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 **NWFruit**. We are working on adding NWFruit 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 NWFruit.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 NWFruit as a trade name, we will still be Western Washington Fruit Research Foundation, but we will be NWFruit, too.

Please join us in the Fruit Garden on Saturday September 24th 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 and you may



This Cornelian cherry branch is heavy with colorful fruit.

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

Apple and Pear Day changed to September 24th!

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

IN THIS ISSUE:

President's Message	1
Winter Kiwi Pruning workshop	
Apple and Pear Day	2
Scab Magnet	3
Cornelian Cherries	4
Notice of Board Meeting	
Volunteer in the Fruit Garden	
Fall Cleanup Time	
Blueberry Mulch Project Update	
It takes a village to raise a glass of cider	
Board Meeting Minutes	10
Membership Form	11

Kiwibob returning for Winter Kiwi Pruning workshop

January 14th, 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 to be included in updates and reminders about this event, since it will occur before out next newsletter.

Apple and Pear Day

Saturday, September 24th

Sample apples and pears!
Sample ciders!
Pruning demonstration!

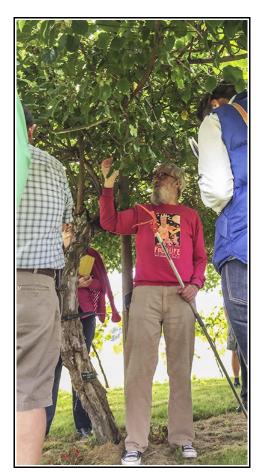


Photo by Kristan Johnson

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 spayed 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.

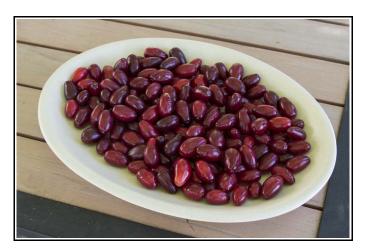


A Jonagold Silken with scab damage in the Fruit Garden. *Photo by Dennis Davenport*

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.

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.



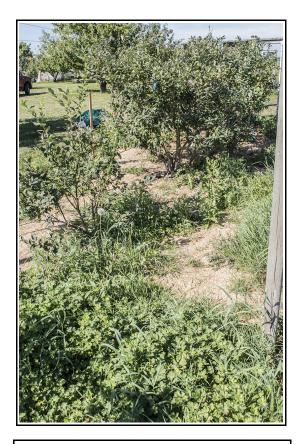
Our neighbors are eager to help dispose of fallen apples but they are only allowed one apple each per day.

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.

It takes a village to raise a glass of cider.

By Adam Wargacki

I used to imagine that the craft of a cidermaker 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 cidermaker, 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 and 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 cidermakers and fresh fruit lovers pick a few in exchange for light labor. And every cider I make will be owe its existence to a whole village of characters far and wide who labor daily for their love of fruit.

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.beezneezapiary.com **Sonshine Tree Care** - www.sonshinetreecare.com

PLEASE SEND YOUR DONATION ALONG WITH THIS FORM

	s my giπ o \$1000		_\$100 _	\$50 _	_\$25 \$_	(Make check payable to WWFRF)
To make a through F		by cre	dit card	go to	our web	site and click on <i>support-donate</i> to make a donatior
Please de	signate my	/ moneta	ary gift to	oward:		Where it is needed most! Fruit Display Garden Fruit Variety Trials Sampling and Field Days
l would like	e to volunte	eer!				In the Fruit Garden On sampling and field days By doing work that can be done from my home
Name						
Address_						
City						StateZip
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(So we ca	n notify the	em)				

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

Please check one box ONLY: Renewal

New Member

Membership Form

	DATE:					
NAME:						
ADDRESS:						
CITY:	STATE:	9-DIGIT ZIP:				
TELEPHONE: ()						
Please check all applicable lines to designate type of member	ership and/or extra donation:					
\$25 FOR ANNUAL <u>INDIVIDUAL</u> MEMBERSHIP (On	ne person only)					
\$40 FOR ANNUAL <u>FAMILY</u> MEMBERSHIP (Parents with their minor children)						
\$FOR GIFT MEMBERSHIP FOR: (Please	note for Whom Above)					
\$60 FOR ANNUAL <u>SUSTAINING</u> MEMBERSHIP (Ind	lividual or family membership with higher level	of financial support)				
\$125 FOR ANNUAL <u>Commercial (List Only)</u> Mei	MBERSHIP (Includes 3 people, and also inclu	des business name on our website)				
\$200 FOR ANNUAL <u>COMMERCIAL (Full)</u> MEMBER (Includes 3 people, and also includes a link from our		bers' website)				
AN <u>EXTRA DONATION</u> of \$FOR6	GENERAL FUND	ARDEN				
I would like to volunteer to help as follows (please check all	applicable lines):					
FIELD WORK IN THE WWFRF FRUIT DISPLAY G	ARDEN (usually held every Thur	sday from 9am-12noon; March-Nov.)				
HELP AT THE WINTER FIELD DAY (1st Saturday in	March)					
NORTHWEST FLOWER & GARDEN SHOW in Sea	ttle (usually held in February eve	ery year)				
BY DOING WORK I CAN DO IN MY OWN HOME U	SING MY COMPUTER OR TEL	EPHONE				

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** 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 help 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.