

the *BeeLine*

Volume 30

Summer 2010

Newsletter of the Western Cascade Fruit Society

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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.

More on Spotted Wing Drosophila (SWD)

From Chuck Polance, Tahoma Chapter News: Bill Horn gave us a comprehensive presentation from a meeting he attended with Bob Hartman recently at WSU in Puyallup. There is a lot of concern that a small fruit fly has made its way to WA. State and is attacking cherries, strawberries, blackberries, Asian Pears, and 14-other fruits. It is called the:

Spotted Wing Drosophila (SWD)

These new pests are tiny, like fruit flies. They must be controlled before they lay their eggs. Refer to the management and insecticide document on the SWD website:

<http://swd.hort.oregonstate.org>

The above website is recommended for current information. Since this infestation will not just go away, please visit the SWD Website for new updates. We need to get educated on issues such as trap assembly, checking fruit for infestation and the SWD identification and life cycle.

While we continue to battle apple maggot flies and codling moths, this latest threat to our orchards can be an even bigger challenge if we do nothing at this juncture! This is true because this fly has only 8-14 days per generation and we can expect 3-5 generations per year leading to 350 eggs!! There is an SWD SWAT team in Oregon actively working on this problem.

From Gini Paulsen: The spotted winged drosophila (SWD), a "fruit" or vinegar fly which attacks ripening fruit, has been found in our area. The SWD poses a real threat to commercial and backyard fruit growers – probably worse than the apple maggot, since it infects several different fruits.

A homeowner's guide can be found at

http://swd.hort.oregonstate.edu/files/webfm/editor/DRAFT_Backyard_Growers_SWD_Flyer_3-28-2010.pdf

From Lori Brakken: I have trapped them in my own yard using the trap made by the Dick Tilbury's directions.

You Know You're Addicted to Gardening When...**Chuck Polance, Tahoma Chapter**

Your neighbors recognize you in your pajamas, rubber clogs and a cup of coffee.
 You grab other people's banana peels, coffee grinds, apple cores, etc. for your compost pile.
 You have to wash your hair to get your fingernails clean.
 All your neighbors come and ask you questions.
 You know the temperature of your compost every day.
 You buy a bigger truck so that you can haul more mulch.
 You enjoy crushing Japanese beetles because you like the sound that it makes.
 Your boss makes "taking care of the office plants" an official part of your job description.
 Everything you touch turns to "fertilizer".
 Your non-gardening spouse becomes conversant in botanical names.
 You find yourself feeling leaves, flowers and trunks of trees wherever you go, even at funerals.
 You dumpster-dive for discarded bulbs after commercial landscapers remove them to plant annuals.
 You plan vacation trips around the locations of botanical gardens, arboreta, historic gardens, etc.
 You sneak home a 7 foot Japanese Maple and wonder if your spouse will notice.
 When considering your budget, plants are more important than groceries.
 You always carry a shovel, bottled water and a plastic bag in your trunk as emergency tools.
 You appreciate your Master Gardener badge more than your jewelry.
 You talk "dirt" at baseball practice.
 You spend more time chopping your kitchen greens for the compost pile than for cooking.
 You like the smell of horse manure better than Estee Lauder.
 You rejoice in rain...even after 10 straight days of it.
 You have pride in how bad your hands look.
 You have a decorative compost container on your kitchen counter.
 You can give away plants easily, but compost is another thing.
 Soil test results actually mean something.
 You understand IPM and are happy about it.
 You'd rather go to a nursery to shop than a clothes store.
 You know that Sevin is not a number
 You take every single person who enters your house on a "garden tour".
 You look at your child's sandbox and see a raised bed.
 You ask for tools for Christmas, Mother/Father's day, your Birthday and any other occasion you can think of.
 You can't bear to thin seedlings and throw them away.
 You scold total strangers who don't take care of their potted plants.

You know how many bags of fertilizer/potting soil,/ mulch your car will hold.
 You drive around the neighborhood hoping to score extra bags of leaves for your compost pile.
 Your preferred reading matter is seed catalogs and last but not least:
 You know that the four seasons are:
 Planning the Garden
 Preparing the Garden
 Gardening
 ~and~
 Preparing and Planning for the next Garden

Fall- Fruiting Strawberries????

Bob Norton, Vashon Island Fruit Club

In the autumn 2009 edition of the Beeline, page 4, Rosalie Marion Bliss of the USDA Agricultural Service described the work of ARS Horticulturist, Fumiomi Takeda, who developed a new method of propagating June-bearing strawberry plants. Takeda's method "allows the plants to fruit in the fall, continuing fruiting until December, then fruiting again in the spring".

Since we are in about the same climate zone as West Virginia (zone 7, 8, or 9), I wondered if Takeda's technique could work here in the Puget Sound region.

To recall what he did: harvest small runner plants in early July, root them under mist in small containers and plant them in early September. He claims they will flower and fruit the same fall and again the following spring. He has tested the method in Florida, Oklahoma, Tennessee, and Maryland with apparently good results. He suggests using plastic tunnels for protection against frost (and rain here), and he claims they are easy to erect in the field.

I am frankly skeptical that it will work here. Has anyone out here tried it? Maybe someone can test it this season.

I grew strawberries at the WSU Research Center in Mt. Vernon from 1962 until my retirement in 1994, conducted all sorts of experiments relating to culture, even planted stored plants in July, but never tried propagating runner tips as he describes. I wonder why runner tips propagated in this manner initiate flowers and fruit in the fall, when they do not when allowed to root naturally. What are your thoughts?

Bob Norton



MESSAGE FROM OUR PRESIDENT

By Mark Youngs, Seattle Tree Fruit Society

Growing season greetings to, you my fellow avid fruit growers. Now is the time to be diligently watching for aphids, leafrollers and the many other pests that attack our fruit trees. Those of us that use apple maggot barriers need to get them on the fruit in June. Thinning the fruits to what the tree can reasonably ripen with good sugar content can be done at the same time. It's been a wet spring so possible apple scab problems and other fungus attacks need to be addressed as well. The codling moths are starting their cycles now too. Spring and early summer are a busy time in the orchard and garden. May you win the battle of the bugs!

Judi Stewart reported that the grafts for our coming cherry trials are looking good. There may be some spots left if you want to participate, contact your chapter president. This is a unique cherry study for WCFS and it has generated a lot of interest from both the rootstock propagators and the cherry variety providers. Everyone wants to know how their tree performs in our maritime climate.

Those of you who are contributing articles for this publication, thank you. The rest of you please join in by sharing your knowledge and experiences with us. You never know who you might help with that pearl of wisdom that gets published here. Remember that no good deed goes unrewarded.

I hope your fruit set was good, your growing season battle of the bugs and fungus goes well, and your harvest is plentiful.

Ciao!

Mark

Bob Norton to teach 'Fruits and Nuts' class at Edmonds Community College

Pomology expert Bob Norton will be teaching a horticulture course on Growing Fruits and Nuts in Western Washington this summer at Edmonds Community College. Bob will cover how to get started and follow through to have maximum satisfaction with minimal input of cost and time. He will provide a comprehensive look at fruit and nut varieties, including vining and bush fruits, suitable for growing in Western Washington. Emphasis will be placed on how to provide proper growing conditions, cope with pests, and integrate these food producing plants into the landscape.

Fruits and Nuts, Hort 247, 2.5 credits*
Thursdays 1-3 PM (July 8-August 19)
Class also meets 10 AM-5 PM on two Saturdays, July 24 and August 14.

Dr. Norton, emeritus professor of pomology, Washington State University, has 50+ years of experience in teaching, research, and growing fruit plants. After graduating with a BA & MS from Rutgers University and a PhD from Michigan State University, Bob has been teaching, researching and consulting in the Pacific Northwest. Bob founded a Chapter of Western Cascade Fruit Society (100 members) and now grows over 150 kinds and varieties of tree fruit and berries on his small orchard.

*Please note that you must be admitted to the college before registering for this course. To apply online, start at the Edmonds Community College home page: <http://www.edcc.edu/> and click on Future Student.

About WCFS

Western Cascade Fruit Society (WCFS), formerly Western Cascade Tree Fruit Association (WCTFA), was founded in 1980. It's primary objective is to bring together new and experienced fruit growers who will promote the science, cultivation and pleasure of growing fruit bearing trees, vines and berry plants in the home landscape. We provide the public with the knowledge and ability to cultivate their own fruit-bearing trees, and plants. Local chapters in geographical areas of Western Washington, disseminate information through education, fruit shows, orchard tours, meetings, workshops, publications, and give financial and other support to fruit research organizations.

As a 501(c) (3) Non-Profit organization WCFS is Parent organization to eight affiliated Chapters. WCFS provides 501(c) (3) Non-Profit status to Chapters via IRS group exemption, provides liability insurance for Chapters, maintains financial records, and makes annual reports to IRS. A Board of Officers and Directors manage WCFS.

WCFS publishes a quarterly BeeLine newsletter to inform members of events, tours, articles, and reports; a Web site — <http://wcfs.org>; and, a digest forum: <http://lists.ibiblio.org/mailman/listinfo/wcfs>. Members receive automatic membership in WCFS after joining an affiliated Chapter. A portion of chapter dues go to WCFS. Please refer to <http://wcfs.org> for chapter

Good Fruit Grower Magazine

There is now available free access to most of their website to Internet users. This includes the archives of Good Fruit Grower articles going back 15 years. Only the current issue is restricted to digital subscribers. There are also sections on current news, blogs and interaction.

Often times I find one or the other articles of interest to the backyard or small orchardist.

Check out <http://www.goodfruit.com/> Note the contracted url. If you use their full name you get another website. Phil Vogel, SSFS

WCFS NEW MEMBERS



Vashon Island Fruit Club

Rick Edwards
Lorine Brakken
Jean Williams
Marion Comaskey
Steve Sheldenhelm
Cory Wlazlak
Carla Cokigwe

Peninsula Fruit Club

Deceased
Jose Macaraeg

Olympic Orchard Society

Marty & Dee
Muschinske
Martin Marchant

Group Subscription Good Fruit Grower Magazine

Members of the WCFS and STFS are eligible for a group-subscription to the Good Fruit Grower at a reduced rate of \$20 per year. Renewals also are due now.

If you are interested, please send a check for \$20 made out to WCFS to Hildegard Hendrickson, Treasurer, 2559 NE 96th, Seattle, WA 98115. This magazine is published in Yakima and has articles pertaining to fruitgrowing. Its main audience are the commercial fruit growers, but many articles are also of interest to amateur fruit growers.
Hildegard Hendrickson



Thinking “Inside” The Box

Robert A. Norton, Vashon Island Fruit Club

The term “thinking outside the box” is a cliché that generally suggests original thinking. This may not be original thinking, but for those of you who have limited space for fruit trees or want to do most of your management tasks such as picking, spraying, or pruning from the ground or from a five-foot ladder, the 8'x8'x8' box may be worth your consideration.

I have a small sweet cherry orchard of about forty trees, mostly grafted on Gisela 5 rootstocks, with a few trees on Krymsk 5 and half a dozen on standard-size Mazzard. The trees are spaced 8 feet x 8 feet and are “allowed” to reach 8 feet in height. As you know, sweet cherries “want” to shoot skyward, and it’s easy to have a tree perhaps 4 to 5 feet in canopy diameter but 15 feet in height by the third year in the orchard. Then, only the birds get the cherries, and you get the pits.

How to keep your trees to an 8'x8'x8' box? The key is summer pruning. If you have new trees, you get them to branch at a low level, say 20 to 30 inches for the lowest branch, by heading or notching in the first and second years. The vigorous leaders may need to be tipped (a soft pinching) in late spring to get them to produce lateral branches at the 4- to 6- foot level. Don’t worry too much about dense branching on a young tree. The important thing is to remove in July most of new growth that exceeds 8 feet in height and width. In cherries, this is done right after harvest. I am trying to keep all my trees at the prescribed height, even those on vigorous rootstocks such as Mazzard, Mahaleb, or even Krymsk 5. This may require some serious heading to lower lateral branches. It’s a good idea to encourage new shoots in the interior of the tree to promote new fruiting wood for the next year. Cherries bear most of their fruit on two-year wood, some at the base of one year wood and a little on older spurs that eventually die out.

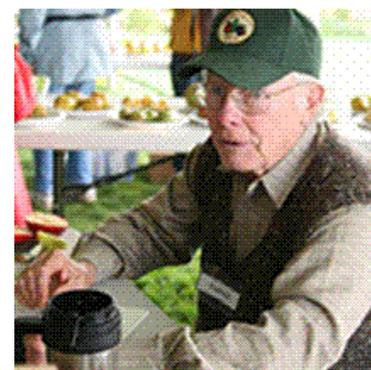
What about other kinds of fruit? Apples on dwarfing stocks such as M9, B9, M27, or even M26 can easily be grown in the 8x8x8 box. The more vigorous the rootstock the more aggressive the summer pruning. If the same pruning were done in the dormant season, the tree is more likely to produce excessive spring growth and lower productivity.

Peaches, plums, and apricots can be controlled in size by summer pruning as with cherries. Pears are something else. Pears “like” to send up long “whippy” branches that need to be left alone until they produce fruiting spurs on two-year-old wood. If headed prematurely, these branches stiffen up and don’t

don’t produce fruiting spurs. Also pears aren’t dwarfed by rootstocks as much as is possible with apples and cherries. It’s possible that pears can be dwarfed by branch manipulation (bending), but I have had limited experience doing that.

When is the 8x8x8 training system not preferable? Obviously this system requires deer protection unless you are satisfied with about 2 vertical feet of bearing surface. Although I’m trying to keep cherry trees on Mazzard to the 8-foot height, it’s more difficult to do than on the Gisela 5 trees. The more dwarfing the rootstock, the easier it is to contain the tree to a smaller volume. Over time, the condensed tree may become too dense and will require thinning out, especially, of weak, non-productive shoots. Total yield may be less than with a tree allowed to grow unrestricted in all directions, though you may get more of the fruit than you would from the larger tree.

Northwest Cider Society will honor Bob Norton, Gary Moulton, and Peter Mitchell at a Cider Maker's Dinner on June 29th, at the Herbfarm Restaurant in Woodinville. For more than 30 years Dr. Robert T. Norton ran the tree-fruit testing program at WSU Research Unit in Mount Vernon. There he was responsible for 325 apple varieties, among those Washington's first French and English cider varieties. Dr. Norton introduced the firm, crisp and flavorful Jonagold to commercial orchardists in the Puget Sound area in the 1960's. Since retiring, he has also run AppleCorps, a fruit tree consulting business, and is a frequent speaker at area horticultural events. <http://www.nwcider.com/>



Dr. Bob Norton is a regular contributor to the BeeLine.

Organic Food Production Act Materials Review

Offered by Judi Stewart, NOFC

This just came across the radar screen . . . and has big time relevance for organic orchardists. The materials being reviewed include hydrogen peroxide, sulfur, lime sulfur, summer oils, sticky traps, pheromones, solubor, and liquid fish. Your comments are needed pronto!

The Organic Food Production Act, the law that regulates the production and labeling of organic food and fiber in the United States, has a provision which mandates that materials on the list of prohibited natural or approved synthetic items go through a "sunset" process once every five years. This provision states that the National List is not static and that these materials should be reviewed to see if they are still necessary for organic production, or if there has been any new developments, such as a natural alternative or proof that the product is environmentally dangerous and should be removed .

The National Organic Standards Board (NOSB) is charged with deciding if the status of these materials should remain the same, or if any should be stricken from the list.

There are 232 materials currently under review in the "crops", "livestock" and "ingredients in processed products" categories. If they are not renewed, they will be removed from the list and not allowed to be used after 2012.

The comment period is scheduled to close May 25, 2010. A lack of comments on a material scheduled to expire is viewed as a reason to remove it from the National List. Therefore, if there is something that you feel is an important tool for your certified operation,

Comments in continued support of the material are important.

For a list of the materials that will be reviewed for the 2012 sunset and guidelines on submitting comments, interested parties should visit <<http://www.regulations.gov>> www.regulations.gov and search for AMS-NOP-09-0074.

More information, plus the list of 232 materials scheduled to sunset, can be found online in the <<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5083609&acct=nopru> lemaking> Federal Notice or at the links below.

To access lists that separate the 232 materials by type, and indicate what materials the National Organic Standards Board will be discussing at their Spring and Fall meetings, go to the links below.

1. <<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5083204&acct=nosb>>
For Crops
2. <<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5083217&acct=nosb>>
For Livestock
3. <<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5083216&acct=nosb>>
For Handling and Processing

Michael Phillips, Lost Nation Orchard, Groveton, NH
[Http://www.GrowOrganicApples.com](http://www.GrowOrganicApples.com)

WCFS

Attention WCFS Members

Don't be left out in the rain.

Join your fellow orchardists and subscribe to the Forum.

This is a benefit of membership and is closed to the general public.

Simply send an email to:

<http://lists.ibiblio.org/mailman/listinfo/wcfs>

.and follow the prompts.

Judi Stewart, Forum Administrator

WCFS Summer meeting was a tele-conference on Saturday, June 19, 2010, 10:00am.



Codling Moth Emergence

Dick Tilbury, STFS

The WSU Decision Aid System web site <<http://das.wsu.edu/>> predicts the start of first generation CM egg laying at May 7 for their Puyallup site and May 2 for 21 Acres (Woodinville). My own degree day model prediction for our cool site is May 1 3 , 2 0 1 0 .

With the cold weather we've been having I can't imagine any CM mating and egg laying yet. Codling moths fly at dusk and only if the temperature is 55F or above and wind velocity is below 3.3 mph. We have caught no CM in our pheromone trap to date. I am expecting our first catch within the next week if the weather warms up. Codling moth eggs take 10-14 days to hatch and the larvae immediately look for fruit.

Considering the above and also that developing apples need to be around 1/2" diameter to install maggot barriers, I'm suggesting that thinning and footie installation in the greater Seattle area start by the last week of May and finish during the first week of J u n e .

Unusual weather patterns or localized cold locations may require some modification to these general recommendations. Many of our developing apples have reached 1/4" diameter, and with a forecast of warming weather it appears the above timing will work

KIDS AND APPLES SALT SPRINGS ISLAND APPLE FESTIVAL Sunday Oct. 3, 2010 9am-5pm

The ultimate experience for many a child is to be able to reach up and pick an apple from a tree and then EAT IT. So at the Apple Festival, we encourage children to get involved. All kids under 12 attend for FREE. The kids also get an Apple Festival badge to wear on their shirt. We want whole families to come and we also try to get children involved (with their family) in volunteer positions so they really get connected in a much deeper sense.

Where else do you have over 350 different apple varieties being grown *organically*? Salt Spring's apple history dates back to 1860. Explore our incredible island, the Organic Gardening Capital of Canada.

Harry Burton has announced that The Salt Spring Apple Festival is now on Facebook. It was created by Ellie Parks. You are invited to join the group. To join go to <http://www.facebook.com/group.php?gid=218450961491&ref=nf>

If you have Apple Festival material, photos, video or text, to contribute send it directly to Ellie Parks at eparks@telus.net

It is also a great way to get to experience the Apple Festival if you have never been there.

The Summer 2010 Beeline was produced by Editor Marilyn Couture , with input from membership.

Please contribute your articles for our next issue!

Issue Deadlines:

Winter December 15; Spring February 15;
Summer May 15; Fall August 15

Email your articles to:

Marilyn Couture: couture222@msn.com

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Maggot Barrier Instructional Photographs are up on the website.

Check it out:

<http://www.seattletreefruitsociety.com/maggot-barriers>

Apples for Lebanon A Washington State Connection

Rebecca Dixon, *Utah State Magazine*, Vol 14 No. 3, Fall 2008. This story is based upon Dixon's article and an interview conducted by Marilyn Couture with Dr. Paul Larsen, April 19, 2010 in Logan, Utah.

Reviving an entire apple industry, Paul Larsen, now 83, has become an unassuming liberator across the globe. With multiple trips overseas for twelve years, Paul Larsen personifies the hope of USU's land-grant mission as he changed lives and national economies one apple at a time.

In 1998 Lebanon was trying to rebuild after many years of civil war. Its once-thriving apple industry was essentially destroyed after falling behind the evolution of agricultural science and losing its markets. No one could have guessed that its salvation would come through a humble aged man from Logan, UT, who began to reshape and restore what was thought to be lost.

Dr. Paul Larsen '50 earned his undergraduate degree at USU; received his doctorate at Michigan State; along the way he spent fourteen years WSU, Wenatchee, in Extension; and, returned to USU as Vice Pres. of Extension and Cont. Ed. where he officially retired in 1992.

Retirement, however, has never stopped Larsen from working with energy and enthusiasm all over the world with his wife, Lorna. They have worked in Armenia, Macedonia, and China to convert and bring the apple industries to a free market. After arriving in Lebanon 12 years ago in response to a call for help with the apple industry, Larsen rapidly assessed every aspect of production by traveling through the country conducting detailed analyses. He plunged into this unwieldy task and handled it deftly, outlining every aspect of the industry's problems and how they could be solved with the adoption of modern orchard practices.

Larsen completely revolutionized growers' understanding of modern orchard practices. When he started in 1998, each grower was totally against the shift from seedlings to rootstocks. In no time, he overcame their reluctance. Larsen was able to get thousands of needed rootstocks from Washington State transported from Seattle to Beirut, and introduced a myriad of modern apple varieties to Lebanese orchards. Larsen knew which climate and what type of soil is best for each variety; and was concerned with the way every tree is planted, pruned and irrigated. These initial efforts are wasted if apples are injured before going to market, so he also paid attention to how the apples were harvested, transported and stored.

Initially, he agreed to plant demonstration plots in the mountainous Lebanese Range, 3000-7000 ft. elevation where the climate, soil and good water were similar to Wenatchee. In 1999 1000 Malling 111 rootstock along with 106, 7, 26 and 9 were shipped. The M111 was the major rootstock. It is 2/3—3/4 size of the old seedlings and comes into production earlier. Also, It is more adaptable to poor management. The M7 has not worked out as well as the M111.

Larsen has been trying to convert their apple taste and color preference. Red is the preferred color. Initially they simply wanted Red Delicious. Gradually he has converted them to 70% spur type Red Delicious; 15% Red Gala; a percentage in Gold Delicious for pollination; and a lesser number of red Fuji, Granny Smith, Jonagold and Braeburn. Some other varieties are restricted from going overseas, i.e. Ambrosia and Pink Lady.

Deliberate steps like these over the past twelve years have caused the country's apple industry to blossom. The difference in taste, color and yield of Lebanese apples has brought new vibrancy to the livelihood of apple growers and rejuvenated the nation's agricultural industry.

It is difficult to overstate the depth and diversity of Larsen's knowledge. A recognized treasure in the agricultural world, he has a sharp business acumen as well as extensive knowledge of soil science, plant physiology and agricultural economics. Normally, at least ten experts would be needed to bring the equivalent of Larsen's knowledge to the table.

Working as a volunteer in Lebanon, Larsen refused to be paid for his time. He only asked to fly business class and that his wife Lorna accompany him. The Fremms, wealthy families "of soil" and self-made millionaires are one of the most powerful families in Lebanon. The Frem Foundation, by financing Larsen's work, was determined to restore the Lebanese apple industry. The Foundation initially thought they would be planting only ideas, but under Larsen's inspired direction, ideas became reality with astonishing speed.

George Frem funded multiple public projects, was a longtime member of Parliament and served as Minister of Industry. Paul and Lorna Larsen have become like family to the Fremms, who provide everything they need. This includes interpreters, an apartment, even a burly guide to maneuver them through crowded airports.



Apples for Lebanon (cont.)

The Foundation sponsors several workshops each year where apple growers learn modern methods of orchard management that solve every problem of the industry. Larsen's teachings are translated into Arabic and then distributed to each grower, who returns, enlightened, to regional orchards. At Larsen's request, Lebanese experts are always included in the planning and presentation of workshops.

These seminars are reminiscent of Lebanon's not-so-distant past, when Muslims and Christians lived and worked together in equal proportions. Although many Christians have been driven from Lebanon by intense conflict, the Larsens are heartened to see the renewal of a companionable mix of growers from many religious groups working side by side for a common need, a mutual passion. "The characteristics of close family and community ties among the apple growers are typical throughout Lebanon," the Larsens observe.

Some growers have difficulty accepting change, even when those changes are completely funded by the Fremms. One man, unhappy over Larsen "ruining his orchard," preferred his large, familiar trees and didn't believe the new, smaller trees would produce as much fruit. But a few years after his orchard was replanted, the Larsens visited him and found a true friend running toward their car to offer up a hug of appreciation. "Look at my trees!: he said, pointing to the laden boughs. "So, you're not still mad at me?" Paul Larsen asked. "No, no! If it hadn't been for you, I would not have all these apples!"

The initial M111 plantings became scion wood for the rest. There were 2000 trees in 2001; 3000 in '02, and in '02 they had 1000 clonal rootstock, of which 80% were M111 and 20% were M7. At the Experimental Station in Bekaa with sufficient scion, they budded in the fall of '02 and dug and planted in 2003. Since '99 more than 500,000 rootstock had their origination in the State of Washington.

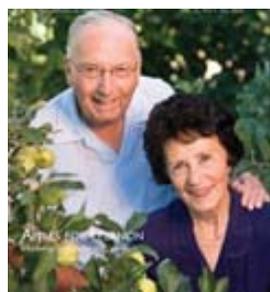
In the last six years growers themselves have started bringing in trees from France, Italy, Spain. Approximately one million new apple trees have been planted; Larsen, however, thinks more about what has yet to be accomplished. "Progress has been slow but the results are wonderful," he says. Indeed, Lebanon is now exporting quality apples to Egypt and other countries. They are producing 2,000,000 boxes of market quality apples annually.

Obstacles like age, distance and language barriers have not stopped Larsen from traveling frequently to Lebanon to guide the rebirth of its apple industry from the ground up. Although he brushes off attempts to quantify his contribution, his deep involvement can be seen in his worry over details like the fact that donkeys

still carry apples out of orchards in remote regions. He tries to educate growers about the importance of refrigerated storage and gentle transportation. "An apple is like an egg," Larsen says, "if you don't handle it carefully, its value greatly decreases." Some regions lack refrigeration equipment and since usable roads are few, especially in mountainous areas, boxes of apples are still carried out on the backs of donkeys and mules.

Under the direction of Rania Frem, extension programs are being created so that what has been learned will be retained and passed on. He interviews many Lebanese students who want to teach in these programs. "His secret is in the way he conveys highly technical information with a smile, a joke, a kind word, or a small story from his worldwide experience...once you've met him, you cannot forget him, and keep asking when he will come back."

When admired for his many accomplishments, Larsen becomes very serious and says firmly, "I have only accomplished one thing of importance in my life—and that is marrying Lorna."



His wife Lorna is always at his side, radiating energy and optimism from her brilliant blue eyes. She has gone with him on almost every trip to Lebanon, each of which last several weeks to three months. She assists in nearly every aspect of his work. Lorna treks through apple orchards across Lebanon

in her white sneakers, keeping records in her spiral-bound notebook. She transfers these daily notes to her laptop when they return to their apartment near Beirut. "Without Lorna's passion, patience and dedication, Paul's precious advice could not be reported and preserved," Rania says. With invitations to enjoy lunch with growers and families, or to attend elite events in glittering mansions, they spend most of their time working cheerfully in the dirt and heat. "I would rather be in the orchards, meeting with growers under the apple trees," says Lorna.

In a land filled with conflict and contradictions they are not distracted by the work they love. They were in Lebanon during the 9/11 attacks on the U.S. During these uncertain times, the Larsens are vigilantly watched over; they always feel safe and protected. No matter what religious or cultural group they belong to, the people always take care of us, Larson says.

Continued p.10

Apples for Lebanon (cont.)

Paul and Lorna Larsen have adjusted easily to their adopted country—their passage into the contradictory world of bombed out buildings, palatial homes, political unrest and hardworking apple growers is smoothed by generous hospitality and warmth. The Larsens put down roots in every sphere, nourishing lasting friendships with their unquestioned dedication. Although they don't like to admit it, they are widely renowned for the benefits they have brought to Lebanon.

"The Mediterranean coast is a garden of Eden for growing fruit," Larsen says. At 83, he has probably done more than anyone else in the past decade to help the people of Lebanon nurture that garden back to its full potential. "Every time we bite into an apple," Rania Frem says, "we think of the Larsens and wish oceans were narrower."

* * *

Larsen related to Couture in interview that the educational aspect of the project progressed because the American University of Beirut cooperated with the Frem Foundation in this venture. This inspite of their charter which does not provide money for Extension and Agriculture Research.

Dr. Paul Larsen is adamant that the greatest educational series of laws ever passed in the United States was the establishment of Land-Grant Universities and colleges designated by each state to receive the benefits of the Morrill Acts of 1862 and 1890. This Act funded educational institutions by granting federally controlled land to the states for the states to develop and endow "land grant" colleges. The mission of these institutions as set forth in the 1862 Act is to focus on the teaching of agriculture, science and engineering. Through the Extension Service and Research, institutions like USU, WSU and OSU are able to reach and teach scientific agriculture to farmers, people and horticultural organizations like WCFS.

It was a great pleasure and honor to meet and speak with Dr. Paul Larsen and Lorna. Larsen extended his personal regards to our mentor and friend, Dr. Bob Norton. Their working and personal relationship extends back many years.
Marilyn Couture, Editor

Nutrition Rules

Book Review and Recommendation
Phil Vogel SS

I highly recommend the following book by Graeme Sait, "Nutrition Rules!" 308 pages from Australia and sold by www.acresusa.com

It is so interesting and informative that it has taken me two weeks to read 120 Pages. According to the blurb on the front, "Guidelines from the master consultants, 22 inspiring interviews which could change the way you farm and alter the way you eat!"

One of the interviewees was Bruce Tainio from Spokane, WA, now deceased. He has a revolutionary discovery between plant sap, pH and pest and disease resistance. Ideal plant sap is pH 6.4, below that there is likelihood of disease above that is the likelihood of pests. Other insights also. Worth the price of the book by itself.

July 30th, 2010, Taino Technology and Technique's 25th anniversary Celebration, Spokane Washington. Featuring talks by Dr. Arden Anderson, John Kempf, Dennis Warnecke, Marc Tainio and Steve Becker. For more Info 509-747-5471 or visit www.tainio.com

The book is mainly from the perspective of biodiversity, natural farming, ecological agriculture and natural health. It looks at this spectrum of growing food in a wholistic way.

Free Online Copy: If you go to this website of the publisher and sign up for their on-line newsletter they will also give you access to an online copy of the book "Nutrition Rules"

<http://www.nutri-tech.com.au/>

Phil Vogel, South Sound



Sequim High School Grafting Program By Pat Volk, President, OOS

The OOS, among other goals, is committed to community education about growing fruit. In particular, we support our Sequim High School's horticultural program with an annual grafting workshop to help students learn about grafting along with rootstock and scion varieties adapted to our area. The OOS supplies all rootstock, scion, and supplies needed, and upon completing the workshop each participating student receives a fruit tree to take home and grow to maturity.

Involvement with the creation of their own tree is just the beginning, of course. Further learning opportunities arise over the years as the students, parents, and possibly successive owners become curious about watering, fertilizing, pruning, pollination, harvest, storage, use, or anything else connected with fruit. While not everyone will become a tree fruit enthusiast, these kinds of workshops help to encourage those who may. When individuals are ready for additional information, the OOS and other WCFS chapters should be there to help.

This year we were fortunate in that an OOS member, now retired, elected to participate in a directed giving program run by prior employer BP. Their grant of \$150, which covered the cost of all materials for this year's workshop, was greatly appreciated.

In late March we met with four separate Sequim High School Horticulture classes, two per day on successive days, coordinated by instructor Kristi Short. In each 45 minute session we were introduced, discussed reasons for grafting, and described the basic Owens square graft technique. We also gave the students instructions and handouts on how to care for trees until the graft becomes established, when and how to plant, and subsequent care. After this overview a little over 20 minutes of actual grafting time remained per session. With such limited time, three OOS volunteer helpers were essential to assist students with apple and pear variety selection, preparation of identification labels, and general traffic control. This allowed each of the four volunteer grafters to focus on completing trees for 4 to 5 students per session, who in turn were able to closely observe the cutting, cambium alignment, assembly, banding and parafilm wrapping steps. If time permits in the future, it would be even better to give interested students the opportunity to perform some or all of these grafting steps themselves, with a bit of coaching. The students were clearly engaged, as gauged by the number and

A total of 68 trees were grafted for students, each their chosen variety on either apple Supporter 4 or pear OHxF 513 rootstock, as appropriate. The students were responsible for potting their completed trees in the school's greenhouse, then caring for them until leafed out and ready for distribution and planting. Weekly greenhouse visits with the instructor ensured that any issues or misunderstandings could be addressed and passed back to the students as needed. For instance, we found some students confused rootstock vs. scion growth – they mistakenly sorted their grafted tree as "taken" before scion growth actually appeared. By May 10 all but 5 of the grafts had taken, a very gratifying success rate of better than 90%, and there was still a chance some of those 5 would eventually grow. Any student whose grafted tree failed to take was invited to request a replacement the following year.

This was the sixth consecutive year that the OOS has provided this type of program at local schools (3 years with the High School), but it will be remembered particularly because one of the students participating, 17 year old Tyler Braithwaite, tragically died in an auto accident just a few days after the workshop. Tyler's chosen tree, a Hudson's Golden Gem apple, was especially cared for by his friends so they could present it to his parents.

Our volunteer grafters in 2010 were Eric Simpson, Leroy Beers, Ron Gill, and Pat Volk; helpers were Del Simpson, Marilyn Couture, and Jan Volk. Many thanks to them and all those who have helped develop and continue this program in past years.

Hens watch over Sequim H.S. Grafted Trees



FOOD SAFETY MODERNIZATION ACT

SB 510 AND HR 2749 Affect Small Farmers

Small growers are focusing on the Food Safety bill before the U.S. Senate. This Act would bolster the FDA and tighten regulations, overhauling a system that dates to 1906.

There's been virtually no outcry from large producers over the bill, but a number of small farmers say it would add an unfair burden, putting many of them out of business.

As it stands now, the bill would force all growers and producers that fall under the FDA to enact food safety procedures and keep detailed records about where their food is sold so it can be traced in the event of a recall or illness outbreak. All operators would have to pay a yearly \$500 fee, and inspections would be stepped up, especially targeting producers of food considered a high risk for harmful bacteria.

The bill, which would give the FDA recall authority, follows successive waves of food poisoning outbreaks that have touched everything from peanuts to produce. The Centers for Disease Control and Prevention estimates that every year 76 million people get sick and 5,000 die from food poisoning.

Food safety advocates, including President Barack Obama's administration, say something must be done.

Small farmers agree that food safety is a priority, but they say this bill—and one already passed by the House—would hurt smaller operations that can't afford to hire food safety staffs and pay for expensive laboratory testing.

Organic growers and many small farmers survive by selling directly to markets or supplying member-based Community Supported Agriculture networks with fresh produce. These farmers want the legislation to take their size and means into account.

One of the chief complaints has to do with record-keeping. Under the bill, growers and processors would have to keep track of where the food is distributed so it can be traced and recalled quickly in the event of contamination or an outbreak.

Organic farmers maintain detailed records to keep their certification, and they get inspected once a year. The biggest concern is that the bill doesn't really take into account the strenuous measures that certified organic growers are already doing. It's the small growers who are growing high-quality food and selling it to consumers, according to Garth Kahl who owns the organic Common Treasury Farm in Corvallis.

Although big operations have caused many high-profile outbreaks, small farms can poison people, too.

In 2005, more than 80 people in Oregon and Washington were sicked in an outbreak of E. coli O157:H7 that was traced to a small parsley grower in Clackamas County, OR.

And in 2008, 13 people fell ill in the two states in another E. coli O157:H7 outbreak caused by a small grower of spinach in Washington.

Small operations can and do cause outbreaks. There is no data to suggest that small farms or food processors are any less risky than big ones, according to senior epidemiologist with the Oregon State Public Health Division. Small operations just don't sell to as many people.

But they do have a strong supporter in the Senate. Jon Tester, a Democratic senator from Montana and an organic farmer, plans to introduce an amendment to the bill that would exclude growers and processors who earn less than \$500,000 a year or sell to farmers markets.

"Small farmers are concerned about a one-size-fits-all approach," said Chris Schreiner, executive director of Oregon Tilth, which certifies organic growers in the United States and Mexico. "They want a more risk-based approach."

By Lynne Terry, The Oregonian, May, 2010

Let's meet at:

July 10th, Saturday - WWFRF: Cherry Harvest

Time: 11am

Come Sample the Cherry Harvest <http://www.wwfrf.org/>

WWFRF Summer Fruit Festival!

August 28 - Saturday - WWFRF [Summer](#)

[Fruit Festival](#)

<http://www.wwfrf.org/summer-fruit-festival.htm>

Time: 8:30am - 4:00 pm

Lectures and Food. Go to <http://www.wwfrf.org/> for more info.

STFS Garden Tours

July 3, 17, 31, Aug. 14, 29

Contact: Sandy (206)522-8965

bowman@seanet.com



Cherry Liqueur

by Erik Simpson, OOS

This simple recipe is reasonable in cost when made during cherry season. Also, you can use any mixture of sweet cherries.

Recipe:
 ½ lb or 2 ½ cups dark sweet cherries (Bing)
 ½ C sugar
 ½ fifth of 80 or 100 proof Vodka (12.7 oz. or 376 ml.)

Cut each washed cherry slightly, leaving in the pits. Divide the cherries and fill two quart jars, covering them with sugar and vodka. Mix and place on cool shelf for 6-9 months. The delicious vodka soaked cherries and liqueur will be ready for New Years.

Clallam County 2010 Cultivating Success Fruit Crops Field Trip

June 5 field trip featured OOS Erik Simpson's orchard along with three other farms. This small farm training course was sponsored by WSU Extension and led by Curtis Beus, Extension Director. Erik's three acre farm contains 280 fruit trees, including a variety of apples, pears, stone fruit, figs, medlars, berries and mason bees.



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STFS 4-24- Big Meeting with Dick and Marilyn Tilbury speaking on Apple Maggot, Coddling Moth, and the SWD. Trap making and finding SWD in our gardens.

5-08- Meet Up Potluck with Friends of Piper Orchard at Carkeek Park – Fruit Grower’s Jeopardy Game, Bob Norton Speaking on ‘Summer Pruning’.

5-13- Dick and Marilyn Tilbury caught 2 Coddling Moth in their traps in Seattle.

Maggot Barrier Workshops – May 15, 22, & 23 at Piper, Bellevue, & Magnusson Park orchards - trying to get the community orchards protected. We provided the enticement for volunteers to show up and do a little work with apple pie and beverages.

06-05- Tom Woods /Raintree Nursery Bus Trip & Picnic

06-12- Hoedown Celebration of STFS Volunteers with Displays of Using our Harvest at the Sammamish Valley Grange

Summer Garden tours are being coordinated now. Summer Pruning Workshops are being encouraged in local orchards to get volunteers out into the orchards and spread the news about this type of pruning.

08-28- We hope to meet this summer up at the WWFRF Summer Fruit Festival

09-18- Our next official meeting at the Friends of Piper Orchard’s Fall Festival of Fruit 9:30am-2pm

October Meeting – We hope to meet at one of our sister chapter’s fall fruit shows- there are so many and we look hope to attend a few.

10-31 -STFS Fall Fruit Show at the Center for Urban Horticulture 10am -3pm
Lorie Brakken, President STFS.

STFS Officers elected in January: Pres. Lorine Brakken, VP Mary Reak, Sec. Jack Pedigo, Treas. Bill Moritz.

* * *

Peninsula Fruit Club June 1, 2010,

The Peninsula Fruit Club had a great plant sale at our May meeting. A few of our members attended the program at WSU in Puyallup on May 6 to learn about the spotted wing drosophila and what we can do to protect our fruit from this latest pest. About 17 of our members will be using GF-120 this year on fruit trees, berries, and walnuts to protect them from a variety of insect pests. Later this summer we will be having our annual picnic. It will be posted on the WCFS web site when more details are arranged. We will have our booth at the Kitsap County Fair in August. Members have a great time educating the public and showing off our early fruit.

Sally Loree, President, PFC.

Tahoma Chapter News is the lead article in this BeeLine with **Spotted Wing Drosophila (SWD)**. Submitted by Chuck Polance

* * *

Chapter News

Olympic Orchard Society

The Olympic Orchard Society has grown modestly this last year, losing nearly as many members as gained. Currently membership is 88 individuals and 54 households. Late winter and spring activity included a pruning workshop, a grafting workshop, a high school grafting program, a potluck lunch and tour of Steve Johnson’s Lazy J Tree Farm (including orchards, portable greenhouse and vegetable fields, trout pond, and composting operation), and a talk on Hardy Kiwi by Dennis Schultz, who has been growing Kiwi commercially for over 15 years. In June Master Gardener Stu Hemstreet presented a collection of methods for successfully growing fruits and vegetables in our cool Olympic Peninsula growing season, and extending the growing season for some crops. The OOS annual potluck picnic will be held July 11, and a highlight of the season will be a field trip to Portland August 5th and 6th, where we will participate in workshops on Budding and Summer Pruning at the Home Orchard Society (HOS) arboretum and demonstration garden. Afterward we will enjoy a potluck picnic and summer fruit tasting hosted by the HOS. Stops are also planned this trip for tours of Tom Wood’s All Season Fruit Co. and the Clear Creek Distillery. Closing our summer will be a Sept 14th program on intensive “square foot gardening” techniques, presented by Master Gardener Bob Cain. Pat Volk, President OOS