

Blackberry Sap Sampling

General:

For the safety of our staff, you must notify us if you have applied ANY agriculture spray within 48 hr. of sampling

Location:

- ✓ Sample leaves of average leaf quality.
- ✓ Sample either the sunny or shady side of the plants consistently but not both. We recommend the sunny which will have the most photosynthesis production.
- ✓ Sample abnormal plants (with deficiency or disease symptoms) separately from your normal weekly or biweekly samples. Individual labels can be ordered for this purpose
- ✓ Sample at 9:00 AM or earlier for sufficient leaf-tension and moisture.

SAMPLING PLAN (8 sample program)

Second Year Canes

- ✓ For sampling the youngest, fully developed, representative leaf and for sampling the oldest, vital, representative leaf.
 - Early season (pre-flowering) start by sampling 5th leaf from tip of this year's fruiting cane.
 - At flowering continue sampling on fruiting cane 5th leaf from tip and oldest still vital leaf up from bottom of branches/lateral cane.
 - Up to 3 weeks after flowering continue sampling on fruiting cane 5th leaf from tip and oldest still vital leaf up from bottom of cane.

New Canes

- Past 3 weeks post flowering switch to sampling from new canes 5th leaf from tip and oldest still vital leaf up from bottom of cane.
- As the season progresses move from the 5th leaf from the tip to the 4th, 3rd, 2nd, and then tip to finish out the season.
- ✓ Remove the petioles to avoid that these will affect the sample. The petioles can have a significant effect on the analysis of the leaf samples.

Sample size:

✓ About 25 leaves

- ✓ Or, the equivalence of a 12 ounce drink bottle, loosely filled by volume (use as a guide in the field)
- ✓ Approxiamately, 80grams -OR- 0.20 LBS

Preparing the leaf samples:

- ✓ Pack clean, dry leaves. When the leaves are wet because of rain or dew, gently pat them first with an untreated tissue.
- ✓ Pack the young and old leaf samples separately in separate bags, enclosed with your packet.
- ✓ Remove excess air to prevent evaporation.

