



The Bee Line

NEWSLETTER OF

WESTERN CASCADE FRUIT SOCIETY

A NON-PROFIT EDUCATIONAL ORGANIZATION

Volume 20 Number 4

Fall 1999

Apples Pears Figs Grapes Kiwi Cherries Nectarines Peaches Plums Blackberries Raspberries Strawberry Blueberries Currants Huckleberries Gooseberries Nuts

1999 FALL FRUIT SHOW

SATURDAY OCTOBER 30

10:00 A.M. TO 5:00 P.M.

AND

SUNDAY OCTOBER 31

10:00 A.M. TO 4:00 P.M.

at

Tukwila Community Center

12424 42nd S Tukwila

LOTS OF FREE PARKING

ADULTS \$3.00

CHILDREN UNDER 16 FREE

SATURDAY PROGRAM

10:30 a.m.	Scott Connor	Stump the Expert
1:00 p.m.	Gary Moulton	Budding & Grafting Fruit Trees
2:30 p.m.	Dr. Robert Norton	World Fruit Horticulture-New Varieties

SUNDAY PROGRAM

10:30 a.m.	Loretta Walker	Cooking with Apples & Pears
1:00 p.m.	George Pinyuh	Controlling Moles & Other Pests
2:30 p.m.	Ciscoe Morris	Silly Bugs, Slimy Slugs: Environmentally Friendly Pest Control

CONTINUOUS BOTH DAYS

FRUIT TASTING APPLE IDENTIFICATION CHILDREN'S AREA

MEMBERS FRUIT EXHIBITS COMMERCIAL EXHIBITS

MASTER GARDENERS APPLE MAGGOT DISPLAY

1999 FALL FRUIT SHOW INFORMATION

COMMERCIAL EXHIBITORS

Returning to our show this year are three exhibitors bringing a wealth of information and expertise: Hartman's Fruit Trees, displaying fruit and with a supply of catalogs; Rain-tree Nursery, displaying edible landscaping; and Wilson Irrigation and Orchard Supply displaying orchard supplies and agricultural related products.

Professional Marketing Group will be joining them showing vacuum sealers, dehydrators and a new item, pyramid stoves.

These exhibitors have also generously donated items to be raffled on Sunday.

TEN NEW MEMBERS SINCE JULY!

For the benefit of these enthusiastic new members some information regarding the Fall Fruit Show that was in the summer issue is being repeated.

DO YOU HAVE A MYSTERY APPLE?

The apple identification experts will be there to name yours. You should select fruit that is typical in color, size and shape for the tree you are trying to identify. To assist them, bring four to six specimen with stems and free of blemishes. If you don't have that many, bring what you can. **DO NOT WASH OR POLISH.** Refrigerate the fruit in a plastic bag if it has to be stored for more than one week. You may be asked the following questions:

- When was the fruit picked?
- Is it from a single tree or a row of trees?
- Is it from an old orchard or a new planting?
- When is the fruit ripe?
- How long does it 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?

Have as many answers as possible to help them out.

RAFFLE RAFFLE RAFFLE DRAWING SUNDAY OCTOBER 31 3:30 P.M. TICKETS \$2.00 EACH

Of course there will be a Correll Cider Press. But there will also be several other great prizes, AND a new system so that you will have a better chance on the item you really want.

First, a few of the other prizes: a potted apple tree "Greensleeves" donated by RAINTREE NURSERY; a vacuum sealer from PROFESSIONAL MARKETING; a gift certificate for a three year fruit tree of your choice from HARTMANS FRUIT TREES; a Corona lopper, a Sandvick saw, and labels from WILSON IRRIGATION, 4 quarts all purpose fungicide from STEUBERS. WCFS members are donating too! A Y2K planter box, a herb planter box are two I am aware of at press time.

Here is how the raffle will work: buy your raffle tickets-lots of them-support research at Mt Vernon. Near each raffle item displayed there will be a container where you can place your ticket stub. If you want chances on all of the prizes, put a stub in each one, or put all your stubs in the container for the one you REALLY want.

Raffle tickets are being sent to chapter presidents to offer to the members who may not be able to make it to the Fall Fruit Show. Indicate on the stub which prize you want to win. You may give it to your treasurer to mail to the WCFS treasurer or send it yourself. If you can't be here, you can still support it.

DIRECTIONS TO TUKWILA COMMUNITY CENTER

I-5 Northbound: exit 156 (Tukwila, W Marginal Way) Stay in right lane & take Tukwila exit. Turn left onto Interurban Ave continue north for .4 miles turn right onto green bridge at light. Take first right into Community Center lot.

I-5 Southbound: exit 156 (Tukwila, Interurban Ave) turn right onto Interurban Ave continue north for .6 mile, turn right onto green bridge at light, take first right into Community Center lot.

ABOUT THE SPEAKERS

Our speakers this year are favorites, with great topics.

On Saturday, Scott Conner, KOMO Radio Garden Talk Show Host is back daring you to "Stump the Expert".

Gary Moulton, Mt Vernon Research Station budding and grafting expert will be showing you just how it is done.

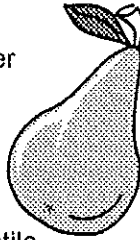
And Dr Robert Norton, retired Mt Vernon Research Station Director, now heading AppleCorps Consulting, will be telling us about the new varieties in world fruit horticulture.

All of these are must see, must hear.

Sunday is a must see, must hear schedule too. Better plan on being there both days.

Originally, a cooking demonstration by Loretta Walker was scheduled. Unfortunately, we were not able to get the facilities needed, at least at press time that was the word. However, a very versatile Loretta will be there demonstrating preparation of fruits that don't need cooking. She says, "I'll discuss apple varieties that are good for cooking, such as applesauce, baked apples. I can demonstrate coring apples and pears for baking and poaching too. I'll share and walk through some of the usual common recipes enhanced by using citrus zest, spices and flavorings."

Sounds as if it will be interesting and informative.



Next will be George Pinyuh, retired King County Extension Agent telling us exactly how to control those pesky moles.

Ending with the inimitable Ciscoe Morris, of KING Radio and TV, to give us good, environmentally friendly pest control of slugs (ugh) and other bugs, leaving us with happy faces and two days well spent.

COOKING WITH LORETTA

Loretta Walker, a new Board member from Tahoma Chapter, will be a featured speaker on Sunday, demonstrating what you can do with all those apples and pears.

Loretta conducts cooking classes "that promise to leave a very flavorful impression". Loretta is a registered dietician. She has been a farmhand cook, restaurant owner, caterer. She offers seasonal foods saying "I am adamant about cooking and eating fresh foods".

Loretta also believes cooking should be fun.

You won't want to miss this one.



WHAT'S NEW THIS YEAR AT THE FALL FRUIT SHOW

CHILDREN'S AREA

We have received requests for activities for children at the Fall Fruit Show. Your Board has been working on it. Steve Whitcher, new board member from Tahoma Chapter, volunteered to head this project.

Steve asked Ginny Murphy, Program Coordinator of Growing with Plants, a program from WSU in Pierce County that is affiliated with 4H, to be coordinator. Growing with Plants is a blend of plant science and nutrition education that helps children understand the relationship of their health, the health of the environment and plants. It uses experiential methods allowing the mainly 1st and 2nd grade students to see, smell, touch, taste and hear about plants.

There are nine lessons in the GWP curriculum. Volunteers are trained to teach the curriculum to the children. The goals are to improve self concept and confidence, increase environmental awareness, improve nutritional habits and develop life skills. Surprisingly, Ginny says,

many students don't get the hands on experiences that many of us got following parents and grandparents around in the garden.

Ginny will be doing activities on beneficial insects. The children will see pictures of insects and have to decide if they're friend or foe. A smiling or frowning face is on a folded over 3x5 card under the insect picture. They open it up and see which it is.

Another activity is to feed the lady bug. There is a large standing lady bug with a hole in the head and one on a spot. The child has to toss small insects and have the insects go through the hole to feed the lady bug. They receive a gummy worm for their effort!

Ginny will also have a color page with crayons about beneficial creatures in the garden.



BITS AND PIECES

FRUIT BERRY AND NUT INVENTORY

I have had inquiries about a new edition of this valuable book, and so I sent off an e-mail to Seed Savers. The answer is YES the third edition will be available in late 2000 or early 2001.

If there is enough interest at that time, will arrange a group purchase as we have had in the past.

North Olympic Fruit Club has changed the date of their Fall Fruit Festival to November 6 due to the late season. Most of the good apples won't be ripe until then for tasting.

On October 2 they will have an orchard tour in the Sequim area to three or four orchards.

Peninsula Fruit Club is having a Fall Fruit Show on October 30.

It is with sadness I report the loss of yet another WCFS member.

Lloyd Neilsen, a member of Peninsula Fruit Club chapter, passed away on Monday September 6.

Lloyd had been a WCFS member since 1987. His wife, June, is Peninsula Fruit Club secretary.

Our condolences to June and family.

ABOUT THE APPLE MAGGOT SURVEY

In the Spring Bee Line there was an apple maggot survey with the membership renewal form. Seven replies have been received to date. We need to hear from more of you to have a valid base to make comparisons-if you have no problems, let us hear too. Thanks

WANTED—NEEDED a Volunteer To Maintain the WCFS Web Site.
Mary volunteered to get it set up and has now become so busy that she feels someone else should take over for her. She will do an update for our Fall Fruit Show, but would like to be relieved.

.....
I was at Puyallup the other day and a fair goer asked about a hardy kiwi tree. She said she saw one. I am wondering if she looked at the vines going to the trellis and thought they were a tree trunk. Some of those vines get pretty thick.
.....

Many thanks to Chuck Parkman, Jerry Hilson, Dave Battey, Dick Tilbury, Larry Barello, Jeremy Slane, Howard Stringer and Good Fruit Grower for your contributions to this newsletter.

Do you notice that The Bee Line is a few pages less than usual? I need more of you to contribute information. Articles you have read and find helpful, others will too. Or better yet, your own experiences bringing those spring blooms to fall fruition. New members want to hear from you, they say so.

WEB SITES TO LOOK INTO

- Western Cascade Fruit Society
- Apple Luscious Organic Orchard
- British Columbia Fruit Testers Association
- California Rare Fruit Group
- Good Fruit Grower
- Home Orchard Society
- North American Fruit Explorers
- Brogdale (within uktravelguide)

- <http://www.wcfs.org>
- <http://www.appleluscious.com>
- <http://www.islandnet.com/~bcfta/>
- <http://www.crfg.org/>
- <http://www.goodfruit.com>
- <http://www.wvi.com/~dough/HOS/HOS1.html>
- <http://www.nafex.org>
- <http://www.uk-travelguide.co.uk>

A VISIT TO THE HOME OF FINKENWERDER PRINCE

by Jerry Hilson

Several articles have appeared in The Bee Line this year about the Finkenwerder Prince apple. On April 20th at the Hard Cider Workshop in Woodinville, I had a conversation with Chuck Parkman and mentioned I was going to visit Hamburg, Germany this summer. We discussed the Finkenwerder Prince apple grown near Hamburg and I agreed to try to set up a visit with Eckart Brandt, who furnished the Finkenwerder Prince scionwood to the Department of Agriculture station in Beltsville, Maryland for testing and import to the United States. It worked!

A great Sunday morning was spent with Eckart Brandt at his place and surrounding orchards. He lives in the Altes Land, west of Hamburg--a low-lying region with inherent problems of rain, frost, enough sun hours, etc. While his original orchard was planted in 1935, there are also many newer trees, and a wide variety of apples and many other fruits and vegetables.

Eckart sells fruit in the local markets and is well known as a Bio-grower. He is a champion of the 'Prince', not only because it is a good apple, but that it has a long bloom period and a great natural resistance to scab. It has a somewhat yellowish flesh, a slightly tart and spicy flavor. The Prince is an old apple that is now well publicized and is being tested for more plantings. Apparently the M-9 rootstock is not working out well as the apple gets too large and fleshy-

-with a loss in the long term keeping ability. According to Eckart the M-7 seems to be preferred.

He also mentioned a low spray requirement for the 'Kaiser Vilhelm' apple, along with a low pruning need for the 'Citrone', and that the Boskoop survives well in their climate. Another valuable apple, that he gets very little fruit from, is a hazelnut flavor type that he called the 'Rote France'.

His experimenting has resulted in getting an apple to grow on a pear tree and some other fun results.

After touring his and some other orchards, we sat with his family on a small back patio and sampled some of his different juices and bottlings. It was certainly no contest to agree that the Prince was a good base for his ventures, and that he was a great host during our visit.

After leaving his place we stopped at a wonderful restaurant in Jork named after the apple, the 'Herbstprinz'.

Now the big question will be if in the future the Prince can do well in the Pacific Northwest.

Howard Stringer writes:

My German friend, Eckart, is a larger than life fruit enthusiast. University educated, speaking near perfect English and also Dutch, with an engaging personality and able to make headlines in the local and regional media, he is content to live, in his words, "on the edge of the habitable world", with his wife, 3 children, 7 sheep together with lambs, between 16 - 20 hives of bees, about 40 hens of all possible mixed parentage, geese, ducks, 2 dogs, 2 cats and a donkey.

He became interested in the older apple varieties when employed in 1985 in a small local apple juice processing plant. He noticed that many of the batches of local apples brought in for juicing were remarkably free of scab, although they had not been sprayed.

An organic grower himself, he decided to take an interest in them and is now an avid collector of the many old varieties of fruit that evolved in his intensive fruit growing area over many centuries, most of which have now been replaced in cultivation by "international" varieties. Over the years he has built up a collection of some 700 apples, 80 pears and 40 plums, planted in ten orchards of mostly rented land. The best of these are propagated and the trees sold to customers who do not wish to spray. His favourite apple is the Finkenwerder Prince, which he grows on a commercial basis, selling the fruit at street markets and at organic farmers' events. A new venture is Finken-

werder apple juice. I have tried some of this myself (home-made) and found it first class.

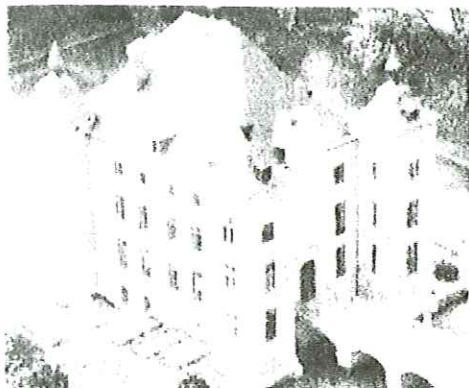
Recently, Brogdale was able to return to his area, graftwood of the apple Gruner Calviller, which he had not been able to trace. The irony is that Brogdale had received that apple years before from a location only 20 miles away from him. Such is the value of state funded collections, Eckart naturally fears for the long term security of his private collection and is seeking official recognition.

I wish him every success!

Editor's note: Howard Stringer included this article with one he wrote for Brogdale's newsletter, Fruit News, "Now even further away from home" as a sequel to "Far from home, yet happy" which the Bee Line reprinted in Winter 1999. Chuck Parker requested some graft wood which had to be virus free in order to satisfy US import requirements. Eckart Brandt came to the rescue locating certified virus free trees in a state collection in the province of Hannover. The material was sent to an approved testing station in the US. Half of the graftwood was grafted on the day it arrived, the rest being tested for viruses. It will be released to the recipient when the trees are big enough, provided the virus status is found satisfactory.

EUROPOM 1999: 2-3 and 9 -10 October 1999

Are you planning a trip to Europe this fall? You may want to be in Belgium in October.



Europom, the international fruit display organised by the *Nationale Boomgaardens Stichting* (N.B.S.) - the Belgian association for amateur fruit growers - will take place for the third time

this October. After successful shows in 1989 (Limburgse Universitaire Campus, Diepenbeek) and in 1993 (Alden Biezen, Bilzen) this year's display will take place in a small village just outside the capital Brussels.

The theme will be the great diversity in fruit, and focus mainly on apples and pears of Belgium and other countries of the European Community. These days fruits, especially plums and apples, are labelled and sold by their colour, instead of by their unique name. Supermarkets, in particular, often market fruit in this way. This is a great pity. People, not only forget about these beautiful and often regional names, but they also lose a little part of their heritage. To remind people that there is more than a Jonagold, Golden Delicious, Conference or Doyenne du Comice the organisers - the N.B.S., the local council of Sint Pieters - Leeuw and the Ministry of the Flemish Community - thought it high time to put a fraction of the enormous wealth of varieties in the spotlight once again.

Several associations for amateur fruit growers throughout Europe will send a delegation on the first weekend 2 - 3 October. A few societies will also be present on the second weekend 8 - 9 October. From Holland we will welcome the *Noorddelijke Pomologische Vereniging*, a pomological society from the North of Holland. They will certainly be displaying their magnificent apples, such as Luntersche Pipling and Karmijn de Sonnaville and culinary pears like Zure Brederode and Gieser Wildeman. From Germany there will be a delegation from *Pomologen Verein*. We are very pleased that Herr Renner,

holder of one of the largest private collections in Germany and beyond, will exhibit his favourites. France will be represented by the *Crocqueurs de Pommes*, a society that celebrated its 20th anniversary last year with a great fruit show *Croq'pommes* at la Ferté Bernard.

Typical British apples such as russets, codlins and pip-pins will be presented by the fruit section of the Royal Horticultural Society's garden at Wisley.

For the very first time our Italian friends from *Pomona* will show a selection of typical Italian apples and pears. We hope to be able to present Danish fruit, along with other apples from Scandinavia. There will be a selection of Austrian and Swiss fruit and we are trying also to get delegates from these countries.

Europom 1999 will take place in the 15th century mansion in the Coloma Parc in Sint Pieters - Leeuw, a village some 15 kilometer from the centre of Brussels. If the weather is good, visitors will also be able to see the last flowers in the famous rose garden of Coloma, and walk in the park. In addition, there is the new museum garden at Gaasbeek, in which there are many different forms of trained trees, and this is only 5 kilometre away from the *Europom* exhibition.

If you are in the neighbourhood, and if you would like to know what is still growing in the *Europom* orchard today, why not visit us on either weekend - Oct 2-3 and Oct 9-10. If you would like to meet delegates from most of the European societies for amateur fruit growers, then mark 2 and 3 Oct in your diary. *Europom* promises to be the Fruit Event of 1999 on our side of the Channel!

Europom 1999 exhibition, Cultureel Centrum Coloma, Coloma Parc, Sint Pieters-Leeuw, 15 kms from Brussels, within easy reach of the E19 (Brussels - Paris motorway)

The exhibition is open 10:00 am - 5:00 pm on 2, 3, 8 and 9 October

Free admission. On weekdays the display is only open for pre-booked groups

For more information contact NBS-Postbus-49-B-3500 Hasselt

IN MEMORIUM

WESTERN CASCADE FRUIT SOCIETY LOSES TWO FRIENDS

Emory Leland June 13, 1910 - July 13, 1999.

Emory grew up in Milwaukee, Wisconsin, served with the US Army Corp of Engineers in the Philippines and South Pacific during WWII and worked as an architectural engineer for John Graham Co. in Seattle until retirement. One job he was particularly proud of was as on site supervisor for construction of the Space Needle. He was a lifelong avid gardener and was nationally known for his expertise in growing African Violets.

In 1984 Emory received permission from the board of Western Cascade Tree Fruit Association (now Western Cascade Fruit Society) to try to form a Seattle urban chapter to be known as Seattle Tree Fruit Society (STFS). Forty four people attended his organizational meeting held at Marlene Falkenbury's home on January 26, 1985. Emory served as president of STFS for four years until a heart attack forced him to reduce activities. STFS membership now numbers about 215.

H. Frederic Janson - Noted Fruit Collector, Writer and Historian

Fred Janson, one of the most influential and knowledgeable experts in the fields of fruit varieties and historic fruit literature, died Sunday, August 15th at the age of 77.

A resident of Rockton, near Toronto Canada, Fred was co-founder of the North American Fruit Explorers (NAFEX) in the mid-1960s, and the first NAFEX librarian. It is through the efforts of dedicated and knowledgeable folks such as Fred, Milo Gibson, Robert Nitschke and others that interest in collecting, identifying and preserving historic fruit varieties grew from a round-robin letter passed among like-minded zealots to the many geographically specific groups of dedicated fruit growers, including the Pacific Northwest's Home Orchard Society, BC Fruit Testers and WCFS that have blossomed and grown all over the United States and Canada.

Fred was born near Heidelberg Germany in 1922, and as a young man was very interested in books - amassing quite a collection. When war threatened, he divided his books into several portions and sent them to safety with relatives and friends. About three-fifths of his collection survived, and with these books as seed Fred sold, bought and traded books to survive in post-war Europe.

Fred and Walda were married in 1945 and immigrated to the Canada in 1951. Fred went to work for a large Canadian dairy products company where he built his career as a food scientist.

Fred and Walda began Pomona Book Exchange - operating this source of fruit, horticultural and agricultural oriented volumes out of their own home. Many of us looked forward to Fred and Walda's catalog as THE source for our collections of out-of-print fruit literature. The well-worded descriptions, including personal insights, made the catalogs fun and very educational reading.

I first met Fred and Walda at a NAFEX annual meeting in Oregon - several years after my first order of books from Pomona Book Exchange. In 1994, the travel agent matching room mates for the European Fruit tour led by Dr. Robert Norton, called and asked me if I would mind rooming with a man from Ontario Canada (rather than a WCFS friend) and when I said that it was not a problem - he told me that my partner for the trip was named Fred

Janson. At age 54, I was the youngest member of the European tour group and Fred at age 72 kept me hopping the whole time.

To be involved in conversation on any topic with an individual whose knowledge in so many areas was encyclopedic was a pleasure that I will never forget. And then, because Fred knew Europe so well, he and I broke off from the main tour group and went places on our own - such as Kew Gardens and the Bodleian Library at Oxford. Fred, knowing I was a Methodist historian was also polite to point out Methodist historical sites to me during our travels.

On our trip, Fred talked about the book he was writing. In fact, we spent several hours in the vast gardens at Versailles, searching for a statue of the goddess Pomona that Fred knew was somewhere on the grounds. His magnificent volume, "Pomona's Harvest - An Illustrated Chronicle of Antiquarian Fruit Literature" published by Timber Press in 1996 was made available to WCFS members at a reduced price.

Walda Janson created a special baseball cap for Fred for the European apple tour - embroidering it with the telling caption, "FREDDY THE FRUIT FREAK". Fred, being the reserved academian, was very careful where and when he wore the cap - but we all enjoyed and appreciated this gesture of support from Walda.

Fred - we will miss you very much.

David Battey - Snoqualmie

Fred was a gentleman and a scholar. We had known of him for the catalog published by his Pomona Book Exchange, and met him first at the University of Massachusetts in August 1994 where he received the Milo Gibson Award presented annually by NAFEX.

A month later we saw him again on the Apple Buff's tour, wearing the apple green cap his wife had made him. This writer remembers his kindness on that trip in graciously providing translation services in French and Belgium restaurants for this poor monoglot. He also greatly added to the knowledge gained by all on the trip by his excellent questioning of local experts and by his cogent comments.

We remember him fondly.

Dick Tilbury, STFS

Squelch scab now

Aggressive fall tactics can be used to reduce scab spores and cut risks for next year

by Steve Werblow

Farmer-Stockman

Today's aggressive leaf destruction tactics are protecting some Northwest orchards from tomorrow's scab problems. Although apple and pear scab are traditionally controlled with protectants and kickback sprays in the springtime, some forward-thinking growers are attacking the source of next spring's infection now.

Armed with nutrient blends and tillage equipment, they focus their fall efforts on reducing overwintering scab on fallen leaves by destroying or burying the litter that harbors the spores.

High-risk blocks may also receive a fall fungicide spray to further reduce the spore count. Fewer spores means less risk of scab infection and could mean changing the risk level of a block from "heavy" to "moderate," or "moderate" to "light," on popular scab models like the Mills Chart. In turn, that could reduce the number of sprays prescribed for in season scab control. Cutting down on spores can also reduce the resistance pressure on popular fungicides.

Although it is impossible to eliminate scab through fall practices, reductions can be significant. "I think we've gained 35% to 40% more control by addressing leaves in the fall," says Harold Austin of Zirkle Fruit in Selah.

Austin's first line of defense is to stimulate the fungi that break down fallen leaves. He uses seven gallons of zinc sulfate with tree pounds of urea, at a total cost of about \$11 an acre, to fuel decomposition. Meanwhile, his trees get a dose of important nutrients before they go into winter dormancy.

A similar strategy works in pears. Jon Meadors, superintendent of Hillcrest Orchard in Medford, Ore., adds 55 pounds of urea per acre to his fall boron application to feed his pear trees while speeding leaf decay. The results aren't much to look at, but they are significant, he says.

"You don't see the leaves turn colors and start falling off the trees after we spray," Meadors says. "But by the time spring rolls around, they're pretty much gone."

That's what counts, notes Tim Smith, Washington State University area extension agent in Wenatchee. "When the leaf is gone the next year, the ascospore is, too," Smith says.

"Leaf decomposition is not any state of the imagination a cure, but it's a numbers game. It still means you have a problem -- but whatever it was, it's less than you had before." To avoid tissue damage, follow a few simple guidelines for decomposition sprays. "These are fairly concentrated sprays," Meadors says. "It's not something we'd try with fruit on the trees."

Fortunately, the same conditions that promote good foliar uptake of the nutrients in the tank mixes also reduce the chances of injury to spurs and buds. Most important, leaves should be green at application--spraying senescent leaves or a thin canopy could leave buds susceptible to damage, notes Austin.

Relatively high gallonage helps reduce phytotoxicity. Meadors uses 160 gallons per acre, while Austin prefers at least 200 gallons per acre. Last, avoid freezing temperatures, Austin adds; apply the urea mixes when tempera-

tures are moderate.

Burying leaves also helps reduce ascospore activity, points out pathologist David Sugar of the Southern Oregon Research and Extension Center in Medford. "A cultivation after leaf fall buries scabby leaves so they decompose faster," he says. Leaf burial also provides a rare fall scab management tool for organic growers, Sugar adds.

In Zirkle Fruit blocks with particularly high scab pressure, Austin follows upon his fall decomposition sprays by rotovating fallen leaves. Even if some of the ascospores survive in the soil profile, he reasons, burying them four to six inches underground keeps them from shooting up spores during prime infection periods. And as with the urea spray, the benefits extend beyond leaf destruction. "The Rotovator provides weed control in some blocks, and it will also help in the spring with water and fertilizer penetration" Austin says.

Fall fungicide sprays suit some blocks, Austin says. For instance, when it comes down to a choice between nursing fruiting wood or feeding leaf-eating fungi, the trees win. "In blocks that have had a lot of winter injury, keeping the spur wood up is a better strategy than leaf decomposition," he explains.

Often, special nutrition programs demand better fertilizer blends that are not compatible with decomposition programs. Where hungry spur wood needs higher grade of zinc than zinc sulfate, Austin will add Thiram, Syllit or a high rate of sulfur to a more expensive nutrient spray to control scab spores directly.

Fall fungicides can also work in tandem with leaf decomposition programs. Meadors backs up his urea/boron applications with a mid-October spray of lime sulfur and oil. "Lime sulfur and oil helps us clean up a scab problem, and it also controls pear psylla nymphs and a couple of different mites," he says. "We repeat that at delayed-dormant on some blocks where we know we have a scab problem."

Knowing where scab problems are lies at the heart of scab control. Meadors likes to personally supervise harvest and pay frequent visits to the packing line to get a firsthand look at the quality of the fruit coming from each block. Packinghouse records also provide critical feedback for scab control planning, adds Oregon's Sugar.

"This fall, review the cull analysis from tile packinghouse, which may reveal the presence of scab you may not have been aware of," he advises. "Where scab was a problem this year, growers should be thinking of a thorough management program for next year." That plan can include leaf destruction in the fall, but it will also have to include careful weather watching and the timely use of fungicides in the spring to avoid infection.

Although fall spore control doesn't eliminate the need for good spring scab management, Meadors thinks it pays off in important ways -- some financial and some on a higher plane.

Dwarf Bosc trees developed by USDA researchers

by Geraldine Warner

Researchers from the U.S. Department of Agriculture have developed what they believe is the first dwarf pear tree of an existing variety.

"We've actually been working with several genes that may dwarf pear trees, and we've completed research on one of them," reported Ralph Scorza, horticulturist with the Agricultural Research Service Appalachian Fruit Research Station in Kearneysville, West Virginia.

He and colleagues used a gene, originally isolated from a bacterium, to dwarf Bosc pear trees. The trees are growing in the greenhouse at the station and should bear fruit in two to three years.

The gene may be used to dwarf the scion variety, or to impart dwarfing characteristics to the rootstocks.

Scorza and his colleagues are also working with other dwarfing genes that could be transferred into pear varieties.

Columnar peach

The team is also changing the shape of peach trees. Existing commercial varieties grow large and bushy. Scorza and his colleagues have developed a columnar peach tree. "This new tree bears fruit of excellent quality," he said. "We expect to release it to home gardeners within the next few years, because it takes up little room."

The new peach might also interest commercial peach growers. With a tall, narrow shape, the trees require less management and will be appropriate for high-density plantings. Three times as many of the columnar trees can be planted in the same space as traditional trees.

By eliminating the large space between trees, growers need apply chemicals and fertilizer to only a small area, saving money and reducing the impact on the environment, the researchers point out.

In the fall of 1998 and spring of 1999, cooperators planted the columnar peach trees in orchards in New Jersey, Virginia, West Virginia, South Carolina, Arkansas, and Michigan. Cooperators in California and Washington are considering planting the new trees.

Sweet plum

In 1998 Scorza released a new plum variety named Bluebyrd, named for Senator Robert Byrd of West Virginia, who dedicated the Kearneysville research station in 1979. According to Scorza it gives growers a firm, excellent quality plum with 20% soluble solids. Bluebyrd is a consistently high-producing European-type plum for the mid-Atlantic and other fruit growing regions of the United States. Bluebyrd is available for the first time this year.

Fireblight-resistant pear

Bell and researchers at Ohio State University have introduced a fireblight-resistant pear called Blake's Pride.

"Shoots of Blake's Pride are very resistant to fireblight--and blossoms moderately so," said Bell. "If blooms do become infected, the infection doesn't go deep into the wood. In addition, this high-quality pear has excellent aromatic flavor and the fruit is juicy and buttery."

Blake's Pride should be available in commercial nurseries in 2000.

The research is part of a national program called Plant Microbial and Insect Germplasm, Conservation and Development. For more information check the Web site at: www.nps.ars.usda.gov/programs/cppvs.htm.

This article appeared in the Good Fruit Grower August 1999

GROWERS ARE PLANTING NEW EARLY CHERRIES

Bing has been king of the cherry world for many years, but there are new contenders to the throne, including several varieties from the fruit breeding program at Prosser, Washington.

Washington nurseries have sold 170,000 Chelan cherry trees in the past two years, according to Dr. Gregory Lang, a researcher at Washington State University's Irrigated Agriculture Research and Extension Center at Prosser, who describes it as the best high quality early season cherry before Bing. Chelan was bred in 1971 and released in 1993.

Early tests focused on fruit quality. Now, it's time to answer production questions, such as appropriate rootstocks and training systems. Some Chelan trees planted on Mahaleb rootstocks in commercial orchards look weak, he said, and there are questions about incompatibility. In research orchards, that particular combination proved extraordinarily attractive to gophers.

Lang said new questions and problems arise whenever a new variety is planted commercially. For example, there are now concerns about pitting and poor delivered quality of the Lapins cherry from British Columbia, and about the best climate in which to grow it.

Breeding program

The fruit breeding program at Prosser was established just 50 years ago and ended when Dr. Tom Toyama retired in 1985. Lang said WSU horticulturist Dr. Ed Proebsting had the foresight to continue to evaluate the material after Toyama left, and some of the varieties were released. The successful Rainier cherry, released in 1960, originated from that program.

Lang said that in the last 10 to 15 years, the importance of exports has grown for the cherry industry. Asian tastes and European tastes differ from U.S. tastes, and producers have become more interested in new cherry varieties to supply the international markets. Growers from around the world who have seen the new varieties at Prosser have been impressed with them.

Graduate student Jim Olmstead of Grandview, Washington, has been helping to assess the value of the selections. He has also been using powdery mildew-resistant cherry material from Toyama's program to breed resistance into new cherry varieties and has developed a quick screening test.

Chelan

Chelan ripens 10 to 12 days before Bing and is the earliest cherry that's been released from the program, although this season, Cashmere ripened earlier. Chelan is very productive and has good fruit size. It is less prone to cracking than Bing. Whereas Bing typically averages 20 to 30% fruit cracking, the rate for Chelan has been 10%.

Cashmere

Cashmere, released in 1995, has good flavor, is self-fertile, and produces fruit the same size as Chelan. It develops sugar comparatively early, which makes for good flavor. Its tendency to develop rain cracking has been its downfall. However, growers who are testing it like the

openness of the tree. Its growth habit is similar to that of the British Columbia cherry Sweetheart. Lang said Cashmere could have potential where calcium chloride applications are used prevent cracking.

Tieton

Tieton is a large, glossy cherry with short, thick stem. Most of the fruit measures 9 or 10 row, and very few are smaller. It ripens a few days after Chelan and Cashmere, but at least a week earlier than Bing, so it still hits the early market.

Lang said there are growers who are excited about it because of its premium size and finish. The tree is not productive but might work well on some of the new precocious cherry rootstocks, such as Gisela 5, that tend to make Bing or Lapins overcrop and produce small fruit.

"A large variety on a precocious root stock may give us the right kind of production and good fruit size," Lang said suggesting that growers may need to consider matching the variety to the rootstock, just as they do in apples.

"We've not had to do that much in cherries before," he said. "Some of the varieties that weren't so productive may be perfect for putting on some of these new rootstocks."

Elite selections

Cherry PC8007-2 matures about the same time as Tieton and also produce very large fruit--about 30% larger than Chelan--but accumulates sugar earlier. It can be picked before it turns mahogany and still have good flavor. It blooms at least a week later than Bing which could reduce the risk of spring frost damage. The main concern is its lack of firmness.

Cherry 8011-3 is an early Rainier-type cherry that is shaped more like Bing. It blooms about a week later than Rainier which again is an advantage in terms of avoiding spring frosts, but it ripens about a week earlier.

Early cropping trees need to be kept in balance

Pruning affects shoot growth and the tree's ability to store carbon and nitrogen in the root system for the following year. Graduate student Jake Gutzwiller is working with Lang to figure out which orchard management practices will optimize the tree's ability to photosynthesize during the season so it has all the resources it needs for the following year.

Lang said they hope to understand how pruning a tree at certain times, in order to remove the crop or stimulate new shoot growth, might result in shoots that are competing with the fruit on the tree.

"How can we optimize the photosynthesis being directed to the fruit at critical stages and being directed to growth for next year's fruit at other critical stages?" he asked. "We hope to gain a better understanding of what you do this summer and the impact it can have on next year's crop."

Letter from London

The spring weather in the southern counties of UK was unfavourable this year to fruit growers. We had quite late frosts and a very wet month or so in March/April. The frosts hit the early flowering trees: peaches, plums and pears but mostly missed the apples. In the north London suburbs, I have lost all my peaches and pears but have a very light crop of plums. My apples seem OK. The flooded land killed off half of my raspberry canes and many of my budded stocks, something that I have not experienced before.

I recently inspected the fruit orchards at the Wisley Gardens of the Royal Horticultural Society. Here, the apples looked quite good but most of the 300 or so pear trees had a dismal crop with much frost marking and disfigurement. Wisley lies to the west of London just outside the suburbs and does not gain the slight frost protection of larger cities. More shelter belts would protect these vulnerable pears

This year I was included within the various fruit aficionados to help man the stand of the Fruit Group of the RHS at the early summer Chelsea Flower Show. This enormous week long show is staged within the extensive gardens of the Royal Chelsea Hospital in central London, much of which forms a permanent home for old soldiers. These are the ones you see from time to time in London wearing long bright red period jackets and hats and sporting masses of medals!. The Fruit Group had a modest stand tastefully decorated with various fruit trees in pots and backed with a spectacular display of strawberry plants in grow bags on trestles. The smell of the strawberries certainly brought a few extra punters to the stand! We took shifts to attend over the week and answer various fruit growing questions.

This year there seemed to be a fair number of American visitors. I met two couples during my 4 hour spell, from Seattle and San Francisco. The latter had a fruit nursery and had enquiries from several English residents for red currant bushes. They seem not to be familiar with these and I gave them the WCFS address as a possible source of suppliers.

I mentioned to the couple from Seattle that I was a member of the WCFS but surprisingly they had not heard of it. I duly put them in touch. They did however tell me a good joke.

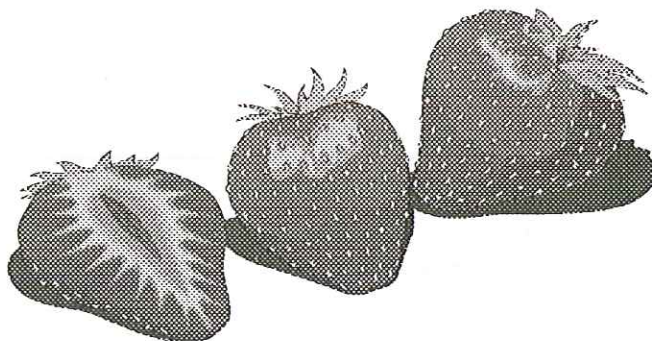
"Seemingly it was a busy day down in hell and the devil was attending to a long queue of newcomers, casting them one by one into the furnace. Occasionally he rejected one poor soul placing him to one side. When the last of the queue reached the devil he asked why some were being rejected. The reply was that these were from Seattle and were of course far too wet to burn."

Jeremy

Editor's note: J. C. Slane-Jeremy-occasionally, far too occasionally, writes to us. He is a WCFS member who joined after reading The Bee Line that is sent to Brogdale.

Jeremy hopes to visit next year, health permitting. His step daughter lives near Seattle and it "may be that she can look after her mother while I tour round some of the fruit farms etc." he says.

We hope so



New and Improved Fruit Varieties to Look For

New and redder strains of apples and peaches are becoming available from nurseries, along with dwarfing, yet hardy rootstocks for pears, cherries, and stone fruits.

APPLES

Van Well Nursery, Wenatchee, has a new Red Delicious sport called Adams Apple (Burchinal cultivar) which originated as a limb mutation on an Oregon Spur I tree in an orchard at Othello, Washington.

Pete Van Well, Sr. says, "We've been testing it for quite awhile, and it's always red, *It* never, ever is green. The applets are red. The blossom is the same as other blossoms, but when the petals dry up, they turn kind of a pinkish color and the apple is red. It should be a good apple for early areas and will do well in hot seasons with poor coloring conditions."

When mature, the Adams Apple is much darker than Oregon Spur, and is even darker than Scarlet Red Delicious,

New Fujis

Van Well Nursery is also introducing the Auvil Early Fuji, which was discovered in 1993 by the late Grady Auvil at his orchard at Vantage, Washington. Grady patented it in 1997 and assigned exclusive propagation rights to Van Well. It has bright red color over 90 to 100% of the fruit surface, and ripens about three weeks earlier than standard Fuji strains grown in the same location.

C & O Nursery, Wenatchee, also has an early Fuji variety called Jubilee Fuji (Fiero cultivar), which was discovered at Broetje Orchards, Prescott, Washington. Todd Snyder believes it is the earliest true Fuji on the market, maturing six weeks ahead of BC2. It has a reddish-blush skin color over a white-yellow--not green--background. The fruit is medium to large, despite its shorter growing season. Snyder said DNA testing at Cornell University, New York, has confirmed it is a true Fuji, and a patent has been applied for.

Another new Fuji from C & O, called TopExport, is generating interest because of the tree's open crotch angles and compact growth habit. It was discovered in C & O's own nursery rows. "As we were walking our normal nursery rows, we saw shorter trees, though they were normal and healthy," Snyder explained.

The fruit matures at about the same time as BC 2 and is heavily striped, making it a good strain for export, hence its name. Test trees were introduced last spring, and it will be available in commercial quantities in the spring of 2000.

Torres Fuji is a new full red Fuji strain discovered in the Octavio Torres orchard in Washington's Columbia Basin. Barrett said it has only been grown at the one site but trees will be available in spring of 2000 for further testing

Gala

The Brookfield Gala strain, which was discovered in New Zealand in 1985 is one to look for. It has exceptionally high color and a strong stripe.

Two new Braeburn strains, the striped Joburn (known as Aurora in New Zealand), and the blushed Lochbuie, which has 60 to 80% solid red color. Joburn matures at about the same time as the standard Braeburn, but the tree has slightly less vigor.

Magnum Gala, a red striped Gala that looks similar to Pacific Gala, but appears to be two sizes larger. It was found in Hood River, Oregon, and needs further testing at other sites.

Another new apple is Zestar (formerly Zesta!), which was released by the University of Minnesota's breeding program in 1998. It is a good-sized early-maturing apple with good flavor and storability for its season. It ripens a little before Gala with 60 to 85% red color over a yellow background. The University of Minnesota reports that in taste tests it has consistently ranked near the top. Zestar's flavor is described as a balance of sweet and tart with a brown sugar overtone.

The mid-season apple Ambrosia, is a chance seedling discovered near Cawston, British Columbia, and licensed by the Okanagan Plant Improvement Company (PICO). It is shaped like Golden Delicious and is yellow with a red blush. It has a low-acid flavor.

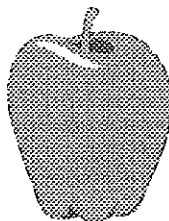
Pink Lady

The Pink Lady apple, is rising to the forefront of late-maturing varieties in the southern mid-Atlantic states. It produces medium to large fruit with an attractive pink blush over a yellow background, and has a sweet-tart flavor that fully develops after four weeks in cold storage.

Pink Lady Cripps Pink Cultivar, a cross between Golden Delicious and Lady Williams from the apple breeding program in Western Australia, is another one to look for

Early Pink

A variety called Early Pink, is an apple similar to Pink Lady that matures five weeks earlier and has a shorter storage season. It is a different variety--not a sport of Pink Lady--but it is similar in many ways. It has a sweet-tart flavor and bright pink stripe over a yellow background. It was discovered in Yakima.



(Continued on page 13)



CHERRIES

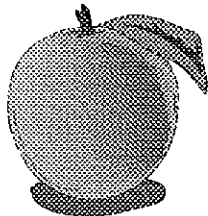
Skeena and Sonata are two new cherries.

Skeena matures a little later than Lapins, is larger and has fewer problems with pitting. It is firm with dark red to black skin and a thick stem. The tree is spreading and precocious.

Sonata ripens between Bing and Lapins. The fruit is very large (9 and 9.5 row), black, but only moderately sweet. The blossom end of the fruit can develop a slight dimple, which increases its susceptibility to rain cracking.

Cherry trees are available on Gisela 5, 6 or 12 rootstocks, or on the Weiroot 154 and 158. Renick said he believes the Gisela rootstocks are the rootstocks of the future and will do for cherries what the dwarfing Malling rootstocks have done for apples. There have been few trees planted on Weiroot in the United States so far, but they appear to have growth habits similar to those of Gisela and might be worth testing.

The Danube cherry, an exceptionally sweet, very large, tart cherry originated in Hungary and has been introduced in the United States by Michigan State University. Wanda Heuser Gale said it is a niche cherry for the U-pick and fresh markets. It has a dry stem scar and can be held for several days at room temperature. Gale said the cherry is much sweeter and has more pulp than Montmorency, and makes an excellent pie cherry.



PEACHES

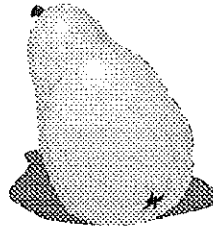
Blushingstar, a white-fleshed peach from the Fruit Acres Stellar Series was bred by Jim Friday at Coloma, Michigan. It ripens with Cresthaven and has the distinctive flavor of a white peach. The flesh is clear white, tinged with pink,

and does not brown when cut. It colors 80% deep pinkish red over a white background.

Coralstar is a large, well-colored peach from the same series. It averages three inches and is 80% bright coral red. It holds well on the tree and does not brown when cut. It ripens over a long period, around the time of Loring, and produces heavy yields.

Peaches in the Stellar Series are highly colored and resistant to bacterial spot and canker, and are very hardy. More will be released in the next year or two.

The breeding program at Burchell Nursery has also released new varieties of peaches that are creating excitement. The C12.001 peach is harvested just after Elegant Lady but before Summer Lady. Another B2.098 is an attractive, firm peach harvested at the same time as Elegant Lady. It is being tested in the Pacific Northwest, along with several other peach and nectarine selections from the program.



PEARS

Taylor's Gold, a fully russeted Comice pear originated in New Zealand. The tree is precocious and slightly less vigorous than the standard Comice. Ken Adams (of

Willow Drive) said the pear will interest growers who would like to grow Comice but want something a little easier to work with in terms of fruit finish.

ROOTSTOCK

Supporter 4 (Pi 80), a new apple rootstock from Germany, which is in the size range between Malling 26 and M.7. is available at TRECO. Supporter is a cross of M.9 and M.4. It is more precocious and yield efficient than M.26, more resistant to fireblight, and is winter hardy. It is being recommended for replant, as an alternative to M.26.

Geneva 16, a fireblight resistant rootstock from Cornell University is available from Willow Drive. It is comparable to Malling 9.

For pears, Tree Connection is offering Pyrodwarf, a cross of Old Home and Bonne Luise made at Geisenheim, Germany, and Pyro II 2-33 from the same breeding program. Both are more dwarfing and precocious than Old Home by Farmingdale rootstocks and have good anchorage and cold hardiness. Both are suitable for high density plantings.

Pumiselect is a new, precocious dwarfing rootstock for peaches and nectarines, which also came from Geisenheim, Germany. Trees on Pumiselect are about 30% smaller than those on Nemaguard, but fruit size is comparable. Pumiselect is very drought and cold tolerant.

Ed's note: The information in this article was published in Good Fruit Grower, August 1999, in an article by Geraldine Warner.

GROUP PURCHASE

Available this year as a group purchase are two new books. "IPM for Apples and Pears" at a cost of \$25.00 and "IPM for Stone Fruits" for \$31.00. These are paper back with many excellent color photos.

The Board authorized purchase of ten books each. You may pre order by sending a check payable to WCFS to the Treasurer and it may be picked up at the education table.

These books cover pests such as leafhoppers, earwigs, powdery mildew, birds and vertebrates. They describe symptoms and cite possible cause.

The Stone Fruit book has arrived and looks very interesting. I expect the other book any day now.

Organic research center proposed at East Malling

by Malcolm Withnall

The oldest and largest fruit research center in the European Union, Horticulture Research International (HRI) at East Malling in the United Kingdom, is poised to be at the heart of a new center for organic research on fruit crops. Major supermarkets in England are expecting more and more organic foods, including all types of fruit, as a response to customer demand. Their organic sales top ~372 million (U.S.\$600 million) annually, and are growing at 20% per annum. Most organic fruits are imported, but it is generally considered that genuine opportunities may occur for UK fruit growers to supply this market.

Two major proposals are in the pipeline:

—for East Malling to act as a focal point for a new European network and a conduit for technical interaction and exchange, and

—for Horti-Tech, the new commercial arm of HRI-East Malling, to lead the center's commercial activities in developing organic practices.

European focus

As HRI-East Malling's Dr. David Parry explained at a recent workshop on the prospects for organic fruit production, "There is a lot of interest across Europe associated with organic fruit production, with several countries progressing faster than the United Kingdom. In addition to the two major strategies, it is proposed that scientists at East Malling coordinate the response to calls for European funding, and follow up the 1999 workshop with a conference with a European focus in early 2000."

HRI-East Malling's own program is underway with new development sites already established, and areas of future production under conversion for pome and soft fruit cultivation totaling ten hectares (25 acres). These areas will provide a test-bed for the application of scientific techniques, and a demonstration area for the latest developments in organic production. It is recognized that there is little genuine commercial experience in organic crop growing, the knowledge primarily coming from enthusiastic amateurs or self-sufficiency type growers.

These initiatives have the ultimate objective of providing

growers with robust guidelines for successful economic fruit production to satisfy consumer demand. Whole systems evaluation for pome fruit will incorporate such disciplines as varietal suitability, pest management, soil, water, nutritional systems, rootstocks, and weed management, together with integrated pest management programs. Similar activities will drive the soft fruit whole system evaluation, including air- and soil-borne diseases.

A new orchard has been established with a selection of varieties considered suitable for organic systems. Saturn, Discovery, Worcester, Red Pippin, and Falstaff have been planted on Malling 9 rootstock in single rows on a 3.5 by 1.75 meter (11.5 ft. by 5.75 ft.) spacing. An orchard sward mix comprising ryegrass and a range of 15 other plant species had been sown, together with a 30 centimeter (one foot) wide white clover strip on the edge of the sward to provide a source of nitrogen to the developing trees.

"Management of the tree row strip will be by cultivation using a 70 centimeter (28 inch) offset blade mounted on a swinging arm," explained IRI's ento-mologist, Dr. Jerry Cross. The system will be provided with the new Ventem and Pestman predictive pest and disease models developed at HRI-East Malling.

"The results from these organic initiatives need to be disseminated to a wide body of people," continued Parry. "Growers, advisors, consultants, industry, higher education, and the general public will share lines of communication with HRI, EMRA (East Malling Research Association), Henry Doubleday Research Association, and The Soil Association, and develop appropriate integrated plans."

Malcolm Withnall is a journalist and correspondent for Good Fruit Grower. He is based in Great Britain.

Good Fruit Grower, August 1999

YOU ARE NEEDED

DON'T FORGET TO CALL A BOARD

MEMBER TO VOLUNTEER AT THE

FALL FRUIT SHOW

Postharvest orchard activities

by Phil VanBuskirk

HARVEST WILL SOON BE COMPLETED AND many orchardists will be putting their equipment away in the barn and attaching a sign on the door "gone fishing." However, these thoughts may be just a little premature. Fall is an excellent time to evaluate our orchards for nutrient problems and reduce our pest populations going into the next season.

Nutrient evaluation

Before an orchard tree can bear, it must grow, and this growth depends upon food and proper conditions of the soil. In order to supply the trees with the necessary nutrients required, either a leaf or soil analysis, and possibly both, should be taken every three to five years, along with annual visual observations on overall tree health.

The recommended timing for a leaf analysis is July 15 to August 15, too late for this year if you haven't already done so; however, a soil analysis can be taken anytime during the year.

If you're not sure how or where to have these tests conducted, call your local extension office for advice or assistance.

Once a soil sample or leaf analysis has been taken and recommendations made, you can begin to formulate a plan of attack to correct any identified problems over the next year. By having your test conducted early, deficiencies such as boron, which may affect fruit set the following spring, can be corrected in the late fall prior to leaf drop.

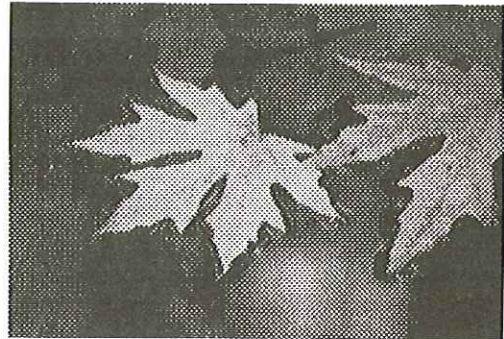
Insect pests

Just because your fruit has been harvested doesn't mean that the orchard pests feeding on your trees have gone away. A great man once said, "Bugs do not search for the poison, in order that they may accommodate the orchardists by committing suicide." Pests such as spider mites, San Jose scale, and pear psylla continue to feed until the leaves fall off or the first frost occurs.

A postharvest spray, such as lime sulfur plus horticultural spray oil, has been used for years as a fall cleanup spray for these insect pests and others like pear rust mite and pear blister mite. What makes this a great product is that it is one of a handful of spray materials to which insects and disease haven't developed resistance.

Advantages of using lime sulfur and oil in the fall are that it reduces the number of overwintering pear psylla, and aids in control of pear rust mite, pear blister mite, and San Jose scale. A spray of lime sulfur and oil may also aid in control of pear scab if present, and will defoliate trees so that pruning can begin earlier.

Sprays of lime sulfur plus horticultural spray oil should be



applied to green leaves just prior to leaf drop and are most effective when large areas are treated at the same time.

Applications should be applied with the following precautions: 1) Do not apply with a pyrethroid, as you may add to resistance problems; 2) Do not apply to weak or moisture-stressed trees; 3) The use of sulfur alone or Sulforix in place of lime sulfur may work but will not cause defoliation so that pruning can be started early. Cultural practices such as fruit removal (sanitation), trunk banding, and abandoned tree removal will also aid in controlling codling moth the following year.

If apple or pear scab was a problem this last year, leaves infected with the fungus provide an overwintering host and source for infection the following spring. Lime sulfur sprays may aid in the suppression of both apple and pear scab, but where heavy infections have occurred, foliar applications of urea have been shown to be more effective.

The urea applied before leaf drop helps to speed up leaf decay during the winter, thereby reducing primary spores the following spring. The fall application of urea is not a substitute for spring management of scab, and it will not prevent scab infections if conditions are favorable. This spray may also increase the nitrogen available to the next spring's flowers.

Fall clean up sprays should be applied at a dilute or semidilute (200 gallons per acre or more) concentration to assure good coverage of the leaves, limbs, and trunks. Many insect pests overwinter under the bark and in cracks and crevices of the tree that concentrate sprays may not be able to reach.

Fruit growing is a year-round job and so is the control of our orchard pests. With a little additional work this fall, hopefully, your job will be made a little easier this next season.

Phil VanBuskirk is the Oregon State University Cooperative Extension educator for Jackson County.

Orchardist does stone fruits and fruit stones

FROM HER MATTAWA, WASHINGTON, area orchard, Julia Groenke has combined her family business and a favorite hobby into a business of her own.

Groenke and her husband Hans own cherry and apple orchards in the area, so it only seemed natural she would use a fruit theme in her stained glass hobby. She has made windows for years, several of which are on display at the local school district, but recently she moved to another specialty--fruit designed stepping stones.

Her talent has caught local attention, with her pieces now for sale at The Fruit Place, the gift shop at the Washington State Fruit Commission headquarters in Yakima.

From bright red cherries and sunny yellow pears, to tempting peaches, the stones are eye-catching. The stained glass is placed in the bottom of a mold with mortar and cement on top. Then, after curing, the piece is flipped over, and the glasswork becomes the topside.

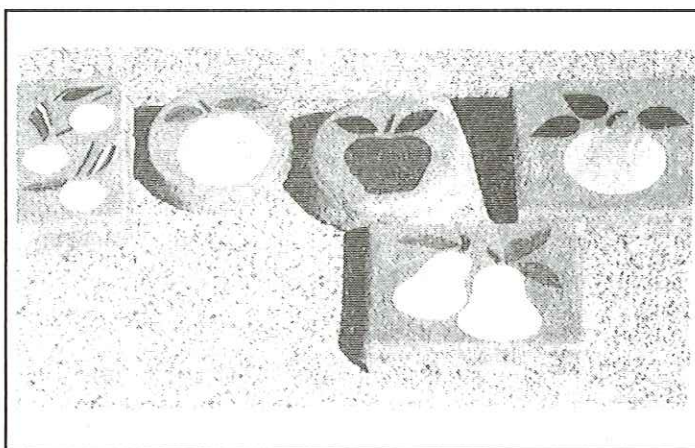
The stones can be set into a patio, walkway, or just laid in any area to add a bit of color. Gardens and entryways are favorite spots for the unique art pieces.

Groenke has set up a work area in the garage and spends many hours cutting and grinding the glass, and filling molds with cement. Her daughter Gretchen often works with her and has become quite a glass artist herself.

Almost anything can become a mold for the stones, depending on the size and shape needed, Groenke said. Many of her baking pans and plastic storage containers are

now stone molds. Even the bottom of a plastic jug works. The first step for most people is to select the pattern. Groenke often makes up her own. She expertly cuts glass pears, complete with stems and leaves, silver dollar size cherries, and fat peaches, for her next set of stones.

After grinding, they are laid face down in the mold. A mortar mix is placed around them to keep them in place and make a smooth top. Next, hardware cloth is placed in with cement directly on top to fill up the mold. After curing for 24 hours, the stone is taken out of the mold and is ready for sale.



SALT SPRING ISLAND APPLE FESTIVAL

If you're not going to Europe next month, then a fruit festival closer to home is the thing to check out.

Harry Burton of Apple Luscious Organic Orchard, a BC Fruit Tester member, writes that on October 24 the First Annual Apple Festival is going to take place on Salt Spring Island. He includes in his message that Salt Spring Island:

was among the first area in BC to grow apples -1855 has an extensive history of apple growing up until 1920

now grows over 350 varieties of organic apples is home to the Salt Spring Island Organic Apple Coop is called the Organic Gardening Capital of Canada

The apple festival will feature:

over 10 orchards open to the public offering
taste testing,
orchard tours
apple sales

an organic Jersey milk cheese plant and a sheep and goats mild cheese operation providing samples
plant tours
cheese sales

The \$10 donation includes a map of Salt Spring Island showing host locations and what each host has to offer. The tour hours are 9 a.m. to 5 p.m., you choose the order of visitation. Tickets will be sold at three locations, and baking and juicing activities will be at some of the locations.

Harry can be contacted for more details via:

e-mail burtonh@saltspring.com

phone (250) 653-2007

mail Harry Burton

Apple Luscious Organic Orchard

110 Heidi Pl

Salt Spring Island, BC V8K 1W5 Canada

A visitor from England

by Evelyn Troughton

In August WCFS received a letter post marked Reading Mail Center. Looking in the atlas, I learned that Reading is about 30 miles west of London.

My curiosity highly aroused, I quickly opened it and read the message addressed to Dear _____.

"Your show, October 30-31, is listed in the Brogdale Programme of Event's sent out to Friends of Brogdale. I shall not be able to come to the show. But I shall be in Seattle visiting my niece from September 15 - 26. I would very much like to make contact with fruit enthusiasts while I am in Washington. If I am taking information back to the Friends of Brogdale, I would be particularly interested to meet collectors of historical varieties. The Friends would also be interested in hearing about commercial apples in the region."

Catherine gave information where she could be contacted and went on to say, "I am not sure whether I shall be able to hire a car when I am in Seattle, so that I can't say 'I can go anywhere to visit anyone'. Perhaps you can think of historical fruit contacts. I have just phoned Brogdale. They say 'Bring lots of photographs'.

I immediately sent messages via e-mail to WCFS members for whom I had addresses and thought would be able to help. Chuck Parkman of Sequim responded with some ideas and an offer to host a tour of orchards in his area.

Before I made any plans I called Catherine's niece, Caroline, and asked about her physical capabilities. Not to worry, said Caroline, she is good for any kind of activity. Just days before she planned to depart England, Catherine had a led a tour of members of the Reading Tree Club to Ireland!

I was able to talk to Catherine on Sunday September 19 and we made arrangements to "do something" on Tuesday. Chuck was contacted and the day was good for him too.

Tuesday morning, bright and not quite as early as we had hoped for, we took the ferry for Bainbridge Island. It was a beautiful day for a ferry ride, a long drive to Sequim and an orchard tour.

Although delayed by the opening of the Hood Canal Bridge for a submarine to pass through, we arrived at the appointed meeting place in good time. Chuck Parkman arrived moments after we parked. Chuck had suggested that we look through Sunny's Farm store, as they sold lots of local fruits, etc. We duly toured the store and indeed, they have varieties of fruit not available in the super markets; fruits they grow themselves.

From there we drove to Larry Barello's and toured his or-

chard. Larry has marvelous figs, two or three varieties, growing next to his house. They make a marvelous edible landscaping. And we did sample!

Larry also has plums, peaches, apricots, pears, quince, cherries, hardy kiwi, walnuts, filberts, chestnut, and of course, apples. Forgive me, Larry, if I have left anything out.

His pear varieties are many: Anjou, Starking Delicious, Red Bartlett, Seneca, Seckel (not ripe yet, unfortunately, as it is a favorite of mine), Comice, Bennett, Highland, Orcas, Bosc, El Dorado—a late pear, no beauty, but good eating, to name some, and I'm sure not all.

There was a late frost that got the apricot blooms, so he none this year. The peaches were harvested, of course.

His apples are too many to list, but I did jot down the names of a few: Gold Rush—fleshy and doesn't ripen in that climate so will probably go, Alkemene, Chehalis, Honey Crisp—a beautiful apple, Jonamac, Spigold—and by now I was too interested in looking and listening to what he had to say to record more. (As you can tell, I would never make a reporter—I forgot to take paper to write on!). Larry also had some McIntosh on Wyjic cultivar growing in a columnar form. He used the following rootstock: P22, M27, M9, M26, Mark and one Russian dwarf rootstock. As interstems: M7/M9, M7/M26, M7/Mark, M7/M27, M111/M27, M111/M9, M111/M26. It was amazing to see the different heights.

On departure Larry generously gave me a jar of fig preserves. We thank Larry for his time and interesting comments.

Our next stop was a tour the Sequim Master Gardeners demonstration garden. Although it is not open to the public except on Thursday and Saturday, Rosalee was there to greet us and offer interesting comments. Eric Simpson, president of North Olympic Fruit Club (N.O.F.C.) was there to greet us, but had to leave to go to work—we were a bit later than expected.

The N.O.F.C. maintains about 25 apple trees planted on 3 different rootstock in three rows, designed to show how tall the trees get on the rootstock. In the back row were M26 or Mark, in the middle M9 and in front P22 or M27. It was very effective. There were some columnar trees also, Wyjick cultivar with MacIntosh apples.

We sampled several varieties of apples and, again, I cannot list them. They do have a Hudson (I'm not sure

if it is a Hudson's Golden Gem) not ripe enough to taste, which some say has a nutty flavor, others a pineapple flavor. Sounds interesting.

The Sequim Master Gardeners are the only group in the state to own the land that the demonstration garden is growing on. It was donated to them. They have a covered picnic area with a couple of tables and benches for volunteers and the public to enjoy.

Chuck then led us to Dungeness Point where we enjoyed the view of the Strait of Juan de Fuca/Puget Sound (don't know exactly which at that angle!) before enjoying a seafood lunch and the view of birds and wonderful flowers planted on the banks.

We then proceeded to Chuck's home. And I cannot tell you all his varieties of apples, over 300 of them. You will have to come to the Fall Fruit Show to sample them. Chuck generously grows these apples for the tasting table at WCFS Fall Fruit Show and North Olympic Fruit Club's Fall Fruit Festival (to be held this year on November 6).

Chuck also has a commercial orchard. He sells the fruits of his labor at farmer's markets. Chuck said he had put in Jonagold, but the Jonagold's that are grown in eastern Washington and sent to market have ruined their reputation for western Washington growers. So he is going to top graft the trees to William's Pride, and will have William's Pride on Jonagold interstem and Belle de Boskoop fruiting wood.

In addition to the 300+ varieties of apples, Chuck has marionberries, blueberries, raspberries, and gooseberries. He has kiwi *Actinidia arguta*: ananasnaja (he called it Anna) bearing prolifically. There are cherries on Gisela rootstock. A Puget Gold apricot, Asian pears: Shinseiki (Catherine told me 'shin' means new) and others he named so fast I couldn't write it on the paper I had acquired at Chuck's. Chuck also has a Cascade walnut that bore in its third year. He has a Gillette fig, as has Larry, but Larry isn't sure it is a Gillette, and Chuck has his doubts too!

Chuck responded to Bob Glanzman's request for members to test figs (see summer 1999 issue, page 3) and is preparing the space that will meet the requirements.

Chuck's stone fruit was lost due to the late frost also.

He has started a row of crab apples on his fence line in addition to those intermingled with the apples.

Chuck has a greenhouse in which he grows pineapple (two bearing fruit, one green the other about ready to eat), bananas, jujube, pomegranate, cherimoya, some palm trees (don't remember variety), some plants - I can't remember what he called them - but the leaves were quite lovely.

As we were walking up and down the rows of apple trees, on M9 rootstock, Chuck was pointing out certain characteristics. One apple, Keswick Codlin, had a "seam" running

from stem to blossom end! Catherine was delighted in finding familiar varieties.

I had mentioned that at Mt Vernon one year I had tasted a Sweet Sixteen and thought it had a hint of anise flavor. The next year when I tasted it again, I could not detect that flavor. Catherine said that Ellison's Orange has an anise flavor. I don't recall if Chuck has that variety or not! Chuck does have a Sweet Sixteen! I also remember seeing Belle de Boskoop, Chehalis, Cox's Orange Pippin, Etter's Gold, Fameuse, Freedom, Gala, Ginger Gold, Gravenstein, Holstein, Honey Crisp, Karminj de Sonnaville, Liberty, Macoun, Melrose, Mutsu, several Permaines, Pink Lady, Prima, Alkmene, Sinta, Twenty Ounce, Tydeman's Red, William's Pride, and Winter Banana.

The last part of the tour was to inspect Chuck's fruit cooler. My, what an impressive piece of equipment. It is situated behind and to the side of his house by about 50 feet both ways and screened by plantings. It is about eight feet wide and twenty feet long, and separated into two storage areas. Until the back area is full, he does not have to use the energy to cool the entire space. When he needs to use the forward area, he removes plugs from two holes in the separating wall and cold air will then flow through the entire area.

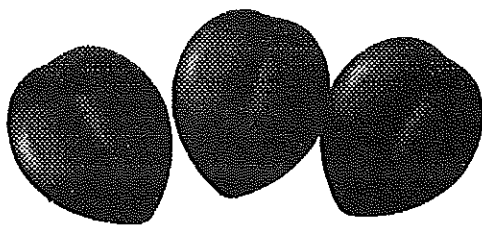
The mechanism is times so when the temperature reaches 36 degrees-as it did when we opened doors to enter-it will automatically come on to cool to 31 degrees and then maintain at a temperature just above freezing.

Catherine presented a gift to each of us, a cookbook, "Cooking Apples" with an introduction by Joan Morgan, editor of Fruit News, The Magazine of the Friends of Brogdale. There are chapters on Savoury Dishes, Soups, Sauces, Stuffings, 10 recipes for apple pie, puddings, to name a few. I shall, from time to time, share a recipe with you through The Bee Line.

On our drive back to Renton to leave Catherine at her niece's we had a chance to talk about our day, WCFS, Brogdale and ourselves.

Catherine retired from Reading University Library where she was science reference librarian, in 1993. After a trip to Japan to see the cherry trees, she enrolled as a botany student and earned her Master of Science (MSc) degree. She related to me that she was not the age of the other students (with a chuckle), and when at graduation their parents and grandparents were there congratulating them and showing their pride she thought "my parents would be proud of me too".

I left Catherine at her niece's and we parted good friends. I trust that her memories of our day together are as pleasant as mine, and a good deal of that pleasure is due to Chuck Parkman and Larry Barello.



Good Garden Plums

by Jeremy Slane

as published in Fruit News

The Magazine of the Friends of Brogdale

That special high summer experience is almost upon us again - to walk through the plum orchard and re-acquaint ourselves with some old friends, plum trees that is! Pity, for a moment, those unfortunate Friends living north of Watford many of whom have yet to savour this Brogdale summer bounty. The Blossom Walk in May showed that many of the trees had set a fair crop, hopefully for our summer delectation.

For the last few seasons I have been busy budding various plums onto the semi-dwarfing rootstock Pixy and growing these in restricted form as fans and vertical cordons. Some of the resulting trees seem promising, but many varieties still grow away far too vigorously for easy garden culture. I have a fan of Edwards' that has filled its allotted space within just five years. The selection of variety is just as important as rootstock. Plums also can be perfidious in their cropping nature, especially the choice varieties. The culinary and dual purpose plums do crop more regularly.

What is the best plan of action for the amateur grower? Should he go for the choicest varieties regardless of all the fruitless years and disappointments? Should he go for tougher culinary types and make pounds of jam and bottled fruit? Should he choose the less vigorous but reasonable choice varieties? In any case my short experience has shown me that I need a fair number of trees for cross pollination and to give a good chance of fruit every year. If you favour the more compact varieties I can recommend:

Early Transparent Gage (SF),
Reine Claude de Bavay (SF)
Jefferson's Gage (SS)
Count Althann's Gage (SS)
Blue Rock (SS)
Golden Esperen
(SF= self fertile; SS=self sterile)

Late Transparent Gage (SS)
Kirke's Blue (SS)
Golden Transparent (SF)
Coe's Golden Drop (SS)
Washington
Opal

If you are into jams and preserving, there are some wonderful plums to look out for. The farm shops of Cornwall, Devon and Somerset occasionally offer good culinary plums and the local nurserymen stock some of the old favourites. Sadly, nowadays, many culinary plums are not even picked off the trees through lack of demand.

Farleigh Damson	not too vigorous and of excellent flavour
Mirabelle Petite	if you can find it, makes a semi dwarf tree and perhaps the best plum jam with a fine taste of apricots
Mirabelle de Metz	easier to find in nurseries; slightly larger fruit than Petite and almost as good for jam; may be offered as Golden Mirabelle
Victoria	makes excellent jam
Johnny Rawes	recommended for jam by Friend
Adrian Baggerly in Nottingham	
Oullins Gage	good for bottling and jam; good dessert when fully ripe
Manaccan	of Cornwall; late September; excellent for jam
Wyedale	of Yorkshire.; excellent red jam if you can get hold of any

If you are a connoisseur of dessert plums you will already, I am sure, have your various champions. Many of the very best plums unfortunately ripen in September, a few weeks after our orchard visit.

I recall visiting an orchard towards the end of September in 1996 and being surprised to find some excellent late varieties including: Late Gold, Reine Claude de Bavay, Prince Englebert, Late Muscat and perhaps best of all, Coe's Golden Drop. The latter seems almost reluctant to fall off the tree. The skin becomes slightly wrinkled near the stalk. Be sure not to be wearing your best clothes when tasting Coe's! The trick is to hold the plum high by the stalk and to bite the lower end allowing the semi liquid contents to enter your mouth, discarding the skin and stone. If, like me, you like plums, but plums do not like you, you may find that by avoiding eating any of the skin that you can eat more fruit before the dreaded symptoms overcome you.

With the coming of the new millennium perhaps now is the time to invest in a few plum trees to replace those which we remembered from our childhood in our grandparents' gardens.



BACKYARD ORCHARD CULTURE

The story of Dave Wilson's Campaign

Retail nursery personnel and home-owners watched with curiosity as Dave Wilson Nursery's Ed Laivo raised a long PVC pole to a vertical position. "How high is the pole?" Laivo asked. The answers rang out: "30 feet! 20 feet! 35 feet!" The audience groaned and laughed when Ed told them that the pole was 18 feet, the height suggested by nursery people as the mature height for many "semi-dwarf" fruit trees. At each of these Backyard Orchard Culture seminars it was obvious that if a tree reached that size few home-owners would be able or willing to do necessary pruning, spraying and thinning, or even harvest the fruit.

In 1992, when Ed Laivo took a wholesale sales position at Dave Wilson Nursery, a leading supplier of commercial orchard stock and backyard fruit trees in California, he already knew that out-of-control tree size was the most common cause of failure in home fruit growing. Under the care of the average homeowner, even "semi-dwarf" fruit trees grew to unmanageable size. Many hobbyists and professionals knew how to keep fruit trees small, but the general public did not.

Dave Wilson Nursery at that time was fortunate to have a highly efficient production facility, an excellent reputation, an expanding market for commercial orchard trees, and a unique affiliation with the world's leading stone fruit hybridizing organization, Zaiger Genetics, Inc., Modesto, CA. The market for backyard fruit trees, however, had apparently matured: future sales growth for the wholesale division would require a new strategy, a new energy.

In developing his fruit tree sales repertoire, Laivo challenged himself to solve the tree size problem. To him the answer seemed obvious. Instead of allowing home fruit trees to grow large, as in a conventional commercial orchard, home-owners should use centuries-old European intensive farming methods as the model; plant trees close together and keep them small with simple pruning and training techniques.

Since small trees are much easier to prune, spray, thin and harvest, more people would be successful in their backyard fruit growing--more people would experience the unique pleasure of tree-ripened fruit. Furthermore, homeowners would have space for many more trees--space for the exciting new Zaiger varieties: the Pluots (plum-apricot hybrids); the intensely flavored yellow nectarines; the sub-acid, super-sweet white nectarines and peaches. And, by choosing varieties with different harvest times, they could enjoy a longer season of fresh fruit. A positive new image for backyard fruit growing would provide a substantial market opportunity for Dave Wilson Nursery.

LUKEWARM RESPONSE

The market, however, was very slow to accept the feasibility of fruit tree hedges, four trees in one hole, and summer pruning for size control. In meetings with nursery buyers and product knowledge seminars for retail nursery person-

nel, Laivo sensed some enthusiasm for the ideas, but there was very little implementation.

In the fall of 1993, to help communicate the ideas, Dave Wilson prepared a three-page paper titled Control the Size of Your Fruit Trees. The horticultural basis was simple: winter pruning stimulates vegetative growth and provides no size constraint during the growing season, whereas summer pruning reduces canopy size. Trees kept small by summer pruning store less energy and food reserves in the fall than does a large tree. The smaller tree's spring flush of growth, therefore, has already been controlled. The essential idea was simply that it's easy to keep a small tree small, but difficult to reduce the size of a large tree.

Retail customers, however, thought it would be too difficult to keep a fruit tree small by pruning, and perhaps even suspected the nurseries were simply trying to sell more trees. Retail nursery personnel lacked confidence in methods they had not seen or used themselves, or heard of elsewhere. Owners and managers did not have the time or resources to provide special training to their sales people for a single product line. Dave Wilson would have to do more.

WORK HARDER

Point-of-sale materials were given top priority. In the fall of 1994, Mr. Laivo and the Dave Wilson staff put the final touches on a four-page paper (now five) titled What Is Backyard Orchard Culture? The nursery also began providing retailers with custom picture tags for its special and best-selling varieties (with full descriptions and harvest times on the back), and produced a six-color wall chart of Fruit Nut Harvest Dates to help retail sales personnel and backyard orchardists plan successive harvests.

Integral to the appeal of Backyard Orchard Culture was the formal task testing of fruit varieties, new and old. Blind fruit tastings were held on varying dates each summer, the tasters being primarily retail nursery owners and the employees. Retailers who attended were then able to offer their customers first hand tasting knowledge of many of the fruit varieties they were selling. A cumulative Fruit Tasting Report, updated yearly, provided an essential reference tool for promoting the best-tasting varieties. 1994 top fruits were Flavor Supreme Pluot, Arctic Supreme white peach, and Heavenly White Nectarine.

By winter/spring 1994-95, several progressive retail nurseries were having some success promoting Backyard Orchard Culture, but most retailers still were not incorporating the sales aids and product knowledge into effective marketing programs. So, in early December 1995, just before bareroot season, Laivo organized marketing seminars for Dave Wilson retailers in five

different Northern California locations. Many of the retail nursery owners, managers and sales people who attended these seminars had now heard the complete Backyard Orchard Culture philosophy for the second or third time. They were gaining confidence in using its ideas--high-density planting, summer pruning for size control, successive ripening, and planting the new improved varieties--to inspire their customers to plant more fruit trees.

Enthusiastic radio gardening talk show hosts in Northern California boosted the campaign on numerous occasions by inviting Laivo to explain Backyard Orchard Culture and to field questions from callers. Listeners were invaluable reinforcement in confirming the appeal of high-density planting.

A dual-purpose forum was the next focus: pitch Backyard Orchard Culture to the public with retail nursery personnel present--sales training by example. If groups of retail nurseries interested in promoting Backyard Orchard Culture would co-sponsor and advertise, Dave Wilson would put on seminars open to the public in December, 1996. The seminars were held at Foothill Junior College in Los Altos (west of San Jose), Modesto Junior College, and the Folsom Community Center (east of Sacramento).

In these seminars, Laivo described to hundreds of homeowners and nursery personnel how a hedge of eight to twelve fruit trees could be planted in the same space previously allocated to two trees. By now the summer pruning message was concise and well-honed:

- 1) trees planted 18 inches to three feet apart are cut back to 18-24 inches;
- 2) after the spring flush, all new growth is cut back by half;
- 3) in late summer, the subsequent growth is cut back by half;
- 4) second year pruning is the same as the first;
- 5) vigorous varieties may require three prunings--spring, early summer and late summer;
- 6) pruning allows air circulation and sunlight penetration throughout the canopy;
- 7) once a tree reaches the desired height, vigorous shoots above the height are cut back or removed.

Audiences also learned that to practice Backyard Orchard Culture is to practice successful home fruit growing. Small trees are easier to prune, thin and harvest, protect from birds and deer, and monitor for pests and disease. The ease of spraying a small tree is especially significant, since the effectiveness of sprays can be greatly reduced if coverage is not 100%. Small trees also lend themselves to covering--to protect fragile apricot blossoms from pelting rain, or just-formed nectarines from thrips, for example.

The market appeal of Backyard Orchard Culture was no longer in doubt. Once people accepted tree height as their responsibility, they immediately understood the feasibility of producing a four to six-month continuous supply of fresh fruit in a small space.

The high-density plantings at Dave Wilson Nursery were in their fourth growing season in 1996. Retailers who attended

fruit tastings at the nursery were able to report to their customers they had seen fruit trees in hedgerows at eighteen-inch and three-foot spacings, espaliers in various shapes, a four-foot Santa Rosa plum bush, four trees in one hole, and braided figs. Several retail nurseries had already established their own high-density demonstration plantings.

Although generally receptive, the majority of Dave Wilson's retail nursery customers still had not allocated the time and energy necessary to change their customers' image of backyard fruit trees.

At least the campaign was producing some qualitative success. In 1997, Laivo was in demand and spoke to all groups that wanted to hear about Backyard Orchard Culture: Master Gardener classes, California Rare Fruit Growers, chapters of the California Association of Nurserymen, gardening clubs and more radio talk shows (including one by cellular phone while sitting on a river bank with his two sons, fishing). After five years, Backyard Orchard Culture was no longer seen as just a wholesale nursery's sales pitch--no longer regarded as radical, dubious, or on the fringe. It was accepted, and seemed to have momentum of its own.

In May, 1997, Mr. Laivo received special recognition for his work: he was named the California Association of Nurserymen's Supplier Tradesman of the Year. Retail nursery owners from all over California had supported his nomination, causing him to be the overwhelming choice.

The 1997-98 winter bareroot season started badly. Bareroot fruit tree sales in California suffer in rainy winters, and the El Nino winter of 1997-98 was the wettest that most people could remember--it should not have been a good bare-root year. But, in spite of the weather, the late-January/February re-order season for fruit trees was especially active. The February Sunset Magazine article ("New Flavors for Stone Fruits") was a spectacular, three-page spread with pictures of Flavor King, Flavor Supreme and Dapple Dandy Pluots, Arctic Queen white nectarine, and Arctic Supreme white peach.

Given such encouragement, Dave Wilson looks forward to inspiring the wider adoption of Backyard Orchard Culture, and to the development of additional specialized techniques for home fruit growing. The elements of a bigger, second wave of Backyard Orchard Culture are in place. Nurseries, junior colleges, university agricultural extension units and other non-profit organizations have recently established demonstration high-density plantings in Northern and Southern California, Arizona, Nevada, and Oregon. Their efforts to educate the public will play a key role in establishing the ideas of Backyard Orchard Culture as standard methodology.

Editor's note: Dave Wilson Nursery has donated trees to the WCFS Rare Fruit Garden.

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The Bee Line is the newsletter of the Western Cascade Fruit Society.
It is published quarterly; January, April, July and October and is included with membership.

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SEND IN YOUR E-MAIL ADDRESS AND WE WILL START A FILE OF WCFS MEMBERS

NEXT NEWSLETTER JANUARY 2000

WE WANT TO HEAR FROM YOU

Your Board of Directors needs guidance, as does your newsletter editor. So we are trying to make it easier for you. As you renew your membership would you let us know what you think. You may respond even though your membership is not due for renewal!

Q 1 Did you have apple maggot damage last season? No _____ Yes _____

Q 2 If so which varieties were the hardest hit? #1 being most affected _____

Q 3 Which varieties were least hit? #1 being least affected _____

Q 4 Did you put up any apple maggot traps? _____

Q 5 Did you spray for apple maggot? _____ Q 6 What did you use? _____

Comments: _____

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Please indicate at large WCFS membership or affiliation with a chapter. Dues are as noted.

Name(s) _____ () New
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BOARD MEMBER FALL FRUIT SHOW COMMITTEE CHAIR FIELD TRIPS SPRING MEETING
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TELL US YOUR FRUIT INTEREST, SO WE CAN PUBLISH ARTICLES OF INTEREST FOR ALL

Apples Pears Peaches Plums Cherries Kiwis Nuts Berries Other: _____

Make checks payable to **WESTERN CASCADE FRUIT SOCIETY** and mail to:
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DATES TO REMEMBER

October 9	Field Day WSU Mt Vernon Pears, Apples Harvest
October 30/31	WCFS Fall Fruit Show
November 6	North Olympic Fruit Club Fruit Festival
November 13	10:00 a.m. WCFS Board Meeting Federal Way Library

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