



the BeeLine

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Newsletter of the Western Cascade Fruit Society

WCFS Explore Ft. Steilacoom Abandoned orchard

Submitted by Chuck Polance, Tahoma Chapter

There is no telling where determined WCFS members will go to search for "hidden treasure!" Five members of the Seattle and Tahoma Chapters teamed up to search for a legendary abandoned orchard in Ft. Steilacoom Park in Lakewood. Armed with research from the internet, tales from locals and old maps of the fruit belt area, they climbed the hills and explored winding paths in search of the mature fruit trees. They didn't know what they would "discover." It was fun trying to identify the fruits. "This looks like a King...naw, took early. May be a Gravenstein. "Look at this pear tree; was it grafted? Is this the last apple variety still standing? Wish I brought along my book. Look, here's a winter banana tree!"

OH! Let me regress for a minute. In 1932, Western State Hospital built Hill Ward as a dormitory for several dozen male patients. The patients lived in the dorm full-time and maintained an extensive orchard as part of their occupational therapy program. When the building closed in 1965, the fruit trees were abandoned. Heavy vegetative growth took over and now some of the trees are barely visible. But, there is hope! Early signs of restoration of the orchard are clearly visible this year. If you are ever in the area, you may want to discover this hidden treasure for yourself. As Pete Piotrowski of the Tahoma Chapter said, "I was not aware of all the fruit trees here and the time it would take me to study all of them."

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Lori Brakken & Laure Jansen

Nurseries raze trees in freeze aftermath

Operations forced to plow under millions of trees killed by weather By Dan Wheat, Capitol Press, 9/9/11

The national supply of new, noncitrus fruit trees will be tight for the next couple of years after last winter's double-barreled freeze caused more than \$13 million in losses at key Washington commercial nurseries.

Several nurserymen said this year's losses were the worst in a half century, and one nursery was forced to plow under 1 million dead trees. Others reported losses of up to 33 percent of the year's production -- far higher than normal.

In all, five large nurseries and two smaller ones that normally produce 6.5 million to 7 million non-citrus trees annually -- close to 50 percent of the national demand -- suffered far greater freeze damage last winter than managers first estimated.

The big five commercial nurseries lost about a fourth of their combined annual production -- 1.9 million trees -- for the 2012 crop. At a conservative price of \$7 per tree, that's a \$13.6 million loss.

Nurseries and orchards in Central Washington were hit by last year's pre-Thanksgiving Day freeze and another freeze in late February. It was the first time since 1955 severe freezes struck at both ends of the same winter. Nurseries have contended with freezes the last three winters.

Willow Drive and Van Well Nursery in East Wenatchee each lost 15 to 20 percent of their 2012 crop to freeze and normal bud mortality. In addition to its 1 million finished trees, Willow Drive produces 4 million rootstock annually that are sold to other nurseries. The rootstock survived the freezes because it's buried in the ground.

It takes two years to raise finished trees. Varieties are budded onto rootstock each August. They grow in the nursery until November of the following year, when they are dug and stored for spring sales.

Cameron is making up 100,000 of the 1 million losses by grafting more trees for a one-year, instead of two-year, turnaround time. They will be smaller in diameter and sell for less.

Van Well's loss was its worst in 50 years and mainly in its Moses Lake fields. Fuji, Granny Smith and Gala were hit the hardest, along with Malling 9 and Malling 26 rootstock, said Pete Van Well, president and owner. The damage was greater than he first anticipated. "We thought until mid-April that things looked pretty good. It's hard to tell if buds are alive or not and then they didn't start growing," he said. "It was a surprise for us."

About WCFS

Western Cascade Fruit Society (WCFS), formerly Western Cascade Tree Fruit Association (WCTFA), was founded in 1980. Its 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© (3) Non-Profit organization WCFS is Parent organization to seven affiliated Chapters. WCFS provides 501© (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 membership and dues structure.

Dick Tilbury has suggested that each issue should contain a brief boilerplate section explaining what WCFS is, its founding date, purpose and functions. Editor welcomes your suggestions to improve this section.

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



STUPICE – best tomato for the Western Cascades?

As an heirloom tomato, the Stupice is just what it's name implies! Hailing from the Moravian section of the modern day Czech Republic, it has been around since the 1880's.

In the old country, Stupice is pronounced: Stoo PEACH- ka. Now don't ask me how to say it here, but I've heard people in the know say Stoo-PEACE.

I decided to grow this disease resistant potato-leaf variety because I heard it does well in a container. It can be brought indoors in the fall and doesn't need a pollinator. This season, it started producing several weeks before any of my other varieties. The claim for it to be extremely early was indeed true!

Although Stupice was introduced to the U.S. around 1976, other heirloom tomatoes have becoming increasingly popular and more readily available in recent years. I decided to check out some of these newer heirlooms on the internet. Diane Linsley has a website called Diane's Flower Seeds. She sells over 100 varieties of heirloom tomato seeds. 1-pkt of 25-seeds is \$2.50. Interestingly, the stupice seeds were "out of stock." I read her articles and learned that "My all time favorite is Stupice." Maybe this was why she ran dry! I now knew I was on to something good!!

Unlike the supermarket hybrids that are selectively bred for appearance only, Diane offers cultivars for those of us who are tired of the common red, uniform size, hot-house grown choices.

Now I ask you this: Wouldn't you agree that color varieties of these heirlooms alone is impressive?

Pink Tomatoes: Try the 1-lb Soldacki from Poland or the pink heart-shaped Kosovo that came from a U.N. worker in the former Yugoslavia.

Yellow/Orange: Golden Cherokee is a lemon yellow beefsteak from Germany. Bulgarian Triumph is a heavy producer of 2-4 oz fruit.

Purple/Black: Purple Calabash is a deep burgundy-purple color with an unusual, fluted shape. It is an ancient Aztec variety.

Rainbow: Ananas Noire is a rainbow of colors from green & yellow to red & purple.

Cherry Tomato: Super Snow White is a pearly pale yellow color that will leap tall tomato cages.

Green: Australia has a sweet & spicy taste!

So, at this point you may be asking yourself: "Do you still think the Stupice is the best tomato to grow in the Western Cascades?" Personally, I can't answer that now...but I'm going to have a colorful time finding out!!

Submitted by:

Chuck Polance, Tahoma Chapter



Chuck Polance with Stupice Tomato

Puyallup Fair Time!

Bill Horn, Tahoma, reported that The Fair has been their main focus for the last several months. He reported that they could still use some help and has tickets for anyone who is able to help out at the booth.

Shipova
Jebson Thurow

Last month at the South Sound Fruit Society meeting I was talking to one of the other members about my little experiment with the Shipova fruit. Shipova or *X Sorbopyrus auricularis*. Like many of the inter-genus hybrids, the history of the Shipova is a bit of a mystery. Most will agree that it has been around for about 400 years but as to its origin, it seems to have arrived at many European areas at the same time. France, Britain, Yugoslavia and Macedonia have been a few of the countries that claim it as their own. Lee Reich in his book "Uncommon Fruits for Every Garden" has put together the most comprehensive collection of information on this tree. Much of the history has been anecdotal since it has never been a fruit of economic importance, however this has led most scientist to believe that because it is an inter-genus cross that wherever you have the white beam and common pear growing together there is the possibility for the Shipova. Many of the fruit catalogs that mention Shipova describe its parentage as Mountain ash and the common pear, Sorbus is the correct genus but the parent is Sorbus aria or European white beam. This tree has the simple leaf like the Shipova and not a compound leaf like the Mt. Ash. In Oct of 1929 Karl Sax described three natural genus hybrids Sorbaronia (Sorbus X Aronia), Sorbopyrus (Pyrus X Sorbus), and Amelasorbus (Amelanchier X Sorbus) two of the three had produced fruit but the Amelasorbus was too young to produce fruit. And all three of these were planted at the Arnold Arboretum. In August of 1959 some scion wood was sent from Yugoslavia U.S. Operations mission to the U.S. And one of these was a "New" variety called Shipova, but after testing several years later they determined it was the same as the Sorbopyrus growing at the Arnold Arboretum but the name Shipova stuck. In March of 1993 it was designated as *xSorbopyrus auricularis* (Knoop) C. K. Schneid. With the X in front to denote an inter-genus cross.

In 2005 I planted 5 Shipova, 4 in a small block in my orchard and one away from my orchard in my bee yard. In 2009 two of the trees bloomed for the first time and in 2010 I had my first fruit a grand total of 2, this year I tripled my fruit production with 6. This illustrates two of the problems with Shipova and why it has not become a tree of great importance to commercial orchardist. It is slow to come into production and is a shy bearer of fruit.

Despite these problems it has found a home in many private orchards due to it flavor. This can also be a point of contention amongst growers and there is some talk that there might be a couple of "cultivars" of the Shipova due to the flavor differences and tree appearances.

After I tasted the fruit last year I was hooked and decided that I wanted to learn more about this fruit. The skin of the fruit was a little grainy in comparison to the smooth meaty texture of its sweet pear flesh that seems to lack the parenchyma cells that gives pears there gritty texture. It was only after I had my daughter try the only other fruit that I thought of getting a brix reading (I will try to remember to do that this year). This year I am trying a variation of Lee Reich's idea to put the Shipova on its own rootstock. I put black tar paper around the shoot this spring to create the etiolated shoot, but instead of doing a cutting I am using a air-layering technique to try and produce a rooted plant. As for pollination, I planted three other trees to use as pollinators (Comice and Orcas pear and Ivan's beauty Mt Ash) It appears that the Comice bloom period aligns the closest to the Shipova but since the trees are so young I am waiting three more years to observe which ones work. I know there are other growers out there that are growing the Shipova and I hope that more and more of these fine fruits appear at the many fruit shows. Once you get a taste of a tree ripened fruit you will want to add one to your collection.

Reich, Lee Uncommon Fruits for Every Garden Timber press, Portland Oregon 2008 Print

USDA, ARS, National Genetic Resources Program.
Germplasm Resources Information Network - (GRIN)
[Online Database].

National Germplasm Resources Laboratory, Beltsville, Maryland.

URL: <http://www.ars-grin.gov/cgi-bin/npgs/html/taxon.pl?34991> (03 August 2011)



Shipova by Jeb Thurow



Vice President's Column

Ron Weston, Vashon Island

I hope you are enjoying the lovely weather we finally are getting as summer draws to a close. One thing about growing fruit (and gardening in general), you certainly learn to appreciate the impact of weather on the world of plants. Hopefully, this harvest season will prove bountiful, but even if it is somewhat less than we expected let us all try to remember to be thankful. In a world that suffers from a great many ills, we are lucky to be living in a place that allows us the luxury of enjoying the fruits of our labors.

As I write this column I am looking forward to the upcoming WCFS Board meeting on September 18 at the Chimacum Grange. Lori Brakken, President of STFS, will be auditioning a new, online apple identification program that her Chapter has developed. This exciting capability reminds me how important the individual Chapters are to the overall health of our organization. Indeed, today it is really at the Chapter level where nearly all of the action takes place. This certainly is the reality for nearly all of the members of WCFS, few of whom have an inkling of the purpose (or value) of the "umbrella" organization. However, without WCFS, the Chapters would find it much more expensive and difficult to exist as non-profits. Thus while we can and should celebrate the importance of the Chapters, it is important that we remain committed to keeping a healthy parent.

One of the key challenges in this era where the Chapters are the most visible (and relevant) parts of our organization is finding members willing and interested in helping to guide WCFS itself. We need an appropriate cross section of the overall membership taking part in the Board of Directors and assuring that the direction of the organization reflects the priorities of the larger membership. In recent years we have sometimes struggled to find individuals willing to invest the relatively small amount of time required to serve on the WCFS Board.

While it is scarcely possible to find a person who does not already feel they are over-tasked with life's many demands (especially those with orchards or gardens), it is critical to the future of our Chapters that we continue to find good representatives to take part in the governance of WCFS. The duties are not terribly demanding. We meet four times a year, and two of those meetings are via teleconference. These meetings amount to a modest total number of hours annually—well under a dozen. If we are to continue to accomplish useful and interesting work at the Chapter level,

we simply must have members who are willing to help operate the parent organization as well. I ask that each of you who has not yet served on the WCFS Board consider whether you would be willing to join the current volunteers serving on the Board. We presently have two officer vacancies and next Spring we will be looking to replace three directors. If you'd like to learn more about what serving on the Board entails, please speak with your Chapter President (each of whom serves on the Board), or feel free to call me at 206-463-9026.

Ron



Jeb Thurow's peach tree. Hung high on the tree is a surgical plastic collar from vet (used to prevent the dog from chewing on stitches after surgery). Good preventive against raccoons and flimsy enough that they cannot climb on it.

The biggest downside is the vet thinks Jeb's been in the sun a little too long — Ha Ha.

Iron Phosphate Slug Bait

How Dangerous is it in the Garden?

by Bill Meyer—Submitted by Judi Stewart NOFC

A few years ago a new type of slug bait began appearing on the market. Instead of the tried and true metaldehyde baits that had been in use, this new bait used iron phosphate. This new product has made significant inroads into the market, riding on claims of being "natural" and safe to use around pets and wildlife.

Much of the claims about the safety of this product are based on the fact that iron phosphate occurs widely in nature. It is also used in vitamin supplements. It is a safe compound that is not easily digested so does not easily release iron into the system if ingested. The EPA seems to just give these products a pass without insisting on further testing because of this, but I began to wonder what would happen if a dog or even a child might ingest a large amount of this product.

Like the metaldehyde baits, it is in a bait form that is attractive to pets and maybe even to small children.

Like metaldehyde baits, these iron phosphate baits are mostly a food-based pellet that smells strongly like cereal to attract the slugs from a distance. Unlike the metaldehyde baits, the iron phosphate baits do not appear to contain Bitrex to prevent unintentional ingestion by pets and children. Bitrex is an extremely bitter-tasting substance that most mammals will not eat. The EPA recently mandated that metaldehyde bait products sold in the U.S. increase their Bitrex amount tenfold to reduce the risk of accidental poisonings. Iron Phosphate baits like the popular Sluggo do not list Bitrex as an ingredient, and are not required or presumed to have it.

The marketing campaign by the companies that sell iron phosphate slug baits contains statements "doesn't harm pets and wildlife" and "no danger to dogs, cats, and birds" and "not harmful to beneficial animals". Retailers seize on these claims and sell the product with enthusiastic claims like "safe and non-toxic" and "safe around children and pets". They also target the organic-lifestyle crowd with claims of being "all-natural" and "completely organic". The label on the product lists only iron phosphate as the active ingredient, and "inert Ingredients". According to Northwest Coalition for Alternatives to Pesticides (NCAP) there is only one "inert" (unidentified) ingredient in these baits, wheat gluten.

Based on marketing, the author wondered if it was indeed as safe as its proponents were claiming. A quick look at data from the EPA was oddly inconclusive, as they say "no testing required" in several key areas because of iron phosphate's common presence in the environment and low solubility. Essentially iron phosphate will pass through the digestive system largely if not completely unchanged, making it pretty harmless in truth. A bait made up of iron phosphate and wheat gluten would in fact be as safe as it is advertised to be. It would also not kill slugs or snails, and would rot much quicker than it seems to do.

The first signs that it is not all that safe have begun to appear. Dog poisonings are being reported and two recent studies concluded that normal usage kills earthworms. The Ohio State study says the EPA reports "5 domestic animal deaths, 8 major domestic animal incidents and 106 moderate and minor domestic animal incidents from the use of iron phosphate slug and snail baits" as of 2008.

Iron phosphate is non-toxic to both humans and dogs, as well as other pets and wildlife. Studies also show that it is equally non-toxic to slugs and snails, because it does not release its load of poisonous elemental iron very easily. If this is the case, why do other studies show that it is a very effective product that rivals the metaldehyde baits? How can these baits made of nothing but iron phosphate and wheat gluten be as effective as they are shown to be when other studies show that snails can live indefinitely on a diet of iron phosphate?

Enter a man-made chemical called EDTA, a chelating agent that causes the iron phosphate to release its elemental iron easily in the digestive systems of not only slugs and snails but of pretty much anything that eats it. EDTA or the similar EDDS are the only reason these baits are effective, yet interestingly the label only reads Active Ingredient: Iron Phosphate - 1%, Inert Ingredients - 99%. No mention is made of the presence of another chemical that can turn harmless iron phosphate into a deadly poison. Apparently EDTA was slipped through the cracks in our regulatory system as an "inert" ingredient, and inert ingredients do not have to be listed on the label.

Once you know that EDTA is present in the bait, the mode of action becomes clear pretty quickly - iron poisoning. In Australia, these baits are labeled as containing EDTA. An article about them contains the following mode of action description:



Cont. from page 6

"Iron chelates can be incorporated into bait, which is palatable to the mollusk and it appears that at an appropriate location in the mollusk's gut the iron is released as Fe^{3+} , and is toxic causing death if the concentration is sufficiently high. A number of chelates are efficacious, particularly those belonging to the group of compounds referred to as complexones, but to date the iron EDTA complex formed by the reaction of ferric EDTA with hydroxide ions is the most effective on the basis of the total iron concentration. A number of iron complexones have been shown to be effective."

A review of these products by the Swiss organic certification organization (FiBL) discovered the EDTA content and stated that these products were likely no safer than the metaldehyde baits, that EDTA itself was significantly more poisonous than metaldehyde, and even said they weren't even sure that it wasn't the EDTA alone that was killing slugs and snails. It is referenced in the Ohio State study with a graphic comparing the toxicity of EDTA and metaldehyde.

The actual effect on slugs and snails does seem to be iron poisoning from what I can find. The referenced pet poisonings also seem to be the result of iron poisoning, from iron freed up from the iron phosphate by EDTA.

Iron Poisoning The Linus Pauling Institute reports: Accidental overdose of iron-containing products is the single largest cause of poisoning fatalities in children under six years of age. Although the oral lethal dose of elemental iron is approximately 200-250 mg/kg of body weight, considerably less has been fatal. Symptoms of acute toxicity may occur with iron doses of 20-60 mg/kg of body weight. Iron overdose is an emergency situation because the severity of iron toxicity is related to the amount of elemental iron absorbed. Within 1-6 hours of ingestion, symptoms may include nausea, vomiting, abdominal pain, tarry stools, lethargy, weak and rapid pulse, low blood pressure, fever, difficulty breathing, and coma. If not immediately fatal, symptoms may subside for about 24 hours and then may return 12 to 48 hours with serious signs of organ failure. Long-term damage to the central nervous system, liver (cirrhosis), and stomach may develop two to six weeks after ingestion.

The potential for poisoning from the slug bait is clearly there. An LD50 number is the number at which half (50%) of the affected life form will die. The above relates "symptoms of acute toxicity" at only 10% the LD50 amount or only 4 oz. of Sluggo for a 45lb child -

an amount that could be eaten in one sitting.

There is no doubt therefore that elemental iron can safely be described as toxic to humans in high enough amounts, and that elemental iron is released by EDTA from iron phosphate. Excess iron is not easily removed from the human body, but the situation is worse for dogs, which are the main problem with metaldehyde-based slug baits. The iron LD50 for dogs is about the same as it is for people, but they have no mechanism for getting excess iron out of their systems. That means that each time they ingest iron it adds to the amount already in their body, building higher and higher until symptoms appear and can lead to death. The real danger is if the dog eats a little every few days, slowly building up the iron in its system. Before the appearance of iron phosphate slug baits, iron poisoning in dogs was rare. With these baits becoming commonly available and advertised as safe around pets, we can expect to see a dramatic rise in iron poisoning in dogs, and it seems we are beginning to see that.

Iron phosphate slug baits are fairly new in the garden and their danger is not yet fully researched or understood. Australian Veterinary Journal (June 2009) reported about the treatment of five dogs that had eaten iron EDTA slug baits and were poisoned by them concludes that it "requires further study and minimum toxic doses need to be established".

Another "safe" new product hits the market

As if the iron phosphate baits weren't enough, the apparently mis-named Safer Brand Company has trotted out its "improved" iron chelate slug bait that it calls Dr. T's Nature Products Slug and Snail Killer. This product features 6% (as opposed to 1%) active ingredient, this time Sodium Ferric EDTA. Its ads for the product make such claims as, "Safe for use around children, pets, wildlife and edible crops," and the bizarre, "It will not harm beneficial insects. In addition, since iron is naturally found in soil, it will not persist in the environment like a synthetic formula." Iron may be naturally found in the soil, but EDTA certainly isn't.

The dangers of metaldehyde slug baits are well understood and documented. No one puts forth the idea that they are safe for people or animals to eat. The dangers of eating iron phosphate EDTA slug baits on the other hand are not even mentioned. Virtually no research has been done on the consequences of a child or dog consuming the product. Its toxicity to pets and humans, especially children, seems to be on a par with the metaldehyde baits, as the reported dog poisonings make clear.

Cont. from page 7

Dog Poisonings:

<http://www.ingentaconnect.com/content/bpl/avj/2009/0000087/00000007/art00011>

http://blog.oregonlive.com/pethealth/2008/07/gardners_beware_of_socalled_pe.html

<http://www.petplace.com/dogs/iron-toxicity-in-dogs/page1.aspx>

Earthworm Poisonings:

<http://www.biosci.ohio-state.edu/~soilecol/Full%20articles/2008/Crop%20Protection%2028.pdf>

http://citation.nstl.gov.cn/detail.jsp?internal_id=327232

Swiss Investigation for Organic Certification:

(Suddenly taken down after I started posting! Link left here in case it reappears)

http://www2.eduskunta.fi/kerhot/luonto/eurosilli/pdf/FIBL_FeP_Jan06_E.pdf

Sluggo Label and Advertising:

http://www.montereylawngarden.com/pdf/sluggo_03_bilingual.pdf

<http://www.neudorff.com/index.php?id=181>

<http://www.growercentral.com/UPLOADS/PDFS/ferramo1%20brochure.pdf>

NY Department of Environmental Conservation

Statement:

http://pmep.cce.cornell.edu/profiles/insect-mite/fenitrothion-methylpara/iron%20phosphatic%20acid/ironphosphuricacid_500.pdf

Australian Article with Mode of Action for Iron Chelate products:

<http://www.regional.org.au/au/asa/2001/6/c/young.htm>

Dr. T's Nature Products Slug and Snail Killer:

<http://www.saferbrand.com/store/sister-products/flower-garden/insect-control/DT125>

National Organic Standards Board review of above product:

<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5066636>

WCFS NEW MEMBERS



North Olympic Fruit Club

Joseph Bayley
Susan Conshaw
Michael Fleming
Bridget & Jake Gregg
Tim & Janice Hodge
Silas Holm
Lisa Messenger
Sheila Murphy
Jude Rubin
David Simpson
Fred Spann
Yvonne Starkey
Kurt Steinbach
Richard & Carmen Tracer
Tammy & Casey Ukiah

Peninsula Fruit Club

JoAnn Schuh

Olympic Orchard Society

Honeybee Burns

STFS Tour to Salt Spring Island Festival Sunday, Oct. 2

Call Lori Brakken, (206)715-4149
lorineb@mindspring.com

\$175 for Festival ticket, lunch, transportation on island, boat trip, & customs charges. Overnight in Port Townsend recommended.



Apple ID program revealed at WCFS Meeting

Thanks to the hard efforts of Lori Brakken and her son we now have a system that we can use to help identify apples. Try it out on apples that you know the identity of.

We had a demo on Lori's computer which was relegated to the tailgate of a pickup truck in the parking lot. For those of you able to observe the operation of the online program, I think you'll agree that this is a very exciting development. I am sure we'll be wanting to discuss this topic further at future meetings.

I hope that everyone spreads the word on the apple id program and goes to see it and play with it yourself.

<http://www.seattletreefruitsociety.com/appleid.php>

To reset the program for another search just click on the tab above that says 'Apple ID'.

To view all the apples available (~106 only) scroll to the bottom of the 'Apple ID' page or click the tab 'Apple List'. Click on the photos to show the info we have on each apple.

Please keep a list of all that you would change or add to make it more 'User friendly' and pass this info on to me. It is important info that you are gathering by using and trying the program.

I'm making every effort to be at each Fall Fruit Show and have the program up and running. I look forward to seeing you all again and your notes on the Apple Id program.

Thank you.

Yours fruitfully,
Lori

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WCFS Board Meeting June 25, 10:05am.

The teleconference meeting was called to order by Vice President Ron Weston. Dave Hanower agreed to act as secretary for the meeting. Minutes from March 13 were approved with a minor correction.

Treasurer Dave Hanower reviewed the cash flow statement through June 17, 2011. It was approved with a minor correction. Separation of the Treasurer and Membership responsibilities are going smoothly.

Chapter reports were given for STFS, VIFC, PFC, OOS, NOFC and Tahoma Chapters.

Judi Stewart reported on the progress of the Scientific Research Committee. Elizabeth Vogt said that Vashon Island FC also has a research committee which is in the process of collecting a list of on-line resources, conducting a member survey about possible research topics, and evaluating ways to enhance accountability for research dollars. Chapters agreed to forward any on-line resource links to Patti Gotz for posting on the WCFS website. Judi said that any failed cherry trials trees can be exchanged in September for new trees.

Board Members are reminded to submit a BeeLine article for each issue to Marilyn Couture.

Dave reported that WCFS and each of the chapters had filed on a Form 990-N with the IRS on a timely basis. Also, the nonprofit annual report with Washington State Secretary of State has been filed naming Ron as acting President and himself as acting Secretary (WA requires that all four officer positions be named).

WCFS

When it was learned that one of the chapters was considering hosting a hard cider tasting event, Dave discussed insurance coverage with our agent, who in turn discussed it with the insurance underwriter. The underwriter indicated that our policy would not provide coverage if alcohol is served. The agent said that we would need to purchase a "liquor liability" rider to get such coverage for such events. After discussion, the Board asked Dave to clarify with our agent whether our policy would provide coverage where liquor is not furnished by the chapter, but is merely incidental at an event (such as a picnic), which is often referred to as a "host liquor" situation.

The positions of President and Secretary are still vacant. Erik Simpson asked Ron if he would consider serving as acting President, in the event that someone was willing to serve in that position in the future but wanted to serve as Vice President in order to familiarize himself or herself with the responsibilities, and Ron said that he would be willing to do so in that situation.

NOFC will host the next Board Meeting Sept. 10, 10:00am, Chimacum Grange.
Meeting Adjourned.

Submitted by Dave Hanower.

The Fall 2011 BeeLine was produced by Editor Marilyn Couture, with input from membership.

Please contribute
your articles for our next Spring 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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WCFS Board Meeting Sept. 18, 10:10am.

The meeting was called to order by Vice President/Acting President Ron Weston at the Chitmacum Grange. Jean Williams agreed to act as secretary for the meeting. Minutes from March 13 were approved with a minor correction.

Treasurer Dave Hanower confirmed that WCFS does have coverage for "host liquor," for example, hard cider served incidentally at a picnic. If the object is to taste or sell liquor and admission is charged, there is no coverage. In that case WCFS would need to purchase a liquor liability rider, which is very expensive.

WCFS now has a resale certificate which can be used to avoid having to pay sales tax on items that will be resold but not on items that will be used or consumed by the Chapter.

WCFS has an IRS group exemption. Chapters need to file an informational filing in May. WCFS Treasurer will file the group informational filing in the fall. Treasurer's report was approved.

Chapter reports were given for STFS, VIFC, PFC, OOS, NOFC, SSFS and Tahoma Chapters. Congratulations to SSFS new President Francesca Ritson.

Ron reported that there are still two positions remaining to be filled. Ron has agreed to act as President. We need to fill the slots for Vice President and Secretary.

Judi reported that 24% cherry trial trees are being replaced. Some rootstocks were very skimpy, and the grafting was difficult. The failures were not limited to a single rootstock and were distributed among all the varieties of rootstock. Trial participants should stake their trees.

Marilyn reported on the OOS Heritage Orchard Project and passed out a request for help from WCFS. OOS is coordinating with Olympic National Park to preserve apple varieties from orchards that go back to 1889. So far they have made four trips to the mature, tall trees.

They want to preserve the varieties by collecting fruit, identifying varieties, taking scion wood, and grafting on semi-dwarf rootstock. They will hold the trees until suitable site can be located. ONP volunteers will maintain the new trees in cooperation with OOS. OOS is requesting help from WCFS and is asking for a contribution of \$660 for help with mileage to the remote orchards. Dave suggested that WCFS make a comprehensive policy regarding such requests so that all the chapters would have an equal opportunity for help from WCFS. Chapters Presidents should ask their members if there are any such projects (not limited to orchard rescue) and send any requests to Dave and Ron.

Discussion of the WCFS blog website and Word Press limitations. Patti is doing a good job of cleaning up old posts.

Snohomish is in need of assistance in forming a new WCFS Chapter. Contact Judi Stewart if you can help.

Next meeting is teleconference, Sat., Dec. 10, 10:00am. Erik Simpson will arrange this.

Submitted by Jean Williams

WCFS Forming New Snohomish County Chapter

Anyone interested in helping form Western Cascade Fruit Society's newest chapter in Snohomish County, please contact me for location, date and time of the initial meeting.

Judi Stewart
js@olympus.net

Five Uses for Fresh Figs

Mix Magazine Sept. 2011

Recipes by Matthew Card

They're exotic-looking beauties with an incomparable rich, sweet flavor that goes with almost anything, from dinner to dessert. Check out these five mini recipes. Fig season comes around twice a year – in late spring and fall – but each season is as fleeting as figs themselves.

Pork Chops With Figs and Balsamic Vinegar

Season 4 thick pork chops with salt and pepper. Brown evenly in oiled hot skillet, then transfer to 400 degree oven and cook until just medium-rare, about 130 degrees; remove to platter and tent with foil. Season 12 halved figs with salt and a pinch of sugar, then brown cut-side down in skillet in which pork was cooked. Transfer to plate, add ¾ cup balsamic vinegar, chopped fresh thyme, large pinch brown sugar and 2 bay leaves to skillet and simmer until balsamic is reduced to thick glaze. Whisk in 2 Tbs. butter and drizzle over pork and figs.

Figs With Sauteed Spinach, Fennel and Goat Cheese

Saute thin-sliced fennel bulb, pinch fennel seed and pinch red pepper flakes in hot skillet in extra-virgin olive oil until tender and lightly browned. Increase heat to high and add large bunch spinach and large pinch salt. Using tongs, mix spinach with fennel and cook until just wilted (drain off excess liquid). Fold in quartered figs, spritz with lemon juice and serve topped with crumbled goat cheese.

Broiled Figs with Gorgonzola, Walnuts and Arugula

Lightly sprinkle 12 halved figs with sugar and kosher salt; broil as close as possible to element until lightly browned and soft, 3 to 7 min. Dress large bunch arugula in vinaigrette of lemon and extra-virgin olive oil. Toss greens with vinaigrette, toasted walnuts and crumbled gorgonzola. Serve with figs on top.

***Roasted Figs With Whipped Mascarpone***

Crowd figs in small roasting pan or cast-iron skillet, inserting 2 or 3 cinnamon sticks between figs, and drizzle liberally with mild-flavored honey. Roast in 475 degree oven until soft and lightly browned, 20-30 min. Whip to soft peaks two parts heavy cream to one part mascarpone cheese, splash vanilla, brown sugar to taste and a pinch of salt. Transfer figs to serving platter, spooning any juices over figs; serve with whipped mascarpone and nut biscotti.

Grilled Lamb Kebabs With Figs and Pomegranate Molasses

Season 2 pounds of trimmed and cubed lamb leg or shoulder with a liberal amount of kosher salt, pepper, coarsely crushed cumin seeds and large pinch Aleppo pepper (optional). Drizzle with pomegranate molasses and extra-virgin olive oil to coat. Skewer with halved or whole figs and grill over hot fire until lightly browned and medium rare. Serve with whole-fat yogurt flavored with mint, minced garlic, salt and pepper



Seattle Tree Fruit Society

President's Message, Lori Brakken

Our Fall Fruit Show will be Oct 23rd, Sunday, at the Cedar Valley Grange, 20526 52nd Avenue West, Lynnwood, WA.

This year's Fall Fruit Show will be laid out differently and we are setting it up for more member displays of what we do with our produce.

We are organizing our fruit tasting around a theme of what grows in our home orchards. Our tasting will be of 'Twenty of the Best Apples' that did well this year in our local environment. As you taste these 20 apples, you will get cultural information on those apples and be able to take this info home with you on successful growing of apples that do well here. Right here. We are also interested in sharing information about other fruits that grow well in our climate and in your backyard! Please let us know which apple varieties grow well in your garden. We'll be developing that list of the "20 Best" during the next few weeks and emailing our member to get their experiences with these varieties. We hope that this Fall Fruit Show will be one of much more learning and sharing of the knowledge that we have here in the Seattle Tree Fruit Society.

We need pies donated for our Fall Fruit Show Pie Sales table. Please make a pie or two for this bake sale. We'd love for visitors to experience the flavor of your favorite apples.

- * There will be four to five lectures on various fruit-growing topics.
- * A display of information on processing and preserving fruit.
- * Pest management information from gardeners and orchardists with experience.

There are many opportunities to help out with this event. Let us know how you'd like to volunteer. There are opportunities available to help with parking, setup and tear down, publicity, membership and numerous other items. Let us know if you can help out before or during the show.

Call me anytime, Lori (206) 715-4149 Email: seattletreefruitsociety@hotmail.com
<http://www.seattletreefruitsociety.com/calendar>

North Olympic Fruit Club

Judi Stewart, President

NOFC held tours by and for members to help get people interested. They had a booth at the Jefferson County Fair. They offered a free tree that will be grafted next year for anyone joining and got 17 new members. WSU gave them tubes of SWD to pass out to people and infected blueberries to examine. They held their picnic in August and held a white elephant sale. They will not have a fruit show this year. Pollination has been poor this year. One member used a feather duster to help pollinate and had a great fruit set. Judi reported that there is a product called Bloom It spray that causes the tree to bloom again as long as the tree is healthy. She reported that we need to educate regarding the window for pollination. Rootstock should be ordered early this year because of all the losses from last winter's severe weather. Their next program will be by-members-for-members to exchange information on their feats and failures. Dr. Deardorf will be speaking about bugs at the November meeting, and there will be a holiday party in December.

Chapter News

Peninsula Fruit Club News

Sally Loree, President

PFC had a budding workshop in July at Steve Butler's and the reciprocal orchard tours with OOS. PFC had a booth at the Kitsap County Fair in August and held their picnic in September. At the October meeting they will be taking apart mason bee blocks and cleaning the bees. A microscope will be present to examine the mites and any other critters found. They hope to have someone from the Kitsap Peninsula Mycological Society talk about mushrooms at the November meeting. Their Fall Fruit Show will be October 15 at the Silverdale Community Center. Jean Williams

Tahoma Chapter News

Bob Hartman demonstrated the process of BUD GRAFTING to Tahoma Chapter members. T-Budding is the type commonly done. Very generally it can be said that different fruit buds should be budded at different times of the summer. For example, pear rootstock is best budded in mid-July but apple trees are most receptive in early August. Then, for peach trees it's best to wait to Labor Day. The key to successful budding is timing: The scion buds of the current season must be mature and before the bark of the rootstock has tightened. Bob gave us the opportunity to try our hand at budding!

For those of us who missed the spring grafting season, this was a second chance to add new cultivars to our orchards using timely T-Budding. Chuck Polance

Vashon Island: This chapter held their picnic in July and had the biggest crowd ever. Jenny Glass from the WSU Puyallup Research Station gave a presentation at the last meeting. The chapter held a logo contest, and a copy of the winning logo was passed around. The Fall Fruit Show and Cider Fest will be held October 8. Jerry Gehrke

South Sound had elections and have new officers. Francesca is the new President. She reported on the tour at the Peninsula chapter in April. Wine grapes and production will be covered at the October meeting. Mike Dolan from Burnt Ridge will speak in November about under-appreciated fruit. SSFS is trying to identify heritage trees in Schafer Park and another park. Francesca Ritson

The Piper Orchard Festival of Fruit

Sept. 24 Carkeek Park Environmental Learning Center.

Susan Dolan, a historical landscape architect for the National Park Service, will talk about historic orchards in America.
Contact Lori Brakken, (206) 715-4149

Olympic Orchard Society Erik Simpson reported about their summer picnic and gave descriptions of the orchards on both ends of the reciprocal orchard tours with the Peninsula chapter.

Host orchardists for PFC were Jean Williams, Mike Shannon, Loretta Anderson, and John Meyers. OOS hosts were LeRoy and Janet Beers, Steve and Carlyn Syvanen, Erik and Del Simpson, and Steve Johnson of the Lazy J. Tree Farm. Participants would enjoy another Reciprocal tour in two years.

The Fall Fruit Show will be held on November 5 at the United Methodist Church in Sequim. Focus will be on the Best 20 Apple varieties that grow in our area. Members will also have an opportunity to show their fruit and talk with the public.

OOS is involved with saving scions from a number of heritage orchards in Olympic National Park. They collect and identify the fruit, and then graft them to rootstock, plant in a suitable public park and will help maintain the new trees with ONP volunteers. So far four trees have been grafted including a fallen tree that would have been lost. They recently trekked through the historic Anton Kestner homestead (1891) with antique fruit trees, barn and farm implements.

NOW through Sept 25 Puyallup Fair, Contact Bill Horn.

Sept. 24 Piper Orchard Festival of Fruit, Carkeek Park Environ. Learning Center, contact Lori Brakken.

Oct. 2, Field Trip to Salt Spring Island, British Columbia, <http://www.saltspringmarket.com/apples/>. Contact Lori Brakken.

Oct. 8, Vashon Island Fall Fruit Show and Cider Fest. Contact Jerry Gehrke.

Oct. 15 PFC Fall Fruit Show, Silverdale Community Center, contact Jean Williams.

Oct. 15-16 Home Orchard Society Fall Fruit Show, Canby Fair grounds, Canby, OR

Oct. 23 STFS Fruit Show, 10:00-3:00pm, Cedar Valley Grange, 20526 52nd Ave., West, Lynnwood, WA 98036
Contact Lori Brakken.

Nov. 5 OOS Fall Fruit Show, 10:00-3:00pm, Trinity United Methodist Church, Sequim, contact Marilyn Couture.