



# The Bee Line

NEWSLETTER OF

## WESTERN CASCADE FRUIT SOCIETY

A NON-PROFIT EDUCATIONAL ORGANIZATION

Volume 21 Number 1

Winter 2000

Apples Pears Figs Grapes Kiwi Cherries Nectarines Peaches Plums Blackberries Raspberries Strawberries Blueberries Currents Huckleberries Gooseberries Nuts

### IN MEMORY of WALT LYON

July 7, 1914 to December 29, 1999

This issue of The Bee Line is dedicated to Walt Lyon, a founder and dedicated member of Western Cascade Fruit Society.

## SPECIAL EDITION WCFS 20TH ANNIVERSARY

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### I KNOW THIS BEE LINE IS LATE, LATE, LATE,

but considering I hosted the flu bug off an on (mostly on) two thirds of the month of December, had to play catch-up in January, Boris Godunov opened January 16 with 8 performances through the 29th (as of this writing-5 to go) and wanting to make this issue the best it could be, here it is finally. To quote Nancy Jo, "they really don't make 'em like John anymore" (See page 15). My apologies to all of you, we will be back to normal - whatever that might be - next issue. I hope you enjoy this issue, as those of us who have been working and contributing to it have, and learn a little about WCFS, I did.

Happy New Year and hope to see all of you March 4

Western Cascade Fruit Society 2625 13th Ave W Unit 306 Seattle, WA 98119  
published quarterly January, April, July and October

**WESTERN CASCADE FRUIT SOCIETY  
20th ANNUAL SPRING MEETING  
ROOTSTOCK AND SCION WOOD SALE**

**SATURDAY MARCH 4, 2000  
AT  
UNITED METHODIST CHURCH  
1919 Pioneer Ave SW  
Puyallup**

**\$5.00**

**LOTS OF FREE PARKING**

- 9:00 a.m. Registration - coffee and donuts
- 9:30 a.m. 20th Annual Meeting: President's report; Treasurer's report;  
Election of Directors, Life Membership award
- 10:00 a.m. Patrick Moore "New Strawberry Varieties"
- 11:00 a.m. Lon Rombough "Unusual Fruits"
- 12:00 noon Lunch Break—bring your own
- 1:00 p.m. Lisa Novich "Native Bees"
- 2:00 p.m. Lon Rombough "Grapes"
- 3:30 p.m. Board of Directors Meeting—all members welcome

10:00 a.m. to 3:00 p.m.  
ROOTSTOCK, SCION WOOD SALES  
GRAFTING INSTRUCTIONS

**DIRECTIONS:**

Northbound I-5 take exit 127, Hwy 512 east to Puyallup. take Meridian St exit to Pioneer, go west to 19th St NW, church is on right.

Southbound on Hwy 167 exit onto Hwy 512/162 to Puyallup, take Pioneer W exit, left on Pioneer W, go to 19th St NW, church is on right.

Southbound on I-5 take exit 142B, turn right then left onto Enchanted Parkway/161. It becomes Meridian St in Pierce Co.—follow it to Pioneer St, turn right go to 19th St NW, church is on right. (This is the "scenic route!")

## MORE ABOUT THE SPRING MEETING

The annual spring meeting is the one time when all WCFS members can meet with one another to talk about the ups and downs of the past year, the victories and the failures. This year, our 20th anniversary, a new millenium (give or take a year, depends on your philosophy!) is an appropriate time to greet old friends and new acquaintances. A chance to make old friends of these new acquaintances, to help a beginning plant enthusiast by this sharing your experiences-whether good or bad. A chance to reminisce, to share memories of Walt Lyon, to be an active member.

**A fruit tree will be presented to the member with the longest continual membership at the meeting. Come on over and get it! Eighty five of you have been members for ten to twenty years.**

We'll see you on March 4th.

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### ABOUT THE SPEAKERS

**Patrick Moore** is a Small Fruits Specialist working at the WSU Puyallup Research and Extension Center. His areas of expertise are plant breeding genetics and tissue culture of strawberries and raspberries. Patrick received his B.S. in Forestry at Oregon State University in 1974, an M.S. in Forestry at the University of Minnesota and Ph.D. in Forestry at Michigan State University in 1980.

**Lon Rombough** is the man to contact if you are looking for truly new, different plants for special needs, or just to take the place of the "same old, same old". He is in contact with plant people world wide and can locate all sorts of varieties and species of new or uncommon fruits, nuts, vegetables and other plants.

Lon has worked with organizations such as the National Clonal Germplasm Repository at Corvallis, OR, North American Fruit Explorers, Seed Savers Exchange, and others. He serves as consultant on plant varieties and cultural practices; sources of plants; breeding and developing new varieties; writing; public speaking and broadcasting; testing of noteworthy, unusual, new garden products.

One of his specialties is grapes, he offers over 130 varieties for sale.

**Lisa Novich** is half of the father/daughter team which owns and operates Knox Cellars located at her father Brian Griffin's home in the center of Bellingham. One of their specialties is cultivating and distributing the Orchard Mason Bee. They also have promoted the use of Bumble Bees. Both of these native pollinizers will work at temperatures much lower than those preferred by honeybees, and have other advantages as well.

Lisa will discuss care and feeding of the valuable resources and other topics of interest.

### A MESSAGE FROM OUR PRESIDENT

I hope all survived the Y2K as well as I did. The only thing to happen was that my hand operated pencil sharpener refused to work. It worked fine the later part of 1999 but refused to budge in 2000.

Our last major event was the Fall Fruit Show which all who attended thought was very successful. The event was well attended and we did get some new WCFS members. The only flaw I could see was the lack of participation by some of the chapters.

It is a shame that some of the chapters feel they can go it alone without participating with the parent organization. Just in case the chapter presidents are unaware I will take this opportunity to inform them that when they are elected chapter president they are automatically a member of the WCFS Board of Directors.

Their lack of participation is really a detriment to their chapter, and a loss to the parent organization. They do have a responsibility to WCFS to help plan events such as the Annual Spring Meeting, Rootstock and Scion Wood Sale which is just around the corner.

You would be surprised at the interest and knowledge generated at these meetings. If all the chapter presidents would attend board meetings (dates posted in the Bee Line) they would know what is happening and help with the many decisions that must be made. A word to those non participating chapters is that you do not get the help you might need and in fact you jeopardize your non profit status. The board has been kind in the past by not being more firm but it is not right that a few carry the load for you.

Ed Jones

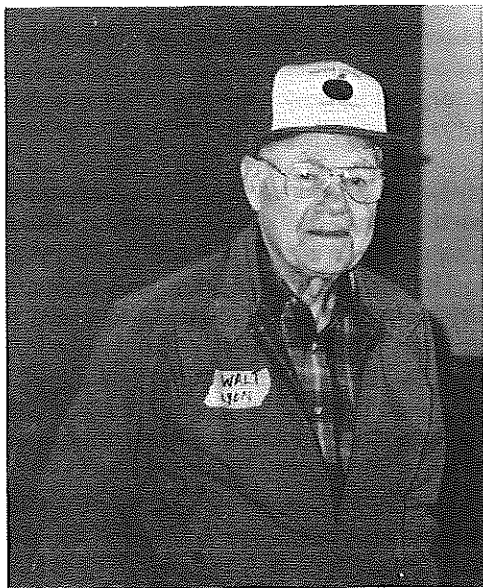
You have no doubt noticed that the admission for the Spring Meeting has increased. So have our expenses. Rentals for halls have gone up drastically. The rent for the Annual Spring Meeting and the Fall Fruit Show have been increased this year. Speakers are requesting higher honoraria. It all adds up.

Your Board of Directors discussed these problems and agreed that in order to have the best speakers at our two events and a venue that is workable we would have to increase the admission.

We all agreed that it is still a bargain: four speakers, four subjects covered, children free and free parking.

We think you will agree also.

## A TRIBUTE TO WALT



March 1996 Annual Spring Meeting

### WALT LYON REMEMBERED

A dedicated man—to his wife, his children, his country and Western Cascade Fruit Society.

When Walt joined the Navy, he played the trombone in the band. Realizing that promotions as a musician looked dim he switched to a Yeoman rating. Hazel helped him as he studied typing and shorthand in order to qualify. He had said that he and Hazel enjoyed his duties at the Naval Station Guam and Newport RI best.

He retired as Chief Yeoman about 1956, worked for a nursery in Richmond Beach for 5 or so years before it closed. He then worked for and with the renowned gardener Carl English who designed and created the beautiful gardens at the Hiram Chittenden Locks, retiring in 1978 as head gardener.

Walt and Hazel bought five acres in Kenmore, and built a house, doing much of the work himself, and thus started his legendary orchards and plantings.

Walt built a camper to fit his small pickup truck and he and Hazel would drive to northern British Columbia with their Old Town canoe where they would camp and paddle through the two 10-20 mile lakes for the summer.

Thanks to Bill Davis, Chuck Holland and Paul Donaldson for providing this information.

### MR. WCFS by Dick Tilbury

In my opinion Walter Lyon is the most deserving member for this title. Walt was one of the first five members comprising the initial board of directors. He was the first elected president of our organization, holding that position from April 18, 1981 until May 22, 1982. He served again on the board from July 21, 1984 until March 3, 1990, and was treasurer during that period.

What I most remember Walt for is the tours of his orchard and his amazing collection of fruit varieties. And who could forget all his years of coordinating the rootstock sale for the annual spring meetings and his wonderful display of apples and pears for tasting at the Fall Fruit Shows. To see Walt and Hazel arrive at the Fall Fruit Show site with their little pickup truck tightly packed with boxes of fruit all neatly cataloged and labeled was a joy, and then to see the resultant tasting table with all of Walt's fruit beautifully displayed was like a miracle.

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I don't have stories or incidents about him, just impressions. Quiet. Full of knowledge about apples. Practical. Decent. Organized. Willing to volunteer. Compact body. Hardworking. Dependable. Careful with equipment.

Daphne Lewis

Nearly 13 or 14 years ago I visited Walt at his home and toured his orchard. I was so impressed with the variety of large beautiful apples in a very small space that when I returned home I started building my own orchard to its present number of about 300 varieties. Little did I know what I was getting into and I suspect Walt felt the same way at Fall Fruit Show time every year.

Not long after that meeting I replaced Walt as Treasurer of WCFS. Now I find myself replacing Walt as a major supplier of fruit for the WCFS Fall Fruit Show. I hope to continue this function, but arthritis is beginning to take its toll so I hope we have some younger members starting new orchards.

With the passing of members such as Walt, who set no limits on the time they dedicated to WCFS, the remaining members are going to have to step forward to maintain the strength of our Society.

I certainly will miss Western Cascade Fruit Society's original and most dedicated member.

Charles Parkman



Walt was always willing to teach others and share his experiences. My very first year of teaching at Edmonds CC was enriched by the students being able to visit his orchard, which is a pomological treasure. Subsequent visits there by me were always so educational.

Walt is to me a man of great virtues, as his fruit growing knowledge and humility together are eternally inspirational.

I hope his orchard will survive as a living legacy of this great man. Thank you for this opportunity to reflect on him.

Chuck Holland

Walt was one of the six or eight WCFS members who initiated the Piper Orchard recovery. He toiled with the younger members in removing the blackberry bushes, weed maples and other wild growth beneath the thirty or more surviving apple trees on the about 1 1/2 acres eventually involving this historic project in Carkeek Park. He climbed the overgrown apple trees with his chain saw for their first pruning in at least fifty years.

For many years Walt provided most of the apples for tasting at the Fall Fruit Show from his orchard after 1983. I remember him telling me that at one of the first shows where the members exhibiting just showed up at the building assigned to them and without much previous planning, they had a pretty good show. This must have been before records were kept, as I have not seen any documents relating to this event.

Another WCFS activity that Walt organized for many years, at least ten, was the rootstock and scion wood sale. He took orders from the members, procured the rootstocks from commercial sources and delivered them at our spring meeting.

I remember Walt telling me about the trips he and Hazel took in northern British Columbia, fishing for their meals, eating bannocks daily for breakfast.

Paul Donaldson

Although Walt is no longer with us in body, he is in spirit. His legacy lives on in men like Bill Davis and Chuck Parkman. And in each and every one of us who continue to support the growth of WCFS as the educational outreach organization he and other founders hoped for.

Walt Lyon was the kind of man, who not only supplied apples for the tasting table and spent two days sharing them with others, always bought four tickets to the event and ten cider press raffle tickets.

He was a true supporter of Western Cascade Fruit Society. He will be missed by many.

Walt was what every organization would like to have-- a tireless, unselfish, dependable, knowledgeable and unassuming worker.

I can't remember for sure whether he was a founding member of the Society because he didn't make a lot of noise. He just pitched in.

I used to enjoy, with some envy, hearing about the canoe trips the Lyon's used to take in mid summer to Great Slave Lake in Canada. Walt was one tough little guy, yet one of the most gentle persons I've ever known.

As everyone knows, his collection of apple varieties at his Kenmore place was the best in the State if not the largest. He even provided some varieties that we wanted to test at the Station.

I think he participated in every field day at the Station and every Fall Fruit Show since the early '70s, always with his wife, Hazel at his side.

I visited his place on several occasions and was amazed at how well cared for it until he was no longer able to manage it. That's where Bill Davis pitched in (he's another Walt Lyon).

Robert Norton

Walt had two wood canoes. One was an Old Town canoe, the other was one he had built himself. This was of special interest to me since I also own a wood Old Town canoe. He and Hazel often told me of their love of their Canadian canoe trips! It made me a little jealous!

I believe at one time Walt had close to 50 varieties of grapes for making wine and had made wine nearly every year until he no longer could do it. I have no idea how many apple and pear varieties he had but I personally made cards for over 350 apples and at least two dozen pears for his tasting table at our fruit shows. As recently as this past spring (1999) I helped Walt re-label his hundreds of trees in the upper and lower orchards during an especially cold period! Even though he hurt just to move, he showed real grit by spending a lot of time helping me out in the orchard!

It was Walt's contagious enthusiasm for growing fruit that rubbed off on me and it was because of Walt's recommendation that I became a member in WCFS. He was a tireless worker who worked from dawn to dusk in his garden and orchard. For many, many years the surplus bounty from Walt's incredible vegetable garden and orchard were shared with the Bothell food bank.

Bill Davis

## Y2K GRAFTING??? A MESSAGE FROM STEVE JACKSON

The burning question is not so much will we survive the Y2K bug, but can we survive until the year 2000 WCFS SPRING EVENT!!! In the dead of winter before the new seed catalogs arrive, what can possibly be more exciting than plans for Y2K Grafting?

Engaging in the ancient practice of grafting fruit trees while the new millenium dawns is an interesting juxtaposition of events to say the least. This ancient practice of grafting fruit trees goes back more than 2,000 years and in all probability predates written histories. Alexander the Great's army absorbed this then advanced technology from the Persians most likely (who did the Persians pick it up from?) and distributed it throughout their empire. It was picked up again by the Romans and spread during their empire building.

As much as it is a throwback to ancient times, as long as Man continues to desire superior fruits, the practice of grafting fruit trees will continue well into the New Millenium.

Which only goes to show that there is nothing new under the sun.....But then you haven't seen our lineup of new rootstock yet!

Clearly the year 2000 brings change and Y2K grafting is not immune. There will be some changes in this year's rootstock lineup.

- 1 Mark rootstock has been eliminated by our supplier from their stable of stocks due to sagging sales

- 2 Geneva 16, at 25% of standard, a product of Cornell University's Modern Breeding Program, is a very recent introduction and worthy of trial in the WCFS area. It was bred for resistance to fireblight and collar rot, is very precocious, and also has good anchorage. Try this one as a replacement for Mark.
- 3 Geneva 30, at 45-55% of standard, is likewise another Cornell University introduction bred for fireblight and collar rot resistance. It has good anchorage and is very precocious. Early reports say it is much more productive than M26 or M7.

We won't be offering M7 or M26 this year in order to introduce Geneva 30. Please try it instead of M7 or M26.

The rootstocks ordered for Year 2000 spring Sale are as follows:

### APPLE ROOTSTOCK

M27	20% of standard
Geneva 16	25% of standard
M9/NAKBT337	25% of standard
Bud 9	30-35% of standard
Geneva 30	45-55% of standard
EM111	80-85% of standard

### PEAR ROOTSTOCK

Quince Provence  
OHxF 97  
Pyrus Betulifolia

### PLUM/PEACH ROOTSTOCK

St Julian A

Here's wishing you all the best with your Y2K Grafting.

## ADDITIONAL ROOTSTOCK DESCRIPTION COMPLIMENTS TRECO CATALOG

### Geneva 16

#### Origin

Geneva 16 is a 1981 cross of Ottawa 3 X *Malus floribunda* hybridized by The Cornell University/Geneva Apple Rootstock Breeding Program.

#### Influence on Scion Habit

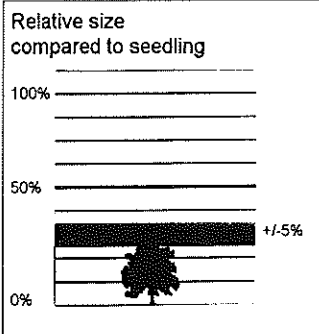
Geneva 16 produces trees that are similar to the more vigorous M.9 subclones in size and vigor.

#### Disease Resistance

Geneva 16 is hypersensitive to at least one common latent virus so only virus-free scion wood should be used. It is tolerant to collar rot, nearly immune to fire blight and immune to scab (black spot). It is susceptible to woolly apple aphids and to powdery mildew.

#### Horticultural Value

In the orchard Geneva 16 is non-brittle, well-anchored and suckerfree. Trees are precocious and productive. No burrknots have been observed.



### Geneva 30

#### Origin

Geneva 30 was developed by Cornell University/ Geneva Apple Rootstock Breeding Program and is a cross of Robusta 5 X M.9.

#### Influence on Scion Habit

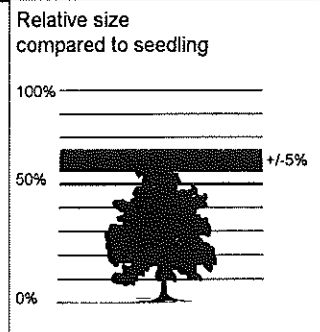
Trees on Geneva 30 are M.7 size and are planted in the same density as M.7. Support is not required and they seem well suited to vertical axis training.

#### Disease Resistance

It is resistant to fire blight (*Erwinia amylovora*) and has a high tolerance for crown rot. Burrknots are rare and it is more broadly adaptable to soil conditions.

#### Horticultural Value

Geneva 30 is similar in many respects to M.7 but superior in almost all important characteristics. It is more precocious and more productive.



## M27

### Origin

EMLA 27 was bred from a cross made in the spring of 1929, using Malling 13 (M. 13) as a seed parent and EMLA 9 as the pollen parent.

### Influence on Scion Habit

Scion varieties grown on M 27 grow into small, compact, precocious trees, approximately half the size of trees on M 9. Trees on M 27 rarely sucker.

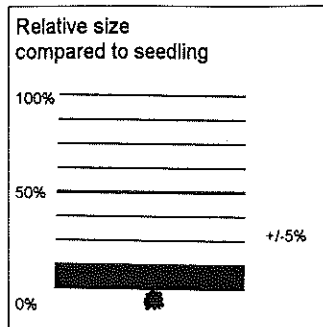
### Disease Resistance

Although not highly resistant to apple mildew, it is less susceptible than M 9 and M106.

### Horticultural Value

Varieties on M 27 are appreciably more dwarfed than those on M 9. Therefore this rootstock is suitable for commercial use in regions of very vigorous growth, or where very vigorous scions are being used. Trees yield heavy crops the second year after planting as maidens; intensive 'bed systems' are showing promise at the research level and in large scale commercial trials.

Fruit is of good quality. Trees on M 27 are of great potential value for the amateur and home gardener who need compact, precocious trees for small gardens or for pot culture. Trees on M 27 need little pruning after the first five years, apart from occasional shortening



## Bud 9

### Origin

From a cross of M.8 with Red Standard, Dr. Budagovski obtained a clone that he called Red-Leaved Paradise. The clone is now known as Budagovski 9 or simply B.9.

### Influence on Scion Habit

B.9 produces trees that are M.9 to EMLA 26 size and require support or staking. B.9 induces early fruiting and is compatible with most cultivars.

### Disease Resistance

B.9 is very resistant to collar rot and moderately resistant to powdery mildew and apple scab. B.9 is as susceptible to fire blight as M.9. This rootstock is tolerant of common latent viruses and is very resistant to winter frost.

### Horticultural Value

B.9 has exceptional winter hardiness, promotes open scion growth, and produces crops in two to three years with a yield efficiency like that of M.9. Over the past ten years B.9 has received very high grades from the NC-140 trials. B.9 is useful in high-density planting and shows much promise when considering a stock similar to M.9 EMLA. B.9 can be used as an interstem as well.

## M9 NAKB T.337

### Origin

The parent rootstock of M.9 NAKB T. 337 is M.9. NAKB, The General Netherlands Inspection Service for Woody Nursery Stock is responsible for elimination of viruses from propagation material and the maintenance and multiplication of varieties. Several virus certified selections of M.9 were tested and the T. 337 selection proved to be the most popular with growers in Holland. M.9 NAKB T. 337 is now the most widely preferred M.9 in Europe.

### Influence on Scion Habit

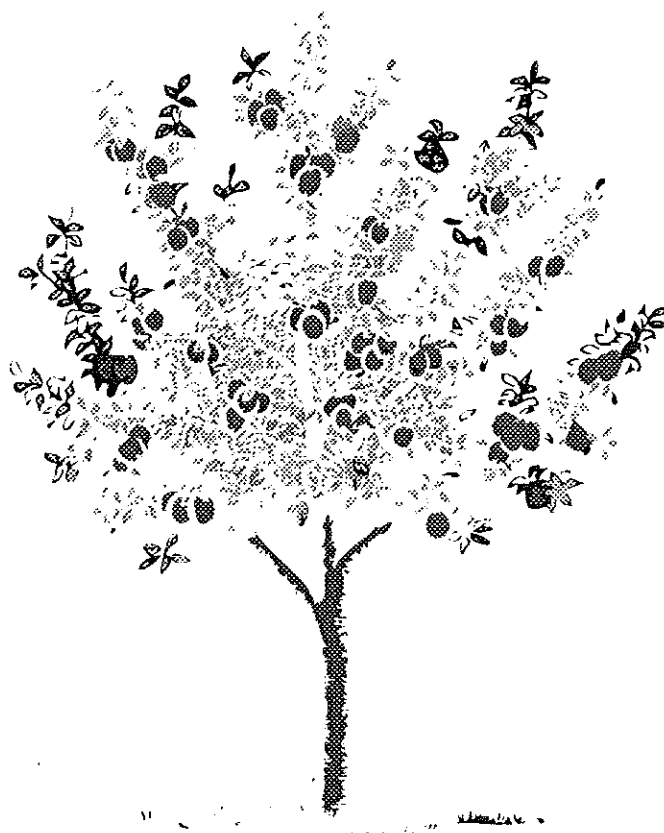
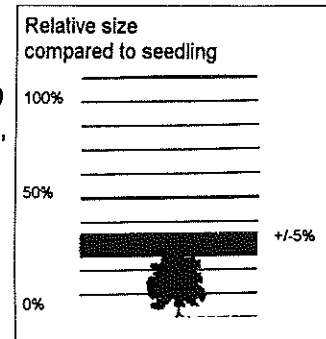
Trees grown on M.9 NAKB T. 337 perform very similarly to those grown on M 9. M.9 NAKB T. 337 induces early cropping with large fruit size and has the same influence as M 9 on all scions. Some reports indicate that M.9 NAKB T. 337 may be slightly less vigorous than M 9.

### Disease Resistance

M9 NAKB T. 337, like M 9, is resistant to collar rot (*phytophthora cactorum*).

### Horticultural Value

When considering high density plants, M9 NAKB T. 337 is another virus certified selection of M.9 from which to choose.



**PEAR, PLUM and PEACH ROOTSTOCK DESCRIPTIONS**  
from Fruit, Berry & Nut Inventor, Second Edition

**PEAR**

**Provence Quince**

Quince rootstock is currently used for dwarfing pears, but lacks hardiness nor northern areas. Provence Quince is the best stock available at the present time, yielding a tree about half the size of standard. Some varieties can be budded direct; some are not compatible. Bosc, Spartlett, and Clapp's Favorite require a compatible interstem between the pear variety and the quince rootstock.

**OH xF 97**

Old Home x Farmingdale 97- trees will be vigorous or near standard size. Productive and well anchored. Good candidate for weaker growing Asian varieties such as Hosui.

**Pyrus betulifolia (Birch-leaved Pear)**

Hardy Asian rootstock immune to pear decline and re-

sistant to fire blight. Exceptional vigor; recommended for marginal land. Adapts well to difficult soil conditions, making a vigorous standard tree. While Asian pears can be dwarfed by grafting on common domestic rootstock, the dwarfing is a result of genetic incompatibility. Such trees will become unproductive after a few years. *P. betulifolia* used on Asian varieties produces a tree 15-20' tall. Used on European pears it makes a tree of 30' or more. Can suffer damage in climates consistently below -10° F. More cold hardy and larger trees than *P. calleryana*.

**PLUM/PEACH**

**St. Julian A**

Semidwarf rootstock, produces a medium size tree 10-15' tall. Precocious in bearing and productive. Will tolerate a wide variety of soils. Seems to be compatible as an understock for apricot, peach, nectarine or almond as well as plum.

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Return the order form with your check payable to WCFS to Steve Jackson 2330 229th Ave NE Redmond, WA 98053

	Pre-order Price	March 4 Price
EM111, Quince, <i>P. betulifolia</i> , St Julian A	\$1.50 ea/10 or more \$1.25	\$1.75 ea/10 or more \$1.65
M27,M9/T337, Bud 9, OHxF97	\$1.75 ea/10 or more \$1.50	\$2.00 ea/10 or more \$1.90
Geneva 16, Geneva 30	\$2.00 ea/10 or more \$1.75	\$2.25 ea/10 or more \$2.15

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TYPE	NUMBER	COST EACH		TOTAL
		1 TO 9	10 OR MORE	
M27	1/4"	\$1.75	\$1.50	
Geneva 16	1/4"	\$2.00	\$1.75	
M9/T337	1/4"	\$1.75	\$1.50	
Bud 9	1/4"	\$1.75	\$1.50	
Geneva 30	1/4"	\$2.00	\$1.75	
EM111		\$1.50	\$1.25	
Quince, Provence		\$1.50	\$1.25	
OHxF 97		\$1.75	\$1.50	
Pyrus Betulaefolia		\$1.50	\$1.25	
St Julian A		\$1.50	\$1.25	
			TOTAL ORDER	



**BITS AND PIECES**

**GOOD FRUIT GROWER SUBSCRIPTION**

Time to start thinking about renewing—or becoming a new subscriber. Renewal deadline is April 10. You may pay at the Annual Meeting or mail to Treasurer. Checks payable to WCFS, please. Subscription is \$17.00 annually.

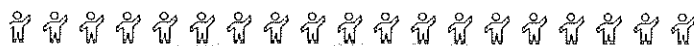
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This issue is the 4th and !...one the apple maggot survey will be in. Please send yours in if you have had problems—and if you haven't, so we can report the extent of this pest in western Washington. We'll have some surveys at the Annual Meeting for you to complete, if you would.

The results will be reported in the Spring Bee Line.

Next issue will contain a new set of questions. We would like to hear from you. What you think and want in the Bee Line is important.

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**NOMINATING COMMITTEE FOR 2000 BOARD**

The nominating committee members are Sharon Nowicki, Dan Stewart and Larry Rucker. Board members are elected to a three year term. This is an important part of WCFS, planning the spring and fall events. You too can be a part of it. Call one of them-names and numbers on page 25 to volunteer. There are only 5 meetings a year, not too much for anyone to handle. If you get a call from one of them, please accept and help in the leadership. Each chapter needs to be represented on this board.



Has some of this history triggered your memory? Did you spot some errors? Who or what did I leave out? Please jot down your recollections of WCTFA/WCFS activities now while you're thinking of them and forward to Evelyn Troughton for publication in the Bee Line during this, our 20th year.

I have also asked Evelyn to include a letter from Tom and Susan Berry that was published in the Fall 1983 WCTFA newsletter. Tom Berry was on the WCTFA board and was treasurer from July 21, 1984 until March 22, 1986. To me their letter sums up what it's all about and also shows the influence of Dr. Robert Norton in rekindling interest in growing tree fruit in Western Washington.

**WANTED TO BORROW** just long enough to copy:  
WCTFA newsletters for 1980 Spring, Summer and Fall  
1981 Fall  
1982 Fall

If you have any of these, please contact Evelyn. The object is to have a complete set of newsletters in the WCFS archives. Dick Tilbury

**LIFE MEMBERSHIP NOMINATION**

- If you know someone who has given outstanding service to WCFS send your nomination with a short resume of your candidates activities that are beyond the norm to Ed Jones. If your nomination is accepted you will be notified and asked to present the nominee at the general meeting on March 4.
- Please be prepared to give a copy to the Bee Line

**WCFS WEBSITE**

We are still looking for someone to manage our website. Please come forward with an offer!

**WEB SITES TO LOOK INTO**

- |  |   |
|--|---|
| Western Cascade Fruit Society              | <a href="http://www.wcfs.org">http://www.wcfs.org</a>   |
| Apple Luscious Organic Orchard             | <a href="http://www.appleluscious.com">http://www.appleluscious.com</a>                       |
| British Columbia Fruit Testers Association | <a href="http://www.bcfta.bc.ca/">http://www.bcfta.bc.ca/</a>                                 |
| California Rare Fruit Group                | <a href="http://www.crfg.org/">http://www.crfg.org/</a>                                       |
| Good Fruit Grower                          | <a href="http://www.goodfruit.com">http://www.goodfruit.com</a>                               |
| Home Orchard Society                       | <a href="http://www.wvi.com/~dough/HOS/HOS1.html">http://www.wvi.com/~dough/HOS/HOS1.html</a> |
| North American Fruit Explorers             | <a href="http://www.nafex.org">http://www.nafex.org</a>                                       |
| Brogdale (within uktravelguide)            | <a href="http://www.uk-travelguide.co.uk">http://www.uk-travelguide.co.uk</a>                 |

## TWENTY YEARS OF WCTFA & WCFS

by Dick Tilbury

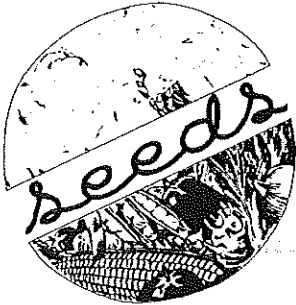
If our records are correct March 29, 2000 will mark the 20th anniversary of our Association/Society. If you're wondering about the two acronyms in the title, WCTFA stands for the Western Cascade Tree Fruit Association, the original name of our organization. In 1989 the name was changed to the current Western Cascade Fruit Society (WCFS).

Evelyn Troughton, our newsletter editor and treasurer, asked me to try to document the organization's history for our 20th anniversary. My wife and I joined the organization in February 1985 and Marilyn kept a file of all the newsletters since our joining. Fortunately we obtained Ed Lewis' history file of the organization before he passed away. Between these two files we have a fairly complete history of the organization, except for the initial founding year, 1980.

I approached this job with some apprehension but as I

got into it many fond memories were brought back, making it all worthwhile. I would like to enlist readers' help at this time: if you can fill in any of the blanks in the organization history for the first year or have particularly strong memories of organization events, please pass them on to our newsletter editor. Let's make the year 2000 millennium and WCFS' twentieth anniversary a time to complete our organization's history and relive many fond memories.

To start our organization history I have to pay tribute to Dr. Robert Norton. Bob started a tree fruit research program at the WSU. Mt. Vernon Research and Extension Station about 1964. His efforts to evaluate and bring attention to tree fruit varieties that could be established successfully in the Puget Sound region and to educate growers in fruit production brought about a revival in growing fruit in Western Washington. I'm sure that it was his early efforts that stimulated the establishment of our organization.



### Forming the Organization (The Early Years)

The first reference to forming an organization is contained in a resolution submitted by

Bob Sestrap of Vashon Island to the WCTFA board of directors in a board meeting on July 21, 1984, published in the Summer 1984 WCTFA newsletter. The following statement is quoted from that resolution: "The nucleus of our organization was conceived at a field day at Wax Orchards (Vashon Island) in March 1979, when many people indicated that an organization to address problems peculiar to our area climate and geography was needed and would be supported." I have no records as to the sponsor or attendees at this Wax Orchard field day.

The first item in Ed Lewis' history file is a one page meeting notice issued by Marvin Jarmin, county Extension agent, Skagit County/WSU Cooperative Extension. The subject is Western Cascade Tree Fruit Meeting to be held at the Northwestern Washington Research & Extension Unit, Mt. Vernon on March 29, 1980, 9 am to 4 pm.

The meeting notice states, "Purpose: This group is being founded for the purpose of bringing together people—commercial and amateur—interested in all phases of tree fruits, culture, processing and marketing. Special attention will be given to such areas as selection of varieties, rootstocks, high density planting, spray programs and cider. We also intend to disseminate

information to the general public and to serve as a referral service among members."

The program included talks by Bob Sestrap, Dr. Robert Norton, Tom Perkins and Marvin Jarmin. There also was a one hour business meeting and a question and answer session. The registration fee was \$2 to be submitted by March 15, 1980 to Tom Perkins of Sedro Woolley. I could find no record of the business meeting nor whether officers and a board of directors were elected.

The second item in Ed Lewis' file is a newsletter titled WCTFA News, a newsletter of the Western Cascade Tree Fruit Asso., Fall 1980. From the return address on the newsletter I conclude the editor was Dr. Robert Thomas of Seattle. The newsletter included forms for ordering rootstocks and applying for WCTFA membership to be mailed to Tom Perkins at Sedro Woolley. I conclude that Tom was acting as membership chairman and treasurer at this time.

The newsletter gave a list of coming events: orchard tour on September 20 to Tom Perkin's orchard and to the WSU Mt. Vernon research station. Also the "All About Fruit" exposition and WCTFA educational meeting on November 8 and 9 at the Seattle Center Flag Pavilion. The educational meeting was to feature speakers Jim Ballard, Extension horticulturist from

*(Continued on page 11)*

(Continued from page 10)

Yakima, and Dr. Ralph Byther of the WSU Puyallup research station.

Unfortunately pages 3-6 are missing from the newsletter. From the table of contents on page 1 the missing pages contained a report of the board of directors meeting, an article by Dr. Robert Norton on Recommended Tree Fruit Varieties, and an article on Graft Your Own Trees. From this I conclude that a board of directors had been formed and they had a meeting prior to the postmark on the newsletter, September 9, 1980.

The third item in Ed's file is the Spring 1981 WCTFA newsletter. The editor again is Dr. Robert Thomas and now he is also listed as the recipient for membership applications. I conclude Dr. Thomas has taken over the membership chairman/treasurer job.

The newsletter announced a spring meeting scheduled for the WSU Mt. Vernon research station on March 21 1981, with a program to include a panel discussion on growing and marketing tree fruits, moderator Robert Sestrap and panel members Tom Flick, Robert Fox, Curtis Moulton, Gary Moulton and Tom Thornton. The meeting's featured speaker was Dr. Robert L. Stebbins, OSU, on "Fruit Growing from A to Z on the Western Side of the Cascades." A business meeting to nominate and elect three members to the board of directors was also scheduled.

This newsletter included an announcement that really leaves me puzzled — a Willamette Valley Chapter of WCTFA was being formed! It was discussed at an apple producers meeting on February 7, 1981, organized by Keri Willmarth of the Small Family Farm Assistance Program of OSU Extension. The contact person for more information was Gary Rebholz, Barnesdale Farm, Route 2, Box 826, Dayton, OR 97114. I could find no further information on this subject in subsequent WCTFA newsletters.

Another puzzle to me is that the Home Orchard Society (HOS) preceded WCTFA by five years, having been founded by Larry McGraw in 1975. Why would an Oregon group be considering WCTFA chapter affiliation rather than HOS? Do any of you HOS readers have an answer?

The next item of historical interest is a copy of the original articles of incorporation for WCTFA. These articles were submitted to the State of Washington Department of State on April 28, 1981. The registered agent and address for the association was Thomas F. Perkins at Sedro Woolley. These five were listed as the initial Board of Directors:

- Thomas F. Perkins, Sedro Woolley
- Robert Sestrap, Burton
- James, R. Anstis, Everett
- Dalbert Leaf, Port Townsend
- Walter Lyon, Bothell

These gentlemen signed the articles of incorporation on April 28, 1981. Ralph Monroe, secretary of state of the State of Washington, affixed the seal of the State and signed the articles on June 8, 1981.

For readers who are still with me, I apologize for all the detail, but I had to establish evidence for the following conclusion: WCTFA was founded on March 28, 1980. A board of directors consisting of Tom Perkins, Bob Sestrap, Jim Anstis, Dal Leaf and Walt Lyon governed the organization until April 18, 1981, and no elected officers existed during this time. I further conclude that Tom Perkins was probably the chairman of the board or possibly the acting president for this time.

The first evidence of elected officers is contained in the Summer 1981 WCTFA newsletter. It stated that at a board meeting at Tom Perkins's orchard on April 18, 1981, Walt Lyon of Bothell was elected president of the association. Gerald Pate of Port Townsend was elected vice president and Jim Anstis from Everett was elected secretary-treasurer. This newsletter also stated that Woody Dercyckx, Lance Douglas, and Tom Thornton were elected to the board of directors at the March 21, 1981 spring meeting.

Bylaws for WCTFA were first published in the Summer 1982 WCTFA NEWS newsletter. There is no record identifying the original author(s) of this document. There is a penciled note by Ed Lewis that the bylaws were approved on April 24, 1983. There have been many revisions to these bylaws over the years.

Rather than proceeding any further with a chronological history I decided to assemble lists of officers, newsletter-editor's, board of director members, life members and Fall Fruit Shows. These lists coupled with the following special interest subjects will hopefully give a feel for the organization and its history.

#### WCTFA/WCFS PRESIDENTS

3/29/80 - 4/18/81	Unknown*
4/18/81 - 5/22/82	Walt Lyon
5/22/82 - 7/21/84	Ed Lewis
7/21/84 - 3/22/86	Helen Zuelow
3/22/86 - 3/3/90	John Parker
3/3/90 - 3/6/93	Paul Donaldson
3/6/93 - 3/4/95	Chuck Parkman
3/4/95 - 6/17/95	Executive Committee Joe Zeppa, Chair; T.K. Panni; Ron Schaevitz; Dick Tilbury; Evelyn Troughton
6/17/95 - 3/7/98	Joe Zeppa
3/7/98 - 10/98	Executive Committee T.K. Panni, Vice President Chuck Holland, Secretary Joe Zeppa
10/98 - present	Ed Jones



## Organization Name Derivation and Change

We have found no records as to the derivation of our organization's initial name, Western Cascade Tree Fruit Association (WCTFA). It was undoubtedly adopted by the initial board of directors sometime between the founding meeting of March 29, 1980 and September 9, 1980 which is the postmark date of the first newsletter in our file. This newsletter is titled "WCTFA NEWS--newsletter of the Western Cascade Tree Fruit Assoc."

Unfortunately this first newsletter from Ed Lewis' file contains only pages 1, 2 and 7. Pages 3--6 are missing and the table of contents on page 1 indicates that page 3 contains a report of the board of directors meeting.

The initial name stayed with our organization until the following rumblings of discontent appeared in the winter 1988 newsletter "NAME CHANGE — We're still dithering around with a name change for Western Cascade Tree Fruit Association. You do have to admit it's rather a mouthful. We would like the new name to be shorter and to emphasize the amateur status of most of our member's now. We're not kicking out our commercial members, after all they were instrumental in starting WCTFA, but because of our non profit status we cannot get involved in any commercial concerns.

"The board has come up with several names and would like the membership to indicate a preference. Please fill out and mail the ballot on the back page. There's also a place to add your own suggestions if you're inclined. We would like to hear from as many members as possible fairly soon, so the name change could be voted on at the spring meeting. Be sure to read Max Meyers' article on suggested names, too." The ballot referred to is below:

### NAME CHANGE SUGGESTIONS

Home Fruit Society  All About Fruit Club  
 Home Fruit Growers  Puget Tree Fruit Growers  
 Family Fruit Grower's  Garden Fruit Growers

### "A NEW NAME FOR OUR ORGANIZATION by Max Meyers

"There has been some talk about changing the name of our organization. I hope to stimulate some interest among our membership.

"Both the Home Orchard Society name and ours have limitations within the name itself. Western Cascade limits us to an area. The words 'Tree' and 'Orchard'" limit the kinds of fruit we cover. We have members in our chapters that raise kiwis, grapes, blueberries, strawberries and much more. None of the above can

be described as a tree or as an orchard. I believe these words should be eliminated from our name. We need to make welcome all types of fruit growers and make it known by our name.

"Most of our members are hobbyists or amateurs. This can be used in the name. Amateur would limit us by making professionals not welcome. If we use the word 'Home' as Home Orchard Society has we have not eliminate the professionals. Many professionals have home orchards. There is one other consideration I believe we need to address which does not fall into the fruit category but does fall into the orchard category. That is the '\*nut.'" This could be included in our name.

"Now let's look at what we have. Examples are:

- The Amateur Fruit Society
- The Fruit Hobbyists Society
- The Fruit and Nut Society
- The Home Fruit and Nut Society
- The Home Fruit and Nut Association
- The Home Fruit and Nut Club

"With a name such as above. we could include any group in the country, and with a little paperwork we could set up chapters anywhere. I hope I have stimulated a little interest and hope to hear more about this subject from others."

And from the Spring 1989 newsletter:

"NAME CHANGE —an ad hoc group of board members submits the following three names as appropriate for our group:

- Puget Fruit Grower's
- Northwest Fruit Growers
- Puget Sound Fruit Growers

"We're still looking for input from the membership, so let us know what your opinion is. Many of us liked 'Home Fruit Growers', but finally decided the word '\*home' was too limiting since many of our members have extensive orchards and could be considered experts, not amateurs. 'Orchard' was rejected since we wanted to include berries, grapes and kiwis; 'nuts' was not under consideration, although it's included in our interests; 'society' and 'club' were rejected as being too frivolous."

The final resolution was reported in the summer 1990 newsletter: "Secretary's Report: Paul Donaldson reviewed the history of our organization's name change. At the 1989 spring meeting 'Fruit Growers of Puget Sound' was endorsed along with a motion to table the name change to the board meeting following. The board subsequently proposed 'Western Cascade Fruit Society' in order to preserve part of the original name identity. Organization bylaw changes reflecting a name change from 'Western Cascade Tree Fruit Association' to 'Western Cascade Fruit Society' were approved by a unanimous voice vote of those present."



## WCFS CHAPTER HISTORY

### NORTH OLYMPIC FRUIT CLUB (NOFC)

#### The First Chapter

John Parker founded this club in early 1982 and during an April 24, 1982 WCTFA board meeting expressed an interest in having it become a chapter. NOFC was approved as the first WCTFA chapter in a board meeting on May 22, 1982, and bylaws were subsequently amended to reflect chapter additions and to split membership dues between WCTFA and the chapters.

The first officers in the NOFC chapter were:

president, John Parker  
vice president, Pete Kaiser  
treasurer, Ben Lalonde  
secretary, Susan Rowe.

Current president is Eric Simpson. This chapter continues to be very active, 326 attended their Fall show—there were over 150 apples displayed, apple crisp and apple pie was a hit in the kitchen.

### SEATTLE TREE FRUIT SOCIETY (STFS) CHAPTER

This is from the Spring 1985 WCTFA newsletter with my (Dick Tilbury) comments in brackets: "Emory Leland, WCTFA member and Seattle gardener [actually a WSU Master Gardener] has been wanting information on fruit growing which he can use in his small urban garden. Not one to wait for others to do the work, he began spreading the word last year, inviting other interested city people to join him in forming a WCTFA chapter. They met for the first time on January 26, [1995] with 44 urban fruit growers attending. Sixteen people became new paid members of WCTFA on the spot and several renewed memberships.

"Everyone participated in the introductions with high spirits. Some fascinating facts were offered. One couple lives on a large lot in Ballard which has some huge, historic Gravenstein trees and the original Jannes apricot tree. Another person lives in the University district in the midst of an old orchard which still persists even though the trees linger as monuments throughout many small yards. In fact, each person attending had interesting reasons for seeking information on fruit growing..

"The Seattle-urban chapter selected a temporary board and agreed to meet on the last Saturday morning of each month. Contact Emory Leland or Helen Zuelow for more information."

The first volunteer officers in this chapter were Emory Leland, president; Allen Orr, vice president; Jack Shilvock, treasurer; and M. A. "Tony" Manson, secretary.

Marlene Falkenbury is the current president of this chapter.

### PIPER ORCHARD CHAPTER

Daphne Lewis (no relation to Ed Lewis) spearheaded the effort to restore the old Piper's homestead orchard in Carkeek Park, Seattle, conducting the initial planning workshop on September 29, 1983. She attracted a number of WCTFA members to this cause and in 1985 they decided to affiliate with WCTFA by forming a new chapter. An organization meeting was held on February 27, 1985.

The Spring 1985 WCTFA newsletter included this letter to the editor (Nancy Cushman) from Dave Battey.

"In 1985 we will form a new WCTFA chapter in North Seattle to oversee support and maintenance of the Carkeek Park historical orchard planted about 100 years ago by A. E. Piper, a Bavarian born fruit grower and baker. At our last board meeting we voted to support the formation of a separate Piper Orchard chapter of the WCTFA. The primary reason for formation will be to adopt the Piper Orchard as part of the Seattle Park Department's "Adopt-A-Park" program. Many WCTFA members have already been involved in the work parties that have re-claimed the old orchard from the blackberries and alder. A small startup fund was also voted for advertising, postage, and such, to help the new chapter off to a good start. As with any other WCTFA chapters, the yearly dues will be split so that part goes to support the local chapter, and part to WCTFA. Chapter event calendars and accomplishments are printed in the WCTFA newsletter.

Members of the Piper Orchard chapter of WCTFA will be involved in grafting and replanting historically correct replacement trees in the old orchard, and in pruning and care of the trees. This is a neat way to be involved, and pick up some experience while helping to preserve a priceless reminder of the rural atmosphere that was Seattle just a few years ago.

(Helen Zeulow was WCTFA president at this time.)

From a Seattle Times article dated October 10, 1984 submitted by Dave Battey:

"Other key members of the task force are: Walt Lyon, 70, of Kenmore who retired in 1978 as head gardener at the Hiram Chittenden Locks; Ed Lewis, 78 of Bellevue (no relation to Daphne) an official of the Home Orchard Society who delights in identifying archaic fruit varieties; Bob Bains, 27, a Seattle Park Department Horticulturist; and Dave Battey of Snoqualmie who lends a special bramble-cutting tractor."



## CHAPTER HISTORY—CONTINUED GAIN SOME, LOSE SOME

### SAN JUAN ISLAND CHAPTER

Organized in 1987 by Kristan Johnson, this notice is from the Summer 1987 WCTFA newsletter: "Two new chapters have been formed in western Washington—one in the San Juan Islands, the other in Kitsap County. The San Juan "Island Chapter" meets the second Saturday of each month with special inter-island meetings on the second month of each season. Potential projects for the chapter include researching earlier fruit production on the islands, surveying current fruit production and through scion wood and rootstock sales increasing quality fruit on the islands. For more information contact Kristan Johnson, East Sound".

San Juan Island Chapter disbanded 1992. Many of the members have continued their WCFS membership.

### SOUTH PUGET SOUND CHAPTER

Formed in January 1989, the Winter 1988 WCTFA newsletter carried this notice: "The South Puget Sound Chapter of WCTFA will have an organizational meeting in late January in Olympia. Plans are to have a scionwood exchange, local tours and a mini fruit show in the fall.

"Fruit enthusiasts from Lewis, Thurston, Mason and Grays Harbor counties are invited to join this local chapter. If you have not received information about the organizational meeting by the first week in January, contact James Stephenson, Olympia.

Excerpts from a letter to WCFS president Joe Zeppa dated January 18, 1998 from co-president Susan Barrett states: "It is with real regret that I notify you that the South Puget Sound Chapter is considering disbanding itself. I was directed by the group to write and let you know this and to ask for any help or advise which you could offer to help alleviate our situation."

"With the great influx of new home buyers to Thurston County, we know that there is a need to share our knowledge. But we lack the human sparkplug(s) to energize us to this effort. Those of us who are left frequently have demanding jobs, or equally demanding volunteer commitments to the community. We have lost several very active members to illness in the last few years."

"We realize that we can still remain members-at-large of the parent organization, which some of intend to do."

In February 1998 this chapter disbanded with a unanimous vote from the eleven members, of 36 current members, attending the meeting.

## TAHOMA CHAPTER

Founded in 1988, a notice in the Summer WCTFA newsletter states: "The newest WCTFA chapter is the Tahoma Chapter, which is meeting monthly at the Washington State University Extension Research Station in Puyallup. If you're interested in joining, contact president Rob Kuper or secretary Betty Kinnaman."

The founders of Tahoma Chapter placed an ad in the Tacoma News Tribune and the Master Gardener Newsletter, 100 people responded. Meetings were held in Almond Hall at WSU Cooperative Extension Building in Puyallup. First president was Bob Cooper, succeeded by Tom Hill, David Johnson, and Al Slater (date of office not known).

Tahoma chapter was "kind of in limbo", dwindling to a membership of about 35, but under the leadership of Leonard Jessen (sponsored the Puyallup Fair), president from 1994 to 1996, and Ed Jones (bringing in good speakers for the monthly meetings), president from 1996 to 1998, and the continued leadership of the present president Carmen Franco, it has flourished and grown to a membership of 73 members.

### PENINSULA FRUIT CLUB

In the fall of 1986 Don McDonald, organizer of the chapter, visited agent Chris Smith at the WSU/Kitsap County Extension Office and persuaded him to help organize a club for home orchardists. At the time Don was a member of the Oregon-based Home Orchard Society. He had joined after talking with Warren Manhart at one of the large fruit shows that were popular at the time.

Chris agreed to find a meeting place and handle mailing and Don promised to scare up a mailing list. In a February 1987 meeting attended by John Parker, John so inspired those assembled with a sense of the enjoyment and opportunities a chapter could provide they voted to ally themselves with WCFS since it was an organization already serving western Washington.

Don became the first president of the new chapter and with his leadership and the help of Max Meyers, Aaron Haynes and Pat Rothenberg the club emphasized education of members and outreach to the public. To those ends there were speakers at club meetings, annual fruit shows in the fall and annual grafting shows in spring. Later the club expanded its outreach to local high schools where members led grafting classes.

Peninsula Fruit Club remains active today with its major emphasis intact. Max Meyers and Aaron Haynes have moved and Pat Rothenberg died last year, but the spirit they helped establish guides the club's activities as it enters the new millennium

Scott Thomson is the current president.

## HISTORICAL RAMBLINGS

by Dick Tilbury

Ed. note: Dick's "rambling" on the first WCTFA president, Walt Lyon, may be found on page in the Tribute to Walt.

### THE SECOND WCTFA PRESIDENT

In examining Ed Lewis' WCTFA file I saw a penciled note on his Fall 1980 WCTFA newsletter that he had mailed in his \$10 dues on October 20, 1980. Ed got aboard early, although I suspect he may have been a member of HOS before that. Ed was a real action type and it appears he became actively involved in WCTFA right away.

The Summer 1982 WCTFA newsletter in Ed's file reports on an April 24, 1982 board meeting to elect new officers. Dal Leaf was nominated to replace Walt Lyon as president but he declined. Walt then called an emergency board meeting for May 22, 1982. It appears that Ed was the only non officer/board member to attend this meeting and he was elected president. (Ed must have indicated his willingness to serve prior to the emergency board meeting.)

Ed was president from May 22, 1982 until July 21,

1984. From Ed's notes it appears he was a very active president, even writing many of the newsletter articles. Here is part of Ed's president's message in the Summer 1982 WCTFA newsletter: "I didn't expect to be Chairman of the Board so soon, but since I have accepted the responsibility I intend to give the job my best and with your help we will continue to have an active, participating membership."

Ed was among the initial group of five to be awarded life membership in WCTFA. He was again elected to the board of directors on April 9, 1983 and served as the newsletter editor from August 1990 until March 21, 1991. Ed was also actively involved from the early days in the Piper Orchard chapter. He truly gave his best in support of WCTFA/WCFS.

Ed was keenly interested in using orchard mason bees as pollinators. He was the first person I can remember to put out nests for them. I remember all the nesting blocks and cans and milk cartons filled with straws lining his south-facing deck at his home. He was also the first person to detect apple maggot infestation on the east-side.

### They Really Don't Make 'Em Like John Anymore

This quote is from newsletter editor Nancy Jo Cushman in the Winter 1988 WCTFA newsletter: "My apologies for the late appearance of this newsletter. Old age is creeping up on me and I have had back problems for the last month. I do realize that John Parker managed to organize a fruit show, have a gall bladder operation and attend the next board meeting two weeks later. But they really don't make 'em like John anymore."

John Parker was truly an outstanding figure in this organization. He founded the North Olympic Fruit Club (NOFC) in 1982 and was elected to the WCTFA board on April 24, 1982. He told the board about his plans for NOFC and expressed his interest in having it become a chapter of WCTFA. The board approved NOFC as the first chapter of WCTFA in a meeting on May 22, 1982.

WCTFA bylaws were subsequently amended to reflect chapter additions and membership dues split between WCTFA and chapters. John and his new chapter sponsored our third Fall Fruit Show on October 30-31, 1982 at the Jefferson County Fairgrounds, Port Townsend. John served on the board until March 22, 1986 when he was elected president of WCTFA. He served in this capacity until March 3, 1990.

As for John's sense of humor, I offer the following by editor Dave Battey from the Fall 1992 WCFS newsletter: "Editor's message (and apology to Gerald Pate). Your editor received the following charming and edifying letter from WCFS Life Member, past president and current president of our North Olympic Chapter, John Parker. His letter was in response to my listing all WCFS Life Members in the last newsletter, and noting Gerald Pate as deceased".

"9-21-92

Dear Dave,

I received the very fine newsletter and read with a great deal of sadness the passing of Gerald Pate.

Because I had a conversation with him a short time ago, I phoned him to ask if it was true but he said it was not true, that he was very much alive and well — but you know I never did believe him so I asked to talk to his wife, Maxine, so she asked him if he had died and she got the same answer. Now, she is truthful.

Did you misprint and mean diseased? Thinking that this is what happened I am sending him a "get well" card.

Are people who are, in fact, deceased allowed to attend the (Fall Fruit Show) exhibit free? It would be a nice gesture.

Best and warmest regards,

/s/ John Parker

PS I am still alive (I think) but I feverishly scan the obituary column every day to be sure."

I have many fond memories of John. I served on the board during the last two years of John's WCTFA presidency and really discovered the importance of Robert's Rules of Order in conducting business meetings. John is a stickler for this. I also remember his expertise in identifying apple varieties, all put to good use at our fall fruit shows.

One of my strong memories is how much I enjoyed the September 26, 1986 WCTFA bus tour to British Columbia to visit the Summerland fruit research station. John is a retired Greyhound bus driver and took care of all the details, planning the tour and conducting it.

To see the Parker home at Port Ludlow with all of John's fruit trees set off by Frieda's plot of over 2000 dahlias is truly a joy. I have to agree with Nancy Jo, they really don't make 'em like John anymore.

## THE WOMEN OF WCTFA/WCFS

Women have always played a very important role in this organization and I would like to mention a few.

**Daphne Lewis** spearheaded the effort to restore the old Piper's Homestead Orchard in Carkeek Park, Seattle. She conducted the initial planning workshop on September 29, 1983. This resulted in the 1985 Piper's Orchard Chapter addition to WCTFA. Just look at the following list of people she was able to enlist for this worthy effort early on: Dave Battey, John Davey, Paul Donaldson, Ed Lewis, Walt Lyon, Ron and Lee Schae-vitz, Gil Schieber.

**Helen Zuelow** was an instructor in the horticulture department of Edmonds Community College when she joined WCTFA in 1982. She quickly became very active and planned and organized tours for WCTFA. She was elected to the board on February 26, 1983 and was later elected president on July 21, 1984. She served in this capacity until March 22, 1986.

**Nancy Jo Cushman** had her own extensive fruit tree orchard near Marysville and was the WSU Master Gardener coordinator for Snohomish County. She was first elected to the board on June 18, 1983. She held the treasurer position from that point until July 21, 1984 when she moved to the job of WCTFA secretary. She also took on the job of newsletter editor at this point. She continued as secretary until March 22, 1986, and continued as newsletter editor until August 1990.

With her WSU contacts Nancy was a whiz at getting meeting speakers and arranging orchard tours. All through the early years of WCTFA, fall orchard tours were a big event. Sadly after Nancy's retirement, or-

chard tours dropped from the WCFS agenda and were left up to individual chapter's.

**Pat Rothenberg** and her husband Dick were enthusiastic members of the Peninsula Fruit Club chapter and Pat served as president of that chapter. Pat was elected to the WCTFA board of directors on April 9, 1988. She and her husband were real pioneers in orchard mason bee propagation and later in (alas) apple maggot fly trapping.

**Marlene Falkenbury** was one of the founding members of the Seattle Tree Fruit Society chapter. The first meeting was held in her home. She has been president of that chapter since September 1989 and in this role has served on the WCFS board to the present time.

**Evelyn Troughton** - - Talk about workhorses, this lady really fills the bill. She became WCFS treasurer on March 5, 1994 and still holds that position. She also became our newsletter editor in May 1994 and still holds that position. She is performing the two most time consuming jobs in our organization plus many duties with the Seattle Opera Guild. I don't know how she does it!

**Marilyn Tilbury** - - I can't forget my wife's role in supporting this organization. She was active in supporting the Seattle Tree Fruit Society chapter from the start. She assisted president Emory Leland with the early newsletters and acted as membership chair for that chapter until October 1999. She was also my partner in the two year endeavor to obtain IRS nonprofit 501 (c) (3) status for WCFS and its chapters.

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## THE HISTORIAN

WCFS member Dave Battey is the person I have in mind here. Dave was active in the early days of the Piper Orchard chapter and was first elected to the WCTFA board on July 21, 1984. He also served as WCFS newsletter editor from March 21, 1991 until March 1, 1994. What I most remember about Dave is all the historical fruit articles he has written which were published in our newsletter.

By the way, I think Dave is still WCFS historian (so why did Evelyn talk me into attempting this 20 year summary?). I particularly like Dave's writing and have asked Evelyn to include a couple of his articles as part of this newsletter. Dave has also inventoried and compiled lists of all fruit varieties displayed at our Fall Fruit Shows starting with the 1985 show.

Talk about getting aboard the computer age early, I offer the following message from Dave which appeared in the Fall 1991 WCFS newsletter:

### "Editor's Message

This is the first newsletter to be mailed using mailing labels created from my IBM clone computer using PC-File software. This will give WCFS a standard platform for the future, and allow me to retire my Tandy Color Computer, first purchased in November of 1979. My son Bret and I first computerized WCTFA (now WCFS) labels in September of 1984 using a cassette tape storage system. The WCTFA Board of Directors back then were Tom Berry, Linda Chace, Nancy Jo Cushman, Pete Kaiser, Ben LaLonde, Ed Lewis, Les Merritt, Dr. Bob Norton, John Parker and Helen Zuelow. We had 222 members and one chapter, the North Olympic Fruit Club. Prior to computerization, Nancy Jo was keeping the membership list typed on sheets that could be photocopied onto stickybacked labels. We've come a long way since then.

/s/ Dave Battey WCFS Newsletter Editor, Snoqualmie



## A WCTFA OVERSIGHT?

The Summer 1981 WCTFA newsletter contained an announcement of a September 12 WCTFA orchard tour organized by Bob Sestrap. The tour was to some orchards in the Puyallup-Sumner area. One of the orchards was described as follows:

"The tour will end at the C. D. Schwartz orchard on Tacoma Road. Dr. Schwartz was responsible for many of our successful varieties of fruits and berries, before retiring from years on the staff of the WSU Puyallup Research Station as Horticulturist. He has continued experimenting at his home, where a multitude of fruit can be observed and compared."

This triggered my memory. Marilyn and I visited Chet Schwartz in March 1976 and purchased our first fruit trees from him. He talked us into Jonagold, Summered, Melrose and Jonamac apple trees on M26 rootstock. He gave us a Whitney crab, saying it needed a good home. We still have those five trees in our collection.

Now for the oversight. Why didn't WCTFA honor this great pioneer in fruit research at his death? If something was published in our newsletter, I missed it. To fill this void I would like to quote the following from his obituary that appeared in the October 13, 1988 Seattle Times:

"Chester D. Schwartz, who bred some of the most popular and profitable strains of Northwest berries, died Saturday of cancer in his Puyallup Valley home. He was 86.

"The nationally prominent horticulturist is credited with developing six different varieties of red raspberries and nine varieties of strawberries.

"Schwartz also was noted for his success in breeding tree fruits and grapes and for helping to develop strains of fruit that could be used successfully by the frozen-food industry.

"By the early 1970s, most Northwest strawberry acreage in the region was planted with strains developed by Schwartz, accounting for at least \$200 million in business.

"Schwartz was a member of the Washington State University faculty for 37 years and wrote more than 125 publications on fruit culture and disease.

"He helped to organize the Western Washington Horticulture Association and the Pacific Northwest Blueberry Grower's Association. He continued hybridizing strawberries after his retirement in 1969 and in 1976 he was presented with the Wilder Medal of the American Pomologist Society for his research.

"Schwartz was born in Yakima in 1902, the grandson of a pioneer Yakima valley orchardist. He received a doctorate from Washington State University."

## NON PROFIT STATUS FOR WCFS

The original articles of incorporation for WCTFA contained the following: "The undersigned, Thomas F. Perkins, Robert Sestrap, James R. Anstis, Dalbert Leaf and Walter Lyon for the purpose of forming a corporation under the non profit laws, RCW 24.03, of the State of Washington, . . .

The board became concerned that no application for nonprofit status had been filed with the IRS. This from the Fall 1985 newsletter:

"Technical Help Needed--WCTFA must secure non-profit status with the IRS. We need an accountant or lawyer familiar with such procedures to help us travel the labyrinth of IRS red tape. WCTFA cannot continue to grow until we have completed the necessary formality."

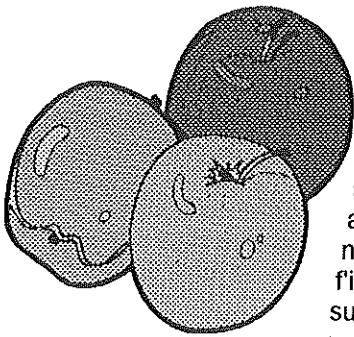
This request remained open until June 1989 when board member Dick Tilbury submitted a proposal to hire Sandy Deja of Exemption Advisory Services to assist in making exemption application to the IRS. Sandy had 14 years experience working in the IRS exempt status area and the Tilburys had taken a community education course titled "How to Get/Keep IRS Exempt Status" from her in September 1988. The board approved the proposal on November 6, 1989.

It was also decided to apply for group exemption status for all chapters. After gathering organization records from each chapter and getting their authorization to be included in the group application, treasurer Walt Lyon and Dick Tilbury met with Sandy Deja on February 1, 1990 to turn applicable WCFS and chapter records over to her and contract for her advisory services. The Tilburys worked with Sandy to coordinate necessary articles of incorporation, WCFS and chapter bylaw changes, getting employee identification numbers (EIN) for WCFS and all chapters and preparing the application.

The IRS form 1023, application for recognition of exemption, along with a letter requesting group exemption was submitted to the IRS on March 26, 1990. An IRS letter dated May 11, 1990 granted 501(c) (3) tax exempt status to WCFS.

Unfortunately the application for chapter group exemption was transferred to an IRS group ruling specialist for further action. This triggered a round of changes to chapter bylaws, much correspondence to the IRS including the specialist's claim that he had not received some of it. Resubmittal with return receipt requested finally cleared the log jam and we received an IRS letter dated July 19, 1991 granting group exemption for all chapters, a two year endeavor.

**SAUCING UP THE APPLES**  
by WALT LYON  
Originally published in  
Spring 1990 WCFS Newsletter



One of the nice things about having a rather large collection of apple varieties is that you know each year as the apple season approaches you are going to get to taste a number of apples for the first time. And you can be sure that I manage to taste each of those bearing for the

first time. But it takes a bit of doing to get around to tasting all of the new ones cooked in the many way in which they can be cooked. The first, and perhaps the best, taste test is a batch of applesauce.

In our house I have only two functions in the kitchen. I'm the keeper of the sourdough pot, and I usually make the applesauce. I wash the apples, quarter them, remove the stems and any imperfections such as worm holes, put them in a pot with a little water in the bottom, cover and cook until soft. When cool enough I put them through a colander. Our Kitchen Aid mixer has a very good colander attachment which does the job quickly and easily. This way you get all the flavor out of the core and color out of the peel.

I never add any sweetener. If anybody needs it they can add some at the table, and perhaps a sprinkle of cinnamon. This is the pure essence of cooked apples. Nothing has been added, and not much taken away. I eat a sizeable dish of it for breakfast almost every morning. In the summer I might have a dish of some kind of berries.

Just before Christmas 1988 we were shopping over at Aurora Village and wandered into Frederick and Nelson, and eventually ended up in the kitchen wares section. They were having a good special on some very nice stock pots, stainless steel with heavy bottoms. Hazel mentioned that she had always wanted a stock pot, so I bought her one. I think the size of it is 12 quarts, and of course I was thinking how neat this would be for making applesauce—lots of it.

Of all the varieties I have made into applesauce, we both think that Opalescent is the best. But the apples have to be well ripened and just off the tree. By the time I work my way through the first batch, the second is never as good. The apples have already started to deteriorate.

Almata makes a very pretty, deeply colored sauce,

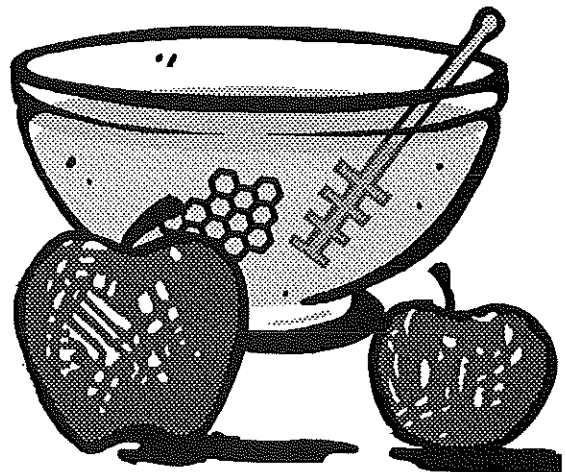
and it is very good too. Pink Pearl isn't quite as dark in color but it is beautiful and is very good also. This year I made a batch out of Elstar and one out of Jonagold just after. Jonagold was a little sweeter, but I thought Elstar had a little more flavor. Both Orel and Toko make a nice yellow sauce and both are very tasty. I couldn't say which is the best. Of course Northern Spy is always good too. I made a batch out of Swaar this year for the first time and it was very good,

Several Years ago I got an apple from Worcester, Mass. named Vandevere. It never seemed to do very well here. It cracked a lot and never made a very good looking apple. Some years the taste was pretty fair, but never anything to get excited about. Anyway, I tried a batch of sauce out of it this year, and it was delicious. I had already made up my mind to discard it, but now I don't think I can do that. Do you keep a variety just for one batch a year? Guess I'll try another batch next year and think about it.

And then there is the old yellow Newton which barely gets ripe here, but will always ripen in the garage. Right now I'm working on a batch of that, and I'm not sure that Opalescent is very much better. I'll probably make two or three more batches of it before it gets too far along.

Don't know when I'll get around to all the 300 or so varieties that I have, but I'm going to work on it.

What a way to spend your retirement!





**A LETTER TO WCTFA MEMBERS  
PUBLISHED IN FALL 1983 NEWSLETTER**

Notes: If you are thinking of tapping the U-pick market for fruit grown on this side of the Cascades, the following account by Tom and Susan Berry is probably representative of the costs and labor you will be looking at. There is one of the 3 orchards WCTFA shall visit Saturday, 8 October 1983.

Tom Berry's Orchard

Sun. the 17th

Greetings, Folks:

Here is some information. I hope that it is what you are looking for.

Helen Zeulow and Nancy Cushman called us yesterday and came over to look things over. We talked about what was expected during the tour and they looked over the trees. We talked about parking and so forth and Helen suggested that we might include some figures as to how much it costs to get into this business from our standpoint. So I'll include some of that information along with our apple varieties that we have on hand now.

Starting at the bottom end of the orchard we have four rows of Gravenstein on M-9. Included in that are six Grav's on M-26 that I'm going to watch for differences in vigor. The pollen source is Transparent and Summered, both on 26's.

Next is a row of Mutsu on 9's. By the way, all of our rootstocks are M-9's, 26's, or M-7A's.

Next we have five rows of Spartan on 26's. Then one more row of Mutsu again on 9's. Then three rows of Jonamac on 26's interplanted with Macoun on 26. Followed by Paulared, seven rows, with King on 26 for pollen. The next two rows are nearly empty with a few Paulared and one Rome on 26. Then two rows of Jonagold on 9's. Next a nursery row with rootstocks, both M-9's and M-26's. These are layers and stools made in my own inexperienced way. After that are Gala (Stark Bros. Ptd.) on 26-7 rows, with Golden del. on seedling roots. (Should be fun to try to control these). Then 8 half-rows of Macoun on 26 with Akane (26) for pollen. Followed by 11 rows of Jonagold on 9's with Gala for pollen. There are M-9 rootstocks interplanted with the Jonagold, in place, which will be budded this summer (Aug.) to Jonagold. We skip some rows and then come to some more Spartan on 26 at the top of the hill. The empty rows and spaces will be pretty much filled next spring with nursery trees that we have down in front of the house. There are 110 Spartan (26) and 30 Melrose on M-7A from Hilltop Orchards that came late, about mid May. They had a great sale!

We have various varieties interplanted here and there which include Rome, Chehalis, a red Del. of unknown source, two Red Chief, Spigold, Northern Spy, Red Wealthy, Twenty Ounce, Orenco, Tohuko 4, Empire, Ashmead, Kevnel, Burgundy, Red Typeman, Baldwin--

that's 30 varieties by my count. We have Italian prunes, Bing cherries and Montmorency. Gravenstein came from Perkin's. They listed Grav. and Grav. "Red". I did not buy "Red" Gravenstein.

This orchard project was officially begun in the spring of 1980. We came up with the idea of doing something with our land to help generate some income to supplement our oil heating business which was waning under the pressure of more efficient fuel use. This was something that we had to accept.

We decided to visit the W. S. U. research facility at Mount Vernon. We arrived unannounced only wishing to acquire some bulletins or written matter on western WA orchardry. They were more than helpful and in fact ushered us in to see Dr. Norton who was kind enough to take time out to talk to us. He was very encouraging and gave us a lot of help and especially Susan some encouragement. His attitude was very positive. So that was what started it.

We have something better than five acres of land. Except for the house it was all in forest. It contained for the most part D-fir, Cedar, Maple, and Alder trees along with the usual ground growth foliage. It had to be cleared along with the 50 to 60 old growth stumps left from 1900-1910 clear logging.

The cost of this land clearing was close to 11,000 dollars. It left the land fairly level but full of small sticks of limbs and roots, plus lots of rocks. These we had to pick and burn and toss by hand with the help of an old Ferguson tractor which I still use. This was done during the summer of 1980 and in the late summer we were ready to seed the land to clover and rye grass. It rained nicely and it grew beautifully. By the way, the saw logs that we sold to a local mill paid for the clearing.

For the equipment that we have purchased, a lot of it that we built with materials bought and scrounged, the trees, the seed, chemicals, wire, irrigation, fuel, oil, supplies in general, it has cost us in excess of 4500 dollars per year to operate.

We haven't sold one apple yet. I hope that we do. That's a heck of a hobby for a guy who has tar paper on the back of his house.

I hope that this information is what you needed. Let me know if you need more. I've lots of it. Hope to see you before too long.

Sincerely yours,  
Tom and Susan Berry

## 'HISTORY CORNER'—WHERE DID OUR APPLES COME FROM?

by Dave Battey

Spring 1991 WCFS Newsletter

The apple is truly the premier fruit of temperate North America. Each of us has our own memories of the tastes, textures and smells of apples consumed in our childhood. Many of us can name varieties from our past that are no longer available in the supermarkets of today. Where did America's apples come from? What varieties did our ancestors prize, and why? What varieties were best for Western Washington pioneers? In the first series of 'History Corner' articles we will strive to answer these questions.

When Europeans first landed in the New World they did not find apples or peaches or cherries or pears or plums as we know them today. Superior fruit in Europe was the consequence of tens of thousands of years of selective horticulture by people in Europe, Asia, and the Middle East. Starting with small, tart and ugly fruit, hundreds of generations of humans had enhanced the wildlings by selecting the seeds of the best for planting and trading with others. Later, when the art of grafting was learned, the rate of change grew as the number of trees selected as optimal for human needs rapidly increased.

In North America, humans had migrated from Asia just a few tens of centuries before. They were still quite nomadic, and had not had the opportunity to settle down and do much selecting from native fruits. North America had crab apples, small plums, small sour cherries, and native grapes. There were no indigenous pears or peaches.

The first European fruits brought to North America were most likely introduced as seeds (not trees), and their planting was probably an afterthought by someone consuming fruit on the long voyage from Europe. One thing is certain. Once the Native Americans were introduced to the superior European fruit, they spread it like wildfire throughout the East. One raid during the Revolutionary War destroyed forty Iroquois apple orchards and over 1500 peach trees.

So the apple came to America. It was still, generally, smaller, tarter, and certainly not as pretty as today's supermarket varieties. Grafting was not an art understood

by most colonists or early pioneers, so seedlings were raised and culled to choose the best. There were, in fact, religious reasons for some to avoid grafting, the only way to clone a superior fruit for mass distribution. The legendary Johnny Appleseed (Jonathan Chapman, 1774-1857) who traveled an extensive walking circuit through the wilderness from Pennsylvania to Illinois planting apple seedlings, caring for them and practically giving them to settlers, believed that both pruning and grafting were wicked and violated God's natural laws.

From these many seedlings Americans began doing their own variety selection. But as early as 1650, history records the availability of London Pippin (a pip is a seed) and Holland Pippin, which demonstrates that the best European grafted varieties were being introduced. Soon, the choice fruits from both continents were available from American nurseries. In 1817, William Coxe Esquire published the first American book on North American fruit, *A View of the Cultivation of Fruit Trees and the Management of Orchards and Cider with Accurate Descriptions of the Most Estimable Varieties of Native and Foreign Apples, Pears, Peaches, Plums and Cherries*, including such 'superior' apples as Early French Reinette, Summer Queen, Paradise Apple, Maidens Blush, Gloucester White, Rambo, Monstrous Pippin, Esopus Spitzenberg, Seek-No-Further, Royal Russet, Cathead and Newton Pippin. Several of these varieties are still available today, and Royal Russet is likely the Brown Russet grown by several WCFS members (including myself), which was first mentioned in text in England in 1597. The last apple on the list, Newton Pippin, founded the North American apple export business in 1759, when Benjamin Franklin requested that barrels of them be shipped to him in London so that he could share them with friends and royalty. Unlike others on the list, the Newton Pippin can still be found in some supermarkets (but, unfortunately, will only mature in high-heat areas West of the Cascades) under the synonym Newtown or Yellow Newton. Try one and taste the still superior quality of a living American antique.

Originally published in the *Snoqualmie Valley Reporter*

### WCFS LIFE MEMBERSHIPS

1986	Jim Anstis, Ed Lewis, Walt Lyon, John Parker, Bob Sestrap
1987	Dal Leaf, Dr. Robert Norton, Gerald Pate, Tom Perkins, Tom Thornton
1988	Nancy Jo Cushman, Helen Zeulow
1992	Paul donaldson, Dick and Marilyn Tilbury
1993	Aaron Haynes, Norm Schut
1994	Dave Battey
1996	Lyle Knudson, Chuck Parkman, Orel Vallen
1997	Marlene Falkenbury
1998	Ed Jones, Ron Schaevitz, Evelyn Troughton, Joe Zeppa
1999	Bill Davis, Leonard Jesson

## HISTORY CORNER—THE DANGERS OF APPLE CIDER

by Dave Battey

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

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

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

One way, and it came as a neat solution to the polluted drinking water issues, was to make the apples into cider. Any old apple could be ground into pomace and pressed to make juice. This was certainly not the sweet cider we buy today in the supermarket. For one thing, today's

cider has been clarified and pasteurized. If you leave the lid off of today's cider for just the right amount of time, you may come close to the type of cider our ancestors stored in barrels for drinking year-round. Catch it at the right time though, or you'll have vinegar not alcohol.

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

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

One county in New Jersey recorded the production of 198,000 barrels of cider and 307,310 gal-

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

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

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

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

From an article previously printed in the Snoqualmie Valley Reporter

An At Large member from Shelton writes:

"Nov 9, 1999

It was a good year for apples even with discarding those damaged by coddling moth and apple maggot we were able to make over 25 gallons of cider from the apples from 2 mystery (late gravenstein?) trees.

Keep up the good articles for the home fruit grower.

Sybil Jones"

Many thanks to all of you who contributed information for this issue. It could not have been done without you. I especially want to thank Dick Tilbury for the fine research and writing on the history of WCFS. It is good to have this information for someone to read in another 20 years!

If any of you out there have any more anecdotes or facts that are relative to WCFS' beginnings or will make interesting reading, please send them on.

## A DISCOURSE ON CIDER PRESSING

by Nancy Jo Cushman

from the Spring 1988 WCTFA Newsletter

You can only eat so many fresh apples, and some apples you wouldn't want to eat. So if you've got more than a dozen mature apple trees you probably need a cider press. It's the easiest way of getting rid of your-mistake trees without really admitting that you goofed and the tree(s) should be chopped down. You can't press anything (in moderation of course) and make decent cider. You can even sneak four Wolfrivers in each batch (I wouldn't recommend any more) and nobody will know the difference. The rest of the Wolfrivers you can pawn off on people who have fond memories of Wolfriver from grandpa's place.

The tree(s) that you bought on a friend's recommendation as being THE best apple he's ever eaten will probably press just fine, even though it's THE worst apple you've ever eaten. And the Scionwood or trees that you bought that were mislabeled and not a pleasant surprise either, can be used in cider, too. And then there are the mistakes you make on your own.....

Since I always look forward to the first ripe apple each year, I planted a whole bunch of early ripening varieties. With the exception of Gravenstein, Chehalis and Summerred, the rest aren't worth the powder to blow 'em up. I might make an exception for Scarlet Pimpernel or Oriole, but definitely not for Red Baron, Discovery (every single apple cracks), Vista Belle, Jollyred etc. We won't mention Summer Scarlet—even the horse won't eat that one.

But now I can look forward to the first fresh cider of the year which is almost as good as the first fresh apple. Since we don't like sweet, insipid cider, I always throw in a few drops (not too many or they cause the runs) and do look out for the worms.

Which brings up another point. What do you do with 2 large boxes of Summerreds? Probably the best thing to do is to estimate the amount you can eat fresh before they get overripe and make cider from the rest. Mature and overripe apples do not press well and make insipid cider.

Gravenstein, when cut with tarter apples, makes excellent cider. Which is a blessing since about 5 years ago I decided to collect different strains of Gravenstein. In retrospect, I should have topworked them all on one Gravenstein tree. Now that I have a use for excess Gravensteins, one tree snapped at the graft due to the fruit load and another turned out to be a Baldwin. That

makes three Baldwin trees (all surprises) and say what you like about Baldwin quality grown in this climate, they do produce heavily. I'm sure they'll press nicely!

I'm equally sure that my collection of "greening" varieties and "sweet" apples will be a nice addition to the cider pressing. That's a comforting thought when you wonder why you grafted 8 different "sweets" on separate M-27 rootstock when you should have put them all on one topworked M-27 tree.

You can press just about any apple, but there are a few varieties you should plant just because they make the best cider. My favorites are Belie de Boskoop and a russeted Spy type which nobody can ID. Both are useless for anything else. Northern Spy, Golden Russet and Wayne also come highly recommended as cider apples.

And do consider adding your pear mistakes (both Oriental and European) to your cider. About 1/4 pears and 3/4 apples per pressing turns a ho hum cider into a treat. Now it may seem wasteful to press Oriental pears, but if you have 4 boxes of golf ball size fruit (didn't quite thin enough), what else can you do? Besides, how can one family possibly eat 4 trees worth of Oriental pears before they spoil.

This year I also pressed a European pear—the kind that goes from tasteless and gritty to overripe and rotten in about 2 hours. Pressed at the gritty stage, they worked just fine—and I had finally convinced myself that was one tree I could cut down since it had absolutely no redeeming value.

The best way to press cider is to use a lovingly restored antique press or a nice handcrafted modern one that's sturdy enough to stand still while you're cranking. Add a claw footed bathtub to wash the apples in, a gently nickering horse in a nearby pasture waiting for the occasional treat, and a hazy and crisp but still warm fall day and you have the perfect inducement to make cider.

Don't think about pressing the late season apples when you have to haul hot water to wash the apples in so your hands won't freeze or hosing down the press in the dark when it's raining so hard you're tempted to let mother nature clean the press. And definitely don't think about having to spend hours in the kitchen processing 300 quarts of cider. You can only drink so much fresh cider after all.



## WESTERN CASCADE FRUIT SOCIETY'S 1999 FALL FRUIT SHOW

The 1999 Fall Fruit Show, held at the Tukwila Community Center, attracted 635 paying fruit enthusiasts and many volunteers to its two day event. Not everyone signed in, however. Of the 579 who did sign in, 79 were members. There was probably about 20 members volunteering, some of whom signed in. So we did have a pretty good exposure to non-members. They came from Chehalis, Granite Falls, Burlington, Snoqualmie, Sequim, Whidbey Island, Monroe, Longbranch, and points in between. Western Washington was well represented. They heard about us through newspapers, radio, fairs, Molbaks, the Master Gardeners, WSU Extension, friends, relatives and our members. And some saw our street signs and came in.

The lectures were well attended, with standing room only, which many did. New this year was a cooking demonstration by WCFS member Loretta Walker. Loretta demonstrated several ways of preparing apples or pears; a delicious salad, a dessert, and served them to the attendees and members who were volunteering. She promised to be back for the 2000 Fall Fruit Show.

Also new this year was a children's corner. Many adults (including your editor) enjoyed guessing what fruit was in the bag identifying it by touch only. Other activities included an educational game and a kind of bean bag toss, feed the lady bug. Ginny Murphy did a fine job entertaining both children and adults. She, too, promises to be back next year. Thanks to Steve Witcher for making the arrangements for Ginny to be there.

The raffle prizes, drawn at the close of the show on Sunday, was conducted in a different manner this year. Instead of all the tickets going in one big container, there was a container for each prize, or group, and one could choose what prize to take a chance on.

The winner of the Correll cider press was James Watson of Seattle.

Linda Macaraeg, treasurer of Peninsula Fruit Club, won the vacuum sealer, donated by Professional Marketing Group. She wasn't able to be at the show, but arrangements were made to get it to her.

Tahoma Chapter president, Carmen Franco, won the Corona lopper. Tim Shouse, a new member (March 1999) of Tahoma Chapter won the leather tool apron and hat. Louise Luce, a Seattle Tree Fruit Society chapter member, won the Sandvick saw. These prizes were donated by Wilson Irrigation.

Marian Posick, a member since 1995, also of Tahoma Chapter, (my, aren't they a lucky group? or is it that they support WCFS events?) won a cooking class with

Loretta. And, guess what, so did Catherine Jones, wife of our president, and you guessed it, a Tahoma Chapter member, won the other cooking class!

The gift certificate from Hartman's trees was won by Janet Byrd, another new member and, of course, from Tahoma Chapter! She said she would like a "Sweet Sixteen" apple tree. And she also won the herb planter donated by Jean McGhee.

Edward Wickman won the Greensleeves apple tree donated by Raintree Nursery.

The four quart bottles of Scalecide, donated by Steubers of Snohomish, were won by Jennifer-no last name given, but she was there to take delivery, Ginny Murphy, Marlene Falkenbury, president of Seattle Tree Fruit Society chapter, and Clark Petersen of Renton, also a SeattleTree Fruit Society chapter member. I haven't been able to make connections with Clark yet, but I will take the Scalecide to the Spring Meeting in the hopes that he will be there to take delivery. I do realize this is a dormant spray, so Clark, contact me for earlier delivery.

Dave Battey, ever faithful Dave, came in Saturday and took the inventory, which is on page 24 and 25.

Good Fruit Grower loaned us posters of apples and pears to decorate and brighten the walls. Many thanks to them.

The Oregon Apple IDers were kept busy, yet had time to take a breather and look around. We do thank them for being a part of our show every year.

Many members displayed the fruits of their labors and chatted with interested attendees. The apple tasting table was popular and we thank Chuck Parkman for his contributions. Don't know what we would do without him.

"Kiwi" Bob Glanzman, always a welcome exhibitor, was there with his display of kiwi varieties.

Many volunteers helped in many ways, so rather than name them all, and take a chance on forgetting someone the board wishes to thank EVERYONE who helped, from the planning to the doing. The success of every organization, such as ours, is the willingness of the volunteers. And we volunteers do have fun!

The commercial exhibitors had attractive displays and answered many questions.

A good time was had by all. Hope to see the rest of you there next fall.



## WESTERN CASCADE FRUIT SOCIETY - 1999 FRUIT SHOW INVENTORY

Submitted by Dave Battey

The list on the following page is an inventory of the number of "plates" of a specific apple variety displayed at our 1999 show. There were 179 different varieties (including "sports") shown, which included 31 "new" varieties denoted by an asterisk (\*) which identifies a variety that was not shown in 1998 (It may very well have been shown in a previous year).

This inventory contains an excellent showing of varieties, but a lower than usual number of exhibited plates. The normal parameters used in the past to judge the most prevalent apple varieties were based on five plates or more of a variety (including sports). In 1999 there were only four varieties that made this five-plate bogey - Cox Orange (5), Gala (9), Jonagold (9) and Spartan (6).

Historically: there were 218 varieties (including "sports") shown in the 1998 show, 230 varieties in the 1997 show, and 216 varieties in the 1996 show.

1998 -	1997 -	1996 -	1995-
Jonagold (21)	Cox's Orange (15)	Cox's Orange (12)	Jonagold (11)
Cox's Orange (12)	Gala (12)	Gala (10)	Elstar (8)
Gravenstein (8)	Liberty (10)	Jonagold (9)	Bramley (7)
Liberty (8)	Jonagold (9)	Elstar (7)	Cox's Orange (7)
Melrose (8)	Elstar (8)	Belle de Boskoop (6)	Gala (7)
Belle de Boskoop (6)	Gravenstein (8)	Melrose (6)	Karmijn de Sonneville (7)
Gala (6)	Fuji (7)	Macoun (5)	Melrose (7)
Spartan (6)	Ashmead's Kernel (6)	Sweet Sixteen (5)	Spartan (7)
Akane (5)	Bramley (6)		Ashmead's Kernel (5)
Empire (5)	Honeycrisp (6)		Belle de Boskoop (5)
Hudson's Golden Gem (5)	Kidd's Orange Red (6)		Freyberg (5)
Karmijn de Sonneville (5)	Melrose (6)		Fuji (5)
Mutsu (5)	Spartan (6)		Idared (5)
Newtown (5)	Sweet Sixteen (6)		
Esopus Spitzenburg (5)	Akane (5)		
	Belle de Boskoop (5)		
	Burgundy (5)		
	Fiesta (5)		
	Freyberg (5)		
	Holstein (5)		
	Hudson's Golden Gem (5)		
	Macoun (5)		
	Northern Spy (5)		
	Tompkin's King (5)		

### 1999 WCFS FRUIT SHOW VARIETY LIST

NUMBER FOLLOWING VARIETY NAME IS NUMBER OF PLATES DISPLAYED

(\*=NOT ON 1998 LIST)

#### APPLES

AKANE 3  
ALASKA 1  
ALKAMENE 2  
ARLET (SWISS GOURMET) 2  
ASHMEAD'S KERNEL 3  
BAKER SWEET 1\*  
BELLE DE BOSKOOP 1  
BELLE DE BOSKOOP (RED) 2  
BEN DAVIS 1  
BENI SHOGUN 1  
BERINGER-101 2  
BLACK OXFORD 1  
BLENHEIM ORANGE 1  
BLUE PEARMAIN 1  
BORGGOLDEN 1\*  
BRAMLEY SEEDLING 2  
BREAKEY 1  
BULMER'S NORMAN 1  
BURGUNDY 1  
CAMEO 1\*  
CAP OF LIBERTY 1\*  
CENTENNIAL (CRAB) 1  
CHEHALIS 3

CHENANGO STRAWBERRY 1  
CHRISTMAS 1\*  
COLLANDER 1\*  
CO-OP-25 1  
CO-OP-29 1  
CO-OP-39 2  
CORTLAND 1  
COURT PENDU PLAT 1  
COX BLAUGSTEAD 1\*  
COX, CORVALLO 1  
COX'S ORANGE PIPPIN 1  
COX, QUEEN 2  
DAYTON 1\*  
DEACON JONES 1  
DEMOCRAT 1\*  
DEVONSHIRE QUARRENDEN 1  
DULCET 1  
DUTCH MIGNONNE 2  
EGREMONT RUSSET 1  
EIN SHERMER 1  
ELLISON'S ORANGE 1  
ELSTAR 4  
EMPIRE 4  
EMPIRE (THOME) 1  
ENGEL'S FAVORITE 2\*

ENTERPRISE (CO-OP-30) 1  
ESOPUS SPITZENBURG 1\*  
FALL WINE 1  
FAMEUSE 1  
FIESTA 2  
FOXWHELP 1  
FREEDOM 1  
FREYBERG 2  
FUJI 2  
FUJI REDSPORT 3\*  
FUSHUAI 1\*  
GALA (GALAXY) 1\*  
GALA (KIDD'S) 2\*  
GALA (LEN'S) 1\*  
GALA (RED) 1  
GALA (REGAL) 1\*  
GALA (ROYAL) 1  
GALA (SPORT) 1\*  
GALA (ULTRARED) 1  
GINGER GOLD 3  
GOLDEN NUGGET 1  
GOLDEN RUSSET 1  
GOLDEN SWEET 1  
GOUDREINETTE  
(SEE BELLE DE BOSKOOP)

GRANNY SMITH 2  
GRAVENSTEIN 1  
GRAVENSTEIN (RED) 2  
GREENSLEEVES 1  
HATSUAKI 2\*  
HAWAII 2  
HAZEN 1  
HENER-20 1  
HERFORDSHIRE  
REDSTREAK 1  
HIBERNAL 1  
HOLSTEIN 3  
HONEYCRISP 2  
HUDSON'S GOLDEN GEM 3  
HUBBARDSTON NONE-  
SUCH 1\*  
IDARED 1  
INGRID MARIE 1  
JONAGOLD 6  
JONAGOLD (DECOSTER) 1  
JONAGOLD (RED) 1  
JONAGOLD (RUBINSTAR) 1  
JONAMAC 1  
JONATHAN 1  
KANDIL SINAP 2  
KARMIJN DE SONNEVILLE 3  
KATHERINE McGUIRE  
(CRAB) 1\*  
KATJA 1\*  
KEEPSAKE 1  
KESWICK CODLIN 1  
KIDD'S ORANGE RED 1  
KING (SEE TOMPKIN'S KING)  
KOGETSU 1\*  
KIRBY 1\*  
LIBERTY 5  
LORD LAMBOURNE 1\*  
LUBSK QUEEN 1  
MACOUN 2

#### PEARS

ANJOU 1  
BARTLETT 1  
BOSC 2  
CHOJURO 3  
COLLETTE 1  
COMICE 4  
CONFERENCE 1  
DEVOE 1\*  
ELDORADO 1  
HIGHLAND 1  
ICHIBANNASHI 1\*  
KOSUI 2\*  
MEGIETSU 1\*  
PACKHAM'S TRIUMPH 1\*  
PINEAPPLE 1  
RESCUE 1\*  
ROGUE RED 1\*  
SECKEL 3  
SHINKO 1  
SHINSEHO 1\*  
SIERRA 1  
TWENTIETH CENTURY 1  
(NIJISSEIKI)  
WINTER NELLIS 1\*  
YALI 1  
YONGI 2

MANTET 2  
McINTOSH 2  
McINTOSH (PIONEER) 1  
McINTOSH (MARSHALL) 1  
MELBA 1  
MELROSE 4  
MERTON DELIGHT 3  
MOLLIES DELICIOUS 1\*  
MONARCH 1  
MUTSU 4  
NEWTOWN PIPPIN  
(SEE YELLOW NEWTOWN)  
NEWTOWN SPITZENBURG 1  
NEW YORK-75413 1  
NITTANY 1  
NORTHERN SPY 2  
NOVA EASYGROW 4  
NUGGET 1  
OPEL 1  
OPALESCENT 1  
ORENCO 1  
ORIOLE 1  
ORLEANS REINETTE 1  
PARK DALE BEAUTY 1  
PINK PEARL 1  
PITMASTON PINEAPPLE 1  
POMME GRIS 1\*  
PRIMA 2  
PRIMEGOLD 1  
RED BARON 1  
REDFREE 1  
REDMAX 1  
REGENT 1\*  
REINNETTE GRISE DU  
CANADA 1\*  
RIBSTON PIPPIN 1  
ROME (RED) 1  
ROXBURY RUSSET 3  
RUBINETTE 1

#### FIGS

KADOTA 1

#### GRAPES

ALDEN 1  
BRIGHTON 1\*  
CANADICE 4  
EINSET 1  
ES414 2\*  
GOLDEN MUSCAT 1  
HIMROD\*  
INTERLAKEN 1  
NIAGRA 1\*  
RELIANCE 2  
SCHUYLER 2\*  
VAN BUREN 1  
VENUS 1

#### CUMQUAT

MEWA 1\*

#### KIWI

ACTINIDIA ARGUTA 5  
ELMWOOD 1  
HAYWARD 2  
VINCENT 1

SANDOW 1  
SEKAI-ICHI 1  
SENSHU 1  
SHIZUKA 2  
SINTA 1  
SLIPPERY CIDER 1  
SLOUGH SEEDLING 1  
SMOKEHOUSE 1  
SNOW (SEE FAMEUSE)  
SPARTAN 6  
SPIGOLD 1  
STARK JUMBO 1\*  
STELLAR (AA62) 1  
SUGAR SWEET 1  
SUMMER ROSE 1\*  
SUNRISE 1  
SWEET SIXTEEN 3  
TOLLMAN SWEET 1  
TOMPKIN'S KING 4  
TWENTY OUNCE 1  
TYDEMAN'S LATE ORANGE 3  
VIRGINIAGOLD 1  
ULTRAGOLD 1\*  
WASHINGTON  
STRAWBERRY 1  
WEALTHY 1  
WIJCIK (MCINTOSH) 1  
WILLIAMS 1  
WILLIAM'S PRIDE 2  
WINTER BANANA 1  
WINTER REDFLESH 1  
WINTERSTEIN 2  
WORCESTER PEARMAN 1  
WOLF RIVER 1  
WYNOOCHE 1  
YELLOW NEWTOWN 2  
ZABERGAU REINETTE 1

#### MEDLAR 1\*

#### NUTS

BLACK WALNUT 1  
FILBERT 1  
LEN'S SUPREME WALNUT 1

#### QUINCE

ORANGE 2\*

#### CHERIMOYA 1

#### LEMON

EUREKA 1\*  
ROUGH 1

#### GRAPEFRUIT

SON PAWN 1\*

#### PERSIMMON

ICHI KEIJINO 1\*

#### PLUM

STANLEY 1\*

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## 1999 WCFS OFFICERS AND BOARD MEMBERS

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If your address label has the renewal date highlighted in **RED**, your dues are delinquent and this is your **last** newsletter  
if it is highlighted in **YELLOW** your dues are payable before the next newsletter

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 1999 season? No\_\_\_ Yes\_\_\_ 1998 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: \_\_\_\_\_  
\_\_\_\_\_

**NEW SURVEY NEXT ISSUE- PLEASE CONTRIBUTE TO THIS ONE FOR A REALISTIC COUNT**

**WESTERN CASCADE FRUIT SOCIETY MEMBERSHIP INFORMATION**

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

Name(s) \_\_\_\_\_ ( ) New  
( ) Renewal

Street Address \_\_\_\_\_

City, State, Zip (9 digit, please) \_\_\_\_\_

Phone \_\_\_\_\_ E-MAIL ADDRESS \_\_\_\_\_

- |  |         |                               |         |
|--|---------|-------------------------------|---------|
| _____ Member at Large  | \$15.00 | _____ Seattle Tree Fruit      | \$23.00 |
| _____ North Olympic  | \$15.00 | (includes monthly newsletter) |         |
| _____ Peninsula-Kitsap   | \$15.00 | _____ Tahoma                  | \$15.00 |
| _____ Piper Orchard  | \$15.00 |                               |         |
| _____ Donation for Western Washington fruit research at Mt. Vernon |         |                               |         |

**HOW CAN YOU HELP THIS YEAR? PLEASE CIRCLE AS MANY AS POSSIBLE**

- BOARD MEMBER    FALL FRUIT SHOW    COMMITTEE CHAIR    FIELD TRIPS    SPRING MEETING
- ARRANGING FOR SPEAKERS    NEWSLETTER MAILING    OTHER \_\_\_\_\_

**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 (WCFS)** and mail to:  
WCFS Treasurer, 2625 13th Ave W - Unit 306, Seattle, WA 98119-2054



## DATES TO REMEMBER

February 2-6	Northwest Flower and Garden Show
March 4	WCFS Annual Spring Meeting, Rootstock and Scion Wood Sale
April 14-16	Puyallup Spring Fair
June 10	WCFS Board Meeting
September 9	WCFS Board Meeting
October 28/29	WCFS Fall Fruit Show
November 11	WCFS Board Meeting

**WESTERN CASCADE FRUIT SOCIETY EDITOR**  
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