



the BeeLine



Volume 24

Spring 2004

Newsletter of the Western Cascade Fruit Society

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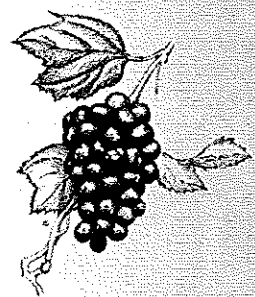
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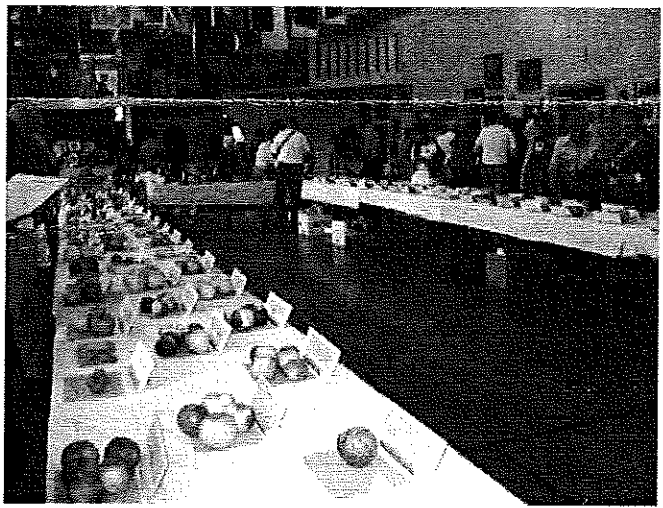
The BeeLine is a quarterly publication of the Western Cascade Fruit Society, a non-profit 501(c)3 corporation in the State of Washington.

Salt Spring Island Apple Festival

by Judi Stewart, WCFS President

Instead of sponsoring a fruit show as we had done the two previous years, we attended one. North Olympic Fruit Club (NOFC) had been planning their excursion to the 2003 Salt Spring Island Apple Festival for months. All the details and arrangements were in order. It was 6:10 am on September 28th and we're all standing in line at the Pt. Hudson Marina, proceeding along the gangway. Lyle Knudson and Margaret Leuhe were busily checking our names off on the passenger list. There were no yawns. It was still dark out.

Though filled with excitement the pre-dawn air was motionless, calm. Low lights came from the dock, but the deck and cabin of the Puget Sound Express' Glacial Spirit were warmly lit. Each passenger stepped on board and scurried to claim their booth which would become their combination living and dining room



for the trip. Hoisting coolers, bags, and boxes, no one came aboard empty handed. Everyone was aboard by 6:15 am. Quickly settled in, we slipped away from the dock at 6:30 and glided out of the marina.

We were 65 eager explorers: NOFC members and our friends; STFS members Doris Leavens, Carol and Bob Norton, and Marilyn and Richard Tilbury; Jefferson County Master Gardeners; and our guests, Donna and Bob Norsen. We promised the late risers in the group that once on board, they could grab a cat nap, but that never materialized. No one snoozed the entire trip for it would have been impossible what with the continuous boat buzz traveling there and back. And who would dream of napping with a view of the sun breaking through, up and over the mountains? There was absolutely no wind. The water's surface looked like glass. The air temperature felt utterly

(Continued on page 2)

Salt Spring Island Apple Festival *(continued from page 1)*

balmy. It seemed as though we were gliding without any effort. The feeling could only be described as surreal. Several thought they had the best seats in the house, sitting outside on the bow deck, comfy with cushions and blankets. They opted for the wind and the spray, and quickly spotting wildlife. Everyone was comfortably settled in when first mate Andrew announced coffee and fresh warm coffee cake were ready. Andrew, doubling as the boat's naturalist, called our attention to sea lions, the passing islands, mountain ranges, and on the way home, breaching whale pods, and smoke rising from the fire in the Olympics on Hurricane Ridge. Three hours flew by and we were now in Sydney Harbour for a brief and cordial Canadian Customs check. A few minutes later we arrived at the Salt Spring Island dock, each and every one anticipating the orchard tour.

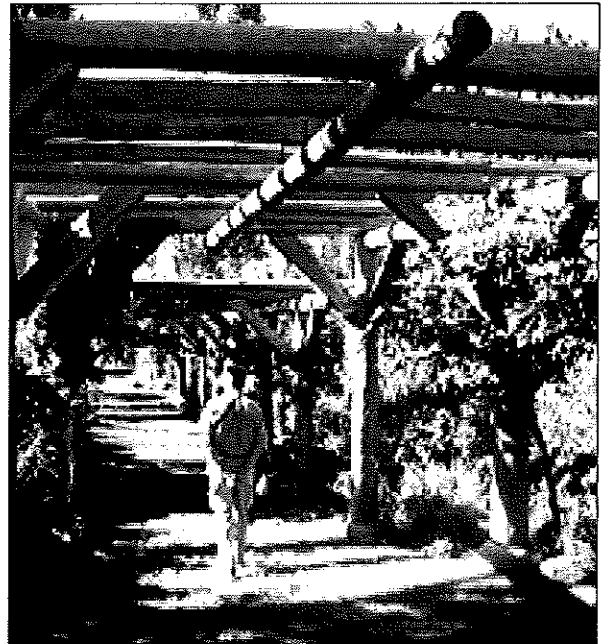
Harry Burton organizes the Salt Spring Annual Apple Festivals, owns Apple Luscious Orchard, and is a member of WCFS. Harry did a great job of setting everything up for our visit. He assembled the nicest and most knowledgeable bunch of island guides. They swiftly separated us into 15 groups, each with its own driver/guide, and off we went. The novel part of touring the various orchards and sites is that each group decided where they wanted to go and in what order. Every orchard had something different to offer. We especially enjoyed the two cheese making facilities along the way. Some of us were thinking the cheese alone warranted our making an independent return trip.

Lunch was another feather in Harry's cap. He planned for us to stop at one of the orchards situated on the water's edge and where they raised salmon. We gathered and sat comfortably on straw bales overlooking the water, dining al fresco on fresh barbequed salmon. What could be finer? After a short rest, we continued touring the beautiful orchards and made our final stop at Fulford Hall to view the apple exhibits and meet with the island's growers who answered any

questions we had about their fruits.

It was all too soon that we met back on the dock and were departing from this island paradise. Everyone had some Salt Spring Island adventure to share with the others. Up to now we were having a terrific time and the return trip was no exception. Just as everyone had brought nibbles for the trip going north, snacking not only continued but also picked up momentum. The explorers once again opened their back-up coolers. NOFC distributed apples from Jerry's Orchard, artisan breads from the Farmer's Market, gourmet cheeses from the island and our local Food Co-op, and chocolate truffles. Yes, the wine was flowing. We disembarked the Port Townsend dock at 7:30 pm and headed for home, happy, but worn out by food, frivolity, and friendship. We all had a wonderful time. Better mark this down before you forget Harry's 2004 Salt Spring Apple Festival is scheduled for October 3rd.

Editors note: This memorable trip happened last Fall. Sorry for the late publication. I hope you find the report on this event inspiring as you plan your involvement in WCFS for the coming season. Stories like this are worthy of publication at any time.

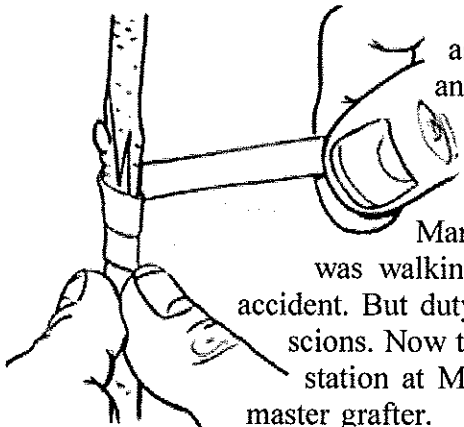




Grafter's Paradise at 23rd Annual Spring Meeting

by Mark Lee, BeeLine Editor

Visitors to the 23rd Annual Spring Meeting of the Western Cascade Fruit Society were greeted at the door by a whole room full of scionwood. So many varieties; so little time. I am not aware of an official count, but there certainly were over 100 varieties represented. These included both old favorites and rare examples of apples, pears, cider apples and perry pears, asian pears, grapes, figs, plums, cherries, and persimmon. Did I miss anything? Valerie Chapin's Tahoma Chapter organized the Scionwood Sale. Special thanks to Gary Gorremans, Paul and Patti Gotz, and Drew Zimmerman who drove a van to Oregon to pick up a large batch of scionwood leftover from the Home Orchard Society sale held early in March. Judi Stewart mentioned to me that "Gary had his foot bandaged and was walking with crutches. The day before the trip to Oregon, Gary had a slight accident. But duty called and he drove all the way to Canby and back just to pick up the scions. Now that's dedication!" Some of the other wood came from the WSU Research station at Mt. Vernon. Leonard Jessen was on hand to do custom grafting. He is a master grafter. He taught me some tricks that have already made me a better grafter. A number of tables were also set up where attendees could purchase rootstock and potted plants. Thanks to David Johnson, Gary Heaton, and Bob Norsen for your well attended lectures at the event.



Judi Stewart elected WCFS President

by Mark Lee, BeeLine Editor

At the General Annual Meeting held March 13, 2004, at Parkland Christian Church, elections were held for WCFS officers and members of the board. Twenty-one members voted at the meeting. (At least fifteen members of the society are required for such a vote.)

Judi Stewart was elected President of WCFS. She has served most recently as President of the North Olympic chapter. Valerie Chapin was also running for President, but she was looking forward to more free space in her truck if not elected again. The new Vice President for the society is Paul Gotz. No one was nominated for the position of Secretary, so George Moergeli agreed to do it again. Treasurer Patti Gotz was re-elected. Elected to the Board are Del Simpson, Ralph Rush, and Lyle Knudson.

Thanks to all of the newly elected officers and board members for volunteering to serve WCFS in this way!

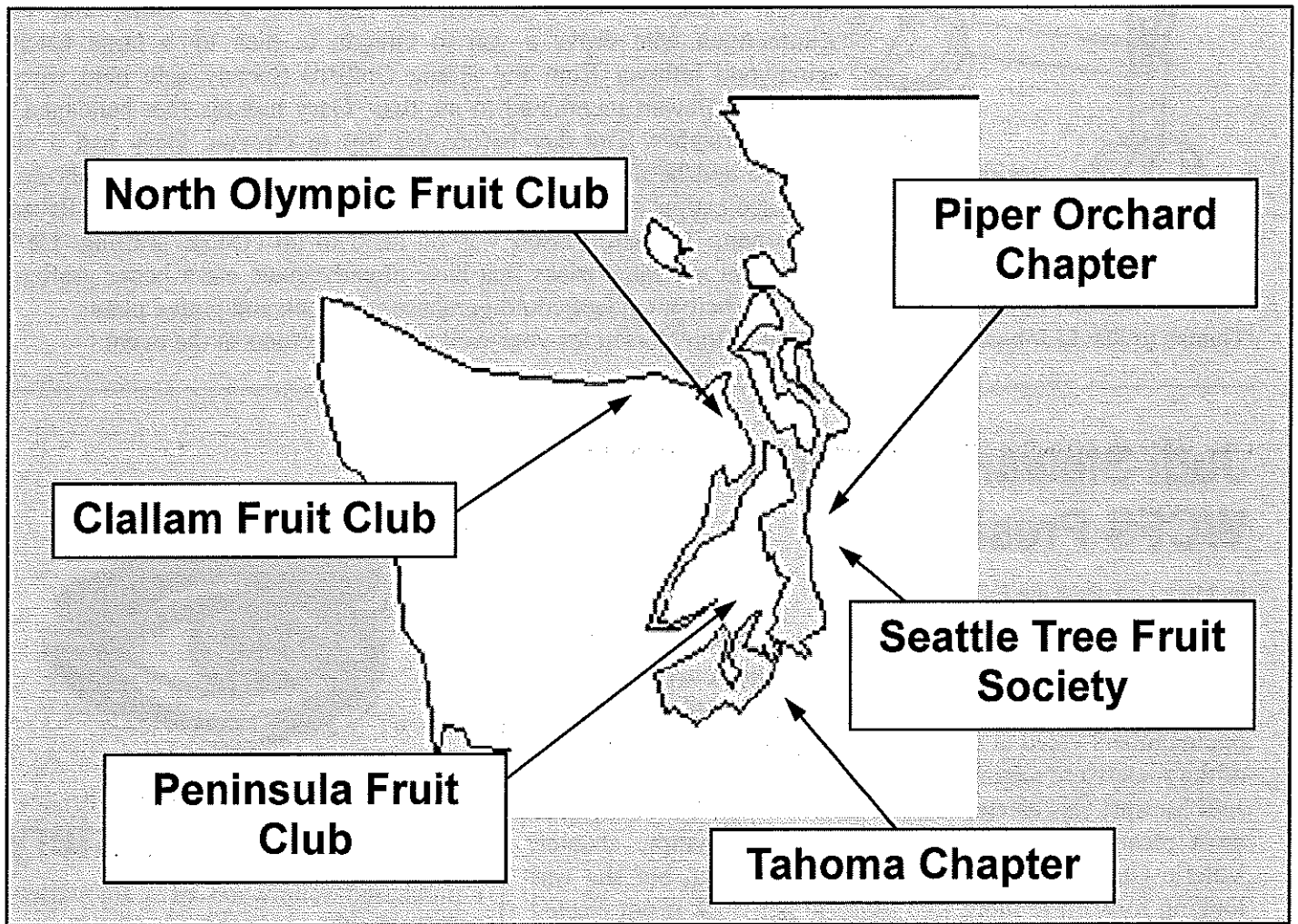


Help solve a mystery

I purchased scionwood of a fig variety called "Anita" at the March 13th Spring Meeting. I have not been able to dig up any information on this variety. Do you know where it came from? Send any leads to Mark Lee <markl@nytec.com> 425-776-8048.

Western Cascade Fruit Society Chapters... ...where are they located?

There are six chapters of the Western Cascade Fruit Society which are located around the Puget Sound area. Join a chapter and attend a monthly meeting to find out what is happening in your area. For meeting times and locations, see the information on page 5.



Western Washington Tree Fruit Research Foundation Harvest Days

Harvest Days will be held approximately once per month starting in July, and are open only to WWTFRF members. People can become members at any of the events and that will entitle them to admission to all the field and harvest days for the next year. The July harvest will be cherries. Notice of events taking place at the Mount Vernon research station are posted on the "front page" of the Foundation web site http://mtvernon.wsu.edu/frt_hort/fruit_horticulture.htm. See this web site directions and varieties ready for harvest. The WWTFRF Fall Field Day will be on October 16, 2004, and it is general admission.



Clallam Fruit Club

President

Erik Simpson (360) 683-6684

7pm, 1st Tuesdays each month

Clallam County Commissioner's Chambers

223 E. 4th St., Port Angeles

In April, Buddy Brock spoke on organic care of strawberries, raspberries and blueberries. Ken

Loghry spoke on mason bees. Door prizes included Colossal Strawberries, Tulameen Raspberries, Tri-

Star Strawberries, and various tomato plants. The two-tone green WCFS hat was selected as the

Clallam Fruit Club's choice for its chapter. In May, Steve Johnson of Lazy J Farms discusses

the Farmer's Market and how we might set up a booth for our chapter.

Peninsula Fruit Club

President

Mel Armstrong (360) 275-5243

7pm, 2nd Thursdays each month

Eagles Nest Building

Kitsap County Fairgrounds

1200 NW Fairgrounds Rd., Bremerton

Tahoma Chapter

President

Valerie Chapin (253) 472-6091

7pm, 1st Thursdays each month

Rainier View Christian Church

12305 Spanaway Loop Rd., Spanaway

Come see the Tahoma Chapter at the Puyallup Little Spring Fair, April 15-18

Piper Orchard Chapter

President

Ron Schaevitz (206) 362-1227

work party time 10am-3pm, 3rd Saturday of each month (except July, August, December)

Piper Orchard

950 NW Carkeek Park Rd., Seattle

Spring work parties involve pruning and clearing debris.

Seattle Tree Fruit Society

President

Marlene Falkenbury (206) 522-2273

9:30am, last Saturdays of each month (except December)

Center for Urban Horticulture

3501 NE 41st St, Seattle

North Olympic Fruit Club

President

Karen Page (360) 732-4008

7pm, 1st Tuesdays each month

Tri-Area Community Center

10 West Valley Rd., Chimacum

NOFC members elected the following officers in April:

President – Karen Page, Vice President – Larry Krotzer, Treasurer – Anders Edgerton, Secretary – David Self

Members grafted over 150 fruit trees for our next Fall Fruit Show. Several Pot Watchers will tend the trees thru October. These trees will do well in our area but are seldom found in local nurseries.

NOFC is trialing a strawberry patented in France, Mara des Bois, known as a large ever-bearer with excellent flavor and aroma.

Our biggest problem of the moment is the tent caterpillar. It appears to be a much bigger problem this year than last for ornamentals as well as orchards.

NOFC is adopting the WCFS cap in solid black, full chapter name embroidered on back. Mail your check (\$16.80 per hat, payable to Clallam Fruit Club) to:

Paul Becker

P. O. Box 1438

Port Hadlock WA 98339

Board Meeting Minutes

by George Moergeli, WCFS Secretary

Minutes of the Board of the Western Cascade Fruit Society for March 13, 2004, held at the Rainier View Christian Church

President Valerie opened the meeting at 10:10am. Members present were Paul Becker, Renae Carney, Judi Stewart, Steve Whitcher, Dr. Roger Eichman, Erik Simpson, Marlene Falkenbury, Sid Hubbard, Mark Lee, Gary Gorremans, and George Moergeli. Absent were John Curry, Ed Jones, Ron Schaevitz and Mel Armstrong.

After the secretary read the minutes Paul moved and Erik seconded their approval. Passed.

Erik brought up the idea of ordering hats with the WCFS logo. Paul reminded us that we would not have to charge a sales tax because of our tax-free status. Roger moved and Paul seconded that we split the profits between the club and the board. Passed.

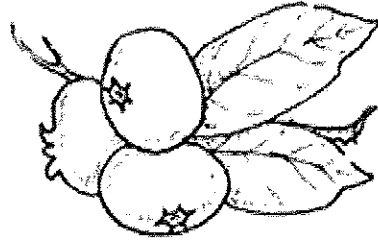
Valerie brought up the old business of dues. There was a short discussion of keeping chapters solvent. We must be able to fund the BeeLine. Judi moved and Eric seconded that we table this topic until another time. Passed.

Judi presented the idea of having chapters held financially responsible for their functions. That WCFS should not underwrite losses or make the profit. This should help get more members in each club involved. She said that we need new members to keep the organization going. Judi said, "Thus I propose the following: That each chapter sponsors its own events and that WCSF no longer bears the financial risk for said events" Erik seconded.

Discussion followed of how do we make donations, etc. George mentioned the mission of the WCFS has always been to support the Mt. Vernon research work. It was felt that chapters could send money to the Board Treasurer and that person could forward the donation with due credit being given. The vote was six in favor, three opposed and one abstention.

Valerie thought that we should research how our money is spent.

The board meeting adjourned at 11:00am.



General Meeting Minutes

by George Moergeli, WCFS Secretary

Minutes of the General Annual Meeting of the Western Cascade Fruit Society for March 13, 2004, held at the Rainier View Christian Church

General Annual Meeting for the Election of Officers and Three Board Members opened at noon.

Candidates

President: Valerie Chapin and Judi Stewart

Vice president Paul Gotz

Secretary none, so George agreed to do it

Treasurer Patti Gotz

Board Members: Del Simpson, Ralph Rush, Lyle Knudson and Mike Owens

Winners[?] were Judi, Paul, George, Patti, Del, Ralph and Lyle.

Note some 21 members voted meeting the requirement for 15 members voting.

Board News

John Curry has resigned from the Board. His position is currently open.

Thanks for your service to the Society, John!



WCFS OFFICERS AND BOARD MEMBERS

OFFICERS

JUDI STEWART, President	js@olympus.net	(360)379-1103	3396 Hastings Ave W	Port Townsend	98368
PAUL J. GOTZ, Vice President	pjgotz@comcast.net	(206)524-3738	1007 NE 71st Street	Seattle	98115
GEORGE MOERGELI, Secretary	magicoho@aol.com	(253)833-4656	1020 29th St. SE	Auburn	98002
PATTI GOTZ, Treasurer	pjgotz@comcast.net	(206)524-3738	1007 NE 71st Street	Seattle	98115

BOARD OF DIRECTORS

2005

ED JONES, Tahoma	tenjs@sprynet.com	(253)770-3711	6810 Bentley Rd E	Puyallup	98371
STEVE WHITCHER, Tahoma	master@guru-gardener.com	(253)752-0483	1601 N Verde	Tacoma	98406

2006

PAUL BECKER, NOFC	phbecker@aol.com	(360)437-9085	PO Box 1438	Port Hadlock	98339
RENEA CARNAY, Tahoma	hcarney@aol.com	(253)863-7074	16515 Forest Canyon Rd E	Sumner	98390
GARY GORREMAN, STFS	gglee@hotmail.com	(425)485-6134	PO Box 386	Winlock	98596

2007

DEL SIMPSON, Clallam	orchards@olympen.com	(360)683-6684	162 Creekside Drive	Sequim	98382
RALPH RUSH, NOFC	rgrush@olympus.net	(360)385-4609	5003 Flagler Rd	Nordland	98358
LYLE F.R. KNUDSON, NOFC	dansk@olympen.com	(360)385-6038	532 Schwartz Rd	Nordland	98358

CHAPTER PRESIDENTS

ERIK SIMPSON, Clallam	orchards@olympen.com	(360)683-6684	162 Creekside Drive	Sequim	98382
KAREN PAGE, NOFC	karenp@waypt.com	(360)732-4008	1064 Egg & I Road	Chimacum	98325
MEL ARMSTRONG, Peninsula	mel@hctc.com	(360)275-5243	250 Courtney Creek Lane	Belfair	98528
RON SCHAEVITZ, Piper Orchard	ronshave@comcast.net	(206)362-1227	1227 NW 117th St	Seattle	98177
MARLENE FALKENBURY, STFS		(206)522-2273	7547 32nd Ave NE	Seattle	98115
VALERIE CHAPIN, Tahoma	happydaws@earthlink.net	(253)472-6091	5209 Fife	Tacoma	98409

BeeLine EDITOR

MARK LEE	markl@nytec.com	(206)776-8048	22423 98th Ave W	Edmonds	98020
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WCFS Hat Sale Organized by Clallam Fruit Club

By Erik Simpson, Clallam Fruit Club

Clallam Fruit Club has been authorized by the Board to handle the new WCFS hats. Storm Presentations in Port Townsend will produce the hats.

The hats will have an updated WCFS cornucopia with the mountain background and the name Western Cascade Fruit Society embroidered on the front. For an additional charge, the individual chapters have the added choice of having their initials or their full chapter name on the back of the hat.

To order hats, fill out and return the order form with a check to your individual chapter treasurers. The minimum order is for a dozen identical hats, a detail to be tracked by the treasurers. When 12 or more hat orders are received of one color, style and

chapter name, the treasurer should mail the order to Clallam Fruit Club. Clallam will place the order and instruct Storm Presentations to mail the hats to the chapter. and decide if anything be written on the back. Color, style, and lettering... the choice is yours.

We'd like to restructure the profit split so that the chapters, WCFS, and Clallam Fruit Club share the profit equally. This would give each chapter more incentive to order hats. Chapters may wish to purchase hats to have on hand. They may also be sold as fund raisers at any chapter event.

Hat orders are to be handled by the chapter treasurers. The chapter treasurers will receive and deliver the hats to their members. At the end of any month in which an order is placed, Clallam Fruit Club will send one-third of the profit to each the ordering chapter and to WCFS.

New Editor and New Look for the BeeLine

by Mark Lee, BeeLine Editor

Greetings from the new editor. My name is Mark Lee. Here is a little fruit growing bio. Before I joined WCFS I learned about grafting from some work friends. In the summer, they brought in some home grown plum varieties I had never seen before, and this sparked my interest in grafting and variety collecting. I taught myself how to graft, but my first attempts did not go well. I needed the support of a fruit club.

I have been a member of Western Cascade Fruit Society since attending a Fall Fruit Show in the late 1980's at the Edmonds Community College gym. The thing I liked most about the show was the tasting table. There were over 100 varieties of apples to taste! I was blown away. Before I left the show, I was behind the table helping give out samples (less strict health department rules in those days). Some old-timers gave me some grafting tips. What a great club to have found.

BEELINE EDITOR

Mark Lee 425-776-8048
22423 98th Ave W
Edmonds, WA 98020
markl@nytec.com

Deadlines for articles in the 2004 BeeLine are April 15th, July 15th and October 16th. Write, email, or phone your article, comment, suggestion, question to Mark Lee <markl@nytec.com>. All submissions welcome, some may be edited for length and spelling or grammar.

Thanks to an invitation from Judi Stewart, I am the new Beeline editor. I hope you like the new format. I'm trying to encourage more people to become active in WCFS through timely reporting of events. The Beeline should be the place to find out what is happening. I hope to add some interesting technical information of fruit growing also.



WESTERN CASCADE FRUIT SOCIETY— HAT ORDER FORM

Please use this form to order your hats. All our new hats come colorfully embroidered with “WESTERN CASCADE FRUIT SOCIETY” and the cornucopia logo on the front. This is the basic style of hat and it costs \$15. Each chapter will choose its signature hat from four color choices (black, forest, khaki with a gray brim, or khaki with a green brim). Your chapter next decides whether it wants its chapter name embroidered on the back of the hat. The hat with your chapter’s name embroidered on the back costs \$16.80. You may order as many hats as you wish. The minimum order per chapter is one dozen hats. Please check with your treasurer for your chapter’s choice.

Name _____ Chapter _____

Address _____

City _____ Zip _____

Phone () _____ E-Mail _____

Number of Hats _____ Total Enclosed \$ _____

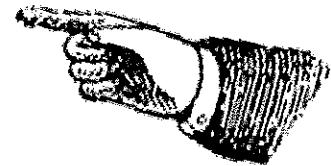
Please fill out this form and give or mail it to your chapter’s treasurer with your check made payable to Clallam Fruit Club (CFC). Chapter treasurers will deliver the hats.

Free Ads for WCFS Members

Do you have something to sell, trade, or give away? The BeeLine will now feature free advertising for WCFS members. Write your ad in 20 words or less. Ten digit phone numbers and email addresses each count as one word. The deadline for our next issue is July 15th. Send your ad by email or snailmail to:

markl@nytec.com

Mark Lee, BeeLine Editor
22423 98th Ave. W.
Edmonds, WA 98020



Events Calendar

I need help filling in this calendar of events. To add new events or to fill in the details of events already listed, send me your information by e-mail or snailmail. Thanks.—Mark Lee markl@nytec.com

Puyallup Little Spring Fair	Apr 15-18	Puyallup Fairgrounds	Tahoma Chapter taking part
STFS Fall Fruit Show	TBD	Factoria Mall	
NOFC Fall Fruit Show	TBD		
Salt Spring Island Apple Festival	Oct 3, 2004	Salt Spring Island, BC	6th Annual
WWTFRF Fall Field Day	Oct 16, 2004	WSU/ Mt Vernon	
Northwest Flower and Garden Show	TBD	Seattle Convention Center	
Spring Scionwood Sale	TBD		

2004 Salt Spring Island Apple Festival Celebrates Albert Etter

by Harry Burton

The 6th Annual Salt Spring Island Apple Festival occurs on Salt Spring Island, BC on Sunday, October 3, 2004. The Apple Festival also has a unique theme each year. This year the Apple Festival will be a tribute to Albert Etter, the greatest apple breeder in the 20th century.

Albert Etter (1872-1950) achieved all his breeding successes in the early 1900's on his homestead in Northern California, at Ettersberg, near Garberville. He was an eccentric visionary, who was a self-taught strawberry and apple breeder. He believed that great new varieties could be created through unlikely crosses involving "primitive" germplasm. He sought out exotic, bizarre plant materials for his breeding program. He had incredible success. He created at least 19 apple varieties that we know of, most of which are quite outstanding. But even more amazing, he claimed to have created at least 30 red-fleshed varieties, of which we know less than 15 today. Unfortunately, he gained neither financial success nor recognition for his great work. It must have bothered him that the world paid so little attention to his great new apple creations. Perhaps he was just way ahead of his time.

His initial breeding work was with strawberries, where he crossed the wild beach species with the more ordinary types and created a whole new race of more vigorous, productive and disease resistant berries, which also had great flavor. His 1920 catalogue listed 50 strawberry varieties. His **Ettersberg 121** was used to develop **Northwest** which is probably the leading commercial strawberry today.

But his greatest and most lasting work was with apples, to which he shifted focus in the late 1920's. He was fortunate to obtain scionwood for **Surprise**, a bright rosy pink-fleshed heritage apple variety from the remote wilds of Turkestan. Although not highly rated in "The Fruit and Fruit Trees of North America" (1869), which was an eastern publication, **Surprise** grew much better in the California climate, and it became the basis for Albert's red-fleshed apple breeding program. Fortunately, Etter was not inclined to put much faith in the advice of "Eastern" experts growing apples in less



2004 Salt Spring Island Apple Festival Celebrates Albert Etter *(continued from page 10)*

favorable conditions. He loved to show how well most apple grew in the hills of Ettersberg.

Etter claimed to have created at least 30 red-fleshed apple varieties, most probably open-pollinated seedlings of **Surprise**. These exhibit quite a color variation from pink showing under the skin to solid red flesh. But even more important, they taste great. The blossoms tend to be much pinker than other apple varieties, but there is no indication of red in the wood or the leaves. A list of some of the Albert Etter red-fleshed apple varieties include **PINK PEARL, PINK PEARMAIN, BLUSH ROSETTE, THORNBERRY, RUBIYAT, CHRISTMAS PINK, GRENADINE and PINK PARFAIT**. A list of his white fleshed apples include **WICKSON, ETTER'S GOLD, CRIMSON GOLD, HUMBOLT, ALASKA ETTER, JONWIN, WALTANA, KATHARINE, AMBER, LEILAH and DELILAH**. A typical example of Etter's outstanding apple creations is **Wickson Crab**, which produces a juice of about 25% sugar. Albert envisioned this apple as the catalyst for a local champagne industry.

However since the mindset of the 1940's was not leaning towards change, it became difficult to introduce new varieties. Albert gave scionwood for 40 of his best apple varieties to California Nursery Company (CNC) with the hope of introducing the best to the public. Unfortunately, only the **Pink Pearl** (a red-fleshed variety) was really in any way successful, and is still available to this day, even though Etter did not claim it to be his best variety. CNC has discontinued or lost the 39 other varieties. So most of Etters varieties were neglected after his death and heading for extinction.

Fortunately, Ram Fishman, of Green Mantle Nursery in Ettersberg, California, has taken on the task of rediscovering as many of Albert Etters apple varieties as possible. He has catalogued at least 15 red-fleshed varieties. With his family, Ram would track down any red-fleshed apple trees they could find, attempting to differentiate,

catalog and preserve by propagating, any red fleshed apple trees they found. This was no easy task since the varieties were not only scattered throughout their local area of Ettersberg, but appear to have been growing in parts of Oregon, where Etter had colleagues who probably shared his scionwood. In addition, Ram had the difficult task of trying to match the Albert Etter given variety names such as **Hoover Redflesh**, to the currently discovered red-flesh variety. Quite a challenge. To Ram Fishman we owe a great deal of thanks. Not only has he revived these varieties, probably with little financial reward, but in some cases, he has saved these varieties from extinction. **Rubiyat** (a red-fleshed variety), for instance, was a decrepit fragment of a tree when Ram discovered it and fortunately, his first attempt at grafting succeeded, for by the following year, the original tree had been, in Ram's words "bulldozed over by some pesky cows".

Thank you Albert Etter and thank you Ram Fishman.

We will be celebrating Albert Etter on Salt Spring Island, BC on Sunday, October 3, 2004. He is an unsung hero.

Reporters Needed

Want to contribute to the Fruit Society? The Beeline needs reporters. Volunteer to write newsletter stories on field trips and other social events. Contact the BeeLine editor for details.

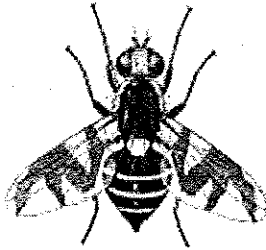
Paparazzi Needed

Are you crazy about your digital camera? E-mail your Fruit Society photos to the BeeLine editor. We need people pictures!

Effective Apple Maggot Control is Quick, Dirty, Cheap

by Nancy Jo Cushman

Considering that apple maggot has finally reached my isolated backyard orchard near Granite Falls in Snohomish County, I decided last year to do something about it. I read the WSU/Cooperative Extension fact sheet, checked with Dave Pehling at the WSU/Snohomish County Extension, conferred with my husband and neighbor (the expert on cheap and quick results), and designed my own sticky system for 250 apple trees.



Materials

To make my traps, you need the following materials:

- Tag board from discount store.
- Yellow or red works well.
- Heavy duty ziplock freezer bag.
- Hole punch.
- Twist tie roll from garden center.
- Ammonium acetate (see insert on this page).
- Tangle-Foot from garden center or farmer's coop.

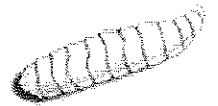
Assembly

Do not bother using plywood traps painted with primer and bright yellow paint and enclosed in plastic. Yellow tag board or poster board works just as well—according to my husband who did not want to cut out 250 pieces of wood. Cut the tag board about 1" smaller than a heavy duty quart freezer bag with a ziplock. Neatness does not count. Be sure not to damage the zipper while inserting the tag board. With a single hole punch, punch holes in the top left and bottom right corners of the bag. Attach 6-12" twist ties through the holes. Mix 1/4 teaspoon ammonium acetate with 3 tablespoons of Tangle-Foot. Goop this onto one-side only of the freezer bag assembly. Wear old clothes while handling this incredibly messy stuff. Place on the sunny side of the tree when apples are the size of quarters. Rebait the traps every 2 weeks until the fly count is low. At the end of the season, throw

the traps in the garbage. Wait until January, and the traps are no longer sticky.

Results

The color of the tag board didn't seem to matter. I used equal amounts of red and yellow. I also used neon pink, purple and lime green. The only traps without flies were those not in direct sunlight. By my third application of traps, I counted only one fly on the dozen traps I hung up. I was late starting and had poor results with my early large apples. Otherwise I had about 90% clean apples.



Along with a million apple maggot flies, I also trapped mosquitoes, horse flies, house flies, spider and other unidentified flying objects.

Source for Ammonium Acetate

So where can a home grower of apples obtain ammonium acetate, the essential component in the apple maggot trap? Nancy Jo recommends buying the cheapest grade in the smallest amount. Here is where she bought hers:

AWS (All-World Scientific)
5515 186th Pl SW
Lynnwood, WA 98037
(425)672-4228

The smallest amount they offer is 1.1 pounds for \$35 plus shipping, 2-3 weeks delivery time from California.

One pound of ammonium acetate will cover a big orchard. For the average home grower, only a small quantity is needed. It seems like a good project for the chapters to buy a pound of this bait, and then repackage it in tablespoon quantities for its members. If anyone wants to do this project, send a notice to the BeeLine editor.



Wynoochee Early - The Best Early Apple

by Harry Burton

I have witnessed the endless discussions over the best early apple and am happy to inform you all that there is a definite winner that will end this competition. Wynoochee Early, which ripens on Salt Spring about August 31 is hard, crisp, juicy, flavourful and also beautiful. It has a sugar content of about 13.5% and is also a relatively good keeper for an early apple. As a day 8 pollinator, it is ideal to pollinate the early blossom varieties such as Gravenstein.

Description of Wynoochee Early

This beautiful red apple ranks with Liberty for scab resistance. Thin skinned, red fruit. Great for fresh eating, skin almost disappears when cooked. Will keep until Christmas when refrigerated. Scab resistant. Ripens in Aug, two weeks before Gravenstein, and is unique for early apples for its full-bodied flavour. Delightful for fresh eating and tart enough for cooking. Good choice for coastal areas.

We grow over 200 varieties of apples and so have a bit of experience with early apples. In fact, since we have a small orchard of about 350 trees, and limited space, we have had to cull several varieties, such as Sweet Bough, Gold Rush, Mollies Delicious and MacFree, which did not meet our expectations for what a good apple should taste like.

We do grow Williams Pride, Mantet, Halls Pink, Discovery, Prima (used to grow 5, but now only 1 tree), Carolina Red June, Duchess or Oldenberg, Lowland Raspberry and Summer Red, but Wynoochee Early is better than all these.

Wynoochee Early is here to stay and we will plant more if we can find some room.

No orchard should be without one.

If anyone knows the history of Wynoochee Early, I would love to know the origin.

Message from the President

Greetings Fellow Members.

I want to introduce you to our new Editor. We're fortunate that Mark Lee has accepted the position. Mark is a member of Seattle Tree Fruit Society. He lives with his young family in Edmonds where he pays a great deal of attention to plant propagation. Mark has taken an interest in growing a wide variety of fruits on his one-third of an acre. His research and innate curiosity will benefit us all. This Spring issue is Mark's design.

At the March 13th Spring Meeting in Puyallup, the Board approved the new Western Cascade Fruit Society hats. The new hats have a lower more flattering crown and come embroidered with the name of the organization and updated logo. Each chapter may select one hat from four colors and decide whether to embroider the name of their chapter on the back. Sample hats are making the rounds at chapter meetings so that members may vote for their choice. Your chapter treasurer will take your hat order. These attractive hats are a project of Clallam Fruit Club which is responsible for all hat orders from start to finish. Profits from sales will be divided evenly among WCFS, the ordering chapter and Clallam Fruit Club. You may buy more than one. Chapters may wish to keep some hats on hand as they may also be sold at our various events. The order form appears elsewhere in this issue.

The Board approved a second motion at the March meeting which makes the individual chapters financially responsible for the events they sponsor. Monies earned from these events will belong to the sponsoring chapters. The Board expects that each chapter will plan their events wisely with available resources and use the monies earned to promote chapter programs, thereby strengthening the chapter and increasing membership. A strong membership builds a strong organization. Donations will continue to flow from the individual chapters to WCFS. WCFS will make donations on behalf of the chapters.

Beginning with the next BeeLine issue, we're adding an advertising feature for all WCFS members. A new section will be devoted to your ads. Feel free to advertise plants for sale, or a pet for adoption, a time share in Hawaii, or a cider press to loan. You'll find further information elsewhere in this issue.

I appreciate the opportunity to serve as your new president. My intention is to build our organization through education and promote all the pleasures of growing fruit in the Puget Sound region. I'm looking forward to our time together and welcome your suggestions.

Sincerely,

Judi Stewart

Tayberry

by David Johnson, Tahoma Chapter

Released in 1979 by the Scottish Horticultural Research Institute, the tayberry is a cross between a loganberry (Aughinbaugh blackberry X red raspberry) and a black raspberry. The tayberry has a growth habit and a fruit similar to the loganberry, which in turn are similar to the blackberry.

Fruit of the tayberry are borne on short, strong laterals on prickly canes 6 to 7 feet long. Tayberry fruit, like that of the raspberry and blackberry, is an aggregate fruit consisting of a collection of drupelets. Plants are very vigorous and require a sturdy trellis for support. Commercial yields can be heavy - up to 12 tons per acre. The juicy fruit are cone-shaped, deep purple, and up to 1-1/2 inches long. Like a blackberry, the core remains in the berry when picked. Fruit are somewhat less acid than the loganberry with a strong, slightly tart flavor. Fruit can be eaten fresh or processed as jams or jellies.

Training and other cultural requirements are similar to those for trailing blackberries (refer to NMSU Cooperative Extension Service Guide H-325, Blackberry Production in New Mexico). Plants will need protection below -15°F. Tayberries make an excellent crop to grow under windows as a home security barrier because the canes are so prickly.

http://www.cahe.nmsu.edu/pubs/_h/h-326.html

Tayberries were bred by crossing a blackberry with a raspberry. The flavor of the fruit reflects this parentage, and many people feel that a ripe tayberry is the most flavorful bramble of all. Unfortunately, tayberries are very soft when fully ripe, so they don't lend themselves to commercial production. Although they are quite thorny, they grow in a manner similar to thornless blackberries and require similar planting, training, and pruning techniques.

<http://ssfruit.cas.psu.edu/chapter7/chapter7a.htm>



A Safe Way to Do Whip and Tongue

by Harry Burton

I do about 400 whip and tongue grafts a year, and I have seen endless discussion on the best way to cut a tongue without cutting your hand. My method is the best and safest.

I hold the knife in my right hand and so am holding the scionwood in my left hand to cut the tongue. The problem is that to cut the tongue, the knife is heading right towards the left hand. Very dangerous with the grafting knife being so sharp. So my solution follows.

Get the heavy leather glove for your left hand. Then put about 10 wraps of masking tape or duct tape around the index finger where the glove finger attaches to the hand. So I start grafting normally without the glove on, but only put on the left hand glove on to cut the tongue. I hold the scionwood in the leather glove. When I cut the tongue, I purposely allow the knife to hit the glove (masking tape) and that acts as a stop to control the depth of the tongue. No damage is done to the glove due to all the masking tape. I hold the scionwood just out of the glove far enough that when the knife has cut the tongue to the correct depth, then it hits the leather glove and stops the knife. So as a bonus, the glove acts as a depth regulator. This is especially valuable with small scionwood as it is so easy to make the tongue too deep or even split it, making it worthless.

After 400 grafts, there is no damage to the leather glove and I simply have to take the tape off until next year. Happy and safe grafting.





A Puzzle... Search for the WCFS words listed below

F	X	A	W	V	O	L	U	N	T	E	E	R	A
R	T	H	E	B	E	E	L	I	N	E	T	J	O
U	C	O	G	R	A	F	T	I	N	G	G	M	S
I	X	S	C	I	O	N	W	O	O	D	J	T	M
T	G	D	J	B	L	U	E	B	E	R	R	Y	H
S	O	R	F	P	Z	Z	G	C	H	E	R	R	Y
O	P	P	A	I	L	K	A	L	K	C	S	J	V
C	U	S	G	P	F	G	O	L	W	M	U	H	Z
I	A	Q	D	E	E	D	K	H	C	U	N	W	F
E	P	C	M	A	P	P	L	E	F	H	L	U	T
T	S	O	R	G	A	N	I	C	S	N	D	M	Z
Y	T	R	E	E	J	I	Y	W	K	S	X	G	T

A Recipe...

RHUBARB WINE

by Erik Simpson

- 3 Gallons Cold Water
- 8 Pounds or 22 Cups Rhubarb
- 1 Pound Box Raisins (About 14 Ounces)
- 10 Pounds Plus 4-1/2 Cups Sugar
- 1 Package Granulated Yeast Dissolved in 2 Cups Tepid Water
- 1 Tablespoon Unflavored Gelatin

Cut rhubarb in pieces. Put in a cheese cloth sack with raisins and put in a 5 or 8 gallon crock. Add sugar to crock and 3 gallons cold water. Add yeast, stir well. Cover with a clean cloth tied down over crock. Stir once a day. Let work for 3 weeks. Remove sack. Add 1 tablespoon of unflavored gelatin (dissolved in 1/2 cup water). Let stand 2-3 days. Siphon off, leaving sediment in bottom of crock. Bottle. Let stand until it clears, leaving sediment in bottom of bottles. Keep pouring off until wine is clear and amber colored. Add ascorbic acid to preserve flavor.

WCFS	Blueberry	Grape	Tree
FruitSociety	Apple	Grafting	Volunteer
TheBeeLine	Cherry	Scionwood	Organic

WCFS Cookbook?

Marlene Falkenbury thinks it would be a great idea to put together a collection of WCFS recipes in book form... a fruit cookbook. This project could be a fundraiser for the Society and the Chapters. Dig through your recipe cards and contribute to this project. Any volunteers to help organize this? Send recipes to Marlene, or as usual you can send them to the BeeLine editor.

A Joke... (Since this is my first newsletter, how about a news related joke—the Editor)

Olga gave a slip of paper to the obituary desk of the newspaper saying "Ole died".

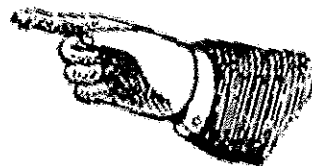
"You can't just say dat." said the clerk.

"OK, I say 'Ole died yesterday'".

"No, No. You got to say more."

"OK. Den I say 'Ole died yesterday, accordion for sale'".

-Rex (pseudo King of Denmark). A.K.A, Lyle



Western Cascade Fruit Society
1007 NE 71st Street
Seattle WA 98115-5636

Return Service Requested

Non-Profit Org.
U.S. Postage
PAID
Olympic Mailing
Services



"Musical Apple"
Kid Art by Hanna, age 6 1/2

60*1/3*****AUTO**MIXED AADC 980
HILDEGARD HENDRICKSON DEC 2003
2559 NE 96TH ST
SEATTLE WA 98115-2406

CHECK LABEL FOR RENEWAL DATE

IT'S YOUR RENEWAL TIME!




WESTERN CASCADE FRUIT SOCIETY MEMBERSHIP APPLICATION

NAME _____ NEW MEMBER
STREET _____ RENEWAL
CITY _____ STATE _____ ZIP _____
E-MAIL _____ PHONE () _____

CHAPTERS: (Check or circle which Chapter you're joining...)

- North Olympic Clallam MEMBER-AT-LARGE
- Peninsula-Kitsap Piper Orchard Tahoma
- Seattle Tree Fruit (includes monthly Newsletter)


\$20.00 Annual Dues
\$15.00 Annual Dues
\$23.00 Annual Dues

Donation: Western Washington Fruit Tree Research Foundation/Mt.Vernon Amount \$ _____ Gift

Member Survey  \$ _____ TOTAL

Circle each of the fruits you currently grow, or have an interest in growing:

Apples Pears Peaches Plums Cherries Kiwis Nuts Berries Other

How long have you been gardening/growing? _____

Special interests: _____



Make checks payable to **WESTERN CASCADE FRUIT SOCIETY** and mail to:
Patti Gotz, WCFS Treasurer, 1007 NE 71st Street, Seattle WA 98115-5636

