



NW Fruit

September, 2019

President's Message

I returned to the Fruit Garden yesterday after having been away for about a month. There was much joy to be had seeing so many of our apple and pear trees heavily laden with handsome fruit.

Of course I went first to the Gravensteins. Almost all the trees were well cropped with large high quality apples. A few trees in the center of the row had smaller speckled fruit which we learned this year to be from San Jose Scale. Hopefully dormant oil treatment this winter will improve them for next year. There was no signs of apple scab and the bag of samples I collected had no codling moth or apple maggot.

The Peach trees on the South fence line are growing vigorously with ample one year shoots to provide for heavy crops next year. Considering how miserable these trees looked last season, we have certainly benefited from close attention by our peach team as well as properly timed peach leaf curl sprays. The west espalier looks the best I've seen it. We've had a welcome increase in volunteer attendance and have been discussing tasks to consider spending more time on next year. Everyone seems to agree that fruit thinning has been our greatest unmet challenge and hopefully we can get more of that accomplished next spring.

The other piece of good news is that I haven't seen much evidence of new anthracnose infections this year. I haven't been searching diligently, but again, I have been keeping an eye on the Gravenstein row. Several of the trees had been severely infected in previous years but I didn't notice new damage this year. We should all familiarize ourselves with information in WSU's most recent (April 2018) publication on the topic. Titled "Anthracnose Canker Integrated Management Plan for Home Gardeners in Western Washington FS297E which can be downloaded [here](#).



And finally, I'd like to share a poem that I discovered last week in a magazine in my doctor's waiting room.

Apple Thieves

In his dishevelled garden my neighbor
Has fourteen varieties of apples,
Fourteen trees his wife put in as seedlings
Because, being sick, she wanted something
Different to do (different from being sick).

In winter she ordered catalogues, pored
Over subtleties of mouthfeel and touch:
Tart and *sweet* and *crisp*; *waxy*, *smooth*,
And *rough*. Spring planted an orchard,
Spring projected summers

Of green and yellow-streaked, orange, red,
Rusty, round, wormholed, lopsided;
Nothing supermarket flawless, nothing imperishable.
Gardens grow backward and forward
In the mind; in the driest season, flowers.

Of the original fourteen, five trees
Grow streetside, outside the hedge.
To their branches my neighbor, a retired
Statistician, has clothes-pegged
Slips of paper, white pocket handkerchiefs

Embroidered with the words:
The apples are not ripe, please don't pick them.

Kids had an apple fight last week.
In September, when the apples ripen,
Neighbors are welcome to pick them, even

Those rare Arkansas Blacks that spill over
The hedge. Yes, I may gather the windfalls.
Mostly it's squirrels that throw them down.
Squirrels are wasteful. Squirrels don't read
Messages a widower posts in trees.

—Beverley Bie Brahic

First printed in the *New Yorker* magazine, it was written by Canadian poet Beverley Bie Brahic. It is included here with her permission. Her newest poetry collection is titled [The Hotel Eden](#) and you can learn more about it [here](#).

Bob Baines, President

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Fun in the Fruit Garden

Fruit Garden volunteers have many learning opportunities in the Garden. Join the volunteers Thursday mornings at 9:00 am to noon in the Garden for fun, friends, learning, and the opportunity to serve your community.

If you would like to volunteer in the Fruit Garden contact Tom Wake at info@wwfrf.org



Board Meeting

Our next meeting will take place on October 26th at 11 am at Kim Siebert's home in Marysville. If you are a member and would like to attend please email info@wwfrf.org for more information.



A big thank you to Richard Fairfield for his work on the new kiwi trellis!

Apple and Pear Day

October 12, 2019

Registration begins at 10:30 am

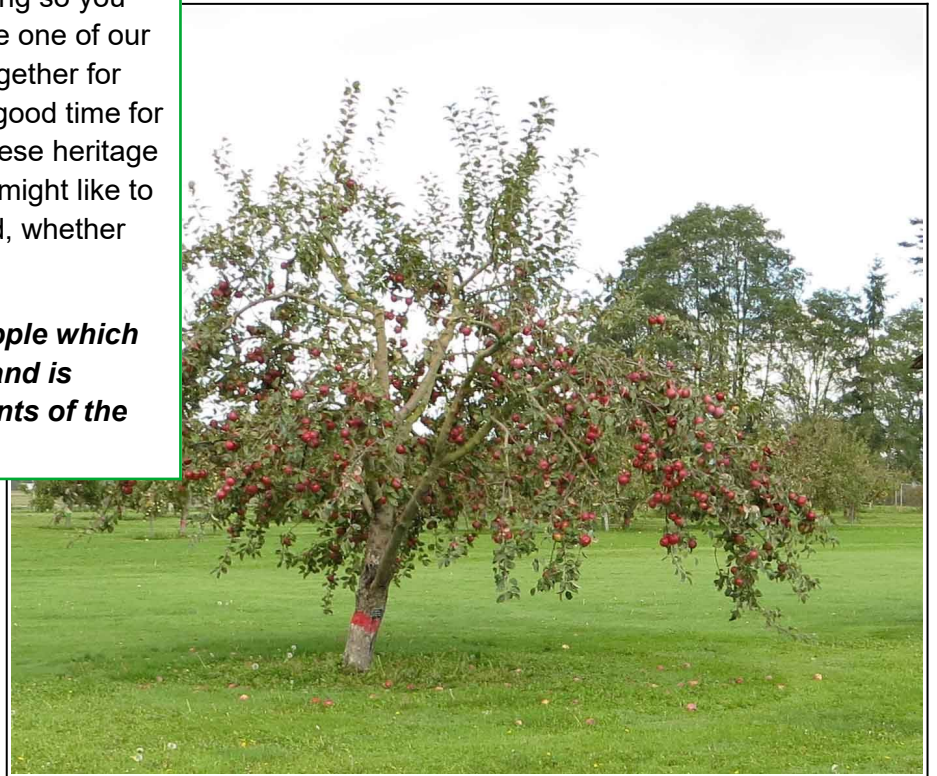
Free for members, \$15 for non-members

Our Sample the Apple and Pear Harvest Day, which takes place at WSU Mount Vernon in the Fruit Garden, will have a somewhat new format this year. There will be cider and apple variety tasting going on starting at 10:45 am so that you can get a taste of varieties and learn where your favorites are in the Fruit Garden before the picking begins. We will have some time for picking fruit before the educational talks begin, allowing each person to get some of their favorite fruit varieties, and then we will have three educational talks in succession: Our Antique Apple Collection, Kiwi growing and our new kiwi trellis, and Figs and Medlars. *(See below for more information)*

You may continue to pick fruit or you may go to any of the educational sessions you are interested in attending. There will be a bell at the end of each session to announce that the next session will begin in 5 minutes to give people time to go to the area of the Garden where the session will take place.

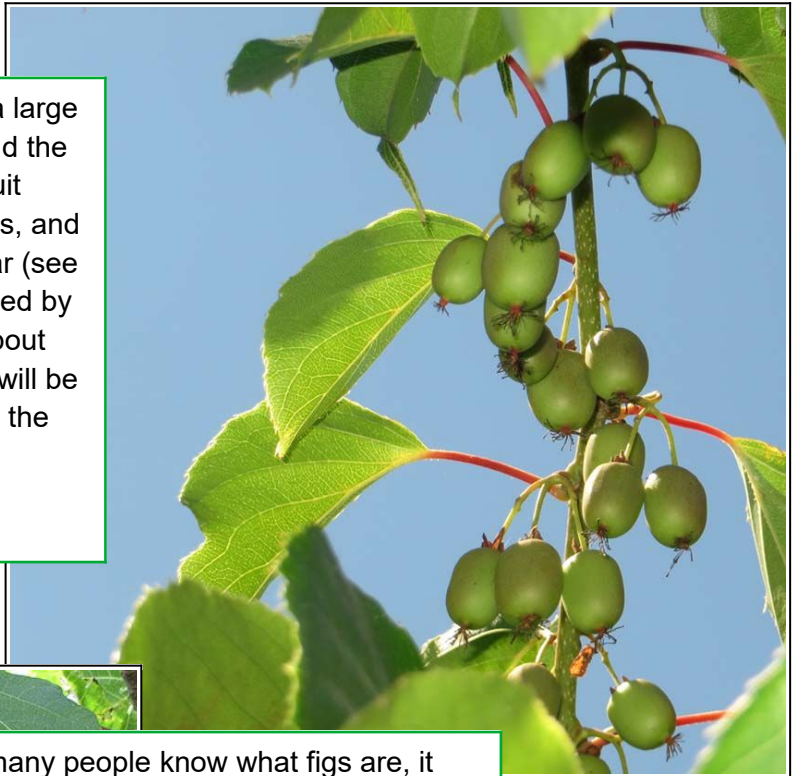
Our Fruit Garden has a collection of over 30 heritage apple varieties, mostly around the center oval of the garden. During our Winter Field Day in March we offer scionwood of many of these varieties for grafting so you can either graft your own or have one of our expert grafters put a little tree together for you for a nominal fee. Now is a good time for you to learn about (and taste) these heritage varieties to see which ones you might like to see growing in your own orchard, whether large or small.

To the right is the Fameuse apple which originated in Canada in 1739 and is believed to be one of the parents of the Macintosh apple.



We have hardy kiwis, which look like a large grape and don't need to be peeled, and the more well known fuzzy kiwis in our Fruit Garden. Kiwi vines need a strong trellis, and we have installed a new trellis this year (see page 3 for a photo), which was designed by Richard Fairfield who will be talking about the kiwis and how to trellis them. You will be able to take some kiwi fruit home from the event.

Hardy kiwi fruit in July to right.

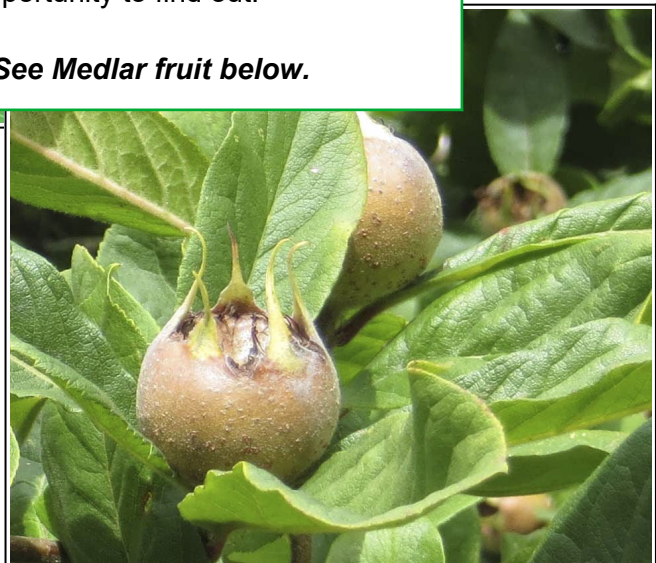
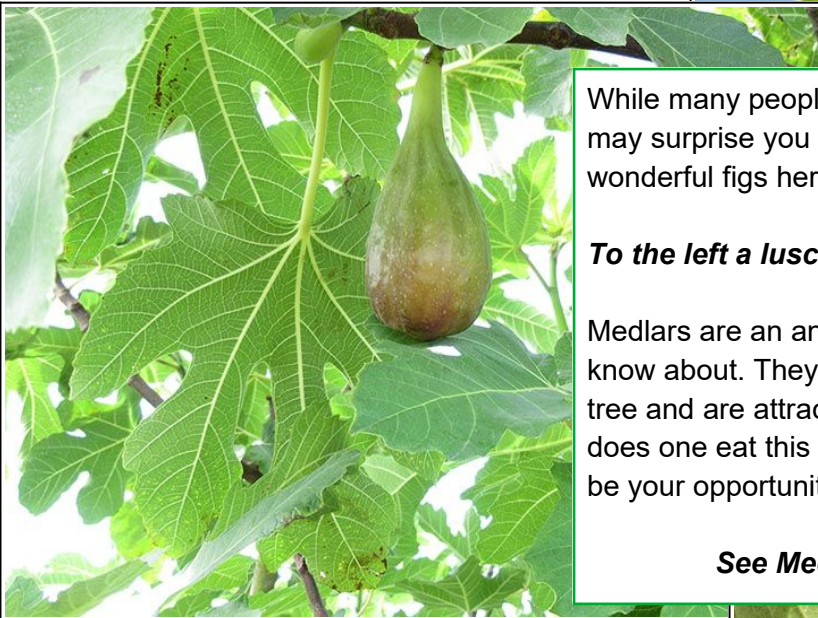


While many people know what figs are, it may surprise you to know that you can grow wonderful figs here in Western Washington.

To the left a luscious fig awaits...

Medlars are an ancient fruit that few people know about. They grow on a bush or small tree and are attractive in the garden. How does one eat this mysterious fruit? This will be your opportunity to find out.

See Medlar fruit below.



Fruit Garden Report

Good news, the Peachleaf-Curl disease resistant variety trial is going very well! We have a collection of 14 different varieties of Peachleaf-Curl resistant peaches, one of the largest in our region. In their third year since planting, they are beginning to fruit enough for us to have taste tests, and Jacky King of NWREC (who had help run the original peach trials) has agreed to help us evaluate the qualities of each variety during these tastings in the future.

The main concern in testing these new peach introductions is to recognize that they are not fully immune to Peachleaf-Curl, and also that they seem to be very susceptible at a young age.

Once the trees lose some or all of their leaves to an infestation of Peachleaf-Curl it takes a massive amount of energy for the trees to recover. All this happens in the spring and early summer while the young trees are still trying to grow. Often it is too much for the trees to overcome and they simply decline and die. This issue has decimated some of the other Peachleaf-Curl resistance trials in our area.



Young curl resistant variety with damaged leaves in 2016

To help mitigate this issue we are using well timed winter and spring sprays for the young trees. This greatly helps the young trees moderate the potential trauma of losing many of their leaves (since the sprays are not completely effective, we still lose some leaves).

In the future (assuming the Fruit Garden Committee's acceptance of the proposal) we plan to gently test the various tree's resistances using several different methods. First we will try to isolate a small section of each tree by encapsulating some of the branches within a large plastic bag while we are spraying the trees. Within a couple of days, the plastic bags will be removed and this will allow the trees to resume their regular growth regime. This maneuver allows us to study the tree's Peachleaf-Curl resistance without overly depleting the tree's energy needed for supporting new growth. Because only a small total portion of the trees leaves will be unsprayed and since those portions will therefore be exposed to typical winter conditions (when the trees are susceptible to becoming infested with Peachleaf-Curl) the overall leaf loss will be relatively small.

Another maneuver to help peach trees avoid Peachleaf-Curl is to provide an "umbrella like" cover to keep the rain off of the trees during the months of December and January when the rain spreads the disease into the leaf buds. Unfortunately this is challenging for us to do in the Fruit Garden, as the

strong winds during winter can wreck havoc with almost any type of covering.

Over time, as we discover the degree of Peachleaf-Curl resistance evident in each variety in our trial, we hope to progressively lessen the applied sprays so that we can better evaluate each variety's true resistance in our climate. We will keep you informed of our progress.

Many thanks to the Peach Data Collection volunteers: Laurie Dressler (in photo to the right), Mary Vincent, Janet Nevitt, and John Quast.

Kristan Johnson



August 8 Volunteer Appreciation Day



Bob Baines with his famous smoked spare ribs...

Kristan Johnson chows down...





Hazel checks out Roxanna's new name tag.



A big thank you to Hazel for organizing the food...



What a great day!

Sprays, Weed Control, and the Roundup Controversy

Jay Scott was not able to complete his article about glyphosphate in time for the June issue but here it is presented in this issue. Thank you to Lenora Jones, from WSU Puyallup, for reviewing and helping to edit the article. (Kim Siebert, Editor)

Weed Control in the Fruit Garden

By Jay Scott

Volunteers at the fruit garden enjoy doing such tasks as planting trees, pruning, and trying horticultural techniques. Weed maintenance is a less desirable task. In the fruit gardens history some weed strategies have been:

Mulches:

1. pea gravel – ineffective
2. weed barrier fabric – created vole habitat
3. leaf litter – ineffective, created vole habitat, and there was fear that it could contribute to tree pathogens like scab and pear trellis rust
4. grass clippings – various thicknesses were tried from 1" to 10", could not be maintained when such tasks as pruning, thinning, and harvesting were performed
5. wood chips – also applied at various thicknesses, when thickly applied it sometimes created vole habitat, when thinly applied it was sometimes removed by mowers
6. layers of cardboard, paper, wood chip, and sawdust - suppressed weeds for a while, sometimes created vole habitat
7. compost – ineffective, weeds thrive in compost

Weed control methods:

1. Weeding by hand – effective but limited interest for volunteers to continually perform this task on a 6-acre fruit garden
2. String trimmers and mowers – removes the top of the weed and leaves a satisfying appearance but many weeds continue their nasty business underground

3. Intentional planting to combat weeds – planted micro clover, resulting in partial coverage, other weeds continued to invade. Clover is a preferred vole food.
4. Some years we just let the weeds grow from neglect. Besides being unsightly, tasks such as pruning and harvesting were difficult. Weeds hampered cleanup of pruning debris and fallen fruit and weeds provided habitat for voles and rabbits.

A few volunteers try non-chemical weed management strategies in a corner of the garden which has been designated as a no-spray zone. In the rest of the garden weeds are treated with herbicides. This year we have tried the non-glyphosate organic herbicide Weed Slayer – results are pending.

Glyphosate in the fruit garden: *The following describes how we use glyphosate herbicide.*

Timing:

1. For the common weed species in the fruit garden, we have found that a spring application gives the best results. Spot treatments are used for scattered weeds or small areas, particularly later in the season.
2. No rain and minimal wind.

Preparation:

1. Glyphosate must enter the weed and disrupt growth enzymes inside the plant to kill it, so it works best when applied to tender, green plant tissues. Ideally, weeds are sprayed when they are young (typically seedlings under 4"). For older weeds, we reduce the amount of product used by mowing several days to weeks ahead of the application, then making applications to the tender regrowth. There is no need to waste spray on a mature 12" weed when the same effect can be obtained by spraying a tender 3" weed.
2. The herbicide must make contact with the weed. Prior to spraying we rake or mow away debris. Any weeds that are protected from herbicide contact by grass clippings, fallen leaves, or pruning debris will continue to grow.

The application:

1. We sometimes add a surfactant to the mix. This reduces surface tension of the liquid herbicide so it can penetrate into the weed improving efficacy of the herbicide. We check the label ingredients, as many glyphosate products are now supplied with a surfactant already included.
2. We use a dye. This indicates to an applicator where he has sprayed so he does not reapply in the same place. It also indicates where he has not sprayed. And, when the ground is blue, people intuitively know that something has been sprayed and they will avoid walking there.
3. Different weeds have different response to glyphosate. Some weeds like tansy ragwort in hot dry conditions will curl and blacken in a day. Another weed like willow herb will sometimes only be stunted weeks afterward. Horsetail seems almost immune.

Glyphosate is an herbicide of concern in the fruit garden due to public concerns regarding human health and due to the presence of weed species which tolerate exposure to this ingredient. Other herbicides and weed strategies continue to be tested.

Noxious and problem weeds:

All weeds in the fruit garden are identified by species. They are observed for characteristics such as quantity, time of emergence, time of flowering, and response to herbicide. Most weeds we encounter are just pesky things that are competition for our intended fruit plants. But a few weeds are especially concerning.

1. Orange hawkweed – Class B noxious weed. Small patch found in the turf between trees in the fruit garden. Can be invasive. It was promptly eliminated by WSU when they were informed of it.
2. Tansy ragwort – Class B noxious weed. Found growing just outside the fruit garden. A toxic plant (especially to horses) that can infest hay fields. Also, quickly eliminated by WSU.



Tansy ragwort leaves as seen on the right in the photo to the left. Kale is to the left in the photo for comparison. The flowers are seen in the photo above.

3. Bohemian knotweed – A class B noxious weed, control is required by Washington State. This hybrid and its relatives Japanese and Giant knotweed are highly invasive. Found growing across the highway from the fruit garden. It grows in wet or dry, sun or shade, and will grow under cedar trees where few other plants can survive. It can easily overwhelm both blackberry and scotch broom. Photo to right.



4. Poison hemlock – A class B noxious weed selected for control by Skagit County. It is invasive and highly toxic. Also found across the highway. When the plant is young the leaf may be confused with culinary herbs like parsley or cilantro (Hemlock is to the right in the photo on right). The root resembles parsnip. See photo below.



5. Bittersweet nightshade – A toxic berry found growing among the blueberry plants.

References:

[Washington State University weed control in orchards.](#)

[Washington state noxious weed control board.](#)

[Skagit county noxious weeds](#)

Photos in this article by Jay Scott

Mycorrhizal Fungi Application to Soil and its Effect on Fruit Sugar Content

By Peter Jackson

For several years Peter Jackson has been conducting a small trial applying beneficial microbes to the soil and measuring the effects on the sugar content of the fruit. This article tells of his work on this project.

Since July of 2017, a small trial has been conducted with espaliered Honey Crisp apples in the NW Fruit orchard. The objective of the trial was the use of Brix measurements to quantify nutrient density of apples that were given beneficial microbes versus those that were uninoculated. Results were recorded the last two falls, and another final test will be done this September. During the 2nd year, we received of a small donation of mycorrhizal fungi from Fungi Perfecti which led to the inclusion of a third row of the vertical cordon Honeycrisp (which became the new control), and the Belgian espalier receiving the commercial spores, and the one consistent row being the Welcome row receiving homemade inoculants done in the styles of Natural Farming of Japan and S. Korea. Mulch consisting of grass, weeds and wood chips was also applied to suppress weeds and provide shelter for the proliferation of microbes. The highest recorded measurements came from the Welcome row, while also testing on a higher average in the low end, and the other two rows had similar highs, but the lowest averages were on the uninoculated row.

Brix (symbol °Bx) is the sugar content of an aqueous solution such as the apple juice squeezed from individual apples off the different trees in the different rows. One degree Brix is 1 gram of sucrose in 100 grams of solution and represents the strength of the solution and if the solution contains dissolved solids other than pure sucrose, then the °Bx only approximates the dissolved solid content. The °Bx is traditionally used in the wine, fruit juice, maple syrup and honey industries. A vintner measure his must (from the Latin vinum mustum, "young wine") to obtain the °Bx, which is the concentration of sucrose by percent mass. It is important to point out that neither wort nor must is a solution of pure sucrose in pure water. Many other compounds are dissolved as well but these are either sugars, which behave very similarly to sucrose with respect to specific gravity as a function of concentration, or compounds which are present in small amounts (minerals, tannins, acids in must). In any case, even if °Bx are not representative of the exact amount of sugar in a must or fruit juice they can be used for comparison of relative sugar content. Grape juice for example, contains little sucrose but does contain glucose, fructose, acids, and other substances. In such cases, the °Bx value clearly cannot be equated with the sucrose content, but it may represent a good approximation to the total sugar content. Modern optical Brix meters are divided into two categories. In the first are the Abbe-based instruments in which a drop of the sample solution is placed on a prism; the result is observed through an eyepiece. The critical angle (the angle beyond which light is totally reflected back into the sample) is a function of the refractive index and the operator detects this critical angle by noting where a dark-bright boundary falls on an engraved scale. The scale can be calibrated in Brix or refractive index. In the winemaking industry, a growing season is considered vintage if the rain does not fall before harvest of the grapes, as the more water a plant uptakes directly before fruit harvest, the total sugar content will be lower, making for a lower Brix reading. I for sure have noticed that these summertime droughts are making for some high sugar content in all the fruit I grow! As well though, many studies have been done with cover cropping, Biodynamics, and many other modalities of regenerative agriculture, showing that working on plant and soil health and remineralization, makes for higher sugar content in fruit juices. For more information on the subject, see the Bionutrient Food Associations writing on this: <http://bionutrient.org/site/bionutrient-rich-food/brix>

Part of the philosophy behind many aspects of regenerative agriculture, is that soil health directly correlates to the pest resistance and immune system of the crops we are nurturing. In the modern era due to conventional farming practices, there are often high ratios of bacteria to fungi whether due to disturbance from tillage or chemicals as products like Roundup tend to select for "super" weeds that are able to adapt until humans come up with a new strategy or chemical. Weeds are pioneer species that can proliferate in more barren environments as nature

abhors a vacuum, and tries to keep soils covered with whatever seeds are available, and for that reason many of them have preference for the same high bacteria to fungi ratios, as they thrive in disturbed areas where less hardy plants cannot. If we instead use the knowledge that certain ground covers like clover, which are nitrogen fixing because of *Azobacterium*, are able to help fill that void in absence of herbicide use then we can get greater diversity of microbes and prevent evaporation, while putting carbon and nitrogen in the ground in the form of roots and root nodules. In tree fruit though, many of our crops prefer a higher fungal to bacterial ratio, wherein they form symbiotic relationships with fungi wherein exchange for sugars created by photosynthesis are secreted through the roots of plants, are traded for minerals such as phosphorus, mined by the acids created by the fungus. More moisture is able to be retained in an active soil food web, and the greater ability of the plants to uptake minerals then makes for a more nutritious fruit or vegetable. This also stabilizes against soil erosion, as the greater amount of soil organic matter and increased porosity and aggregation helps prevent it being swept away by the winds and rains. Utilizing crop residues as mulch and planting cover crops to build habitat for microbes can even be seen on a commercial scale up the Skagit River at Sauk Farm LLC. The two of eastern Blueberry rows out at the WWFRF orchard also have been employing the use of ramial woodchip mulch for weed suppression as the buttercup out there is voracious, though oddly enough, also a nitrogen fixer, giving it some redeeming benefits.

The Welcome espalier was inoculated 2017 with Indigenous Microorganisms harvested from my property in Anacortes from underneath a feral apple tree surrounded by 2nd growth, and a Hawthorne at the edge of a field. Hard-cooked rice was placed about an inch thick in woven baskets and buried several inches down under the two trees for a period of about a week, where upon being uncovered were found to be satisfactory collections with a nice smell and a white mold similar to tempeh, and was shelf stabilized with the mixing of equal weight sugar. Then the culture, when needed, can be propagated onto a cheap medium such as rice bran, wheat mill run, or other agricultural residues in a manner the Japanese call Bokashi, which is then a rich agricultural amendment and microbial supplement. The first part of this technique goes back over 400 years in Japan, and shares many cultural parallels with the rich history of fermentation in China, Japan and Korea going back 2500 years for making rice wine as fungi such as *Aspergillus Oryzae* that break down the starches with enzymes for the yeast to make alcohol from the sugars released. There are also many modern parallels to concepts such as fecal transplant, when a doctor transplants feces from a healthy donor into another person to restore the balance of bacteria in their gut, when probiotics aren't enough. The idea being that by going into a microbiome or ecosystem that is more in balance, that these sort of microbes can be spread to help ensure proper digestion by either roots or our guts. A common statistic is that there are over 50,000 microbe species in a teaspoon of healthy soil, so in collecting Indigenous Microorganisms we are basically providing the tree roots a microbial all you can eat buffet, a sort of meet and greet of symbiosis. The highest apple tested came from this row, with a Brix reading of 17, and an average low end at about 12, with an increase of 2 degrees average from the previous year.

The Belgian espalier was inoculated in 2018 with the Mycogrow product, having the previous year been the mulched but uninoculated control for the experiment. This soluble powder contains about 30 known species such as endomycorrhizal fungi species of *Glomus*, ectomycorrhizal fungi like *Rhizopogon*, disease suppressing organisms including *Trichoderma*, and beneficial bacteria such as *Bacillus*, along with soluble kelp, humic acids and vitamin B1. This formula is designed to help promote fast plant and root growth by increasing nutrient and water uptake. All of these have been individual strains have been studied and formulated into a powder of spores, with known properties and a fairly ubiquitous nature, in that they are able to bond with most of the plant kingdom, although some families like the Brassica form no mycorrhizal relations whatsoever. While the highest Brix reading from this row was a 15 last year, that was 2 degrees higher than the year before, and as well it was about one degree higher on the low end.

The Vertical Cordon row was added when the Belgian row was inoculated as the new control. It received no mulch last summer as there was still enough residual Roundup residue that no weeds were growing aberrantly. It's highest Brix reading last year was also a 15, but on the low end it was about a degree lower average than either of

the microbial inoculated rows. Last year it was given a woodchip mulch in the fall, but due to miscommunication it was sprayed with Roundup this spring, thus skewing any final test results of what a no spray, but mulch regime would do in comparison to mulched with Indigenous Microorganisms, and mulched with commercial microbes. Still I plan to do one final testing this fall to wrap up this project and see what three summers of inoculation next to two summers of inoculations, and nothing at all.

From my own personal perspective, I would say that the most palatable apples have been from the highest Brix row, the Welcome espalier. There was also talk of measuring the anthracnose lesions with picture documentation in the dormant season, but as we are a volunteer organization, sometimes things don't happen! Honeycrisp are a fickle tree, having susceptibility to powder mildew, and the espalier technique does make for dense foliage requiring more constant pruning than your traditional, free standing, open centered trees. As I've since learned as well, Brix may not be the most accurate measurement for collating data related to sugar content, as it rises in the morning til the afternoon as the plant photosynthesizes and stored sugars go from the roots up to the fruit. So because I was picking the apples solo and labeling them, it would be about an hour from picking them on the first of the Welcome trees, to the last of the Vertical Cordon, leading to some inaccuracies in comparing measurements. This has been a very interesting learning process and visibly there is a lot of fungal hyphae in the mulch layer, helping break down and make available nutrients for the trees. The most visible fungal growth has been in the Welcome trees, but they did get a head start! The start of this project has since led to a merger with the previously mulched blueberry rows, and the addition of four Jonagolds receiving a micro-clover covercrop, to stake out about 12% or the Northeastern octant of the fruit orchard as the No-Spray section. A lot of help and encouragement has been received from Tom Wake, Kristan Johnson, James Weisswasser, and Mike McWilliams on this project. I would like to extend my thanks to them and the rest of NW Fruit for having this wonderful organization that helps build community and further progress what is growable in our maritime climate.



Guess which hand is holding the inoculated soil.

NW Fruit Board Meeting

June 1, 2019

11:00 am – 2:00 pm

At Kim Siebert's home

Board Members Present: Bob, Ira, John, Joanne, Larry, Mike, Kristan, Jay, Kim

Board Members attending by conference call: Sam, Celeste

Member attending – Dennis Davenport

A quorum was present for the entire meeting.

Read minutes from 1/12/2019 – Kim read the minutes. John motioned that the minutes be accepted as read, Kristan seconded. Approved unanimously.

Membership Report – Joanne – In January we had 163 members, now we have 119 members.

Financial Report – Mike – At the start of the year we had \$47,000. We have had \$4,230 in revenue and \$5,826 in expenses. Our insurance expenses have increased. Bob will find out who we can talk with at WSU to see if there is some way to lower our costs. Dennis will get a bid from an agency in Mount Vernon.

Old business:

T-Shirts – Kim presented the information that Hazel submitted for printing of T-shirts for the Fruitbooth. It was decided to increase the number of 2x and 3x sizes printed. Kim motioned that we allot up to \$1,500 for T-shirts for the Fruitbooth. Seconded by John. Passed unanimously.

Should we move to digital records? - Kim spoke with Shirley Kropp and we are OK to move forward to digital records; we just need to be sure to have digital backup for all documents.

Kim motioned that we add to our bylaws the words in red below. Seconded by John. Passed unanimously. The digital records will be kept online with backup on a separate drive.

Section 7. Recording/Corresponding Secretary.

The Recording/Corresponding Secretary shall keep the minutes of membership meetings and board meetings, and maintain them in one or more books provided for that purpose **or as digital records with suitable backup**. He/she is the recording officer of the foundation and the custodian of its records, except such as are specifically assigned to others, as the treasurer's books. He/she will keep a register of the name and post office address of each member. He/she should also keep one book, **or digital file with suitable backup**, in which the constitution, by-laws, rules of order, and/or standing rules should all be written. He/she should, previous to each meeting, for the use of the President, make out an order of business, showing in its exact order what is necessary to come before the meeting. He/she shall send out proper notices of all called meetings and of other meetings, when necessary, and conduct the correspondence of the foundation, except as otherwise provided by the By-Laws. [Amended by Board vote 3/25/06]

Section 9. Treasurer.

The Treasurer shall be the custodian of the corporate **financial** records, **which may be maintained as digital records with suitable backup**. He/she shall have charge and custody of, and be responsible for, all funds and securities of the foundation. He/she or his/her agents shall deposit all such monies intact in the name of the corporation in such banks, trust companies, or other depositories as shall be selected in accordance with the provisions of the By-Laws. He/she shall file the annual nonprofit organization's income tax return with the Internal Revenue Service, and in general, perform all of the duties as may be assigned to him/her from time to time by the President or the Board of Directors.

Educational Events for the year – Mike McWilliams has been having educational workshops with volunteering activities on the 3rd Friday of each month. This will continue through the summer. We need to find out how we can send out blast emails to our membership to advertise these events. Ira will work on finding out how to do blast emails. Celeste will send out a trial survey about how we can retain members. We will try posting on the website what the volunteers will be doing each month so that interested people will be encouraged to come.

New Business:

Kiwi Trellis: Kristan Johnson moves that we allot up to \$1,700 for a new Kiwi Trellis in the Fruit Garden. The old trellis is falling down and must be replaced. Seconded by Larry. Passed unanimously.

Treasurer Position – Mike Ewanciw turned in a letter stating that he is resigning from the Treasurer position as of Jun 8, 2019. Kim nominated Dennis Davenport for Treasurer. Seconded by Joanne. Passed unanimously. Dennis will begin as Treasurer as of June 8, 2019. Mike will meet with Dennis at Bank of America before June 8th to have him added as a signer on the account.

Dennis stated that he does not want to be the Registered Agent. Kim volunteered to be the Registered Agent for WWFRF/NW Fruit.

Educational Outreach idea – Larry – Moved to next board meeting

Volunteers working on days besides Thursdays – Moved to next board meeting.

Standing Rules and Procedures: After going over the Standing Rules and Procedures for the Treasurer and Financial parts of the Standing Rules and Procedures document John moved that we accept the red boxed standing rules with the stipulation of the change of the review committee wording to *one non-board member required*. Seconded by Kristan. Passed unanimously.

Winter Field Day, 2020 – Topic will be Dwarf apple culture and Training.

Volunteer Recognition Lunch – Will be August 8th.

Fruit Garden Management Plan – Copies were handed out for the Directors Notebooks.

Do we want to have fixed board meeting dates for the Jan/Feb, summer, and November meetings? - *Larry, Celeste and Bob to use Doodle for setting up board meeting.*

Fall board meeting – We plan to schedule this through Doodle.

Online discussions by board members – John, Kim and Ira to be on ad hoc committee to test how an online bulletin board would work for discussions among board members rather than email.

WSU Hard Cider Tasting – This will be an add-on to the Apple and pear day and WSU will be responsible for it.

Outside Groups renting Fruit Garden – We probably cannot do this due to WSU considerations.

President Bob Baines adjourned the meeting at 2:40 pm.



Western Washington Fruit Research Foundation

Membership Form

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; Jan-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 Joanne Hilgart, Membership
6160 Everson Goshen Rd
Everson, WA 98247-9766



Did you know we have Goumi fruit in the Garden?
These berries will turn red when they are ripe.



In This Issue

Apple and Pear Day!
The Roundup Controversy (again!)
Photos of Volunteer Appreciation Day!