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Picture Books II

Correction: The phone number listed in the July 1999 **SC Pumpkin News** to order "Identifying Diseases of Vegetables" from Penn State University was incorrect. The number for the Publication Distribution Center is 814-865-6173.

The IPM Scout

Flint Labeled on Cucurbits

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The US-EPA has registered the fungicide Flint (active ingredient trifloxystrobin) on all cucurbits (cantaloupe, cucumber, honeydew, muskmelon, watermelon, pumpkin, and summer and winter squash). Flint, formulated as a water-dispersable granule, is labeled for control of powdery mildew at 1.5 to 2.0 oz of product/acre and downy mildew at 4 oz/acre. Apply every 7 to 14 days, starting before disease develops.

To prevent mildews from becoming resistant to Flint, make only one or two applications of Flint before using another fungicide for one application. For downy mildew control, the label specifies alternating with Ridomil Gold Bravo. Only four applications of Flint are allowed per season (16 oz of product per crop per acre). The preharvest interval is 0 days and the worker reentry interval is 12 hours.

Flint, manufactured by Novartis, is a very safe fungicide for farm workers, consumers, and the environment. Overall, it is one of the safest fungicides on the market today. The major drawback of Flint is the cost, about \$16/ounce.

It is crucial that growers follow the label restrictions which require alternating Flint with another type of fungicide. Quadris (see **SC Pumpkin News** July 1999) is essentially the same active ingredient. Do not rotate Flint with Quadris.

Identification and Management of Pumpkin Diseases is a new publication by Richard Latin and Karen Rane of Purdue University. At \$5.00 a copy, this Extension bulletin with 20 color photos of ten diseases is a bargain! Characteristics and management strategies are given for each disease. Order it from Media Distribution Center, 301 South Second Street, Lafayette, IN 47901-1232; email: Media.Order@ces.purdue.edu; phone: 765-494 6794. The \$5.00 charge includes mailing.

Cultivar Corner



'Lil' Goblin' (F1 hybrid) is a new mini pumpkin from Harris Moran. Like 'Lil' Ironsides' (**SC Pumpkin News**, Feb. 1999), the round fruit with slight ribbing have a true pumpkin look and shape. Fruit

weigh 1-2 pounds and are 4 in. wide by 4 1/2 in. high. The plants have the precocious yellow gene that allows for early color and tolerance to greening caused by some viruses. The semi-bush plants can be planted at high densities for increased yield per acre.



'Munchkin' is a traditional ornamental-type pumpkin well suited for fall decorations. Fruit are a bright, medium orange with a flattened, scalloped shape. They weigh 1/4 pounds and measure 3 in. wide by 2 in. high. The plant type is a full vine that matures early.

Market Window

Mini pumpkins aren't just for display. Here's a recipe for baking them.

Roasted Mini Pumpkins (12 servings)

12 mini pumpkins
tsp cinnamon
tsp nutmeg
tsp ground allspice
6 tbsp unsalted butter
cup pure maple syrup
salt and freshly ground black pepper

1. Preheat oven to 400°. Using a sharp paring knife, cut a ring around each pumpkin stem to form a lid; remove the lids and set aside. With a small spoon, scrape out the seeds and any membranes.
2. In a small bowl, combine the cinnamon, nutmeg and allspice. Sprinkle the spices inside the pumpkins. Add 1/2 tbsp butter and 1 tsp maple syrup to each pumpkin and season with salt and pepper.
3. Set the pumpkins in a baking dish and add 1/2 inch of water. Replace the lids and roast the pumpkins for about 30 minutes, or until tender. Serve hot.

(Taken from *Food & Wine*, November 1996, p. 130).



Ask the Great Pumpkin

Q: I had two acres of pumpkins and none have gotten any larger than a golf ball. They come on the vine yellow and fall off. Any ideas?

GP: Extreme heat (upper 90's) and drought stress will reduce fruit set. If you did not have irrigation in 1999, this is the most likely explanation for fruit abortion. Poor pollination due to reduced bee activity at high temperatures could also be involved.

Q: The deer are becoming a problem in our pumpkin patch. They are biting into both orange and

green pumpkins. If we pick green pumpkins, will they still turn orange and mature?

GP: No, pumpkins picked green will not color fully. They might turn yellow or light orange, but not full orange. Also, fruit harvested when immature will not keep well.

Q: We seem to spend an inordinate amount of time shellacking miniature pumpkins and gourds. I am interested in a more time-efficient method. How do other people do this?

GP: Dedicate a sprayer (hand-held or other) for this purpose. Spray mini pumpkins and gourds with acrylic floor wax. Rinse sprayer well after use. Caution people not to eat or make pies from these pumpkins.

(Thanks to Dr. Laurie Hodges, Univ. of Nebraska, and the Veg-Prod list server for this question and answer).

Next issue (Jan. 2000): Mini pumpkin trial results.

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