a large area above where the tree roots will be.



UGA FOOD PIC

Food Product Innovation and Commercialization Center

The fairly new Food Pic Center on the UGA Griffin campus was created to help Georgia entrepreneurs and companies develop new food products. The center has numerous areas in which it offers assistance and expertise including:

- Packaging and Processing Engineering
- Storage and Shelf-Life Evaluation
- Sensory and Consumer Testing
- Market Planning
- Local, National, International Market Access and Development

I had the opportunity to hear Kirk Kealey, Director of the Center, speak last week. He could easily win awards for his presentation. If his ideas for assisting others with product development are anywhere as good as his ability to speak, everyone will come out a winner. Don't ever pass up the opportunity to hear him. And better yet, if you have a dream of creating the next great food snack, candy, entrée or beverage, give the center a call. They can help walk you through the steps to make the dream a reality. Mr. Kealey has some truly relevant experience to share having worked for some of the really big food and drink companies, such as Mars and PepsiCo. If you are interested please visit:

<http://www.caes.uga.edu/research/centers-institutes/food-pic/about.html>

UPCOMING LOCAL UGA PROGRAMS

Get Creative Series:

For more information or to pre-register for any of the Creative Series classes please contact us at 706-672-4235 or scj24262@uga.edu

Holiday Swags of Native Greenery

This class is the last of the series. Susan James will demonstrate how to create swags with natural materials collected from the garden and woods that can be used to decorate mantles, porches, doorways, etc. Participants limited to 15. Cost is \$10.00.

Saturday, December 2nd from 9:30 am-12:00 pm.

The class will be held at the Meriwether County Extension office which has moved to the old Greenville Middle School building near the intersection of Gaston and Terrell Streets in Greenville.

Below are Karen Wingard, Faye Perdue and Jeanette Miles with the gorgeous wreaths that they created in an earlier class.



BeeKeeping

A Year in the Life of a Honey Bee

Tuesday, November 28 7:00-8:30 PM

Another great class with Jim Quick, Research Professional in the UGA Entomology Department and Master Beekeeper. This class will take a closer look at the tasks necessary throughout the year to maintain hives. We will meet again at New Hope Church Fellowship Hall at 7719 Callaway Road, Greenville. Drinks and snacks will be provided. Please call 706-672-4235 or email scj24262@uga.edu if you plan to attend.

Forages

Managing Insect Pests of Forages with Pesticides

The class, taught by Susan James ANR Agent, will go over the various insect pests of annual and perennial forages grown for pasture and hay, including alfalfa, grasses and small grains. The different chemical modes of action (MOA) of recommended pesticides and their precautionary statements and personal protection equipment requirements will be discussed.

1 hour of recertification credit is offered for Georgia Private Pesticide Applicators, Commercial Pesticide Applicators in Categories 21 (Plant Agriculture) and 24 (Turf and Ornamentals).

Monday, December 4th 6:00-7:00 PM

Hopefully this class will take place at our new office space in the old Greenville Middle School building at 2100 Gaston Street, Greenville, GA 30222.

For more information or to pre-register please contact Susan James at 706-672-4235 or

scj24262@uga.edu

Produce Handling Safety Training

Training for Farmers and Growers on Produce Safety Rule

This training is a one-day workshop offered to produce growers. The training will cover the standardized curriculum designed by the Produce Safety Alliance, which meets the regulatory requirements of the Produce Safety Rule under FSMA (Food Safety Modernization Act). The course will provide a foundation of Good Agricultural Practices (GAPs) and co-management information, FSMA Produce Safety Rule requirements, and details on how to develop a farm food safety plan. Individuals who participate in this course are expected to gain a basic understanding of:

- Requirements in the FSMA Produce Safety Rule and how to meet them successfully
- Microorganisms relevant to produce safety and where they may be found on the farm
- How to identify microbial risks, practices that reduce risks, and how to begin implementing produce safety practices on the farm
- Parts of a farm food safety plan and how to begin writing one

WHEN: Thursday, December 7, 2017

8:00 a.m. to 5:00 p.m., lunch is included

WHERE: Troup County Cattleman's Ag Center 21 Vulcan Materials Rd. LaGrange, Ga

WHO SHOULD ATTEND: Any produce grower who grows, packs, harvests, and/or holds covered produce, makes over \$25,000 in annual produce sales (on average, based on the past three years of sales), and does not qualify for a Produce Safety Rule exemption is *required* to attend this training under new federal regulations. ***As a reminder, larger grower operations (with more than \$500,000 in annual sales) will have to comply with the Produce Safety Rule by January 2018.***

Cost: \$10.00 paid by cash or check at the door.

Registration: To register, please visit this link: <http://bit.ly/psa-troup>

LOCAL MARKET

Strickland Brothers Farm (Durand and Pine Mountain area)

The vegetable field at the crossroad of Chipley Hwy and John Wallace Road is filling up with lots of various greens including collards, mustard and cabbage as well as other vegetables like turnips and sweet potatoes. They are open Mon-Sat. Terry can be reached at 706-881-2414 or you can visit: <https://www.facebook.com/Stricklands-Garden-233167170487274/>



West Georgia Creamery

The creamery is partly owned by local dairyman Kenneth Murphy and milk produced locally is in the creamery products. Those products are being sold in Meriwether County at **Gentry's Country Store** at 5428 Luthersville Road in Rocky Mount. Their milk products are pasteurized but not homogenized so you get all of the cream on the top. Give the bottle a good shake if you want it mixed up or, if you are like me, sample the cream first, then shake. They have chocolate and buttermilk as well as plain.

Thalia Farms and Apiary

Farm owner Rena Abernathy is looking for pecans. She would like to exchange labor and pecans for honey or labor for a share of the pecans. Rena also has locally produced honey for sale. She can be reached at: imisscolo@aol.com

HAPPY THANKSGIVING!

I wish you all the best Thanksgiving possible, full of the company of loved ones sharing great food. Please take a moment to thank the farmers who made your Thanksgiving meal a possibility through their hard work and determination in the face of much adversity.

Bless you all,
Susan

