

## MAY/JUNE 2025



## CHECK THIS OUT!



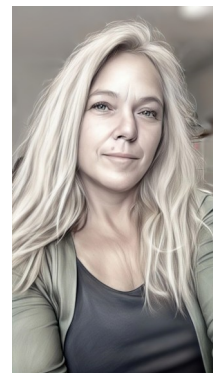
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"We have neglected the truth that a good farmer is a craftsman of the highest order, a kind of artist."

- Wendell Berry

Dear Members and Friends,

It is with a heavy heart that I announce my decision not to renew my contract as the Executive Secretary of the Virginia State Horticultural Society, effective June 30, 2025.



As many of you know, the apple industry in Virginia is undergoing significant changes, and after careful consideration, I have decided to explore new opportunities that align with my bookkeeping skills and career goals.

I want to express how much I will miss each of you. The memories and relationships I have built within this community will always hold a special place in my heart. Please know that I will continue to keep all of you and the Virginia apple industry in my prayers.

Thank you for the support and friendship over the last three years.

Warm regards,

Laura Wiley

[vshsociety@gmail.com](mailto:vshsociety@gmail.com)

PO Box 2445, Winchester, VA 22604, 540.667.9101

*"Time ripens the substance of a life as the seasons mellow and perfect its fruits. The best apples fall latest and keep longest."* —

Amos Bronson Alcott



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[@vshsociety](https://www.instagram.com/vshsociety)



[www.virginiaapples.net/vshs](http://www.virginiaapples.net/vshs)

# PRODUCE SAFETY ALLIANCE GROWER TRAINING REMOTE

COST:  
**\$50**

INCLUDES  
ALL COURSE  
MATERIALS



## OVERVIEW

The Food Safety Modernization Act (FSMA) Produce Safety Rule is the first federally regulated standard for growing, harvesting, packing, and holding fresh produce in an effort to reduce microbial contamination and foodborne illness outbreaks.

If you grow fruits or vegetables, attend a training for information about best practices, and regulatory requirements.



## WHEN

May 5th, 2025  
from 1-5 pm EST  
&  
May 6th, 2025  
from 1-5 pm EST

\* must attend both half-days of instruction for certificate

\* \$50 dollars for VA & TN and \$150 for all other states

**QUESTIONS?**  
**EMAIL: [LSTRAWN@VT.EDU](mailto:LSTRAWN@VT.EDU)**



## WHO SHOULD ATTEND

Individuals wanting to learn more about the FSMA Produce Safety Rule

Produce operations needing to satisfy the FSMA Produce Safety Rule training requirement for inspections

**REGISTER AT:**  
**[CLICK HERE](#)**



## Virginia Tech Agricultural Research and Extension Centers set 2025 field days



Held at 11 centers across the commonwealth, field days put the latest agricultural research and innovation directly into the hands of Virginians. By [Marya Barlow](#)



Associate Professor Sherif Sherif leads an orchard tour during a 2024 field day at Virginia Tech's Alson H. Smith Jr. Agricultural Research and Extension Center. Photo by Craig Newcomb for Virginia Tech.

Each year, Virginia Tech's 11 [Agricultural Research and Extension Centers](#) invite the public in for an in-depth look at the discoveries and practices propelling the future of agriculture, Virginia's largest private industry.

Spread throughout the commonwealth, the Agricultural Research and Extension Centers (AREC) bring the expertise of Virginia Tech [College of Agriculture and Life Sciences](#) researchers directly into the communities they serve. Researchers partner with farmers, government agencies, and industry leaders to tackle problems in the lab and on the field – and deliver research-based solutions through [Virginia Cooperative Extension](#) agents to help Virginia agriculture thrive.

Anyone is welcome to join AREC [field days](#), open houses, and other events planned for 2025. Mark your calendars for the following dates and check back on our [2025 field days calendar](#) for updates, locations, and registration details as they are added throughout the year.

# 2025 Orchard Meetings



Date	Time	Location	Information
Tues, May 6	11:00am	Graves Mountain Lodge 205 Graves Mountain Lane Syria, VA 22743	Lunch* provided Email <a href="mailto:klove@vt.edu">klove@vt.edu</a> to RSVP
Mon, May 12	10:00am	H.C. Harold Orchard 279 Old School House Road Ararat, VA 24053	Lunch* provided Email <a href="mailto:aledwards@vt.edu">aledwards@vt.edu</a> to RSVP
Thurs, May 15	11:00am	Drumheller's Orchard 1130 Drumheller Orchard Ln Lovingston, VA 22949	Lunch* provided, Email <a href="mailto:lmacrae@vt.edu">lmacrae@vt.edu</a> or call 434.263.7181 to RSVP
Thurs, May 22	11:00am	Bowman Fruit 17581 Mechanicsville Rd Timberville, VA 22853 (picnic tables available or bring your own folding chair)	Lunch* provided Email <a href="mailto:mark.sutphin@vt.edu">mark.sutphin@vt.edu</a> to RSVP
JUNE	-	-	-
Thurs, July 24	5:00pm	TBD TBD	Dinner* provided Email <a href="mailto:mark.sutphin@vt.edu">mark.sutphin@vt.edu</a> to RSVP
Tues, August 12	5:00pm	Silver Creek & Seamans' Or- chards 5529 Crabtree Falls Hwy Tyro, VA 22976	Dinner* provided, Email <a href="mailto:lmacrae@vt.edu">lmacrae@vt.edu</a> or call 434.263.7181 to RSVP

\*Please reach out with any specific dietary restrictions or requests.

If you are a person with a disability and desire any assistive devices, services, or other accommodations to participate in this activity, please contact Mark Sutphin, Frederick County Extension, at (540) 665-5699/TDD (800) 828-1120 during business hours of 8:00 a.m. and 5:00 p.m. to discuss accommodations five days prior to the event.

## VCE Tree Fruit Agents

Name	Location	Phone	Email
Ashley Edwards	Carroll	276.730.3116	<a href="mailto:aledwards@vt.edu">aledwards@vt.edu</a>
Mark Sutphin	Frederick	540.665.5699	<a href="mailto:mark.sutphin@vt.edu">mark.sutphin@vt.edu</a>
Beth Sastre	Loudoun	703.737.8978	<a href="mailto:flores69@vt.edu">flores69@vt.edu</a>
Kim Bryant	Nelson	434.263.7180	<a href="mailto:kimeb5990@vt.edu">kimeb5990@vt.edu</a>
Kenner Love	Rappahannock	540.675.3619	<a href="mailto:klove@vt.edu">klove@vt.edu</a>
Shawn Jadrnicek	Roanoke	540.283.8190	<a href="mailto:shawnj@vt.edu">shawnj@vt.edu</a>

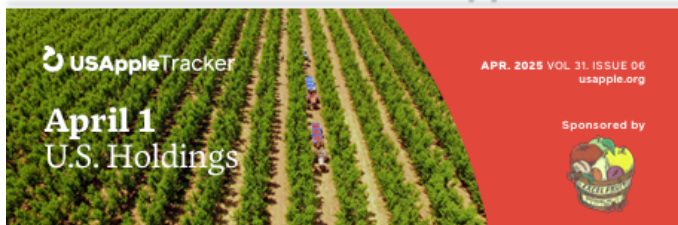


## VCE Tree Fruit Specialists

Name	Location	Phone	Email
Srdjan Acimovic Pathology	Winchester	540.232.6034	<a href="mailto:acimovic@vt.edu">acimovic@vt.edu</a>
Doug Pfeiffer Entomology	Blacksburg	540.231.4183	<a href="mailto:dgpfeiff@vt.edu">dgpfeiff@vt.edu</a>
Kevin Rice Entomology	Winchester	540.232.6037	<a href="mailto:rkevin@vt.edu">rkevin@vt.edu</a>



[CLICK HERE FOR FULL USApple REPORT](#)

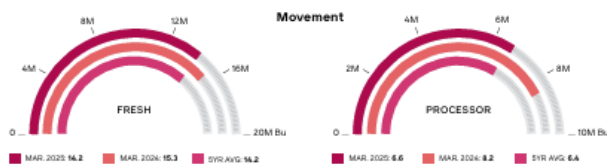
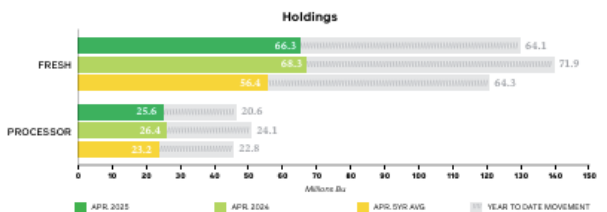


## 66.3 Million Fresh-Market Holdings

U.S. fresh apple holdings on April 1, 2025 totaled 66.3 million bushels, 3 percent less than the inventories reported last April and 18 percent more than the April five-year average.

## 25.6 Million Processing Apple Holdings

U.S. processing apple holdings on April 1, 2025 totaled 25.6 million bushels, 3 percent less than the inventories reported last April and 10 percent more than the April five-year average.



USApple

# MEMBER ALERT



## Employer Guidance for ICE Visits

President Trump has begun implementing his campaign promise to increase interior enforcement with the goal of arresting and deporting those in the country illegally. USApple has begun hearing reports of an increased presence of Immigration and Customs Enforcement (ICE) agents in some apple growing regions and in some cases those agents have visited farms. These instances are likely to increase nationwide and so we asked the attorneys that we work with to provide this [guidance document](#) outlining employer rights and responsibilities with regard to visits from ICE and enforcement actions.

USApple

## Outlook 2025 Returns to Chicago – August 13-15!

DATE  
August 13-15

LOCATION  
Chicago, IL





Acimovic Tree Fruit Pathology Lab @ VA Tech

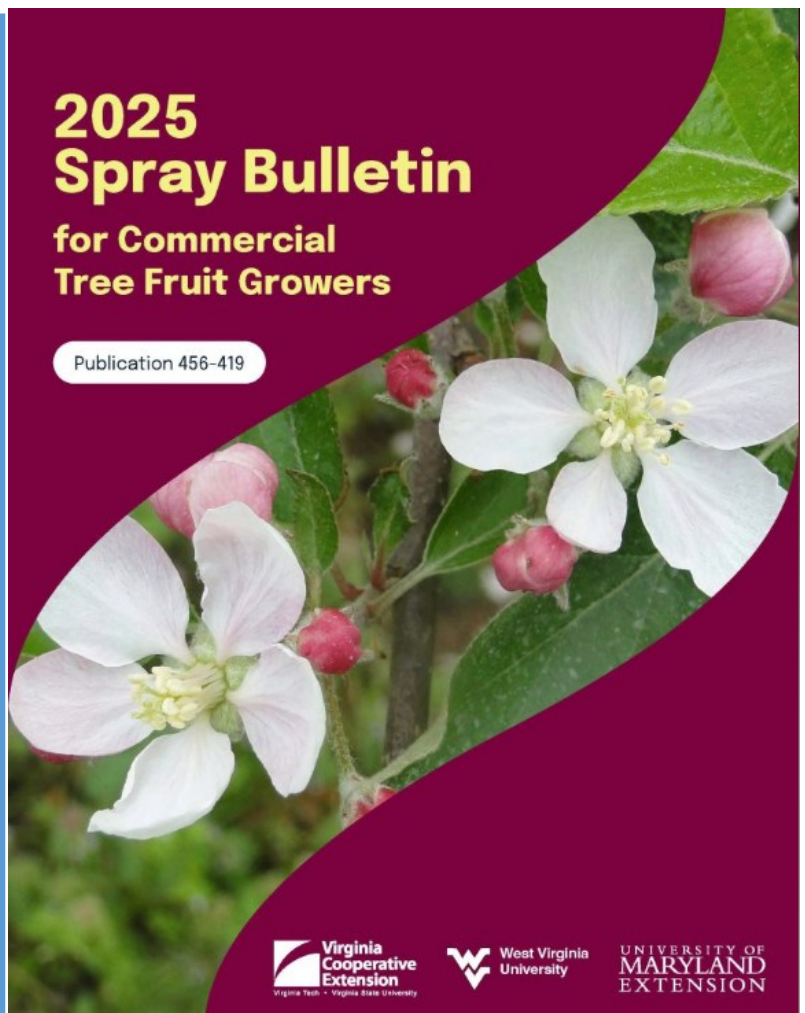
We have published a new blog article on our website : (I) Severe Apple Scab and Rust Infections Predicted in NEWA Model for rains of 10-12 April; (II) Fire Blight Not a Risk Due to Low Temperatures

You can view it from this link : <https://treefruitpathology.spes.vt.edu/2025/04/09/i-severe-apple-scab-and-rust-infections-predicted-in-newa-model-for-rains-of-10-12-april-ii-fire-blight-not-a-risk-due-to-low-temperatures/>

## Pest Management Guides

In addition to the 2025 Tree Fruit Spray Bulletin, the 2025 Pest Management Guides for Field Crops, Home Grounds and Animals, Horticultural and Forest Crops, etc., are now available. You can use the link provided below access a free PDF version or to place your order for a hard copy.

<https://spes.vt.edu/affiliated/plant-disease-clinic/pest-management-guides.html>



## Agricultural Worker Protection Standard Posters, videos, and compliance information links



Current videos here: <https://pesticideresources.org/wps/training/percvids/>

Information on compliance: <https://pesticideresources.org/wps/guide/compliance.html>

EPA Website: <https://www.epa.gov/pesticide-worker-safety/agricultural-worker-protection-standard-wps>



# Virginia Events

## SUMMER CAMP 2025

Our summer camps offer kids ages 6-12 the opportunity for screen-free, hands-on adventures with new friends! Our campers will spend a week harvesting, exploring, planting, creating, observing, playing, and laughing. They'll learn where their food comes from and the joy of being part of that process! **Registration opens March 3, 2025.**



Half-day sessions \$240/child/week  
Full-day sessions \$350/child/week  
Sessions are Mondays-Fridays  
8:30am-12:30pm (half-day)  
or 8:30am-3:30pm (full-day).

Session 1: June 9-13  
Session 2: June 16-20  
Session 3: June 23-27  
Session 4: July 7-11

education@oldtavernfarmva.com 8400 S. Quaker Rd, Quinton, VA 23141 804-467-2301



The 98th Shenandoah Apple Blossom Festival® will take place from April 25 - May 4, 2025. A series of more than 50 events. Something for everyone!

## GRAVES MOUNTAIN MUSIC FESTIVAL 2025

**May 29 - June 1**  
**7 Headliners**  
Growing Local VA Bands  
Building Youth Music  
Instrumental Workshops  
59 Mountain to Mat Adventures



**COMMUNITY HERITAGE**

## WEST OAKS FARM MARKET'S

### 2025 SHAKING THE STALKS FARM CONCERT SERIES

JOIN US FOR CONCERTS ON THE FARM AT ONE OF WINCHESTER'S FAVORITE PLACES TO SPEND AN EVENING WITH THE FAMILY. FOOD AND BEVERAGE AVAILABLE ON-SITE, FARM PLAYGROUND FUN AND GIFT SHOPPING AVAILABLE ALL EVENING

**LIVE MUSIC 7PM-10PM**  
**ADMISSION: \$5 ONLINE PRE-SALE**  
**OR \$7 AT THE DOOR**

**5/16: ROBBIE LIMON BAND**  
**6/20: CHRIS DARLINGTON BAND**  
**7/18: HOTFUN BAND**  
**8/15: CAZMIERE**  
**9/19: SOULED OUT**

\*ADMISSION CHARGE BEGINS AT 5:30PM  
**WINCHESTER, VA**  
**WWW.WESTOAKSFARM-MARKET.COM**

## LADIES HORTICULTURAL LUNCHEON

**Keynote Speaker Amelia Draper**

**WHEN**

**Friday, May 2 | 10:30 am - 1:00 pm**

**WHERE**

Millwood Station Event Center  
252 Costello Drive  
Winchester, VA 22602

**TICKET PRICE**

**\$35**

**CALL 540-662-3409 FOR TICKETS**

**Proceeds from this event provide scholarships  
for students preparing for careers in an  
agricultural field.**



### **2025 OFFICERS**

#### **Virginia State Horticultural Society WOMEN'S AUXILIARY**

President – Bonnie Sine

Vice President – Kara Jenkins

Secretary – Esta Yoder

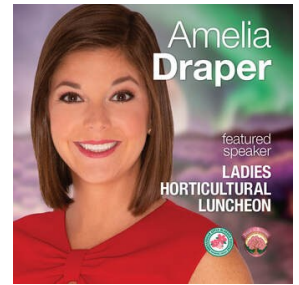
Treasurer – Barby Frankenberry

Assistant Treasurer – Debbie Fauble

Directors – Sherry Jenkins

Linda Edwards

Amelia Draper is a meteorologist with Storm Team4. Her forecasts can be seen during the midday and evening editions of News4 and on NBC Washington digital properties. She joined News4 in March 2013.



A native of Frederick, Maryland, Draper had wanted to forecast the weather in Washington, D.C., since she started studying meteorology at Penn State University. In fact, she graduated from college early so she could start working.

Draper's first job was with CNET in State College, Pennsylvania. While forecasting weather there, she became very familiar with weather phenomena such as lake effect snow, which helped her land her next job as weekend meteorologist for WJET/WFXP in Erie, Pennsylvania. Erie recorded its second snowiest winter on record during Draper's first year there. From there, she joined the morning shift at WIVB-WNLO in Buffalo.

The opportunity to be closer to family and friends brought her back to the D.C. area as a member of Washington's #1 weather team. She brought extensive experience covering snowy winters, spring storms and summer heat.

Fitness is a big part of Draper's life, from her high school job as a snowboard instructor at Whitetail Ski Resort to playing on field hockey and lacrosse teams to her current activities which include yoga, golf and running.

Draper lives in Montgomery County with her husband and son.

**Members and Auxiliary remember to invite your friends  
to join us not only for the luncheon but as a member.**

**All are welcome to  
become a member of  
the Women's Auxiliary**

Contact:

**DEBRA FAUBLE**

540-869-4005

540-247-6843 c

[dlf021656@gmail.com](mailto:dlf021656@gmail.com)

or

**BARBY FRANKENBERRY**

304-229-3110

304-261-1696 c

[bfrankenberry@aol.com](mailto:bfrankenberry@aol.com)



# VIRGINIA RESOURCES

Welcome to Virginia Grown



VIRGINIA DEPARTMENT OF  
AGRICULTURE AND CONSUMER SERVICES



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Search for Virginia Grown

What's in Season Now

Virginia's Finest

Virginia Farm-to-School

Virginia Fresh Match

Virginia Grown Media

Center/Trademarks

Producer Services

Social Media



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Products!!

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website!](#)



[Click Here to  
List Your Business!](#)



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**CONNECT** with Local Growers, Buyers, Processors and More

**BUILD** a Stronger Business and Agriculture Community

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FIND...

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PICK YOUR OWN

MEATS & EGGS

SEAFOOD

VIRGINIA'S FINEST

FARMERS MARKETS

CSA

AGRITOURISM

SEARCH ALL



*VIRGINIA DEPARTMENT  
OF AGRICULTURE AND  
CONSUMER SERVICES*

**VDACS**



**Jim Atwell**  
Marketing Specialist  
Office of Domestic Marketing and Promotions  
Virginia Apple Board  
[james.atwell@vdacs.virginia.gov](mailto:james.atwell@vdacs.virginia.gov) 804.855.4287

**Virginia Department of Agriculture and Consumer Services**  
An official website of the Commonwealth of Virginia [Here's how you know](#) v

[Find a Commonwealth Resource](#)



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Finest** Specialty Foods and Beverages

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Finest**  
*The best of the best.*

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Where can I buy Virginia's Finest products?



# Virginia Apple Varieties



**Ginger Gold**  
Outstanding early season apple. Sweet, juicy and firm.  
\*AUGUST



**Gala**  
Sweet and very flavorful. A favorite for snacks and salads.  
\*AUGUST



**Granny Smith**  
The famous green apple. Very firm, tart and juicy. Excellent for eating fresh and cooking purposes, especially pies.  
\*OCTOBER

**Fuji**  
Very firm and unusually sweet. Red and green with stripes. First discovered in Japan, a favorite in Virginia.  
\*NOVEMBER



**Golden Delicious**  
Sweet and mellow. Excellent for snacking, salads and cooking purposes.  
\*SEPTEMBER



**Rome**  
Firm and slightly tart; one of the best cooking apples. They retain their shape and tart flavor when cooked.  
\*OCTOBER



**Honeycrisp**  
Ultra crisp and juicy, honey sweet, with a touch of tart. Great to eat out of hand, also good for salads, sauces and baking.  
\*AUGUST



**EverCrisp**  
Sweet, juicy and firm. This is a great apple for snacking and salads.  
\*NOVEMBER



**Crimson Crisp**  
Crisp bite with a sweet-tart flavor. Great eating fresh and for making juice or cider.  
\*SEPTEMBER

**Pink Lady**  
This apple is mostly tart with a hint of sweetness. Its white flesh is slow to oxidize, making it great for packing in lunch bags or entertaining.  
\*NOVEMBER



**Red Delicious**  
Sweet and juicy. A favorite for snacks and salads. Best for eating fresh.  
\*SEPTEMBER



**GoldRush**  
Crisp, Sweet and juicy. Great for eating fresh. Also for cooking and baking, retains its firmness.  
\*OCTOBER



**Black Twig**  
Sharp, tannic taste that mellows to a sweeter flavor after storage. Use in baked goods, a sauce for meats, in salads, etc. Historically used as a cider apple, favored for the high tannin content adding complexity to blends.  
\*OCTOBER



**Harrison**  
One of the finest apples for cider, making a thick, almost viscous juice with intense apple flavor.  
\*OCTOBER



**Hewes Crab**  
One of the earliest American cider apples, and still one of the best cider crab apples today. It produces a clear, dry, full-bodied cider which is excellent by itself or used in a blend.  
\*SEPTEMBER

## Virginia Apple Information

- Fresh apples are a delicious and nutritious snack. An average apple contains around 130 calories.
- Two pounds (lbs.) of apples make 3 cups of applesauce. One bushel of apples makes 14-20 quarts of applesauce.
- To keep apples crisp, keep them cold. Apples ripen 8 to 10 times faster at room temperature. Dip apples in lemon juice after slicing to prevent browning.

Thanks to Virginia's geographically diverse climate, landscape and agricultural regions, apple season begins in late July and peaks in October and November. Apple festivals and on-farm events take place across the Commonwealth. Consumers can source Virginia apples at local markets, farm stands and farmers' markets.

*It is recommended that you contact orchards directly when planning your visit for exact hours and availability.*

Visit [virginiaapples.net](http://virginiaapples.net) for a listing of orchards near you.



VirginiaApples

\*Orchard Availability



# Classic Virginia Apple Varieties



**York**  
Crisp, firm and tart. Excellent for eating fresh and cooking purposes.  
*\*OCTOBER*



**Stayman**  
Firm, rich flavor and mildly tart. Great all-purpose apple.  
*\*OCTOBER*



**McIntosh**  
Juicy and slightly tart. Great for eating fresh and baking.  
*\*AUGUST*



**Jonathan**  
Moderately tart. Delicious for snacking, salads and cooking.  
*\*SEPTEMBER*

## **Albemarle Pippin**

Old-time apple mainly grown for Cider. Firm, complex and somewhat tart. Requires storage to develop properly. One of the best keeping apples.  
*\*OCTOBER*



**Jonagold**  
Firm, sweet and great for pies. Offers a unique honey-tart flavor and crispy, juicy, nearly yellow flesh.  
*\*SEPTEMBER*



*\*Orchard Availability*

## Virginia Apple History

Apples are not native to North America, they originated in Kazakhstan, in central Asia east of the Caspian Sea. By 1500 BC apple seedlings had been carried throughout Europe. It is not known if the settlers of Jamestown had apple trees, but the Pilgrims who settled in Massachusetts in 1620 brought young apple trees from England and planted seedling orchards throughout New England.

European settlers brought apple seedlings to Virginia. The Blue Ridge and Shenandoah Valley were the largest apple growing regions in the United States in the early 1800's. Each family farm in Virginia typically had an orchard. Apple trees will grow on slopes not suitable for other crops such as corn and wheat. Warm days, cool nights and a rich deep soil nurtured by consistent rainfall makes Virginia's climate ideal for growing many apple varieties.

During the 18th century, most Virginia apples were grown to produce cider, a mainstay beverage of colonial life. Only crabapple trees are native to Virginia. The Hewes' Crab, which may have developed as a hybrid between a European apple and a native crabapple, was the most widely grown fruit in Virginia in the 18th century. Thomas Jefferson, who grew apple trees at Monticello including the Albemarle Pippin, apparently ranked the Taliaferro even higher, calling it "the best cider apple existing, nearer to the silky Champagne than any other." Too bad the variety has since vanished.

Today, over 100 commercial orchards covering 16,000-plus acres operate in the Old Dominion producing five to six million bushels of apples per year. The majority are processed into products such as apple cider, applesauce, apple butter, and slices.

The Shenandoah Valley is the epicenter of apple country in Virginia, but you'll also find orchards in many other parts of the state, from the hills of Southwest Virginia to the New River and Roanoke Valleys, and over to the Albemarle Peninsula.

Visit [virginiaapples.net](http://virginiaapples.net) to locate an orchard near you.

Presented in cooperation by the Virginia Apple Board and The Virginia State Horticultural Society



VirginiaApples



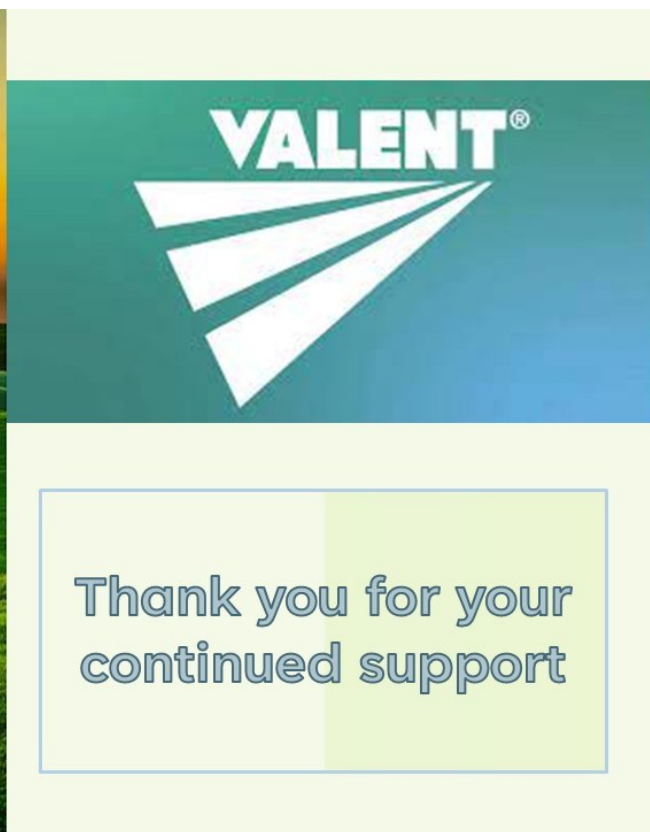
## Thank You Knouse Foods 2025 Annual Meeting Sponsor!



THANK YOU FOR YOUR CONTINUED SUPPORT



## Thank You Valent 2025 Annual Meeting Sponsor!





Looking for an Orchard near you to visit? Our directory includes over 50 Apple Orchards all over the Commonwealth. If yours isn't listed, be sure to contact us to be included.

[Virginia Apple Orchards](#)



*Let us help you promote your Upcoming Events*

<b>1st</b>	<b>2nd</b>	<b>3rd</b>
Apple Blossom Festival	Cider & Wine Tasting	Live Music Tonight
<i>Time to Have Fun</i>	<i>Time To Relax</i>	<i>Time to Let Go</i>

[Click this Link to the Virginia Apple Website Events Page](#)

**Virginia State Horticultural Society**

**VSHS**  
**OFFICERS AND DIRECTORS**

Greta Liskey, President  
Bill Sharp, Vice President  
Laura Wiley, Executive Secretary

DISTRICT ONE  
Greta Liskey  
Diane Kearns

DISTRICT TWO  
Jaime Williams  
Bill Sharp

DISTRICT THREE  
Ruth Flippin Saunders  
H. Henry Chiles

Mark Sutphin, Director-at-Large

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