

VegNet Vol. 7, No. 30, November 7, 2000

Selection of Vegetable Varieties
R. Precheur

Editor's Note: With this issue, we begin a special series of articles on vegetable variety selection. This is the time to consider what varieties to grow next year and the purpose of this series is to help you make informed decisions for the future.

What's ahead?

Here is a timetable of planned articles.

Today: Nov. 7, 2000

Announcement of the availability of the 'Report on Reactions of Sweet Corn Hybrids To Common Sweet Corn Diseases-2000' from Dr. J. Pataky, Univ. of IL (see below)

Tomorrow, Nov. 8, 2000

Proper Variety Selection -- Why and How. by Matt Kleinhenz, Extension Vegetable Specialist. In a 4 page report, Dr. Kleinhenz will discuss Old and New Considerations and Variety Selection Tips such as: know what the market wants and grow it; study and use results from local variety performance tests; keep accurate records of variety performance on your farm; and try new varieties

Late November

Updates and summaries of sweet corn resistance to Stewart's wilt, common rust and MDM by Dr. C. Welty and Dr. R. M. Riedel based on the Univ of Illinois research.

December

Announce the availability of variety performance reports and also where to find them on the web.

Reports on Reactions of Sweet Corn Hybrids To Common Sweet Corn Diseases 2000
Are Now Available

Report Authors: Jerald Pataky, P. M. Michner, N. D. Freeman and M. C. Pate Dept. Of Crop Sciences, University of Illinois

Common rust, Stewart's bacterial wilt, maize dwarf mosaic - MDM, northern leaf blight - NLB, southern leaf blight - SLB, and southern rust can significantly reduce yields of susceptible and moderately susceptible sweet corn hybrids. The level and type of resistance must be known in order to select hybrids for disease management. Since Ohio growers were affected by these diseases last year and in previous years, it is highly advisable to consult these reports when making cultivar selections for the 2001 growing season. In the 2000 hybrid disease nursery report, the authors evaluated 247 entries including 115 sh2 hybrids, 126 se or su hybrids, and 61 bt1 hybrids. Maturity of the hybrids ranged from 60 to 110 days. Standard hybrids with relatively consistent reactions to rust, Stewart's wilt and NLB were included to compare the 2000 trial results to those from previous years.

The Reactions report summarizes data from all nurseries since 1984 and lists the reactions of hybrids that are available commercially. Since reactions can vary among years, average reactions based on at least three years of data are more accurate than those based on one or two years. Since 1984, over 624 hybrids have been evaluated for disease reactions at the Univ. of Illinois, Urbana- Champaign.

How To Get The Reports:

There are several methods to obtain these reports:

1. 2000 Midwestern Vegetable Variety Trial Report. Each year, these reports are published in this bulletin, from Purdue University. The bulletin is usually available by the end of-December and I will announce when it is ready. This bulletin is also sold at our OH Congress in February.

2. Hard Copies.

For those who make early decisions, I can copy the reports and mail them to you. The reports are too large to be faxed. My phone number is 614-292-3857. If I am not in, just leave you name and address.

3. E-Mail.

I have copies of the reports in MS Word file format. I can e-mail them to you as a file attachment. To request the reports, e-mail me at: precheur.1@osu.edu

4. Univ. of Illinois website.

The reports are to be posted on the Illinois Extension website. We will let you know when they are available along with the site address.

Online Vegetable Safety Resources - Food Safety Materials for the Produce Industry provided by Grady W. Chism, Dept. of Food Science and Technology, October 26, 2000

TITLE: Safer Processing of Sprouts by the California Dept. of Health

Available from: Circle Solutions, 2070 Chain Bridge Rd., Suite 450, Vienna, VA.,

Telephone: 703-902-1300.

Description: This curriculum covers agricultural and postharvest water uses, manure and biosolids, worker health and hygiene, field and facility sanitation, transportation, and traceback. Information is also applicable to all domestic and foreign growers, packers, and shippers of unprocessed or minimally processed fresh fruit and vegetables, not just for sprout growers.

TITLE: Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables

Available full-text online from the Food and Drug Administration

Web site at: <http://www.cfsan.fda.gov/~dms/prodguid.html>

Description: This guidance document addresses microbial food safety hazards and good agricultural and management practices common to the growing, harvesting, washing, sorting, packing, and transporting of most fruits and vegetables sold to consumers in an unprocessed or minimally processed (raw) form. Also available is Spanish, French, and Portuguese.

TITLE: Food Safety for Produce Distribution

Available from: Produce Marketing Association, 1500 Casho Mill Road, P.O. Box 6036, Newark, DE 19714-6036 Telephone: 302-738-7100 Fax: 302-731-2409

Web site: <http://www.pma.com>

Description: The guide covers such key topics as management knowledge and responsibility; supplier relationships; transportation; employee health, hygiene and food safety awareness; equipment and facility sanitation; and safety program evaluation.

TITLE: Produce Safety and Sanitation

Available from: National Grocers Association, 1825 Samuel Morse Drive, Reston, VA 22090-5317, Telephone: 703-437- 5300 Fax: 703-437-7768

Web site: <http://www.nationalgrocers.org>

Description: Targeted toward new employees, this videotape reviews the basic safety and sanitation procedures for maintaining a safe, clean produce department.

TITLE: Cleaning and Sanitizing in Vegetable Processing Plants

Available from: University of Wisconsin Cooperative Extension, 630 W. Mufflin St., Room 170, Madison, WI 53703, Telephone: 608-262-3346

Web site: <http://www.uwex.edu/ces/pubs/>

Description: This video pays particular attention to safe handling of cleaning chemicals and how to use them under varying conditions. Also available in Spanish.

TITLE: Produce Handling for Direct Marketing

Available from: Cornell University Resource Center, 7 Business & Technology Park, Ithaca, NY

Description: Describes post harvest physiology, food safety, handling of produce from harvest to storage, refrigerated storage, produce displays, and specific handling and display recommendations for more than 40 fruits and vegetables.

To learn more about other food safety training materials, visit the Center's Web site at:

<http://www.nal.usda.gov/foodborne>

Position Available: Research Branch Manager

J. Trotter

The Ohio Agricultural Research and Development Center is seeking candidates for Manager of its Muck Crops Branch located near Willard, Ohio. The manager has complete responsibility for implementation of the muck vegetable program at this 15 acre branch as directed by the faculty of the Ohio State University. Additional duties include staff supervision, care of grounds and facilities, supervision of equipment maintenance, program planning and public relations. Qualifications include a B.S. degree in a plant sciences area. Experience in vegetable production and/or field research is desirable. Salary range is \$29,452 to \$38,292. Candidates

should send letter of application and resume to Jim Trotter, OARDC, 1680 Madison Avenue, Wooster, Ohio 44691. Phone: 330-263-3762; Fax: 330-263-3710. The Ohio State University is an equal opportunity/affirmative action employer. Women, minorities, veterans and individuals with disabilities are encouraged to apply.

What's New At The VegNet Web Site

See last week's newsletter for Pictures of cucumber beetle feeding on pumpkin rind. (VegNet #27, Sept. 13, 2000)

In Problem of The Week, see:

- * Bird Damage to Pumpkin Fruit

- * Fusarium Belly Rot

Coming Soon...

- * Gummy Stem Blight

- * Downy Mildew

[Return to Vegetable Crops Homepage | Ohio State University Extension](#)

We appreciate very much the financial support for this series of vegetable reports which we have received from the board of growers responsible for the Ohio Vegetable and Small Fruit research and Development Program. This is an example of use of Funds from the "Assessment Program".

Where trade names are used, no discrimination is intended and no endorsement by Ohio State University Extension is implied. Although every attempt is made to produce information that is complete, timely and accurate, the pesticide user bears the responsibility of consulting the pesticide label and adhering to those directions.

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