



Potato Progress

Research and Extension for Washington's Potato Industry
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Checklist for Managing Late Blight Infected Tubers in Storage

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Late blight was present this growing season in scattered potato fields throughout the Columbia Basin. Infected tubers are inevitably being harvested and placed in some storages. Following is a checklist for managing potatoes in storage that may contain late blight infected tubers. These suggestions also apply for pink rot and *Pythium* leak. Additional information can be found at <http://classes.plantpath.wsu.edu/dajohn>.

1. Continue late blight fungicide applications until harvest.
2. Harvest only during dry weather.
3. Harvest when tuber pulp temperature is 45-65° F.
4. Store known infected tuber lots separate from non-infected lots.
5. Store known infected tubers lots where they can be easily obtained for processing.
6. Sort for rot going into storage - Provide sufficient light and people to do the job.
7. Provide adequate air flow rate throughout the storage (25 cfm/ton).
8. Cool and dry the tubers as quickly as possible.
9. Cure tubers at the lowest temperature possible (50° F) or eliminate the curing period, depending on the amount of rot.
10. Cool the pile to the final storage temperature as quickly as possible - about 38° F for seed, 42° F for tablestock, 45° F for French fry processing and 50° F for potato chips. It may be necessary to cool and hold tubers for processing and chips below the typically recommended temperatures.
11. Do not humidify.
12. Run fans continuously. Recirculate air through the tubers at all times, even when outside air is not being introduced.
13. Keep the piles shallow to promote air movement and removal of hotspots.
14. Monitor the storage daily. Determine temperature of the piles at various depths and locations. Serious late blight problems usually show up within 6 weeks of storage.
15. Do not expose cold tubers to outside air or any tubers to air at or below freezing.

Mustard Green Manure Field Days

North Columbia Basin

Wednesday, Oct. 25th, 2006

10 am at the Dale Gies Farm

1.5 mi. West of Rd. M on Rd. 5 SE

Moses Lake, Washington

South Columbia Basin

Thursday, Oct. 26th, 2006

10 am at Glen Roundy Farm

0.5 mi. E of Douglas Fruit (Taylor Flats Rd) on Clark Rd.

Pasco, Washington

- **The Benefits of mustard green manures**
- **Management of mustard green manures**
- **Research results on green manures in combination with fumigants for nematodes**
- **Economics of green manures before potatoes**
 - **New *Brassica* green manures**

For More Information Call Andy McGuire

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WSU Cooperative Extension, Grant-Adams Area

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Western Sustainable Agriculture Research and Education Program (USDA)

Invitation

SPECIALTY POTATO FIELD DAY



Friday, November 17 starting @

11:00 a.m. RSVP

cbrown@pars.ars.usda.gov

(509) 786-3454

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- **Explanation of PVMI commercialization protocol**
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- **Excellent innovative dishes served as full lunch at 1:00 p.m. Food prepared using specialty potatoes by renowned chef, Erika Cenci.**