



Western Washington Fruit Research Foundation

September, 2009

President's Message

By Kristan Johnson, WWFRF President

Hello everyone,

So much has come to fruition. The 1st Summer Fruit Festival is officially a success!

For those of you that missed this historic event, we hope to make future festivals grander in all respects, although this first version was already wonderful with its tasting of the plum crisps, preserves, sorbet, and the sampling table with over 38 varieties of fresh plums and preserves, on top of the educational opportunities.

This "shakedown cruise" resulted in our being able to gage (pardon the plum pun!) our potential in handling future events involving many more fruit enthusiasts. We intentionally limited advertising to ensure that we had appropriate systems in place to support excellent traffic safety, signage, first time ever usage of the new NREC demonstration kitchen, and other important elements.

Our thanks pour out to the Summer Fruit Festival volunteers, a merry bunch of smiling and hard working folks who, sporting their bright festival Tee shirts (Thanks Kim Siebert!), created such a warm, friendly atmosphere. Everyone seemed to be in such great spirits; maybe it was all of the great food!

People went plum crazy over our celebrity chef Graham Kerr's cooking presentation, whose Fruit on Fruit was a joyous breakthrough for all of us in search of delicious deserts that promote health. I've received disappointed calls that his books sold out. The good news is that you can still order Graham Kerr's and Devra Gartenstein's cookbooks (details on page 2).

The food vendor's were a resounding success for all of us hungry folk in search of lunch, and Patty Pan Grill's plum crisp won rave reviews; we appreciated her demonstrating how the plum crisp was put together empowering us to make our own.

The many speakers were really terrific, and the Plum Symposium was so informative and popular that I was asked to include a summary in this newsletter. We also have copies of our new Anthracnose Control in Apple Trees DVD available at our Fruitbooth for \$10.00 (many thanks to Dr. Ralph Byther).

In other news, we are now the proud owners of a brand new tractor to mow the Fruit Garden. It is much faster and actually



has the diesel power to mulch the grass, so there is much less work and it is more environmentally friendly (in the future we hope to run it on Bio-Diesel). This will allow us to save money (we expect it to pay for itself in savings within 5 years) all while keeping the garden looking more trim.

We are looking for someone who would like to help WWFRF from the comfort of their own home. We need someone to work our new "non-computer expert friendly" membership program, if this is you, please contact Jo Ann Alidina at (206) 789-1106, email: alidina.j@comcast.net.

Finally, huge thanks to Steve Jones and Carol Miles for saving the Cherry Trials Block, they have also been working very hard to put together a funding package to save Gary Moulton's position and the WWFRF Board is meeting to discuss contributing \$5,000 per year as part of a matching funding proposal. We will keep you informed.

I hope to see you at 11:00 on October 10th at the Sample the Pear and Apple Harvest Day!
Kristan

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You can order **Graham Kerr's** books "Day by Day" (\$20) and "The Gathering Place" (\$28) by calling 360-387-3807

You can order **Devra Gartenstein's** books "The Accidental Vegan" (\$17) "Local Bounty" (\$18) by calling 206-782-1558



Favorites at the Jam Tasting Table

By Rachel Petrich

1. Woodring Specialties Pluot Marmalade & Pluot Conserve with Pecans.
2. Rock Island Red Plum Yum (the Lower Sugar Italian Plum preserves).
3. Anthony Boutard's Green Gage jam.

At the suggestion of several guests at the event, I have tried Pomona's low sugar Pectin with good results. It is suitable for jams and jellies with a fraction of the sweetener that other commercially available pectin's require.

WWFRF Financial Report: 7/31/09
By Walt Kropp, WWFRF Treasurer, Board Member

Non-Restricted Funds

Operating Expenses

Income	
Interest	\$ 7.09
<u>Membership Dues</u>	<u>\$4090.00</u>
Total Income	\$4097.09

Expenses

Bank Charges	\$ 10.00
Booth Rental - Festival of Trees	\$ 41.25
Computer Consultant	\$ 300.00
Insurance - D & O	\$ 783.00
Insurance - Liability	\$ 927.00
NW F&GS Expenses	\$ 389.08
Printing & Mailing	\$ 1586.75
Spring Field Day Expenses	\$ 693.00
Wash. State Filing Fees	\$ 30.00
<u>Website</u>	<u>\$ 482.00</u>

Total Expenses	\$ 5242.08
Difference	\$-1144.99

**Foundation Sponsored Research
Income**

Donations	\$4310.00
<u>Expenses</u>	<u>\$1500.00</u>

Total Expenses	\$1500.00
Difference	\$2810.00

Fruit Garden Funds Summary

Income

Scionwood Sales	\$1136.00
<u>WWFRF 'Store'</u>	<u>\$1254.20</u>

Total Income	\$2390.20
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Expenses

Fruit Garden Expenses	\$ 3272.80
Store' Expenses	\$ 4325.36
Printing and Mailing	\$ 1164.95
Purchase Mower	\$ 10601.44
Safety Vests	\$ 345.02
Summer Fruit Festival Expenses	\$ 1166.37
<u>Volunteer Awards</u>	<u>\$ 335.00</u>

Total Expenses	\$ 21210.94
Difference	\$-18820.74

Current Funds

Non-Restricted	\$ 2452.03
(Operating plus research)	

Fruit Garden	\$ 44,956.35
Total	\$ 47,408.38

Totals

Total Income (All Categories)	\$ 10797.29
All Expenses (All Categories)	\$ 27953.02
Difference	\$-17155.73

This report does not show all of the SFF costs.

**We owe WSU \$8600 for Addendum #19 (2008).
 We have given WSU a \$1500 grant for maintaining
 the cherry block this year.**

All donations to WWFRF, unless otherwise designated, will be applied to foundation sponsored research.

Summer Fruit Festival Plum Favorites

1. Parfume de Septembre Mirabelle
2. Green gage
3. Vallerie
4. Obilnaja
5. Mirabelle de Nancy
6. French Wine

NEEDED:

Volunteer Recruiter/Coordinator

WWFRF needs a 'people person' who can identify, recruit and place members in all the volunteer opportunities that WWFRF offers.

Much of the work can be done by email and phone.

For more information contact Kristan.

fruitgarden@olympus.net

PLUM SYMPOSIUM

The unedited symposium transcript is available on our website at NWfruit.com.

PANEL MEMBERS:

Kristan Johnson: Moderator, WWFRF president, Transcriber of these notes

Sam Benowitz: WWFRF vice-president, owner Raintree Nursery

Dr. Bob Norton: Started the NWREC Fruit Research Program in 1964

Gary Molton: NWREC Fruit Research Program, took over from Dr. Norton

Tom Thorton: Owner Cloud Mountain Nursery

Andy Mariani: (Teleconference)- Commercial organic grower of soft summer fruit in CA.

Anthony Boutard: (Written Contributor)-organic grower in Willamette Valley, OR..

Ed Suji: (Written Contributor)-Small commercial organic grower on Orcas Island, WA.



Local climate: cool wet climate, summer's are cool, mild winters, summers are really cool can grow some unique things
Average temperatures of August mid-70's very pleasant

European plums: Prunus Domestica: Italian type plums, they have firmer flesh, higher sugars, dry and can better, and most of them are free stone. "Not all plums are prunes but all prunes are plums". Definition of a prune is that when you dry it it will not ferment at the pit, so you can dry it whole. Aphids are common on European types. More upright habit.

Japanese plums: Prunus Salicina: Lots of sweet juice, they tend to bloom and fruit early. More spreading habit.

American Hybrid Plums: Prunus Institia: Damson, Mirabelle

The following discussion has been edited for clarity and brevity.

Methley:

The first plum to ripen, but it needs thinning, as it can fruit itself to death. Bob: It's a good plum until you get tired of it. Gary: It's not that big of a plum, a little bit bland. (*Editors note: My observation is that Methley has a fantastic flavor some years and can be blander other years, depending on weather conditions, but I don't know which weather conditions make them taste better. Thinning will also produce better flavor.*) Bob: It's a cling-stone, so it is not easy to process. Ed: I would consider Methley as a possible Japanese type plums for a commercial variety, it ripens nicely when picked a bit under ripe, and people like it's flavor and purple color. Sam: Methley is the most reliable plum for us. It's fruited 20 out of 21 years. it has really good crops even when there's snow on the ground. Tom: We like it because we can sell it almost like cherries in pints or quart containers. One of the problems of some of these plums is that they are not sized for the public. For home use we find them very good. We actually sell half of ours fresh and the other half we sell for ice cream. We let them get dead ripe and ferment just a little bit; it gives a better flavor in the ice cream. Many of the Methley and several of the Myroblan Cherry Plums are also used for making wine.

Beauty:

Excellent, unique flavor, with sweet inside and tangy skin. Can get Brown Rot and sensitive to frost. Similar to Santa Rosa but sets fruit much better for consistent crops. Not a good commercial plum.

Sam: For fresh eating, Beauty has the most complex flavor of all of the Japanese plums. Gary: When harvesting Japanese plums, I find that Beauty has about 25-30% red coloring on a yellow background. You can pull it off and ripen it on the shelf. If you wait until they're dead ripe, you'll have a bunch of juice the next day and picking them while they're still fairly firm will probably reduce Brown Rot.

Tom: Just a comment on certain varieties such as Beauty and Shiro that fruit so heavily; we thin those for size. It's not like apples, because the plums literally rope on the branch. We put our hands on both sides of the branch and start stripping, favoring stripping the bottom of the branch. If we pull fruit spurs off it doesn't matter. You can thin a branch in about three seconds by doing this way. Bob: You can also whack the overloaded branches with a stick! Tom: Yes, you can whack them with a stick. You don't go in and thin plums one at a time like apples. We try to get our fingers underneath the branch and pull 50% off, just focusing on removing the bottom fruit.

Pruning: Over time the branches sag down. The lower branches are removed and suckers (the vigorous branches growing straight up) are trained to take their place. Take off suckers you don't want to keep for replacement branches in early to mid August to control tree size.

Shiro:

Must be thinned. Sweet and mild if picked ripe: more tangy if picked a bit under ripe. Might have best taste in cooler sites. Tends to split when it rains.

Hollywood:

Kristan: A lot of people like the concept of edible landscaping. This is one of the more ornamental fruit trees. Instead of putting in an inedible purple-leaved flowering plum, you can substitute an edible Hollywood purple-leaved plum. Just in terms of the ornamental qualities if you want to have one edible ornamental that catches the eye, the Hollywood plum is a much better tree. Sam: I think it's got good flavor, good size fruit, this year we've had some brown rot, but we haven't noticed that problem so much in the past.

Hollywood's flavor is not as good as the other Japanese plums but it is better than a non-fruiting tree. For ornamental purposes Methley is easier to manage the growth and shaping than Beauty.

Gary: These four Japanese plums all work well to pollinate each other. Some are self fruitful best get better set with cross pollination.

Early Laxton:

First European plum, free stone. Firm fleshed, and high sugar content. Greenish red, with a drooping habit.

Imperial Epineuse:

Old European variety, early ripening Italian type plum with very good flavor. The prune is fragrant and has mild flavor well-suited to eating out of hand. It is less dense than the later prunes, but of excellent quality and never cloying.

Early Italian Prune:

Excellent fresh out of the hand, dried, brandied or cooked. Very popular at the market. Later Italians develop more flavor. Gary: One thing about these early Italian plums is that most of them are small, but a lot of them have that really nice flavor. The problem with a lot of Italians is that they drop a lot so you have to get out there and get them before they drop or pick them off the ground.

Mirabelle:

Sam: There are lots of Mirabelles. Mirabelle is a type of plum, not a variety. It's grown all over the the Alsace area of France and each town has their own type of Mirabelle and they all think that theirs is the best. The Mirabelle and the Mirabelle de Nancy seem pretty similar; we have now that's called Reine de Mirabelle and it's a little bit larger. The Parfume de Mirabelle has really good flavor (*it was rated best of the 25 plums for tasting by the Summer Fruit Festival Attendees*). Gary: You have to remember that a lot of them are not much bigger than a cherry; they're small freestone fruits, kind of bite size, you still have to spit the pits out, and you can eat quite a few in one sitting. They tend to be very high in sugar, with a very nice burst of energy, sweetness, firmness, and some different flavors. The one in the WWFRF fruit garden is actually quite high in sugars and it's been pretty delightful for us. Sam: It's got a different color, it's got red spots and speckles; the other ones are more yellow.

Seneca:

Anthony: Seneca is a big prune plum from the breeding program at Cornell. Good flavor and aromatic, with an attractive

reddish cast to the fruit. Ripens late August well before the Italian and Brooks prunes. Gary: This is one of my favorite plums. Beauty has about 13% sugars? Well, we picked Seneca and measured 26% sugars! Tom: It's an incredibly good plum! It doesn't fruit well on Citation rootstock, St Julian A is better. Seneca plums are very large, so you can imagine what happens on a small tree; you can ruin a tree as quick as you can turn around with plums that large swinging in the rain. You have to be careful with how you prune this tree. Bob: It will get Brown Rot too. Make sure you thin it carefully.

Victory

Gary: Another large, Italian type plum. To me it is one of the most ornamental because it grows very upright and it has very large fruit. It looks like it has purple ornaments hanging on the tree. Since it ripens later in the season, early to mid September, this plum is not extremely high in sugars, not as sweet as Seneca. But it's a delightful firm plum that doesn't seem to have a lot of problems and is very attractive for the yard.

Victoria or Queen Victoria

Very heavy cropping, must be heavily thinned to produce good fruit and to avoid breaking branches. Good flavor if thinned.

Valor

Gary: Late September ripening. Compared to Victory, Valor has a little bit better flavor, but Victory has been a more consistent producer.

Stanley

Gary: One of the latest plums. This is one of the Italian plums I really like. It stays on the tree a lot better than some of them. Bob: I like it. Tom: Very good. Will set a lot more fruit if it has another variety for pollination.

Oblanaya

Gary: You have to taste some of those today; the trees were just loaded, kind of a firm, Japanese type

Long John

Gary: It has some problems with sections of non-producing "blind" wood. Bob: I didn't like the quality.

Schoolhouse

Sam: It's kind of like a yellow prune, if you want yellow it's probably a better quality than yellow egg. It's real big, it's got decent flavor so you can try going it if you want to grow a yellow prune.

Vision

Gary: A little later than Stanley; with pretty good quality.

Gage Plums:

Bob: I love **Green Gage** plums. Hard to get a good fruit set sometimes; you can't beat the quality if you've got good Green Gage plums. Beyond fresh eating they're great for canning. They're the hardest plums to grow. They do get brown rot, they crack, and a few other things. But if you do get them ripe, boy are they great! Tom: We grow one called **Rosy Gage**. I think it's as good as Green Gage. Anthony: We had our first crop of **Violet Gage** last year. It is a semi-clingstone with bright green flesh and purple skin. Ripens at the end of August (In Oregon). Very good flavor and texture, and is worthy of the gage name. The skin is a bit more astringent than Bavay or Cambridge. **Bavay Gage**: Anthony: First of the gages in our orchard to ripen in the middle of August (in Oregon). Anthony: **Cambridge Gage** ripens on the heels of the Bavay Gage, and is of similar quality.

Gages tend to bear in alternate years. They are very sensitive to rain or heavy fogs, leaving a trail of split fruits for the yellow jackets and heartbreak for the grower. It is not an easy fruit to grow for us, but worth every bit of effort. When ripe, they tend to detach from the tree with little effort, and it is easy to knock them to ground accidentally. Bestowed with a sharp sweetness and a gentle acidity, with tannins floating around pleasingly and unobtrusively. Everything about a Reine Claude (Green Gage) is sublime perfection.

Fortune and Peach Plum:

Tom: Two plums that I really like are Fortune, which will be ripe at the end of August, and Peach Plum. Peach Plum doesn't fruit heavily for a number of years, but we're starting to get consistent crops. It's a very large plum, it looks like a small peach. In a warmer site like ours, it's absolutely super.

Coe's Golden Drop: Sam: A variety I really like is Coe's Golden Drop it's really hard to ripen, it doesn't ripen every year, it ripens at the end of September or beginning of October. It is elongated. When you eat it it's like a sac; the skin is barely holding it, the meat inside. It feels like if you were to touch the skin, it would fall out. Gary: It has the highest sugar content of any plum. Tom: Is it susceptible to cracking? Sam: Actually it holds pretty well. It has this little pocket of apricot. It's great except that you're not always going to get it unless you're in a warm enough location. (*Editor's note: This plum is probably best only for warmer microclimates.*)

Blues Jam: Anthony: A damson from the Cornell breeding program. Makes a good preserve.

Brooks: Anthony: A bit larger than the Italian prune, it has good flavor but lower tannin content. Texture is coarser than the Italian. Not our favorite, but it has a devoted following.

Opal:

Ed: Opal is a very consistent bearer, sturdy, good flavor. People love it at the market.

Sanctus Hubertus:

Ed: A very prolific blue plum that also ripens well in half shade, as it always stays somewhat tart. Excellent for pies, preserves, jams, canning, cooking, etc. I would call it the "Black Currant " of the plums. Only slightly susceptible to Monillia (Brown Rot), as it has less sugar. Sam: If you look at some of the garden books in England, Opal and Sanctus Hubertus are plums that back yard gardeners have a lot of success with in England. Those are varieties that we might want to try here.

Red Washington:

Ed: another very promising market plum, is a red sport of the Reine Claude d'Oullions (Which is also known in Holland as the Yellow Washington). Big, red-purple, sweet, firm flesh, excellent flavor. Less susceptible than Opal and Hative. These are just starting to ripen in mid-August.

Jefferson:

Ed: A very promising one.

ROOT STOCKS

Training and pruning seems to be the key for keeping plum trees from growing too tall. Spreading the branches helps. The vigorous plums with strong suckers (especially the Japanese types) will benefit from summer pruning. Citation will dwarf Green Gage, but not other varieties. Marianna , St. Julian A, and Myrobalan are good roostocks and with summer pruning they can be kept down to 12 feet or so. You can graft Japanese and European plums onto the same tree.

BROWN ROT OR MONILLIA CONTROL

Brown rot occurs when there are a couple of rainy days when the plums are near harvest. It can take the whole crop in two days. It can be controlled with sulfur sprays before and after bloom, but sanitation is important and can give control for people who don't want to spray. It is important to remove all the rotten plums and mummified plums from the tree and the ground. Prune the tree for good air flow.

GRAFTING PLUMS

Gary: There will be scion wood available in March for grafting various varieties of plums onto an existing tree, so that you can enjoy some of these different varieties of plums. I've been really successful with bark grafts on plums. You have to collect the scion wood around Christmas time, because they will actually start pushing early, especially the Japanese plums. You need to leave the scion wood in a plastic bag with a moist towel in a refrigerator (not a freezer!). When your new plums start actually growing and the bark is slipping, that's when you want to do the bark grafts.

Don't forget we still have one more Sample the Harvest day on October 10th for apples and pears.

PLEASE SEND YOUR DONATION ALONG WITH THIS FORM

Enclosed is my gift of:

\$5000 \$1000 \$500 \$100 \$50 \$25 \$_____ (Make check payable to WWFRF)

To make a donation by credit card go to: <http://www.networkforgood.org/> and type in "Western Washington Fruit Research Foundation" in the box labeled "charity".

Please designate my monetary gift toward:

- Where it is needed most!
- Fruit Display Garden
- Fruit Variety Trials
- Sampling and Field Days

I would like to volunteer!

- In the Display Garden
- To help with Summer Fruit Festival
- On sampling and field days
- Tell me how I can help

Name _____
Address _____
City _____ State _____ Zip _____
Email address _____ Phone # _____

Please make my gift: In Honor of: In Memory of:
(Name of person) _____
Address of person or person's family _____

(So we can notify them)

Thank you.. Please send to: Walter Kropp
WWFRF Treasurer
29838 Marine View Dr. SW
Federal Way, WA 98023

Your gift is tax-deductible to the fullest extent allowed by law. Please consult your tax accountant for details.

Credit cards accepted!

Here's how to donate to WWFRF or renew your membership through Network for Good:

- 1) Go to www.networkforgood.org (we will soon have a direct link on our website to Network for Good.)
- 2) On the first screen, type 'Western Washington Fruit Research Foundation' in the box labeled 'charity'
- 3) On the second screen click 'donate now'
- 4) On the third screen, type in the amount you wish to give and specify whether this is a one-time or recurring donation. Also, in the box labeled 'designation', please specify whether you are paying membership dues or giving a donation, or giving a donation specified for the demonstration garden.

- 5) The fourth screen gives you the option to change the information you have given. Click 'proceed to checkout'.
- 6) Subsequent screens ask you for your email address, credit card information and other relevant data. You also have the option to add an additional 4.75% of your donation to your total to cover the amount we pay Network for Good for processing.
- 7) You will receive an acknowledgment of your donation by email.

WWFRF July 11, 2009 Board Meeting

Held at the Master Gardener's Pavilion

By Kim Siebert, WWFRF Recording Secretary, Board Member

Board members present: Kristan Johnson, Richard Fairfield, Rachel Petrich, Tom Wake, Kim Siebert, Walter Kropp, Shirley Kripp, Bill Davis, JoAnn Alidina

Members present: Sue Williams, De Arbogast

Guest: Steve Jones

Treasurer's Report – Walt – We have \$40,000 in CD's. (Treasurer's report is included in this issue)

Tom Wake moved that we pass the treasurer's report, seconded by Rachel Petrich. Passed.

Membership – JoAnn – We need a new membership Chair. This position involves data entry of membership and sending receipts for donations.

We are checking out a new system that other board members can access.

WSU input – Steve Jones – We need to have WWFRF brochures available for WSU field days.

A food series will be starting in the demonstration kitchen – they would like to involve fruit. This will not involve any fees for us because it is put on by ,,,,,.

The Horticultural Department Chair Rick Knowles will match up to 20% of Gary Moulton's salary – Could we contribute \$5000 to be matched – If we do then they should be able to come up with the rest.

WSU will not take out the cherry block. They will be using graduate students to help with the thinning.

The Fruit Garden needs to transfer information.

Fruit Garden Business - Motion to adopt Fruit Garden Mission by Bill Davis, seconded by Shirley Kropp. Passed.

Fruit Garden Mission: To provide support to WSU SNREC Fruit Horticulture Program through field demonstrations, educational activities, handouts, signage, website support, and providing examples of recommended fruit varieties and their culture.

Motion to buy a new mower for the Fruit Garden by JoAnn, seconded by Shirley. The discount makes it cost the same as a good used one. Passed.

Tom wake said that we are getting 15+ volunteers a week helping in the Fruit Garden. Seome trees have been removed because of anthracnose and several have been killed by voles. The 30 new Gravenstein varieties are doing well.

Website – JoAnn motioned that we pay to have the website revised, seconded by Walt. Passed.

Summer Fruit Festival – Sue Williams – Graham Kerr will do a demonstration for the SFF and we will have another cooking demo, too. There will be a plum panel for the Festival. We will have all local, organic food.

We are working to get culinary plums going as a crop in this area.

True Fruit

By Walter Kropp

When I first joined WWFRF, it seemed to be about getting lots of fruit. No apologies, there was a TON of fruit to be picked because of research that was being funded by WSU and other groups. Now times have changed, with research projects concluding and budgets curtailed. Our membership has changed. We have changed. Our emphasis is no longer on getting a lot of fruit, but on raising funds for research and education. The best of what was is now represented in the fruit garden, but the cornucopia of fruit is gone.

Or is it? I've noticed something interesting. For those who volunteer, there is always enough fruit. The leftover plums at our Summer Fruit Festival, after our members had their fill, were divided among grateful volunteers to become preserves, chutney and mead. Our volunteers, even the ones who don't work in the Fruit Garden, have their first pick at the fruit in the garden, if they want it. One veteran volunteer has commented, "I don't want much, I have my trees at home". In other words, he is volunteering for the sheer love of the work, the trees and the camaraderie, which is another kind of fruit. The fruit of a labor of love.

It's called stewardship. It means caring. During the Summer Fruit Festival, I was talking to De Arbogast, long time volunteer and former Fruit Garden manager. I asked him whether something I saw on a tree was disease, and he responded 'This is not disease. This is my tree'. That's caring. And that is what our volunteers do.

Volunteering is a lot of fun. Our volunteers are really cool people, willing to help and fun to be with. Food, folks and fun. How great the harvest is. How wealthy I feel.

BENEFITS OF MEMBERSHIP

Annual memberships cost \$25/year for Individuals and \$40/year per Family (One Household only). Membership entitles you to the newsletter, participation at all Field Days/Open Houses and Sample the Harvest Days, at no additional charge; other types of memberships are also available. Visit nwfruit.org and download the membership form OR contact **JoAnn Alidina, Membership Chair at (206) 789-1106, email: alidina.j@comcast.net** for a membership form.

The **WWFRF Newsletter** is printed 3x/ year in February, June, and September and mailed to all members.

FIELD DAYS/ OPEN HOUSES are free to members, and open to non-members for One-Day only fees of @ \$15/ Individual and \$30.00/ Family (Parents with their minor children) at **each** event.

- **The Winter Field Day/ Open House** is the first Saturday of March, and consists of hands-on pruning, grafting and budding, talks on insects and pests, scion wood sale, and root stock sale.
- **The Summer Fruit Festival** is the 3rd Saturday of August and covers various topics, some of which may be best fruit varieties for our area, harvest techniques, preservation and storage, orchard mason bees, fertilizer and nutrition, home wine and cider production, cooking tips and of course, fruit tasting and Sample the Harvest from pre-picked fruit.

HARVEST DAYS are free to members, and open to non-members @ \$15/ Individual and \$30.00/ Family (One household only) at **each** event:

- **Sample the Harvest Days** are held in July and October. The following fruit is harvested in season: cherries, pears, plums, and apples. Paid members and non-members are allowed to keep their portion of the harvested fruit.
- **Special Volunteer Harvests** occur on an as-needed basis to assist the WSU NWREC staff in harvesting specific fruit for data collection. This harvest is open to paid members only, and paid members are allowed to keep a portion of the harvest.

Have you renewed your membership yet? WWFRF membership is valid for 12 months from the date your check is received. Your membership expiration date is printed above your name on the mailing label indicating the month and year that your membership expires. Renew your membership before it expires by completing the Membership Form and mailing it in. You can also renew online. ([see credit cards on page 6](#))



Western Washington Fruit Research Foundation Membership Form

Please check one box ONLY: Renewal New Member

NAME: _____ DATE: _____

ADDRESS: _____

CITY: _____ STATE: _____ 9-DIGIT ZIP: _____

TELEPHONE: (_____) _____ EMAIL ADDRESS: _____

Please check all applicable lines to designate type of membership, extra donation, and/or individual or family open house/field day:

_____ \$25 FOR ANNUAL **INDIVIDUAL** MEMBERSHIP *(One person only)*

_____ \$40 FOR ANNUAL **FAMILY** MEMBERSHIP *(One immediate household only; maximum 4 persons)*

_____ \$ _____ FOR **GIFT** MEMBERSHIP FOR: *(Please note for Whom Above)*

_____ \$60 FOR ANNUAL **SUSTAINING** MEMBERSHIP *(Individual or family membership with higher level of financial support)*

_____ \$60 FOR ANNUAL **CIDER APPLE SUSTAINING** MEMBERSHIP *(Sustaining membership with interest in cider apples)*

_____ \$60 FOR ANNUAL **WINE GRAPE SUSTAINING** MEMBERSHIP *(Sustaining membership with interest in wine grapes)*

_____ \$125 FOR ANNUAL **COMMERCIAL (List Only)** MEMBERSHIP *(Includes 3 people, and also includes business name on our website)*

_____ \$200 FOR ANNUAL **COMMERCIAL (Full)** MEMBERSHIP
(Includes 3 people, and also includes a link from our website to the commercial members' website)

_____ AN **EXTRA DONATION** of \$ _____ for WWFRF

_____ \$15 FOR **INDIVIDUAL One-Day** OPEN HOUSE/FIELD DAY **ONLY**

_____ \$30 FOR **FAMILY One-Day** OPEN HOUSE/FIELD DAY **ONLY** *(Parents with their minor children)*

I WOULD LIKE TO VOLUNTEER TO DO THE FOLLOWING FOR WWFRF (please check all applicable lines):

_____ TO HELP WITH FIELD WORK AT THE **WWFRF FRUIT DISPLAY GARDEN** (usually held every Thursday from 9am-12noon; March-Nov.)

_____ TO HELP WITH FIELD WORK AT THE **WSU NWREC** in Mount Vernon

_____ TO HELP SET UP THE DAY BEFORE A **FIELD DAY** (Field Days are usually held in February and August every year)

_____ TO HELP AT THE **SAMPLING DAY**: Please check ALL applicable boxes: Parking Registration Bags Distribution

_____ TO HELP AT **FRUIT TASTING/ROOTSTOCK SALES**

_____ TO HELP WWFRF ON AN **ONGOING BASIS**

_____ TO HELP WWFRF AT THE **NORTHWEST FLOWER & GARDEN SHOW** in Seattle (usually held in February every year)

_____ TO HELP WWFRF AT VARIOUS **DISPLAY BOOTHS** presented in _____ COUNTY

_____ TO HELP WWFRF SELL FRUIT at the **FALL FRUIT SHOW**

_____ TO HELP WITH **SUMMER FRUIT FESTIVAL**

Please make your check payable to: WWFRF and MAIL your completed membership form and check to:

WWFRF
C/O Walter Kropp, Treasurer
29838 Marine View Drive SW
Federal Way, WA 98023

In This Issue!



Plum Symposium Transcript!
New Volunteer Recruiter/Coordinator needed!
Don't forget the October 10th Sample Day!

**The color version of this newsletter may be found on our website at:
Nwfruit.org**

Mission: WWFRF exists to advance fruit horticultural programs for our unique Western Washington maritime climate through advocacy, research, education, and demonstration for the benefit of the general public and the small farmer.

Western Washington Fruit Research Foundation (WWFRF)
C/O Walter Kropp
29838 Marine View Dr. SW
Federal Way, WA 98023

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Please check your label to see if your membership needs renewing.