

# The Calyx of Bawdy Brit Lit



Shakespeare's open arse ... D.H. Lawrence's autumnal excrementa ... the medlar (aka the monkey's bottom)

*the Urban Scion Post*

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

Well, I couldn't go on vacation this month, and it doesn't look like I'll be able to for some time. So, no Paw Paw festival for me this year. I did find the time to participate in some local fruit events. I attended a Bud-Grafting workshop and home orchard tour at Darren Murphy's home on Bainbridge Island. Darren is the president of the Bainbridge Island Fruit Club, one of the chapters of the Western Cascade Fruit Society. In addition to the Bud-Grafting workshop, the group sampled different fruit varieties that Darren grew. Included in this sample was a 'Pendragon' apple, a 'Pink Pearl' apple, a red-fleshed plum that Darren discovered in the wild, and an 'Olympian' fig. It was the first time I had tasted an 'Olympian' fig. It was so tasty that I went out and bought a tree. It was also the first time that several in attendance had seen a red-fleshed apple.

I also volunteered for a shift at the Evergreen State Fair for the Snohomish County Fruit Club. I engaged with several interested attendees, which made it totally worthwhile for me. I hope some of you had a chance to volunteer at the WCFS booth at the Puyallup Fair.

Unfortunately, our club will not be able to have a fall fruit show this year. There are just too many logistical issues at the present time. We still hope to have a Spring Grafting event. In the meantime, please support events that have been scheduled by some of our partner clubs.

Bob Baines, WWFRF President, recently confirmed that the annual [NW Fruit Apple & Pear Harvest Day](#) will occur on October 8th, 2022 at their demonstration orchard in Mount Vernon. If you haven't been to this event before, you should try it out. For the price of a membership, you will be able to pick from the many old and unique varieties of apples and pears found in that orchard. It's a wonderful day trip from Seattle, as there is so much to see and do at that time of year in the Skagit Valley.

Another worthwhile day trip on October 8th 12 PM to 5 PM is the [Vashon \(Island\) Ciderfest](#). The [Vashon Island Fruit Club](#) will have an Apple ID table at that event.

Closer to home, [Freeway Estates Community Orchard](#) will have their annual Ciderfest on October 15th 2 PM to 4 PM in NE Seattle (more details and sign up for volunteering in this newsletter's calendar).

The [Peninsula Fruit Club](#) will have their Fall Fruit Show on October 29th 10 AM to 4 PM. This event normally has hundreds of varieties of all kinds of fruit. It's well worth the trip to Bremerton (more details in this newsletter's calendar).

If you don't want to leave your house, you can join the [North American Fruit Explorers \(NAFEX\)](#), then attend their virtual events. Their virtual Conference, with many topics, will take place on November 10-12.

In the meantime, until we can meet as a group, enjoy this, and other issues of the Urban Scion Post. Trent, Marilyn, Tracey, and others do a fantastic job of pulling relevant & captivating information together each month. They are much appreciated.



**Hansen's Red Fleshed Crab spread over Ragged Jack. Port Orchard 26 Sep '22**

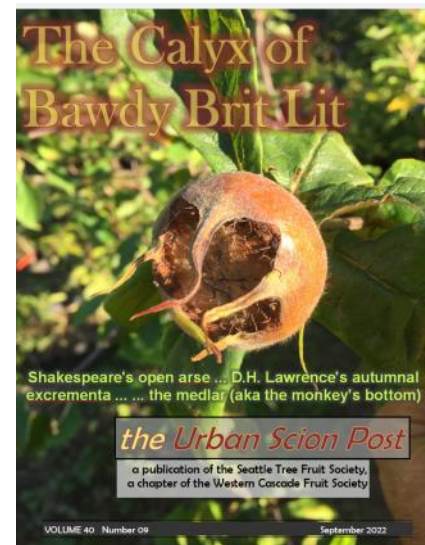


**Maturing breba Olympian Fig. Port Orchard 14 Sep '22**

## Urban Scion Post

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### On the cover

[Sultan medlar](#) fruit. For some facts on medlars and descriptions of odder cultivars, check out [USP 38 11 2020 Nov](#). Port Orchard 25 Sep '22

For raunchy Romeo and Juliet medlar reference: [CLICK HERE](#)

Sincerely, Mike

September 2022,  
Keep on Waterin'  
By Marilyn Tilbury

The autumnal equinox on September 22 defines our astronomical first day of fall. NOAA defines meteorological fall as starting on September 1. We gardeners felt autumn arrive on September 12 when the west wind brought cool, smoke-free Pacific ocean air to replace the smoky air coming from the east or south. Our weather systems seem to be more persistent recently; perhaps this cool, still-dry pattern will last a while before the winter monsoon begins.

A rough rule of thumb is that most plants need about an inch of water a week during the active growing season. As this is written, on September 15, our area has a watering deficit of about one foot. Perhaps you've noticed some mature trees browning at the top. This browning is dramatic in native alder whose leaves normally keep their solid green color right up till leaf drop in late fall. It shows that the water column from the roots up to the top canopy has broken. Watering it now will keep the lower canopy green but the upper part is now dead.

Let's keep watering our plants, time consuming as it is, until the rains commence. It pays dividends with their healthy growth next spring. In addition, well watered plants are a defense against serious cold damage should we have an early, hard frost.

Winter cover crops can still be seeded this month, tho it's getting a bit late for crimson clover. Austrian field peas and fava beans are good nitrogen fixing options. A bomb-proof plant for late fall sowing is small fava, especially if we get any intense rain storms. Plan to turn these under next spring a couple weeks before you want to garden the area, and do so at least by the end of May. To continue to cover crop an area, seed it with new summer cover crop plants. Want to learn about cover crops in depth? See these online resources, WSU fact sheets [FS 111E](#) and [FS 119E](#).

Time to harvest our mason bees! Here's hoping you got a good return. These native pollinators really benefit from our assistance by providing good housing, and cleaning and storing their cocoons safely outside or in our fridges over winter. A factual source of information with some commercial ads thrown in, is the Crown Bee website, [crownbees.com](http://crownbees.com). Scroll down to Harvesting Webinar and the associated pdf. The owner, Dave Hunter, is a force for good for our native pollinators.

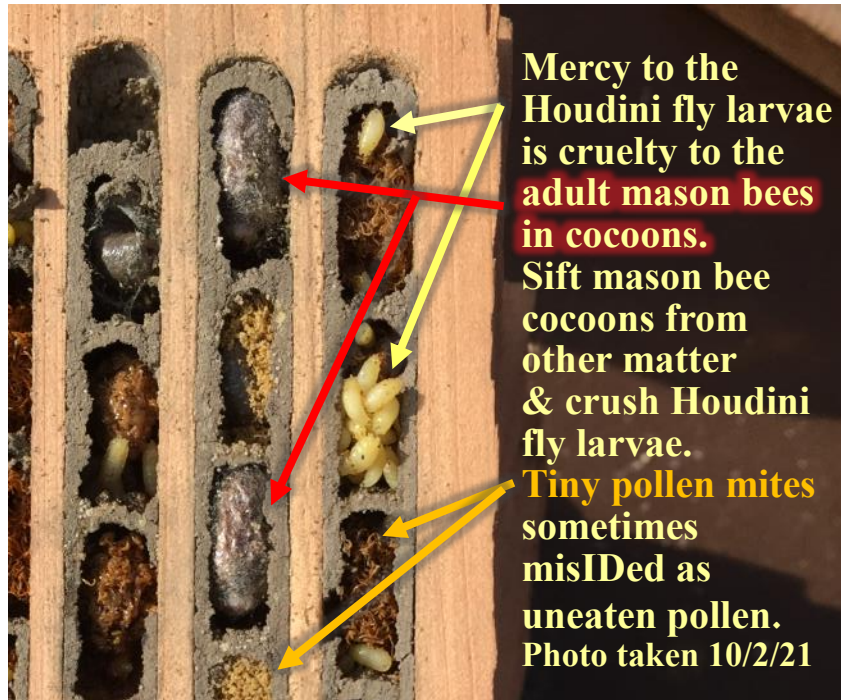
You might be wondering why we clean the cocoons and why we do so now. The [hairy-fingered \(aka pollen\) mites](#) and parasitic wasps are continuing concerns. A new reason emerged just last year: [kleptoparasitic Houdini flies](#) have just been recognized as endemic here. These multiple drags on our local mason bee populations can be almost reduced to zero by inspecting, cleaning, and storing each year's cocoons, this month and next, but earlier is better.

So, how is your fruit harvest coming? Some of us had only a handful of raspberries for our morning cereal. Early apples were slim to none but Gravenstein did produce parthenocarpic fruit with no seeds. Do check your European pears; they all need to be picked before fully ripe. As soon as a couple fruit fall on the sunny side of the tree, see if fruit will part from the tree when lifted to a horizontal position. Summer pears should

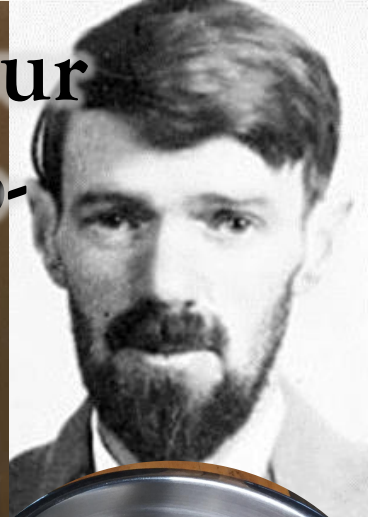
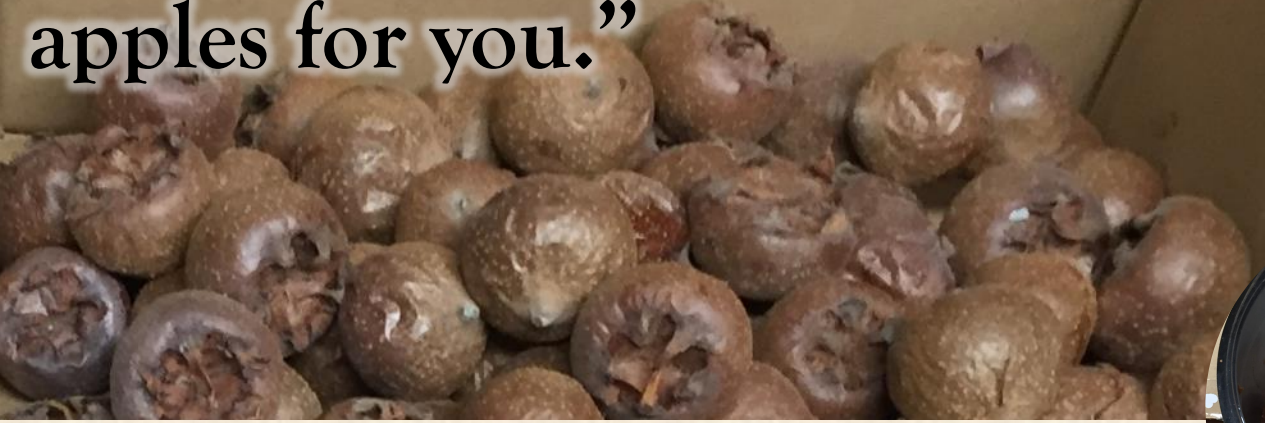
be stored a couple weeks in a cool basement. Winter pears must be refrigerated for a month before being brought out to finish ripening on the counter.

Figs and grapes were happy this summer. Even tho the first half was cool and wet, the consistent hot, dry weather starting July 11 gave them sufficient heat units (13 days of 90°F or more, a record). You know it's been warm when the very heat loving crape myrtle street trees are in glorious bloom for weeks. In cold summers they simply don't bother to flower.

Fingers crossed: no giant hornet sightings, no radiation leaks from the Ukrainian nuclear power plant.



# Ma Lawrence chides, "Finish your medlar innards D.H. or no sorb-apples for you."



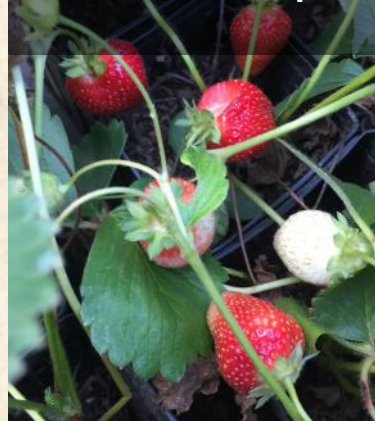
**I LOVE you, rotten,**  
**Delicious rottenness.**  
I love to suck you out from your skins  
So brown and soft and coming suave,  
So morbid, as the Italians say.  
What a rare, powerful, reminiscent flavour  
Comes out of your falling through the stages of decay:  
Stream within stream.  
Something of the same flavour as Syracusan muscat wine  
Or vulgar Marsala.  
Though even the word Marsala will smack of preciousity  
Soon in the pussy-foot West.  
What is it?  
What is it, in the grape turning raisin,  
In the medlar, in the sorb-apple.  
Wineskins of brown morbidity,  
Autumnal excrementa;  
What is it that reminds us of white gods?  
Gods nude as blanched nut-kernels.  
Strangely, half-sinisterly flesh-fragrant  
As if with sweat,  
And drenched with mystery.  
Sorb-apples, medlars with dead crowns.  
I say, wonderful are the hellish experiences  
Orphic, delicate  
Dionysos of the Underworld.  
A kiss, and a vivid spasm of farewell, a moment's orgasm  
of rupture.  
Then along the damp road alone, till the next turning.  
And there, a new partner, a new parting, a new unfusing  
into twain,  
A new gasp of further isolation,  
A new intoxication of loneliness, among decaying, frost-  
cold leaves.

Going down the strange  
lanes of hell, more and  
more  
intensely alone,  
The fibres of the heart  
parting one after the other  
And yet the soul continuing, naked-footed, ever more viv-  
idly  
embodied  
Like a flame blown whiter and whiter  
In a deeper and deeper darkness  
Ever more exquisite, distilled in separation.  
So, in the strange retorts of medlars and sorb-apples  
The distilled essence of hell.  
The exquisite odour of leave-taking.  
*Jamque vale!*  
Orpheus, and the winding, leaf-clogged, silent lanes of  
hell.  
Each soul departing with its own isolation,  
Strangest of all strange companions,  
And best.  
Medlars, sorb-apples  
More than sweet  
Flux of autumn  
Sucked out of your empty bladders  
And sipped down, perhaps, with a sip of Marsala  
So that the rambling, sky-dropped grape can add its  
music to yours,  
Orphic farewell, and farewell, and farewell  
And the *ego sum* of Dionysos  
The *sono io* of perfect drunkenness  
Intoxication of final loneliness.  
"The distilled essence of hell" ??? What the ...

# Autumnal Strawberries (no excrementa here)

As of late Sep '22, STFS still has Albion everbearing/day-neutral (~80), Seascape everbearing/day-neutral (~80) and Jewell June-bearing (~20) varieties planted in containers and priced as follows: For STFS members: First 10 plants are free; all additional plants: \$0.30 per plant. For WCFS non-STFS members: All plants: \$0.30 per plant. Logistics: With Trent E. (email [trelwing@gmail.com](mailto:trelwing@gmail.com) phone 206.517.3118), arrange time & place for delivery. Payment: Payment is to STFS. Preferred payment is a personal check to "STFS" or cash (small bills for exact amount, please) given to Trent in-person during delivery or by mailing to: STFS c/o Trent Elwing, 1035 Alaska Ave. E, Port Orchard, WA 98366.

Seascape Day Neutral.  
Port Orchard 14 Sep '22



## More in Less: Concentrating nutrition in smaller fruit yields

*Editor's note: For those of us prone to procrastination, a dubious benefit is avoiding a pressing task by prioritizing more menial (but still meaningful) chores some made nearly unmanageable by previous chronic putting off. Back in June, instead of publishing the USP newsletter more nearly on-time, I deleted many, many emails from the google cloud and unearthed several overlooked gems including a PDF file of presentation slides possibly given at the 2014 WWFRF fall event by Preston Andrews, Ph.D.*

The Growing Fruit for a Healthy Diet presentation initially described the factors allowing for enormous increases in weight/volume yields of major food crops in the USA beginning in the 1940s.

Farmland productivity focused almost exclusively on the easily measurable metric of higher and higher yields per acre by weight or volume of salable crop plant parts. Higher yields were achieved by a combination of 1) cultivars breed/selected to optimize the economically important parts of the crop and 2) very generous application of N-P-K fertilizer and water facilitating synthesis of carbohydrates and uptake into the plant with accumulation in the economically important parts of the crop. Under these market conditions concentrating on overall weight or volume, uptake of minerals or synthesis of vitamins and phytonutrients didn't keep pace with the increased growth. The presumed unintended consequences of increasing yields: declining concentrations of vitamins and phytonutrients in the edible part of the crop. Evidence of this long deterioration of food crop nutrient quality include 1) measured inverse relationships between experimental crop yields and nutrient concentrations since the 1940s, 2) historical food composition data exhibiting declines in mineral, vitamin and protein concentrations, 3) inverse relationships between yield and nutrient concentrations in side-by-side plantings of new and older ("heirloom") cultivars:

### Growing Fruit for a Healthy Diet

Preston Andrews, Ph.D.

Department of Horticulture  
Washington State University  
[andrewsp@wsu.edu](mailto:andrewsp@wsu.edu)



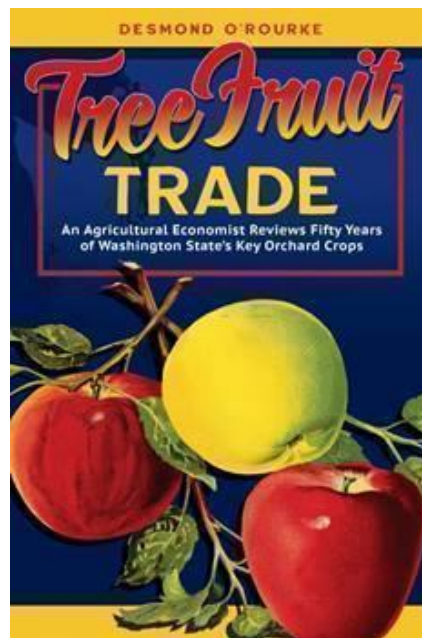


# HELP WANTED: BOOK REVIEWER

## Tree Fruit TRADE

On 13 Sep '22, Caryn Lawton, Marketing Manager for Washington State University Press, emailed STFS to announce release of the new book Tree Fruit Trade by agricultural economist Desmond O'Rourke and offered a complimentary copy to review for the newsletter. A 294-page PDF file of the book was then forwarded. If a STFS member is interested in reading and writing a review for the USP newsletter, please email (trelwing@gmail.com) Trent. Thx.

HERE'S THE PRESS RELEASE TEXT: The book, *Tree Fruit Trade: An Agricultural Economist Reviews Fifty Years of Washington State's Key Orchard Crops*, is a tribute to those who served the industry in the past and a cautionary tale for those who seek to participate in its future. Amidst plentiful personal anecdotes, he describes major players and organizations, and chronicles challenges like the 1988 Alar scare, changing regulations, food trends, and the 2020 Covid-19 pandemic. He discusses the emergence of new threats, from the growth of Walmart to rising competition from China, and explains how the intrusion of electronics, sensors, and computerized technology has forced family-owned firms to absorb new, specialized employees. He recounts battles to gain foreign market access and the ongoing campaign to ensure adequate labor for a growing footprint. He analyzes how the availability of adequate water and a large expanse of Columbia Basin flat land allowed the industry to dramatically increase production, achieve new levels of productivity, and design orchards suited to modern tree architecture.



O'Rourke has studied and worked in the Washington State fruit industry for more than fifty years—thirty in the WSU Department of Agricultural Economics, and since 2000, as a private consultant through his company, Belrose, Inc., for 24 years publisher of the *World Apple Report*. When he arrived in Washington in 1970, growers were reeling from a widespread winter freeze that damaged trees and led to a large crop of small apples. Packing plants were not the shiny, sterile, behemoths they are today, and one of his first tasks was to participate in a study on packing costs and help them find efficiencies. He would spend the next five decades observing, investigating, and analyzing the dynamic state industry that has become one of the world's most competitive in deciduous tree fruit production. He has published books, monographs, journal articles, and special publications on many aspects of the world fruit trade, and has served on numerous national, state, and university committees, including—at the invitation of five consecutive governors—the Washington State Governor's Council of Economic Advisors.

Comments from some early readers: *"An invaluable contribution to the understanding of Washington state's top commodity, and extremely enlightening to anyone unfamiliar with the industry. It is well written and well sourced."*—Dan Wheat, award-winning freelance journalist and former Capital Press field reporter

*"The level of detail is outstanding. Only this author was so closely tied to nearly everything he writes about. I know of no books like it. Everything in it resonates with me."*—Bruce Grim, former executive director of the Washington State Horticultural Association and retired fruit marketing associations manager

# **From USP newsletter editor to fellow STFS members: HELP wanted suggesting subject matter for USP newsletter content, gathering content, drafting articles and/or submitting photos.**

**Full confession: I'm running out of ideas for useful content in upcoming STFS USP monthly newsletters. I am hopefully that STFS members reading this will respond ASAP with suggestions of useful content you want in future editions.**

**If you're also a member of NAFEX you may have read the article "How to Be a Gathering Editor for Pomona" beginning on page 4 of the spring 2022 edition of NAFEX's quarterly journal Pomona. This article certainly puts a positive spin on the time-consuming and often fruitless dead ends encountered when pursuing leads for meaningful content. That said, it also offers helpful descriptions of content most valuable to fruit growers.**

**Lifting select text directly from this article, just like NAFEX's quarterly Pomona, STFS's monthly USP "is a member-written publication. Without you, we have nothing to say." To aspiring content providers: "you need not write a scholarly article, though we welcome those too. Tell us what fruits and nuts you are growing, how they are doing in your locality, what special techniques you may have used to enhance your fruit's success. Here are some suggested categories, but feel free to submit something that would fall under a different heading: 1) Garden Mistakes 2) Lessons Learned 3) Eureka Moments 4) Recent Successes 5) Outstanding Varieties 6) Pruning Tips 7) Training Tips 8) Grafting Tips ... Ideally, each NAFEX STFS member would submit something for publication at least once every year. Subject matter can be anything that deals with fruits and nuts, occasionally venturing away from the basics. Good subjects include 1) description and evaluation of an unusual variety 2) new variations of a propagating technique 3) a progress report on an experimental breeding or testing program 4) new methods of fruit culture, training, or pest control, and 5) new grower perspectives or questions. In addition to hearing your experiences, we need to know your ideas for updating our organization to make NAFEX STFS as useful as possible."**

**While a finished article accompanied by helpful visuals would be greatly appreciated and top shelf, I would welcome any correspondences (email [treling@gmail.com](mailto:treling@gmail.com)) suggesting 1) subject matter for a future newsletter article, 2) online or hard copy resources that might be sources for future newsletter content, 3) photos of your fruit growing efforts, and 4) anything else that might be helpful to fellow STFS members.**

**Gojiberries drying on cane  
Port Orchard 13 Sep '22**



# Apple Oatmeal Maple Breakfast Pudding - Contributed by Tracey Bernal

I decided on this autumn appropriate recipe to use up my homemade almond milk, which doesn't keep more than a few days after making it. There are very few Akane apples on our tree this year, so I was able to use some of the far from perfect ones. I usually give away some of the nice looking apples, but this year, I'm keeping them all.

This recipe can be assembled the night before and refrigerated until time to bake it (just add another 5-10 minutes to the baking time), or it can be baked immediately after mixing up the ingredients.

Adapted from the book *Rise and Run: Recipes, Rituals, and Runs to Fuel Your Day*, by Shalane Flanagan & Elyse Kopecky

## INGREDIENTS



2 Cups rolled oats  
1/4 Cup flax seeds ground  
1 1/2 teaspoon cinnamon ground  
1/2 teaspoon cardamom ground  
1/4 teaspoon fine sea salt  
1 teaspoon baking powder

2 eggs  
1 1/2 Cups whole milk, nut milk, or water, or a mix of water and your choice of milk  
1/4 Cup maple syrup  
4 Tablespoons butter, (2+2) melted  
2 Cups cored and diced apples  
1/3 Cup chopped pecans  
Yogurt and additional maple syrup for serving, if desired

## TASKS

- 1) Preheat the oven to 400 degrees F. and butter a 9 inch baking dish.
- 2) Combine the oats, flax, cinnamon, cardamom, salt and baking powder in a large bowl.
- 3) Make a well in the center of the combined dry ingredients and crack the eggs into the well, followed by the milk, maple syrup and half (2 T) the melted butter. Whisk well and stir in the apples and nuts. Scrape out into the buttered baking pan and smooth the top, then drizzle the remaining (2 T) melted butter all over the top.
- 4) Bake on the center rack of the oven until set in the middle and golden on top, about 40 to 45 minutes.
- 5) Cool slightly before cutting into squares and serving, topped with a little yogurt, maple syrup and a few blueberries (if you still have some you can go pick right now from the garden.)



# Still Needed NOW: WCFS BeeLine Editor



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](http://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](mailto:ronweston09@comcast.net)) or Marilyn (email [marilyncouture1@gmail.com](mailto: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.

## & Still Needed Soon (Jan '23): WCFS Treasurer

Summarizing the 5/8/22 email from Ron Weston, WCFS President, to chapter presidents: Longtime WCFS Treasurer, Jerry Gehrke, is retiring from this volunteer position at the beginning of calendar 2023. Ron asks to please consider who amongst WCFS chapter members might make a good fit to pick up Jerry's duties in 2023. WCFS doesn't have the luxury of going without a WCFS Treasurer. Ron is confident that Jerry will coach any potential replacement candidate on what the job entails and see that she or he is equipped with the knowledge to succeed. For now, it is imperative that WCFS find the person for Jerry to mentor. Interested? Or know of someone who might be? Please contact Ron Weston, WCFS President, directly via email ([ronweston09@comcast.net](mailto:ronweston09@comcast.net)) ASAP.

## WCFS Board Requires Mandatory WCFS Forum Enrollment for all STFS Members

On Tue, Sep 20, 2022 at 6:19 PM, Mike Geiser, WCFS Forum Administrator, (email [oldfaithfulgeiser@gmail.com](mailto:oldfaithfulgeiser@gmail.com)) emailed STFS membership coordinator Trent E. (email [trelwing@gmail.com](mailto:trelwing@gmail.com)) the message:

"It was decided by the WCFS board meeting to include every member (initially) in the WCFS Forum. They can easily remove themselves. I am asking you to send me a list of your members (paid or lifetime). In the list, I would like the name and email address on file."

Trent E. receives a lot of annoying unsolicited emails wasting server farm space/energy and doesn't want other STFS members receiving unwanted WCFS forum emails. Trent E. won't be emailing the STFS membership roster to Mike Geiser to add all STFS members to the WCFS forum. However, Trent E. emails Jerry Gehrke, WCFS Treasurer, the STFS membership roster quarterly as required when paying the \$8 per STFS member WCFS dues. Jerry G. potentially could forward the STFS roster to Mike Geiser to fulfill the all-included WCFS forum mandate.

If a STFS member wants to be added or removed from the WCFS forum, please email Mike Geiser (email [oldfaithfulgeiser@gmail.com](mailto:oldfaithfulgeiser@gmail.com)) directly. Thx.

# Calendar of Fruit-Related Events

❖ **NW Fruit Apple & Pear Harvest Day** Saturday October 8th 10 AM start. Mount Vernon, WA Registration begins at 10am. Membership required for admission. **\$25 FOR ANNUAL INDIVIDUAL MEMBERSHIP. \$40 FOR ANNUAL FAMILY MEMBERSHIP** • Taste slices of specific apple and pear varieties. • Classes on growing and harvesting fruit • Continual tours of demo orchard with hundreds of fruits plants. 10:30 to 2pm — Tour of six-acre fruit garden led by knowledgeable volunteers. 10:30 to 11:15 — Harvesting Apples & Pears talk by Bill Davis. 11:20 to Noon — Fruit plants largely unknown in USA that thrive in PNW talk by Peter Reuckert. 12:05 to 12.35 pm — Growing Hardy Kiwis talk by Richard Fairfield. 12:40 to 1:25 — Antique Apple Varieties talk by Larry Crum. 1:30 to 2:15 — Selecting and Establishing Fruit Tree Espaliers talk by Bill Pierce.

❖ **Vashon Ciderfest** Saturday October 8th 12 PM to 5 PM. Vashon Village, Vashon, WA. FREE admission. The **Vashon Island Fruit Club** will have an Apple ID table at that event.

❖ **12nd Annual Cider Fest!** Freeway Estates Community Orchard ([freewayestates.org](http://freewayestates.org)) In-person only. Saturday October 15 2 PM to 4 PM. FREE admission. FREE: Cider, Music, Kid's activity, Tool Sharpening for Donation. Sales: Homemade Pie Slices, Homemade Berry Jam and Salsa. Location 6030 6th Ave NE, Seattle. On 6th Ave NE, Just north of NE 60th - the west side of I-5. Light Rail Station - Roosevelt, Buses 20, 44, 45, 62 67, 73 Questions? email [freewayestatescommunityorchard@gmail.com](mailto:freewayestatescommunityorchard@gmail.com) To volunteer with setup, event staffing, teardown or to donate apples, sign up at: **FECO October 15, 2022 Cider Fest — Signup Sheet | SignUp.com**

❖ **Peninsula Fruit Club 2022 Fall Fruit Show** on Saturday October 29th 10 AM to 4 PM at West Side Improvement Club, 4109 West E St, Bremerton 98312 (Loxie Eagans exit off Highway 3 and follow the signs.) Everyone is welcomed. FREE admission. Donations are greatly appreciated. Here's your chance to have those mystery apples identified. Please bring 4 to 6 samples of each kind, do not wash the fruit, and leave the stems on. Tell us all you can about the apples: When do they ripen? How long do they keep? How old and tall is the tree? How big is the trunk? When does it flower? All these clues help to figure out what variety of apple you have. Choose from samples of hundreds of different varieties of apples, pears, and other fruit. We'll have a large array of different cultivars of fruit on display and available for tasting. Take in a video or browse our information tables. Learn about pests, diseases, and mason bees. Ask questions of our experts. Stock up on supplies for next year and find something interesting at our plant sale.

❖ **Freeway Estates Thermal Composting** on Saturday morning in November. More details soon.



## PENINSULA FRUIT CLUB'S FALL FRUIT SHOW



OCTOBER 29, 2022

10 AM - 4 PM

WEST SIDE IMPROVEMENT CLUB

4109 WEST E STREET, BREMERTON 98312

TAKE LOXIE EAGANS BLVD EXIT OFF HWY 3

- Apple identification
- Fruit tasting
- Pest and disease tips
- Mason bee information
- Videos & presentations
- Learn about growing fruit
- Ask an expert



## **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:** Red Star Cornus Mas (cornelian cherry) fruit. Port Orchard 30 Sep '22.

## **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** Vacant—please volunteer

(2-year term expires Jan 20??)

**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

## 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))**