

# WESTERN CASCADE FRUIT SOCIETY NEWSLETTER SUMMER 1991

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## EDITOR'S MESSAGE

I want to thank those of you who have taken the time to drop me a note expressing your feelings about our new newsletter format. All of you liked the readability of the laser printer, and most of you preferred the single column format. I have just received suggestions from my son on how to increase readability and the amount of information on each page of the newsletter, so we'll try out his ideas in this issue.

You may have noticed that we did not have a President's Message this quarter. Paul had computer problems. His monitor went out, leaving him with a significant amount of writing by hand to help us get ready for this issue and for the Fall Fruit Show. Look for him again in the Winter Newsletter, knowing that much of his hand-written material contributed to this bulletin and to the publicity for the Fall show.

## THANK YOU, WCFS COMPUTER EXPERTS

Paul and I received excellent feedback on our quest concerning transferring information between his Apple II E and my IBM compatible computer. Much thanks to Bob Hartman who will assist with this transfer (after Paul gets a new monitor). We also wish to thank board member Joe Zeppa for his suggestions concerning a standard database for WCFS that could be offered to the chapters for their use. The concept would include both membership data and dues information in the same file, and could lead to automatic updating (computer to computer by phone) of the central database used to print mailing labels for this newsletter. If you are interested in serving on a task force to design this file and interface procedures, please give me a call.

God willing, this will be the last newsletter mailed with labels created on our antique Radio Shack Color Computer (purchased in 1979). Efforts are under way to move the records to an IBM compatible machine.

*Dave Battey -WCFS Newsletter Editor, Snoqualmie*

## ARE YOUR WCFS DUES DUE?

Check the upper right-hand corner of your WCFS Newsletter mailing label. If you find a big mean green reminder label on your bulletin or if the month and year on the mailing label are past, you are in danger of being dropped from our mailing list. If the date is up to three months in the future, you have one more newsletter coming. Please remit dues to Charles Parkman, P. O. Box 128, Carlsborg, WA 98324 or to your chapter treasurer.

## **WSU - MOUNT VERNON RESEARCH OPEN HOUSE ON JULY 12**

Doctor Norton has informed us that the WSU Research Station at Mount Vernon will have a Field Day on Friday, July 12, from 9AM to 4PM. There will be lectures, displays and tours. Stone fruits, kiwis, walnuts, filberts, Asian pears, and blueberries for the home garden will be discussed. A sack lunch is standard, but a pre-paid salmon barbecue will be available. Payment of \$7 per person for the barbecue must be sent to: WSU Research Station Open House, 1468 Memorial Highway, Mount Vernon, WA - 98273 and be postmarked no later than July 8.

To get to the WSU Mount Vernon Research Station, leave I-5 at exit #227. Proceed west on the Memorial Highway (#536) for about 3 miles. The station will be to your left.

## **NEXT WCFS BOARD MEETING SEPTEMBER 7**

The next board meeting of the Society will be on Saturday, September 7 at 10AM in the Douglas Room of the Center for Urban Horticulture (CUH). The address is 3501 NE 41st in Seattle. This was the site of our 1990 Fall Fruit Show and will be the site for our 1991 show.

## **FALL ORCHARD TOUR SEPTEMBER 28 - NOTE CHANGE IN PLACE**

Our Fall Orchard Tour, arranged by Ed Lewis, will be at Gary Moulton's Cedardale Orchards in the Conway area south of Mount Vernon on Saturday, September 28, at 10AM. The orchard is visible from and is adjacent to the I-5 freeway, and is owned by Gary Moulton and Larry Johnson.

Gary and Larry grow apples, peaches, cherries and pears.

Bring a sack lunch to eat at the orchard after the tour.

To get there, turn off of I-5 at exit 224 (about three miles south of Mt. Vernon). At the end of the freeway exit road turn left and cross over I-5 on the overpass. Over the freeway, turn left again and proceed about one block south on Conway Road. You'll spot the Cedardale Orchard sign on the large barn.

## **WHO HAS THE ANSWER**

This column began in the Winter, 1990, Newsletter as a clearinghouse for questions and knowledge from our readers. Do you have a favorite fruit? Have you found a new book? Do you know of a promising seedling or bud-sport? Are you looking for propagation material from a specific variety? Do you need carpooling to a meeting? Please send your question/information to the WCFS Newsletter editor or to:

*Edward M. Lewis, 9615 NE 14th Street, Bellevue, WA 98004*

## **CONTEST FOR WCFS LOGO - \$50 prize value offered**

We are continuing to request ideas from the membership for an official WCFS logo. A rough sketch is fine. We have dedicated members with artistic talent who can refine your concept. Please send your ideas to Paul Donaldson (address inside Newsletter cover). **If your logo is chosen, you will receive five years of membership in WCFS.**

## **FALL WCFS NEWSLETTER DATES**

Media to be included in the Fall edition of the WCFS Newsletter must be in the hands of the Newsletter Editor by Friday, October 11. The Fall edition will be printed/mailed during the week of October 20.

## **FLAVOR SUPREME PLUOT - A NEW FRUIT WORTH TRYING**

While attending the joint NAFEX-California Rare Fruit Growers meeting at Davis California last July, I was fortunate to join a tour of Zaiger Genetics at Modesto. Floyd Zaiger included generous personal testing of his best new creations during this interesting tour of his facilities. The fruit that disappeared most rapidly from the tasting table was the Flavor Supreme Pluot.

This plum-apricot genetic cross develops nearly 30% sugar content when ripe, twice the maximum of other fruits. It has already been declared the best tasting fruit ever by some fruit enthusiasts. The Flavor Supreme Pluot is available locally from the 1991 Raintree Nursery catalog, and is also in the 1991 Stark Brother's catalog and others. Pollination requires the Flavor Delight Aprium, or any early Japanese plum.

When questioned about the zones in which this new fruit should mature properly, Floyd Zaiger said that he could only guarantee that it would ripen properly in the Modesto area, as it has not been adequately tested elsewhere. However, this amazing new fruit is certainly worthy of a test in your microclimate, because if it does ripen, you will be richly rewarded for your efforts.

*Charles H. Parkman*

## **CHAPTER STATUS REPORTS**

### **PIPER ORCHARD CHAPTER**

Piper creek trail is now closed while METRO adds a new sewer trunk down the Piper Creek bed.

Seattle Parks Department mowed the orchard the week of June 10, and at our meeting on June 15 we prettied up around the trees. We noted that we have a very light fruit set at Piper this year. Our next meeting is on September 21, when we plan to harvest all the apples that are ready that early for use at the annual Seattle Parks Department Adopt-A-Park picnic, for which we will supply apples and make cider. Contact Paul Donaldson if you have spare apples in mid-September that you can donate for this event.

### **PENINSULA FRUIT CLUB**

The Peninsula club started 1991 off with a bang. Club elections placed the gavel into the able hands of Pat Rothenberg. Pat is one of the original club members. She brings her enthusiasm to all club functions.

Our club's first activity for the first quarter was a fruit tree grafting demonstration in January at Furney's Nursery in Bremerton, which was very successful. The Club provided fruit tree rootstock and scions, and the public grafted fifty trees. Furney's would like us to return again next year.

In February we hosted our annual 'make-a-fruit-tree' grafting workshop at the Bremerton Public Library. Some 185 persons left with new fruit trees, and various extension agency pamphlets - some even with books. We then visited a South Kitsap High School Horticultural class to demonstrate and assist students with various grafting techniques. Each student created at least two apple trees.

Our guest lecturer for March was pear orchardist Dr. Robert Bordeau, who has a pear farm on Bainbridge Island. Also in March, we sponsored a booth at the Home Builders of Kitsap County Home and Garden Show at the Kitsap Fair Grounds. Club members answered questions about fruit care, pruning and propagation. Other members gave lectures on pruning techniques, fruit for the Puget Sound region and Mason Bees. Member Lloyd Nielsen invited Rain Bird Sprinkler Systems to share a drip-irrigation discussion, video and hands on demonstration at our booth.

What a success! We're not bragging, but our booth was one of the busiest in the show.

Member Cheri Mathisen has provided pocket sized club membership forms that we can easily hand out at all of our club functions.

Our second quarter report shows an average of 36 members per meeting over the last five months.

Member Lloyd Nielson has initiated an Orchard Mason Bee board building program with our South Kitsap High limited education students. Lloyd supplies the 4X4 lumber and the students drill the holes. Lloyd then sells the boards on a not-for-profit basis to club members and the public.

Fred McElroy, owner of a plant research and diagnostic laboratory in Poulsbo gave us a talk and slide show on the effect of plant diseases. Member Clarence Martin gave a talk and video show on the home garden use of a water spray system to overcome frosty nights. Member Max Meyers shared samples of various fruit diseases and pests. He discussed spray controls for each type.

The Fruit Club will have a fruit show this October in the upper floor of the Kitsap County Fairgrounds Pavilion.

*Paul Page - Club Secretary*

### **SEATTLE CHAPTER (Seattle Tree Fruit Society)**

The June 1 field trip to Jerry and Lee Shultz's orchard will be long remembered for the gracious hospitality, great weather, wonderful display of fruit trees, ornamental and vegetable gardens, exotic birds, and the Llama Bacchus. Upcoming events include the July 27th field trip to the orchards of T. K. Panni and Joe Gerber, the August 24th field trip to Michael Eames' orchard, the September 28 field trip (combined with WCFS) to Gary Moulton's Cedardale Orchard, and the regular meeting on October 26th at Ravenna-Bryant Center.

### **CODLING AND APPLE ERMINE MOTHS**

Ed Lewis reports from his Bellevue orchard that his first codling moths were caught in a pheromone trap on June 6 this year.

The apple ermine moth is a newer pest to northwest gardens. In the crawling stage it denudes trees of leaves and lives like a leaf roller, skeletonizing leaves and turning them brown. The worms create silk thread strands, but not webbing. Once the leaf turns brown they have generally moved on to a new leaf. They have "cute" white pupa about 3/4 of an inch long, that are stacked together in a white cluster like "cordwood". Ed's suggestion for treatment is to spray your trees with *Bacillus Thuringiensis* (BT).

Many members report heavy scab infestations this year.

### **DR. ROBERT NORTON HONORED AT RECEPTION**

At a reception for Dr. Robert Norton at the WSU Experiment Station at Mount Vernon on Saturday, June 22, the Western Cascade Fruit Society presented Dr. Norton with a plaque honoring his many years of service (1962-1991). Typical of Dr. Norton, he had requested no personal gifts for his retirement, but suggested donations to WSU for research, so our Seattle Chapter also gave WSU \$500 toward research, and WCFS gave \$50 toward remodeling of the "Tree House" on the grounds. Ed Lewis made the presentations for WCFS and Marlene Falkenbury made the presentation for the Seattle Tree Fruit Society. Dr. Norton will continue on part time (40%), working in the research orchard and the organic orchard at Mount Vernon.

## **FALL FRUIT SHOW NOVEMBER 9&10 - NOTE CHANGE IN DATE**

The biggest event of the year, the Fall Fruit Show, will be held this November at the University of Washington Center for Urban Horticulture (CUH), 3501 NE 41st in Seattle. Please note that the date was changed to November 9 & 10 so that our show would not conflict with a UofW football game as it did last year.

Attend the show and see exhibits of hundreds of varieties of apples, pears, grapes, kiwi fruits, nuts and other edibles grown in the microclimates of Puget Sound.

Browse among exhibits of pruning, grafting, Orchard Mason Bees, fruit culture publications, cider pressing and more.

Taste varieties of apples and other fruit that you can grow in your yard.

Bring specimens of unknown fruit varieties for identification. Popular personality and past WCFS president John Parker will lead the fruit identification crew this year. Please note date of picking and try to provide several specimens of each variety you want identified.

Enter the **Cider Press Raffle** (back by popular demand). Tickets are one dollar donation each and are available by mail from Western Cascade Fruit Society, P. O. Box 128, Carlsborg WA 98324, at the Fruit Show, and at some Master Gardener Clinics.

General Admission is \$2 for adults. Children under 16 are free. For more information please call WCFS President Paul Donaldson, (206) 364-0161. See next article for information on how to submit your fruit for display in the show.

## **PLAN YOUR FRUIT DISPLAY FOR THE 1991 FALL FRUIT SHOW**

The major feature of our Fall Fruit Show is the displaying of the many varieties of fruit grown by our members. Since the next WCFS Newsletter will be mailed in late October and the show is November 9 & 10, this is your reminder to organize for your displays.

Store five to seven specimens of each fruit variety you wish to display along with a note of the harvest time and the variety name. Most fruit will need to be refrigerated to store successfully.

Build a list of the varieties you expect to bring to the show and send a copy of your list to the Fall Fruit Show Display Leader, **Lyle Knudson, 6228 129th Ave. SE, Bellevue, WA 98006.**

The Center for Urban Horticulture will be open Friday afternoon, November 8, for us to set up our displays. We hope that most of you will be able to bring your fruit in at this time. Otherwise, plan on bringing your specimens to CUH before 10AM on Saturday.

The October WCFS Newsletter will contain further directions regarding the preparation of display identification cards and procedures for placing your fruit specimens on the display tables.

*Paul Donaldson*

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**CHECK YOUR LABEL TO SEE IF YOUR WCFS DUES ARE DUE**

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## HISTORY CORNER

### THE DANGERS OF APPLE CIDER

Last time we followed the apple from Europe to North America. This time we'll explore a little known skeleton in the closet of American appledom.

As the European colonies spread in North America, so did disease. One of the primary carriers of disease to humans is contaminated drinking water. Even in the relatively sparse surroundings of the early colonies, people tended to foul their own drinking water, spreading diseases such as typhoid and cholera. The germ theory and the causes of most maladies were unknown, but humans could find a cause and effect relationship between drinking water from a specific source and getting sick. This made all water suspect.

Fruit preservation was also a problem. Certain varieties of apples stored much better than others. For example, the russets, or "leather coats" as they were called, had ugly skin like a russet potato, but their high sugar content and other characteristics made them into good keepers. However, since most apples would not keep very well, how could you preserve a bountiful crop?

One way, and it came as a neat solution to the polluted drinking water issues, was to make the apples into cider. Any old apple could be ground into pomace and pressed to make juice. This was certainly not the sweet cider we buy today in the supermarket. For one thing, today's cider has been clarified and pasteurized. If you leave the lid off of today's cider for just the right amount of time, you may come close to the type of cider our ancestors stored in barrels for drinking year-round. Catch it at the right time though, or you'll have vinegar not alcohol.

In Europe the answer to polluted water had been wine for the rich and beer for the poor. In early America the answer was cider, with the rich ageing theirs a little longer, or distilling it into applejack.

Imagine a society where a primary source of fluid for human consumption, from cradle to grave, has a higher alcohol content than today's beer. In 1817, when William Coxe Esquire came out with his book titled (in the typical long title of the times), A View of The Cultivation of Fruit Trees and the Management of Orchards and Cider With Accurate Descriptions of The Most Estimable Varieties of Native and Foreign Apples, Pears, Peaches, Plums and Cherries, it was no surprise to his peers that forty of the 252 pages were devoted to the making and preserving of alcoholic cider. One axiom of the day was that good cider was not common and common cider was not good.

One county in New Jersey recorded the production of 198,000 barrels of cider and 307,310 gallons of cider spirits (mostly cider distilled into applejack) in 1810. It takes from seven to ten bushels of apples to make one barrel of cider. Clearly, Americans were using their apples. Thrifty farmers might put away from twenty to fifty barrels of cider in their cellars for drinking from harvest to harvest. To keep that long, cider needed an alcohol content of between 12 and 16 percent.

Cider was often used as a medium of exchange, even paying for schools or the doctor or donated to the preacher. One may guess that the overall effect on a public so liberally plied with spirits was not good. What has been lost to many is that it was the apple tree as well as the cask of booze that was a target of the early temperance movement. As concern over the abuse of alcohol increased in the 1830's many orchards felt the blow of the axe of the reformers.

A farm magazine in 1837 stated, "Many worthy men have resisted the march of the temperance cause because they would have to sacrifice their orchards."

America's premier horticultural historian, U. P. Hedrick said, "Fruit growing in America had its beginning and for almost 200 years almost its sole sustenance in the demand for strong drink."

*Dave Battey - From an article previously printed in the Snoqualmie Valley Reporter*

# SHREDDER/GRINDER/CHIPPER SURVEY QUESTIONNAIRE

After talking to many WCFS members about the value of taking a survey on shredder, grinder and chipper hardware, it became obvious that many of you would find the results of such a survey helpful. It is the intent of the survey to furnish information that would be of value to you in purchasing new equipment or repairing existing equipment. If you have endeavored to make an informed decision in an area with many brands, models, etc. to purchase, or, to get replacement parts or repairs for existing equipment, you know how much of challenge this can often be. Let's see if we can all profit by sharing our experiences. Please return your completed survey to: Charles Armstrong, 10510 39th Ave SW, Seattle, WA 98146. The survey results will be published in a future WCFS Newsletter.

## WCFS SURVEY ON SHREDDERS/GRINDERS/CHIPPERS - JUNE 1991

1. If you own a Shredder-Grinder-Chipper (hereafter referred to as an SGC) please provide:  
Brand Name \_\_\_\_\_ Gas or Electric \_\_\_\_\_ Horsepower \_\_\_\_\_
2. Would you recommend having a unit with more horsepower? \_\_\_\_\_
3. What type(s) is your SGC? (check all that apply)
  - A. Hammermill (hammers or flails swing freely) \_\_\_\_\_
  - B. Fixed Blades \_\_\_\_\_
  - C. One or more blades (like a rotary lawnmower) \_\_\_\_\_
  - D. Chipper (flywheel with cutting blade(s)) \_\_\_\_\_
4. Do you think one type of SGC has an advantages over others? \_\_\_\_\_  
If so, why? \_\_\_\_\_
5. How long have you used your SGC? \_\_\_\_\_ Years \_\_\_\_\_ Months
6. Check location from which material is discharged: Bottom \_\_\_\_\_ Side \_\_\_\_\_ End \_\_\_\_\_
7. Do you do most of the repair work on your SGC? Yes \_\_\_\_\_ No \_\_\_\_\_
8. List repairs you would not perform: \_\_\_\_\_
9. Do you find spare parts for your SGC readily available? \_\_\_\_\_
10. How many hours do you operate your SGC before sharpening the Hammers \_\_\_\_\_? Blade(s) \_\_\_\_\_?
11. How often are replacements required for Hammers \_\_\_\_\_? Blade(s) \_\_\_\_\_?
12. Did the manufacturer provide adequate instructions for operation and repair of your SGC? \_\_\_\_\_
13. Were the maintenance instructions for your SGC adequate? \_\_\_\_\_
14. Your comments, if any, on the guarantee provided with your SGC \_\_\_\_\_
15. Would you be interested in attending a demonstration of various brands of SGC's? \_\_\_\_\_
16. Any further comments or suggestions? \_\_\_\_\_
17. One additional question. What types of material do you process with your SGC? \_\_\_\_\_

# 1991 All About Fruit Field Day

Friday, July 12



## Schedule

- 9:00 Registration, Welcome by Wilbur Anderson - Station Manager
- 9:30 Reflections on the Western Cascade Fruit Society - John Parker, Past President
- 9:45 The Society Today - Paul Donaldson, President of WCTFS
- 10:00 The Home Orchard Society and NAFEX - Ted Swensen, President
- 10:15 Orchard Tour - Gary Moulton, WSU-Mt. Vernon, Tour Leader  
Fruit Garden, Organic Orchard, TFRC Block (trickle irrigation, training, breeding), Cherries (varieties, cracking resistance), Peaches, nectarines (varieties, diseases, summer pruning), Pears - Asian, European (varieties, culture)
- 10:30 Lecture Session - R. A. Norton, WSU-Mt. Vernon, Moderator
1. Unusual fruits and nuts: Persimmon, Filbert, Walnut, Kiwi - Don Balser, Grower-Nurseryman, Mt. Vernon
  2. Asian Pears - Can we grow them like the Japanese? Pat and Don Stromberg, Growers, Stanwood
  3. New berries for the home garden - Dr. Pat Moore, WSU-Puyallup
- Noon Salmon Barbecue - Refer to page two in this issue.  
Speaker Dr. Jim Zuiches, Director of Agriculture Research Center - Future of fruit programs in western Washington
- 1:30 Orchard Tour - Repeat of Morning Tour - R. A. Norton, Leader
- 1:35 Lecture Session - G. A. Moulton, Moderator
1. Tips for successful growing of stone fruits - Drs. Ralph Byther, WSU-Puyallup, and Harry Lagerstedt, Grower, Corvallis, OR
  2. Apples - Midseason Management - G. A. Moulton, WSU-Mt. Vernon
- 3:30 Farm Tours - 1. Don Balser - Filberts, Walnuts & you name it  
2. Jarmin 5M Farm - Apples





## WCFS OFFICERS AND BOARD OF DIRECTORS

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<b>PAUL DONALDSON</b> , President 916 NW 122nd Street, Seattle, WA 98177	(206) 364-0161
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**WESTERN CASCADE FRUIT SOCIETY MEMBERSHIP INFORMATION**  
*(Please indicate whether you wish standard WCFS membership or affiliation with a chapter. Yearly dues for standard or chapter memberships are \$10, except as noted)*

NAME(S)  NEW  
 RENEWAL

STREET ADDRESS

CITY, STATE, AND ZIP

PHONE

***PLEASE CHOOSE ONE CATEGORY BELOW***

STANDARD \$10( ) NORTH OLYMPIC \$10( ) PENINSULA/KITSAP \$10( )  
PIPER \$10( ) SAN JUAN ISLAND \$18( ) SEATTLE TREE FRUIT \$18( )  
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Check to receive "opportunity descriptions" for society participation.

Make checks payable to WESTERN CASCADE FRUIT SOCIETY and mail to:  
WCFS Treasurer, P. O. Box 128, Carlsborg, WA 98324.  
**YOU MAY PAY YOUR CHAPTER TREASURER FOR BOTH CHAPTER & SOCIETY DUES**