

Checklist for Managing Late Blight Approaching Harvest and Into Storage.

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Growers affected by late blight need to be aggressive in managing disease at the end of season and into storage. The steps below will help with late season and storage management of late blight. This list was adapted from a list published by Dr. Dennis Johnson at Washington State University.

1. Continue late blight fungicide applications until harvest or until all vines are dead. Consider the pre-harvest interval when selecting a fungicide close to vine kill and harvest. Fungicides with good activity against late blight include (in alphabetical order):
 - a. Chlorothalonil (multiple products)
 - b. Curzate and Tanos (both have cymoxanil)
 - c. Forum (dimethomorph)
 - d. Gavel (zoxamide + mancozeb)
 - e. Mancozeb or metiram (multiple products)
 - f. Omega (fluazinam)
 - g. Previcur (propamocarb-HCl)
 - h. Ranman (cyazofamid)
 - i. Revus Top (mandipropamid + difenoconazole)
 - j. SuperTin (triphenyltin hydroxide); use with a mancozeb
2. Be sure vines are completely dead prior to harvest. Ideally it is best to use sulfuric acid in infected fields. If not available, use a fungicide in combination with a chemical dessicant. If rolling or flailing vines, immediately apply a fungicide or fungicide/chemical dessicant.
3. Harvest only during dry weather.
4. Harvest when pulp temperatures are 45-65°F. Minimize wounding.
5. Treat with a phosphite-based fungicide going into storage (e.g. Resist 57 or Phostrol). The recommended rate is 12.8 fl oz of product applied in 0.5 gallons of water per ton of tubers. Application volume and rate are critical for the success of this application. Potatoes should not be shiny wet; this indicates too much volume is being applied.
6. Store infected lots separate from healthy lots and/or where they can be moved easily.
7. Sort out rot going into storage. Minimize dirt and debris in the pile.
8. Provide high ventilation rate through the storage.
9. Remove field heat and cool quickly to curing temperatures of 50F. If process potatoes, check if lower curing temperatures are acceptable.

10. After curing, cool the pile to the final storage temperature as quickly as possible and/or allowable.
11. If available, use evaporative cooling pads for additional cooling time and humidification. Adjust use of supplemental humidifiers to cut back on humidity to further dry out potatoes.
12. Maximize run-time and intake of fresh air. Run fans continuously. Recirculate air even when outside air is not being introduced.
13. Monitor storages closely and watch for hot spots, temperature changes, and odor.
14. Tubers of Russet Burbank, Alturas, and Umatilla are moderately resistant, and tubers of Defender and Clearwater are considered resistant. Storage problems with these cultivars should be less than with other cultivars. Russet Norkotah tubers are moderately susceptible and Ranger Russet tubers are highly susceptible to tuber blight. Good air movement and temperature and humidity management will be needed when storing infected tubers of all cultivars.