

## Pomology HORT 310

### Course Description

This course will provide an overview of the botany, history, production, and uses of temperate-zone tree and small fruit crops.

### Course Information

- Credits: 3
- Prerequisites: BIOLOGY 106, BIOLOGY 107, BIOLOGY 120, or HORT 202 or permission by the instructor.

### Class Meeting Time

Tuesdays and Thursdays from 1:30 pm - 2:45 pm (70 minutes/class)

### Locations

- Pullman - Clark Hall 151
- Moscow – pending
- Everett - EVRT 361
- Tri-Cities - Wine Science Center 201
- DeVetter will periodically teach virtually due research schedules

### Zoom

<https://wsu.zoom.us/j/96350711987?pwd=Q09zNkhtd3U4N3phdWRKekFOeU5SQ09>

Meeting ID: 963 5071 1987

Password: 6255

### Instructor

- Lisa Wasko DeVetter, Associate Professor of Small Fruit Horticulture, Washington State University Northwestern Washington Research and Extension Center
- E-mail: [lisa.devetter@wsu.edu](mailto:lisa.devetter@wsu.edu)
- Phone: 360-848-6124
- Office hours: By appointment\*

### ***TA - pending***

*\*Dr. DeVetter is happy to meet with students virtually via Zoom. Please email to set-up an appointment.*

### Structure

This course will be primarily delivered through Zoom videoconferencing given DeVetter is based at the Northwestern Washington Research and Extension Center in Mount Vernon. She will visit the WSU Everett campus approximately once weekly if students are registered there and visit other campuses throughout the semester as travel

conditions permit. Supplementary materials, PDFs of PowerPoints (i.e., lecture notes), and graded course activities will be posted on WSU Canvas. Please do not hesitate to reach out at any time if you have questions or would like to talk about careers in horticulture and the plant sciences. I genuinely want you to have a positive learning experience in this class and understand online/remote learning can be a barrier for some.

## **WSU Canvas**

To login to Canvas, use your WSU Network ID and password at:

<https://wsu.instructure.com/>. Lecture notes, discussion boards, and quizzes will be accessible through Canvas. Check your WSU email and Canvas account regularly (i.e., at least once a day during the week is advised). Email will be an important communication tool for sharing information regarding the course.

## **Course Goals and Student Learning Outcomes:**

The goal of this course is to learn about and understand the science, diversity, culture, and management of tree and small fruit crops and associated technologies. This will be achieved through the following learning outcomes:

1. Identify major temperate tree and small fruit crops and understand where and how they are grown, marketed, and utilized in the United States and around the world.
2. Describe fruit crop botanical features, physiological growth characteristics, and climatic requirements.
3. Understand the major concepts and technologies necessary to successfully grow fruits at the commercial level in Washington and elsewhere.
4. Understand the complex management decisions, challenges, and potential problems in the production of fruit crops due to their perennial nature, inputs, and global market forces.
5. Explain production alternatives including niche marketing and sustainable practices.
6. Ability to share knowledge and solve problems with audiences such as novices, hobbyists, Master Gardeners, and the news media.

## **Suggested texts (not required):**

1. Jackson, D., N. Looney, M. Morely-Bunker, and G. Thiele (eds.). 2011. *Temperate and Subtropical Fruit Production*. 3rd Ed. CABI Press, UK.
2. Rieger, M. 2006. *Introduction to Fruit Crops*. The Haworth Press, Inc., Binghamton, NY.
3. Reid, Brenda Olcott, and William Reid. 2007. *Fruit and Nut Production*. Stipes Pub. Inc., Champaign, IL.
4. Westwood, M.N. 1993. *Temperate Zone Pomology*, 3rd edition. Timber Press, Portland, OR.

## Course Schedule:

Week	Tuesday	Thursday	Exams/Quizzes (quizzes posted on Canvas)
1 (8/22 and 24) DeVetter presenting from Prosser or Tri- Cities campus on 8/24	<p>- <b>Orientation</b> – Introductions, review syllabus and discuss class schedule, structure, assessment, and class expectations</p> <p>- <b>Pomology</b> – Introduction, definition, history, significance, classification</p>	<p>- <b>Finish Pomology</b> – Introduction, definition, history, significance, classification (continued)</p> <p>- <b>Important considerations for successful production</b> – climate, soil characteristics, access, planting, etc.</p>	
2 (8/29 and 8/31) DeVetter presenting remotely from Iowa	<p>- <b>Assign 'Fruits in the News' assignment; provide example</b></p> <p>- <b>Finish Important considerations for successful production</b> – climate, soil characteristics, access, planting etc.</p> <p>- <b>Perennial fruit</b> crop physiology (growth, flower and fruit development, pollination) and fruit quality</p>	<p><i>Finish Perennial fruit</i> crop physiology (growth, flower and fruit development, pollination) and fruit quality</p>	-Quiz 1
3 (9/5 and 9/7) DeVetter in Pullman on 9/7	<p><b>Blueberries</b> – taxonomy, botany, anatomy, physiology, natural history, industry, production and management considerations, key pests and diseases, harvesting, postharvest storage considerations</p>	<p><b>Visit WSU Horticulture Center and Teaching Orchard</b> – tour orchard, learn about site selection, irrigation and fertigation basics (<b>alternative location will be identified for non-Pullman students</b>)</p>	-Quiz 2
4 (9/12 and 9/14) DeVetter presenting remotely from Kitsap County on 9/14	<p><b>Caneberries (raspberry)</b> – taxonomy, botany, anatomy, physiology, natural history, industry, production and management considerations, key pests and diseases, harvesting, postharvest storage considerations</p>	<p><b>Caneberries (blackberry)</b> – taxonomy, botany, anatomy, physiology, natural history, industry, production and management considerations, key pests and diseases, harvesting, postharvest storage considerations</p>	-Quiz 3
5 (9/19 and 9/21)	<p><b>Cranberries</b> – taxonomy, botany, anatomy, physiology, natural history, industry, production and management considerations, key pests and diseases, harvesting, postharvest storage considerations</p>	<p><b>Grapes</b> - taxonomy, botany, anatomy, physiology, natural history, industry, production and management considerations, key pests and diseases, harvesting, postharvest storage considerations</p>	-Quiz 4
6 (9/26 and 9/28)	<p><b>Strawberries</b> – taxonomy, botany, anatomy, physiology, natural history, industry, production and management considerations, key pests and diseases, harvesting,</p>	<p>- <b>Exam 1</b></p> <p>- Class evaluation on Canvas</p> <p>- Survey – <i>what is something you want presented on for the last class?</i></p>	<b>No quiz!</b>

	postharvest storage considerations		
<b>7 (10/3 and 10/5)</b>	- <b>Exam I review</b> - <b>Apples</b> – taxonomy, botany, anatomy, physiology, natural history, industry, production and management considerations, key pests and diseases, harvesting, postharvest storage considerations	- <b>Finish Apples</b> – taxonomy, botany, anatomy, physiology, natural history, industry, production and management considerations, key pests and diseases, harvesting, post-harvest storage considerations	-Quiz 5
<b>8 (10/10 and 10/12)</b>	- 1:30-2:00 pm (plus 5 minutes for questions) – Dr. Stefano Musacchi present on a current topic of pear research - 2:05-2:35 pm (plus 5 minutes for questions) – Dr. Sara Serra present on dry matter assessments of pear	- <b>Pears</b> – taxonomy, botany, anatomy, physiology, natural history, industry, production and management considerations, key pests and diseases, harvesting, postharvest storage considerations	-Quiz 6
<b>9 (10/17 and 10/19)</b>	<b>Visit WSU Tukey Orchard</b> – weed and tree fruit sprayer calibration ( <b>alternative location will be identified for non-Pullman students</b> )	<b>Visit WSU Tukey Orchard</b> – pruning and training discussion ( <b>alternative location will be identified for non-Pullman students</b> )	-Quiz 7
<b>10 (10/24 and 10/26)</b>	- <b>Cherries</b> – taxonomy, botany, anatomy, physiology, natural history, industry, production and management considerations, key pests and diseases, harvesting, postharvest storage considerations	- 1:30-2:00 pm (plus 5 minute for questions) - Seth Brawner present on cider apple research - 2:05-2:35 pm (plus 5 minutes for questions) – Dr. Matt Whiting present on sweet cherry horticultural research	-Quiz 8
<b>11 (10/31 and 11/2)</b>	<i>Finish Cherries</i>	- 1:30-2:35 pm - Dr. Huan Zhang present on working in the private industry with fruit crops	-Quiz 9
<b>12 (11/7 and 11/9)</b>	- Technological revolutions in tree and small fruit production	- 1:30-2:35 pm – <i>Mr. Steve Mantle present on innov8.ag and harnessing data to inform grower decisions</i>	-Quiz 10 -Extra credit option due next week (11/16)
<b>13 (11/14 and 11/16)</b>	<b>Exam 2</b>	- <b>Exam 2 Review</b> - Extra credit due	-No quiz
<b>14 (11/21 and 23)</b>	<i>Thanksgiving Break – No Class</i>		
<b>15 (11/28 and 11/30)</b> <b>DeVetter at Washington Small Fruit Conference on 11/30</b>	<b>Citrus</b> – taxonomy, botany, anatomy, physiology, natural history, industry, production and management considerations, key pests and diseases, harvesting, post-harvest storage considerations	<b>Tropical fruits</b> – taxonomy, botany, anatomy, physiology, natural history, industry, production and management considerations, key pests and diseases, harvesting, post-harvest storage considerations	-Quiz 11
<b>15 (12/5 and 7)</b>	<i>Class choice!</i>	<i>Final Exam In-Class Review Session (optional)</i>	-No quiz
<b>16 (12/14)</b>	<b>Final – Monday, Dec. 11, 1:30-3:30 pm</b>		<b>-Final</b>

## **Description of Assignments and Evaluation**

Exams (100 points/exam plus 150 point final) – There will be three exams on **Sept. 28, Nov. 14,** and a final exam in mid-December (**Monday, Dec. 11, 1:30-3:30 pm**). Exam 1 will emphasize small fruits and cover all material presented preceding Exam 1. Exam 2 will emphasize tree fruits (with some material on technology used in fruit production) and cover all material presented after Exam 1 but before Exam 2. Exam 3 will be the comprehensive final and **will be optional** for students getting a B- or higher in the course. Exams 1 and 2 will be approximately 60 minutes in length and include multiple choice, fill-in-the blank, diagramming, and short answer questions. The final exam will be approximately 120 minutes in length and question format will be similar. Exams are closed book. No make-up exams are given unless there is a documented medical reason or an approved reason. The instructor (DeVetter) must be contacted prior to the exam date if you cannot take the exam on the scheduled date so that other arrangements can be made.

Quizzes (5 points/quiz) – We will have 11 quizzes administered throughout the course. Ten quizzes will count towards your grade with the lowest scoring quiz dropped. These quizzes will be on course material covered during the week and will be administered on Canvas. The best way to prepare and do well on these quizzes is to come to class and listen. **Quizzes will be posted on Thursdays after lecture and answers must be submitted within 48 hours for full points.**

Fruits in the News (50 points; including 20 participation points) – Students will be assigned one week during the semester to prepare a summary on a news/trade journal article about pomology. The article will be selected by the students. It should be no older than 1 year to keep information current and relevant. Students will summarize the article in paragraph-form with a **300-word minimum**. If working in a group, be sure to include the names of all the group members. Post your summary on the “Fruit in the News” Discussion thread by Monday during the week you or your group is assigned.

Students will get participation points for thoughtfully responding to the summary. The student(s) posting the article are required to respond to other peer’s comments and questions to the best of their ability during the week their article is featured on the discussion board (Monday through Friday). Not responding to peers’ comments will result in a loss of points (5 point per comment not addressed). **All students are required to respond to a minimum of 5 separate post for full participation points.**

Field Trips (10 points/trip) – In order to enhance practical, hands-on learning, there will **be three field trips** to the WSU Horticulture Center and Teaching Orchard and Tukey Orchard throughout the semester. An alternative location for non-Pullman and non-Moscow students will be identified based on student need. Attendance is required to receive full points. **If there is a conflict, let DeVetter know as soon as possible so accommodations can be made.** Be sure to dress for field conditions (e.g., rain, wind, mud, etc.).

Directions for the Horticulture Center and Tukey Orchard are below. If you plan to visit these locations outside of class time, **you need to contact Deb Pehrson ([debpehrson@wsu.edu](mailto:debpehrson@wsu.edu)) at least 24 hours before** to ensure no pesticides are being actively applied or have been recently applied. This is important so students don't accidentally get exposed to pesticides.

*Directions to the Horticulture Center, Pullman: Address is 1452 Johnson Road. Johnson Road starts out as Johnson Avenue at its intersection with Bishop Blvd. To get to the Horticulture Center from HWY 270, get on to Bishop Blvd. Take the second left onto Johnson Avenue (which turns into Johnson Road so you might want to try both names in your GPS locator). Stay straight on Johnson Avenue/Road across the railroad tracks. Just past the 2-mile marker turn left into Spillman Farm. Take the first right to get to our new building at the top of the hill, 400A. Various fruit crops have been and are being planted at this relatively new site.*

*Directions to the Tukey Orchard, Pullman: The class will meet at the WSU Bear Center at the intersection of Grimes Way and Terre View Drive and then carpool or drive to the Tukey Orchard. The entrance of the WSU Bear Center is off of Terre View Drive after you take a left at the bottom of Grimes Way and an immediate left to get into the Bear Center Parking lot. Be on time or communicate if you anticipate being late.*

Attendance (minus 5 points per day missed) – Attendance in class is required unless you are ill or have some other excused absence. Attendance will be assessed randomly, and students will have 5 points subtracted from their grade each day attendance is taken and they are absent.

EXTRA CREDIT - Documentary report (20 points) – For students wishing to receive extra credit, they may watch the documentary titled, “Fruit Hunters” (available for free as a two-part series on YouTube; directed by Yung Chang and inspired by Adam Leith Gollner's book with the same title). After completion of the documentary, students will need to write and submit a report that synthesizes what they learned and their reaction to the information presented in the film. Format: 2 pages (not including references), double-spaced, 12-point font, 1-inch margins, spell-checked and proofread, and proper citation of references. **Reports are due Thursday, Nov. 16, and need to be submitted via Canvas.** Late reports will not be accepted unless there is an approved reason.

Assignment	Points	Approximate percent of Total Grade (%)
Exam #1	100	21
Exam #2	100	21
Final	150	31
Quizzes (5 points/quiz x 10 quizzes)	50	10
Field Trips (10 points/trip x 3 trips)	30	7
Fruit in the News (including 20 participation points)	50	10

<b>Total points</b>	<b>480</b>	<b>100</b>
Extra credit – Documentary	20	

## Grading Scale

Letter grades for all exams, writing assignments, projects, and the overall course (total number of points earned ÷ total number of points possible in the class) will be assigned based on the below scale. Recall that participation will count in the final grade.

Unexcused late assignments or missed exams are worth 0 points unless previous arrangements with the student have been made.

A 93-100%	B 83-86%	C 73-76%	D 60-66%
A- 90-92%	B- 80-82%	C- 70-72%	F Below 59%
B+ 87-89%	C+ 77-79%	D+ 67-69%	

## Etiquette and Netiquette

This class includes in-class lectures and discussion activities that occur both in the class and periodically in online discussion forums. No matter the venue, maintaining respect during these interactions is important for the creation of a safe, creative, and effective learning environment.

Below are a few guidelines for maintaining a respectful environment in the *classroom* learning environment:

- When on Zoom, please put your microphone on mute unless you are asking a question or participating in a discussion.
- Refrain from text messaging, using social media, taking phone calls, playing games, and so forth during class time. These activities are a distraction to those around you and have no place in a lecture classroom.
- Please silence and put away your cell phone. You will listen and learn better if your phone is not a distraction.
- Unless solicited during a discussion or question and answering period, please refrain from talking.
- However, participation is encouraged!!! Please ask your instructor(s) questions, especially if material is unclear to you. Chances are, if you have a question, others do too.
- To ask a question, please raise your hand (i.e., use the raise hand function in Zoom) and wait until you are recognized. Alternatively, please feel free to interrupt the instructor to get her/his attention with, “Excuse me, Dr. DeVetter, this is .... From Pullman. I have a question...”.
- After you are done asking a question, please remember to turn off your microphone to minimize noise and class disturbances.

Below are a few guidelines for maintaining a respectful environment in the *online* learning space:

- It is difficult to “read” emotion in online discussions – be clear, use emoticons or concisely express your feelings in a respectful manner.

- Use of capitals sends the message that YOU ARE SHOUTING!
- Give positive feedback (“good idea, thanks”), be polite, and avoid hostile or curt comments, stereotypes, and labels.
- Apply the same standards you would follow in a face-to-face classroom discussion.
- Maintain a sense of dignity and decorum (class is not the same place as your Instagram account or your email).
- Argue not with emotion but with knowledge, facts, authority, and reason.

The Core Rules of Netiquette, derived from the 1994 book by Virginia Shea, are further detailed in the link: <http://www.albion.com/netiquette/corerules.html>.

### **Academic Integrity Statements**

Academic integrity is the cornerstone of higher education. As such, all members of the university community share responsibility for maintaining and promoting the principles of integrity in all activities, including academic integrity and honest scholarship. Academic integrity will be strongly enforced in this course. Students who violate WSU’s Academic Integrity Policy (identified in Washington Administrative Code (WAC) 504-26-010(4)) will receive a failing grade on the assignment and possibly fail the course depending on the severity of the offence. Students will not have the option to withdraw from the course pending an appeal and will be reported to the Center for Community Standards.

Cheating includes, but is not limited to, plagiarism and unauthorized collaboration as defined in the Standards of Conduct for Students, WAC 504-26-010(3). Read and understand all of the definitions of cheating. If you have any questions about what is and is not allowed, ask your course instructor.

If you wish to appeal an instructor’s decision relating to academic integrity, please use the form available at [communitystandards.wsu.edu](http://communitystandards.wsu.edu). Make sure you submit your appeal within 21 calendar days of the instructor’s decision.

### **WSU Reasonable Accommodation Statement**

Reasonable accommodations are available for students with documented disabilities or chronic medical or psychological conditions. If you have such a condition and need accommodations to fully participate in this class, please visit your campus’ Access Center/Services website to follow published procedures to request accommodations. Students may also contact their campus offices to schedule an appointment with an Access Advisor. All disability related accommodations are to be approved through the Access Center/Services on your campus. It is a university expectation that students connect with instructors (via email, Zoom, or in person) to discuss logistics within two weeks after they have officially requested their accommodations.

For more information, contact an Access Advisor on your home campus:

- [Pullman, WSU Global Campus, Everett, Bremerton, and Puyallup Access Center](#): 509-335-3417 or email [access.center@wsu.edu](mailto:access.center@wsu.edu)
- [Spokane Access Services](#): email [spokane.access@wsu.edu](mailto:spokane.access@wsu.edu)

- [Tri-Cities Access Services](mailto:tricities.AccessServices@wsu.edu): email [tricities.AccessServices@wsu.edu](mailto:tricities.AccessServices@wsu.edu)
- [Vancouver Access Center](mailto:van.access.center@wsu.edu): 360-546-9739 or email [van.access.center@wsu.edu](mailto:van.access.center@wsu.edu)

### **Reasonable Religious Accommodation**

Washington State University reasonably accommodates absences allowing for students to take holidays for reasons of faith or conscience or organized activities conducted under the auspices of a religious denomination, church, or religious organization. Reasonable accommodation requires the student to coordinate with the instructor on scheduling examinations or other activities necessary for course completion. Students requesting accommodation must provide written notification within the first two weeks of the beginning of the course and include specific dates for absences. Approved accommodations for absences will not adversely impact student grades. Absence from classes or examinations for religious reasons does not relieve students from responsibility for any part of the course work required during the period of absence. Students who feel they have been treated unfairly in terms of this accommodation may refer to Academic Regulation 104 – Academic Complaint Procedures.

### **Missed Lectures**

If you need to miss or anticipate missing a lecture, please let DeVetter and the TA know in advance so we can determine if it's an excusable absence. In most cases, absences are excusable if given advanced notice. Email is an optimal way to communicate about absences and aim to give your instructor a one-week advanced notice. Be sure to ask a classmate to share his/her notes with you. We will strive to record lectures, but technology sometimes is disrupted and technical difficulties may present some lectures from being recorded.

### **University Sponsored Absences**

Any student who is required to participate in off-campus, university-sponsored activities such as field trips, musical performances, judging teams, intercollegiate athletic events, etc., should obtain an official Class Absence Request form from the faculty or staff member supervising the off-campus activity. The form must contain specific information concerning the activity and date, be signed by the supervising faculty or staff member, and be submitted by the student at least one week in advance to the individual instructors of the student's classes.

### **Military Service Members**

We understand students who are members of the National Guard or a reserve branch of a military service are occasionally required to miss class for weekend drills, active duty, and related responsibilities. We will not penalize students for the absences and will allow them to make-up the missed work. In each instance, it is the responsibility of the student to inform the instructor(s) of the duty before the absence and complete the missed work as soon as reasonably possible.

### **Other Absences**

Students sometimes miss class meetings, examinations, or other academic obligations affecting their grades due to personal circumstances. It is the responsibility of the

student to provide a written explanation for the absence to the instructor(s) as soon as it is reasonable to do so. We will make efforts to accommodate absences so long as they are reasonable and not extensive.

### **Discrimination and Harassment Policy Statement**

Discrimination, including discriminatory harassment, sexual harassment, and sexual misconduct (including stalking, intimate partner violence, and sexual violence) is prohibited at WSU (See WSU Policy Prohibiting Discrimination and Harassment (Executive Policy 15) and WSU Standards of Conduct for Students). If you feel you have experienced or have witnessed discriminatory conduct, you can contact the WSU Compliance & Civil Rights (CCR) and/or the WSU Title IX Coordinator at 509-335-8288 to discuss resources, including confidential resources, and reporting options. (Visit [ccr.wsu.edu](http://ccr.wsu.edu) for more information). Most WSU employees, including faculty, who have information regarding sexual harassment or sexual misconduct are required to report the information to CCR or a designated Title IX Coordinator or Liaison.

Visit [ccr.wsu.edu/reporting-requirements](http://ccr.wsu.edu/reporting-requirements) for more information

### **Lauren's Promise**

*Lauren's Promise – I will listen and believe you if someone is threatening you.*

Lauren McCluskey, a 21-year-old honors student athlete, was murdered on Oct. 22, 2018, on the University of Utah campus by a man she briefly dated. *We must all take actions to ensure that this never happens again.*

### **University Support and Response for Discrimination and Harassment**

Discrimination, discriminatory harassment, sexual harassment, and sexual misconduct (including stalking, intimate partner violence, and sexual violence) are prohibited at WSU (see Executive Policy 15 – [WSU Policy Prohibiting Discrimination and Harassment](#), the [WSU Standards of Conduct for Students](#), and relevant employee manuals). WSU has instituted procedures to respond to violations of these laws and standards, programs aimed at the prevention of such conduct, and intervention on behalf of victims.

If you are in immediate danger, call 911.

If you are experiencing sexual assault, domestic violence, stalking, discrimination or harassment, **you have support and options**. If you share information with me, please know that I am required to reach out to the Title IX Coordinator in WSU Compliance and Civil Rights (CCR), and CCR will reach out to you with information about on and off campus reporting options and resources. CCR is a system-wide resource (all campuses) which is available for intake consultations for you to learn more about available support. You can reach them directly at 509-335-8288, [ccr@wsu.edu](mailto:ccr@wsu.edu), or [report online](#) (anonymous reports accepted).

You can also speak to a victim advocate, a medical provider, or counselor

confidentially about your concerns. Advocates help survivors of crime determine their own needs in regard to their physical and emotional health, reporting options, and academic concerns. At no cost, advocates connect survivors to campus and community services, and provide accompaniment to important appointments (court, hospital, and police) and support throughout the process. For a list of confidential victim advocates and medical providers, please visit [CCR Resources](#).

WSU Police Department (WSU PD) officers and campus security will treat victims of sexual assault, domestic violence, stalking, hate crimes, and other crimes with respect and dignity. WSU PD, campus security departments, CCR, and victim advocates can also help you with safety planning.

### **Safety and Emergency Notification**

Classroom and campus safety are of paramount importance at Washington State University, and are the shared responsibility of the entire campus population. WSU urges students to follow the “Alert, Assess, Act,” protocol for all types of emergencies and the “Run, Hide, Fight” response for an active shooter incident. Remain ALERT (through direct observation or emergency notification), ASSESS your specific situation, and ACT in the most appropriate way to assure your own safety (and the safety of others if you are able).

Please sign up for emergency alerts on your account at MyWSU. For more information on this subject, campus safety, and related topics, please view the FBI’s Run, Hide, Fight video and visit the WSU safety portal.

Full details can be found at <https://provost.wsu.edu/classroom-safety/>

### **Student Records**

Please review information about the Family Educational Rights and Privacy Act of 1974 (FERPA) at the following website: <http://www.ronet.wsu.edu/Main/Apps/FerpaInfo.ASP>. Each department is responsible to maintain the confidentiality of student records in accordance with FERPA. Students with questions regarding the access to or release of student records should contact the Registrar’s Office at 509-335-5346.

### **Library Support**

Libraries are wonderful and underutilized resources that provide a plethora of information readily available to students. Students enrolled in WSU courses can use the libraries’ online databases and receive reference and research assistance from their home campus. Students can also borrow books and other circulating material, as well as access journal articles. If you have any questions on library resources, please contact David Luftig (Science Librarian at Washington State University). He is based in Pullman and his email address is: [david.luftig@wsu.edu](mailto:david.luftig@wsu.edu).

## **Pomology Resources**

### Web Sites

WSU Tree Fruit (<http://treefruit.wsu.edu/>)

WSU Small Fruits (<http://smallfruits.wsu.edu/>)

WSU Cider (<https://cider.wsu.edu/>)

Extensive Tree Fruit Website List (<http://treefruit.wsu.edu/tools-resources/related-websites/>)

UC-Davis Fruit and Nut Research Information (<http://fruitsandnuts.ucdavis.edu/>)

California Rare Fruit Growers Association (<http://www.crfg.org/>)

Cornell Fruit (<http://www.fruit.cornell.edu/>)

Michigan State Extension Fruit and Nuts (<http://msue.anr.msu.edu/topic/info/fruit>)

Penn State Extension Tree Fruit Production (<http://extension.psu.edu/plants/tree-fruit>)

New Crop Resource Online Program (<http://www.hort.purdue.edu/newcrop/>)

Northwest Berry Foundation (<http://www.nwberrystation.org/bdprogram.html>)

American Pomological Society (<http://americanpomological.org/>)

International Fruit Tree Association (<http://www.ifruittree.org/>)

The Southern Region Small Fruit Consortium (<http://www.smallfruits.org/>)

North American Fruit Explorers (<http://www.nafex.org/>)

Orange Pippin (<http://www.orangepippin.com/>)

### Trade Magazines/Websites

The Good Fruit Grower (<http://www.goodfruit.com/>)

American Fruit Grower Magazine (<http://www.growingproduce.com/magazine/american-fruit-grower/>)

Fruit Grower News (<http://fruitgrowersnews.com/>)

FreshPlaza (<https://www.freshplaza.com/>)