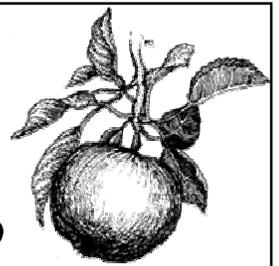


# *the* BeeLine



Volume 28

Spring 2008

*Newsletter of the Western Cascade Fruit Society*

## SCION WOOD STORAGE

by Greg Giuliani, Seattle Tree Fruit Society

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[www.wcfs.org](http://www.wcfs.org)



The BeeLine is a  
quarterly publication of  
Western Cascade Fruit Society,  
a non-profit  
501(c)3 corporation in the  
State of Washington.

A primary goal of scion wood storage should be maintaining the scion's internal moisture. A scion without moisture leaves little opportunity for successful grafting. Successful fruit tree grafting is a function of both good grafting technique and our ability to keep the scion hydrated until the graft wound heals. Because we gather scion earlier than we graft it is important to follow proper storage techniques.

### Selecting scion wood for harvest

- Cut scions while tree is dormant, before buds begin to swell. If buds open, moisture begins escaping from the scion.
- The best scion wood material is last summer's new growth, because young tissue has superior wound-healing ability. A growth collar marks the beginning of the youngest growth. From the terminal bud, found at the end of the branch, work your way back along the shoot until you see a ring around the diameter. You want to make your initial cutting an inch or so down the limb from the growth ring.
- Cuttings of pencil-sized diameter scions are the most versatile.
- Select healthy looking material, growing at approximately 45-degree angles. Supposedly, scions from angled branches produce fruit buds sooner than shoots growing straight upward.
- After harvesting, label scions with proper variety name and securely bundle like scions together.

### Scion wood storage (a procrastinator's delight; cut now, use later)

Shortly after harvesting or receiving scion material, I recommend sealing the cut ends of the scion with water-based sealant such as latex paint or tree seal. Leave the terminal bud on so you have only one wound to seal. The sealed ends retard scion dehydration. Apply sealant to any area where the cambium has been broken. I prefer longer scions if possible, because the tapering shaft gives multiple choices when matching host-branch diameter.

Some recommend dipping scions into a 10-percent chlorine, 90-percent water solution. This is optional but a good idea when bringing in scions from outside your home orchard, especially if you

do not know the scion's origin. Sanitizing helps reduce the risk of spreading disease. Dip scions in bleach solution after sealant has dried, because the solution may damage any exposed cambium tissue.

Bundle like scion varieties together. Individual scion bundles should already be labeled. When dealing with multiple fruit varieties it helps keep things straight by bagging apple scions separate from pear scions, etc. If you have only a few scions total it's not a big deal.

There are a variety of storage methods but I prefer storing scions in clear plastic bags, such as the large resealable storage bags.

A scion storage bag should be air tight when closed, therefore longer than the scion length. Place a moist thumb sized (1-inch x 2-inch) folded piece of paper towel inside the plastic bag containing scions. Lay the bag flat in the fridge; the moistened paper towel should be separated from the scions. Try to place the moistened towel at the lowest part of the bag. A few dew-type droplets should form and

remain on the inside top of the bag. These droplets signify that the bag has good humidity inside. High humidity helps keep the scion hydrated.

Store scions in refrigerator or similar dark, cool place, 35-40 degrees, do not allow scions to freeze. Freezing most likely will render the scion wood useless. Do not store scions with apples or other ripening fruit, as they emit ethylene gas, which encourages scions to break dormancy. Observe the storage bag every couple weeks. If little or no dew is inside the top of the bag, re-hydrate the paper towel. A properly sealed plastic bag should not require more moisture to be added. Your scion should emerge from storage with no shrivel marks on its exterior. At the end of storage, underneath the scion's skin, the cambium should appear green. If it's not a healthy looking green, then the scion probably has lost viability.

Good luck grafting this spring

*Greg teaches grafting classes at 21 Acres in Woodinville*

## COUNTERTHINK



REMEMBER: YOU VOTE WITH YOUR DOLLARS. WHAT YOU BUY IS WHAT YOU ENCOURAGE.

## Winning Apple Pie

Pam Winslow won First Prize and \$100 in Jefferson County's Apple Pie Baking Contest at North Olympic Fruit Club's 2004 Fall Fruit Show.

### Crust:

This makes enough crust for two 2-crust pies.

4 c sifted flour  
1 tsp salt  
1 tbspn sugar  
1 ¾ c shortening  
1 large beaten egg  
½ c cold water  
1 tbspn vinegar

### Filling:

5 c apples peeled cored and sliced  
2 tbspn lemon juice  
1 c sugar  
¼ c cornstarch  
1 tbspn cinnamon  
¼ tpsn nutmeg  
6 tpsn butter

Combine flour, salt and sugar. Mix well. Cut in shortening until crumbly. Add egg, water and vinegar and mix. Roll out one crust and line the pie pan.

Mix apples and lemon juice. Mix dry ingredients, add to apples. Fill pie crust and dot with butter. Add the top pie crust and crimp edges. Bake at 375° F. for 45 minutes to 1 hour. Makes one pie.



## MESSAGE FROM OUR PRESIDENT

By Ron Weston, Vashon Island Fruit Club

As you enjoy this issue of the BeeLine, you'll realize that the authors of the articles are mostly members just like you. I hope that your second reaction will be the realization that you have experiences that are just as interesting to share. Perhaps you are growing an unusual variety or type of fruit, or maybe you have a recipe that is a real crowd pleaser. Whatever it is, we are relying on you to help make the BeeLine interesting and relevant by sharing our stories. We're fortunate to have a number of dedicated members who have contributed many articles over the years. We're also fortunate to have two outstanding editors in Carlyn Syvanen and Marilyn Couture, but their job is to arrange and edit the material in the newsletter, not to author it. The vitality of the Beeline depends on fresh perspectives. We're depending on all of you to help make it worth reading.

Since the Beeline is now posted to the new WCFS web site, most of you who are reading this column have visited the web site. However, if you are reading this in hard copy and haven't already been on line at the new WCFS web site, I hope you will make the effort to check it out at [www.wcfs.org](http://www.wcfs.org). If you don't have a computer, your local library can provide you with the means to visit us. The web site has an attractive new look and a new webmaster, Patti Gotz. The upscale web site offers our Chapters the opportunity to post their information directly. Also, in the near future we will have an archive of the past

issues of the Beeline available. Let us know what you like and whether there are things that need improving. The web site is still a work in progress, and your feedback will help us steer the proper course.

For most of our members growing fruit is a hobby, but some of us are small commercial growers. While visiting Yakima recently, I learned about an organization that may be of interest to those of you who are growing fruit to sell. The Washington Grower's League is a non-profit group dedicated to assisting commercial growers in the State. They are headquartered in Yakima and provide their members with an extensive reference binder that covers the myriad of legal and financial issues facing commercial fruit growers. If you are growing fruit for sale and would like more information about this group, I will be happy to share what I know.

This month the annual meeting of the Western Cascade Fruit Society will be held in conjunction with the Seattle Chapter's Spring Fruit Show on March 22<sup>nd</sup> at Ballard High School, 1418 NW 65<sup>th</sup> Street, Seattle. Elections for the WCFS Board of Directors and several officers are on the agenda.

With the approach of the WCFS annual meeting, I am anticipating the end of my term of office as your President. It has been an interesting and educational experience, and one that has introduced me to many wonderful people. I thank you for your support and wish you all much success in your fruit-growing endeavors.

---

The Spring 2008 BeeLine was produced by Editors Marilyn Couture and Carlyn Syvanen, with input from membership.

Please contribute your articles for our next issue!

**Issue Deadlines:**

**Summer May 15; Fall August 15; Winter December 15; Spring February 15;**

Email your articles to:

Carlyn Syvanen, [carlynbee@teleport.com](mailto:carlynbee@teleport.com) or Marilyn Couture, [couture222msn.com](mailto:couture222msn.com)

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Seattle Tree Fruit Society

## Spring Fruit Show

Ballard High School

10am to 4pm

March 22, 2008!

hundreds of varieties of fruit tree scion wood  
lots of rootstock

Lectures include:  
Cooking with Larry Davis

Grafting with Bill Davis

Kiwi and Fig with Hildegard Hendrickson

Cider with Drew Zimmerman

Other subjects: Bees, Best fruits,  
Planting New trees,  
and Trellising.

Questions: Call (206)364-6175

## WCFS NEW MEMBERS



### South Sound Fruit Society

Peg Amandes  
David Bardley  
Ronnie Bezenar  
Chuck Klawitter  
Steve Scheuers

### Olympic Orchard Society

Jim & Suzi Schuenemann  
Bev Dulis

### Vashon Island Fruit Club

Cathy Balan & Chris Bingham  
Buzz & Lynn Blick  
Margot Boyer & Bob Powell  
Betty Capehart  
Bill Deaton  
Joan Erickson & Tracy Wayman  
John & Douglas Ernst  
Nancy Peregrine  
Les & Deanna Peterson  
Mary Orstead

*You are invited to the Annual Meeting  
of the Western Cascade Fruit Society  
To be held Saturday March 22*

*1 P.M*

*Ballard High School*

*1418 NW 65th St.*

*Enjoy the Fruit Show in the morning*



Western Washington Fruit Research Foundation

## 2008 CALENDAR OF EVENTS

**HELP SUPPORT FRUIT RESEARCH & SAMPLE DELICIOUS FRUIT!**

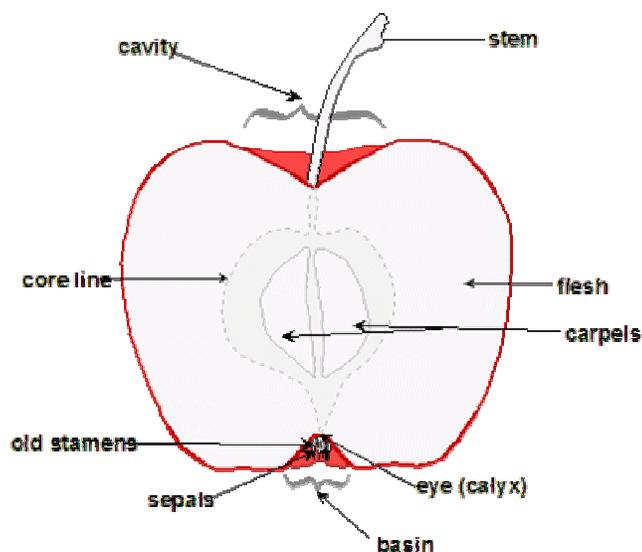
Visit our 7-acre **Fruit Display Garden** exhibiting espaliers, antique apples, rootstock comparisons, and many of the best fruit varieties for Western Washington!

**LOCATION:** Events held at Washington State University, Northwest Washington Research and Extension Center, 16650 State Route 536, **Mount Vernon, WA.**

- March 8** Sat. **Winter Open House** 9:00-2:30
- Steve Johnson: Pruning / Panel discussion: Rootstocks
  - Don McMoran: Apple maggot / Bill Davis: Grafting
  - Learn pruning, grafting, budding / scion-wood & rootstock sales
  - **Hands on Pruning** in the Fruit Display Garden **1:00**
- July 12** Sat. **Sample Harvest: Cherries** 11:00
- August 9** Sat. **Sample Harvest: Peaches, Plums** 11:00
- Sept. 6** Sat. **Sample Harvest: Asian Pears, Apples** 11:00
- Oct. 11** Sat. **Fall Open House** 9:00-12:00
- **Apple ID!!** Professional w/ graduates of Systematic Pomology
  - Anthracnose report: Chang-Lin Xiao Tree Fruit Research WSU
  - Soil Fertility: Darin Heiland
  - **Sample The Harvest Day: Apples, Pears 1:00**

**Always Check the Website Before Attending** to make sure the Harvest is proceeding as scheduled!

MORE INFO AT: "<http://www.wwfrf.org>"



**A woman was weed-whacking her yard and accidentally cut off the tail of her cat which was hiding in the grass. She rushed her cat, along with the tail over to WALMART!**

**Why WALMART???**

**HELLOOOOO!**  
**WALMART is the largest retailer in the world!!!**

**COMPOSTING**

By Phil Vogel, South Sound Fruit Society

Our bodies come from the earth and are nourished by vegetation directly or indirectly. Our soils are depleted of minerals, tilth, microorganisms and other nutrients by inorganic fertilizers, herbicides, miticides, fungicides and insecticides.. To correct the damaged soils we need to return to the earth what we take out. Composting is a way to do this.

When I lived in Baltimore, I composted with a BioStack type of composter turning the materials a couple of times: and also used four wooden pallets to compost leaves and grass. Sometimes I just tossed leaves and grass on a pile. I found compost happened faster by the turning and slower by letting it happen.

Before I took a Master Gardener course, I called Paul Feenan, Master Gardener Program Director, for a recommendation on a good gardening book. He recommended *Gardening West of the Cascades*" (5<sup>th</sup> or 6<sup>th</sup> edition) by Steve Solomon. I was fascinated by Steve's analysis of soils, composting in general, worm composting in particular. His analysis also included our lack of sunlight, warmth, the problem of an overabundance of rain and the leaching of our soils that it causes. Plus we have the problem of a lot of rocky and clay soils.

I talked a number of times to Alex Wisner who sells worms and products at the Olympia Farmers Market and learned much about worm composting. I found some worms in the worm compost that I bought and started worm composting on a tarp, still have it and two other worm composters. One is an old beverage cooler with a drain and the other is a pricey commercial setup.

My first two years, I used other people's compost, commercial mushroom/dirt and worm compost from Yelm Earthworm and Casting Farm for my gardens (Another source of worm compost knowledge). I now supply my own compost for my lawn and garden with three black composters of various types plus the worm composters. In summer, I accept other people's organic lawn clippings and in fall I try to get as many bags of leaves as possible to make compost year around. I will rake the leaves out of the gutters in the fall.

All compost is a mix of fungal and bacterial elements but the degree to which each is predominate, determines its purpose. Bacterial compost is important for lawns and annuals.

Fungal compost works well for trees and perennials. For example, we make a fungal mulch/compost with bark and chips to keep out the annual weeds and grass. Learning the hard way, I tried to get grass to grow around a tree that had finished fungal compost, with no luck. I also tried to get a perennial, oregano, to grow in my bacterially composted garden but it died because its roots never went beyond its own potting soil. Simply put, a fungal compost has more brown in it and bacterial has more green material in the making. Worm compost is bacterial.

Regular compost is made with a Carbon/Nitrogen ratio of 1:25 or 1:30 to start. The composting process will reduce that to 1:12 which is the common earth ratio. For most people, half green grass and half leaves works well. Build a pile 3-4 feet in diameter and 3-4 feet high, five feet is

OK, too. Three or four gallons of dirt or previous compost needs to be added as a biological starter and more needs to be added if the pile is over-heating. I find that things work best if these are mixed like a salad with enough water so that everything is damp but not dripping. Sometimes I will do layers because it is easier and then things get mixed when I turn the pile. And you all know the other things that can added such as food scraps, shredded paper, coffee grounds etc and what to keep out. I don't compost tomato vines and pepper plants and just a small amount of citrus rinds. The correct dampness is a critical factor, sometimes my pile in the summer dries out and those in the winter are too damp.

Temperature is another critical factor. I used to think, "the hotter—the better" not so, for back yard composting. According to Solomon, "You'll end up with more potent compost if the core temperatures are only 125 F to 135 F." (*Gardening When It Counts*, 2005, p.201) At 140 F you begin to lose a lot of nitrogen. At 150 F you lose heaps of valuable nitrates and burn out too much carbon and at 155 F what is left is little more than ash. However some situations call for keeping the pile at 150 F degrees for a couple of days because weed seeds and pathogens are destroyed, but only for a couple of days.

Some people recommend turning the pile every two weeks, as I used to. Now, I am older and forgetful so I add more "greens or dirt to heat up the pile which minimizes the turning to one, two or





three times. If the pile is getting too hot, I will turn immediately and add more dirt, possibly water and sometimes more browns but the latter is going to prolong the process. One main reason to turn the pile is to get air into the pile and to mix the ingredients again for complete composting. Some people put a wire "pipe" or a 4' drainage pipe with lots of holes in the side to get air into the center of the pile. Another way is to buy a compost aerator for \$19 which you push into the pile and then twist and pull up. I am sure someone has them locally or order from [www.seedsofchange.com](http://www.seedsofchange.com) if you wish.

Regular compost is very important for the soil, however its potency can be enhanced with the addition of chicken, rabbit and cow manure in the appropriate proportions. Adding the manures to the compost speeds up the process. When this compost is finished and allowed to age, it makes a great fertilizer as well. I know of several individuals in the area using this process. One garden is going to use the chicken manure to finish processing a couple of huge piles of compost that have gone cold and need to be "started" again.

On a further note worm leachate and worm tea are very good products to restore lawns devitalized by herbicides, insecticides and inorganic fertilizers. I also use regular compost spread about a quarter of an inch on the lawn and if that doesn't do it, spread another quarter inch. Worm and compost teas are another article.

You may be very successful composting in a different way. If it works for you, by all means please, keep on doing it. Since compost making is



both a science and an art with a myriad of variables tossed in, there are a lot of ways to do it. I find that sometimes authors differ widely on some aspects of composting which I attribute to their world view and their context. I would like to hear about what you are doing. I appreciate feedback, positive and negative.

#### Some recommended books:

Appelhof, Mary (1997). *Worms Eat My Garbage: How to Set Up and Maintain A Worm Composting System*. Revised Edition. Flower Press.

Gershuny, Grace and Deborah L. Martin (1992). *The Rodale Book of Composting: Easy Methods for Every Gardener*. Revised Edition. Emmaus, Pa: Rodale Books.

Lowenfels, Jeff and Wayne Lewis (2006). *Teaming with Microbes: A Gardeners Guide to the Soil Food Web*. Portland, Oregon: Timber Press. (I highly recommend this book and especially the chapter on composting.)

McDowell, C. Forrest, PhD and Tricia Clark-McDowell (2002). *Home Composting made Easy*. Eugene, Oregon: Cortesia Press. (There is a newer version coming out and will be available from the Extension office)

Solomon, Steve (2006). *Gardening When It Counts: Growing Food in Hard Times*. Gabriola Island, BC, Canada: New Society Publishers.

Solomon, Steve (2007). *Growing Vegetables West of the Cascades: The Complete Guide to Organic Gardening*. Fifth and Sixth Editions. Seattle, WA: Sasquatch Books.

#### Helpful Website:

Steven Solomon's [www.soilandhealth.org](http://www.soilandhealth.org) Great website for free out-of-print books to look at or to download. Phil Vogel, vogwest@comcast.net

## SOUNDGRO

By Chuck Palance, Tahoma Chapter

Tricia Jarbeaux of Pierce County Public Works & Utilities spoke at our February meeting about the Environmental Services Department's product, SoundGRO fertilizer. We learned that this product is a dry pelletized fertilizer that won't burn plants or grass. It needs moisture to break down and will nourish our lawns, shrubs, flowers and trees for a 4-month period at an even rate.

When she was asked how this product compares to Tagro, she said that there is no sand or sawdust added. It is 100% naturally organic.

SoundGRO is manufactured at the Chambers Creek Regional Wastewater Treatment Plant.

We all thanked Tricia for delivering to our club members a flatbed truckload of FREE 50# bags that all will meet of our need, at least for the next 4 months.

To order [www.soundgro.com](http://www.soundgro.com) or (253) 798-4005 or 798-3013.

Five pound bags are for sale at \$3.00 each for one to three bags and \$2.50 each for four to eight bags. Bulk sales are available

**GEORGE WASHINGTON BUSH BROUGHT AMERICAN CHESTNUTS TO TUMWATER**

James Goché, Olympia

Two ancient American chestnut trees stand in a secluded part of Tumwater, their presence giving truth to the proposition that blight and disease can be overcome. One form of this blight slips under the bark, disrupts the nutrient flow to the leaves, and kills the tree from the inside out. Another form slips into the human population, infects its spirit and destroys the community that sustains it. Both types of blight are deadly but these trees, a legacy of Washington's first pioneers, show that both can be fought and overcome.

Chestnuts are celebrated in song and verse and are perhaps more American than, well, apple pie. The tree originally made up 25 percent of the eastern hardwood forests and was an important source of lumber and food prior to 1900. The nuts were smaller and sweeter than their European or Asian cousins and the attractive, rot-resistant wood was used in both furniture and construction. But in 1904, a blight from Asia spread rapidly across the United States and within a few years, nearly all of the trees were dead or dying.

Today, a few survivors can be found in isolated pockets around the country where they serve as a genetic treasure trove for the American Chestnut Foundation and others who are working to bring the species back from the brink of extinction.

The two Tumwater trees, a century-and-a-half old with broad canopies and prodigious crops of nuts each fall, survived because they were taken from their native Midwest and planted in a part of the country that does not tolerate the blight. Tradition has it that the nuts that grew the Tumwater trees traveled along the Oregon Trail in 1844 with George

Washington Bush and Michael T. Simmons as they brought their families west. At the time, these people were fleeing blight of a different sort.

In 1844, the Bush/Simmons party came to Oregon from Missouri with the intention of settling there. Racial tensions were rising in Missouri prior to the Civil War and Bush, a "person of color," was subject to laws that forbade free black men from living in the state. Bush, Simmons, and their families decided to head west to the Oregon Territory where land was reputed to be fertile, abundant, and burdened with very few people. When the party arrived in Oregon however, they found that racial discrimination had preceded them. The Territory's provisional government had enacted laws that forbade black men to own land and provided that they be flogged daily if they lingered too long. Bush and Simmons re-provisioned themselves at Fort Vancouver and in 1845 pushed north to the headwaters of Puget Sound.

Simmons settled at the falls on the Deschutes River and laid out the first permanent American settlement north of the Columbia River, a community that would eventually become Tumwater. He harnessed the hydro power provided by the falls and, with Bush, built first a grist mill and then a lumber mill there. Bush settled just south of the Simmons claim and cleared some 860 acres on what is now Bush Prairie. He and his four sons developed a successful farm there that included fruit and nut trees grown from the seed he had brought with him.

He willingly shared his produce with the Native Americans, with whom he maintained





good relations, and the other settlers coming to the area who often needed food and seed to help themselves get established. Even though Bush had established his family on the edge of the frontier to escape racial discrimination, it was spreading rapidly across the new American nation and infecting nearly every place that it touched. It soon caught up with them in Tumwater to threaten all that they had created.



British claims to the land north of the Columbia River initially provided Bush with some measure of protection, but when Britain and the U.S. signed the Treaty of Oregon in 1846, the border with Canada was set at the 49th Parallel. This meant that Washington formally became part of the Oregon Territory and residents were subject to its racially discriminatory laws.

Three years later, Congress enacted the Donation Land Claim Act to encourage settlement in Oregon Territory. The new law validated land claims of up to 640 acres for "white settlers" and "American half-breed Indians" who had been living on the land for four years and authorized "white male citizens" who settled there before 1854 to file claims for up to 320 acres. Unfortunately, the Act did not include free black men, which meant that Bush could not legally own the farm that he had worked so hard to create.

By then however, Bush had earned the support of the community he had helped found and the many residents he had helped survive. When Washington Territory was separated from Oregon in 1853, many of Bush's friends were appointed to the Territorial Legislature. During its first session in 1854, the Legislature unanimously adopted a resolution calling on Congress to ratify Bush's title to his farm and the following year, Congress did so. This allowed Bush and his family to continue helping with the settlement of southern Puget.

Sound and playing prominent roles in Washington society for the rest of the century. Bush further developed his farming operation and was the first farmer in the region to mechanize it. In 1856, he brought the first mower and reaper to Puget Sound and in 1857 added a thresher and a separator.

By 1860, Bush and his sons had created a model farm of 880 acres where they grew grain, vegetables, beef, orchard fruit, and of course, nuts. After his death in 1863, Bush's son Owen won international recognition for his wheat crops and in 1889 served as one of the first members of the Washington State Legislature.

George Washington Bush is buried in a little-visited pioneer cemetery on Bush Prairie next to his wife, Isabella, and some of his children. Nearby are the two pioneer chestnut trees which, like the community he helped found, are still vital and growing. Many of those who notice the trees today may see them only as attractive parts of the landscape or perhaps as genetic time capsules.

But for those who take the time to learn their history, the trees are a proud symbol of hope. They stand as a testament to one man's fight against racial prejudice and the community support that helped him prevail against it.

Reprinted with permission from the Capitol Press

James Goché is a freelance writer living in Olympia. He can be reached at bayhouse@olywa.net

**Good judgment comes from  
experience, and a lotta that comes  
from  
bad judgment.**

**WCFS 2008 Excursion to Salt Spring Island**  
**September 28th, 2008**  
 Sponsored by North Olympic Fruit Club

Mark your calendars for Sunday, September 28<sup>th</sup>. It's the 10<sup>th</sup> Annual Salt Spring Island, BC Apple Festival. Once again, NOFC members Harry and Debbie Burton play host to the island's most celebrated festivity. Take the trip that others in WCFS rave about. Or revisit this island paradise once more because it's definitely worth repeating. This is an all day adventure and a wonderful opportunity. It's not only fun, it's also magic. Salt Spring Island can only be reached by boat or plane.

You'll step aboard the Glacier Spirit in the newly rebuilt Hudson Point Marina in Port Townsend. As the sun rises over the Cascades, the mate pours you a fresh cup of coffee as we head north to our destination.

We'll be met at the Salt Spring dock by Harry Burton's posse of capable chauffeurs. You'll be given a Festival ticket with a list of orchards and tour stops and a map of the island showing the locations of host farms, a description of what each host has to offer and off-the-beaten-path island sights. Let your driver-escort know which organic orchard you'd like to visit and off you go by private car. Stop at Fulford Hall for a slice of apple pie and examine the apple table. The island creamery is also a must see. A stop for lunch and then it's off to more orchards and perhaps a vineyard visit and a sip of island wine.



The price is \$130 per person and includes the boat excursion, morning coffee and cake, Festival admission, escorted island transportation and a full lunch. As you can tell, the increased price of fuel is reflected in the price. The trip is still a bargain and far less than if you were to travel independently.

We suggest that members coming from a distance spend Saturday night in Port Townsend. There are several fine accommodations within walking distance of Hudson Point Marina... <http://ptguide.com/accommodations/index.html>

When we clear Customs in Sydney Harbor, BC, you are required to have a valid passport with you. Complete the form and return it with your payment in full. This guarantees your ticket as seating is limited. Do not wait to make your reservation. Reservations will be confirmed.

**WCFS 2008 Salt Spring Island Apple Festival Excursion Form**

Name \_\_\_\_\_ Date of Birth \_\_\_\_\_ Place of Birth \_\_\_\_\_  
 Address \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_  
 Phone \_\_\_\_\_ Email \_\_\_\_\_ Chapter \_\_\_\_\_

**Please mail this complete form with your check for \$130 for each passenger to:**

(NOFC) North Olympic Fruit Club  
 c/o Judi Stewart  
 3396 Hastings Ave. W.  
 Port Townsend, WA 98368



## DO THEY GROW APPLES IN ITALY!

Harry Kirschner, Vashon Island Fruit Club

On our tour this fall of orchards in Italy we tramped through rows of trees hung with ripe apples in shades of pink, red and green just waiting to be picked. We were welcomed by growers and served samples of their prize crops.

At one place I was anxiously awaiting my slice of an apple Doctor Bob was critiquing. I wanted to know if my taste buds agreed with his taste buds. His comments went something like this:

"The color is pleasing, it has a nice size--not



Harry, on his quest for pucker power.

too big nor too small. It has a nice aroma, it's crunchy when I bite into it; it's juicy, has a nice flavor, not much pucker power, but I'd say it's a keeper." I didn't know an apple needed "pucker-power" to be desirable.

Now I have a new quest in life: Find an apple with a high degree of "pucker power." Such an apple might have a lot of interesting possibilities if all the other elements were also present.

**If you get to thinkin' you're a person of some influence, try orderin' somebody else's dog around.**

**Live simply.**

**Love generously.**

**Care deeply.**

**Speak kindly.**

**Leave the rest to God.**

## GRAPES AND CURRENTS

By David Johnson, Milton Washington

**Czar Nicholas** is a great dual purpose table grape. I developed this vine a few years ago. One of the parent vines was "Alden". This grape produces abundant crops of black fruit. It is not seedless, but the fruit quality is above average with a spicy aftertaste and very mild hint of labrusca. Clusters are like Concord in shape and berry size. The leaf color in the fall rivals the vine maple and the fruit holds up pretty well into the fall rainy season. Maturity in the Puget Sound region, compared to most grapes, is midseason. Vigor of the vine is average and the growth habit is like Concord.

**Ben Mor Ribes Black Current** is a low maintenance fruit that excels in making jams and preserves. It is far richer in Vitamin C and does not require a lot of heat or sunshine, although like any fruit, it prefers full sun. The soil type best for Ribes is high organic soils with a lot of leaf litter. Birds can be a problem.

It is best not to plant in a frost pocket due to early bloom, as with most fruits. North slopes are fine and actually better for this particular fruit.

I have a few extra starts of Ben Mor Black Current as well as Baldwin Hilltop Ribes and some Broadtorp, which has the best tasting fresh fruit.

Also, I have a very wide selection of table and wine grape plants including the Richard Walden Grape.

To contact David for more information: 253 394 3487

[charchemish2000@yahoo.com](mailto:charchemish2000@yahoo.com)

The WCFS Forum is a private email list for members only. Find out about a certain cherry, ask how to spray or prune, offer scionwood or come by and pick up a bag of apples. Send me an email and I'll add your name to the WCFS Forum.

Judi Stewart [js@olympus.net](mailto:js@olympus.net)

**MAD SCIENTIST**

By Roger Eichmann, North Olympic Fruit Society

Spring seems to be late this year as my plums haven't bloomed yet and the rhubarb is just showing a little swelling. That means the grafting of stone fruit trees and other February chores have been extended into March.

It is nice to see the rhubarb showing again. Mine is a plant that was developed at the Sitka, Alaska experimental farm around 1907-24. They released many cultivars listed by numbers to be tried around the territory by prospectors in the field. The intent was to develop a vigorous, easy-to-grow plant that could supplement their diet with fresh nutrients. The plant I have was growing almost wild in the weeds at a house I was renting in 1978. After getting married, building a house and moving into it, a start naturally followed as it did on moving down here to Washington.

It is growing next to the house in full sun where a little extra moisture drips off of a window awning. Other than that, I add some water in August before the county fair. I guess I should fertilize it some day but haven't since it was transplanted nine years ago. About all I do is pull three large stems off for a blue ribbon each year at the county fair. The stalks are arm's length, three inches in diameter and pinkish red, of good texture and flavor. It is much more productive and vigorous than any of the named varieties being sold for "looks." The only problem that has occurred is on very, very dry summers, the voles may attack the plant for moisture so I spray it with Tabasco sauce before the fair to drive them away.

The last few years I have noticed I was adding a little girth at the belt line so I decided to try some conjugated linoleic acid (CLA). It

has been only a week and most of the extra roll is gone. I am also taking a little creatine which adds muscle mass without the exercise.

As good as pomegranate is for cardiovascular health, the coffee berry(not the bean) is reported to be many times better. Now I need to find a source for them.

The economy is a great concern of mine as it looks like another \$400 to 600 billion will be written off by the banks. Next commercial loans may get to be troubling, then there are \$50 Trillion in derivatives! The dollar will continue to lose value and metals and energy are getting expensive as are all agricultural products. Food will be very expensive in another month. It sounds like a good time to plant a garden and more fruit trees.

In the unlikely event that your funds are frozen in a bank due to a bankers' holiday or some such; just write a check to the IRS

and then file for a refund after it clears.

**NOTICE**

The WCFS financial records were audited by Patti Gotz, John Reardon & Bill Moritz on February 9, 2008 and found to be in good order. However, due to the Treasurer's jury duty during the preparation of this issue of The BeeLine, the financial report normally included in this issue will be published in the next issue and will also be available at the annual meeting on March 22nd.

**The biggest troublemaker, you'll probably ever have to deal with, watches you from the mirror every mornin'**



## ORIGINS OF RED & GOLDEN DELICIOUS APPLES

By David Conners, Seattle Tree Fruit Society

The Red Delicious and the Golden Delicious apples are similar in name and shape but the only meaningful similarity is that both were bought and marketed by the Stark Brothers near the turn of the last century.

### THE RED DELICIOUS APPLE.

In his book *Apples*, Frank Browning writes:

"Not all Red Delicious apples are tasteless. The original apple tree, found growing on a farm in Peru, Iowa, from a seedling rootstock whose top had broken away, produced an apple that possessed a sweet, almost perfumy flavor. Vermillion stripes ran down over a creamy base." (p. 124)

The farm owner, Jesse Hiatt, had actually tried to kill the tree twice before, but each time he did so, new shoots would spring up in the following year. Finally, he decided to let the determined seedling grow. Ten years later in 1872, it boasted its first blossom cluster. By harvest time, there was only one apple remaining: a gorgeous strawberry-colored apple, streaked with lines of darker red with an unusual shape. Upon tasting it for the first time, he remarked to his wife excitedly: "Ma, this is the best apple in the whole world." The Iowa farmer then decided to name it Hawkeye, after Iowa's nickname.

Twenty-two years later, at the 1894 Stark Fruit Fair, C. M. Stark is said to have bitten into the apple and declared, "My, that's delicious – and that's the name for it." It was his habit to carry a little red book in his pocket in which he jotted down appropriate names for new fruit varieties as they occurred to him. For years he had reserved and retained the name Delicious for a new fruit considered worthy of the title. Now that he had found that fruit Mr. Stark bought the sole rights to propagate the Hawkeye apple, renamed it Delicious, and



proceeded to spend three-quarters of a million dollars promoting it over the years.

Jesse Hiatt's Hawkeye apple actually won the "Best Apple:" title twice before it was purchased by Stark Nursery. He had originally entered four Hawkeye apples in the 1893 version of the Apple Show & Fruit Fair, where it won first prize, but the name of the entrant had been lost. Mr. Stark decided to repeat the Apple Show & Fruit Fair in 1894, in hopes that this wonderful apple would be entered by the same farmer. This time, Jesse Hiatt sent not four apples, but a barrel of his Hawkeye apples to the 1894 event, winning first prize once again.

From *The Apple Book* by Peter Blackburne-Maze:

"By the mid-1920s, offspring of the Delicious apple variety were said to number between seven and eight million. Several sports or variants have sprung from it, the most famous being Red Delicious, which has easily replaced it for popularity in America." (p. 21)

The Red Delicious apple is now the world's most popular variety, and is grown on all continents. Its rich color and characteristic shape make it a favorite for both grower and consumer. It seems that everyone knows the name and can recognize the five points that make it different from other varieties.

Although grown generally for fresh use, the Red Delicious is also used extensively as a juice apple especially in the Pacific Northwest. In Washington State, for example, Red Delicious apples rated below "fancy" grade regularly go into making apple juice.

### THE GOLDEN DELICIOUS APPLE.

In 1914, Stark Brothers Nursery also bought a West Virginia apple that had been known as the Mullins Yellow Seedling. It was first



discovered in 1890 as another chance seedling. The Mullins Yellow Seedling apple is thought to be an offspring of another West Virginia apple, the Grimes Golden which was first discovered in 1832.

When apple seeds are planted either by chance or by design the resulting tree will *not* be a tree of the same variety of the apple from which the seeds were taken, but rather a different variety altogether. The chances of it being anything spectacular are considered to be only one in several thousand. The seeds of an apple represent the "parents" of two different apple varieties: not just the variety of apple containing the seeds, but also the variety of apple that pollinated it and the latter remains a mystery in most cases. Normally the apples resulting from seeds are what breeders call "spitters." Obviously, a good-tasting apple can certainly happen, anytime, anywhere and if it does, the grower may have a gold mine in his orchard.

The Mullins Yellow Seedling apple proved such an occurrence is not only a possibility, but also an actuality. Not only did the apple look and taste very good, but also it *kept exceedingly well*. In fact, the farmer who discovered it, Mr. Anderson H. Mullins, chose the month of April in 1914 to mail three golden apples to Stark Nurseries in Louisiana, Missouri, explaining that these delicious apples had been kept in his dirt-floor cellar since the previous fall harvest.

Upon tasting these delicious yellow apples in springtime Paul Stark was so excited by their

flavor that he quickly made plans to traverse the 1,020 mile journey to Clay County, West Virginia by train, horse, and mule-pack, in quest of a new apple variety that might be a worthy running mate for the celebrated red Delicious apple.

Later, upon seeing the majestic tree with its boughs bent to the ground under the weight of the tremendous crop, and then tasting the tender, crisp, juicy flesh, Paul Stark offered to buy the tree from Mr. Mullins for the sum of \$5,000! He renamed it the Golden Delicious apple, and cut bud-sticks for grafting to take home with him. He had a padlocked iron cage built on the 30 foot by 30 foot piece of land around the tree, installed a burglar alarm to prevent anyone from cutting scions from it, and agreed to pay an additional \$100 a year for its maintenance.



Sometimes also referred to as the Yellow Delicious apple, it has become the leading dual-purpose apple in worldwide cultivation.

Many apple experts believe that the flavors of the original Red Delicious and Golden Delicious apples of the late 1800s and early 1900s were far superior to the apples that now bear their names. In other words, at one time, these apples were truly "delicious" to eat, and not merely "delicious" in name only.

#### Books Cited:

Blackburn-Maze, Peter (1986). *The Apple Book*, London: Collingridge Books.

Browning, Frank (1998). *Apples*, New York: North Point Press.

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*We all wish a speedy recovery to  
Carol Norton, wife of Dr. Bob Norton,  
who is resting after undergoing long  
awaited major open heart surgery.*



## MOSTARDA

By Judi Stewart, North Olympic Fruit Society

Mostarda is a condiment from Northern Italy made with mustard oil, can be served with gorgonzola, ricotta and Parmigiano-Reggiano cheese or alongside ham, chicken or turkey. Though the Italian Mostarda does contain mustard, this mustard is only distantly related to the yellow stuff in the squeeze bottle.

The Mantova or Mantuan Mostarda here is fruit preserved in syrup that has a kick from a healthy jolt of mustard oil. This mixture is a standard condiment served with boiled meat dishes. While in Italy, we carefully watched the cooking process in a local Mantova kitchen. We were amazed watching the chef's preparation. When we left, we had tasted mostardas made with many different fruits of the region and we purchased several of the mostardas in their colorful jars to bring home.

What we're making here is sweet and the syrup is clear. You can use one fruit or a combination of many. In Mantova, they use peeled, sliced and cored pears in addition to quinces and other fruit.



minutes and pour the hot syrup over the fruit and leave it to rest at room temperature for another 24 hours. Repeat draining and boiling the syrup two more times, waiting a day between each process. The pears will release a lot of juice. The final time, when you measure out your syrup, boil it and reduce this syrup to a third of its volume.

Add the fruit back to the pan. On low heat, cook for 20 minutes. In the meanwhile, sterilize your canning jars in boiling water. Don't be surprised at how much the fruit has compacted. Add 6 drops of mustard oil to the mix and turn gently. If you spill a drop or get some mustard oil on your skin, wash it off immediately with warm soapy water.

Ladle the fruit into sterilized jars and close the jars tightly. Tap the jar repeatedly to dislodge air bubbles as you fill. Cover the jars, wipe them clean, and put them on a cool dark shelf in your pantry. Allow the jars to sit for two weeks to absorb the flavor of the oil. There's no need to sterilize the mostarda. The sugar concentration is high enough that it will inhibit bacterial activity.

You'll need:

2 ½ pounds of firm pears (or other fruit)

1 ¼ pounds sugar

The juice of half a lemon

Mustard oil

Canning Jars

Peel, core, and quarter the pears. Use at least ½ pound of sugar per pound of fruit. Weigh the pears and add sugar. You can increase the amount of sugar if the fruit is not very sweet or if you want a sweeter mostarda. After adding the sugar, pour the lemon juice over the fruit and allow this combination to sit for 24 hours. Purists leave the bowl uncovered throughout the process, but you might feel you want to cover it with plastic wrap leaving one corner ajar. Gently turn the pieces a couple of times. The next day the sugar will be completely dissolved.

Set a colander in a pot and empty the contents of the bowl into the colander. Drain the fruit well and return the fruit to the bowl. Boil the syrup for 5



The pear mostarda will last in the jar for 6 months. Opened jars should be refrigerated.

When the mostarda is commercially prepared, the syrup is colorless and crystal clear, regardless of the fruit that's used. This is due in part because some of the coloring substances are in the skins which are removed, and in part because they are careful not to overheat and caramelize the sugar.

Mustard oil can be purchased from Amazon.com.

**WCFS****Board Meeting Highlights**

The winter meeting of the Board was held at Evergreen State College on January 12, 2008. There were fourteen members present and four guests.

President Ron called the meeting to order at 10:20.

Chapter presidents reported on their recent activities.

South Sound Fruit Society continues to grow modestly. They meet at the Evergreen State site

Seattle Tree Fruit Society will have a booth at the annual Seattle Flower and Garden Show. Marlene Falkenbury is in charge of it.

Vashon Island Fruit Club held a meeting about pollination and will have a workshop on pruning old trees in January and one on pruning young trees in February.

North Olympic Fruit Club set up an a cider press at a vendors fair in the parking lot of a local food coop last fall The Salt Spring Island trip is in the planning stages and they continue to work on making the public aware of propagating native bees.

Tahoma had a Master Gardener speak on tools at one meeting and the next will be a speaker on SoundGro- the county's bio-solids product. .

Olympic Orchard Society will hold a pruning seminar in the morning and pruning demonstration in the afternoon at a local orchard on February 16. On March 15<sup>th</sup> the club will hold its annual scion wood exchange at McComb Nursery. In late February or early March OOS will conduct a grafting workshop for high school students in Sequim. The club will hold a Fall Fruit Show on Oct. 25<sup>th</sup>.

Peninsula Fruit Club will hold a grafting workshop on March 1. Last year about 300 high school students got involved; and more than 2/3<sup>rd</sup> of them had success with their trees. The club continues to get good feed- back on this project. PFC keeps a booth at the Kitsap Fair for five days where members show various displays and offer advice for many topics on growing fruits and berries. The club will also sponsor a grafting workshop for the 4H.

Many of the club reports mentioned that they were concerned about the number of members who did not renew. It was pointed out that many people join to learn specific things and then drop

their membership.

There was then a discussion of renewal dates for members, and it appears that there is no consistency as to how it is done.

FINANCIAL REPORT Hildegard said that our finances are about \$2000 more than the last report, and distributed a sheet showing the figures. She said that having the renewals on one date, no matter which month, really does help. For budgeting purposes it is better to have one date for renewals.

If a chapter does not charge dues for its members; it still must pay the WCFS share. Club treasurers need to explain any differences when submitting partial dues.

Ron asked how the BeeLine distribution was going since it is now on the Website. He asked that we all check with our members to see if they are having problems receiving it.

Patti said that the password could be changed once a year. This would prevent non-paying former members from retrieving the issues. There was some discussion regarding placing a "teaser" to the public to prick their interest in WCSF. Patti will be on the control site by the end of the month. She will be posting meetings and announcements of various clubs' activities, if clubs need to have them done. All club activities should be posted.

Patti asked for the Clubs' By-Laws so that they could be posted electronically.

It was announced that STFS has a tree to which an heirloom variety of apple would be grafted and planted in Ron Schaevitz's name at the Piper Orchard.

The Board broke for lunch provided by the SSFS.

Reassembling at 12:20 Ron discussed the draft for the WCFS guidelines. The rationale for having the guidelines is to meet the IRS requirements for 501 ( c ) ( 3 ) status; particularly for the financial reporting. We need to keep track of what sort of fund-raising activities our Chapters are undertaking. So long as the fund-raisers do not constitute an "unrelated business" there will be no income or sales tax applicable. The footie sales are directly related to our purpose, because they promote the control of a significant fruit pest. This benefits everyone who is growing fruit. Any Chapters having questions about whether their fund-raising efforts may constitute an "unrelated business" was invited to contact Ron and he will research the issue for them. It will less trouble for both the Chapters and



Board meeting Highligthes cont.

WCSF if we avoid situations that may amount to “unrelated business income”

Ron said that Hildegard needs to be kept abreast of our financial status and that we make sure the Bylaws are followed now that we might exceed the \$25,000 limit, requiring the filing of Form 990. Each club would have to submit its financial report. Patti suggested that we wait until the end of the year financial reports and then revisit the issue. The guidelines were passed as amended. [Sec. note: Please refer to the sheet entitled DRAFT WCFS CHAPTER GUIDELINES In the first paragraph, third sentence “quarterly” was removed. And in Paragraph 5 The Board is to approve the club’s financial report. Also in paragraph 3, sentence 4, the words “and at least quarterly meetings of the Chapter Board of Directors” was removed.

Because producing the BeeLine electronically is cheaper than having it printed, a discussion of reducing the share of the dues to WCSF was discussed. All felt that the dues structure should be changed. It was proposed and passed that nine dollars go to WCFS and eleven to the club. Clubs charging less than \$20 would adjust accordingly, but would only pay \$9 to WCSF.

The research project regarding the anthracnose study headed by Gary Moulton was announced. Three thousand dollars was needed to launch it. WCSF will donate \$1000 toward this project. OOS made a \$200 contribution earlier.

Ron stressed that chapters make sure Chapter plans are shared to promote more cross-chapter participation.

It was decided to provide \$300 for the DVD production of the Gelato Tour. It was felt this money would be recovered by WCSF from individuals purchasing the disc, sales proceeds would go to WCFS.

We will remove the “Member at Large” status. Patti will notify those in this category.

A representative of Evergreen College spoke to us about the Evergreen Organic Farm. The speaker gave us an overview of what the farm was trying to accomplish. The meeting was followed by a tour of the farm.

Respectfully submitted,  
George Moergeli, Secretary



## WCFS OFFICERS AND BOARD MEMBERS

### Officers

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Tahoma	Bill Horn <a href="mailto:hornbill66@msn.com">hornbill66@msn.com</a>
Vashon Island	Ron Weston

If these fields and streams and woods,  
the phenomena of nature here, and the  
simple occupations of the inhabitants  
should cease to interest and inspire me,  
no culture or wealth would atone for the  
loss. - Henry David Thoreau