

Gulf Coast Fruit Study Newsletter

Volume 22, Issue 4

Edited By: Ethan Natelson

November 25, 2008 Meeting

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Doug McLeod
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Next Gulf Coast Fruit Study Meeting

Our upcoming meeting is at **7:00 PM** on **Tuesday, November 25th**. George McAfee will present a program on Mangos for the Houston area. He has been studying varieties and grafting techniques for the last few years.

Contact Us!

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Replant Disease of Fruit Trees

With the recent destructive winds and rain of hurricane Ike, many of us had damage to our trees including complete uprooting and/or saturation and undermining of the soil anchor to cause smaller trees to be pushed from the vertical to an acute angle or even flat. Some of these smaller trees could be pulled upright and staked in position while the soil was still wet, and may survive. Others were goners. I ended up with a number of holes in my yard including an enormous one created by removal of the stump from an uprooted 70 foot pine tree. Occasionally, if one attempts to replant a fruit tree of like kind in an existing planting, the growth of the new tree will be stunted, a phenomenon often attributed to replant disease. Thus, one may read that a peach grows well in place of an apple tree and an apple well after a cherry, but neither does well with replanting of a like variety. Myrobalan plum does well after cherry, so the issue is not simply stone fruit versus pome fruit. The causes have been attributed to nematode damage, nutrient deficiency, amygdalin/cyanide and phenol production by decaying peach rootstock, and fungal diseases. The combination of fungal production of phytotoxins generated by their colonization of decaying root structures is another speculation. Other thoughts are specific deficiency states, essentially obviated by practicing crop rotation with new plantings. Commercially, this problem has generally been approached with a large hammer by fumigating the ground with highly toxic materials such as methyl bromide, chloropicrin, and even formaldehyde, often under the heating effect of heavy black plastic sheeting (solarization).

Recent research reported by Dr. Mark Massola from Wenatchee, Washington, suggests the problem relates to a specific combination of four separate fungal species (*cylindrocarpon*, *phytophthora*, *pythium*, and *rhizoctonia*) along with the presence of a specific nematode, *Pratylenchus*. We have abundant *phytophthora* organisms in our Texas soils which interfere with apple rootstock development. He has found that the simple application of canola seed meal as a soil amendment and solarization of the area a much safer approach for the home gardener. Simultaneous application of a fungicide, Ridomil (matalaxyl), also was helpful. I think you could also take the opportunity to add a small amount of a slow-release fertilizer. Think about things positively. That old tree was not very productive anyway and threatened your power lines. If it is time to replant, consider a smaller plant, such as a fig or a citrus.

A Field Trip to David Shackelford's Brazos Nursery

Those of you who failed to attend the recent excursion of the Gulf Coast Fruit Study Group to the Brazos Nursery, in West Columbia, Texas, on October 25th, made an extreme error in judgment. Yvonne Gibbs organized the outing and Doug McLeod made sure the bus was pointed in the right direction. By all accounts, David and his son, George, were master hosts, and donated, by lottery, a beautiful citrus tree to about one of every four attendees. David also supplied some homemade muffins and coffee and gave a lecture tour of his state of the art citrus nursery demonstrating grafting, spraying, irrigation, fertilization, soil management and rootstock selection. Lunch was served at the Baytown Seafood Café, and Yvonne indicates it was outstanding. David indicated that during grafting season, he may process more than 11,000 young plants per day. He has an unusual and wide assortment of varieties, and supplies many of the local (and distant) sales. He has many more plant selections than citrus, including avocados, but citrus is clearly his specialty. Plan ahead, don't miss out on our next trip.

Upcoming Meetings

Following our November 25th meeting, our next meeting coincides with our annual plant sale at the Bear Creek facility on January 10. We will have lectures and grafting and pruning session with plenty of free time to purchase the tree (s) of your dreams. You must have some depressing holes in your lawn from hurricane Ike-destroyed trees that need to be replanted with an even better variety. This is the time. Our following meeting will be on March 10, 2009, and will concern propagation, pruning and grafting trees.

Annual NAFEX Meeting

Our annual NAFEX national meeting will begin on August 27, 2009, in Junction City, Colorado. For those of you who have never visited, this lush valley can grow just about any imaginable fruit, and they all will be ripe for tasting at that time. We will have lectures from faculty at Colorado State University and some interesting field trips. This can be a nice vacation as well an enjoyable fruit experience. Who knows, the stock market may even have recovered by that time.

MANGO OAT BREAKFAST BARS

Untried recipe; Source: National Mango Board (www.mango.org)

Ingredients:

2 large ripe mangos, peeled, pitted and pureed
1/2 cup brown sugar
6 tablespoon butter, softened
1 egg
1 teaspoon vanilla extract
3/4 cup rolled oats
2/3 cup flour
1/4 cup oat bran
3/4 teaspoon baking powder
3/4 teaspoon cinnamon
1/4 teaspoon salt
2/3 cup chopped walnuts

Instructions:

Place pureed mango in a medium saucepan. Simmer over medium-low heat for about 25 minutes, stirring frequently, until excess liquid has cooked off and mixture is very thick but is still moist. Preheat oven to 375°F and spray an 8-inch square baking dish with non-stick cooking spray. Beat together brown sugar and butter in a medium bowl. Add egg and vanilla and mix until smooth. Stir in oats, flour, oat bran, baking powder, cinnamon and salt. Spread into prepared pan, then spread mango mixture over top; sprinkle with walnuts. Bake for 30 minutes. Let cool completely before cutting into squares.

Prep Time:

20 minutes

Cook Time:

55 minutes

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CHANGE SERVICE REQUESTED

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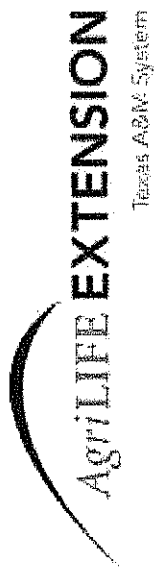
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