



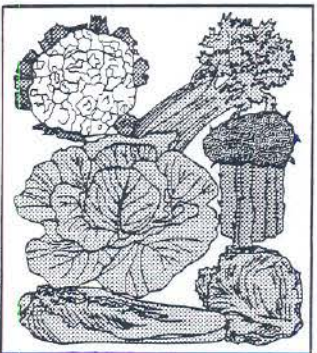
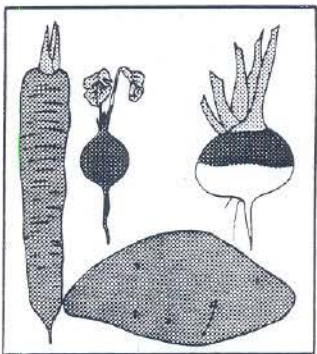
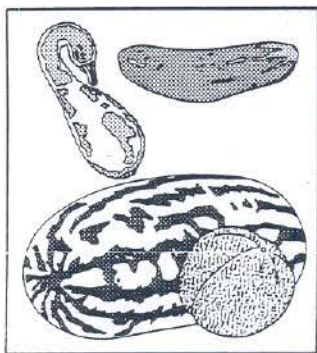
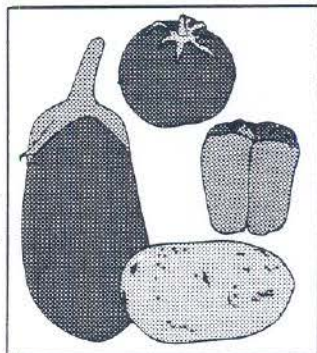
INSTITUTE OF FOOD AND
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VEGETARIAN

A Vegetable Crops Extension Publication

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The use of trade names in this publication is solely for the purpose of providing information and does not necessarily constitute a recommendation of the product.

I. NOTES OF INTEREST

A. Vegetable crops calendar

January 12-14. Southern Weed Science Society, Orlando Hyatt, Orlando, Florida. (Contact: Bill Stall).

February 11, 1987. Strawberry Field Day. AREC Dover. (Contact: E. E. Albrechts).

February 17-18, 1981. Sixth Annual IFAS Seedsmen Seminar. University Center Hotel, Gainesville, FL. (Contact: D. J. Cantliffe).

June 22-26, 1987. State 4-H Horticultural Institute, Camp Ocala. (Contact: Bob Black).

II. PESTICIDE UPDATE

A. Suspension of Dinoseb

The Environmental Protection Agency has notified the Florida Department of Agriculture and Consumer Services of an immediate suspension order on the distribution, sale and use of all pesticide products containing Dinoseb, a contact herbicide used to control broadleaf weeds. The suspension follows the warning statement found in last month's "Vegetarian".

Trade names of Dinoseb products include: Dinitro, DNBP, Dynamyte, General Weed Killer, Premerge, Sinox, Basanite, Caldon, Chemox, Chemsect, HelFire, Kilaseb, Nitrapone, and Gebutox.

Please remove or identify the suspension of these products in all vegetable recommendations.

(Stall, Veg. 86-11)

III. COMMERCIAL VEGETABLES

A. Strawberry field day program

Date: February 11, 1987
Place: AREC Dover, Florida
Contact: Dr. E. E. Albrechts
Moderator: Rick Mitchell

1:30 P.M. Dr. W. E.

Waters - Welcome and Introduction;
Dr. J. M. Davidson, Dean of Research - Overview of IFAS Research; Mrs. A. J. Overman - Nematode Research; Dr. J. F. Price - Insect Management; Dr. J. P. Gilreath - Weed Control; Dr. C. D. Stanley - Water Requirements; Dr. G. A. Clark - Recycling Irrigation Water; Dr. C. M. Howard - Varieties and Diseases; Dr. E. E. Albrechts - Nutrition and Culture.

4:00 P.M. - Tour of research plots.

(Stephens Veg. 86-11).

B. Leek - postharvest handling

Botany & use - Leek is a distinctive species of onion. However, leek differs from onion in having flat leaves instead of tubular and relatively little bulb development. Plants are grown from seed which are generally started in beds or flats for later planting to the field. Plants are usually blanched with soil or mulches to produce the maximum amount of white basal tissue.

The thick leaf bases or slightly developed bulb, which appear to be similar to 'green onions', are eaten as a cooked vegetable. The green leaves are also eaten and have a pungent odor and acrid taste; they are used in flavoring in cookery and salads.

Production - There is no actual data on production, but estimates are that about 20 million pounds are produced annually. Leek grows best in a cool to moderate climate. Although California, New Jersey, Michigan and Virginia are the traditional growing areas, leeks are also produced in several states. In

Florida they are available in Goulds, Tampa, and Zellwood. Leeks are adapted to a wide growing area because they neither form bulbs nor enter a rest period, as does the common onion. Leek also has greater cold resistance than the onion.

Marketing seasons - Leeks are available in the market throughout the year, with peak supplies September through November and again in the spring. Production of leek in Florida could possibly extend from November through May.

Harvest maturity - Leeks do not bulb but continue growth and can be harvested over a long period of time. Leeks of good quality have green, fresh tops and medium-sized necks which are well blanched for at least two or three inches from the root and which are young, crisp and tender. Yellowed, wilted or otherwise damaged tops may indicate old age and flabby, tough and fibrous necks.

Preparation for market - There are no U. S. Grade Standards for leek. Appearance is the major criterion of acceptability. Leeks are normally washed to remove all soil, damaged leaves are removed but roots and tops may not be trimmed.

Generally, leeks are bunched in 3's, depending on size. Although there are no size restrictions, most attractive packs contain leeks of uniform size. One or more ties are used to secure the bunch for appearance, ease of handling and protection from damage. Alternate stacking within the crate reduces the incidence of damage and more efficiently utilizes the cube of the container.

Shipping container - Leeks are shipped by the grower in a wide variety of containers, as there is not a standard pack. One carton contains 10 film-bags of leek at

about 1 lb. each. A 4/5 bushel crate is also used packed with 12 bunches and having a net weight of 20 pounds. Other crates are packed with 18 or 24 bunches with a net weight ranging to 30 pounds. Wire-bound crates are frequently used, with and without plastic liners.

Commodity requirements/display- Leeks are perishable, like "green onions", and therefore should be properly refrigerated. Optimum storage temperature is 32° F with 90-95% R. H. Shelf-life of leek in a polyethylene-lined crate at 32° F is about 6 weeks, at 40° F they remain salable for 3 weeks and at 50° F their shelf-life is reduced to a maximum of 2 weeks. Leeks in a unlined crate have a shelf-life of only about 1/2 as long as those in a poly-lined crate.

At the retail level leeks are generally trimmed from 12 to 18 inches and may be displayed with or without roots. Displays range from bunched (3's) trimmed to 12 inches with roots, to a single leek trimmed to 18 inches without roots and enclosed in an overwrap tray. Displays should always be refrigerated.

Nutritional content - leeks contain about 45 calories per 100 gram serving and are also a good source of calcium, phosphorus, iron, vitamin a and ascorbic acid.

III. VEGETABLE GARDENING

A. FSHS notes on vegetables varieties

Several papers presented during the October, 1986 meeting of The Florida State Horticultural Society (FSHS) made reference to the performance of certain vegetable varieties. Such information is always useful when working with home gardeners, so I am passing on some

of the more pertinent points for those of you who did not get down to Miami Beach.

Artichokes, globe - Don Maynard presented information to show that the globe artichoke will not likely be a commercial crop in Florida. Some of the problems encountered at Bradenton included root rot, low productivity, and an excessively long time to produce the edible portion. Home gardeners might be encouraged to know that some edible artichokes were produced in his trials.

Boniato - Carl Campbell displayed some of the leading varieties of the type of sweet potato known as boniato. The three shown were:

'Campeon' - roots long, slender, light red to pinkish-yellow. Leaves entire (few notches in the edges of the leaf).

'Picadito' - roots smooth, red. Leaves deeply notched (5-lobes).

'Verde' - roots large, irregular-shape, medium red. Leaves shallow-notched.

Cabbage - Terri Howe tested 24 hybrid and 4 open pollinated cabbage varieties in west-central Florida trials. Three of the best varieties were 'Bravo', 'Rio Verde', and 'Gourmet'.

Calabaza - Not all varieties of this cuban squash are round and typically pumpkin shaped. Varieties shown were results of crosses with long-necked cylindrical shaped varieties.

Cassava - Henry Ozaki discussed a common problem which occurs on most cassava varieties. The roots of varieties 'Mon', 'HMC', 'CMC', and 'M-C' all develop darkened vascular bundles caused by pythium.

Leek - According to Don Maynard, leek is a promising crop for Florida

growers. Varieties for trial are 'Electra' (short shank) 'King Richard' (long shank), 'Tivi', and 'Verina'.

Radicchio - This red Italian type of chicory, whose small cabbage-like heads are deep red with white mid-ribs, has potential for Florida growers and gardeners. Best production potential was found by Don Maynard for the varieties 'Augusto' and 'Guilo'.

Snow Pea - In order for a snow pea variety to perform well in Florida, it must have good resistance to powdery mildew. "Oregon Sugar Pod" and 'Oregon Sugar Pod II' looked good in Don Maynard's trials.

Strawberry - Earl Albregts demonstrated that yields of both 'Dover' and the later - maturing 'Tufts' are depressed by foliar fertilizers when initial soil fertility is adequate.

Tomato - Pat Crill observed that the use of hybrid tomato varieties is relatively new in Florida, but today all commercial acreage is planted to hybrids. He noted that the first hybrid tomato developed was 'Fordhook' in 1945, followed by the popular 'Big Boy' in 1949. The first IFAS hybrid was 'Floramerica' in 1974. Since 1974, yields have risen 38 percent, due at least in part to the use of hybrid varieties such as 'Duke' and 'FTE 12'.

Watermelon - Phyliss Gilreath reported on ice-box watermelon trials in southwest Florida. Potential for good yields is promising, with the following varieties suggested for trial:
'Mickylee' - small round gray 5-10 lb. (IFAS); 'Minilee' - smaller, with thinner rind, 5-10 lb. (IFAS); 'Baby Fun' - round, striped

(like 'Crimson Sweet'), larger than most ice box melons at 10-15 lb.; 'Sugar Baby' - old standard dark green, round variety, with relatively poor internal quality.

Since many of the above points may have been taken out of context to a certain degree, the reader is referred to the complete reports by the authors in the forthcoming June 1987 proceedings of the FSHS meeting.

(Stephens Veg. 86-11)

B. Florida 4-H horticultural teams excell in national contests

Last month, Florida was represented well at the National Junior Horticultural Association annual convention in Raleigh, N. C. The Florida champion horticulture judging and identification team from Marion County placed 4th in the

nation. The team, coached by Extension 4-H Agent Bob Renner, was composed of Dana McCroskey, Theresia Knowles, Paula Marzella, and Chad Johnston. Dana placed 2nd in the the nation, and Theresia placed 5th high in the nation.

In the Horticultural Demonstrations, Florida was represented by state champions Marcia Cooksey and Amy Smith, coached by Extension 4-H Agent Cynthia Goodman. The team received a blue ribbon award in the Production Division for their demonstration on African Violets.

We want to congratulate both these teams and their coaches, and thank the sponsors - Florida Fruit and Vegetable Association, Florida Department of Agriculture and Consumer Services, and the Florida 4-H Foundations.

(Stephens Veg. 86-11)

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