



the Urban Scion Post

a publication of the Seattle Tree Fruit Society,
chapter of the Western Cascade Fruit Society

President's Letter

I hope that everyone is hanging in there. As we are all aware, Governor Inslee has extended the state “Stay Home, Stay Safe” mandate from its original end date of May 4th. The new date has yet to be determined, but it is evident that we will need to cancel our May meeting. Our fingers are crossed, and we hope to schedule some events in the month of June. Our orchard will need some work. I visited it over the weekend. It looks good, but there is some pruning and other work that is due soon.

The good thing about “staying home” is that I am getting more work done in my garden. I don't need to explain to this audience the benefits of this “grounding” experience. I may actually stay on top of things this year, and be prepared for the onslaught of sawfly larvae on my gooseberries & currants.

Thanks to all who participated in our online scion/rootstock/grafting event. Due to our distancing constraints, we were relegated to this alternative method. It couldn't happen if it wasn't for a handful of dedicated members: Lori Brakken and Bill Davis, who did the bulk of the grafting, Laure Jansen, who procured most of the scionwood, and Trent Elwing, who coordinated everything. Thanks to all the others who contributed. I hope everyone will be happy with their new plants.

I'm going to spend the remainder of this message to express my appreciation for a club member, Jerry Packard, who passed away recently. He will be greatly missed. Jerry was a Board member, and was instrumental in managing the demonstration orchard at Magnuson Park. He gave his time freely to the club, and also to the Magnuson Community Garden P-Patch. He was especially proud of the many varieties of peppers he grew at the P-Patch, as well as his ‘Liberty’ apple tree, ‘Rosanna’ raspberries, and his Lingonberries. He led an interesting life and it was always good to hear him speak of his experiences. For example, during a club presentation about blueberries and their relatives, Jerry spoke of a blueberry species endemic to Hawaii, where he once lived. This prompted me to go home and “research” this species, *Vaccinium reticulatum* (AKA – “ohelo”), that grows on lava outcroppings. It was always great to see Jerry at our events. I appreciated whatever Scandinavian treat he would bring to our gatherings. Before Jerry embarked on his career as an engineer, Jerry was a Peace Corp volunteer in Western Samoa, where he met his future wife Carol. I attended their 50 year anniversary celebration a few years ago. It was evident at this get-together that Jerry was well-loved.

We, in conjunction with the Magnuson Community Garden, are hoping to honor Jerry in some way. Jerry always wanted to plant an apricot tree in the Magnuson Orchard. We will honor that, and have had discussions about possibly constructing a bench in Jerry's name that can be used by visitors to look at the orchard and other park features.

I know that you've heard this phrase multiple times recently, but please “stay safe.”

Yours truly, *Mike Ewanciw*

Urban Scion Post

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On the cover

Victoria rhubarb
Photo: Laure Jansen

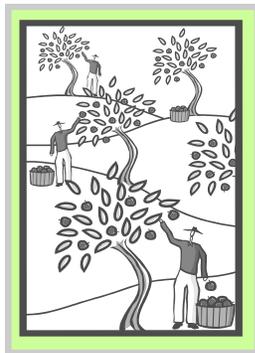
The Merry Month of May 2020

by Marilyn Tilbury

Weren't the fruit trees beautiful this spring? Rare dry weather during both stone and pome tree bloom allowed insect pollinators ample access to flowers. Drifts of the pink ornamental cherry petals accumulated along mostly vacant streets.

Apple blooms hopefully will be developing into fruitlets which will need to be thinned soon. How to get the best thinned fruit? Superior fruit is always found at the sunny top of a tree so discipline yourself to start here.

Most of us also install maggot barriers as we thin (see the order form in this newsletter). First, decide how many apples you wish to harvest from a tree and set aside the number of maggot barriers to cover them. Working down from the upper canopy, stop when you've installed the allotted protection. Second, and this is important, remove all remaining fruitlets so that apple maggots, codling moths and any other fruit pests such as stink bugs will find no food in your orchard.



Third, when to do this? You want protection in place before tree fruit pests come for your fruit. Installing maggot barriers if pests are already inside fruit is shooting one's self in the foot. WSU has developed tools called heating degree models for many fruit tree pests and also has installed free weather stations called Ag WeatherNet over the entire state so we can access the data online. The Puyallup and 21 Acres (Woodinville) sites are probably best for us.

For codling moth, 175 DD (base 50° F) is considered to be when the average date of emergence occurs. As this is written, on April 29, Woodinville has accumulated 48 DD. Our guestimate is that 175 DD will occur around May 10-May 15 but you can go to the website and check out the datum every few days yourself. Whenever this date occurs, you want to be nearly thru thinning and installing fruitlet protection for this year.

Do you grow raspberries or cultivated blackberries?

There is a new pest in our area called rose stem girdler. Native to Europe, it has been gradually spreading across N. America and has killed the wild roses in Alberta. Since 1955 it has been a serious pest in Utah. Utah's excellent Pests Fact Sheet ENT-178-15 is available online.

For two years the writer has encountered the pretty bronze metallic rose stem girdler adults while looking for stinkbugs in cane fruit. This spring was the first time that infested canes were observed. The only effective defense is to look for small swollen areas, galls, on the lower portions of canes and cut these canes out. Destroy the galls and several inches above them to kill the larva before it pupates and emerges as an adult, usually in early May.

Strawberries are blooming now and that means spittle bugs may be present. They don't mean to be bad actors, but these sucking insects may carry diseases and infect your plants. They are destroying century-old olive trees at this very moment in the Mediterranean countries by transmitting *Xyella fastidiosa*, a disease brought to them in infected plants imported from California. Bottom line: squish spittle bugs in your strawberries.

NOAA is guessing that we may have a warm summer. Phoenix has already had high temperature warnings. The blob is back off shore, thankfully further out than the previous blob.

Perhaps our stay-at-home restrictions will be relaxed provided we still practice social-distancing and wear masks in public. Those of us over 65 or with underlying risk may find ourselves following these practices until Covid-19 burns itself out (if it ever does), a vaccine is available, or—most unlikely to occur but also the most effective—diagnostic testing, contact tracing and isolation of infective people is readily accessible to all.

Doctors are getting practice dealing with this disease and developing protocols. They may recommend everyone have a pulse-oximeter at home and contact them if oxygen saturation reaches a level suggesting hospitalization would be helpful. Drugs such as remdesivir may help cure patients. Virologists are working day and night to learn more about this intriguing coronavirus. And our gardens are welcoming us to spend time in them, for their benefit and for ours.

2020 STFS Virtual Grafting Event Wrap-up

by Trent Elwing

Due to the ongoing social-distancing practices hopefully limiting coronavirus spread, STFS postponed then cancelled our annual spring in-person grafting event for 2020. This sudden decision occurred after STFS members Lori Brakken and Laure Jansen had purchased rootstock from Raintree Nursery as well as collected and preserved scionwood from scores of apple, pear and plum varieties.

Lori volunteered to store at her house rootstock and scionwood as well as to coordinate and perform grafting services. Bill Davis also grafted numerous trees ordered during the virtual grafting event as well as pear and plum trees which were created from leftover rootstock and scionwood.

Members of STFS, Snohomish County Fruit Society and Peninsula Fruit Society purchased nearly all the 250+ rootstock pieces and hundreds of scionwood pieces.

Special thanks to Lori Brakken, Laure Jansen and Bill Davis for offering their time, effort and expertise to individuals with questions or questionable grafting choices.

If you have already picked up your order from Lori but not yet paid, please contact Trent Elwing, STFS Treasurer, (email trelwing@gmail.com phone/text 206.517.3118) to arrange payment.

Payment must be made by check or cash preferably by check made to "STFS" and sent in the near future to: STFS c/o Trent Elwing, 1035 Alaska Ave E, Port Orchard, WA 98366.

The following pear and plum trees grafted by Bill are now available for purchase. Trees are **currently potted at Lori's house. Orders will be filled in the order they are received. First come, first served.** Place orders by contacting Trent.

Plums

- Beauty variety Asian plum grafted on Marianna 2624 rootstock, self-fertile, \$10 apiece, qty of 3.
- Methley variety Asian hybrid plum grafted on Marianna 2624 rootstock, self-fertile, \$10 apiece, qty of 2.
- Imperial Epineuse and Seneca varieties European plum grafted on Marianna 2624 rootstock, 2 grafted varieties pollinize each other, \$14 apiece, qty of 2.
- Valor and Victory varieties European plum grafted on Marianna 2624 rootstock, 2 grafted varieties pollinize each other, \$14 apiece, qty of 2.

Pears

- Bosc variety European pear grafted on Quince Province BA rootstock with Comice interstem, \$10 apiece, qty of 1.
- Comice variety European pear grafted on Quince Province BA rootstock, \$10 apiece, qty of 6.
- Concorde variety European pear grafted on Quince Province BA rootstock, \$10 apiece, qty of 2.
- Conference variety European pear grafted on Quince Province BA rootstock, \$10 apiece, qty of 3.
- Rescue variety European pear grafted on Quince Province BA rootstock with Comice interstem, \$10 apiece, qty of 1.
- Taylor's Gold variety European pear grafted on Quince Province BA rootstock, \$10 apiece, qty of 3.**
- Warren variety European pear grafted on Quince Province BA rootstock, \$10 apiece, qty of 4.

HOW DO YOU PROPAGATE BY CUTTINGS ?

by Trent Elwing

During STFS meetings, attendees discuss amongst ourselves our gardening activities, practices and resulting successes or failures. **Since we aren't currently meeting in-person**, could we discuss electronically what techniques/rituals we follow for successful propagation of cuttings?

Below is a photo of a berry-producing vine (what is it?) started mid-March 2020 from 10 inch-long budding stems 1) partially coated with Growth Technology Clonex Rooting Gel, 2) sprinkled with Plant Success Organics Soluble Mycorrhizae, 3) stuck in planting soil and 4) exposed to artificial light for 4 weeks 24/7. Appropriate, efficient or wasteful?

While it may be getting a little late this year to propagate from cuttings, if you could submit the following info, an upcoming newsletter article can be drafted that is helpful to other members just getting started:



1) Plants that you have successfully propagated from cuttings

2) Description (for example, length, diameter, location on plant) of cutting taken from plant

3) Time of year cutting was taken

4) Gels, liquids, soil amendments or any other products applied to cuttings

5) Important steps that must be followed between cutting taken from plant and vigorous, rooted cutting being planted in your garden/ orchard.

Please forward your helpful comments to Trent Elwing (email trelwing@gmail.com phone/text 206.517.3118)

If you have goji/wolf berry, goumi, aronia and other fruit plants that can be propagated by cuttings, consider growing up cuttings which you can bring to future STFS meetings for barter, sale or a donation to STFS.



Story & photos
by Bill Thorness

DOTING ON THE LOVE APPLE

For Best Results:
Trellis Grandly, Prune Prudently and Water Gently

The **Jaune Flamme** is flowering. **Supice** has grown an amazingly thick stalk. The **Sungold** seems to shoot up a foot every day.

Those are the early July pleasures of your tomato treasures. You're not yet biting into the juicy, tangy fruit that the French called the "love apple," but you can certainly smell it as you brush by the plants that have taken root in your garden. You know it will be *amour* at first bite.

Each spring I try to give my tomatoes the best possible start until the warm days finally arrive. I want them to head for the sky and start setting fruit.

There are three steps to getting a bountiful crop of tomatoes later this summer: trellising, pruning and watering. Here are some methods I use for best results.

Banish the Wimpy Cage

Fie on the tomato cage, that's what I say. Whoever thought to weld together thin wire rings with wimpy straight bars barely a couple of feet long was not a visionary. That person probably planted his tomatoes in clay on the north side of the house. If you plop your tomatoes down in full sun and composty soil, with proper care they will easily shoot up and out and over those despicable cages and soon overwhelm them. And you will be providing zero support as the fruit starts weighing down the plant, which is of course when support is needed most.

There are many methods and devices that do work, however. First you have to know which type of plant

you're supporting.

Determinate tomatoes are more like bushes instead of vines, and ripen all of their fruit at once. Think paste tomatoes. They can be trellised to one main stem with a single, strong stake or piece of heavy bamboo. It should be placed very near the main stem, sunk into the ground at least a foot, and the stem tied loosely to it at a few intervals.

Indeterminate tomatoes, the type that send up multiple vines, need quite a bit more help. These can easily become dense tangles of leaves and stems that cross and loop and drape back down to the ground. Don't let them.

Indeterminate tomatoes come in all shapes and sizes, from cherries to beefsteaks. Cherry tomatoes are virtually all vining, and they do very well trellised onto a flat, grid-style support. Plants that produce big, main-season fruit need sturdy supports on all sides of the plant, so an enclosure-style trellis works well.

Prune When Trellising

Pruning helps accomplish good trellising on vining tomato plants. When halfway up your trellis, the plant should be cut to two or three main vines coming from close to the base of the plant. Don't wait until it's put out six feet of vine in all directions, just decide which ones to keep and cut the rest as close to the main stem as possible. I know it's soul-crushing, but you can do it!

Pruning to three stems (or maybe four or five on a vigorous cherry tomato) will accomplish two things:

- the plant can give more energy to fruit production on fewer vines, so the fruit will be larger; and
- the plant won't be as dense with stems and leaves, so it will get better air circulation, which means less chance of late blight ruining it.

Cutting the plant back to avoid late blight is a key step in our cool, maritime climate. Blight thrives in moist, cool conditions. Good air circulation helps the leaves and stems dry during the day. So trim the leaves off the bottom foot of your plant, and trim out center branches if it gets too dense to see through.

One more pruning technique: cut out the suckers. Pinch off most of the small shoots that come from the axils or junctures of the main stem with the leaf stems. This results in an open structure that adds air circulation and gets more sunlight to the fruit.

Provide Sturdy Supports

Lashing together pieces of bamboo can be a very satisfying garden task. Line up a series of 6-8 foot long dried culms and sink them one at a time into the ground a few inches from your vining tomato. Set them to form a line behind it, at such an angle that the sun will shine fully on plant.

The trellis material should be sunk at least a foot into the ground; 18 inches is better. For more support, drive 3-foot pieces of steel rebar halfway into the soil next to the bamboo, then lash the bamboo to them.

Once the verticals are in place, cut horizontal pieces the width of your vertical wall, and lash them securely onto the verticals every 9-12 inches from the ground.

When finished, you should have a trellis grid that's six feet high and 3-4 feet wide to which you can train the vines of one tomato. As the stems grow, spread them out for good air circulation and tie them loosely onto the supports. Use twine or plant ties to secure the vines loosely onto it, spreading them out for good air circula-



Brandywine



Green Zebra



Jaune Flamme

tion.

There are other ways to get your tomatoes climbing. My favorite supports for vining tomatoes with large fruit are commercially sold “ladders” made of heavy-gauge steel, powder-coated with paint so they won’t rust. I got mine from Gardener’s Supply Co. (gardeners.com) and they’ve lasted many years.

Some commercial tomato cages are worthy of use. Foldable grids of heavier galvanized steel can be good for determinate tomatoes, or plants that will stay small. The grids are typically not tall, maybe four feet, and have short legs. Support them by tying their legs to external stakes.

Welded iron trellises add beauty to the garden. Look for ones with long legs and an open grid. A trellis also can be made of 2x2 inch lumber and welded-wire mesh.

Whatever you use must be sturdy. A good ladder or cage should be heavy enough that you can lean on it without bending it. Try that with a wimpy little circular cage and you’ll end up face down in your garden.

Water Deeply, Carefully

Regular watering is vital. Irregular watering can result in stunted plants (too little) or very mushy fruit (too much). Blossom end rot, a hard, brown crust on the bottom of the fruit, can come from uneven watering. That’s actually a calcium deficiency, but irregular watering interrupts the plant’s ability to take up that vital secondary nutrient.

To decide when to water, I use a finger test. I stick my index finger into the soil next to the plant. If it hits wet soil all the way down, no need to water. If the last knuckle is dry, it’s time to water. If the entire finger comes back dry, I waited too long.

I try to water twice a week during the driest part of the summer, using a drip irrigation system that will saturate the ground slowly. Soaker hoses also work. I let my watering system run for 30 to 45 minutes and check after each watering. I don’t vary my watering regimen for the occasional rainfall, as our summer coverage is generally insignificant.

Some Favorite Varieties

Note: Many of these will be available at the online plant sales being run by Tilth Alliance, May 1-5 (pickup at Rainier Beach Urban Farm), or King County Master Gardeners, through May 4 (pickup at Bellevue Demonstration Garden or Beacon Hill’s Cesar Chavez Demonstration Garden). Most are common enough to be found at local nurseries as well.

Cherry:

- Chadwick’s Cherry – Named for Alan Chadwick (look him up), so it will be good enough for you. A larger, meaty red cherry.
- Sungold – beloved heavy-setting hybrid, gold fruit, balance of juice and meat.
- Sweet 100/Sweet Million – vigorous vines with cascades of juicy, modest size red fruit.

Salad:

- Green Zebra – green and yellow stripes through fruit, medium-sized vines, early and prolific.
- Jaune Flamme – apricot color, very prolific, tangy but low acid.
- Stupice – reliable, red globes, early ripening, good balance of juice and meat.

Paste:

- Amish Paste – oval fruit, deep red, sweet, wins taste tests.
- Principe Borghese – a prolific heirloom, plum-sized, bright flavor, great for drying.
- Roma – dense red clusters, few seeds.

Main-season:

- Brandywine – juicy “true tomato” flavor, very thin skin, very late to ripen.
- Cherokee Purple – dark flesh, rich flavor, more sweet than tangy.
- Old German – large but reliable ripener, gold with red stripes.



The Glory of Rhubarb

by Laure Jansen

FRUIT OR VEGETABLE

In the American vernacular, Rhubarb was called “pie-plant”. In Britain, it became popular in the late 18th century as an alternative to gooseberry, because it could be forced to provide an early season harvest.

Since most recipes for rhubarb are desserts, and those are my favorite, I elect to place rhubarb in the fruit category. I currently have about 15 rhubarb plants, some green and some very red and some between. I have a plan to actually compare the flavors of different rhubarb cultivars. In late 2019, I ordered 24 cultivars from the USDA germplasm repository. Sadly, due to coronavirus, there were no employees to issue the necessary sanitary certificate required for shipping. If any STFS members have rhubarb cultivars they love and want to share, I would be happy to accept crown divisions late this fall (hint, hint).

In the meantime, I am working to improve the productivity of my current plants and extend the harvest through the summer, while encouraging the plants to maintain throughout the year that delicate flavor so enjoyable in spring rhubarb.

COLOR IT RED

As with apples, it seems that consumers like their rhubarb more red than green. There are a number of cultivars that are deeply red on the outside, and light red to pink on the inside. These cultivars make lovely reddish-pink pies, sauces and jams. “Cherry Red”, “Crimson Red” and “Chipman’s Canada Red” are all widely available from nurseries. Other more obscure red cultivars are “Holstein’s Bloodred”, “Glaskin’s Perpetual” and the 21st century introduction “KangaRhu”. But note that red cultivars are typically smaller, less robust and more prone to diseases and problems than green varieties.

HISTORICAL PERSPECTIVE

Since rhubarb grows well in northern Europe and northern America, these cultures have a long history of growing and using the plant. Originally rhubarb was consumed medicinally in the form of tea in China, Russia and the Middle East. When imported to England in the 18th century, the British discovered the charm of rhubarb desserts. The “Victoria” cultivar was introduced in honor of the coronation of Queen Victoria in 1837, and the Victorian era ushered in a

flood of new rhubarb recipes, including custards, puddings, fools and even savory sauces.

CULTIVATION

In general, rhubarb is easy to grow, has few pests and diseases, is decorative and productive. If you desire to grow rhubarb, attention to its few requirements, described below, will reward you with good harvest of tasty stalks.

SUN VERSUS SHADE

Some books recommend full sun, and some recommend partial shade and a northern aspect. My personal experience is that rhubarb does not like too much heat, and tends to go dormant in the summer if the roots get too warm. This often happens in raised beds, so planting directly in the ground is preferred.

WEED-FREE ZONE

Rhubarb does not like competition from quack grass and other vigorous weeds. Keep your rhubarb bed clear of weeds to help rhubarb stay healthy and disease-free.

FEED. FEED. FEED.

Rhubarb is a heavy feeder. When planting, make sure to work in plenty of rich compost, leaf mold or well-aged manure. In subsequent years, make sure to side-dress at least once annually. Mulching heavily with straw and aged manure will suppress weeds and provide the rhubarb with enough nutrients to bear prolifically. Late spring or early summer is a good time to apply mulch, which then helps retain moisture during hot summer weather. You will still need to water occasionally. Fall is also a good time to apply a manure side-dressing. This will be leached into the soil with the winter rains, and the plant will start producing early the following year.

SUMMER CARE

Rhubarb is often harvested in the spring and neglected in the summer. With care, you can harvest flavorful rhubarb all summer. Choose the healthiest plants, and continue to harvest stalks as they attain full length. Water, and feed with manure, manure tea, or whatever nutrients you use in your edible garden. The plant will continue producing until fall. The following year, choose a different plant, and let the previous

RHUBARB TIPS & TRICKS

When a plant produces many flower stalks, it may be indicating a shortage of energy. Remove the stalks and feed the plant!

If a plant produces skinny stalks, it is probably short of energy. Feed it!

A plant will become too large after a number of years, and may produce skinny stalks until divided. This is best done in late winter, or very early spring before the shoots emerge.

Always leave at least two good-sized stems on a plant when you harvest.

If the leaves start to wilt or shrivel, the plant is probably too dry or too hot. Give it some water and some shade and it should recover.

summer's producer have a rest to regain vigor.

ROOT DIVISION

You should not harvest stalks from a first-year plant, as it will negatively affect its long-term health. The second and third year, the plant will provide a good harvest. The fourth or fifth year, if it has been grown in rich soil, the crown will have grown to such a degree that it must be divided to maintain vigor.

In the late fall or early spring, split the crown with a sharp spade. You may be able to get several new plants, and leave about half of the old crown in place. You can plant the new pieces, refraining from harvesting stalks in their first year of growth. Or, you can share them with your friends.

Sources

Gardening: The Complete Guide to Growing America's Favorite Fruits & Vegetables. The National Gardening Association. Addison Wesley Publishing. Reading, MA. 1986

The Kitchen and Fruit Gardener. Lea & Blanchard. Philadelphia. 1847.

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- Orchard Committee - please volunteer
- Events Committee - please volunteer
- Programs Committee please volunteer

MEMBERSHIP AND RENEWAL FORM

Seattle Tree Fruit Society

www.seattletreefruitsociety.com

A Chapter of the Western Cascade Fruit Society

www.wcfs.org

Name:

Phone:

Address:

City, State, ZIP:

Email address:

DUES (includes STFS and Western Cascade Fruit Society)

New Member – Regular Rate – \$25	_____
New Member – Limited Income or Student Rate – \$15	_____
Renewing – Regular Rate – \$25	_____
Renewing – Limited Income or Student Rate – \$15	_____
Optional: Donation to support fruit research (\$5 min)	+_____
Optional: Donation (other purpose) (\$5 min)	+_____

TOTAL _____

make checks payable to STFS., and mail with this form to:

**STFS, c/o Trent Elwing,
1035 Alaska Ave E, Port Orchard, WA 98366**

Our STFS club is run by and for our members - volunteers make things happen. If you would like to help, contact any Officer or Board member (see your newsletter) or email seattletreefruitsociety@gmail.com

from the Fruitful Kitchen:

Cory Schreiber & Julie Richardson's

Rhubarb Buckle with Ginger Crumb

Simple and delicious! A must for "quarantine baking".

Adapted from a recipe found online at food52.com

Contributed by Tracey Bernal

Ingredients

Ginger Crumb Topping

$\frac{1}{3}$ cup granulated sugar

$\frac{1}{4}$ cup all-purpose flour

$\frac{1}{4}$ cup finely chopped candied ginger

2 tablespoons unsalted butter, melted

Cake

1 $\frac{3}{4}$ cups all-purpose flour

1 teaspoon baking powder

1 teaspoon dried ginger

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon fine sea salt

$\frac{3}{4}$ cup unsalted butter, at room temperature

1 cup granulated sugar

2 eggs

$\frac{3}{4}$ cup buttermilk, at room temperature

1 pound rhubarb, trimmed and thinly sliced

Instructions

Heat oven to 350 degrees F. Butter a 9-inch round baking pan that is at least 3 inches tall. (Otherwise, use a larger pan or it may overflow.)

Make ginger crumb topping: Mix sugar, flour, and candied ginger together in a bowl, then stir in melted butter. Put the topping in the freezer while you mix up the cake.

Make the cake: whisk flour, baking powder, ginger, baking soda, and salt in a bowl. Using a handheld mixer with beaters, or a stand mixer with paddle attachment, cream the butter and sugar together on medium-high speed until light and fluffy, about 3 to 5 minutes. Add the eggs, one at a time, scraping down sides of bowl after each addition. Stir in the flour mixture in three additions, alternating with buttermilk in two additions, beginning and ending with dry ingredients, and scraping down the sides of the bowl occasionally. Gently fold in rhubarb.

Spread the batter into the prepared pan, then sprinkle the crumb topping over the cake—make sure the crumb is totally frozen, and that you move quickly to sprinkle it over the cake and transfer to the oven. Otherwise it will melt into the cake, which will still taste good but won't look as spectacular. Bake for 45 to 50 minutes, or until lightly golden, and firm on top.

Store wrapped in plastic, at room temperature, for 2 to 3 days.



Protect your Fruit: *Apple Maggot Barriers*

APPLE MAGGOT BARRIER ORDER FORM

Seattle Tree Fruit Society—A Chapter of the Western Cascade Fruit Society

Name:	Phone:	Date Rec'd _____ Date Mailed _____ Processed by- _____
Address:		
City, State, ZIP:		
Email address:		

We offer Maggot Barriers as part of our educational mission to promote and stimulate interest in growing fruit bearing trees, shrubs and vines in urban areas and to disseminate pertinent horticultural information to the public.

Maggot Barriers have proven highly effective in controlling apple maggot damage in home orchards in the Puget Sound area when used according to the instructions that come with each package. They may also reduce codling moth damage.

We offer two types: **REGULAR** for small/medium-sized fruit and **SUPER** for larger fruit.

To order, please complete this form. **Become a member and save \$5/pk**
(see website: www.seattletreefruit society.com)!

	Quantity (Packages)	Member Price	Nonmember Price	US FUNDS ONLY
REGULAR MB's		\$15/pk	\$20/pk	
288 per package	_____ X	_____	OR _____	= \$ _____
SUPER MB's (heavier thread)		\$10/pk	\$15/pk	
144 per package	_____ X	_____	OR _____	= \$ _____
		Shipping & Handling for 1-2 pkgs		= \$ 5.00
		Add \$5 S&H for each additional package		\$ _____
		TOTAL		\$ _____

Visit www.seattletreefruitsociety.com for membership and other information.

Mail order to:
STFS c/o Linda Sartnurak, 17504 – 155th Ave SE, Renton WA 98058-9064

Please complete the Shipping Label below:

From: Maggot Barriers – STFS
c/o Linda Sartnurak
17504 – 155th Ave SE
Renton WA 98058-9064

TO:

Name:

Address:

City, State, ZIP:

STFS: Who Are We and What We Do

In this time of social disruption, we review our commitments of time, energy and money to ensure that our lives are organized in a way that promotes our personal goals in the most effective way. Let us use the opportunity to review the organization and goals of our organization.

Western Cascade Fruit Society, our parent organization, is a 501(c)(3) nonprofit organization. The WCFS was founded in 1980 and is made up of chapters throughout Western Washington whose members are aspiring hobby orchardists and backyard fruit growers. Our primary objective is to bring together new and experienced fruit growers who will promote the science, cultivation and pleasure of growing fruit bearing trees, vines and plants in the home landscape. Local chapters disseminate information through education, fruit shows, orchard tours, meetings, workshops, and publications.

WCFS is the parent organization to nine affiliated chapters. WCFS publishes a quarterly BeeLine newsletter to inform members of events, tours, articles, and reports. Members receive automatic membership in WCFS after joining an affiliated Chapter. WCFS provides other member services, including a member forum, a chapter-wide event calendar, and a home for chapter sites. These can be found at www.wcfs.org.

Seattle Tree Fruit Society (STFS) is a chapter of WCFS, one of nine chapters in Western Washington. STFS brings together amateur growers – beginners to experts – from the Greater Seattle area who share an interest in growing fruit and nut trees, berries, kiwis, grapes, and other fruit. We offer information on adapted varieties, up-to-the-minute growing techniques, and share our own experiences growing fruit.

We meet each month from September to May, usually on a Saturday morning. Programs explore topics tailored to Western Washington growers, such as grafting, pruning, pest control, recommended varieties, nurseries, suppliers, home wine and cider making, and more.

STFS members receive both The Urban Scion Post, our monthly newsletter, and The BeeLine, an on-line quarterly from Western Cascade Fruit Society. Both feature a wide variety of useful articles about fruit, and announce upcoming events. Find us on [Facebook](#) and on our website www.seattletreefruitsociety.com.

The function of our STFS **membership** is to **be** the Seattle Tree Fruit Society. This is your organization. Please let us know what is most important to you. STFS can always do more! If there is a way that any of our members feel that STFS can be better, let us know. How can the board of directors be of further help to you as members? Please let board members know. And, some extent, the question is what can you, as a part of our organization, do to make STFS better, be it for your community, your local chapter, or for WCFS, our parent organization. Get involved. Remember, STFS is **you**.

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