

The Lingonberry in Winter



2022 Resolution:

a) Plan for ~~or~~

~~b) Forget about~~

PNW weather

extremes



the Urban Scion Post

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

Happy New Year Everyone,

Our January Annual Meeting will take place (via zoom) on Saturday January 22, at 10:00 a.m. This meeting's zoom link is included on page 15 of this newsletter. The tentative meeting schedule is:

- 10:00 – Welcome (Mike Ewanciw)
- 10:15 – Treasurer's Report (Trent Elwing)
- 10:30 – Open Discussion – Club Plans/Wishes for 2022
- 10:45 – Officer Elections
- 11:00 – Presentation by Lori Brakken – Apple ID Program
- 12:00 (or later) – Meeting adjourned

Thanks to Lori Brakken for agreeing to present to us at the January meeting. Her on-going contributions to the fruit community are immense and greatly appreciated.

For the February meeting (2/12/22 – 10:00), we have scheduled a presentation by Peter Moon of O2 Compost in Snohomish. Please review the O2 website

(www.O2compost.com) to learn more

about the small-scale composting systems promoted by this company. Be prepared to ask Peter specific questions when we meet on February 12th.

At our March meeting, Lisa Devetter will give a presentation about Blueberry Pollination. Lisa is part of the Small Fruit Horticulture Research & Extension Program at WSU-Mount Vernon. Please reference www.smallfruits.wsu.edu to learn more about the work of Lisa and her cohorts. Lisa has presented to many fruit clubs throughout the region in recent years. Regarding her presentation topic, here is a quote from a recent announcement: "Pollination is especially important in Washington & Oregon, which together produce nearly half of the national blueberry harvest. Despite the industry's significance, Pacific Northwest weather during the blooming season is often too cold and wet for bees, leading to poor pollination and reduced yields."

We've been approached by the Snohomish County Fruit Club to explore a collaboration with them for a grafting event this spring. We can discuss this opportunity at our January meeting. It's always great to work with other clubs and share experiences and information.

Please send your comments and suggestions to us (mikewan@aol.com) for our 2022 programs and activities. Thank you.

Regards, Mike Ewanciw



Wintertime treat from persimmon tree in Mike's backyard

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On the cover

Snow melting from edible groundcover Red Pearl Lingonberry Jan 2022 Port Orchard. Min/max dial type thermometer displaying 2021 temperature extremes at a USP editor's Port Orchard property.

Winter Pruning Month

January 2022

Talk about weather records: in one 6 month period Seattle experienced an all-time high temperature (a heat dome with 108° F on June 28) and an all-time low temperature (17° F on December 27, 2021), a mere difference of 91°.

We narrowly missed a bomb cyclone, a horrific wind storm, that thankfully stayed far enough off shore. But rain records are falling. At this writing the most recent is 2" falling at SeaTac on January 6; the previous record for that date was 1.1".

Weather over the recent holidays reminded us that La Niña is still present. This month & next will likely provide us with more exercise shoveling snow.

Traditionally this month is the very best time to prune grapes and kiwis. Will we have any dry spells with temps at least 45° to accomplish this? Harvesting both pome and stone fruit scionwood is also best done now during dry spells. Scions should have a label attached immediately and be stored in a plastic bag with a damp paper towel. Place the bag in a fridge with no ethylene producing fruit in it or bury in a shaded area outside. Retrieve these bags next March to graft scions to newly purchased rootstocks. See December's USP for more details on scionwood.

Any 2-day dry spell now is also a window to apply fungicide to susceptible peach trees against peach leaf curl. Continue to do this monthly until after petal fall this spring.

This winter has left us with many periods of standing water, perfect conditions for phytophthora root rot of raspberries and straws. This widespread disease is only controlled by improving drainage. Perhaps the easiest way to do this is using concrete building blocks topped with stepping stones to elevate the planting bed about 10". Roots will want to grow deeper but enough will remain healthy closer to the surface to allow these plants to produce. The only downside

is that raised beds in general must be watered in our dry summers.

One of the joys of Jan is perusing the new catalogs, both print versions and online. Do you get the [Burpee seed catalog](#)? The head of the company, [George Ball](#), is a rarity—both a successful businessman and also a very knowledgeable horticulturist. He recently posted an upbeat column saying that the hort business was up an astounding 60% in 2020 and up even a bit more in 2021 compared to 2019. He predicted that the public's interest in gardening would continue into 2022.

The take home message from that for us is to plan what we'd like to purchase soon before it's gone. Burnt Ridge, Cloud Mountain, One Green World (PDX) & Raintree all have attractive online catalogs. A relative new online presence is Restoring Eden in the SeaTac area. Don't forget to think about [plants for our over-wintering hummers](#).

Last January Covid vaccines were about to become available to adults and the elderly were encouraged to get shots as soon as possible. More virulent variants of concern were yet to be encountered. A year later and an extremely transmissible variant, Omicron, is dominant. Perhaps it will hit every remaining vulnerable person and become the final, omega, variant as well? We fervently hope so.

Editor's note: Wearing effective, well-fitting masks while breathing outside of your social bubble lessens the spread of the highly transmissible Omicron variant. Not-fake [N95 filtering facepiece respirators have been manufactured/tested to a certification approved by USA's CDC's NIOSH and meeting 42 CFR 84.181](#). Non-fake N95 masks are much more effective than cloth, surgical and even KN95 masks. Be wary: KN95 masks are produced to meet an unenforced/unregulated voluntary China standard. Better: KF94 masks are designed to meet a standard regulated by Korea's equivalent to USA's FDA. Find more details about masks providing more than a fashion statement and/or a false sense of protection in a recent [UK Guardian COVID mask article](#)



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Fruit Sleuthing with Lori Brakken

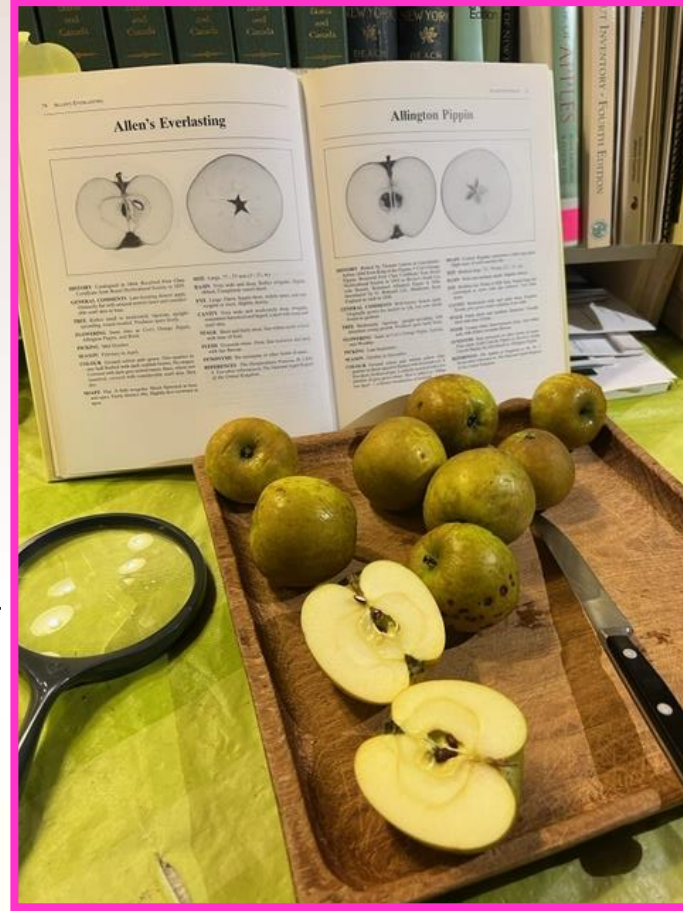
Content provided by Lori & arranged by Trent Elwing

For years, Lori Brakken, Lifetime STFS member, has donated her time traveling to fall fruit shows throughout the Puget Sound area and beyond helping growers identify their treasured mystery apples. Less advertised, with fewer witnesses and recorded evidence are Lori's fruit sleuthing adventures such as last year's trip to San Juan Island (see related article in USP 39 10 Oct 2021). That investigation began following a request to ID fruit on a previous family-owned site now part of [SJI National Park](#).

Lori has re-discovered, collected, and IDed mystery pomes from Northern California to British Columbia with the bulk being from the Olympic Peninsula and Puget Sound area.

Past cases solved: Lori has IDed apples growing in the California Coast Redwoods State Park near Etnersburg and at Whiskeytown National Recreation Area near Shasta City, California. And pears near Sonoma, California at the General Vallejo Historic House. Lori regularly IDs apples while attending the Salt Spring Island Apple Festival in British Columbia, Canada and periodically IDs with Ann Aylard of the BC Fruit Testers Association.

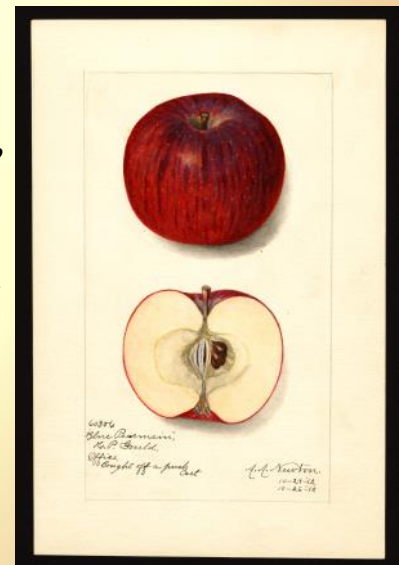
Some cases are more memorable than most: Unique "lost" apples have been re-discovered at old homesteads. Some apples which Lori is currently in the process of IDing may be one of these rare instances.



Lori is a member the Temperate Orchard Conservancy ID team working with Joanie Cooper and Shaun Shepherd and travels down to Molalla, Oregon several times a year to ID apples. Recently, Lori, Joanie, and Shaun IDed "The Queen" apple variety from samples collected at Port Gamble. Lori had seen "The Queen" listed in old nursery catalogs but hadn't held one before this encounter. "Blue Pearmain" is a favorite Lori comes across maybe once every 4 years and compares these instances to meeting up with a friend one rarely sees.

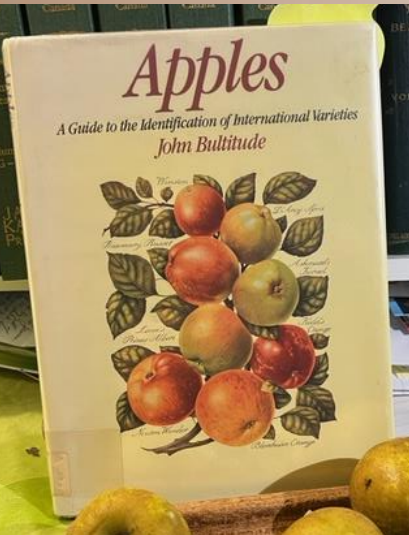
The Queen & Blue Pearmain

Images from USDA



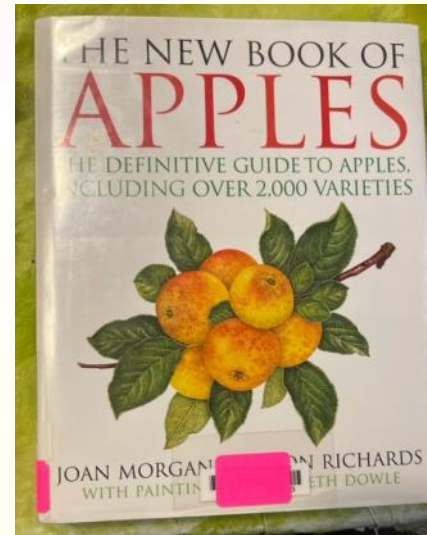
More from Lori Brakken, the PNW's Fruit Detective

Details of when an old tree was planted and by whom often are scant or suspect. When available, this information along with observed apple fruit qualities might help match the mystery apple to a variety advertised in old nursery catalogs. Some other useful reference materials for ID: Daniel Bussey's "The Illustrated History of Apples", John Bultitude's "Apples" and Joan Morgan's "The New Book of APPLES".



When documentation is scarce, and the tree's owner or planter long departed, the evidence left for identification may be little more than the characteristics of the tree's blossoms and fruits both photographed and collected by Lori. Photos tell Lori so much more than written descriptions. Lori photographs digitally with her phone 1,000s of specimen every blossom and fruit season.

Repositories and orchards can also be helpful resources where characteristics of mystery apple trees, fruits or blossoms can be compared with identified varieties in these collections. Lori visits



the Temperate Orchard Conservancy in Molalla, Oregon and relies on the Pear Repository in Corvallis, Oregon for verifying pear IDs. Local collections noted by Lori are Steve Butler's and Jean Williams' on the Kitsap Peninsula and Laure Jansen's on Vashon. And in the past Lori visited Nick Botner's vast, diverse orchard at Yoncalla, Oregon.

How Junior Gumshoes can help Lori solve new fruit mysteries.

Essential for mystery fruit identification, photos of identified blossoms and fruits are only helpful when they can be quickly referenced. Lori takes 1000s of digital photos every blossom and fruit season and has done so for a number of years now. Lori has computer file folders for approximately 3,000 apple varieties with each folder containing many digital photos. Additionally, Lori has two more years' worth of digital apple blossom and fruit photos accompanied with name tag images in total numbering in the 1000s that have not yet been filed into apple variety folders. Similar to the apple image organization tasks at hand, Lori has many pear variety digital photographs needing to be sorted and put in order.

Ideally, a searchable database of these digital images needs to be created with multiple description tags attached to each fruit variety folder. For example, green-colored apple varieties already identified would have their folder tagged "green-colored" allowing for quicker ID of a mystery green-colored apple. Efficient periodic backup of the database's contents is also desired.

If you have experience archiving digital images and/or creating searchable databases AND can volunteer some time assisting Lori with the goal of creating a searchable database for her many digital images of apple and pear blossoms and fruits, please contact Lori Brakken (phone 206.715.4149 email lori-brakken@mindspring.com). If you know someone who might be interested in this project, please pass this information along. Thanks.

More from Lori Brakken, the PNW's Fruit Detective



Lori visits orchards and photographs blossoms in the spring. The differences between varieties' blossoms can be subtle. Lori doesn't identify varieties by blossom but can eliminate identified varieties that don't fit the timing or characteristics of the unidentified blossoms.

Back home with a mystery fruit piece in hand, Lori gathers a cutting board, sharp knife, magnifying glass, good lamp, computer, reference books and photos of previously IDed fruits. Lori takes photos of all IDed fruit for future reference and is pleasantly surprised by how often she references these past successes.

All parts of the apple fruit are important for ID.

When a person is being taught to ID apples, it helps if the person has an apple to cut and look at all the parts. All the parts of the apple vary by the variety. Even before cutting, observe the stem length and width, how does the stem attach to the cavity, is the cavity deep or shallow,

does the cavity have russeting? Then flip to the blossom end, is the basin crowned, ridged, shallow or deep with

sepals left from the blossom having their own dimensions? How does the skin feel? Beyond visual, some apples have very unique flavors and aromas but seasonal or location variabilities can limit these identifiers.

**For Lori's Jan. 22nd apple ID talk
BRING: apples to cut during talk,
paring knife and cutting board.**

More from Lori Brakken, the PNW's Fruit Detective

Lori suggests confirming the following year that the same IDed apple comes from the apparent source tree; Sometimes while gathering fruits from abandoned trees, people mismatch the fruit and the source tree. More challenging: sometimes the fruit presents qualities differently from year to year and qualities for the ID aren't always present. More reasons to take, label and organize good photos for future reference.

Lastly, Lori mentions that she doesn't know of anyone (else) in the Seattle area that does apple ID and that we need more people to learn this skill.



Get your apples IDed here!

As the COVID-19 pandemic continues, in-person fruit shows where Lori normally receives mystery fruit are fewer and farther between. Last year, people mailed Lori apples in boxes or dropped them off at the back door of her Lake Forest Park home.

For ID, Lori needs 6 to 8 good ripe apples, unwashed, unwiped and wrapped in PAPER. Washing/buffing the apple is bad. Leave the dust on it. There can be a thin film on the apples which helps with ID; Some apples are oily.

ALSO: Along with the ripe apples, Lori needs the apple stems and leaves put in a PLASTIC bag.

Place 1) the paper-wrapped apples, 2) plastic bag containing stems and leaves and 3) completed info form (SEE apple ID form on next page) in a box. Last year, someone packed the wrapped and bagged materials in a cardboard oatmeal container, and it worked beautifully.

Unknown apples will be IDed by Lori if mailed to or dropped off at her home along with the form on the following page completed with relevant details. MORE HELPFUL DETAILS: describe the tree, age of tree if known, size of trunk, where it is growing (for example, in an old orchard, along a road or railway), when the fruit was picked ...

Monetary donations are welcomed which Lori will accept and forward to fund the activities of the Humboldt Preservation Project in Eureka, CA.

Lori Brakken's Apple ID Form

Form to help identify your apple.

Lori Brakken (206) 715-4149 lorineb@mindspring.com
4719 NE 204th St
Lake Forest Park, WA 98155



**If you wish to donate for my services, in 2021, financial compensation I receive will go to the: Humboldt Preservation Project in Eureka, CA.*

1. Fill out this form, keep it with the fruit from each tree to be identified. Attach this form to the sample bag.
2. Pick **4-6 ripe whole fruit with stems** that are representative of the average fruit on the tree - don't rub them or clean them. It's important to the identification that the fruit are typical of this tree and have their natural film or stickiness left on. Fruit will suffer in plastic bags.
3. An added sample from each tree is a 12 inch long branch with leaves on it. It would help to place the leafy stem in a plastic bag to keep the leaves from drying out. This leaf sample can be important for identification.
4. Mailing Instructions: Into a larger paper bag place 3 things: 1. Fruit samples. 2. This form. 3. The plastic bag with leaves. This is so that the information is all together for one tree. Several of these larger bags from separate trees can go into a single box, each bag holding one tree's worth of information. Mail to me at:
Lori Brakken
4719 NE 204th St.
Lake Forest Park, WA 98155

5. To Drop off in person: leave at the door on the north side of my house (it stays shady there and cool).
6. You can keep the packaged samples in the refrigerator until the day you can drop them off.

Fill out this form and feel free to attach another piece of paper or write on the back, if you need to write more about the fruit.

Your Name: _____

Email Address: _____

Phone: _____

How do you identify this tree? Label the bag so you can get the results you seek. _____

Tell me about your tree: Where is it growing: old orchard site, fence row, roadside, historic apple growing area, planted by previous owners, it is on your property, did you graft it from scion wood from a fruit club event?

Is the tree cared for? _____

What is the age of the tree? The property history and age?

Height, diameter of trunk: _____

How long have you known about this tree? _____

Other fruit trees nearby? _____

Did the fruit fall from the tree or did you pick it? _____

How long does the fruit keep? _____

Feel free to write on the back of this form.

antique apples of the fruit garden

Trees are numbered in a clockwise direction starting from the north end of the inner oval. There is confusion about the history, and uncertainty on the origin and distribution of many apples.



M1 GRAND ALEXANDER:
Russia 1817. Parent of Winesap. Not a good keeper. Fresh eating and cooking.



M2 ARKANSAS BLACK:
Arkansas 1870. May be a seedling of Winesap. Good for fresh eating, cider, cooking and pies. Infertile pollen.



M3 BEN DAVIS:
Attributed variously to Kentucky, Virginia, or Tennessee. Pre-Civil War. Exceptional keeper. Good pollinator. May not ripen in some areas.



M4 BLUE PEARMAIN:
New England 1833. Flavor is mild, aromatic, and sweet.



M5 ESOPUS SPITZENBURG:
New York 1700's. Thoma Jefferson's Favorite apple. The flavor radically improves with storage. Delicious all around apple.



M5a ANANAS REINETTE:
Netherlands 1821. Develops a pineapple flavor late in the season (its name means pineapple russet).



M6 FALL PIPPIN:
An old apple dating to the early 1800's and formerly a very popular variety, especially in the Shenandoah Valley where it was favored as an early winter apple. Thought to be an American apple though true origin is unknown. Large yellow fall apple. Good keeper.



M7 FAMEUSE:
Canada 1739. Known as the snow apple. Possible parent of McIntosh. Name comes from its pure white flesh, occasionally stained crimson near the skin.



M7a CALVILLE BLANC D'HIVER:
France or Germany 1598. Has the highest Vitamin C content of any apple. Excellent for sauce, cooking and dessert.



M8 GOLDEN RUSSET:
Seedling of English Russet. New York 1845. The champagne of old American cider apples. Used for cider, dried apples, eating, and cooking.



EGREMONT RUSSET:
England 1880. Prized as the most delicious of the English Russets. Greenish yellow, richly flavored. Good keeper.



M10 DUCHESS OF OLDENBURG:
England 1817. Originated in Russia. Grandparent of Northern Spy and McIntosh. Almost too tart to eat fresh, but makes excellent pies and sauces.



M11 NORTHERN SPY:
New York, early 1800's. Can take up to twelve years to bear fruit. Vigorous tip bearer. Excellent all-purpose apple.



M12 BELLE DE BOSKOOP:
Holland, 1856. Outstanding for dessert, cooking and baking. Excellent keeper. Needs a pollinator. Ripens late.



M13 NIEDZWETZKYANA:
Kyrgyzstan native, discovered 1891. Flavor is balanced between sweet and tart and sweetens if left on the tree longer. Tree is vigorous and ripens late September. All-purpose apple with striking fall colors.



M14 ROXBURY RUSSET:
Roxbury, Mass. 1649. Good for fresh eating and cooking. Remarkable for its amount of sugar. Great keeper. Resists scab and mildew.



M15 KING OF THOMPKINS COUNTY:
New York prior to 1804. Good for eating and cooking. Tip bearer. Stores well. Requires a pollinator.



M16 TWENTY OUNCE:
New York, 1840. Very large, attractive premier cooking apple. Also great for dessert.



M17 WEALTHY:
Minnesota, 1860. Attractive, pale yellow red striped fruit with distinctive flavor. Compact tree blooms profusely and is an excellent pollinator.



M17a WAGENER:
New York, 1791. Excellent for cider, sauce and fresh eating. Tends to biennial bearing. Great keeper.



M18 WESTFIELD SEEK-NO-FURTHER:
Massachusetts, 1796. Excellent for fresh eating and drying.



M19 WHITE WINTER PEARMAIN:
England, 1200's. Oldest known English apple. Fine grained, crisp, tender, juicy flesh with a rich, aromatic flavor.



M19a MOTHER:
Massachusetts 1840. Good for eating, and pies. Great fresh off the tree.



M20 WINESAP:
U.S. around 1817. Gets its name from its spicy, wine-like flavor and aroma. Multi-purpose apple. Very late ripening.



M21 WINTER BANANA:
Indiana, 1890. Better for cider and eating than cooking.



M22 WOLF RIVER:
Wisconsin, 1875. Spectacularly large culinary apple. Highly resistant to scab.



M23 YELLOW BELLFLOWER:
Old American variety. This apple was called 'Belle Fleur' because of its beauty in blossom. A favorite for making pies.



M24 NEWTOWN PIPPIN:
Long Island, NY, 1700's. Develops full sugar and rich flavor after storage. Also known as Albemarle Pippin and Yellow Newtown Pippin. Favorite apple of George Washington.



J5-8 MCINTOSH:
Ontario, 1798. Flavor is characteristically aromatic.



K5 ASHMEAD'S KERNEL:
England 1700. An old English winter russet. Winner of taste tests. Some resistance to scab.



Plot F GRAVENSTEIN:
Europe 1600's. An Espalier demonstrating 17 variations of Gravenstein.

Note: The above underlined varieties were grown commercially in Washington State according to the first biennial report of the Washington State Board of Horticulture, date 1893. Apple varieties shown with an apple icon (🍏) were important Washington State commercial varieties listed in a 1917 USDA Bulletin #485. 🍏 = Cider Apple



Super no longer available



Regular no longer available

Extreme available again in '22

Hummers Heated Delight Plugged into Thermo Cube



Hummers Heated Delight

After seeing one at a STFS meeting, STFS Board member Ed S. with his family purchased a Hummers Heated Delight feeder. Sugar water is kept warm (60 F or so). During the PNW late Dec 2021 cold snap, Ed observed hummers sitting/feeding for



Thermo Cube

at times over half an hour. To save energy and lessen the chance of overheating and fermenting the sugar water, Ed plugged the heated feeder into a thermostatically controlled Thermo Cube 120 VAC/15 A duplex receptacle which energizes plugged-in appliances at 35 F and cuts power at 45 F

Crush over-wintering tent caterpillar egg nests now.



Longtime STFS member Greg G. sent the adjacent photos from several years ago with the following advice: Tent caterpillars overwinter as a mass of eggs protected by a greyish-colored cap with a Styrofoam appearance and puffy insulating consistency. Peel back the nest edge to view eggs then destroy.



U say “TOMATO” (is a veggie), I say “TOMaTO” (is a fruit).

Some vegetable plants are actually annual fruit-producing plants grown from seed. Listed below are some companies selling seeds for tomatoes, aubergines, tomatillos/ground cherries, peppers, cukes, zukes, squash, pumpkins, melons, watermelons, ... **Be aware: numerous seed company websites have headers reading something like: Due to high order volume, we are currently experiencing shipping delays of 1 to 2 weeks.**

Ed Hume Seeds From website: family-owned and operated business located in the **Pacific NW** (Puyallup, WA). “Our seed line is specially selected for short season and cool climate areas.”

Territorial Seed Company From website: located in Cottage Grove, Oregon, privately held company, wholly owned by **Tom and Julie Johns**. Helpful **growing guides**.

Adaptative Seeds From **website**: located near Sweet Home, Oregon. “Our seed is adapted to the Pacific Northwest and other short season northern climates. We sell only public domain, open pollinated (OP) seed, as well as diverse gene pool mixes.”

West Coast Seeds located in British Columbia.

Kitazawa Seed Co. located in Salt Lake City, Utah includes line of unique Asian varieties and **in early 2022, is becoming part of True Leaf Market** also in SLC

Peaceful Valley located in California, **Seed Savers Exchange** located in Decorah, Iowa

Burpee located in Pennsylvania, **Johnny's Selected Seeds** located in Maine., **Fedco Seeds** also in ME
John Scheepers Kitchen Garden Seeds located in Connecticut

Scion wood sharing in the age of Omicron

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)

Thank you, 2021 USP Newsletter Contributors



USP is the monthly newsletter of STFS. All members are welcomed to offer content educating fellow members on PNW fruit-growing. Please email a STFS editor. 2021's 12 editions were filled with columns, articles, recipes, advice, book reviews & pics from numerous (>20) STFS members including Tracey B. (14 recipes w/ pics, 1 book review, 2 articles – hiring a pruner & persimmons w/ pics), Mike E. (12 columns w/ pics), Marilyn T. (12 columns), Trent E. (articles – grafting guide, thinning/barrier protection basics, summer pruning, June heatwave & NAFEX conference review & pics), Greg G. (4 advice tips w/ pics), Patrick M. (German meadow orchards article w/ pics), Laure J. (crabapple pollenizer article & pics), Ed S. (book review, farm fest article, advice & pics), Gudrun U. (book review), Paul M. (pawpaw article w/ pics), Lori B. (fruit ID article w/ pics), Sandra W. (barrier netting article w/ pics), Sandy B. (pics), Shlee (pics), Ram V. (pics), Pippa K. (pics), Kiwibob (pics), Joan M. (pics), Larry D. (pics), Betty W. (pics) & Lowell C (advice tip).

Thanks to all who contributed content in 2021.

STFS 2021 Annual Financial Summary

On 1 January 2021, STFS's only bank account had a balance of **+\$21,163.86** and by 31 December 2021, the balance had risen to **+\$23,508.24**.

In 2021, STFS funding came from STFS membership dues (**+\$2,575.00**), donations (**+\$570.00**), maggot barrier sales (**+\$3,736.20**) and the spring grafting fair (**+\$84.75**).

In 2021, STFS costs were WCFS dues (**-\$1,096.00**), STFS USP monthly newsletter (**-\$2,808.67**), meeting speaker honoraria (**-\$350.00**), and administrative (**-\$461.90**).

STFS members were encouraged to pay only what they felt they could during 2021 for member dues. Donations were made by STFS members renewing memberships. Thanks to STFS members paying membership dues and offering donations all of which fund STFS activities.

Linda Sartunak has for many years managed STFS's sale of maggot barriers. As in past years, Linda's efforts in 2021 generated significant funds for STFS activities. Remaining maggot barriers (**+112 boxes**) not sold in 2021 have been inventoried and will be sold in 2022 for a nominal profit. Thanks. Linda. **NOTE: STFS Check 1294 written 12/22/21 for -\$842.88 covering maggot barrier sales expenses incurred by Linda during 2021 wasn't cashed during calendar 2021 and will be included in the 2022 STFS financial report.**

The 2021 spring grafting fair was mostly a virtual event except for 2 scionwood/rootstock/grafted tree/bareroot pickups occurring outside in the demonstration orchard. The virtual grafting event generated a small profit shown above. Thanks to all STFS members including Lori Brakken and Laure Jansen for gathering scion wood.

Special thanks to Laure Jansen for procuring and storing rootstock, collecting and storing scionwood, grafting trees for other STFS members and bringing these items to the demo orchard for distribution. Carrying over from 2020, STFS had a small positive balance with Raintree Nursery. In 2021, Laure Jansen purchased from Raintree Nursery some of the rootstock used for the 2021 spring grafting event. At the end of 2021, STFS no longer had a balance with Raintree Nursery (**-\$95.00**).

During 2021, most in-person STFS activities were cancelled to minimize spread of COVID-19 which also lowered club spending. Only 4 in-person STFS member events (2 scionwood/rootstock/grafted tree/bareroot pickups, 2 demo orchard maintenance/teaching events) were held; all occurred outside with mask wearing and social distancing and no rental fees at STFS's demonstration orchard in Seattle's Magnuson Park.

Carrying over from 2020, STFS had prepaid Seattle Parks for 3 room rentals which went unused during 2020 and again went unused during 2021. At the end of 2021, STFS still had 3 room rentals to use with Seattle Parks (**estimated +\$468.00**) which hopefully will be utilized in 2022 during in-person interior STFS events at Magnuson Park.

Western Cascade Fruit Society (WCFS) is the umbrella organization for STFS. For services provided by WCFS, STFS pays WCFS \$8 per annual STFS membership dues which had the total cost for 2021 shown above.

As in 2020, during 2021, as the pandemic persisted, STFS's Urban Scion Post (USP) monthly newsletter remained electronic and was emailed to almost all STFS members. Several STFS members without email access continued to receive color newsletters printed-out from a personal ink-jet printer and USPS-mailed. During calendar 2021, STFS USP costs were 1) printing/mailing of the 2020 Mar USP newsletter carried over from 2020, 2) paper, envelopes, printer ink, stamps for 2021 USP newsletters still printed/mailed to several STFS members, and 3) editor services to the individual desktop publishing USP newsletters.

Thanks to all STFS members (names listed in 2022 Jan USP newsletter) who contributed content to 2021 USP editions. Thanks to Trent Elwing, the USP editor who desktop-published the twelve 2021 USP newsletters and distributed to STFS members.

During calendar 2021, STFS paid honoraria to only two speakers, Griffin Berger and Ann Ralph, who presented at the Apr and May 2021 zoom online STFS meetings respectively.

STFS administrative costs covered two items: fee for zoom software services necessary to conduct online STFS meetings and two rolls of anti-bee netting draped on fruit trees for protection against pests that was cut into pieces distributed to STFS members and used in the STFS demonstration orchard.

The STFS 2021 Annual Financial Audit Report with more details than the summary above is available for STFS members. Contact Trent Elwing (phone/text 206.517.3118 email trielwing@gmail.com) and a copy will be emailed to you. Three STFS members are also needed to review this report and approve it as correct and properly documented. Please contact Trent if you can perform this task during January or February 2022.

Salt-Preserved Meyer Lemon & Some Ways to Use it

Contributed by Tracey Bernal

I haven't been able to successfully grow Meyer lemons, but I loved having one in the house during the winter, when the heavenly scent of the flowers would arrive sometime in February. I couldn't seem to keep a Meyer lemon happy though, so after about 5 attempts, I gave up. This fall some acquaintances (who have a very productive Meyer lemon in a very big pot) gave us a couple pounds of the fruit. I let it sit around for about a month on the counter and it didn't spoil at all. Finally, I had time to make a jar of preserved lemon.

It's really easy- you need about 1 and ½ pounds of the lemons. The Meyer lemons are readily available at PCC or Trader Joe's this time of year. Salt-preserved Meyer lemons need to be prepared 3 to 4 weeks before use.

Ingredients: 1 and 1/2 pounds of Meyer lemons
1/3 Cup kosher salt

Tasks:

1. Juice 1/2 pound lemons
2. Cut remaining 1 pound lemons in quarters but not all the way through, so the 4 pieces are still attached at the end of the fruit.
3. Toss cut lemons together with juice and 1/3 cup kosher salt. Mix well.
4. Pack down into a quart Mason jar. Screw the lid on.
5. Shake a few times a day for about 4 to 5 days. At this point the juice should cover the lemons - if not, push them down to submerge them in the liquid.
6. Store jar with lemons in the refrigerator for a few weeks before use.



See next page for Lentil, Lemon and Tuna Salad recipe. Other uses below:

Fizzy Lemonade: Another interesting use of the preserved lemon is to mix with a bit of sugar and sparkling water: muddle about ¼ lemon in a glass with a teaspoon of sugar, then add ice and sparkling water, and more sugar, to taste.

The lemon can be chopped up and added to stews, grain salads, and even desserts- just be sure to taste for salt *after* adding the lemon, since it is very salty already. I spotted some interesting sounding recipes for cookies and lemon bars using preserved lemon. You'll find an abundance of ideas online for using up your preserved lemon.

Lentil, Lemon and Tuna Salad Contributed by Tracey Bernal

One of my long-time favorite recipes is from the amazing cookbook author Dorie Greenspan. You'll need cooked green lentils, the French lentils which hold their shape after cooking instead of turning to mush (that's if you don't overcook them).

Ingredients:

For the dressing:

- 2 teaspoons grainy mustard
- 2 teaspoons black olive tapenade
- 2 Tablespoons red wine vinegar
- 3 Tablespoons extra virgin olive oil

- 3 Cups cooked green ("French") lentils, still warm
- 1 small preserved lemon
- 2 scallions thinly sliced
- 1 5-ounce canned chunk tuna packed in oil
- Salt and pepper

Tasks:

1. Mix the dressing ingredients and toss with the warm lentils.
2. Chop the lemon- you can include the pulp- into small bits, then stir it and the scallion into the dressed lentils.
3. Flake the tuna into the lentil mixture and toss together.
4. For best flavor, refrigerate for a couple of hours, then add salt and pepper to taste, before serving.

Still Needed NOW: WCFS BeeLine Editor

Many months ago, Kiwibob Glanzman reported that the most recent quarterly WCFS BeeLine newsletter online was the Winter 2021 edition. During the WCFS quarterly chapter meeting held via zoom 6/12/21 AM, Ron Weston, WCFS President, confirmed that WCFS immediately needs someone to step up and volunteer as the BeeLine quarterly newsletter editor. Later on 6/12/21, Ron emailed more editor position details:

BeeLine editor assembles the quarterly newsletter from other authors' articles. The 9 WCFS chapters are expected to provide content. BeeLine editor also needs to find additional content from other publications like Good Fruit Grower. Ideally, the new BeeLine editor is proficient with Microsoft Publisher which is similar to PowerPoint and other Office software. Past BeeLine editions are available for review at the WCFS website (www.WCFS.org) under the "Resources" tab. Marilyn Couture, former BeeLine editor, emailed on 6/12/21 that BeeLine editor activities are rewarding and educational to all. Marilyn offered some initial mentoring for the new editor. Interested? Contact Ron (email ronweston09@comcast.net) or Marilyn(email marilyncouture1@gmail.com) directly. Past editors have volunteered their time, but with the position still open now for many months, WCFS representatives may realize that a nominal stipend may be necessary to fill this position. You won't know if you don't ask.

BeeLine

Calendar of Fruit-Related Events

- ❖ **Wednesday 19 January – Online/phone zoom only – FREE - University of Idaho’s 2021-22 Heritage Orchard Conference monthly webinar series live via zoom [Register here](#)**
Wednesday 19 January - 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
- Wednesday 16 February - Preserving Historic Orchard in the National Parks: History and Methods** - Speakers: Susan Dolan - National Parks Service - Fritz Maslan - Capitol Reef National Park
- ❖ **Saturday 22 January, 10 AM to noon PST – Online/phone zoom only – STFS annual member meeting featuring Lori Brakken apple ID talk.** 10 AM meeting 11 AM Apple ID talk by Lori Brakken. See article in 2022 Jan USP newsletter for more details on Lori’s talk.
Join Zoom Meeting by computer:
<https://us02web.zoom.us/j/84009484894?pwd=QlZxbHNvRFZTLzcxRVA5Y1VRZ3Bldz09>
Meeting ID: 840 0948 4894 Passcode: 040792 Or join by phone:
One tap mobile +12532158782,,84009484894#,,,,*040792# US (Tacoma)
Dial by your location +1 253 215 8782 US (Tacoma)
Find your local number: <https://us02web.zoom.us/j/84009484894?pwd=QlZxbHNvRFZTLzcxRVA5Y1VRZ3Bldz09>
- ❖ **Thursday 27 January, noon to 1 PM PST – Online/phone zoom only – FREE - Clallam County Master Gardener monthly Green Thumb Gardening Tip meeting featuring Renovation of an Aging Garden presentation by Bess Bronstein** - Participants will be given essential pruning techniques for size reduction, and instructions on thinning and plant definition. Bess will also discuss how and when to do more radical renovation to help invigorate a mature garden.
Join Zoom Meeting: <https://wsu.zoom.us/j/92007991742?pwd=OWxtbmNBditKd3JordjA2WEFyME9PUT09>.
Or join by phone: 253-215-8782 Meeting ID: 920 0799 1742 Passcode: 709395
[Green Thumb 2021 Announcement – Clallam County Master Gardener Foundation \(clallammgf.org\)](#)
Visit WSU Extension Clallam Cty website calendar for latest information on upcoming presentations. Questions? call 360-565-2679
- ❖ **Saturday 29 January, 10 AM to noon PST - Online/phone zoom only – sliding scale \$15-\$35 – [Grow Fruit in Urban Spaces – Tilth Alliance Adult Class](#)**
- ❖ **Tuesday 1 February, 6:30 PM to 8:30 PM PST - Online/phone zoom only for now – \$15-\$20 per class - [How to Renovate and Prune the Overgrown Garden](#)** - PlantAmnesty’s most popular classes offering an introduction to pruning and landscape renovation. Taught by Shondell Kelley
[2022 Master Pruner Program Tuesday evening online class schedule](#) for Jan to Dec 2022
[2022 Master Pruner Program Sunday morning class schedule](#) for Jan to Dec 2022
- ❖ **Wednesday 2 February, 6 PM to 7:30 PM PST (online/phone zoom) then Saturday 5 February, 10 AM to 1 PM PST (in-person Good Shepherd Center, Wallingford neighborhood of Seattle) – 1st class online/phone zoom & 2nd class in-person – sliding scale \$50-\$110 – [Winter Fruit Tree Care - Tilth Alliance Adult Class](#)** – Taught by longtime STFS member Barb Burrill who is a fruit tree care consultant, educator, and pruner. Barb has taught fruit tree care classes for City Fruit, Tilth Alliance, Plant Amnesty, Seattle Parks and Recreation, many Seattle garden centers, and Danny Woo International Garden.
- ❖ **Wednesday 9 February to Sunday 13 February – In-person only WASHINGTON STATE CONVENTION CENTER, 705 PIKE STREET, SEATTLE, WA - NOT-FREE \$\$\$ (unless you can find a non-profit needing volunteers to staff their booth) - [Northwest Flower and Garden Festival](#)**
- ❖ **Saturday 12 February, 10 AM to noon PST – Online/phone zoom only – STFS member meeting featuring talk by Peter Moon of [O2 Compost](#) in Snohomish about small-scale composting systems.** Zoom meeting connect info will be emailed to STFS members one week before meeting.
- ❖ **Thursday 24 February, 8 AM to 4:30 PM PST – Online/phone zoom only – FREE - Codling Moth Summit** – virtual event with recorded talks and time for Q&A. [REGISTER HERE](#) between Jan 17th and Feb 22nd – [DRAFT AGENDA HERE](#)
- ❖ **Saturday 5 March – In-person only in Mt. Vernon, WA – WWFRF Winter Field Day.** Check www.nwfruit.org in early February for details.

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: Roses hips covered by snow Jan 2022 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 - 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 EDITOR

Trent Elwing trelwing@gmail.com

STANDING COMMITTEE CHAIRS

Orchard - Vacant—please volunteer

Events - Vacant—please volunteer

Programs - Vacant—please volunteer

Protect your Fruit with *Apple Maggot Barriers*

Seattle Tree Fruit Society (STFS), a Chapter of the Western Cascade Fruit Society, offers Maggot Barriers (MBs) as part of our educational mission promoting interest in growing fruit bearing trees, shrubs & vines in urban areas & disseminating pertinent horticultural information to the public.

Past versions of MBs have proven effective against apple maggot damage to fruit.

New Extreme MBs with heaviest thread count & squared-off stitched ends are expected to continue preventing apple maggot damage & also greatly reduce codling moth damage in home orchards of the Puget Sound area when used according to package instructions.

To order Extreme MBs, complete this form. **Become a STFS member & save \$6/pk.**
 Visit www.seattletreefruitociety.com for membership & other information.

APPLE MAGGOT BARRIER ORDER FORM

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

100 Extreme MBs per package	Enter quantity of packages ordered: Qty _____		
Are you a STFS member?	YES _____	or	NO _____
YES: \$12.00 per package of 100 MBs for STFS members	Qty X \$12	\$	_____
NO: \$18.00 per package of 100 MBs for Nonmembers	Qty X \$18	\$	_____
Shipping & Handling for first 1 or 2 pkgs		\$	8.00
Add \$8 S&H for each additional package after first 2 pkgs.		\$	_____
US FUNDS ONLY	<u>Please make checks payable to "STFS"</u>	TOTAL	\$ _____

**Please US mail completed order form with payment to:
 STFS c/o Linda Sartnurak, 17504 – 155th Ave SE, Renton WA 98058-9064**

Please complete the Shipping Label below:

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

To:

Name:
Address:
City, State, ZIP:

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)**