

# New Jersey News

## Spotted Wing Drosophila Training at Alstead Farms



Professor Dean Polk and Dr. Atansass Atanassov, Rutgers IPM, along with Win Cowgill, conducted an extensive hands on training for Spotted Wing Drosophila (SWD) at Alstead Farms, Chester, NJ on June 26, 2013. Growers attending from all over Northern NJ brought fruit samples of strawberries, raspberries, tart cherries and blueberries to test.



Dean Polk (with Dr. Atansass Atanassov) demonstrates how to conduct the salt bath testing of Fruit for Spotted Wing Drosophila at Alstead farms.



Growers receiving hands-on drosophila training. From Left to Right- Bradley Burke, Hope, NJ; Sam, Alstead Farm, Chester, Dale Davis III, Chester, Atansass, Rutgers IPM, Dean Polk, Rutgers IPM

## Rutgers Snyder Farm Interns Work Hard Grading Peach Samples in 2013



Standing, Jake Petersen who will be a freshman at Delaware Valley College in September, Left: Kelsey Solner, just graduated from Susquehanna University, and Nora Muelbauer, junior at SEBS at Rutgers University.

## **Philip J. Traino, Fruit and Vegetable Grower in Southern New Jersey, Passes**

Philip Traino, of Marlton, NJ, died at age 80 on Tuesday, October 22, 2013, at his long-time home in Marlton. He was born on November 13, 1932 in the home that still stands 100 feet away from his present residence. He attended elementary and grade school in Marlton, educated by those teachers who bear the names of the Marlton schools today. He graduated from Haddonfield High School in 1951 and earned a bachelor's degree in business from Rutgers University - Camden in 1967, after many years of night school. In 1955, he married Lillian Rauco, his love and his life. Aside from serving his obligation in the United States Army from 1955-57 (with assignment in South Korea), they have been inseparable. Together they had 3 children - Sharon, Lisa, and Philip Jr.

Growing up and working on the family farm, Phil chose to make agriculture his vocation. He operated a 100-acre farm attached to and nearby his home in Marlton, raising tomatoes, corn, peaches, and strawberries, in addition to many other fruits and vegetables. Many of these were sold wholesale, but also for years at the family's farm market on Greentree Road. It was there and later at a small roadside stand in front of his home on North Locust Avenue that Phil would spend many an hour educating customers about produce and farming, as well as "story telling" about his life in Southern New Jersey. Not only did he educate, but he also served the industry in many capacities, namely as President of the Burlington County Board of Agriculture in 1970, member of the Farmers' Home Administration, and President of the Vegetable Growers Association of New Jersey from 1976-78. He was also Secretary for the Vegetable Growers for many years thereafter, actively coordinating their annual convention in Atlantic City.

His volunteering did not stop with agriculture as Phil was involved in many organizations related to his children. As President of the Father's Club at Bishop Eustace Preparatory School and President of the Parents Association at Cook College (Rutgers University - New Brunswick), he served those institutions that educated his children.

He will be greatly missed. Phil is survived by his wife, daughters and son as well as sister Madeline Lucci, daughter-in-law Cynthia Bruns, three grandchildren - Regina Ham, Katherine Traino, and Tyler Traino. In addition, he is survived by niece/Goddaughter Maria Bietel, nieces Johanna Kolonsky and Edna Rauco, and nephews Joseph Lucci, Mark Rauco, and Edward Kolonsky. He is also survived by sisters-in-law Lucy Kolonsky and Theresa Kolonsky, and brothers-in-law Anthony Rauco and Rudolph Rauco.

Phil was buried, with private ceremony, at the Brigadier General William C. Doyle Memorial Cemetery in Arnetown, New Jersey.





# Fresher, Sweeter, Juicier

*Peaches From Circle M Farms*



*Exceptional quality and flavor at attractive prices  
Brought to you from the 4th generation family  
farm of Santo John Maccherone*

- PLU Stickers Available Upon Request
- Low in Calories
- Nutritious and Delicious
- Exceptional Flavor



## SANTO SAYS...

"Peaches from Circle M Farms just plain taste better. Their size and color are what your customers want, and their flavor is the icing on the cake.

That's because our orchards are tended with care and attention, and their fruit is left on the tree to ripen naturally until they reach their optimum sweetness. Then they are picked by hand, taste-tested by me to ensure quality, and packed gently into

25 lb. volume boxes for shipping. Single layer cartons are available upon request.

Circle M's 30 varieties of peaches and nectarines are known for their sweetness and their luscious color. They look as good as they taste.

Discriminating customers appreciate our white flesh peaches because of their lower acid levels and supremely sweet taste.

Add it all up: Peaches from Circle M Farms are fresher and sweeter, picked by hand when their time has come, and packed with care for a longer shelf life.

Yellow, white and donut peaches and yellow and white nectarines are available early July to late September."



**Call us at 856 856 207-4542 or  
609 381-6465. Fax your order to  
856 878-0404**



Available in 16 oz. and 64 oz. sizes

**Made from fresh New Jersey Peaches  
"Peach Cider Drink, Peach Salsa, Peach  
Preserves"**

Santo John Maccherone  
[circlemfarmsllc@gmail.com](mailto:circlemfarmsllc@gmail.com)

**Circle M Farms  
88 Sandy Ridge Road  
Salem, N.J. 08079**