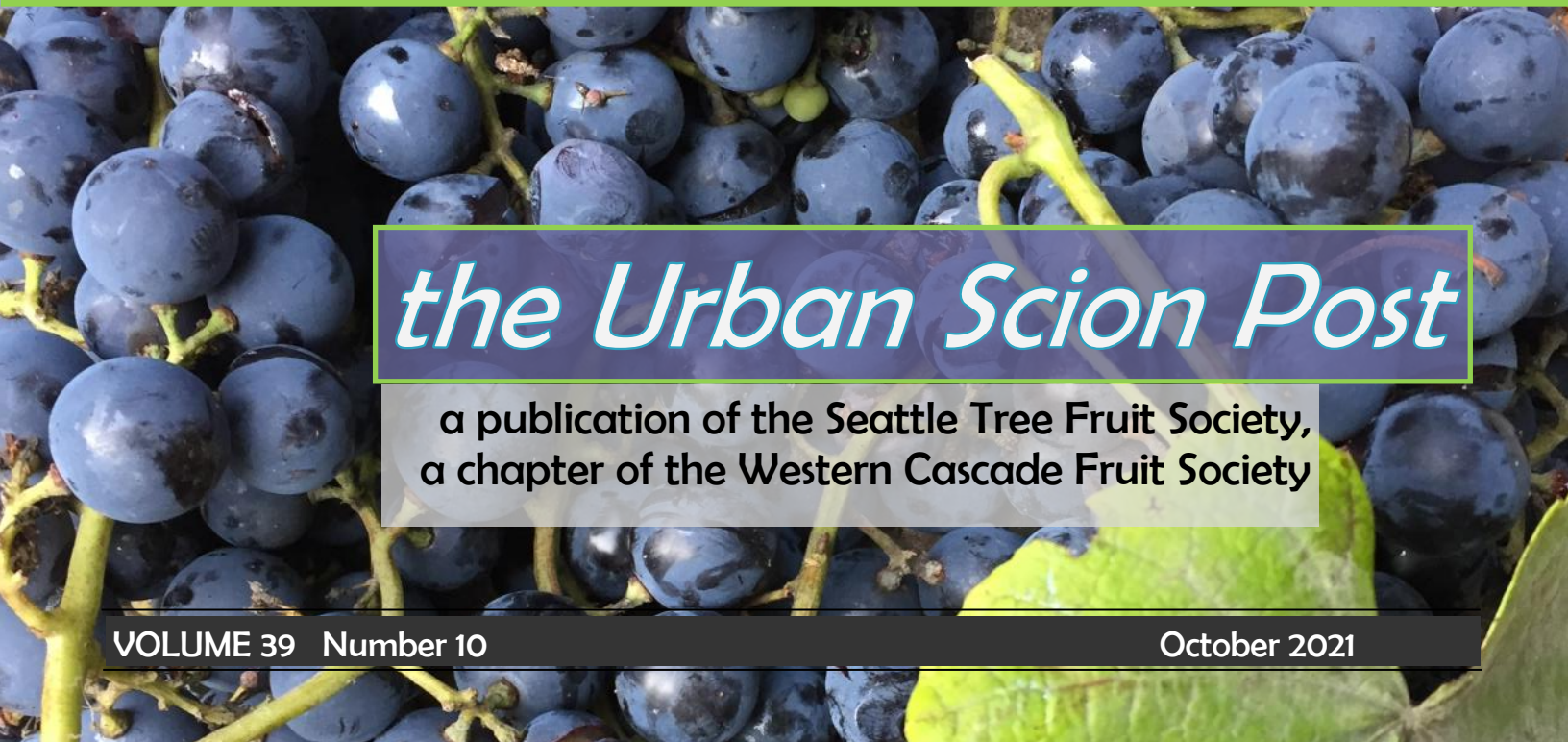




Grape Colors

of Early Fall in The PNW.



the Urban Scion Post

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

A Message from the President 10/8/21

Greetings Everyone. Normally, at this time of year, I'd be writing about our upcoming fruit show. But, as you are aware, the STFS will not be having a show this year. Our normal venue, the Brig at Magnuson Park, is still not open for activities. And, we haven't found a viable replacement. To be honest, it has been very difficult to retain any sense of enthusiasm because of the social constraints we have been dealt. But I will snap out of it. I plan to take a ride this weekend (Oct 9th) up to the demonstration orchard at WSU-Mt. Vernon. A stop there always puts my mind in the right place. Thanks to the Western Washington Fruit Research Foundation for their stewardship of this orchard (www.nwfruit.org).

For those of you who have the capacity to travel a bit, I highly recommend a trip to Bremerton on Saturday October 30th for the [Peninsula Fruit Club's 2021 Fall Fruit Show](#). To the best of my knowledge, this is the only chapter of WCFS that is having an in-person fruit show this year. You can find [more information](#) on the WCFS website (www.wcfs.org) or by emailing PFC (peninsulafruitclub@gmail.com). Closer to home, you can visit [Freeway Estates Community Orchard](#). This is a nice little patch of land, on city-of-Seattle-owned land, that is managed by a dedicated group of neighborhood stewards (www.freewayestates.org).

Stay tuned for upcoming announcements as we put together a series of zoom presentations over the next several months.

Other random fruit-related notes and thoughts:

1 Lee Reich has published a new book, "[Growing Figs in Cold Climates](#)." ([NY Times book review](#)) I ordered my copy today (Oct 8th). By next month's newsletter, I'll have read it, and will report on it. We'll see how much of it is relevant to our climate. One of his previous publications, "[Uncommon Fruits for Every Garden](#)," is a book that I constantly reference.

2 The North American Fruit Explorers group (www.nafex.org) will be hosting a virtual conference: "Fruit Forward – Growing for Tomorrow" on November 15th – 20th. The conference is free to members & \$19 for non-members.

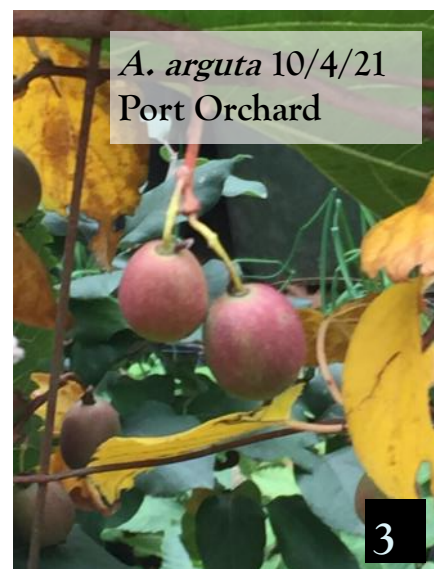
3 Every time I'm able to pop a hardy (arguta or kolomitka) kiwi in my mouth, I just wish that more people were aware of these wonderful species.

4 I'm really appreciating everbearing (primocane fruiting) raspberries. I'm still picking and eating them.

5 It's a bit disheartening, while I'm on my neighborhood walks, to see so many (perfectly good) apples going to waste after falling off neglected trees. I keep thinking, "Those folks should have some pigs to clean up those fallen fruits, if they don't want to eat them themselves."

6 I collect old agricultural books. At a recent book sale at a locally well-known horticulturist's house, I was able to buy one that I didn't yet have: "[Bush-Fruits](#)," by [F.W. Card](#), published in 1925. Very interesting, as most antiquarian books seem to be. Not only does it have an entire chapter devoted to Dewberries, but it goes into detail about different varieties of all the species covered. It lists 174 varieties of Black Raspberries. I recognized four of them. It makes you wonder if any of the other varieties, almost all of whom have most likely disappeared from existence, contained characteristics that would be appreciated and sought after today.

7 My persimmon tree is loaded with fruit again this year, with little to no effort put forth on my part. I'll report on the harvest next month.

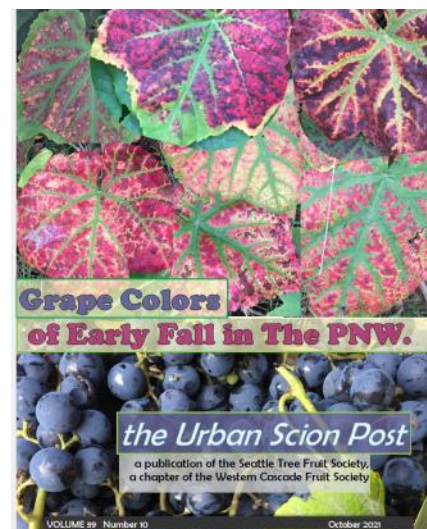


A. arguta 10/4/21
Port Orchard

Urban Scion Post

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On the cover

Buffalo grapes harvested in Tukwila October 2nd at STFS member Georgina K's along w/ pics probably of Buffalo foliage. Buffalo: American variety, Herbert x Watkins parents, ripens in Sept./Oct. before Concord, Large clusters of medium-sized blue-black berry, slipskin, juicy, sweet, fruity/spicy, seeded, for fresh eating, juicing, wine, and dessert making, vigorous, full to 1/2 day sun, best with good soil fertility, prune to three bud spurs on top wire cordon.

Regards, Mike Ewanciw

October 2021 by Marilyn Tilbury

Remember the weather on October 1? A lovely day, and most years it is, so folks often plan to hike up to observe alpine larch and mountain huckleberries wearing their beautiful fall foliage. There is no scientific explanation for this phenomenon; it's just a statistical fluke. (Old timers here will remember another October fluke, the great Columbus Day storm of October 12, 1962, but that's another tale.)

On the other hand NOAA has strengthened their prediction for another cool, wet La Niña winter. We feel for our California friends as this weather pattern for us will likely mean yet another dry winter for them. They have even had to wrap some of their giant sequoias with reflective fabric to protect them from fire, and there is concern that Lake Mead may drop too low to generate electricity in a year or two.

One way we can adapt to rain pounding our soil is to protect it with a cover crop, seeding it now while the soil temperature is still conducive to germination. Austrian field peas and crimson clover, for example, can grow until turned under next March. Some folk bothered by stink bugs plant fava beans as a cover crop. Why? Apparently overwintering stink bugs are attracted to these plants next spring. The stinkers are easy to pick off the favas by hand.

Are your tomato vines still up? If you harvest the green fruit before the vines become infected with late blight (and they certainly will and soon) and place them one deep in a cool place like a basement, many will ripen and beat the taste of store bought for a while longer.

It's time to dismantle our mason bee nests and clean the cocoons of those pesky orange mites. They need to be stored in a cool place till next April. A cardboard milk carton stapled shut and laid on its side in the fridge works well as a container. If stored outside, find a rodent-safe location.

Our poor pear trees—pear trellis rust just keeps getting more pervasive. Susceptible junipers within a hundred feet are the worst culprits because this fungal disease requires two hosts, but if there are no junipers close by, the disease can't attack pear leaves in a serious way

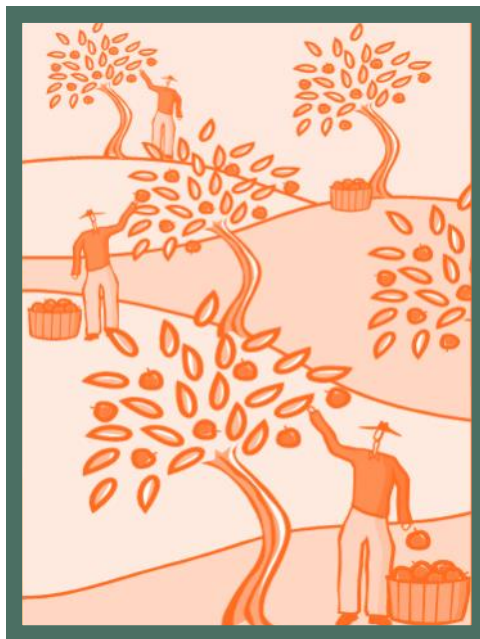
WSDA is getting practice finding and removing this year's Asian giant hornet nests, 3 as of this writing. The first nest was found at the base of an alder snag, the latest 20' up a tree. They will be on high alert this month and next to find any remaining nests before new queens mature and leave to form nests next year. The nests found so far have contained only a queen, workers and larvae, no reproductives, but one of the nests contained over 1,500 hornets in various life stages.

If WSDA is *very* lucky, they'll succeed in finding all AGH nests, but what they would really like to have is a better attractant for their traps. So far the nests were found after alert citizens tipped them off after seeing AGHs attacking paper wasp nests on houses and noted the direction they flew. In other words the paper wasp larvae were a greater attractant than their liquid traps.

One new technology they've used with success is soft foam hornet suits, worn when removing nests. The foam is thicker than the 1/4" long hornet stingers and covered with a mesh netting.

King Co. Extension is offering Master Gardener classes next year starting January 15, running to March 26. For info and to apply, go to extension.wsu.edu/king/gardening/become-a-master-gardener. Applications must be received online by October 31.

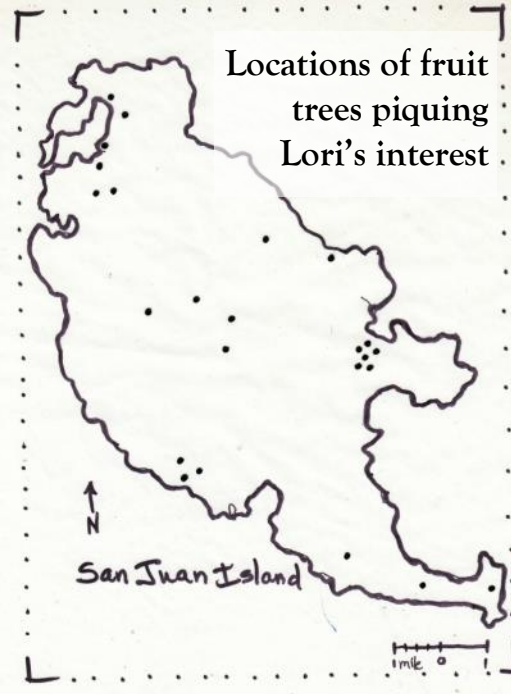
Due to covid-19, this October is the second year that we will not have a Fall Fruit Show. Bummer. Let's hope that every eligible person can become vaccinated and stop this virus before it mutates into something requiring yet a new vaccine. (The writer is suffering from covid fatigue.) And let's hope that we all can participate in a FFS in 2022!



San Juan Island Fruit Identification and Corvallis Pear Repository Trip by Lori Brakken

My fruit identification adventures on San Juan Island started with a request in spring of 2021 to identify fruit from a previous family-owned site now part of newly acquired property added to the trails of the English Camp section of the [SJI National Park](#). This site was homesteaded by a couple of different white settlers. It had at one time a large pear orchard upon it, then eventually became a kids' camp in the 1960s with the camp owners' family home still onsite. Sitting on a small peninsula-like appendage of land, the views of the sound from the front and the back of the house are incredible. It is a gorgeous site.

The remaining fruit trees of this site are 1) a couple old yellow fruiting apples (possibly Belmont), 2) two pear rootstock seedlings along the water's edge, 3) a pear next to the house, 4) a crab apple at the waters' edge, 5) a pear tree in the meadow with fruit on it and fruit on its rootstock, and 6) a very, very large native *Malus fusca* with the largest fruit I've seen on this species – it's 1 ½" diameter in fall and yellow (usually ¼" to ½", colored green red). I'm still identifying the varieties. This site led to many other sites around the island that my guide was keeping an eye on.



So we began the tours of fruit trees on the island. I have now done two trips: one in April and more recently the beginning of September 2021. The first trip being in April showed the blossoms as easy to spot in the forest and from the car, driving around the island. I've made a rough map of the island with dots on the visited farms. We also visited the [San Juan County Land Bank](#) who were very helpful in showing us old maps of orchard locations in the late 1800s and early 1900s.



Some of pome pieces Lori collected on San Juan Island

Pears seem to out-live the apples on the island. I don't know why this is. Perhaps the salt water intrusion of the wells is too much for apple longevity and pears can tolerate it? Any ideas? I brought back 3 varieties of pears to every 1 variety of apple for identification, and that is unusual. I spent two nights and 3 full days visiting orchards on the island for this fall trip and collected a lot of fruit to be identified.

When I returned home, I felt that I needed a refresher course in my pear identification so was wishing for a [Corvallis Pear Repository](#) trip to visit the pears in person and get the names and images refreshed in my mind. I tried talking my husband into going with me to Corvallis, and bless his heart, he has had enough of fruit. So my son was a willing comrade and also driver for the trip.

SJI Fruit Identification & Corvallis Pear Repository Trip

All I had to do was contact Joseph Postman about the visit... Joseph answered and was very supportive to my visit so we were off to Corvallis the next morning. I had only a brief time in the middle of the night to prepare my lists of pears to see in the repository.

I had been reading a book on agriculture of the [San Juan Islands "Island Farming" by Boyd C. Pratt](#). Very interesting stories and good information of the history and development of islands. In this book he listed common fruit varieties, and I used his list for what to find in the Corvallis repository just to start with. Pears listed in his book were Bartlett, Anjou, Beurre Easter, Flemish Beauty, Clairgeau, Comice, Seckel, White Doyenne, and Winter Nellis.

I also knew that there was a Pound pear at the English Camp orchard so I included that. Just making a list is not good enough because there are a few acres of pears at the repository and this would take too long to find. I had a spreadsheet of the pears alphabetically and printed out all 35 pages realizing that the row locations are all over the place because the pears are not planted alphabetically – duh! So I used my minimal spreadsheet knowledge to print out the rows in order and cross referenced the names so now... I could walk to my trees by identified row! This is important to know before you go – I've spent hours! Looking for certain pears... Time I did not have this time.

We met Joseph Postman at the USDA-ARS, NATIONAL CLONAL GERMPLASM REPOSITORY at 33447 Peoria Road, Corvallis, OR 97333. He had brought fresh seedless red grapes from his garden – Swenson Red and Canadice – to share. He is very gracious and so easy to talk with, lots of stories and information about the pears. He walked the rows with me and located all the pears that I listed and more.

We discussed identification of the old varieties and he showed me a couple seedling pear rows that he had been working on. One was a row of seedlings that were all genetic dwarf pears – only 1 to 3 feet tall and very compact – so far the fruit is not as complex as the varieties of older pears that we'd been sampling.

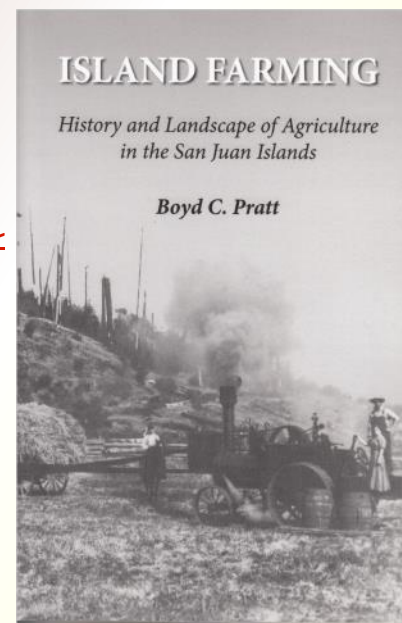


Another row were seedling trees of red-fleshed pears that did not seem to carry on the genetics of red flesh very well.

I felt very fortunate to get Joseph's attention for the couple hours that we spent out in the trees. He is a fountain of knowledge and had managed the Pear Repository for many years. Only recently did he retire and finally a new person is in the works for replacing him. He knows the orchard and pears like no other person.

Now I have all this fruit to identify. Which I do love and constantly learn about, so I'm happy.

Yours fruitfully, Lori



10/6/21 Fruit Tree Netting Report: Solstice P-Patch Orchard, West Seattle

by Sandra Whiting, STFS Member

Date and Method of Net Installation on Apple Tree

STFS provided 3 partial pieces of netting on June 5. Netting was installed on an apple tree (approx. 10 feet tall by 20 ft in diameter) on June 6, after piecing together the three net pieces by rolling up the edges to create “seams” and securing them with plastic-coated wire twist ties.

The net was put up by 3 people using long bamboo poles with tennis balls on the ends to keep net from snagging or tearing. It was hoisted over the tree by lifting it up and over the tree with the poles. The poles had to be repositioned periodically to lift the net when it became stuck on a branch.

A few bamboo poles, taller than the tree branches, were placed inside the net to help support the net and take some of the weight off the tree. The poles were tied to limbs using twine to keep them in place.

The net was fastened by bringing the edges together underneath the tree in several places and also securing the net tightly around the main trunk. Where edges of nets met,

they were rolled together and secured using plastic coated wire twist ties. We did not pull the whole net back to the trunk for securing (like a lollipop) because there was not enough netting to reach the main trunk from every side. The net was also secured tightly to the poles left in place.

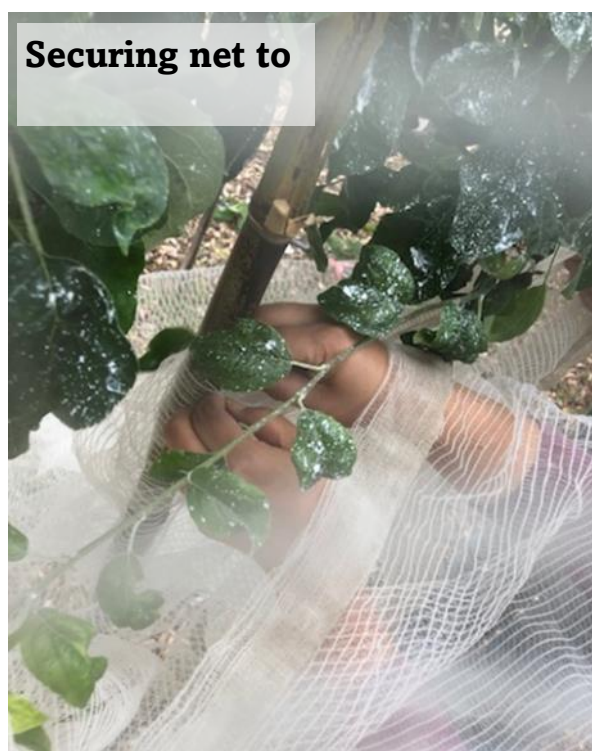
Past Pest Problems

This tree was not netted last year and only a small portion of the fruit was bagged with nylon apple maggot covers. This tree had mostly codling moth problems last season with a small number of fruits affected by apple maggots.

This season the tree fruit was thinned on May 8. In order to protect the tree from early emerging codling moths, the fruit was sprayed with Surround on May 12 and again on May 28 after a rain, while waiting to obtain a net. This may have helped with some of the pest prob-



Photo showing net being lifted over the tree



Securing net to

Fruit Tree Netting @ Solstice P-Patch Orchard

Photo of tree after netting completed



Net Removal and Results

The net was removed on August 24 to allow for the harvest of the major crop of early apples (best guess is they are Lodi), as well as one branch of Silken apples that had been grafted on about three years ago.

Use of the net achieved a nearly 100 % reduction in pest affected apples. The fruit was large, abundant and of beautiful quality. Only a few fruits on the outer edges of the tree were sunburned during the heat wave and it is possible that the fruit was somewhat protected by the

netting in addition to the rather thick canopy.

Because other later maturing varieties were grafted on this tree over the last several years (Karmin de Sonneville, Melrose and Hudson's Golden Gem), small pieces of netting were put back on over their branches to protect them until the fruit matured (shown partly in above photo).

Comments

We have been using nets on the larger apple trees at our small orchard for several years. We have found that the nets do an excellent job if they are put on early enough to avoid the first generation of codling moth and are much more effective than using apple maggot covers, especially for codling moth control. We did have some apple maggot damage on the fruit of another tree that was netted in May but don't know why.



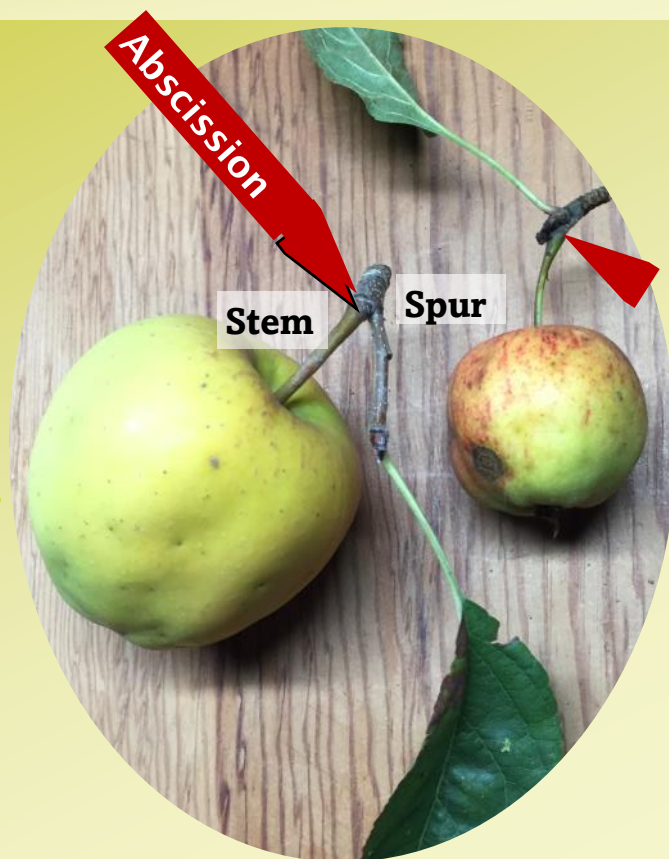
Photo of Tree After Net Removal.

Despite using some bamboo poles to support the nets, the tree branches still become deformed when they grow into the nets and then curve up or down or sideways (as can be seen in the above photo). Sometimes some branches have grown through the nets in a few places (they are pruned off). The nets are not wide enough to be able to put more poles underneath – they wouldn't reach to the middle under the tree.

Having nets on the trees definitely makes it difficult to do any summer pruning/thinning because it is a hassle to undo the nets from underneath in several places to have access. And dormant pruning is more of a challenge because of so many deformed branches. Nonetheless, despite heavy dormant pruning to remove most of the deformed branches and encourage outward growth, using nets over the last several years has not seemed to interfere with the next seasons production of fruit.

If harvesting pomes against the tree's wishes, spare the spur: snip the stem.

These days, time seems so scarce, and every task rushed. When your and your apple tree's schedule don't mesh, be wary about yanking off not only the apple fruit, but also the spur which would have provided several more years of fruit had you not ripped it from the tree (like I did in several instances on right, darn.) In general, a ripening apple fruit releases the gaseous plant hormone ethylene that interacts with cells of the developing abscission layer which will separate the apple fruit's stem from the apple tree's spur. Depending on the apple variety, the apple fruit could 1) break from the tree at the abscission layer long before being fully ripe, 2) continue to hang onto the tree until it rots, 3) separate from the tree's spur with a gentle lift and twist by the harvester or 4) ripen and separate by a similar but slightly different sequence of events. If you need to remove apple fruits now but the apple tree disagrees, consider snipping or pinching off the stem and protecting the spur to fruit another season or 2.



What are fruiting spurs on apple trees and why do some cultivars have more than others? The term fruiting spurs does not have a universally agreed upon definition. Most fruit scientists consider fruiting spurs to be short shoots, usually less than 6 inches long, with a rosette of leaves just behind a fairly large bud at the tip of the shoot. The large bud (the terminal bud) is usually a flower bud, from which a cluster of five flowers will emerge the following spring. Spurs arise from portions of a

branch that are at least two years old. The density or the number of spurs per foot of branch length is characteristic of a cultivar or strains of cultivars. For example, spur-type strains of 'Delicious', 'Golden Delicious' and 'McIntosh' have higher densities of fruiting spurs than non-spur strains. Cultivars such as 'Tydeman's Red' and 'Rome Beauty' have low densities of spurs. -Rich Marini, Penn State University
Source: eApples (<https://apples.extension.org/>)

Spur versus Tip-bearers - Different apple tree varieties form fruit buds at different canopy locations. Apple tree buds with fuzzy scales grow in the late fall and open the following spring. Fruit buds grow flowers that yield apples. Growth or wood buds grow leaves, but not flowers. Depending on the variety, the tree may grow fruit on the tips or on the spurs of branches. Apple trees known as tip-bearers are older, standard cultivars producing fruit on the tips of the branches from the previous year. Apple trees that bear fruit on flowering spurs are mutations of standard apple trees. Spur-bearers produce fruit on the small, thorn-shaped branches that extend off a main tree branch. Flowering spurs are short, leafy shoots with a terminal bud that grow from the base of leaves on 2-year-old shoots. Spur-bearing apple trees are most often grown in home gardens. After several years, spurs growing from shoots form branches themselves. Spur-bearers typically grow fewer lateral shoots than standard tip-bearing trees, and spur-bearers' compact, open canopies are typically 50 percent smaller, according to the Home Orchard Society. Their fruit and leaf buds are also closer together than standard cultivars. Being smaller in size, spur-bearing apple trees can be easier to prune. With spurs being easy to recognize, fruit yield reduction caused by inappropriate pruning is more easily avoided with spur-bearing apple trees. Some spur-bearing trees produce fruit at a younger age than tip-bearing varieties. Spur-bearing varieties generally have a more upright growth habit than tip-bearers reducing limb breakage and allowing heavier crop loads.

Fig and Chocolate Cake

Contributed by Tracey Bernal

This is adapted from a recipe in a book that I've mentioned is one of my favorites: *Sweeter Off the Vine: Fruit Desserts for Every Season*. I reduced the sugar, added crushed anise seed, and used a more bitter-sweet chopped chocolate than the original, to approximate the flavor of some delicious fig anise filled chocolates that I've enjoyed.

Ingredients

¾ Cup all-purpose flour
½ Cup unsweetened cocoa
½ teaspoon baking powder
½ teaspoon fine sea salt
1 teaspoon crushed or ground anise seeds
1 Cup granulated sugar (the original recipe calls for 1 ¼ cups but I like it super chocolatey)
½ Cup unsalted butter, melted and cooled to room temperature, plus more for greasing
3 large eggs, at room temperature
1 teaspoon vanilla extract
½ Cup chopped 70% cacao bittersweet chocolate (I used 77%)
12 ounces fresh figs, stemmed and cut lengthwise into ¼ inch slices
powdered sugar, for garnish
unsweetened whipped cream, for serving



- 1 Preheat oven to 350°F. Tasks
- 2 Line 9 inch square baking pan w/ parchment paper.
- 3 Sift together flour, cocoa, baking powder, salt and anise in a medium bowl; set aside.
- 4 Whisk granulated sugar, melted butter, eggs and vanilla until light, about 2 minutes.
- 5 Fold in flour mixture by hand until all dry ingredients are incorporated.
- 6 Fold in chopped chocolate.
- 7 Pour batter into prepared pan, and smooth top.
- 8 Place fig slices, slightly overlapping, across top of batter, ½ inch from edge of pan.
- 9 Bake cake in preheated oven until just set but still slightly jiggly in center, about 30 minutes.
- 10 Let cake cool completely in pan on a wire rack, about 2 hours. (Center will remain slightly soft even when cool.)
- 11 Sprinkle with powdered sugar, and serve with unsweetened whipped cream.

FOMO NOMO

❖ **August 15, 2021 memorial service for Dr. Robert A. Norton in the Dr. Bob Norton Memorial Orchard at Vashon was recorded and is now available online at <https://youtu.be/NYmqrwMwyd4>**

❖ **STFS USP newsletters are archived by the Elisabeth C. Miller Library at UW's Center for Urban Horticulture. Jessica Moskowitz, Librarian, recently emailed the following instructions for searching and obtaining archived USP content. Jessica has also offered to give STFS members a zoom tour of library resources at a future online zoom meeting. Jessica's email reads:** "All of our archived periodicals are available for use ONLY in the library. However, if someone couldn't come visit, we can send a scan of an article. We can be reached by email at: hortlib@uw.edu. You can search the catalog online from our [website](#) and from there you can click on the 'Search the Catalog' at the top. I am linking to the Urban Scion Post [here](#) where you can see we have Volume 1 – Present. I'm so glad members will value this resource. I am also happy to give a tour of our resources on Zoom if you have upcoming meetings. Or answer any other questions you may have."

JESSICA MOSKOWITZ, Librarian

Elisabeth C. Miller Library, Center for Urban Horticulture

Box 354115, 3501 NE 41st Street, Seattle, WA 98195-4115

206.543.0415 moskoj@uw.edu / washington.edu

<https://depts.washington.edu/hortlib/>

<https://hortlib.kohacatalog.com/cgi-bin/koha/opac-detail.pl?biblionumber=14559>

Calendar of Fruit-Related Events

❖ **ASAP: Go get ripe pawpaws now from longtime STFS member Larry Davis in Federal Way who reported on October 11th his largest crop ever of the largest pawpaws he has ever grown. Call (206.799.3647) or email (davislw3@comcast.net) Larry to arrange pawspaw pickup.**

❖ **Thursday 14 October, noon to 1 PM PDT – Online/phone zoom only - Tom Del Hotal, a Certified Arborist, member of the International Plant Propagators Society, and California Rare Fruit Growers gives presentation "Green Thumb: Rare Fruits for Cold Winter Areas".** Tom will teach gardeners how to take advantage of Clallam County's unique microclimates to grow a wide variety of fruiting plants from many areas of the world. Attendees will also learn about Tom's own one-acre property which grew over 58 types of fruit with more than 200 varieties of fruiting trees and shrubs. Anyone can watch this Zoom presentation so feel free to inform others that you think might be interested.

Join by computer: <https://wsu.zoom.us/j/95462999710?pwd=VTFoeVFkMk4xUmRweUxxVDFrckVjUT09>

Join by Phone: 2532158782 Meeting ID: 95462999710 Passcode: 081164

❖ **Thursday 14 October, 6 PM to 8 PM PDT – Online/phone zoom only – Tilth Alliance gives presentation "What should you do with your garden as the fall season sets in?"** Come learn about mulches, cover crops and over-wintering vegetables that will keep your soil healthy during our winter rainy season. We will discuss and demonstrate soil testing, planting and managing cover crops, and other soil building activities during the fall. This FREE virtual class will feature a live, interactive lecture with slide show, a virtual garden tour, and time for questions and answers with the instructor. A detailed outline with recommended resources will also be provided. We will be using Zoom for this class, which you can use on your computer or phone. **Registration**

<http://seattletilth.nonprofitsoapbox.com/component/events/event/1376>

MO' Calendar of Fruit-Related Events

❖ **Monday 29 November, 7 PM to 9 PM PST- Online/phone zoom only - Native Solitary Bee Foraging Behavior in Western Washington presented by Lila Westreich** - Bees are a vital part of the ecosystem, providing pollination services to plants and contributing to biodiversity. Nearly 900 native bee species, mostly solitary, are known from the Northwest! Spring-emerging solitary native bees face a unique and sometimes inhospitable landscape, and must forage amongst the early spring blooms to accumulate the resources they need for growth and development. Lila will give background on local native solitary bee species, discuss types of flowering plants bees prefer in the urban Seattle area, talk about pollen nutrient quality and how it can affect solitary bee health, and the relationships between bacteria, fungi, and foraging bees based on her doctoral research projects. Lila is a UW Ph.D. candidate in the Tobin lab, studying pollinator ecology. This meetup will be held as a Zoom meeting. The meeting ID is only available to people who RSVP at link below, receive the Scarabogram in the mail, or contact the host directly. <https://www.meetup.com/Scarabs-The-Bug-Society/events/279227874/>

❖ **Rescheduled WA WSU Honey Bee & Pollinator Facility WASBA's Pacific Northwest Beekeeping Conference "JamborBEE" from Saturday & Sunday 2&3 October 2021 to 1&2 October 2022** More info @ <https://wasba.org/events/conference-info/> For specific questions, email Martina Graves at info@wasba.org



First Freeze Climatology			
City	Record Earliest	30-year Average	Record Latest
Bellingham	Sep 21 (1955)	Oct 25	Nov 23 (1962)
Pullman	Aug 24 (1908)	Sep 26	Nov 6 (1937)
Seattle	Oct 16 (1946)	Nov 17	Dec 24 (1999)
Spokane	Sep 10 (1895)	Oct 9	Nov 11 (1944)
The Dalles	Sep 17 (1965)	Oct 22	Nov 22 (1984)
Tri-Cities	Sep 12 (1921)	Oct 16	Nov 19 (1947)
Vancouver	Sep 13 (1970)	Nov 4	Dec 23 (1939)
Walla Walla	Sep 17 (1965)	Oct 29	Dec 13 (1968)
Wenatchee	Sep 27 (1972)	Oct 21	Nov 23 (1965)
Yakima	Sep 13 (1970)	Oct 5	Nov 3 (2015)



STFS: Who Are We & What We Do

Western Cascade Fruit Society (WCFS), a 501(c)(3) non-profit organization, was founded in 1980 & is made up of nine Western Washington chapters, including STFS, full of helpful hobby orchardists & backyard fruit growers.

STFS members receive automatic membership in WCFS. WCFS publishes a quarterly BeeLine electronic newsletter to inform members of events, tours, articles & reports. WCFS provides other member services, including an online member forum, an online chapter-wide event calendar & an online home for chapter sites. See www.wcfs.org.

Seattle Tree Fruit Society (STFS) is a chapter of WCFS. The purposes of STFS are listed in Article II of STFS By-laws amended & restated as of 18 January 2014:

STFS will bring together people ...

- 1) to promote & stimulate interest in growing fruit bearing trees, shrubs & vines in urban areas,
- 2) to encourage propagation of desirable fruit varieties suited to the local climate,
- 3) to disseminate pertinent horticultural information to its members & the general public through the use of fruit shows, orchard tours, meetings, seminars, workshops, publications & other media,
- 4) to provide financial & other support to our area's fruit research and/or projects, &
- 5) to join with other organizations in promoting tree fruit in the Western Cascade region.

STFS members share an interest in growing fruit & nut trees, berries, kiwis, grapes & other fruit. We offer information on adapted varieties, current growing techniques & share our own experiences growing fruit.

STFS members meet monthly from Sept to May usually in-person on a Saturday morning in Seattle's Magnuson Park. In-person meetings typically include speakers presenting on topics such as grafting, pruning, pest control, plant health & fruit preservation tailored to Western Washington growers. STFS members receive both the STFS online monthly newsletter Urban Scion Post (USP) & the WCFS online quarterly BeeLine. STFS is online at www.seattletreefruitsociety.com and www.facebook.com/SeattleTreeFruitSociety/

The STFS membership is Seattle Tree Fruit Society. The goals of STFS are achieved by STFS members. Please contact STFS representatives listed in this newsletter and communicate what STFS can do for you and what you can do for STFS. When more STFS members get involved, STFS does more & attracts more STFS members who get involved.

Background: Northern Spy apples harvested October 1st in Port Orchard

Seattle Tree Fruit Society

seattletreefruitsociety@gmail.com

www.seattletreefruitsociety.com

www.facebook.com/SeattleTreeFruitSociety/

PRESIDENT Mike Ewanciw 206.683.9665
(2-year term expires Jan 2023)

VICE PRES. Tracey Bernal 206.913.3778
(2-year term expires Jan 2023)

SECRETARY Sue Williams 206.383.8033
(2-year term expires Jan 2023)

TREASURER Trent Elwing 206.517.3118
(2-year term expires Jan 2023)

MEMBERSHIP Trent Elwing 206.517.3118

HOSPITALITY Judy Scheinuk 206.200.1483
scheinukj@gmail.com

STFS DIRECTORS

#1 - Laure Jansen

(3-year term expires Jan 2024)

#2 - Linda Sartnurak 425.271.6264
noilinda@yahoo.com

(3-year term expires Jan 2024)

#3 - Ed Scullywest 425.286.4030

(3-year term expires Jan 2024)

#4 - Rick Shultz rshultz@highline.edu

(3-year term expires Jan 2024)

#5 - Gudrun Utz

(3-year term expires Jan 2024)

#6 - Vacant—please volunteer

(3-year term expires Jan 20??)

#7 - Vacant—please volunteer

(3-year term expires Jan 20??)

USP NEWSLETTER EDITORS

Trent Elwing treling@gmail.com

Laure Jansen seattleorchardist@gmail.com

Tracey Bernal tmjbernal0216@gmail.com

STANDING COMMITTEE CHAIRS

Orchard - Vacant—please volunteer

Events - Vacant—please volunteer

Programs - Vacant—please volunteer

NEW MEMBERSHIP & 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

How do I know when my annual STFS membership will expire?

Back in March 2020 before the COVID-19 pandemic took hold, printed USP newsletters were USPS-mailed, and the STFS membership renewal date was printed above the mailing address of each member’s hardcopy printed newsletter.

To minimize spread of the coronavirus causing COVID-19, USP newsletters are now electronic and emailed. A reminder to renew your STFS membership no longer is printed above the mailing address.

Depending upon when a STFS member joins, annual memberships expire at the end of March, June, September or December each year.

Trent Elwing, STFS membership coordinator, will email STFS members one month prior to an expiring STFS membership reminding of the need to renew shortly and how to renew.

**Need to know now? Contact Trent
(phone/text: 206.517.3118 email: trelwing@gmail.com)**