TWELFTH TEXAS PEPPER CONFERENCE

WESLACO, TEXAS
NOVEMBER 12-13, 2009

Thursday, Nov.12, 2009

6:00-8:00 PM **Registration Welcome/Reception-Best Western Palm Air Hotel**
Weslaco Chamber of Commerce

Friday, Nov.13, 2009 **Hoblitzelle Auditorium – Weslaco Research and Extension Center**

8:00-10:00 AM **FIELD DAY AND VARIETY TRIALS**- Kevin Crosby

10:00-10:30 **REFRESHMENT BREAK**

10:30-10:35 **Welcome**-Michael Gould, Director Weslaco Research and Extension Center
Introduction- Kevin Crosby, VFIC, College Station, TX

10:35-10:55 **Exploiting novel sources of PM resistance in hot peppers** -
Kevin Crosby, VFIC, College Station, TX

10:55-11:20 **Growing chiles for mechanical harvest and history –** Ben
Villalón, Professor Emeritus, Weslaco, TX

11:20-11:40 **Community Salsa Garden at South Texas College**- Deborah
Villalón, South Texas College, Weslaco, TX

11:40-12:00 **Key Note Address – Texas Vegetable Industry Outlook** – Ray Prewett,
Texas Vegetable Association, Mission, TX

12:00-1:10 **LUNCH**

1:10- 1:30 **Management of *Phytophthora* crown and root rot on peppers with fungicides**. M. E. Matheron, Univ. of Arizona, Yuma, AZ

1:30- 1:50 ***Phytophthora* isolates on peppers in Texas**.
Ronald French, Texas AgriLife Extension Service, Amarillo, TX

1:50-2:10 **High tunnel pepper production: Is it Feasible in Texas?**
Russ Wallace, Texas AgriLife Extension Service, Lubbock, TX

2:10-2:30	**Nonselective cuticle disrupting sugar-based pesticides: A valuable tool for pepper IPM.** Thomas Quick, Grow More Inc., San Diego, CA
2:30-2:50	**Effects of garlic extract on pests and yield of Capistrano bell pepper**. Allan Showler, USDA-ARS, Weslaco, TX
2:50-3:10	**Evaluation of Reflex efficacy and crop tolerance in transplanted pepper**. Joe Masabni, Texas AgriLife Extension Service, College Station, TX
3:10-3:30	**BREAK**
3:30-3:50	**Efficacy of ABA timing, frequency and concentration on growth and stress tolerance of pepper transplants.** Daniel Leskovar, VFIC, Uvalde, TX
3:50-4:10	**Cultivars and growing conditions influence ascorbic acid contents in peppers.** John Jifon, VFIC, Weslaco, TX
4:10-4:30	**Optimum quantification of myricetin, a potent antioxidant, requires specific extraction conditions**. Bhimu Patil, Director VFIC, College Station, TX

CHAIRPERSONS

Co-Chairmen: Ben Villalón, Kevin Crosby & Juan R. Anciso

Local arrangements Chairman: Ben Villalón
Demonstration Trial Chairman: Kevin Crosby
Proceedings Editor: Juan R. Anciso

Presentation and poster abstracts in these proceedings are not peer-reviewed. Citation should be - In: Proceedings of the Texas Pepper Conference, November 12-13, 2009 Weslaco, TX. 12: page number.

COLLABORATIVE EDUCATIONAL EVENT BY THE

Texas AgriLife Extension Service
Texas AgriLife Research
Vegetable and Fruit Improvement Center (VFIC)

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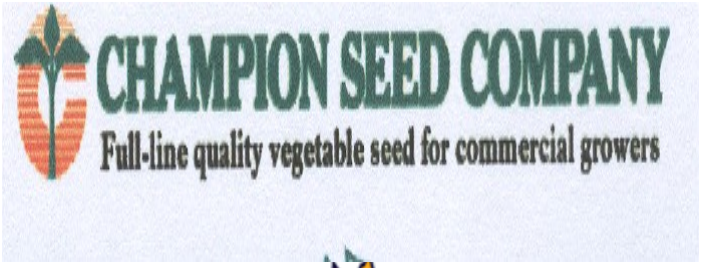

Lark seeds

TEXAS PEPPER FOUNDATION HISTORY

BENIGNO VILLALON
PROFESSOR EMERITUS
TEXAS A&M UNIVERSITY

In 1970, at the request of the south Texas vegetable industry, the Texas Agricultural Experiment Station in Weslaco created a research position to solve the virus problems on bell peppers. Dr. Ben Villalón, an Edcouch native Marine was called back home from the University of Florida where he was breeding tomatoes and strawberries in Homestead.

Armed with degrees in Agronomy, Plant Breeding-Genetics, and Plant Pathology-Virology all from Texas A&M University, Ben proceeded to solve the devastating virus problems on bell peppers. He soon learned that solving the virus problems was to be a Herculean task and would require the support of the agricultural industry. The experience learned from organizing National Pepper Conference in 1972 proved to be extremely useful for the next project.

The Texas Pepper Foundation (TPF) was founded in the spring of 1975 by a group of pepper enthusiasts in the middle of Frank Schuster's jalapeño-serrano field located south of San Juan, Texas one mile north of the Rio Grande River in south Texas. The group consisted of local farmer Frank Schuster, Dr. Ed Burns, Professor of Food Technology, Texas A&M University, Ralph Velasco, President/CEO, Amigos Foods, San Antonio, Texas, and Dr. Benigno Villalón, TAES, Weslaco. Shortly after that field tour, a group of about thirty people consisting of mayor food processors, seed and agrichemical company representatives, TAMU research and extension scientists met in San Antonio, Texas to formally create the TEXAS

PEPPER FOUNDATION, a nonprofit organization with corporation officers and all the guide lines.

The importance of chile as the number one spice ingredient in the world became evident as the pepper conferences grew in popularity. The first Texas Pepper Conference was held in Weslaco in 1976 and every other year there after for about 30 years, alternating with the National Pepper Conference. In attendance were research and extension scientists, seed and agrichemical representatives, major food processing firms, producers and gardeners. By this time the breeding for multiple disease and insect resistant program had yielded thousands of improved genotypes representing 25 different chile types including bell peppers. The health and nutritional aspects of chile grew in popularity as scientists found high concentrations vitamin C and A, antioxidants, luteolin, quercitin and other anti carcinogenic compounds in these new chiles. These nutraceuticals also exist in tomatoes, onions, garlic. The blending of these spices produces a phytochemical cocktail known as salsa. The release of the **TAM MILD JALAPEÑO 1** in 1978 provided the perfect ingredient for the production of different heat level salsas. Salsa sales sky rocketed creating a multimillion dollar industry with thousands of new jobs. By 1990, salsa outsold tomato based ketchup in the USA for the first time. New variety releases include bell, long green/red chile, high color sweet long paprikas, sweet, mild, and hot jalapeños, serranos cayennes; sweet and hot yellow pickling types. Many improved breeding lines include anchos, cherries, yellows, etc. Dr. Kevin Crosby, the new kid on the block inherited a gold mine of improved genotypes and has done an outstanding job of releasing new and improved peppers since Dr. Ben's retirement in 1996.

The Texas Pepper Foundation fulfilled its goal of solving the multiple virus disease problems on peppers in south Texas and the world by supporting the TAES pepper breeding program at Weslaco and sponsoring the Texas Pepper Conferences. The Texas Pepper Foundation was dissolved and laid to rest in 2009 after 34 years of activities. On behave of all of the scientists at the Texas Agricultural Experiment Station I would like to express my sincere appreciation for all that was done to support vegetable breeding research at this Center.

DR. PEPPER

.....para hacer producir es necesario salir de las oficinas, internarse en el campo, ensuciarse las manos y sudar.....es el lenguaje que entienden el suelo y las plantas.

Norman E. Borlaug

Dr. Norman E. Borlaug.

NOBEL PRIZE WINNER

PLANT PATHOLOGIST-BREEDER