



# Western Washington Fruit Research Foundation

September, 2016

## President's Message

If you take a look at the logo at the top of the page, you will notice that the WWFRF on the logo has been changed to **NW Fruit**. We are working on adding NW Fruit as a trade name for Western Washington Fruit Research Foundation because letters WWFRF can't be pronounced as an acronym, and they don't have any meaning on their own. For some time we have had NW Fruit.org as our website address, because this name gives an idea about what we do – teaching people to grow great fruit in NW Washington. With NW Fruit as a trade name, we will still be Western Washington Fruit Research Foundation, but we will be NW Fruit, too.

Please join us in the Fruit Garden on Saturday September 24<sup>th</sup> for our Apple and Pear Harvest Day. Besides picking fruit, we will have cider tasting.

The Summer Kiwi Pruning Day with Kiwibob was a fun and informative workshop. In January Kiwibob will be returning to teach us about winter pruning of Kiwis. See page 2.

Is anything interesting happening in *your* fruit garden? Take photos and write a little about it and send it to [info@wwfrf.org](mailto:info@wwfrf.org) and you may

see your photos in a future newsletter. The full color email newsletters are a great way to share your interesting fruit growing photos with other fruit enthusiasts.

*Kim Siebert, President*



This Cornelian cherry branch is heavy with colorful fruit.

## Apple and Pear Day changed to September 24<sup>th</sup>!

Due to unusually warm weather this year the Apple and Pear day has been moved up 2 weeks to September 24<sup>th</sup>. Please take note of this.

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### **Kiwibob returning for Winter Kiwi Pruning workshop**

*January 14<sup>th</sup>, 2017*

*10 am*

Grab your pruners and come learn how to tame those rambunctious hardy kiwis and teach them to be fruitful. Kiwibob is returning to the Fruit Garden for a hands-on seminar where everyone will have the opportunity to help prune our kiwis. Our kiwis are somewhat overgrown and this is a good opportunity to learn how to retrain your kiwis if yours are also overgrown.

The date of the seminar could change due to adverse weather so please send an email to [info@WWFRF.org](mailto:info@WWFRF.org) to be included in updates and reminders about this event, since it will occur before our next newsletter.

## **Apple and Pear Day**

**Saturday, September 24<sup>th</sup>**

11:00am – 1:00 pm

**Sample apples and pears!**

**Sample ciders!**

**Pruning demonstration!**



*Photo by Kristan Johnson*



## Jonagold Silken – “the apple scab magnet”

Many apple-growing home fruit gardeners recognize the corky spots of apple scab, a fungal disease that is common in western Washington state. The spots are small to begin with, but they can grow very large, with skin cracking and often ruining the fruit.

Since the scab overwinters on leaves and fruit on the ground and releases spores during wet or moist weather in the spring, early removal of infected leaves and apples is an important step in controlling this fungus, but some varieties are especially susceptible and must be sprayed with a fungicide if the scab is to be controlled.

While some apple cultivars are relatively immune to apple scab, our Fruit Garden volunteers have observed for several summers that Rubinette, Beni Shogun, Fuji, and Tsugaru are quite prone to scab and the Jonagold Silken variety is so prone to it that it can be called a “scab magnet”.



Dennis Davenport with two Jonagold Silken apples from his tree that was sprayed 4 times and one from the Fruit Garden tree that was only sprayed one time.



A Jonagold Silken with scab damage in the Fruit Garden. *Photo by Dennis Davenport*

One Fruit Garden volunteer has a Jonagold Silken apple tree at home he grafted 5 years ago with scionwood from the tree in the Fruit Garden. This year he sprayed 4 times (as recommended) with a fungicide listed on the WSU hortsense website [Apple Scab Factsheet](#) and he recently brought two apples from his tree at home to compare with the apples on the mother tree in the Fruit Garden, which was only sprayed once. As you can see, the apples which were sprayed as recommended are completely free of scab, but the Fruit Garden tree apples are covered with scab (not just the one he is holding).

So some apple trees can produce good fruit in western Washington State without spraying, and some cannot.

Chehalis, Liberty, Alkmene, Akane, Bramley and Enterprise are examples of scab resistant apples.

### Cornelian Cherries



These unusual berries are actually the fruit of a type of dogwood tree. With yellow flowers in the spring and fabulous looking red fruit in late summer it makes a nice shrub in the landscape. I picked these berries in the Fruit Garden but not many of them are ripe enough to eat because if you try to eat them before they are soft and squishy they will pucker your mouth like an unripe American persimmon. This plate of Cornelian cherries will be left on our counter top and we will gradually eat the berries as they become soft.

### A precocious bud graft...



De Arbogast's photo of a Shiro graft on a Hollywood plum gives new meaning to the term "bud graft."

### Board Meeting

**Saturday, November 5, 10am - noon.**  
at the Small Meeting Room in the  
Shoreline Library

*All members are encouraged to attend board meetings*



## Volunteer in the Fruit Garden!



Ned Garvey, Ray Aliberti and Hazel Sitner taking down the blueberry netting

Fall is coming and there is still plenty to do in the Fruit Garden. Come on down Thursdays from 9 am to noon and join the Fruit Garden Volunteers. For more information email [info@wwfrf.org](mailto:info@wwfrf.org).

## Fall Cleanup Time!

Last year ago our early apples were so badly damaged by apple maggot that they were unusable so we were careful to dispose of the fallen apples to decrease the number of larvae overwintering in the ground under our trees and this year we have considerably less damage.

Prompt removal of dropped apples is the key and you need to bury the apples at least 1 foot deep to dispose of the apples properly.



Our neighbors are eager to help dispose of fallen apples but they are only allowed one apple each per day.



## Blueberry Mulch Project Update



The mulch after it was applied.

Earlier this year the Fruit Garden volunteers put a paper mulching material covered by a thick layer of sawdust on the blueberry beds to see how it would work to suppress weeds and mummyberry. There seems to be less mummyberry, but this type of mulch is clearly not enough to eliminate perennial weeds without additional measures. The buttercups seemed to think that the mulch was especially applied for their benefit.



The mulch in late August.

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### **It takes a village to raise a glass of cider.**

*By Adam Wargacki*

I used to imagine that the craft of a cidemaker resembled the work of a research scientist... the mastery of nature in a solitary, sterile, controlled environment... learning recipes from books and perfecting them empirically. There's an old saying - "Apples want to be cider". As a biochemist turned cidemaker, the meaning of this formulation has matured over time. At first, it seemed to express the joy of understanding the processes that turn apples to juice, and juice to cider. But I eventually came to understand that the art and craft of making cider from apples lies less in fermentation (which practically takes care of itself) and more in the culture and harvest of the fruit itself. And so a quest to source cider apples led me to discover the vast world of horticulture, and the people who populate it with knowledge, experience and especially fruit.

My own enthusiasm is part of a larger renaissance of cider culture occurring specifically in Pacific Northwest. This recent cider phenomenon is expressed as a renewed enthusiasm among hobbyists for novel and diverse varieties of apples and other pome fruits. Cider has generated a buzz in the fruit horticulture world and a cross-pollination of ideas, bringing orchardists, epicures, brewers, wine makers and fruit researchers to the same table. The apple is more than a mere ingredient...it is the heart

and soul of cider. And the story of the craft cider maker is often also one of fruit tree stewardship and participation in a larger community of fruit culture.

In a way, my first lessons on fruit horticulture were taught by my Great Grandparents via the Depression Era orchard they planted, and which has survived them by many years. In this orchard I learned the proper spacing of standard trees, how to prune for fruit and thin apples...and I discovered the seasons- In spring the blossoms need no introduction. In summer, Transparent ripens when apples hardly seem possible. Late ripening Gravenstein start the fall, and King of Tompkins County ends it. Winter apples like Northern Spy hang forever even after the leaves (or even snow) have fallen.



*Photo by Elizabeth Lockhart*

In those early days I set a few standards for myself that reinforced my decision to work intimately and directly with fruit trees. **One - More cider is better than less cider. Two - An intense, flavorful cider is preferable to a bland one. Three - The pome fruits as a group contain a vast diversity of flavor worth exploring.** As a Northwest native I know as well as anyone that it's hard to make friends out here. We are a reclusive, forest dwelling people... but vast quantities of cider can help! If nothing else, a good finished cider can help barter access to more trees. I find it's important to give my cider a sense of individuality and (hopefully) superiority. A large Winesap in a friend's overgrown backyard produced a single varietal cider with big bold flavors (vinous, punchy, fruity and floral). A little old lady living next door to my parents let me harvest her "Dolgo". Even in small amounts, this little old crabapple with huge amounts of acid, tannin and color can totally transform a cider. One mysterious family I never met in person - but I wrote a health evaluation and maintenance plan for several extremely old trees in exchange for two year's harvest of Rhode Island Greening, Newtown Pippin, Winter Banana. Beyond domestic apples - the odder pome cultivars, wildlings, sharp and bitter varieties that fall unwanted in yards, alleyways, and neglected pastures are the sweetest find for a cider maker. Owners and cultivators of crabapples, wild pears, quince, and service trees should be aware that these fruits are highly sought-after for bolstering the acid and tannin content of a cider. Perhaps you can trade some of your excess fruit for a taste of future vintages.

My pursuit of cider making has demanded an education in all aspects of fruit horticulture and agriculture. **It takes a lot of sound, ripe apples to make cider.** Almost every cider maker I know is obsessed with increasing both the scale of their operation and the quality of their fruit. At first, gaining access to fruit usually involved trading my time and manual labor. Eventually I honed more valuable skills with which to barter - the strategies for summer and winter pruning, management of orchard floors and root flairs. I thinned apples, devised plans to mitigate pest and disease damage, and



estimated harvest dates. Along with access to fruit came access to scion-wood, so I learned to select rootstocks and propagate valued varieties as well. My wife learned to spot a fruit tree at 500 yards in the winter rain from a moving vehicle. I learned to keep my eyes on the road when she did, and also how to approach wary homeowners about the prospects of returning at an unspecified time, climbing their apple trees, and shaking the branches like a 200lb monkey all in exchange for a few bottles of mysterious liquid. I volunteered for community groups like "Friends of Piper's Orchard" in Seattle, surrounded myself with other enthusiasts who's experience I grafted to my own.

I've begun to measure time in fruit varieties, and to confuse the names of people with the names of the apples they grow: No matter the date, if Gravenstein, Spartan, King or Blue Pearmain is ripening I can generate a mental map of other varieties ripening on farms, in parks, beside roads, and hidden deep in the woods all over Puget Sound. I've learned to relay information to and from other fruit enthusiasts about the earliness or lateness of the season, or the quality and quantity of crops in different regions. Most of all I began to classify fruit according to its character (sweet, aromatic, sharp, tannic, etc.), and take special notice of the weirdest and most intense flavors. Often the owners of neglected parcels are befuddled at my request to harvest the seedling apples and pears known as "volunteers," which aren't supposed to be good for anything. But sometimes the winemaking process unlocks and mellows wild flavors and aromas from feral fruit that is unpalatable in its fresh state. The complex array of flavors available within the pome fruits would take a lifetime to explore, and the practice of cider making is one means to do so.

There's an old saying that goes, "The best time to plant an apple tree is ten years ago. The second best time is today." I like to drink cider and think about the many kinds of fruit from the many trees harvested to produce it. I like to think of the people who planted those trees, and those who taught me how to grow fruit, make the cider. I like to think of the orchardists (like my great grandparents) who have passed away but whose orchards continue to thrive and teach us how things used to be... and how they could be again.



The Family Orchard      *Photo by Elizabeth Lockhart*

After so many bottles of cider and so many thoughts I decided take what I've learned and plant my own orchard... A thousand trees of American heirloom and European cider varieties. When the time comes I'll be sure to let novice cidemakers and fresh fruit lovers pick a few in exchange for light labor. And every cider I make will owe its existence to a whole village of characters far and wide who labor daily for their love of fruit.

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## **WWFRF Board Meeting**

July 16th, 2016 12:30pm-2:30pm

Master Gardener's Gazebo - WWFRF, Mt Vernon



Board Members Present: Kim Siebert, Bob Baines, Kristan Johnson, Jay Scott, Ira Collins, JoeAnne Hilgart, Adam Wargacki

Randy Lee was present and voting after his election to the board at the beginning of the meeting.

Members not present: Mignonne Bivin, Mike Ewanciw, John Valentine, Sam Benowitz

A quorum was present for the entire meeting.

(1) **Minutes** – The minutes were of the prior May 23rd Board Meeting were read. Kristan motioned to approve the minutes, Kim seconded. The motion passed unanimously.

(2) **Reports of Standing Committees** –

**Fruit Garden Committee** - Kristan delivered Fruit Garden Committee report

**Financial Report** - No vote due to Mike's absence.

(3) **Reports of Special Committees** –

**Outreach Committee (Bob Baines - Chair)** - No new news

(4) **Unfinished Business** – Action items from last week were read by Adam

(5) **New Business**

- Randy Lee was elected as a board member by a unanimous vote.

-Kristan presented plan for mitigating drainage issues around Fruit Garden shed area, and quote dated June 21st. 2016 from Aquajet. Plan seconded by Ira and approved by unanimous vote.

-Kristan proposed allocation of \$150 for professional publicist for Apple and Pear Day. Seconded by Adam and passed unanimously.

-Kim proposed allocation of \$50 for drone video pending WSU approval. Ira seconded and motion passed unanimously.

-Kim proposed allocation of up to \$200 for expenses for producing videos. Kristan seconded and the motion passed unanimously.

**WWFRF would like to thank our commercial members.**

**Beez Neez** - [www.beezneeziary.com](http://www.beezneeziary.com)

**Sonshine Tree Care** - [www.sonshinetreecare.com](http://www.sonshinetreecare.com)

**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 our website and click on *support-donate* to make a donation through PayPal.**

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 Fruit Garden  
   \_\_\_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: **WWFRF**  
                         **C/O John Valentine, Membership**  
                         **811 North 1 st**  
                         **Tacoma, WA 98403-2013**

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

**Credit cards accepted through PayPal! Just go to our website and click on *support-donate* to make a donation.**

Bill Blake, of Arlington, operates a wooden cider press he built with friend Bill Pierce. Pressing cider is a great activity for family and friends to share.







## Western Washington Fruit Research Foundation Membership Form

Please check one box ONLY:    Renewal    New Member

DATE: \_\_\_\_\_

NAME: \_\_\_\_\_ EMAIL ADDRESS: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ 9-DIGIT ZIP: \_\_\_\_\_

TELEPHONE: (       ) \_\_\_\_\_

Please check all applicable lines to designate type of membership and/or extra donation:

\_\_\_\_\_ \$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 ☐ **GENERAL FUND** ☐ **FRUIT GARDEN**

I would like to **volunteer** to help as follows (please check all applicable lines):

\_\_\_\_\_ FIELD WORK IN THE **WWFRF FRUIT DISPLAY GARDEN** *(usually held every Thursday from 9am-12noon; March-Nov.)*

\_\_\_\_\_ HELP AT THE **WINTER FIELD DAY** *(1st Saturday in March)*

\_\_\_\_\_ **NORTHWEST FLOWER & GARDEN SHOW** in Seattle *(usually held in February every year)*

\_\_\_\_\_ **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 John Valentine, Membership  
811 North 1 st  
Tacoma, WA 98403-2013

## 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) to download the membership form OR use the membership form found in this newsletter.

The **WWFRF Newsletter** is printed in February, and sent email in June and September with hard copies sent to members without email.

- **FIELD DAYS/ OPEN HOUSES and WORKSHOPS** 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) for 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.
- **Several workshop days** are offered each year, sometimes with fruit sampling, depending on the season.
- **The Apple and Pear Sample the Harvest Day** is usually held in October, but check your September newsletter for changes due to warm weather. Paid members and non-members are allowed to keep their portion of the harvested fruit.

**The Mission of WWFRF is to promote research and provide education about growing fruit in Western Washington State.**