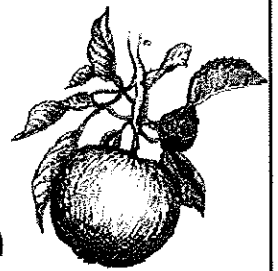


# the **Beeline**



Volume 26

Spring 2006

*Newsletter of the Western Cascade Fruit Society*

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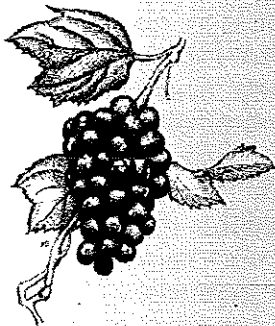
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[www.wcfs.org](http://www.wcfs.org)



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

**SILVER JUBILEE** **March 11th**  
Western Cascade Fruit Society  
**1981 - 2006**

## Western Cascade Fruit Society Annual Spring Meeting and Rootstock/ Scionwood Sale

**"2006 - The Year of the Pear"**  
sponsored by  
**Tahoma Chapter**

**Saturday, March 11th**  
**9:30 am to 4 pm**  
at

**Franklin Pierce High School**  
**11002 - 18th Ave E., Tacoma, Wash.**

**Free Parking**

**\$3/ person \$5/family - students are free**

showcasing pear scionwood and...  
**Montrose Apricot ~ Dester Plum ~ Olympia Apple**

**details inside**

Don't miss the party. All WCFS members are invited. Come and show your stuff!

## Seminars

### "Cherries - 201"

How to Grow the Best Cherries in Western Washington  
Dr. Robert Norton, WCFS Life Member; WSU Professor Emeritus, Horticulture;  
Chairman, NAFEX Cherry Interest Group

### "Tissue Culture Made Easy"

Dr. David Deardorff, Former WSU Extension Agent; Botanist and Orchid Propagator, Hawaii

### "Harnessing the Power of Mycorrhizal Fungi"

Mycorrhizae - What Are They and Why You Need Them  
Tonya Gordon, Mycorrhizal Applications, Grants Pass, Oregon.

### "Calcium is King and Other Minerals"

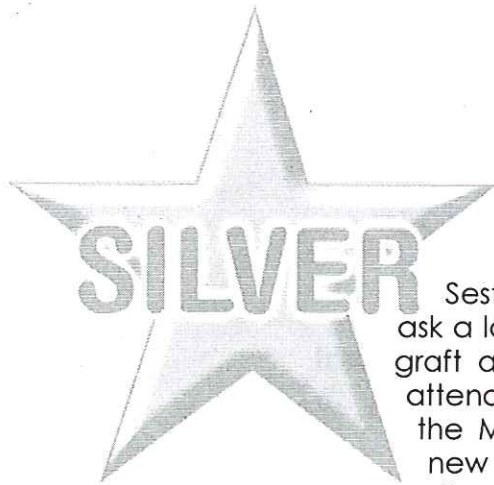
Phil Unterschüetz, Founder of Integrated Fertility Management, Wenatchee,  
Supplier to Farmers & Gardeners; Advisor, Washington Tilth Assoc.; Teacher, Organic Production

### "Orchard Pruning"

Steve Whitcher, Member Tahoma Chapter, Horticultural Consultant, ISA Certified Arborist

### "Water in the Landscape"

Linda Chalker-Scott, Ph.D. Extension Urban Horticulturist & Associate Professor.  
Puyallup Research and Extension Center, WSU



## *Things to do at the spring show...*

...take part in the seminars • enjoy coffee and cake with Betsey Sestrap • Anna and Dennis • choose your scionwood and rootstock • ask a lot of questions • pick up your Concorde pear trees • let us help you graft a new tree and Leon Hussey will dunk the roots in compost tea • attend our 25<sup>th</sup> annual meeting • sharpen your shovel blades • chat with the Master Gardeners • thank your outgoing officers and welcome the new chaps • renew your WCFS membership • visit with Dennis James from the USA Pear Bureau • view the new pear video • select an apple poster from Darrell Verbeck • pick up your drawstring apple bags • socialize • visit Dick Tilbury's table • buy some Messenger and a 50¢ tub of Dr. Roger's Grafting Wax • ask Len Jessen for his new address because he's moving to California after the show • take pictures for the next Beeline • read descriptions of all the new pear scionwood • visit with bee experts • Dr. Margriet Dogterom • Bob Friese and Bruce Becker • bring your extra scionwood • buy a fruit tree from Erik's Edibles or a plant from Steve Whitcher • ask Darren Murphy about the Olympia apple • run for office • talk to Paul and Mary from Sequim Lavender Company • discover Cynthia Elmore's concrete art • ask Lowell Cordas about his garden tools • discuss plum scionwood with Jim Fritz • talk with Kristan Johnson about fruit research at Mt. Vernon • and remember to thank Tahoma and all our WCFS chapter members for their efforts...



## Message from the President

By Judi Stewart, President, WCFS

Greetings fellow members,

Are you in the swing of spring? I'm rummaging through papers and source books while trying to decide if I have enough room for a new strawberry cultivar. To those who asked about the source book many members use, "Fruit, Berry and Nut Inventory," we no longer buy that book for members in quantity since it's less expensive to buy it directly from Amazon.com for \$16.50. Amazon also offers slightly used copies for only \$12. I'd like to suggest a second source book, "Cornucopia II: A Source Book of Edible Plants" in paperback by Stephen Facciola. Don't forget about "The Grafter's Handbook" by R. J. Garner. Between the two source books, and the handbook, you should be able to find whatever you're looking for and discover some new options. By the way, some members who are growing the Mara des Bois strawberry whispered that the berry tastes better in its second year.

Unfortunately, our school grafting program grant hasn't materialized. Last year, many grant sources directed their funds to Louisiana hurricane disaster relief. We will re-apply for next year and begin the process earlier. Much appreciation to those chapters who arranged to take on this responsibility independently.

We had a productive Board meeting on December 10<sup>th</sup> in Seattle. It was very nice to see Paul Donaldson and to meet Ron Weston, the newly elected president of Vashon Island Fruit Club. Congratulations to you Ron and to your slate of officers. And thank you Carol Eggen for all your efforts on behalf of your chapter and for bringing VIFC into the parent organization. A photo of the WCFS Board taken at that meeting appears elsewhere in this issue. And a big thank you to all the newly elected chapter officers and board members who continue to do the work that makes our organization possible.

WWFRF also received donations on December 10<sup>th</sup> for \$1,000 from STFS and for \$330 from NOFC. This February, Tahoma Chapter donated \$500, Olympic Orchard Society members donated \$100 from the general fund and their members individually added another \$95. To all of you who have made contributions to WWFRF through your chapter or directly – another round of thank you's. Please remember come April that your individual donations are tax deductible. Patti Gotz asked that you be reminded that your annual chapter dues are also tax deductible!

We asked Tahoma Chapter to "raise the bar," for fruit growers in planning for our Silver Jubilee. They certainly didn't disappoint us. I hope you've had a chance to read the program for the annual spring meeting. This is the one day a year all members come together and on this very special occasion we'll be celebrating our 25<sup>th</sup> anniversary. Please come to the party, greet WCFS life member Betsy Sestrap and help her cut the cake. Let's have a good time. March 11<sup>th</sup> is your event and your day.

Wishing you a very Happy 25<sup>th</sup> Anniversary,

*Judi Stewart*

## WCFS NEW MEMBERS

### Peninsula Fruit Club

Carol Michel

### Olympic Orchard Society

Clay and Marilyn Couture

Mary & Paul Jendrucko

Laurel Moulton

### South Sound Fruit Society

Lynden Baum

Maureen Canny

Lowell Cordas

Jim Goché

Terry Graham

Ron Granberg

Martha Marrah

Christine Massey-Beerbower

Brian Williams & Francesca Ritson

### Seattle Tree Fruit Society

Matt Higgins

Steven & Camille Lanier

Jeff Metcalf

Denny Redman

### North Olympic Fruit Club

Gretchen Brewer

Velda Burrows

Dan Ester

Mary & Paul Jendrucko

Gordon & Isabelle Phipps

Scott & Liz Ray

Richard Schneider

### Tahoma Chapter

Betsy Schultz

### Vashon Island Fruit Club

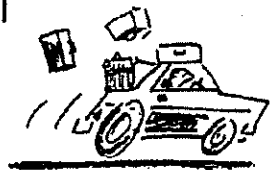
Gail Cunningham

Dan Lyngge

Jose Marquez

March Twisdale

## Directions to Franklin Pierce High School from I-5



**Merge** onto WA-512 E via EXT 127  
toward PUYALLUP \_\_\_\_\_ 4.0 miles

**Take** the PORTLAND AVE exit toward  
MIDLAND \_\_\_\_\_ 0.1 mile

**Turn RIGHT** onto PORTLAND AVE E \_\_\_\_  
\_\_\_\_\_ 0.2 mile

**Turn RIGHT** onto 112TH ST E \_\_\_\_ 0.1 mile

**Turn RIGHT** onto 18TH AVE E \_\_\_\_ 0.1 mile

## Betsy Sestrap

By Carolina Nurik, Vashon Island Fruit Club

*As Western Cascade Fruit Society approaches its Silver Anniversary Celebration, I had the pleasure of interviewing Betsy Sestrap, one of the original founders of our organization. We talked about her life, the early beginnings of our society, the issues and needs of the western Washington fruit growers and how everyone came together to form our club.*

Betsy Sestrap is an author, founder and co-owner of Wax Orchards and together with her late husband Robert was one of the founders of WCFS. For many years she and her family have played a unique role in the fruit growing industry in western Washington. Let me share with you a short history of her life.

Betsy's parents, August and Johanna Wax, were originally from Estonia. They planted and maintained cherry, apple and peach orchards and raised poultry in Kent and on Vashon Island. Wax Orchards produced its first pie cherry crop in 1935 with Montmorency cherry trees on imported French rootstock. August discovered that Vashon Island had a unique growing climate for fruits and focused on acquiring land in the "Badlands" of Vashon Island. It was an area known for poor soil fertility due to all the logging. By the time of his death in 1951, August had 200 acres planted in trees. Wax Orchard Road is named in honor of the Wax family's large orchard on Vashon Island. A road in Kent is similarly named Wax Road, where August built one of the largest poultry farms in the Pacific Northwest.

During a family summer vacation to Eckville, Alberta, Betsy met Robert Sestrap. Robert had been managing his family farm since the age of 16 and was co-director of the local farming cooperative. Betsy explained that the first time she set eyes on Robert was when he was directing a co-op meeting concerning the low prices of milk. After returning to Vashon from her two month stay in Alberta, Betsy wrote a letter to Robert asking about the outcome of the meeting they had attended. Her letters were "newsy" as she described them to me and they started in 1946. By Valentine's Day in 1947 Robert had written Betsy a lovely poem. Today, she still treasures the letters they wrote to one another. In late 1947 Betsy and Robert were married and a few years later they had three children; Anna, Gus and Kathy.

In 1950, after commuting between the Eckville ranch and the Vashon orchards, Betsy and Robert settled on Vashon Island to raise their children and help the Waxes with their orchards. August Wax passed away the year after the move and Robert and Betsy took over orchard management. Under their direction, Wax Orchards grew to 260 acres; 150 acres in Montmorency pie cherries, 25 acres in apples such as Gravenstein, Red and Golden Delicious, Transparent, Winesap and Stayman Winesap, Jonathan and McIntosh. Ten acres were dedicated to Pacific Gold and Veterans peaches. In addition, they planted apricots, currants and gooseberries. Robert and Betsy developed a nursery and landscaping business as well as a separate construction business.

Robert was the experimenter, builder and inventor, always diversifying the Wax Orchards business. The enterprise was "vertically integrated," meaning they grew the product, processed, packaged and then sold it. During the winters, Robert and Betsy developed a nursery and landscaping business. In order to receive guests flying in, Robert built an airport on the property. He constructed the building that houses the Vashon Athletic Club and he handled other construction projects.

By 1961 Wax Orchards had planted 16,000 pie cherry trees. This was reported to be the largest pie cherry orchard west of the Mississippi. At harvest time, 150 Indians from British Columbia were employed and housed in order to bring in the cherry crop. Betsy was in charge of the orchard and ran an on-site cannery. She commented that she was "quite an orchard boss." During peak processing season the business employed 20 people per shift. Wax Cherries, as they were known, were consistently "Grade A." Until their cherry trees came into full production, they also sold apples to islanders. At that time dwarfing rootstocks weren't popular and apple trees took 10 years to come into full production.

When their cherry tree production started to wane the experts advised them to remove the trees and replant with younger trees. The Sestraps pulled out 60 acres and replanted 10 acres of new cherry trees. The trees failed. They discovered that you can't replant in the same place for up to 5 or 6 years because of soil borne nematodes and viruses which will kill young trees. Betsy explained that you have to do several things such as grow other crops in order to cleanse the soil. They "dehorned" the remainder of their trees, meaning that they chopped them back to



3 feet above ground. Betsy said that the growth that came from the dehorned trees was fruiting wood and not water sprouts. Yet again, another Sestrap discovery. They were able to extend the production of their remaining trees for an additional 20 years!

Apple cider was another product of the Wax Orchard diversification strategy. The apple market had soon changed and the public only wanted red apples. A hailstorm also bruised their fresh market apple crop. They turned toward making cider. The Sestraps started hand pressing their apples with a wine press, producing small amounts for sale in the fall. They changed the focus of their apple orchard to cider apples.

Wax Orchards was the first company to devise the method for fruit juice blending. Betsy and Robert tested blended cherry and apple juices. After

Sestrap's mechanical and inventive abilities and Betsy's kitchen formulations. Robert visited junkyards to find things such as label makers, shrink-wrap machines and parts. He built most of the refrigeration facilities from surplus that he scouted out. Robert's adaptation of stainless steel steam kettles with his unique stirring additions moved Wax Orchards toward the fruit butter side of the business.

Meanwhile Betsy attended a Michigan meeting about apple preserves and butter. She found that she didn't agree with their methods and was determined to develop a better product. Using Robert's kettles, Betsy blended, devised and tested formulas to make "sweet" products without added sugar. She explained that they treated and cooked the fruit very gently.

Betsy found that each fruit variety has its own unique characteristics, flavors and aromas. As a result, she learned which varieties are needed to produce a specific flavor and sweetness in her fruit spread products, sweeteners and cider. These products have been very well received by the general public, sugar conscious consumers and diabetics. Numerous cookbooks and recipes call for the addition of Wax Orchards Fruit Sweet.

Betsy began with her naturally sweetened, no preservatives added apple butter. She then branched out to strawberry-apple and apricot-apple. The apple-raspberry spread proved to be a real winner. Betsy then went into more exotic spreads such as apricot-pineapple and orange-berry conserves, along with mincemeat and chutneys. Her crowning glory is her fudge topping, "Oh Fudge!" It's a deep, dark, bittersweet, chocolatey fudge topping that has no refined sugar and is made of only natural

ingredients. It's low calorie, preservative-free, fat-free, vegan and diabetic friendly.

Today, Wax Orchards markets 5 different types of fudge toppings, 6 fruit butters, 4 berry spreads, 4 fruit syrups, plum sauces, chutneys and barbeque sauces. Newspapers from Bangor, Maine to New York and Seattle have written about Betsy and Robert's Wax Orchards history and its products. Numerous magazines such as "Gourmet," "Prevention" and



Anna and Betsy

experimenting, they found the blend turned black and curdled and couldn't be poured out of a jug. They finally created a sweet blend that shortly won rave reviews in the market. Their Apple Berry cider is still marketed today. Strawberry Apple soon followed as well as several other blends. In 1981, Betsy co-authored "The Cider Book" which covers cider making and cider cookery.

Wax Orchards' success owed much to Robert

"Fancy Foods" have given rave reviews.

Now, getting back to Western Cascade Fruit Society's 25th Anniversary celebration... Betsy remembers that the original signors to the Western Cascade Tree Fruit Association in April 1981 were Tom Perkins from Sedro Wooley, James Anstis from Everett, Dalbert Leaf from Port Townsend, Walt Lyon from Bothell and Bob Sestrap. She remembers that Tom "always had something percolating because he said it was better than weeding carrots." When asked about how the group came together when living so far apart from one another, she said that she and Robert went around looking for cider apples and thereby got to know people in the industry. Several orchardists belonged to The Skagit Valley Men's Garden Club. At that time men's garden clubs were in vogue. The Mt. Vernon Tree Fruit Station, where Dr. Bob Norton was director, was also helpful in putting the word out. They announced an open house at the Sestrap's Wax Orchards to set up the new organization. References to Western Cascade Tree Fruit Association can be found in the February/March 1981 edition of the "Western Farmer" in which the Sestraps are credited with being instrumental in the founding of the organization.

Betsy and Bob's role in the organization was to launch the new Washington Tree Fruit Association. Betsy states that the group became more focused around Sedro Wooley because of the Men's Garden Club but that the Sestraps were satisfied because they wanted reliable information for this side of the mountains and were finally able to get it. She explained that prior to the formation, they had received tree fruit information which related only to eastern Washington, and didn't work well in our climate. Most of the more reliable information they received came from Michigan. She emphasized that poor and inappropriate information had cost Wax Orchards millions of dollars.

One of the examples Betsy gave was about their Winesap apples. They had spent years of work and lots of resources only to find that Winesaps are not well suited for our climate and growing conditions.

I then asked what she felt the role of WCFS should be and she said that reliable, appropriate information is the most important function of our fruit society. She feels that we are doing "a fine job while enjoying ourselves and learning about fruit. It is a miracle to slip a bud into a branch and watch it grow into a new variety."

As many of you know, Robert Sestrap passed

away in July 2003. His obituary mentions Western Cascade Fruit Society as an organization in which Robert had a deep interest. Betsy is now enjoying her retirement and has turned the management of Wax Orchards over to her daughter, Anna. Betsy still has a twinkle in her eye and is more passionate than ever when she talks about fruit and the products she developed. One of her current interests is the American Horticultural Therapy Association. This group provides accessible gardening experiences to the disabled and elderly. She has designed a garden room addition to her home which she says will extend her territory. In the winter, she'll be able to enjoy her garden in warm comfort. Betsy emphasized that the most important aspect of her design is the beauty of the tabletop gardens and the decorative planter boxes she plans to build. A peach tree and some raspberries are on the short list of plants she wants to incorporate into her garden room. That's Betsy, still innovating and testing out new ideas!

**Come to our Silver Jubilee in Tacoma on Saturday, March 11<sup>th</sup> and meet Betsy and Anna.**

#### References:

- Interview with Betsy Sestrap, January 14 and 24, 2006
- "The Beachcomber," Bob Sestrap Obituary, August 13, 2003
- "Western Farmer," February/March 1981
- "The Beachcomber," January 26, 1961
- "The Oregonian," August 14, 1990
- "Washington Farmer-Stockman," November 3 1983
- "Bangor Daily News," July 29, 1985
- "The Cider Book," by Lila Gault and Betsy Sestrap 1981

## Wenatchee Washington Agents Meeting

**Umpqua Valley Hort News, OSU Extension Service - Sept/Oct. 2005**

Every few years Tree Fruit Extension Agents from Oregon, Washington, Idaho and sometimes California get together to discuss the trends in orchard business in our states. This year we gathered in Wenatchee Washington. What we heard and saw in some sectors was pretty depressing while other sectors were doing much better.

Growing apples in the PNW is going from bad to worse. Most growers in Washington, especially red and golden delicious growers, are losing money with no hope of a turn around in sight. Even growers of



Gala, Granny Smith, and Fuji are struggling to cover costs. Apples have become a commodity, a product that many produce and in great quantities. Many apple growers have tried to break out of the commodity rut by finding new varieties or by converting their acreage to organic production. Some have succeeded but most will have to find other solutions. One trend that the Wenatchee area is seeing is orchard land being lost to development in large blocks. Older growers are just throwing in the towel with land prices high and apples prices low. Look for apple acreage to continue to plummet. Apple production is certainly shifting overseas. Brazil, Argentina, Chile, and China are lower cost producers of commodity apples and juice and imports continue to increase.

Many former apple and pear growers are also changing over to cherries. Cherry acreage is growing at a double digit pace over the past few years in Washington and Oregon. In the Wenatchee area most growers are not switching over to dwarfing rootstocks but they are growing many of the late season cherry varieties from British Columbia. The most popular late varieties continue to be Lapins and Sweetheart because they get good size, hold their firmness well and produce consistently year after year. Sonata, Skeena, and Staccato have not been taking over for Lapins and Sweetheart because of problems with splitting and firmness.

Cherry growers in the Wenatchee area have a climatic zone that delays maturity because of elevation. This helps local growers get excellent prices for their late cherry crops. Local growers are planting their new cherry blocks on Mazzard roots, spacing 9 ft x 18 ft, and training trees to have 3-4 central leaders. Secondary branches off the central leaders are being renewed every two years to keep the wood productive. Growers are also using gibberellic acid to thin cherries at bloom. The goal of most producers in the Wenatchee area is to produce very large, late fruit to get premium prices.

Another interesting project that is being worked on by Extension Agents and a few machinery manufacturers is a motorized picking platform. The models they have developed are working pretty well but still need a little more fine-tuning with the hydraulic systems. The platform is 15 feet long, holds four to five people and can either tow bins or hold boxes on the platform. The platform is adjustable up and down and can run on its own without a driver down the row. The platform has a curb feeler type of

arm that steers the platform back toward the row middle every time it touches a tree trunk. The model we used worked very well adapting to the tree height we wanted while keeping itself lined up in the row. The platform can be stationary and move when the picker wishes or it can be left to move constantly at a slow pace. In a high-density orchard that has been trained into a fruiting wall this type of platform would work wonderfully. In most existing orchards it would not be very practical.

Another direction some of the growers are taking in the Wenatchee area is taking advantage of their elevation and late growing season by planting late producing blueberry varieties like Elliott. The same growers who have perfected a late harvest production system for cherries have jumped into blueberries. When I spoke with them about their ideas they once again seemed focused on producing varieties that harvest late (August 15 or later), produce nice quality, tasty fruit, with good size. They did not seem too interested in setting up their fields for mechanical harvest since they are looking for a real premium product. The blueberry fields I saw were set up nicely but the crop loads looked a little light in relation to commercial Oregon fields.

Anjou pear growers in the Wenatchee area talked about low prices but they did not seem to have the same depressed environment that apple growers have. Pear growers were still making a profit, although it may be a small one, and they seemed pretty upbeat about staying in business. The growers we spoke with were from a co-op that markets the majority of their fruit to Walmart. They spoke about how Walmart demands a premium piece of fruit but is paying them well to deliver it. They also showed us several new rooms in their storage facility used to precondition fruit.

Remember, before winter pears will ripen they need 60 days of chilling at about 30-31° F. The preconditioning amounts to taking the fruit out of storage, allowing the fruit to sit for three days at 68° F with 100 ppm of ethylene in the room. The fruit is then chilled again to a temperature of 30° F before it is shipped to the customer. Preconditioning pears to make them ripen nicely for consumers is driving demand and keeping pear producers profitable. If you are producing pears in Douglas County for local sale remember to hand out a pamphlet explaining how to chill and ripen pears if you aren't chilling them on your farm. This will keep people coming back for your fruit year after year.

## The Waves of Time...One Gardener's Perspective

By Darren Murphy, Peninsula Fruit Club

As a child, I always enjoyed building sand castles at the beach. My older brother and I would pile handful upon handful of sand into large mounds, forming first the walls, and then the central spires. The castle was frequently adorned with shells and driftwood and other beach treasures. Folks passing by would stop and marvel at our creations. But in the end, the tide would slowly rise, the castle on which we had spent so much time and effort, was ever so slowly eaten away, until a final large wave returned everything to where it had been before.

Now, you may start wondering what does a sand castle have to do with fruit growing... surprisingly, a lot. Much like the sand castle, we have built our homes, communities and cities only to see them change with each passing wave of time.

In the 1960s and 1970s, I lived on a 2-acre farm in the Olympia area with my grandmother, great grandmother, and older brother. Our neighbors had similar parcels of land with many fruit trees, gardens, poultry and even a horse. Today, much has changed. Many of the homes are now gone, replaced with mega-stores, apartment complexes and compact residential developments. While some of the older properties seem to defy such development pressures, it will only be a matter of "time" before these also fall to an ever growing population.

Similar trends have also been occurring on Bainbridge Island where I have lived with my wife and two children since 1999. From the early logging and farming days, the island has witnessed its share of changes. Few of the active farms remain today, with those individuals continuing this line of work doing so as a part-time job or hobby.

What were once strawberry fields and dairy farms are now shopping centers and residential neighborhoods. Older homes in the downtown Winslow area—especially those on large parcels—are being torn down and replaced with high-density condo

developments, with units selling for upwards of \$1 million or more. The most recent example was the loss of Gerard and JoAnn Bentryn's vineyard just up from the ferry terminal. While efforts are being made to preserve farm land on Bainbridge Island, including the Trust for a Working Landscape, such efforts face tremendous challenges of ever increasing land prices and limited public funding.

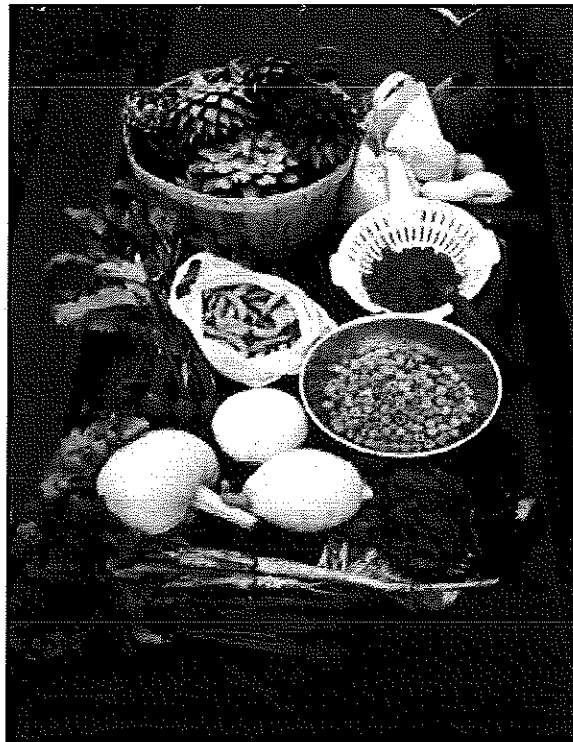
Compounding these issues is the public's increasing indifference or ignorance about the source of their food beyond the grocery store or fast food restaurant. With more and more homes being built with little or no useable land on which to garden, we are quickly losing not only the knowledge of how to grow our own food, but also the very opportunity to do so. There is also a pervasive landscaping school of thought that continues to advocate the planting of non-fruitful/non-edible plants, including ornamental trees, bushes, and grasses. To do contrary is to risk the ire of one's neighbors or to reduce property values.

On my 1/3 acre lot on Bainbridge, I have put my concerns and ideas (and many helpful suggestions of others) into practice. Although less than a 12 minute walk from downtown Winslow and the ferry terminal, our mini-farm includes a flock of chickens and over 40

varieties of apple, pear, plum, cherry, and peach trees, as well as other types of fruit (raspberries, strawberries, gooseberries, currants, grapes, kiwi, etc.) We also have several large garden beds, in which we grow remarkable quantities of vegetables and flowers for the local farmers market. My family has also been active in 4-H, entering our produce in the county and state fairs as well as participating in the Poulsbo Valley Nursery giant pumpkin contest. In addition, we have encouraged our neighbors to revitalize their somewhat sterile landscaping with small vegetable and fruit gardens, and yes...giant pumpkins.

What does this mean for us then? Quite simple, as a society, we need to look at new ways to instill in current and future generations the value of growing their own food (in other words, to build new sand

castles). For those in condo complexes, providing community garden plots or container gardens on their balconies are options. For residential communities, we need to encourage the planting of edible landscapes, including dwarf fruit trees, berry



*Produce from the author's garden*





**Author Darren Murphy, with 3-way espalier apple tree.**

bushes, rhubarb, swiss chard, tomatoes, and herbs.

While we will never recapture the past, we can help forge a new future that teaches the value of gardening and many rewards of fresh, home grown fruits and vegetables. I challenge all of us to expand our outreach efforts to our neighbors and larger community—whether sharing seeds, cuttings, plants, and ideas; participating in local garden/fruit clubs and shows; and/or becoming an advocate for community gardens and farmers markets. The waves of time may be relentless, but with some luck, a lot of hard work, and a bit of divine intervention...we can influence its course.

## Leavin' on a Jet Plane

Dr. Bob Norton has organized several orchard tours, not only locally, but overseas. He's led groups on orchard tours to England, Japan, Normandy, Amsterdam and Belgium. Dr. Norton would like to take us on a two-week tour to the fruit growing regions of western Europe in late summer of 2007, probably mid-September. We'll visit Spain, the south of France and Italy. This trip is in the planning stages and no cost figures are currently available. How many are interested? There's room for 25 to 40. Would you like to go on this trip? Please let Dr. Norton know. Call him at (206) 463-6113.

## Passage from "Pears of New York" by U. P. Hedrick, 1921

"Soils seem to have a profound influence on the flavor and texture of pears. In uncongenial soils the fruit are often so sour or astringent, dry or gritty, that the product is poor in quality; whereas the pears of the same variety in a soil to which it is suited are choicely good. A few varieties such as Bartlett, Clapp's Favorite, and Seckel grow well and produce fine fruit in a great diversity of soils, but most sorts do so much better in one soil than in another that it becomes a matter of prime importance in pear growing to discover the particular adaptations of the varieties to be planted. To discover an ideal soil for a variety is about the highest desideratum in pear growing."

## FACTOID

Seattle gets less rainfall annually than Atlanta, Boston, New York, Houston, Miami, New Orleans, Philadelphia, Washington D.C. and Miami, with 37 inches.



**PEAR SCIONWOOD** Abbe Fetel • Anderson • Anjou • Atlantic Queen • Aurora • Ayers • Bella di Guigno • Bartlett • Belle Picard • Beurre Giffard • Beierschmidt • Catillac • Clapp's Favorite • Doyenne du Comice • Conference • Dana Hovey • El Dorado • Flemish Beauty • Forelle • Gifford • Kalle • Gorham • Highland • Louise • Magness • Maxine • Orcas • Dave's Delight • Rousselet de Reims • Sheldon • Sucre Verte • Tyson • Ubileen • Warren • Normannischen Ciderbirne • General Le Clerc • Louis Pasteur • Hebe • Beurre d'Arenberg • Bon Chretien d'Hiver • Beurre Superfin • California • Chapin • Canal • Dawn • Bloodgood • Shannon • Burford • Pineapple • Harrow Sweet • Butirra Rosata Morettini • Petit Muscat • Arganche • Luscious • Yellow Huffcap • Winnals • Longdon • Gin • Rescue • Charles Ernest • Pitmaston • Duchess • Stark Jumbo • Potomac • Hosui • Arirang • Onward • Moonglow • Coscia • Passans du Portugal • Shinko • Chojuro • Shinseiki • Nijisseiki • Kosui • Namshi P't • Shinsui • Doitsu



## Pears of Mantovane

by Gina DePalma,  
Babbo's Pastry Chef, NY

Travel south and eastward from Brescia in the Lombardy region of northern Italy, and you will soon reach the Province of Mantova, nestled between Veneto and Emilia Romagna. Pear trees enjoy a

long history in Italy, first cultivated on Italian soil by the Romans and gracing the orchards of nobles and holy men with their delicate blossoms and large, juicy fruit for centuries thereafter. In Mantova, which lies along the upper Po valley, pears have been grown with great care and attention since the Middle Ages, when over 200 varieties of pears were known to be in existence! The Benedictine monks of the Monastery of San Benedetto have tended their pear trees for centuries, a bit of history that remains alive to this very day.

Naturally, Mantovans kept their treasures to themselves, and their succulent pears were harvested exclusively for local consumption. But as the technology for growing, storing and distributing fruits and vegetables expanded throughout the 20th century, so did the spread of Pear Mantovane to the rest of Italy and eventually, the world. In 1998 the EU bestowed upon them the coveted IGP status. "Indicazione Geografica Protetta" is a designation approved in 1992 under the adoption of the European Union, applied to agricultural produce of exceptionally high reputation and distinction relative to its particular geographical origin. Foods that are designated as IGP are strictly controlled in terms of their production, processing and distribution.

Today, Italy ranks as the world's greatest producer of European pears (as opposed to Asian varieties); both growing and consuming more pears than any other nation. The varieties of Pear Mantovane include William and William Rossa, Conference, Decana de Comizio, Abate Fetel and Kaiser.

Pears contradict nearly everything we know about ripening fruit. Most stone and citrus fruits must be left on the tree to ripen fully and develop the best texture and taste. Pears, on the other hand, should be picked immature and allowed to ripen while in storage. Tree-ripened pears are mushy, while those ripened off the tree will become succulent and sweet.

Pears are our nutritional buddies for many reasons. They are rich in fiber and Vitamin C, which is highly concentrated in the skin, as well as phosphorus, potassium and folic acid. A dieter's dream, they are relatively low in calories when compared to other fruits, and have natural diuretic properties. From a cook's standpoint, pears are endlessly versatile. They are a key ingredient in the zesty-sweet Mostarda<sup>1</sup> of neighboring Cremona. When raw, they are wonderful in salads or with cheese; when cooked, they can be enjoyed in tarts and cakes, or simply poached and served with other dessert components, such as sweetened mascarpone cream, zabaglione, or ice cream.

Many people enjoy pears poached in red wine, but I prefer using lighter white wines; the pears seem to glow with a translucent golden brilliance. The pears should be tender, but still firm enough to preserve that grainy-juicy texture. I like to keep the flavors simple – just a bit of vanilla and some lemon zest enhance, rather than mask their flavor, and since pears are so naturally sweet, I do not use very much sugar. By dialing the sweetness of poached pears down a notch or two, I find that they are a fabulous accompaniment to cheese, even more so than raw pears. There is something about the texture of a gently poached pear that partners so fantastically with cheeses from Italy, and in particular, Lombardia. These include Bitto, Gorgonzola, Taleggio, Valtellina, Grana Padano, and of course, Parmigiano Reggiano – all are DOP cheeses of Lombardia that will pair beautifully with your perfectly poached pears.

Don't use soft, fully ripe pears for poaching; save them for eating raw. For poaching, try to use pears that are about ¾ of the way ripe – not unripe, but still firm. Choose only unblemished pears for poaching, as brown spots will simply not do. Using sparkling Franciacorta is, of course, an option, but somewhat extravagantly unnecessary. If you wish to remain true to Mantova, try a Lugana San Benedetto.<sup>2</sup>

<sup>1</sup>Mostarda is a mixture of whole fruits preserved in simple syrup and mustard oil.

<sup>2</sup>Crisp, clear and beautiful Italian wine, with apple, banana and light honey character. Medium-bodied, with a sweet fruit finish. Contains a small bit of Chardonnay

*There are only ten minutes in the life  
of a pear when it is perfect to eat.*

~Ralph Waldo Emerson



## Lattice top crust forms - quick and easy. \$15

Create perfect and beautiful lattice crusts for pies, tarts, Linzer tortes and Dutch pastries in a *Diamond Pattern* or *Leaf Pattern*. The cutters are shock and scratch-proof - 12" diameter.

Place the Lattice Matrix unit flat with its cutting edges facing up. Lightly flour your work area and roll-out dough to a 1/8" thickness, 12" round. Transfer the dough so it lays evenly across the Matrix unit. Using a rolling pin apply slight pressure to cut the dough. Then simply lift-up on the plastic tabs, to reveal a perfectly uniform top crust. Transfer to the top of a filled pie or tart.

From Pastry Chef Central 1-888-750-CHEF

### Simple Poached Pears

- 1 bottle (750 ml) of light, dry Italian white wine
- 2 cups water
- 1 1/2 cups granulated sugar
- 1 vanilla bean, split and scraped
- Zest of half a lemon, thinly sliced
- 3 firm Anjou or Bartlett pears, peeled and cut in half lengthwise

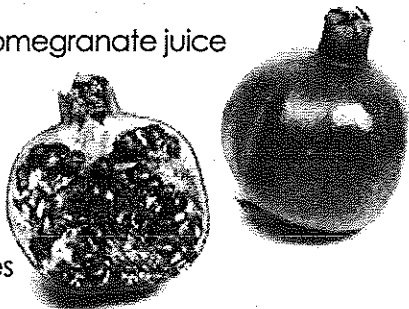
1. In a saucepan, combine the wine, water, sugar, vanilla bean pod and seeds and lemon zest. Heat the liquid until the sugar dissolves. Add the pears, weighing them down with a plate to ensure that they remain submerged in the poaching liquid. Simmer until the pears just begin to turn tender, about 15 minutes. Remove from heat and allow to cool; the pears will continue to soften as they cool in the poaching liquid.

2. The pears and liquid can be refrigerated overnight. Do not discard the vanilla bean, as it will continue to infuse the pears with flavor.

### Pomegranate Martini

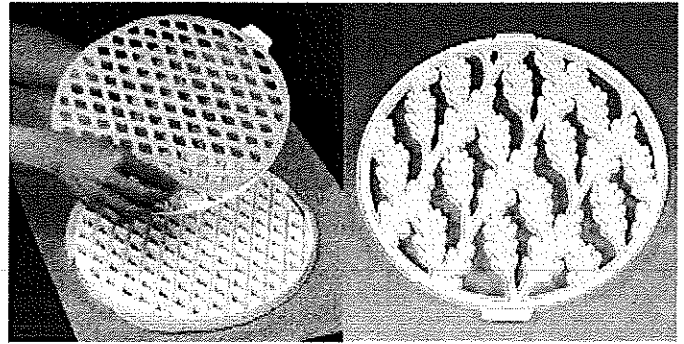
Thanks to Lora Woods, owner of Café Galatea in Port Townsend, for introducing the townspeople to an adult concoction without peer. Try this at brunch or as an aperitif and you'll soon be building a greenhouse for one of the cultivars at One Green World.

- 1 1/2 cups Pom brand pomegranate juice
- 2 oz. Citron vodka
- squeeze of fresh lime
- 1 oz. Cointreau liquor
- 1 cup of crushed ice
- Ice-cold Shaker
- 2 Ice-cold Martini glasses
- 1 Pomegranate



Start with a chilled shaker and a chilled martini glass. Add the first 5 ingredients to the shaker and shake well for 15 seconds. Strain into chilled martini glass. Cut a wedge of fresh pomegranate and squeeze about a teaspoon of juice with the seeds into the glass. Do not use the white pith. Sit back and relax.

### Professional Top Crusts



### Deep Dish Pear Pie

from Cooks

- 6 lg. pears
- 3 tbsp. lemon juice
- 1/2 c. sugar
- 2 tbsp. flour
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 c. butter
- Pastry pie crust, top crust only

Select pears that are not too ripe. Plunge them into boiling water; their skins will peel off easily. Slice cooked pears into buttered pie dish, alternate with dry ingredients (mixed) and the rest of the butter and lemon juice. Cover with slashed or lattice pastry top. Bake 45 to 50 minutes. Serve with whipped cream. Cover pie crust with foil if it is browning too much.

### Exercise

Just came across this exercise suggested for seniors to build muscle strength in the arms and shoulders. It seemed so easy, I thought I'd pass it on to members. The article suggested doing it three days a week.

Begin by standing on a comfortable surface, where you have plenty of room at each side. With a 5-lb. potato sack in each hand, extend your arms straight out from your sides, and hold them there as long as you can. Try to reach a full minute, then relax.

Don't try to go too fast, take it gradually, don't overexert yourself.

Each day, you'll find that you can hold this position for just a bit longer. After a couple of weeks, move up to 10-lb. potato sacks, then 50-lb. Potato sacks and eventually try to lift a 100-lb. potato sack in each hand and hold your arms out straight for more than a full minute.

After you feel confident at that level, put a potato in each of the sacks.

## Blue Ribbon Winner

By Judi Stewart, North Olympic Fruit Club

There's a gentleman farmer in Jefferson County known for his ribbons. He himself may not be well-known but he's referred to as "that fellow who wins the most ribbons every single year at the county fair." Though there was that one exception one year when his greenhouse caught fire and burned to the ground. But Ray turned the situation around and within weeks rebuilt that old rickety structure. Now he has a permanent greenhouse twice the size.

It's a foregone conclusion that if you enter your produce at the county fair, you're going to be up against stiff competition. Walk up and down the rows early Friday morning in mid-August after the judges have bestowed the ribbons the night before and you'll soon recognize that Ray's name is on the majority of the blues as well as the reds. How does he get fruit so large this early in the season? There's little or no insect damage. Other tomatoes are smaller compared to his and his color is so deep and the fragrance is so heady. Go ahead, put your nose to it. That's it. Smells great, doesn't it? Now that's what I call real home-grown tomato smell. I wish I could bottle that smell and sprinkle some on a salad in the middle of winter. And his fall and winter apples and pears have such size. What's Ray doing?

I visited him at his orchard overlooking Discovery Bay and we had a long conversation as we walked down a narrow row of semi-dwarf apples. I asked, "So Ray, what's your secret?" He said, "It's no secret. I use Spray-N-Grow."

Spray-N-Grow is organic. It's a micronutrient complex, cultured in a water base that acts as a bio-catalyst. It enables plants to better utilize nutrients and concentrates phosphate at the bud tips and causes the plant to produce more blooms and set more fruit.

It's been reported that Spray-N-Grow increases yield by weight and fruit size, increases blooming and fruit set, boosts organic content of soil, increases microbial activity, increases fruit quality and brix, vitamin C and mineral content, improves root development, increases growth rate, increases resistance to salt stress, prolongs storage life of fruit, vegetables and flowers.

For strawberries, the literature says the yields increased up to 180%. It also advanced flowering and fruit set by two weeks. Ascorbic acid levels increased by 16% and shelf life by 50%. What further

attracted me is the claim that it concentrates phosphate at the bud tips and causes the plant to produce more blooms and set more fruit.

Dr. Joseph Costante, a pomologist at the University of Vermont and now retired, reported on apple trials using Spray-N-Grow in Minnesota and Vermont in the '90's. Trials were conducted at Jimmy Appleseed Orchard. The summer weather conditions were very cool and wet. Most of the other orchards in the area had problems with scab and this orchard didn't. They also had a shorter growing season. That year had a late spring and an early frost. The results reported that the apples treated with Spray-N-Grow had better color, the fruit was larger, but most important for them, they ripened sooner. The results were most noticeable in the Connell Reds. They picked their Connell Reds at least one week before other orchards in their area.

A grape trial at Almathea Vineyards in New Jersey on an acre of Chancellor grapes showed the plants were more vigorous and had better overall color. Fruit set was heavier with fuller bunches on treated plants. They ripened earlier. The fruit hung on the vine better and longer which extended the hand picking season. Dr. A. E. Nightingale, Professor Emeritus of Horticulture at Texas A&M University wrote that there was a substantial increase in cluster size and production after treatment with Spray-N-Grow.

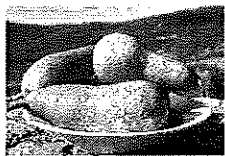
Spray-N-Grow is being used throughout the US, China, Mexico, Peru and other countries around the world on all manner of fruits, vegetables and ornamentals. It has also been used successfully as a grafting dipping and rooting solution.

After last year's cool and wet spring, this may be the answer we're looking for. The forecasts are predicting a wet spring and a dry summer for our area. It's recommended that you use at least two applications per season. For information about Spray-N-Grow, please call Natalie, Bob or Bill at 1-800-288-6505 or find them on their website – [spray-n-grow.com/](http://spray-n-grow.com/).



To keep the birds from eating your strawberries, spray paint some small stones red and scatter them in the strawberry bed before the berries ripen. The birds will peck the stones and give up...

Jim Fritz, NOFC



## My Favorite Pears

By Erik Simpson,

President, Olympic Orchard Society

In 1994 Del and I moved to Sequim with my orchard partially established. Sequim is located between Port Angeles and Port Townsend on the Strait of Juan de Fuca and south of Victoria, B.C. Sequim gets only 1,283 heat units, largely due to cool air off of the Olympics and prevailing west winds off the Straits. We have grown a windrow of Leland Cyprus to solve the wind problem. The soil in my orchard is a mix of clay, some sand and gravel and less than 20% topsoil. Not the best for growing pears.

According to Barbara Flores, author of "The Great Book of Pears," "pears require full sun at least 8 hours per day and European pears require between 900 to 1200 hours of chilling below 45 degrees. Pear blossoms in young fruit can be damaged at a temperature of 32 degrees and below. Most varieties need a compatible variety for cross pollination."

Shortly after moving to Sequim, I planted my Ure and Ubilene pears and now have 33 pear trees in the orchard. My Ubilene has been infected with just about every insect and mildew problem in the orchard but have continued to increase in size a little bit every year. To date, the Ubilene has not borne fruit largely due to its small size. The Ure pear grew to about six feet and developed a late blight of some sort. The tree never blossomed and I had it removed 6 years later after grafting three new trees from green tips not affected by the blight.

I planted about two pears per year since moving here. However, only about one third of my pears have produced fruit due to the early age of the trees. I will share with you my favorite pears which have produced for us to date, but the story has yet to be told, as new varieties start producing each year.

### My Favorite Pears for Eating:

**Stark's Delicious** is a medium golden fruit that is by far the best eating pear and is fully ripe after a week or two of refrigeration. It's a large, juicy pear with a smooth flesh and mild flavor. It almost explodes in your mouth as you eat it.

**Anderson Pear** is named after Jim Anderson who grows it locally. The pear is normally picked in early to mid October when full-sized with a pink cheek. Its original name and origin remain unknown but it is thought to have come from New York about 90 years

ago. Jim never tires of eating the Anderson pear, as it is refreshing. This pear ripens along with the Comice, over a 3 to 4 week period. This pear is excellent when dried. It appears to ripen from the outside inward unlike most pears.

**Highland Pear** ripens in late September and develops best after 30 days of refrigeration. It's a large greenish/yellow pear with some russeting and has melting flesh. This pear has not been a consistent annual producer for reasons unknown.

**Concorde Pear** is slow to bear here and grows in an upright fashion requiring the use of spreaders. Trimming should be avoided at an early age so as not to delay fruit bearing. The Concorde is my second favorite eating pear but it is also excellent for canning and baking. This pear also appears to ripen from the outside inward.

**Collette** is an excellent eating pear requiring only minimal refrigeration of about 2 weeks. The limbs are very brittle and each limb requires support when bearing fruit due to our windy conditions.

**Rescue pear** was slow to grow and produce but is well worth the effort. It is our largest pear to date. It was considered to be the best eating pear at the North Olympic Fruit Club's fall fruit show in 2004. I am not sure of the time required to ripen in refrigeration.

### Cooking and Baking:

**Nova Pear** is my best canning and cooking pear, followed by Concorde, Stark's Delicious and then Gifford. Gifford is a very early pear and has to be picked when it reaches full size and full color. This pear is ready to pick in early August. It has yet to be tried west of Port Angeles and cooler areas where the growing season is significantly shorter due to rainfall and maritime winds.

### Other Recommended Pear Varieties:

**Comice pear** is the queen of the winter pears and requires at least 30 days of refrigeration before ripening at room temperature.

**Caillac** is fine grained, sweet and juicy and is considered to be an excellent baking pear. I am also impressed with its flavor for fresh eating. This pear was over ripe in the refrigerator after only 2 weeks.

**Seckel pear** (also called the sugar pear) appears to be a reliable producer every year and has above average flavor. It is not a very pretty pear but is delightful with its sweet and spicy flavor. This pear can be ripened on the tree; however, it will not hold in the refrigerator when ripe.

**The Flemish Beauty** is a local favorite pear. It has a nutty musky flavor and has to be an acquired taste. I am not sure of the time required to ripen in refrigeration.

**The Anjou** is a short-necked fruit, greenish brown when ripe, a high quality winter pear requiring about 30 days of refrigeration to ripen. The Anjou is a smaller pear than the Comice but a more reliable producer.

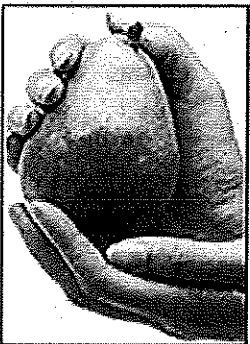
**The Conference** is medium sized pear with a smooth greenish skin with full russeting when ripe. It is considered to be a cooking pear of good quality and a good annual producer. I don't know the time required to ripen the Conference pear because I left them on the tree too long last year.

Growing pears in Sequim is a slow process due to the amount of only 4 to 6 inches of annual growth until the pear reaches about 5 to 6 feet. Then it suddenly decides to become a tree and grows more vigorously. Most of my pears are grown on OH x F 333 rootstock but I now prefer OH x F 87.

Almost anyone can bring a good apple to the table, but it takes real finesse, experimenting, good timing and a fair amount of luck to bring a good pear to the table. I prefer to eat my pears when the neck of the pear around the stem becomes slightly soft to the pinch.

I like to pick pears when they reach full size and color, when you can lift the pear 90 degrees and it snaps off the tree. If you wait until the pear falls on the ground, it's already started to rot in the center.

Barbara Flores also makes the statement, "Most European pears benefit from a period in cold storage to improve their flavor, texture and fragrance. A refrigerator set between 34 and 40 degrees works well as long as there is plenty of room for air circulation." I place my pears in my refrigerator in a paper bag printed with their name and harvest date. I open the bag at least once a week to flush the ethylene gas. Pears should not be stored with apples in the refrigerator because apples also release ethylene gas.



**Before eating pears,** check to see if they're ripe using the thumb test. All you need to do is gently press your thumb near the stem end of the fruit. If it is slightly soft, then you know it's ripe! Now just wash your pear in cold water and it's ready to eat.

If you like, you can slice a pear in half or quarter into bite-size pieces to remove the core and seeds. Now you're ready to enjoy juicy and sweet-tasting pears!

**Annual Meeting:** We elect four officers and three board members at our annual meetings. Officers serve for one year; board members for three years. Vice President Mel Armstrong and Secretary George Moergeli have agreed to put their names up for another year. Nominations for all positions will be taken from the floor. You may nominate yourself. Please attend and vote at the meeting.

## WCFS FINANCIAL STATEMENT - Audited

### Checking Account

January 1 through December 31, 2005

BEGINNING CHECKBOOK BALANCE: \$2,949.56

	<u>Budget</u>	<u>Actual</u>
<b>INCOME</b>		
Dues for WCFS	\$5,200.00	\$5,681.48
Donation to WCFS	100.00	-0-
Group Purchases for WCFS	-0-	61.78 (1)
Interest	<u>-0-</u>	<u>4.04</u>
Total	\$5,300.00	\$5,747.30
<b>EXPENSES</b>		
Beeline	3,400.00 (3)	3,289.07
Insurance	1,000.00	873.00
Net Contributions	-0-	330.00 (2)
Office Expenses	200.00	133.71
Web Site	100.00	118.80
New Club Startup	100.00	216.23
Misc.	<u>135.00</u>	<u>22.20</u>
Total	\$4,935.00	\$4,983.01 (4)
<b>NET INCOME/LOSS</b>	<b>\$365.00</b>	<b>\$764.29</b>

ENDING CHECKBOOK BALANCE: \$3,713.85 (5)

- 1) Net Group Purchases Activity
- 2) Net pass through contributions to WWFRF which were not deposited by year's end.
- 3) The Beeline budget was increased \$1,000 to be offset by the dues to be received from the Vashon Chapter in September.
- 4) WCFS stayed within its 2005 budget with the exception of the net pass through contributions.
- 5) The ending balance does not include the savings account balance of \$81.50. There was not any activity in the savings account other than the \$0.33 interest earned.



## Interstem Trees Are Popular On The East Coast

*Interstems help control tree size in variable soil conditions*

By Melissa Hansen

Interstems remain a successful part of business for a commercial nursery in New York. Bill Pitts, manager of Wafler Nursery in Wolcott, New York, said that about 15 percent of the nursery's business comes from interstem sales, even though the trees cost a more than the usual rootstock-scion combinations.

The interstem trees popular with their customers are Malling-Merton rootstocks (M 106 or M 111) with a Malling 9 or Budagovsky 9 interstem. Known as a 9/111 or 9/106, the combination is productive in orchards that have great soil variation.

"It works well when there is variability of the soil," said Pitts, "especially for ground near Lake Ontario that can have several different soil types within a block. The interstems result in a more uniform orchard."

### Value of Interstems

MM.106 works best in soil that is well drained, gravelly, and on the drier side, while M 111 does better in heavier soil conditions, he said. Both rootstocks are more tolerant of different soil conditions than some of the Malling rootstocks. But planted on their own, Malling-Merton trees would be 15 to 20 feet tall. That's where the interstems come in.

"Growers want a dwarfing tree that's around 10 to 12 feet tall," Pitts explained. By using an interstem of M.9 or B.9, tree height on M 106 or M 111 rootstock is reduced.

For most growers, Wafler Nursery uses an interstem of six to seven inches, though some growers specify a shorter interstem if their soils produce weaker growing trees and they want a taller tree. The longer the interstem, the shorter the tree," he said.

Pitts is mildly surprised that the interstem sales are still strong. He thought that the new disease-resistant Geneva rootstocks would replace some of the interstem sales. "But that hasn't happened yet. We have some growers that only plant interstems and go through 8,000 to 10,000 trees a year."

"If you have up and down soils, the interstem tree pays for itself," he said, noting that interstem orchards are more uniform in tree size and vigor. "If you put M.9 across some fields, those on the hills would only be about six feet tall."

Interstems cost about 50 to 60 cents more than a traditional tree, although growers can save up to \$1.50 by participating in the nursery's custom budding program, in which tree orders are placed in August for tree delivery 20 months later.

All rootstocks have good and bad points, he said, and the 9/111 and 9/106 are no exception. Trees on the 9/111 combination create more root suckers, requiring labor to prune them out. "The M 111 wants to grow, but the M 9 suppresses it. There's no place for the vigor to go but out the bottom, creating root suckers."

### Challenges

While deer do not usually cause major problems in established orchards in New York, they can wreak havoc on young nursery trees.

To minimize deer feeding, Pitts said they erect a portable wire fence around blocks needing protection. Installing the fence around a new block is not cheap, and costs around \$3,000 for set up (not including the materials) but it is much less costly than a permanent fence or the damage that deer do.

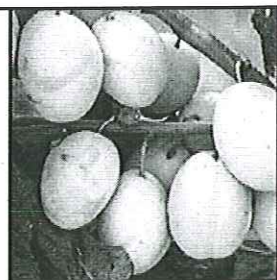
Another challenge to growing nursery stock in New York is receiving moisture when it's needed. Though most growers depend on summer and fall rain for their irrigation needs, Wafler Nursery uses a large, overhead sprinkler gun, when necessary, to get through dry spells.

The gun, which covers four acres in a set, is preferred over drip because it encourages a more uniform root system in the young trees than with drip or trickle irrigation, he said. Tile drains are put in every 40 feet to remove excess soil moisture.

~ from "Good Fruit Grower," February 1, 2006

### Schoolhouse Plum

The original Schoolhouse plum was located out by the Catholic cemetery in Port Townsend and named for the nearby schoolhouse. NOFC member Jim Fritz found and propagated the plum. The Schoolhouse plum is



now a best seller at Raintree Nursery. Every year it bears bright yellow plums that ripen in mid-August. The plums stay on the tree and don't fall off as readily as other plum trees do. The old varieties ripen over a couple of weeks and not all at once so you have an opportunity to deal with them. For every tree that's sold, WSU Mt. Vernon receives 50¢.

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GIZELLE RAYNER, South Sound	Grayner997@aol.com	(360) 426-5401	227 Satsop Ave	Shelton	98584

**BeeLine Editor Position is Open**





## News from the Chapters

**Vashon Island Fruit Club** held their quarterly meeting on January 17th and elected the following officers: Ron Weston, President, Roger Eckhardt, Secretary, Linda Reeves, Event Chair, Bob Norton, Program Chair, Margaret Hoeffel, Treasurer and Maryrose Asher, VP/Membership Chair.

Also at that meeting, Bob Norton gave a talk on "Planning Your New Orchard," and Kristan Johnson, President of WWFRF, described the Mt. Vernon WSU facilities, their ability to develop outstanding fruit varieties suitable for the northwest and their current state of funding.

A workshop on pruning old trees and dormant spraying was held January 28th. Eventually, after lots of pruning, the heavy rain finally drove most of the participants to the closest coffee shop for a long, hot drink to restore warmth to soggy bodies.

A workshop for members on pruning new trees will be held February 25th. Hopefully, we'll have a few sun breaks during this one.

The club is planning a wine-tasting event for March 29th that will also serve as a fundraiser. Italian wines will be featured. Anyone interested should contact one of the VIFC officers for further details.

**Peninsula Fruit Club** had a very good fruit show last October. We filled ten tables with apples, pears, nuts, grapes, and a few persimmons. We sold quite a few one-year fruit trees too. This fruit show gives our club members a chance to show off what he or she has grown during the year. It also gave us a chance to compare differences in size and color of fruits of the same varieties grown at different locations.

On March 4th we will have a grafting workshop at the Soroptomist Spring Garden Show at the Kitsap County Fair Grounds.

We're also preparing for our annual grafting workshop at two high schools in March. We have a total of 280 students to be taught the art of grafting apple trees. Each student will graft his or her own fruit tree. They'll take the trees home and will plant them. Hopefully we will hear how their trees are growing in a few years. We haven't set any dates yet but they'll be during classroom hours at the schools.

Our grafting workshop for the public will be held on March 18th. At this workshop, we earn the funds for the school workshops. This is a hands-on program with anyone who wants to learn how to graft.

**North Olympic Fruit Club** held its very festive annual Holiday Potluck dinner in December. In January, Dr. David Deardorff gave us a wonderful and exciting power point presentation on tissue culture. It inspired many members to expand their thinking on propagation and a few will be using these methods in the near future. Dr. Tom Walters from WSU Mt. Vernon packed the room in February and we learned about soil irrigation and tools for measuring soil moisture.

We're looking forward to our March 7th scionwood and rootstock exchange. For the first time, we'll be using the new Supporter 4 as a stand-alone apple rootstock and in combination with a dwarfing interstem. We'll also propagate Supporter 4 in a stool bed.

The plans for our 2006 October 21st fall fruit show are nearly complete. We decided to increase our capacity this year and rent two buildings.

It stopped raining long enough for us to load the vans with all manner of heaths and heathers on our January 28th trip to the nursery. The bakery right next door to Heaths & Heathers was an added plus. Many of us are looking forward to our March trip to the Wenatchee WSU Extension Office when we interview Tom Smith on pears.

**South Sound Fruit Society's** membership is growing month by month. Bob Hartman gave us a lecture on the best varieties to plant in western Washington. Our treasurer, Bob Smith, is also a beekeeper and spoke about his hobby and how important pollinators are to all growers. We visited Tahoma Chapter for a joint meeting in February. We're looking forward to the spring and the exciting opportunities ahead.

**Seattle Tree Fruit Society** is attempting to work collaboratively with volunteers who are interested in pruning, scion wood gathering, and general orchard maintenance and hygiene related to the 1890s Piper Orchard at Carkeek Park. Additionally, we are working together with Toni Bukowski, botany and horticulture teacher from Ballard High School, and her students on a variety of related endeavors at Piper Orchard. Work parties for the maintenance of Piper Orchard are scheduled for the third Saturdays of the month, including February 18, March 18, April 15, May 20 and June 17. Interested volunteers should meet at the orchard at 9:30 am and bring a sack lunch.

David Conners has been invited to speak on "The Art of Espalier" at an upcoming monthly meeting of

the Tahoma Chapter in the spring and at the U. W.'s Center for Urban Horticulture on Saturday, April 1, from 10 am to 2 pm.

The date for our collaborative spring fruit show with WWFRF is Saturday, March 25, 2006, from 10 am to 4 pm. It'll be held at North Seattle's Ballard High School (located at the intersection of NW 65th St. and 15th Ave. NW). Additionally, the second "half" of our pruning workshop will be held at Piper Orchard (in Carkeek Park, which is nearby). We're celebrating the anniversaries of two non-profit fruit-growing organizations: Mt. Vernon's Western Washington Fruit Research Foundation (15 years); the Seattle Tree Fruit Society (20 years). The admission charge is \$5 per person or \$10 per family.

In addition to a large scion wood sale; a rootstock sale; and the sale of grafting services – so that interested buyers may order and take home with them a custom-grafted fruit tree – there will be numerous gardening vendors; an expanded silent auction (to benefit the two non-profit organizations); contests for the best homemade fruit pie as well as the best homemade jam, jelly, or preserves; and various demonstrations, talks, and discussions on such fruit-related topics as the following: pruning (both a traditional lecture and an unusual "in the orchard" workshop); grafting; a panel discussion on alternative techniques for controlling orchard pests (primarily codling moths and apple maggots); the very best fruit varieties to grow in your western Washington home orchard; growing fruit and berries in greenhouses; and the importance of both good soil conditions and good pollination.

Invited guest speakers include the following: Dr. Bob Norton, Chuck Holland, Mt. Vernon's Jacky King, Raintree's Sam Benowitz, Tom Wood, Dr. Margriet Dogterom, Mark Lee, Dick and Marilyn Tilbury, Home Orchard Society's Ted Swensen, and Dr. Phillip Kirsch, entomologist.

**Olympic Orchard Society** held its Christmas Potluck at St. Andrews Episcopal Church in Port Angeles. Members all pitched in to help set up the tables and decorations. Erik demonstrated how to clean and wash mason bee cocoons in the innovative nesting tray system designed by Dr. Margaret Dogterom.

Kristan Johnson WWFRF President and designer of their Display Garden spoke to the members. Kristan recalled that he spoke to our parent group at Gardiner Grange when it was under the leadership of John Parker. This is the 15th anniversary of Western Washington Fruit Research Foundation's operation; over \$250,000 has been donated for research. The research station is undergoing a huge physical renovation, including demolition of some of the old buildings. Kristan brought a scale drawing of the acres involved. Several organizations collaborate at the site. Kristan showed us the display garden schematic and gave some detail of the plans and plantings for the garden. One section is devoted to antique apples; another section to recent results of testing. Visitors can see the best of the early 1900s in the antique gardens; along with the best of the 2006 tests. The best of the best being grown are moved into the display garden.

All trees in the rest of the garden are in alphabetical order. Nearby will be a "modern" homestead with the appropriate plantings, including greenhouse, and new trees on new rootstock. Blueberries line one side of the pathways. Field days, an open house and harvest days are given throughout the year.

Kristan also outlined the funding mission to research, obtain and test new varieties of fruit for the Pacific Northwest. Most of the funds for the demonstration garden must come from individual donations and memberships.

There is a general misconception that suitable fruit cannot be grown on the western side of the state. Those ideas have also affected funding from WSU as well. There are no research funds that come from the eastern side of the state. Kristan says the budgetary problems are constant. WSU sold property in Puyallup in order to build the new Mt. Vernon Station. Dr. Bob Norton will be our guest speaker in February. He's writing a new book about his favorite apple and pear varieties for eating and cooking, plus disease resistant varieties. For over 30 years Dr. Bob has been developing growing techniques and testing fruit varieties around the world that are suitable for growing in the Pacific Northwest.

We'll have our scionwood and rootstock sale on March 14<sup>th</sup>.

Members find that a mailing list is the best way to communicate between meetings. Please subscribe to the **WCFS Forum** in order to keep current with any information. Go to our website, [www.wcfs.org](http://www.wcfs.org) and click the link that says **New Fruit Forum** or send an email to [js@olympus.net](mailto:js@olympus.net) with the word **subscribe**.



## MAD Scientist The Mad Scientist Speaks

By Dr. Roger Eichman,

North Olympic Fruit Club, WCFS Liaison to WWFRF

In the last issue, it was reported that I had grafted a Hawthorn to a Mt. Ash. Not so! What I wrote was "I grafted a pear onto a Cotoneaster, Hawthorn and a Mt. Ash." In fact, the best growth of the Red Sensation pear was on the Mt. Ash, which grew about 15 inches, whereas the other grafts only had 2 to 4 inches of new growth.

It was printed that most plants prefer a pH of around 6.5 to 7.2. So what? I was talking about blueberries and thus wrote "other Ericaceae seem to like a pH of 5.5 to 6.5." The change only makes sense if one thinks blueberries and rhodies aren't plants.

In reporting on the plant stress glasses, I purposefully left out the manufacturer's description of how they work, as it is misleading and factually wrong. They are a green filter but they also shift red and yellow colors to orange. Green becomes brown, blue is unchanged, and white is seen as light purple. The off-colors one sees may or may NOT be due to plant stress. In the fall, most plants undergo a normal physiological shift getting ready for winter dormancy. This is not stress or pathological, but is exhibited as a yellow/orange pigment shift. One should not get in a card game with an opponent wearing rose colored glasses for they will be able to read marked cards and you can't. Similarly, the purple filtered "stress glasses" allow the viewing of plants in a different light. To read anything further into it is just advertising propaganda. Nevertheless, I do find them useful.

Walking around the field, one can see the thistles growing. They are now flat rosettes that can be controlled by digging, digging, and re-digging, or simply by using Weed & Feed. Weed & Feed is horrible/wonderful stuff! If you follow the manufacturer's directions, you spread a great deal of toxins and put at risk all your other plants and even fish, with uncontrolled runoff into streams, etc. What I do is read the instructions, and then throw them away. Don't spread or broadcast Weed & Feed. Instead, take a small container of it and with a rubber gloved hand, sprinkle 5 or 6 granules in the middle of each rosette to be treated. Some plants are very susceptible to it, so don't add any killed plants to a compost pile. If you do and use that compost around tomatoes, they will struggle at best. Even storing Weed & Feed in a greenhouse with tomato plants is not a good idea.

Another way of using it is to add 1 to 2 teaspoons to a hand spray bottle filled with water. Let it set for a day, then shake it up and spray the target plant. This dilute solution may not kill the plant, but does cause changes that can be used to one's advantage. For instance, if you are plagued with buttercups, spray them well; then the next day rake or pull the tops off. The plant will now easily separate at the soil level and won't regrow. If one doesn't remove the top, they will recover. If the spray inadvertently gets on a desired plant, just allow some time, and it will most likely be fine.

In California, a dilute honey spray is used on pluots to aide pollination, but my pluot will be blooming in early February. There are no self-respecting bees to attract, so either I will have to play a bee with a small paint brush or spray the flowers with Miracle Grow.

Grafting stone fruits is not easy and usually is done in the late summer with a bud or chip graft. The spring whip graft is less successful but can be tried. Last fall (late September), I had some left over scion wood, so I tried grafting it then. I am not great at chip or bud grafting, so I used a very small (1 bud) whip graft, with black electrical tape, my grafting wax and Parafilm. So far, they all look good and appear to be taking. Fall to late winter grafting may be a way to extend the grafting season.

My formula for grafting wax is a toilet wax-seal, some Neosporin and Quinsana foot powder. Besides grafting, it can be used on minor cuts and skin problems for animals or yourself, lubricating tools, rubbing down old wood handles or even waterproofing leather field boots. It will also treat plant wounds such as cherry canker. Cherry canker can be treated by cleaning or spraying down the tree bark with dilute Clorox to help control the bacteria. The canker or any wound should be cleaned out to healthy tissue then treated with a liberal goop of Neosporin or my grafting wax. Never burn the tissue with harsh chemicals or a torch. It will only interfere with the wound healing! Make sure any scrapings from the wound are treated as infective pus and thus sterilized. The intent is to control the disease by killing the bacteria, not the tree.





**WCFS Board**

**Front Row:** Del Simpson, WCFS Bd./Treasurer, OOS; Carolina Nurik, WCFS Bd., STFS/VIFC; George Moergeli, WCFS Secretary, PFC; Dr. Roger Eichman, Liaison to WWFRF, NOFC; Mel Armstrong, Vice President, WCFS, PFC. **Center Row:** Henry Carnay, Tahoma Chapter; Erik Simpson, President, OOS; Kristan Johnson, President, WWFRF; Dr. Bob Norton, STFS/VIFC; Judi Stewart, President, WCFS, NOFC; Renae Carnay, WCFS Bd., Tahoma Chapter; Gizelle Rayner, President, SSFS; Patti Gotz, Treasurer, WCFS, STFS; Beverly Estes, Tahoma Chapter. **Back Row:** Mike Shannon, President, PFC; Ron Weston, VIFC; Paul Becker, WCFS Bd., NOFC; Leonard Estes, President, Tahoma Chapter; Paul Donaldson, President, Piper Orchard; David Connors, President, STFS; Larry Krotzer, Vice-President, NOFC; Ralph Rush, WCFS Bd., NOFC. **Missing:** Paul Gotz, STFS; Lyle Knudson, NOFC; Carlyn Syvanen, OOS; Steve Witcher, Tahoma Chapter.

## News from the Board

### *Minutes of the Western Cascade Fruit Society Board*

*December 10, 2005 - Held at the Ballard Public Library, Seattle*

President Judi opened the meeting at 10:19 by asking each attendee to introduce himself/herself. Board members present were: Paul Becker, NOFC; Judi Stewart, NOFC; Mel Armstrong, PFC; Del Simpson, OOS; Michael Shannon, PFC; Erik Simpson, OOC; Larry Krotzer, NOFC; Ralph Rush, NOFC; Leonard Estes, Tahoma; Renae Carnay, Tahoma; David Connors, STFS; Patti Goetz, SFTS; Carolina Nurik, VIFC/ SFTS and George Moergeli, PFC. Guests were: Dr. Roger Eichman, NOFC and Liaison to WWFRF; Gizelle C. Rayner, SSFS; Henri Carnay, Tahoma; Greg Giuliani, STFS; Dr. Bob Norton, STFS/VIFC; Ron Weston, VIFC; and Kristan Johnson, President, WWFRF.

Minutes of previous meeting were read. Erik said that Kiwi Bob visited OFC to discuss figs not kiwi. It was moved by Del that the minutes be approved as corrected, seconded by Ralph. Passed.

Judi said that the WCFS Manual had been found and will be revised. Members who have contributed to it will be asked to update their articles.

Judi said that someone was needed to replace Jean McGhee at the shows. She has spent many hours setting up the displays and providing material for the codling moth and apple maggot problems. Jean has been a great resource person.

**Financial:** Treasurer Patti said that our assets have increased \$900 compared to last year at this time. There was some discussion of VIFS memberships beginning in September. Judi said that the cost to print the winter BeeLine will be increased because of the additional time needed for editing. That time is yet to be determined. Judi, Eric and Patti will discuss the additional cost.

Patti reported that the SFTS is donating \$1000 to the WWFRF. David said that Marlene Falkenbury was honored for serving sixteen years as STFS president. When asked what she would like, Marlene suggested that STFS members could send a donation in her



name to WWFRF, where she continues as a board member.

Judi reminded us that chapter donations go through WCFS. Donation checks should be made payable to WCFS. WCFS will send the donations to WWRF with a letter crediting the chapter making the donation. Paul moved, Carolina seconded that the financial report be accepted. Passed.

"Futuristic" Glasses – Judi referred to Roger's article in the BeeLine on the "flora-finder" violet lenses. One needs to put them on for about fifteen minutes before using them. The lenses will indicate a lack of chlorophyll in unhealthy plants and one can detect problems making them easier to be corrected. These particular lenses were designed by NASA. There are others but they are not as effective.

David moved that WCFS purchase a tree for the Piper Orchard in memory of Ron Schaevitz. There was discussion of grafting or purchasing a tree. Paul Donaldson said that vandalism was a problem in the park; so a larger tree would be more appropriate. The tree also should be fenced. Greg added an amendment to include a plaque to cost up to \$100. The total cost of the tree and plaque was not to exceed \$150. Passed.

Judi introduced Gizelle Rayner, the president of the South Sound Fruit group. She said that it has a treasurer but needs to get their other officers. Judi explained that the group is trying to locate a regular meeting place, and they might look into a room at the Community College.

It was pointed out that it is important to educate members to become future officers. Kristin said that keeping a chapter going requires having good speakers. Mel suggested that going to nurseries for a resource of speakers worked well.

Insurance for our non-profit status. Our policy specifically states that we not charge admission for our events. Therefore we suggest donations. George was asked by Judi to check with our insurance carrier regarding the wording in our policy that excludes charging admission. Does it make a difference?

Affiliation: If one wishes to affiliate with more than one chapter, he/she pays full membership dues for one base chapter and only the new chapter dues for the second one. [A person needs to pay WCFS dues only once per year.]

WWFRF's Kristan gave an overview of the WWFRF financial report from Jan. 1 to October 30. The total income was \$22,000 and expenses were \$8,000. Within WWFRF are three organized groups – WWFRF, the Fruit Display Garden, and the NW Cider Society.

Kristan said that about \$2000 is spent on research for each fruit variety. The inferior ones are removed

and those remaining go to the Display Garden which now has about 200.

For the first time there will be collaborative fruit trials between WWFRF and WCFS beginning this spring. WWFRF has not yet selected the cultivars. More people are now supporting research. They are considering approximately four cultivars. Scionwood could be made available this winter. Discussion of the trials will be on the "Forum." Because Gary Moulton does not have a Ph. D., WSU will not fund his requests. Kristan said that he would like to present a program to each WCFS chapter. WWFRF pays for Jackie King's salary and some staff, and Gary's is paid by the state. Larry presented a donation check from NOFC for \$330 to WWFRF.

Judi asked Dr. Norton if he would be willing to head a group of 25 or more overseas to examine fruit growing there. Countries suggested were Italy, France, Belgium and Germany. The trip would be in the early fall of 2006 or 2007. He was acceptable to doing this. Paul asked if WSU would be developing a protocol for testing the fruit.

Committee Reports: WCFS will no longer order rootstocks for the organization. Individual chapters will have to order their own.

Hats: Erik reported that he is working with a new company. The cost is about \$4.00 and must be ordered in lots of a dozen, and the first order must be for six dozen. The cost to a member is \$15.00 to \$16.50 for those hats with chapter logo on them.

Judi asked for comments on the BeeLine. [Very positive.] She is trying to secure grants for the grafting projects, mentioning that Home Depot was donating primarily to victims of Katrina. Carolina said to check with Target.

Judi urged to have members check the WCFS. The WWFRF Tree Harvest Reports are on it. The WCFS spring meeting will be held at Franklin Pierce High School in Tacoma from 10 am to 4pm on March 11.

The year 2006 will be the Year of the Pear as suggested by Greg. [Ed note: In that idea Judi had brought a box of Concorde pears for members to taste.]

The nominating committee members were appointed. They are Mel, Carolina, and Patti in conjunction with all chapter treasurers. Del, Erik, and Ralph have agreed once again to audit the WCFS financials. Judi asked that the audit be completed by January so that the financials can be reported in the spring BeeLine. Mel took photo shots of the group and adjournment was at noon.

Respectfully submitted,  
George Moergeli, Secretary

## Dead Bugs Help Grow Crops

By Jim Core, Agricultural Research Service

You probably don't think dead bugs are worth much. But that's not how David Shapiro-Ilan sees them. He and other scientists have even invented a formula to keep dead bugs from falling apart.

**Why would anyone want to hold dead bugs together?** Inside the dead bugs are nematodes that can be used to protect crops from harmful pests, says Shapiro-Ilan. He's an entomologist who studies bugs for the Agricultural Research Service in Byron, Georgia. He teamed with Ed Lewis, a scientist at Virginia Polytechnic Institute and State University in Blacksburg, to give dead bugs a nice "coat" made of sticking agents and powders.

**What's a nematode?** Nematodes are tiny, wormlike animals found in soil all over the world. Scientists think there are about half a million different species of nematodes. Some are crop pests themselves, while others are crop protectors. Nematodes like the kind Shapiro-Ilan uses are valuable because they cause disease in destructive bug pests, but don't harm humans, other animals, or the environment.

**How do scientists get the nematodes into the bugs?** The nematodes take care of that part themselves by worming their way into a bug while it's still alive. Then the nematodes multiply inside the bug (which eventually dies) and finally burst out of the bug body! The number of nematodes inside a single bug—depending on the species—ranges from 10,000 to 500,000. Although you can barely see one young nematode with your naked eye, you can't miss large groups of these tiny wigglers pouring out of the dead insects in what Shapiro-Ilan says looks like an explosion. Then the nematodes wriggle off to find other insects to "invade," starting the whole cycle all over again.

**How do nematodes help protect crops?** Shapiro-Ilan is using the nematodes as a natural replacement for chemical bug sprays, or insecticides. After new nematodes hatch inside the dead bug hosts, they're placed in orchards or greenhouse soils. The nematodes protect crops such as citrus, pecans, berries, and mushrooms by killing pests that live in the dirt, such as citrus root weevils and black vine weevils.

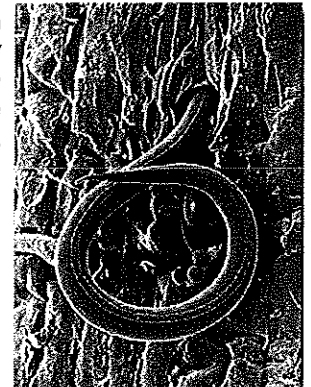
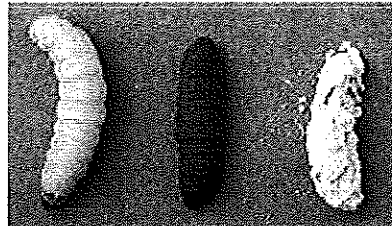
**How do nematodes kill harmful bugs?** They make a "home" for a type of bacteria that lives inside them. In return, the bacteria provide nutrients to the nematodes. Once a nematode—with its bacteria buddies along for the ride—gets inside a harmful bug,

the bacteria leave it. Working together, the nematode and the bacteria are able to kill their insect host after about 48 hours. Then they feed off the bug and multiply inside it.

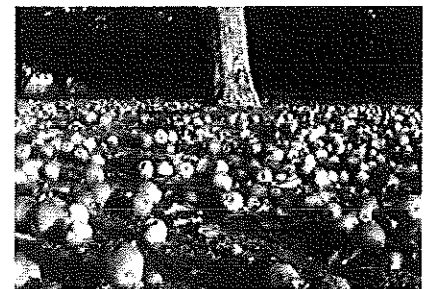
**Why do the scientists coat the dead bugs with nematodes inside them?** The coating formula, made from starch and clay, makes it easier to store and handle the dead bugs. It keeps the bugs from falling apart until their surface becomes moist. After it gets wet, the coating washes away quickly because it's made from natural materials. ARS scientists Bob Behle, in Peoria, Illinois, and Mickey McGuire, in Shafter, California, helped develop the coating.

**Why do the scientists need the dead bugs?** Why don't they just put nematodes directly in the field with the crops? Of the ways to release the nematodes, the scientists determined the best was to apply them inside their dead insect hosts. Upon emerging, the young nematodes infect more live insects than when released by other methods. The scientists think a chemical in the bug bodies causes the nematodes to work harder.

Nematodes like the one shown infecting this tomato root, are tiny worm-like organisms that wriggle into their hosts—whether they be plant or insect.



The coating formula, made from starch and clay, makes it easier to store and handle the dead bugs. It keeps the bugs from falling apart until their surface becomes moist. After it gets wet, the coating washes away quickly because it's made from natural materials. ARS scientists Bob Behle, in Peoria, Illinois, and Mickey McGuire, in Shafter, California, helped develop the coating.



**Fallen apples around a tree—** Of the ways to release the nematodes, the scientists determined the best was to apply them inside their dead insect hosts. Upon emerging, the young nematodes infect more live insects than when released by other methods. The scientists think a chemical in the bug bodies causes the nematodes to work harder.



## WCFS Member Ads and Announcements

**Erik's Edible Orchard -- 360-683-6684**

162 Creekside Drive - Sequim WA  
 ~Fruit Tree Sale ~  
 Custom Grafts Available  
 Apples - Pears - Plums - Figs  
[www.olympen.com/orchards](http://www.olympen.com/orchards)

**The Guru Gardener, Expert Advice & Services**

Steve Whitcher, Horticultural Consultant  
 Fruit Tree Pruning & Care  
 Disease & Insect Control  
 Plant Problem Diagnosis  
 ISA Certified Arborist, (253) 536-2898  
[master@gurugardener.com](mailto:master@gurugardener.com); [GuruGardener.com](http://GuruGardener.com)

**Double-Ratchet Fruit Press R-30**

Inside basket 12"x16". Made in Italy. \$350.  
 Jean Black 360-437-0711  
 (Brand new—Never used)



**Do you have a craft or business?**

We're looking for WCFS members who would like to have a booth or table at our 25th Anniversary Celebration.  
 Contact Renae Carnay  
 253-863-7074 or [hcarnay@comcast.net](mailto:hcarnay@comcast.net)

**Do you have a fruit related question or information to relate to others?**

Join the WCFS Forum.  
 Log on to [www.wcfs.org](http://www.wcfs.org) and click on **NEW Fruit Forum!**

**Our Silver Jubilee is Saturday, March 11th**

"2006 - The Year of the Pear"

Special scionwood and rootstock selections. Seminars. Expert tool sharpener on hand. No-fail grafting wax. Our best grafters are will be on hand. Meet WCFS founder Betsy Sestrap and help us cut the cake. There's something for everyone.

**Hartman's Fruit Tree Nursery**, Varieties that produce well west of the Cascades. We have apples, pears, plums, Asian pears, and cherries for your yard. We have one, two, and three year old well developed trees. *Disease resistance is our specialty.* See our website at

[www.hartmannursery.com](http://www.hartmannursery.com) or write to [bhartman@juno.com](mailto:bhartman@juno.com). 253-848-1484

**Scionwood Wanted.** Grew these apples in the past - would like to again: Harold's Large, Fall Wine, Senator, Democrat, Wickson Crab, Hyde King, Oriole & Sinta. Looking for wood for these pears: Atlantic Queen, Beurre Giffard, Beurre Gris, Catillac, Chapin, Dutchess d'Angouleme, Tyson, Shinko, Old World and Chojuro.  
 Mike Shannon [mike\\_58@msn.com](mailto:mike_58@msn.com)

**Retirement Issues:**

I am a licensed agent with Banker's Life. I provide information and assistance in 4 areas of financial concern: medical expenses, long term care/ home health care, final expenses and retirement income and savings.  
 Call me for a free evaluation and consult.  
 Ray L. Wade (425) 273-1846



**Congratulations to PFC members  
 Anita Van Liew and Don Warmbo on their marriage  
 and their new life together in Port Orchard.**



**The BeeLine is looking for an Editor.**

This Spring 2006 issue was assembled, designed and produced by John English, Lynda Perry, Judi Stewart and Carlyn Vause.  
BeeLine dates to remember:

**Spring issue**

submit by Feb 1, in mail by 3rd week of Feb

**Summer issue**

submit by May 1, in mail by 3rd week of May

**Fall issue**

submit by Aug 1, in mail by 3rd week of Aug

**Winter issue**

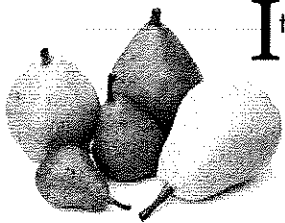
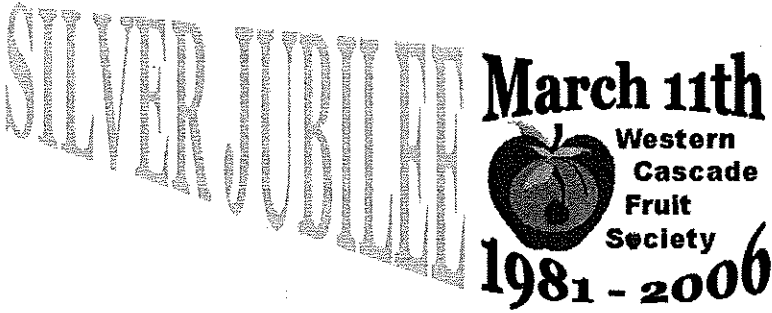
submit by Nov 1, in mail by 3rd week of Nov

Write, email, or phone your article, comment, suggestion, question to Judi Stewart <[js@olympus.net](mailto:js@olympus.net)>. All submissions welcome, some may be edited for length and spelling or grammar. Permission to copy from the BeeLine is granted with attribution.

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

Return Service Requested

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**I**t is, in my view, the duty of an apple to be crisp and crunchable, but a pear should have such a texture as leads to silent consumption.  
- Edward Bunyard

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E-MAIL \_\_\_\_\_ PHONE (     ) \_\_\_\_\_

**CHAPTERS:** Check which Chapter you're joining as a  NEW MEMBER or  RENEWAL. Annual dues are per household.

- North Olympic..... \$20
- Olympic Orchard ..... \$20
- Peninsula-Kitsap ..... \$20
- Piper Orchard ..... \$15
- Seattle Tree Fruit (includes monthly Newsletter) ..... \$30
- South Sound ..... \$20
- Tahoma ..... \$17
- Vashon Island (add \$6 for postage if no email address) ..... \$20
- Member-at-Large** ..... **\$20**
- Donation: Western Washington Fruit Research Foundation..... Amount \$ \_\_\_\_\_ Gift \_\_\_\_\_

\$ \_\_\_\_\_ TOTAL

Would you like to be a part of the WCFS Forum, an on-line discussion group for members only?

- Yes
- No
- Tell me more

Give this form and a check to your Chapter Treasurer or mail to: WCFS Treasurer, 1007 NE 71st Street, Seattle WA 98115-5636