

The BeeLine

Volume I

Western Cascade Fruit Society

Spring 2003

From the Editor....Welcome to the BeeLine!

After a brief hiatus, we're ba-a-ck and better than ever, we hope! Each Chapter in the Western Cascade Fruit Society is unique and has its own special emphasis and identity.

With the diversity of interests and decades of hands-on knowledge represented collectively by the nearly 500 members of our organization, the sharing of that body of information is what makes this organization and the BeeLine what it is.

We would like to have members from each of the various Chapters on this committee – we're only missing a couple! This ensures that we don't inadvertently overlook as Willard Scott says, "what's happening, in your neck of the woods". Getting involved in joint ventures, sharing our various events and most importantly of all, sharing our expertise via the BeeLine will enhance the rewards of each of our memberships and make for a much greater whole.

Consequently, we'll be looking for articles and items submitted by YOU for each quarterly issue. In every issue we'll also include:

- Feature interviews of selected members
- Calendar of Events for that Quarter;
- Garden Calendar of what to be doing for your fruits and when;
- Chapter reports of their activities and special news;
- Articles about the latest research available from a variety of sources;

- Ask the Experts question and answers section;
- Letters to the Editor – hopefully about what you'd like to see in future issues;
- Growing tips for Small Fruits as well as Tree Fruits;
- And a variety of articles on various topics of interest to the general "fruit grower".

We hope that the friendly support already shown to this committee by the WCFS Board members will be continued by the membership in general and that every one of you will find something to write about sometime in the next year to illustrate what works for you in your garden or orchard. A lot of us are fairly new to growing fruits and we need all the help and advice we can get!

So, help us out, tell us what you like and don't like; share your failures as well as your successes with us; ask your questions, tell us what works for you (there is always more than one way to do anything); and look for the full version of the WCFS BeeLine to come out in June. Those of you with computers please read and respond to the questionnaire about the eBee; we might just be able to save a tree or two here.

See you again in June!

Connie Firehawk, Editor, & the BeeLine Staff

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WCFS Board Meeting

Other than the secretary's position, a new slate of officers was voted into office at the Annual Spring meeting on March 1. In addition, all Board positions have been filled for the first time in years. All are listed in another page of this BeeLine. Each Board member serves a term of three years with few exceptions; such as when a member resigns and a replacement fills out that term.

The March 29 meeting was called for the express purpose of reviewing and revising the By-Laws. Two changes were made:

1. "No member of the Board shall cast more than one vote, except when given a proxy in writing." This was done because a few hold more than one position: voting as President of a local chapter and holding a WCFS Board position,
2. The Treasurer of WCFS was made a Board member.

Patti Gotz, the new Treasurer, indicated that the organization is in good financial position. Valerie Chapin, President, said that there was no need to increase the dues. The Board authorized one hundred dollars be given to the remaining Clallam Bay club group to begin organizing a new chapter, inasmuch as the former group voted themselves out of the umbrella organization.

Other discussions centered around the Spring Fair at the Puyallup Fair Grounds, The Fall Fruit Show and the Flower and Garden Show. All need members to volunteer to make them a success. In particular, the Annual Spring show of rootstock and scion wood needs to be better advertised to increase attendance. The Fall Fruit Show is being studied as to where it will be and that it should probably be a one-day event, which would lower overhead.

George Moergeli, Secretary

Spring in the Northwest

Contributed by Tahoma Chapter

As you begin to see new growth remember to feed your trees and shrubs. Light applications of fertilizer at regular intervals greatly increase and stimulate production. In most soils mature trees need little fertilizer as long as they have good leaf color and grow reasonably well. If trees show decreased vigor or pale foliage nutrients are needed, apply fertilizer that is 50 percent nitrogen in slow-release form.

Nitrogen is able to pass through soils rather quickly. Apply the necessary amount at two intervals, one half in spring and the other half in autumn. Keep the fertilizer at least 6 inches from the trunk to avoid injuring the tree. After the application, sprinkle the area with water to wash the fertilizer into the soil. How much fertilizer to apply depends on the tree. If growth is excessive on young trees, stop the fertilizer altogether. If shoot growth is shorter than you want and leaf color is pale, carefully increase the rate.

Tree insects and diseases:

Proper care will do much to reduce tree problems, but even trees that are well adapted and well maintained may be affected by pests or diseases at some point in their lives. Early detection of such problems is the best hope for easy handling. Be

aware of any visible changes in a tree's leaves, bark, or structure.

Fruits and berries:

Most fruit trees and berries need regular spraying to produce a large crop that is free of holes and blemishes.

Codling moths:

These moths lay eggs in the blossoms of apples and pears and their larvae tunnel in the fruit leaving holes and droppings. Once the worms have penetrated the apples, it is impossible to kill them. To protect uninfected fruit, spray after petals fall. Be sure and get your pheromone traps and hang them early. Jean McGhee has the material and can assist you with obtaining it.

Aphids:

These are soft-bodied insects that damage leaves and fruit by sucking plant sap. They usually appear on tender, young foliage. Safer soap or contact sprays applied during the growing season will help control this pest.



GOOD FRUIT GROWER

Renewals were due by April 30th.

I notified all the members who had subscriptions from last year to give them an opportunity to renew. Most chapters attempted to contact their members to seek new subscriptions. We apologize if you didn't receive notice or found out too late. Next year, we will advertise well ahead of time so you'll have ample opportunity to subscribe at our group rate of \$17/year.

If you wish to subscribe at the full \$30 rate, contact the magazine at www.goodfruit.com
Patti Gotz, WCFS Treasurer

Apple Scab

1. Is scab a serious problem on apples?

Usually it is not a big problem on apple or crab-apple trees but it can be a serious problem on some of the flowering crabs such as Radiant which are quite susceptible. Apple scab is much more serious when we have cool wet weather in late spring or early summer.

2. What are the symptoms of apple scab?

Scab causes brown spots to develop on the leaves and may also cause them to pucker. As the disease develops the spots will turn black and leaves may fall. Scab may cause similar symptoms on the fruit.

3. What treatments will help control the disease?

When weather conditions are right for the disease, trees can be sprayed with a fungicide such as Captan or a combination of Benomyl and Captan. If your trees have shown extreme susceptibility in the past you may want to spray with a fungicide every 10-14 days during wet weather.

4. Is Frog Eye leaf spot similar to apple scab?

Yes, the symptoms and controls are very similar making control easier because absolute positive identification isn't necessary.



WWFRF President's Message

What a year 2002 was for the Foundation!

The year began with the first ever Board Retreat, which created a Vision and Mission Statement that directs us for the future. The Field Days drew record numbers. The Discovery Garden, with its new plantings and inspiring espalier, is awesome, thanks to the dedicated volunteers and their countless volunteer hours. Meetings with WSU agricultural leaders and affiliated agricultural associations have brought new relationships, and resulting stature for the Foundation.

The Foundation has produced an impressive brochure for the general public and donors. This brochure was strategically mailed to WSU graduates who support horticulture, in order to heighten public awareness and donations.

To summarize, the Foundation this past year achieved focus and vision for its future, and has communicated such to those currently involved, and those who should be.

Therefore I would like to thank all who have helped the Foundation achieve so much.

As we begin 2003, my hope is that more will contribute, so such awesome achievements will continue. To that end, may I suggest that you join the Board, volunteer, or help us seek donations. Everyone has talents, and more hands make less work. One donor is challenging others to make contributions to the Foundation. Such spirit assures the Foundation's future.

I look forward to seeing you at the March 8th Field Day!

Chuck Holland, President - Contact me at 360-297-0011, or by e-mail: dahcah@aol.com.

Thank you.

The Bee Line is a quarterly publication of the **Western Cascade Fruit Society**, a non-profit 501(c)3 organization in Washington State.

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APPLE MAGGOT CONTROL REQUIRES PERSISTENCE!!

Seems like everyone talks about apple maggot damage in the fall, when it is too late to do anything about it!?! Well, experience tells us that we must start doing something about these pests around June 1st if we want nice looking apples at picking time. Other than hearing that "the birds ate all of my cherries", I think the next most-uttered disappointment is over the loss of most of one's apples to maggots. If this is happening year after year, it's time to stop the cycle and start responding. You don't have to be surprised at the inevitable. Take action! Fight back!!

The brown streaks and rotting flesh caused by the apple maggot fly can be curtailed. Maggots are generally found only in apple flesh, not in the core. Seems like they leave the core for the coddling moths to devour as a professional courtesy!

An old article in the Tacoma News Tribune illustrated this theme. A reader wanted to know why "for the third year in a row we have lost 85 to 90 percent of our apple crop to the horrible apple maggot". Both early and late varieties were riddled with the channels of the larvae of that little fly. **Akane** and **Chehalis**, **Duchess of Oldenbourg** and **Russets**. They are all appealing to apple maggots. Three-quarter pound **King** apples were going into the garbage can as they weren't even any good for the compost pile. **Gala**, **Ginger Gold**, **Fiesta**, and any other apple with **Cox's Orange Pippin** parentage will attract apple maggot flies. Spraying with expensive chemicals every 7 to 10 days should not be your only solution.

Here are some ways to fight back against this plague and break the pattern. First, remove the infected apples and discard in the trash to remove the next wave of pests. This interrupts the life cycle of the fly. In the fall, place tarps or some sort of covering below the trees out to the drip line. **Neem** is an organic solution for spraying for insects after you've caught your first fly. **Phosmet (sold as Imidan)** is a registered insecticide available through catalogs.

Leave no fallen fruit on the ground because the flies pupate in the top inch of soil after leaving the infected fruit. They overwinter by burrowing into the ground as pupae and emerge as flies next season. Some stay in the ground up to five years! Western Washington orchardists testify that a hard rain followed by sunny days can trigger huge apple maggot fly emergence.

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I've bought red Christmas ornaments at summer garage sales for pennies on the dollar. Come June 1st, I'd coat them with 3-tablespoons of **Tanglefoot** (Tangle Trap Insect Coating) and mix in 1/4 teaspoon of ammonium carbonate powder. Remember to mix immediately before applying.

The ammonia attractant smells like their food. Once the plastic turns dark with flies, it can be discarded. Or simply try putting a plastic baggy over the fake apple, coat the outside of the bag, close with a twist-tie and re-use the ornament.

A visual attraction helps too! Bright, glossy yellow wood panels, say 8" X 6" covered with clear plastic and coated with a thin layer of the sticky coating works well. Simply take off the messy plastic when it is filled with flies and put on a new plastic, perhaps every 2-3 weeks or so. Adult apple maggot flies can be seen as late as October. Continue trapping even if you decide to spray with insecticides. It takes persistence...but the battle can be won!

Chuck Polance, Tahoma Chapter

Tahoma Chapter



President.....Valerie Chapin
V-President.....Dr. David Ekland
Secretary/Treasurer.....Bob Friese
MembershipCathy Jones

Tahoma holds their elections in March.

The April 3rd meeting of the Tahoma Chapter was about Honey Bees. **Wendell Phillip** and another beekeeper were the featured speakers. This is always a popular topic and well received. The April meeting is also the Club's annual in-house plant sale. We've usually had a nice variety of vegetable starts, berry plants, and Japanese maples. Our members always look forward to this meeting.

As usual, the Tahoma Chapter will participate in the Spring Fair in Puyallup. The May meeting will be a program about **Tagro**, and in June, we expect to have a compost tea program. When fruit is ripe later in the season the members will tour **Bob Hartman's** nursery and hold a potluck in **Sharon Nowicki's** orchard. Sharon raises a wide variety of fruit and donates it to food shelters.

Ed Jones, Tahoma Tales Editor

Apple Tree Dieback

Each spring I get calls concerning apple tree problems. The trees leafed out to some degree and may or may not have flowered before disaster strikes. The leaves just start shriveling up and falling off. Many of the trees have black rot in some stage of development.

Black rot is a canker disease, which gets under the tree bark through wounds or damaged areas. Unprotected fire blight or sunscald wounds are especially good entry points for black rot. Clean up and treat all pruning wounds and sun-scalded areas with pruning paint (wound dressing). Once established, black rot cankers may girdle large branches or even the main trunk on your trees. The killed bark turns a dark color and when cut is brown underneath rather than the green or white of healthy bark. On last year's dead areas, you'll notice tiny raised black pimples on the bark. These are the fruiting bodies of the black rot fungus.

Prevention is the main method of control. If you are pruning or cleaning up damaged areas on apple, crabapple or mountain ash trees, seal up the open areas with a pruning paint. This will help keep the black rot organism out. Once black rot has gotten under the bark of your trees, the cankers can be excised and cankered branches removed as you would remove fire blight cankers. After making each cut, sterilize your pruning tools and the cut surface with a 10:1 mixture of water and household bleach. Dip your shears, knife or saw into the disinfectant or pour over the cutting edge. Be sure to rinse and oil your tools after use to prevent corrosion.

Dave DeCock, NDSU Extension

Seattle Tree Fruit Society News



Seattle Tree Fruit for their January meeting had our own special grafter come again to show us how to make new trees out of rootstock and a piece of scion wood. Our special grafter is one of our own members, i.e. **Bob Gerdes**. Bob lives on the Issaquah plateau and is a science teacher at Issaquah High School. That was the school on a long strike last fall and Bob had been working 6 days a week trying to catch up. Every-one said that he would be invited again next year.

February 22 was supposed to be our date for our February meeting but with NW Flower and Garden show we knew better than to schedule a meeting! The attendance was down this year by probably 6.5% but still was about 73,000. We had a fair number of people stop by. It was too bad that the 3-way folder was not in place but all things had not been straightened out at that time. We did print extra copies of our newsletter The Urban Scion Post for people to read.

This coming Saturday March 29 we are having **Bob Norsen** give us info regarding compost tea. We probably can learn a thing or two on this fairly new concept.

Our general meetings are held at the Center for Urban Horticulture on the last Saturday of the month except for summer tours.

Sandra McDowell, Editor of the STFS Newsletter
via **Marlene Falkenbury**



E-BEE SURVEY

There are approximately 450 members of the WCFS in all of its Chapters who get a newsletter four times a year with their membership. Printing and mailing costs continue to rise and we are exploring other options. Please take a minute to answer the following questions and email your willingness to receive the BeeLine via either email or on the WCFS website. Email your responses to Patti Gotz at plsgotz@attbi.com

Instead of receiving the BeeLine in print-form via the U.S. mails:

1 Would you be willing to access the Newsletter on-line at the WCFS website?

<http://www.geocities.com/wcfsfruit/>

2 Would you be willing to receive the Newsletter via your e-mail (perhaps even in several segments if it is a large one!)

Compost Tea Update from SFI

From: soilfoodweb@aol.com
Sent: Friday, March 21, 2003 11:45 PM
To: compost_tea@yahoogroups.com/ Judi Stewart
Subject: Re:[compost_tea] WSU program on Organic standards

Thank you Judi for the update on the The New Organic Agriculture Standards - Satellite Program today at the WSU Learning Extension.

I am in Australia, and was hoping that someone back home would listen in and ask questions! It is good to hear that someone there is listening to the information being given out.

This quote from your e-mail says it all, I think -

“**Miles McEvoy** responded (who works for the WSDA's Organic Food Program as an inspector and program manager. He helped establish the National Association of State Organic Programs (NASOP) and is their President). He said that compost tea could be used if it was free of pathogens. He also said sugar and molasses can be used in compost tea.”

What we at Soil Foodweb Inc. are doing is establishing that compost tea made correctly is free of pathogens, even if molasses is used.

The paper that **Kirk Waterstripe**, a Ph.D. student at Oregon State University, and doing the research at Soil Foodweb Inc. will give at Biocycle firmly establishes this information. The paper recently published in Jr. of Environmental Quality does much the same thing for compost.

So, all those folks who were previously saying that molasses and other sugars cause E. coli to grow in compost tea (e.g., Bess, 2002, published in Biocycle May 2002 meeting papers, and S. Schuerell's recent Biocycle article about compost tea), and that claimed that molasses and other sugars had to be removed from their tea starting materials (New York Times article quote from M. Alms, President of Growing Solutions Inc, Eugene, OR), need to change their tunes.

Proper aeration and high numbers of beneficial aerobic bacteria AND FUNGI are what result in E. coli being out-competed and consumed in compost and compost tea.

Correct scientific information needs to get out into the world, not information based on one tea machine that goes anaerobic. Tea machines have to have oxy-

(continued next column)

gen concentrations properly measured through the ENTIRE brew cycle, in the places in the tea machine accumulate biofilms, not just at 1, 8 and 24 hours in the water above the aeration disc.

We surely do not know everything about brewing tea yet, but we do have data that show that if there are no pathogens in compost (and ALL properly made composts are E. coli free; just because some people don't make compost properly, but still call it compost does not mean all compost tea will automatically have pathogens in it. Just make sure to buy E. coli tested, and E. coli free compost!)

And hear what **K. Waterstripe** has to report in his paper at Biocycle about teas that are made with molasses, and with poorly made "compost" that contains E. coli.

Thank you again for your report, Judi!

Elaine Ingham

President, Soil Foodweb Inc.

www.soilfoodweb.com

Contributed by **Judi Stewart, NOFC**

BOTTOM LINE

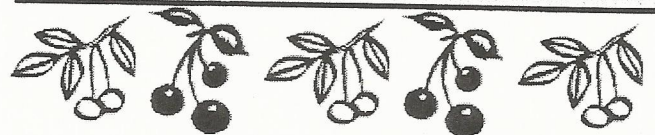
Soil Foodweb Inc. is establishing that compost tea made correctly with sufficient oxygenation is free of pathogens, even if molasses is used.”



WARNING!!!

“Cherries and other "stone fruits" are generally less tolerant of soil active herbicides, and have many fewer safe, registered product choices. For instance, **simizine** is registered for use on many stone fruits in the Eastern half of the USA. Do not mistake this as an oversight in the label. **Simizine** can cause serious symptoms on stone fruits when applied in many Western orchard soil and irrigation situations.”

Timothy J. Smith, WSU Extension



Garden & Orchard Calendar

Howdy and welcome to the Bee Line's new Garden & Orchard calendar. This portion of the Bee Line will be dedicated to helping us keep up and possibly get ahead of those pesky chores before they become unmanageable or intolerable. After all, setting out traps for the Apple Maggot Fruit fly after you've noticed the little holes in the skin is a bit late. As a new section, it obviously will need careful fertilizing and fine to not-so-fine pruning in order to make it fruitful. This is where you come in. Each of us has our own unique experiences, interests and knowledge. Our concerted efforts can make this section our one stop reminder for what needs doing when. So please, if you have ANY calendar ideas or suggestions for the format please send them to me at clanog@hurricane.net or your BeeLine Editor or any BeeLine Staff member. (see p.11) Remember, the BeeLine is a quarterly publication, so think ahead. Our main edition will be coming in mid-June, so to keep you busy until then here's a few items to keep in mind.

Inspections—The advent of new buds and growth provides an excellent opportunity to gauge the health and status of your trees. Compare this year's growth with that of the previous years. Mature trees that lack new growth could be a sign of disease or low fertilization. If there are still no buds on those branches that you thought might have survived—they're probably dead. Get out the pruners and don't forget to disinfect between trees.

Pest and diseases—It's too late for your winter sprays but the pests never stop. Keep an eye out for tent caterpillars. On the peninsula, they've already been hatching in droves from styrofoam-like egg cases on trees and shrubs. The best treatment is to give them the old smash and squish while their young and the web tents are small. Does the job and is oh-so-satisfying. Feeling a bit squeamish then prune judiciously. Now is also the prime season for saw fly larvae to devastate a tree or shrub full of tender leaves. These look like little oily pear-shaped slugs, hence the nickname of pear slug. Several pesticides are labeled for their use and a carefully timed dose of summer oil spray can also be effective. Now is also

the time to spray *Bacillus thuringiensis* (BT) on your strawberries, blueberries and cane berries.

Pruning—Rub off any water shoots or unwanted sprouts as they appear throughout the growing season. After natural fruit drop in late June, thin fruits on apple, pear, peach, and apricot trees carefully to produce larger, better fruit. Ideally, leave the king (center and usually largest) fruit in each cluster and remove rest. Leave all the cherries on the tree—more for you as well as the birds. Allow one or two runners to develop from the most productive strawberry plants. Notice I said productive, not vigorous. If not done already, remove last year's fruiting canes from the cane berries and tie up this year's fruiting cane leaving room for the new prima canes to grow.

Fertilizing—All your small fruits could probably benefit from a side dressing of 5-10-10. Blueberries 3 years and older take 2-3 ounces of ammonium sulfate around 20 May and half as much in mid-June. Raspberries and Blackberries that weren't fertilized in late winter should only be lightly fertilized with about 1/2-1 pound of 5-10-10 per 100 feet of row.

This information came from WSU extension bulletins EB 1015 for spraying of small fruits, and EB 1620 "Growing small fruits for the home garden" For more detailed information on these and other topics, go to the WSU website at <http://cru.cahe.wsu.edu/CEPublications/>

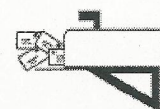
"Oggie" Ogden, Peninsula Fruit Club



THE BIG ONE.....

What's the most important thing you've learned about gardening and growing fruit and where/how did you learn it?

Send your answers to the Editor and read the results next Issue.

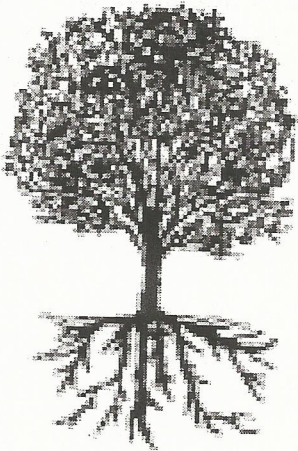


THE ROOT ZONE

"Oggie" Ogden, Peninsula Fruit Club

As the name implies, this is the BeeLine's new section devoted to the foundation and support that all plants needs—good, solid roots. While all of us are keenly aware of the fruits of our labors, we often neglect or poorly understand the scientific principles behind healthy fruit production. We know that thinning cuts promote fruit spurs, but why? Despite sterilizing the pruners, diseases were still transmitted from one plant to another. Understanding the life cycles of pests and diseases is critical in order to keep them under control. Spraying for peach leaf curl after blossom is practically worthless. Will modern genetics be the answer for preventing viral infections, bacterial rots and the elimination of pests? And why won't brushkiller work on blackberries from late-spring through summer. To understand these and many other questions we need to get to the root of the problem.

Our editor has culled several articles to include in



this issue for your enjoyment and enlightenment. Needless to say, from old-school agricultural studies to the latest in high and low tech research, the literature available to us is rich, extensive, and growing everyday.

While we don't want to—and generally won't —reprint articles from other sources, we do want to report their findings and implications to you. Many of you are involved in research of your own. Others of you are avid readers of technical journals that only a few of us have even heard of or have ready access to. Still others remember clearly your days in Ag classes and on the farm.

Your input and articles to this section are, and will continue to be, greatly appreciated. Please send your ideas, suggestions, and preferably your articles to me at clanog@hurricane.net or your BeeLine Editor or any BeeLine Staff member. (see p.11)

Old and new—productive plants need proper care and thriving, healthy roots. By the way, what is it about red delicious apples that make them so appealing to emerging apple maggot fruit flies when many kids and apple growers won't even touch them?

Long Live the Triploids!!

CHECK US OUT... WEBSITES OF INTEREST



Gardening in the Pacific Northwest <http://www.slugsandsalal.com>

Lois J. Sampson, Managing Editor Slugs and Salal

Cascade West Fruit Source <http://wwfrf.org/html/index3.htm>

Where to get supplies; on-farm fruits; wineries/hard cider; equipment/materials

Colorado State University

<http://www.colostate.edu/Depts/CoopExt/4DMG/VegFruit/Fruits/orgfrt.htm>

Article on Growing Fruits Organically - Pest Control

USU County Extension office (U of Utah)

<http://extension.usu.edu/coop/garden/garden/prune4.htm>

Article on Pruning Techniques best suited to backyard orchards...

UC-Davis

<http://homeorchard.ucdavis.edu/general-tree.shtml>

One of a series of articles on home orchards

CASFS - Center for Agroecology and Sustainable Food systems

<http://zzyx.ucsc.edu/casfs/gardenideas/moths.html>

Article on controlling Coddling Moth in backyard orchards

Dolores Haley, NOFC

North Olympic Fruit Club



Elections are held in April. Our new officers are:

President.....Judi Stewart
VicePres.....Sid Hubbard
Secretary.....Rita Hubbard
Treasurer.....Paul Becker

This is our first year in our Chimacum location in the Tri-Area Community Center. The Club has been growing and keeping busy. We held a successful 20th Anniversary Fall Fruit Show in November where Lois Twelves initiated our "Make a Tree" Program.

Attendees were able to see and taste their favorite apple and our members just completed their grafts on the various rootstocks.

We're fortunate to have a community van program in our county. Thirty of us piled in vans at 6 am and took off for the Spring Field Day on March 8th at WSU's Mt. Vernon Research Station.

Because of this program, we're now looking forward to visiting the wineries and orchards in and around Puget Sound. We're also planning a Fall highlight this year, an all-day cruise to the Apple Festival in September on Salt Spring Island, B.C.

Our sad news is we lost one of our Club's founders, Jerry Pate, on February 7th to lung cancer. Jerry taught and helped many of us, and those in the community, to grow fruit trees successfully. We will all miss him.

Judi Stewart, President

Why control weeds in orchards?

- 1 Reduced competition: tree roots have to go deeper if weed/cover crops take the first 12"
- 2 Nutrient Management: trees get much less of the nitrogen & nutrients of fertilizers applied because the weeds take it in and/or prevent it from reaching the soil
- 3 Irrigation and Water Management: weeds may block or entangle irrigation apparatus
- 4 Rodent Management: weeds provide good cover for field mice which sometimes chew green bark of young trees particularly
- 5 Pest Management: weeds provide habitat for pests and bugs, like spider mites, which may then attack the trees.

✧ Growing Figs ✧

In the Pacific Northwest the key to success with figs is choosing the right varieties. When completely ripe, figs are sweet and delicious but they don't ship well, so you have to consume your own as you pick them.

There are hundreds of named varieties of figs and their nomenclature is very confusing. Synonyms abound; some varieties have 6 or more different names. To make things even more complicated, the same name is sometimes used for more than one variety. Even experts have difficulties distinguishing some varieties.

Varieties that do well in the Pacific NW

Desert King: large with dark green skin and pink flesh. Top rated and our most consistent cropper. It only produces one crop each year on the previous season's growth. When pruning in the spring, don't remove more than half of last year's growth.

Lattarula: amber colored flesh and a yellow-green skin. It is also called "Italian Honey Fig".

Neveralla: heavy bearer, has dark skin with peach colored flesh. Also referred to as "Osborne Prolific".

Brown Turkey: most reliable in our region. Very sweet with mahogany skin and light amber flesh.

Petite Negri: dwarf tree or bush, can be grown in a container and produces two crops of black fruit with red flesh if brought into the greenhouse to finish ripening the second crop.

How to grow figs

A well-drained fertile loam, close to neutral pH (6.0 - 6.5) is best. Figs love compost. Three times a year apply 2-3 cups of a balanced fertilizer with micronutrients to mature trees. These trees will tolerate shade, but maximum sun is required for best fruit. Planting on the south side of a wall and protection from cold winds are ideal. If we get a sudden arctic blast, young fig trees will die to the ground, but regrowth occurs from the shallow root system.

Space trees 15' apart. To train them as a bush, pick 4 or 5 strong, thick well-spaced stems to keep. If you want a tree, cut or pull out all suckers during growing season.

(continued column 1, next page)

Growing Figs (continued from col. 2, previous page)

Propagating and fruiting

Figs can be propagated by rooting cuttings. You can expect fruiting in 2-4 years. Generally, figs are self-pollinating. The "breba", or the first crop of any variety is likely the only one that will ripen without resorting to pot culture or greenhouse growing. Allow figs to ripen fully on the tree. Pick when mushy-soft to the touch and drooping straight down.

Submitted by **Hildegard R. Hendrickson, STFS**

Hard Cider Trial Begins Production at Mount Vernon

by **Gary Moulton**, WSU-Mount Vernon and **Drew Zimmerman**, Northwest Cider Society

In 1979 the first cider apples were planted at WSU - Mount Vernon by **Dr. R. A. Norton**, with additions in 1982-83, for a total of 28 varieties. This preliminary trial was conducted on a very small budget, so no systematic data was collected. Some area cider makers did harvest the fruit and produced fermented cider, and interested growers established small orchards based on this trial plot.

In 1994 due to interest on the part of area cider makers, a new test plot was begun, with the addition in 1998 of some of the recommended varieties from the preliminary trial. These trees were established in a replicated plot, with 5 trees of each variety to supply enough fruit for tests of single variety ciders. Members of the Northwest Cider Society helped in harvesting and cider was produced by cider makers from this group.

Results in 2002 – First Cider Production

In 2001-2002 several new varieties were acquired. The focus was on bittersweet and bittersharp types, and several came from the Normandy area of France. In 2002 fruit production was good on most of the established varieties and the harvest was coordinated with the cider maker, to handle post harvest fruit in a manner characteristic of standard cider production.

Fruit was stored in 32 storage immediately after harvest, then certain varieties were brought out to an



outdoor storage shelter to "sweat," a process that improves the quality of the resulting cider. On November 18th and 19th, fruit of the varieties listed below was pressed for cider.

Each variety was kept separate and juice samples taken from each. Enough juice was produced for several single variety ciders. In addition, a blend of cider apples was made based on the juice tests.

Cider Apples : Brown Snout, Chisel Jersey, Foxwhelp, Muscadet de Dieppe, Taylor's, Vilberie, Yarlington Mill

Standard Apples : Ashmead's Kernel, Ellison's Orange, Jonagold, Karmijn de Sonnaville, Roxbury Russet, RubINETTE

The samples were tested for pH, brix and titratable acid before the juice was placed in carboys for fermentation. Juice samples were also tested for tannin. Adjustments of pH and titratable acid were made to standardize the different ciders. Juice from Jonagold was made as a single varietal (for comparison), and also in a 50/50 blend with Vilberie.

Fermentation of ciders is in process and samples will be set aside for initial evaluation in spring or summer 2003.

The Northwest Cider Society (NWCS) is planning to hold a cider competition in the summer of 2003, including hard ciders from both commercial and non-commercial cider makers. If that is a success then they hope to hold an international cider competition the following year.

The NWCS is an active group of individuals and companies that are interested in a variety of ciders. It was organized in 2000 as a sub-group of the WWFRF, so any members wishing to contribute specifically to the cider research project can do so by contacting membership co-chair **Charlie Bergeron** at CMBSB@juno.com.

NWCS officers are:

Ron Irvine, President
(206-463-5538) sketchpub@aol.com and
Jerry Hilson, WWFRF Board Liaison
(425-347-4217) cidreh@aol.com.

New members and questions about cider are always welcomed. Also see the web site information at http://mtvernon.wsu.edu/fruit_hort/ciderapples.htm





Raspberries



Raspberries are a good source of fruit for jam, sauce and fresh fruit for your family table. Almost any one can enjoy reasonable success with raspberries most seasons. Now is the time to start thinking about the varieties to purchase and an area to plant them.

There are two types of raspberries based on fruiting time and frequency. The summer bearing type fruit only once during the year in mid summer; whereas the ever bearing or fall bearing types produce one light crop in summer and a heavier crop in the fall. Because of our short growing season, usually we recommend cutting this type to the ground in early spring and getting just one crop per year.

Raspberry plants should be set out in early spring. You can plant them either in a hill or a row system. In the hill system, space the plants far enough apart each way so that you can cultivate between them. In the row system, cultivate between the rows and space the plants 3-4 feet apart. After you get your plants set in, cut the plants back to within 6 inches of the ground and water well. Cultivate your raspberries thoroughly and frequently and don't expect fruit the first year. If your raspberries are planted in a very exposed area or are borderline in hardiness, winter protection should be provided.

Pruning is one of the most important parts of raspberry culture. In early each spring canes should be thinned to 6 inches apart or (8 to 10 canes per 2 feet of row). In the hill system, select 6 to 10 canes and remove all other. When thinning, remove the smaller canes; larger canes produce more fruit. After thinning, remove 6 inches off the tips of remaining canes. It causes them to branch and be more productive. Raspberries are a biennial plant (lives only two years). After the canes fruit, remove them and allow the new canes more room to develop.

SPRING CLEANING NEEDED!

WCFS needs your help in locating several items belonging to the membership-at-large. If you have been "Safe-keeping" any of the banners, original logo artwork, or other paraphernalia relating to the club, please alert your Chapter President or Patti Gotz (see p.11) and let's find out where everything is so we know who to call to use it!

COMING IN JUNE

Look for the **CALENDAR** listing events coming up that are sponsored by the Chapters and some that are not.

Expect a **Garden Schedule** letting you know which chores are coming up in the yearly cycle so you can plan ahead.

We hope to have at least one **Interview** per issue, spotlighting a member from various Chapters who have a lot to share with us.

The **Latest Research** on fruit varieties and techniques for growing, propagating, etc will be included in each issue.

Anecdotal tales from members' own orchard and garden experiences sharing what worked, what didn't. (Sort of the Bee's Knees and the Pits!)

Who's tried out which **New Tools/Gizmos** we're predicting will be a popular forum for comparing notes.

Send your questions to **Ask the Expert** and we'll find the answers for you.

Crop Management in terms of pest control, planting, harvesting techniques, etc is a topic on which we all have something to say.

"Fillers" in the form of clean (and appropriate to growing fruit) humor, along with short quotes, small B&W line drawings, and other 3" x 3.5" or smaller will be happily accepted by the BeeLine Committee.

Recommended **Books & Websites** that other members have found interesting or useful will be a regular feature.

Letters to the Editor is a core feature that keeps a newsletter current with the needs of its readers. Please write.

If you know of something that you think might be of interest to others, submit it to the BeeLine. You can: write an article yourself; summarize one written in another publication (be sure to tell us where it was first printed and who wrote it!); tell us where you saw a good article or website and we'll research it and write it up. Remember, only by sharing what you are interested in can the BeeLine accurately represent and serve WCFS members.

THE PIPER ORCHARD STORY



Ron Schaevitz, April 13, 2003

Andrew W. Piper, who had moved to Seattle in 1874, planted the orchard a century ago. He was a baker by profession, also a city council member, a political cartoonist, and a candidate for mayor. **A. W. Piper** purchased the orchard property soon after the Seattle Fire of 1889. This fire burned down his bakery, which was located in the building that originally was **Doc Maynard's** famous saloon. The local Piper house was on the site of the private residence that looks down on the orchard. Land for Carkeek Park was acquired from the Piper family heirs.

Clearing away the forest overgrowth hiding the orchard began in 1983 by volunteers from both the local community and a society of tree fruit growers. The Adopt-a-Park office of the Seattle Department of Parks and Recreation encouraged the work as the volunteers removed alder and maple trees and tree-high blackberry brush. The Parks Department hauled away the piles of cuttings, mowed the remaining nettles and blackberry vines, and cleared and seeded the ground with grass.

Twenty-nine surviving fruit trees were discovered on the one-and one-half acres cleared of overgrowth. Most are apple trees and are varieties that were available in 1890. Included are Wealthy, King, Gravenstein, Dutch Mignone, Red Astrachan, Rhode Island Greening, Bietigheimer, and Esopus Spitzenberg. A few apple trees are to be identified when their mature fruit becomes available. There are also several pear, cherry, and chestnut trees. A tree-planting grid of twenty-foot squares was apparent from the locations of the surviving trees.

A nursery of trees to replace those that did not survive has been planted. The varieties chosen are from a list of fruit trees popular at the turn of the century. Nine new trees were introduced into the orchard in 1989 and others have been planted every year since. Plantings will continue yearly until the grid is filled.

Most of the volunteers working on the orchard are members of the Piper Orchard Chapter of the Western Cascade Fruit Society. This society,

composed of home orchard enthusiasts, has a program of educational events and research support.

Work parties of the Piper Orchard Chapter meet at the orchard on the third Saturday of every month except July, August, and December. Some Chapter members are experienced orchardists who instruct in pruning, grafting, and other tree-care skills during the work parties. Other members are edible landscape designers and are directing the choice and placement of the shrubs and bushes being planted along the borders of the orchard.

A row of walnut, hickory and filbert trees has been planted along the north and northeast edge of the orchard to complement the native chestnut trees.

Participation in the work parties is open to all and is solicited by both the Parks Department and the Piper Orchard Chapter. Membership in the Chapter and its parent organization is also open to anyone. Inquire for more information by phoning Chapter members at 206-364-0161 or 425-745-8844.

DIRECTIONS TO THE ORCHARD

The orchard is located in Carkeek Park in northwest Seattle. Access is from 3rd Ave NW and NW 110th Street. From I-5 proceed west on Northgate Way (soon becomes N 105th St), crossing Aurora Ave. N. to Greenwood Ave. N.. Turn north to N 110th St.. Drive west on 110th, crossing 3rd NW, onto NW Carkeek Park Rd, through the park entrance and down the hill to the METRO plant. Park in the area just west of the METRO plant and walk east on the Piper Creek Trail, past METRO, for about 300 yards to the orchard.

Ron Schaevitz, Piper Orchard



Fruit trees should always be planted in a sunny location and a good distance from large shade trees. They usually will be poor producers, if forced to compete with other trees. Over fertilization (especially with nitrogen) causes fruit trees to grow vigorously and look great but will delay flowering. Many times, apple trees grown out in the center of a well fertilized lawn, will be very slow to flower and fruit.

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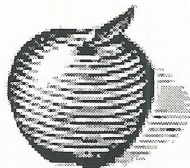
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