



Climate summary for the week ending 8am
October 17, 2011

Temperatures averaged 60 degrees north, 63 degrees central, and 65 degrees south. Extremes were 86 degrees at New Brunswick on October 11, 2011 and 35 degrees at Belvidere on October 11, 2011.

Weekly rainfall averaged 1.02 inches north, 0.78 inches central, and 0.28 inches south. The heaviest 24-hour total was 0.81 inches at Charlotteburg on October 14, 2011 to October 15, 2011.

Early-Soybean Harvest Begins

Days suitable for field work, for the week ending Sunday, October 16, 2011 were 6.0. Topsoil moisture was rated as 5% short, 70% adequate and 25% surplus. Subsoil moisture was rated as 80% adequate and 20% surplus. Pasture and Range condition was rated at 10% poor, 40% fair, 40% good, and 10% excellent. There were measurable amounts of rainfall during the week in most localities. Temperatures reached highs of mid-80s and lows in the mid-30s across the Garden State.

Farmers continued harvesting corn for grain, while early-soybean harvesting began throughout the state. Harvest of fall-vegetables was nearly complete for eggplant, peppers, snap beans, and tomatoes. Pumpkin growers finished harvesting remaining quantities as Halloween nears. Cranberries reached the mid-harvest point with crop conditions rated mostly good. Other activities included some hay work, planting small grains, picking late-season apples, and ground maintenance.



Weather Summary for the Week Ending Monday, October 17, 2011 ¹

Weather Stations	Rainfall			Temperatures Last Week				Growing Degree Days		Soil Moisture
	Last Week	Since March 1		Max.	Min.	Avg.	Dept.	Total	Dept.	
		Total	Dept.							
	Inches	Inches	Inches	Degrees	Degrees	Degrees	Degrees			Percent
North										
Belvidere Bridge	1.04	51.09	N/A	81	35	58	N/A	N/A	N/A	N/A
Canoe Brook	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Charlotteburg	1.05	48.93	N/A	82	48	60	N/A	N/A	N/A	N/A
Flemington	1.18	50.43	N/A	82	49	62	N/A	N/A	N/A	N/A
Newton	0.81	60.44	N/A	82	48	60	N/A	N/A	N/A	N/A
Central										
Freehold	0.97	47.39	N/A	82	47	62	N/A	N/A	N/A	N/A
Long Branch	0.84	N/A	N/A	84	50	64	N/A	N/A	N/A	N/A
New Brunswick	0.90	47.08	N/A	86	50	64	N/A	N/A	N/A	N/A
Toms River	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Trenton	0.41	42.67	N/A	83	52	64	N/A	N/A	N/A	N/A
South										
Cape May C.H.	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Downstown	0.21	31.75	N/A	80	50	64	N/A	N/A	N/A	N/A
Hammonton	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Pomona	0.26	32.16	N/A	82	53	65	N/A	N/A	N/A	N/A
Seabrook	0.40	50.04	N/A	80	55	66	N/A	N/A	N/A	N/A
South Harrison	0.32	N/A	N/A	80	52	64	N/A	N/A	N/A	N/A

¹ Data not available for all historic comparisons.

Jersey Fresh Availability & Forecast Report

Recent dry weather and sunny skies, and warmer than usual temperatures, have helped our farm fields to dry out and allowed our fall products to mature/ripen nicely. The shorter days that we're getting now, and cooler night time temperatures below 50, are adversely affecting the remaining "summer" crops, but providing great growing conditions for our fall crops such as greens, cabbage, apples, cranberries, and hard squashes. Frost will finish up any leftover summer produce and our more delicate lettuces and greens. Apples and cranberries could use some cooler overnight temperatures to increase their red color.

Please let me know how I can make this report of more use to you. Feel free to respond to William.walker@ag.state.nj.us at any time if you have questions or need more information about Jersey Fresh availability.

BILL WALKER – NJ DEPT. OF AGRICULTURE

AVAILABILITY FOR OCTOBER 17, 2011

APPLES	Fresh apples available thru Dec. Stayman/Winesap, Fuji, Braeburn & Granny Smith harvesting. Red & Golden Delicious, Empire, Jonagold, Rome, and MacCoun finishing. Harvest quantity and quality is a bit off due to tough growing conditions. Wholesale availability is tight since most growers have retail options. It's been hard to follow proper cultural practices during the late season due to excessively wet weather, so expect some less than perfect apples this year. More cool nights would help in the development of color.
ARUGULA	Harvesting a light quantity of good quality product. Available until frost.
BABY SPINACH & ARUGULA	Harvesting good quality product in light to fair quantity.
BASIL	Finishing up.
BEETS	Harvesting good quality product in fair volume. Available thru Thanksgiving.
CABBAGE & KALE	Harvesting good quality product in fair volume. Available thru Thanksgiving.
CILANTRO	A very light volume of good quality product harvesting with the cooler weather. Available until frost.
CRANBERRIES	Harvesting w/ volume off very slightly from last year due to extreme weather growing conditions. We need some cool overnight temperatures to help with berry color.
COLLARDS	Harvesting good quality product in fair volume.
CUCUMBERS	Harvesting very light to finishing quantities of variable quality product. There are supply shortages as field disease conditions have resulted in some locations which have negatively affected the Fall cucurbit season.
DANDELIONS	Good quality Italian & San Pasquale varieties harvesting in fair volume.
DILL	Harvesting good quality in very light to decreasing quantity.
EGGPLANT	Harvesting variable quality in very light to finishing supplies. Hot and stressful growing conditions, coupled with two months of excessive wetness, have resulted in growth and quality issues which have negatively affected the rest of the season.
ESCAROLE & ENDIVE	Harvesting good quality products in light volume. More supply would normally be expected for the Fall harvest season but adverse growing conditions have resulted in less quantity than usual.
LEEKs	A fair volume of good quality harvesting.
LETTUCES	Very light supplies of products. Some late transplants are still being harvested though there's a big shortage of normally available product due to harsh growing conditions.
MINT	Likes warmer weather, so with nights getting below 50, the harvest is slowing. Good quality harvesting in light to declining volume. Available until frost.
PARSLEY	Harvesting a very light volume of good quality product due to harsh growing conditions.
PEPPERS	Harvesting variable quality in light supply. Supply shortages due to wet field disease conditions that have negatively affected the rest of the season.
PUMPKINS	Very little local product due to wet growing conditions and field disease conditions which have resulted in many areas.
RADISHES & TURNIPS	Harvesting in light volume with the cooler weather.
SPINACH	A very light volume of good quality product as a small flush of late supply is still harvesting. More supply would normally be expected for the Fall harvest season but adverse growing conditions have resulted in much less quantity than usual and later harvesting.
SQUASH	Harvesting a very light to finishing quantity of variable quality yellow & zucchini. Hot growing conditions, coupled with record rainfall for two months, means that there is much less supply of squash than normal. Butternut & Acorn have been harvested, cured, and stored for later sale.
SWEET CORN	Harvesting variable quality in very light to decreasing supply. The annual cycle of insect pressure is contributing to quality variability. Finishing up.
SWEET POTATOES	Harvesting good quality in fair to good supply. Sweets seem fine from the wet growing weather though a bit delicate upon being first dug. With curing, volume is becoming available.
SWISS CHARD	Harvesting good quality product in light to fair volume.
TOMATOES	Finishing up the harvest of variable quality product.
WHITE POTATOES	We've harvested mainly round white varieties, with some Yukon Gold, Redskin varieties, and a bit of Russets as well.