

# the BeeLine

Winter 2014

Newsletter of the Western Cascade Fruit Society



The Winter BeeLine Edition focuses on Pears! With references to notes from Joseph Postman, Curator of the USDA Pear Repository, Pear characteristics, Common Pears in Sequim area, Early Growing Pears, Pear Seed Germination, and Pear Pie.

December is National Pear Month, according to the USDA, and recognizes the abundance and variety of fresh pears in season and available nationwide.

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Olympic Orchard Society hosted Dr. Joseph Postman, curator of USDA Pear Repository, Corvallis, at a successful Fall Fruit Show, Nov. 9. Dr. Postman and Mrs. Lois Postman accompanied Home Orchard Society Board to Sequim. Included in the host of experts were President Joanie Cooper, Shaun Shepherd, and Karen Tillou who assisted with identifying apples. Other WCFS Chapter reps who assisted with I.D. included Dr. Robert Norton, VI; Jean Williams, PFC; and Lori Brakken, STFS. More than 59 apples were identified by this team. Dr. Postman, drew a large crowd to hear him speak about Pears and the USDA Repository System. HOS assisted with sharing pears from their earlier fruit show. It was a well attended and appreciated event by the greater Olympic Peninsula area. Marilyn Couture, Editor



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

## Extinct apple rediscovered in Whitman County by Dave Benscoter, Chattaroy, WA

An unusually shaped apple, considered one of the best in the 1800's for both canning and cooking but lost since the early 1900's, has been rediscovered in Whitman County in the state of Washington. The apple, known as the "Fall Jeneting", is one of the few apples with "ridges". The apple also has knobs on both the top and bottom. Below is a watercolor painting of the "Fall Jeneting" from 1901, as well as a photo taken shortly after one of the apples was picked in Whitman County Oct 12, 2013.

A search for extinct apple varieties in Whitman County began in fall, 2012, when it was discovered that the major newspaper for the county in the early 1900's, The Colfax Gazette, printed the names of all apple varieties submitted to the county fair. A review of Gazette's from 1900 to 1910 revealed at least four apples, now considered extinct, were growing in the county at that time. Those varieties included the Walbridge, Lankford, Whitman, and Babbitt apples. The investigation then turned to matching the names of the people submitting the extinct apples to names on old county plat maps. Cemetery records as well as census information from the early 1900's led to several living relatives of the people submitting apples to the fair. These relatives were interviewed and the exact location of homesteads and orchards were obtained.

In spring and summer of 2013, articles on the search for extinct apples in Whitman County appeared in The Whitman County Gazette and the newsletter for the historical society. This generated a flurry of letters and calls with more information on the location of old apple trees.

In October 2013, 15 locations were visited and sample apples were taken from 20 trees. After photographing and recording the locations of all the apples picked, apples from three trees were sent to an expert on apple identification, Shaun Shepherd of the Home Orchard Society in Oregon. Two of the sample varieties closely resembled the extinct Walbridge apple. The third variety was submitted for identification because of its unusual shape. Shepherd soon replied with two findings: first, the apples resembling the Walbridge were not Walbridge. Their identity is not known. However, Shepherd said he met with Joanie Cooper, president of Home Orchard Society, to study the unusually shaped apple. On Oct 23, 2013, Shepherd advised "it's definitely that (the Fall Jeneting), we don't often get a match as good. The flesh is the right color and the flavor is as described."

A search of apple varieties available at National Germplasm Repository, Geneva, NY, the Home Orchard Society, Clackamas, OR, and six private nurseries and orchards in the US, Australia, and Canada growing ancient, also known as heritage apples, revealed that none of them grew the Fall Jeneting. According to Dan Bussey, Orchard Manager and Apple Historian for the Seed Savers Exchange of Decorah, Iowa, and author of a forthcoming book (tentatively titled The Apple in North America), which describes 14,000 named apple varieties, said the Fall Jeneting "was once popular in western New York state, by 1905 it was rarely planted ... it likely was still available until the early 1920's elsewhere. So it would be assumable that it's been "commercially extinct" for close to a hundred years."



*Fall Jeneting*

Apple expert John Bunker of FEDCO trees and one of the premier "apple detectives" in America said that in 2012 he identified a tree in Maine as a Fall Jeneting. However, he said, "it may or may not be the same apple as the one that you have. Apple names got used and altered and switched around rather liberally over the generations." Bunker agreed to exchange fruit next year to determine if the trees are the same.

In addition, there is evidence that the Fall Jeneting was growing in Whitman County in the early 1900's. (Colfax Gazette Newspapers, 1900-1910). The apple is described in a variety of books and pamphlets from the 1800's into the early 1900's. The book "The Fruit and Fruit-Trees of America" by A.J. Downing (1872) describes the "Fall Jeneting" as: "Fruit large, oblate, slightly conic, almost ribbed, pale greenish yellow, with a blush. Flesh whitish, tender, juicy, brisk subacid. Good. September and October.

The book "The Apples of New York", by S.A. Beach, volume 2, 1903, describes the Fall Jenetting as "very good for culinary uses and acceptable for dessert; is not a good keeper. Form roundish oblate inclined to conic, slightly ribbed at the base; sides unequal.

The twenty-fifth annual report of the Fruit Growers Association of Ontario (Canada) sessional papers (37) 1894, stated that the Fall Jeneting "is a variety that cannot possibly be beaten in the way of canning apples."

However, it is easy to see why the Fall Jeneting fell out of favor with growers. Although a delicious apple it only lasts a few weeks after harvest before it begins to lose its crispness and turns mealy. In addition, while known as an excellent canning apple, it is very difficult to peel. The apple's ribbed and knobby shape prevents effective use of a peeler.

Next spring scions will be taken from the Fall Jeneting and grafted onto rootstock to create more trees. Scions will also be shipped to nurseries around the country so the tree can be made available to everyone. Next fall the search for extinct apples will continue at Hanford House and all over Whitman County. If you know of an old apple tree with a name similar to one of the extinct varieties or are aware of any old apple trees or orchards, please email ([dbens23@gmail.com](mailto:dbens23@gmail.com)) or write me at: David Benscoter, 6414 East Chattaroy Road, Chattaroy WA, 99003.



## Blueberry propagation

Here is the method I use to propagate blueberries with over 95% takes:

1. Take cuttings in the dead of winter, when they are fully dormant. I take mine in February. Cuttings should be about 6 inches long, with from 4-6 buds or so, but this number is not cast in stone. Avoid blossoming wood. Anything around 3/8 inch caliper works best, and the wood should be clear and disease free.
2. Place the cuttings in a ziploc bag, and surround them with barely moist peat moss, then seal the bags and place them in the coldest part of your refrigerator. This is usually the bottom shelf.
3. Over the weeks in your refrigerator, the ends of the cuttings will callus, which promotes root development. Take the cuttings out when the weather warms, dip them in Rootone or other rooting hormone, and line them out in your nursery bed. Leave 2-3 buds exposed above the soil line. Since the cuttings are planted while still fully dormant, there is time for roots to become established before the buds begin to break.
4. I think you will be surprised at your success with this method, and to me it seems simpler than airlayering. You can produce a lot of blueberry plants this way. Dozens.

Don Yellman, Great Falls, VA

<http://forums2.gardenweb.com/forums/load/fruit/msg0516592724479.html>

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## Apple Scab Fungus Control

Apple scab fungus overwinters on infected leaves under the trees. There are two ways this inoculum source can be handled:

- 1) Remove all fallen leaves from premises (don't compost but they can be covered with soil). This fall sanitation step is the one most hobby orchardists use. Or
- 2) For those averse to blowing or raking or with a larger orchard, the application of nitrogen to fallen leaves in fall as described in the video will aid in the decomposition of those fallen leaves.

There is nothing magic about urea; it has a very high nitrogen content and is probably the cheapest source for a nitrogen spray. Even a high nitrogen lawn fertilizer could be used. But simply removing those leaves would eliminate this step and also any chance of ground water contamination.

No matter what steps we take post leaf fall, some apple scab spores will always be in the air next spring to attack any susceptible cultivars when humidity, temperature and time are right. A spring application of fungicide may still be helpful. For more info see <http://pep.wsu.edu/hortsense>. Click on Tree Fruit, Apples, Apple Scab.

<http://cru.cahe.wsu.edu/CEPublications/pnw0582/pnw0582.pdf>

Dick Tilbury, Seattle

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## WCFS NEW MEMBERS



### OOS

**Mada Angell  
Janet Atkinson  
Mary E. Barr  
Dick Bartsch &  
Ginny Phillips  
Sandi Biasell  
Michael & Stephanie  
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Debbie Lippincott  
Cliff & Ona Reinke**

### Tahoma

**Annie Jackman  
Sharon Charbonnel**

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The Winter 2014 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 30**

Email your articles to: [couture222@msn.com](mailto:couture222@msn.com)  
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### Carrot Rust Fly by Jim House OOS

The carrot rust fly (*Psila rosa*) is likely the most serious pest of carrots. It was introduced into North America from Europe. In addition to carrots the larvae (maggots) of the carrot rust fly (CRF) can parasitize parsnips, parsley, celery, dill and fennel as well as Queen Ann's Lace (from which carrots were derived). Damage by CRF larvae is most severe in cooler parts of the US.

The life cycle of the CRF begins with the emergence of adults (Picture 1) in April through mid-June from wintered-over larvae and pupae. The flies lay eggs that hatch in 7 to 10 days. The larvae (0.3 to 0.5" long) (Picture 2) feed for 3 to 4 weeks then pupate for a month. Second generation flies emerge beginning about mid-July. There may be two to three generations of flies in a year. I have seen adults in the third week of November that would likely be third generation.

Damage to carrots can range from seedlings that may die to stunted plants. The larvae of CRF burrow in the roots leaving dark or rusty-brown tunnels. The larvae may be seen by careful observation of the cut tunnels. Damage to carrot roots (Picture 3) is usually extensive rendering them inedible. The damage to parsnips (Picture 4) is usually near the top and may be trimmed off.

The control of CRF is difficult. There are essentially no pesticides that are effective against the CRF. The most effective means of preventing damage is by the use of row covers applied upon germination until harvest of the carrots. It is very important to remove all roots of susceptible vegetables at the end of the season to prevent overwintering of larvae and pupae. Ridging up 2 to 3 inches of soil around carrots and parsnips may minimize the infestation. The flies home in on carrots by smell. Planting seeds 3 to 4 inches apart to avoiding thinning and other damage to plants can help deter the CRF. Planting seeds shortly after mid-May when the adult egg laying population is low may reduce infestation.

The CRF characteristically flies low (under 18") from the ground. For the gardener who is not producing large quantities of carrots, growing them in containers a couple of feet off the ground may help minimize CRF damage. Some suggest a 2' barrier around plants to deter the fly.

There is a Nantes carrot that is claimed to be unattractive to the CRF available from West Coast Seeds (<http://www.westcoastseeds.com>).



Adult fly photo from "carrotmuseum.co.uk"



Carrot rust Fly larvae on a parsnip



Carrot damage by the carrot rust fly maggots

Further reading:

- 1) <http://www.gardenorganic.org.uk/factsheets/pc17.php>
- 2) [http://clark.wsu.edu/volunteer/mg/gm\\_tips/CarrotRustFly.html](http://clark.wsu.edu/volunteer/mg/gm_tips/CarrotRustFly.html)
- 3) <http://www.weekendgardener.net/garden-pests/carrot-rust-fly-100910.htm>
- 4) <http://www.carrotmuseum.co.uk/cultivation2.html>

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**WCFS Teleconference  
Board Meeting  
January 11, Sat., 10am**  
More Info: call Marilyn Couture  
(360) 681-3036  
couture222@msn.com

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Data Info Form

2013 Olympic Orchard Society

**Pear Characteristics Needed to Identify**  
**The Most Common Pears found in Sequim & Port Angeles, WA**

Questions To Answer: Please attempt to **visually identify** your pear from the display table. Based upon your experience, answer the first eight questions. Then review the Pear Id Graph to try to identify it.

**See Note Below**

Owners: \_\_\_\_\_ Phone: \_\_\_\_\_ Date: \_\_\_\_\_  
(Name)

Pear: \_\_\_\_\_ Alias: \_\_\_\_\_ Email: \_\_\_\_\_  
(Name if known) (Pear name)

1. **Maturity Date:** \_\_\_\_\_  
(Early: Aug.15-Sept.14, Mid: Sept.15-Oct.14, Late: Oct.15-Nov.14, Very late: after Nov15.)
  2. **Colors:** Skin & spots: \_\_\_\_\_ **3. Stem:** \_\_\_\_\_  
Blushing and Russeting: \_\_\_\_\_ (Sm., med., length & thickness)
  4. **Shape:** Side View: \_\_\_\_\_ (Round, tear, pyriform, oval, globular, oblique, & plump)  
Cross section: \_\_\_\_\_ (Round, oval, elliptical, irregular, globular)
  5. **Form:** Size: \_\_\_\_\_ Fruit Height: \_\_\_\_\_ Fruit Width \_\_\_\_\_  
(S, M, L) (Inches) (Inches)
  6. **Flesh Color:** \_\_\_\_\_ **8. Pear Flavor:** \_\_\_\_\_  
(White, with red, pink, yellow or green tint) (Lt, med., rich, sweet, aromatic, etc.)
  7. **Zinger(s):** \_\_\_\_\_  
(Unique characteristic that separates pear varieties plus favorite characteristics  
i.e. skin smoothness, stem cavity and calyx cavities, etc.)
  9. **Primary Uses:** \_\_\_\_\_ **10. Keeping Quality:** \_\_\_\_\_  
(Eating, drying, cooking juice) (Weeks or months)
  11. **Fruit Texture:** \_\_\_\_\_ **12. Resources:** \_\_\_\_\_  
(Crisp, smooth, semi soft, soft, buttery) (References used)
- Tree Age: \_\_\_\_\_ Tree location: \_\_\_\_\_  
(Approximate)
- Fruit Observations: \_\_\_\_\_  
(Core (small, med. large), seed position (Low, Medium, high), skin, cavities, etc.)
- Questions for Owner: \_\_\_\_\_  
(Tree growth habit, tree vigor, annual cropping, years to produce fruit, rootstock)
- Overall fruit quality: \_\_\_\_\_ Disease susceptibility: \_\_\_\_\_  
(Scale: 1-10) Problems: \_\_\_\_\_

**Note:** Usually the **six steps** are needed to **visually identify** our local Pears in Sequim and Port Angeles, WA. However, **eight steps** are recommended both to identify unknown pears and to also identify them from reliable written records. **Twelve steps** are suggested for actual **tasting and describing** the pear. Before making a **final judgment call**, all seven or more applicable identification characteristics should be reviewed once again. Then validate them against the **best** pear resources available, i.e. the ARS Corvallis Pear Repository web site, the Pears of New York book or the web site. Remember: Poor quality pear samples, immature fruit, and seedlings cannot be correctly identified. Erik Simpson, 12.20.13.

**TWENTYFOUR OF THE MOST COMMON PRODUCING EUROPEAN PEARS IN SEQUIM & PORT ANGELES**

Specialty collector pears were excluded. Erik Simpson, OOS, 12, 22, 13

Pear Id.* Char.	Maturity	Color	Stem, Thickness	Shape: Side, Across	Size: L, W	Flesh Color	Zinger(s) w Fav
Anderson – Fav D.S. Core	Mid	Y w Bronze	Short, Thick	Obtuse w Bumps	Med, Short	Wh w Y Tint	Rel. prod. Sweet.
Anjou, Beurre	Mid	G & scabby	Short, Thick	Oval & Pyro	Med, Tall	Wh w G Tint	Scab sus
Atlantic Queen – Fav	Late	Lt Y Rus Dots	Med, Thick	Obtuse & Bumps	Large	Wh w Y Tint	Quality, Large core
Bennett cooked	Mid	Y w Bronze	Med, Thin	Pyro	Med, Tall	Wh w Gray Tint	Gray flesh when
Bartlett, Red Bartlett	Mid	R	Med, Thick	Obtuse w Lobes	Med, Tall	Wh	Less scab sus than
Bosc – Fav	Late	Y w Rus	Med, Med	Tall pyro	Large, Tall	Wh w G Tint	Fav cooking
Catillac	Late	Y w B/R blush	Med, Med	Pyro w Bttm Bumps	Very large	Wh w Y Tint	Quality cooking
Colette – Fav	Mid	Y w Hvy Rus	Thin, Short	Tear & Bumps	Med, Short	Wh w G Tint	Brittle wood
Comice	Late	Y	Long, Med	Long pyro	Med, Short	Wh	Inconsistent bearer
Conference – Fav ing	Late	Hvy Rus	Med, Slender	Pyro	Small to Med	Wh w Y Tint	Crunchy, firm cook-
Concorde sus	Late	Y w B Rus	Short, Thin	Pyro, Tall	Med to Large	Wh w Y Tint	Genetic dwarf, scab
Giffard, Beurre	Early	Y w B Rus	Long, Med	Pyro, Rnd	Med	Wh w Y Tint	Best of the Early
Flemish Beauty firm	Mid	Y w R blush	Med, Med	Tear, Rnd	Med	Y to Wh	E bearer, crisp &
Harrow Delight	Early	Y w R blush	Short, Thick	Plump pyro	Med	Y w Y Tint	Very scab sus
Highland fine grain	Mid	G&Y	Short, Med	Pyro & plump Rnd	Med Large	Wh w G Tint	Low vigor, Sweet,
Nova fertile	Mid	Y w Hvy Rus	Med, Thick	Oval, Rnd	Med	Wh w R Tint	All purpose, Self
Orcas – Fav	Mid	Y w R blush	Short, Thick	Pyro & Plump, Rnd	Med Large	Wh w G Tint	Early bearer
Packham's Tri – Fav eating	Late	G&Y w Rus Top	Med, Med	Pyro w Bumps	Large	Wh w Y core	All purpose, exec
Rescue – Fav	Early	G&R w Rus Bttm	Very Large	Pyro & Obtuse, Rnd	Large Large	Wh w Y Tint	Great for eating
Seckel – Fav	Late	G w R blush & Rus	Short, Med	Tear, Rnd	Small	Wh w Y Tint	Eating, scab sus
Starking Del – Fav	Late	Y w Rus dots	Short, Med	Tear & Plump Rnd	Med to Large	Wh w Y Tint	Exec eating
Taylor Gold ice	Late	G w Hvy Rus	Short, Thick	Pyro, Rnd	Med	Wh w G Tint	Prod Mutant of Com-
Ubileen – Fav scab sus	Early	Greenish Y	Long, Med Thick	Obtuse pyro	Large	Wh w Y Tint	Exec eating, mildly
Warren – Fav bearer	Late	G & dark Y	Short, Thick	Pyro & Plump Rnd	Med Large	Wh w G Tint	Exec cooking, late

**Code:** This data is based upon obser made this year, verified against the ARS Corvallis Pear Repository website and will require further verification.**Color:** B = Brown, G = Green, R = Red, Rus = Russeting, Y = Yellow, Wh = White; Other: Bttm = Bottom, E = Early, D.S. = Droopy Seed, Exec = Excellent, obser = observations, Prod = Productive, Pyro = Pyroform, Rel = Reliable, Rnd = Round, Sus = Susceptible, w = with

Other chapters are encouraged to id. the pears growing and producing in their area. These members can then identify and know what pears they are growing and learn more about them. Hopefully this pear id. system and data will be helpful in computerizing a pear id system for Puget Sound area. Use the Data Info Form on p. 5 of this Winter 2014 BeeLine, and check the photos of pears in the USDA Pear Repository, Corvallis, OR. Erik Simpson, OOS

<http://www.ars.usda.gov/SP2UserFiles/Place/53581500/catalogs/pyrcult.html>

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**Napa on the Sound: Climate Change Turning Puget Sound Area into Prime Terrain to Grow Valuable Vines** From the *Puget Sound Business Journal*; Drew Atkins, Contri. Writer, Submitted by Judi Stewart NOFC

Asked to picture a great American vineyard, one might imagine the sun-dappled hills of California, the pinot noir vines of Oregon's Willamette Valley, or one of the 700-plus wineries that decorate eastern Washington.

The Puget Sound area, with its overcast skies and cool temperatures, is not a region most wine enthusiasts would think of. But forecasts suggest this may change.

Researchers examining how climate change affects wine production are beginning to reach a consensus that America's wine industry is due for a transformation in coming years, and that the Puget Sound area - now with less than 200 acres of commercial wine grapes - could emerge as a mini-Napa.

While no one can precisely chart how climate change will unfold, Washington's \$8.6 billion wine industry will likely confront new temperature and rainfall patterns - and see conditions west of the Cascades begin to favor some of the most valuable varieties of grapes.

A recent sign of western Washington's promise came when a Skagit Valley vineyard produced an award-winning bottle from the temperamental pinot noir grape, long the pride of the warmer Willamette Valley.

Changing temperatures can affect many crops, but few more than wine grapes. A few degrees can mean the difference between table grapes and a premium vintage. Slight temperature variations can affect a wine's alcohol content, sugar and acid levels, color and more.

And viticulturists are already feeling such differences.

"Climate change isn't in the future for a lot of growers. It's here," said Mike Veseth, author of numerous books on the wine industry and an economics professor at the University of Puget Sound. "In the Central Valley of California estates are starting to pull their grapes out and are planting pistachios instead." Tree nuts are becoming more profitable than the grapes that the area now can grow.

This is just the start of a decades-long shift. In eastern Washington warmer winters will lengthen the growing season, but drier summers will drastically affect the water supply that makes eastern Washington's vineyards possible through extensive irrigation.

In turn, the Puget Sound area and parts of British Columbia are poised to become far more hospitable ground. More than a dozen vineyard operators and wine experts express guarded optimism about the Puget Sound area's wine future - they're aware of the opportunity, but also of the many challenges in bringing that opportunity to fruition.

As Washington's only designated American Viticultural Area (AVA) west of the Cascades, the Puget Sound area is simultaneously the state's second-biggest AVA in terms of total acreage, and the second-smallest in terms of total acres planted.

About 178 acres of grapes are currently planted in the AVA, according to (USDA), estimated to be four times the amount planted a decade ago.

Whether local growers realize it or not, that quadrupling of vineyard activity over the past decade can be largely attributed to the shifting climate. Frost periods have become infrequent in recent years, research shows, and ideal yearly growing periods have become longer. Because of this, the AVA has become progressively more suitable for cool-climate wines such as the Siegerrebe and Madeleine Angevine grapes many local growers have planted.

Both white wines have their merits, but neither generates the market demand of many red wine grapes, which can therefore fetch higher prices per ton. From 2000 to 2009, W. S. U. ran trials on the area's

suitability for various breeds of pinot noirs. Researchers found many could thrive in the Puget Sound area utilizing certain growing techniques, something that would've been impossible a few decades ago.

Nearly every Puget Sound area vineyard owner contacted for this story has planted a few acres of pinot noir grapes over the past few years, mostly using the varieties tested by WSU. Some of these plantings have been met with great success. This year, the Washington Wine Awards bestowed the Pinot Noir of the Year award on Skagit County's Challenger Ridge Vineyards.

"The Puget Sound today offers the same opportunity that Willamette Valley offered in the '70s and '80s," reported Gregory Jones, of Southern Oregon University. "At that time, you could say Willamette was right on the margin of being too cool to grow good wines like pinots. Now the Puget Sound is where they used to be. If the climate continues to change at the same rate, Puget Sound is going to keep getting better at ripening grapes like pinot noirs. If Willamette Valley warms by 1 or 2 degrees, it could make it more appropriate for other varieties instead, like Syrah or merlot."

Challenger Ridge general manager David Abrass said he's proud of the pinot noir award. However, he and other growers admit that growing the grape can be a challenge sometimes. Colder years in 2010 and 2011 were difficult. For him, they underlined that the area is on the margins of good pinot noir climate, not smack in the middle of it like Willamette Valley. "At this point, you objectively have to say Puget Sound is a niche," said the University of Puget Sound's Veseth. "But there's no reason it couldn't grow or be developed. It'll just take some determined investors." Finding suitable land and market identity are big challenges for investors in Puget Sound Vines.

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## Growing Very Early Pears

Mark Lee  
Edmonds, WA

When I started grafting and building a collection of heirloom fruit trees, I learned of new Varieties at fall fruit shows. The events I attended were put on by Western Cascade Fruit Society and Seattle Tree Fruit Society. I have been involved in this hobby for almost thirty years. I would make note of the apples and pears I wanted in my collection after tasting the ripe fruit at the shows. This always took place in late September and October. One of the side effects of building my mini-orchard in this way was all my fruit tended to ripen all at the same time in late September and October.

In recent years I have been branching out into varieties that are past their prime when the fall fruit show comes around. Lately I have also had more success with pears than apples. Pears do better in my microclimate (cool marine air) and thrive in adverse conditions (no watering or spraying, and little feeding). So in my leaning toward early fruit and pears, I have discovered two really early pear varieties that I recommend. These are a “flash in the pan” kind of fruit, but in the few days they are at their peak, they are a joy to munch on.

Ecmianka Pear <http://ediblelandscape.org/pmwiki.php?n=Plants.Plant149>

A small, very early European pear that keeps a week at most. They start to ripen the last week in June. The fruit is small and elongated. The biggest one has about a one inch diameter. These are sweet and refreshing, not complex. A light early summer treat in an otherwise season of berries. After a week of storage, the flesh starts getting starchy. After two weeks of storage they crumble when bitten into, like a meringue cookie – sweet and crumbly – but starting to get unpleasantly sweet. The description of this pear on the ARS/GRIN website says “A local variety in Bulgaria, parentage unknown. Fruit: small – 18g. pyriform. Skin: yellow. Flesh: soft, sweet, ripens June 15-20. Keeping 3-4 days. Tree: large, vigorous, very productive – 160-180 kg per tree, sometimes to 400g. Highly resistant to winter cold and spring frost and summer temperature and low air humidity. Susceptible to scab”.



Ecmianka Pear

Progres Pear <http://ediblelandscape.org/pmwiki.php?n=Plants.Plant021>



Progres Pear

Another small, very early European pear.

The spelling of the name is “Progres” -only one “s”. It comes directly from the Bulgarian word nporpec, which is the same as the English word Progress. This one ripens for me the first week in July. Developed in Bulgaria at the Research Institute for Fruit Growing. The cross was made in 1956, and introduced for general use in 1980. Scionwood for my collection was obtained from the National Pear collection in Corvallis. Pedigree: Beurre Giffard x Green Magdelene. NCGR description: Fruit: medium to small – 45g, pyriform. Skin: bright yellow. Flesh: juicy, sweet, semi-butter, aromatic, good quality, ripens June 20-25 in Corvallis. Keeping 4-5 days. Tree: moderately vigorous, highly frost resistant (spring), resistant to scab.

What is next?

I look at very early pears as a different class of fruit than the pears that ripen in the fall. They are more like berries. I don’t expect my raspberries to keep forever in the fridge. My berries are eaten the day they are picked, or they get preserved in the freezer or in jam. Very early pears should be used the same – eat them fresh or preserve them that day. But I am not sure what the best way to preserve them is. My experience with early summer pears is limited to Yaguang Li Mystery and Progres. This year I picked about 2 cups of each kind. I ate my whole crop out-of-hand! Problem solved for this year at least. Part of the fun in growing new kinds of fruit is finding the best uses for them. My early pear trees probably doubled in size this year, so I expect more fruit to experiment with next year. I am thinking of adding a few more very early pears to my collection. I looked through the list of varieties in the National Clonal Repository for pear germplasm in Corvallis, and these look tempting:

Amire Joannet (PI 541443)  
Arganche (PI 264694)  
Bloodgood (PI 638013)  
Citron de Carmes (PI 541163)  
Jiugnos (PI 617527)  
Mirandino Rosso (PI 617639)  
Pautalia (PI 392321)  
Petit Muscat (PI 277526)

I will probably request up to four of them to be sent next spring. I will make my decision in the next few weeks. If anyone else is growing very early pears, it would be interesting to hear from you.

Mark Lee, Edmonds, WA [mark.lee.phd@gmail.com](mailto:mark.lee.phd@gmail.com)



**Pear Seed Germination** Joseph Postman, Nat'l Clonal Germplasm Repository, USDA, Ag Res Serv, Corvallis

When I germinate pear seeds, I usually soak them for 24 hours in water then place them on the surface of a moist growing medium for stratification. A commercial seedling "soil" mix is good, or you can use plain sand, or a sand and peat mix. Peat moss is nice in that it has natural antibiotic properties and inhibits mold. If you use garden sand it might help to sterilize it by heating first. I use small plastic boxes with lids – a small Tupperware-like container would work, to keep things from drying out. About 60 to 90 days of stratification in the refrigerator is generally sufficient, and sometimes the seeds even begin germinating in the cooler if their chilling requirement has been satisfied. After 2-3 months bring the container out of the cooler and the seeds should begin germinating in a few days. I rarely have a problem with fungi during stratification, and sometimes use a general purpose fungicide in a small spray bottle to moisten the seeds when they come out of the cooler.

This same procedure should work with any seed that requires stratification, including cherries. I have germinated cherry seeds at home by planting them out in a small raised bed in my garden in the fall and letting them get their chilling naturally. If you have rodents that might dig up or eat the seeds, then that could be a problem. You could also just pack the cherry seeds in moist peat and seal the mixture in a plastic bag and put the bag in an unheated garage or shed. This works well for nut seeds also. Seeds get their chilling satisfied at temperatures above freezing – and between 35 and 45 F is best. Normal winter temperatures in the PNW are generally in that range and it is easy to stratify seeds outdoors.

*Note:* These comments were written in haste to Jim House, OOS, and may not be as eloquent or as complete as the Chapter on Pyrus that J. Postman wrote with Kim Hummer a number of years ago for a USDA Woody Plant Seed Manual, Forest Service Ag Handbook #727. Joseph Postman, [Joseph.Postman@ARS.USDA.GOV](mailto:Joseph.Postman@ARS.USDA.GOV)

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Pear Pie with Red Wine and Rosemary  
submitted by Jim Mraz, OOS

<http://www.bonappetit.com/recipe/pear-pie-with-red-wine-and-rosemary>



Basic Pie Dough  
3 Tbs sugar ) pulse together  
1 ½ tsp salt ) in food processor  
3 C flour )  
12 Tbs (1 ½ sticks) butter )  
½ C shortening )

2 large egg yolks ) Mix and add 1/2  
½ C ice water ) to flour mixture;  
1 tsp apple cider vinegar ) stir with fork;  
then add rest.

Form dough into two 1" disks and chill for 1 hour.

Filling:  
¾ C sugar ) Boil 5-8 minutes, reserving ¼  
C wine )  
2 Tbs. chopped fresh rosemary ) Reduce to 2/3 C and strain.  
1 ¾ C dry red wine, divided )  
2 Tbs. butter ) Gradually add butter, whisk-  
ing until syrup is smooth

5 tsp. cornstarch ) Whisk together with ¼ C wine  
over med. Heat, )  
½ tsp. cinnamon ) until thickened. Slowly add  
syrup, stir in vanilla )  
5 tsp flour ) and salt; chill until cool.  
1 tsp. vanilla )  
½ tsp. salt )

3 lbs. firm but ripe pears, peeled, cored, thinly sliced (Comice, Anjou or Bartlett)

Toss pears with cooled red wine syrup. Arrange in pie shell, add lattice strips.  
Brush crust with beaten egg and sprinkle w/ 3 Tbs sugar.

Chill in freezer 15 minutes. Then place on rimmed baking sheet and bake 375F for 30 minutes; Reduce temp. to 350F and bake 60-75 additional minutes. Cool on wire rack four hours.

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**Peninsula Fruit Club**

In October PFC member Darren Murphy provided us with an interesting lecture on Micro Farming with pictures from his intensively planted yard. We held our 2013 Fall Fruit Show on Oct. 12. We had a great display of fruit with 180 different varieties of apples and 40 different pears along with a few plums, grapes, nuts, and kiwis. Shaun Shepherd from the Home Orchard Society joined us to ID apples. The November meeting hosted a fruit social. We brought our favorite fruit dishes along with the recipes, scanned them, and sent out the collection to all members. We also held elections and elected a slate of officers sans President. After the meeting, one of our newer members, Denise Syrett, stepped forward to volunteer to be our new President. We will officially elect her at the January meeting since we do not meet in December. Thank you Denise! Also in January, Jim Gouin from Fungi Perfecti <http://www.fungi.com/> will be giving us a Power Point presentation about mycorrhizae and their symbiotic relationships. We are planning a scion wood cutting event at PFC member Steve Butler's orchard in January and a winter pruning demonstration somewhere. In February we will watch grafting videos and teach the new members how to graft with practice wood. Our Spring Grafting Show is scheduled for Saturday, March 8, 2014, at the Silverdale Community Center. The address is 9729 Silverdale Way NW, Silverdale, and the hours are 10 am to 4 pm. Here's a link to our flyer: <http://wcfs.org/wp-content/uploads/Microsoft-PowerPoint-2014GraftingFlyerRev3.pdf> Everyone is invited.

Jean Williams, Outgoing President

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These wonderful old books have been digitized and are online, so you can look at them anytime or even save them on your computer! Jean Williams, PFC

Apples of New York, Vol 1. by S.A. Beach starting on page 27  
<https://archive.org/details/applesofnewyork01beacrich>

Cyclopedia of Hardy Fruits by U.P. Hedrick starting on page 361  
<https://archive.org/details/cyclopediaoofhard00hedrich>

The Fruit Manual by Robert Hogg  
<http://chestofbooks.com/gardening-horticulture/Robert-Hogg/The-Fruit-Manual-Great-Britain/index.html>

The Pears of New York by Ulysses Prentiss Hedrick.  
Historic images: <http://www.ars-grin.gov/cor/>

**Chapter News**  
WCFS**Tahoma Chapter**

Thanks to all the volunteers who pulled together to make the WCFS booth at the WA. State Fair in Puyallup a HUGE success! Throughout the 17-day event, there was a steady flow of fairgoers to our fruit displays, mason bee blocks, footies, etc. It was a phenomenal exchange of information with backyard fruit growers. We concluded that a new location for our booth attracted a wider pool of visitors interested in flowers and gardening. The WCFS booth was moved from the Shoplex into the Agriculture Building. What else did we experience? Raffle ticket sales for the cider press this year were brisk and easily broke our previous sales numbers. Once again, we really appreciated all the support we received from the several Chapter members that signed-up to staff the Society's booth. We hope you'll be able to assist again!

The Spring Fair is rapidly approaching! Please mark your calendar and consider volunteering for a shift or two and taking advantage of the free admission to the fairgrounds. April 10 - 13, 2014 Get ready to shake off your winter blues at the Northwest's biggest celebration of Spring, the Washington State Spring Fair in Puyallup. Welcome in the spring with baby animal exhibits, delicious fair treats like scones and elephant ears, tons of free entertainment including racing pigs, leaping DockDogs and dancing horses, and learn new gardening tips and tricks at the Garden Show. Plus, see cars smashing at the Slamfest Demolition Derby and Monster Truck shows, and whirl and twirl on some of your favorite rides! Hope you can make it!!

Submitted by Chuck Polance, Tahoma Chapter

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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



## Olympic Orchard Society

Olympic Orchard Society had a very good year in 2013, thanks to our members' support and hard work. Our membership grew, our programs were regularly attended by a good number of interested folks, the grafting program with the high school was completed by a full class of young horticulturists, our picnic and holiday programs were well received, the fruit show was an unqualified success, the library added current new books, and the treasury grew by over \$800. Well done, everyone! The 2014 programs promise to be equally successful. The year kicks off with Pruning workshop at McComb Gardens in Sequim, Sat., Feb. 8, 9:30am; and Grafting workshop and scion exchange at McComb Gardens, Sat., Mar. 8, 9:30. Marilyn Couture, Secretary

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## Seattle Tree Fruit Society

Hello from Seattle Tree Fruit Society. This has been a great, if not unusual year. Weather-wise we are reminded not to be complacent about our mild, maritime climate here west of the Cascades. The climate average does not preclude an occasional extreme, such as a long, dry summer or a spell of sub-freezing cold that can freeze pipes and kill perennials that may have survived years of average weather. Discussion at our recent meetings has revolved around the need to give trees adequate water when the weather has not been so hot as to remind us how long ago it rained. Then again, as we discussed this last week, adequate water gives necessary protection to plants exposed to extremes of cold. Mulching addresses extreme temperatures as well as water retention, so we have talked about various types of mulches, leaves, straw, compost and wood chips. That brings up the topic of soil amendments such as nitrogen such various forms as urea, animal manure and green manure. In further recognition of the maritime nature of our climate, some of our members are working on designs of structures to protect stone fruits from fungus diseases spread by dripping water during the dormant season. My own experience from two long, dry summers is that cherries growing in peat soils need extra water or they will die! I also realize that peaches and apricots can live for over a decade without ever producing a crop if they are not sheltered in winter. Looking forward: STFS is planning an active spring in 2014. We will be participating in the Seattle Flower and Garden Show from February 5<sup>th</sup> to 9<sup>th</sup> and we are in the planning process for our Spring Grafting Fair for March 22. Many thanks to our Program Committee of Ingela Wanerstrand, Mike Ewanciw and (USP editor) Laure Jansen. HAPPY HOLIDAYS! Paul Mallary

## WCFS OFFICERS AND BOARD MEMBERS

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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](http://www.sas.upenn.edu/~dailey/byfg.html)

California Rare Fruit Growers

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

East of England Apples and Orchards Project

[www.applesandorchards.org.uk](http://www.applesandorchards.org.uk)

Indiana Nut Growers Association

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

Midwest Fruit Explorers

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

North American Fruit Explorers

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

Northern Nut Growers Association

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

Oregon Sustainable Agriculture Land Trust

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

Western Cascade Fruit Society

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

Western Washington Fruit Research Foundation

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

Home Orchard Society

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

Seattle Tree Fruit Society

[www.seattletreefruitsociety.com/](http://www.seattletreefruitsociety.com/)

Seattle Tree Fruit Society—Apple ID program

[www.seattletreefruitsociety.com/appleid.php](http://www.seattletreefruitsociety.com/appleid.php)

**Fruit Research**

National Clonal Germplasm Repository

[www.ars-grin.gov/cor](http://www.ars-grin.gov/cor)

Tree Fruit Research and Extension Center, Washington State.

[www.tfrec.wsu.edu](http://www.tfrec.wsu.edu)

Northwest Berry and Grape Infonet.

[berrygrape.oregonstate.edu](http://berrygrape.oregonstate.edu)

Pedigree: A Genetic Resource Inventory System

[www.pgris.com](http://www.pgris.com)

Oregon Department of Agriculture

[www.oda.state.or.us](http://www.oda.state.or.us)

**Government Sites**

US Dept. of Agriculture

[www.usda.gov](http://www.usda.gov)

USDA Agricultural Research Service

[www.ars.usda.gov](http://www.ars.usda.gov)

**Helpful Sites**

Orange Pippin

[www.orangepippin.com](http://www.orangepippin.com)

Kiyokawa Family Orchards

[www.mthoodfruit.com](http://www.mthoodfruit.com)

Red Pig Tools

[www.redpigtools.com](http://www.redpigtools.com)

Friends of Trees

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

Cornell Gardening Resources

[www.gardening.cornell.edu](http://www.gardening.cornell.edu)

[http://www.fruit.cornell.edu/tree\\_fruit/GPGeneral.html](http://www.fruit.cornell.edu/tree_fruit/GPGeneral.html)

The National Arbor Day Foundation

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

UBC Botanical Garden

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

The Reckless Gardener

[www.recklessgardener.co.uk](http://www.recklessgardener.co.uk)

Farm & Garden

[www.farm-garden.com](http://www.farm-garden.com)

SeeMeGarden.com

[www.seemegarden.com](http://www.seemegarden.com)

GardenGuides.com

[www.gardenguides.com](http://www.gardenguides.com)

VitiSearch: Helpful Resources about Grapes

[www.vitisearch.com](http://www.vitisearch.com)

Avant-Gardening: Creative Organic Gardening

[www.avant-gardening.com](http://www.avant-gardening.com)

The Hardy Plant Society of Oregon

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

Ask the Berry Man

[www.asktheberryman.com](http://www.asktheberryman.com)

BackyardGardener.com

[www.backyardgardener.com](http://www.backyardgardener.com)

Tom Brown's website

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

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