

the Urban Scion Post

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

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Dear STFS Members,

One of the highlights of being involved in a club such as ours is the opportunity to interact with people who are extremely knowledgeable in certain areas, thus spreading that knowledge. Such was the case when Lisa DeVetter gave a presentation about Blueberry Pollination at our recent meeting. Lisa is part of the [Small Fruit Horticulture Research & Extension Program at WSU-Mount Vernon](#). Even though I thought my blueberry/pollination knowledge was respectable, there was/is more to learn. Some of the new facts I learned from Lisa: ❖WA State produces 24% of the country's blueberry crop, and 46% of its organic crop. ❖At temps less than 55 degrees, honeybees are poor foragers, and thus are not efficient pollinators. ❖Blueberry blossoms exhibit "Protandry" – its pollen matures before its stigma is receptive. This presents challenges for optimal pollination. ❖Nectar production of blueberry flowers varies considerably by variety. ❖"Duke" blueberries have large throats, thus nurturing better pollination opportunities. ❖A new variety of blueberry, 'Last Call,' was developed in a neighboring state, and promoted heavily as a "sweeter" late-season option to 'Elliot' and 'Aurora.' However, when it was planted commercially in Washington, low nectar production was observed, inhibiting optimal pollination. ❖Mechanized Pollination methods (such as "vibrating") are being trialed on a commercial basis. Thanks to Lisa for an excellent presentation (again).

For our April meeting (April 9 – 10:00), we will be treated to a presentation by Aiden Kendall, a graduate student at WSU in Mt. Vernon. Aiden will discuss the Mount Vernon research station's current projects involving cider apples.

At our May meeting (May 14 – 10:00), Lori Brakken will present on her Apple Identification project.

On March 26th, our club will have a scaled-back version of what would normally be our Spring Propagation Fair. Please reference information about this event in other sections of this newsletter. We have purchased bare-root strawberry plants to be distributed to our membership. Each current STFS member is entitled to 10 free plants. There will also be a limited amount of plants available for purchase (at cost). The plants are scheduled to arrive during the week of March 20th and will be available at our March 26th event. If you cannot make it on 3/26, you can contact me (mikewan@aol.com), and

we can make other arrangements. The varieties available are: ❖Albion (Day-Neutral) – High-yielding; conical & evenly shaped, ❖Seascape (Day-Neutral) – Large; firm; good color; productive and ❖Jewell (June-Bearing) – A good "all-around" midseason variety (Editor's note: A good summary and video on planting bare root strawberries are available at: [Planting Bare Root Strawberries - Our Stoney Acres](#))

There will be some other plants available at the 3/26 event. Please look for an email a few days before the event. If you have something to sell or trade, you are welcome to bring it along to pass off to other members.

As many of you already know, we lost one of our members, Vagn Jensen, a few weeks ago. He and his wife Marian were regular fixtures at all STFS events and were normally the first to arrive at the Saturday morning meetings. Vagn will be missed but will always be remembered. The Jensen family has allowed STFS to transplant some of Vagn's favorite trees to the STFS Demo Orchard at Magnuson Park.

Another recent loss to the fruit world was Michael Phillips, of New Hampshire's Heartsong Farm, who recently passed away. Michael authored one of the "bibles" of sustainable orcharding: "The Apple Grower: A Guide for the Organic Orchardist." Michael was world-famous, & his contributions will endure into perpetuity.

Urban Scion Post

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Mike with Vagn's trees transplanted into STFS demo orchard Feb 26th



On the cover

Projectile-free skies over blossoms of Cornus mas 'Redstar' or 'Red Star' (Cornelian cherry dogwood) known in Ukraine as variety 'Vidubetskii'. Photos taken Port Orchard March 2022.

Regards, Mike Ewanciw

February was dryish, right up until the last day which became the fourth wettest February 28 on record. The first day of March was super wet too. We hope your area was able to avoid landslides and flooding.

Any dry weather this month offers the chance to finish pruning grape and kiwi vines and still dormant fruit trees. Wait to prune stone fruit trees tho. These are susceptible to diseases in cool, damp conditions. Cherries, plums and peaches do best when pruned during late spring into summer when weather is dry. Try to finish pruning figs by mid March.

There's also still time to prune blueberries, currants and gooseberries. Prune out some of the older, thick shoots right to the ground. Leave 6-12 younger, vigorous canes per bush. Aim to do this each year. Blues benefit with pruning some of those fine upper twigs which tend to die back as well.

Do you grow blueberries? We hope you were able to watch Lisa DeVeter's excellent Zoom presentation on blueberries on our March 5 virtual meeting. The most important thing right now is to rake the area around these bushes to knock down any mummy berry fruiting bodies (tiny, blueberry sized mushrooms) before the flowers open. Follow up with a one to two inch layer of compost or sawdust around each bush to smother any you may have missed.

Get ready to spray stone fruits against brown rot. WSU recommends a fungal spray application at popcorn, full bloom and petal fall. At the very least get that first spray on in a timely manner. What to spray? Google wsu hortsense, fact sheets, tree fruits, your tree (cherry, plum, etc.), brown rot. You will see a list of effective sprays.

Speaking of pruning, the latest Costco sale flyer features a set of Fiskars shears and small lopper for \$20 this month. The anvil lopper might be just the ticket for attacking ivy growing up tree trunks or

the neighbor's blackberries sneaking over the fence. Because it is designed to crush rather than to cut cleanly by a bypass pruner, don't use this lopper on plants you want to keep.

The last two Covid years brought high demand for nursery plants. That appears to be true again this year. The time to purchase bare root plants is fast ending so best to move quickly for availability and selection.

Before we know it, it will be time to set out our mason bees. For refrigerated bees, aim to set them out about two weeks before you estimate the trees you wish to be pollinated will bloom. Having dandelions, *Pieris japonica*, willow or other blooms nearby will provide them a diversified source of pollen and nectar and increase their nesting success.

Ukraine is (was?) known as the bread basket of Europe. Last year this one country produced 12% of the world's wheat and 16% of its corn. We hope Russia's occupation of some nuclear power plants doesn't presage radiation contamination of this black earth.

Wheat growers in EWA would like to grow more wheat here to take advantage of the huge spike in commodity prices, but there's a problem: little spring wheat seed to plant for this year's crop. Due to weather there was a very low harvest of wheat seed last year. Winter wheat was seeded late last year and will soon turn the rolling hills of the

Palouse green, but farmers are looking into every possible source to find enough spring wheat seed to plant now.

Worse, both Russia and Ukraine produce (produced?) a large share of the world's fertilizer and pesticide supply using Russian natural gas feed stock. Monarch butterflies may rejoice to learn that Roundup may be in short supply this year. Perhaps they will find a bit more milkweed flowers on their migration.

Remember our March 26 event. More about that elsewhere. It's the chance to buy maggot barriers from Linda without paying for postage!



Marilyn prepping
one of Vagn's pear
trees for transfer
February 26th

Poul Jensen, son of Vagn and Marian, provided Vagn's obituary:

Vagn H. Jensen passed away February 6, 2022, at age 95. He and his wife, Marian joined the Sons of Norway Lodge in Ballard in 1956. They enjoyed the Kaffestua together and rarely missed their weekly visits. Trained in Denmark, Vagn was a skilled union carpenter for 71 years, and was known for his excellent work. He donated many hours of volunteer work over the years. He also shared his knowledge of fruit trees and tool-sharpening as a volunteer with the Seattle Tree Fruit Society at Magnuson Park. He is survived by Marian, his wife of 65 years, his son Poul, his brother Erik, and many nieces and nephews in Denmark. Donations in his memory will go to the Leif Erikson Building Association (checks made out to "LEBA").



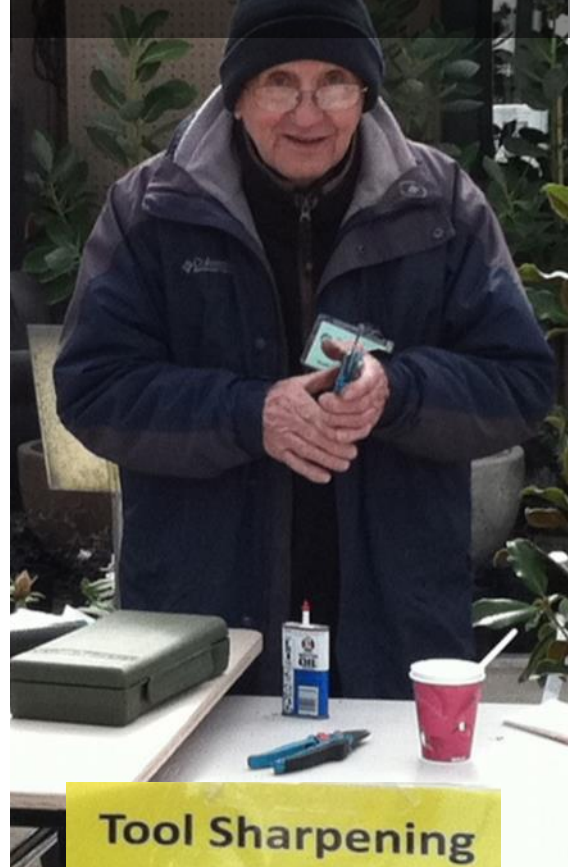
Following Vagn's passing, Poul contacted STFS to offer Vagn's fruit trees and grape vines to interested STFS members. On Saturday February 26th, 7 STFS members visited Marian and Vagn's house in Magnolia and transplanted 4 of Vagn's apple and pear trees into the STFS demo orchard. Special thanks to Poul for driving the uprooted trees in his truck to Magnuson. While probably very stressful to these mature trees, with some TLC from STFS members, favorable weather and dumb luck, hopefully these trees will survive and re-establish. These trees reportedly have the following scion: Pear - Orcas, Dr. Guyot, Rescue, Bosc, Highland, Atlantic Queen, Ubileen, D'Angouleme, French Bartlett, Shinko Asian, Shinseiki Asian and Apple: Winter Banana, Esopus Spitzenburg, Honeycrisp, Gravenstein, Gala.

Then on Thursday March 17th, Poul helped 2 STFS members dig up a much larger multivariety plum tree already in bloom. Special thanks to Laure Jansen for driving this tree in her truck to Magnuson. A good omen(?): During transport, while stopped at an intersection on the UW campus, two hummingbirds descended onto the uprooted tree to admire the multi-colored plum blossoms.

A smaller apple tree and several grape plants were dug up for further nurturing at several STFS members' houses. Some additional grapevine cuttings and apple scion wood from Vagn's plants hopefully will be successfully propagate.

Poul and Marian also gave to STFS Vagn's orchard supplies for use in the demo orchard. Several STFS members purchased Vagn's grinder and a number of pruners.

Vagn Jensen at STFS 2012 Spring Show Photo: Lori Brakken





With lingering pandemic concerns, attendance is being limited to STFS & other WCFS chapter members, family and friends. Attendees are responsible for deciding their own level of masking, socially distancing and other COVID-19 spread precautions.

On the following pages are lists of rootstocks (mostly \$2 per piece) as well as scion wood and cuttings (\$1 per piece) that should be available onsite March 26th if they haven't already been purchased by members who have pre-ordered. First-come first-served. Payment only by personal check or money order to "STFS" or cash, though check is preferred.

If you want to pre-order for in-person pickup on March 26th, all pre-orders need to be emailed to seattle-treefruitociety@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. Pre-order deadline: orders must be emailed by no later than Wed. March 23rd; Order now to get what you want.

What you can bring on March 26th that helps: portable canopies (typically 8'x8' self-supporting), folding tables, folding chairs. Want to help? Email trelwing@gmail.com

Besides selecting and purchasing scion wood and rootstock, additional activities on March 26th include:

1. custom grafting performed by experienced WCFS members (suggested donation \$10 per graft) - Bring your scion wood and buy rootstock or pre-order rootstock for grafting.
2. grafting demonstrations - Bring your equipment and practice with expert guidance.
3. Albion/Seascape/Jewell strawberry bare-root giveaway to STFS members - Not a STFS member? [Join STFS onsite](#) and take home 10 bare-root strawberry plants per membership. Additional bare-roots may be for sale. How to plant bare root strawberries: [Planting Bare Root Strawberries - Our Stoney Acres](#)
4. [STFS extreme maggot barriers \(MBs\)](#) for sale - Another reason to join STFS: MB price discount for STFS members. And no postage costs for in-person purchase.
5. kiwi and fig starts from longtime STFS member Kiwibob aka Bob Glanzman (suggested donation \$5).
6. mason bee cocoon exchange - Bring your cocoons and exchange with other attendees to spread genetic diversity.
7. dormant fruit tree pruning demonstrations by experienced WCFS members - Bring your equipment and practice with expert guidance.
8. trade/barter/sell scion wood amongst attendees - Bring your prized scion wood and be ready to praise its attributes to fellow attendees.
9. trade/barter/sell amongst attendees plant/tool/book/other resources -Bring what's good for someone else and look for what's good for you.



Updated: STFS 2022 In-Person Grafting Event

Laure Jansen, longtime STFS member, has been integral to past successful STFS spring grafting fairs. Thanks, Laure. Earlier this and last month, Laure helped coordinate collection of scion wood listed below from WWFRF's Mt. Vernon demo orchard which is available now for pre-order and may be available on March 26th. Last weekend, Laure picked up the rootstock listed below which she is caring for before bringing to STFS's March 26th grafting fair. Sources of rootstock: Skipley Farm, Snohomish, WA and Raintree Nursery, Morton, WA. Thanks again, Laure.

Lori Brakken, longtime STFS member, has been integral to past successful STFS spring grafting fairs. Thanks, Lori. Lori has collected numerous apple scion wood and other cuttings from her orchard which are available now for pre-order and may be available on March 26th. Thanks again, Lori.

Rootstock quantities available as of 3/16/22 early evening:
 15 apple B118 (comment: rootstock is smaller diameter)
 17 apple Mark (comment: rootstock is smaller diameter)
 6 apple M106 (comment: limited number, similar to M111)
 6 apple Antonovka (comment: limited number, full size)
 10 pear OHxF333 (comment: \$3 per piece NOT \$2)
 22 pear OHxF87
 23 prunus Marianna 2624
 13 prunus Krymsk1



Scion wood collected by Laure Jansen and additional WWFRF volunteers now available for pre-order and may be available still on March 26th at STFS grafting fair:

<u>Apple</u> Ananas Reinette Arkansas Black Ashmead's Kernel Autumn Crisp Belle de Boskoop Bramley-N.A. Celestia Chehalis Dayton Elstar, Daliest Freyburg Golden Russet Gravenstein Hatsuaki Honeycrisp Jonagold N.A. Jonared Karmijn Liberty N.A. Melrose Mother Newtown Pippin Niedzwetskaya Nutmeg Phippen	Roxbury Russet Rubinette Scarlet Ohara Spartan TsugaruHomei-N.A. Williams Pride Wealthy Winter Banana Wolf River-N.A. Yellow Transparent <u>Pear European</u> Abbe Fetal Bartlett Bosc Comice Doyenne di Juliet Klementinka Leopardo Morettini Onward Orcas Rescue Rosata Moritini Russet-Comice-N.A. Suij	<u>Asian Pear</u> Atago Chojuro Hamese Ichiban Nashi Mishirasu Shinseiki Yakumo <u>Cherry</u> Danube Early Burlat Emperor Francis-N.A. Hartland Lapins Sweetheart White Gold	<u>Plum</u> Cocheco Early Golden Gros Ameliorat Hollywood Imperial Epineuse Kuban Comet Mirabelle de Nancy Obilnaja Seneca Sweet Treat Pluerry Valor Victory Blues Jam-N.A.	<u>Peach</u> Avalon Pride Charlotte Black Boy Indian-Free N.A. Landt Nanaimo Mary Jane <u>Almond</u> Halls Hardy Reliable <u>Pear cross</u> Shipova <u>Quince</u> Aromatnaya
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Updated: STFS 2022 In-Person Grafting Event

Fig - Dan's Favorite
Desert King
Neverella
Grape - Canadice
Fredonia (Early Concord)
Interlaken
Island Belle (Campbell Early)
Lyndon Blue
Marechal Foch
Sweet Sensation
Willow - Yellow Willow

Many apple scion wood as well as fig and grape cuttings collected by Lori Brakken now available for pre-order and may be available still on March 26th at STFS grafting fair:

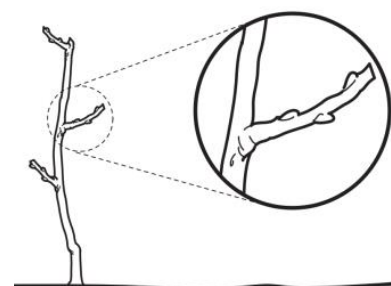
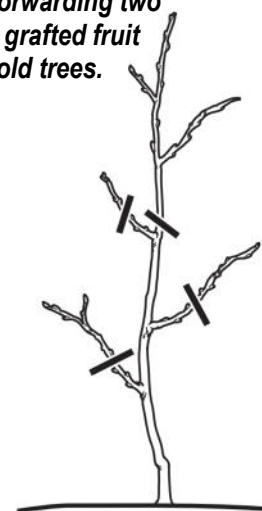
Apple Airlie Red Flesh (Hidden Rose) Alexander, Grand Alkmene Allington II Pearmain (A. Pippin) Ananas Reinette Antonovka - Buckner seedling Yellow Arkansas Sweet Baumann Renette (Reinette Baumann) Belle de Boskoop, Red Belle Fleur de Large Mouche Bill's Red Flesh (Scarlet Surprise) Blanc Mollet Bortlinger Cider Burgundy Caillouett Cameo Canadian Strawberry Carolina Red Celestia Cox's Red Pomona Crimson Topaz Dabinett Discovery Dunning Early Fuji Early Strawberry Elstar Empire English Russet Erwin Baur Fall Harvey Fall Jenneting	 Fall Pippin Fayette Flower of Kent Freedom Frequin Rouge Golden Russet Greasy Pippin Green Newtown Pippin Grenadine Gros Frequin Haralson Hawkeye Greening Hewe's Virginia Crab Holland Pippin July Red Karmijn de Sonnaville King Edward VII Koidu Renett Major Mandan Mann Melrose Mettais Miss Jessamine Muscadet de Bernay Muskmellon Sweet Nehou Nero (Bangor 163) Nickajack Nova Easygro NY429 (Fortune) Oliver or Senator PI 590022 United States Peasgood Nonesuch Pendragon Pineapple Candy crab - Wickson seedling Pink Pearmain - Etter	 Pink Princess Pink Sparkle - Etter Pink Wood Pinova Pitmaston Pineapple Priscilla Pumpkin Sweet Queen Cox Rambo, Summer Red Devil (has Red Wood) Reinette d'Anjou Reinette de Cuzy Reinette du Caravaia Reinette Franche Reinette Gris du Portugal Reinette Jaegers Reinette Jamin Reinette Tres Tardive Ribston Pippin Sam Young Sansa Seestermuher Zitronenapfel Severny Sinap St Edmund's Russet Sudeten Reinette Summer Scarlet Surprise Reinette Sweet Bough Sweet Coppin Sweet Greening Tom Putt Tropical Beauty Whitney crab Winter Greening Winter Jon Wolf River Wyken Pippin Yarlington Mill Yates
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TLC ensuring graft union heals & your graft grows up strong & fruitful

Thanks, Laure Jansen for forwarding two articles on nurturing newly grafted fruit trees and planting 2+ year-old trees.

[HOW TO CARE FOR YOUR NEW\(ly grafted\) FRUIT TREE](#) article excerpted from "A Year in the Life of an Apple Tree" by Derry Walsh is posted on the STFS website. This isn't the only way to grow your tree, but it might be useful for you. The writer and fruit tree propagator lives on the South Coast of British Columbia and tries to finish grafting by the end of March. Newly grafted fruit trees (aka grafts) are bundled together by variety and stored in small black plastic bags filled with damp (not sopping wet) sawdust 1) out of sun, 2) out of rain, and 3) in temp range of 45 to 50 F. Fill bag with enough damp sawdust to cover graft union and tie top of bag shut to retain moisture but allow scion to poke outside of bag. Before the end of April, plant grafts in 1-2 gallon pots (not directly into ground initially) containing commercially prepared bark mulch/sawdust/peat mixture for more numerous and fibrous root growth. See full article for specifics on preferred media, soil amendments and mix rates. Always keep graft growth mixture damp especially during very hot, dry summers which PNW has recently suffered. Daily watering may be necessary. **Wait until at least the second year to transplant grafted tree into orchard ground.** Full article includes horror stories of vermin ravaging one year-old transplants as well as steps for transplanting a 2+ year-old tree.

For more advice transplanting a 2+ year-old bareroot grafted fruit tree, including orientation of protruding graft union to protect from sunburn, initial heading/lateral pruning cuts (shown on right) and watering schedule, check out: ["Fruit Trees: Planting and Care of Young Trees" ANR Publication 8048](#)





Longtime STFS member Bill Thorness connected Mary Preus and STFS. Thanks, Bill. And thanks, Mary, for the following article.



Growing Fresh Figs in the Maritime Northwest

Edible figs, *Ficus carica*, are native to the Mediterranean region and may be the earliest crop cultivated by humans. Fossilized figs dating from 9400-9200 BC were found in the Neolithic village of Gilgal, near Jerico in the Palestinian Territories.

Botanically speaking, a fig is not actually a fruit. It's a hollow, fleshy stem, or *synconium*, that encloses multiple flowers. The soft white lining, the jelly-like mass of flowers, and the tiny seeds make up the interior of what we call a fig. Equally unusual, the hidden inner flowers are pollinated by a specific species of wasp, which enters the fig through a tiny hole (*ostiole*) located at the rounded end. The wasps can't survive in the Northwest, but that doesn't matter because the varieties that ripen here are "persistent" or common figs which have all female flowers. They are self fertile and don't need pollination.

Hundreds of varieties exist, partly due to natural crossbreeding among fig varieties that require pollination. Some varieties have three or four different shaped leaves on the same tree, which complicates identification. Over the centuries, plants have been shared, renamed and mislabeled to such an extent that confusion is rampant. For example, several genetically dissimilar cultivars may go by the name of Brown Turkey. Conversely, Latarulla may also be called Italian Honey Fig, Marseilles, White Marseilles, or Green Italian. Correct identification is challenging even for experts.

Enter [Denny McGaughy](#) (rhymes with McCoy), a retired biologist from Elma whose goal for the past twenty years has been to "make it easier for people to taste a fig off a tree." Over time, Denny and his wife traveled from Surrey, B.C. to Eugene, and he utilized his scientific training to record in his logbook any promising fig tree that matured fruit. Whenever possible, he returned for cuttings. Soon he had hundreds of young trees.

His passion for figs led him to the [University of California Davis, home of the USDA's National Clonal Germplasm Repository](#), with over 200 genetically distinct cultivars (cultivated varieties) in its collection. There he met geneticist Dr. Malli Aradhi and worked with him to correctly identify several varieties using DNA testing. Denny discovered three varieties, all well suited to the Puget Sound region, that didn't match anything in the germplasm bank and named them Olympian, Little Ruby, and Black Surrey. Eventually, he turned them over to a large company that specializes in tissue culture propagation and they are making their way gradually into local nurseries and catalogs.

CHOOSING A CULTIVAR

In hot, dry climates, fig trees can produce multiple crops every year, but here in the Maritime Northwest the early or *breba* crop ripens most reliably. In late fall, tiny embryonic fruits form in the leaf axils on new growth from that summer. These buds develop the following spring and, provided with enough heat, ripen in mid to late summer.

To maximize the likelihood of ripe fruit, it's crucial to choose the right cultivars. If you have only enough room for one fig tree, experts agree that Desert King (also called King) which produces only a breba crop of delicious chartreuse figs in mid to late August, is your best choice.

Denny McGouhy has whittled his collection down to 14 trees of 12 varieties, all acclimated to the Maritime Northwest climate. In addition to the three varieties he discovered, he's also had two crops a year from Atreano, Lattarula, Dan's Favorite, Vern's Brown Turkey, and Violetta (a patented cultivar).



Growing Fresh Figs in the Maritime Northwest (cont.)



Among others who have fallen hard for figs, [Kiwibob Glanzman](#) has thirty fig varieties in his Seattle garden; his top picks are Desert King, Lattarula, Negronne, and Dan's Favorite. Kim Hedahl of Kitsap County, sells 1-2,000 pounds of Desert King to a local supermarket every year, and also grows Brown Turkey, Vern's Brown Turkey, Lattarulla, and Giant California. Then there's Ben B's Seattle Fruit and Garden Adventures blog which lists over 200 varieties.

CULTIVATION

Figs grow well in any soil with good drainage. Their roots are shallow but spread 30 feet or more in search of water and nutrients. Recommended cultivars are hardy to 20 degrees or less, but branches or entire plants can die back when temperatures plunge. New growth usually springs from the roots.

[WSU Extension Horticultural Fact Sheet #46](#) recommends growing figs in full sun, on the south or west side of a building or wall to take advantage of reflected heat. Make sure the trunk is a foot or more from the building. It's helpful to place a ring of large stones or concrete blocks around the base to absorb heat and release it slowly overnight. For ease of harvesting, prune figs into a multi-stemmed bush and cut back three or four-year old stems to the ground before bud break in spring. To minimize losses to birds, harvest figs daily and hang light-reflecting tape or old CD's from the trees' upper branches.

FIGS IN POTS

Figs do best in the ground but can also be grown successfully in pots, which conserves space and maximizes portability. Some growers move trees into a greenhouse or unheated garage to protect them during the winter. Kiwibob favors 25 gallon pots and fertilizes two or three times a year with a balanced fertilizer (4-4-4). He prunes plants into a bush form.

SOURCES

Local nurseries throughout the region offer fig trees. Raintree Nursery in Morton has worked with Denny McGaughy and lists 17 cultivars with a special subgroup recommended for maritime climates, including Olympian and Violette de Bordeaux. Cloud Mountain, located near Bellingham, and Burnt Ridge Nursery in Onalaska both list several choice varieties. These far-flung nurseries often sell plants at the Northwest Flower and Garden Show, the King County Master Gardener sale, or Tilth plant sales. [Seattle Fruit and Garden Adventures](#) is among many online sellers with large selections of fig cultivars.

Mary Preus is the former proprietor of Silver Bay Herb Farm and author of "The Northwest Herb Lover's Handbook," "Growing Herbs," "A Little Book of Herbs for Cooking," and a recently finished novel. Learn more about Mary at marypreus.com.

STFS members who provide fruit plants and related services: Continue being a member and advertise here. So this is a half-baked idea, but 1) members of the public email STFS asking for lists of professionals with plantcare expertise or sources of related plants/products, 2) the STFS newsletter and website has space (like the one here) for listing professional services offered by STFS members and 3) listing these professional services sought by the public may increase traffic to the STFS website/newsletter and find new clients for STFS members. If you're interested and want to discuss further, please email Trent (trelwing@gmail.com).

Turkey* Picadillo with Apple & Raisins by Tracey Bernal

This is a long-time favorite of mine, adapted from [Mexican Light by Martha Rose Shulman](#). It is easy and fast, and goes well with whole black beans and brown basmati rice. It can also be used as a filling for tortas, tacos, enchiladas, or quesadillas, or as a filling for stuffed zucchini or peppers.

Ingredients

4 fresh tomatoes (1 pound) roasted,
or 1 15-ounce can crushed tomatoes
or diced fire-roasted tomatoes
1/4 Cup water
1 Tablespoon olive oil
2 large garlic cloves minced
1 pound ground turkey*
1/2 teaspoon ground black pepper
3/4 teaspoon ground cinnamon
(Ceylon preferred in Mexico cuisine)

1/4 teaspoon ground cloves
1/4 teaspoon hot pepper flakes or ground hot chile
(optional)
1/4 Cup raisins or diced dried Italian plum
(your own dried grapes or Italian plums)
1 Tablespoon cider vinegar
1/2 teaspoon salt, or to taste
1/4 Cup sliced pimento stuffed manzanilla olives or capers
(optional, but delicious)
1 tart apple, cored and chopped
(Pink Lady apples work fine)

Tasks

- 1 Place the tomatoes and water in a blender and puree until smooth.
- 2 Heat the oil in a large heavy skillet over medium heat. Add the onion and cook, stirring, for about 5 minutes, until softened.
- 3 Add the garlic and stir briefly, then add the turkey and cook, stirring occasionally until lightly browned.
- 4 Add all the remaining ingredients except the apple (and olives if using.)
- 5 Bring to a simmer and cook for 20 minutes, stirring often.
- 6 Stir in apple (and olives if using), cooking for another 10 minutes until apples are tender.



*Editor's note: Not a consumer of ground up turkeys or other sentient beings? Save a Tom and swap in one of the following or another plant-based meat substitute:

[Seattle's Field Roast-brand plant-based sausages \(spicy Mexican chipotle and other flavors\)](#)

[Lightlife-brand plant-based Gimme Lean Sausage](#)

[MorningStar Farms Incogmeato-brand plant-based Ground Breakfast Sausage](#)

[Beyond Meat-brand Beyond Beef plant-based Ground](#)

[Impossible Foods-brand plant-based Burger ground](#)

Calendar of Fruit-Related Events

❖ **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, 10 AM to noon PDT – In-person only in Seattle's Magnuson Park – STFS Spring Grafting Fair. Updated details earlier in this newsletter.**

❖ **Saturday 26 March, 10 AM to 1 PM PDT – In-person only in Freeway Estates Community Orchard (NE Seattle) plant sale -** Longtime STFS member Ruth Callard also coordinates Freeway Estates Community Orchard activities. Veggie starts, flowers, native plants, free seeds and more. See [Freeway Estates Community Orchard – A community orchard in North Seattle](#)

❖ **Saturday 9 April, 10 AM to noon PDT – Online/phone zoom only – STFS member meeting featuring talk by Aiden Kendall on WSU Mt. Vernon research station's cider apple research projects.** Zoom meeting connect info will be emailed to STFS members one week before meeting.

❖ **Saturday 14 May, 10 AM to noon PDT – 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 11 June, 10 AM to noon PDT – Tentative: date may be changed due to fruitlet size. In-person only in Seattle's Magnuson Park – Demo orchard fruitlet thinning, bagging and draping. More details soon.**

❖ **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 : 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 23th, 2022 10am -12pm or 1:30-3:30pm Sat. September 10th, 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.

How to assist bumblebee queens emerging now

Excerpts from "[Five Ways To Support Queen Bumble Bees This Spring](#)" By Katie Lamke and Rich Hatfield on 13 March 2020 posted on the Xerces Society website. "This is a critical time of year: Emerging from hibernation, the queen needs sufficient food for herself and her first batch of developing offspring. In spring, the queen bee emerges from the hole in the ground in which she has been hibernating all winter. Right away, she needs to find nectar and pollen to replenish her energy level and fat reserves. Then the queen will spend the next several days searching for a nest location. Bumble bees typically nest in pre-existing cavities on the landscape like rock piles, empty mouse burrows, and under layers of dense vegetation. Once she finds a place, the queen will construct a few waxen pots, fill them with nectar and pollen, and proceed to lay her eggs on top."

So if you, like me, find right now a cold, disoriented bumblebee moving sluggishly on a window screen, consider transferring this pollination wonder beeing to an area of your yard like those described above. You'll help her and pollination of your fruit plants later this year and beyond.



Freeway Estates
Community Orchard

We grow food for local food banks. Thank you for your support!

PLANT SALE
Cash or Venmo

Veggie starts, flowers, native plants, free seeds and more!

SATURDAY
MARCH 26 2022
10 AM - 1 PM
or until we run out

Location:
Freeway Estates
Community Orchard
6030 6th Ave NE
Seattle, WA 98103

www.freewayestates.org
freewayestatescommunityorchard@gmail.com

A bee in the hand is worth...



19 Mar 2022 Port Orchard

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: 2022 Ed Hume Fruit Seed Packets from Puyallup, WA

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 - 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 treling@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 for membership & other information.

APPLE MAGGOT BARRIER ORDER FORM

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

<u>100 Extreme MBs per package</u>	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: treling@gmail.com)**