Cooler Temperatures; Apple and Pumpkin Harvesting Underway; Fall Vegetable Planting in Progress

Statewide, seven days were suitable for field work, up one day from the previous week. Topsoil moisture was 20% short, 79% adequate, and 1% surplus. Subsoil moisture was 4% short, 91% adequate, and 5% surplus. Pasture and range condition was 1% poor, 6% fair, 55% good, and 38% excellent.

Average temperatures were much lower than the previous week, with a 7.7 degree drop on average statewide. High temperatures ranged from 79 degrees in Charlotteburg to 86 degrees in Pomona. Low temperatures ranged from 44 degrees in Belvidere, Charlotteburg, Toms River, and Seabrook to 51 degrees in South Harrison. Rainfall ranged from zero in Canoe Brook and Cape May Court House to 1.80 inches in South Harrison.

Cucumbers, fresh market tomatoes, peppers, sweet corn, and eggplant are 80% or more harvested. Apple and pumpkin harvesting are underway. Soybeans have started dropping leaves. Growers in Warren County are planting fall vegetables and chopping corn. Cranberries are in good condition. Cucumbers, sweet corn, and eggplant are in mostly good condition. Peppers are in mostly fair to good condition. Fresh market tomatoes are in mostly fair condition. Producers in Mercer County continue to apply fungicide to crops. Monmouth County growers report earworms on sweet corn. In Salem County, livestock condition is good and milk production is average.

Climate Summary for the Week Ending 9/9/13 at 8 AM (Issued by Rutgers University)

Temperatures averaged 66 degrees north, 68 degrees central, and 69 degrees south. Extremes were 86 degrees at Pomona on the 9th and 44 degrees at several locations on the 7th and 8th. Weekly rainfall averaged 0.53 inches north, 0.17 inches central, and 0.59 inches south. The heaviest 24-hour total reported was 1.55 inches at Flemington on the 2nd to 3rd.

Agricultural Weather Advisory for New Jersey and Southeastern Pennsylvania
Issued by Rutgers University - New Brunswick, NJ
8 AM EDT Tuesday, September 10, 2013

General: The latest 8 to 14 day outlook for the period September 17th to September 23rd is calling for temperatures to average above normal and precipitation to average below normal.

Rain: None through daytime Wednesday, with scattered tenth of an inch possible Wednesday night. There is a 10 percent probability of precipitation during the 12-hour period beginning at 8 am and ending at 8 pm that could adversely affect the performance of pesticides that require a rain-free period after application.

Relative Humidity in Percent: 45 to 55 today, 90 to 100 tonight, and 45 to 55 Wednesday.

Dew Points: Rising to near 70 today and through Wednesday.

Frost Freeze or Dew: Moderate dew tonight and Wednesday night with a slight chance of wetting in a shower Wednesday night.

Percent of Sunshine: 60 today, 80 Wednesday.

Drying Conditions: Fair today and Wednesday.

Winds for Spraying: Southwest 5 to 10 mph through Wednesday.

Conditions for Cranberry Scald: Should be unfavorable today and Wednesday. Temperatures in bogs will remain above freezing tonight and Wednesday night.

Hay Cutting: Will be fair for this point in the season today and Wednesday with a chance of showers Wednesday night and Thursday.
JERSEY FRESH AVAILABILITY FOR SEPTEMBER 9, 2013

APPLES
Harvesting Gala, McIntosh, Courtland, Honeycrisp, Early Fuji, & Ginger Gold. Cool nights helping in the development of color in many varieties.

ARRUGULA
Harvesting a light volume of good quality product.

BABY SPINACH & ARUGULA
Harvesting good quality in fair volume.

BASIL
Likes warmer weather. Harvesting in fair to good quality and fair volume.

BEETS
Harvesting good quality product in fair volume.

CABBAGE
Harvesting fair to good quality product in fair volume.

CILANTRO
Harvesting fair volume of good quality product with cooler weather returning.

COLLARDS
Harvesting good quality and light to fair volume.

CUCUMBERS
Good quality Pickles and Cukes harvesting in light to fair volume w/ supply ramping up for a few weeks w/ a small flush of Fall product.

DANDELIONS
Good quality San Pasquale variety available in fair volume.

DILL
Harvesting good quality in light to fair volume.

EGGPLANT
Harvesting good quality in fair to good volume.

ESCAROLE & ENDIVE
Harvesting good quality products in light to increasing volume with cooler Fall weather returning.

KALE
Good quality product harvesting in light to fair volume with cooler Fall weather returning.

LEEKS
Harvesting a fair volume of good quality product.

MINT
Good quality product harvesting in fair to good volume.

NECTARINES
Harvesting a very light to decreasing commercial supply of excellent quality yellow Fantasia variety nectarines. Fantasia are known for their high color and excellent eating quality. Farmstands will have for another few weeks.

PARSLEY
Harvesting a light volume of good quality curly and plain product.

PEACHES
Excellent quality Jersey Queen, Encore, & Lauri variety yellow peaches & Snow Giant white peaches harvesting in light to decreasing commercial volume this week. Sizing still excellent. Farmstands will have for another couple of weeks.

PEPPERS
Harvesting good to very good quality in fair to good volume.

RADISHES
Harvesting good quality in light to increasing volume with cooler Fall weather returning.

SPINACH
Harvesting in very light volume and good quality.
| **SQUASH** | Harvesting a fair volume of zucchini and light volume of yellow in good quality. |
| **SWEET CORN** | Harvesting a light volume of fair to good quality corn. Expect increased quality variation due to the annual cycle of Fall insect pressure. |
| **SWEET POTATOES** | Starting to harvest good quality potatoes, but with curing, volume won’t be available for several weeks. |
| **SWISS CHARD** | Harvesting in light to fair volume and good quality. Supply ramping up a bit with cooler Fall weather returning. |
| **TOMATOES** | Harvesting a light to fair volume & fair to good quality with a flush of Fall product. |
| **TURNIPS** | Harvesting good quality in light to increasing volume with cooler weather. |
| **WHITE POTATOES** | Harvesting mainly round white varieties, with some Yukon Gold, Redskin varieties, and a bit of Russets as well. Source your N.J. white potatoes in their distinctive “Jersey Fresh” bags. |