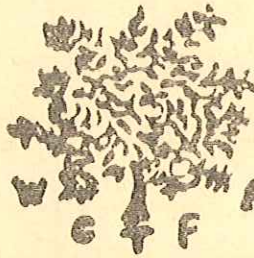


WCTFA NEWSLETTER



Annual fall tour

All About Fruit Show

Plant Wizard of Puget Sound--John Bennett

Identifying Apples

Grimes Golden bio

Rootstock order form

FALL 1985

FALL TOUR SCHEDULED FOR BELLINGHAM AREA

by Helen Zuelow

Saturday

We're heading north of Bellingham on *Saturday* October 5th to tour three orchards and a vineyard. This will be an exceptionally interesting and informative event, and special thanks go to Tom Thornton of Cloud Mountain Farm for arranging the day for us.

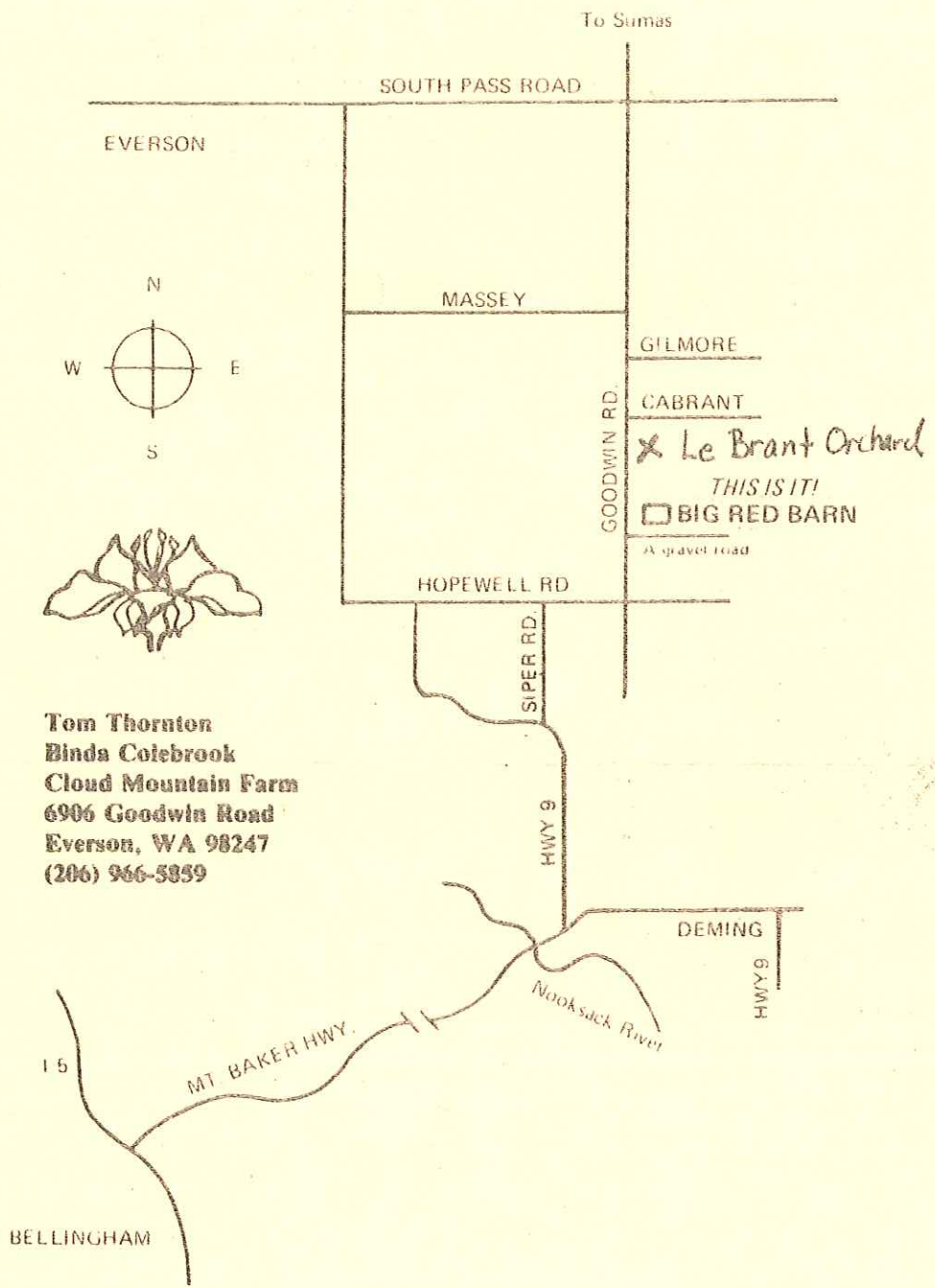
10:30 am - 12 noon Meet at the LeBrant Orchard. (See map following.) This is a 7 acre orchard focusing on five varieties--Jonagold, King, Melrose, Spartan and Gravenstein. Trees are freestanding and on 7a or 106 rootstock. A new cold storage building should be finished before our tour date.

12 noon - 1 pm Bring your picnic lunch. We will eat at LeBrant's and have a short WCTFA meeting.

1 pm - 3:30 pm Next we will tour Cloud Mountain Farm. There are five acres of apples here, 4 acres of which are 4 to 5 years old and one acre newly planted. There are 9 varieties, including Discovery, Akane, Idared, Mutsu and Jonagold. Trees are trained as oblique palmettes and trellised, mostly on M9 rootstock, with some 26. Tom has experimented with tree spacings which vary from 500 to 800 trees per acre, and he has also worked extensively with organic growing techniques. Tom also grows grapes and pears, row crops and nursery stock.

3:30 pm - 4:15 pm Sue Cottrell's Pippin Farm is next on the agenda. There are 175 two to three year old apple trees here which include 50 varieties, 35 of which are producing. Trees are planted mostly as single cordons.

4:30 pm Last, but not least, is a visit to the Mount Baker Winery. We will tour the vineyard, winery and taste wine. Mt. Baker charges \$1 per person for the tour, but this is refunded if you purchase wine. They produce mostly white grape wines and some fruit wines. There are 25 acres of vineyard here, and we will see trellis systems and varieties appropriate for Pacific Northwest growing.



Tom Thornton
 Binda Colebrook
 Cloud Mountain Farm
 6906 Goodwin Road
 Everson, WA 98247
 (206) 966-5859

It takes about 2 hours 45 minutes to drive from the Seattle area to our starting point. Go past Tom's red barn (see map) to the property just next door. Stop at the ranch-style brick house and prepare yourself for a great day! Call Helen Zuelow, 827-2939, if you have any questions.

OPEN HOUSE
TREE FRUITS & BERRIES

WASHINGTON STATE UNIVERSITY
Northwestern Washington Research & Extension Unit
1468 Memorial Highway
Mount Vernon, Washington 98273
206 424-6121

September 6, 1985
Friday, 9:00 AM - 3:00 PM

AGENDA

- 9:00 AM Registration - View Exhibits
- 9:30 AM Summer of '85 - a review of new fruit varieties, cultural systems and problems experienced this summer and a discussion of your experiences.
R. A. Norton & G. A. Moulton, NWREU, and Rick Reisinger, Snohomish Co. Extension Agent.
- 10:30 AM Tours of orchards and experimental plots.
- A. Walking tour - Late peaches, plums, early grapes, everbearing strawberries and raspberries, landscaping with fruit.
- B. Early apples, pears (European and Asian), budding demonstration (chip and T-budding)
- NOON Have your sack lunch in our landscaped fruit garden. Charcoal grill will be available to cook a hamburger or hotdog.
- 1:00 PM The Western Cascade Tree Fruit Association - What it's all about - Helen Zuelow, President, WCTFA.
- 1:15 PM Pest management in orchards - An all inclusive review of the status of insects and other pests (birds) in fruit trees and what to do about them.
Sharon Collman, King Co. Extension Agent, Seattle.
Bring samples, problems and questions for Sharon.
- 2:30 PM Taste testing of fruits ripe at this time.
Jackie King, Northwestern Washington Research & Ext. Unit
- 3:00 PM Visit local orchards - These orchards will be selling Gravenstein and other varieties at this time and will be quite busy. Thus, we can't guarantee an orchard tour. If there is time, they may show you around. Here's how to get to them from the Research Station - take your pick.
- Merritt Orchard - West on Route 536 2 miles to Route 20. West on Route 20 1 mile to LaConner-Whitney Rd. (Farmhouse Restaurant). North 5 miles past Bayview State Park to orchard.
- Perkins Orchard - East on Route 536 ½ mile to Avon-Allen Rd. North 2 miles to Route 20. East 10 miles thru Burlington to Sedro Woolley. Continue on Route 20 about 3 - 4 miles further to Sims Rd. (1 mile past Northern State Hospital). Right on Sims Rd. past orchard to house and packing shed.

FRUIT SHOW UPDATE

by Helen Zuelow

An excellent All About Fruit Show is taking shape. I'm impressed with the scope of exhibits already lined up, and requests for booth space are still coming in!

All aspects of WCTFA involvement need lots of work, but we do now have chairpersons for most of our activities. We do need workers and ideas. Please contact the following people with your offer to participate or simply fill out the form inclosed in the newsletter and return it with the other forms in the franked, self-addressed envelope. We'll reroute them to the proper people.

EXHIBIT 10 best apples for western Washington

Larry McMurtrey, chairman, 885-3986

WCTFA BOOTH provides information on WCTFA and its chapters and signs up new members

Emory Leland, chairman, 523-6363

HOSTS/HOSTESSES Ruth Russell, chairwoman, 385-0196

John Parker, 473-2313

CONTESTS Dave Battey, chairman, 888-2504

VARIETAL FRUIT DISPLAY Gary Moulton, chairman, 757-6972

Anyone want to chair the development of an exhibit on "Regional Variations in Apple Varieties"? John Parker will lend his expertise, so the chairman will be mainly responsible for coordinating, set-up, posters, etc.

Anyone willing to chair WCTFA's distribution of show brochures to the community in September and October?

Remember, Saturday evening the public goes home, but WCTFA and other show workers are invited for hors d'oeuvre and a special presentation by Dr. Robert Stebbins--a good reward for being involved!

DISTRIBUTION OF FRUIT SHOW BROCHURES

by Rick Reisinger

HEY FOLKS! We need your help! The '85 All About Fruit Show is shaping up to be quality event once again. But to get the public there, we need to get the word out.

Fifty to sixty thousand brochures will be printed by late August/early September and we need help distributing them in your county. When printed the brochures will be delivered to the Cooperative Extension Office in your county. However, we need help moving them from your Extension office to wherever they would be seen and used. Hot spots include nurseries, garden centers, libraries, post offices and special events such as festivals or club meetings.

Would you please let us know if you can help. Simply fill out the enclosed form and return it in the franked, self-addressed envelope.

Please let us know by September 1st.

DISPLAYING FRUIT AT THE SHOW

As those of you know who have attended Fruit Shows in the past, half the fun is in displaying your own fruit and checking out the competition and passing on your knowledge to the general public.

With this in mind, WCTFA would like to encourage all its members to participate in the fruit display. Even if you have only one or two varieties to exhibit, you can display them at the WCTFA table with other member exhibitors.

We do need to know how much table space to reserve for fruit displays, so fill out the enclosed form and return it with the other forms in the franked, self-addressed envelope. Deadline is September 15th.

Individuals with fewer than 15 exhibits will be displaying at the WCTFA or its chapters' tables. Please indicate on the form under which heading you prefer. NOFC MEMBERS SHOULD CONTACT JOHN PARKER WHO IS COORDINATING THEIR DISPLAY.

Individuals with more than 15 exhibits have a choice. They can either display as individuals or as part of the WCTFA/chapter display. Remember, if you choose to exhibit as an individual you should have someone on hand to answer questions about your fruit display during the show.

Participants need 5 apples or other fruit for each exhibit. Paper plates, tables, butcher paper, etc. will be furnished, but you will need a 4x6 index card with the variety name and any other pertinent information for each exhibit.

Due to the apple maggot quarantine, all backyard noncommercial fruit growers who are transporting apples to the Tacoma Dome are asked to observe the following conditions from the WSDA:

1. All fruit must be transported in sealed containers.
2. All fruit will be subject to inspection by WSDA personnel who will be located at the show site in the vicinity of the cider press and fruit identification sections.
3. People bringing fruit to the show for display or for varietal identification should be urged to dispose of this fruit and not transport it back home.
4. All fruit show personnel will provide appropriate containers (i.e., sealable heavy gauge plastic garbage bags) for all fruit and fruit residues. Disposal of these sealed containers through routine garbage collection service is sufficient.

SUMMERLAND TOUR CANCELED

Due to budget cuts at the Summerland, BC research station they will not be able to have us for our three day tour originally planned for late September.

FALL APPLE CONTEST

If you pride yourself in growing the largest or the ugliest apples--don't miss your chance to enter the fall apple contest. It's open to anyone growing apples west of the Cascades. Save and store your fruit and bring it to the WCTFA booth at the show.

Awards will be given daily. Additional awards will be presented for the best overall display. Contact Dave Battey, 888-2504, for more information. ("Ugly" category does not include insect or disease infested fruit.)

CHAPTER NEWS

THE SEATTLE TREE FRUIT SOCIETY chapter has become well organized under the direction of Emory Leland. (They even manage to put out a monthly newsletter without computer hiccups.) For anyone who is a backyard grower of fruit trees and wants more information on the basics--pesticide, insects, diseases, pruning, grafting, etc, all geared to the homeowner--this would be an excellent chapter to join and/or subscribe to their newsletter.

The monthly newsletter concentrates on one subject per issue--giving detailed information with good line drawings where needed. In addition, the chapter meets monthly on the last Saturday of the month. Upcoming programs include:

August 29th--watch professionals doing bud grafting at Buckley Nursery, picnic following.

September 28th--tour of Tom and Susan Berry's Canyon Park Orchard, picnic following.

November 23rd--John Parker speaking on Asian pears.

January 25th--Gary Moulton speaking on pruning and dormant spray.

For more information on the Seattle Tree Fruit Society, contact Emory Leland, 523-6363. \$10 subscription checks can be sent to STFS, 7014 29th Av NE, Seattle 98115. \$6 subscription checks for the newsletter can also be sent to the same address.

THE NORTH OLYMPIC FRUIT CLUB is busy participating in their county fairs and gearing up for the fruit show. They always have an impressive display of fruit exhibited by their members. They meet the third Thursday of the month in Port Gardiner and always have a speaker with timely information to share. Contact John Parker, 437-2313, for more information.

THE PIPER ORCHARD CHAPTER met at Dave Battey's farm last month and weeded their rootstock for replacement trees in their historical orchard. At the board meeting, items discussed included recent herbicide applications on the blackberries in Piper Orchard, the wording of a donated sign for the orchard and their participation in the upcoming fruit show. For further information, contact Dave Battey, 888-2504.

THE PLANT WIZARD OF PUGET SOUND

DOES ANYONE HAVE ADDITIONAL INFORMATION ON THE PERSON KNOWN AS THE PLANT WIZARD OF PUGET SOUND?

John Bennet was born in Glasgow Scotland in 1818. He came to America with his parents after traveling in the pursuit of "botanical knowledge" to Africa, Asia, New Zealand, Australia, Europe, and America. John came to Sehome (new Bellingham) in 1858 in search of employment after prospecting for gold. John worked in the mines (probably coal), and when he had saved enough money (1860), invested in the "Compton claim, just beyond the Eldridge homestead". He brought to his land a chest of roots and seeds that he had gathered from "his wanderings over the world as a naturalist".

Several "choice" varieties of fruit were originated by John on his Whatcom county farm, which was beautifully landscaped. The Bennett pear, Bennett's Champion plum, and several varieties of apples, as well as many "varieties" of flowers were created by John "for the beauty and welfare of the Puget Sound region." To quote someone who learned from him as a little girl, and loved his scottish brogue, "Mr. Bennett's nursery has contributed to the betterment of orchards all through Washington and even into Oregon, and Vancouver Island. Should I visit the most beautiful grounds in the world, I will never experience the joy I have had at this spot." (when last noted in 1938, his land was owned by a cement company and his house was gone). Further, she said, "Though unknown to fame or fortune, he had the instincts and understanding of a Burbank."

A novel was also mentioned as being inspired by John Bennett's life. The name is Journal of a Recluse, and the author is not mentioned. My source for this information on John Bennett is Volume III of Told by the Pioneers, 1938, published by the State of Washington under WPA (Works Progress Administration) sponsorship. The author of the article was Lottie Tuttle Roeder Roth.

Anyone knowing more about John Bennett, where his farm was, any of the fruit that he "created", or the whereabouts of a copy of the novel based on his life, please contact Dave Battey on (206) 888-2504, or at Monte Vista Farm, 40404 SE 70th Drive, Snoqualmie, Washington - 98065. Thank you.

APPLE ID TECHNIQUES

EDITOR'S NOTE At the 1983 All About Fruit Show, Ken Livermore, a tree fruit researcher at the New York Agricultural Experiment Station, presented an excellent discussion of the apple ID techniques he uses in his work.

Mr. Livermore rejects being labeled an "expert" in the never-never land of apple ID, but he has researched and practiced this difficult, delightful art for more than 20 years. His principal references are "Apples of New York" by Beach, "Hedrick's Key" from "Systematic Pomology" by Hedrick, Hogg's "Fruit Manual" and descriptions by Downing and Warder.

Edited by Helen Zuelow

IDENTIFICATION OF APPLES SIMPLIFIED

by Ken Livermore

When I receive an apple for identification, I usually look for 13 main characters: season, size, shape or form, color, finish, stem, cavity, basin, length wise sectional view, flesh color, texture, flavor and fruit disorders.

The first character--season--should be simple, but it isn't always because fruit matures at different times in different parts of the country and some people will store fruit for weeks in the refrigerator before they send it in for identification. Sometimes we find microclimate factors that will influence nearly all the characters we are looking at in one way or the other. In general, I classify apples into four distinct seasons:

1. very early mid-July to mid-August
2. early mid-August to mid-September
3. midseason or main season mid-September to mid-October
4. late season mid-October to mid-November

The second character--size--is simply the dimension, usually measured in inches. I break the size down into five distinct groups:

1. Ornamental 0 to 1 inch
2. Crab type 1 to 2 inches
3. Small normal 2 to 2 3/4 inches
4. Medium size 2 3/4 to 3 1/4 inches
5. Large fruit over 3 1/4 inches

Again, there are many things that can cause fruit to be non typical size such as the amount of the crop, soil fertility, spring weather conditions, rootstock or other microclimatic conditions.

The third character--shape or form--I've divided into two subsections--top view and side view. The top view can be divided into four groups: round, ribbed, compressed and irregular. The side view can be divided into eight sections: oblong, conical, round conical, round, round oblate, oblate, oblique and unequal. The fruit shape is most often influenced by the temperature in the first month after bloom. That's why some years New York's Red Delicious are squatty and some years long.

Next the color character is broken into three subsection with one section being concerned with the percent of red color over ground color which I break into three groups:

1. 0 to 20% red
2. 20 to 70% red
3. 70 to 100% red

The next section is the pattern of the color over the ground color--splash, prominent stripe, faint stripe, blush. The last subsection is the ground cover with shades of green, shades of yellow, white, orange or pink.

Finish is the character which contains the largest number of subsections--nine in all. Let's start with smoothness. It can range from smooth (like silk) to rough (like sandpaper). Empire would be an example of smooth, while Esopus would be more like rough or Twenty Ounce which has a pebbly surface.

The next range would be gloss. I would consider Northwest Greening as glossy where I consider Stayman and Limbertwig both dull.

In oiliness the range would be from oily like Monroe or King to dry like many of our Golden Delicious. (Editor's note: "This character which is determined by the sense of touch must not be confused with that denoted by the term waxen which refers only to the appearance of fruit that looks bright, smooth and clear like wax" from "Apples of New York".)

Russet ranges from none on Jersey Mac to heavily russeted Golden Russet. Scarfskin is a cloudy cast that can not be rubbed off. Idared, Stayman, Tolman Sweet most often have much scarfskin whereas Cortland and Rome don't. Bloom is a cloudy cast that can be rubbed off. Cortland and Macoun are good examples of heavy bloom while Rome and Mutsu have none.

Suture lines can be found on several varieties like Winter Banana and Tolman Sweet. This is a raised line running from stem to basin. Chimeral stripes are stripes starting near the stem, extending over the shoulder and approaching the basin. These stripes are usually of a darker red color, but occasionally are green. They are several shades darker or lighter than the overall color. Most often these chimeral stripes will be found in the triploids, but they are also found in Red Delicious.

Dots can be small or large. They can be raised or depressed, large or small. There may be many or only a few, russeted or nonrusseted, conspicuous or nonconspicuous. They may even have a halo which would make them very prominent.

The stem can be divided into three subsections--length, thickness and whether it is clubbed or not. Macoun is usually considered to be quite short stemmed whereas Golden Delicious is most often considered long stemmed. The Jonamac usually has one of the thinnest stems whereas Rhode Island Greening and Cortland have quite thick stems. Clubbed stem is the large lump on the side or end of a stem.

The cavity I have subdivided into depth and the shape of the depression from which the stem protrudes. Pewaukee has one of the shallowest cavities. It is also abrupt and narrow while Jonamac is abrupt and narrow but deeper than Pewaukee. I consider Northern Spy to be deep and tapered, whereas Rome and Cortland would both be considered wide and flared. The cavity also has a third subsection

called markings or irregularities. Russet, discoloration, cracks, concentric rings, lipping, ridges and furrows are all possible characters to look for in determining the identity of an apple.

The basin or the bottom side of the apple has the same three subsections as the cavity--depth, shape and markings. Ben Davis has little depth while Wealthy has a deep, abrupt, somewhat narrow basin. I divide the shape of the basin into three general shapes--vase which is abrupt and narrow, cone which is tapered, and fan shape which is wide and flared. The markings and irregularities are similar to those of the cavity--russet, discoloration, cracks, concentric rings, ridges, furrows and lobes.

Let's look at those little green things at the base. They are called sepals. The sepals can be divergent meaning that they are folded back leaving the calyx wide open. Connivent is where the sepals overlap each other and completely enclose the calyx. Flat convergent is where the sepals approach each other but don't meet, and erect convergent is where the sepals approach each other but also stand erect, leaving a space between each sepal.

The next move is to cut the apple in half from stem to basin. This is called the lengthwise sectional view. I look for four different things here that deal with the area of the core--calyx tube, stamens, carpels and core line. The calyx tube is that area between the sepals and the pistil. It can be urn shaped, cone shaped or funnel shaped, and it can be shallow or deep.

The stamens are hornlike, and they ring the calyx tube if they are close to the pistil. They are called basal if they are close to the sepals. They are called marginal when they are inserted near the outer margin of the calyx tube, and if they are located about the middle of the calyx tube they are called median stamens.

The carpels are the cells in which the seeds are found. They can be round, ovate or cordate. Cordate is similar to half a heart, while ovate is an upside down cordate. The seeds can also be used in identification. Their color, size, shape and plumpness can be used. But I seldom refer to the seeds--except it does help to identify those triploid types.

The core can be closed where axis of all the cells come together--called axile--while those whose cell axis don't come together are called open core or abaxile. The size of the core can vary from small to large depending on carpel size and placement. The core line can take on a number of shapes from heart to round, and the lines may or may not meet.

Now comes the best part--the flesh. The flesh can be divided into four subsections--color, texture, flavor and oxidation. The flesh color is one of the easier things to evaluate--white, cream, pink, red, shades of yellow, shade of green and cream with streaks of red. The flesh texture is hard to describe. It can be from soft to hard with the majority being semi-firm to near firm. The flesh can be very juicy, or it can be dry with the majority being somewhere in the

middle. The coarseness of the flesh can be from coarse or chewy to fine or mushy with the majority being somewhere in between. This in between area is sometimes called crisp.

Flesh flavor ranges between sweet and tart. The majority of the varieties fall in the subacid area. The descriptions aromatic, bland, sprightly and astringent are also used to more closely identify the flavors. Browning or oxidation can range from fast to never. Along with oxidation, I like to check bruising ease which ranges from light finger pressure to using a hammer!

Fruit disorders can also aid in identifying the unknown. Watercore has helped me identify Northwest Greening and King. Bitter pit, scald, rots, spots, sunburn, cracks, and nutrient symptoms have all aided me at some time in the past.

There are still many more factors that can be used in identifying an unknown apple, but usually this information isn't available. Diseases such as scab, mildew, rust, fire blight and flat limb; insects such as moths, aphids, and maggots can all give useful information. The storage life, shelflike, cooking qualities and juice qualities may also aid us. Information on tree character and habit, such as whether the tree is upright or spreading in shape, and whether it is a spur type or terminal in bearing, can be of much help.

GRIMES GOLDEN

The Grimes Golden apple originated in Brook County West Virginia (then Virginia) on the farm of Thomas Grimes. Fruit from the original tree was being sold to New Orleans traders in 1804 per Downing (1857). One of the standard antique golden apples, Grimes is considered by experts who have studied the leaf structure, tree structure and fruit characteristics, to be a parent (or at least an ancestor) of Golden Delicious - which also originated in West Virginia. Grimes first fruited at Monte Vista Farm in 1983, and is equally suited for eating and cooking. The apples on a new tree are large and their skin is tough. The trees tend toward biennial bearing. Three Grimes Golden make a very thick standard-size apple pie. Budd-Hansen in their American Horticulture Manual Volume III, 1903, rate Grimes as "best".

NOTE: Dave Battey, who has access to several hard to find historical sources and raises apples at Monte Vista Farm near Snoqualmie, is sharing information on "antique" apples grown in Western Washington. Please call him on (206) 888-2504 if you have a specific request.

THANK YOU TO MIKE

A tremendous THANK YOU to Mike Michel for hosting the get-together of Home Orchard Society and WCTFA stalwarts at his Hood's Canal summer place--Erehwon (nowhere spelled backwards)--on July 19-21. We all ate our fill of oysters and clams, toured the Michel orchard and garden and generally got better acquainted. Helen Zuelow, Walt Lyon, Jim Anstis, John Parker, Ben LaLonde and families were there from our club.

by Robert A. Norton

WCTFA OFFICERS AND BOARD

Helen Zuelow, President (1986)

13631 NE 102nd, Kirkland 98033; 827-2939

Robert A. Norton, Vice President (1986)

1468 Memorial Hwy, Mt. Vernon 98273; 424-6121

Nancy Cushman, Secretary (1988)

9210 131st NE, Lk. Stevens 98258; 659-6087

Tom Berry, Treasurer (1987)

23305 39th Av SE, Bothell 98011; 483-8654

Dave Battey (1988)

40404 SE 70th Dr, Snoqualmie 98065; 888-2504

Ben LaLonde (1987)

491 Lotzgesell Rd, Sequim 98382; 683-4055

Emory Leland (1988)

7014 29th Av NE, Seattle 98115; 523-6363

Les Merritt (1986)

898 Bayview-Edison, Mt. Vernon 98273; 766-6264

John Parker (1987)

60 Tala Shore Dr, Port Ludlow 98365; 437-2313

EDITOR'S NOTE The computer hiccupped during the typing of the board of directors for the last newsletter--it added a name and left one out. This should be the correct version.

The next board meeting has been tentatively scheduled for September 11th at 1 pm (following the fruit show meeting) at the Bellevue Library. Please contact Helen Zuelow for confirmation if you are not a board member and wish to attend. All WCTFA members are welcome.

TECHNICAL HELP NEEDED

WCTFA must secure non-profit status with the IRS. We need an accountant or lawyer familiar with such procedures to help us travel the labyrinth of IRS red tape. WCTFA cannot continue to grow until we have completed this necessary formality. Please call Tom Berry, treasurer at 483-8654, or Helen Zuelow at 827-2939 if you can help us or can recommend someone we can contact.

to Rick Reisinger
Snohomish County Cooperative Extension
600 128th St SE
Everett, WA 98204

FORMS TO FILL-IN AND MAIL BACK

FLYER DISTRIBUTION

Name _____

Address _____

Phone # _____ County _____

please let us know by Sept. 1st

EXHIBIT CHAIRMEN AND WORKERS

Name _____

Address _____

Phone # _____

Projects _____

Ideas _____

FRUIT DISPLAY

Name _____

Address _____

Phone # _____

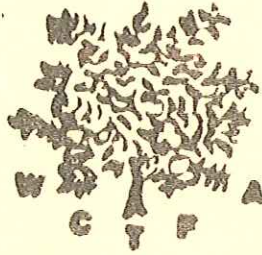
of exhibits _____ how displayed _____
(individual, WCTFA, chapter)

deadline for submitting is Sept. 15th.

Fill out the forms, put them in the enclosed franked, self-addressed envelope and mail them. The extension office will reroute them to the proper people. You can even enclose the rootstock order form from the last newsletter if you have not sent that off yet.

WESTERN CASCADE TREE FRUIT ASSOCIATION
9210 131st N.E.
Lake Stevens, WA 98258

Bulk Rate
U.S. POSTAGE PAID
Marysville, WA 98270
Permit No. 16



Address Correction Requested

MARILYN TILBURY
4916 52ND AVE S
SEATTLE, WA - 98118

ALL ABOUT FRUIT SHOW NOV

ROOTSTOCK ORDERS MUST BE SENT IN

Walt Lyon has reported very little success in getting members to indicate what rootstock they are interested in obtaining next spring. We must know by October 31st so we can get our order in. We have the opportunity to try some new rootstock (see the last newsletter), but we have to order it this fall. We will not be ordering rootstock in January as we have in past years.

MARK _____ P-2 _____ P-22 _____ M-26 _____ M-7a _____
EMLA 27 _____ M-9 _____

Please use this space to list any other rootstocks you may be interested in obtaining. If there is enough demand, we'll try to get them.

Your name, address and phone # _____
