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School,
Effort, and
Play.
Trying your best
Each hour of the day,
Making new friends,
Being good as you can
Exciting discoveries,
Reading books with a
friend."
- Boni Fulgham

IT'S APPLE PICKING TIME IN MISSOURI



Apples are ripening in Missouri backyards and orchards this month and most types soon will be ready for picking, preserving and eating fresh. When selecting apples, keep in mind the particular attributes of various varieties and how they suit your intended uses. Remember, some apples are best for eating fresh while others are best for cooking. Some varieties can do double duty.

Red Delicious apples are easy to identify by the five distinct bumps on the blossom end of each fruit. This sweet, crisp, juicy, low-acid apple is tasty when eaten raw but is not a good choice for cooking.

Golden Delicious apples are full and round and have firm, crisp flesh that is sweet and juicy. This all-purpose apple is good for eating, cooking and baking.

Jonathan apples are generally small to medium in size and dark to bright red. Their flesh is yellowish-white, occasionally with red veins and they are crisp, tender, juicy, aromatic and moderately tart. Jonathan apples are another all-purpose apple for cooking, baking or fresh eating.

Winesap apples are solid and have a deep red color. They taste winey and tart and are good for cooking and eating but not especially satisfactory for baking.

Timing is everything in attaining optimum quality apples. When normal, unblemished fruits start to drop, the time is just about right plus the "under color" or "ground color" is a clue to maturity or ripeness. The "under color," that is the same color as the peel in yellow or gold varieties and can be seen around the core or stem cavities in red varieties, changes from green to yellow or greenish-yellow as apples mature. Watch for that color change to make sure you're picking apples that are ready to use. Ripe apples should be easy to pick with stems attached. You should be able to roll or twist the apple so it's stem separates from the tree – not from the fruit and remains on the tree. Handle fruits carefully after picking to avoid bruising.

Once you've made a decision on which variety you need and have picked them, you're entitled to enjoy at least a few as low-calorie snacks or desserts before getting to work with those you plan to preserve and enjoy later.

Source: University of Illinois Extension

WATCH FOR FALL WEBWORM

Many important species of caterpillars feed on the foliage of shade, ornamental and forest trees. In addition to their feeding damage, some of these defoliators also produce silken webbing,



often covering the leaves and branches. The presence of numerous, unsightly web nests found throughout infested trees can be aesthetically detracting within a landscaped area. A common web-producer found in Missouri in the fall is the fall webworm.

Hosts: The fall webworm is often a serious pest of many species of forest, shade, fruit, and ornamental trees (except conifers) found throughout the United States and southern Canada. Trees may be heavily or completely defoliated. Persistent infestations on individual trees may kill branches and top growth.

Biology: The adult moth is about 0.5 to 0.75 inch in length. The body is white and the wings are either pure white or white with small dark spots. The hair around the base of the front pair of legs is bright orange-red in color. The wingspan is about 1.5 inches.

Beginning in the spring and throughout the early summer, adults emerge from the ground litter or just below the soil surface where they overwintered as pupae in silken cocoons. Eggs are laid in hair-covered masses, each consisting of several hundred eggs, on the undersides of leaves.

Newly hatched larvae immediately begin to spin webbing over the foliage they are feeding upon. As the larvae grow, they enlarge the web nest to enclose more foliage. Larvae from the same egg mass generally stay together in the nest until the last larval instar (stage). They then leave the nest and feed individually prior to pupating. At the end of each generation the webbed nests can be quite large and contain excrement, dried leaf fragments and shed skins of the larvae. During high population densities, small to moderate-sized trees may be completely covered with webbing. It also has been reported that the caterpillars may migrate from one tree to another.

Mature larvae are about 1 inch long. There is quite a bit of color variation, but generally the mature larva is pale yellow or green and has a broad semi-solid dark stripe running down the back. On each side of this stripe is a row of black tubercles (wartlike structures). Farther down the sides of the body are rows of red-orange tubercles. The body is covered with long, gray hairs that arise from both the black and red-colored tubercles. The color of the head can be either black or red.

Before pupation, the larvae will leave the tree and seek a secluded site to spin a cocoon, such as in the litter on the ground or just below the surface of the soil in cracks and crevices. Depending on geographic location, there can be one to four generations each year.

Source: Information taken from MU Guide 7271.

NINTH ANNUAL NORTHEAST MO FOOD FEST TO BE HELD SATURDAY, SEPTEMBER 12TH

Interested in buying locally produced foods but don't know where to get them or what types of products are available? Come join us Saturday, September 12th from 9 a.m. to 12 p.m. on the square in Kirksville for FOOD FEST 2009. Food Fest is an event to showcase locally grown food, to inform the public on what foods are available from local producers, and to share the advantages of buying and eating locally grown foods.

Local producers will be displaying and discussing their products as well as providing free samples. There will also be cooking demonstrations by local community leaders. The first cooking demonstration begins at 9:30 a.m. and the second demonstration will start at 10:30 a.m. Door prizes will be drawn at 11:45 a.m.

Information on a variety of topics including food safety, nutrition and horticulture will be available. Come join us Saturday September 12th and bring a friend! This event is held in cooperation with the Kirksville Farmers' Market and is sponsored by University of Missouri Extension.

SANDHILL FARM'S SORGHUM FEST

Saturday, October 10, 1-5 pm. Sorghum pressing & cooking, hay ride to field tours, garden tours, apple pressing, hand-dipping beeswax candles, and ice cream with sorghum.

Directions to Sandhill Farm: 2-1/2 miles west of Rutledge on M, 1/2-mile south on Sandhill Road, look for the Sorghum Festival sign on M.

Questions? Call (660) 883-5543 or email: festival@sandhillfarm.org

THE FALL GRAPE HARVEST

Beating the birds to the harvest can be one of the most difficult things about growing grapes. Netting can be placed over a grape arbor to keep the birds away from the fruits.

Make sure your grapes are ripe before you harvest. Although color change is important in determining when to harvest grapes, it should not be the only consideration. Most berries change from green to blue, red or white (depending on the cultivar) as they approach maturity. But most grape cultivars color up long before they flavor up. When fully ripe, the natural bloom or whitish coating on the berries should become more noticeable. The color of the seeds changes from green to brown.



One of the other factors to consider in determining harvest time is the size and firmness of the berry. It's helpful to be familiar with your cultivar's individual characteristics, but most grapes should become slightly less firm to the touch.

The best telltale sign of ripeness is the grape's sweetness, and, of course, the most reliable method for homeowners to test this is to taste them! Unlike some other fruits, once the grapes are cut from the vine, they will not ripen any further. So, be sure the grapes are ready before you harvest.

Grapes don't require direct sunlight on the fruits to ripen and develop good color. It is the amount of light that reaches the plant's leaves that determines the quality of the fruit. The leaves manufacture the sugars that are then translocated to the fruit. To protect your ripening crop from hungry birds, you can place bags over individual fruit clusters beginning when the grapes are about half grown. Use a sturdy brown paper-type bag that will allow enough room for the bunch to develop, and tie securely to the grape cane. Bagging also might help protect the fruits from inclement weather, as excessive rains close to harvest time can cause the grape's skins to split. Of course, bagging is not very practical for larger plantings, in which case netting is the best alternative.

Once you've made the decision to harvest, you can store the grapes, possibly up to eight weeks, depending on the cultivar and storage conditions. Ideally, grapes should be stored at 32F with 85 percent relative humidity. Grapes are excellent for making jellies, jams, juice and wine.

Source: Purdue University, Consumer Horticulture

MISSOURI APPLE HISTORY

Early records state that 'Genetin' apples were produced and shipped by rail car in Missouri to Cheyenne, Wyoming and then transported by wagon to gold miners in Central City, Colorado in 1869. In 1897, 9 million barrels (30 million bushels) were grown in Missouri, which is the largest crop on record in the state. The main summer varieties grown were Yellow Transparent, Early Harvest, Red June, Benoni, Early Pennock, Duchess and Lowell. Fall apple varieties grown were Maiden Blush, Wealthy, Jeffries, Grimes Golden, Jonathan, and Rome Beauty. Late season varieties that were stored in cellars and eaten during winter and spring included Gano, Winesap, York, Black Twig, Ingram White, Winter Pippin, Huntsman, and Ben Davis.

By 1900, Missouri was the center of activity for growing apples in the U.S. as production shifted from the eastern states to the midwest. Apples were transported in wooden barrels by rail cars and boats to such destinations as Sioux City, Minneapolis, Detroit, Buffalo, Philadelphia, Baltimore, Birmingham, Mobile, New Orleans, Galveston, as well as European ports. In 1904, there were 25 million apple trees planted in Missouri that produced a crop worth \$30 million (worth about 501 million in today's dollars). Census figures of 1913 reported nearly 15,000 apple growers with most of them producing their crop on less than 10 acres of land. In the 1920's and 30's many insects and diseases invaded Missouri orchards. Without effective control measures to combat these pests, apple production declined. The Great Armistice Day freeze (November 1940), in which there was an unseasonably warm fall followed by a rapid drop in temperature, killed many thousands of trees not only in Missouri, but also in Iowa, Nebraska, Kansas, and Illinois. After the freeze, apple production moved westward to states with less erratic climatic conditions and lower pest populations.

Source: [AgEBB](#) at the [University of Missouri](#)

GARDENING TIPS FOR SEPTEMBER

ORNAMENTALS

- Plant evergreens now
- Take cuttings of annuals to have vigorous plants for overwintering.
- Plant spring bulbs except for tulips as soon as they are available. Keep tulips in a cool, dark place and plant in late October.
- Divide perennials, especially spring bloomers. Enrich the soil with peat moss or compost before replanting.
- Divide peonies and replant in a sunny site. Avoid planting deeply.
- Lift gladiolus when their leaves yellow. Cure in an airy place until dry before husking.
- Begin forcing poinsettias to bloom at the end of the month. Place plants in a cool, dark room or closet from 5 p.m. until 8 a.m. for about 8 weeks or until top leaves turn red.

VEGETABLES

- Sowing seeds of radish, lettuce, spinach, and other greens in a cold frame will prolong fall harvests.
- Pinch out the top of brussel sprout plants to plump out the developing sprouts.
- Pick broccoli regularly to encourage production of side shoots.

FRUIT

- Pick pears before they are fully mature. Store in a cool, dark basement to ripen.
- Discard any spoiled or fallen fruits.
- Paw paws ripen in the woods now.
- Check peach tree trunks just below the soil line for gummy masses caused by borers. Probe holes with thin wire to puncture borers.

TURFGRASS

- Begin fall seeding or sodding of cool season grasses. Seedbeds should be raked, dethatched, core-aerified, fertilized, and seeded. Keep newly planted lawn areas moist, but not wet.
- If soils become dry, established lawns should be watered thoroughly to a depth of 4-6 inches.
- Cool season lawns are best fertilized in fall. Make up to 3 applications between now and December. Do not exceed rates recommended by fertilizer manufacturer.
- It is not uncommon to see puff balls in lawn areas at this time.
- Newly seeded lawns should not be cut until they are at least 2-3 inches tall.

MISCELLANEOUS

- Fall is a good time to add manure, compost, or leaf mold to garden soils for increasing organic matter content.
- Monitor plants for spider mite activity. Reduce their numbers by hosing off with a forceful spray of water.
- Seasonal loss of inner needles on conifers is normal at this time. It may be especially noticeable on pines.

-Missouri Botanical Garden-

UPCOMING EVENTS

September 1: Heartland MG mtg, 7 pm, tour of local garden, short business meeting will follow.

September 1: Salt River MG mtg, George and Betty Dowell's home (New London); program: composting.

September 3: Tomato Festival, Bradford Research and Extension Center, Columbia.

September 12: NEMO Food Fest, Kirksville Square, 9:00-12:00.

September 14: Fabius MG mtg, 6:00, Miller Park for picnic, Edina.

September 14-16: Women In Agriculture Conference, Kirksville Days Inn.

September 15: Sullivan County MG meeting, Scattering Garden at Oakwood Cemetery, 6:00 p.m., Milan.

September?: Magic City MG mtg, meet at 6:00 at the commuter parking lot to travel to Macon for visit to the apple orchard/ethanol plant.

September 18-20: State MG Conference, Jefferson City. See this website for more details: <http://conference.missourimastergardener.com/>

September 28: Macon-Shelby MG meeting, 7:00 pm, Macon County Extension Center; program-native vines & ground covers.

September 29: Kirksville Area MG club meeting, 6:00 pm, wiener roast and tour of corn maze and pumpkin patch at Jackson farm.

November 12: Cut Flower Wkshp, Missouri State Fruit Experiment Station, 8:30-4:00, Mtn. Grove, MO. For more information go to: <http://mtngrv.missouristate.edu/commercial/CutFlower.htm>

UNIVERSITY OF MISSOURI
 Extension

Garden Talk!

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