



## President's Message

By Kristan Johnson, WWFRF President

Hi folks,

A huge thanks to the great group of volunteers that helped to make the 2010 Summer Fruit Festival such a wonderful event! Our goal for the second year of the Summer Fruit Festival was to “operate in the black” and thanks to you we were successful. The speaker panels on Growing Figs and on the Spotted Wing Drosophila (SWD) were very informative; we hope to make transcripts from the proceedings and include them as articles in future newsletters (PLEASE: we need a volunteer to transcribe our DVD videos of the presentations).

As you can see from this photo, the fig samples and tasting tables were very popular. It is amazing that we were able to display so many different types of local figs (especially when you consider what a chilly year it has been) and their leaves, which are critical for identification.

We are very pleased to announce that the prodigious talents of Roger Downey's 40 years in the publishing business will be helping to guide our publicity efforts. When I became president years ago, I observed that the WWFRF was the “best little non-profit nobody has ever heard about!”. Roger is jumping right in to help fix that, and our Sample the Apple and Pear Harvest Day on October 9 will be our first effort using this new publicity format.

If you would like to join our team to put up posters in key Farmers Markets, Co-ops, and other appropriate places, give Christy Nieto a call: 360-820-8586.

Many thanks to new member Vy Donnelly, who has set up our new Facebook page which is getting many visits, so go check it out.

I look forward to finding someone who is willing to help customize our website so that it can become a better informational too for our us. Many other organization's websites include all of their past newsletters along with informational articles, and I would like to have some of our longer transcripts posted as well (and include last year's plum symposium transcript). We'd like to welcome someone who feels comfortable working with our professional web page designer in improving our content and ease of use; please contact me at 206-522-3663.

Thanks,

Kristan



Fig tasting and identification at the SFF

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## Board Meeting

We will be having a board meeting on November 13, 2010. We will meet first at the Piper Orchard (950 NW Carkeek Park Rd., Seattle) from 9:00 to 9:45, then at 10:00 at the Shoreline Library (just up the street). All members are welcome to attend the meeting.

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### Volunteer in the Fruit Garden!

Volunteering in the Fruit Garden is a great chance to meet new friends and learn more about growing fruit. The Fruit Garden volunteers are learning about installing drip irrigation in this picture. To volunteer contact Tom Wake at:

[thomas.wake@att.net](mailto:thomas.wake@att.net)



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## Pick'n'Sip

Saturday, October 9, 2010



**Pick apples and pears! Learn about growing apples for cider! Come to the Pick'n'Sip field day from 11:00 am – 2 pm at NWREC Memorial Hwy, 16650 State Route 536, Mount Vernon, WA 98273**

## WWFRF Financial Report: 9/1/2010

By Walt Kropp, WWFRF Treasurer, Board Member

### Non-Restricted Funds

#### Operating Expenses

##### Income

Membership Dues	\$ 6208.00
Coffee Donations	\$ 19.35

**Total Income** **\$ 6227.35**

##### Expenses

Bank Charges	\$ 148.00
D & O Insurance	\$ 790.00
General Liability Insurance	\$ 927.00
Lobbyist Services	\$ 2.00
Northwest F & G Show	\$ 343.00
Printing & Mailing	\$ 1297.85
Video Cost	
Winter Field Day	\$ 375.00
Cherry Picking	\$ 75.00
Winter Field Day Expenses	\$ 1400.98
Retreat (April) Costs	\$ 78.85
Website	\$ 371.95

**Total Expenses** **\$ 5819.63**

**Difference** **\$ 407.72**

#### Foundation Sponsored Research

##### Income

Donations	\$ 3755.00
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##### Expenses

WSU Addendum #20	\$2150.00
Move Cherry Block	\$ 1010.00

**Difference** **\$ 595.00**

### Summer Fruit Festival

**Income** (All Categories) **\$1796.07A**

**Expenses** (All Categories) **\$1488.37B**

**Difference** **\$ 307.70**

A) Mostly registration and fruit booth sales, SFF income is included in main financial report under "membership dues" and "fruitbooth" categories.

B) WWFRF was invoiced for WSU auditorium rental (\$780) after 9/1/2010. This amount has not yet been paid Another \$9.84 of expenses has yet to be paid.

### Fruit Garden Funds Summary

#### Income

Scionwood Sales	\$ 1139.40
Donations	\$ 2043.07
Interest	\$ 672.96
WWFRF Fruitbooth	\$ 1662.76

**Total Income** **\$ 5518.19**

#### Expenses

Fruit Garden Expenses	
Debit Card	\$2291.64
WSU invoice	\$1377.18
Total	\$ 3668.82
Fruitbooth Expenses	\$ 1270.73
Rootstock Cost	\$ 195.70
Signs	\$ 867.20
SFF Expenses	\$ 698.53
Video Costs	
Copies Anthacnose DVD	\$ 180.00
SFF Video	\$ 150.00

**Total Expenses** **\$ 7030.98**

**Difference** **\$ -1512.79**

### Current Funds

**Non-Restricted** **\$ 4917.29**  
(Operating plus research)

**Fruit Garden** **\$ 38352.53**

**Total** **\$ 43269.82**

We owe WSU \$6450 for Addendum #20 (2008)

We owe WSU \$8600 for Addendum #21 (2009) First invoice appx. 7/7/11

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

## Website Tzar Needed to help Coordinate and Improve our Website

*We need a volunteer to work with our website manager to help customize our website to be a better informational tool.*

*If you feel comfortable working with our professional web page designer in improving our content and ease of use, please contact Kristan Johnson at 206-522-3663.*

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### Raspberry and Fig Cake

(adapted from Food and Wine magazine, March 2010)

Contributed by Margaret Horak

Makes one 9-inch cake

#### *Ingredients*

Dry bread crumbs, for dusting the pan

1 ½ cups granulated sugar

1 stick butter (I used salted)

3 large eggs

Finely grated zest of 1 lime

1 ½ cups all purpose flour

Juice of 1 lime

½ pint raspberries

4 figs cut into eighths

Confectioners' sugar, for dusting the cake

#### *Instructions*

Preheat oven 350 degrees. Butter a 9-inch springform pan and then coat with the bread crumbs. In a bowl, using a handheld mixer, beat the sugar and eggs at high speed until fluffy, about 2 minutes or less. Beat in the butter and the zest. At low speed, alternately beat in the flour and lime juice until almost incorporated. Using a rubber spatula, gently fold the batter until smooth.

Scrape the batter in the prepared pan and smooth the surface. Gently press in the raspberries and figs. Bake the cake in the bottom third of the oven for 40 minutes, then move the cake to the upper third of the oven and continue baking for 35 minutes longer (check after 25 minutes, the timing depends on your oven.), until a cake tester inserted in the center comes out clean with a few crumbs attached.

Remove the cake to a rack to cool. Run a thin knife around the edge and release the springform. Dust the cake with confectioners' sugar. Cut into wedges and serve.





**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  
 By doing work that can be done from my home

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](http://www.networkforgood.org) (we now 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.

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## **WWFRF Board Meeting**

**July 10, 2010 8am – 10:00am**

**Held at NWREC Gazebo.**

Board members present: Kristan Johnson, Bill Davis, Tom Wake, Kim Siebert, Bob Baines, Rachel Petrich, Walter Kropp, Shirley Kropp, Christy Nieto, Jay Scott.

Other members present: De Arbogast, Ellen Bynum, Larry Mowrer

Special Guests: Steve Jones, Carol Miles

**Treasurer's Report** – Walt - We have about the same income this year as last year. Membership are down somewhat, donations are up the same amount. \$1000 has been received from Vashon Island Fruit Club to save peaches and plum trees by moving them into the Fruit Garden. The money was for backhoe rental, etc. Kim made a motion that Tom Wake, as Fruit Garden Manager, be authorized to carry one of the two debit cards. Seconded by Walt. Passed. Shirley motioned that we accept the treasurer's report, seconded by Bob. Passed.

**Fruit Garden** – Tom – The cover between the 2 sheds to cover the mower etc. that is planned needs to be engineered. We have received \$2000 from Bill Pihl , **this is about the expected cost of the cover jointing the sheds. The new Kiosk is nearly finished except the shingles.**

**Summer Fruit Festival** - \$3000 is budgeted. Ellen Bynum is the chair. We may ask Graham Kerr to be the celebrity chef again. Speakers at the Festival will receive 2 food vouchers. Volunteers will receive a t shirt and 1 voucher. Shirley motioned that we have no fee for vendors at this year's Summer Fruit Festival. Seconded by Bob. Passed.

**Marketing Committee** – Bob – Shirley motioned that we create a marketing committee with a publicity sub-committee. Bob will be the chair and be responsible for proposing the goals of the committee. Seconded by Bob. Passed. Christy will be the publicity Chair.

**Membership** – Christy – We have had 12 renewals in the last week. Some of these were people who responded to the email to expired members.

**Endowment** – Shirley – We need to have part of the endowment fund be for the Fruit Garden and part for research so that people can donate where they wish. Planned launch date of the endowment fund is late 2011. Bob moved that we move forward with investigating the endowment proposal, Rachel seconded. Passed.

**Bylaw Changes** – Shirley – Shirley moved that Section 9 Treasurer, paragraph 2 sentence 2 of the bylaws, which currently reads "The Treasurer's accounts shall be examined annually by an *auditor or auditing committee* of not less than three (3) members, who are satisfied that the Treasurer's Annual Report is correct and who shall sign a statement that the report is correct," be changed to "**The Treasurer's accounts shall be examined annually. The examination can be in the form of an audit, or a review by an internal review committee of not less than three (3) members in good standing, who are satisfied that the Treasurer's Annual Report is correct and who shall sign a statement that the report is correct**". Seconded by Bill. Passed. This will allow WWFRF to use either a review committee or hire an auditing company.

Bob moved that we add a third paragraph under Treasurer: "The Treasurer shall be responsible for overseeing the creation of a yearly or multiyear budget, with the assistance of other Board members, to be voted on at the last Board meeting of each calendar year. A draft budget shall be made available to the rest of the Board for discussion no less than 30 days prior to the meeting. The budget, once adopted, becomes the governing financial document for the organization. Additions to the document may be proposed and voted on at any Board meeting." Seconded by Shirley. Passed.

Articles of incorporation need to be revised. In some places they conflict with the bylaws.

**Video** – Bob mentioned that we need a more robust video that gives a more comprehensive view of our organization – 20-30 minutes long. Any video filming that we shoot at events can become stock footage for future videos.

**Budget** – Walt - Walt presented the 6 month Draft budget. He stated that many of the expenses were estimated based on last years cost like the \$3000 for the Summer Fruit Festival. We have not yet received a budget for the SFF this year (at the time of the meeting). The draft budget was discussed; it was decided that with regard to video expenses, non-restricted funds would cover the cost of filming the video, and fruit garden expenses would cover the cost of editing the raw footage into commercials, DVDs, etc. The amount budgeted for Fruit Booth materials for resale was increased to \$800, and Tom struck the mower shed/lean-to project from the budget. The budget was amended to include \$150 to shoot the Summer Fruit Festival, \$75 each for the Cherry Sampling Day on 7/10/10 and Apple Sampling on 10/9/10, and \$250 for editing the Cherry and Apple Sampling days. Rachel moved that we adopt the amended budget. Seconded by Bob. Passed.

**Steve Jones** – Steve mentioned that there was very positive feedback about WWFRF to WSU administrators at the NARF meeting.

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## **Local Chefs Want to Buy your Produce!**

*By Sam Benowitz*

### **A Message For Local Fruit Growers Large and Small. Local Chefs want to Buy Your Produce!**

Alex Corcoran, the publisher of Edible Seattle Magazine, gave a seminar at the WWFRF Summer Fruit Festival on August 28<sup>th</sup>. He had personally interviewed more than 15 of the top Seattle area chefs to find out what types of fruit they wanted to get from local growers but were often unable to obtain. Corcoran explained that many of the top restaurants in our region want to serve the best local and organic fruits but that they all have trouble finding quality locally grown fruit.

“Figs top the list,” said Corcoran. “If I was a local fruit grower I’d start planting fig trees because there is a big demand.” Corcoran heard from local growers that Desert King was the most reliable of the local figs and he tasted that variety and noted its excellent flavor.

The Edible Seattle Magazine publisher told the audience that even fruit from a single tree could be enough to sell to some restaurants looking for seasonal fruit. Corcoran explained that one way to sell your fruit is to show up at the back door of the restaurant in the late afternoon when they are preparing for dinner with your fruit. Corcoran talked about the web site [food-hub.org](http://food-hub.org) which connects growers with chefs. Corcoran also has a special offer so that if someone buys a classified ad in his magazine they get the \$100 a year subscription fee to the site refunded. Corcoran also suggested that local fruit growers go online to the Puget Sound Food Network which also helps local growers and chefs contact each other.

Beside figs, restaurants want most any local fruits in season even from small growers. Among other fruits listed as needed were alpine strawberries, wild huckleberries, Cascade trailing blackberries, Westside grown peaches and hardy kiwis. Chefs were also looking from local quinces and grapes and plums, morello cherries, pears, apples Asian pears and American persimmons and mulberries. Among the restaurants making their needs known to Corcoran were the Café Juanita, Emmer & Rye, Spring Hill Restaurant and Bar, Nell’s, Ciao Thyme, Crush, Poppy, and Nimbus and the Boat Street Café.

Chef Thierry Rauterau of Luc and Rovers, (the chef in the hat) said he would like to have “Ripe, organic, tasty fruits delivered at my back door ready to use.”

Edible Seattle Magazine is a great magazine for local fruit growers as well as the people who prepare and eat local foods. WWFRF plans to continue working with this great magazine. Go online to learn

more about the magazine and consider subscribing. You can contact Alex directly at [Alex@edibleseattle.com](mailto:Alex@edibleseattle.com)

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## CIDER AND PERRY



### ***APPLE CIDER : What's in a name?***

In common American usage, raw apple juice that has not been filtered to remove pulp or sediment is referred to as “fresh cider” or “sweet cider.” The term “apple juice” indicates the juice has been filtered to remove solids. Fermented apple juice is called “hard cider.” In Europe, all non-fermented apple juice is referred to as “juice”, and fermented apple juice is referred to as “cider.” Worldwide, cider varies in alcohol content from less than 3% alcohol by volume (ABV) as found in French *cidre doux*, to 8.5% ABV or above in traditional English ciders. In the U.S., cider has 7% or lower ABV; anything above 7% ABV is considered an apple wine.

### ***History of cider***

The first recorded references to cider date back to Roman times; in 55 BCE Julius Caesar found the Celtic Britons fermenting cider from native crabapples. The people of northern Spain were making *sidra* before the birth of Christ. The Norman Conquest of England in 1066 resulted in the introduction of many apple varieties from France and cider soon became the most popular drink after ale. Cider began to be used to pay tithes and rents – a custom that continued later in America. Cider is still very popular in England, which has the highest per capita consumption as well as the largest cider producing companies in the world. Cider is also traditional in western Europe, including Brittany and Normandy in France.

### ***Cider in America***

Only 9 years after first landing at Plymouth in 1620, European colonists planted apple trees in the Massachusetts Bay Colony. In Colonial America, cider was the most common beverage, and even children drank it in a diluted form. In many places, the water was not safe to drink and most homesteads had an apple orchard. Pressing and fermenting fresh apple juice was the easiest way to preserve the large fruit harvest. In rural communities, taxes, wages and tithes were often paid in cider. It was also the basis for other products, such as vinegar, which was used to preserve fresh foods and for other purposes around the farm.

However, by the late 1800s, cider began its decline from the most popular beverage in the nation. Several unrelated forces combined to essentially wipe cider from the collective memory of America. A major factor was the Industrial Revolution, bringing people from the farm to the city to live and work. Many orchards were abandoned, resulting in reduced production. Unfiltered and unpasteurized cider did not travel well from farms to the new centers of population. An additional element was the increased consumption of beer, especially in cities. Immigrants arriving from Germany and Ireland, and cheap grain available in the Midwest, led beer to replace cider in the popular market.

The most damaging factor for cider was the rise of the Temperance movement. By the time Prohibition was enacted in 1919, the production of cider in the U.S. had slipped to only 13 million gallons, down from 55 million gallons in 1899. Over the next several decades, the once proud American tradition of cider making was kept alive by only a few local farmers and enthusiasts. In recent years there has been a resurgent interest in cider making and today cider is one of the fastest-growing segments of the liquor industry.

### ***Research at WSU Mount Vernon NWREC Variety Trials***



A small collection of cider apples specifically bred for hard cider production was planted in a preliminary trial from 1978 to 1998, selecting for productivity and ease of growing. In 1994 a larger, replicated planting was established, and expanded in 1999 with new trees from varieties in the preliminary trial. The original trial included trees of 12 different English and French cider apple varieties, and the replicated trial added 6 more. New varieties from France and England were added in 2001–2002, and 2004–2005, including some old American cider varieties. The trial included up to 80 varieties in replicated plots and screening test plots. Beginning In 2002, varietal ciders have been produced on-station using fruit from the trial, with the advice of an expert cider maker. The ciders are then sampled and evaluated for quality and marketability.

### ***Mechanical Harvest Trial 2007***

Labor costs continue to increase for orchardists, and a preliminary trial in 2007 showed that a raspberry harvester was effective in picking the fruit in a trellis planting of trees on dwarfing rootstocks. Since fruit for cider is often pressed immediately after picking, fruit damage resulting from mechanical picking is of less concern than for fresh market apples. However, there may be effects of fruit damage on the quality of juice pressed after mechanical harvesting when harvested fruit is held in 32° F storage before pressing.

For information and reports on the cider project, see <http://maritimefruit.wsu.edu/Cider.html>

### ***Cider Schools & Workshops***

The Northwest Agriculture Business Center <http://www.agbizcenter.org/> continues to sponsor Cider School Classes, offered since 2003 in collaboration with Peter Mitchell, an internationally known expert in hard cider and perry production from Worcester, England.

The Northwest Cider Association <http://www.nwcider.com/> is a group of cider makers and orchardists from western Washington, Oregon and British Columbia who have organized to promote the production and appreciation of hard (fermented) cider.

### ***PERRY: Fermented pear juice, anyone?***

Perry is an alcoholic beverage made of fermented pear juice using a similar process as that for apple cider. Some commercial beverages called pear cider may be a blend of apple cider and pear juice for flavoring, but in Britain perry is limited to no more than 25% apple juice. Sparkling perry is sometimes known as champagne perry. Although perry can be made from juice of any pear variety, just as in apple cider, selected perry pear varieties often contain higher tannins and acids than dessert pear varieties and make a superior perry product. Perry has been common for centuries in Britain and western Europe, but is relatively new to the U.S.

### ***History of Pears and Perry***

The pears cultivated in Europe are thought to have arisen from *Pyrus communis*, a species native to Europe and Northern Asia. The fruit is small, hard, gritty, sour and astringent, and there is little evidence of its use for food by prehistoric people in Europe. In Japan and China cultivated pears developed from *P. pyrifolia*, now called Asian pears or Nashi (Japanese word for “pear”). Greek and Roman literature includes lists of cultivated pear varieties and discussed those suitable for wine, perry, or culinary use, while noting that the fruit should not be eaten raw. Through crossing and selection, the quality of pears for fresh eating was gradually improved. In medieval times, France was known for producing the best dessert pears, and many varieties were brought to England after the Norman Conquest in 1066. In 1770 one of the most important varieties still in cultivation today was developed, ‘Williams Bon Chrétien,’ bred by an English schoolmaster. Brought to America in 1797 and planted at an estate in Massachusetts, it was propagated and sold by Enoch Bartlett under his own name, not knowing the true name. Bartlett pears became – and remain today – one of the leading varieties in the USA. As pear orchards became more widespread, new and better seedlings were found and propagated by local farmers. Development and selection of improved varieties has continued to the present day, conducted by both private and state sponsored research programs.

Palladius, in the 4th century, wrote that the Romans preferred wine made from pears to that from apples. He also gave instructions on how to make perry. Wild or hedge pears continued to be grown in rural areas of England even after the Norman Conquest, and these pears were often used for perry. Gradually regional farmers identified pears that were best in their areas for perry production, and in the late 1800s, enthusiastic researchers identified and described specific varieties, most of which are still known and used today. The *Herefordshire Pomona* published from 1876-1885 includes a chapter on the establishment of cider and perry factories by the Rev. Charles Bulmer: his son, H.P. Bulmer, founded the famous English cider making firm in 1887. Development and selection of improved varieties has continued to the present day, conducted by both private and state sponsored research programs.

### ***Perry pear research at WSU Mount Vernon NWREC***

In 2005 a preliminary screening trial was initiated, with 15 perry pear cultivars planted on Quince C rootstock with an interstem graft, to keep trees small in size. Source of the test varieties was the perry pear collection of the National Clonal Germplasm Repository in Corvallis, OR. These 15 cultivars were selected from 22 available clones, and include 5 of the 6 perry cultivars listed in the Pyrus Core Collection. This trial was suspended when the Fruit Horticulture program was discontinued in 2009.

## **Come to the Apple and Pear Sampling Day on October 9<sup>th</sup> and learn about growing apples for cider!**

### **BENEFITS OF MEMBERSHIP**

Annual memberships cost \$25/year for Individuals and \$40/year per Family (Parents with their minor children). 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](http://nwfruit.org) and download the membership form OR contact **JoAnn Alidina, Membership Chair** at (206) 789-1106, email: [alidina.j@comcast.net](mailto: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 *(Parents with their minor children)*

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

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

\_\_\_\_\_ \$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 THE **WINTER FIELD DAY** (FEBRUARY)

\_\_\_\_\_ TO HELP AT A **SAMPLING DAY**: Please check ALL applicable boxes:  Parking  Registration  
 Bag 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**

\_\_\_\_\_ TO HELP BY DOING WORK I CAN DO IN MY OWN HOME USING MY COMPUTER OR TELEPHONE

**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!



**Raspberry and Fig Cake!**  
**Local Chefs Want to Buy your Produce!**  
**Cider and Perry!**  
**Pick'n'Sip!**

**Check out our wonderful newly revised website at: [Nwfruit.org](http://Nwfruit.org),  
where you can see the color version of this newsletter**

**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.**

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