

# the **Beeline**



Volume 27

Spring 2007

*Newsletter of the Western Cascade Fruit Society*

## THINNING TREE FRUIT

By Jean Williams, Peninsula Fruit Club

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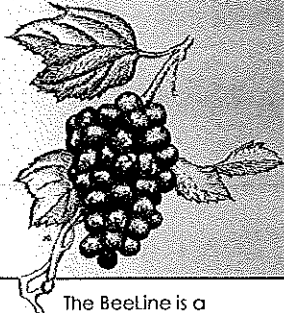
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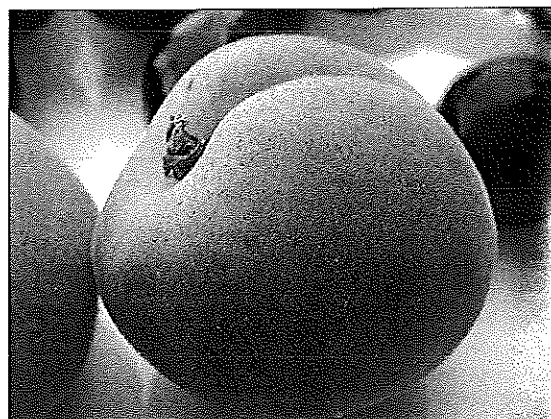
It may seem like a lot of extra work, but thinning your tree fruit has many benefits. If only 6-10% of the flowers on apple and pear trees set fruit, you will be able to harvest a full crop. Peaches and plums may be allowed to set 20-30% of their blossoms.

You will be rewarded with larger fruit if you thin at the proper time and manner. Cell division and growth are very rapid in the 30-40 days after flowers are pollinated. The final size of fruit depends on the total number of cells. If you thin early and leave the largest fruit, which has the most cells, the remaining fruit can grow to full potential. The smallest fruits have the fewest cells and will always remain relatively smaller. All the fruits compete for the available carbohydrates. By removing excess fruit, you improve the leaf-to-fruit ratio, and the tree is able to provide more carbohydrates to the remaining developing fruit.

Thinning fruit helps to break the alternate year bearing cycle which some varieties are prone to. In the year following a light crop, there is usually a heavy bloom that would require heavy thinning. You could remove half of the blossom clusters at bloom time the year after a really light crop to start evening out the bearing cycle, and then thin fruit from that point. You will be helping to promote fruit bud formation for next year's crop if you thin within 30 days of bloom. Even immature seeds produce a hormone that inhibits the formation of next year's flower buds. The sooner you get the excess fruit off the tree and reduce the amount of hormone being produced, the less inhibition of flower bud formation there is. So early thinning keeps the formation of flower buds more consistent year after year. Thinning after about 30 days from bloom will not affect next year's crop since the blossom buds will have already formed.

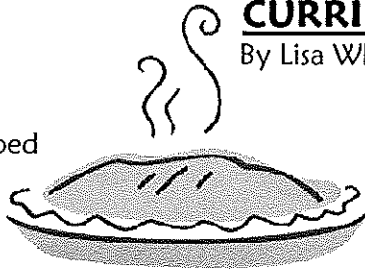
By removing malformed fruit, you give the remaining fruit proper room to expand, and it should develop a better shape. Limb breakage can be reduced since thinning reduces the overall weight on the branch. Your fruits are more apt to attain better color when they are not shading each other. There are many claims that thinned fruit has better flavor. Better access to sunlight and a better leaf-to-fruit ratio result in more sugars being produced.

When properly thinned, the spray coverage of the fruit itself will be more



**CURRIED HAM & APPLE PIE**

By Lisa Whitley, Seattle Tree Fruit Society



3 T butter  
 1 large onion, chopped  
 4 shallots, minced  
 ¼ c flour  
 ¼ c butter  
 ½ c frozen apple juice concentrate, room temp.  
 1 c hard apple cider (I like "medium" rather than "dry")  
 1/3 c brown sugar, firmly packed  
 1+ T curry powder (as you like it)  
 1 t ground ginger  
 Pinch ground nutmeg  
 ¼ t ground cloves  
 1 1/2 lb ham, chopped bite sized (black forest is nice)  
 4 large tartish apples, peeled, cored, and thin sliced  
 Double pie crust

Preheat the oven to 425° F.

Heat the 3 T butter in a Dutch oven or large heavy skillet and sauté the onions and shallots until soft.

Remove to a large mixing bowl.

Add the ¼ C. butter to the warm pot, melt and add flour and brown (but not burn) for about 4 minutes. **Slowly** whisk in the apple cider and apple juice to deglaze the pan. Stir in the spices and the brown sugar. Spoon over the onion/shallot mixture.

Toss in the apples and the ham and mix well. Spoon the mix into a prepared 9 ½ inch deep pie pan, cover and cut vents. I cover the edge of the pie with foil or a "pie ring" to keep it from over browning. It's a good idea to put foil down under the element to catch any overflow.

Bake at 425 F for 15 minutes, then reduce heat to 350° F and bake about 45-50 minutes more.

There is usually lots of extra filling. It can be cooked in a little covered casserole dish at the same time.

(Thinning Tree Fruit continued from page 1)

even, giving you better protection from diseases and insects. If the fruits are spaced apart, it is more difficult for diseases to spread from one fruit to another. Brown rot, for example, easily spreads between touching fruits. Air cannot move freely around closely spaced or touching fruits to dry them out after they have gotten wet. This allows disease organisms to multiply rapidly. Thinning also helps reduce codling moth damage. When two fruits are touching, the codling moth often damages both fruits.

It will be much easier to bag your fruit or install footies if the fruit is thinned. When harvesting, you will be less likely to experience the "pick one of the pair and drop the other one" syndrome.

Young trees sometimes set too much fruit. Future tree growth can be stunted by not thinning fruit early and adequately. This is especially noticeable in dwarf apple trees. Thinning is important on older trees too. Fruit size tends to decrease as the tree ages, and thinning can help you get larger fruit on an older tree.

For apples, pears and Asian pears, you must thin within 30 days of bloom in order to reduce alternate bearing. Thinning within 20-

25 days of full bloom is even better. The largest fruit will come from the center or "king blossom". However, if it is not the best looking one, don't hesitate to take it off and leave another. In general you should leave the best-looking and largest fruit. All fruit should be 6-10 inches apart.

For stone fruits, the earlier you thin, the better. Right after petal fall is really the best time. Fruits should be spaced 6-8 inches apart and no more than 2 fruit per shoot for peaches and nectarines. Research has shown that the sooner peach trees are thinned after bloom, the earlier they will ripen, and the larger they will be when ready to harvest. Large Japanese plums can be thinned to about 4-5 inches apart to help with disease and insect control. European plums can benefit from thinning if the fruit set is heavy. Cherries don't need thinning, and apricots usually don't need it in our climate.

Thin your tree fruit early and hard. You will enjoy the benefits.

*Patience is a bitter cup  
 which the strong alone can drink.  
 ~ Arab saying ~*



## MESSAGE FROM OUR PRESIDENT

By Ron Weston, Vashon Island Fruit Club

As will be obvious to all who are reading this column, we have adopted a new look for The Beeline that is due to our new method of preparing this quarterly newsletter. Last year we were only able to print three issues of The Beeline due to a large spike in the newsletter's expenses. The difficult publishing software we were using and the need for costly assistance from our printing contractor made continuing with the status quo unwise. Rather than continue on that same course, the WCFS Board decided to try a new strategy.

Using new software our editor now creates an electronic version of The Beeline that can be distributed to our members via electronic mail or by posting it on the internet. For this edition of The Beeline we will also mail out a printed copy to ensure that everyone receives their copy. However, our hope is that the vast majority of our members will ultimately be able to receive their copy electronically. This electronic version can be viewed on any computer. While most of our membership is electronically connected, I realize that some members are not. For those who do not have a ready means of receiving The Beeline via computer, the Board and I are committed to finding practical alternatives.

While some may wonder why we have adopted this method to publish and distribute The Beeline, the economics of the change are simply compelling. The change also makes our editor's job somewhat easier, while also allowing each member to decide whether they wish to print out a hard copy of the whole or some part. If they have a color printer they will now be able to print out the issue in color. While the Board envisioned that each Chapter would be responsible for printing and making available a copy of The Beeline for those few members who do not have computers, it is not yet certain that will be the final solution. Doing so obviously places an extra burden on each Chapter, but our hope is that it will prove minimal. However, we will have to see what each Chapter's experience is in handling the distribution.

By enlisting the support of each Chapter to make this new approach work, we can keep The Beeline economically viable. In addition to taking a key role in distribution, we are also relying on all of our Chapters to contribute interesting articles (in addition to the Chapter news columns). This is absolutely vital to the continued success of our newsletter. We're fortunate to have a number of dedicated members who have contributed many articles over the years. However, the vitality of The Beeline depends on fresh perspectives, and I hope more of our members will contribute articles in the issues ahead. Do you have an interesting recipe or fruit-growing-related experience that you'd like to share with the rest of us? We're depending on all of our membership to come up with interesting items to share with the membership.

## WCFS NEW MEMBERS



### Olympic Orchard Society

O.E. & Crescent Byerley

### North Olympic Fruit Club

Marnie Frederickson

Jeanette Richoux

### Peninsula Fruit Club

John Jurgens

Colette Rush

### Vashon Island

Robert and Mary Faine

Irene Holroyd and Patrick Perkins

Chris and Amy Robison

Paul Schuster and Terry Barrett

Sylvia Sohlt

Alan Warneke

Kelly Robinson

Sally and Jim Mahady Adams

Rebecca and Dennis Drewes

Hal Green

Ron Irvine

Ron and Martha Keenan

Terry and Marcy Rice

Caroline Sias

Kathy Sider

Mary Van Gemert

Nancy Wing and Ray Pfortner

Christopher Woodley

Lu-Ann Branch

Dawn Pearlman

Laura Whitaker

Nan Leiter and Ian Oppliger

Amanda Gaudet

Randy Sweet

Sally Fox

Jill Janow

Meg McDonald

Steve and Cindy Stockett

Eliza Hitchcock

## WCFS NORTHERN ITALY TOUR

By Dr. Bob Norton, Vashon Island Fruit Club

Termed the "gelato tour" by Judi Stewart, the WCFS Northern Italy Tour is rapidly reaching its maximum quota of participants. However, there is still room for a few more, especially singles, male or female.

The WCFS "touristas" will depart Seattle via SAS airline at 6:55 PM, October 1st, arriving in Milan the next day in the early evening. The next morning the group will travel by bus to Lake Garda, where they will visit a castle and take a scenic boat trip. The next four days will be spent in the fruit-growing area around Bolzano and Merano. We will visit orchards, nurseries, vineyards, and participate in fruit-related activities in the most important tree fruit-producing area of Italy. It also happens to be the most scenic part of the country. If some members of the group wish to take a side trip to the Italian Alps or to Innsbruck, Austria, that can be accomplished during this stage of the trip.

The following weekend, on day 7, the group will head south by bus to Montova in the Po River valley, Italy's "bread-basket." The next

day will bring them in Balogna where the University's extensive horticultural research facilities will be of interest. Organic and traditional fruit operations, both large and small, are also located in this area and are on the group's agenda.

The final two days will be spent in the beautiful and historic city of Venice. The group will depart Venice for Seattle on day 12, October 13<sup>th</sup>.

For those wishing to reserve a spot on this tour, an immediate \$100 deposit is required to secure the transportation links involved. The remaining \$3,143 cost per person must be paid before 90 days prior to departure (in other words, before July 2nd). This amount does not cover insurance (available as an option for \$199 group rate), gratuities, or noon & evening meals.

**If you would like to learn more about the trip, or have questions concerning the group's plans, please call Dr. Bob Norton at 206-463-6113 or email him at [mauryapples@juno.com](mailto:mauryapples@juno.com).**

## THE SALT SPRING ISLAND FALL FRUIT SHOW, 2006

By Harry Burton, Member-at-large

One of the greatest frustrations for organic growers and competitors in Agricultural Fairs is that all results in any produce competition are based on looks. Submit 5 identical, perfectly formed fruit and you will win the prize. Nowhere was taste or "good for your health" ever considered an important criterion. It was usually looks over substance.

At the 2006 Salt Spring Island Fall Fair we changed all that. We had two competitions where substance was the important criterion. The results were fantastic and it is noteworthy that organic growers won all the prizes in both categories.

The Sweetest Apple Competition, implemented in 2003, was won by Conrad Pilon with his Tolman Sweet at 20.5% sugar. Second prize went to Harry Burton with his RubINETTE at 18.5% and third prize was won by

Charlie Eagle with Rose de Cruz at 17.7% sugar. Each contestant submitted their sweetest apple and the percentage of sugar was measured using a refractometer.

For the People's Choice Award there were nine entries. A random selection of sixty people were asked to taste all apples and rate their first, second and third choices. The results for the most popular were Charlie Eagle's Merton Worcester at first, Harry Burton's Honey Crisp at second, and David Denning's Akane at third. The other entries were Mott's Pink, Sunrise, Holstein, Honey Gold, RubINETTE, and Centennial Crab.

**Whenever a tree is loaded with fruit that is under-sized and falls early, it's a good indication of a tree that is declining. It likely will be dead by spring. *Anon***



## RESULTS OF THE FOOTIES TRIALS

By David Conners, Seattle Tree Fruit

Based on results from the 2005 and 2006 growing seasons, nylon footies appear to be 100% effective against apple maggots, and 75+% effective against codling moths. Because codling moths attack our orchards approximately one month earlier than apple maggot flies, greater diligence is needed to thwart infestations of codling moths.

In the 2005 growing season, a fruit grower in Oregon tried footies for the very first time. He found the apples that were protected by the footies turned out to be 100% free of apple maggots & codling moth worms. Apparently both the moths and the apple maggot flies do not like the rough nylon texture of the beige barrier which is similar to the rough skin of russeted apples. They also do not like russeted apples.

In the 2006 growing season, many of us in the greater Puget Sound region used footies with tremendous success. In fact, one of our members covered nearly 5,000 of his fruit with the footies and swears by them. My wife and I covered approximately 1,500 of my apples, pears, and Asian pears, all with equal success.

Perhaps the best single testimonial came from an experience at the Bellevue Demonstration Gardens concerning a Freyberg apple tree. This tree had been thoroughly infested with apple maggots in prior seasons. Out of desperation, they tried the nylon footies this past growing season. They also used a lure, a Delicious apple covered with Tangle-Trap, to monitor how many apple maggot flies actually came to this particular tree. They found that the footie covered apples were 100% free of apple maggots, whereas the lure had over 200 apple maggot flies on it before it was replaced by a new lure. They concluded that this particular apple, which had served as a magnet for apple maggot flies, was thoroughly protected

by the nylon footies. The footies have also similarly protected both pears and Asian pears.

Unlike the paper, plastic or special two-layer Japanese bags, the footies do not need to be fastened at the top with staples or twist-ties. Apparently, the moths and apple maggot flies are not programmed to find an open passageway into the footies. Instead, while it is true that they may land on the rough nylon "skin," they are turned off by it and will simply fly away to find "easier pickings."

One of our members estimates that he can cover fruit with footies at the rate of approximately 6 per minute, compared with only 1 or 2 per minute for the bags. This is a huge time-saving bonus.

The best time to install the footies is when you are thinning your fruit during the normal June-drop period. Stretch the open end and work it over the fruitlet until it is located toward the bottom of the footie. This will leave several inches of slack at the stem end. Finally, twist the open end of the footie around the stem. This will help to prevent insects from finding their way into the protective footie. Over the growing season, the fruits will grow into the footies and be protected by them.

Because the nylon footies breathe, they do not hold water. Beige in color, they are more pleasing to the eye than bags or the kaolin clay, which gives the entire tree a white cast, as though it were flocked. Additionally, the nylon footies generally stay on the fruit despite some heavy rains and windy weather. Lastly, because the footies are made of nylon, it should be relatively easy to wash and dry them for re-use.

**If you need more information or want to place an order, send an e-mail to:**  
[applesandmore@hotmail.com](mailto:applesandmore@hotmail.com)

## UNRAVELING THE MYSTERY OF THE GLOWING COLE APPLE

By Carolina Nurik, Vashon Island Fruit Club

On my daily walks at this time of year I pass by many bearing apple trees. Some have been planted along fence lines and others are chance seedlings from long ago. It could be that the Glowing Coal (Cole) apple originated from one of those Vashon seedlings.

One September day I met with neighbor Bob Childs and we began "talking apples" and this year's bumper crop. That conversation led to the Glowing Coal and how it is a Vashon apple. The story of the Glowing Coal is that it was founded by Luther Burbank and Stefan Harmeling. Bob said that it was named on Vashon and its color reminded people of the glowing embers in a fireplace. I asked Bob to see the apple, as he has a large graft from the 60's.

The story of the Glowing Coal piqued my interest. Bob had also given me names of other islanders who might know something further about this apple and hence begins the mystery. First, I called Dr. Bob Norton, fruit expert extraordinaire. He too had heard about a Vashon apple named the Glowing Coal. He was very intrigued but doubtful that it is a different variety.

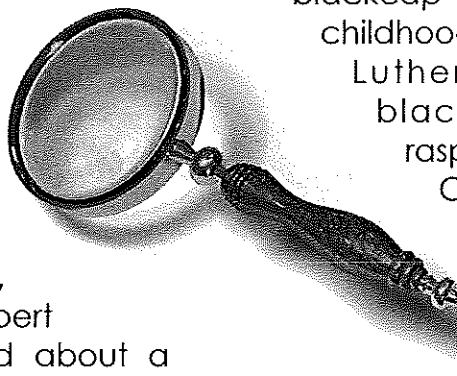
I started by doing a Google search. "Glowing Coal Apple" turned up a diversity array, the Greenmantle Nursery website, and a Permaculture website in Australia. The diversity array was just an array with no descriptions, so that was a dead end. The Permaculture website offered no description, but did offer a referral to the Grove Research Station, which says it has a Glowing Cole in its collection.

In the interim, I called my on-island references. Eugene Sherman was born on Vashon near Center. He told me that Luther Burbank's daughter married a fellow by the name of Steinmetz. Together they owned or summered in a house above the old Burton

School. It was said that Mr. Burbank loved to sit on the porch and watch the mountain, Mt. Rainier. He also mentioned that Burbank was involved in, or inspired the development of, the Olympic berry. Mr. Sherman also told me of the descendents of Stefan Harmeling, whom I'd track down later.

I found documentation on Olympic berry in the August 10, 1984 Puget Sound *Enetai*, "The Wonder Berry's Comeback" by Sara Overton. She writes, "The Olympic hails from Vashon Island, developed in the late 1920's by Peter Erickson and his son-in-law, H.F. Grieder. Erickson, who was inspired by Luther Burbank, wanted a blackberry reminiscent of the blackcap raspberries native to his childhood home in Canada. By crossing Luther Burbank's Phenomenal blackberry with a blackcap raspberry, Erickson developed the Olympic."

The pieces were falling into place, I thought. Luther Burbank came here in the 20's, met with Erickson and Grieder and it was possible that he found a new variety apple from an island seedling. As every great plantsman, he took some scionwood back to California and that is why there are Glowing Coal apples in California! That supposition was later proven wrong when I called Ram Fischman of Greenmantle Nursery in California. He told me that he believed that the Glowing Coal was a regional variety that originated in the Sierra Nevadas during the gold mining era. He had received his scionwood from a collector near Yosemite National Park. Ram said the Glowing Coal looked like a Hoover apple, but warned me that apples vary a lot in coloration due to climate zone, altitude and exposure. I checked the Hoover's picture on the Big Horse Creek Farm website and it doesn't bear any





## THE SON OF SCION

By Greg Giuliani, Seattle Tree Fruit Society

My orchard has spawned an illegitimate scion. Put the blame on me, but, as you know, it usually takes two to make these things happen. I had the best of intentions. I was in a hurry and didn't take the proper precautions. Let's just say it was an accident.

A few years ago I cut down a small Spartan tree in my orchard that suffered from anthracnose. Two opposing shoots grew from the stump and a couple of years later, for structural support purposes, I tried pleaching one's branch to the other's trunk. The graft took but the branch cracked and later broke off near the graft union. I had put too sharp a

hooking twist on the branch as it wrapped around its host.

Now, I have a severed, yet growing, branch grafted onto the side of a small tree trunk's side. I've given a name to this unwanted scion. The term should be uttered with a heavy British accent and a hint of disdain. I call it "little bastard." I received my inspiration from a character played by actor Mike Meyers in an "Austin Powers" movie. To get the full effect take a Winston Churchill pose, make a face like you've just tasted a sour apple, then utter the phrase. Mistakes can become fun with a little imagination.

*(Mystery: Continued from page 6)*

resemblance to our Glowing Coals.

In mid-September, the Vashon Island Fruit Club had a membership meeting and an "Early Apple Mini-Show." There, member Doug Tuma brought some lovely samples of the Glowing Coal which are similar to the ones I collected earlier. He told me that his grafted tree is about 20 years old and that the tree has a pretty good apple with vigor similar to the King apple. Doug also gave me more leads. These people remember the tree and the apple and they were sure it was a cross between a Gravenstein and a King. But because both are triploids they cannot cross to produce an offspring.

To add another twist to the mystery of the Glowing Coal, I had earlier contacted Luther Burbank's Gold Ridge Farm and asked if he was involved with the introduction of the Glowing Coal apple. Jean C. Fisher of the Western Sonoma County Historical Society and Chair of Luther Burbank's Gold Ridge Farm Advisory Committee responded:

"Unfortunately, I cannot find any reference whatsoever to Burbank ever having worked with such an apple – nor can I find any basis whatsoever for any evidence to support

assertions that he 'visited his daughter' in your locality either. Additionally, Burbank had no children. He did, however, have an adopted stepchild, the daughter of his second wife and former secretary, Elizabeth Waters Burbank, but I can find no evidence to support that she indeed ever lived in the location you mentioned in your email."

My last hope was pinned on Stefan Harmeling's descendent, Craig, to find something in the old family records about the Glowing Cole apple. Craig told me that his great grandfather and uncle had indeed owned an island nursery and were responsible for bringing many of the Blue Spruce and Pine trees to the island.

As the fall draws to a close, the island apple harvest has been a bountiful one and the mystery of the Glowing Cole still continues. One of my suppositions is that there are probably three different varieties which share the same name; one on Vashon, one in California and one in Tasmania. During the year, I'll need to investigate named varieties in nurseries during the early 1900's, call some apple ID experts in Oregon and Virginia, and launch a search to find the mother tree of the Vashon Island Glowing Cole.

## KEEP YOUR TOOLS SHARP

By Lowell Cordas, South Sound Fruit Society

Most hand powered loppers, pruners and hedge trimmers are made from relatively soft steel. This means that they can be sharpened with a mill or smooth edge file. These files are inexpensive and available at hardware stores. I find that an 8" or 10" file works well on hedge trimmers and loppers, while a 6" works fine for most hand pruners, except for the more expensive ones with harder steel. You may want to purchase a handle for your files. Remember to keep them clean. Use a steel brush or file card to clean out filings and remove rust. Do not use soap and water.

Many times folks bring us pruning tools they claim are dull and don't cut. However, the blade is sharp. Usually the blades are out of adjustment. To check for this, hold the handles and twist them in opposite directions. Do the blades wobble? If so, you need to clean and readjust the tool.

To begin, take the tool apart. A stout bench vise is a great help. Generally, if it is a right-handed thread, the top of the bolt will not have an arrow; if it is left-handed thread, there will be an arrow indicating the direction to loosen. Sometimes the bolt is rusted and does not loosen. You can apply "Liquid Wrench" to both bolt and nut two or three times a day until it can be loosened. For real stubborn bolts, my local gas station will assist me with their air impact wrenches. (Note: the blade is sharpened from one side only.)

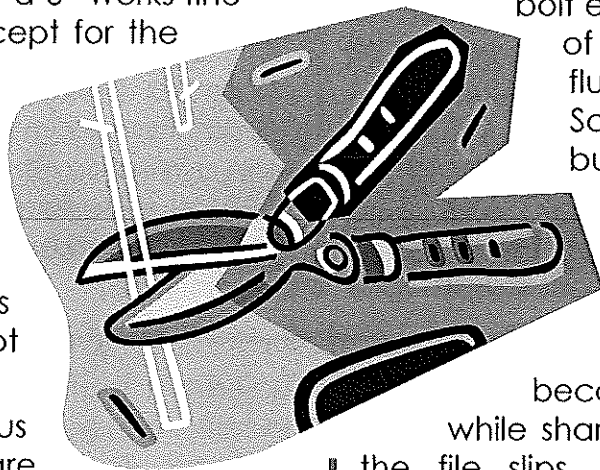
To clean the tool, I like to first spray the tool with one of the disinfectant foaming bathroom cleaner products, letting it sit for a few minutes. Then, depending on how much sap is present on the blade, I scrape the material off with a paint scraper or sharp chisel. If it is relatively clean, I rub the blade and anvil with steel wool and then wipe dry with a cloth. Remember to

take the moist area of the cloth and run it through the bolt holes. If you want to shine the tool even more, use a piece of 400 or 600-grit emery paper. Be sure to clean the nut and bolt as well.

Next, mount the blade in the vise near the bolt end. Be careful to find a portion of the blade that is flat and fits flush inside the vise's jaws. Sometimes, that is not so easy, but if you don't, you can actually bend the blade. Once in a great while, I use a second clamp to hold the blade down. It is most important to secure the blade well, because you exert much force while sharpening. If the blade dips and the file slips, you can easily cut yourself, sometimes severely.

A caution before you begin the actual filing - each individual filing stroke must run the full length of the blade. That is, file parallel to the blade. Too often, I see blades that have been filed perpendicular to the blade. Those blades generally have an uneven edge; sometimes so poorly done that there are nicks cut into the blade. It's critical that you apply even pressure from the tip to the base. A 15 to 20 degree angle is desired. A 45 degree angle leaves too thin an edge, which is prone to nicking and pitting. For hand clippers, the angle translates to a 1/32" width for the new edge. For loppers, about a 1/16" wide bevel is correct. For hedge trimmers, 1/8" is good. For a better cut on hedge trimmers, make a second bevel 1/32" wide.

As you file, the blade will become shiny. This is the bevel. If you are holding the file correctly, this shiny portion should be of even width along the whole blade. As the edge sharpens, burrs will develop on the back side of the blade. To remove these, hold the file against the blade and stroke the file toward the tip. For a slightly better cut on loppers,







when you remove the burrs, hold the file at a very slight back angle of about 5 degrees. This allows the cutting blade to slide over the anvil blade without cutting into it. On loppers that are out of adjustment, you will notice shiny metal on the base of the anvil blade, indicating the cutting blade is slicing too tightly against, or even into, the anvil.

On some hedge trimmers, near the base of the cutting blade, is a notch. This notch is for cutting larger branches. Sharpen it with a round chainsaw file. Again, don't stroke up and down; rather, stroke the file from one side to the other, parallel to the notch. Also, remember to remove any burrs.

#### **As a guide:**

- **Hand held pruners sharpen from one side of the blade only, one blade only.**
- **Loppers sharpen from one side of the blade, one blade only.**
- **Hedge trimmers sharpen from one side of the blade only, most models sharpen both blades.**
- **Grass shears sharpen from one side of the blade; sharpen both blades.**

At this point, depending on the hardness of your blade, you may want to use a medium carborundum-type sharpening stone as the final step in your sharpening process. If you have Felco, ARS or other hard steel blades, you may also finish sharpening them with a fine diamond or ultra fine ceramic hone.

To put everything back together, begin by oiling the bolt, the bolt hole on both blades, and the base of both blades around the bolt hole. Use motor oil. Insert the bolt from the top edge and tighten as far as it will go with modest force, using a wrench. Now tighten the nut onto the bolt. Put the nut side into your vise. Begin to loosen the bolt in short increments. Imagine the face of a clock. Start with a five minute increment. Remove the tool and check its operation. Do this repeatedly until the blades are beginning to pass. Now reduce your increments to one minute size.

When you are in adjustment, the blades will pass smoothly and easily without wobbling. Adjust until the wobble disappears. I suggest starting by over-tightening, because it is easier to find the proper adjustment point this way. When trying to find the adjustment point by tightening to it, it is very easy to miss the exact point, leaving your tool a little loose or too tight. You will know your pruner is out of adjustment when the object cut is not smooth, or tears or leaves a little heel.

After using your tool, clean and oil it again. It is not necessary to take the tool apart each time you sharpen. I recommend you take it apart, cleaning and readjusting at the start, middle and end of your pruning season, more often if you prune frequently.

If you have an electric or gas powered hedge trimmer, the process remains the same. Clean, remove the blades if possible, sharpen with the appropriate file, remove any burrs and reassemble. There are a number of filing attachments for these tools that fit on electric drills and Dremel-like tools. Use a grinding wheel lubricant and use a light touch to avoid removing too much metal at any one time, or straining your motor.

I am very reluctant to use powerful electric bench grinders on any pruning tool for two reasons. If I am not paying close attention, I can remove too much of the blade, and if I am not careful, I can overheat the blade and change the temper, which changes the character of the blade.

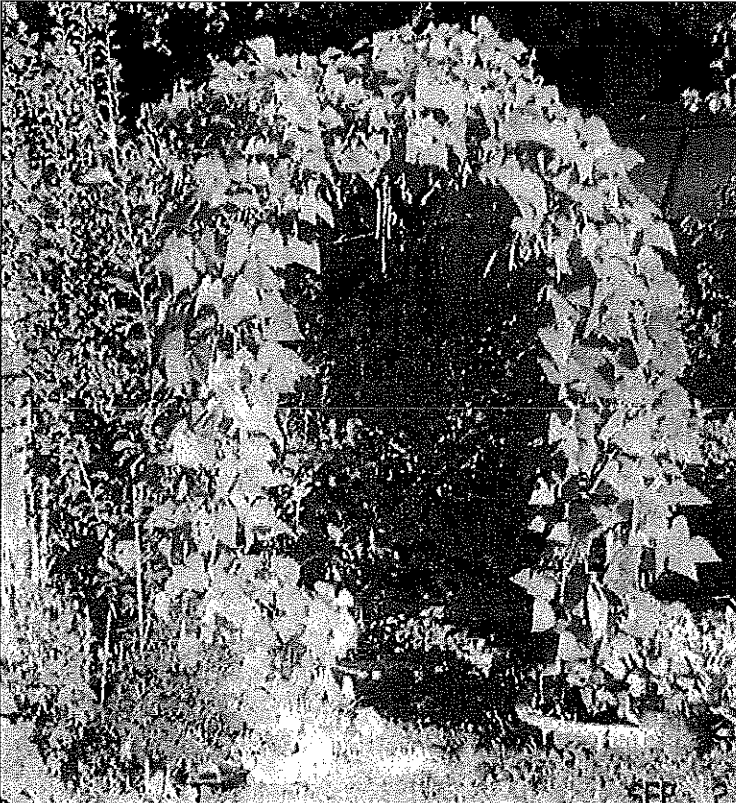
For shovels and hoes, file from the side that maintains the most contact with the ground. On the shovel, that is the back side. File toward the front side. As you face the hoe, file from the back side toward you. Picks, mattocks and axes, file from both sides just as you sharpen a kitchen knife. Some fellows like to file their axes with a double bevel. That means filing the first bevel at a 35-40 degree angle (1/8"), and then adding a second bevel at a 10-15 degree angle (1/32-1/16").

**Well kept tools work better!**

## SAVING OUR FUTURE BY PRESERVING OUR PAST: THE MRS. GILLESPIE BEAN STORY

By Darren Murphy of North Olympic Fruit Society

My first contact with this variety of bean was at my great grandmother's house in Centralia, Washington, in the mid 60s. She had an elderly neighbor, Mrs. Gillespie, who had a large garden, including flowers, vegetables, and multiple bean teepees. My great grandmother was very fond of her neighbor's beans and obtained some seeds, which she and other family members have grown for over fifty years.

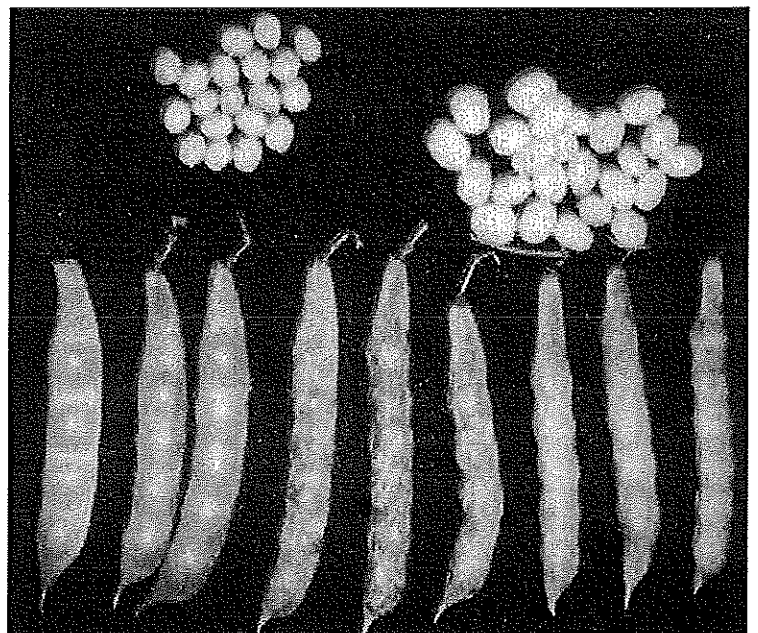


*Mrs. Gillespie Bean Arch, 2006*

About twenty years ago, we almost lost the "Mrs. Gillespie Bean." Both she and my great grandmother had passed away. My grandmother also liked to garden, but had stopped growing the beans. What seeds she had were either eaten by mice or discarded. Yet, the bean proved more resilient than any of us imagined. As children, my brother and I had played games with the bean seeds,

placing them in the small plastic containers we obtained from nickel toy machines. Some years later, when my grandmother became ill and had to be hospitalized for several months, my siblings and I helped organize her house. In the process, I found one of the plastic containers with six bean seeds. Although the seeds were over fifteen years old, I took them back to Washington, DC where I was living at the time. I planted the seeds in a small backyard garden, where, to my shock, one germinated. From this one seed, I have managed to preserve the "Mrs. Gillespie Bean" by growing it every year or so and preventing any cross-pollination.

The "Mrs. Gillespie Bean" is similar to the Romano bean, although smaller and less flat. Although they can be eaten as green beans, I prefer to grow them to the point where the bean seeds are almost full size. The beans, both seeds and pod, are then cooked either as a side dish or added to soups. Unless very old, the pods are generally stringless and tender. The mature seeds, which have a very rich and nutty flavor, can also be eaten alone as a bean soup.





## A DREAM TO REALITY

By Janet Beers, Olympic Orchard Society

Gary Smith, a successful dairyman and seed crop grower, and John Junell, local entrepreneur and President of Urban Agriculture, had run through several scenarios for bringing an agricultural-based business to the Olympic Peninsula. With each new idea

the cons far outweighed the pros. As is often the case, one more idea slid into place as John admired the apple trees blooming outside Gary's kitchen window. Since apples are everywhere on the Peninsula, why not develop a processing plant using this renewable crop, which is consumed by millions?

And why not start with the Gravensteins, a locally-grown apple found in only two other areas of the United States, Sebastopol, California, and in portions of the state of Wisconsin. They had the apples, all that was needed was a unique product.

After questioning area businesses likely to handle their product, Gary and John decided they would develop sugar-free products. Local merchants and out-of-area sources suggested that sugar-free apple products would find a ready market. They would begin with a product line of sugar-free applesauce, apple pies, apple toppings, and apple butter.

LeRoy Beers, a retired Industrial Arts Instructor

and member of Olympic Orchard Society, joined with Gary and John in setting up the apple processing plant in an unused creamery. The creamery worked well since it contained a refrigerated room, an adjacent room large enough to contain a series of large machines

used to size, scrub, peel and slice apples. They placed a forty gallon hot water double-jacketed kettle for cooking applesauce and apple butter in a second room, which also contains a gas-fired processing kettle.

The first Gravensteins came from Junell and Smith's orchards. Several thousand



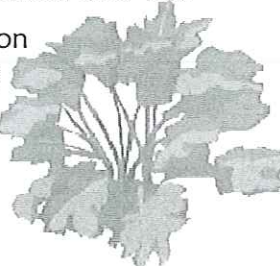
pounds were purchased from other local orchards as well. The remainder came from Mt. Vernon. Approximately fourteen tons of apples have been processed to date. The product line, with the distinctive "Sequim Family Farms" label, will be available through several area retail outlets, as well as through Seattle specialty stores.

Future plans include purchasing Peninsula berries and cherries for quick freezing, as well as packaging fresh apple slices. Sequim Family Farms strives to choose and purchase organically grown fruits, and looks forward to purchasing more produce from area farmers and orchards next year.

### **RHUBARB SAUCE**

A savory sauce from Iran to be served over rice

- |                                  |                            |
|----------------------------------|----------------------------|
| 4 tbsp. butter                   | ½ tsp cinnamon             |
| 1 lb. stew meat,<br>beef or lamb | ¼ tsp nutmeg               |
| 1 large onion<br>(chopped)       | 1 cup parsley<br>(chopped) |
| 1 tsp salt                       | 2 cups water               |
| ½ tsp pepper                     | 1 lb rhubarb               |



Melt butter in a 2 quart pan. Add meat, onions, and seasoning and sauté until meat is browned. Add parsley and sauté a few minutes more. Add water to the meat, cover, and let simmer about 40 minutes on low or until meat is tender. String the rhubarb and cut it in 3" pieces Add rhubarb to meat sauce 5 minutes before serving and let simmer. Serve over rice.

# WCFS

## BOARD MEETING HIGHLIGHTS

President Ron Weston called the meeting to order at 10:20 on January 6, 2007 at the Bremerton Public Library.

Members present were Steve Vause, Carlyn Syvanen, Erik Simpson, Bob Hickman for Chuck Estin, Larry Krotzer, Lyle Knudson, Judi Stewart, Dr. Roger Eichman, Loretta Murphy, David Connors, Patti Gotz, Bill Horn, Mike Shannon, George Moergeli. Guests present were Jean Williams, John Meyer, Mel Armstrong, Phil Vogel, and Del Simpson.

Ron had e-mailed two items for Board approval: 1. Postponement of the fourth issue of the *BeeLine* and 2. Payment of \$400 to the printer. Both were approved.

Patti distributed a treasurer's report. She said that a group of members donated \$457.50 to the Western Washington Fruit Research Foundation. The total membership now is 612.

Under old business, Ron referred to Judi's report made at the last Board meeting regarding the Mt. Vernon Research Station. Many club members would be interested in trials of cultivars placed in their microclimates. We would like a WCFS member to be included in the decision making of what cultivars are selected for trials at the Research Station. There was interest in having a WCSF member be a liaison with WWFRF as it prepares to make a major fund-raising effort. Each chapter could appoint a member who would be responsible for providing input on cultivars of interest to their club. Money donated to WWFRF goes toward research, not the Display Garden. The money for the Display Garden was provided by an anonymous donor. Our money goes toward research, not the Garden.

Patti reported on our insurance policy and assured us that all shows and educational events are covered by the present policy. The premium is based on the number of members not the activities. George will continue to request certificates for each event as Presidents contact him. George clarified that these certificates are

only needed when required by the hosting organization for an event.

An annual audit of each chapter's books is required in the by-laws. Ron will send out a standard form to all clubs to make it easier for everyone.

After a lengthy discussion of the *BeeLine*, it was decided to publish it in a PDF format and to e-mail it to the chapters. Each chapter would be responsible for printing out copies for those members who did not have computers. Ron requested each chapter to contribute its news plus a special article.

It was decided that we obtain past copies of the *BeeLine* and place them on CD's. We will contact the Tilbury's, who would have most of the back issues.

Ralph Rush resigned from the board and was replaced by the appointment of Bob Hickman. Three other board members were replaced because they had missed three consecutive meetings. They were replaced by Phil Vogel, Del Simpson, and Jean Williams.

The Spring meeting will be held at Ballard High School in the afternoon of March 31, in conjunction with the Seattle Tree Fruit Society Spring Show. Officers will be elected at the Spring meeting and candidates are needed. Ron appointed a nominating committee of Erik Simpson, Mel Armstrong, and David Connors.

Erik Simpson made a challenge to other WCFS chapter presidents to meet or exceed the contribution made per member by the Olympic Orchard Society. Some chapters make no or small contributions, not realizing that support of the Mount Vernon Research was a part of the purpose of WCFS. Some chapters send little money to the Research Station because all of their funds are used to educate students and citizens. Education is one of our primary purposes, also. Ron noted that the goals of the Chapters needed to conform to the WCFS's purpose, but that the emphasis was up to the Chapters to decide.

Meeting adjourned at 11:23.

Respectfully, George Moergeli

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**.



## THE MAD SCIENTIST SPEAKS

By Roger Eichman, North Olympic Fruit Club

This report is a catch up of a few points of interest from 2006.

The grafts done in late September 2005 all failed. They looked good for most of the winter but did not develop come spring. My conclusion is it takes a certain degree of heat units to get a good growth union at the graft. David Johnson informs me that it requires 80 degrees or more for grape grafts to take, so other plants should also require a certain time/temperature for healing of the union.

I did some peachcot bud grafts in August but doubt if any will take. At least several look poorly. I never have done well at bud grafting.

We enjoyed a blackberry pie and a rhubarb pie. Jean, my wife, then made a rhubarb/blackberry pie. It was by far the best of the three types so we recommend this combination.

I had around 1,000 seedlings come up in 2006, mostly apple. Of these, two are of note at this point. One outgrew the others two to one, so I need to test it to see if it is a spontaneous triploid. It is a very vigorous tree. The other seedling had a pleasing red fall foliage. A fruitful ornamental would be good.

Last year I reported on CMO or cetyl myristoleate for arthritis. One jar every five to seven years may not be enough. I would suggest increasing that to two or three jars, depending on the brand. Veterinarians put dogs on a beef flavored CMO tab a day.

Also try hyaluronic acid. It should help, and you can get a free jar by calling Purity Products at 1-800-579-1791 and by just paying the shipping. It is called H.A. Joint. It helps joints and rejuvenates skin, i.e., fewer wrinkles so it makes one look and feel younger.

Pomegranate juice keeps looking better all the time. If you take some a day, within a year you should have NO plaque in the arteries, so the risk of stroke or heart attack becomes quite low. They can be grown in zone 8, and there are many different types. I received three

varieties that should grow here and if lucky, produce. I recommend getting the catalog of Bay Laurel at 2500 Camino Real, Atascadero, CA 93422 or phone (805)466-3406. They have some cooler-growing varieties of pomegranates and a large list of other interesting plants, such as the Indian free peach, which is leaf-curl free, so it should be worth trying in this region.

Note the work of David Johnson in the breeding of grapes. He has many new varieties that should do well in this area. Hopefully, he will have some of them for sale at the spring assembly (if it is held this year). David can be reached at (253) 394-3487. His knowledge of grapes is impressive.

Of great interest is wolfberry, also known as happy berry or goji. It is a Himalayan vine that grows in zones 4 to 9, takes full sun and produces cherry-sized fruit. The juice costs around \$1 per ounce so it might make for a good cash crop in this area, especially if I can double the chromosomes and thus get a golf ball sized berry.

Goji is in the potato family, and the fruit is similar to a cherry tomato. It is a fast-growing vine up to 8 feet long so it should be supported similar to grapes or bramble berries. The nutritional values are very extensive, and it has been described as a nearly complete

food. It is reported to support healthy mood, energy, blood pressure, endocrine, immune, liver and eye functions. Of interest to me is its description of being a secretagog or stimulating the secretion of growth hormone, thus anti-aging. With another birthday just around the corner, I could use all the help I can get. After all, Lyle Knutson and I want to be around another 50-60 years. Goji plants can be purchased at many nurseries including Raintree, One Green World, or seed can be purchased from Sand Mountain Herbs.

Ed Hume had a call reporting that dolomite lime will prevent peach leaf curl disease. If a liberal spreading around the trees will prevent the infection, then we may be able to grow nectarines in Western Washington. A foliar spray may also help. This could be a good research project. If you are having leaf curl problems, try it and report back to me or the Beeline.



## CEDAR APPLE RUST

By Harry Burton, Member at Large

Perhaps I am just a devil's advocate or maybe I just don't understand all the fuss about Cedar Apple Rust. Here is my case. I live on Salt Spring Island, BC in the Pacific Northwest, where we get very dry summers and very wet winters. Normal rainfall is around 36 inches, but 2006 delivered 51 inches of rain. This is the home of the Western Red Cedar. Not only does cedar live here, but it thrives here under these conditions.

My 2.5 acres of 350 apple trees is surrounded on two sides by a seasonal wetland, with a small creek, and many Western Red Cedars ranging in size from 18 to 36 inches at the butt. The third side has Alder and the fourth side is a mixture of Alder and Cedar.

I have never had any trouble with Cedar Apple Rust. Perhaps the organic growing methods I use help avoid this problem. With organic practices, there is an emphasis on growing healthy trees, by getting an abundance of nutrients, organics and minerals into the soil. Perhaps our rather mild climate helps. Maybe I am just lucky.

As one more unique experiment, which is one of the facets of our certified organic operation, I have planted four apple trees around a 36 inch diameter cedar that grows near our house. I am an incurable appleholic and have planted apple trees in every available location. Each of these young trees is roughly 14 feet from the cedar trunk. The

major problem here is not Cedar Apple Rust, but root competition.

My trees are very healthy. Our biggest challenge has been canker on some trees and scab on some apples. Those are problems I can live with. Canker seems to become worse on five year old trees, paradoxically just at the time they give their first fruit. This year I have removed about five young apple trees but will replant the same variety. Usually the new tree succeeds in getting past this five year susceptible stage. I do not have any answers, but like most growers, am just trying things and seeing what works. When something does work there are so many factors involved that it is often difficult to isolate any one fact leading to the success. The synergistic effect of additional factors is very difficult to gauge. Most of us have enough trouble trying to understand one variable at a time.

Oyster shell seems to work very well to reduce Bitter Pit and Watercore, which is caused by lack of calcium. I get a half ton truck load of crushed shell every year and spread it throughout the orchard just on top of the soil. Not only is oyster shell supplying calcium, but also many other minerals. It seems to have done a remarkable job of correcting the conditions. The extra dry summers have made the problem of Bitter Pit and Watercore worse than normal.

## NOTE FROM THE EDITOR

As we are working out a way to produce a newsletter that is of interest and of use to the membership, while trying to keep costs down, we may be trying various ways of distribution. At this time there are others who have stepped in to help out with the production, so that subsequent issues will be distributed on time. It is my goal to work at making the Beeline a newsletter that is responsive to the needs of our organization. To this extent we need articles from the membership so that you can share your extensive knowledge and experiences with each other. One change that you will notice is that there are no articles reproduced from other sources.

In order to keep the BeeLine to a manageable size, I would like to have articles that are no more than 1000 words and Chapter news that is no more than 300 words.

## CLOUD MOUNTAIN

Tom and Cheryl Thornton

**In the ongoing evolution of Cloud Mountain Farm, we are planting a Western Washington heirloom orchard as part of our display gardens. We have a good start, but are looking for additional varieties to graft this winter. We are hoping to find scion wood of the following varieties:**

Baldwin	Summer Bellflower
Banana (Winter Banana)	Summer Permain
Black Gilliflower	Twenty Ounce
(Sheepnose)	Westfield Seek-No-Further
Fallowater	Wolf River
Gano (Payton)	Yellow Bellflower
Grimes Golden	
Jonathan	
Lady (Pomme d'Api)	
Newtown Pippin	
Northwestern Greening	
Pumpkin Sweet	
Rambo	
Red Astrakhan	
Rhode Island Greening	

### To contact us:

Email,  
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Phone, 360-966-5859

Fax, 360-966-0921



## WCFS CHAPTER NEWS

**Olympic Orchard Society** held a fall farm tour. Cool and foggy weather did not hamper the enthusiasm of OOS members as they visited the home orchards, gardens and vineyards of fellow members, Buddy and Myrtle Brock; Leroy and Janet Beers; Lowell and Carol Wickersham; and Larry and Lynda Perry. A bonus and surprise visit to the orchard of Richard Dobbs, Lynda Perry's father, completed the day.

Buddy and Myrtle Brock's five acres contain a mixed conifer forest that he planted in the early 90s. The understory is clean and welcoming. Conifers include firs, cedars, hemlock, spruce, and Dawn Redwood.

English Walnut trees abound. Brock has an amazing collection of apples, pears, and stone fruits. His favorites are Gravenstein, Freedom, Fiesta (Cox's Orange Pippin family) and Swiss Gourmet apple; Anderson, Comice, and Bennett pear; Harkin and Avalon peach; and, Lapins cherry, which has fairly good crack resistance. The orchard trees receive a thick layer of wood chips overlying cardboard to prevent weeds from sprouting. We sampled delicious Australian Dinkum everbearing raspberries. Roses flourish with drip irrigation and an application of equal parts of alfalfa, kelp, fish emulsion, and bone meal. The massive compost piles of wood chips and grass clippings attest to the effectiveness of his chipper/shredder. The temperature deep within the pile reaches 170 degrees. Brock, a Clallam County Master Gardener, applies scientific methods to managing his forest, orchard, vegetable garden, and flora. The well-maintained aerated trout pond, greenhouse, compost, fallow garden with cover crops, and red wiggler worms round out his operation. Buddy and Myrtle Brock have impressive home orchard and gardens. This represents a model operation for us to aspire to.

Leroy and Janet Beers, former Alaska and California teachers, have a productive one acre with an assortment of apple, pear, stone fruits, and berries. Among the pear varieties are Bartlett,

Concord, Highland and Bosc. They have an excellent Asian pear, everbearing raspberries, tayberries (blackberry x raspberry), blueberries, kiwi, and quince. Stone fruits include French and Black Beauty plum; Montrose apricot; Frost and Red Haven peaches; nectarines; and, sweet and sour cherries. The green house contains lemon and orange trees reminiscent of their former California home. Beers and associates are in the process of developing a commercial Peninsula apple processing plant.



Lowell and Carol Wickersham's two acre farm features a vineyard. The espaliered apples are an attractive windbreak for the vines on the northeast facing slope. Among the grape varieties are Siegerebe, Seyval blanc, and Muller Thurgau. A challenge and goal is to bring the fruit closer to the ground to enable ripening. Members huddled to view the minimum/

maximum thermometer which shows the lowest and highest temperatures. Within the enclosed area is a mixed stone fruit orchard. Included in the acreage are vegetables, strawberries, blueberries, kiwi, hops, and a small coniferous grove of Sequoia, Dawn Redwood, Incense Cedar, Japanese Red and Shore Pine. Since moving here three years ago, the Wickershams have developed a vineyard as well as a variety of great fruits and edibles. The greenhouse held a Japanese eggplant along with tomatoes, peppers and sunloving plants. Lowell is an excellent winemaker and generously offered a sample of rosehip wine. The tour members savored it, and all agreed that his wine cellar would be an appropriate site for a Christmas Party.

Larry and Lynda Perry, business owners of *In Graphic Detail*, Sequim, have eight acres in Happy Valley. Members toured the vineyard of assorted varieties. Larry acquired his vines of Seyval blanc and Siegerebe from the



Wickershams. In addition he has Pinot Noir, Pinot Gris and Swenson Red, a high quality table grape. A row of Triple Crown thornless blackberries complements the vines. Again, the challenge for Larry is to lower the grapes to enhance ripening.

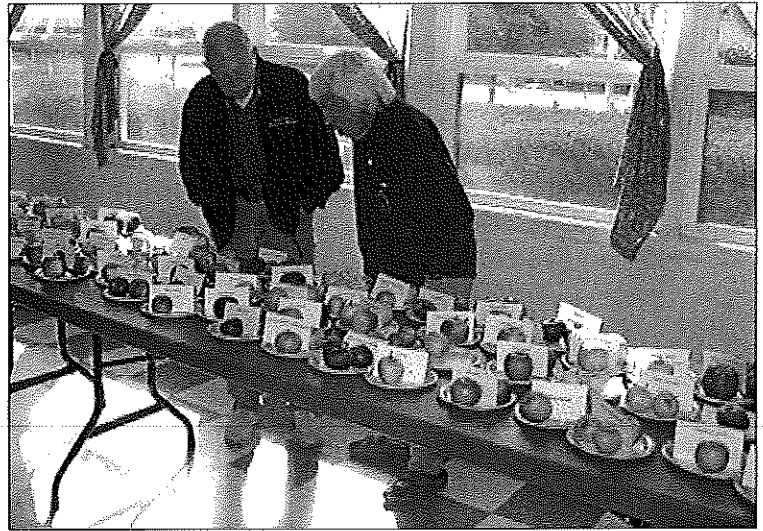
Larry pointed out the *Botrytis Cinerea*, sometimes referred to as "noble rot" on some of his vines. This beneficial fungus can transform an ordinary wine into a great one. In order to gain the maximum advantage from botrytis, grapes must be left on the vines quite late in the season. Then, with the combination of cool morning mist and hot, clear afternoon sunshine, the fungi can enter the grape. If the grapes are perfectly healthy, the "attack" is entirely beneficial. The grapes shrivel, first turning grey and then warm violet-brown. The skins are reduced to a mere pulp, the grapes lose more than half of their weight but less than half of their sugar. The juice is thus concentrated, extremely sweet and rich with glycerine. According to Daniel Rogov (Rogov's Ramblings), grapes in this condition are capable of producing the special taste and qualities much sought after in sweet dessert wines.

Lynda Perry's father, Richard Dobbs, gave us a tour of his acreage. He and Joyce have three plotted orchards - there are twenty-five trees in each of the three plots. Each group of twenty-five contains five varieties. They have large strawberry and blueberry patches, raised vegetable beds, a greenhouse, and root cellar. The raised beds were lined with 2" hard core styrofoam, and the veggies were doing well.



**Peninsula Fruit Club** held our Fall Fruit Show on October 7, 2006, at the Bremerton Parks and Recreation Center. Our members had excellent crops this year and brought a wonderful array of homegrown fruit for display and tasting. We all searched for the best looking fruit we could find from our trees and vines. Lifetime members Don and Muriel Lowery brought well over 100 varieties of apples alone. John Meyer had the biggest apples and pears with his Stark Jumbo apples and Orcas pears. We also exhibited our hardy kiwis, walnuts, chestnuts, heartnuts, many varieties of

filberts, European and Asian pears, grapes, plums, quince and even a 2 ¼ pound Super Fantastic tomato and a 9 pound Tiger Baby watermelon. Attendees enjoyed new tastes and textures.



**The Lowreys looking at the 150 varieties of apples they brought to the Peninsula Fruit Show**

Members enjoyed watching the reactions of the kids when they tasted the different varieties. We tried our best to identify mystery fruit brought to the show and answered lots of questions about growing fruit in Western Washington. Hopefully we inspired a few more people to give it a try.

We invited Gary Heaton to give us a lecture on blueberries for our November meeting. We learned all about blueberry culture, and Gary gave a wonderful pruning demonstration on a very large cane. Nothing beats seeing actual pruning on a real cane. We rescheduled our January meeting because of the nasty weather, but we will be having a tree-pruning lecture with Certified Arborist Michelle Ramsden on February 1 to learn how to take care of overgrown, neglected fruit trees. At our regular meeting on February 8, Diane Whealy from Seed Savers Exchange will be our speaker. We expect to see a few extra people from local garden clubs and Seed Saver clubs at this meeting. March is a busy month for Peninsula. Our yearly Grafting Workshop will be held at the Sylvan Way Kitsap Regional Library on March 3. Attendance has been declining in recent years, so we are hoping that the extra publicity the library is providing will bring in more people. Peninsula will again be teaching grafting to the horticulture classes at two local high schools in March. We provide the rootstock and scion wood, and the kids get to try their hand at grafting and go home with their own tree. We are also going to be teaching





the new local Master Gardener class all about fruit culture and will be giving them hands-on grafting lessons.

**Tahoma Chapter** members discussed successes and failures of the recent fruit season at the September 2006 meeting. We also drafted our mission statement.

In October, Kellen Moynagh of Yelm Earthworm and Castings Farm spoke about their operation and the value of earthworm castings. Earthworms remediate all biosolids well by ingestion and creation of castings. A minimum of 5% castings to a maximum of 20% castings by weight of the volume of soil you are amending will give beneficial results for four years. Worm slime kills human pathogens such as e. coli and salmonella. It takes 16 weeks for worms to make sufficient castings to harvest. Compost teas are unstable unless made carefully. You must know ingredients well, particularly if there are any animal manures present. Worm Compost Tea is a much better product. Worm compost tea can be sprayed as a fungicide. For further information contact Yelm Earthworm and Casting Farm (360) 894-0707 or check out this website: WSU ORGANIC FRUIT PROGRAM

Member Jim Goche handed out American chestnuts from pods found under a tree at the Mason's Cemetery in Tumwater. Jim believes the tree dates from the 1860's. Discussion of propagation ensued.

Once again the Washington State Fair in Puyallup was a huge success. On display were several varieties of apples and some small trees with red Christmas ornaments baited and covered with apple maggot flies. This proved to be a real attention getter and conversation piece. Also on display were footies. Curious fairgoers were impressed with this clean, simple solution to their apple maggot problem. Did you know that walnuts in footies will not be touched by squirrels?



The heirloom Correll apple press cost the chapter \$749. It proved to be a wise investment. Interest in buying raffle tickets to win it was phenomenal!! With \$2,094 in total ticket sales, the chapter made a profit of

\$1,345. We plan to order another press for 2007. The Fair proved to be a fun event for all.

**Vashon Island Fruit Club** held its annual fall fruit show and festival on Sunday, October 29th, at the Grange. The show was open to the public, and exhibited over a hundred varieties of apples, pears, and other fruit grown on Vashon. Members provided information on pruning techniques, fruit identification, pollinators, orchard design, fruit preservation techniques, local nursery stock, and pest control. A silent auction featured fruit services, products, and equipment. Various fruit products, such as cider and yummy desserts, were also on sale. Outside, we demonstrated cider squeezing while observers tasted the samples. On November 11th, the club held a workshop on mason bees. Member, Harry Krischner, shared his experience housing and nurturing local mason bees. Dr. Margriet Dogterom, from Beediverse Products in Canada, discussed ways to increase mason bee population. Included in her talk was a hands-on demonstration of how to wash mason bees to minimize the mite problem.

The club held a quarterly meeting on January 23rd, electing a new slate of officers. Officers who will continue for another year were Ron Weston, president, Roger Eckhardt, secretary, and Bob Norton, program chair. Newly elected officers included Terry Jansen, treasurer, Helen Brocard, events chair, and Mary Olmstead, vice president/membership. Bob Norton discussed tips on winter pruning and pest control.

*In seed time, learn.  
In harvest, teach.  
In winter, enjoy.*  
~William Blake



## HELPFUL HINTS FOR SHARPENING TOOLS

By Lowell Cordas, South Sound Fruit Society

- If you have a Hickok Lopper, you will void the warranty if you use a file and change the bevel. The manufacturer recommends using a medium or fine grade carborundum sharpening stone, diamond or ceramic stone. Any hollow ground blade should be sharpened with one of these tools and not a file.
- Felco markets a 4" long, triangular ceramic stone that is excellent for touching up their blade without taking the tool apart.
- For curved or wavy blade hedge trimmers, use a round chainsaw file.
- If you want to practice without ruining your good tools, buy some cheap tools at a discount house or garage sale.
- File all garden tools parallel to the blade.
- Use a vise to steady the tool, but put your tool in the vise carefully on the flattest portion of the blade base. Tightening the vise in the wrong location can bend your pruning tool. Always apply even pressure.
- Keep your tools clean. It helps to rub oil over the surface from time to time.

## TREES CAN REST TOO!

By Henri Carnay, Tahoma

California's Mother Pistachio Tree deserves a rest. She was planted in the early 1960's using Iranian seed and bred with pollen from India. The result was a progeny that was highly productive and able to resist salty soils, cold weather and a pesky root fungus that affects other pistachio trees.

This happy combination propelled California's pistachio industry to second place worldwide with a production of over 340 million pounds of nuts each year valued at \$437 million.

Now the mother tree's buds are found throughout the state, so the tree rests peacefully at the University of California's Kearney Agricultural Center at Parlier.

## WCFS OFFICERS AND BOARD MEMBERS

### Officers

President	Ron Weston <a href="mailto:ronweston@centurytel.net">ronweston@centurytel.net</a>
Vice President	Larry Krotzer <a href="mailto:LSK@olyridge.net">LSK@olyridge.net</a>
Secretary	George Moergeli <a href="mailto:magicoho@centruytel.net">magicoho@centruytel.net</a>
Treasurer	Patti Gotz <a href="mailto:plsgotz@comcast.net">plsgotz@comcast.net</a>

### Directors

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	Bob Hickman <a href="mailto:hickmans@tscnet.com">hickmans@tscnet.com</a>
	Lyle Knudson <a href="mailto:dansk@olyphen.com">dansk@olyphen.com</a>
	Judi Stewart <a href="mailto:js@olympus.net">js@olympus.net</a>
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Humans seem to need, and thrive on, the proximity of animals. In the process of becoming human we gave up something primal, and being around animals helps us get a measure of that back. ~Temple Grandin



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The Spring 2007 BeeLine was assembled, designed and produced by Editor Carlyn Syvanen, with  
lots of input from the membership. Please contribute your articles for our next issue!

**Issue Deadlines: Summer May 15, Fall Aug. 15**

**Winter October 15, Spring February 15**

Write or email your article, comment, suggestion, or question to:

Carlyn Syvanen at: **carlynbee@teleport.com**

All submissions welcome. Some may be edited for length or spelling and grammar.

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*A clean house is  
the sign of a  
broken computer.*

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