

# From Federal Way to Bothell ...



**PAWPAW  
GALORE!!!**

*the Urban Scion Post*

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

# 11/3/21 Message from the President

Hello everyone,

I hope you took advantage of the pleasant weather this past weekend (10/30&31) to attend the fruit show sponsored by the Peninsula Fruit Club. As I mentioned last month, this was the only chapter of WCFS to have a live show this year. Here's hoping that more clubs can follow suit next year. It was a beautiful day to taste fruit.

One of the highlights of my October was going down to an STFS member's property to pick a bumper crop of Paw Paws. I then distributed some to other STFS members, kept some for myself, and carried a bunch around with me for about a week, giving them to acquaintances to try. As you can imagine, most recipients were puzzled. But following my assurances, they gave the fruit a try. Some were still puzzled, especially when I told them that this species is a native to the Midwest and surrounding areas. But pretty much all were pleasantly surprised. One person sent me a message the following day, after sampling her fruits, telling me that she is going to make some room in her yard for a Paw Paw Tree.



Fruit picked & halved from Larry D's pawpaw tree

I'm still eating apples and pears that were picked last month, and, about a week ago, was able to pick a few everbearing raspberries that were still hanging of the canes. Now I'm looking forward (soon) to harvesting my persimmons. The tree is loaded. Then, I'll just have to wait until next spring to browse in my yard.

We are planning to resume our monthly meeting in November. On November 13<sup>th</sup> (10:00 – 12:00 or so), we are fortunate to be able to schedule Harry Burton as a speaker. For those of you who don't know Harry, he resides in Salt Spring Island (Canada). He is the proprietor of "[Apple Lucious Organic Orchard](http://www.applelucious.com)," where he grows over 210 apple varieties, including 60 varieties of red fleshed apples. Harry is also one of the prime facilitators of the Salt Spring Apple Festival, an annual event that offers tastings of over 300 varieties and draws attendance from far and wide. Several years ago, our club attended this event. Harry graciously made travel arrangements for us, so that we could experience all the festival events with ease and comfort. Harry's presentation will focus on "Preserving our Heirloom Apple Heritage." I'm looking forward to this presentation & hope you can make it. Zoom meeting information will be sent to everyone soon.

A reminder that the North American Fruit Explorers group ([www.nafex.org](http://www.nafex.org)) will be hosting a virtual conference: "Fruit Forward – Growing for Tomorrow" on November 15<sup>th</sup> – 20<sup>th</sup>. The conference is free to members & \$19 for non-members.

Regards, Mike Ewanciw

For pawpaw info including cultivar characteristics, local nurseries stocking and online resources, check out Paul Mallery's article in the April 2021 Urban Scion Post (Vol 39 04). Need this article? Email request to: [seattletreefruitsociety@gmail.com](mailto:seattletreefruitsociety@gmail.com)

## Urban Scion Post

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### On the cover

October 2021 photos of Seattle metro pawpaw trees and harvested fruit grown by STFS members Larry D. and Betty W. Some of Betty's fruits in Bothell measured nearly 5-inches long. Down in Federal Way, Larry commented that this year's fruit were his largest crop ever of the largest pawpaws he has ever grown.

# A Wet November 2021

## by Marilyn Tilbury

We've experienced another wet but beautiful fall. Only the native cottonwood leaves have yet to turn golden and will fall around Thanksgiving. Alder leaves are hanging on too but drop without coloring. This annual phenomenon gives us the opportunity to get upper body exercise by leaf raking.

Those leaves are plant treasures. They may be formally composted in bins or sheet composted in bare areas. When finished in a year or so, this leaf compost can be redistributed as a 2" topdressing this month over all our cultivated areas. If done annually, you will find that it makes a huge difference in plant health and vigor.

This month is the very best time for planting and moving woody material. The weather is often not encouraging, and NOAA has just published their precipitation forecast for our area from now thru January—wetter than normal. Still there usually is a brief dry period between weather systems, the soil temperature is above freezing, soil is moist (!) and there is no hot sun to cause desiccation of newly planted material. Dormant plants can be moved now without realizing it.

Were some plants revealed to be in too hot areas in last June's heat dome incident? Perhaps move them now to an area that gets afternoon shade. Are you curious about trying something new? One Green World nursery in the Portland area has a lovely online presence and will ship intriguing fruiting plants now. One caution: they tend toward optimistic on plant hardiness and heat units needed for our area.

Closer to home is Michael Dolan's online Burnt Ridge nursery near Onalaska WA. He is an excellent plantsman with an interest in choosing fruiting plants with high nutrition. These are available mail order or by pickup at the weekly Olympia farmers market. In our neighborhood but a tad challenging to find is Restoring Eden nursery in the SeaTac area. Check out their active website for what is available right now for pick up. Like the Portland nursery, they push the hardiness and heat units envelope a bit.

As this is written, at the beginning of November, the G20 climate meeting has concluded in Rome and the UN's climate summit is beginning in Glasgow till Nov. 12. It's unlikely that young folks like Greta Thunberg will be happy with the outcome but we do have choices. Individually we can minimize our own contributions to climate warming, industries can invent ways to mitigate climate warming such as the new heat adsorbing white paint, and finally we can adapt (or not) as the climate warms.

There are unknown unknowns out there but surely we can contemplate retiring that polluting 2-cycle leaf blower and buying a battery or corded mower. Planting more trees and putting in flowers for pollinators and anticipating high rainfall events as well as more frequent droughts by storing rainwater would be useful adaptations. And a warming climate allows us to experiment with more heat/drought adapted plants as nurseries are encouraging us to do.

While November is an important planting month, it is also the month to express thanks and we certainly wish to do so for missing the bomb cyclone that breezed safely 300 nautical miles offshore October 21-24. Its lowest pressure was less than 943hPa. If it had come within even 50 miles offshore the wind damage would have been ghastly. This year we missed the thick wildfire smoke from BC and CA that blackened our skies in September 2020. Our lungs are grateful. And, thankfully, neither the Seattle Fault nor the Big One shook.



Supply chain disruptions will affect our gift giving this year. Perhaps we should start early. The book Grow a Little Fruit Tree by Ann Ralph would be welcome reading for a backyard fruit grower. Atlas grey thermal gloves are comfortable and washable. You can't go wrong with Felco hand pruners (they even make

a left handed version) or the ARS pruning saw. Fiskars has an 18 inch "power gear" lopper as well as a 32 inch version that will make 2" cuts. I would avoid their 15" lopper that looks so inviting. It is an anvil (crushing) rather than a bypass pruner, unless your giftee wants it for plants they don't care about such as Himalayan blackberries. Sadly, the Twister Picker appears to no longer be available.

# Persimmons Galore, too!!

From Trent Elwing, a USP editor:

While pawpaws have yet to show up at Seattle-area Costcos or even PCCs (and probably won't at least as fresh fruit due to limited shelf life), fresh Asian persimmon fruit appear to be going nationwide and mainstream. Lazy info-gatherers like myself leafing through the monthly info-advert *Costco Connections* may have noticed the persimmon primer with recipes in the 2021 November issue by Jerry James Stone ([www.jerryjamesstone.com](http://www.jerryjamesstone.com) includes fruit/veggie-based recipes and food prep/preservation hints).

Factoids from this Costco text or Bing searching "Jerry James Stone persimmon": persimmons offer a sweetness similar to mangoes, peaches, and honey with hints of spice. Bitter-tasting persimmons were probably unripe when sampled. Persimmon varieties generally are divided into categories of astringent (an example: heart-shaped Hachiya best purged after overripening into jams/puddings) and non-astringent (an example: squished pumpkin-shaped Fuyu which can be eaten or used in recipes like an apple). Persimmons are purportedly part of a healthy diet being high in fiber, potassium, vitamins A & C and additional antioxidants.

No access to Seattle-area persimmon trees or STFS members with extra persimmon fruits you can sample? A Costco Connection sidebar advertises non-astringent Fuyu persimmons being available at Costco brick-and-mortar sites or through online delivery. More local and also delivered to your doorstep: In early Nov 2021, PCC's Instacart APP lists organic non-astringent fuyu and astringent hachiya persimmons for purchase. Your local PCC ([www.pccmarkets.com](http://www.pccmarkets.com)) probably is also stocking persimmon fruits during November.

I want to plant a persimmon tree in the Seattle area. Where's more info so I can decide on an appropriate variety and vendor? Dec 2020 Urban Scion Post (Vol 38 12) newsletter includes an article on Asian persimmons followed by descriptions of astringent and non-astringent varieties. Article also covers planting and growing persimmons. Need this article? Email request to: [seattletreefruitsociety@gmail.com](mailto:seattletreefruitsociety@gmail.com). There are also American persimmon varieties sold by Burnt Ridge Nursery ([www.burntridgenursery.com/American-Persimmon/products/160/](http://www.burntridgenursery.com/American-Persimmon/products/160/)) and other reputable vendors. Nikita's Gift is a cross of American and Asian persimmon. For more on Nikita's Gift see Tracey Bernal's article on the next page.



Nov. 2021: Plentiful fruit of unidentified persimmon tree in STFS President Mike E's yard in Seattle

Sept. 2021: Persimmon fruit grown by Ram V. in Kirkland



# Persimmons Galore, 2 (cont.)

From STFS VP Tracey Bernal:

My favorite fruit tree in our garden is the Nikita's Gift Persimmon, a Hybrid of American and Asian persimmon.

The Nikita's Gift is a small tree, about 10 feet tall at probably 17 years old; it took more than 10 years to fruit from the time I planted it as a bare root tree. I like to say that it's a good thing it's such an ornamental tree because you have to wait so long for it to fruit productively- you'll enjoy the attractive and shiny long leaves, then the fiery fall color each year, until finally after some years the tree begins to fruit reliably.

In the dormant season, the tree displays its twisty branching and irregular habit. I try to prune and thin it a bit in early spring, but it usually ends up looking horrible and hacked on- then it grows so vigorously throughout the spring that by midsummer it is densely covered with the shiny tropical looking foliage. You can barely see the fruits until they begin to color, and a large percentage of the fruit typically falls during late summer.



This is the "astringent" variety of persimmon. I usually try to harvest most of them before the fall windstorms arrive, because the fruits get knocked around and scratched by the wind, resulting in black marks. I pick the fruits when they are apricot colored, and they ripen within a week or two to a

brilliant tomato red, at which point they are soft and ready to eat. They have a rich and complex flavor that is more similar to that of the American persimmon- I only know what that tastes like because my 'Meader' tree, still in a 2 gallon pot after 5 years, had several fruits on it when I bought it at the nursery; a couple of them ripened, and the flavor was amazing.

Not only is the Nikita's Gift my favorite persimmon to eat, of any that I've tried, but the tree itself has the most spectacular fall color of any tree in our garden. Each year I'm amazed by the color display as the season progresses, until finally just a few greenish-orange leaves are left hanging along with a few clusters of orange fruits.

Sept. 2021:  
Persimmon  
fruit grown  
by Ram V. in  
Kirkland



# Skagit Valley Festival of Farms Oct 2, 2021

## by Ed Scullywest, STFS Board Member

Griffin Berger of Sauk Farms invited STFS members up to the Festival of Farms at his last presentation to STFS. It is also advertised in our newsletter. After a week of rain Saturday dawned partly cloudy. The festival goes on rain or shine, but sunshine beats rain when you are tromping around a farm. After grabbing our masks and our 6 foot social distancing poles we were off on the ribbon of concrete headed north.



Our first stop was South Fork Farms featuring Alpaca breeding, yarn and fiber products. There were chickens, geese and a herd of about 35 alpacas in one of the 22 different colors they come in.

There were lots of informational signs, a carding and spinning demonstration and a variety of shearings. One interesting tid-bit of info is that alpacas clip the grass just above the ground, leaving the plant to grow, while sheep pull the whole plant up when they forage.



We then traveled up to Sauk Farms near Concrete. You receive a map when you drive in and can explore at your own pace during this Festival of Farms weekend. They offer samples of their products and a place to purchase, apples, grapes, ciders and other products. A large sign advertised pups for sale and in the back a flock of chickens had a big pile of apple cores to feast on. The location is beautiful, situated amongst the hills. The grape vines/orchards were impressive, as we've seen before in club presentations. There is a nature walk where you can walk down to the small creek. We saw 3 salmon in the creek bed.



Crab apple trees were interspersed in the newer plantings of the Honeycrisp rows. They are used as a pollinizer species, with the fruit promised to a wine maker in the San Juans. The Honeycrisp was the only apple that was currently ripe. Each tree had a bunch of fruit on it. Ripening of all the apples was delayed by the cool weather in September. Apples, grapes and cider were all purchased for further enjoyment.



A few miles downstream was Double O ranch/Ovenell's Heritage Inn. The view of Mt. Baker is

fabulous. This is a cattle ranch with green pastures and about 100 pairs of Maine-Anjou cattle. There is a tunnel under the highway to move the cattle from the pasture to the barns. The barns had a pair of black and white Clydesdales, Skye and Champ, along with ducks, chickens, geese and turkeys.



# Skagit Valley Festival of Farms **continued**

A pair of “Mud puddle mules” and their wagon were on display. An advertised Hay ride to view wildlife was unavailable this year, maybe next year.

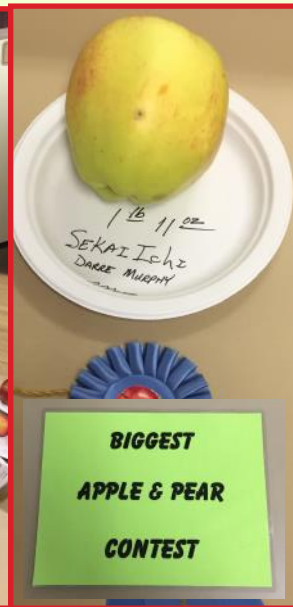
Retail sales included orders for beef, sweet breads, jams, jellies and honey. Food was cooked and provided by Skagit County Cattleman’s Association with a portion of the proceeds going to their scholarship program.

Admission and parking are free to all farms. The hours of operations are 10 A.M. to 4 P.M. both days. This year 10 farms participated, we took our time and enjoyed the three farms we visited. For a \$25 donation you get a “VIP” wristband that gives you some additional perks and discounts. Parking is on grass, or field edges, as these are working farms.

See Skagit Valley Festival of Farms website [www.festivaloffamilyfarms.com/](http://www.festivaloffamilyfarms.com/) for next year’s event.



## **Pictures from Peninsula Fruit Club 2021 Fall Fruit Show October 30th Bremerton**



Scores of fresh apples, pears and other fruits brought by Steve Butler, Jean Williams and additional PFC members for tasting by show attendees at West Side Improvement Club.

**STFS members Lori B. and Barb B. discussing insect-damaged apples with attendee Craig M. Lori and Barb also IDed mystery fruits brought in by attendees.**

STFS member Danielle B. requesting apple slice for tasting. COVID-19 precautions included mask wearing indoors and samples transferred via disposable dishes.

**“Sekai Ichi” Japanese variety one of largest apple and expensive fruit. “world’s number one”**

# How'd protective netting work this year?

STFS member Sandra W. submitted a thorough, educational report on how she and her fellow P-Patchers draped anti-bee netting to protect fruit on trees at the Solstice P-Patch, West Seattle. Thanks, Sandra. See article in the Oct 2021 USP newsletter. For other STFS members given netting this past spring, please consider emailing the following info and any insightful pics to [seattletreefruitsociety@gmail.com](mailto:seattletreefruitsociety@gmail.com). This info may be helpful to other STFS members. Also, if netting is no longer needed/wanted for future use, please send an email to arrange its return.

a) date when netting draped, b) whether netting is supported by fruit plants or supported by poles or other means, c) items used to close netting together to eliminate openings around fruit plants, d) type(s) of fruit plant(s) being protected, e) past pest problems that netting may protect fruit plants from, f) date when netting removed, g) comments on quality/quantity of fruit pieces harvested from draped fruit plants, h) comments on whether draped netting protected fruit pieces from pests as hoped, i) any other comments helpful for other STFS members wanting to successfully use netting in the future.

## Loquat fruit buds in Seattle area fall 2021 - Trent Elwing

Not so long ago, some STFS members including myself, had no idea loquats produce fruit buds and set fruit in the Seattle area. Ram V. has successfully grown loquat fruit in Kirkland outside and emailed pics of both fruit harvested this past summer and more recently fall fruit buds. Shlee in Bellevue emailed pics of her loquat with fruit buds this October.

Sept. 2021: Fruit buds on one of Ram V.'s loquats outside in Kirkland.



October 2021: Fruit buds for first time on Shlee's lone loquat planted outside in Bellevue a number of years ago.

# Recent requests to STFS email account for advice

Infrequently, non-STFS members email questions to the STFS gmail account. Below are two recent emails. Response responsibilities aren't well-established. If you have the time and knowledge, please email your advice to Tom and Grace & cc STFS. THX

From: Tom Costantini 206-261-1800  
Email: tom\_cos23@hotmail.com  
Date: Wed, Nov 3, 2021 at 10:41 AM  
Subject: Quince Tree Problem

Hello - I am wondering if you can give me some advice about my quince tree. You'll see in the attached photo that the quince are brown inside. I first noticed this about 2 years ago when maybe 25% of them were like this, and last year it might have been up to 50%. This year they appear to all be like this, even when picked right off the tree before they fall.  
1) Can you help me identify if this is a disease and what I might do to help out the tree? Thanks—Tom



From: Grace Ordaz  
Email: grace1bird@gmail.com  
Date: Thu, Nov 4, 2021 at 3:21 PM  
Subject: Question on shaping a desert king fig into a bush from a single stem young plant

Hello, I saw a very educational and useful YouTube video by the society about "pruning desert king fig for maximum Breba production".

- 1) I currently have a 3-year-old desert King that is growing very tall and I ended up cutting out the new fruit bearing branches to keep it reachable. Can you advise how to shape a young plant into a bush like the one in the video while keeping it from branching out into a big V shape?
- 2) I just bought 2 plants each about 2-3 feet tall. Would you advise to plant the 2 young plants together in that same space (about 10'x10')? or should I just plant one? Any advice you can give to shape them into bush like the one I saw in the video is greatly appreciated. The space I have for the plant is similar to that on the video.

Thank you very much, Grace



## Sunburnt apples salvaged from

### PNW June '21 Heat Dome



Recent downpours may have already washed away all memories of last summer's heat dome unless you wondered "What if, instead of removing sunburnt developing pomes as suggested in the July 2021 USP newsletter, I instead allow them to mature?" If you're accustomed to paring away unpalatable apple parts affected by scab, codling moth, apple maggot, etc..., you probably were unfazed, cut out the sun-damaged flesh sometime this fall then ate the remainder of a pretty good-tasting apple. I allowed the sunburnt southwest-facing, unshaded, developing Belle de Boskoop apple (shown again upper right) to mature, then forgot to photograph it before cutting off the sun-damage and consuming the remainder. Another apple with less sun damage is shown nearby. Trent Elwing



# Fall Salad with Quince & Apples

Contributed by Tracey Bernal

I was excited to see a savory quince recipe recently appear in the Washington Post. I adapted that recipe using a simplified method of quince preparation, and I changed a few of the salad ingredients to suit my preference. I love the contrast of flavor and texture: sweet, tart, spicy, herbaceous, soft, crisp and crunchy. Be sure to use the fresh mint.



## Dressing Ingredients & Tasks

- 3 Tablespoons olive oil
- 2 Tablespoons full-fat plain yogurt
- 2 Tablespoons apple cider vinegar
- 1 ½ teaspoons honey
- 1 teaspoon fresh ginger, minced or finely grated
- 1 clove garlic, minced or finely grated
- Salt and pepper

In a medium bowl, whisk together the olive oil, yogurt, vinegar, honey, ginger and garlic until combined then season to taste with salt and pepper.

## Roasted quince Ingredients & Tasks

- 1 pound quinces (3 medium-sized)
  - 3 Tablespoons light honey
  - 1 Tablespoon lime juice
  - 2 Tablespoons water
- 1) Scrub the quinces well; Don't peel.
  - 2) Quarter, then use melon-ball cutter or sharp knife to remove entire core, cut quarters lengthwise into 4 slices each.
  - 3) Arrange slices overlapping in a baking dish; drizzle the honey, lime juice and water over them.



- 4) Cover pan tightly with foil. Bake in preheated 300-degree oven for one hour, or until soft.
- 5) Remove foil, raise heat to 425 degrees, and continue to bake for 10 minutes until syrup thickens and slices become golden. They will not turn the rosy-red color typical of poached quince.
- 6) Cool. If needed, cut into bite-size pieces.

## Salad Ingredients & Tasks

- ½ large head butter lettuce (about 8 ounces), torn into bite-size pieces
- 1 small bunch curly kale (6 ounces), stemmed and cut into bite-size pieces
- ½ bunch (about ¼ cup, packed) fresh mint leaves
- ¼ bunch (about ¼ cup packed) fresh cilantro leaves, leaves only
- 1 large carrot (about 4 ounces), shaved into strips
- 1 large tart crisp apple, cored and cut into matchstick pieces
- ½ medium red onion, very thinly sliced, rinsed in cool water and drained
- Salt and pepper

- ½ Cup (about 2 ounces) coarsely chopped toasted hazelnuts
- ½ Cup crumbled Stilton or sharp cheddar or other cheese  
(I like Trader Joe's White Stilton with Apricots, or Unexpected Cheddar)

In a large bowl, toss together the lettuce, kale, mint and cilantro. Before serving, add the carrot, apple, and red onion. Add two-thirds of the dressing and season with salt and pepper; gently toss to coat the ingredients with the dressing. Taste and add more salt, pepper or dressing, if needed. Top the salad with honey-roasted quince pieces, hazelnuts and cheese then serve.



# Calendar of Fruit-Related Events

❖ **Thursday 11 November, noon to 1 PM PST – Online/phone zoom only – Clallam County Master Gardener monthly Green Thumb Gardening Tip meeting featuring WDFW presentation “Deer in MY Yard – A Love/Hate Relationship”.** Matt Blankenship has several years of experience with WDFW working with agriculture producers and homeowners throughout the Olympic Peninsula and South Sound on mitigating conflicts associated with wildlife. Shelly Ament is District 16’s Assistant Wildlife Biologist which covers Clallam and western Jefferson counties. Presently, she works with elk, deer, waterfowl, sea otters, butterflies, bats, bumble bees, and other wildlife species. Shelly received notoriety for developing the elk crossing project in Sequim that has significantly decreased the number of elk/vehicle collisions along Highway 101 and recently was instrumental in working with the Olympic Peninsula Audubon Society and Clallam County PUD on the Swan Safe Project to bury power lines at Kirner Pond to protect wintering trumpeter swans.  
**Join by computer:** <https://wsu.zoom.us/j/91626889983?pwd=SUcxY1hzYnA3MVRFaDZnOTh5Tzk4Zz09>, or  
**by Phone:** Call: 253 215 8782,  
Meeting ID: 916 2688 9983,  
**Passcode: 101869**

[Green Thumb 2021 Announcement – Clallam County Master Gardener Foundation \(clallammgf.org\)](https://www.clallammgf.org)  
Visit WSU Extension Clallam Cty website calendar for latest information on upcoming presentations. Questions? call 360-565-2679

❖ **Saturday 13 November, 10 AM to 12 PM PST – Online/phone zoom only – Seattle Tree Fruit Society monthly membership meeting featuring Harry Burton’s presentation “Preserving our Heirloom Apple Heritage” -** Harry is the proprietor of [Apple Lucious Organic Orchard](https://www.applelucious.com) in Salt Spring Island (Canada) where he grows over 210 apple varieties including 60 red-fleshed varieties. Harry is a prime facilitator of the Salt Spring Apple Festival, a well-attended annual event typically offering over 300 apple varieties for tasting.

Topic: Seattle Tree Fruit Society - Harry Burton - Heritage Apples  
Time: Nov 13, 2021 10:00 AM Pacific Time (US and Canada)

**Join Zoom Meeting by computer:**  
<https://us02web.zoom.us/j/81087017177?pwd=MXIEZ01ScTBXNTItSGZWSIJEEk0Zz09>  
Meeting ID: 810 8701 7177

**Passcode: 871845**

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+16699009128,,81087017177#,,,,\*871845# US (San Jose)  
Dial by your location  
+1 253 215 8782 US (Tacoma)  
Meeting ID: 810 8701 7177

Passcode: 871845

Find your local number: <https://us02web.zoom.us/j/81087017177?pwd=MXIEZ01ScTBXNTItSGZWSIJEEk0Zz09>

❖ **Thursday 18 November, 7 PM to 8:30 PM PST – Online/phone zoom only – Snohomish County Fruit Society monthly membership meeting featuring Karen Palmer, WSU Master Gardener, presentation “Backyard Fruit Trees”.** In this presentation, you will discover “the good, the bad, and the ugly” of growing your own tree fruit. Whether you inherited a few fruit trees with a new home or are thinking of planting some, get the knowledge to make important decisions as you move forward. You will learn which kind of fruit trees are easier to maintain West of the Cascades, what major diseases and pests will be a factor and how to control them naturally, how much time and effort will be required to grow a healthy crop, winterization tips and more. Karen has been a WSU Clark County Master Gardener since 2000. She is active on project topics including vegetable gardening, small fruits, and tree fruits.

Topic: Snohomish County Fruit Society - Backyard Fruit Trees  
Time: Nov 18, 2021 07:00 PM Pacific Time (US and Canada)

**Join Zoom Meeting by computer**  
<https://us02web.zoom.us/j/86131857815?pwd=cHR5a2hEbUpXS2I2ODAzNnR6S1crUT09>

Meeting ID: 861 3185 7815

**Passcode: 111821**

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+16699009128,,86131857815#,,,,\*111821# US (San Jose)  
Dial by your location  
+1 253 215 8782 US (Tacoma)  
Meeting ID: 861 3185 7815

Passcode: 111821

Find your local number: <https://us02web.zoom.us/j/86131857815?pwd=cHR5a2hEbUpXS2I2ODAzNnR6S1crUT09>

❖ **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/>

## **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](http://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](http://www.seattletreefruitsociety.com) and [www.facebook.com/SeattleTreeFruitSociety/](http://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: Persimmons in STFS** **President Mike E's yard November 2021**

## Seattle Tree Fruit Society

[seattletreefruitsociety@gmail.com](mailto:seattletreefruitsociety@gmail.com)

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

[www.facebook.com/SeattleTreeFruitSociety/](http://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)

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**MEMBERSHIP** Trent Elwing 206.517.3118

**HOSPITALITY** Judy Scheinuk 206.200.1483  
[scheinukj@gmail.com](mailto:scheinukj@gmail.com)

### **STFS DIRECTORS**

**#1 - Laure Jansen**

(3-year term expires Jan 2024)

**#2 - Linda Sartnurak 425.271.6264**

[noilinda@yahoo.com](mailto: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](mailto: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??)

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### **USP NEWSLETTER EDITORS**

Trent Elwing [treling@gmail.com](mailto:treling@gmail.com)

Laure Jansen [seattleorchardist@gmail.com](mailto:seattleorchardist@gmail.com)

Tracey Bernal [tmjbernal0216@gmail.com](mailto:tmjbernal0216@gmail.com)

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### **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](http://www.seattletreefruitsociety.com)

A Chapter of the Western Cascade Fruit Society

[www.wcfs.org](http://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](mailto: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: [treling@gmail.com](mailto:treling@gmail.com))**