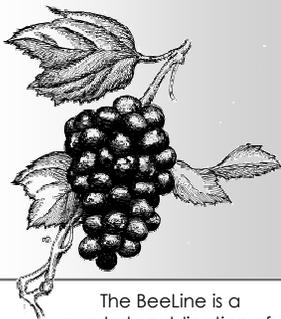


Inside:

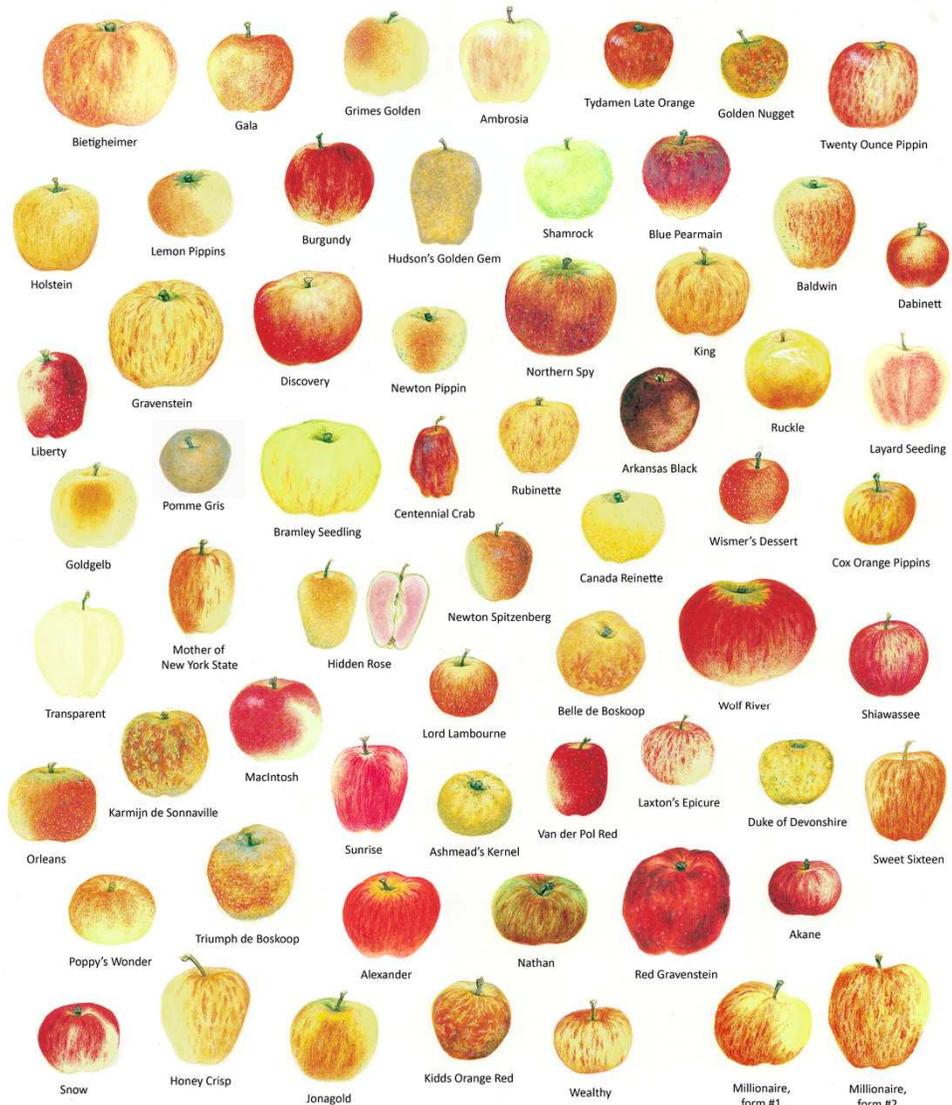
- Pollinator Corner p.3
- Alaska Pie Cherries p. 4
- Coddling Moth Traps p. 5
- Peachtree Borer p. 6
- Orchardist McGraw p. 7
- Orchard Spray Rates p. 8
- WCFS meeting p. 9
- Chapter News p. 9-11

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.

some Favourite Apples grown on Salt Spring Island



Over 350 varieties of apples are grown on Salt Spring Island, B. C. Canada
www.appleuscious.com

Apples are illustrated at 1/2 life size

Artist: Adrienne Aikins

2012 Salt Spring Island Apple Festival CANCELLED

due to weather related poor apple crops.

The crop of apples this year is greatly reduced due not only to the cold, wet, long spring (poor pollination), but also the invasion of tent caterpillars that completely stripped leaves off most apple trees in May and June.

We have a beautiful art poster from Salt Spring Island. This 18 by 24 inch poster is coming out of the printers this week, and available for \$20 each. See page one. Adrienne Aikins, a Victoria based artist, with previous experience in museum art work, has created a beautiful poster featuring 60 apple varieties selected by SSI growers and apple connoisseurs.

To secure your copy, Contact Apple Luscious Organic Orchards, 110 Heidi Place, Salt Spring Island, BC V8K-1W5. Phone: 250-653-2007.

Email: harryburton@shaw.ca

In Memoriam

HENRI CARNAY

Henri Kahn Carnay, President of the Tahoma Chapter of the Western Cascade Fruit Society passed away on July 4, 2012. Born in Germany in 1938, shortly later he & his family escaped Germany to Swaziland, South Africa. After WW II they were able to immigrate to the US moving to Seattle. Henri started managing restaurants & soon decided that Chef Carnay sounded much better than Chef Kahn.

Most of us primarily know Henri thru WCFS, but with interest & enthusiasm he was also a member of the Puyallup Valley Fuchsia Society and a Pierce County Master Gardener. Known for his kindness and generosity, Henri was most often quiet, but always willing to lend a hand, serving as Tahoma Chapter president for several years when no one else would step forward.

The Tahoma Chapter and WCFS will miss his involvement in the things that keep the rest of us involved: speakers at meetings, the Puyallup Spring Fair and the Puyallup Fall Fair with the Correll Cider Press. He will be missed.

.. **The WCFS Cherry Trial** is well under way. WCFS members are doing an excellent job of maintaining the health of the trees. From the reports received from participants, a majority of the cherry trees bloomed this spring; some bore fruit though small and sparse. Next year's crop and fruit size will both be larger. The trial trees will be pruned for the first time this summer.

Participating members in the trial are Alice Burns, Randolph Farrar, Cheryl Grunbock, Bruce Jackson, Erik Mullet, Mary Ornstead, Barb Davis, Bob Norton, Connie Barclay, Dan Cochran, Daphne Lee-Larson, Darren Murphy, Drew Brant, Elizabeth Vogt, Jack Pedigo, Jackie Paquin, Jean Williams, Jerry Ellis, Jim Mraz, John Bellow, Judi Stewart, Karen Page, Katy Festinger, Keith Ruckstuhl, Leonard Horst, LeRoy Beers, Mel Armstrong, Patti Gotz, Dr. Roger Eichman and Sally Loree.



Barb Davis' interstem cherry tree on cultivar #4.

Wool carder bees, native to Europe, are invading this area. The males are quite territorial and drive off other insects. The females line their nests with "wool" from lamb's ear or other hairy leaves in the mint family.

Dick Tilbury, Seattle



Pollinator Corner

Hover Flies

Elizabeth A. Vogt, President VIFC

In this issue of the Beeline our pollinator focus is the insect family Syrphidae, the 'hover' or 'flower' flies. As their name implies, they are flower visitors, hovering & darting near their food sources of nectar & pollen. The adults also feed on honey-dew excreted by aphids. These yellow & black striped, stingless flies are often mistaken for tiny bees or wasps; however, upon closer inspection you'll see they have a flattened body, only one pair of wings, as well as a characteristic 'fly head' with large contiguous eyes & minute antennae. Hover flies are often found near aphid colonies as the larval stages of many syrphid species are predators of aphids & other soft-bodied insects.

Biology

Most hover flies overwinter as larvae in ground debris, but our common Pacific Northwest species *Scaeva pyasstri* (L) survives the winter as an adult. In late spring, adult females feed on pollen from wild flowers & weed species. This protein source allows them to develop their eggs, which are deposited on leaves in or near aphid populations. The young predaceous maggots can then feed on the readily available prey; they move quite efficiently & consume hundreds of aphids within a few weeks. Larvae vary in color & size, reaching up to ½ inch in length. Most have a characteristic longitudinal yellow stripe down their backs.

Mature larvae may move down the plant to the soil surface or to the under surface of leaves to pupate. Pupae are pear-shaped & darker than the larval stages. The entire life cycle (egg to adult) takes from 2-4 weeks; there are at least 3 generations per year.

These flies provide a double benefit to our orchards – as larval predators of insects feeding on & damaging our trees & shrubs, & as adult pollinators.

Remember, beneficial insects flourish in a 'friendly habitat' which includes sources of water, shelter ('overgrown' patches), & food (flowering plants throughout the year).

Several species of hover fly adults are abundant this month. You can easily observe them during almost any visit to a garden, orchard, or backyard. Please take a moment to notice & appreciate these agile, lively pollinators.

To see a variety of beautiful photos of hover flies:

- W.S.U.'s Orchard Pest Management Online <http://jenny.tfrec.wsu.edu/opm/displaySpecies.php?pn=730>
- Photo gallery: www.honeybeesuite.com/invasion-of-the-hover-flies/
- All stages of the syrphid life cycle: www.ces.ncsu.edu/chatam/ag/SustAg/syrphid.html



* * * * *

ATTRA, the National Sustainable Agriculture Information Service, has announced the release of the publication "Apples: Organic Production Guide" by T. Hinman and G. Ames. This publication provides information on organic apple production from recent research and producer experience, and focuses on the aspects that differ from nonorganic practices—primarily pest and disease control, marketing, and economics. The major apple insect pests and diseases and the most effective organic management methods are discussed, and also includes farmer profiles of working orchards and a section dealing with economic and marketing considerations. It can be ordered at the URL below, either as a PDF download in full color (\$5.95), or a print version in black and white (\$8.95).

<https://attra.ncat.org/attra-pub/summaries/summary.php?pub=4>
(Information on organic weed control and fertility management in orchards is presented in a separate ATTRA publication, Tree Fruits: Organic Production Overview <https://attra.ncat.org/attra-pub/summaries/summary.php?pub=2> .)

Submitted by Jacky King

Alaska Pie Cherries Abound in Simpson Back Yard

Erik Simpson, Co-President OOS

Before moving from Alaska in 1994, Del and I were only able to successfully grow three varieties of pie cherries. They were the Baird Cherry named after Bill Baird in Anchorage, the Sitka Cherry originally obtained from the Alaska Experimental Station in the 1920's and the North Star Cherry which had erratic growth and poor flavor.

The Baird pie cherry, a self-fertile cherry, was grown by Bill Baird in the 1960's and 1970's. He purchased what he thought was a Sand Cherry which died the year he planted it. When he cut it off at the ground, the rootstock grew back the next year and turned out to be Alaska's best pie cherry that produced annually regardless of the weather. The year I found out about this cherry, it was written up in the Anchorage Daily News as having produced over nine gallons of pie cherries that were sweet enough to eat after their first frost. That summer we had lost over a month's growing season in the spring and in the fall due to lousy weather. The tree is a semi dwarf and only grows to about 7 to 8 feet. It can be grown from seed if planted outdoors or it can be grafted onto suitable rootstock. The Baird Cherry makes an excellent pie or can be eaten fresh when fully ripe in Sequim.

The Sitka Cherry grows wild in Southeast Alaska in Haines, Juneau, Thyne, and Sitka. In each location the cherry is named where it is found growing. In Juneau it was named the Telegraph Hill Cherry found behind the Governor's Mansion. In Haines it is called the Haines Cherry, and in Thyne it is called the Thyne Cherry. We do not know the original name given to this cherry by the Sitka Experimental Station so I call it the Sitka Cherry.

The Sitka Cherry is spread by birds and by planting the mature seeds when allowed to winter over in a pot or cold frame. The seeds can also be kept in the refrigerator for three months and planted in the spring. The tree is genetically dwarfed and can grow up to about eight feet. The cherries make a very good pie.

I also grow the Sequim Cherry, our best pie cherry. It is thought to be a Montmorency cross. The juice is red, good flavor and needs to be sweetened. The pie is exceptional and the cherries retain their red color when cooked. The Sequim Cherry tree is also genetically dwarfed and can be grown from seed after cold layering or by over wintering the seeds outdoors.



Erik and Del Simpson picking pie cherries

Alert—Save Your Stone Fruit Seeds!

Look for an article on germination of stone fruits in the Winter BeeLine.

Attention WCFS Members

Want to know instantly what's happening in the organization?

Subscribe to the WCFS Forum. It's a benefit of membership. The Forum is private and closed to the public. It keeps us together and on top of what's happening in our chapters. Click on this link and follow the prompts:

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

Judi Stewart, Forum Administrator



Codling Moth Trap Recipes

Charles Polance, Tahoma

For Homemade Traps
Mix in One Gallon Jug

1.
1 Cup Malasses
2 Cups Apple Cider Vinegar
1 tsp yeast
Water to fill, after 24 hours 1-2 cups per trap
2.
1 Cup Apple Cider Vinegar
2 Cup Molasses
1/8 tsp Ammonia
5 Cups Water, after 24 hours 1-2 cups per trap
3.
1 Cut-up Banana Peel
1 Cup Vinegar
1 Cup Sugar
Water to fill, after 24 hours 1-2 cups per trap
4.
1/3 Cup Molasses
1/8 tsp Ammonia
appears that is per trap
5.
2 Cups Apple Cider Vinegar
1 tsp yeast
Water to fill, after 24 hours 1-2 cups per trap

* * * * *

A New Use for Footies Earwig Control on Artichokes

Pat Volk, OOS

Open the nylon footie and spread it over the Artichoke fruit, tying the ends tightly on the stem. This should prevent earwig damage.

WCFS NEW MEMBERS



South Sound Fruit Society

Bill Green
Benjamin Pixie
Dan Locke
Jerry Towne

Peninsula Fruit Club

Susanne Christensen
Bob Christensen
Chris Fraizer

Home Orchard Society All About Fruit Show

Canby, OR
Clackamas County Fairgrounds
October 20-21

The Summer 2012 BeeLine was produced by Editor Marilyn Couture, with input from membership. Please contribute your articles for our next Fall issue! **Issue Deadlines:**

Winter December 15;
Spring February 15;
Summer May 15;
Fall August 1

Email your articles to:

Marilyn Couture: couture222@msn.com

Permission to copy from the Beeline is granted with attribution.

Peachtree Borer

Erik Simpson, Pres. OOS

In June my neighbor's green gage plum about 8" in diameter blew down in a wind storm. I was able look at the base of the plum tree where larvae had chewed and bore numerous holes in the core of wood to destroy the plum tree. Despite the damage to the tree, the cambium had remained alive and the tree produced several plums this year (see photo).

To the best of my knowledge, the tree suffered from Peachtree Borer Moth and the larvae had entered the roots at the base of the tree. There were no bore holes in the bark at the base of the tree which meant it probably was not a beetle borer. According to the Oregon State University web site, the Peachtree Borer can be stopped by placing moth ball crystals around the base of the tree. Please let us know if anyone else has had a similar problem and how they stopped this borer.

PTB attacks a number of economic hosts including cherry, plum, peach, apricot, almond, and shrubs such as English laurel. The larvae of peach tree borer tunnel through the bark at the base of the plant feeding in the cambium and often girdle plants leading to early death. Confusing peachtree borer males can be remarkably easy even for beginners. There are several very simple steps. First one must know when the males are on the prowl, measuring their flight with pheromone traps. Traps need to be hung low within three feet of the ground and spaced with at least one trap for every 2.5 acres. Traps should be placed at the beginning of adult emergence, usually in mid-late June and monitored through the flight period, possibly through the end of September.

http://oregonstate.edu/dept/nurspest/peach_tree_borer.htm

There are various methods to manage root weevils by using biological control, including the use of beneficial nematodes.

Home orchardists can use PDB (paradichlorobenzene or moth crystals labeled for this use) on trees to control borer larvae attacking near the soil line. Apply PDB in late August or September before the rainy season and when temperatures are still warm.

Remove weeds and other debris from around the tree base and level the soil. Apply about 1 ounce of PDB (less for young trees) in a circle around the base of the tree and about 3 inches from the edge of the trunk. Cover the PDB with a layer of soil about 3 to 4 inches deep and extending to the tree trunk; pack it down with a shovel. PDB vapors do not circulate well in web soil. PDB will not control peachtree borer or other borers when they are attacking above the soil line.



* * * * *

WCFS Fruit Research Grants

WCFS will be awarding fruit research grants. Grant applications will be accepted from researchers in Washington, Oregon and Idaho. Members of WCFS are eligible to apply. The grant application will be posted on the Forum and on our website. The level of research and its practical nature should be important to our membership.

Applicants should focus on fruits which are able to be grown in our area. Suggested topics could include propagation, rootstocks, interstems, productivity, fruit quality, management, orchard systems, support systems, pruning, training, soils, new technologies, development of new fruits and cultivars, pest and disease problems and other horticultural issues.

Grants will be made on an annual basis. Individual project funding has been capped at \$5,000 each. Grants can be reviewed and extended up to and including a maximum of five years.

Fruit research committee members are Elizabeth Vogt, Jeb Thurow, Dr. Roger Eichman, Erik Simpson and Judi Stewart.



Orchardist Larry McGraw tried for a Better Apple

Good Fruit Grower July 2011 and Pome News

Larry McGraw, HOS founder and friend, had a passion for Pomology. Early on, he became concerned about the dwindling diversity of apples and other tree fruits and the disappearance of many once-prized varieties. He began his quest to seek out residual pockets of remaining trees to collect scion wood. In his 50-plus years of fruit research, Larry estimated he had encountered about 2000 apple varieties world-wide. He covered the entire western part of the United States tracking down pioneer apples as well as the wild plum, which particularly interested him.

Larry was fascinated with Kazakhstan's wild apple forests; and he worked with the governments of Russia and the United States for five years to obtain virus-free trees from Russia for his Portland property, named McGraw Experimental Gardens, which became recognized as a living museum.

In 1969 he designed the Pioneer Orchard of the Sauvie Island Bybee-Howell Territorial Park, retaining some remnant trees and planting about another hundred antique apple and pear varieties.

In May 1975 at his gardens, Larry convened a core group of 25 home orchardists to launch The Home Orchard Society (HOS). The first HOS Scion Exchange was held in 1976 in Estacada at Five Oaks Farm, with members sitting on bales of hay. This nonprofit, educational organization was then and still remains--nearly 40 years and hundreds of members later--dedicated to studying and disseminating information on fruit culture, origins, and histories.

In 1976 Larry moved his family--as well as plants and all the fruit trees from his Portland gardens --to Grant County, in central Oregon, north of Dayville, naming his new location Sheep Rock Nursery.

In 1979 Larry learned that the Burlington-Northern Railroad and the Washington State Highway Department had suggested making way for tracks and roads by moving the 130-year-old Fort Vancouver Apple tree--the last remaining vestige of the fort's original orchard. Its seeds, along with the original settlers, had been carried there by sailing ship. Convinced that such disturbance would kill the ancient tree, Larry traveled to Portland to recruit the HOS board to oppose that proposal. The state's decision-making process took some three years, during which time Board Secretary Marian Dunlap wrote letters and attended hearings, arguing for the tree's preservation, ultimately converting others to that opinion. The eventual result was that all transportation was diverted around a small park--complete with memorial plaque and enclosing fence--



An apple man to the core, Larry McGraw pruned, shaped and developed dwarf apple trees for the best fruit. Some were "festooned," with their branches set into billowy circular patterns atop a stout trunk.

protecting one of the oldest living apple trees in America. Thirty-five years later it is still there.

In 1986 Larry's inspiration to establish an HOS Arboretum was realized when HOS developed it on the grounds of Clackamas Community College. There it functions as a repository for pioneer, and some newer, fruit varieties and as a laboratory for HOS orchard experiments and hands-on instruction in pruning, grafting, and orchard maintenance.

At Sheep Rock Nursery, Larry originated a number of unique fruit varieties, such as Sweetheart, Blue Swan, and Golden Swan plums and Velma, Grampa's Favorite, and Nellie Mae apples. Within his experimental orchard his apple varieties came mostly through experiments in pollination. The myriads of combinations of apple varieties come from such experimentation, and through such work apples evolve in such characteristics such as shape, size, flavor, growing season, and disease and frost resistance.

An avid reader and writer, Larry corresponded regularly with scientists and pomologists all over the world and had almost completed the writing of his book, Larry McGraw's Renaissance of the Apple, when he passed away January 29, 2005. Larry's family hopes to someday publish his work.

Orchard Spray Rates

Compiled by Ethan Russo, adapted from Michael Phillips, *The Holistic Orchard*

Basic Holistic Organic Spray Mixture

Ingredient	4 gallon (backpack)	1 gallon	½ gallon	1 quart
Pure Neem Oil	5 Tbs (75 ml)	4 tsp (20 ml)	2 tsp (10 ml)	1 tsp (5 ml)
Dr. Bronner's Liquid Soap	2 tsp (10 ml)	½ tsp (2.5 ml)	¼ tsp (1.25 ml)	1/8 tsp (0.6 ml)
Liquid Fish Ex- tract	10 oz. (300 ml)	2 ½ oz (75 ml)	1 ¼ oz (38 ml)	20 ml
Effective Mi- crobes	5.12 oz (150 ml)	1.28 oz (37.5 ml)	0.65 oz (18.8 ml)	0.33 oz (9.4 ml)
Organic Black- strap Molasses	3 Tbs (45 ml)	2 tsp (11 ml)	1 tsp (5.5 ml)	½ tsp (3 ml)
Kelp Extract	5 Tbs (75 ml)	4 tsp (20 ml)	2 tsp (10 ml)	1 tsp (5 ml)
Yucca Spreader- Sticker	1 tsp (5 ml)	¼ tsp (1.25 ml)	1/8 tsp (0.6 ml)	0.3 ml.

Others organic agents:

Monterey Insect Spray (Spinosad)	8 oz (240 ml)	2 oz 4 Tbs (60 ml)	1 oz 2 Tbs (30 ml)	1 Tbs (15 ml)
Serenade (organic anti- fungal)	8-16 oz (240-480 ml)	2-4 oz (60-120 ml)	1-2 oz (30-60 ml)	½-1 oz (15-30 ml)
Safer Soap	10 oz (300 ml)	2.5 oz 5 Tbs (75 ml)	1.25 oz (38 ml)	4 tsp (19 ml)
Actinovate (antifungal)	8 tsp (40 ml)	2 tsp (10 ml)	1 tsp (5 ml)	½ tsp (2.5 ml)
Liqui-Cop	See	Directions	For Each	Crop

Notes:

- 1) **Basic Holistic Organic Spray Mixture** can be used every two weeks throughout the season. Fish is omitted after June.
- 2) **Pure neem oil** is best refrigerated in amounts needs (in jars). Before spraying, melt in water bath, mix with soap, and then add to very warm water (below 120 degrees F.)
- 3) **Liquid fish** and kelp must be hydrolyzed products (see listing, next page).
- 4) **Effective microbes** may be used as is from manufacturer, or home fermented from the source with molasses to extend supply.
- 5) **Blackstrap** is extremely viscous and should also be dissolved in warm water prior to adding to mix
- 6) **Michael Phillips** also adds large amounts of fermented horsetail, comfrey, and nettle teas later in the spring.

Sources:

Liquid Fish and Kelp (seaweed): Neptune's Harvest

<http://www.neptunesharvest.com/products-for-all-other-customers.html>

Pure Neem Oil: Ahimsa Organics Neem Oil

<http://www.neemresource.com/Neem&KaranjaOil.html>

Dr. Bronner's Liquid Soap:

Effective Microbes: Innovative Probiotics ProBio Balance Original

<http://www.innovativeprobiotics.com/catalogsearch/result/index/?p=3&q=Probio>

Blackstrap Molasses: Wholesome Sweeteners Organic Molasses

Yucca Spreader-Sticker: Therm X70 Yucca Extract

<http://www.groworganic.com/therm-x70-yucca-extract-quart.html>



Vashon Island Fruit Club

We are having a fabulous year as a chapter. I think it's a combination of a very hard-working Board that promotes the club at different island venues, & one that has developed an educational approach to our workshops (we always have hand-outs & references). Combined with the fact that small-scale agriculture, farming, & orchards are on the rise on the island. And, this increase in farming activities is feeding an influx of younger fruit growers into our chapter.

- Record attendance (130) at Annual Picnic Aug. 10.
- Southwest Vashon Orchard Tours, Aug. 18
- Field trip to Hartman's Nursery in Puyallup, Sat., Sept. 15th
- Vashon Cider Fest, Saturday, October 13th - Cider pressing & sale, & bake sale.
- Fall Fruit Show, Sat., Nov. 10th, 10a-3p, Vashon High School, fruit displays & speakers

Elizabeth Vogt, President

* * * * *

WCFS

Francesca Ritson, SSFS, is hosting the quarterly WCFS board meeting, Sat., Sept. 22, 10:00am. Bring a brown bag lunch to eat on site. For those who are interested, we will have a tour available after lunch. It is an interesting farm operation and well worth spending the time to see it.

Directions to the Evergreen State College Organic Farm House, 2712 Lewis Road, Olympia:

Take I-5 to exit 104 and follow Hwy #101 for approximately 4 miles to the Evergreen Parkway exit. (See sign "The Evergreen State College" at exit).

Follow Evergreen Parkway north (toward Evergreen State College) approx one mile to 17th Ave.

Turn Left onto 17th Ave., follow for approx 1/2 mile.

Turn Right onto Simmons, follow for approx 1/2 mile.

Turn Right onto Lewis Road, follow it for a couple hundred yards to the Evergreen Organic Farm sign.

Turn Right before or after the sign (either driveway will get you there) and follow the driveway approx 300 yards up the hill to the top. The Farmhouse is the last building at the end of the driveway up the hill.

You will need to park alongside the driveway before you get to the farmhouse.

Chapter News

Olympic Orchard Society

Sept. 8, 10:00am. The Black Diamond Winery Tour. 2976 Black Diamond Road, Port Angeles, (360) 457-0748. This twenty acre winery specializes in unique fruit and grape wines. Tour starts promptly at 10:00 o'clock. Following the winery tour, we will stop OOS Members, Deborah and Martin Marchant's farm to check out their garden, chickens, and planned orchard. 2786 Black Diamond Road.

Sept. 11, 7:00pm. OOS monthly meeting in the Commissioner's Chambers, County Court Building, 223 E. 4th Street in Port Angeles. "Experiences with Drip Irrigation" by Board Member, Jim House.

Sept. 15, 10:30am. OOS has been invited to Tour Connie Irving's Antique apple orchard. Meet or car-pool to 695 Dempsey Road, Port Angeles.

Marilyn Couture, Secretary

* * * * *

Friends of Piper Orchard

Sept. 15, 10-3pm Friends of Piper Orchard 'Fall Fruit Show' & STFS Member Meeting

Dr. Tim Smith from Wenatchee Washington will speak on fruit problems at Piper's Orchard Harvest Fest on Sept. 15th in Carkeek Park in Seattle. Dr. Smith is known worldwide for the use of GF 120 NF cherry fruit fly bait and about fire blight in pear trees.

<https://sharepoint.cahnrs.wsu.edu/blogs/extensionupdate/archive/2012/01/27/tim-smith-chosen-new-cherry-king.aspx>

We are caring for an orchard over 100 years old with antique varieties and are truly local for the Puget Sound.

Don Ricks,
<http://pipersorchard.org/> , donricks@hotmail.com

South Sound Fruit Society

Sept. 4th is our annual potluck, raffle and elections. Time for all of SSFS members to renew their membership and share gardening and orchard experiences. It is always fun to catch up with fellow members and eat good food. Also, a chance to win local produce, plants and other great prizes.

Also in September, on Saturday 22nd, -SSFS will be hosting the quarterly board meeting of the Western Cascade Fruit Club board meeting. All members are invited to attend and see what's going on with our parent organization. It will be held at the Evergreen Organic Farmhouse, from 10 am – noon and there will be a farm tour after the meeting. Bring your own brown bag lunch.

November 4th Mindi Thorton will talk about "Chinese Kiwis". Mindi owns Kiger Island Blues, a blueberry and kiwi farm in Oregon and exports her kiwis to England.

Our big sale this year was blueberry plants and they are great looking plants that are producing. Almost all talks are held at the Evergreen Organic Farm House and start at 7 pm. South Sound is also putting together a Powerpoint show on "Recycling In the Orchard and Garden".

August 7, 2012 Mark Stanley spoke about –"Quality Grape Growing. He summarized grape taxonomy, -the different species and varieties, which really helps understand grapes and the susceptibility of grapes to various diseases and pests. He also talked about how applying some of the same techniques grape growers use to get the intensity of flavor and sweetness that wine grapes get. He suggested some wine grapes and early ripening table grapes. He explained the basics of grape pruning and thinning for productivity, and a common grape training configuration. Starting in 1998 Mark Stanley intensively studied wine making for more than two years. In 2002 he began working at the McCreary winery as assistant winemaker. They have a tasting room in downtown Olympia and now produce & market under the Salida label. He is now a winemaker for the Washington Wine Masters club. In this position he sources grapes and ferments up to 18 tons of grapes per season. He is also the winemaker for a fledgling project, the "Avitino" winery in Eatonville, where 2 acres of Pinot Noir are being grown.

Francisca Ritson, President, SSFS

Peninsula Fruit Club Chapter News

Peninsula Fruit Club had a booth at the Maker Faire in Poulsbo in June. We taught fair-goers hands-on how to graft and "make" trees and how to espalier them to make designs and showed photo displays of Axel Erlandson's creations

<http://images.google.com/search?hl=en&client=firefox-a&rls=com.ubuntu%3Aen-US%3Aunofficial&um=1&sa=1&q=Axel+Erlandson&btnG=Search+images&aq=f&oq=&aqi=&start=0&biw=1275&bih=870&sei=YJMpUOboMaeRiAKdo4GgCQ&tbm=isch> and Pooktres

[http://www.google.com/search?hl=en&sugexp=les%3B&cp=5&gs_id=e&xhr=t&q=pooktre&bav=on.2,or.r_gc.r_pw.r_qf.&biw=1275&bih=870&wrapid=tljp134490201396808&um=1&ie=UTF-](http://www.google.com/search?hl=en&sugexp=les%3B&cp=5&gs_id=e&xhr=t&q=pooktre&bav=on.2,or.r_gc.r_pw.r_qf.&biw=1275&bih=870&wrapid=tljp134490201396808&um=1&ie=UTF-8&tbm=isch&source=og&sa=N&tab=wi&ei=gZMpUPeRCOPQiwKTh4DYCg)

[8&tbm=isch&source=og&sa=N&tab=wi&ei=gZMpUPeRCOPQiwKTh4DYCg](http://www.google.com/search?hl=en&sugexp=les%3B&cp=5&gs_id=e&xhr=t&q=pooktre&bav=on.2,or.r_gc.r_pw.r_qf.&biw=1275&bih=870&wrapid=tljp134490201396808&um=1&ie=UTF-8&tbm=isch&source=og&sa=N&tab=wi&ei=gZMpUPeRCOPQiwKTh4DYCg) . We learned about drip irrigation in June and summer pruning and budding in July. At the August meeting we learned some of the considerations when building a hoop house. Fruit sampling started up again at the July meeting and will continue until the end of harvest. We also held our annual club picnic at John & Bonnie Meyer's beautiful orchard. PFC participated at the Kitsap County Fair. There is a tour of member orchards planned for September, and the September meeting will include a member driven discussion of the problems and successes in our orchards this year. October 20 features our Fall Fruit Show, 10 am to 4 pm at the Silverdale Community Center <http://wcfs.org/wp-content/uploads/Microsoft-PowerPoint-Fall-Show-Poster2012.pdf> . Come and see our huge display of cultivars—all available for tasting.

Jean Williams, President PFC

* * * * *

Snohomish County Fruit Society is hosting a booth at the Evergreen State Fair Aug. 23-Sept. 3. If you are interested in helping out, send an email now to SnohomishCFS@gmail.com and include your name, phone, and days and times you can work. Contact Darlene Granberg.

Monthly membership meetings resume in September. Chapters are cordially invited to attend our meetings and are encouraged to join our society.

Jack Haines, President SCFS



Tahoma Chapter News

-Our meeting on the July 5th started on a somber note; Bill Horn announced that Henri Carnay, our President, passed away the day before. It was a sorrowful meeting. Henri's leadership in the WCFS will be missed.

-Bill conducted the meeting. He presented on controlling codling moths with effective recipes we can make at home. He also offered thoughts on apple tree insect management. A sign-up sheet for the Fair was passed around and we picked days/times to watch our booth.

-Chuck Polance urged our members to enter our fruits & vegetables at the Puyallup Fair. Online entry registration must be completed by Sept. 3rd. You'll have to print a copy of your online entry summary/receipt and take it with your items on entry days: Sept. 4th & 5th. Here's how to proceed: First go to: TheFair.com, then to "Exhibit Entries" then "Agriculture" and follow the prompts to "On-line Entry Registration Instructions". Questions? Tel# 253-841-5074

Chuck Polance, Tahoma

* * * * *

"WCFS OCCUPY PUYALLUP MOVEMENT!!"

Help Out at the Puyallup Fair Sept. 7--23
Volunteers get free entrance and free parking.
Contact: Bill Horn of the Tahoma Chapter.
hornbill66@msn.com

Attention all WCFS members:
Enter your fruits & vegetables at the Puyallup Fair!
Online entry registration must be completed by Sept. 3rd.
Contact Chuck Polance, 253-841-5074

WCFS OFFICERS AND BOARD MEMBERS

President	Ron Weston ronweston09@comcast.net
Vice President	Vacant
Secretary	Vacant
Treasurer	Dave Hanower dhanower@me.com

Directors

2013	Erik Simpson orchards@olyphen.com Steve Vause svause@teleport.com Del Simpson orchards@olyphen.com
2014	Bill Horn hornbill66@msn.com Jerry Gehrke bercogehrke@comcast.net Patti Gotz plsgotz@comcast.net
2015	Sally Loree SAL@wavecable.com Vacant Vacant

Chapter Presidents

Olympic Orchard	Erik Simpson, Co Pres orchards@olyphen.com Jim MRaz, Co Pres jjmrz@msn.com
North Olympic	Dean Shinn pans.clann@gmail.com
Peninsula	Jean Williams fhe@hurricane.net
Seattle Tree Fruit	Paul Mallary seattletreefruitsociety@hotmail.com
Snohomish County	Jack Haines jkhaines@frontier.com
South Sound	Francesca Ritson ritsonf@hotmail.com
Tahoma	Henri Carnay hcarnay@comcast.net
Vashon Island	Elizabeth Vogt eavogt@comcast.net