



the BeeLine



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Newsletter of the Western Cascade Fruit Society

Facility is Noah's Ark for region's fruits, nuts

Repository preserves species, creates more durable varieties

BY PETER KORN, Pamplin Media Group, May 12, 2011

Inside:

Germplasm Repository	p. 1-3
Fruit Facts	p. 5
Seed Storage	p. 6
Plant Cherry Seeds	p. 7
Pearleaf Blister Mite	p. 7
Sweet Cherry Beginnings	p. 8
Carlyn Cooks	p. 11
Elderberry	p. 12
Chapter News	p.13- 14



CHRISTOPHER ONSTOTT / PAMPLIN MEDIA GROUP

Repository curator Joseph Postman strolls through the pear orchard at the National Clonal Germplasm Repository in Corvallis, where researchers develop disease-resistant fruits and nuts. Sustainability demands genetic diversity, Postman says, so whole crops can't be wiped out by a single freeze or disease.

Sherry Spencer wanted to grow pears on the terraced slope of her Southwest Portland backyard, but didn't want the same varieties she keeps seeing in grocery stores — Anjou, Bartlett, Bosc and comice pears. Last fall, Spencer had tasted hundreds of pear varieties at the Home Orchard Society's annual fruit show, which mostly came from one place — the National Clonal Germplasm Repository in Corvallis. Spencer approached the repository to get some cuttings of nontraditional pears.

The U.S. Department of Agriculture repository is a sort of Noah's Ark for 30 different types of fruits and nuts. It keeps genetic samples of over 900 varieties of edible pears, and obtains samples of wild and cultivated strawberries, blueberries and blackberries, among other plants. Sometimes that entails sending staff scientists around the globe to gather a wild variety that grows only in one small area.

Some of the repository's treasures, such as the pear trees, are kept in the ground. Some are simply bits of tissue kept in little plastic baggies in a gel medium. Others are about the size of a pinhead, cryogenically preserved. But all can be turned into a grafting when a request is sent to the repository by a breeder or researcher.

cont. p.2



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

Noah's Arc cont from p. 1.

Environmental significance

The repository is contributing to sustainability at its most fundamental level, by making sure that the genetic heritage of the Earth's fruits and nuts doesn't disappear.

In 2006, word got out that some patches of a tiny species of native blueberry in Florida, which grew only in the area around Disney World, were endangered. Repository staff collected samples of the blueberry, called *vaccinium darrowii*.

Most blueberries can't survive and ripen large fruit without cold weather. Fruit breeders crossbred the Florida blueberries, which survive without cold weather but yield only tiny fruit, with traditional blueberry plants. The result, says Kim Hummer, the repository's director, are the year-round Mexican and California blueberries featured in grocery stores in recent years.

In the greenhouse, Hummer and staff are growing *Asimina triloba*, known as pawpaw, bearer of the largest native North American fruit. Lewis and Clark feasted on wild pawpaw while near starvation during part of their expedition. Hummer reports the taste is something of a mix of custard, pineapple and banana.

When a botanist in Hawaii contacted the repository worried that indigenous wild ohelo berries were becoming endangered, the botanist sent a few samples to Corvallis, where repository scientists used tissue culturing to quickly propagate flats of the blueberry-like fruit to be sent back to Hawaii for growing.

Evergreen ornamental pears originated in Taiwan, but most of the native forests there have been cut down. The repository had samples and sent seeds and cuttings (called scion wood) back to Taiwan so the native forests could be regrown.

Aiding farmers

While saving old species is the repository's focus, research to develop new varieties is often part of its success.

Eastern filbert blight has been ravaging old filbert (also called hazelnut) trees in Oregon recently, and Oregon State University researchers have been developing new disease-resistant varieties. They've done so by taking genes from the repository's European hazelnuts, after repository scientists used molecular techniques to determine those varieties were genetically resistant to the blight.

Maintaining the large gene pool for fruits and nuts is difficult, says repository curator Joseph Postman, because large commercial growers have an interest in reducing the number of varieties they produce, to simplify harvesting and marketing. Overall, the gene pool for fruits has been getting smaller and smaller, Postman says. But sustainability demands genetic diversity, so that whole crops cannot be wiped out by a single freeze or disease.

Organic farmers will need many of the unusual and wild varieties the repository is maintaining, Postman says, because some are going to prove more resistant to disease and pests in different local climates than commercially grown varieties. Commercial growers don't care as much about the resistance because they spray their orchards to combat viruses and insects.

Postman is particularly interested in locally promoting a variety of pear native to the former Yugoslavia. It's called Arganche, is resistant to many Oregon tree diseases, and ripens in July, a month or more earlier than the standard varieties grown here.

In countries such as Italy, people are accustomed to eating fresh-picked pears throughout the summer and fall, Postman says, because growers have maintained varieties that ripen at different times. Commercial pears here, he says, are pretty much picked at the same time and kept in storage until released to grocers throughout the year.

Part of a network

The repository, with four staff scientists, was dedicated in 1981. A quarter of its 10,000 different plants are kept as seed lots; three quarters are plants grown in the ground or greenhouse.



Noah's Arc cont. from p. 2

There are about 30 repositories scattered around the country and a number overseas, each focusing on different plants. Many species look alike, and the Corvallis repository is charged with performing molecular tests on all the plants in its collection, so scientists know exactly what they've got.

For years, Bainbridge Island farmers in Washington claimed they were growing the legendary Marshall strawberries. But the repository took a sample and discovered that the Bainbridge Isl. berries are a variation of Marshalls, though still delicious.

The repository, because of budget limitations, is behind on molecular testing, forcing some hard decisions on what to collect and what to save. "We're like a library, keeping a number of books. Some of them are very popular. Some of them nobody has read. And we're always faced with decisions. Do we want to keep a particular variety if it's already available from hundreds of nurseries or if nobody has ever requested it?"

Back in her Southwest Portland home, Sherry Spencer now has Warren, Colette and Dana Hovey pears growing in her yard, thanks to cuttings she obtained at the repository and grafted onto dwarf root stock. In return, the repository hopes to hear from Spencer on how the different varieties are faring in different conditions. Spencer prefers the taste and texture of her pears to those grown commercially, but she also says she's doing her part for sustainability by helping maintain a larger pool of pear genes.

Facility shares berry, berry popular species

The single-most requested cutting or scion at the National Clonal Germplasm Repository in Corvallis is the Marshall strawberry.

You might even call it the legendary Marshall strawberry, because that's what it has become in Oregon. Through the first half of the 20th century, the Marshall was a very popular variety here. For taste, it was supposedly unequalled.

But the Marshall was not as resistant to viruses as strawberry varieties that have since become more popular. Its per-plant yield was not as great, and it had such a high sugar content that it could barely make it from the field to a produce stand without leaking juice.

"It's so soft, when you put two on top of each other, the bottom one squishes and the juice comes out," says Kim Hummer, repository director.

She's growing a patch of Marshalls – maybe the last remaining certifiable patch in Oregon – at the repository.

Last year the repository sent out about 7,000 samples of plants to researchers and growers. Some of the plants are quite rare, and some are almost extinct.

Over the last decade, the repository has had 171 requests for Marshall strawberry cuttings, more than for any other individual pear or blueberry or anything else.

Hummer, by the way, says the Holiday strawberry, also rarely grown anymore, tastes even better than the Marshall. She's got a few of those growing right next to the Marshalls.

A graft of a Moroccan wild pear resides in a test tube at the National Clonal Germplasm Repository in Corvallis, along with thousands of other pear, strawberry, raspberry and walnut varieties.

Pamplin Media Group:
Christopher Onstott



Vice President's Column

Ron Weston, Vashon Island

As you might surmise from the title of this column, our Western Cascade Fruit Society (WCFS) currently lacks a President. I mention this because I am hoping one of you reading this column will be inspired to eliminate this vacancy. I fully expect that the first reaction of nearly everyone will be: "My life is already too busy." However, I'd like to make the case that participating on the WCFS Board will impose a relatively small additional demand on your time. Moreover, as the parent organization of all our Chapters, WCFS deserves your support.

For those who suspect that the job of President will pose a major undertaking, I can assure you that the demands are relatively modest. Moreover, there are several past Presidents serving on the WCFS Board who are willing and able to assist the new President with understanding the history of any issue and any other question. The President's primary function is to preside over quarterly Board meetings, half of which are conducted via teleconference. While this administrative role is an important one, it is not terribly difficult. The main ingredient necessary for success in this role is a sense of civility and a willingness to work cooperatively with your fellow Board members. There is no requirement of long membership in WCFS, nor is there any need for fruit expertise. As long as you share an enthusiasm for fruit-growing, you can be assured that you would be well-qualified to serve. If you have questions, or have someone in mind that you think would make a good candidate, I'd love to hear from you. Call me anytime at 206-463-9026. By the way, we are also in need of a Secretary!

As anyone who reads the local newspaper could tell you, it's been an unusually cool and wet spring here in Puget Sound country. I've found it quite interesting to notice the differences among the flowering plants—some of which take their cues from the hours of daylight and others that seem to be more synchronized to the temperatures. Needless to say, the latter ones are blooming later this year. I am hopeful that there has been sufficient warmth to allow the pollenizers to accomplish their work in my orchard. I have my fingers crossed, but the jury is still out for my fruit trees. Meanwhile, I am looking forward to the prospect of some drier and warmer days ahead (I know they'll get here eventually).

Ron Weston

About WCFS

Western Cascade Fruit Society (WCFS), formerly Western Cascade Tree Fruit Association (WCTFA), was founded in 1980. Its primary objective is to bring together new and experienced fruit growers who will promote the science, cultivation and pleasure of growing fruit bearing trees, vines and berry plants in the home landscape. We provide the public with the knowledge and ability to cultivate their own fruit-bearing trees, and plants. Local chapters in geographical areas of Western Washington, disseminate information through education, fruit shows, orchard tours, meetings, workshops, publications, and give financial and other support to fruit research organizations.

As a 501© (3) Non-Profit organization WCFS is Parent organization to seven affiliated Chapters. WCFS provides 501© (3) Non-Profit status to Chapters via IRS group exemption, provides liability insurance for Chapters, maintains financial records, and makes annual reports to IRS. A Board of Officers and Directors manage WCFS.

WCFS publishes a quarterly BeeLine newsletter to inform members of events, tours, articles, and reports: a Web site—<http://wcfs.org>; and, a digest forum: <http://lists.ibiblio.org/mailman/listinfo/wcfs>. Members receive automatic membership in WCFS after joining an affiliated Chapter. A portion of chapter dues go to WCFS. Please refer to <http://wcfs.org> for chapter membership and dues structure.

Dick Tilbury has suggested that each issue should contain a brief boilerplate section explaining what WCFS is, its founding date, purpose and functions. Editor welcomes your suggestions to improve this section.

Attention WCFS Members

Don't be left out in the rain.

Join your fellow orchardists and subscribe to the Forum.

This is a benefit of membership and is closed to the general public.

Simply send an email to:

<http://lists.ibiblio.org/mailman/listinfo/wcfs>

.and follow the prompts.

Judi Stewart, Forum Administrator



Fruit Facts—May 2011

By Robert Norton, Vashon Island

As the old saying goes “April showers bring May flowers”. We certainly have had plenty of April showers, some say a record; now I’m ready for the May flowers. In my orchard anyway, it appears to be the case. The cherries are a mass of bloom, as are the young Abate Fetel pears (first bloom on three-year-old trees). The peaches and cots were light bloom (glad I didn’t do any heavy pruning), and the plums and prunes are looking good, also in full bloom.

But what about pollination? The honeybee hive is dead, the Mason bees are just now coming out, but again not heading for the fruit trees 20 feet away; but perhaps they are heading for the maples and alders where they may have an easier and more abundant supply of pollen to stuff into the empty blocks (“hotels”) along with the eggs for next year’s crop of Mason bees. Other pollinators? Few and far between. Bumble bees are great, but not enough of them, at least in this orchard. Other flying insects may do a little transfer of pollen, but not much.

Another thing to understand in this coastal western Washington climate-- you can have all the bees in the world, but if the temperature remains below 60 degrees, with almost daily rain and wind, you don’t get pollen germination and growth resulting in fertilization. We had a great day on Sunday May 1 and another on Wednesday May 4, both days followed by showers and cool temps. If pollen transfer occurred on those two days and the flowers were receptive (preferably just opening) there still is no guarantee that the pollen grain will have time to germinate and the strength to grow down the pistil and result in fertilization. This may take as much as 96 hours and is highly temperature dependent.

On Tues. May 3, I dashed over to Wenatchee where the Antles Pollen Co. Manager, Chuck Best, convinced me that I could improve my fruit set by applying pollen with a “puffer”(pollen duster) and a new substance called SureSet, which enhances pollen strength and insect activity. The pollen duster has a 6-foot pole with a pollen container on one end and a rubber squeeze bulb on the other. I mixed their Rainier pollen with SureSet 50:50 and applied the mix to the upper, out of reach portions of one row of cherries on Wednesday May 4 (good weather). A second row received the SureSet alone and a third row was left untreated as a control. This is being written on Thursday May 5, so the results of this test won’t be known for several weeks. Tune in next month. If this works, I can see lot

of puffer and pollen sales here on the west side. If anyone still has cherries in bloom and wants to borrow my puffer and a little cherry pollen, let me know. 463-6113.

What else is new in the orchard? It’s a bit early to control codling moth and apple maggot but not too early to think about getting maggot barriers (footies) to apply in late May or early June, when the fruitlets are about 1 inch in diameter and you have thinned the fruit to the desired density. I also watch for leaf rollers at this time but seldom would be inspired to spray for this occasional pest. Hand squish them if you find them in unfolding leaves on the fruit spurs.

The main problems to watch for and do something about are apple scab, mildew, brown rot (stonefruits), and greymold (Botrytis) on strawberries. Primary scab infection can occur any time the foliage remains wet for a certain period (temperature dependent). If you control the primary infection (as was pointed out at the last Fruit Club meeting), you have a good chance of reducing or eliminating the secondary infection which occurs and can be devastating for susceptible varieties such as Gravenstein apple or Bartlett pear. In the long run, growing scab resistant cultivars is the best solution. Mildew can also be severe on certain cvs but I don’t worry about that as much. Picking off the infected shoots can reduce the problem somewhat.

Brown rot on stone fruits is something else again. Cots, peaches, nectarines and sweet cherries can be devastated by this disease, which infects flowers early (called blossom blast) and fruit later, just as it ripens. Keeping the tree open (quick drying) helps somewhat, but if we have a spell of humid weather and warm temps, watch out. I intend to spray fungicide (Captan or wettable sulphur) at the bloom period, post bloom and maybe the pre-ripening period, since I was almost wiped out last year. All cvs are susceptible.

Nursery caretakers needed. We need a couple of members for each of our Fruit Club nurseries to weed, de-shoot, mulch or stake trees. This shouldn’t take more than a few hours per month from now until fall. In return, I think the Club will give a two-year free membership and maybe a free tree or two. If interested, contact President Elizabeth Vogt (463-9935) or eavogt@comcast.net or me @ 463-6113. I will provide the training.

* * * * *

Seed Storage

Sarah Zettelmeyer, High Mowing Organic Seeds

Often crop seed is left over in the package after planting. This excess seed can be saved for next year's garden, usually with little loss in germination.

Seeds do carry on their basic life processes even while in the dormant stage, just at a very slow rate. The point of keeping the seed stored properly is to prevent the metabolic activity from accelerating to the point of germination. To make this happen **you need to keep your seeds away from moisture and heat, and hungry critters who may want to eat them.** Storage temperature, relative humidity and seed moisture are the important factors in determining how long seed can be stored without loss of germination.

Appropriate Storage Containers

Package the seed in moisture-proof containers and store it in a refrigerator or freezer. Use sealed cans, or jars, rather than plastic bags. In general, longer seed storage life is obtained when seeds are kept dry and at low temperatures between 35°F and 50°F.

Get your jars ready for the freezer. Date each jar so that you know when you stored the seeds. Specify which seeds came from your own garden if you want to keep them separate.

How long can the seeds can be stored and still be viable?

- Seeds from pumpkin, squash, cucumbers, tomatoes, radishes and watermelon will last up to five years.
 - Spinach, carrots, peas, beans and broccoli seeds will only remain viable for up to four years.
- Onion, corn and lettuce seeds can only be stored for two years.

Conditions Essential to Good Seed Storage

Conditions essential to good seed storage are just the opposite of those required for good germination. Good germination occurs when water and oxygen are present at a favorable temperature. Good seed storage results when:

- seeds are kept dry (below 8 percent moisture) and, the temperature is kept low (below 40 degrees).
- When seed moisture and storage temperatures are low, the presence of oxygen has not been shown to be a factor in seed longevity. Moisture rate is difficult for most home gardeners to determine, but a quick test is to see if the seed breaks instead of bends when folded. If it breaks, the moisture content is low enough to store.

Drying Your Own Seeds Before Storage

Most seeds, in most climates, will dry adequately for home storage when spread out on a paper towel or newspaper in a well ventilated in a shady spot or inside for a week. Avoid the drying process by adding heat or exposing the seed to moisture after you have dried them.

Beans and peas are particularly subject to over drying and therefore should not be dried as completely as other seed. If they have been over-dried, they germinate better if exposed to a humid atmosphere for two weeks before planting.

Remove your seeds from the freezer when you're ready to plant them. Set them aside until they come to room temperature again before using your seeds to reduce condensation in the jar.

Place seeds between damp paper towels overnight before planting.

Seed to Seed by Suzanne Ashworth
Saving Seeds: The Gardener's Guide to Growing and Storing Vegetable and Flower Seeds by Marc Rogers

Check out Tessa Gowans, Port Townsend:
<http://seeddreams.blogspot.com/>

Good Fruit Grower Magazine Subscriptions

Dave Hanower, WCFS Treasurer

WCFS members are eligible to receive a group subscription to Good Fruit Grower magazine at the reduced rate of \$20 per year.

Renewals and new subscriptions must be sent by June 15 to:

WCFS Treasurer Dave Hanower,
P.O. Box 77317, Seattle, WA 98177.

Please make checks out to
Western Cascade Fruit Society.



How to Plant Cherry Seeds

Helpful Gardener Forum

'Bing' is a cultivar and will not come true from seed. They revert to type when propagated from seed which will be *Prunus avium*. Propagation for this particular cherry is always by grafting in order to achieve 'Bing' taste, crispness, and fruit size. Try germinating the seeds you have. Clean off the pulp. Soak them in water for 2 days before cold stratifying them. Dump the water and replace with fresh at least twice a day. The embryo won't be likely to break dormancy unless you recreate what Mother Nature does for the seed by providing a period of cold damp conditions followed by a period of damp warm conditions. I provide this by rolling the seeds into a damp (not moist) paper towel which is then placed in a ziplock baggie and tossed in the frig for the next 3-4 months where the temps are always around 38F.

Throughout the months that your seed will be in your frig, you need to check on it to make sure the paper towel remains damp. Wait 3-4 months and remove the seed. You're dealing with a tree here that is going to send out a tap root so plant in a pot that is decent sized to accommodate the tap root, about 8" deep.

Fill up your 2-liter pots with a well draining mix. Now place your seed on the top of your mix and then cover it with about a quarter inch of your medium. Place your pots in a container where you can add about an inch of water to the bottom (water will wick up). Place your seeds outside in a sunny location. Now it's time to play the waiting game. Your seed won't germinate for a very long time. Some seed may begin to germinate at about the 4 month mark while others may take up to 18 months. For any seed that doesn't germinate, just stash your seed trays in an unheated garage for the winter and put them back out when spring arrives. Keep them damp and be patient.

Bing is still King, according to Good Fruit Grower, May, 2011.

* * * * *

Pearleaf Blister Mite

Dick Tilbury

In reference to a question posted May 24 regarding Pearleaf Blister Mite in the WCFS Forum, Dick Tilbury provided this helpful answer.

Some years ago we had a PLBM infestation in our Comice pear. I followed WSU instructions to apply a delayed dormant, organic spray mix of lime sulfur and horticultural oil. That was the end of our PLBM problem. To my knowledge this has been the standard remedial action recommended to home growers for years.

Think about the PLBM life cycle. For most of its life it is protected from miticides either by being encased within leaf tissue or tucked under bud scales. Only two windows of opportunity are available for a spray application: (1) in fall after fruit harvest when the mites are moving from leaf blisters to terminal buds and fruit buds and (2) in late winter when mature females overwintering under bud scales disperse to infest developing leaves as bud swell starts.

I would suggest forgetting about any fall sprays and rather follow Judi Stewart's directions for leaf removal and general leaf clean up. Next year apply a delayed dormant (late Feb.-early March, just prior to bud swell) organic spray of lime sulfur and horticultural oil. Most products provide label directions for mixing and applying this mixture for PLBM. Remember to follow label directions, it's the law.

Lime sulfur has become somewhat hard to find as some of the major pesticide companies such as Bonide and perhaps Lilly Miller have stopped marketing it. I purchased a bottle of High Yield Lime Sulfur via mail from Stark Bros. Nursery in Missouri.

For more information go to the WSU Hortsense website at <http://pep.wsu.edu/hortsense>. Click on tree fruit, pear, pearleaf blister mite. A closely related blister mite can infest apple leaves.

I don't know if Monterey Garden Spray spinosad is registered as organic. However the Dow Chemical spinosad spray Entrust is so registered.

Good luck with the mite battle. Dick Tilbury

Sweet Cherry Beginnings Luelling's Traveling Nursery

Good Fruit Grower
Oregon Historical Soc.

In 1847, Henderson Luelling set out on the Oregon Trail bringing more than 700 one year old grafted fruit trees from Iowa to Oregon by ox-team along with his wife and 8 children.

In preparation for the trip he built two special boxes for his oxcart and filled them with a mixture of rich earth and charcoal to hold the trees. The ox-drawn wagons had rails to prevent animals from eating the leaves. They soon left the wagon train because the traveling nursery needed more care and a larger supply of water. They rationed water to keep the trees alive and worked to keep the oxen from eating the leaves. As the weather grew cooler, they wrapped trees in cloth and burned fires at night to keep the nursery stock from freezing. The Luellings arrived at Fort Vancouver in November 1847. They settled in Milwaukie, Oregon in February 1848. Only 350 of the 700 plants and bushes were alive by the end of their 2,000 mile, 7 month journey.

Younger brother Seth joined him in 1850, and by 1851, the family nursery had more than 18,000 fruit trees for sale. One of the original fruit trees from Iowa was Napoleon Bigarreau which Henderson called Royal Ann. While Henderson left for California in 1854 to start the fruit industry there, Seth remained in Oregon. In the 1860's Seth Lewelling introduced the 'Black Republican' grown from a seed of a Black Eagle cherry. In 1875, he found a promising seedling from a Black Republican planting that he named 'Bing', after his Manchurian Chinese foreman Ah Bing who supervised 30 other Chinese workers. A neighbor and former employee, J.H. Lambert, introduced the 'Lambert' cherry in 1876. Seth Lewelling also originated the 'Lincoln' cherry, the 'Wilamette' cherry, the 'Lewelling' grape, the 'Golden' prune, the 'Sweet Alice' apple and the 'Lewelling' almond.

Varietal Update Dr. Harold W. Fogle – A researcher at WSU Irrigated Agricultural Research and Extension Center in Prosser, WA. Fogle developed the Rainier cherry by crossing the Bing and Van, two dark sweet varieties. The Rainier was first developed as a pollinizer for the Bing variety that requires cross-pollination. But, the exceptional flavor of the Rainier led it to become a commercial variety in its own right. The Rainier was first released in 1960.

Henderson Luelling's "traveling nursery" included the following fruit cultivars:

Apples

Baldwin, Bellflower (Yellow Bellflower), Blue Pearmain, Early Harvest, Gloria Mundi, Golden Russet, Gravenstein, King (Tompkins King), Newtown, Northern Spy, Rambo, Red Astrachan, Red Cheek Pippin (Monmouth), Rhode Island Greening, Seek-no-further (Westfield Seek-no-further), Spitzenburg (Esopus Spitzenburg), White Winter Pearmain, Winesap

Pears

Bartlett (Williams' Bon Chrétien), Clapp Favorite, Early Butter (Craig), Fall Butter (White Doyenné) Pound, Seckel, Vicar of Winkfield (Curé), Winter Nelis

Cherries

May Duke, Black Bigarreau, Kentish Royal Anne (Napoleon Bigarreau), Black Tartarian Early Purple Guigne

Peaches

Early Crawford, Late Crawford, Golden Cling

Luelling also carried with him quince, black walnut, shell-bark hickory, grape, currant and gooseberry plants.

These early Nurserymen laid the foundation for the tree fruit industries in Washington, Oregon and California that have since achieved worldwide recognition.

Thomas C. McClintock. 1967. Henderson Luelling, Seth Lewelling, and the birth of the Pacific Coast fruit industry. Oregon Historical Quarterly (June 1967) 68(2):153-174.

Joseph Postman
[National Clonal Germplasm Repository - Corvallis](#)
16 December 2002

Good Fruit Grower, May 2011.



New WCFS Fruit Research Committee

In December, the WCFS Board approved the creation of the WCFS Fruit Research Committee (Elizabeth Vogt, Jeb Thurow, Erik Simpson, Roger Eichman and I) to explore the possibilities for future fruit research and study. The Board discussed how best to identify worthwhile fruit research ideas. The consensus was that a new WCFS-centered approach, which is sponsored by Western Cascade, should be driven by the interests and ideas of our members.

All chapters are asking their members to participate. Your opinions and ideas are actively being sought. "What fruit research do you suggest Western Cascade undertake?" The committee will collect and report on your suggestions, determine the funds required and the institute best equipped to do the research. Please give this some thought and submit your ideas to a committee member or your chapter president.
Judi Stewart

Residential Cottage Food Operations

Effective this fall Residential kitchens may be used to make jams and jellies sold directly to the consumer in Washington State.

"Cottage food products" means non-potentially hazardous baked goods; jams, jellies, preserves, and fruit butters as defined in 21 C.F.R. Sec. 150 as it existed on the effective date of this section; and other non-potentially hazardous foods identified by the director in rule.

SB 5748, COTTAGE FOOD OPERATIONS, Passed and signed by Governor, Effective date 7/22/2011.

Judi Stewart, NOFC

WCFS NEW MEMBERS



Seattle Tree Fruit Society

Anja Schiller
Babs Smith
Bill Lawrence
Bill McCarthy
Chanetta Ludwig
Clayton Whitney
Dennis Hodge
Helen Weber
Jane Huntington
Kathy Schuler
Lee Harrison-Smith
Linda Kurij
Lucy LaFayette
Rosemary Esbeck
S. Roshni Tewari
Sarah Moore
Tom Lambert

Peninsula Fruit Club

Cory Bushore
Pedro Diaz

Vashon Island Fruit Club

Rick Edwards
Lorine Brakken
Jean Williams
Marion Comaskey
Steve Sheldenhelm
Cory Wlazlak
Carla Cokigwe

Tahoma

Andreys Raize
Paul and Susan Becker

Olympic Orchard Society

Terry and Kate Bendock
Glenn Juenmann
Sherry Meith
Robert Buck

North Olympic Fruit Club

Jennifer Piskula
Michael Garling
M. J. Pruitt

STFS Tour to Salt Spring Island Festival Sunday, Oct. 2

Call Lori Brakken, (206)715-4149
lorineb@mindspring.com

\$175 for Festival ticket, lunch, transportation on island, boat trip, & customs charges. Overnight in Port Townsend recommended.

WCFS Board Meeting Sunday, March 13, 10:00am.

The meeting was called to order by Vice President Ron Weston at 10:09 a.m. in the Education Center at the Woodland Park Zoo in Seattle. Dave Hanower agreed to act as secretary for the meeting. Minutes from the teleconference Board Meeting, Dec. 11, 2010, were approved with minor corrections.

Treasurer Hildegard Hendrickson gave the Treasurer's Report, reported that the Audit committee met, reviewed and approved the annual financial report for 2010 through March 12, 2011. The 2011 budget was presented with the revision of adding \$300 for the cherry trials. Hildegard reported on her conversation with the insurance agent regarding the ability of chapters to charge admission for certain events open to the public. Treasurer's report and 2011 Budget, as corrected, were approved.

Chapter reports were given for STFS, VIFC, PFC, OOS, NOFC and Tahoma Chapters.

WCFS future fruit research committee, approved in December, is chaired by Judi Stewart and is composed of members Erik Simpson, Jeb Thurow, Elizabeth Vogt, and Dr. Roger Eichman. The Board consenses is for this to be a WCFS-centered approach, and that research will be driven by the interests and ideas of WCFS. Motion approved.

WCFS caps are available for \$15.00 with chapter name embroidered for added \$3.50. Chapter presidents please contact Erik Simpson if interested in order caps.

A teleconference Board meeting is set for June 25, 2011, at 10:00 a.m. Erik Simpson will arrange the teleconference. Meeting adjourned.

WCFS**WCFS Annual Meeting Sunday, March 13, 12:30pm.**

The meeting was called to order by Vice President Ron Weston in the Education Center at the Woodland Park Zoo in Seattle. Dave Hanower agreed to act as secretary for the meeting. Ron announced that the WCFS President, Treasurer and Secretary positions have been vacated. Ron is willing to stand for re-election as Vice President. Dave Hanower has volunteered to serve as Treasurer providing Patti Gotz will assume the membership database. Judi Stewart tendered her resignation as a director since she will serve as NOFC president.

Motion was approved to elect the following officers and directors:

President: [Vacant]
Vice President: Ron Weston
Secretary: [Vacant]

Dir. for term to expire in 2012: Hildegard Hendrickson
Dir. For term to expire in 2013: Del Simpson
Dir. For term to expire in 2014: Jerry Gehrke, Patti Gotz, and Bill Horn

Following the election Erik Simpson demonstrated the Owens Square graft which is used by Olympic Orchard Society and Peninsula Chapter in its grafting education workshops.

Meeting Adjourned.

Submitted by Dave Hanower.

The Summer 2011 BeeLine was produced by Editor Marilyn Couture , with input from membership.

Please contribute
your articles for our next Spring issue!

Issue Deadlines:

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

Email your articles to:
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COOKING WITH CARLYN— By Carlyn Syvanen, OOS

TOMATOES

As I write this article my tomato plants are each about 5" high. But this doesn't keep me from dreaming of boxes and baskets of tomatoes at the end of the summer. Those summers when I have more than we can eat fresh and raw, I cook and freeze them for use in the winter.

As the tomatoes ripen I wait until I have accumulated about two quarts. I then wash, cut out the stem and cut into halves or quarters. I put a little water in the bottom of a large pot and add the tomatoes. This keeps the tomatoes from singeing on the bottom before their own juices are released. I then cook them over a medium low temperature until they are slightly cooked. After they are cooled I pour them into an empty two quart yogurt tub and freeze. I have found that when I want tomato sauce for spaghetti or other dishes I can thaw and slowly boil down by half. I like this sauce because it has more tang than commercial sauces which are usually too sweet for my taste.

Roasted tomatoes are another favorite way to preserve the summer's bounty.

Roasted Tomatoes Fast Method

Cut tomatoes in half lengthwise, place on lightly oiled cookie sheet cut side up, and brush with olive oil. Sprinkle with coarse salt and bake in 425 degree oven for thirty to fifty minutes. Larger tomatoes will take longer. When I am doing more than one pan I try to group them by size. Otherwise the smaller tomatoes will burn. You can also add herbs of your choice to the olive oil you are brushing on the tomatoes. I freeze the extra roasted tomatoes. All winter you can enjoy the taste of summer.

Roasted tomatoes make a dip that is especially good with crostini. You can also add some to your spaghetti sauce to kick up the flavor.

Carlyn's Roasted Tomato Horseradish Dip

1 cup roasted tomatoes
1 cup yogurt cheese *
1-2 tablespoons prepared horseradish
Salt to taste

Mix tomatoes, yogurt cheese and horseradish. Chill and serve as dip with crackers, chips or vegetables. *To make yogurt cheese place non-fat yogurt in a cheese cloth lined sieve over a bowl and set in refrigerator overnight. In the morning the yogurt will be the consistency of cream cheese but with many fewer calories. I use this to replace cream cheese in dip recipes.

On line I found slow methods for roasting tomatoes but they all seemed too time consuming to me.

Protecting Tomatoes Ciscoe Morris In the Garden, *Seattle Times*, May 4, 2011

Systems are available that protect tomatoes from cold and allow you to plant your tomatoes much earlier.

Tomato Greenhouse is a simple yet effective cover made of red perforated plastic. It comes in a 20-foot long, 28-inch wide sleeve which you simply cut to the desired length, slip over the standard-sized tomato cage and twist tie the top shut.

The plastic cover allows air and light into the plant while protecting it from cold and rain. The red tint hastens ripening and only needs to be removed in very hot weather. Put it back on in fall for a greatly extended harvest season. Available at www.territorialseed.com.

Elderberry (*Sambucus Canadensis*)

Ron Weston, Vashon Island

Called the “country medicine chest” for its many healthful uses, elderberry also has many delicious uses as well. The muscatel-scented flowers can make alcoholic drinks or flavor sweet and savory dishes. The berries are rich in vitamin c and yield colorful pies, jams and wine. Elderflowers are in bloom during May in the Puget Sound lowlands.

**Elderflower Lemonade**

6 elderflower heads
3 cups sugar
3 lemons
2 tablespoons lemon juice
8 pints water

Dissolve sugar in a little boiling water. Thinly slice lemons and add to the sugar. Wash flowers well to remove insects and place in bowl. Add sugar and lemon slice mixture, lemon juice, and remaining water. Stir well. Cover in gallon jar (not airtight—cheesecloth works) and leave four days in cool place. Ready to drink on day 5, but gets better with age. We store gallon jars in our basement frig for up to a year. The “lemonade” has a sparkling effervescence and gets slightly alcoholic.
(If the lemon slices floating on the surface get moldy, simply scrape off and decant.)

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Seattle Tree Fruit Society

President's Message, Lori Brakken

STFS Activities this Spring have been quite diverse and fun. March 13th we had the Zoo Doo meeting and hosted WCFS meeting at the Woodland Park Zoo. On March 19th, we chartered a bus to the HOS event, stopping at Raintrees's Scion & Lecture event in Onalaska along the way. March 26th, a small group of us carpooled to the Peninsula Fruit Club's Spring Show in Silverdale, then we went on to taste cider at Eaglemont & Finn River cideries. On April 2nd, along with South Sound Fruit Club and Vashon Island Fruit Club, we visited Belgium fence gardens in Bremerton and were inspired to do the same in our own yards. At our April 11th meeting, the topic was 'Anthracnose' and we watched videos and passed along samples of the apple disease. On April 12th, we toured San Juan Islands fruit orchards at British camp and the Sandwith orchard, later in the day strolling the Westcott Bay Cider orchards with owner Rich Anderson. We just had our Spring Lectures event on Saturday, May 14th with all day lectures and special guests like Harry Burton from Salt Spring Island.

We look forward to upcoming events this summer. As usual, the Garden Tours will be in June, July, and August. We are planning 'Bud Grafting' and 'Summer Pruning' workshops in conjunction with Twenty One Acres in Woodinville on July 30th. In August or September we would like to get a trip in to historic Buckner Orchard at Lake Chelan.

Our Fall Fruit Show will be Oct 23rd, Sunday, at the Cedar Valley Grange in Lynnwood. We have a 25 seat boat going north out of Port Townsend Oct 2nd to the Salt Spring Island Apple Festival. We have 11 seats left. Please contact me soon if you would like a seat. Lori (206)715-4149

Summer Garden tours; Fall meeting Sept. 24 in Piper Orchard; Oct. 2 Salt Spring Island Apple Festival; Fall Fruit Show Oct. 23 at the Cedar Valley Grange—All WCFS members are invited and encouraged to join these events and trips. We'll learn and do more if we share in these things.

Call me anytime, Lori (206) 715-4149 Email: seattletreefruitsociety@hotmail.com
<http://www.seattletreefruitsociety.com/calendar>

North Olympic Fruit Club

Judi Stewart, President

Our April 5th meeting opened the door to *The Biochar Revolution*. Biochar is a type of charcoal most similar to *terra preta*, the black earth of the Amazon basin, known to transform poor soil into highly fertile ground. Some call it "Superdirt." People have actually been making terra preta for centuries. Biochar is formed through a process of pyrolysis, a form of burning that decomposes organic matter using heat without oxygen. Several of us will be making and experimenting with Biochar and using it for a soil amendment. It's been shown to increase available nutrients for plant growth, increase water retention, lower soil acidity and lessen the amount of fertilizer required. We have a small Biochar group now forming.

NOFC members are once again enjoying monthly member's orchard tours. A large scale peninsula tour is in the planning stages. The Club's picnic will be in August and we'll be manning a Jefferson County fair booth the second weekend in August.

Chapter News

Peninsula Fruit Club News

Sally Loree, President

To increase our knowledge about anthracnose we watched Dr. Ralph Byther's video. We also watched Dr. Margriet Dogterom's video to learn more about mason bees. Steve Butler hosted a pruning workshop for hands on learning about how to prune mature fruit trees. We took a fieldtrip to two Vashon orchards for another pruning workshop. We also carpooled for a trip to the HOS scion exchange. We taught grafting to high school students at Klahowya Secondary School and South Kitsap H.S. and to various ages at a 4-H club on Bainbridge Island. This summer the club will be having taste tests each month for fruit that is ripe. We hope to find our favorite fruits of the month.

Tahoma Chapter News



L to R Chuck Polance, Pete Piotrowski, Terry Tomlinson

- We could hear the Extreme Scream if we walked in via the Red Gate.
- We were greeted by the Pirate Adventure if we entered through the Gold Gate.
- We witnessed the Swifty Swine Pig Races if we came in at the Blue Gate.

Regardless of the gate entered, participating members agreed that The 2011 Puyallup Spring Fair could not have come too soon for Tahoma Chapter members! Spring finally arrived!!

We were quick out of the starting block to fill our table at the WCFS booth. Our organization was well represented. A set-up team exhibited bee blocks, displayed examples of anthracnose disease, educated fairgoers on battling apple maggot flies and codling moths, and explained various types of grafts. Literature was handed-out and the public was invited to attend a WCFS chapter meeting.

The Western Washington Fair Association hosted this annual April event. The active Tahoma Chapter joined over 60-vendors representing nurseries, garden shops, non-profit organizations and clubs.

As we exited through one of the gates at the end of our shift, we couldn't help but ask "how can we better represent the WCFS at the big Fall Fair?" The planning begins now! Hope to see you in September!!

Charles Polance, Tahoma Chapter

2-liter plastic bottle painted yellow and coated with tangle trap. It was covered with apple maggot flies after hanging 2-weeks in an apple tree!!

Pete Piotrowski, Tahoma



Olympic Orchard Chapter News

OOS held its seed and seedling exchange of fruit and vegetables in May at a potluck dinner event hosted by Steve Johnson at his Lazy J Tree Farm. Pam Larson, Sequim Organic Seedsavers, spoke to us about the informal Nash organic seed savers group and the varieties of vegetables they are trying to preserve. Members exchanged their favorite seed and seedlings that they want to preserve. Pam shared rare heirloom seed varieties with OOS Members: Dorinny corn an early ripening sweet corn; Chelsea cuke, an English cuke; and, Lower Salmon River Winter squash, an endangered plant seed. OOS enthusiastically has scheduled a joint meeting with SOS for April 2012.

Our June 14th meeting will feature Steve Vause and Carlyn Syvanen who will share their Guatemala travel adventure. Their presentation is on fruit and nut agricultural varieties they encountered in Guatemala.

July 9 OOS will host its annual summer picnic at the home of Laura Green and Tom Truitt in Port Angeles.

Reciprocal orchard tours will be held with the Peninsula Fruit Club and OOS. The Peninsula Fruit Club tour is scheduled for August 13th and the OOS tour is scheduled for August 20th.

Erik Simpson, OOS Co-President