

# The Urban Scion Post

A Newsletter of the Seattle Tree Fruit Society a Chapter of the Western Cascade Fruit Society

Volume 27 Number 10 October 2009

## LETTER FROM THE Vice-President

**We still need a President.** I think it should be someone who enjoys talking briefly but frequently with board members and general members by **phone**. People like phone communications and respond positively.

**Fall Fruit Show, volunteers needed:** We need assistance with the October 31<sup>st</sup> Fall Fruit Show at the Center for Urban Horticulture, 10:00 to 3:00PM. Visit [www.seattletreefruitsociety.com](http://www.seattletreefruitsociety.com) Click on the "**News and Events**" tab, then scroll down to the October 31<sup>st</sup> date and contact Joslyn at [jlsvashoni@earthlink.net](mailto:jlsvashoni@earthlink.net) to volunteer at this event. We need your help!

**Bring your Fruit to the Fall Fruit Show:** Please bring your favorite and best tasting fruits to the Fall Fruit Show for others to sample. Help other people find a way to select fruit they like! Named varieties appreciated. Contact Joslyn, [jlsvashoni@earthlink.net](mailto:jlsvashoni@earthlink.net) and remember to bring your fruit to the show no later than 9:30AM Sunday, October 31<sup>st</sup> at Center for Urban Horticulture.

**Free Cherry Trees:** Judy Stewart is trying to find people who would like to have 6 cherry trees planted on their property for rootstock and variety evaluations by WSU Mt. Vernon. Please contact Judy Stewart [js@olympus.net](mailto:js@olympus.net) for more information. Grow new plants; get good feedback! The trees will be yours to keep. You may call Judi at (360) 379-1103

**Organizer needed for March 20, 21<sup>st</sup> Spring Fruit Show:** Help schedule speakers for the spring event. Sam Benowitz of Raintree Nursery has already volunteered to provide us with rootstocks! Call John Reardon (206)762-2411 [johnstrongtree@yahoo.com](mailto:johnstrongtree@yahoo.com)

**I had good apple results this year:** How did your garden do? My arguta kiwis are *loaded*, but I had them on a timer to get watered once a week for two hours, so they didn't dry out. Several, but not all of my apples cropped heavily and the early ones taste great! The maggot barriers protected well against apple maggot, but did little to stem the damage from codling moth. Next year I am going to try the "**Heavy Duty**" maggot barriers. My Brigitta blueberry only a year in the ground produced very heavily and was a pleasure to eat. My Swiss Chard also benefited from a water timer, and was hugely productive. My wife's dahlias are 8 ½ feet tall! What a forest of flowers! Water works miracles when combined with sun, dirt and appreciative plants!

Gardens are not made by sitting in the shade. Rudyard Kipling (1865 - 1936)

## Event: October 17<sup>th</sup> STFS General Meeting 9:30 AM to noon

Place: Community Room, Bothell Police Station, 18410 101<sup>st</sup> Ave NE, Bothell

**Directions:** The Police Station is located at the above address in downtown Bothell just 1 block north of Main Street and 1 block east of SR 527 – the Bothell-Everett Highway. See map.

**If coming from the west:** Take SR 522/Lake City Way north and east through Kenmore. Continue passed Yakima Fruit on your left and through the signal at NE 180<sup>th</sup>. Get in the LEFT turn lane and turn LEFT at the next signal onto SR 527 (northbound). (See **Final Stretch** below)

**If coming from the north or south:** Use I-405 to reach the big, multi-level interchange with SR 522. Take the appropriate exit to WESTBOUND SR 522 to Bothell. (See **Next STEP** below)

**If coming from the east:** Get on SR 522 westbound and continue under I-405.

**Next Step:** Continue west on SR 522 and pass the Bothell Park&Ride on your right. Get in the RIGHT lane and at the next signal turn RIGHT onto SR 527 (northbound).

**Final stretch:** Go 1 BLOCK north on SR 527 and turn RIGHT at the next signal – NE 183<sup>rd</sup>. Up a short hill and at the next intersection (with STOP sign) – 101<sup>st</sup> Ave NE – the Police Station will be diagonally to your left across the intersection. Turn LEFT onto 101<sup>st</sup> and use the parking lot on your left just north of City Hall and across from the Station. Additional parking is available east of the Police Station.

Enter the station from the south (NE 183<sup>rd</sup>) and the Community Room is located just inside on the left.





**Taste Fruit**  
Open to the public • Free Admission  
Seattle Tree Fruit Society  
**FALL FRUIT SHOW**

### Speakers

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- |              |  |
|--------------|--|
| 10:30 -11:15 | <b>Container gardening with intensity!</b><br><i>Tom Wood</i>  |
| 11:30 -12:15 | <b>Fruit choices for the small garden</b><br><i>Sam Benowitz, Raintree Nursery</i>   |
| 12:30 - 1:15 | <b>Mason Bees: Pros, Cons &amp; Liabilities</b><br><i>David Hunter</i><br><i>Roger Ledbetter</i><br><i>John Reardon, VP STFS</i> |
| 1:30 - 2:15  | <b>Mead: Liquid Gold</b><br><i>Vince Carlson</i>   |

### Vendors

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#### Raintree Nursery

Offering a selection of fruit, nuts and other edibles appropriate for the greater Seattle area.

#### Hartman's Fruit Tree Nursery

Display fruits, catalogs and other information; Sample fruits to the public.

#### City Fruit-Extra produce?

Overwhelmed with fruit & want to donate ? Find answers!

#### Seattle Tree Fruit Society [STFS]

Maggot barriers for the perfect apple

#### Western Washington Fruit Research Foundation [WWFRF]

Apple sales.

Resource materials related to fruit trees;

Vines and shrubs on display & for sale

#### Larry Davis

Juice, juicers & unusual fruits.

#### Jack Pedigo. STFS Librarian

Useful fruit literature.

### Activities

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Apple Identification by the Home Orchard Society

Tool sharpening

Fruit & applesauce tasting

Question EXPERTS & get answers!

**10:00 AM-3 PM**

**Saturday, October 31, 2009**

**Center for Urban Horticulture**

3501 NE 41st Street (Mary Gates Drive)

[seattletreefruitsociety.com](http://seattletreefruitsociety.com)

# FALL FRUIT SHOW



Calling all Members!

One of our major events is fast approaching – the **Fall Fruit Show**.

This is your chance to meet with other club members and the public who share an interest in fruit.

We look for members to provide varieties of fruit they grow – in an effort to showcase what can be grown in our local area. It also gives you the chance to taste varieties of fruit otherwise not available from a grocery store. Some you may have heard of, but not tried – others could be completely new to you.

This event is open to the public– so that those with an interest in choosing, growing, harvesting and preserving fruit have an opportunity to meet the club members which serves as a way for those with an interest find out what our group has to offer them.

I've found our "society" to be diverse – from longtime members who have a wealth of knowledge to newer members, like myself [joined spring 2008] looking to connect with others who share an interest in fruit.

To help make this the best Fall Fruit Show ever, I need to hear from YOU regarding volunteer opportunities.

## Pre-event:

**Publicity** – get the word out about this event! Could you post a flyer in your neighborhood, at a nursery? Could you contact TV or radio stations to see what is needed to get our event "air play"? What about the various local publications or electronic forums available today – Please – "blog" or "tweet" if you are so inclined!

**Donate fruit** – contact Laurie Jansen..... [Laure – please insert here your contact info - same as what's in draft USP]

## Day-of-event:

**Setup** – 8:30-10am – set up tables and tarps, wash fruit, fruit display, or other tasks.

**Session #1** [10am-12:35pm] or **Session #2** [12:25pm-3pm]

Cut and serve fruit as needed, answer questions, help relieve our STFS tables [related to library, membership and barrier sales] demonstrate a skill you have related to fruit.

**Breakdown** – 3-4pm - Handle the remaining fruit – find location to donate, ensure it goes home with volunteers &/or gets composted. General clean up of venue – tables & chairs returned.

**Food for volunteers** – can you help feed the volunteers and/or help in the kitchen? Bring a potluck dish, or break out that favorite apple pie recipe!

If you can help – I need to hear from YOU – before the event - to schedule and ensure we have enough folks for the various duties/tasks. Please give me a call or email.

Regards,

Joslyn – your - 2009-Fall Fruit Show Coordinator

## SAVE FRUIT FOR THE STFS FALL SHOW!

We want to remind you to save fruit for sampling at the Fall Show on October 31st. Some apple trees in the area didn't set much fruit, so we'll need all the help we can get from members. Please save 6-12 of your healthy, not windfall, apples and pears. Wash and air-dry the fruit completely, put in separate paper bags (or plastic ziplock bags with air holes), label with the fruit cultivar name, and keep them in the refrigerator. Bring them to the Oct 17th planning meeting, or contact Laure

Jansen at [ljanzen@ix.netcom.com](mailto:ljanzen@ix.netcom.com) or 206-634-1918 to arrange pickup if you cannot attend the meeting. If you have other interesting fruit, such as grapes, kiwis, quince, pawpaws and such-like, please bring those also!

# THE AMERICAN PERSIMMON

Have you ever tried an American persimmon (*Diospyrus virginiana*)? They are an acquired taste, and not everyone likes them. A “Meader” tree or other American persimmon makes an attractive and slow-growing landscape specimen, but the fruit these trees produce, when they finally do produce a few, is usually quite small, with a very astringent taste. The fruits ripen in October. They are drier than Asian persimmons, but very sweet. They MUST be fully ripe, mushy, and have changed from opaque to translucent to be edible. Eaten too early, they are highly astringent, and will literally peel the tissue from the inside of your cheeks and gums (painless but gross!). They can be substituted for pumpkin or winter squash in any dessert recipe, even pumpkin pie, but are especially good for spice cakes and quick breads. You can also dry them, which sweetens the fruit somewhat.

“Meader” grows to be quite a handsome little tree about 15 feet tall. The leaves are dark green and shiny, and the wood hard and durable, almost immune to borers and other pests. But this tree sets smallish fruit, 2” to 3”, as do most American varieties. Persimmons may don't have the 'formal' habit many folks consider desirable when they're planning a landscape planting, but they also don't have major disease/pest problems. One only occasionally sees borers, twig girdlers, black leaf spot, and leaf curl due to persimmon psylla infestation. There are some selections that have good fall color - 'Wabash' and 'Redland Rd.' have great red-purple fall leaf color. The Asian persimmons (*D. khaki*) also make good landscaping trees but the fruit may not ripen in our climate. “Great Wall” has great red fall color, and some Korean selections also have vibrant blaze-orange fall color. The “crackled” bark of full-grown persimmon trees provides wonderful texture for the winter garden.

Most American persimmons are at least partially self fertile. Other varieties are : “Blue”, “John Rick”, “Yates”, “Ruby”, and two fully self-fertile varieties: F-100 and “Szuki”. Meader seems to be the sweetest variety, with very good flavor and relatively few seeds. The tree is also very ornamental, having the largest leaves but may be a little weaker wooded than others. It tends to overbear and break easily. Trees should be trained to a strong framework of modified central leader or open center. Do not allow them to bear too heavily when young as this may stunt the tree growth.

## ANTIQUÉ APPLES

If you are looking for “antique” apple varieties for your garden, here are some websites that have an astonishing number of apple varieties:

<http://www.orangepippin.com/varietyindex2.aspx> (an apple registry site as well)

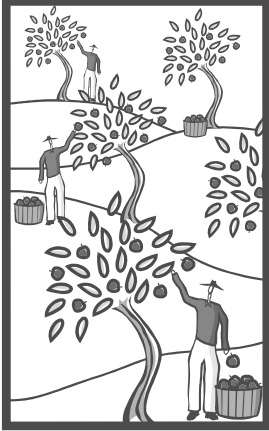
<http://www.applesearch.org/index.htm> (east coast “heritage” apples)

<http://www.nal.usda.gov/speccoll/collectionguide/mssindex/pomology/> (watercolors)

<http://www.nationalfruitcollection.org.uk/>

<http://www.allaboutapples.com/varieties/index.htm>

Most of these have good visuals of the apples, if you're trying to identify an older variety.



## ORCHARD OBSERVATIONS BY GREG G.

Is it just me or have you noticed that some semi-ripe European pears varieties picked fresh off the tree tend to have more flavor and sweetness near their blossom end than the stem end. This flavor difference seems more prevalent in pears with long necks like Bosc or Conference. Pears ripened on the shelf seem to have a more uniform sweetness. The post harvest ripening process must help distribute sugars within the fruit. What do you think? It's nice, informative and appreciated to hear our members thoughts and observations, gives a community type feeling. Don't be shy about elaborating, confirming, questioning or debating my comments.

Our September newsletter talked about when to harvest our apples and pears. A landmark not mentioned is seed color. Apple and pear seeds usually become brown when the fruit is ripe. As fruit grow most seed's color transitions from a light pale color to dark brown (ripe).

As mentioned, on the whole, taste and color are also good indicators of ripeness but..... Color can be deceiving because color can be influenced by several different factors. Elemental soil deficiencies and lack of sunlight can inhibit apples from achieving normal coloration. By annually adding limestone to increase the orchard soil's calcium level my apples have dramatically increased their color over the last few years. I originally added calcium to curtail apple bitter pit, the increased color is a unplanned benefit. There is usually a sunny and shady side to most trees. Apples on the shade side can almost be equally ripe but have much less color than fruit growing on the sunny side.

Taste can be deceiving because some late ripening apples need time for their flavor to mature after harvest. Several years ago after a cool summer I harvested Northern Spy apples when the tree defoliated in early December. They were tart and lacked sweetness, on the threshold of being a "spitter". Couldn't bring myself to toss them so they went in the garage. Forgot about them for a couple months and was pleasantly surprised by their delicious flavor when re-discovered.

I've noticed late ripening blueberries seem to have less bird predation. At my location blackberries ripen about the same time as some late blueberry varieties and the blackberries seem to be the birds choice. They might be tired of eating the blueberries by the time blackberries ripen.

In the past I've pruned grape leaves away from the grape clusters in an effort to help the grapes ripen. Year in an out the grapes disappear a few days before I had planned to harvest them. Nothing but the cluster structure left, a grape skeleton! This year I did not make time to prune and leaves shroud the grape clusters. The hot weather has ripened the grapes and they are still hanging unmolested. I think nature's grape thieves are unaware, out of sight of mind. There has been a little predation but nothing like before. No more summer pruning of grapes.

Breaking News: just before press time the birds discovered my grapes and they have all disappeared. Was cleaned out in two days, I was overly optimistic. Well (with a heavy sigh), at least I was able to taste "almost" ripe grapes this year, usually they are gone at the hint of sweetness. In a way, the grapes are a sacrifice crop because birds don't bother the apples, knock on wood. I'm to cheap to buy bird netting but prefer to call myself "frugal". Sounds a little more sophisticated than "cheap". Is that denial or what!



## **BUG - EYED !**

By Don R.

### *Codling Moth (CM) and Apple Maggot (AM) Observations*

I worked with foot sox and paper sacks in several locations in King County to protect apples from apple maggot and codling moth. Here are some observations and thoughts:

1. Apple maggot (AM) is everywhere in the county. Foot sox are still proving effective with AM if applied at the right times in June.
2. I did once see an orchard that had no AM.....it was on Vashon Island and I came to realize that deer were coming in every night and eating all the apples that had dropped in the course of the day. Dear sanitizing action.
3. There was a strong variation in the Codling Moth (CM) populations this year, and in their behaviors. I saw CMs that were already making exit holes from their first generation in mid-June at the Good Shepherd Center in Wallingford, if you can believe that ! That's early and I should have put the foot sox on earlier.

I also saw a location in South Seattle that revealed a disturbing behavior. The CM population was high, the number of apples (due to cool spring pollination) was low, and the CMs appeared to actually have eaten their way into the foot sox. The foot sox kept the AMs out, but only the paper sacks appeared to be successful at keeping the CMs out. So we now know that foot sox are not necessarily the complete answer unless we get a stronger nylon or something. On the other end of the spectrum, I actually had success with both CMs and AMs by applying foot sox on some apple trees on a hill in Kenmore as late as early July ! That was late, and yet I still got away with protection there.

Clearly, every locale has different climates, different populations, and even different behaviors depending on population pressures.

4. A very low CM population was observed at an orchard in Carnation, and at a home I worked on up on a hill in Bellevue. The Piper Orchard in Broadview had many AMs, but it seemed to have only a slight CM problem.....less than the neighbors a few blocks away that were not surrounded by the wooded area of Piper Orchard. Remoteness may help, but is not a prerequisite for reduced CM populations.
5. Thinning aggressively (MORE than 6 inches apart, maybe 8 to 12 inches apart) is to be considered when applying foot sox, in my opinion.....most volunteers are hesitant to be this aggressive, but my guess is that next year when areas like South Seattle have a bigger biennial bearing year and a heavier crop yield, it would actually help the tree as well as help the efficiency of putting on foot sox to cover only bigger apples.....and this will happen by considering aggressive and early thinning in those cases.
6. I found a wild seedling apple tree in Bothell that for two years, at least, has no CM or AM infestations in the apples. Given a high enough AM population I strongly believe it would get infested also, but I give it a slight chance that it has some kind of resistance value. I showed this apple to Dr. Rob Norton and he said that it is these kinds of apples to which we need to pay attention as we look around.
7. Foot sox are the current rage, but the reality is that they are everlastingly tedious if you want to protect more than 100 apples or so. Non-organic solutions such as malathion and Sevin are not popular (and bee averse in the case of Sevin), but if one's timing is correct, one can get by with intelligently little spraying.

I would like to see submissions to this newsletter of those who have had success with inorganic or organic solutions. I am interested in anyone who has had success with Spinosad or beneficial nematodes, on the organic side.

The answers are out there if we look for them... and ESPECIALLY if we work together.



*This is now the only apple pie I make; the five-spice powder seems to be the perfect seasoning for apples. It has been especially good made with Yellow Transparent or Chehalis. Tracey B.*

You will need:

1 recipe of your favorite double pie crust, refrigerated

FILLING:

8 cups peeled, cored, and sliced apples

½ cup brown sugar

1 ½ teaspoons five-spice powder

2 teaspoons fresh lemon juice

2 tablespoons all-purpose flour

1 tablespoon cold unsalted butter, cut into small pieces

## Five-Spice Apple Pie

Combine the apples, sugar, five-spice, and lemon juice in a large bowl and set aside for 10 minutes. Preheat the oven to 425 degrees.

Roll out the pie pastry and line a 9-inch deep-dish pie pan, then roll out the pastry for the top crust. Mix the flour into the apples, place the filling into the shell, and dot with the butter pieces, gently patting down the filling. Roll out the top crust and assemble the pie. Bake for 15 minutes at 425 degrees, then reduce the temperature to 375 degrees and bake for 45 minutes. At this high temperature, you might want to protect the rim of the pie from getting too dark. Remove when juices bubble up in the vents you've cut into the crust.

### **STFS meeting, September 12 — Notes by Jack P.**

The meeting was held at the Tilth festival at the Good Shepherd Center. Eight members attended including three from the board. Although we had not applied for a table we were given a spot under a tree near the main venue. John had brought a table which we set up along with STFS information and bags of Maggots Barriers which we had hoped to sell. We held the meeting and at the same time fielded questions from passers-by. The Fall Fruit Show was discussed. We need more help and Joslyn is our key contact person. John reiterated the need for a president. We all agreed the more board members the lighter the work. We will try and formulize responsibilities for each position. I have agreed to take on the role as secretary. This is a position in which I have had ample experience with several boards. We took turns at the table answering questions and visiting the event. It was a nice day and an enjoyable meeting.



## HOMEMADE DORMANT OIL SPRAY by Jack Pedigo

The traditional use of dormant oils involves spraying dormant fruit trees with horticultural oil to smother persistent pests, such as aphids and mites.

Dormant oils preferably are applied on windless, sunny days in February or March, before buds begin to break into leaf. One, good, highly refined horticultural oil is Sunspray. Sunspray oil is highly refined, which means it is low in impurities. However, other dormant oils, such as Lilly Miller's Horticultural Oil, are also good.

Like many sustainable and organic products, independent nurseries as Swansons Nursery, Fremont Gardens, or Molbak's tend to offer a fuller range of alternatives to chemical pesticides.

Dormant oil sprays still can be used once leaves are open but the solution has to much more dilute. To be safe, always read the directions on *any* spray and follow them carefully. Most cases of toxic reactions to horticultural or agricultural chemicals are caused by not paying attention to safety guidelines. For just a few plants, a hand pump sprayer will work fine. Be sure to always spray early in the morning, before bees and other pollinators are present.

Scientists at Cornell University developed a blend of water with ultrafine horticultural oil and baking soda that effectively combats pests and foliar diseases. Here is a homemade version that has been used by organic growers ever since the Cornell formula was announced: Add 1 gallon water, 1 tablespoon baking soda, 2 tablespoons ultrafine canola or horticultural oil. Shake well and pour into a sprayer with a clog-free nozzle. Spray stems, buds and leaves top and bottom.

The mixture is sold commercially as Remedy (made by the Bonide Co.). However, It's a lot cheaper and easier to make it yourself. Use it on any plant that tends to get powdery mildew or blackspot, from roses, azaleas and zinnias to squash, pumpkins and grapes.

Some prefer a nourishing version that contains liquid kelp as well as mild dish soap, which acts as a sticking agent or surfactant. From April through October, spray such challenged plants as roses monthly with the nourishing formula to control sooty mold, black spot, powdery mildew, spider mites and aphids.

Here's the nourishing formula devised by Cornell University:

- 1 gallon of water,
- 2 tablespoons ultrafine horticultural oil,
- 1 tablespoon baking soda,
- 1 tablespoon liquid kelp (such as Maxi-Crop),
- 1 tablespoon mild dishwashing soap (Joy or Seventh Generation).

The original appeared in the Seattle P1 Feb. 5 2009. This is a modified version.

## A CHANGE IN THE STFS SECRETARY POSITION

**Lori B.**, our hardworking Secretary, has decided not to renew her term of office. **Jack P.** has graciously volunteered to take over the job of Secretary.

We want to extend a HUGE thanks to Lori for all her hard work in the last several years, including organizing our participation in the NW Flower & Garden Show and our various fruit shows, and numerous other tasks. The STFS booth photos and posters she created are beautiful and great attention getters at events. We are sorry to lose Lori's help in her official position but we look forward to seeing her at meetings and events, and we are ever hopeful that her garden will appear on next years list of member garden tours! And a big thanks to Jack, for volunteering to take on additional duties!

Can you distinguish a “**filbert**” from a “**hazelnut**” ? Filberts, hazelnuts and cobnuts all belong to the family *Corylus*. Generally speaking the name "filbert" is applied to the oblong nuts of two varieties of hazel native to Europe, *Corylus avellana pontica* and *C. maxima*; "cobnut" to another native European variety *C. avellana grandis* which produces a large round nut; “Turkish Filbert” is used for *C. colurna*; and "hazelnut" is applied to the American varieties *C. americana* and *C. cornuta*, which bear small roundish nuts. The modern name for filberts has evolved from European folklore, in connection with Saint Philbert's Day (Saint Filbert).

The European filbert (hazelnut) tree, *Corylus avellana* “L” and *C. maxima* “Mill”, are the most commonly grown commercial varieties, familiar to all of us and available to markets of today. This European filbert tree grows to 20 feet in orchards when trained into a tree by removing the lower limbs. Filbert trees begin bear three years after planting, and a mature tree averages 20-25 pounds of nuts per year, although they tend to bear biennially. Two different trees are necessary to insure nut production through cross pollination. The developing nuts are green in color, but when mature, the nuts turn a medium brown. The filberts (hazelnuts) are not released from the hull until 6 weeks later, after drying. The nuts may grow in clusters up to 12 nuts, about the size of acorns, and are usually mature during the last week of August. Appropriate conditions are necessary for long-term storage. Nuts can be kept unshelled for months in dry, cool conditions, but once shelled, should always be kept in a sealed container or bag in the refrigerator (or freezer). Without the shell, the oils in the nuts quickly oxidize and can become rancid and unpleasant tasting.

American filberts, *Corylus americana*, which grows among native forests in bush form, can be formed into a small landscaping or orchard tree up to 12 feet tall by removing the lower limbs. They begin producing nuts This filbert tree is very cold down to minus 30 degrees that extends from Maine ward to Missouri and Okla-long been valued as an or-naturalized settings. It The American filbert is very light intensity as low as 1% pastures, roadsides, and ful for borders because of establishes or spreads from zomes that grow about six leaves turn orange to red or can provide nice fall color. Another interesting American hazel is the beaked hazelnut (*Corylus cornuta*) which can be identified by the horned beak on the fruit.



as early as the second year. hardy, surviving cold extremes F; Zone 3 to 9, from a range south to Georgia and west-homa. American hazelnut has namental and for planting in grows in sun or partial shade. shade tolerant and grows in along streams, woodlands, forest edges. The bush is use-its “colonial tendency”; it re-the very woody, large rhi-inches beneath the soil;. The purple in the fall, so this bush

Unfortunately, many European filberts are susceptible to blight. Eastern filbert blight is a fungal disease that kills trees via the growth of cankers that slowly girdle branches, limbs and tree trunks. This leads to die-off of leaf growth in the tree canopy and eventual death of the entire tree. Spores of the disease spread from tree to tree and orchard to orchard. Commercial growers in Oregon first noticed effects of the blight in 1986. They tried to control it by using fungicide sprays, pruning infected branches and planting blight-resistant hazelnut varieties. The OSU Agricultural Experiment Station eventually developed a blight-resistance variety called “Santiam”, followed by “Jefferson” and more recently “Yamhill”, all of which now commonly available at nurseries. Other varieties are Delta, Lewis, Gem (a pollinizer), and Hall’s Giant.

# Calendar of Fruit-Related Events

**Oct 3 and 4**—Cloud Mountain Fall Fruit Festival

Time: 10—5 Saturday, 11—4 Sunday

Admission is \$2.50/person or \$6.00/carload. Close to 200 varieties of common and uncommon fruits, cider, nuts, plus rare fruit jellies and sauces to taste and enjoy; live music!

Location: Everson, WA. See directions at: [http://www.cloudmountainfarm.com/index2.cfm/\\_festival](http://www.cloudmountainfarm.com/index2.cfm/_festival) or call 360-966-5859.

**Oct 4** —Salt Spring Island Apple Festival

Location: Salt Springs Island, BC.

More info at: <http://www.saltspringmarket.com/apples/>

**October 10**— WWFRF: Apple & Pear Harvest, Cider Tasting

Time: 11:00 AM

Location Mt. Vernon WSU Research Center

**October 10**—Vashon Island Fruit Show & CiderFest

Ciderpressing, fresh apple crisp, fruit ID, and fruit sampling.

Time: 10 AM to 4 PM

Location: Vashon Island Farmers' Market.

**October 10 & 11** HOS All About Fruit Show

Time: 10 AM to 4 PM

Location: Washington County (Oregon) Fairgrounds complex

**October 11**— Peninsula Fruit Club Fall Fruit Show

Time: 11 AM to 3 PM

Location: Sheridan Park Community Center, Bremerton, WA

**October 17** — STFS Meeting: Final Details for Fall Fruit Show

Time: 9:30 to Noon

Location: Bothell Police Station. See page 2 for directions

**Oct 24** —Olympic Orchard Society "Fall Fruit Show"

(no confirmation of this event to date)

**October 31** — STFS "Fall Fruit Show".

Time: 10am - 3pm.

Location: Center for Urban Horticulture

**November 14** — STFS Meeting

Time: 9:30 AM

Location: Center for Urban Horticulture

**December 12** — STFS Meeting

Time 9:30 AM

Location: Center for Urban Horticulture

