



WCTFA

rcd 2-26-86
SPRING MEETING AGENDA
JONAGOLD IN EUROPE--DR. TUKEY
PLANNING AN ORCHARD--ADVICE FROM THE PAST
JAPANESE APPLES & PEARS--DR. NORTON

Newsletter

"YELLOW TRANSPARENT" APPLE PROFILE

Spring 1986

DRIED APPLE, PEAR, PLUM TEST

bd mtg 5-03-86, 10 am, Everett

SPRING MEETING FEATURES DR. TUKEY

The annual spring meeting will be Saturday, March 22nd at the Urban Hort Center in Seattle. Dr. Loren Tukey, Professor of Pomology, Penn State University, will present three lectures on apple growing, Brent Warner from the Canadian Research Station will talk on kiwis and WCTFA members Betsy and Bob Sestrap will discuss cider apples.

9:00 am short business meeting

9:30 am Tree Training Methods for Small Farms and Gardens by Dr. Tukey 1 hr

10:30 am break

10:50 am Basics of Apple Tree Growth and Development by Dr. Tukey 1 hr

noon lunch, rootstock and scionwood exchange

1:00 pm Fruit Growing Methods Around the World by Dr. Tukey 1 hr

2:00 pm Small Scale Kiwifruit Growing by Brent Warner

♂ flws. in clusters, ♀ flws are single, early June

3:00 pm break

3:15 pm Varieties of Apples for Cider and Cider Blending by Betsy and Bob Sestrap

The Center for Urban Horticulture is located at 3501 NE 41st Street near the football stadium at the University of Washington. Take the NE 45th St. exit from the freeway, traveling east past the U-Village Shopping Center to Union Bay Place. Turn right and continue to NE 41st St. The center is on the corner.

PRUNING DEMONSTRATION AT TOM BERRY'S

Dr. Loren Tukey will demonstrate pruning and training techniques on the Berry's five acre orchard (including one to six year old trees on M 7, 26 and 9's) at 1 pm, Friday, March 21st.

To get to the Berry's Canyon Park Orchard take Exit 24 (the next exit north from the Bothell-Woodinville interchange) from I-405. Turn right onto NE 195th St., go about one and a half blocks, turn left onto 120th Av NE. Continue north to 240th SE (about three-fourths of a mile), turn left and look for new chain link fence on right, follow this fence turning right onto 35th SE and right again onto 236th SE. Turn left onto 39th SE to 23305 39th SE. The Canyon Park Orchard sign is on the left.

After the pruning demonstration, Walt Lyon will show anyone who needs help how to do whip grafting.

NEW PESTICIDE LICENSES REQUIREMENTS

As of January 1, 1986 the Washington State Department of Agriculture started a program for recertification of many people that hold Washington pesticide licenses. This means that licensed people will be required to attend a minimum of 40 hours of approved educational programs over a 5 year period with a maximum of 15 hours credited in any one year.

Operators and public consultants who are currently licensed must fulfill recertification requirements before December 31, 1990. If this requirement is not met, they will have to retake examinations for each category in which they want to remain licensed. Private applicators that are certified to apply restricted use pesticides are not subject to recertification requirements at this time.

WSDA approved educational programs could include meetings dealing with pest identification, the properties of specific pesticides, pesticide safety, prevention of water contamination, or other similar subjects, employers' in-house training or related community college courses.

For more information, contact your local extension office or the WSDA, 206-753-5064.

JONAGOLD INCREASINGLY POPULAR IN EUROPE

*by L. D. Tukey
Penn St. Horticultural Reviews, Oct. 1985*

Preference for certain apple cultivars in West Germany was shown in a survey made by the Wonnegau Fruit Growing Society at a fruit exhibition in Worms. The event was held to introduce newer apple cultivars and to promote those being grown in the Wonnegau area.

Visitors were given a choice of 11 apple cultivars to purchase, and were encouraged to try one unknown to them. Sales and comments were tabulated. Those in the well-known group were Geheimrat Oldenburg, Red Boskoop, Cox Orange, Gold Parman and Golden Delicious. The newer cultivars consisted of Jonagold, Gloster, Mutsu, Idared, Melrose and Granny Smith.

Jonagold was the most popular, accounting for 25% of sales, and tasters asked where they could be purchased. Next in sales was Cox's Orange (15%), followed by Idared (12%) and Melrose (10%). In terms of price, sales were affected only slightly. Red apples were preferred to green/yellow ones.

Jonagold is a good yielding apple cultivar of excellent eating quality which is attracting much attention across Europe. The tree has strong wide crotches and is spreading. It crops mainly on spurs. It has handled and produced well on the Dutch slender spindle training system with M 9. Yields of over 1000 boxes/acre (42 lb units) have been reported. Because of its vigor (triploid), Jonagold can be grown on M 27, especially on

NEW COMMERCIAL GROWER SHORTCOURSE

A western Washington Commercial Apple Grower Shortcourse and Tour will be held March 20th and 21st at the Everett Pacific Hotel. Courses will include talks on apple growing by Dr. Loren Tukey, a marketing section, insect and disease control, and product update from the chemical industry.

For more information and registration material contact the Snohomish County Extension Office, 600 128th SE, Everett, 98204; 338-2400.

1986 FRUIT SHOW COMING UP

Now that spring is almost here, it's time to begin planning for another All About Fruit Show. This year it will be held in Portland at the Memorial Coliseum, October 25th and 26th. The Home Orchard Society with Richard Schnepel as chairman is sponsoring this year's show, assisted by the Oregon and Washington State Extension Services, WCTFA and Master Gardeners.

The WCTFA and its chapters will have a membership booth at the show as well as helping out with educational displays, fruit ID and exhibiting fruit grown by members. HOS will contact us later in the summer for the number of display tables we'll be needing, so keep this in mind as you survey your crop. Hopefully, we'll have another good growing year and be able to have a top notch club display--the HOS is always very supportive when it's our turn to have the Fruit Show.

John Parker of the North Olympic Fruit Club has agreed to be WCTFA's liaison with HOS on the Fruit Show. We'll have more information on the show and on WCTFA's participation in the next newsletter.

SEATTLE CHAPTER PLANS UPCOMING MEETINGS

The very active Seattle Tree Fruit Society meets the last Saturday of the month, usually at the Ravenna-Bryant Senior Center in Seattle. Upcoming scheduled talks are March 29th, Asian Pears and Kiwi Fruit by John and Frieda Parker; April 26th, Peaches and Nectarines by Gene Lewis; May 24th, Drip Irrigation for the Home Gardener and Fruit Grower by Bob Koller of Evergreen Turf Supply and June 28th, Summer Pruning of Fruit Trees.

Any WCTFA member can attend any of the chapter meetings, so if you're interested in one of the STFS talks call Emory Leland, 523-6363, for more information. If you would like to receive monthly copies of "The Urban Scion Post", a very informative newsletter dealing with all aspects of backyard fruit growing, send \$6 to Seattle Tree Fruit Society, 7014 29th Av NE, Seattle, Wa 98115.

PAST TIME TO PAY DUES

1986 WCTFA dues of \$10 should have been paid by January 1st. If you haven't yet paid, please do so before our spring meeting. We are trying to keep our business meeting as short as possible and have not scheduled anytime for dues paying.

Send your \$10 check made out to WCTFA to Tom Berry, 23305 39th Av SE, Bothell, WA 98011. If you wish, include an extra amount of money for a donation to the research fund at Mt. Vernon. Please indicate the amount of your donation if you send it with your dues check. All donations are tax deductible.

PLANNING YOUR BACKYARD ORCHARD--*Advice from the Past*

by Nancy Jo Cushman

Orchards generally consist of Apple-trees, Pear-trees, Plum-trees, and Cherry-trees; but a complete Orchard should have, besides, Quinces, Medlards, Mulberries, Service-trees, Filberts, Spanish Nuts, and Barberries; as also Walnuts and Chestnuts. In selecting your Pears and Apples, especially the latter, be careful to procure a proper assortment for the supply of your table during the whole year; a very few of the Summer sorts will suffice; more of the Autumn, and still more of the Winter, will be required; as upon this last you must chiefly depend for supply from the month of January to July.

from *A Treatise on the Culture and Management of Fruit-Trees*
by William Forsyth, 1810.

The number of fruit trees to supply a family with fruit must be governed by the age of the trees in bearing, by climate and circumstances, but more than all else by the cultivation given. The following may serve as a guide in selection, the number of each to be increased or diminished with circumstances.

12	cherry	trees,	supplying	fruit	for	2	months
8	apricot	"	"	"	"	1	"
18	pear	"	"	"	"	9	"
10	plum	"	"	"	"	3	"
15	peach	"	"	"	"	2	"
4	nectarine	"	"	"	"	1	"
33	apple	"	"	"	"	12	"

(Editor's note: These fruit trees are, of course, on full size seedling rootstock.)

It is believed that if our landowners knew that a continued succession of the finer fruits, throughout most of the year, could be had with very moderate attention and labor, we should not much longer witness such general destitution. The abundant products of their gardens and orchards, already prove that the fault is not in the climate and soil; the contrast between the kinds they cultivate, and those which rank as first rate, shows how much they are losing; while the few choice collections to be found, exhibit most plainly what might be accomplished by all.

But the expense of procuring and planting the trees, and the time required for bearing, deter many from the attempt. They do not know, perhaps, that the unnecessary cost yearly lavished on fine furniture, fine carriages and harness, and other needless luxuries, would pay for and plant a fruit garden, and in five years afford a hundred fold more real enjoyment and utility.

from *The Fruit Culturist* by John J. Thomas, 1846

PIPER HOMESTEAD CHAPTER BUSY IN 1985

by Lee Schavitz

The Piper Homestead Chapter undertook a second project in 1985--that of putting together a display for the All About Fruit Show. Almost everyone on the chapter's roster participated in some way toward making our booth a success: providing materials for the display (site plan, maps, photographs, historical background and clippings), purchasing and assembling the panels, layout and design, and manning the booth. We enjoyed discussing our special project with show visitors, especially those who live near Carkeek Park but were unaware of the orchard's existence.

On our display board we indicated those apple varieties already identified in the orchard. Since that time, three more identifications have been made. The list of known varieties now includes not only Bietigheimer, Esopus Spitzenburg, Gravenstein, King and Wealthy, but also Porter, Red June and Reinette Pippin.

From now on, visitors to the orchard will notice a brand-new sign marking the site. It was built by a local Scout working on his Eagle qualifications. The sign reads:

PIPER HOMESTEAD ORCHARD

A. W. Piper was a pioneer baker, politician and artist. He opened his bakery and candy company in 1876. His wife, Minna, was an orchardist and the family also had a large garden. Produce and flowers were sold from a wagon in downtown Seattle. In 1927 the land was sold for a park.

Restored and maintained by West Cascade Tree Fruit Association and Seattle Park Department.

In December the chapter met at the home of Ed Lewis to discuss the draft master plan being prepared for submittal to the Seattle Parks Department. The plan addresses the further restoration and development of the Piper Homestead Orchard in Carkeek Park. A long-term goal of the project is to create a "mini-park" consisting of fruit trees in a setting of wildflowers and orchard grasses, bordered by nut trees, berry bushes, pioneer-era flowers and native shrubs.

To make this dream a reality, a lot of brush clearing and pruning still needs to be done. Work parties are held at the orchard on the third Saturday of the month from 10 am to 3 pm. Volunteers are encouraged to come out. Bring your lunch (and tools) and join us for the day. Or just sit in on our informal meeting at noon, when we discuss what's happening on the project. For additional information, call Paul Donaldson, 364-0161.

COMMERCIAL ORCHARDING WORKSHOP OFFERED

For the past four years Tom Thornton of Cloud Mountain Farm has offered a one day comprehensive program on Biological Management for Small Scale Commercial Orchards. The program is designed for people with 50 trees to 10 acres and who are planning orchards.

This year the workshop will be on Saturday, March 8th. Cost is \$25. For more information contact Tom Thornton, Cloud Mountain Farm, 6906 Goodwin Road, Everson, WA 98247; 206-966-5859.

PROMISING APPLE AND PEAR VARIETIES FROM JAPAN

by Robert A. Norton

based on a talk given at the Oregon Hort Society Meeting, Jan. 1986

A brief three-week tour of tree fruit research stations and commercial orchards in Northern Honshu, the main island of Japan, hardly qualifies a person as an expert in Japanese apple and pear varieties. Furthermore, the chances of seeing how some of the newer patented breeding material will perform in our orchards here in the Northwest is slim indeed. Nevertheless, it may be of interest to talk about apple and pear production in Japan in general, and, more specifically, about some of their varieties, new and old. A number of them, such as the Mutsu, Akane and Fuji apple and a whole series of Japanese pears are becoming popular throughout the world and more are sure to come in the future.

This past September-October, my wife and I had the opportunity to spend three weeks in Japan as the guest of Tom and Frances Blakemore, a Tokyo attorney and his artist wife, visiting 13 research stations and large commercial tree nurseries north of Tokyo. Though our mission was to foster the exchange of information and possibly individuals interested in pomology, my particular attention was drawn repeatedly to the exceptional quality of their apples and pears.

Since I have been studying fruit varieties for over 30 years, it was particularly enlightening to see an area where breeding new varieties is still given high priority, unlike current emphasis in the United States where the trend is definitely toward more basic research. Japan presently seems to have more tree fruit breeders than the United States and, in addition, there is considerable activity by private breeders eg. Saito, Murakami, Taniuchi and Kimura, all of whom have introduced and patented new apple varieties recently. Apple and pear breeders from the prefectural research stations and from the federal stations at Morioka and Tsukuba - Y. Yoshida, M. Ishiyama, Y. Machida, and M. Yoshida, just to name a few, have made significant contributions in apple and pear breeding as you will see below.

Apple production in Japan now stands between 150 to 170,000 acres with well over 100 millions boxes (40 lb.) annually. Most of it is concentrated in 7 prefectures (states) of Honshu Island lying west and north of Tokyo from 36 degrees to 41 degrees north latitude, similar in latitude to from Salinas, California to the Oregon border. Hokkaido Island, north of Honshu has an additional 10,000 acres of fruit, mostly apples. Most of us have heard of the extensive hand work devoted to apple production, including spraying (much more frequently than here), bagging, leaf removal, multiple harvesting and hand sorting. The result is impressive and so is the cost. By the time the fruit reaches the Tokyo market, the retail cost of each apple may exceed several dollars (but nothing like the melons which can sell for \$30 - \$50 each).

Some of the more common varieties grown in Japan at present are Fuji (40% of total), Red Delicious (all strains referred to as Starking - 30%), and over 20 old and new varieties making up the remainder. Of the older varieties, originally from the United States eg. McIntosh, Jonathan, Golden Delicious, Redgold, Ralls Janet and American Summer Pearmain, all are declining in popularity. Even Jonagold, which is rapidly increasing

here and in Europe, is not increasing in Japan, even with their red strain known as Newjonagold. The reason is not that Jonagold is not good, but that they may have developed even better varieties.

Three Japanese apple varieties are being planted commercially in the United States currently - Akane, Mutsu and Fuji.

AKANE (Jonathan X Worcester Pearmain), a mid August to early September ripening bright red apple has some potential as a market opener with good eating quality, uniform size and coloring but poor storage quality. It is losing popularity in Japan because of its rather small fruit. It can be grown over a wide area of the United States and probably will have its greatest success for the direct market grower.

MUTSU (Golden Delicious X Indo), has been well accepted in Europe, where it is often called "Crispin", as a replacement for Golden Delicious with better handling and storage qualities. I feel that it is well adapted to the Willamette Valley and Southwest Washington and should be grown more. In Japan, it enjoys a somewhat stable status, commonly being grown in bags until a few weeks before harvest. When the bags are removed, the fruit takes on an attractive pink color which helps to sell it in the specialty markets. Incidentally, bagging is common for many varieties in Japan. Perhaps 40-50% of all apples are still bagged. It is generally recognized that bagging reduces flavor, however.

A fourth Japanese apple variety, **SEKAI-ICHI**, can be found in a few research orchards in the United States. Like the trees listed above, it is not patented in Japan, nor will it be. Sekai-ichi means "the only one" or "the biggest one", and it is commonly seen in the specialty markets in Japan where beautifully packaged apples are bought as gifts. The individual fruits may weigh well over a pound. Sekai-ichi is a Delicious X Golden Delicious cross released in 1974. Size is its primary asset. Color and flavor are reportedly not outstanding, but I can't give a firsthand judgement. Its popularity in Japan is at best stable.

The remainder of the Japanese apple varieties are either patented or in some cases of questionable value, even there. Japanese patent laws are of rather recent origin and it seems difficult to understand clearly the procedures by which these registered or patented varieties can be introduced into this country. Several nurseries are negotiating either with the government, with private nurseries, or both to obtain the right to import and eventually market some of their outstanding new varieties. At present, our USDA quarantine laws require a post-entry quarantine period at Glen Dale, MD and indexing for possible viruses or other diseases. No other post-entry quarantine location in the United States is accepted. To my knowledge, no new variety is less than 2-3 years of being released for propagation in the United States.

Here is a listing of some of the more promising Japanese varieties that we may hear more from in the future (in order of maturity):

VARIETY	PATENT NO	SEASON ¹	COLOR
Natsumidori	P 367	Gravenstein -20	Pale red blush over yellow
Michinoku	--	w. Gravenstein	Solid red
Kitanosachi	P 131	w. Gravenstein	Red stripe over yellow
Kitakami	P 366	Gravenstein +5	Solid red
Tsugaru	P 277	Gravenstein +15	Red stripe, many red spots
Hinekami	P 931	w. Jonathan	Solid red
Iwakami	P 932	w. Jonathan	Solid red

Kogetsu	P 130	Jonathan +10	Solid red
Senchu	P 42	Jonathan +10	Solid red
Shizuka	Pat. app.	w. R. Delicious	Yellow w. pink blush
Hokuto	P 368	w. Mutsu	Red stripe
Yoko	P 129	Mutsu +5	Solid red w. stripe
Kotoku	P 928	Mutsu +5	Pink blush over yellow
Orin	--	Granny -7	Yellow-green
Fuji	--	Granny +7	Yellow w. pink blush
Kinsei	P 238	Granny +14	Yellow w. russet

1 season - approximate number of days before (-) or after (+) the comparison variety. Example - Gravenstein -20 means harvested 20 days before Gravenstein.

In conclusion, others who have visited the apple growing areas of Japan in recent years (Dr. Bob Stebbins, OSU; Dr. Gaylord Mink, WSU; Dr. Don McKenzie, New Zealand), have been greatly impressed as I was at the progress in apple breeding being made in that country. As Stebbins stated in a recent "Good Fruit Grower" article, if we aren't going to have tree fruit breeding programs here in the Northwest, the least we can do is to know what is being developed elsewhere in the world, get these varieties as soon as we can and test them under our environmental conditions.

PEARS IN JAPAN

While you do find the so-called European pear, *P. communis*, in Japanese markets, by far the predominant type is the true native Japanese pear, *P. serotina*. Japanese pears date back more than 2,000 years with many varieties being described as early as 1735.

Though I was not able to obtain the current acreage of pears in Japan, it would probably not exceed 40,000 acres, scattered primarily in the areas west and slightly north of Tokyo. The prefectures of Nagano, Fukushima, Yamagata and Akita would be the principle production areas. Japanese pears are almost universally grown on an overhead pergola, that is on a horizontal wire framework. The branches are annually trained and tied to the horizontal wires, forcing the fruit to be borne in a single place, harvested from beneath. This system requires considerable hand work. Thus, the average holding by a grower would be small, usually less than 3 acres.

As pointed out above for apples, Japanese pears are carefully nurtured, never allowed to touch each other after harvest and therefore, command a handsome price at retail. Three to six hundred yen (\$1.50 to \$3.00) per fruit was typical in the Tokyo market. These fruits would be 3.5 to 4.5 inches in diameter, presented in a styrofoam net package, absolutely blemish-free. Some of these fruits reached our market in the Seattle area this fall, and though their price was over \$1.50 per pound, it is doubtful that they cost more here than in Tokyo.

The varieties of Japanese pears in the United States may exceed twenty. They have been brought in by California nurseries and orchardists since the early twenties. Even before that, Chinese and Korean pears found their way here as seeds carried by Chinese miners during the California Gold Rush. Though a large number of varieties have been tested in this country, very few seem to have taken hold on a large commercial scale, as pointed out by Dr. Jim Beutel at your meeting two years ago. Nijisseiki, Chojuro and Shinseiki have been most common with a few newer varieties now being offered.

In Japan, NIJISSEIKI is commonly found in the markets and is still perhaps number one but due to its higher cost of production (need for thinning and bagging, protection from black spot and careful handling) it may be declining in the future.

CHOJURO is resistant to disease and easy to grow but brings a lower price in the market due to its inferior texture. It appears to be in a declining status.

SHINSEIKI, one of the earlier ripening varieties, could not be found either in catalogs or in the market. It could be that its mild flavor and small size have caused it to be discarded.

Of the newer varieties, most of the attention appeared to be directed toward HOSUI, KOSUI, SHINSUI, CHOJU and TAMA, with the strong emphasis on the first two.

HOSUI is a midseason, russet type of pear of good quality, resistant to disease, comparatively large size and very productive. It matures at the same time as Chojuro.

KOSUI ripens about 2-3 weeks earlier than Hosui, is also a russet type with a more yellow-green color (rather than orange), excellent quality but only about 70% as productive as Hosui.

SHINSEI is a new, patented (P 526) late variety, ripening after Nijisseiki (October). It is one of the largest of the Japanese pears and is definitely promising. It may not yet be in this country.

SHINSUI is early, ripening just before Shinseiki, has an attractive yellow russet, and is medium size, smaller than Kosui. I have not yet found it in the United States.

CHOJU is the earliest of all Japanese pears, ripening in August in Japan, attractive and relatively new (since 1980).

TAMA, another early variety just following Choju is also a new one, medium size and russeted.

I was not able to sample any of the last four varieties mentioned since they were not in season.

In discussions with the Japanese, they indicated that the varieties KIKUSUI and YAKUMO, which we do grow, were declining in popularity in Japan. Kikusui has a dull colored skin which is reported to be tender (Beutel 1984).

In conclusion, Japanese pears have a promising potential here in the Northwest, in my opinion. Their successful culture, however, will require careful selection of variety, and especially careful culture and handling. Whether we can compete successfully with California or Japan remains to be seen.

APPLE MAGGOT MEETING HELD

On January 13th westside apple growers, extension people and WSDA personnel met at the Mt. Vernon research station to discuss the apple maggot situation.

The WSDA stated that they would not remove the apple maggot quarantine signs which are prominently displayed along the freeway much to the frustration of local commercial growers who do not have an apple maggot infestation. Only one sighting of an apple maggot (near Redmond) has occurred in this area.

Increased grower and public awareness of the apple maggot problem by extension education programs was sited as a real need.

YELLOW TRANSPARENT

by Dave Battey

Beach, in his Apples of New York, Vol 11, calls Yellow Transparent "one of the best of the extra early apples". This apple was imported by the United States Department of Agriculture from St. Petersburg (now Leningrad), Russia in 1870, and is common in all apple growing regions of the United States. The merits of this variety were first brought to public attention by Dr. T. H. Hoskins of Newport, Vermont.

Yellow Transparent is a very reliable cropper - but tends toward small fruit especially on older trees. The apple is only usable for about two weeks - mostly for culinary purposes - and quickly turns to mush. However, it is known by name and enjoyed by millions who look to it as the harbinger of the apple season.

Editor's note: Many of us who are very interested in fruit do not have access to historical books on pomology, and the interesting data on apple variety origins contained in them. Dave Battey of Monte Vista Farm in Snoqualmie has several of the older books and will share his information with us periodically. Dave will not include detailed varietal descriptions since most of them are keyed to the eastern states. If you have a special old West of the Cascades apple you would like featured, please write to him at 40404 SE 70th Dr., Snoqualmie 98065.

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¹ indicates three year term will expire at spring meeting. Three new board members will be elected during the business meeting. After the meeting, the board of directors will elect new officers.

DRIED APPLES, PEARS AND PLUMS TESTED

by Tim and Sandy Place

Working with WSU Research and Extension Center, Tim and Sandy Place of After the Fall dried a number of different varieties of apples, pears and plums. In a taste test later, apples and pears were judged on flavor and color; plums were judged on flavor alone. Fruits were sliced, halved or quartered as appropriate, and pitted. A White Mountain Apple Peeler, Corer and Slicer was used to insure uniform thickness for the apples. Pears and apples were dipped in ascorbic acid. All fruits were dried at 115 degrees in our cabinet-sized dehydrator.

VARIETY	TASTE	COLOR	REMARKS
Apples			
Transparent	25	13	Tart
Tydemans Early	26	24	Tart, subtle flavor
Gravenstein	25	25	Tart, good apple flavor
Summerred	27	21	Tart, good flavor
Chehalis	22	23	Balanced sweet/tart
Spartan	16	17	Tender, low flavor
King	19	15	Tart, low flavor
Melrose	17	19	Tart, tough
Mutsu	31	25	Sweet, good flavor
Discovery	19	24	Sweet, flavorless
Golden Delicious	25	15	Sweet, balanced
Oriole	21	34	Tart, low flavor
Paulared	34	38	Sweet, good flavor
Akane	30	28	Tart, good flavor
Jonamac	29	33	Flavorful, balanced
Gala	32	28	Balanced flavor
Macoun	22	6	Sweet
Jonagold	34	29	Tart, flavorful
Early Golden	29	23	Sweet, balanced
Pears			
Bennett	39	40	Pebbly texture
Flemish Beauty	30	53	Bland, smooth texture
Bartlett	29	34	A little bland
Orcas	42	48	Good pear flavor
Chojuro	31	20	Grainy
Sirrine	46	39	Excellent flavor, texture
Plums			
Sehome Italian	43		Well balanced
Green Gage	21		Off flavor, good for cooking
Seneca	46		Good tartness
Bluefre	45		Tart, but good
Date	26		Sweet, bitter after taste
Stanley	26		Bitter, acidic
Brooks	31		Bland, off flavor

The apple varieties that held flavor the best were Mutsu, Paulared, Akane, Gala and Jonagold. Most of the rest were well within the acceptable range. In general, if an apple has good cooking and eating qualities it will dry well. The exceptions are Spartan, King, Discovery and Melrose. Pre-treatment with citric or ascorbic acid is necessary if the color of the finished product is important to you. Oriole, Jonamac and Paulared retained color the best.

The pear varieties judged highest in flavor were Orcas and Sirrine. High color marks went to Flemish Beauty and Orcas. The best flavored plum varieties were Seneca, Bluefre and Sehome Italian. The Green Gage and Date plums would be good in cooking for cookies and fruit breads.

WESTERN CASCADE TREE FRUIT ASSOCIATION
9210 131st NE
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

ARE YOUR DUES CURRENT?

Michael Eames
5523 106th Ave NE
Kirkland 98033
rootstock, trees

See STPS Mar 86 n/9, p. 6

ROOTSTOCK AND SCION WOOD SALE

by Walt Lyon

In the last issue I asked for definite orders from those interested in rootstocks, with the payment included. Some orders have come in, but not nearly enough to use up all those rootstocks we have on order. Please don't wait until the last minute. . .

And please don't forget to bring in scion wood for the scion wood sale.

APPLE ROOTSTOCK ORDER BLANK

Prices: \$1.50 each; \$12 for 10

	AMOUNT	COST		AMOUNT	COST		
Mark	_____	_____	M 9	_____	_____	Sub total	_____
EMLA 27	_____	_____	M 7a	_____	_____	Tax 7.9%	_____
M 26	_____	_____	MM 111	_____	_____	Total	_____

Name, Address and phone

Please mail to Walter L. Lyon, 19717 80th NE, Bothell, WA 98011; 483-5574
Please make checks payable to WCTFA.