

HILDEGARD ENJOY! Dan



# the BeeLine

Volume 24

Summer 2004

Newsletter of the Western Cascade Fruit Society

### Inside:

Membership Application  
back page

Events Calendar  
page nine

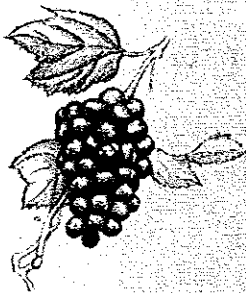
Chapter News  
page ten

President's Message  
page five

Directory  
page eleven

Rootstock Sale  
page six

Joke  
page twenty three

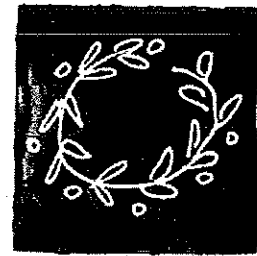


The BeeLine is a quarterly publication of the Western Cascade Fruit Society, a non-profit 501(c)3 corporation in the State of Washington.

## The Role of Figs in the Early Olympic Games

by Mark Lee, Editor

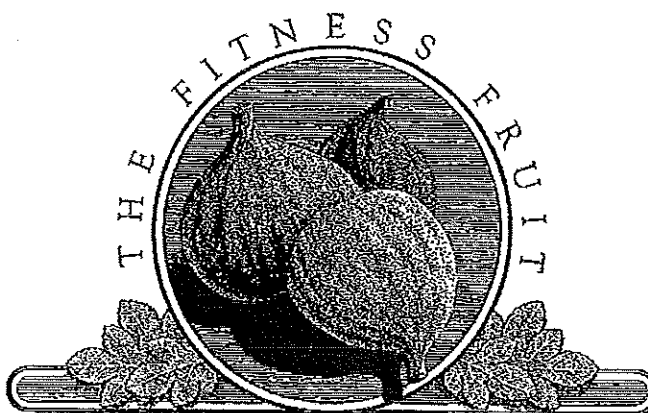
Apples have been the focus of attention over the years in the BeeLine, thanks to the on-going interest in all aspects of growing apples among the Western Cascade Fruit Society members. But the WCFS is about more than apples, and it is good to be reminded about that from time to time. In honor of the Summer Olympic Games returning to its birthplace in Greece in 2004, I thought it would be fun to explore a little known connection between the ancient Olympic Games and a fruit that is easy to grow in the Puget Sound region. This fruit is from the *Ficus carica* tree, otherwise known as the common fig.



ATHENS 2004



Figs once played an important role in the Olympic Games at the awards ceremony. The winners at these early games were given figs as a kind of "medal" for being the best in their field. Some authors refer to these awards as fig laurels. In my mind I see a laurel as being a crown of olive or bay laurel branches placed on the heads of the athletes. I can't image fig branches being used in this way, so I guess a "laurel" means something more than a crown.



artwork by California Fig Advisory Board

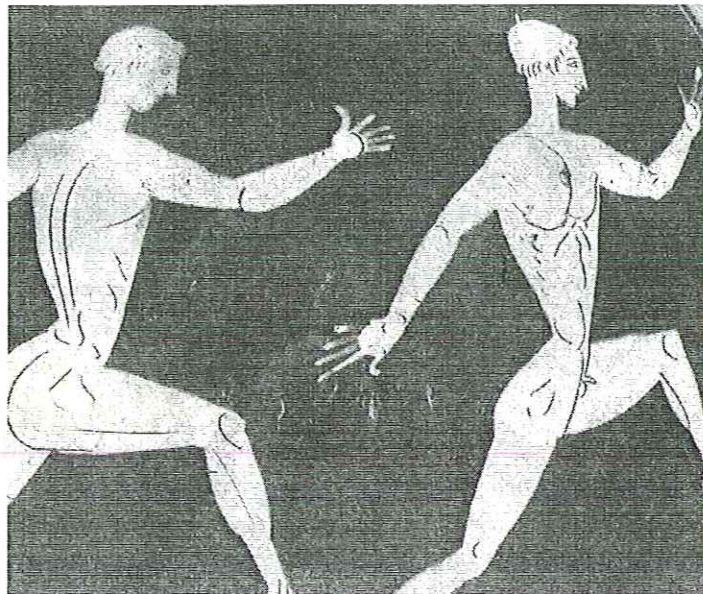
Figs also played an important role in the training of athletes in the early Games. Plato recommended that athletes eat figs for increased energy, probably due to their high sugar content. The earliest Games consisted of a single sprinting event called the stadion race, a distance of

(Continued on page 2)

## The Role of Figs in the Early Olympic Games *(continued from page 1)*

around 200 meters. In 668 B.C. during the 28th ancient Olympic Games, the stadion race was won by Charmis of Laconia. Charmis is guilty of what might be the first recorded case of consuming a performance enhancing substance. It wasn't steroids that gave him an edge over the competition. It was figs. The Chronicle of Eusebius records that Charmis had trained for the race on a diet of dried figs. History doesn't record the side effects of eating all that fiber, but one can imagine.

What is the connection between the fig which thrives in the hot climate of Greece and the cool Pacific Northwest? It turns out that there a number of fig varieties that do well in our climate. The article below is from Kiwibob Glanzman, our local expert on kiwis and figs. In 1999 and 2000, he started the Puget Sound Regional Fig Variety Test by distributing a number of fig trees to volunteer evaluators including the standard varieties "Gillette", "Desert King", "Lattarula", and two local varieties "Vashon Violet" and "Tilbury's Brown Turkey. The varieties "Negronne" and "Peter's Honey Fig" were added in the spring of 2001. There are now participants in Sequim, San Juan Island, Sedro Woolley, and Bonney Lake



Early Olympic athletes used figs as an energy food.

Washington with plans to add testers in several other locations where the climate is more severe. First results occurred in 2003, although several testers got a Breba or two during 2001.

Kiwibob has given permission to the BeeLine to reprint excerpts from his brochure on growing figs in the Puget Sound region.

## Figs for the Puget Sound Region

by Kiwibob Glanzman, The Puget Sound Kiwi Company

**E**dible figs have been grown in the Pacific Northwest since the late 1800's and range as far north as the middle costal regions of British Columbia. They grow quite well in many of our coastal cities including Seattle, Tacoma, and Vancouver B.C. In inland areas like Lynden, Monroe, Roy, and Chehalis, the micro-climate dictates that few if any varieties will produce on a regular basis if they can even survive. For the Puget Sound Area gardener, it is necessary to realize the impact of micro-climate on your ability to grow figs. Simply stated, micro-climate is everything! It will dictate whether or not you can grow figs, as

well as determining which of the varieties can be grown and which cannot.

Equally important to micro-climate is how and where you plant the trees. Heat retained at the root system should be your goal. Plants sheltered from prevailing winds are preferable to those in an open field, planting in a raised bed is better than planting on the flat, planting close to a building to make use of its foundation as a "heat sink" helps, and of course if you plant figs on the high side of a protected south facing retaining wall, you are doing as much as possible to give the fig optimum growing conditions. Classified

*(Continued on page 3)*





## Figs for the Puget Sound Region *(continued from page 2)*

as a Subtropical plant, figs respond to as much heat as they can get in our climate. Winter die-out temperatures are around -12°C to -18°C or lower (10°F to 0°F), depending on variety. They do fine in most Northwest soil conditions preferring rich, well drained slightly acidic soil and ample Summer watering.

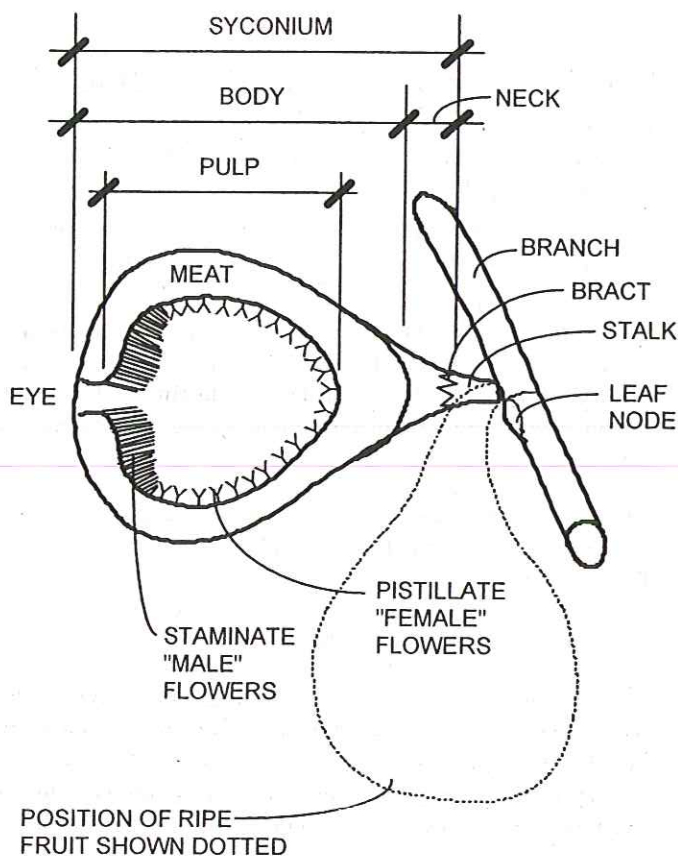
A bit of fig terminology is necessary to understand their growth habits and how to care for your fig trees. In warmer regions like the Mediterranean and California, figs can produce several crops or a "continuous" crop each year. The first crop is called "breba" and occurs immediately above the leaf nodes of the previous year's growth. Second crop figs are called "main crop" and they always develop above the leaf nodes of current season growth. The terms "profichi", "mammoni", and "mamme" each describe a crop of the Caprifig but lose relevance in our climate.

They should be managed as small trees or large bushes with many new branches to keep the figs within reach without having to use a ladder. Prune the oldest 1 of every 3 limbs to or near their source each Spring on a rotating basis. That leaves 2 of every 3 limbs to set the breba crop. The new shoots forced to grow as a result of pruning will produce their breba crop the following year. Figs will finish ripening off the tree but taste best if picked when mushy-soft to the touch and drooping straight down.

The edible fig is neither a fruit nor a flower. It is called a "Syconium" which is a hollow structure with flowers covering its inner surface. These flowers are either male (staminate) or female (pistillate). Female flowers occur in all Fig syconium, and both occur within Caprifig syconium. Some varieties require pollination to set and mature the syconium while others don't. There are four types of figs which I list here.

Type 1-Caprifigs which describes all Figs with male flowers in their syconia, & may or may not set a first crop.

Type 2-Smyrna type figs which contain only female flowers. This type rarely produces a breba crop. It requires "caprification" (pollination) by a specialized wasp to set a main crop of figs.



### SECTION THROUGH A DEVELOPING CAPRIFIG

NOTE THAT ALL FLOWERS IN SMYRNA, SAN PEDRO, AND COMMON TYPE FIGS ARE PISTILLATE "FEMALE" FLOWERS.

Type 3-San Pedro type which generally set a good breba crop and may or may not set a main crop without caprification.

Type 4-Common type figs which may set no brebas, have a moderate, or a good breba crop. Figs of the breba crop mature & main crop common figs mature without caprification. Since the Blastophaga wasp which "caprifies" figs is not present in our region, you can forget growing the Smyrna type here. With few exceptions, figs grown outdoors in our area rarely if ever set and mature more than the breba crop. Only in low-lying protected micro-

*(Continued on page 4)*



**Figs for the Puget Sound Region** (continued from page 3)

climates like some areas of Vashon and Bainbridge Island is it possible to set a main crop without extreme measures like potting the tree and moving it indoors for the winter or burying it in mulch.

The following is a listing of varieties for the Puget Sound region. These are classified using the types just described.

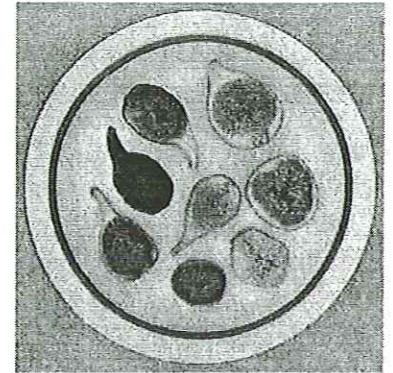
**Type 1 "Gillette";** aka "Croisic", "Cordelia": Yellowish-green skin, white flesh, white pulp with honey colored seeds: Clearly the most reliable fig for the Puget Sound region, one crop maturing mid August-September. A Caprifig.

**Type 3 "Desert King";** aka "King": Light green skin, white flesh, strawberry colored pulp: Perhaps the second most reliable fig for the Puget Sound region. Sets most breba figs of any variety, matures mid August-September.

**Type 4 "Brown Turkey";** aka "English or Eastern Brown Turkey", "La Perpetuelle", aka (17 other names): Mahogany-brown skin tinged with violet, white meat with violet lining, pulp is strawberry colored: Often affected by winter die-back. Sets a small or no breba crop, maturing in mid August-September.

**Type 4 "Vashon Violet";** most likely this is "Brunswick": Dark purple skin on sunny side, purple-green

**Clockwise from top: Desert King, Gillette, Unknown, & Negronne Figs.** See the color version at [kiwibob's website](http://kiwibob's website). Photo by *kiwibob*



on shaded side, violet meat, strawberry color pulp: Grown on Vashon Island for many years, it is the best fresh fig this author had eaten prior to August 2001. Sets few brebas, matures late August-Sept.

**Type 4 "Negronne";** aka "Bordeaux", "Violette de Bordeaux": Grow in a pot: Black skin, Deep Red flesh: Naturally small tree.

**Type 4 "Lattarula";** aka "Italian Honey Fig", "Blanche", "White Marseilles": Light yellow-green skin, white meat, honey colored pulp: Several home growers report two crops a year from Lattarula.

Find more information and color photos at [kiwibob's website](http://kiwibob's website):

<http://geocities.com/kiwibobg/kiwifruitsalad.html>

## STFS Fall Fruit Show

by Greg Giuliani, STFS

**W**e're trying something new, a fruit show in a mall. Seattle Tree Fruit Society's Fall Fruit Show is being held at Factoria Mall, Saturday, Oct 23rd, 10am to 6pm. You can satisfy your brain's thirst for knowledge as you satisfy your tongue's taste buds. Speakers include Seattle Times writer Chris Smith (harvesting/storing fruit), STFS member Drew Zimmerman (hard cider), Dr. Robert Norton (tree care first 3 years), Dr. Margriet Dogterom, (mason bees), with Jennifer Cochrane, and Hollis Spitler, from the Mt. Vernon research station (blueberry horticulture).

Factoria Mall is located just off the intersection of interstate 90 and 405, in south Bellevue. The Mall has approximately 5000 patrons per weekend day. Vendors such as Raintree nursery and Hartman nursery, Beediverse (mason bee stuff) will be there. Mt. Vernon Research station will be selling apples, STFS members displaying and distributing fruit for tasting and a cider press raffle will highlight our show.

If other chapters want to see how compatible a mall venue is for a fruit show, come on over. In fact, if you let us know we'll put you to work.

Almost forgot, were planning on the Home Orchard Society from Portland coming up to be our "apple I.D." people. The apple I.D. almost always has a long line of customers waiting, very popular

See ya at the Factoria Mall Fall Fruit Show, Oct 23rd. rain or shine.



## Message from the President

by Judi Stewart, WCFS President

Greetings Fellow Members,

**H**ere we are in the middle of summer. We've been through an invasion of tent caterpillars and we've taken precautions against codling moth and apple maggot. By now you should be enjoying your luscious berries, thinking about summer pruning and toying with the idea of bud grafting. I hope you're taking pleasure and pride in growing your fruits and are encouraging others to do likewise.

WCFS is pleased to once again offer you the opportunity to acquire rootstock for spring delivery. This year we have a wide variety from which to choose, including some that are not available to the general public. In order to maintain freshness and quality, we've made arrangements with the chapters to move the rootstock to you expeditiously. We hope you'll experiment with a few of the newer rootstocks. To take advantage of this unique opportunity, return the rootstock order form together with your payment to Paul Gotz as soon as possible, but no later than August 20th.

In accordance with our bylaws, WCFS lends financial support to fruit research organizations. The Board is pleased to announce a \$2,000 donation to Western Washington Fruit Research Foundation (WWFRF). We encourage you to visit the WSU Mt. Vernon Research Station. A plum, peach, and nectarine harvest is scheduled for Saturday, August 14th. WCFS members receive a \$5 discount towards membership in WWFRF or towards admission to harvest and field day events. We've posted the WWFRF schedule on our website: <http://www.wcfs.org>. You may also phone WWFRF Membership Co-Chairs, Larry Mowrer at (360) 766-8043 or Charles Bergeron at (253) 584-5216 for more information.

Webmaster Steve Whitcher has been researching the best chat room format for a members-only discussion group. We'd like you to be able to communicate your fruit growing experiences, problems and solutions with the touch of a button. In addition, our website will eventually have a fruit cultivar data base by chapter. You'll soon be asked to contribute a list of the fruits you're growing for inclusion. We'd also appreciate your e-mailing your best fruit photos along with captions for posting on our website.

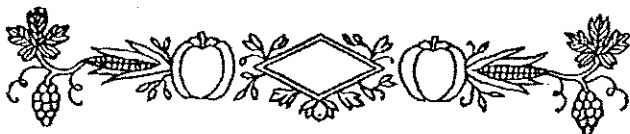
We hope you'll take advantage of our free BeeLine advertising feature. The initial limitation of twenty words was too restrictive and has now been expanded to fifty words. This should afford enough space for your descriptions and name and address.

Seattle Tree Fruit Society is busy updating our Educational Bulletins for use at our fairs and functions. This year, Seattle Tree Fruit Society and North Olympic Fruit Club will both host Fall Fruit Shows on October 23rd. All WCFS members are encouraged to participate. You may do so by displaying your fruit, manning a table, answering questions or just by attending. If you'd like to help, please contact the organizing chapters.

It's important that members maintain their standing in WCFS by keeping their dues current. Any member not in good standing will be dropped from our ranks after a grace period of one BeeLine issue. We've also found it necessary to increase the portion of membership dues which fund WCFS and the BeeLine from \$9 to \$11.

Your suggestions to improve the organization are welcome. We hope you enjoy your summer and will see you again in the fall.

Sincerely,  
Judi Stewart



## August 20th Deadline for Rootstock Orders - Feb Pick-up

by Judi Stewart, WCFS President

**S**tandard trees live longer than dwarf or semi-dwarf fruit trees. Years ago standard trees were the norm. But they take five to seven years to bear whereas dwarfs or semi-dwarf takes only two to three years to bear fruit in most cases.

Planting an apple tree grafted to a dwarfing or semi-dwarfing rootstock has many other advantages. Because tree size is so much smaller, a gardener can more easily fit one onto an urban or suburban lot. On a site with enough room for a full sized tree, using a dwarf tree instead allows you to grow up to four trees where only one standard tree would fit. You can then enjoy many different fruit tastes and textures from your yard instead of just one.

A semi-dwarfing rootstock produces a tree between about 10 to 15 feet tall, dependent upon the vigor of the scion cultivar and the environment in which the tree is grown. Trees grafted using semi-dwarfing rootstocks are often sold in nurseries as

'dwarfing rootstocks.' However, a true dwarfing rootstock generally restricts tree height to ten feet or less. With dwarf fruit trees, pruning, pest control and harvest are much easier. Fewer of us today enjoy working on ladders.

Knowing which rootstock you have and understanding its characteristics will improve your odds of enjoying a productive, healthy, well-placed tree for years to come. Carefully read the catalog descriptions below, and on page 19, and make your decisions. Some varieties listed are not generally available to the public. Use the order form on page 7. Make your check payable to WCFS. Mail the order form with your check to Paul Gotz.

Arrangements will be made to have the rootstock in your hands shortly after it arrives which is usually mid to late February. A representative from your chapter will be notified when to collect the rootstock and make the distribution to you. It's important to place your order in as soon as possible. **The deadline for rootstock orders is August 20th.**

### ROOTSTOCK CATALOG - part 1

Goto page 19 for part 2  
(apples and pears)

#### CHERRIES

**Krymsk 5:** Similar in size to Gisela 5. Trees can be maintained at 10'. For sweet and sour cherries. Non-suckering. Ability to induce precocious bloom, high productivity, and more horizontal lateral branching. Graft only with virus free wood. By Russian breeder at the Krymsk Vavilov Institute. P. fruticosa x P. lannesiana cross.

#### PEACH/PLUM/APRICOT

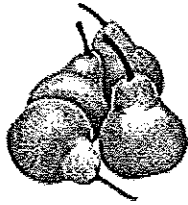
**VVA-1 Cultivar, Krymsk 1:** Dwarfing, about 50% of standard. For peach, plum, apricot. Comes into production a full year earlier with fruit size slightly larger. Used extensively in Europe. Doesn't take water stress well. From Russia, P. tomentosa x P. cerasifera cross.  
**St. Julian A:** Semi-dwarf, about 75% of standard. For nectarine, peach, plum and prune. Supposedly reduces scion vigor by 10 to 15%. Can tolerate wet feet and drought conditions.

#### NUTS

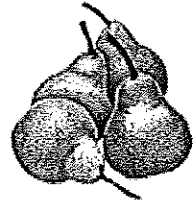
**Manregian Walnut (*Juglans regia*):** English variety. Fast growing, heavy yielding. Source of many good named walnuts. Graft at 80° F. Use bottom heat or paper bag over the graft. Graft on Manregian to avoid blackline disease. Grow two or more walnuts for better production.

**Heartnut (*Juglans ailantifolia*):** Japanese walnut, thick shelled but easily pried open or cracked along the seam. Heart shaped nut, sweet and mild. Taste is similar to English walnut with butternut flavor. Trees are fast growing with huge compound leaves, beautiful and hardy.





## Western Cascade Fruit Society 2004 Rootstock Order Form



Name \_\_\_\_\_ Chapter \_\_\_\_\_

Address \_\_\_\_\_ Town \_\_\_\_\_ Zip \_\_\_\_\_

Rootstock	Price	Quantity	Discount	Total
P 22	1.75			
Bud 9	1.75			
Pajam 2	1.75			
M 7	2.00			
G 30	2.00			
M 111	2.00			
Pyrodwarf	2.00			
Quince C	2.00			
VVA-1, Krymsk 1	2.00			
St. Julian A	2.00			
Krymsk 5	3.00			
Manregion Walnut	5.00			
Heartnut	5.00			
	<b>Totals</b>			

### Quantity Discount:

If ordering 10 or more of one rootstock, deduct 10%.

Please make your check payable to WCFS. Mail your check with this form to:

**Paul Gotz,**  
**Vice President, WCFS**  
**1007 NE 71<sup>st</sup> Street**  
**Seattle WA 98115**

## Do the Puyallup!!

by Valerie Chapin and Chuck Polance, Tahoma Chapter

**W**e need to continue planning for a successful WCFS booth!

As a member of one of the chapters you need to decide if and when you would be willing to volunteer a 3 hour block of time (or 2) for coverage.

September 10th - 26th will be here before we know it. With adult admission at \$10 (\$7 for seniors) and \$6 or \$7 to park, it is cost effective to sign-up for a shift with another club member and *Do the Puyallup* for free. With so much going on, you can browse around and even find a free show that will fit your style of entertainment.

Along with your time, there are a number of other things we need to set up at the WCFS booth prior to or on September 10th. Can you contribute display boards, fruit trees, pruning examples, grafting samples, bee blocks, fruit-fruit-fruit or anything else of interest? Time to show off!

The curious fairgoers need to see what the WCFS is all about. Maybe we'll add a few people to our dues-paying members. If you have any ideas or suggestions on the structure or organization of this major club activity, please contact me and share your thoughts. If we all donate a little time, talent and energy, we can all have a good time.

Valerie Chapin, Tahoma President  
(253) 472-6091

HAPPYDAWGS@EARTHLINK.NET

## News from WSU Research Station in Mount Vernon

by Mt. Vernon Fruit Horticulture Staff.

Changes are underway in the organization of the Westside WSU research stations and in the plans for future replacement of station buildings at Mount Vernon.

In February, administration of the facility and programs at Mount Vernon was changed from the status of 'Research Unit,' under the Western Washington Research and Extension Center, Puyallup, to an independent center with the proposed name Northwest Washington Research and Extension Center. Dr. Debra A. Inglis assumed the position of Interim Director and Assistant Dean. Plans are now well along for construction of

a facility to replace the existing laboratory/office/meeting room structure; and to increase the number of faculty from 3 to 8.

Some of the tree fruit plots have moved and consolidated for more efficient management. Poorer quality varieties were eliminated.

Grants received for further development of our wine grape project have resulted in a second year of wine making. The past (2003) season was exceptionally good for grapes and set a benchmark year for good quality and production. A wine grape workshop was held in May, primarily of interest to commercial and potential commercial wine growers. Look on the Fruit

*(Continued on page 9)*

## WWFRF Harvest Days at Mt Vernon Research Station

**Harvest Day - Cherry**  
Saturday, July 10th from 11 AM to 2 PM  
(WWFRF Board Meeting from 9 AM to 11 AM)

**Harvest Day - Plum, Peach & Nectarine**  
Saturday, August 14th from 11 AM to 2 PM

**Harvest Day - Apple & Pear/Asian Pear**  
Saturday, September 11th from 11 AM to 2 PM

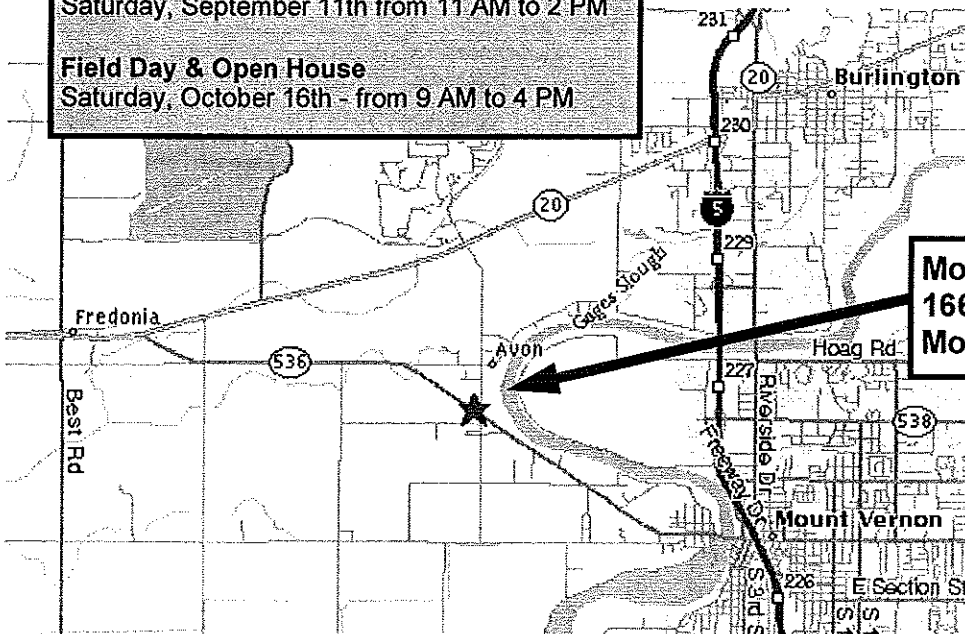
**Field Day & Open House**  
Saturday, October 16th - from 9 AM to 4 PM

Check-in for Harvest Days is 11:00 AM. Wagons leave for the field at 11:30 AM. Distribution of fruit will be directed by station staff. Members please be aware that pets are not allowed in the field at harvest days due to station policies. Also, people arriving late may find limited availability of some fruits.

Admission Fee for non-members: \$15.00. WCFS member receive a \$5 discount on WWFRF annual membership. Ask for details on this when signing up or renewing.

**Mount Vernon Research Unit**  
16650 State Route 536  
Mount Vernon, WA 98273

Western Washington Fruit  
Research Foundation  
in cooperation with  
Washington State University,







## News from Mt Vernon

*(Continued from page 8)*

Horticulture web site for announcements of future workshops of interest to grape enthusiasts and potential wine growers.

Hard cider from the station plots has been bottled and stored for evaluation. Drew Zimmerman of the Northwest Cider Society is in charge of the cider making. He has organized a series of week-long Cider School classes taught by cider expert Peter Mitchell from Worcestershire, England.

Last year we added G. Hollis Spittle to our staff focusing on grape and fruit projects. He and Jacky King have been developing a data base to cover all the diverse information that we need to keep track of throughout the year.

## WCFS Donates \$2000 to Research in Mt. Vernon

**B**ylaws of the WCFS state that one purpose of the society is to give "financial and other support to fruit research organizations". After a discussion among board members concerning the value of supporting local fruit research, a donation of \$2000 to the Western Fruit Research program at Mt. Vernon was approved at the WCFS board meeting on June 5th. According to a Western Washington Fruit Research Foundation report posted at the WWFRF website, funding for proposals this year were approved in the amount of \$15,165 for fruit research at the station in Mount Vernon.

## Events Calendar

Mt Vernon Harvest Day	Aug 14, 2004	WSU/Mt Vernon	Plum, Peach, Nectarine
Rootstock Order Form Deadline	Aug 20, 2004		See page 6
Puyallup Fair	Sep 10-26, 2004	Puyallup Fairgrounds	Tahoma Chapter taking part
Salt Spring Island Apple Festival	Oct 3, 2004	Salt Spring Island, BC	See Spring BeeLine for info
Mt Vernon Harvest Day	Sep 11, 2004	WSU/Mt Vernon	Apple, Pear, Asian Pear
WCFS Board Meeting	Sep 11, 2004	Puyallup	
WWFRF Fall Field Day	Oct 16, 2004	WSU/ Mt Vernon	
Beeline Submission Deadline	Oct 16, 2004		Fall Issue of newsletter
Northwest Flower and Garden Show	TBD	Seattle Convention Center	WCFS may have a booth
STFS Fall Fruit Show	Oct 23, 2004	Factoria Mall	See page 4
NOFC Fall Fruit Show	Oct 23, 2004	Jefferson Co. Fairgrounds	See below
Spring Scionwood Sale	TBD		
Rootstock Delivery	Feb 2005		See page 6

### Salt Spring Island Festival: Oct 3

The 6th Annual Salt Spring Island Apple Festival takes place Sunday, Oct 3rd, 2004. For details, see the article in the Spring issue of the BeeLine. There is a rumor circulating that the Ghost of Albert Etter will visit.

### NOFC Fall Fruit Show: Oct 23

The NOFC Fall Fruit Show will take place Saturday, Oct 23rd at the Erickson Building, Jefferson County Fairgrounds. Admission \$3/person, \$5/family. Plenty of free parking. Wheelchair accessible.

## Chapter News

### Clallam Fruit Club

President

Erik Simpson (360)683-6684

7pm, 2nd Tuesdays each month

Clallam County Commissioner's Chambers

223 E. 4th St., Port Angeles

A mentor program has been established. More experienced members help new members improve their fruit production. Help is provided for one year. One example is a 15 acre u-pick berry operation owned by a new member.

In June, Paul Moore spoke on thinning of fruit trees, and James Henderson presented a slide show on forest gardening permaculture.

Hat sale, overseen by Clallam, is going well.

Picnic held in Joyce on July 11th at James Henderson's.

### 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

Busy planning Fall Fruit Show to be held at Factoria. Field trip to the Gerde orchard, a good example of semi-urban horticulture, including apples, plums, blueberries, pears, cherries and honey berries. Bob shares his accomplished grafting skills every February with his grafting seminar at the monthly meeting. Squirrels, deer and crows race to eat the ripening fruit. Next field trip will be to the orchards of Greg Giuliani and John Romanelli.

### Piper Orchard Chapter

President

Ron Schaevez (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

Looks like a good fruit set. No additional news to report.

### 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 came together in a service project to thin Jerry's Orchard two Sundays in June. These volunteers will share in the harvest.

Linda and Glenn Gately 'shared' their first Mara des Bois strawberry... "exquisite flavor".

NOFC has a Pot Watchers program in which volunteers care for young fruit trees the chapter grafted for sale in the Fall as a fundraiser.

Mel Grassia is organizing group purchase of wine grapes direct from grower, as well as making arrangements to have a grape de-stemmer and crusher available.

### 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

Visit schools to give grafting demos. Kids graft their own fruit trees, and take home the results. Very popular program.

### Tahoma Chapter

President

Valerie Chapin (253)472-6091

7pm, 1st Thursdays each month

Rainier View Christian Church

12305 Spanaway Loop Rd., Spanaway

Will have booth at Puyallup Fair Sep 10-26th. Workers get free parking and admittance for 3 hours service at booth. See page 7 for more information on how to volunteer.





## WCFS OFFICERS AND BOARD MEMBERS

<b>OFFICERS</b>						
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	pjsgotz@comcast.net	(206)524-3738	1007 NE 71st Street	Seattle	98115	
<b>DIRECTORS</b>						
<b>2005</b>						
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	
DREW ZIMMERMAN, STFS	drewzimmer@comcast.net	(206)241-7805	17515 16th Ave SW	Burien	98166	
<b>2006</b>						
PAUL BECKER, NOFC	phbecker@aol.com	(360)437-9085	PO Box 1438	Port Hadlock	98339	
RENEA CARNAY, Tahoma	hcarnay@comcast.net	(253)863-7074	16515 Forest Canyon Rd E	Sumner	98390	
GARY HEATON, STFS	gdheaton@direcway.com	(360)928-0257	173 Lewallen Road	Port Angeles	98363	
<b>2007</b>						
DEL SIMPSON, Clallam	orchards@olypen.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@olypen.com	(360)385-6038	532 Schwartz Rd	Nordland	98358	
<b>CHAPTER PRESIDENTS</b>						
ERIK SIMPSON, Clallam	orchards@olypen.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	me@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	
<b>BeeLine Editor</b>						
MARK LEE	markl@nytec.com	(425)776-8048	22423 98th Ave W	Edmonds	98020	

## A Conversation with Lois Twelves

by Kathy Ackerman

Early in January I had the good fortune to sit down over a cup of tea at Lois Twelves and her husband Dr. Carl Nomura's home located in Port Townsend. They live in an inviting older home surrounded by beautifully arranged gardens that are thriving even during the snow and cold of the past few weeks. I knew Lois was one of the earliest members of the North Olympic Fruit Club and I wanted to hear about what it was like when the club first started, and what led to Lois' longtime involvement.

The newer members of NOFC look to Lois as one of our most knowledgeable experts in all the aspects of growing fruit in our area, particularly propagating apples through grafting. Many times over the years she has demonstrated grafting techniques to our club members. She has also taught grafting from her home and through WSU. For those of us still struggling to keep all the bits and pieces of wood together while we try to wrap a graft all together, Lois' totally self assured ability to make endless numbers of trees that will live, seems like magic. As she says, "she cannot remember a time when she didn't know how to graft".

That may be literally true because her parents had an apple ranch in Wenatchee when she was growing up. As a child she and her siblings were involved in all the aspects of growing the fruit with the exception of picking, which in those days her mother did not consider an acceptable activity for her young daughters. Her father was one of the early growers of the **Red Delicious** apple. Lois remembers that back when her father grew them they were delicious.

Lois' interest in growing fruit is interwoven through all her young adult life as a wife and mother, and a teacher and practitioner of pediatric physical therapy. During the 50's when Lois children were small she introduced them to the fun of growing tree fruit and sampling the harvest. She succeeded in passing on the gardening bug to her daughter, while her son's horticultural career seems to have been limited to a short period at age 5 when he discovered a love for cherries and started propagating cherry trees in his parents yard by planting the pits which grew!

About the time the kids were grown and gone Lois took a year long sabbatical from her work. She used the time to study infant physical therapy at the University of Washington and in Switzerland. This also gave herself another opportunity to pursue her interest in fruit growing during that year by talking and charming a horticulture professor into letting her join his already too full propagation class.

Eventually Lois moved to the Olympic Peninsula, settling along the water on Marrowstone Island, building a home for herself and making a permanent home for her orchard. Although she



Photo by Chris Christensen

doesn't live there anymore she continues to take care of her orchard which now has 72 trees (71 dwarfs and 1 standard). The orchard consists of apples, pears, peaches, cherries, plums, figs, strawberries, raspberries.

The apple trees are Lois' passion and her favorite tree is the one standard, an old **Golden Delicious** she received as a gift when she first moved to Marrowstone. The Golden Delicious currently has 12 different varieties grafted to it. Some of the other apples growing in her orchard are a good all around apple called a **Holstein**. She also has **Alkemene, Freyburg, Spitzenburg, Elstar, Bramley's Seedling, Sansa, Fiesta** and of course the good old **Gravenstein** and **King**. She has at least thirty other varieties including an apple tree taken from the scion from an original Johnny Applesseed tree. The original tree no longer exists but there are descendants from that tree.

Seventy two trees create a substantial harvest

(Continued on page 13)





(Continued from page 12)

which Lois is careful not to waste. She gives an abundance of fruit to her friends, family, and the local food bank. A quantity of it also becomes fresh cider,

Lois remembers that the North Olympic Fruit Club started to meet casually sometime before they became a formal chapter in 1982. Her good friend and mentor the late Ruth Russell was a founding member. She kept Lois apprised as to the going's on of the group and Lois joined towards the end of the first year. Jerry Pate was the president. She says she has thoroughly enjoyed the group. Even when she spent 2 years as a Peace Corps Volunteer in Montserrat, her friend Ruth kept her up to date about the club. Practically as she got off the plane to come home from Montserrat in 1986, she was off on a field trip to the Summerland, B.C. Experimental Orchard.

Although the group was much smaller, the activities were similar to the ones we have today. They



Photo by Chris Christensen

had speakers and demonstrators at meetings, took field trips to orchards, WSU programs and other fruit club shows, helped each other prune, and made cider. It also put on a fruit shows for the community at large. To this day, Lois says her favorite club activity is the sharing of information and ideas

that takes place during our meetings breaks. She says that even though she has been a member for more than 20 years now, she is still learning new things from being a member of the North Olympic Fruit Club.

Over the past 20 years Lois has been an important supporter for our group, and a volunteer for nearly every kind of event at some time or another. At our last fruit show in the fall of '02, Lois ran a club fundraiser that was very popular with the show attendees and profitable for the club. Fashioned after a fundraiser done by the Oregon Home Orchard Society, a group to which Lois has belonged even longer than NOFC, she took orders at the show for trees to be grafted over the winter. People could explore the kinds of apple trees they might like from the samples of apples at the show, then order the trees from Lois. She took at least 65 orders. The trees were grafted by Lois, Mel Grassia, Linda Gately and Sid Hubbard. They were delivered in

the spring and all but one survived!

At the end of our conversation I asked Lois how she felt about the value of our club, today and into the future. She was emphatic about the need to continue offering the opportunity for individuals and families to learn about growing fruit in home orchards. She also said we have an ongoing role in the larger fruit horticulture community. While the professional growers pursue the development of varieties of fruit that can be commercially viable, we are able to grow small numbers of trees. By focusing on lesser known varieties, particularly heirlooms we can help to maintain the genetic diversity and strength of our fruit tree stocks into the future.

## Permaculture at Dandelion Farm in Joyce

by James and Sarah Henderson, Clallam Fruit Club

The Dandelion Farm in Joyce, owned by Clallam chapter members James and Sarah Henderson, is being set up as a Permaculture research and education property. The research consists of a Forest Garden orchard of many different fruiting species arranged in a way that mimics a natural forest. They are trying many unusual species in an attempt to find out what can be grown locally with minimum maintenance and no chemical inputs. They hope to have an extended fruit harvest of small amounts of mixed fruits for sale at farmers markets locally, rather than a glut of one species in a small sellable window.

The farm also consists of medicinal herbs for herb tea. Drying facilities are under construction. They hope to be up and running by summer of 2005.

Permaculture is an ecological design philosophy which aims to create sustainable human settlements. Permaculture draws inspiration for designs from the native ecosystem and any human constructed system that cares for the earth, cares for the people and generates/shares surplus. It is a way to combine the best of organic agriculture, ecological house construction and ecological landscape design, together into a workable whole.

## Vin de Noix - French Green Walnut Wine

by William Rubel

reprinted from <http://www.williamrubel.com/alcohol/vindennoix.html>

**R**ed wine, eau de vie, green walnuts, and sugar are the basic ingredients for this wonderful warm aperitif from the walnut regions of France. Other ingredient most commonly mentioned in recipes, including oranges zest and cloves are optional. The bottle of vin de noix



pictured above was given to me by Nina, the Parisians émigré from Belarus who I interviewed about rye bread. The walnuts are ones I picked around Saint Jean's feast day as specified by French tradition which instructs that you pick green walnuts between Saint Jean's feast day and Bastille Day. I picked them near my home in Santa Cruz, California, an area with a Mediterranean climate similar to that of southern France. There is quite a lot of Internet discussion of the merits

of the "noix de Saint-Jean", whose saint day is June 24, and walnuts picked closer to Bastille day, July 14. I don't have the experience to offer an opinion on one day over another except to say that those who make claims for the noix de Saint-Jean seem to feel very strongly about the subject, and to say that it seems to me better to pick the walnuts younger if for no other reason that there is then no risk that you will be too late for the year. Once the walnut shells harden it can no longer be quartered with a knife and it is too late in the year to make this infusion.

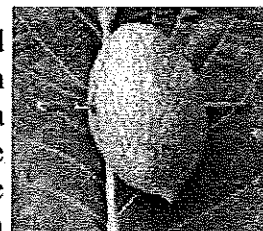
There are many variants to this recipe. The one I give here is close to the recipes I found in cookbooks

in my library, including Mireille Johnston's recipe in *The Cuisine of the Rose*, however, I decided to go with the ingredient proportions that seem to be most often called for in Internet recipes. Repetition on the Internet is, of course, not necessarily a sign of anything but copying, however, vine de noix is a favorite French beverage and I am therefore assuming that the dominant Internet recipe is a good one. I am currently making a vin de noix using the recipe I give below. The next time I return to Paris I will ask Nina for her recipe, and I will add that to this page.

In my recipe I specify 40 walnuts for 6 liters of alcohol --5 liters wine and 1 liter brandy. This is 6.66 nuts per liter. Recipes tend to range from 4 to 10 nuts per liter. If you want to experiment, add as many nuts as you wish. If, in the end, you find the finished drink is too strong then dilute it by adding more wine.

French recipes usually call for wine plus a distilled alcohol. Some recipes call for pure alcohol and specify its purity. In the US, the closest we can get to buying pure alcohol is buying vodka at 80 proof, or 40 percent. Many recipes call for an eau de vie, or for marc, which is a form of brandy. Brandy will give the drink a deeper taste than will a neutral grain spirit, like vodka.

When buying alcohol and wine for this recipe, keep in mind that vine do noix is a simple drink with its home in the countryside. Don't buy expensive ingredients -- I use wine from a box and alcohol I have distilled myself from fruit.



Lastly, on the subject of timing. Many of the recipes I read were very precise calling for the nuts to macerate for exactly 40 days or exactly 52 days or 3 months. A few recipes called for macerating the nuts in the alcohol first, then called for adding wine after a few weeks. As so many people make this infusion there are countless individual variations and many distinct traditions. Whatever you do, your drink will taste good.





## Walnuts are a Smart Choice for Heart

by Amanda Gardner, HealthDay Reporter  
reprinted from HealthScout, <http://www.heartinfo.org>

**W**alnuts protect against heart disease, a small Spanish study contends. "This is the first time a whole food, an intact food, has shown this effect," says Dr. Emilio Ros,

### Recipe for Vin de Noix

by Doreen Howard, North American Fruit Explorers

**I** don't know about candied walnuts, but green walnuts make a fantastic nut wine that is much like a finely crafted port. It's the tannin in the nuts and hulls that produces the deep color and flavor. I've also made it with green pecans and hulls and can attest to the fabulous taste.

This recipe comes from Dr. Leo O'Gorman, who is the county health officer in Brazoria County, TX. People in the Alsace-Lorraine area of France-Germany make this wine in summer, age it until about October and decant it then. It's also sold at farm stands on the back roads where tourists usually do not venture. Dr. O'Gorman travels to France every summer and says the recipe has been handed down for hundreds of years. The alcohol content is about 20% which classifies this as a fortified wine.

#### Vin de Noix (Nut Wine)

- 5 liters rosé wine (I usually buy jug wine)
- 3 vanilla beans cut open length-wise
- 1 lemon cut into chunks
- 500 ml distilled water
- 1 bottle (500 ml) Everclear (pure alcohol)
- 40 crushed walnuts, hulls included (I use a hammer)

1. Place all ingredients in a large airtight container.
2. Try to agitate daily for 90 days. Store in a dark place. Filter 3 times with paper coffee filters to remove impurities.
3. Bottle and cork tightly.

Makes 5 liters.

lead author of research appearing in the March 23 online edition of *Circulation*. The study is partially funded by the California Walnut Commission.

Ros and his colleagues randomly assigned 21 men and women with high cholesterol levels to follow a Mediterranean diet or a similar diet in which walnuts replaced about one-third of the calories from olive oil, olives, avocados and other monounsaturated fats. No nuts other than walnuts were allowed in the Mediterranean diet.

Measurements revealed that the walnuts actually had a dual effect on heart health.

First, the walnut-laced diet increased the elasticity of arteries by 64 percent. Second, it reduced the level of molecules that can gum up blood vessels by 20 percent. It also decreased total and LDL ("bad") cholesterol levels.

It's not entirely clear why walnuts may have this beneficial effect. But, unlike other nuts, they do have high levels of omega-3 fatty acids that have healthful properties. Walnuts also contain the amino acid L-arginine and a form of vitamin E that may prevent vessel blockage, Ros says.

Is all this cause to up your walnut intake? While Ros sees no reason not to, Marc Siegel, a clinical associate professor of medicine at New York University School of Medicine in New York City, is more cautious and cites some methodological limitations to the new study.

For one thing, Siegel says, the researchers looked specifically at the brachial artery (in the arm), which is not the same as the coronary artery (supplying blood to the heart). "Blood flow through one artery is not the same," Siegel says. "It might be predictive, but it's not identical."

Also, the researchers removed other monounsaturated fats from the diet. "What is the significance of removing that from the diet?" Siegel asks.

Finally, the duration of the trial could be a problem. "They're only looking at results over a four-week period of time, which is way too short to be drawing conclusions," Siegel says.

## Grafting Success Analysis

By Paul Götz, STFS and Clallam Fruit Club

Over the last several years I have tried my hand at grafting with various levels of success. The first attempt in 1999 was made following the unexpected acquisition of some cider apple scion wood. It was fairly late (May) in the season and rootstock was rare. I obtained some MARK from Raintree and performed my first whip grafts. A month later all the scion wood had dried up and died. Three of the rootstock showed signs of life so I attempted some bud grafts. One graft lives on. See the following table. Deer damage and drought conditions at the farm out west of Port Angeles have restricted the growth. The addition of a deer fence has allowed the tree to add some growth. An automated drip irrigation system is also under construction.

In 2000 I decided to try my hand again. After listening to Bob Gerdes (STFS) expound upon the virtues

1999 APPLES						
Variety	Rootstock	Date Grafted	Quantity Grafted	# Successful	# Failed	% Successful
Michelin**	MARK	5/13/99	2	0	2	0.00%
Binet Blanc D'Ore**	MARK	5/13/99	2	0	2	0.00%
Cap of Liberty**	MARK	5/13/99	4	0	4	0.00%
Muscadet de Dieppe**	MARK	5/13/99	1	1	0	100.00%
Whitney Crabapple*	MARK	6/19/99	1	0	1	0.00%
Bramley Seedling*	MARK	6/19/00	2	1	1	50.00%
<b>Total</b>			<b>12</b>	<b>2</b>	<b>10</b>	<b>16.67%</b>

\* Bud grafted following failed whip graft

\*\* Obtained scion wood @ cider Conference on 4/20/99. Ordered rootstock and waited for arrival.

of the Omega grafting tool I purchased one for my next efforts. I obtained rootstock and the Karminj scion wood at the 2000 WCFS Spring meeting. The remainder were obtained from trees in my Seattle yard that I wanted at the farm or from trees that I wanted more of for cider purposes. The results are tabulated below.

I skipped 2001 due to time constraints and some discouragement. At the 2002 Spring meeting I purchased more rootstock and some cider scion wood.

2000 APPLES						
Variety	Rootstock	Date Grafted	Quantity Grafted	# Successful	# Failed	% Successful
Whitney Crabapple	Geneva 16	3/11/00	2	0	2	0.00%
Whitney Crabapple	Geneva 30	3/11/00	2	1	1	50.00%
Kingston Black	Geneva 30	3/11/00	4	3	1	75.00%
Karminj de Sonnaville	Geneva 30	3/11/00	1	0	1	0.00%
Bramley Seedling	Geneva 30	3/11/00	1	1	0	100.00%
Arkansas Black	Geneva 30	3/11/00	4	4	0	100.00%
Esopus Spitzenberg	Geneva 30	3/11/00	1	1	0	100.00%
Gravenstein	Geneva 30	3/11/00	4	0	4	0.00%
Golden Delicious Sdlg	EMLA 26	4/23/04	2	0	2	0.00%
<b>Total</b>			<b>21</b>	<b>10</b>	<b>11</b>	<b>47.62%</b>

I skipped 2003 due to time constraints imposed by the acquisition of additional property adjacent to the farm. My efforts were going toward the above referenced deer fence and starting construction of the trellis in





2002 APPLES						
Variety	Rootstock	Date Grafted	Quantity Grafted	# Successful	# Failed	% Successful
Karminj de Sonnaville*	P22	3/16/02	2	2	0	100.00%
Karminj de Sonnaville**	M26	3/16/02	1	0	1	0.00%
Chisel Jersey	M26	3/16/02	2	1	1	50.00%
Michelin	M26	3/16/02	2	2	0	100.00%
Yarlington Mill	M26	3/16/02	1	1	0	100.00%
Brown Snout	M26	3/16/02	2	1	1	50.00%
Muscadet de Dieppe	M26	3/16/02	1	0	1	0.00%
Gravenstein	M26	3/16/02	3	1	2	33.33%
Aaron Mercer	M26	3/16/02	4	1	3	25.00%
Yellow Transparent	M26	3/16/02	3	0	3	0.00%
Esopus Spitzenberg	M26	3/16/02	1	0	1	0.00%
<b>Total</b>			<b>22</b>	<b>9</b>	<b>13</b>	<b>40.91%</b>

\* On P22 at request of friends with small lots

\*\* Victim of family member stepping over and not quite clearing with foot.

the orchard. In 2004 I obtained scion wood at the Oregon Home Orchard Society spring sale and rootstock at the WCFS Spring sale and from Raintree. The plums were a disaster. For three months they did nothing. Some just plain dried up. In the last week of June one Howard Miracle, living up to it's name, suddenly decided to put forth leaves. I have no idea what brought this about as it had been set aside in the "to be tossed" area as the rootstock wasn't even showing signs of life. All other rootstock that was showing signs of life were set aside in the "to be saved for grafting next year" area.

I suspect that this massive failure can probably be attributed to the fact that most of the plum scion wood buds were close to or already opening up. I will be attempting to obtain plum scion wood earlier in the

2004 PLUMS						
Variety	Rootstock	Date Grafted	Quantity Grafted	# Successful	# Failed	% Successful
Shiro	Citation	3/14/04	5	0	5	0.00%
Howard Miracle	Citation	3/14/04	2	1	1	50.00%
Methley	Citation	3/14/04	3	0	3	0.00%
<b>Total</b>			<b>10</b>	<b>1</b>	<b>9</b>	<b>10.00%</b>

season or just give up and buy some more trees. My primary purpose for obtaining more Japanese Plums (Methly in particular) is to obtain a pollinator for my Shiro. It blooms every year and, despite Raintree's claim that it is self-pollinating, I get no fruit set.

The apples have had mixed results. However, the success rate is better than previous years. The following table shows the results. My theories on what the cause(s) may be are discussed after.

As the table above shows, I grafted, for a home orchardist, a large number of each variety. However, this allowed me to notice a trend in my efforts. What I noticed was, if you just looked at the success of the individual varieties and not the overall success rate, was that some varieties were highly successful, with most if not all grafts succeeding, or an unmitigated disaster, with most if not all attempts failing. This led me to go back through my records and create all of the above tables. Disregarding 1999, where expectations were low to start with due to the lateness of the grafting, I noticed the same trend in the previous years. Each variety was either a success, with most if not all grafts taking, or a failure with, most if not all, grafts failing.

(Continued on page 18)

## WCFS Member Ads

Here are the simple rules for submitting free ads:

*You must be a WCFS member.*

*All words (item description, name, address, etc) must be 50 words or less.*

*Ads can be for your business, personal items, swapping of scionwood, announcements, etc.*

That's enough rules for now.

Wishing Life Member Frieda Parker a speedy recovery. From all your friends in the North Olympic Fruit Club.

Lazy J Tree Farm between Sequim and Port Angeles accepts yard waste and sells screened fine, medium and course compost. (360) 457-5950.

Selling large unique collection of hybrid grape plants selected for the region, plus small fruit plants in season. Generally at farmer's market on Saturdays.

Norway Viticulture,

David Johnson, Grower

1009 Iris Street, #8

Milton, WA 98354, Call (253) 922 7224 or  
Charchemish2000@yahoo.com

Hand-crafted Orchard Boxes, stained or natural. Furniture-grade alder.

From \$10 to \$20 plus postage. Brochure available - [js@olympus.net/](mailto:js@olympus.net/)  
(360) 379-1103

Erik's Edible Orchard Nursery

162 Creekside Drive

Sequim, WA 98382

360-683-6684

[www.olyphen.com/orchards](http://www.olyphen.com/orchards)

Fruit Trees · Berries · Syrup

Organic Blueberries, U-Pick. Only \$2.00/lb.

Call (360) 732-7035 for times of U-pick and driving directions. Lige and Kay Christian, Chimacum Creek Family Farm.

Arguta Kiwi Cuttings, male & female.

Annasnaja, Ken's Red, Dumbarton Oak.

Vigorous vines, easy to grow.

[dschultz@waypoint.com](mailto:dschultz@waypoint.com) or (360) 379-0338

## Milton Grape Capitol (continued from page 21)

that great.

About two years later, I met Lon Rombough, a grape enthusiast in Oregon, who suggested the possibilities of doing my own hybridizing with grapes. I began to experiment with an old female flowered vine "Williams Seedless" at my Uncle's place in Milton and soon I was hooked on grape breeding. I will mention that the Williams Seedless is hardly the ideal grape to work with, but having female flowers makes breeding pretty easy, since it cannot self pollenate. Today, I still have the Williams and one of its hybrid seedlings—a cross with Orange Muscat, which is perfect flowered and much better flavored.

At present, I have about 6 or 7 very fine hybrids from the efforts of the last 20 years. Most noteworthy is a hybrid of Desert Flame Seedless. I have named this grape "Richard Walden" in thanks to my uncle who has allowed me to plant hybrid vines on his lot. Richard Walden has a large cluster of large reddish berries. The fruit flavor is much the same as Flame Seedless, but the vine is resistant to mildew and botrytis. Vigor is medium and the fruit ripens late in the season here (but it does ripen).

To list all of the vines would be long-winded, but I also have a grape that tastes like Apricots, a couple of ornamentals like Czar Nicholas and some promising white wine types.

If I could leave people with any suggestion it would be this... Don't shop for grape plants at the major chains. They don't offer selections that are worth the trouble in most cases.



## Notes from the Editor

by Mark Lee, BeeLine Editor

This is my second issue of the BeeLine, and things are a little bit easier this time compared to the first issue. Much of my time on the first issue was spent developing a “new look” for the newsletter. I guess people approve of the new design. Typical comments are that it is easy to read, and the layout is “crisp and clean”.

The first of anything is bound to have some mistakes in it. The biggest error I made in the first newsletter was made at the expense of David Johnson. I made two mistakes with an article on Tayberries. I inherited a stack of articles when I took over as editor, one on Tayberries with no author listed. Somehow I entered David’s name in place of the unknown author’s. The second mistake was listing David’s chapter membership as Tahoma, while it should have read NOFC. David, please accept my apology for these editorial blunders in my first issue.

Anita Fig Mystery Solved! People really are reading the newsletter. The first day the newsletter was out, I received a call. It was from a woman named Anita. She had provided fig scionwood to her friend George for use at the Spring Scionwood sale. The fig tree that provided the wood is from Anita’s neighbors. She said her neighbors are not big gardeners, and they don’t know the variety of fig. It is productive at its waterfront location in Bremerton. The fruit is green. I am happy to report that I have successfully rooted the cutting of the Anita fig that I obtained at the scionwood sale in Puyallup. In a few years I hope to report how this fig is doing compared to the other green figs in my collection.

As usual, I am making a request for roving reporters and photographers. I have story ideas, like interviewing WCFS members that have interesting stories to tell, but I don’t have much time I can devote to story writing. Stories published elsewhere can also be submitted.



### 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 15<sup>th</sup>, July 15<sup>th</sup> and October 16<sup>th</sup>. 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.

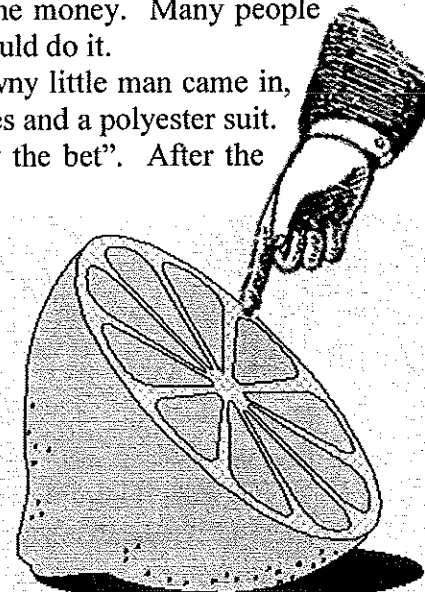
## A Fruit Joke

The local bar was so sure its bartender was the strongest man around that they had a standing \$1000 bet. The bartender would squeeze a lemon until all the juice ran into the glass, and hand the lemon to a patron. Anyone who could squeeze one more drop of juice out of the lemon would win the money. Many people tried, but nobody could do it.

One day a scrawny little man came in, wearing thick glasses and a polyester suit. “I would like to try the bet”. After the laughter died down, the bartender grabbed a lemon, and squeezed away. He handed the wrinkled remains of the rind to the little man.

The crowd’s laughter turned to total silence as the man clenched his fist around the lemon, and six drops fell into the glass.

As the crowd cheered, the bartender paid the \$1000, and asked the little man what he did for a living. Was he a lumberjack, a weightlifter, or what?  
 “I work for the IRS.”

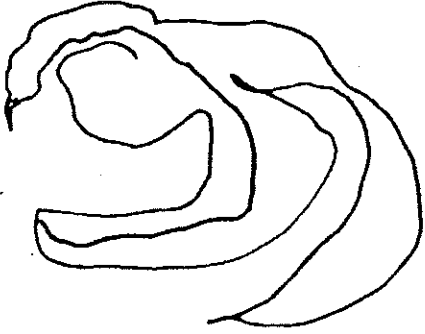




Western Cascade Fruit Society  
1007 NE 71<sup>st</sup> Street  
Seattle WA 98115-5636

Return Service Requested

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



"Banana Fruit Drawing"  
Kid Art by Kemper, age 4

138\*1/3\*\*\*\*\*AUTO\*\*MIXED AADC 980  
DON PETERSON MAR 2005  
2120 165TH PL NE  
BELLEVUE WA 98008-2618

CHECK LABEL FOR RENEWAL DATE



**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    **\$20.00 Annual Dues**
- Peninsula-Kitsap     Piper Orchard     Tahoma    **\$15.00 Annual Dues**
- Seattle Tree Fruit (includes monthly Newsletter)    **\$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:  
WCFS Treasurer, 1007 NE 71st Street, Seattle WA 98115-5636

