

I'm Dreaming of a ...



the Urban Scion Post

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

12/5/21 Message from the President

Greetings and Happy Holidays Everyone,

As I write this, I'm preparing to pick my persimmon crop. I tried a few weeks ago, and again last week, but most were simply not yet ripe. I did pick some, and they were good. I think, because of the impending cold weather, I'll just finish off picking the tree & let those unripe ones ripen off the tree. My research tells me that there are several ways to ripen persimmons off the tree. One method is the time-honored practice used by many to ripen other fruits: putting them in a paper bag with ripe bananas (or apples), and letting the ethylene do its work. Another method I read about consists of covering the persimmons with uncooked rice. Maybe I'll try that. I also read that freezing them for a day, then letting them sit at room temperature, will also work. Finally, you can just pick them and let them sit, and soften. If I have the capacity to do so, I'll conduct some experiments to see which method works best. But such research results will surely be qualified as "anecdotal," because I have difficulty finding the time in my life for strict adherence to any sort of "Scientific Method."

Last month I also mentioned that I was still harvesting some everbearing raspberries. Well, a few days ago, I noticed a few more fruits on the canes. I picked and ate them. They weren't as sweet as they had been a month earlier, as can be expected, I guess. I was intrigued at such late production, so I reached for the tag to see what variety it was, thinking that I can pass such an observation along. Well, the tag said, 'Cascade Gold.' However, the berries were red. Someone made a mistake along the way. I'm blaming the nursery help.

Last month we were treated to a presentation by one of our friends – [Harry Burton](#), of Salt Spring Island in Canada. His presentation of Heritage Apples was well-received. I am waiting for Harry to send me his PowerPoint presentation from this talk & will make it available to our membership. Harry also participated in the [NAFEX Conference \("Fruit Forward – Growing for Tomorrow"\)](#) late last month. This conference provided the opportunity to hear from 24 expert speakers on many topics, including Heritage Apples, Pears, Peaches, Agroforestry, Paw Paw Breeding, Persimmon Breeding, Permaculture, Burbank Plum & Plum Hybrid breeding, and more. The presentations are still available for viewing for NAFEX members. [Please consider joining this fabulous organization.](#)

Despite our ongoing public health challenges, we will continue to focus on our future programs, including our spring propagation activities. Think about what scion-wood you might be seeking or be able to supply. If there is enough interest, we will again make a bulk purchase of bare-root strawberry plants, as well as other plants.

(Editor's note: Please email STFS (seattletreefruitsociety@gmail.com) ASAP to communicate your interest in bulk purchases of bareroot strawberry plants and other fruit plants. Specifying specific varieties you want is also very helpful)

Finally, I'd like to mention the contributions of one of our members, Gudrun Utz. Gudrun recently resigned from our Board of Directors to concentrate on other aspects of life. However, she will remain an STFS member, and we are thrilled about that. She was instrumental in many of our programs, including the facilitation of some of our meeting presentations and demonstrations, such as our mushroom workshop, and the Ann Ralph presentation of "Grow a Little Fruit Tree." When we can meet again in person, I will look forward to tasting the unusual and delicious creations that Gudrun will continue to bring to our pot-luck meetings. Thank you, Gudrun.

Regards, Mike Ewanciw

Urban Scion Post

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On the cover

Christmas Pink apple halved, grown in Lake Forest Park, harvested Oct. 22nd, and photographed by long-time STFS member Lori B. 2021 is the first year of production for Lori's Christmas Pink. They reportedly store up to 3 months. Lori reports some of her other pink-fleshed apples didn't mature well in 2021 - staying small & green with no flesh color. Lori makes pies with red-fleshed apples; most of these varieties are tart & make good pies.

A Second Covid December

Dec. 2021

by Marilyn Tilbury

Talk about wet. We've been experiencing one atmospheric river after another. Our fall precipitation total is an all-time record tho November's rainfall was just the fifth wettest. In mid-November Whatcom County and southern BC were simply hosed, with the metropolis of Vancouver becoming isolated by washouts. NOAA's prediction for this month is again "wetter than normal" here, while poor California is still rain starved with fearful implications for future water rationing or even availability.

Still, it has been relatively warm. Have you noticed that spring flowering bulbs are poking themselves above ground? Cottonwoods should be leafless by Thanksgiving, but they and some late apple trees still have more leaves to fall as of the beginning of December.

Do take advantage of clearings-between-storms to maintain a bare space around fruit tree trunks. Voles are a bit like lemmings in having sudden population bursts. If your area has many voles in winter, they will make themselves known in spring when you notice that tree bark has been gnawed and the cambium layer removed at the soil line where vegetation or mulch provided cover in winter.

Another dry interval chore is spraying susceptible dormant peaches monthly against peach leaf curl thru bud break. Google WSU Hortsense and search under peach for a list of effective sprays for this fungal disease, or erect a rain shield over smaller trees. Several peach cultivars are available which have resistance to this disease.

One of the joys of this month is perusing new catalogs. It's fun to think about trying new plants. One might want to plant a persimmon as a natural ornament for your yard since their brightly colored fruit hang well

into winter. Some celebrity chefs have been using yuzu, a hardy citrus that will grow into an attractive little tree which fruits in winter. Pineapple guava is a twofer, both the flowers and fruit may be harvested.

Now is the time to winterize our yard equipment. The ultimate solution for gas powered mowers and chippers is to syphon out most fuel and then run them dry. Alternatively, treat fresh gas with Sta-bil or a similar fuel stabilizer and fill the tank, then run for a few minutes to distribute the fuel. Note that stabilizers have a shelf life, often two years. If you didn't write the date when opened on the container, perhaps it's time to buy a new supply.

How about battery powered tools? Those lithium ion batteries have a liquid electrolyte. It's best to charge them to around 75% and store them in your home. If you have several batteries, pack them so their contacts can't touch.

La Niña winters are often cold, particularly in January and February. Overwintering hummers can nectar Magellan's fuchsia until sustained frost, but they'll need another food source until the hybrid mahonias bloom next February.* They might appreciate a Hummer Heated Delight feeder which is available from the Oregon source online. It does a marvelous job in winter, but its heat does cause the sugar water to ferment in 2 or 3 days in moderate weather. Perhaps use unheated feeders then or simply unplug it.

Does this December feel like déjà vu? We actually *have* been here before, and now the new Covid-19 Omicron variant of interest looms with many unknowns. What a marvelous time to be a virologist or epidemiologist! Still, we have our tried and true counter measures—masks, social distancing and vaccines. Please stay safe so we can all gather again sometime in the future.

*Editor's note: Check out King 5's Cisco's winter sustenance for hummers suggestions at: [Cisco Morris on helping hummingbirds over winter | king5.com](https://www.king5.com/news/local/cisco-morris-on-helping-hummingbirds-over-winter)



Scionwood sharing in the age of Omicron & beyond (Ω)



Photo: Laure J.
Text: Trent E.

If you're dreaming of a Christmas Pink apple tree or another variety, make it a reality in 2022.

Each spring, not so long ago, scores of STFS members and members of the public would pack into a rented hall then buy/barter/exchange scores of scionwood, rootstock and other plant propagation parts. Whether STFS eventually returns to these in-person fruit-growing festive events is up for debate, but for spring 2022, just like 2020&2021, the COVID-19 pandemic probably will continue to linger.

In 2020&2021, longtime STFS members Lori B. and Laure J. volunteered extraordinary amounts of their time ensuring scionwood was gathered and preserved, rootstock and grafting supplies were purchased, trees were grafted, and all this fruit tree material was delivered to appreciative STFS members. Thanks, Lori and Laure. For 2022, additional STFS members need to be more active with these tasks ensuring all STFS members' time is respected.

For worse and for better, The COVID-19 pandemic is driving STFS towards a de-centralized organizational plan more reliant on electronic communications. While in-person meetings are missed, for some of us, the travel to and from isn't. Ditto for any associated tailpipe emissions.

From my perspective - attending past STFS grafting fairs in-person and helping with cleanup after - I'll suggest another apparent inefficiency: Too little or too much of a specific scionwood or rootstock. Too little - meaning one or more attendees wasted their time and travel coming to the event only to be disappointed by not finding what they wanted. Too much - meaning leftover scionwood and rootstock may go to waste along with the time and resources harvesting/preserving scionwood and purchasing rootstock.

Amongst STFS members, scionwood exchange with minimal waste might be aided by a STFS database compiling the fruit plant varieties each STFS member already has planted and would be willing to offer scionwood/cuttings/other propagation parts to fellow STFS members.

Scionwood sharing in the age of Omicron

The STFS database would be available to all STFS members to review then contact directly fellow STFS members already having the plant varieties of interest. Transaction terms would be decided between individual STFS members.

Each database entry would have minimal info. For example: Kingston Black apple on M111 rootstock (plant variety), Greg Giuliani (plant owner), Greg's contact info (cell 425-892-3950 or email dasgoog@hotmail.com), between Woodinville & Duvall (general location of plant).

A signal STFS members might use this database: Following the Harry Burton zoom presentation in November, Mel & Leena S. emailed STFS to offer Karmijn de Sonnaville apple scionwood to STFS members. See email below and if interested, contact Mel & Leena S. directly before late December.

----- Forwarded message -----

From: **Mel and Leena** melandleenasturman@gmail.com

Date: Mon, Nov 15, 2021 at 10:55 PM

Subject: Last Program

Dear Mike, the Salt Spring Apple discussion was interesting. I would like to be able to see the recorded program that didn't seem to work if available. Also someone wanted some Carmin scion which I have available from my tree which puts out great fruit. It's my favorite apple as well. I'll probably prune it in late Dec or Jan. but anyone can have some anytime now if they wish. Thanks, Mel

How to submit STFS database info

If you're willing to offer scionwood/cuttings/other propagation parts to fellow STFS members, please email STFS (seattletreefruitsociety@gmail.com) the following info for each fruit plant you want entered into the STFS database:

1) plant variety 2) plant owner 3) plant owner's contact info 4) general location of plant.

By when? The sooner the better. All entries emailed by January 22, 2022 will be compiled into an initial spreadsheet available by the end of January 2022.

Questions? Email Trent (trelwing@gmail.com)

Where, oh where, are our root stools?

For recent past grafting fairs, purchases of apple, pear and prunus rootstocks from wholesale nurseries (Oregon-based) have been challenging because stocks are typically tight and orders are usually made months in advance in order to ensure availability. As of mid-December 2021, STFS hasn't bulk-ordered any rootstock for a spring 2022 grafting fair.

A Seattle metro source of apple, pear and prunus rootstocks would be great. Other than area retail nurseries, **do you know a local source for these rootstocks? If so, please email Trent (trelwing@gmail.com). Thanks.**

SUGGESTIONS FOR CUTTING & STORING SCIONWOOD

adapted from written advice provided by Jean Williams

IDENTIFY TWICE, CUT SCIONWOOD ONCE

- * Know graft union locations on tree from which scionwood is to be harvested.**
- * Know locations on tree where scionwood is 1) true to variety, 2) disease-free, and 3) exposed to good sun.**

(Identifying location of potential scionwood during previous spring and summer is aided by blossoms and leaves. If it helps, tape or otherwise physically identify graft unions for easier scionwood harvest next winter.)

DORMANT SEASON SCIONWOOD HARVEST

- * Avoid harvesting variety scionwood from below graft union.**
- * Avoid harvesting variety scionwood from roots or low-vigor branches.**
- * Water sprouts can be used.**

Ideal characteristics of wood for dormant season scionwood harvest:

- a) Dormant terminal shoots from last summer's growth**
- b) No bud swell**
- c) Well-developed, narrow, pointed vegetative buds**
- d) No round, plump flower buds**
- e) 1/4 to 1/2 inch diameter wood**
- f) Restating: true to variety, disease-free, exposed to good sun during last growing season**

STEPS FOR SCIONWOOD CARE FOLLOWING HARVEST

- 1) Always keep cool and moist to maintain dormancy and viability.**
- 2) Label each harvested scionwood stick ASAP. Rubber bands break and sticks slip out of bundles.**
- 3) Seal all broken and cut areas of scionwood cambium with wax or grafting sealant ASAP. After sealing, let dry then dip scionwood in 10% bleach solution.**
- 4) Bundle labeled scionwood together and place in plastic bag with damp (not soaking wet) paper towel.**
- 5) Maintain cool and moist conditions. Keep bag of scionwood in refrigerator or otherwise at temperature around 35° F. Keep paper towel in bag moist.**
- 6) Avoid storing harvested scionwood in refrigerator with any fruit releasing ethylene gas even at cool temperatures. Ethylene gas encourages scionwood bud break undermining successful grafting.**

NAFEX 2021 Conference Roundup

by Trent E., USP Editor



FRUIT FORWARD
GROWING FOR TOMORROW

NAFEX – NORTH AMERICAN FRUIT EXPLORERS 2021 CONFERENCE
NOV. 15–20, 2021 – 6 DAYS – 12 SESSIONS – 24 SPEAKERS

KEYNOTE ADDRESS BY
MICHAEL PHILLIPS

12 RECORDED SESSIONS + DOWNLOADABLE RESOURCES

Image: NAFEX

Eyes tired and don't want to read about NAFEX? Hear and see Kris Heeter, current NAFEX President, speak about NAFEX activities at:

[Learning from Growers: North American Fruit Explorers Specialize in Growing Rare Fruit Trees - YouTube](#)

Wow! Kudos to Mike E. for pitching the [NAFEX](#) 2021 conference in November's USP newsletter. If you weren't able to participate in the twelve 90-minute zoom presentations held live over a week in November 2021, all sessions were recorded and are available exclusively to NAFEX members for review online (["Fruit Forward – Growing for Tomorrow"](#))

Even [joining NAFEX now](#) after the conference still gives you access to these online video session recordings as well as other NAFEX resources including: **"Bonus materials**, such as selected speaker presentations and how-to files, can be downloaded free from NAFEX Conference Google Drive [HERE](#)."

Reportedly, after 1 year, these sessions will be made available for public view at [NAFEXTV - YouTube](#) which is currently populated with several original NAFEX-produced videos.

One conference session (**All About NAFEX + 2021 Annual Meeting**) included details about actions taken to overcome dwindling membership and the challenges of the COVID-19 pandemic. Not so long ago (fall 2019) NAFEX membership totaled around 350 members. With over 250 new members signed up just prior to the 2021 NAFEX conference, the goal of 650+ members in 2021 is within reach. Goal for 2022: 1,000 NAFEX members. \$90K in total assets was reported at the annual meeting. Along with additional NAFEX volunteers, Chris Homanics was thanked for his efforts especially with updating the NAFEX by-laws. (Chris also facilitated a number of sessions throughout the conference).

Random comments on some other NAFEX 2021 conference sessions:

Getting Started in Fruit Growing: Tips from the Field Session (Speakers: Susan Poizner, Larry Stephenson, Sam Hubert)

Susan Poizner, author of 2014 book [Growing Urban Orchards](#) ([Free download](#) of 118-page book which includes mention of Seattle's City Fruit, Piper's Orchard and Picardo Farm P-Patch) and founder of [www.orchardpeople.com](#), spoke about planting and maintaining an urban orchard ([Ben Nobleman Orchard Park in Toronto, CA](#)). Some of Susan's observations reminded me of past incidents at STFS's demonstration orchard in Seattle's Magnuson Park, and the challenges of growing fruit in a minimally secured multi-function public space.

NAFEX 2021 Conference Roundup

Larry Stephenson, operator of [Southern Cultured Orchards & Nursery](#) Carrollton MS, touched on the challenges of growing apples in the heat and humidity of the Southeastern USA. Random note: Larry estimated that 30 to 40 leaves are needed to support the growth of 1 apple fruit. A noted reference for heritage apples grown in SE USA: [Old Southern Apples](#) by [C. Lee Calhoun](#). Larry's Facebook page has an October 19th post showing pint containers of Roselle buds for sale at Oxford MS farmer's market. Does any STFS member grow and eat these? If so, please email me; I'm interested in more details. Larry also mentioned cultivation of the Che fruit (*Cudrania tricuspidate*) aka Red Chinese mulberry.

Sam Hubert, owner of Stumptown-area [One Green World Nursery](#), reminded attendees to keep in mind their orchards' climate. Hardiness zones only cover how cold it gets but doesn't consider chill or heat hours. Sam mentioned that shipova (sorbopear) can be grafted onto aronia (chokeberry) rootstock. Has any STFS member done this? If so, please email me; I'm interested in more details. Sam used term "Cramscaping" to describe interplanting an edible landscape. Sam commented on the plums at the Bullock Bros on Orcas Island. (On a tangent: A recent internet search revealed [recent big changes at Bullock's Permaculture Homestead](#): *12 December 2021: We have decided to close our nursery, skill building program, and visits program. We also have no plans to offer courses here going forward. If we change our mind in the future, we'll post a message here. Thank you for your many years of support!*)

Preserving Our Heirloom Apple Heritage Session (Speakers: Tom Brown, Joanie Cooper, Harry Burton)

Tom Brown, [Heritage Apples](#), identifies heritage apples growing in the USA Mid-Atlantic region and has exhibited heritage apples at upwards of 150 festivals and other events throughout this area. Tom's talk included powerpoint slides with pics of numerous [re-discovered heritage apples](#) along with stories of how some were re-discovered. A lot of in-field sleuthing on Tom's part driving back roads and meeting with owners of old farmsteads.

Joanie Cooper, founder and President of [Temperate Orchard Conservancy](#) spoke (start 28:10 minute) about Home Orchard Society (HOS) activities and the Nick Botner conversation that prompted the formation of TOC as well as an overview of how apples came to the PNW along with several instances of heritage apples being re-discovered. (On a tangent: Members of the public can [order scionwood from TOC](#): "Thank you for asking about scions! Orders for 2022 will only be accepted from December 1st, 2021 through January 31st, 2022. Please wait until December to place your orders.")

Harry Burton's (owner of [Apple Luscious Organic Orchard](#)) NAFEX presentation (start 39:10 minute) was very similar to, and even better than, his STFS November meeting talk. His NAFEX edition included his powerpoint slides (advanced by a second person) which were no-shows during the STFS meeting.

Permaculture Orchards for Changing Climates Session (speakers: Keith Johnson, Andrew Mil-lison, Jacques Neukom) session was so information dense that reviewing the entire 90 minutes with many pauses is recommended. Resources referenced on the slides may lead to numerous, lengthy deep dives down internet rabbit holes.

Keith Johnson's, [HeartBeet Farm](#) and [Permacul-ture Center](#) presentation included examples of early permaculture (aka farming), related re-discovered modern agroecosystem principles, permaculture orchard crops as well as systems and practices he utilizes at his "sand" Michigan farmstead after relocating from clayey Bloomington, IN.

Permaculture Orchards for Changing Climates

Image: NAFEX

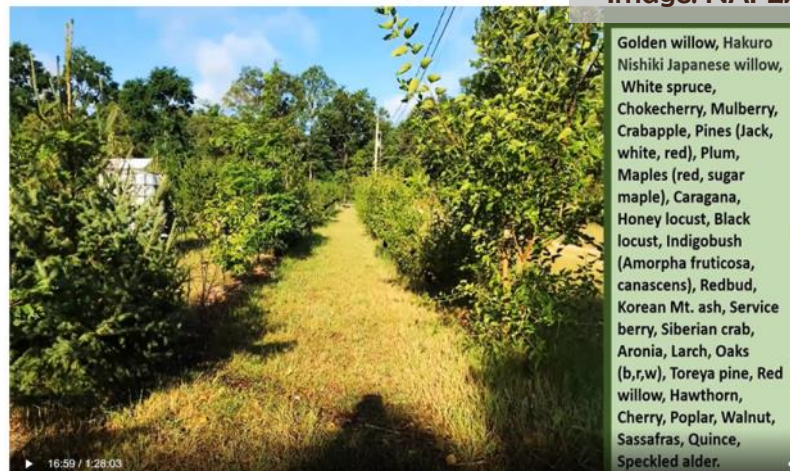


NAFEX 2021 Conference Roundup

Andrew Millison, [Senior Instructor I, Permaculture at Oregon State University](#), gave an overview of [permaculture design](#) for climate resilient orchards. His talk's time limit only allowed brief peeks at Andrew's past projects some of which are mentioned in numerous [YouTube videos](#). Water retention and detention techniques for extreme event resiliency and [drought proofing farms](#) were featured. Sites mentioned included: Mark Shepard's [New Forest Farm](#) Viola WI, [Cougar Mountain Farm](#) Saginaw OR, Sepp Holzer's [Krameterhof](#) in Austria, [Capitol Reef N.P. Mormon Heirloom Orchard](#). Other referenced resources: [Peter Bane](#), [Permaculture Handbook](#), [Brad Lancaster](#), [Rainwater Harvesting](#).

Permaculture Orchards for Changing Climates

Image: NAFEX



Golden willow, Hakuro Nishiki Japanese willow, White spruce, Chokecherry, Mulberry, Crabapple, Pines (Jack, white, red), Plum, Maples (red, sugar maple), Caragana, Honey locust, Black locust, Indigobush (Amorpha fruticosa, canascens), Redbud, Korean Mt. ash, Service berry, Siberian crab, Aronia, Larch, Oaks (b,r,w), Toreya pine, Red willow, Hawthorn, Cherry, Poplar, Walnut, Sassafras, Quince, Speckled alder.

Jacques Neukom, owner of [Neukom Family Farms](#), discussed permaculture techniques practiced at his 3-acre Northern California 120-fruit tree orchard. His use of living and dust mulches for water conservation gave me some ideas for de/retaining soil moisture next summer.

Exploring Peaches Grown by Southwestern Native Americans Session (speaker: Reagan Wytsalucy)

Reagan Wytsalucy, [Assistant Professor, Utah State University Extension](#), gave a thoroughly enjoyable talk about her thesis research finding and propagating peach varieties historically grown by Navajo and Hopi nations. Too many interesting details and tangents to summarize here, but a Utah State magazine article [Finding Lost Foods](#) does a pretty good job. Watch the online presentation if you're a NAFEX member.

The Plum Detective: Decoding Burbank's Plums and Hybrids Session (speaker: Rachel Spaeth)

If you know nothing about Luther Burbank's plant breeding activities, watch this online session. If you think you know everything about Luther Burbank's plant breeding activities, watch this online session; you probably will learn something you didn't know before. **Rachel Spaeth**, Garden Curator at [Luther Burbank Home & Garden](#), offered an entertaining, informative talk focused on Luther Burbank's Prunus breeding activities and contemporary tastes/factors influencing his breeding decisions. Origin story/characteristics of more famous Burbank plums were covered during the last 1/3 of the talk. Does anyone know where to find Grand Prize Prune scionwood? If so, please email me; I'm interested in more details.

Pears for Your Heirs: Disease Resistance, Wild Fruits & Cultivars Session (speakers: Joseph Postman Nahla Bassil, Marcus Toole)

Joseph Postman, [USDA National Clonal Germplasm Repository, Corvallis, OR](#) (now retired with Lauri Reinhold taking over during 2021) and **Nahla Bassil**, USDA National Clonal Germplasm Repository covered DNA analysis tools now utilized to trace pear variety ancestry. DNA genetic analysis has yielded some Jerry Springer Show-esque plant parentage reveals. Slightly stale newsflash: Yes - Old Home is the female parent of OHxF 333 & 97. Oh Snap! - Farmingdale isn't the male parent of OHxF 333 & 97; Bartlett is. Shame. SNP analysis results were covered tracing parentage of European varieties including Rescue and Orcas. SSR analysis was shown to be useful with identifying mislabeled and redundant specimen of different collections. **Marcus Toole**, Home Orchardist in Statesboro, Georgia, spoke about pear varieties (for example, [Le Conte](#)) for the hot, humid South with emphasis on low chill hours to break dormancy and allow bloom. Marcus mentioned the Florida-based [Just Fruits and Exotics nursery](#). If you have thieving squirrel problems, Marcus advised that fruit trees be spaced/pruned to prevent squirrels from jumping tree to tree in the canopy.

NAFEX 2021 Conference Roundup

Exploring Wild and Cultivated Orchards Session (speakers: Dan Bussey, Sean Williams, Matt Kaminsky) Speakers offered a mixed bag of tools for deducing identity of apples of unknown origins without DNA analysis. Research of historical nursery catalogs and other historic documents can be helpful. **Dan Bussey** is the author of the encyclopedic 7-Volume [The Illustrated History of Apples in the United States and Canada](#). **Sean Williams**, Heirloom Fruit Preservationist, has compiled a list of Wisconsin apples. **Matt Kaminsky** operates [Gnarly Pippins](#).

Heroes of Pawpaw & Persimmon Breeding, Past and Present Session (speakers Darren Bender-Beauregard [Brambleberry Farm](#), Buzz Ferver [Perfect Circle Farm](#)) Don't know anything about American persimmons? Watch this online presentation and you may end up being more knowledgeable but even more confused because of the erratic genetics and diverse fruit characteristics of this fruit plant endemic to North America. Presentation features several dedicated breeders (James Claypool now [Claypool Jennings orchard St. Elmo IN](#), [Donald Compton Valeene IN](#), John Gordon, [Cliff England Sand Gap KY](#), David Laverne LA, Eliza Greenman, Hershey Nursery) and their remarkable expansive plantings of persimmon trees. Paste quality, fruits that hang onto the tree frozen through winter for springtime livestock fodder ... breeders profiled may be selecting for traits not sought by the average backyard orchardist/landscaper. [Indiana Nut & Fruit Growers Association \(INFGA\)](#) apparently is working to distribute American persimmon plants. **Notable pawpaw breeders:** [R Neal Peterson, Kentucky State Repository](#) (Atwood, Vincent, Chapelle varieties), [Jerry Lehman](#) (Sam Norris 15, JBG – Jerry's Big Girl), Doug Fell Terre Haute, IN (summer delight). Speakers commented that they never tire of eating persimmons but there are limits to the appetite for pawpaws. Bonus content: Slide featuring bezoar collection of Lucky Pittman Hodgenville KY.

***Keynote Address: The Holistic Orchard. Michael Phillips, [Lost Nation Orchard](#), Author of *The Holistic Orchard*, *The Apple Grower*, and [Mycorrhizal Planet](#)**, initially focused on how to augment orchard soil to hopefully promote symbiotic relationships between orchard trees and surrounding fungal mycelia. Michael talked about specific companies' microbial inoculants, specific soil conditioners and nutrient supplements he utilizes towards this goal. Michael advocated chipping of small diameter hardwood cuttings/prunings as [ramial chipped wood](#) mulched into the orchard floor, and advised not to burn hardwood prunings (possibly implying that hardwood prunings should be reworked into the orchard as mulch). Watch this online presentation for helpful specific practices and principles of holistic orcharding. [The Wood Chip Handbook by Ben Raskin](#) was referenced. [Holistic Orchard Network](#)

Longtime STFS member Greg G. sent the photo & advice below:



After foliage drops, folks should look for plums still attached to the tree. Most will be mummified and may have exterior fungal growth. This fungus typically infects next season's plum blossoms, either causing the infected blossom to fail or its fruit to develop brown rot on its blossom end closer to maturity.

Longtime STFS member Lowell C. is emailed weekly the

FRUIT GROWERS NEWS **Week in Review**

And forwarded the following news release:

NOV 18, 2021 - Natural enemy of invasive, berry-eating SWD found in US - "A parasitoid wasp that is the natural enemy of a fly known as the spotted wing drosophila could be a good friend to growers. Washington State University researchers recently confirmed the discovery of the potentially beneficial wasp in the United States for the first time."

Read more at:

[Natural enemy of invasive, berry-eating SWD found in US - Fruit Growers News](#)

For Sale:

Cider apple trees

3 Kingston Black & 1 Dabinett.
All on MM111 root stock.
Trees several years old & healthy.
Bare root, \$25 ea., \$80 for all 4.
Pick up between Woodinville &
Duvall by appointment.
Interested? Contact Greg Giuliani
cell 425-892-3950 or
email dasgoog@hotmail.com



Let it rot, let it rot, let it rot ...

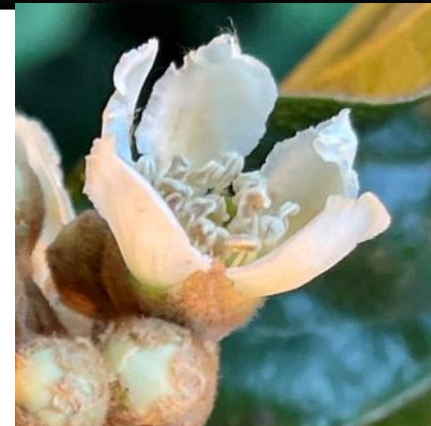


Just not on the tree
or orchard floor.

WSU Puget Spice crabapple self-composting on the tree late November 2021 Port Orchard. Removing all fruit & leaf litter from fruit trees & orchard floor helps minimize carryover of disease & pests to next spring.



"It's beginning to look a lot like Christmas" ... lights as a heat source hung next to loquat flowers this December at Shlee's in Bellevue. Best wishes for successful pollination and first fruit ever on this loquat plant by June 2022.



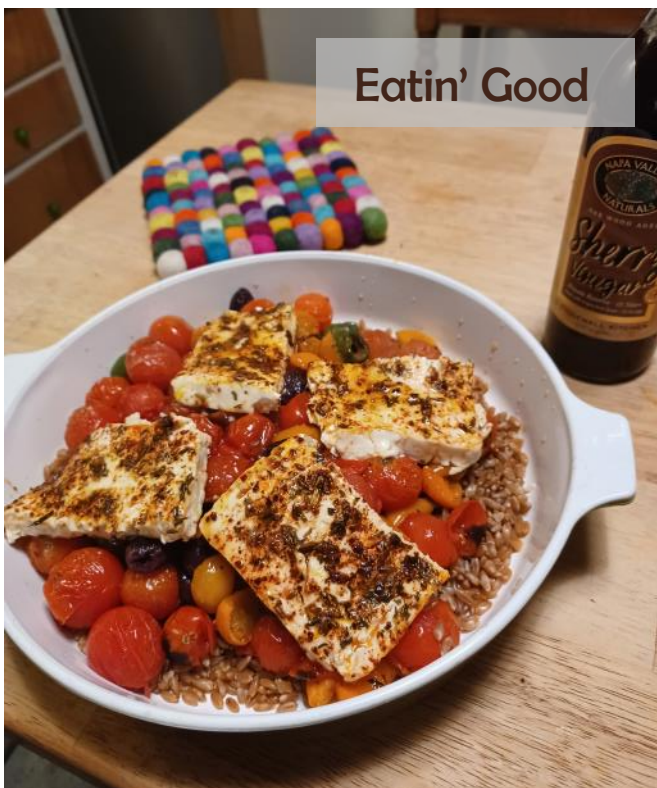
Kumquats Roasted with Tomato and Feta over Spelt Berries

Contributed by Tracey Bernal

I don't know if my little kumquat tree will ever thrive and produce. I love these fruits so much that I'm ready for their arrival in the food shops this month, even at around \$10 per pound- I use them in this delicious preparation, adapted from a favorite book, *Simply Ancient Grains* by Maria Speck.

Ingredients:

3 Cups cooked farro, spelt berries, or other chewy grain
2 (5 ounce each) slices sheep's milk feta or other feta
Generous pint of cherry tomatoes
6 ounces kumquats, halved lengthwise and seeded
1/3 Cup pitted Kalamata olives
3 Tablespoons olive oil
1 Tablespoon honey
2 teaspoons finely grated orange zest
1/4 teaspoon sea salt
1/4 teaspoon black pepper
3/4 teaspoon dried thyme
1/8 teaspoon chile flakes
2 Tablespoons sherry vinegar



Tasks:

- 1) If the cooked grains were refrigerated, bring them to room temperature on a serving platter while you gather the remaining ingredients.
- 2) Preheat the broiler on high for 5 minutes with the rack 4 inches below the heat.
- 3) Freeze the feta slices for 10 minutes.
- 4) Place the tomatoes, kumquats, and olives on a half sheet pan and toss with 1 tablespoon of the olive oil, honey, zest, salt and pepper. Spread out in a single layer, leaving room in the center.
- 5) Place the feta in the center, sprinkle with thyme and chile, and drizzle with a little olive oil.
- 6) Broil until the tomatoes are blackened in spots, the kumquats are softened, and the feta is slightly browned on the edges.
- 7) Remove from the oven and drizzle the vinegar over the tomato mixture, then transfer the mixture onto the grains, then arrange the feta slices, broken into smaller pieces, on top.
- 8) Pour any juices from the sheet pan over all, along with additional oil and vinegar if desired. Serve warm or at room temperature.

Calendar of Fruit-Related Events w/ NOMO FOMO

❖ University of Idaho's 2021-22 Heritage Orchard Conference free monthly webinar series live via zoom or later on YouTube [Heritage Orchard Conference | Sandpoint Organic Agriculture Center \(uidaho.edu\)](#) & Past 2020-2021 & 2021-2022 presentations archived on YouTube [Heritage Orchard Conference - YouTube](#). *All webinars are to be recorded and available for viewing following the live presentations.*

First held in-person in 2019 at the University of Idaho's Sandpoint Organic Agriculture Center, this year's conference consists of 6 free monthly webinars beginning in October 2021 until March 2022. Register here ([Webinar Registration - Zoom](#)) to attend live zoom webinars when questions can be submitted by attendees for speakers to answer during the Q&A session.

2021-2022 Webinars already recorded for viewing on YouTube:

Oct. 20 - Identifying Apples: A Multifaceted Approach

[Identifying Apples: A Multifaceted Approach, Oct. 20, 2021 - YouTube](#)

Speaker: John Bunker - Maine Heritage Orchard

Moderator: David Benscoter - The Lost Apple Project

Nov. 17 - History of the Pear: Ancestor Cultivars, Native Centers of Diversity, & Modern Conservation Efforts

[History of the Pear: Ancestor Cultivars, Native Centers of Diversity..., Nov. 17, 2021 - YouTube](#)

Speaker: Joseph Postman - USDA National Clonal Germplasm Repository - Retired

Moderator: Richard Uhlmann - The Lost Apple Project

Register for remaining webinars ([Webinar Registration - Zoom](#))

Dec. 15 - American Heirloom Cultivars in Fermented Cider Production

Panelists: Dan Pucci - Co-Author of American Cider: A Modern Guide to a Historic Beverage

Eleanor Leger - Owner of Eden Ciders

Ryan Burk - Head Cidermaker at Angry Orchard

Moderator: Darlene Hayes - Author, [allintocider.com](#)

Jan. 19 - National Clean Plant Network: Preventing Disease Spread in the U.S. Fruit Tree Industry

Speakers: Tanner Hall - National Clean Plant Network

Scott Harper - Washington State University & Clean Plant Center Northwest

❖ Online offerings of the [Clallam County Extension Service](#) Master Gardeners program. [Local Articles and Presentations | Clallam County | Washington State University \(wsu.edu\)](#) & [Zoom Garden Presentations and other Resources | Clallam County | Washington State University \(wsu.edu\)](#) Some of the links are currently broken as their webmaster works to move content over to a Youtube channel.

One recent Green Thumb Education Series lunchtime talk (monthly 2nd Thursday noon-1 PM PST) featured Tom Del Hotal's overview of fruit plants currently uncommon to the PNW which may do well here with a little extra TLC. If your new year's resolution is to grow unusual fruit, this online video is a good primer. [Green Thumb: Rare Fruits for Cold Winter Areas - Zoom](#)

Visit the WSU Extension Clallam County website calendar for the latest information on upcoming presentations. For questions, call 360-565-2679 [Green Thumb 2021 Announcement - Clallam County Master Gardener Foundation \(clallammgf.org\)](#)

❖ At their website [www.goodfruit.com](#): "[Good Fruit Grower](#)" magazine was established in 1946 and is eagerly read by orchardists and vineyardists worldwide. It covers the growing, packing, handling, marketing and promotion of tree fruits (apples, pears, cherries, apricots, peaches, nectarines and plums), as well as juice and wine grape production. They have electronic [archived Good Fruit Grower back issues](#) available online to the public as well as the [most current issue](#) and other content formats (online videos, electronic weekly newsletter, ...).

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: Sections of Christmas Pink apples grown by Lori B. 2021 Lake Forest Park

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

oilinda@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 - Vacant—please volunteer

(3-year term expires Jan 20??)

#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 trelwing@gmail.com

Tracey Bernal tmjbernal0216@gmail.com

Laure Jansen seattleorchardist@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)**