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Fertilize Strawberries

An August application of nitrogen on spring-bearing strawberries is important in order to increase the number of strawberries produced next spring. Plenty of daylight and warm temperatures during June, July and August promotes the growth of new runner, or daughter, plants. As daylight hours dwindle and temperatures grow cooler in September and October, fruit buds for the next year's fruit crop develop. To get a good berry crop next spring, it is important for strawberry plants to be vigorous during this period of fruit bud development. Nitrogen, applied mid August, will help promote fruit bud development. A general application rate is ½ to ¾ pound of actual nitrogen per 100 feet of row. The nitrogen may be in the form of a fertilizer mixture such as ammonium phosphate or 12-12-12, or in a fertilizer containing only nitrogen such as urea or ammonium nitrate. On sandy soils, the rate may be increased by about a half. After spreading the fertilizer, sprinkle the area applying at least a half-inch of water to move the nitrogen into the strawberry root areas.

When Are Apples Ready to Pick?

Apples mature over a long period of time depending on variety. Some varieties such as Lodi can mature in July and others as late as October. Here are some guides to help you decide when to pick your apples.

Color change: As apples mature, the skin color in areas of the stem and the calyx basin at the bottom of the apple turns from an immature green to a light-yellow color. Some apples will develop a red skin color before they are ripe, so this is not a reliable indication of maturity.

Flavor: This is a good guide if you are familiar with the apples you have and know how they should taste. Even if you do not know the characteristic flavor of the kind of apple you have, you can still sample slices of a few apples and decide if they have a sweet flavor. If they are not ready to harvest, they will taste starchy or immature. If apples have already fallen and taste a bit starchy, store them for a period to see if they become sweeter.

Flesh color: As apples mature and starches change to sugars, the flesh changes from very light green to white. When you cut a thin slice and hold it up to the light you can see the difference.

Days from bloom: The number of days from bloom is a reliable guide for general maturity time, but weather conditions will have some influence. Some kinds of apples and approximate days from bloom to maturity are Jonathan, 135, Delicious, 145, Golden Delicious, 145, and Winesap, 155 days. This process may be slower than usual due to the cooler weather this year.

Seed color: The seeds of most apples change from light green to brown as the fruit ripens. This indicator should be combined with other changes since it is not absolute. The flavor of the apples, the change in color of the stem and calyx basins and flesh color are important in deciding if apples are ready to harvest.

Harvesting Winter Squash

Summer squash such as zucchini and scallop are harvested while immature but winter squash such as acorn, hubbard and butternut are harvested later, in the mature stage, after the rind is tough and seeds have developed. We normally think September is the time that winter squash are harvested. Harvesting too early leads to fruit that shrivels and rots. There are two main characteristics that help tell us when winter squash are mature: color and rind toughness. Winter squash change color as they become mature. Butternut changes from light beige to deep tan. Acorn is a deep green color but has a ground spot that changes from yellow to orange when ripe. Gray or orange is the mature color for hubbard. A hard, tough rind is another characteristic of mature winter squash. This is easily checked by trying to puncture the rind with your thumbnail or fingernail. If it easily penetrates the skin, the squash is not yet mature and will lose water through the skin -- causing the fruit to dry and shrivel. Also, immature fruit will be of low quality. The stem should also be dry enough that excessive water doesn't drip from the stem.

Winter squash should be stored cool with elevated humidity. Ideal conditions would be 55 to 60 degrees F and 50 to 70 percent relative humidity. Under such conditions, acorn squash will usually last about 5 to 8 weeks, butternuts 2 to 3 months and hubbards 5 to 6 months.