

New Jersey News

New Jersey Peach Festival

The 32nd Annual New Jersey Peach Festival, held together with the Gloucester County 4-H Fair, featured the crowning of a new Peach Queen and presentation of the Governor's Cup for best peaches.

The 2014 Peach Queen is Katrina DeWitt and her court is Madelyn Pepe (13-15 year olds), Ciarra Haley (10-12 year olds), Zoey Copsetta (7-9 year olds), and Kaitlyn Falconi (5-6 year olds). The ladies received tiaras, sashes, flowers and a one year certificate for free dance lessons at Fit To Dance in Mullica Hill.

Several of the county's freeholders and other county officials were on hand to present awards for the Peach Pack Competition. Secretary of Agriculture Doug Fisher announced the winners.

Assemblyman Angel Fuentes presented Tom Holtzhauser of Holtzhauser Farms in Mullica Hill the 2014 Governor's Cup Award for his box of Commercial 2 1/2- to 2 3/4-inch peaches which received the highest score among all the entries.

This year's winners are listed on the next page.



Tom Holtzhauser of Holtzhauser Farms in Mullica Hill won the 2014 Governor's Cup Award. Shown here, left to right, are wife Stacey, son Tom Jr., Tom Sr., daughter Melissa (who is Miss Gloucester County 2014), and Peach Queen Katrina DeWitt.

The 32nd Annual New Jersey Peach Festival Winners

Speciality Class -- this includes white peaches, nectarines, and the largest peach categories.

White fleshed peaches:

- 1st Place - Larchmont Farms, Elmer
- 2nd Place - Larchmont Farms, Elmer

Nectarines or fuzzless peaches, white or yellow fleshed:

- 1st Place - Summit City Farms, Glassboro. This box also won Best of the Speciality Class
- 2nd Place - Nichols Orchards, Monroeville
- 3rd Place - Summit City Farms, Glassboro

Largest Peach:

- 1st Place - Mood's Orchard, Mullica Hill
- 2nd Place - Mood's Orchard, Mullica Hill
- 3rd Place - Mood's Orchard, Mullica Hill

Select Peaches Class -- These peaches are hand-selected and packed by the grower/shipper for the competition.

Peaches between 2 1/4 to 2 1/2 inches in diameter:

- 1st Place - Holtzhauser Farms, Mullica Hill

Peaches between 2 1/2 to 2 3/4 inches in diameter:

- 1st Place - Holtzhauser Farms, Mullica Hill
- 2nd Place - Circle M Farms, Mannington
- 3rd Place - Summit City Farms, Glassboro

Peaches between 2 3/4 inches and up:

- 1st Place - Holtzhauser Farms, Mullica Hill. This box also won Best of the Select Class.
- 2nd Place - Summit City Farms, Glassboro
- 3rd Place - Nichol's Orchards, Monroeville

Commercial Peach Class -- These peaches are pulled off the packing house line to symbolize peaches as they would be sold to the public. They are not hand-selected by the farmer.

Peaches between 2 1/4 to 2 1/2 inches in diameter:

- 1st Place - Holtzhauser Farms, Mullica Hill
- 2nd Place - Summit City Farms, Glassboro

Peaches between 2 1/2 to 2 3/4 inches in diameter:

- 1st Place - Holtzhauser Farms, Mullica Hill. This box won Best of the Commercial Class.
- 2nd Place - Nichols Orchards, Monroeville
- 3rd Place - Fralinger Farms, Bridgeton



Friend of the Rutgers Snyder Farm, Dr. Gary Shilling, enjoyed an afternoon at Rutgers Snyder Farm learning about our Rutgers Tree Fruit Research to benefit NJ growers.

A. Gary Shilling is an American financial analyst and commentator who appears on a regular basis in publications such as *Forbes Magazine*, *The New York Times*, and *The Wall Street Journal*. Read more about Dr. Shilling in wikipedia: en.wikipedia.org/wiki/Gary_Shilling.



State Wide Fruit IPM Agent Dean Polk Welcomes Tree Fruit Growers to the Rutgers Cooperative Extension South Jersey Fruit Twilight meeting at Summit City Farms, Glassboro, NJ, in May, 2014. Photo credit: Dave Schmitt.

Ed Stella Passes at Age 97



Edward Lawrence Stella, age 97 of Berlin, NJ, died on Thursday, August 28, 2014. Ed was the owner of Stella Farms, carrying on his family's farming legacy which began in 1921, and an icon in the farming community. He provided exceptional produce always with a generous attitude, and his love of people and nature endeared him to everyone. Ed was born March 12, 1917, in the farm house of Rose and Joseph Stella, with the help of a midwife. At an early age he left school and dedicated his life to help support the family. As an adult, at night, he worked at Standard Press Steel designing parts for the war effort and worked on the farm during the day. His love for farming became his calling, to provide the best agricultural products to his family and eventually the entire community. His commitment to nourishing and educating the public

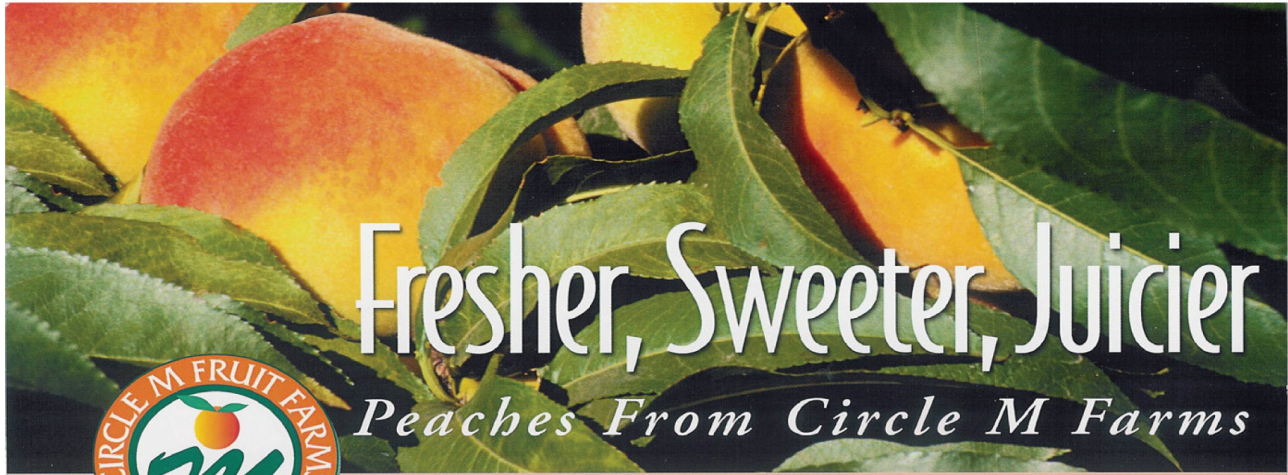
on quality produce was his legacy. Ed was dedicated to his love of farming until his very last day. In his memory, the farm will continue on through the talent and determination of his two loving and devoted children. Ed is predeceased by two sisters, Eleanor Issertell and Rita Zolotuchin; and a brother, Joseph Jr. He is survived by two loving and devoted children, Barbara Jean Stella Lang and her husband Ken, and Ed Jr.; also a cherished granddaughter, Danielle Angelina Stella; closest nieces, Janice Bach, Tami Bach-Slonis (Jamie), Linda Hartwig (Dutch); a nephew, Bill Hartwig and longtime loving companion, Linda Watson.

Stella Farms was known for their tree ripened peaches and their sweet corn picked fresh daily. <https://www.facebook.com/stellafarms>

In lieu of flowers, donations in Ed's memory may made to Farmers Against Hunger, 1200 Florence Columbus Road, Bordentown, NJ 08505.

On September 9, 2014, Rutgers Cooperative Extension held a Horticultural Twilight Meeting at the Rutgers Snyder Research and Extension Farm. A Fruit Variety Showcase of over 35 new strains and cultivars of Asian pears, peaches and apples, grown at Rutgers Snyder Farm were displayed and sampled. In the Photo Professor Win Cowgill, Area Fruit Agent, RCE of Hunterdon County and Rebecca Magron discuss Asian Pear maturity determination. For more information on Asian Pear Maturity see the Spring 2014 issue of HorticulturalNews.org. Photo credit: Jerry Frecon.





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