## 2013 Mid-Atlantic Fruit & Vegetable Convention January 29-31, Hershey, PA (www.mafvc.org)

## **Tuesday Morning January 29**

	General Tree Fruit Session		
9:00	Invocation		
9:05	President's Address – Carolyn McQuiston		
9:15	Worker Protection Standards – Jim Harvey, PSU		
9:45	George Goodling Lecture: Pre and Postharvest Handling of Honeycrisp for Maximum Storage		
	Life and Quality – Chris Watkins, Cornell		
12:00	Lunch		
	Tuesday Afternoon January 29		
	General Tree Fruit Session		
1:30	The USDA-NRCS partnership with the mid-Atlantic specialty crop industry – Dave Biddinger, PSU		
2:00	Orchard Renewal Decisions - Clark Seavert, Oregon State		
2:30	Show & Tell		
2:45	Vacuum Assisted Harvest for PA Orchard Conditions and Systems – Paul Heinemann and Phil Brown		
3:30	Comprehensive Automation for Specialty Crops – Looking Ahead after 4 Years of SCRI Funding – Sanjiv Singh, Carnegie Mellon		
4:15	Adjourn		
	Wednesday Morning January 30		
	General Tree Fruit Session		
9:00	Favorite Cherry Varieties A Grower Panel – Win Cowgill, Rutgers (moderator); Gary Mount, NJ		
	Evan Milburn, MD; Justin Weaver, PA; Tom Haas, PA		
9:45	Common Mistakes to Avoid in Training Tall Spindle Trees – Mario Miranda Sazo, Cornell		
10:15	Show & Tell		
10:30	Use of SmartFresh on Different Varieties – Chris Watkins, Cornell		
11:15	New Fire Blight Resistant Pear Cultivars – Richard Bell, USDA		
Noon	Lunch		
	National Peach Council		
9:00	Late Season Fruit Rots on Peach – Norm Lalancette, Rutgers		
9:30	Ernie Christ Lecture: A Look at the Past and the Future of Peach Varieties – Jerry Frecon, Rutgers		
10:15	Show & Tell		
10:30	Using a phenological model and border sprays for Brown Marmorated Stink Bug - moving towards IPM – Anne Nielsen, Rutgers		
11:15	Bacterial Spot on Stone Fruit – Sarah Bardsley, PSU		
12:00	Lunch		

	Wednesday Afternoon January 30			
1:30	General Tree Fruit Session  Maintaining Native Pollinator Hebitat and Managing Plus Orghand Page - Days Biddinger DSU			
2:15	Maintaining Native Pollinator Habitat and Managing Blue Orchard Bees – Dave Biddinger, PSU Show & Tell			
2:30	Pesticide Record Keeping Options – Kerry Richards, PSU			
3:00	US Apple Association Working to Help the Industry – Nancy Foster, US Apple			
3:30	Pennsylvania Apple Marketing Board Program Update – Karin Rodriguez, PAMB			
4:00	Adjourn			
	National Peach Council			
1:30	National Peach Council Update – Kay Rentzal			
2:00				
2:45	Show & Tell			
3:00	Peach Rusty Spot Management – Norm Lalancette, Rutgers			
3:30	Plum and Stone Fruit Hybrids – Jerry Frecon, Rutgers			
4:00	Adjourn			
Thursday Morning January 31				
	General Tree Fruit Session			
9:00	YGA on the Move: Young Grower Alliance Panel – Catherine Lara (moderator)			
9:45	Show & Tell			
10:00	Pear psylla complex on pears – Peter Shearer, Oregon State			
10:45	Finding a Good Crop Insurance Program – TBA (Lynn Kime)			
12:00	Lunch			
	National Peach Council			
9:00	Is Your Air Blast Sprayer Calibrated for Your Peach Trees or Apple Trees? – George Hamilton, UNH			
9:45	Use of Entomopathgenic Nematodes for Borer Control – John Halbrendt, PSU			
10:15	Show & Tell			
10:30	Training Young Peach Trees – Rich Marini, PSU			
11:00	Strategies to Boost Retail Sales – Kathy Kelley, PSU			
11:30	Grower Experience with Mechanical Blossom Thinning (Grower Panel) – Tara Baugher			
	(moderator); Henry Allenberg, MD; Dave Wenk, PA; Eddie Rankin, PA			
12:15	Adjourn			
	Thursday Afternoon January 31			
	Special Joint Session with PVGA and Small Fruit Program INVASIVE SPECIES			
1:30	Brown Mamorated Stink Bug Panel – Tracy Lesky, Greg Krawczyk, Dean Polk			
2:30	Spotted Wing Drosophila - Peter Shearer, Oregon State, Kathy Demchack, PSU			
3:15	Invasive Weed Species – Tracy Harpster, PSU			
3:45	Invasive Vegetable Pests – Shelby Fleisher, PSU			
4:15	Adjourn			

## ADVANCED REGISTRATION AND MEMBERSHIP INVOICE For the Mid-Atlantic Fruit & Vegetable Convention and Membership to the New Jersey State Horticultural Society Hershey Lodge and Convention Center – Hershey, PA January 29, 30 and 31, 2013

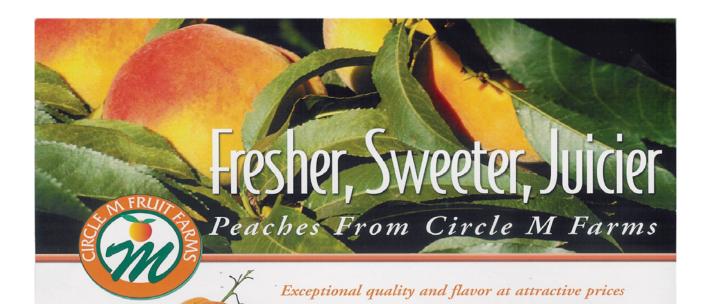
Membership Name(s)					
Farm or Business Name					
Address					
City	State	Zip			
E-mail Address					
Telephone					
MEMBERS' ADVANCED REGISTRA	<u>Registration Fees</u> TION #@ \$60 = \$	S			
( <u>Mus</u>	st be postmarked by 1/23	3/13)			
One, Two, or Three Day Members' Registration Will Cost \$75 at the Door					
NON-MEMBERS' REGISTRATION (S	same for Non Members - A	Advanced Registration or at the Conf.			
One Day	#@ \$100	= \$			
Two or Three Days	#@ \$140	= \$			
GROWER RECEPTION & BANQUET (1/29/2013) # @ \$35 = \$ PROGRAMA de ESPAÑOL (1/30/13) (included in general registration)  PRE CONVENTION PROGRAMS (1/28/13) Register at <a href="http://www.mafvc.org/">http://www.mafvc.org/</a> Note: No weather related refunds will be given					
CONTRIBUTIONS LECTURE SERIES		ii be giveri			
Ernie Christ Distinguished Lecture Ser		\$			
Research Dontations\$10	000\$500\$2	\$100 =			
	Membership Dues				
Must be Paid to Rec	eive Membership Rate a	t Convention @ \$50			
UNITED STATES MEMBERSHIP					
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Country Folks Grower					
TOTAL ENCLOSED For Registration	ns, Memberships, and Co	ontributions \$			

MAKE CHECKS PAYABLE TO: NJSHS
Return Registration and Dues to:
NEW JERSEY STATE HORTICULTURAL SOCIETY
PO BOX 116, CLAYTON, NEW JERSEY 08312

Web site: <a href="http://www.horticulturalnews.org/">http://www.horticulturalnews.org/</a>

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