



## The 11 Links to Harvest

1. **Chill Hours**: To High? To Low? Just right for your micro-climate .
2. **Location**: At least 6 hours of sun and light. Good Drainage.
3. **Feeding**: When, Where, How and Why
4. **Watering**: When, Where, How and Why
5. **Pruning**: Be sure you know who needs what kind of “Hair cut” when...or you may cut **SHORT** or even cut **Off** your Harvest.
6. **Weather at Blooming**: Huffing and Puffing...will blow your Blooms away! Rain = less pollinators
7. **Pollination**: Plant flowers & herbs everywhere, this will attract pollinators.  
ALSO, Check to see if your **Girl tree** needs a **Boy friend** ”*To do their thing*”
8. **Weather after Blooming / Pollination**: Last minute Chill can Kill
9. **Culling of Fruit**: Measure one hand-width between fruit...Too much fruit left on trees equals Small, Poor Tasting fruit , Broken limbs and Broken Hearts
10. **Harvest**: Eat, don’t let the fruit go bad, on the ground, on the limb or counter...Preserve...Share... Be Merry...giving is always a good thing to do, to family, friends, and even “The Boss”
11. **Feeding after Harvest**: Remember after you eat, the tree needs to **Eat & Drink**. This starts next year’s bud development. This may even be the “Floating Fifth Feeding”

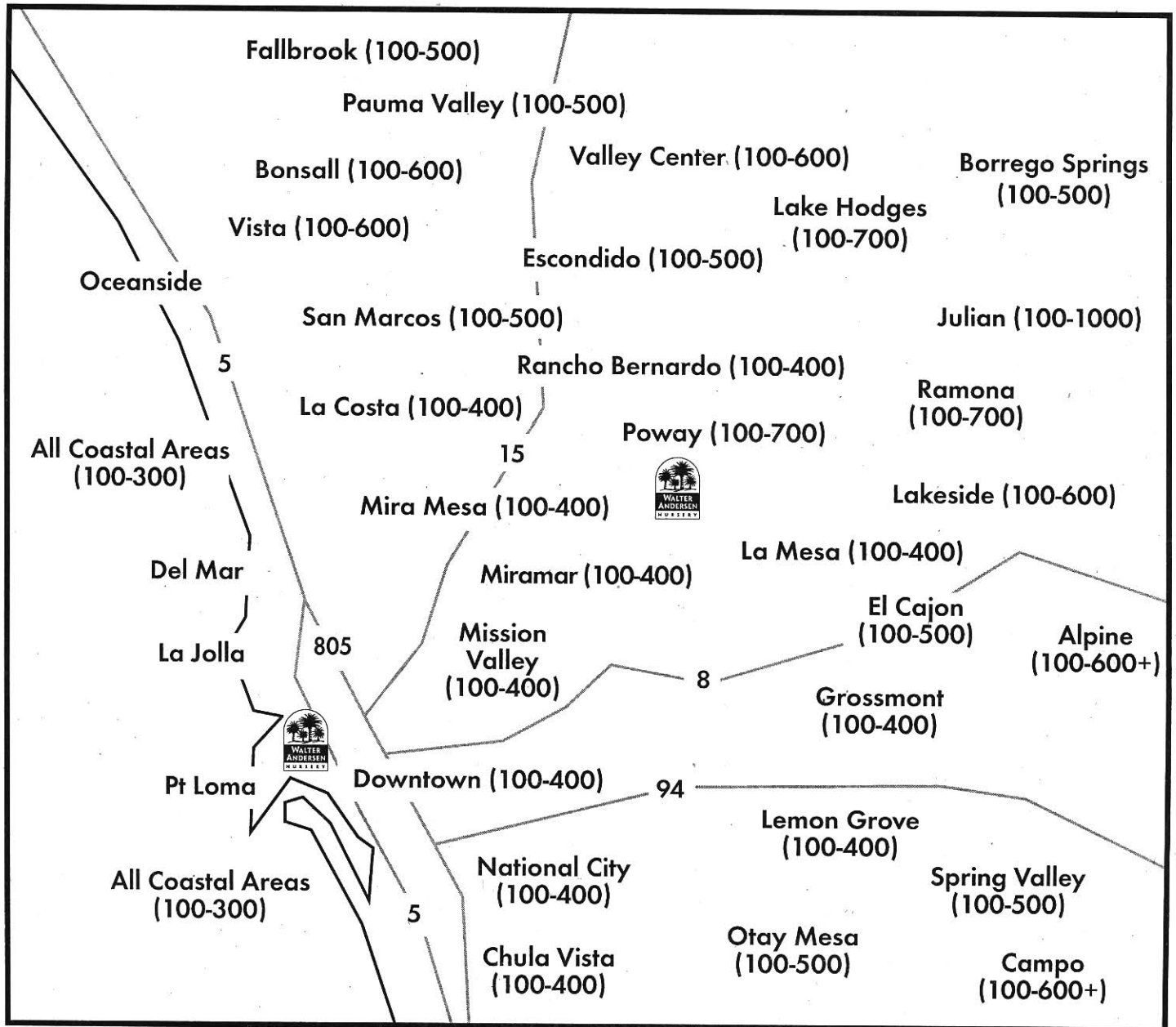
*Remember:*

***“if a link in the chain is broken, so is the chance of a Good Harvest”***

**Regular use of Humic Acid provides the following benefits:**

- improved** physical properties of the soil
- increased** energy for plants and soil
  - stronger**, more **vigorous** roots
- increased** base exchange capacity
  - added** mineral chelation
- reduced** herbicide usage between 25 - 50%
- increased** rate of seed germination
  - stronger** seedlings
  - removal** of toxins
  - buffered** salts
  - pH balance**
  - added** oxygen in soil
- improved** soil conditions
- building** and **feeding** of positive microorganism populations
- increased** yields and plant quality

# CHILLING HOURS FOR STONE AND POME FRUIT



Chilling – the number of hours the temperature reaches between 32-46°F, from November 1 through February 15, is important for bud break and fruit set.

The numbers above represent ranges of chill hours in local areas.

Please note that within some areas colder or warmer microclimates exist, such as canyons or hilltops. The milder your area, the lower the chill hour you can use.

For example, if you live in an area with 100-300 chill hours, you may choose a variety requiring only 150 chill hours. You would not have success with a variety requiring 500 hours. In a 100-600 area however, you could choose a variety requiring only 150 hours as well as those up to 600 hours and expect success.

