

the BeeLine

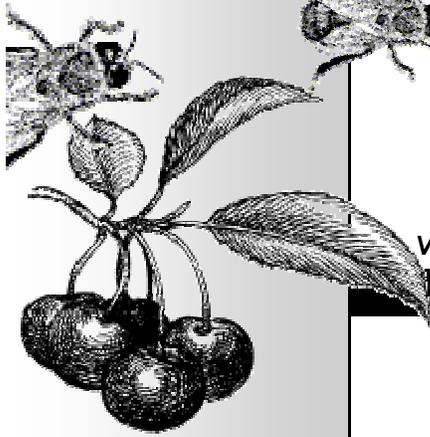
Volume 33

Winter 2013

Newsletter of the Western Cascade Fruit Society

Vashon's Demonstration Orchard Underway

Emily MacRae , Program Chair & Orchard Committee Member
Elizabeth Vogt, President
Vashon Island Fruit Club



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www.wcfs.org



An idea that has been percolating for years among several VIFC members became a reality this fall when the club signed a lease & began developing a demonstration orchard. Our club views this orchard as a 'legacy' project -- a place we hope will educate future generations of fruit growers on Vashon Island.

Some background: A search committee was formed during the summer of 2011 and tasked with finding a suitable, affordable site to develop as a demonstration orchard on Vashon. Last winter, we sent a letter to our members to see if anyone was interested in partnering with us by sharing their own property. The Club received a number of attractive proposals, which the committee visited and evaluated. We also met with the Vashon Maury Land Trust, to explore possibilities of developing properties with development rights in public ownership. Ultimately, we chose Sunrise Ridge; they in turn chose us, and we signed a long-term lease with them commencing in September of this year.

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

Demo Garden cont.

Sunrise Ridge is a unique 17 acre property in that it was deeded to the people of Vashon by the US Army at the end of the Cold War. It is home to our health clinic, food bank and garden, philanthropic thrift store, TV and radio station, and little league ball fields. Now it is also home of Vashon Island Fruit Club's Research Station and Demonstration Orchard. Our aim is to develop a little over a half an acre as resourcefully as possible. Toward that end, our mission statement is "to research, demonstrate and be a repository of successful fruit varieties and fruit growing techniques on Vashon"

The Search Committee morphed into the Planning Committee, whose members include:

Dr. Bob Norton : Head Horticulturalist

Bob Dixon: Chief Engineer

Jerry Gehrke: Bookkeeper and Safety Officer

Ken Miller: Compost Czar

Anne Woodward: Recording Secretary

Mike Ligrano Volunteer Coordinator

Lotus: Organic Practices Liaison

Emily MacRae: Facilitator

Our first task was to contract for the removal of 12 alder trees without doing harm to a nearby madrona. Twenty four of us chipped branches and limbs in the cold and wet, and as a result we have half a dozen piles of magnificent RCW (ramial chipped wood) for mulching.

Our next work party is scheduled for December 29th (digging roots); Jan 26th will find us prepping our nursery stock zone. On February 23rd we'll erect 200 feet of fencing to fully enclose our site. For the rest of 2013, we'll have a work party on the fourth Saturday of every month. We are reminded of a truism: "Many hands make light work!" We have a lot of fun working together.

Our first fruit project will be a pear trial. We will bench-graft some new varieties this March, looking for resistance to pear scab, the abilities to pollinate each other and compatibility with quince rootstock. At the same time, we'll graft some rootstock with an Old Home interstem, for chip budding later next year.

We meet weekly from 11 to 12:30 in the Round Table Room at Minglement -- 19529 Vashon Highway, and welcome participation from the members of our club

and others interested in growing fruit. Should you find yourself on Vashon on a Wednesday, please join us!

Our club is excited about the potential that lies ahead for us – research, demonstrations, hands-on learning, fun! We hope to see some of you on March 23, 2013, when Vashon hosts the WCFS annual meeting. We'll take a tour of our new little orchard after the meetings.

Elizabeth Vogt, President Vashon Island Fruit Club

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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 (c) (3) Non-Profit organization WCFS is Parent organization to seven 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 membership and dues structure.



Cutting & Storing Scion Wood

Jean Williams, PFC

CUTTING:

Use dormant terminal shoots (last summer's growth), cut before buds swell, with well-developed, narrow, pointed vegetative buds NOT rounded, plump flower buds

Disease free, true to variety, exposed to good sun last year, 1/4 to 1/2 inch in diameter

From lower 2/3 of shoot if possible, water sprouts are fine

HANDLING:

LABEL, LABEL, LABEL!

Seal ends and any broken areas of cambium with wax, Doc Farwell's Grafting Seal, or latex paint; let dry, and dip in 10% bleach solution

Bundle like varieties together

STORAGE:

Keep moist & cool to maintain dormancy and preserve viability

Place damp, not wet, paper towel in plastic bag or sprinkle a few drops of water into bag

Place scions in bag, seal, place in refrigerator, keep below 35°

Don't store with ripening fruit—ethylene gas encourages bud break and reduces chances of a successful graft

Check that scions stay moist

CAUTIONS:

Be sure of variety

Don't take scions from below the graft or from roots or from low vigor branches

Don't take scions from currently patented varieties

Left: Last year's growth with narrow, pointed leaf buds = good scion wood

Right: Wood with round, plump flower buds = not suitable scion wood



Peninsula Fruit Club Scion Exchange and Grafting Workshop 2012

Submitted by Jean Williams President PFC

Starting Stone Fruit From Seed

Erik Simpson, Co-President OOS

Over 20 years ago in Anchorage Alaska, Bill Baird would annually take a few dozen of his pie cherry seeds and plant them in his cold frame during the month of August. The following spring, in late May, he would normally get at least a few seeds to sprout and start growing. I helped Bill annually in the distribution of his cherry trees to members of our Pioneer Fruit Society.

According to Dr. Bob Norton, self-fertile stoned fruit are programmed to sit dormant for at least three months until environmental conditions are right to break dormancy. This means adding, moisture - autumn rains- followed by cool winter or spring temperatures of at least 3 months.

Tricking these stone fruit seeds into breaking dormancy is called **cold layer stratification** or **moist chilling**. This can be accomplished in the following five steps*.

Step 1. Try to weaken or crack the seed casing with a file, hack saw or grinder and if possible remove the seeds. Then soak the seeds in warm water for 24 hours.

Step 2. Place seeds in a glass jar or plastic bag with a few holes for air circulation. Label the container with the type seed, dates and seed source if known.

Step 3. Mix the seeds in with clean or sterile sand, peat or sphagnum in a ratio of at least one part seed to three parts medium. The medium should be kept moist but not soggy. Be sure the medium has not been used for planting or growing seeds.

Step 4: Refrigerate the seeds in their container with the temperature between 32 degrees F. and 50 degrees F. for three months. Check weekly to make sure the medium does not dry out.

Step 5: When the chilling period has elapsed **or** the seeds have sprouted **whichever comes first, pot them up** and keep the soil moist. The temperature should be between 50 and 75 degrees F. degrees. Place the newly potted starts in a warm location with good light but without any direct sunlight for a period of about 3 weeks.

I have been successful using these steps to germinate the Baird Pie cherries seeds in Sequim. Please let me by know by email how this works for you with other stone fruit varieties.

My email address is orchards@olypen.com.

* Quoted from the Organic Garden Magazine Article: 1,2, 3 Simple Steps to Garden Success. Jan/Feb 2002

Erik Simpson, 12.17.12

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WCFS Fruit Research Grants

WCFS will be awarding fruit research grants. Grant applications will be accepted from researchers in Washington, Oregon and Idaho. Members of WCFS are eligible to apply. The grant application will be posted on the Forum and on our website. The level of research and its practical nature should be important to our membership.

Applicants should focus on fruits which are able to be grown in our area. Suggested topics could include propagation, rootstocks, interstems, productivity, fruit quality, management, orchard systems, support systems, pruning, training, soils, new technologies, development of new fruits and cultivars, pest and disease problems and other horticultural issues.

For grant application rules, contact a Fruit research Committee member: Elizabeth Vogt, Jeb Thurow, Dr. Roger Eichman, Erik Simpson and Judi Stewart.

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Attention WCFS Members

Want to know instantly what's happening in the organization?

Subscribe to the WCFS Forum. It's a benefit of membership. The Forum is private and closed to the public. It keeps us together and on top of what's happening in our chapters. Click on this link and follow the prompts:

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

Judi Stewart, Forum Administrator



Apple and Pear Taste Test 2012

Jean Williams PFC

Peninsula Fruit Club conducted a taste test at our Fall Fruit Show this year. We set out forms on the tables and asked people to write down the cultivar that tasted the best to them on that day. We had about 170 different apple cultivars and about 36 pear cultivars on display available for tasting. Obviously not every one got tasted, and not every one was in prime condition for tasting (some too late and some too early.)

Pears received only four votes in total, so we had a very small sample. Doyenne Boussock came out on top with 2 votes. This could have been skewed by the description on the display card, which I noticed was wrong when I looked at the pictures from the show. The description was for Doyenne Gris, not Doyenne Boussock. Doyenne Gris is described in the Fruit, Berry, and Nut Inventory as a smaller version of Bosc that is sweet and spicy. Doyenne Boussock is described by the National Germplasm Repository in Corvallis, Oregon as “briskly sub-acid, which is objectionable to some people.” Hmmm. Two other two pears received one vote each: Joey’s Red Flesh and Maxine (AKA Starking Delicious.)

Twenty-eight different apples made the grade of receiving at least one vote each. Those receiving one vote were: Aroma, Ashmead’s Kernel, Blue Pearmain, Bramley’s Seedling, Brown Russet, Elliott 7-1, Fiesta, Hudson’s Golden Gem, Karmijn de Sonnaville, Kidd’s Orange Red, Mott Pink, New York (no identifying number given), Nutmeg Pippin, Pixie Crunch, Redfree, Sansa, Washington Strawberry, and Wealthy. There was a seven-way tie for second place with two votes each: Belle de Boskoop, Belmac, Chehalis, Cho-You, Claygate Pearmain, Cox’s Orange Pippin, and Sweet Sixteen. Three apples tied for first place with three votes apiece: Akane, Liberty, and Pink Pearl.

There is quite a range of flavors represented in the “best tasting” apples, from very sweet to pretty bracing—apparently something for everyone, with no runaway winner. Next fall go to a fruit show and do some tasting for yourself to see what you like the most. The best part is that they all grow well here, and you too can try your hand at growing one or more of them.

Jean Williams, Peninsula Fruit Club

WCFS NEW MEMBERS



South Sound

James Gouin
Debra Jaqua
Dave Lynch
Jeremy Winans
Rae Kelly
Ian Stoner

Seattle

Anne Lang
Eivind Sleveland
Joan Smith
Lilette Player
Dustin Towler

Tahoma

Beverly Bowen-Bennett
Chuck & Ginger Carter
Michelle Chen
Paul Hucke
April Prey
Doug Quail
Valerie Rose
Helen Wilson

Peninsula

Larry Bazzell
Mary H. Kay
Larry Anderson
Mike Flanagan
Don Lorimer
Steve & Beverly Phillips
Ed Stering
Odette Vachon
Louisa Wales
Maia & Erik Ostrom

North Olympic

Mabs Sanok
Deb Darminio
Clair Candler
William & Kimberly
Van Ness

The Winter 2013 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 1

Email your articles to:

Marilyn Couture: couture222@msn.com

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Composting Livestock Manure - Stewardship Gardening WSU Extension

Understanding manure

The benefits of manure are widely misunderstood. Many gardeners value it only as a fertilizer. As a source of primary nutrients, though, manure offers much less pound for pound than a bag of inorganic fertilizer. So what are its benefits?

First, manure does contain the primary nutrients—nitrogen, phosphate, and potash - but in small amounts. For example, you would need 8 times as much horse manure as 5-10-10 fertilizer to supply a given amount of nitrogen. If you rely on manure to supply primary nutrients, you'll need a pile, literally. Most gardeners supplement manure with other fertilizers.

Primary nutrients don't supply all of a plant's needs, though. Secondary elements; sulphur, calcium, and magnesium, are required in substantial amounts. Micronutrients; including zinc, boron, iron, and copper, are also needed in minute quantities. Manures are usually an excellent source of these elements.

Not only does manure supply nutrients, it helps hold them in the soil. Particles of humus derived from manure carry a negative electrical charge which allows them to combine with many plant nutrients that carry a positive electrical charge. Sand is electrically neutral, which explains why it doesn't hold nutrients well. Adding manure to sandy soil greatly enhances that soil's ability to catch and store nutrients.

The most important benefit of manure is as a soil conditioner. Mixing manure into a sandy soil is like introducing thousands of tiny sponges that help retain moisture. Manure also helps loosen and aerify a compacted clay soil.

Manures also transport useful microbial hitchhikers. These living components of organic matter manufacture glues that cement soil particles into crumbs. Crumbly soil is ideal as far as most plants are concerned because its structure allows it to hold both air and water.

Once dissolved in water, most inorganic fertilizers are quickly available to plants. But slow release fertilizers like manure are also beneficial because they provide small amounts of nutrients over several years. If you apply some manure each year, you'll maintain a small reserve of nutrients plants can draw on throughout their growing period.

Manure does have some drawbacks though. When fresh, it may contain weed seeds. You can minimize the problem by rapid composting. The heat generated in a quick pile will destroy most of weed seeds.

Some manure, such as chicken, can generate penetrating, nasty odors, but by applying them in winter or early spring they'll be less volatile.

Do not put manure from dogs, cats and pigs in your food garden. They can carry disease organisms and parasites that can be transmitted to humans. Other precautions must also be taken to use livestock manure safely. Finally, it may be difficult to locate a cheap source of manure and transport it to your garden.

If you have access to a plentiful source, fresh manure can be applied at a rate of about 450 pounds per 1,000 square feet in the fall or winter. Composted manure can be applied anytime in a layer 1" to 2" deep and tilled into the soil. Use half these rates for poultry, rabbit, and sheep manures, which are more potent. You still may need to add phosphate and potash fertilizers since most manures don't provide sufficient amounts of all nutrients. A soil test will indicate if these are needed.

Gardeners interested in building a superior soil and stocking it with slow release nutrients would do well to prospect for "brown gold".

This site provides information from Conservation Districts on how to build and use a manure composting system. This system is designed for a small farm with 1 to 5 large animals. You can tailor your composting system to meet your needs depending on the number of livestock you have, the amount and type of bedding material you use, and how you plan to use the finished product. If you have a large farm or stable, or have any specific questions on setting up your composting system, please contact your local County Conservation District office.

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John Meyer of PFC observed one of those nasty intruder gray squirrels climb up his apple tree, detach an apple and let it fall, and then scurry down and carry the whole apple off. Then he came back looking for more!





Bug Notes 2012 Don Ricks, STFS

I work with fruit trees in parks and public places and have made some subjective notes and impressions from this past year. I have not quantified my data (as do the Tilburys). However, perhaps these notes may be regarded as some observations or thoughts that deserve further review and investigation. This is written in a very basic manner, and may be redundant to some of the more expert gardeners out there.

CODLING MOTH (CM) The codling moth (CM) is the first pest to attack fruit in the spring. Basically, the first generation only goes for apples and the arrival of that first generation can vary dramatically in terms of the time they initially attack. Certain varieties of apples in certain very warm micro-climates in parts of Seattle might be first attacked in late May. Other apples, in locations away from the city and at higher elevations, may not meet the first generation until July. And some unique places, such as certain San Juan Islands, Piper Orchard, or very rural and remote areas, may not even have codling moth problems.

At places in the city where the CM is numerous and aggressive (what we call "high pressure") the CM may even eat their way through the foot sox. In such places where the CM pressure is high, I found regular foot sox did not work...and even kaolin clay on the regular footies didn't always work. What seemed to work were the super-strong foot sox and more especially super-strong foot sox with kaolin clay. That worked, and it worked convincingly most everywhere.

Ziploc plastic bags and the #2 bleached white paper sacks will also work effectively to keep the CM out where CM pressure is high.

I have had success with Fuji bags in eastern Washington, but they have not worked for me in western Washington, different climate, different results.

Next year, I wish to experiment less with mating disruptors, which are questionable in an urban environment, and work more instead with trichogramma wasps as I look for ways to reduce CM pressure. Reducing CM pressure allows one to use foot sox at a later date and go for protection for just the other pest that bothers the apple, the apple maggot fly.

Back to codling moth: Regular foot sox will work in many situations where either the particular apple variety is resistant or the CM pressure is low. It pays then to know how bad one's codling moth problem is in order to solve the problem and have the right tools.

The "second" generation of CM that comes later in the summer can be even more intensive and it will, in some cases also attack the pears. Pears have such hard skins early in the summer that no protection is needed until July. In some cases no protection is needed at all.

In my opinion, pears deserve additional respect with the knowledge that they are completely resistant to apple maggot fly and to spotted wing drosophila as well as being partially resistant to the codling moth. My opinion is that pears are a good pest resistant fruit and deserve more recognition.

What the pears did have this year was a pear scab problem. However, pear scab is completely harmless and is only an aesthetic problem. Perhaps we need to learn to peel our pears just as we learned to peel our potatoes in bygone days.

CHERRY FRUIT FLY The next pest to arrive in early June is the cherry fruit fly which basically attacks only cherries. GF-120 NF is completely organic and completely effective for this but I mostly want to talk about apple pests.

APPLE MAGGOT FLY (AM) The apple maggot flies (AM) attack apples later in the summer, sometime after the codling moth. This year I didn't see much apple maggot damage. I believe this was due to the weather. The very wet June delayed the arrival of AM until July....and then the record 82 straight days of dry summer weather hardened the soil and seemed to inhibit the late emergence of flies.

The result was that the early ripening apples had an AM presence but the arrival of the AM was so late for these early apples that you didn't seem to notice them in the apple and could enjoy eating the summer apples with pleasure. Who said "ignorance is bliss?"

Bug notes cont.

The late ripening apples also did well. They had such a hard skin in the early part of the summer and so few AM arriving later in the season that one didn't notice much AM damage in those apples either.

The mid-ripening apples in September this year though seemed more troubled in urban Seattle areas. However, this is noteworthy: foot sox are completely effective for apple maggot flies, always, and this statement of protection is true for either the flimsier footies or the heavy duty ones.

If someone says foot sox do not work, then they're confused. They work for apple maggot flies always but not always for the codling moth. Remember: If you see an "exit" hole or a rotten tunnel that goes straight to the core, that's a codling moth problem and can be cut out of the apple if the codling moth happened to have eaten its way into the foot sox. Apple maggots make fine, smaller, less discernible tunnels that are more pervasive. Apple maggot damage can not be cut out. But if a person wants to keep them out of the apple, all one has to do is use foot sox.

Some varieties of apple, viz., Liberty, Spartan, Macoun, etc., seem to repel AM even without foot sox. But foot sox always keep apple maggot fly out. Footies, regular or super-strong, may be the best tool to use if you don't have much of a codling moth problem. If you do have a codling moth problem and it's not a mild problem but a big one, then you need a little more care.

SPOTTED WING DROSOPHILIA (SWD) I've heard of one unconfirmed report of spotted wing drosophila (SWD) going after a man's apple crop in Georgia. So far the SWD is less of a problem here in the cooler Northwest. Our grapes in Washington are not bothered. There hasn't been great damage to our plums. I did not hear of many problems with blueberries this year. Where I am hearing of problems is with our blackberries and especially with the red raspberries. Commercial berry growers have to use a synthetic, non-organic pesticide for SWD. There are no organic solutions for them at this time. Backyard growers can use a combination of spraying and trapping.

BROWN MARMORATED STINK BUG (BMSB)

They're coming. They've been increasing in the Portland area and may be here in numbers in a couple years. The good news is that research dollars are working to find parasites, predators, pheromones and mating disruptors. The bad news is that I heard of one report where a grower in Virginia had his crop devastated when the BMSB actually ate their way through his plastic bags surrounding his apples. So far, the Stink Bug is not a stinker for the Northwest.

EARWIGS Sometimes earwigs get into foot sox. They especially love to get into paper sacks. I have been telling people earwigs are completely harmless. I have been telling people the wrong thing. Apparently in some cases, and Jean Williams of Peninsula Fruit Club, showed me one such case; the earwigs can eat into an apple. So far, I haven't seen major problems.

FOOT SOCK ALTERNATIVES The bugs will adapt and change. So will the weapons used against or to prevent them. I've heard of some people in the East who are interested in working on a new-and-improved foot sock. These footies could be stronger, more useable the next year, impregnated with insecticides and have a zipper top. So far nothing is on the market. I'm experimenting with a machine that can put a particular bag on an apple more quickly.

GF-120 NF will work on apple maggot flies and cherry fruit flies and it's organic. It's an attract-and-kill that's essentially harmless and doesn't even get on the fruit. WolfKill Feed & Fertilizer in Monroe, Washington sells this product if you special order it.

I also know of a couple Seattle Tree Fruit Society members who experimented with Cyd-X, the totally species specific virus for codling moth. I wait to hear of their results. With new problems come new solutions.....it's kind of fun in a way to see what works as we live and learn.

Footies are sold through STFS.

Don Ricks, STFS.



Curator's Choice—18 Pear Cultivars

Fruit Grower, Sept., 2012, Richard Lehnert

As curator of the nation's largest collection of pear cultivars, Joseph Postman is often asked, "What's your favorite pear?" Since his job is to organize information about pears and their characteristics, it seemed logical to create a category called "the curator's choice". There are 18 varieties on Postman's list, "just a few of my favorites," he said, and he lists them in alphabetical order.

Aurora – A delicious and attractive fall pear with a Bartlett parent. Skin bright yellow, slightly russeted, sometimes blushed, very attractive; flesh melting, smooth, juicy, sweet, aromatic, high quality for desert purposes, longer storage and shelf life than Bartlett, ripens with or just after.

Ayers – Small but beautiful, high quality, early season. Attractive red blush and very juicy. Skin golden russet with a rose tint, flesh juicy, sweet, good for eating fresh and average for canning, first picking in mid-August. Tree resistant to fireblight.

Bartlett-Nye Russet – The fully russeted fruit is attractive, less prone to blemishes than green Bartlett with slightly more intense flavor. Bud mutation of Bartlett. Skin deep yellow overlaid with a very attractive smooth light golden russet; resembles Bartless, but ripens one week later, firmer, somewhat more spicy.

Beurré Superfin – "Bunyard called it 'one of the best half-dozen pears,' and I heartily agree," Postman said. Medium to large in size, roundish-obovate with pointed neck and fleshy stem. Skin smooth, greenish-yellow in color, occasionally blushed. Flesh very fine, extremely juicy, quite free of grit, melting. Sweet with acidulous or vinous spicy flavor, rates among the best in dessert quality. Probably too soft to withstand commercial handling. Midseason.

Butirra Rosata Morettini – A gorgeous early fall pear. Large, skin yellow with bright red blush, flesh white, juicy, flavor excellent, ripens six to seven days before Bartlett. Tree very vigorous; self-incompatible and considerably parthenocarpic; scarcely compatible with quince rootstock, peduncle thick and short susceptible to fireblight.

Curator Joseph Postman, USDA Nat'l. Germ Plasm Repository, serving pears at HOS Fruit Show Oct., 2012



Dana Hovey – A favorite of Joanie Cooper, president of the Home Orchard Society. Named in honor of C.M. Hovey, author of *The Fruits of America*. The flavor is like Winter Nelis. Thought to be a seedling of Seckel, fruit resembles Seckel in size, form, and flavor. Skin greenish-yellow at maturity, russeted, not blushed. Flesh somewhat granular but buttery and very juicy. Keeps longer than Seckel and holds up well after ripening.

Devoe – Pretty enough to pose for a still life, creamy flavor with a hint of vanilla. Thought to be a seedling of Clapp Favorite. Fruit elongated similar to Bosc, coloring similar to Clapp Favorite, attractive bright red spotted blush. Flesh soft, fine, buttery, tender, melting, white to yellow, subacid. Harvests in mid-September, about two weeks after Bartlett. Tree vigorous, golerant to fireblight and pear psylla, susceptible to scab.

Doyenne du Comice – A large, juicy, ripe Comice is best eaten with a spoon. Regarded by many as the standard of dessert quality among pears. Medium to large, sometimes very large. Skin fairly thick, granular, susceptible to blemishes, sometimes russeted, greenish-yellow, often blushed. Flesh very fine, melting, extremely juicy, quite free of grit. Sweet, rich, aromatic, vinous flavor. Midseason. Tree large, stately vigorous, but slow in coming into bearing. Semidwarf on quince, moderately susceptible to fireblight. A temperamental variety that reaches perfection only under limited conditions of soil, climate, and location.

Hosui – "My favorite Asian pear, sweet, crisp and juicy," Postman said. The russeted skin resists blemishes. Large, globose to oblate fruit; skin russeted, golden to gold-brown, enlarged lenticels, flesh off-white, mild, ripe mid-August to September in Oregon, stores four weeks.

Choice pears cont.

Johantorp – A very late ripening and cold-hardy pear widely grown in Sweden for winter storage. Hangs on the tree into the winter. “In a mild Corvallis winter, we can enjoy them directly off the tree in late December,” Postman said.

Klementinka – A small, crunchy, early season pear (mid-July) that ripens on the tree. This Bulgarian variety of unknown parentage is indistinguishable from Turkey’s Mustafabey, Macedonia’s Arganche, and Romania’s Zaharoasa de Vara. Small like Seckel, yellow with red blush and no russet; flesh fine-textured, sweet, juicy, firm. Tree naturally compact, easily managed, consistently productive, resistant to scab.

Leopardo Morettini – Flavor is an important characteristic of any pear released in Italy, and this is no exception,” Postman said. Medium size, interesting netlike russet, fine, buttery texture, flavor similar to Beurré Superfin.

Onward – Nearly as good as its parent Doyenne du Comice. Short pyriform to round conic; skin light green becoming yellow-green, often with pink blush; russeted at the stem and eye. Flesh creamy white, melting, very fine, juicy, sweet rich flavor with balancing acidity. Tree easier to grow and often more productive than Comice.

Rousselet de Reims – Said to have been the favorite pear of France’s King Louis XIV. An ancient variety believed to date back to the beginning of the Christian era. Small, roundish, somewhat irregular shape. Skin greenish-yellow, blushed with dull red on sunny side, sprinkled with gray russet dots. Flesh white, semifine, buttery but not melting; moderately juicy. Extremely sweet, aromatic, spicy flavor. A little later than Bartlett. Susceptible to core breakdown. Tree very vigorous, spreading and willowy in habit, almost standard size on quince, productive.

Rousselet of Stuttgart x Dr. Jules Guyot No. VII – Attractive rainbow-trout colored, crunchy pear that ripens nicely on the tree received in 1968 from the USSR Vavilov Institute in Leningrad. All five selections have crunchy, attractive, pyriform-shape fruit that ripen in August and September. Selection VII is

the most attractive, with red blushed and speckled fruit similar in coloring to Forelle. Tree is disease resistant and cold hardy. The repository staff suggests the name ‘Vavilov’ for this unnamed pear selection, in honor of the famous Russian botanist.

Seckel – One of the best pears born in America and the most requested variety at the USDA gene bank. A chance seedling found in the outskirts of Philadelphia by Dutch Jacobs, about 1760. Small obovate-pyriform in shape, usually symmetrical. Skin dull brownish-yellow, usually overlaid with russet and blushed dull red. Flesh somewhat granular, buttery and very juicy. Noted for sweet, aromatic, spicy flavor. Rates among the best in dessert quality. Early midseason. Tree moderately vigorous, sturdy, strong, very productive, widely adaptable, with a tendency to overbear, somewhat resistant to fireblight. Though self-fertile, it benefits from cross-pollination.

Summer Blood Birne – Of the half-dozen or so red flesh or “blond” pears, this one has larger fruit and is more scab resistant than the others. An Ancient cultivar thought to have originated in Germany. The fruit is still quite small, and not of commercial quality, but with a nice cinnamon-like flavor.

Wilder Early – An attractive early pear, ripe nearly a month before Bartlett. Medium in size, oblong-pyriform. Skin pale green, red blushed on the sunny side. Flesh buttery but not melting, moderately juicy. Aromatic, pleasing flavor but second-rate in dessert quality. Holds up better than most early pears. Tree vigorous, thrifty, somewhat applelike in appearance, productive, moderately susceptible to fireblight. Once grown commercially in California.

This article appeared in the September 2012 issue of Good Fruit Grower.

For additional information on this collection of pears at the National Germplasm Repository in Corvallis, Oregon, refer to BeeLine Summer 2011.

Facility is Noah’s Ark for region’s fruits, nuts Repository preserves species, creates more durable varieties

BY PETER KORN, Pamplin Media Group, May 12, 2011.



Blueberry Pie Filling, New York Times, submitted by Francesca Ritson, South Sound

TIME 1 hour, plus several hours' cooling

Ingredients

- 1 cup sugar
 - 1/2 cup cornstarch
 - Juice of two lemons
 - 4 pints blueberries
 - 1 teaspoon almond extract, optional
- 4 tablespoons Grand Marnier or other orange liqueur, optional

1. Fit a large pot with a rack, or line with a folded kitchen towel. Fill 2/3 with water and bring to a boil. Add 2 one-quart canning jars and boil for 10 minutes. Jars may be left in the warm water in the pot until ready to be filled. (Alternatively, you can sterilize jars by running them through a dishwasher cycle, leaving them there until ready to fill.)

2. Place canning rings in a small saucepan, cover with water and bring to a boil. Turn off heat and add lids to soften their rubber gaskets. Rings and lids may be left in the water until jars are filled.

3. In a large heavy pot, combine 1 cup water, sugar, cornstarch and lemon juice, and whisk until smooth. Bring to a boil and add berries; Smash some of the berries with a potato masher or the back of a spoon. Return mixture to a boil for 1 minute. Add extract and liqueur, if using, and stir well.

4. Remove warm jars from pot and bring water back to a boil. Ladle hot filling into jars just up to the base of the neck, leaving 1 inch at the top. Wipe jar rims clean with a damp towel. Place lids on jars, screw on rings and lower jars back into the pot of boiling water. The water should cover the jars; if not, add more. Boil jars for 30 minutes. Transfer jars to a folded towel and allow to cool for 12 hours; you should hear them making a pinging sound as they seal.

5. If the jars do not seal, refrigerate and use within one month.

YIELD 2 quarts

Preserved Seckel Pears in Pink Peppercorn, Star Anise and Vanilla Syrup, NY Times, Oct. 30

Francesca believes the author was a little confused as to the amount of pears as the Seckels are so much tinnier than the Bosc or a Bartlett. I also used 6 cardamom pods instead of star anise. I used the canned pears for a pie but added some poached quince and pears cooked until soft in the canning syrup, after I opened the jar, as a bottom layer. I also added some fresh comice pears to fill in the pie and a glaze made by boiling down the remaining syrup. The pears were all from my orchard this year and it was an outstanding year for my pears.

TIME About an hour, plus cooling time

Ingredients

- 2 lemons, juiced
- 24 Seckel pears (or Bosc or Bartlett, but they may need to be quartered to fit the jar)
- 2 and 2/3 cup sugar
- 6 whole star anise
- 6 vanilla beans
- 3 tablespoons pink peppercorns

1. Put a rack in a large stockpot, or line the pot with a folded kitchen towel. Fill with water and bring to a boil. Add 6 pint-size canning jars and boil for 10 minutes. Jars may be left in the warm water in the pot until ready to be filled. Alternatively, sterilize the jars by running them through a dishwasher cycle, leaving them there until ready to fill.

2. Place canning rings in a small saucepan, cover with water and bring to a boil. Turn off the heat and add the lids to soften their rubber gaskets. Rings and lids may be left in the water until jars are filled.

3. Fill a large bowl with cold water and add the lemon juice to keep the pears from browning. Peel, halve and core the pears, dropping them into the water as you go. Meanwhile, make the flavored syrup. Bring 8 cups of water and the sugar to a boil. Add anise, vanilla beans and peppercorns.

4. Drain the pears and add to the boiling syrup. Boil for five minutes. Divide pears between six jars. Remove the star anise and vanilla from the syrup, dividing them between jars. Ladle in hot syrup and peppercorns, leaving 1/2 inch of headspace. Run a plastic knife gently around the inside of jar to remove any air bubbles.

Pear Recipe cont.

5. Wipe jar rims clean with a damp towel. Place the lids on the jars, screw on the rings and lower the jars back into the pot of boiling water. Return to a full boil and boil for 20 minutes. Transfer jars to a folded towel and let cool for 12 hours; you should hear them ping as they seal.

6. Once cool, test the seals by removing rings and lifting jars by the flat lids. If a lid releases, the seal has not formed. Unsealed jars should be refrigerated and used within a month, or reprocessed. Rings and jars may be reused, but a new flat lid must be used each time. To reprocess, reheat syrup to boiling, add back pears, return to boiling, then continue as before.

YIELD 6 pint jars, or 12 cups

NOW is the season for pears of all types, but Seckel pears are particularly charming behind glass. About 3 inches tall and perfectly shaped, they layer into a jar halved and cored without any cramming.

A heavier, sweeter syrup will help prevent the fruit from floating in the jar. If you wish to reduce the sugar for a lighter syrup, the fruit will surely float, but it's not a disaster. Any fruit not covered by syrup may discolor over time, so use those jars first. The heady combination of star anise and vanilla infuses the pears, making a lovely complement to spicy sweets like gingerbread or pumpkin pie at Thanksgiving. Later, on a snowy winter afternoon, the pears can be placed in a tart crust filled with dulce de leche. You can make cocktails with the syrup and save and reuse the vanilla beans. And you might opt for different flavorings. Ginger, cinnamon and cardamom each match well with pears. Any combination would make a sublime gift.

Thanks to Francesca for submitting these recipes.

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Francesca Ritson, President of South Sound Fruit Society, also submitted this pie crust recipe.

Adapted from Pichet Ong

For the crust:

3/8 cup (2 ounces) walnuts
3/8 cup graham cracker crumbs (about 7 crackers)
3/8 teaspoon ground cinnamon
1/8 teaspoon ground ginger
1/4 cup (2 ounces) unsalted butter, melted

Heat oven to 325 degrees. For crust, place walnuts on a baking tray, and toast in oven, stirring once or twice, until fragrant, about 15 minutes. Let cool. Reduce oven temperature to 300 degrees.

In a food processor, process walnuts until nuts are coarsely ground. Add the graham cracker crumbs, spices and salt to nuts and process till coarse texture. Pour melted butter over this mixture, and mix until butter is distributed. Press evenly into a 10-inch glass pie plate. Bake crust until lightly browned, about 12 minutes, then set aside. Keep oven at 300 degrees.

Add filling of choice and cook.

Yield: 8 servings.

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14th Annual Salt Spring Island Apple Festival
Sunday, September 29, 2013

www.saltspringapplefestival.org

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Knowledge is knowing a tomato is a fruit. Wisdom is not putting it in a fruit salad.

Judi Stewart NOFC



Master Beekeeper Program

Washington State University Snohomish County Extension and Beez Neez Apiary Supply team up each year to sponsor several sessions of the popular apprentice level course in the Master Beekeeper Program. The five-week course provides a thorough introduction to beekeeping for novice beekeepers as well as a comprehensive refresher course for experienced apiculturists.

The next five-week session starts Monday, January 7, 2013 from 6:30 p.m. to 9:30 p.m. in McCollum Park at WSU Snohomish County Extension's Cougar Auditorium, 600 128th ST SE, Everett. The five-week course repeats again starting Monday, February 25, 2013.

Designed to build basic beekeeping skills, topics covered include bee biology, equipment, seasonal management, identification and management of pests and diseases, as well as honey harvest. The overall focus will hone in on the unique challenges and benefits to beekeeping in Western Washington.

Class size is limited and the cost for the five-week course is \$75 per person. Register online at www.brownpapertickets.com/event/250312 for the January session and www.brownpapertickets.com/event/250316 February 2013 session. You can also download the form at snohomish.wsu.edu/ag/workshops/Beekeeping12.pdf and mail with your check. For registration information, contact Karie Christensen at (425) 357-6039 or e-mail christensen4@wsu.edu.

For more information on the course, contact Dave Pehling, pehling@wsu.edu, (425) 357-6019.

Kate Halstead
Agriculture Workshops
WSU Snohomish County Extension
600 128th St SE
Everett, WA 98208-6353
C-360.794.6081
W-425.357.6024
khalstead@wsu.edu
www.snohomish.wsu.edu

Pierce County Beekeepers Assn. classes run from January through June.
[Http://www.pcbeekeepers.org/](http://www.pcbeekeepers.org/)

Chapter News

Olympic Orchard Society

A Tasting Program for OOS Members was held November 13, and a Holiday potluck and program were enjoyed on Dec. 11.

By Membership approval there will be no meeting in January.

Feb. 9, 9:30 am, Pruning workshop at McComb Gardens Nursery. After an in class demonstration by Gordon Clark, OOS member and Certified Arborist of Port Angeles, we will adjourn to a member's orchard for pruning.

Mar. 9, 9:30-11:00am, Scion exchange and Grafting workshop at McComb Gardens Nursery.

Marilyn Couture, Secretary

WCFS

North Olympic Fruit Club In Memoriam



"Rex"

Lyle Francis Robert Knudson
June 10, 1916 – Sept. 11, 2012

South Sound Fruit Society

South Sound is doing an inventory of member's fruit tree varieties. We are compiling a list of trees that members own and hope to be able to locate varieties of interest in our area. We have sent out survey forms and they are trickling back.

There will be **no** January meeting.

We will, on Tuesday February 5, 2013, be hearing from Jerry Towne, a great admirer of plums, on his top ten favorite plum varieties for the South Sound area. Plums seem to be an under appreciate fruit partly because they taste so tart and are some what flavorless when unripe. This is a great reason to be growing varieties that ripen and sweeten up in the area. We also have a short presentation on collecting scion wood at this meeting.

This is in anticipation of our grafting event and scion exchange, Tuesday March 5th, 2013. We will definitely have scion of the top ten plums, five Asian and five European varieties, available for purchase at the event and scion of five hard cider varieties. Hopefully other favorites will also be there for purchase. We are also conducting an experiment for those proponents of summer pruning to see if the wood saved from summer pruning is viable come spring. The talk will cover both whip and tongue method; and bud grafting for later in the season. We will have a talk and demonstration by Jerry Kehoe and Jeb Thurow on how to graft. Jerry Towne will also be back if any follow up information is needed on cross pollination, etc. and the two Jerry's will be available afterwards to demonstrate grafting techniques.

On April 2nd, 2013 we will be learning about Native Pollinators. As our presenters, Glen Buschmann and Janet Partlow say, this is your gateway to keeping honey bees.

We will hear about Mason bees, native bees and other pollinators of the area, including bumble bees, sweat bees, leafcutter bees, butterflies, and hover flies. Glen and Janet will talk about these beneficial pollinator insects and how to attract them.

Francesca Ritson, President SSFS

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Peninsula Fruit Club Chapter News

PFC conducted orchard tours at three members' orchards in September. Several members from South Sound Fruit Society joined us for the tours, which not only included beautiful orchards but also a place to eat a self-brought picnic lunch and the opportunity to taste samples of early apples. At the September meeting, we discussed our experiences with how things grew this season. It was exciting to learn of successes with melons and watermelons, both outside and in hoop houses. The October meeting was dedicated to fruit show planning and learning about apple identification. We held our Fall Fruit Show on Oct. 20 with a great display of locally grown fruit. The following weekend, we used the leftover apples and pears from the show, added some more, and squeezed fresh cider for club members that attended. At the November meeting, we watched Lon Rombough's grape pruning video and conducted elections. We've just had a Board meeting to set up activities for next year. We will be doing some hands-on winter tree pruning and blueberry pruning. The Spring Grafting Show has been set for March 9, 2013, and the Fall Fruit Show for Oct. 12, 2013. We do not meet in December. In January, we will be learning "Everything You Always Wanted to Know About Scab". In February we will be planning the spring show and teaching hands-on grafting to the new members. March brings the grafting show and teaching grafting at Klahowya Middle School and to a 4-H club on Bainbridge.

Jean Williams, President
Peninsula Fruit Club

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Tahoma Chapter News

Our soil needs WHAT? A HUMASOL injection?!?
 At our December meeting we were offered a cost-effective way to reintroduce depleted humus into our soil. Humasol is a non-toxic, natural, and eco-friendly product that creates ideal soil microbial conditions for improved root growth and plant nutrient uptake. It contains all the available essential natural acids needed for root and leaves in one symbiotic process.

Were there skeptics in attendance? Of course there were. Thus, were all given samples of the Humasol along with another product called SILICA SHIELD. This unique liquid is potassium silicate with humasol. It has been shown to work wonders on grapes, nursery & greenhouse crops, vegetables, berries and fruit trees. As a foliar spray or root drench it provides nutrients to the roots and leaves, and keeps nutrients in balanced levels in plants.

Tahoma Chapter members and guests were treated to a nice presentation and the opportunity to test this product. We all agreed to make our own assessments on these WSDA registered products. OH! They are "Made in USA". Personally, I am excited about getting this chance to treat my soil to all the essential acids that revitalize my depleted and inactive dirt while fortifying plant tissues.

Hey, guys!! Want to jump in?
 Contact Agricare, Inc.,
 P.O. Box 399
 Amity, Oregon 97101.
 E-mail: infoagricare@yahoo.com
www.Humasol.com

Chuck Polance, Tahoma Chapter

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WCFS Board Meeting March 23, 2013

Vashon Island Fruit Club is hosting the WCFS annual meeting. We'll take a tour of VIFC new little demonstration orchard after the meeting.

WCFS OFFICERS AND BOARD MEMBERS

President Ron Weston
ronweston09@comcast.net
 Vice President Vacant
 Secretary Vacant
 Treasurer Dave Hanower
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 South Sound Francesca Ritson
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 Tahoma
 Vashon Island Elizabeth Vogt
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Links

Here is a list of sites on the web that may be of interest to you.

Related Organizations

Backyard Fruit Growers

www.sas.upenn.edu/~dailey/byfg.html

California Rare Fruit Growers

www.crfg.org

East of England Apples and Orchards Project

www.applesandorchards.org.uk

Indiana Nut Growers Association

www.nutgrowers.org

Midwest Fruit Explorers

www.midfex.org

North American Fruit Explorers

www.nafex.org

Northern Nut Growers Association

www.northernnutgrowers.org

Oregon Sustainable Agriculture Land Trust

www.osalt.org

Western Cascade Fruit Society

www.wcfs.org

Western Washington Fruit Research Foundation

www.wwfrf.org

Home Orchard Society

www.homeorchardsociety.org/

Fruit Research

National Clonal Germplasm Repository

www.ars-grin.gov/cor

Tree Fruit Research and Extension Center, Washington State.

www.tfrec.wsu.edu

Northwest Berry and Grape Infonet.

berrygrape.oregonstate.edu

Pedigree: A Genetic Resource Inventory System

www.pgris.com

Government Sites

US Dept. of Agriculture

www.usda.gov

USDA Agricultural Research Service

www.ars.usda.gov

Oregon Department of Agriculture

www.oda.state.or.us

Helpful Sites

Orange Pippin

www.orangepippin.com

Kiyokawa Family Orchards

www.mthoodfruit.com

Red Pig Tools

www.redpigtools.com

Friends of Trees

www.friendsoftrees.org

Cornell Gardening Resources

www.gardening.cornell.edu

The National Arbor Day Foundation

www.arborday.org

UBC Botanical Garden

www.ubcbotanicalgarden.org

The Reckless Gardener

www.recklessgardener.co.uk

Farm & Garden

www.farm-garden.com

SeeMeGarden.com

www.seemegarden.com

GardenGuides.com

www.gardenguides.com

VitiSearch: Helpful Resources about Grapes

www.vitisearch.com

Avant-Gardening: Creative Organic Gardening

www.avant-gardening.com

The Hardy Plant Society of Oregon

www.hardyplantsociety.org

Ask the Berry Man

www.asktheberryman.com

BackyardGardener.com

www.backyardgardener.com

Tom Brown's website

www.applesearch.org

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