



Scarlet & Greyed as moisture returns to the PNW

Botrytis cinerea : a fuzzy fall recycler

the Urban Scion Post

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

10/20/22 Message from the President

Our club will not be having a fruit show this year. Let's hope we can pull it off next year. A great alternative is the annual Peninsula Fruit Club Fall Fruit Show held this year on October 29th (10:00 – 4:00) at the West Side Improvement Club (4109 West E St.) in Bremerton. This show always delights & I recommend that you take advantage of this opportunity if possible.

On Saturday October 8th, the Western Washington Fruit Research Foundation (WWFRF) had their annual (most of the time) Apple & Pear Harvest Day at the Mount Vernon demonstration orchard. It was a pleasant event, with favorable weather and enthusiastic attendance. The only drawback to this year's event was the fact that many of the pears did not produce a good crop in 2022. Some of the apple varieties were also low on production. There were tours of the six-acre orchard by WWFRF volunteers.

One tour was led by Peter Reuckert, an Austrian native who now lives in the Pacific Northwest. He discussed some of the species found in the

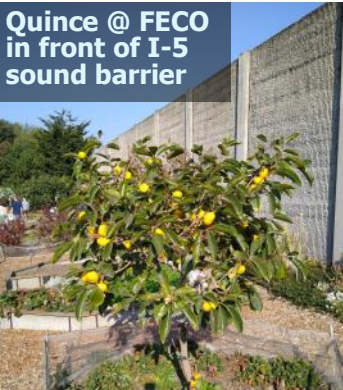
WWFRF orchard that are not that well-known in our country but are quite common in European countries. These include Aronia, Black Currants, Gooseberries, Medlars, Seaberries, Cornelian Cherries, and more. It is interesting to note the differences between European tastes and American tastes. Peter seems to think that Americans prefer more "sweetness" than Europeans. It is also interesting to contemplate the fact that Aronia, in particular Aronia melanocarpa, is a North American native that was introduced to Eastern Europe in the 18th century. Since that time, it has become ubiquitous in those European areas, where it is highly appreciated. In our country, it is still relatively unknown to the general public.

Picking seaberries @ WWFRF



The volunteers of the Freeway Estates Community Orchard braved the hazy, smoky skies Saturday October 15th to put on the annual FECO Ciderfest. It was a nice event, as always, with great neighborhood participation, educational exhibits, and many hands-on demonstrations and activities. Several STFS members were volunteering their time at the event. This orchard and group of neighborhood volunteers is truly amazing. It has transformed a small parcel of land that seemed to have little or no use into a nice little neighborhood retreat area with several fruit species and educational exhibits. Kudos to (STFS member) Ruth Callard and others who have been instrumental in making this transformation occur.

Quince @ FECO in front of I-5 sound barrier



I'm going to "plug" another organization again. The North American Fruit Explorers (NAFEX) will be having their (virtual) Conference – "Good Fruit: From the Ground Up" on November 10-12th. The conference will feature eight online sessions, with topics that include: "Growing High-Yield Fruit Using Espalier Methods" (Lee Reich), "Permaculture Orchards," "Managing Pests and Diseases with Minimal Inputs," "Grassroots Apple Breeding," and more. I've attended several of NAFEX's virtual presentations, and it is always rewarding to hear about the experiences of others, throughout the country, in growing different fruit species. You can join the [North American Fruit Explorers \(NAFEX\)](#), then attend their virtual events.

Winter banana apple @ WWFRF



Kathleen W. offering apple rhubarb pie

Ruth C. sharpening tools @ ciderfest



Urban Scion Post

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On the cover

From PNWhandbooks: 2015 survey found *B. cinerea* major cause of raspberry blossom blight, preharvest rot, postharvest rot, and cane infections. A moist, humid environment is ideal for sporulation and spread of this pathogen. Control by combination of cultural practices. Photo Oct 26 Port Orchard

Sincerely, Mike

Autumn's Abrupt Arrival

October 2022

By Marilyn Tilbury

As this is written, on the ides of October, we are still enjoying a most extended Indian summer. Records are being broken for daily high temps and number of days since meaningful rainfall. Tomatoes are still ripening on the vine tho nite temperatures in the 40s now mean it's time to harvest all remaining fruit. Place even totally green fruit in a single layer in a box cushioned with several sheets of newspaper. Store it in a cool basement if possible and remember to check on them periodically. You may be able to enjoy ripened tomatoes as late as Thanksgiving or even Christmas.

This year marks the 60th anniversary of the great Columbus Day storm. If you experienced it, you remember it well. Winds were recorded at 100 mph in Renton. The writer had to abandon the car a mile from home and scramble over downed trees and power lines in the dark, then be without power for nearly a month. At least firewood was easy to come by for heat and cooking. Based on the averages we're overdue for another big blow, but perhaps our coming triple La Niña winter will be a benefit—large storms tend to occur more often in neutral, La Nada, winters.

Last call to harvest, clean and store mason bees. One caution: if your fridge is loaded with fruit, the ethylene gas produced is detrimental to bees. Maybe store them instead outside in a rodent proof container at least until the fruit amount is reduced.

(Editor's note: On Oct 12th, [RentMasonBees](#) in Bothell gave STFS members Ed S. and Trent E. an informative tour of their bigly mason bee cocoon cleaning and storage operation. More details in a future newsletter, but for now [CLICK HERE](#) for RentMasonBees YouTube video on potential parasitic horrors found in mason bee structures. Interested in mason and other solitary bees? Join for free the [Orchard Bee Association](#) which recently held its annual conference in Logan, UT.)

Did Himalayan blackberries sneak over the fence

from your neighbors and take root this summer? Now is the very best time to deal with these and other plant invaders. Prune them to about 4" above the ground and *immediately* (within 2 minutes) apply a brush killer to the cut surface. Look for a brush killer brand that includes an applicator in the cap. A combination of loppers and rapid application of brush killer should totally eliminate the problem.

Have you ever thought about making hard cider? You don't have to start by finding a cider press to grind and then squeeze your own apples. Just buy a few gallons of soft cider that hasn't been treated with preservatives. You'll need a cider brewing kit. One old timey source for any [home food processing equipment](#) is [Lehman's](#) of Kidron, OH. Another good online source is [Northern Brewer](#) whose [complete beginners kit](#) is under \$60. Save your old bottles,

and the only other thing you'll need is cider making yeast found online or from one of our local brewing stores. After brewing for a couple weeks or more, try your very own hard cider. A classic book on cider making is [Cider, Making, Using and Enjoying \(3rd ed\) by Proulx and Nichols](#). You might decide to jump in with both feet, buy a cider press, grow cider apples, make brandy and pommeau too. By varying the apples used, fermentation time and yeast, the possibilities are limitless.

Alas, this year marks the third year in a row that we will not have a fall fruit show! Perhaps it is for the best this year since almost everyone had reduced harvests. But adversity provides the

opportunity to do better next year. We might construct frames to support bird or bee netting over our trees. A supported plastic sheet over trees would prevent or greatly reduce apple scab that was so bad this year and protect peach trees from peach leaf curl. We could adopt the "grow a little apple tree" method of grafting scions to a vigorous, drought tolerant rootstock such as EMLA 111 next spring. Or broaden our fruit selection to delicious but more uncommon fruiting plants.

No giant hornets found yet, yea. Remember the Covid booster; more variants are coming.



STFS member Ingela W. pressing apples for juice Oct 15 at FECO CiderFest

Photo credit: Mike E.

Thank you, Linda S. for coordinating MB sales for the past 15 years



Longtime STFS member Linda Sartnurak emailed the STFS Board on Oct 20th that after over 15 years managing the STFS Maggot Barrier fundraising program, Linda will be stepping away from this position effective at the end of December 2022. If the Board decides to continue this fundraising activity, Linda has offered to train STFS member(s) willing to take over this responsibility. Linda cited time and increased traffic encountered during delivery/shipping activities in the Seattle metro.

Maggot Barrier sales managed by Linda over the years has consistently generated significant revenue; STFS maintained a positive bank balance while renting rooms for in-person STFS member events, publishing then mailing hard copies of the monthly USP newsletter and paying other group costs. With the COVID-19 pandemic, STFS club activities morphed to diminish spread, and related costs were significantly reduced with zoom member meetings and an electronic newsletter replacing in-person and hands-on versions. Hopefully, more in-person activities will resume in the near future and with these communal events some of the related costs will return. Some form of future fundraising (possibly Maggot Barrier sales or maybe something else) probably is needed in addition to membership dues and donations.

If you have questions about or interest in STFS fundraising activities, please communicate with STFS officers and board members using contact info listed on page 13. Linda S. can best field maggot barrier specific questions. Trent E. also is familiar with maggot barrier activities and other past fund generating STFS activities. **Thx again, Linda S.**

Recent passing of two longtime STFS members

Eveline Takahashi - In early October, Kiwibob emailed several STFS members that former STFS member Eveline Takahashi had recently passed away. Kiwibob recounted meeting Eveline at the 1994 Northwest Flower and Garden Show when she asked [Jim Gilbert of Northwoods Nursery](#) a kiwi question. Kiwibob recalled Eveline being a friend of long time STFS member Doris Leavens and attempts (though unsuccessful) to save a vintage peach tree by grafting scion wood onto younger rootstock.

Marilyn T. mentioned several recent visits with Eveline and her love for her English Sheepdogs. Reaching back, Marilyn added that Eveline and Dick are listed aside each other in the 1951 UW yearbook and speculated that Eveline may have been the first woman to graduate in pharmacy at UW.

From the Seattle Times (<https://obituaries.seattletimes.com/obituary/eveline-takahashi-1085958597>): Eveline Masako Takahashi passed away peacefully on August 6th, 2022, at the age of 94. She was an activist, a traveler, a gardener, a pianist, an English Sheepdog owner, Catholic, and she loved her big family very much. She is survived by her siblings, Katherine, Kinji, and Fred Takahashi and many nieces and nephews. To plant a tree in memory of Eveline Masako Takahashi, please visit [Tribute Store](#).

Milton Piatok - Longtime STFS member Milton Piatok, 92, passed away September 27, 2022 after treatment for a sudden illness. A detailed obituary of Milton's remarkably full life is available at <https://www.gaffneyfuneralhome.com/obituary/Milton-Piatok> which among his many interests and accomplishments mentions Milton's love of growing fruit trees and a small orchard he built on Whidbey Island, Washington. At the height of the COVID-19 pandemic, I recall Milton and Linda emailing and requesting contact info of STFS members to maintain communications normally occurring at in-person STFS events. Positive thoughts to Linda and all of us remembering Milton in life and missing his presence.

Apple ID Adventures on Salt Spring Island Sept 30 - Oct 3, 2022 by Lori Brakken

It's such a treat to be able to go to British Columbia's Gulf Islands and attend the Salt Spring Island Apple Festival with smart Apple ID people like Ann and Barrie. It is so easy to get there from Seattle. I left home at 8am on Sep 30th and arrived in Sidney, Vancouver Island near the ferry terminal at 2pm. Everything was easy - the people, phone usage was covered, using the credit card was easy, language of course, and the border crossing was empty (getting back into the US is the long lines). I was hosted by Ann Aylard, past BCFTA president and current head of Apple Identification for the BC events (Saturday markets, festivals).



Lemon pippin apple

The trip to Salt Spring Island

Oct 1 - Ann and I caught the ferry from Schwartz Bay to Salt Spring Island, met Barrie (current President of the [BC Fruit Testers Association](#)) at the cabin on St. Mary Lake where we stayed & then had picnic lunch on the deck overlooking the lake. Beautiful view. Then we went into town and strolled the [Farmer's Market in Ganges](#), walked an old orchard be-

tween the ferry waterfront and Fulford Hall, and at 6pm met in the Hall to set up the apple displays for tomorrow morning. There are many submissions of apples to the display, and some are not as good as they can be, so Ann, Barrie and I do the quick ID on which apples to display as they are being set up. Harry hosted dinner in the Hall of Curried Pumpkin soup (with chunks of apples and potatoes), apple cake, local breads, cabbage & apple salad, and juices. Back to setting up the displays and verifying apple identifications of those fruits displayed.

Oct 2 - When we arrived there was a long line of people waiting for ID on their apples. We answered questions for the first 2 hours, then we escaped, leaving a box and forms for people to fill out and leave their apples in the



Lori, Barrie, Harry & Ann



Barrie & Ann



checking apples for display



Harry & Fulford Hall apple display



Fulford Hall apple display

Apple ID Adventures on SSI fall 2022 cont.



Fulford Hall apple display

box to be identified. We went to visit the home orchard of George Landry nearby, whose grandparents homesteaded on SSI (Salt Spring Island) and planted the apple trees in the old orchard (mostly Tompkins King, but there is a delicious Lemon Pippin!). George, is a colorful talker, full of stories



Waiting for apple ID

Apples & Pears IDed in BC

- Apples*
- Alexander seedling
 - Ambrosia - 2
 - Arkansas Black
 - Arthur Turner
 - Belle de Boskoop
 - Ben Davis - 2
 - Blenheim Orange - 4
 - Bramley Seedling
 - Cox Orange Pippin - 3
 - Crabapples - 6
 - Discovery
 - Domine
 - Fall Pippin - 2
 - Fallowater
 - Fameuse
 - Fuji - 2
 - Gala - 3
 - Gloria Mundi
 - Glowing Heart
 - Golden Delicious - 3
 - Golden Delicious Offspring - 2
 - Golden Supreme
 - Grannysmith - 3
 - Gravenstein - 3
 - Grenadine
 - Grimes Golden
 - Hatsuaki
 - Hubbardston Nonsuch
 - James Grieve



George's

Grandfolks' orchard

and quips as he led us around the farm, through the orchards, gardens, giant fir and cedar, past the artesian pond, the apple storage house of stone that he built, and back to sit out on his upper deck to view the beauty of his home place.



George's

Lemon Pippin tree



George Landry's stone apple house

From George's we went out to [Ruckle Park Farm](#) which was homesteaded in 1872. After this



Cattle on SSI

lovely day out and around in old orchards, we returned to Fulford Hall where we found 4 boxes of apples to identify left for us to work on. We finished up the last hour of the event collecting ourselves for the identification event that was going to happen once we got home, and answering questions. We packed all the apples into Ann's car to identify back at her place with all the reference materials and a place to spread out. As a break, before going to Harry's for dinner, we went

Apple ID Adventures on SSI fall 2022 cont.

back to the cabin on St. Mary Lake to stick our feet in the water off the dock, cool down, and watch the sun sink behind the mountain.

Harry's home was lively with conversation and good food with locals who had assisted him in the putting on of the day's events. I got a tour of his orchard and young trees for sale in the dark after dinner, by the flashlight of my cell phone. I'm so impressed with the quality and quantity of trees he produces off his property - all will do very well in the NW environment benefiting from his experience with rootstocks and the varieties of apples that he sells at the local markets on the island and in Victoria. Long and lovely day.

Oct 3 - We checked out of the cabin, said 'goodbye' to St. Mary Lake & the gorgeous view, and drove off to the north end of the island to do one more orchard visit with Bob Weeden before leaving the island. Bob has lived in this location for 30 years and planted an orchard when he first arrived. He sells apples from his farmstand and has an apple cooler for keeping apples that I am very envious of. His orchard has many varieties that are relatively rare for orchardists. In 1995, he compiled an 'Inventory of 56 Salt Spring Island Home Orchards', listing the trees by variety (50 varieties with 'Unknown' and 'Seedling') and by age (259 apple trees over 80 years old). He's a good talker also, full of stories and humor from being a retired Ptarmigan (species of bird) scientist in the far north. One of his quips, "You know we search all our lives for a way to be unique...but these old age issues are not what I had in mind."



St. Mary Lake



Harry's orchard dusk



Bob in his orchard

Apples & Pears IDed in BC

Apples

- Jonagold - 2
- Jonathan Offspring
- Lobo
- McIntosh - 2
- McIntosh
- Offspring - 6
- Melrose
- Newtown Pippin - 2
- Pewaukee - 2
- Pristine
- Rob Roy
- Spartan - 3
- Tompkins King - 2
- Tydeman's Late Orange
- Vanderpool Red
- Wealthy - 2
- White Winter Pearmain
- Winter Banana - 4
- Unknowns
- or seedlings - 13

Pears

- Boussack
- Beurre Hardy



Bob's walk-in fridge

Apple ID Adventures on SSI fall 2022 cont.

While waiting for the ferry for our return to Schwartz Bay, we ate lunch next to the loading area in one of the charming SSI establishments with a huge window view of the islands, boats, and gorgeous fall weather. That afternoon we were gathered around Ann's dining table with books spread open, working on identifying all the apples we brought back from the island.



Leaving SSI



Crab apples @ Bob's



Gravensteins @ Bob's



Grimes Golden- Bob's



Old apple trunk @ George's orchard

Get your apples IDed here!

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

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

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

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

Monetary donations are welcomed which Lori will accept to fund fruitful activities.

Lori Brakken's Apple ID Form

Form to help identify your apple.

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



**If you wish to donate for my services, in 2021, financial compensation I receive will go to the:*

Humboldt Preservation Project in Eureka, CA.

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

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

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

Your Name: _____

Email Address: _____

Phone: _____

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

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

Is the tree cared for? _____

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

Height, diameter of trunk: _____

How long have you known about this tree? _____

Other fruit trees nearby? _____

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

How long does the fruit keep? _____

Feel free to write on the back of this form.

Quinces Baked w/ Pears & Tangerine

Contributed by Tracey Bernal

Here is a lighter preparation of quince, which will also use up a good number of pears before they ripen too much. I used my Aromatnaya quinces and some larger Bartlett pears, quartered, to approximate the quantity listed here. As the fruit bakes, it will make your house smell incredible. This is delicious as a topping for vanilla flavored Greek yogurt. Adapted from a Martha Stewart recipe.

10 small firm organic pears (like Forelle)
5 quinces
1 lemon, halved
2 ounces (4 Tablespoons) unsalted butter
1 Cup sugar

6 tangerines or 8 small mandarins, zest cut into strips, and juiced (about 3/4 Cup)
1/2 teaspoon vanilla bean paste
2 Cups hard cider

INGREDIENTS

TASKS

1. Preheat oven to 375 degrees F.
2. Scrub the fuzz off, quarter and core the quinces (you don't need to peel them).
3. Cut the pears in half and core them.
4. Place pears and quinces each into separate bowls, and squeeze lemon over pieces (fruit will brown slightly).
5. Divide the sugar, tangerine zest, vanilla bean paste, tangerine juice and cider between the two bowls and mix well.
6. Place the butter in a large baking dish and place in the oven; when melted, remove from oven and add the quince mixture. Return to the oven to bake for 30 minutes.
7. Remove from oven and add the pear mixture to the dish, return to the oven, and bake for 30 minutes more, basting often with pan juices, until fruits are tender.
8. Serve at room temperature or cold.



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) under the "Resources" tab. Marilyn Couture, former BeeLine editor, emailed on 6/12/21 that BeeLine editor activities are rewarding and educational to all. Marilyn offered some initial mentoring for the new editor. Interested? Contact Ron (email ronweston09@comcast.net) or Marilyn(email marilyncouture1@gmail.com) directly. Past editors have volunteered their time, but with the position still open now for many months, WCFS representatives may realize that a nominal stipend may be necessary to fill this position. You won't know if you don't ask.

& 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) ASAP.

Please submit receipts for 2022 reimbursements ASAP to STFS Treasurer Trent E. via text 206.517.3118, email treling@gmail.com, or mail STFS c/o Trent Elwing, 1035 Alaska Ave E, Port Orchard, WA 98366. Thx



Georgina K.'s grapes' fall colors
12 Oct 22 Tukwila

Calendar of Fruit-Related Events

❖ **2023 NW Cherry and Stone Fruit Research Review.** Tuesday, November 8th, 8:30 AM to 3:45pm. Online and in-person options. Attendance is free and open to the public. This hybrid event sponsored by Washington Tree Fruit Research Commission and Oregon Sweet Cherry Commission will cover research project reports on Little Cherry Disease, Spotted Wing Drosophila, Horticulture, Breeding, Mildew and more. **In-person:** YVC Campus Expansion, 1608 W. Nob Hill Blvd. Yakima, WA

Online via Zoom Link: <https://us02web.zoom.us/j/82713502701?pwd=SmJxWWNkSjV1UE1sOzV6Qml1a2FhZz09>

Webinar ID: 827 1350 2701

Passcode: 980862

Additional upcoming Washington Tree Fruit Research Commission Research Reviews. Online and in-person options. Attendance is free and open to the public. Dec 1st - Technology. Jan 24th - Apple crop protection. Jan 25th - Apple horticulture and postharvest. Feb 16 - Pear.

❖ **2022 NAFEX Annual Conference.** Thurs. Nov. 10 thru Sat. Nov. 12, 2022. **Online via Zoom** The conference is free for NAFEX members. Not yet a member? See the member benefits below and [join today](#). Steven Edholm of Skillcult is keynote speaker. [See the rest of the conference lineup.](#)

❖ **Freeway Estates Thermal Composting Class.** Saturday, November 12th, 10:00 AM to noon. **In-person:** NE Seattle. **Please RSVP with Ruth ASAP.** Details included in flyer displayed on this page.

❖ **NW Hort Expo 2022 Dec 5 8AM-5PM, Dec 6 8AM-5PM, Dec 7 8AM-noon, Wenatchee.**

Open and free to the public and horticulture community. Everything horticulture from production, storage, packing, shipping, finance, automation and more. Concurrent but not free:

[The Washington State Tree Fruit Association \(WSTFA\) Annual Meeting](#)



Fancy tomato catsup made long ago in editor's hometown (Oak Harbor, OH)

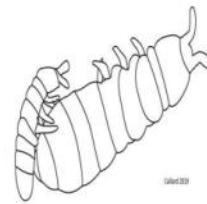
Thermal Composting Class

FREEWAY ESTATES COMMUNITY ORCHARD

Ruth will be hosting a Hands-On Thermal Composting Workshop

Saturday November 12, 10 - Noon at the orchard

6th AVE NE, just north of NE 60th St
(6026 6th AVE NE - West side of I-5)



Please RSVP with Ruth, freewayestatescommunityorchard@gmail.com, since class is limited to 10 attendees. \$15.00 per person contribution. (Cash or check (payable to GROW with "FECO" noted on the check) Handout will be emailed two days prior to the class.

Note - Much of my composting knowledge comes from attending microscope workshops and completing online Soil Science classes, taught by Dr Elaine Ingham, (B.A., Biology and Chemistry, St. Olaf College, M.S., Microbiology, Texas A&M University, Ph.D., Microbiology, Colorado State University)

<https://freewayestates.org/the-microbes-version-of-the-thermal-compost/>
<https://freewayestates.org/pathogen-reducing-compost/>

Learn a method of composting without breaking your back.
No shovel or fork needed!

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: White winter pearmain apple at WWFRF Oct 8. Photo credit: Mike E.

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 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

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

NEW MEMBERSHIP & RENEWAL FORM

Seattle Tree Fruit Society

www.seattletreefruitsociety.com

A Chapter of the Western Cascade Fruit Society

www.wcfs.org

Name:

Phone:

Address:

City, State, ZIP:

Email address:

DUES (includes STFS and Western Cascade Fruit Society)

New Member – Regular Rate – \$25	_____
New Member – Limited Income or Student Rate – \$15	_____
Renewing – Regular Rate – \$25	_____
Renewing – Limited Income or Student Rate – \$15	_____
Optional: Donation to support fruit research (\$5 min)	+ _____
Optional: Donation (other purpose) (\$5 min)	+ _____

TOTAL _____

make checks payable to STFS., and mail with this form to:

STFS, c/o Trent Elwing,
1035 Alaska Ave E, Port Orchard, WA 98366

Our STFS club is run by and for our members - volunteers make things happen. If you would like to help, contact any Officer or Board member (see your newsletter) or email seattletreefruitsociety@gmail.com

How do I know when my annual STFS membership will expire?

Back in March 2020 before the COVID-19 pandemic took hold, printed USP newsletters were USPS-mailed, and the STFS membership renewal date was printed above the mailing address of each member’s hardcopy printed newsletter.

To minimize spread of the coronavirus causing COVID-19, USP newsletters are now electronic and emailed. A reminder to renew your STFS membership no longer is printed above the mailing address.

Depending upon when a STFS member joins, annual memberships expire at the end of March, June, September or December each year.

Trent Elwing, STFS membership coordinator, will email STFS members one month prior to an expiring STFS membership reminding of the need to renew shortly and how to renew.

**Need to know now? Contact Trent
(phone/text: 206.517.3118 email: trelwing@gmail.com)**