



**Buds  
swelling**

**Spring's  
coming**

**Pandemic  
ending  
?**

**Vagn  
Jensen**

# *the Urban Scion Post*

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

# 2/5/22 Message from the President

We've been through a few patches of rough weather over the past few months, and we may get a bit more. But I'm excited to see many plants budding out at my house and looking forward to this upcoming growing season.

We would like to thank Laurie Jansen, who filled in at our last meeting for Lori Brakken, who had become ill. Lori is recovering and we look forward to her presentation at our May meeting. We would also like to thank John Roach for stepping up and joining our Board of Directors. Our club still has other positions to fill, so please consider volunteering, even if just for a limited time. You can contact me for more information ([mikewan@ol.com](mailto:mikewan@ol.com)).

At our February meeting (2/12/22 – 10:00), we will be treated to a presentation by Peter Moon of O2 Compost in Snohomish. I first became acquainted with the small-scale aerobic composting systems of this company while viewing a video (produced by Raintree Nursery) showing such a system in practice at a co-housing community on Vashon Island. Please review the O2 website

([www.O2compost.com](http://www.O2compost.com)) & be prepared to ask Peter specific questions when we meet on Feb. 12<sup>th</sup>.

February is also a time for appreciating all the new catalogs that arrive. I still get thrilled when I receive one in the mail, just as I did when I was a little kid & found out that you could actually get a FREE thick, glossy, compendium for just the cost of a stamped postcard (which I believe was 4 cents back then). February is also a month when you are house bound for long periods of time. That provides a good opportunity to attend webinars and view archived videos. The North American Fruit Explorers ([www.nafex.org](http://www.nafex.org)) will be offering two webinars this month: "Red-Fleshed Apples" on 2/9/22 (presented by Derek Mills of Hocking Hills Orchard) and "Winter Pruning with Lee Reich" on 2/21/22. Both sessions are free to NAFEX members (only \$19/year to join). In addition, all members have access to their archived material, including those presentations from their recent conference. You can also find great archived videos (through YouTube or websites) from other worthy organizations such as the California Rare Fruit Growers ([www.crfg.org](http://www.crfg.org)) and the Agrarian Sharing Network ([www.agrariansharing.net](http://www.agrariansharing.net) and [www.scionexchange.wordpress.com](http://www.scionexchange.wordpress.com)).

We have moved our March meeting from March 12<sup>th</sup> to March 5<sup>th</sup>, in order to accommodate the schedules of other fruit clubs. At this 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](http://www.smallfruits.wsu.edu) to learn more about the work of Lisa and her cohorts.

March is always a busy month. The Western Washington Fruit Research Foundation will have their Winter Field Day on March 12<sup>th</sup>, and the Peninsula Fruit Club will have their annual Spring event on March 19<sup>th</sup>. We have reserved the date of March 26<sup>th</sup> for an event of our own. We had hoped to have an event in conjunction with the Snohomish County Fruit Club. But, because of public health concerns, and after thoughtful discussion by our Board, we have decided against such a collaboration for the time being (we will try to do an event with them in the fall). Instead, we will plan a smaller-scale event, at Magnuson Park, in an outdoor setting, to mitigate any safety concerns. More details will follow.

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

## Jostaberry buds swell & break- ing in Mike's backyard early Feb '22



## Urban Scion Post

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### On the cover

Buds swelling on Vagn Jensen's plum tree in Seattle St Valentine's Day 2022. Photo taken by Lori Brakken.

Regards, Mike Ewanciw

## February 2022—the Bare Root Month

The weather gods have been kind. As this is written, no meaningful rainfall is expected for several days! We often experience a false spring sometime in February or March which gives us the opportunity to finish pruning kiwis and grapes, gather scionwood, and finish winter fruit tree pruning.

Not to worry; rain will soon return and provide us with indoor time to decide what plants to buy this month. Nurseries and big box stores are getting their spring plants now—bare root fruit trees, berries, etc. Purchasing and planting them as soon as possible increases a successful outcome. After all, many plants for sale now were dug up weeks or months ago and have been kept in cold storage. Soaking their roots in a bucket of water while you prepare the planting hole gets them off to a good start.

Another month means another fungicide should be applied to susceptible peach trees to control peach leaf curl. Keep this routine up until petal fall. Apple anthracnose is a disease which is best controlled this month while trees are bare of leaves. Inspect limbs for the tell-tale lesions of established infection and also for the new strikes which look like small dark patches on smooth bark. A generous coat of petroleum jelly on these areas seems to inhibit spread and allow the tree to develop healthy tissue under the infection. Plan to do this every year about this time.

Folks have reported seeing the “orange butt” bumblebee (*Bombus mixtus*) flying about. This species usually is the earliest bumble to appear, and it reminds us that mason bees will be flying in a month or two. Think about providing these hard working little bees with a shelter with room for several nest blocks and a roof overhang to keep them dry. Cover the front with ½” hardware cloth to keep those pesky Steller’s jays at a respectful distance.

WSU runs a weather station network all over the state and put on their annual weather school online

on Feb. 4. Nic Bond, state climatologist, spoke of weather trends. One easily missed by people but responded to by plants and insects is increasing nighttime temperatures. Those degree days add up. He felt that events such as the heat dome last June will not necessarily become much hotter but *will* occur more often, perhaps averaging around every 5 years.

Other trends are increasing frequency of red tides affecting local shellfish, powdery mildew and other diseases in plants and diseases such as west Nile virus and rodent borne diseases in people. Insects formerly adapted to southern regions may happily move north and codling moths will have more generations per year. More grass and forest fires are expected here, not just in California. Ag interests will want new water storage built to compensate for less snow pack.



WSU has developed their Decision Aid System to map onto their weather net. This is designed to predict emergence of insect pests or diseases or growth phases in plants, such as apple pollen tube to alert growers when to apply blossom thinning sprays. There is a hefty charge for this valuable service, but their basic weather data are freely available to all. The Puyallup and Woodinville sites are useful for us. Go to <https://weather.wsu.edu> to learn how to have this data delivered to your inbox daily if desired.

Want your very own weather station? Good ones cost \$2500 - \$3500. For valid data they require an exposed area with no structures or trees nearby. They use a factor of 10 to define this area: for example, a 20’ tall tree or outbuilding must be 200’ distant. Perhaps just a cheap max-min thermometer mounted on the shady side of your mason bee house will do for now? The downside is that you will want to be out there reading it once or twice a day. Hardware stores sell cheap remote sensing thermometers by Acu-Rite and others. They don’t seem to last long but do seem to be fairly accurate for our purposes.

# STFS Upcoming Visit to The Jensen's Home

## Sat. Feb. 26th 11 am - 2 pm

Longtime STFS member Vagn Jensen passed peacefully in his sleep early in the morning on Sunday February 6th. The night before, Vagn, Marian and their son, Poul, celebrated sensibly his 95th birthday with Vagn blowing out a single candle on a cupcake.

On Feb. 14th, lifetime STFS member, Lori Brakken visited the Jensen's Seattle home. Poul had previously emailed to offer Vagn's fruit trees and grape vines to interested STFS members. With Marian and Poul, Lori inventoried Vagn's fruit plants then set a time for STFS members to visit for the purposes of helping with some yard maintenance, removing several fruit trees for transplant, taking additional cuttings and finding good homes for some of Vagn's garden tools.

Poul and Marian will be happy to see everyone that can show up on Saturday February 26th 11 AM to 2 PM at the Jensen home (street/mailling address: 2448 W Boston St, Seattle, WA 98199-3504). Poul and Marian love the STFS fruit club and appreciate all the emails (Jensen's email is [grevinge27@comcast.net](mailto:grevinge27@comcast.net)) and cards (mailling address above) that people are sending.

Available to STFS members are six fruit trees as well as a grape vine (green seedless fruit probably 'Interlaken') on the west side of the property needing room to spread. The other grape vines along additional fences don't produce fruit.

Some of the labels identifying different scions may have fallen off, and some scion may have only minimal new growth, so Lori recommends that the five smaller fruit trees be dug for later transplant offsite. Bring tools, materials and the mindset to do this careful task.

- Tree #4 – Apple small transplantable (Vagn's Pigshon from his farm in Denmark).
- Tree #3 – Apple small transplantable (Gala)
- Tree #5 – Pear medium transplantable (D'Angouleme, French Bartlett, Shinko Asian Pear, Shinseiki Asian Pear)
- Tree #1 – Apple medium transplantable (Winter Banana, Esopus Spitzenburg, Honeycrisp, Gravenstein)
- Tree #2 – Pear medium transplantable (Orcas, Dr. Guyot, Rescue, Bosc, Highland, Atlantic Queen, Ubileen)

Lori estimated that the "medium" trees have a height above ground of 4 to 5 feet and width of 5 to 6 feet wide. "Small" trees are 2 feet tall. The sixth fruit tree is a plum too big for transplant so scion wood is the only option for saving the multiple varieties (Geneva Mirabelle, Beauty, Golden Drop) on this tree.

Not surprisingly, the yard is well-maintained, but there may be some shot weed needing to be pulled. STFS members can help with this task while visiting. Marian may also want some assistance pruning her roses. Be ready to ask and help with this activity while onsite. Marian has raspberries onsite which she wants to keep so please don't touch unless you have asked and received special permission from Marian.

### Vagn's ashes surrounded by flowers and cards 2/14/22

Photo: Lori Brakken



To better ensure STFS members efficiently complete these tasks on February 26th, please email Trent Elwing (email [trellwing@gmail.com](mailto:trellwing@gmail.com) phone/text 206.517.3118) to confirm you'll be participating along with how you plan to help and which of Vagn's fruit plants you're interested in rescuing for transplant into your own backyard orchard.

Also: If you have any photos or anecdotes of Vagn and want to share as part of a memorial article in the March 2022 newsletter, please send this information to Trent Elwing (phone/text 206.517.3118 email [trellwing@gmail.com](mailto:trellwing@gmail.com)) no later than February 28th. Thanks.



Vagn Jensen at STFS 2009 Spring Show  
Photo: Lori Brakken

# STFS 2022 In-Person Spring Grafting Fair



- ~Saturday Mar 26th 10 AM to 2 PM or so
- ~Demo Orchard Seattle's Magnuson Park
- ~Outdoors under canopies, in-person with options to mask & social-distance
- ~Limited to STFS & other WCFS chapter members, family and friends
- ~Option to pre-order scion wood, root stock & grafts for pickup or local delivery
- ~Current plans (still subject to change to be more pandemic-protective if necessary) include:

1. scion wood trade/barter/sale amongst attendees
2. onsite custom grafting performed by experienced STFS members  
Bring your scion wood and buy rootstock or pre-order rootstock
3. plant/tool/book/other resources trade/barter/sale amongst attendees  
Bring what's good for someone else and look for what's good for you
4. kiwi and fig starts from Kiwibob
5. demonstrations on simple grafts and fruit tree pruning
6. strawberry bareroot giveaway to STFS members
7. maggot barriers for sale
8. mason bee cocoon exchange

**What you can bring that helps: portable canopies (typically 8'x8' self-supporting), folding tables, folding chairs. Want to help? Email [mikewan@aol.com](mailto:mikewan@aol.com)**

If you're willing to offer scionwood/cuttings/other propagation parts to fellow STFS members, please email STFS ([seattletreefruitsociety@gmail.com](mailto: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 will be compiled into the spreadsheet already available to STFS members.



# STFS 2022 In-Person Spring Grafting Fair

## Ordering and Delivery Logistics

If you want to pre-order for pickup at the STFS 2022 in-person spring grafting fair:

All orders need to be emailed to [seattletreefruitociety@gmail.com](mailto:seattletreefruitociety@gmail.com) with the subject line reading "2022 Grafting Fair order".

Orders will be filled first-come-first-served according to time email order is received. Quantities are limited and might sell out early.

Payment for orders need to be made by cash or check or money order made out to "STFS" and either mailed to: STFS c/o Trent Elwing, 1035 Alaska Ave E, Port Orchard, WA 98366 or handed over during in-person pickup.

Orders will be picked up by purchaser at STFS demo orchard in Seattle's Magnuson Park on Sat. March 26th 10 AM to 2 PM or so.

Order deadlines: orders must be emailed by no later than Sat. March 12th; Order now to get what you want.

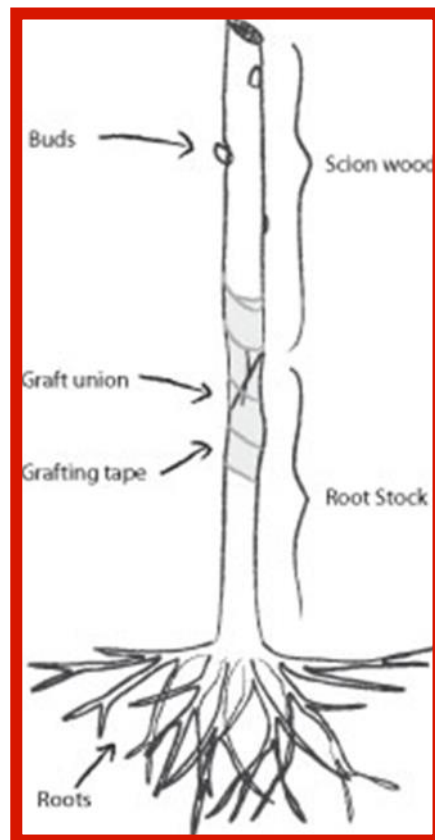
Rootstock prices have yet to be determined, but will be priced at or slightly above the cost of purchase by STFS. Additional rootstock varieties may be available, but you have to ask.

Scionwood is \$1.00 per stick. Available rootstock and scionwood varieties are listed on next page. Lori Brakken gathered and preserved scionwood sticks from nearly 50 apple varieties. Thanks, Lori. Additional scionwood was provided by WWFRF. Thank you, WWFRF volunteers and super-volunteer

Laure Jansen. Other scionwood varieties may be available and can be requested via email.

Grafted trees are available for \$10.00 per grafted tree. To minimize confusion, an order for a grafted tree should pair the rootstock with scionwood. For example, an Ashmead's Kernel scionwood grafted to B118 rootstock could be ordered as "Ashmead's Kernel/B118".

Grafting of scionwood provided by an attendee on March 26th onto rootstock is available for \$10.00 per grafted tree. To do so, order desired rootstock now to ensure availability then bring your scion wood on March 26th to the grafting fair.



scion wood cut and preserved in 2022 by Lori Brakken



# STFS 2022

## In-Person

### Spring

### Grafting

### Fair

<u>Rootstock being ordered</u>	
<u>APPLE</u>	M111
	B118
	M7
<u>PEAR</u>	Quince Provence
	OHxF333
<u>PLUM/ APRICOT</u>	Marianna 2624
	Myroblan

APPLE from  
Lori Brakken

Alan's Everlasting  
Alexander  
Alkmene  
Allington II Pearmain  
Ananas Reinette  
Antonovka - Buckner seedling Yellow  
Baumann Renette (Reinette Baumann)  
Belle de Boskoop  
Beni Shogun  
Burgundy  
Cameo  
Canadian Strawberry  
Celestia  
Coconut Crunch  
Crimson Topaz  
Early Fuji (Auvil Early Fuji)  
Early McIntosh, Tom's Best (Rob R)  
Early Strawberry  
Elstar  
English Russet  
Erwin Baur  
Green Newtown Pippin  
Grenadine  
Hanner's Jumbo  
Hatsuaki  
Hawkeye Greening (Not Hawkeye)  
Hewes Virginia Crab  
Holland Pippin  
Hubbardston Nonesuch  
Ingram  
Karmijn de Sonnaville  
Laxton's Superb  
Major  
Miss Jessamine  
Muskmellon Sweet  
Nehou  
Nickajack  
NW Greening  
Nova Easy Gro  
NY 429 (Fortune)  
Oliver/Senator  
Pendragon  
Pink Pearmain - Etter  
Pink Princess  
Pink Sparkle - Etter  
Pink Wood  
Pinova (Corell Piniata)  
Pitmaston Pineapple  
Priscilla  
Pixie Crunch  
Quebec Belle  
Queen Cox  
Red Devil  
Reinette Franche  
Scarlet Surprise  
Sierra Beauty  
Stayman Winesap  
Sweet Bough  
Sweet Coppin  
Sweet Greening  
Washington Strawberry  
Wyken Pippin  
Zlatna Resistentna - Yum!

Scion wood  
From WWFRF

Plum  
Cocheco  
Early  
Golden  
Gros Ameliorat  
Hollywood  
Imperial Epineuse  
Kuban Comet  
Mirabelle de Nancy  
Obilnaja  
Seneca  
Sweet  
Treat Pluerry  
Valor  
Victory  
Blues Jam

Pear cross  
Shipova

Quince  
Aromatnaya

Peach  
Avalon Pride  
Charlotte  
Black Boy  
Indian Free  
Landt  
Nanaimo  
Mary Jane

Almond  
Halls Hardy  
Reliable

Apple  
Ananas Reinette  
Arkansas Black  
Ashmead's Kernel  
Autumn Crisp  
Belle de Boskoop  
Bramley  
Celestia  
Chehalis  
Dayton  
Elstar, Daliest  
Freyburg  
Golden Russet  
Gravenstein  
Hatsuaki  
Honeycrisp  
Jonagold  
Jonared  
Karmijn  
Liberty  
Melrose  
Mother  
Newtown Pippin  
Niedzwetskaya  
Nutmeg Phippen  
Roxbury Russet  
Rubinette  
Scarlet Ohara  
Spartan  
Tsugaru, Homei  
Williams Pride  
Wealthy  
Winter Banana  
Wolf River  
Yellow Transparent

Pear European  
Abbe Fetal Bartlett  
Bosc  
Comice  
Doyenne di Juliet  
Klementinka  
Leopardo Morettini  
Onward  
Orcas  
Rescue  
Rosata Moritini  
Russet Comice  
Suij

Asian Pear  
Atago  
Chojuro  
Hamese  
Ichiban  
Nashi  
Mishirasu  
Shinseiki  
Yakumo

Cherry  
Danube  
Early Burlat  
Emperor Francis  
Hartland  
Lapins  
Sweetheart  
White Gold

# Making Hoshigaki in Edmonds

## Traditional Japanese Dried Persimmons

by Mark Lee, longtime STFS member

In December, I was gifted a bucket of home-grown persimmons by my friend Mike Ewanciw. His tree had a big crop in 2021, and the fruit was ripening faster than he could use them. I welcomed the bucket of fruit, but I wasn't sure what to do with them. These looked different than the sweet, crunchy persimmons my wife buys at the grocery store. Mike said he doesn't know the variety that he has because the tree came with the landscape when he bought his place. No instruction manual provided by the previous owner. I had so many questions. Where do I start? I started by doing some basic research to answer the question "What kind of persimmons are these?".

Google says... *Diospyros kaki* is the species name of the kind of persimmons grown in Japan, Korea, and China. These kaki persimmons fall into two main groups: Hachiya and Fuyu. These two types are characterized by their shape, texture, and astringency. FYI - Astringency in the mouth is primarily a tactile sensation rather than a taste. Astringent fruit is experienced as a drying-out, roughening, and puckery sensation all over the mouth.

### HACHIYA PERSIMMON



Drawing credit: Vecteezy

As you can see from the title of this article, I will be focusing on making dried Hachiya. But before jumping into that topic, I have a few things to say about the other methods.

### Hachiya vs Fuyu

Shape: Hachiya are shaped like large acorns. Fuyu are short and squat.

Texture: Hachiya are soft and pudding-like when ripe. Fuyu are good to eat when firm, and also when they soften.

Astringency: Both types are picked from the tree when mature but still hard. Mature Hachiya are astringent when they are hard, but this fades as they soften. Mature Fuyu are non-astringent right off the tree, and this is why they can be enjoyed while still firm.

One mystery solved... These persimmons are of the Hachiya type.

Next question... What is the best way to use a bumper crop of Hachiya persimmons?

1. Eat them raw? It is possible, but not recommended in my opinion. See my tasting notes below.
2. Cook with them. Make cakes or puddings. If this is the plan, you can freeze the pulp now for cooking with later.
3. Dry them on a string in the traditional Japanese-style.

### Tasting notes on eating raw Hachiya

I ate some of the soft, ripe Hachiya in its raw state. More challenging to eat out-of-hand than an apple because it is like biting into a bag of jam. When you cut open the skin, things get messy. To eat the jelly-

# Making Hoshigaki in Edmonds

## Traditional Japanese Dried Persimmons

like pulp, I used a combination of scooping and slurping. I got it down, but not something I would seek out. I did not enjoy the fruit this way. Mike says the quality is variable from his tree... "I've been eating one a day at work and today's specimen, although soft, was still quite astringent. The one I had yesterday, however was quite sweet. And they both looked and felt almost the same." I guess I haven't eaten enough raw ones yet to experience a "good" raw one.

I don't bake cakes or cookies, so I hadn't thought of using persimmons this way. In researching for this article, I now see I missed out on an opportunity. The reviews I read said persimmon cake is excellent, so maybe next year.

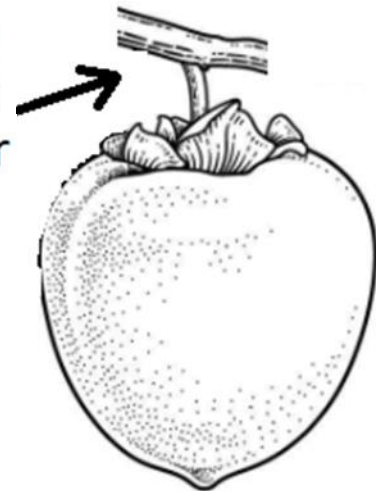
I decided I would turn my bounty of fresh fruit into dried persimmons. When made in the traditional Japanese way, they are called Hoshigaki. In fact, the Hachiya I had in abundance are the preferred type for making dried persimmons in Japan.

Here is a quick summary of the procedure.

1. Peel them while they are still hard. Don't remove stems.
2. Attach the peeled fruit to strings.
3. Hang up the strings of fruit.
4. Massage the persimmons by hand every few days while they are drying. This makes the texture jam-like and the flavor sweeter.
5. After a month of hanging around, they are ready to eat.

Hoshigaki are supposed to be one of the best dried fruits there is. Very expensive if done by a master in the traditional way. Some people call Hoshigaki "the Wagyu of fruit" because they are the result of hand-massaging and are very expensive, just like Wagyu beef.

shumoku =  
wooden  
hammer



Drawing credit: Vecteezy

### Important Harvesting Tip:

If you plan to dry the persimmons on strings, carefully cut them from the tree, leaving a T-shaped stem attached. This will make stringing them up much easier. An example of this is shown above. A Japanese authority on the making of Hoshigaki says "In order to make Hoshigaki, the peel of the persimmon should be removed while leaving the T-shaped stem attached, and tie this T-shaped part of the stem to a string. This T-shaped part is called shumoku (a wooden hammer). Then up to ten peeled persimmons are tied up with one string; this is called a ren (strand), and to avoid the rain, hang the string of persimmons to dry under the roof or eaves of your house. It is also called Tsurushigaki (hanging persimmon) due to this process."

source: <https://www.japanese-wiki-corpus.org/culture/Hoshigaki.html>

### My notes on making Hoshigaki

I knew nothing of Hoshigaki making before this year, so I watched many instructional videos. I found this one to be the best: <https://www.youtube.com/watch?v=Fn6ZG8nOIJ4>

# Making Hoshigaki in Edmonds

## Traditional Japanese Dried Persimmons

In the countryside in Japan in the fall, you will see strings of persimmons hanging under the eaves of houses, as shown below.

Most of the Hachiya I received did not have stems attached. Thanks to one of the videos I watched, I learned that a toothpick could stand-in for an attached stem. I carefully inserted a toothpick into each of the peeled fruit so they could be strung up. I decided to dry the fruit inside my house, since you can't count on the sun coming out in Edmonds in December. I felt I could control the drying parameters better if done inside. My set-up used a yardstick placed across an empty plastic storage tub. I attached two fruit per string (one on each end), then hung this pair over a yardstick as shown in the photo.



Photo credit: Wikipedia



On the day I received the bucket of persimmons in early December, I started a batch of Hoshigaki. This first batch unfortunately was a failure. Ten days into this experiment, the drying fruit was covered in mold. Time to reboot. Since the first batch was small, I still had plenty of hard persimmons to make a second batch.

What went wrong with the first batch? In the persimmon-drying region of Japan, the winters are typically sunnier than Edmonds. Although hanging outside, the hanging fruit gets warmed by the sun. They also get exposed to breezes all day long. My first batch

was processed in a 60F room. Probably too cold to dry properly. The air was very still. The mold really thrived under these conditions. I decided to make these changes for the second batch:

1. Higher temperature. The second batch was done in a warmer room at 72F.
2. Simulate a gentle breeze. I used a fan set on LOW until the outside of the peeled fruit formed a "skin". Almost like the pellicle that forms on smoked salmon.
3. Sanitize the fruit after peeling. Some of the videos I watch recommended dunking the fruit into boiling water for 2 minutes, so I did that too.

# Making Hoshigaki in Edmonds

## Traditional Japanese Dried Persimmons

After 3 weeks, my second batch was done, as shown in the photo. One of these has a stem attached. The other has a toothpick. One thing that is missing on my dried persimmons is the naturally occurring sugar on the skin. Traditional Hoshigaki have a powdery coating of sugar on the skin that comes from the juices massaged out of the fruit. No powdery coating on my Hoshigaki. I am guessing that these locally grown persimmons were lower in sugar compared to the premium ones used in Japan.

### Taste Test Moment of Truth

How did they turn out? The second batch reminded me of the sweetness and texture of a date. Free of astringency. They are good. The videos I watched said the end-product would be like a gummy bear in consistency and a jam-like taste. Not mine, but that is ok with me. The Hoshigaki process successfully turned the gifted persimmons into a sweet, chewy, shelf-stable snack.

I would rate the second batch a success!

Thank you Mike!



Editor's note: To thank and/or ask questions about persimmons preservation and/or other fruit topics, contact Mark Lee via email: [mark.lee.phd@gmail.com](mailto:mark.lee.phd@gmail.com)

## Pre-Order Monty's Surprise at Burnt Ridge

From the [Winter 2022 Burnt Ridge Nursery catalog](#) page 3: "Introducing Monty's Surprise™ Apple This is among the most nutritious of all apple varieties. The very large, attractive fruits are juicy and flavorful with a citrus like after-taste. It's a late ripener and among our best keeping varieties. The flesh has extraordinary amounts of phytonutrients and the skin has the highest levels of beneficial flavonoids of any apple. Monty's Surprise™ has demonstrated an ability to suppress the growth of colon cancer cells better than any other apple variety, according to a study by the French National Institute for Health and Medical Research. Read more about Monty's Surprise™ in Jo Robinson's wonderful book *Eating on the Wild Side* (see page 37). It was Jo Robinson who alerted us to the exceptional qualities of this fruit, wanting to find a source. It originated in New Zealand and was only available in that country, so in 2011 we initiated the process of importing a stick of Scionwood to introduce it in the United States. The USDA has kept it in quarantine for all this time to ensure that it is free of all diseases and insects. The original tree harbored a virus unknown in the US, that had to be removed before the variety could be released. Five years ago, we received a stick of scionwood so we could begin propagating it. We are hoping the USDA will officially release it from quarantine in February 2022 so we can begin selling them. \$1.00 from each sale will be returned to New Zealand to help fund the Tree Crops Research Trust. Much more information can be found online at <https://heritagefoodcrops.org.nz/montys-surprise> When released, it will be available on dwarf, semi-dwarf and standard rootstock for \$31.00. An extra large size will also be available at the nursery only - too big to ship - for \$40.00. Check our website, email, or call us for current status and to be added to our waiting list."

This recipe is a long time favorite, adapted from a recipe from over 20 years ago by one of my food heroes, Deborah Madison. I read her recent memoir, *An Onion in My Pocket*, last fall and enjoyed it immensely. In my version, I use a pomegranate molasses vinaigrette, rather than the more delicate simple orange flower water and pomegranate juice vinaigrette, because I loved the more extreme flavor this imparts to the less-than-fresh winter citrus that was previously available to us.

One of our STFS members is lucky enough to have her own citrus orchard in Arizona that she visits most winters, but for the rest of us, our Puget Consumers Co-op nowadays supplies a veritable citrus festival that reminds me of the February farmers markets I visited in San Diego almost 30 years ago.

**Ingredients**

- 3 medium ruby grapefruit**
- 4 blood oranges**
- 4 navel oranges**
- 2 Tablespoons pomegranate molasses**
- 2 Tablespoons extra-virgin olive oil**
- Salt and freshly ground pepper**
- 3 bunches watercress, large stems discarded (use butter lettuce leaves if no watercress is available)**
- 3/4 Cup Pickled Red Onions**
- 2 Hass avocados, peeled and cut into 1/2 -inch wedges**
- Pomegranate seeds, if desired, for garnish**



**Pickled Red Onions**

**Ingredients**

- 1 1/2 Cups white wine or cider vinegar**
- 1 1/2 Cups cold water**
- 1 teaspoon sugar**
- 1/2 teaspoon salt**
- 1 large red onion, thinly sliced**
- 3 Cups boiling water**

**Tasks**

- 1. In a medium bowl, combine the vinegar and cold water with the sugar and salt. Stir to dissolve the sugar and salt.**
- 2. Put the onion slices in a colander and pour the boiling water over them. Rinse under cool water and drain.**
- 3. Add the onion to the vinegar brine, cover with plastic wrap and refrigerate until chilled.**

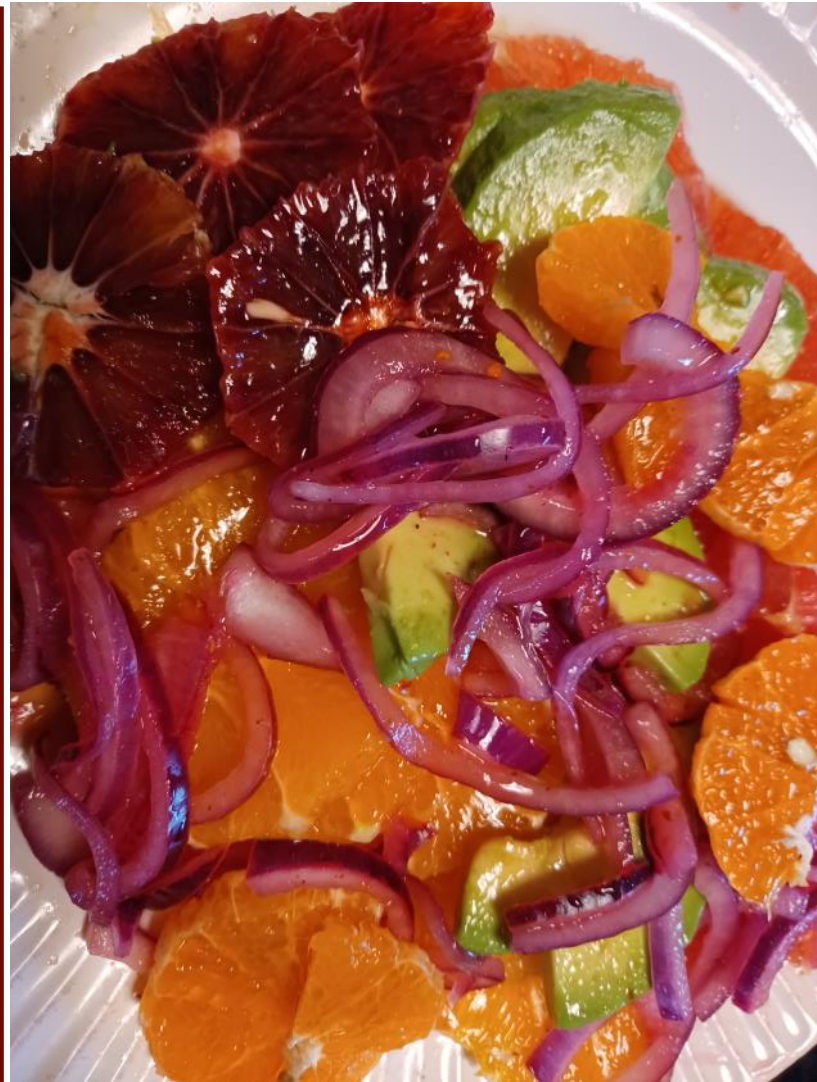
**This will keep well for about a month, refrigerated.**

**Alternatively, you can make a quick “pickle” with very thinly sliced red onion, a dash of salt, lime juice, and some ground chile- this is much faster and will keep for a few days refrigerated.**



**Tasks**

1. Prepare the Pickled Red Onions: recipe on previous page.
2. Using a sharp knife, peel the grapefruits and oranges; be sure to remove all of the bitter white pith. Cut each fruit crosswise into five 1/4-inch slices.
3. Squeeze the remaining citrus (peels and pulp remainders) to get about 1/3 Cup juice. In a bowl, whisk the citrus juices and pomegranate molasses with the oil. Season with salt and pepper.
4. In a large bowl, toss the watercress with 1/4 Cup of the dressing and half of the Pickled Red Onions. Arrange the watercress on plates.
5. Add the avocados to the bowl and gently toss with 3 Tablespoons of the dressing.
6. Arrange the avocado and sliced oranges and grapefruit on the watercress; drizzle with the remaining dressing. Garnish with the remaining Pickled Red Onions and the pomegranate seeds and serve.



evergreen huckleberry



red pussywillow



apple budswell

# Calendar of Fruit-Related Events

- ❖ **Wednesday 16 February 10 AM PST – Online/phone zoom only – FREE - University of Idaho’s 2021-22 Heritage Orchard Conference monthly webinar series live via zoom [Register here](#)**  
**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
- ❖ **Wednesday 16 March 10 AM PST – Fruit RegisTREE and Cultivar Database: Mapping and Cataloging Heirloom Cultivars Speakers: Jude Schuenemeyer - Montezuma Orchard Restoration Project Dr. Cameron Peace - Washington State University Moderator: Richard Uhlmann -The Lost Apple Project**
- ❖ **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 17<sup>th</sup> and Feb 22<sup>nd</sup> – [DRAFT AGENDA HERE](#)**
- ❖ **Thursday 24 February, noon to 1 PM PST – Online/phone zoom only – FREE - Clallam County Master Gardener monthly Green Thumb Gardening Tip meeting featuring Using Horticultural Oils presentation**  
Join Zoom Meeting: <https://wsu.zoom.us/j/92007991742?pwd=OWxtbmNBditKd3ordjA2WEFyME9PUT09>.  
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 26 February, 11 AM to 2 PM— In-person - STFS members help at the Jensen’s home. See page 4 of this newsletter for more details.**
- ❖ **Saturday 5 March, 10 AM to noon PST – Online/phone zoom only – STFS member meeting featuring talk by Lisa DeVetter on Blueberry Pollination.** Zoom meeting connect info will be emailed to STFS members one week before meeting.
- ❖ **Saturday 5 March-rescheduled to 12 March – In-person only in Mt. Vernon, WA – WWFRF Winter Field Day.** Check [www.nwfruit.org](http://www.nwfruit.org) in early February for details.
- ❖ **Saturday 19 March – In-person only in Bremerton, WA – Peninsula Fruit Club Spring Show MORE at: [2022 Spring Grafting Show \(facebook.com\)](#)**
- ❖ **Saturday 26 March – In-person only in Seattle’s Magnuson Park – STFS Spring Grafting Fair. More details soon.**
- ❖ **Saturday 14 May, 10 AM to noon PST – Online/phone zoom only – STFS member meeting featuring talk by Lori Brakken on apple ID rescheduled from 22 January.** Zoom meeting connect info will be emailed to STFS members one week before meeting.
- ❖ **Saturday 23 July 10 AM - 12 PM**
- ❖ **Saturday 10 Sept 10 AM - 12 PM**
- ❖ **Saturday 10 Sept 1:30 PM - 3:30 PM Burnt Ridge Nursery FARM TOURS: In-person Onalaska, WA. Not to hype, but these have in past years sold out early** From [www.burntridgenursery.com](http://www.burntridgenursery.com) :  
Please join us for a tour of our farm. Come see many mature varieties of fruits & nuts that do well in the Pacific Northwest. Enjoy appetizers and samples of our orchard products. Tickets are \$15 each or \$30 for a family of 4. Sat. July 23<sup>th</sup>, 2022 10am -12pm or 1:30-3:30pm Sat. September 10<sup>th</sup>, 2022, 10am-12pm or 1:30-3:30pm Buy your ticket through our website, at the Olympia Farmer’s Market, or catalog order form. Check our website for other tour dates & events.

## **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: Wintergreen Berries**  
**taken by Lori Brakken Feb. 2022 MLT**

## **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)

**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 - John Roach**

(3-year term expires Jan 2025)

**#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](mailto: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 \$TF\$ member & save \$6/pk.**  
Visit [www.seattletreefruitsociety.com](http://www.seattletreefruitsociety.com) for membership & other information.

## APPLE MAGGOT BARRIER ORDER FORM

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

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

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

**Please complete the Shipping Label below:**

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

**To:**

<b>Name:</b>
<b>Address:</b>
<b>City, State, ZIP:</b>

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: [trelwing@gmail.com](mailto:trelwing@gmail.com))**