rcd 11-3-93

WESTERN CASCADE FRUIT SOCIETY

NEWSLETTER

FALL 1993

DON'T MISS THE WCFS

FALL FRUIT SHOW

at the

UNIVERSITY OF WASHINGTON

CENTER FOR URBAN HORTICULTURE

3501 NE 41st, Seattle

(SEE PAGE 2 FOR DIRECTIONS)

Saturday, November 6, 10-5PM & Sunday, November 7, 10-4PM

Admission: Adults, $2.50; Age 16 & under, free.
Includes: Parking, Apple tasting, identification, and pressing your cider

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FALL FRUIT SHOW PROGRAM

(Both Saturday & Sunday unless specified below)

10:30AM	**Managing Fruit Trees In Your Home Landscape** *George Pinyuh*, WSU Extension Agent
11:30AM	**Tested Fruit Varieties For The Puget Sound Area** *Michael Eames*, Local fruit grower
1:30PM	(**Saturday** Only) **Cooking With Fruit** (2.5 hrs) *Francois Kissel*, Maximilien's
1:30PM	(**Sunday** Only) **Fruit Pest Control With Least Environmental Hazard** *Sharon Collman*, WSU Representative to the EPA
2:30PM	(**Sunday** Only) **Of Mice And Moles In Your Home Orchard** *Dave Pehling*, WSU Extension Agent

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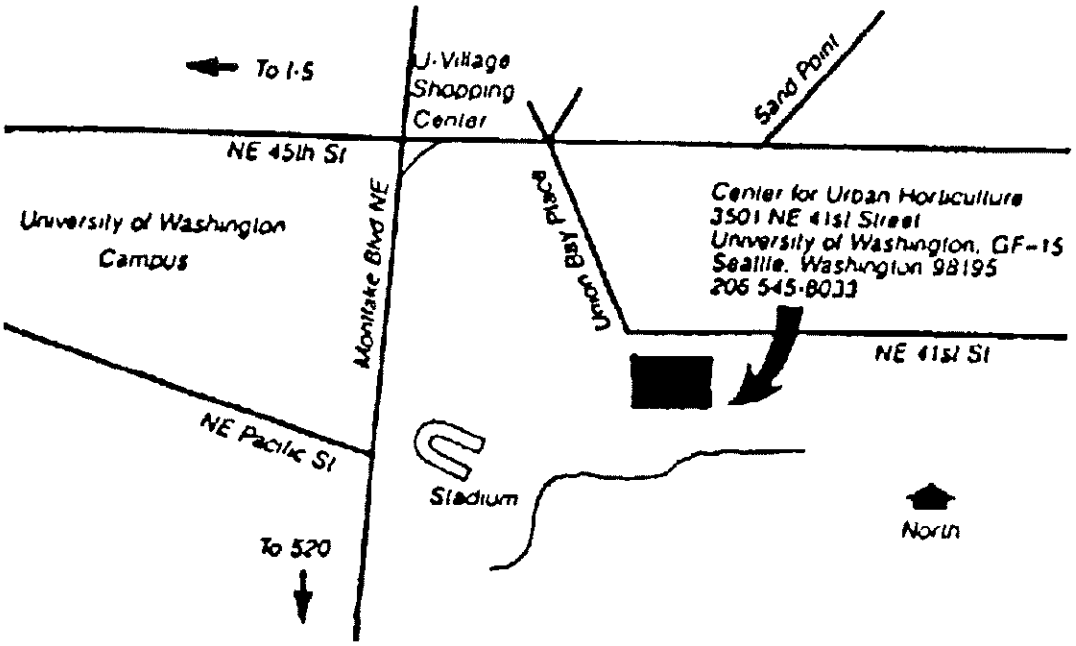
HOW TO GET TO THE UofW CENTER FOR URBAN HORTICULTURE (CUH)

From I-5: Take Exit 169. Go east on NE 45th Street for about 1.3 miles to signal at Union Bay Place. Turn right and go about 3 blocks. Look for Center on right.

From 520: Take "Montlake Blvd. N." exit. Keep right. Go about 1.5 miles to signal at Union Bay Place. Turn right and go about 3 blocks. Look for Center on right.



PARKING FOR WCFS VOLUNTEERS ON SATURDAY MORNING

Per Paul Vander Hoeck, Fall Fruit Show Parking Chair, **volunteers** working on the show should turn off Montlake onto Walla Walla road, turn left on Clark road and park in UofW parking lot E-4.

APPLE IDENTIFICATION AT THE FALL FRUIT SHOW

Experts at identifying fruit will be present to help you learn the name of your mystery apple. We are fortunate once again to have the Home Orchard Society (HOS) fruit identification team, headed by Wayne Hufstutter, visit us from Oregon to staff the fruit ID table. Dr. Robert Norton will also assist, and we may also have John Parker's (past president of WCFS) expert advice.

INSTRUCTIONS: Select fruit that is typical for the tree you are trying to identify in color, size and shape. Be sure to include the stem on the apples. Three or four apples are desirable. Fruit should be washed and free from blemishes if possible. Refrigerate the fruit in a plastic bag if it has to be stored for more than one week.

QUESTIONS THE EXPERTS MAY ASK YOU: When was the fruit picked? Is it from a single tree or from a row of trees? Is it from an old orchard or from a new planting? How well does the fruit keep? Is the tree upright, spreading, or willowy? Does it bear on the shoot tips? Is it damaged by scab or mildew? Is it good fresh? Is it good cooked? Please leave your name and address with the fruit so that we can contact you later if additional research is required.

Orel Vallen, Seattle

CHECK YOUR LABEL TO SEE IF YOUR WCFS DUES ARE DUE

SUBMITTING FRUIT FOR DISPLAY AT THE FALL FRUIT SHOW

The major feature of our Fall Fruit Show is the displaying of the many varieties of fruit grown by our members. Following are instructions for submitting fruit for display:

Bring five to seven specimens (less if that's all you have) of each fruit variety you wish to display along with a note of the harvest time and the variety name. If you can, please bring extra specimens for our fruit tasting table.

Anyone planning to display fruit at the Fall Fruit Show should make and bring their own 3" X 5" cards, listing the variety name and other information you may wish to share. Plates will be provided on the display tables. Each plate will hold from three to five specimens, depending on the size of the fruit.

Please prepare a sign identifying yourself and your growing area.

The display tables will be ready during the late afternoon on Friday, November 6. We will also be able to accept fruit before 10am on Saturday morning.

Please help us by immediately placing your fruit on the tables provided and identifying them with the appropriate 3"X5" card. This will allow the next displayer to quickly identify where their display space begins. All of one displayer's fruit specimens should be arranged alphabetically within their area. Pear and apple varieties, for example, can be mixed alphabetically. **Thanks for your cooperation,**

WCFS — Fruit Display Coordinator, T. K. Panni

PRESIDENT'S MESSAGE

Longtime WCFS member Pete Kaiser has expressed interest in becoming Newsletter Editor to replace current editor Dave Battey, who has requested to be relieved because of other commitments for his time. The WCFS Board of Directors has accepted Pete's kind offer and he is expected to take the reigns beginning with the Spring 1994 issue.

Your Board also decided to ask for volunteers to serve as information gatherers and collators for each issue to assist the editor. Those willing to help please contact me. If we are to carry on with a newsletter that will continue to attract new members, the work involved must be shared by more WCFS volunteers. We will need one volunteer per quarter for this superb opportunity to stretch your creative skills, so please step forward now.

Many thanks for the great job done by Dave Battey for the last several years.

See you all at the Fall Fruit Show!

Chuck Parkman

ANNUAL SPRING MEETING & ROOTSTOCK/SCIONWOOD SALE

Details of this **March 5 meeting** at the Everett Extension Office will be highlighted in the Winter WCFS Newsletter. This is your big opportunity to obtain scionwood for many dozens of varieties, talk with the experts and pick up rootstock. A rootstock order blank will be included in the Winter newsletter.

We, as a society, wish to thank Walt Lyon for his many years of stalwart **work** in providing rootstock for our members. Our new volunteer is Steve Jackson (206) 868-8344, and he will be taking pre-orders at discount prices as well as having roots available on March 5 for the general public. Steve expects to have limited numbers of apple rootstocks; P22, M9, MARK, M26, M7, and perhaps some pre-grafted interstem; OHXF-333 and OHXF-513 for pears and Pyrus Betulafolia for Asian pear; Citation and St Julien A for plums and peaches; GM61 for cherries.

FALL ORCHARD TOUR VERY INFORMATIVE & WELL ATTENDED

Friday, October 1, brought about thirty WCFS members to Eastern Washington for three very informative tours. We toured **Bob Purvis'** orchard in Selah starting at 10am. Bob is on the Board of Directors of NAFEX, and is the northwest regional chairman of the NAFEX Apple Interest Group. He is experimenting with many varieties that do well in Northern Canada or Alaska and is trying many new stone-fruits. His orchard is quite new. We got to **Harvey and Frances Wederspan's** about 11:30, and had donuts and coffee before enjoying his orchard and expertise. Harvey is growing 377 varieties of apples. His large display at the Central Washington Fair in Yakima brings the realism of the apples genetic variability to an area of Washington now focused on growing about five commercial varieties. We were a little late getting started at the **Prosser WSU Research Center,** (it's quite a drive from Selah to Prosser) but had a wonderful apple taste testing treat with Dr. Norton and his lovely fiancé Carol Wilson for almost an hour before heading out to the fields where Dr. Norton and Prosser expert Dave Ophardt shared details of the studies they are conducting.

The highlight for many of us was the test for ripening conducted by Dr. Norton and interspersed in the field tour. He used both a hand held refractometer and a simple starch test. The refractometer is relatively expensive, but the starch test kit is inexpensive and readily available by mail order. An apple is cut in half to expose the stars and sprayed with an iodine solution. Iodine turns starch dark, so after a few minutes, you can see how much starch is still in the apple to be converted to sugar on a scale of 1 to 6. An easy to use visual example of the six point scale comes with the kit. This test seems effective and simple and the kits can be purchased from Cascade Analytical Inc. (509) 622-1888.

Many WCFS members attended the Central Washington Fair in Yakima on Thursday or Saturday — an additional treat for a beautiful tour.

WINTER NEWSLETTER DATES

Media to be included in the Winter edition of the WCFS Newsletter must be in the hands of the Newsletter Editor by Friday, December 17, 1993. The Winter edition will be printed/mailed during the week of January 1.

EDITOR'S MESSAGE

This is the largest newsletter ever produced by WCFS. Another large edition will follow this winter.

Your editor and his spouse were very pleased with the WCFS Fall Orchard Tour in the Yakima area. It was especially gratifying to see the respect with which Dr. Norton is held at the Prosser facility. We were also very pleased to meet our old friend John Parker, who came driving in off of his vacation to meet with us. John's health is much improved and it was comforting to Kathy and I just to hear his voice. We took advantage of being in the Yakima area and attended the fair on Saturday. Harvey Wederspan's exhibit in the ag building at the fair is an outstanding contribution to the public's knowledge of apple varieties in this important commercial location.

At 725' above sea level in the Snoqualmie foothills, our 1993 fruit crop was as close to zero as we have ever seen. Friends have blessed us with four hives of honeybees, but they hardly saw the light of day during our gray, wet, and cold spring. One bright spot was a reddish-purple plum with lots of oriental genes in it, given to me about seven years ago by the late Bill Gebhardt. I happened to ask Bill about plums at the WCFS spring scion sale and he recommended the "Miracle" scionwood that he had brought to the show. I have found "Howard Miracle" in *Brooks and Olmo*, but it is a yellow plum with a red blush. A "Miracle" plum is not mentioned in the early fruit literature of Downing or Thomas.

This plum is for home use only — it would never hold up under shipping and is almost too juicy to eat without a bib. The fruit are large and the flesh is very sweet (although not as sweet this year as normal) and clingstone. This tree overbears **every** year and has several split branches that have been propped back in place and taped together with black plastic electrician's tape. I will bring scionwood to our Spring meeting.

Dave Battey — Snoqualmie

CHECK YOUR LABEL TO SEE IF YOUR WCFS DUES ARE DUE

NOVEMBER BOARD MEETING

The next WCFS Board Meeting will be on **Saturday, November 13, from 10am until Noon** at the Swasey Branch of the Tacoma Library, 7001 6th Avenue, Tacoma. To get there, take the Jackson Street Exit off of highway 16 — the first exit east of the Narrows Bridge. Proceed south two blocks to 6th avenue and then east several blocks to the library. The agenda will primarily be a Fall Fruit Show de-briefing.

Board Meetings are always open to WCFS members (to all, according to the by-laws). Come with suggestions, ideas, comments, criticisms, kudos, etc.).

SEPTEMBER BOARD MEETING

The September 11 board meeting, held at the Mount Vernon Experiment Station Tree House, was filled with last minute Fall Fruit Show details. WCFS president, Chuck Parkman, shared a grafting tool he purchased from A. M. Leonard Co. in Ohio, that cuts both rootstock and scion so that they fit together perfectly. Please call Chuck on (206) 452-6600 if you are interested in knowing more about this tool. Chuck is circulating the tool among our chapters, and will have it at the Fall Fruit Show. Per each, they are $70.91 + shipping. If fifty or more of us are interested, the price could drop to as low as $55.80.

DR NORTON'S 1993 LIST OF FAVORITE APPLES

As your Society works to correlate the many lists submitted by WCFS members to create our new list of recommended apple varieties for Western Washington, we will be certain to give significant weight to this new list created by **Dr. Robert Norton, WSU — Mount Vernon.** Please note that Dr. Norton is currently president of the American Pomological Society.

EXPLANATIONS FROM DOCTOR NORTON RELEVANT TO HIS LIST

"Everybody has different tastes when it comes to apples, as with anything else. My ten favorites are selected on the basis of eating and cooking quality for my taste alone, for ease of growing in my backyard, and to span the ripening season from August to November and beyond (in a home refrigerator.) The group of ten is divided into two subgroups, each listed in order of maturity. The second subgroup (varieties 6-10) backs up the first group. In other words, if one of the varieties in the first five was not available or did not perform well in my particular site, I would choose a substitute from the second group of five."

"The 'Honorable Mention' list consists of some good hold-timers, e.g. Spartan, and some new varieties that don't yet have a proven record but look good to me."

"Some of these varieties may be hard to find from your local nursery or garden center because of patent restrictions, or due to the fact that they are relatively new. Thus some sources are listed, though this should not be considered an endorsement of any specific nursery."

MY TEN FAVORITE APPLE VARIETIES - 1993

Robert A. Norton
WSU — Mount Vernon
1468 Memorial Highway
Mount Vernon, WA - 98292

	Variety	Source*	Comments
FIRST RANK (early to late)			
1	**Williams' Pride**	2	Scab immune, dual purpose, first early
2	**Gravenstein**	1	Best for pie, sauce; worth the effort to control vigor, scab, mildew; summer prune.
3	**Lustre Elstar**	2,3	Excellent for pie, stores well for early apple, productive
4	**Jonagold**	1	All-round best, dual-purpose; must control vigor, mildew; summer prune
5	**Braeburn**	2	Excellent dual-purpose, stores well; needs careful cropping control
SECOND RANK (early to late)			
6	**Jonamac**	1	Combines best of McIntosh and Jonathan
7	**Alkmene**	2	Excellent sweet-tart dual-purpose "Cox" type, won't store well
8	**Fiesta**	2	"Cox" type apple but larger, easier to grow, stores well
9	**Liberty**	2	Scab immune, McIntosh type, small sizes, stores well
10	**Melrose**	1	Late ripening, excellent storage, dual-purpose apple, needs control of mildew
HONORABLE MENTION (in order of maturity)			
1	**Sunrise**	4	Crisp, juicy, mild, early eating apple from B.C., won't store well
2	**Gingergold**	3	Could soon make 10 best, new Golden type, exceptional storability for an early apple
3	**Tsugaru, Red**	4	Early Japanese dessert apple, low in acidity, crisp and juicy
4	**Rubinette**	3	Excellent sweet-tart flavor but somewhat small size, dual-purpose
5	**Honeycrisp**	2	Excellent crisp, juicy texture; large size, mild flavor
6	**Senshu**	4	Japanese dessert apple, cross of Fuji, with tender skin, crisp texture
7	**Karmijn de Sonnaville**	2	Connoisseur's apple high in sugar but also high acid, needs storage for best mellow quality
8	**Fuji, Yataka**	3	Worthy of trial for those who like a sweet apple which stores well
9	**Spartan**	1	McIntosh type but less susceptible to scab, B.C. origin, good fall lunch box apple
10	**Mutsu**	1	Large Golden type, better here than Golden, summer prune to reduce vigor

Varieties From Previous Lists No Longer My Favorites

Cox's Orange Pippin	Too difficult for average homeowner to grow
Summerred	Too acid until full ripe, then softens quickly
Idared	Stores very well, but too bland for my taste
Macoun	Wonderful flavor when ripe but doesn't store well; alternate bearing, not easy to grow
Gala	Excellent commercial apple, but difficult for home gardeners; scab susceptible, small fruit need heavy thinning
Chehalis	Scab resistant but mildew susceptible, soft and rather bland; dessert use only
Tydeman's Red	Difficult tree to manage, fruit flavor doesn't appeal to me
Discovery	Scab resistant but too much cracking, mediocre flavor
Akane	Good lunch box size backyard apple, holds well to tree for almost a month, but poor storage, flavor only so-so to me
Earligold/Lodi/ Yellow Transparent	All early cooking apples that make fine puree-type apple sauce without peeling; Earligold by far the best
Bramley's Seedling	Formerly my favorite cooking apple; heavy yield, large fruit size. However, Gravenstein, Elstar, and Jonagold are preferred throughout the season.

*SOURCES

1. Commonly available in nurseries and garden centers
2. Available from specialized mail order nurseries, e.g. Raintree 206-496-6400, Stark Bros. 1-800-325-0611, C & O 1-800-232-2636
3. Available from Van Well Nursery, Wenatchee, WA 1-800-572-1553
4. May be difficult to find at present; retail nursery outlets being developed

APPLE MAGGOT DANGER INCREASING

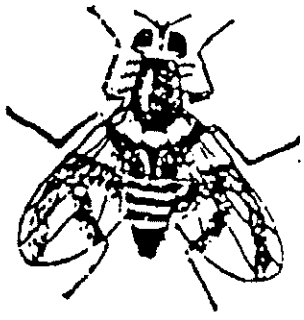
Apple Maggot (*Rhagoletis pomonella*) is spreading rapidly in the Puget Sound area. Your editor will attempt to distill information from several sources to give you an overview of the life cycle, damage, identification and control of this pest. Fruit infected with apple maggot becomes basically useless, although it may look fine on the outside.

This maggot can be found in apples and native and domesticated hawthorn in the Pacific Northwest. **In areas of heavy infestation it also damages pear, plum and sour cherry.** This pest is a native of the Northeast, where it has been a scourge for many years and is a primary focus of full-season pesticide spray programs.

Apple maggot was first recognized in the Pacific Northwest in apples from an amateur grower from Portland Oregon in 1979. Since then, the fly has been trapped and identified on both sides of the mountains in Washington.

The apple maggot is a fruit fly, closely related to the Mediterranean, Oriental and Mexican fruit flies that do much damage to crops world-wide. **The flies are small, about ¼ inch long**, with black abdomens. Females have four white crossbands on their abdomen. Male flies are a bit smaller and have only three white crossbands.

The flies emerge from the ground and take from seven to ten days to become sexually mature. **After mating, the female lays eggs by inserting a single egg under the skin of the fruit**. During her



Female Maggot Fly 6X

average one-month life span, the female may deposit up to 300 eggs. These eggs are tiny (.7mm) and usually cannot be detected without a magnifying glass. They hatch in two to ten days, depending on temperature.

The eggs hatch into larvae, which feed in the flesh of the fruit. **The larvae, or maggot, is cream colored and about 5/16 inch long**. Its rear end is blunt, and the chewing end tapers to a rounded mouth with two black mandibles. The maggot feeds within the fruit for up to thirty days. Eventually, the larvae fall to the ground, burrow into the soil, and pupate. Adult flies emerge from the pupae to begin the cycle again. One of the most challenging issues is the long season for this pest. Flies have been trapped in Washington from late June through October.

The maggot burrows through the fruit flesh, leaving many random gray or brown trails, which grow into tunnels as the maggot grows. This riddling of the apple flesh with many trails led to the nickname of Railroad Worm for the pest. **Decay organisms infect these trails, causing internal rotting of the fruit.** Most often this damage is not visible externally, although on close examination, you may find the pin prick of egg entry on the surface of the fruit, or it may be slightly dimpled or distorted on the surface.

Codling moth tunnels can easily be differentiated from apple maggot trails since they are a larger single track lined with frass and webbing that usually leads to the core of the apple. Codling moth larvae look quit different too. They are larger, have big brown head capsules, three pair of mid-body legs, and five pair of fleshy (false) abdominal legs.

Apple maggot can be controlled with properly timed insecticidal sprays that must coincide with the emergence of the adult flies. The first adult flies emerge from the ground in early July. The flies emerge earlier from sandy soil earlier than from clay soil. A soaking rainfall also seems to trigger increased numbers — possibly by loosening the soil.

An effective spray program requires detection of the emerging adult flies. The "most effective" detection method is sticky traps, available commercially. You can also build your own, using 9" x 5½" boards painted fluorescent yellow on both sides and thinly coated with a mixture of 30 grams of ammonium acetate to 1 pound of Bird Tanglefoot.

Begin spraying when the very first fly is caught in your traps. Continue monitoring. Sprays will provide residual protection for about two weeks. Repeat sprays if additional flies are trapped after 14 days.

The *1992 PNW Insect Control Handbook* lists Diazinon, malathion or a mixture of malathion and methoxychlor for home us, as "effective if applied correctly."

Home owners can use the traps themselves as an effective apple maggot control. Six to eight well maintained and properly placed traps can protect a full-size tree by capturing the flies before they lay many eggs.

In Washington, traps should be hung beginning the last week in June and replaced every two weeks until harvest (nobody said it would be easy). Early maturing varieties such as Yellow Transparent, Lodi, Gravenstein, etc. draw the flies and are good indicator trees.

Hang traps on the south side of your trees in the fruit zone. Position traps with their edges pointing toward the trunk. Trim back fruit and leaves within 12" of the trap, but allow as much fruit and foliage as possible beyond the 12" zone. Secure traps so that they do not swing in the wind.

The following sources for products are not an endorsement for these companies: Commercial traps — IFM, 333 Home Gardens Road, Wenatchee WA - 98801; Peaceful Valley Farm Supply, P. O. Box 2209, Grass Valley, CA. 98945; Garden's Alive, 5100 Schenley Place, Lawrenceburg, Indiana 47025; Trece Company, 635 S. Sanborn Road, Salinas, CA 93901. Ammonium Acetate crystals — J. T. Baker Chemical Co., Phillipsburg, NJ 08865. Tanglefoot — Tree Tanglefoot Co., 314 Straight Avenue, Grand Rapids, MI 49504.

THE APPLE ERMINE MOTH IS ALSO SPREADING

Another introduced pest, the Apple Ermine Moth, was first discovered in a backyard apple tree in Bellingham Washington in June of 1985. It is likely from Asia, and currently can be found in the Puget Sound area and into British Columbia. These dudes are easily mistaken for tent caterpillars, but do their damage at a different time of the year, and are less tent like in their webbing. Severe damage from Apple Ermine Moth has been reported from France, Germany, England, Sweden, Iran and Russia in the last decade.

Much of the following information is from an article by Eric H. LaGasa, W.S.D.A. and was supplied to your editor by Ed Lewis, who provided us with the control information for the home orchard. Ed and I found Apple Ermine Moth on Mercer Island this last season.

Egg masses are deposited on the stems of your fruit trees in late June through July, and perhaps into August. The eggs are deposited in overlapping rows (like shingles) to form a flattened, slightly convex, oval mass about 3/16 inch in diameter. The egg mass is reddish yellow at first, but darkens to gray-brown and becomes somewhat invisible against the bark of apple twigs. It is covered with a protective glutinous substance, is usually placed near a bud and the mass resembles a scale insect.

Hatching, amazingly, takes place in early autumn. The hatchlings stay underneath the glutinous covering until early spring when they move to the newly unfolded leaves of the adjacent bud. Early on they just mine the leaves, but after the tree blossoms, they build and feed within a communal web. The webs are extended as needed to enclose more food.

The larvae are yellow-gray or greenish with pronounced dark spots along each side. A full grown muncher-dude is about 5/8 inch long. The larvae spin gray-white elongated cocoons in rows or clusters within the feeding web and pupate in mid-June through July.

Emergence takes place in late June to August. The moths have a 7/8 inch wingspan and a striking silvery-white forewing, with rows of small black spots. The combination of black on white is responsible for their nickname, "ermine moths."

For the home orchardist, identification and eradication is relatively simple, and does not require a spray program. Your first indications will be rust colored, semi-skeletonized leaves with a slight amount of webbing — not much. The worms are hard to find. Most often, they have moved away from the rust colored leaves, usually up the same branch to new leaves.

To eradicate them, put on a pair of latex gloves (if you're squeamish) and simply squeeze them to death, damaging your leaves as little as possible.

You can, of course, spray with B.T. or a standard insecticide, but for most of us with diminutive trees, the squeeze method is less time consuming and more certain.

The flying moths can be controlled by the use of a small black light bug-zapper suspended over a large pan of water. The dead moths will collect on top of the water and allow you to identify them. Some apple maggot flies will also be attracted to this devise.

HARRY & CAROL LAGERSTEDT FEATURED IN ARTICLE

Part of our 1992 WCFS summer orchard tour was hosted by Harry and Carol Lagerstedt at their peach orchard in Corvallis. A full page article in the September, 1993, *Pacific Farmer*, highlights the Lagerstedt's pioneering in peach growing west of the Cascades. The Lagerstedt's have recently teamed up with four associates to do some serious testing of new peach varieties in the high-rainfall arena of Western Oregon. We look forward to hearing more about their trials.

Chuck Parkman — Carlsborg WA

SUCCESSFUL WWTFRF FIELD DAY AT MOUNT VERNON

Western Washington fruit enthusiasts gathered at the Mount Vernon Experiment Station for the Western Washington Fruit Tree Research Foundation Field Day on October 9. This was coordinated with the Mount Vernon late apple and pear field day and was a fruit research fund raiser. Dick Tilbury felt that this was one of the best field days he had ever attended at Mount Vernon. "They had an outstanding array of speakers," he said. The "Food Group of Washington" catered the food for the open house and provided very special fruit oriented goodies.

LAZY J APPLES IN GROCERY STORES

Long time North Olympic Fruit Club member, Steve Johnson has landed a contract to provide apples and pears to three Safeway stores in the Port Angeles and Sequim area. Steve grows his apples and pears on his Lazy J Tree Farm without pesticides and hopes that this marketing breakthrough will assist other Peninsula farms. The purchase of smaller local lots of fruit, rather than the carload lots that bulk buying can supply, is a policy change for Safeway that will increase the freshness and varietal options for their shoppers.

Chuck Parkman — Carlsborg WA

CHECK YOUR LABEL TO SEE IF YOUR WCFS DUES ARE DUE

ORCHARD CLEANUP MORE AND MORE ESSENTIAL

Cleaning up windfalls on a daily basis becomes more and more important as the number of pests that spend their larval stage in our fruit and then pupate into bark crevices or the soil increases. Many of us home fruit growers can "put up" with a few codling moth, and others spend the time required to keep the orchard floor clean of apples just to keep down the codling moth. But as the "new" scourge, the apple maggot, increases its range, we have an additional reason for keeping fallen apples off the ground and for picking our apples before they have a chance to land. Please note that even good composting is not likely to kill the apple maggot, and the pest has been spread from folks taking home cider pomace to compost. One possible solution is to tie your waste fruit into doubled up heavy duty garbage bags and put them in the garbage can. Do any of you members have other ways of guaranteeing that worm damaged fruit does not allow the larvae to pupate?

DISINFECT CIDER APPLES FROM PASTURES

The recent E-Coli outbreak has triggered a caution concerning the squeezing of cider from windfalls in fields where animal droppings may be present. The answer is simple, and has been used by many cider squeezers for decades. Use a chlorine bleach solution to disinfect your apples. A half-cup of liquid laundry bleach in a 30 gallon barrel of rinse water will help with all sorts of creepy-crawlers — and make your cider stay sweet much longer. Change and re-chlorinate the rinse water often. The initial batch of rinse water can be used to disinfect the press parts before use, and the final rinse can disinfect the parts for storage.

NOMENCLATURE CLARIFICATION

Dr. Robert Norton has provided your editor with an annotated page from *The Apple Register of the United Kingdom*, listing synonyms for the Newtown Pippin, AKA Hood River Pippin, whose history was presented in the last issue. Dr. Norton notes that although the term Newton is used in reference to this apple, that Newtown is preferred. The apple originated at Newtown, Rhode Island. Your editor is eating a Newtown Pippin as he prepares this newsletter.

Dave Battey — Snoqualmie

Antique Apple Varieties

FOUND GROWING IN THE PUGET SOUND AREA

Compiled from various sources by Edward M. Lewis — Bellevue

NAMES	COLOR	FORM	SIZE	SEASON	S. A. BEACH (1) VOL-I	S. A. BEACH (1) VOL-II
Alexander	RS	rc	L	ea	-	3
Ashmead's Kernel (5)	RU	ro	M	lw	-	-
Arkansas	YR	rc	L	w	47	-
Baldwin	RG	rc	L	w	56	-
Belmont (Waxen)	Y	rc	M	w	67	-
Ben Davis	YR	rc	L	w	68	-
Bietigheimer	YP	rc	VL	ea	-	17
Blue Pearmain	R	rc	L	w	80	-
Chenango Strawberry	RS	obc	M	e	-	33
Dutch Mignonne	YO	ro	M	la	114	-
Early Harvest	Y	ro	M	e	-	50
Esopus Spizenburg	O	rc	L	w	120	-
Fall Pippin	Y	ro	L	a	-	61
Fallawater (Tulpehocken)	YP	rc	VL	lw	125	-
Fameuse (Snow Apple)	YR	ro	M	w	-	65
Golden Russet	RU	rc	M	w	143	-
Golden Sweet	Y	ro	M	e	-	81
Gravenstein	YR	ro	M	a	-	84
Grimes Golden	Y	ob	M	w	153	-
Hubbardston Nonsuch	YR	ro	L	w	161	-
Jonathan	R	ro	M	w	172	-
Lady (Pomme d'Api)	R	ro	S	lw	180	-
Maiden Blush	Y	o	M	ea	-	139
Mother	YR	rc	M	a	-	143
Northern Spy	YR	ob	L	lw	229	-
Northwestern Greening	G	rc	L	w	233	-
Opalescent	R	rc	L	w	242	-
Ortley	Y	ob	L	w	244	-
Palouse	YR	ob	L	la	-	156
Porter	YR	ob	L	a	-	166
Pumpkin Sweet	Y	r	L	la	-	171
Rambo	YR	ro	M	ew	273	-
Red Astrachan	YR	rc	M	ea	-	178
Red June	R	r	S	ea	-	181
Rhode Island Greening	G	ro	L	w	282	-

Rome Beauty	YR	rc	L	lw	290	-
Roxbury Russet	RU	ro	M	lw	293	-
Summer Pearmain	YR	rc	M	ea	-	211
Swaar	RU	ro	M	w	326	-
Tomkins King (King)	YR	ob	L	la	345	-
Twenty Ounce	YS	rc	VL	a	-	227
Wagener	YR	ro	M	w	354	-
Wealthy	YS	rc	M	a	-	236
Westfield Seek-No-Further	YR	rc	M	la	364	-
White Pearmain (W. Winter P.)	YR	rc	M	la	364	-
Winter Banana	Y*	rc	L	w	377	-
Wolf River	YS	ob	VL	la	-	245
Yellow Bellflower	Y	ov	L	w	381	-
Yellow Newton (Green N.)	Y	ro	M	lw	150	-
Yellow Transparent	Y	rc	M	ea	-	247

* Has a suture line from stem to calyx

SYMBOLS

COLOR	FORM	SIZE	SEASON
Y=Yellow	r=round	L=Large	e=early
R=Red	c=conic	M=Medium	s=summer
S=Striped	o=oblate (flat)	S=Small	a=autumn
G=Green	ob=oblong	VL=Very Large	w=winter
O=Orange	ov=obvate (both ends conic)		l=late
P=Pink			
RU=Russet			

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