

How to use your weather-kissed and pest-kissed fruit

Wes Jarrell

Prairie Fruits Farm and Creamery

Champaign

Issue

- Growing fruit organically, especially in the Midwest and south, leads to lots of cosmetic problems
- Still excellent fruit, how can you rescue it?
- Unsold fruit that was picked at peak ripeness, can't be held

Issue

- Preserve or transform to saleable form

Fruits discussed

- Peaches
- Apples
- Pears
- Berries
- Currents

Benefits

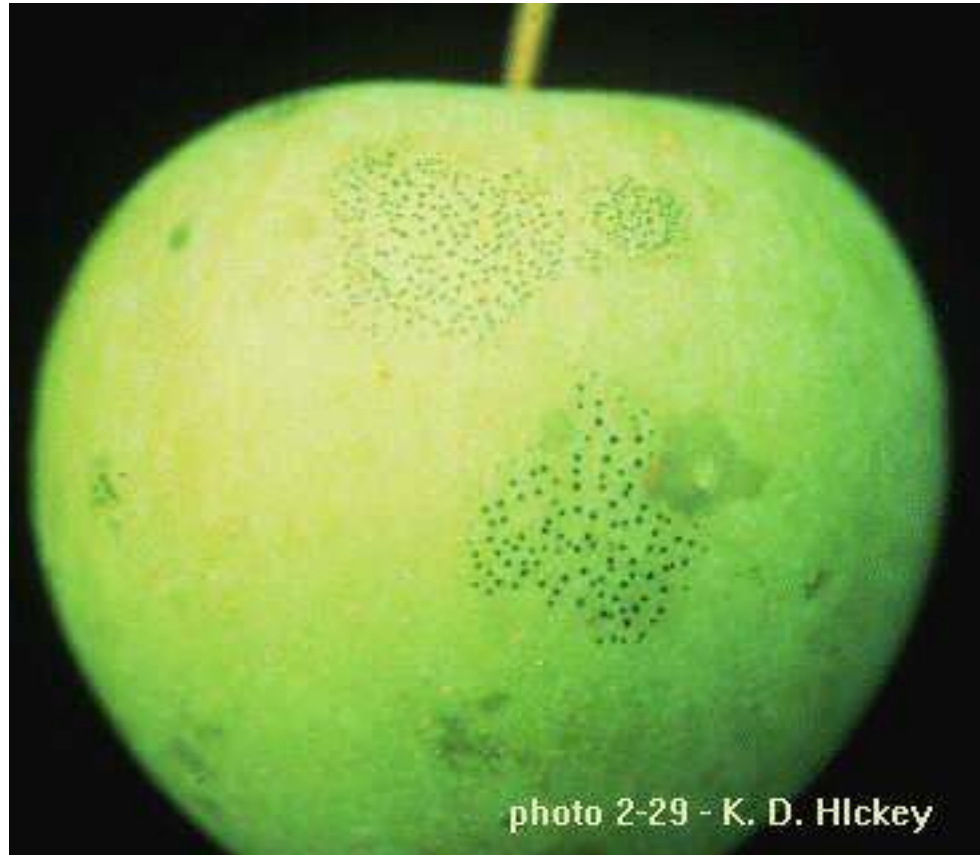
- Pick at prime flavor and texture
- Extend sales season
- Diversify products
- Increase profit margin (possibly)
- Access more customers

Problems

- Disease: surface

Fly speck fungus

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Apple Scab



Peach Scab

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Apple Black Rot

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Cedar Apple Rust

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Redbanded leafroller

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Powdery Mildew

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Problems

- Insect: deep

Quince rust

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Quince rust

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Brown Rot

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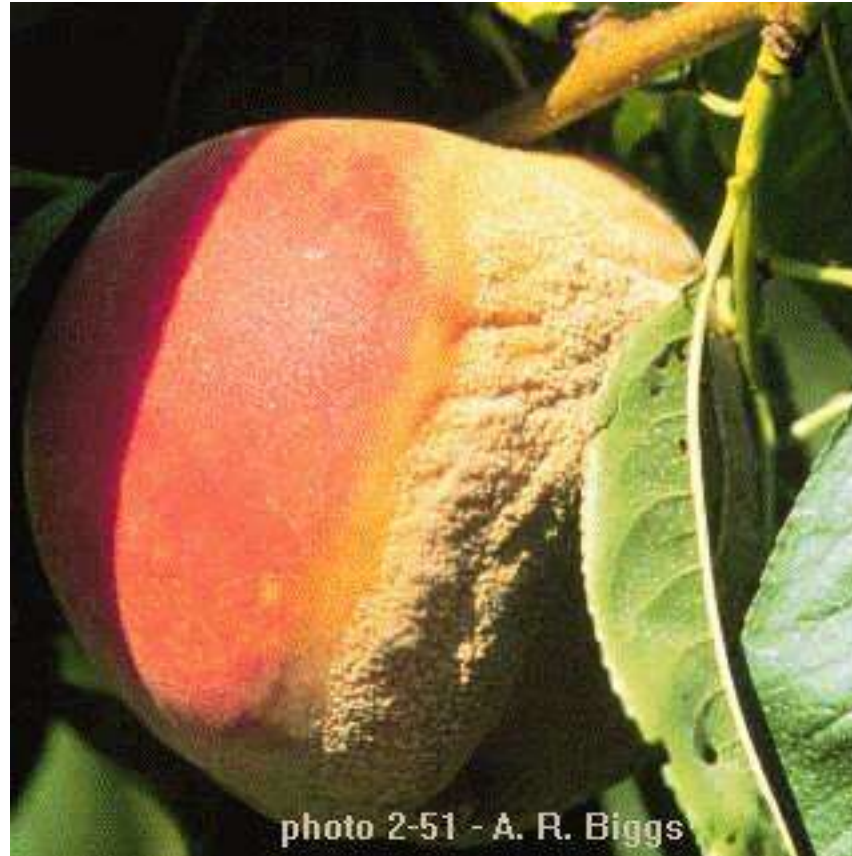
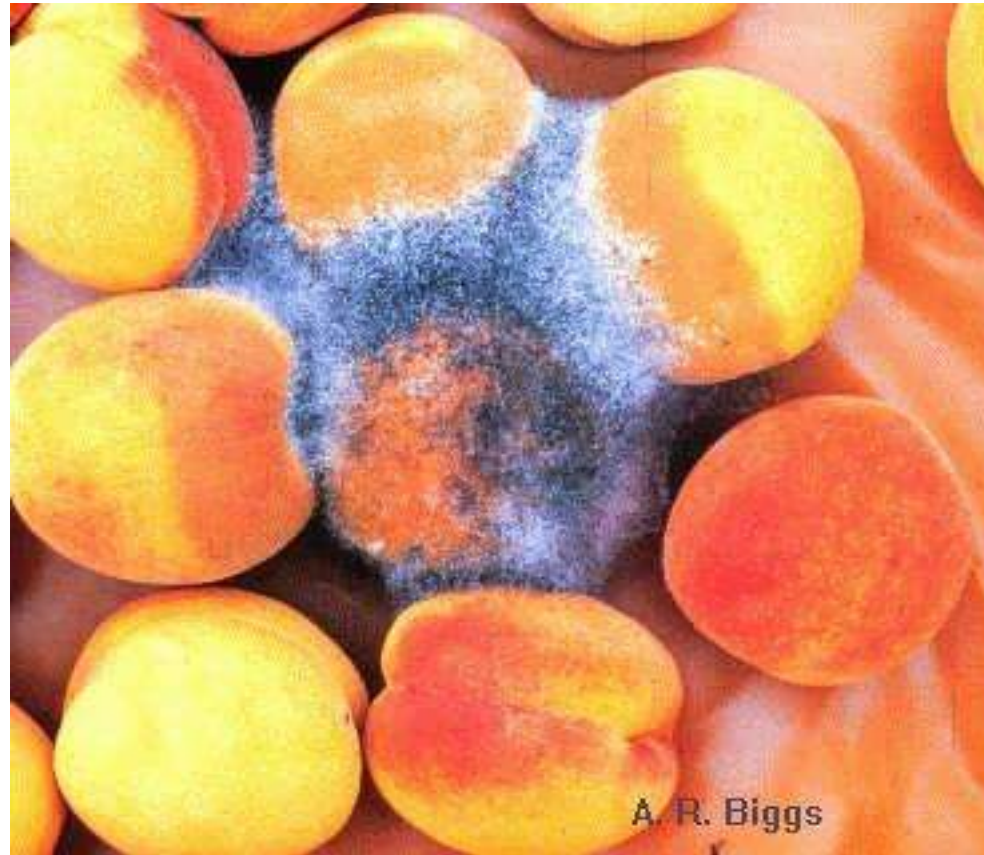


photo 2-51 - A. R. Biggs

Rhizopus Fruit Rot

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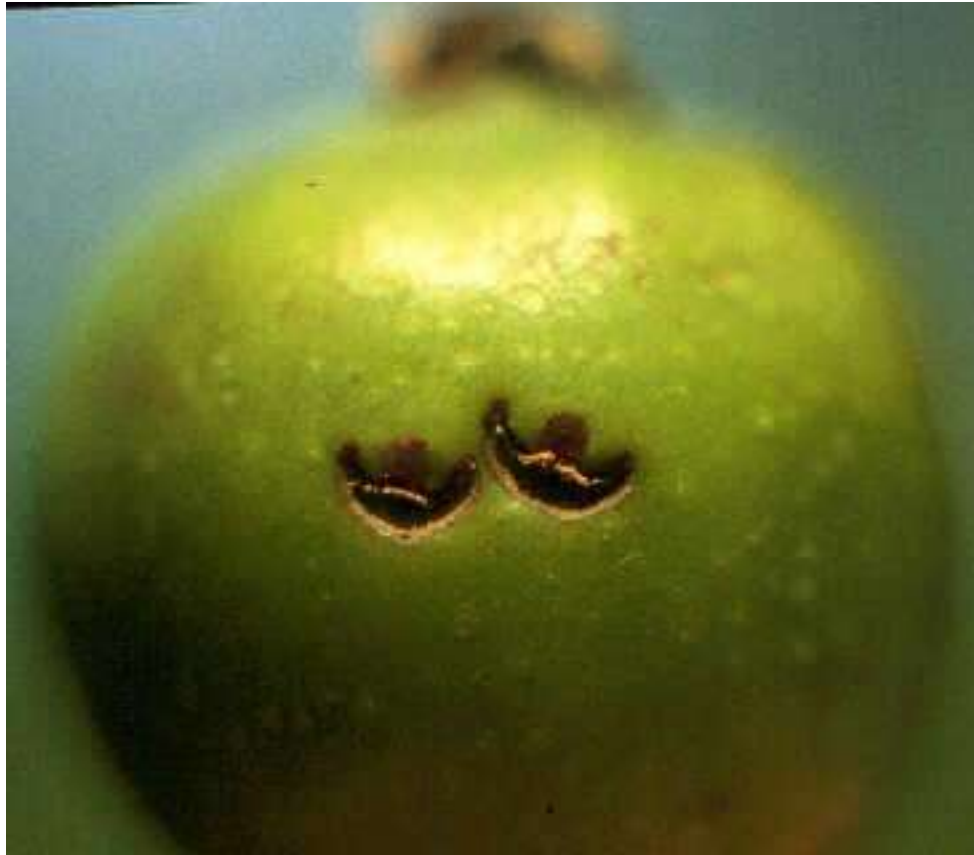
Apple maggot

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Plum curculio

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Tarnished Plant Bug

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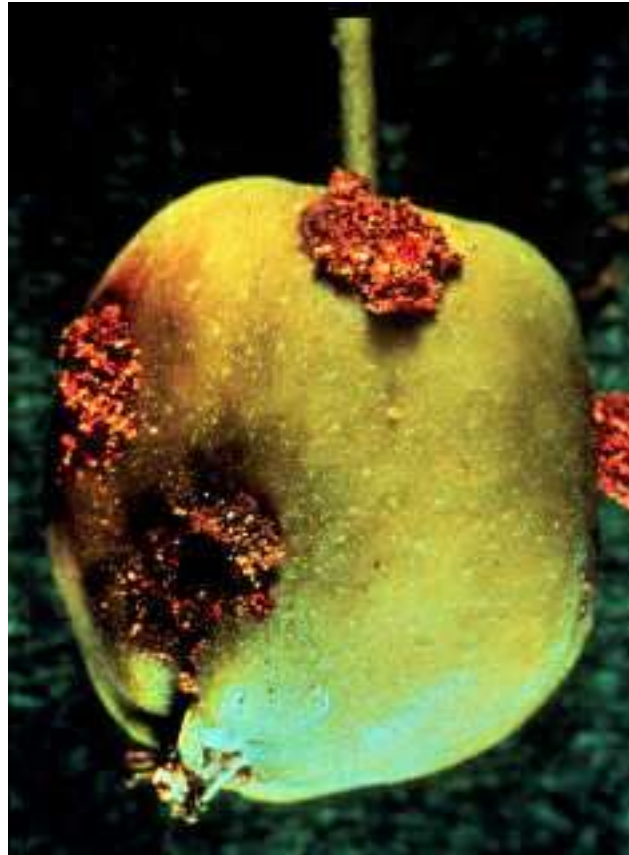


Two spotted spider mite
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Coddling moth

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Tarnished plant bug or stink bug
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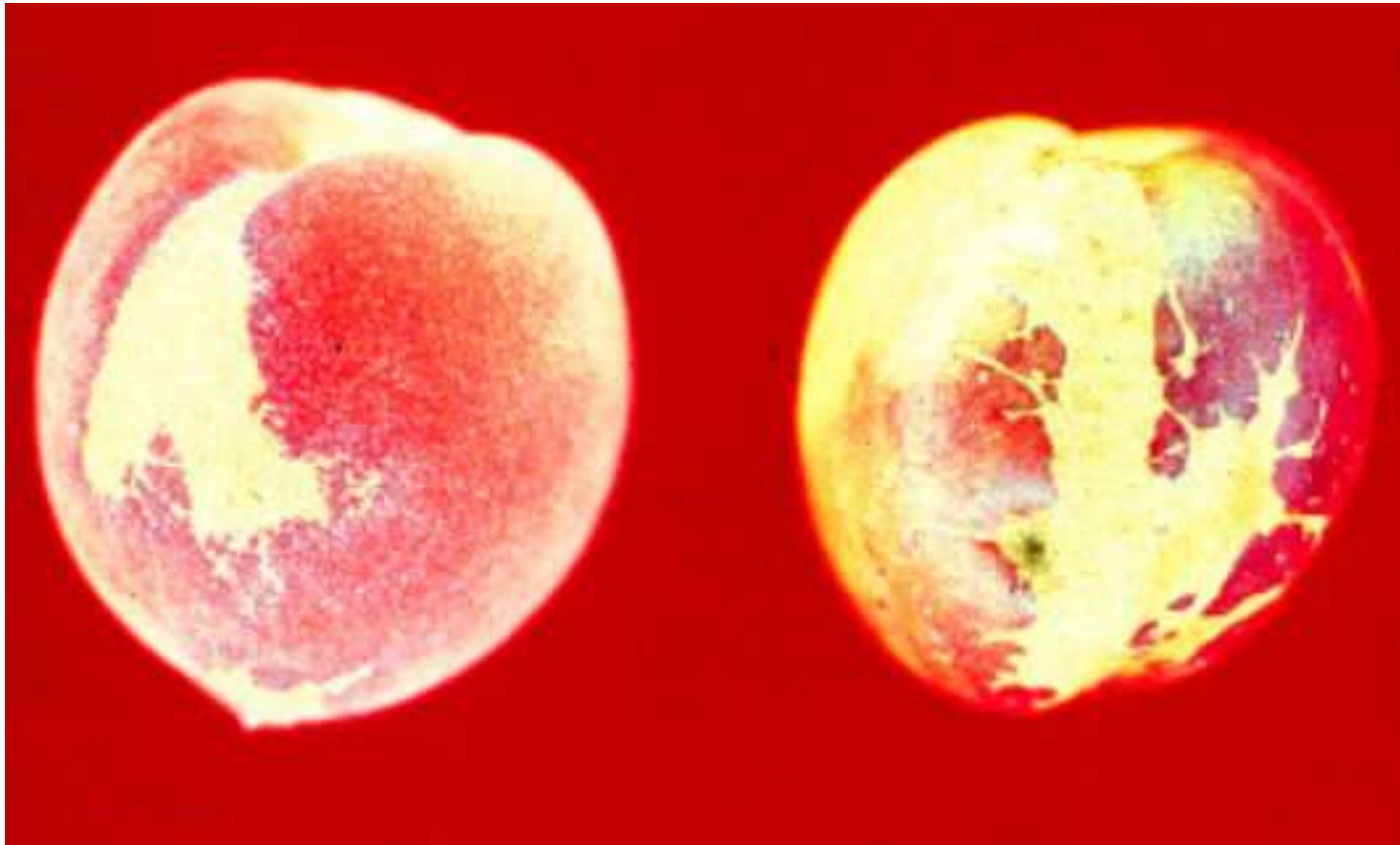
San Jose scale

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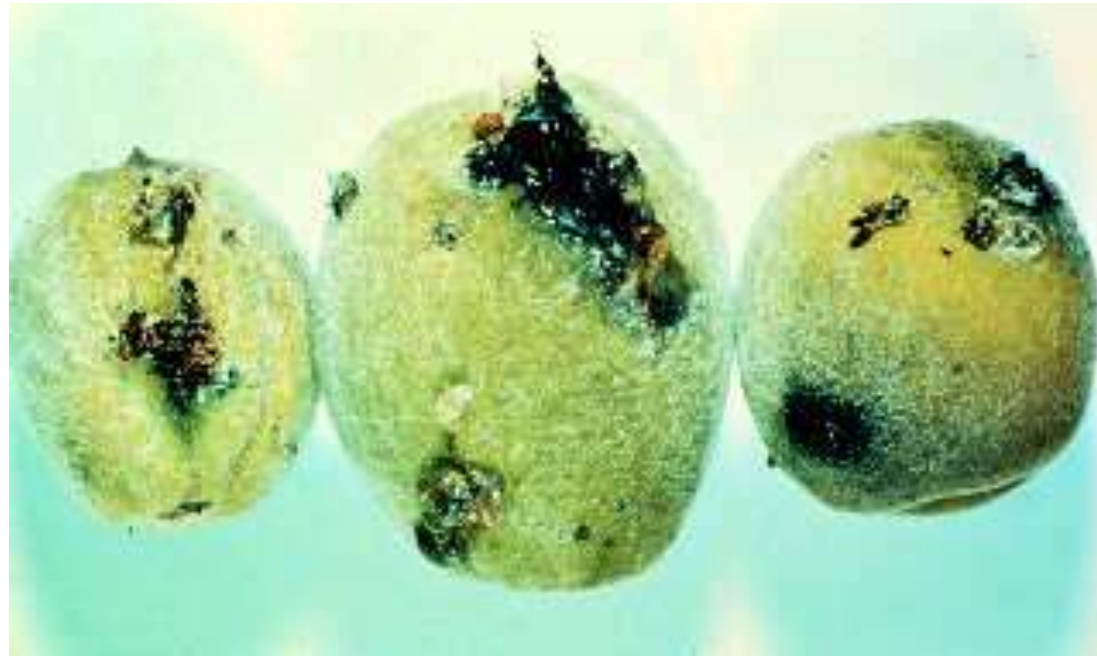
Western Flower Thrip

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Oriental fruit moth

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Pear psylla (w/ sooty mold)

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Apple bitter rot

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Weather-related

- Impact - Hail
- Abrasion – branch rubbing

Hail damage

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Weather

- Hail damage
- Too ripe too fast
- Wind/branch rub

Specialty

- Fruit leathers

Ice cream and gelato

Sorbetto and ices

- Smooth icy concoction
- Machine if available
- Stabilizer – increase smoothness

Regulatory requirements

- Commercial kitchen: sell retail locally
 - Restaurants, etc.
 - Community kitchens
- State certification: sell wholesale and retail
 - Contact Illinois Department of Public Health
- Schedule pre-meeting with inspector on site
- Construction and equipment following their recommendations
- Visit any other sites that are doing similar things
- Set up food safety protocol
- Asdf

Regulatory requirements

- May need food handler license
 - County exam/public health department
- Need to be checked out for processes
 - Canning
 - Sugar syrup:
 - Natural acidity: tomatoes. Check pH
 - Neither acid nor sugary: pressure cooking, new category
 - Pickling
 - High acid, vinegar
- Adsf
- Asdf

Marketing

- Retail
 - Highest margins, most work
 - Farmers Markets – winter especially, early spring
- Wholesale
 - Local private stores
 - Some regional supermarkets
- asdf

Preparation

- Cut out areas of rot or infection
 - Cut at least a half inch more than problem area –
flavor may leak beyond visibly affected zone
- Wash in water
- Rinse
- Discard anything that may not taste perfectly

<http://www.caf.wvu.edu/kearneysville/wvufarm1.html>

- Excellent site for photos

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