Florida Small Farms and Alternative Enterprises Conference

Blackberry Production
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For more information on Small Farms, visit our website at: http://smallfarms.ifas.ufl.edu/ or contact your local County Extension Agent.

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Blackberry Production in North Central Florida

Tavis Douglass
Basics

- Brambles (same family as raspberries)
- Thornless varieties
- Stems are biannual, while roots are perennial
  
  1\textsuperscript{st} year growth- Primocanes
  
  2\textsuperscript{nd} year growth- Floricanes
- Well drained soils (have grown fine in wet conditions) pH 5.5-7
- Balanced fertilizer (10-10-10) 5 lbs. per 100 ft.
- 1 in. of water per week during fruit cycle
- No cold protection required
Field Layout

- Rows: 8-12 feet apart
- Plant spacing: 3-6 ft.
- Rows at 300 ft. or less
- Drip Irrigation
- Trellis system
- Plasticulture
- Deer Protection
- Organic/non-organic?
Trellis Systems

V- Trellis
Trellis Systems
Trellising
Erect/Semi-erect plants

Ouachita

Natchez
Harvest
Harvest

- The fruit is very, very soft
- Do not layer berries more than 2 in. deep
- Harvest berries every 2-3 days
- Do not leave ripe fruit in the field! - even culls!
- Monitor for SWD - traps
- Birds have (surprisingly) not been a problem
- Harvest only dry fruit and in cooler parts of the day if possible
- Keep fruit in shade after harvest, and refrigerate ASAP
- Shelf life of 1 week if kept in dry cold storage (32-34° F)
- Typically packed in 6 oz. clamshells sometimes 12 oz.
Issues that we have had
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Timeline

- **March 2014**- plant
- **June**- Begin Trellising Primocanes
- **November**- Plants go dormant (convert to Floricanes)
- **March 2015**- plants break dormancy/bloom
- **April**- Bloom/fruit development on Floricanes
- **May/June/July**- Harvest
- **July**- Cut back Floricanes
- **August through October**- Regrow Primocanes
- **November**- Plants go dormant (convert to Floricanes)
Thanks!

Please visit our booth!

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