



# EASTERN IDAHO

# PEST ALERT

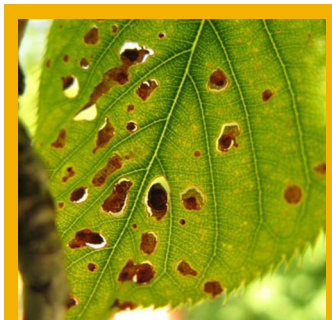
BANNOCK, BINGHAM, BONNEVILLE, CASSIA, FREMONT, JEFFERSON, AND MADISON COUNTIES

## INSIDE THE ISSUE



**GOOD**

PG 3



**BAD**

PG 2



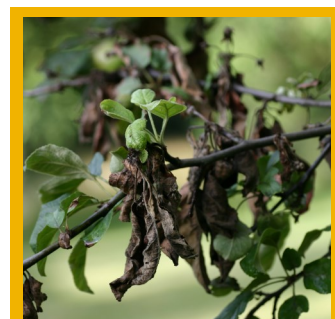
**PHOTO OF THE WEEK**

PG 6



**CODLING MOTH**

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**FIREBLIGHT**

PG 5

# Coryneum Blight (Shothole)

By Ron Patterson, Extension Educator

Coryneum blight is often referred to as shothole blight because of the holes left in the leaves. While eastern Idaho is not a big producer of stone fruits (peaches, plums, cherries, apricots, almonds), I have seen several samples come into the office over the past couple of years.

The most obvious symptoms of this fungal disease are small black spots on the leaves that will often drop out of the leaf, leaving holes, giving the appearance of someone having fired a shotgun at the tree. There are other symptoms, dead buds, cankers on twigs, but the one that causes the greatest heartburn is when the spots show up on the fruit.

Here is a fact sheet from Colorado State University to help you come up with a treatment program if you have coryneum blight on your stone fruit.

<https://extension.colostate.edu/topic-areas/agriculture/coryneum-blight-2-914/>



Shothole blight on leaf. Utah State University



Early fruit infection. Utah State University.



Late fruit infection. Ron Patterson

# Fresh Produce Storage

By Ron Patterson, Extension Educator

Much of what we grow in our vegetable gardens we like to eat fresh. Sometimes we may want to keep our produce fresh for a few days. The challenge is that much of our fresh produce is harvested at an immature stage and requires different storage than long-term winter storage. Others require curing for long-term storage. I'm not going to cover curing in this article, just storage conditions.

Fresh produce storage regimens can be grouped into one of five different categories: Cold and moist, cold and dry, cool and moist, cool and dry, warm and dry.

Cold temperatures are 32 – 40F

Cool temperatures are 40 – 50F

Warm temperatures are 50 – 60F

Moist storage conditions are over 90% relative humidity and dry storage conditions are below 70% relative humidity. In-between is kind of no man's land.

I will discuss storage places in more detail in a later article, but for now, a refrigerator crisper set for vegetables is considered cold with high humidity. A refrigerator outside of the crisper is closer to cold with low humidity, although fridges are usually quite high in humidity. Regular refrigerator temperatures will cause chilling damage to produce that should be in cool storage conditions. I have a small, separate fridge for produce that requires cool, rather than cold conditions, and I set the temperature to be 45 – 50F.

I'm sure I'll miss someone's favorite vegetable, so if you don't see yours, determine which group is most similar and use those conditions. Keep in mind that most fresh produce won't last more than a week or two, even in ideal storage conditions.

## Cold & dry

- Onions

- Shallots

- Dry beans and peas

- Fully ripe tomatoes (on the warmer side of cool), tomatoes with splits will rot quickly in high humidity

## Warm

- Sweet potatoes (moist)

- Pumpkins

- Winter squash



Photo: Pixabay.com

Cold & moist

- Asparagus
- Cantaloupe if fully ripe
- Leafy greens
- Green peas
- Root crops (beets, carrots, parsnip)
- Fruits (apples, raspberries, peaches)
- Cole crops (cabbage, broccoli, cauliflower, kohlrabi)
- Sweet corn
- Leeks
- Radishes
- Rhubarb
- Turnips
- Rutabagas

Cool & (moderately) dry

- Garlic
- Dried Lima beans
- Watermelon
- Tomatoes

Cool & moist

- Snap beans
- Peppers
- Cantaloupe if not fully ripe
- Crenshaw, honeydew
- Cucumber
- Eggplant
- Swiss chard
- Watermelon
- Okra
- Potatoes
- Summer squash

Happy harvesting.

Photos: Ron Patterson



Eggplant photo: Lena Allen



## Codling moth

All apple and pear fruits in all areas should be protected until September 15. Codling moths become inactive after September 15 due to day length. Be sure to follow the timing for the pre-harvest interval.

Ingredient	Efficacy	Residual length (days)	Comments
<b>Conventional</b>			
Carbaryl (old Sevin products)	Good	14	
Gamma-cyhalothrin (Spectracide Triazicide)	Good to Excellent	14 – 17	Last application at least 21 days prior to harvest
Malathion (Bonide Malathion, Hi Yield Malathion)	Good	5 – 7	Max 2 applications; some products are pears only
Zeta cypermethrin (Garden Tech Sevin)	Good to Excellent	14 – 17	Last application at least 14 days prior to harvest
<b>Organic</b>			
Azadirachtin (Safer BioNeem)	Fair to Good	7 – 10	
Codling moth virus (Cyd-X)	Good (if populations low)	7	Works best when used at beginning of generation
Kaolin clay (Surround)	Fair	7	Produces protective barrier
Oil (All Seasons Oil, EcoSmart, Neem)	Fair	3	Recommended for the first application of the generation only
Pyrethrin (Ortho Fruit Spray, Fertilome Fruit Tree Spray, Safer End All)	Good	3 – 5	
Spinosad Monterey/Fertilome Spinosad	Good	7 – 10	Max 6 applications



## Fire Blight

At this point, prune out any new fire blight strikes as they happen. Don't wait until fall or wintertime. Remember to disinfect your tools between each cut.

## EASTERN IDAHO

## PEST ALERT

## UPCOMING EVENTS

## AUGUST 23 IDAHO HOME GARDEN TIPS

CONSERVING WATER IN THE LANDSCAPE

TOM JACOBSEN, EXTENSION EDUCATOR

7:30 PM PLANT TALK

## SEPTEMBER 13 IDAHO HOME GARDEN TIPS

TENDER SUMMER BULBS

## SEPTEMBER 27 IDAHO HOME GARDEN TIPS

FALL LAWN CARE

RON PATTERSON, EXTENSION EDUCATOR

7:30 PM PLANT TALK

## OCTOBER 11 IDAHO HOME GARDEN TIPS

DIVIDING PERENNIALS

## OCTOBER 25 IDAHO HOME GARDEN TIPS

WINTER PROTECTIONS OF ROSES,  
GRAPES, CANE BERRIES ETC.BRACKEN HENDERSON, EXTENSION  
EDUCATOR

7:30 PM PLANT TALK



PHOTO OF THE WEEK: Photo credit: Ron Patterson

## PHOTO OF THE WEEK:

Ron captured this photo of a Syrphid fly that visited our county fair last week! Syrphid flies are your friends in the garden. They are voracious predators. The larvae will feed on any soft-bodied insect they come to, especially aphids. Some will feed on thrips as well. The adults act much like a bee or wasp, flitting from flower to flower feeding on pollen and nectar, while pollinating for you. For more information: [https://digitalcommons.usu.edu/cgi/viewcontent.cgi?article=2969&context=extension\\_curall](https://digitalcommons.usu.edu/cgi/viewcontent.cgi?article=2969&context=extension_curall)

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