



20 Feb '23

Too
Soon?



Another
dank spring
in the PNW?
Ugh!

23 Feb '23

the Urban Scion Post

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

Sat Mar 25th STFS/SCFS Fruit Grafting Event

SCFS Snohomish County Fruit Society & **STFS** Seattle Tree Fruit Society announce, On **March 25th** at **Rosehill Community Center** 304 Lincoln Ave, Mukilteo, WA 98275

A **Fruit Grafting Event** (10:30am-3:00) with a grafting class, scion and rootstock sales, lectures, strawberry sales, and more. Free and Open to all WCFS club members and public friends of fruit growing. We will have the Art Room and the Fowler rooms in the Rosehill Community Center 304 Lincoln Ave, Mukilteo, WA 98275.

Grafting Class (9:30am to 12:30 Registration Required & is almost full) taught by Ingela Wanerstrand. To register (2 spaces available as I write) Cost is \$20 WCFS Fruit Club Members, \$30 public. You will end up with 3 grafted trees! Registration is through the Rosehill Community Center website. Log In and search Adult Classes for the Grafting Class taught by Ingela Wanerstrand. You will receive three rootstocks and scions to graft your three trees during class. More information re: scion wood and rootstock will be posted on the SCFS & STFS websites.

Scion and Rootstock Sales (Sales start at 10:30am to 3:00pm) Scion \$2each; Rootstock \$2.50ea WCFS Fruit Club Members, \$4.50 public (limit rootstock to 3 per person until 12pm). Scion from NW Fruit (Mt Vernon), and fruit club members. See SCFS & STFS websites for scion and rootstock lists.

Lectures (1:00pm to 3:00pm) on topics 'Apple Maggot Defense' 1pm with Jim Holt; 'Fruit Tree Care' 1:20pm with Bob Baines; 'Blueberries' 2:10pm with Lisa DeVetter.

Bareroot Strawberry sales (10 plants per bundle) \$2.50 WCFS Fruit Club Members, \$5.00 public.

We are still looking for grafting coaches to help with the event and in the class.

For more information contact:

Jake 425-330-2441 icjacobson1@gmail.com

SCFS website, <https://snohomishcfs.wordpress.com/>

STFS website, <https://www.seattletreefruitsociety.com/>

Editor's note: Marilyn Tilbury emailed on 27 Feb '23 that a mini COVID-19 outbreak in King County might be underway with several friends contracting COVID-19 at different venues the last weekend of Feb '23. Marilyn advised that Paxlovid is available free and getting it now ensures a sickened individual can immediately start the 5-day regimen after a positive COVID-19 test. On the following page is Marilyn's Apr '20 column mentioning COVID-19 precautions which still might be prudent as we start holding more in-person STFS events during Mar '23.

Inside this issue:

Lori's Message	2
Marilyn's Column	3
Lori's Apple Scion Wood	4-8
Tom Brown: Apple Sleuth	9-15
Make Mason Bee Tubes	16
Tracey's Gojiberry Bars	17
Help Wanted	18
Fruit Events Calendar	18
STFS Mission and Contacts	19
STFS Membership Form	20

**On the cover**

Emerging rhubarb damaged by freezing temperatures late Feb 2023, Port Orchard. Updated last 2/16/2023 from the office of the Washington state climatologist: La Niña conditions are still present in the equatorial Pacific Ocean and a "La Niña Advisory" remains in effect, according to the Climate Prediction Center (CPC). The [CPC](#) one month temperature outlook for March has increased chances of below normal [temperatures](#) for all of Washington state.

**February 2023,
Marilyn T. is taking time off.
Below is a reprint of her Apr '20
archived column.**

What a difference a month makes! The first novel coronavirus in the U.S. was recorded in Everett on Jan 20. A 35 year old man who returned from visiting family in Wuhan, China had sickened, and cooperated with health professionals about his possibly having the new virus. Contact tracing identified no new cases but, alas, actual testing for presence of the disease in contacts was not done.

All seemed quiet until Feb 29 when the Life Care Center in Kirkland was identified as a grievous disease hotspot. Finally some testing of patients was done but testing of staff was delayed. Talk about (not) getting ahead of the curve.

By mid-Mar, though, consciousness of what had been just China's problem finally hit the fan. New acronyms have entered the lexicon, COVID-19 and WFH (working from home). We've been divided into two groups: essential and non-essential. Essentials are asked to continue employment even though protective gear may be limited or absent. Our heartfelt thanks to each and every one of these people.

Non-essentials are practicing social-distancing and sheltering-in-place to flatten-the-curve. That scary word "triage" is occasionally heard, and hopefully mere mention will be sufficient motivation for us all to indeed maintain social distancing for as long as needed.

Those of us with back yards are able to get outside, and we should for at least half an hour each day to be exposed to natural light, rain or shine. Research has shown that natural light combined with exercise will boost our immune system. If you find yourself WFH, remember to take breaks and get outside. Admire the tulips, ornamental cherries and plums blooming now.

And there're lots of things to do in April. Have you noticed that your yard will absorb every bit of attention you give it? It's definitely not too late to get some rootstock and scionwood available through our club. Strawberry plants may still be planted (squish any spittle bugs in established

plantings). This is the best time to scatter seed of annual flowers. Some great pollinator plants are borage, Chinese forget-me-nots, cosmos and annual phacelia. Single flowers generally provide better pollinating opportunities for insects than double flowers.

Are you also attempting home schooling? Kids can help you plant lettuce, peas and radish seeds now. They can keep track of dates planted, emerged, soil temp, weather, etc. Kids can try sprouting peas in the kitchen and plant individual peas in the garden. Remember to shield peas from crows with chicken wire until they're several inches high. Mason bees are now out and apple blossoms will soon be open.

Pruning of stone fruit, especially those rampant growing Japanese plums, may be done during any dry period. Of course pulling weeds before the soil becomes dry is good exercise now.

Sheltering-in-place will be required for some weeks, giving us plenty of time to apply maggot barriers to thinned apple blossoms. Blossoms can be thinned anytime, even during bloom, but perhaps it's best to wait until the fruitlets are dime sized. Narrow nosed pruners work great for this task.

Last year codling moth seemed to bother even fruit protected by maggot barriers coated with Surround, so doubling the barriers might be good strategy. Using one new and one used but washed maggot barrier is a possible strategy. Protect your best fruit first and plan to remove all unprotected fruit from your trees by June to eliminate breeding sites for both apple maggots and codling moth in your yard.

Don't want to be bothered installing all those maggot barriers? You could try the bee netting that City Fruit pioneered in Seattle. Nets must completely cover the canopy and also be secured below, around the trunk. This means that a tree more than around 8 feet high is difficult to net. Note that espaliered trees are an ideal configuration for nets. Fruit must still be thinned before net installation.

Be happy, be healthy. Hang in there.

Lori Brakken's Scion Wood for 2023

For 2023 as in past years, Lori Brakken has again gathered much scion wood from her extensive apple tree plantings. This scion wood will be first available Sat. Mar 25th at the STFS/SCFS grafting event being held inside the Rosehill Community Center near the Mukilteo ferry dock. After Mar 25th, scion wood can still be picked up by arranging to stop by Lori's house in the north Seattle metro or possibly by mail though with an extra charge for shipping and handling costs.

Don't wait until Mar 25th; you can pre-order and greatly increase your chances that any highly desired cultivars become yours to graft and produce long sought apple fruits.

For all interested individuals, all scion wood are priced at \$2 per each stick. Payment is to be made to "STFS" either by personal check (preferred) or cash.

Place pre-orders by Emailing Lori (lorineb@mindspring.com) or mailing (Lorine Brakken, 4719 NE 204th St., Lake Forest Park, WA 98155-1841) the following: 1) date of order, 2) name of scion wood cultivar(s) along with number of stick(s) per cultivar, 3) when you'll be picking up your order, 4) how much you're paying (\$2 per stick) in total, and 5) whether you're paying cash or by check.

Below are all the cultivars available from Lori. **XLNT** means "The best of the apples Lori has. Excellent for homeowner. Good producer for General Use. Tasty Cooked or Fresh." RF means red-fleshed. Stain - hint of red-fleshed. Cider - good for cider.

Airlie RF Cooking, keep - 2000 Airlie, Oregon; redflesh, yellow skin; ripens late Oct; Deep rose red flesh, juicy, crisp, hard, sweet, tart, rich;

Alexander Fresh, cooking - 1817 Ukraine; very large, mid season; beautiful; pleasant tart sweet.

Allen's Everlasting Cook, keep - 1864 Ireland; Russet; fine textured, sweet to subacid. Ripe November.

Allington Fresh, cook 1884 UK; Russet, orange yellow; Oct-Dec; F11

Ananas Reinette **XLNT** Fresh, cook, juice - 1821 Netherlands; Small, yellow, little russet; brisk, fruity, pineapple?; dwarf-ish growth; Harvest Oct-Jan;

Arkansas Sweet cider Sweet, cook, juice, cider - 1905 Arkansas; Medium size, roundish; yellow, dark crimson stripes; flesh white, crisp, sweet; ripe late winter.

Barry (McIntosh) Fresh, cook, store - 1923 New York; McIntosh x Cox Orange; high dessert quality, crisp, tender, juicy, aromatic, sprightly; beautiful; 2 weeks earlier than McIntosh; harvest before ripe for storage

Reinette Baumann **XLNT** Cook, dry, keep - 1811 Belgium/Germany; sm-med size; yellow, crimson stripe; flesh, tart, sweet, aromatic; Late -Very Late harvest.

Belle de Boskoop **XLNT** Fresh, cook, cider - 1856 Netherlands; Sharp; big, lemony, sweet; russet patches, green yellow red; Oct-Apr; F8; T3

Beni Shogun (Heisei Fuji) Fresh - 1992 Japan; crisp, juicy, sweet; dark red; Oct-Apr

Bill's Redflesh RF Cook, fresh, juice - 2000 Oregon by Bill Shultz; Medium, similar to Delicious; red skin; sweet, flavorful; blossoms deep pink; Early

Blanc Mollet cider Cider - Old pre-1899 France; acid, astringent, firm, dry, bitter, sweet, perfumed; density 1060, 288g sugar, 3g tannin per liter; late Sept; flowers early & suffers spring frost.

Bonner Green Pippin Cook, store - pre 1849 California; Green cooking apple, tart sweet firm. Late.

Lori Brakken's Scion Wood for 2023

Braeburn Hillwell XLNT Fresh, cook, pies, keep - 1952 New Zealand; Med-Large red stripe; crisp, firm, very juicy, sweet; Very Late harvest

Burgundy XLNT Stain Fresh, cook - 1953 US; deep burgundy color; sweet, crisp, stained; harvest Sep-Nov

Caillouett cider - Received to US from France 1948.

Cameo Fresh, keep - 1987 US; sweet-tart; small, stripe, bright red; Nov-Sep

Carolina Red Fresh - pre1869 US; medium size, good quality,

Celestia Fresh, cook - 1803 US; Med-L size; yellow; yellow flesh firm, subacid, juicy, tender; Oct-Jan

Coos River Beauty Fresh, cook, juice - pre 1901 Oregon; med-large; yellow with bright crimson; sprightly, tender, juicy pleasant; good quality; early - mid season.

Cox Pomona Fresh, cook - 1825 UK; seedling of Ribston, possibly crossed with Blenheim; soft, loose, juicy, subacid; stripes/splashes, greasy; Sept-Dec; F14

Crimson Topaz XLNT Fresh, dry, keep - 1990 Czech Republic. Vanda x Rubin; disease-resistant; yellow w/crimson flush; crisp, sweet, slightly tart; Late

Dabinett cider Cider - late 1800s UK; cider; bittersweet; small to medium size; Oct-Nov.

Dolly Teas Fresh, cook, juice - found 1960s Roseburg, Oregon, (Larry McGraw) part of the orchard at Bybee-Howell homestead on Sauvie Island; vigorous; similar to Tompkins King;

Early Strawberry XLNT Stain Fresh, cook, juice - pre1835 NY; this was found Kingston, WA on Apple Bay; Yellow striped red; intense strawberry sweet, red stain; Aug-Sep

Ellison's Orange Fresh, cook, juice - 1911 UK; stripes, greasy; rich, anise, melting; Sep-Oct; F13

Empire XLNT Stain Fresh - 1966 NY; McIntosh x Golden Delicious; fruity, sweet, aromatic; Mac qualities; Red, stripe, bloom; Oct-Jan; F9

English Russet cider Cook, cider - pre 1842 US possibly; russet; small to medium, round; fine, firm, tender, mild subacid; very late

Erwin Baur XLNT Fresh, cook - 1955 Germany; Nick Botner; medium, striped; fruity, crisp, highly flavored; mid-late.

Eve's Delight Fresh, juice - 1985 US; huge, deep red, fruity, juicy; Sept-Oct

Fall Harvey Cook, juice - 1837 Mass; Large; Yellow blushed; crisp, juicy, rich; Late

Fall Pippin XLNT Fresh, cook, juice, store - 1775 US; does well in Western Washington, green cooking apple; early fall harvest; large to very large; firm, fine, juicy, somewhat aromatic

Fayette cider Fresh, cook, keep - 1989 WA; Medium; yellow and light red; crisp, juicy, tasty; Late

Freedom Fresh, cook - 1983 NY; firm, tender, juicy with sprightly subacid flavor; stripe; Sept-Jan; F7

Frequin Rouge Stain cider - 1948 France; bittersweet, rich, savory; stripes, red; vigorous; juice 1080-1087 specific gravity, 177g sugar and 2g tannin per liter; Nov

Early Fuji (Auvil Early) XLNT Fresh, cook, keep, dry - 1997 WA; Sm-Med; red; sweet; Keeps well. Best Fuji for Western WA; harvest Mid-Late season

Golden Russet XLNT cider Fresh, cook, cider, keep - 1800 US; honey, firm; Russet; golden; keeps Oct-Mar; F7

Greasy Pippin Fresh - 1951 Ireland; Brisk, juicy; Greasy, green; Sep-Nov; F16

Green Newtown Pippin XLNT cider Cook, fresh, keep, cider - 1759 US; Med-Large; Green, russet; rich, brisk, fruity; Oct-Mar

Grenadine XLNT RF Cook - 1940 California (by Albert Etter); Transparent skin shows flesh color underneath; flesh very deep red, brisk; Oct-Dec

Lori Brakken's Scion Wood for 2023

Hall's Pink -redflesh RF Fresh, cook - 1980 Canada; Juicy, brisk, redflesh; Oct-Dec
Redstreak cider Cider - 1600 UK under name Scudamore's Crab; firm, rich, dry, subacid; good quality for cider; specific gravity 1079; yellow with red stripes; difficult to clear for bottling; fruit hangs well on tree.

Hewe's Virginia Crab cider Cider - 1703 US; acid, astringent; dull red, small; Oct
Holland Cook, keep - 1803 US; large, pale yellow; flesh white, tender, rich, juicy, aromatic; mid-late harvest.

Honeydew crab cider Fresh, cook, cider - 2020 California by Freddy Menge (Hauer x Wickson); crabapple; honeydew fragrances, sweetness, small size, late harvest.

Hugh's Pink RF Cook - pre2017 obtained from Harry Burton, Salt Spring Island; It has blossomed for me with deep pink and white flowers. No fruit yet.

Jonagold XLNT Fresh, cook, keep, juice - 1968 New York; Golden Delicious x Jonathan; medium to large; yellow with red stripes; sweet, aromatic, honeyed, excellent; triploid;

Jonathan Fresh, cook, juice - 1826 US; seedling of Esopus Spitzenburg; med-large; flesh sometimes stained, juicy, crisp, tender; takes a few more years before fruiting.

July Red Fresh, cook, keep, juice - 1962 New Jersey; large, very red, firm; early ripe.

Karmijn de Sonnaville XLNT Fresh, cook, juice, pies - 1971 Netherlands; Med-Very L; yellow w/orange, red, russet; rich, aromatic; store shortly for best flavor; Mid-Late

(King) Edward VII XLNT Cook, fresh, - 1902 UK; brisk, firm; green yellow; Oct-Apr; F21

Koidrehett/Koidu Renett Fresh, cook - 1999 Estonia; Rare; imported through the USDA by Raivo Vihman with assistance from John Bunker in about 1999.

Mandan Fresh, cook, keep - 1965 N Dakota; Med-L; yellow w/ orange red; flesh firm, crisp, very juicy, mild; Mid season.

Melrose XLNT Fresh, cook, keep, juice - 1831 UK; streaked, mild subacid, sweet-sharp; Oct; F10

Mettais cider Cider- pre1948 France; bittersharp; small, russet, yellow; ripe Sept-Oct

Michelin cider Cider - 1872 France; 1940 received from France to US; bittersweet; flesh white, slightly wooly, sweet, astringent; specific gravity 1050; cider quality medium bitter-sweet, similar to Bulmer's Norman but of softer tannin; end of Oct

Miss Jessamine Fresh, cook, keep - 2010 Oregon; Yellow Delicious seedling; medium size; firm, honey flavored; Nov-Jan

Muscadet de Bernay cider Cider - 1952 Normandy, France; Med-Large; skin 99% red striped; flesh firm, subacid, astringent; bittersweet; Late

Muskmelon Sweet Fresh, cook, keep - 1877 N. Carolina; greenish yellow; tart when first harvested, developing melon aromatics & sweetness when ripening in storage; Sept-Oct.

Nehou cider Cider - pre1920 France; 1940 to US; bittersweet; flesh soft, juicy, sweet, astringent; Specific gravity 1057; cider quality full bittersweet, astringent, fruity, full-bodied, good to excellent quality; Sept-Oct.

Nero Cook, keep, juice - 1879 New Jersey;(Bangor 163); flesh pale yellow, crisp, coarse, mildly sweet, juicy; late

Nickajack Cook, keep, juice - 1790; Cherokee natives; flesh yellow, firm, crisp, tender, juicy, mildly subacid becoming nearly sweet, aromatic; mid-late

Nova Easygro XLNT Fresh, cook, juice- 1971 Canada; Spartan x (Fanny x Jefferis); fine, firm, crisp; keeps well

NY429 (Fortune) XLNT Fresh - 1995 NY; McIntosh offspring; red;aromatic, crisp; Oct-Nov; F12

Redflesh RF Cook, juice - pre1963 Canada; seedling of Niedzwetskyana; large redflesh tart crabapple.

Lori Brakken's Scion Wood for 2023

Otterson RF Cook, juice - Probably a seedling of Niedzwetskyana; large, deeply colored red-flesh; moderately sweet (14 Brix), not high acid or high tannin; medium size; ripe Sept.

Peasgood Nonesuch Cook - 1858 England; Large; green w/few stripes; flesh crisp, coarse, aromatic; cooks frothily first rate cooking. Mid season.

Pendragon RF Cook, keep - 1100s Wales; Small-Med; Dark red; dark red flesh, tart, aromatic; Mid-Late

Pineapple Candy crab cider Fresh, cook - 2010 California; by Freddy Menge, a Wickson seedling; sweet; develops a pineapple aroma as ripening.

Pink Pearmain RF Fresh, cook - 1940 CA (by Albert Etter); medium; upside-down shape; red stripe; flesh deep pink variable; tart, mildly sweet; Mid-Late.

Pink Princess **XLNT** RF Fresh, cook, juice - 1967. Ontario, Canada; Pink Pearl x King of Pippins by Fred Janson; medium; light green w/few faint stripes; tart, soft, subacid, nice fruity flavor; earliest ripening pink flesh; Early-Mid.

Pink Wood Cook - 1939 California; fruit red; flesh soft, acid; wood red.

Pinova Fresh, cook, juice - 1986 Germany; ery productive; juicy, fruity, firm, tasty; striped red gold; Oct-Jan; F12

Pitmaston Pineapple Fresh, cook, dry, juice - 1874 England; Small; golden w/russet; flesh yellow, firm, fine, juicy, craps rich aromatic, pineapple?; Mid-Late.

Queen Cox **XLNT** cider Fresh, cook, juice, cider - 1825 UK; Cox Orange Pippin sport; rich, aromatic; colorful with russet; Sept-Dec; F12

Red Astrachan **XLNT** Stain Fresh, cook - 1780 USSR; Brisk, sweet; striped; Aug; F1

Red Devil RF Fresh, cook - From Nick Botner, Oregon; Distinct banding on skin reflects the pattern of red inside the apple. The wood is red. Flesh moderately sweet, not very aromatic. Ripe early Sept.

Red Hook (Redhook) RF Fresh, cook, cider/redflesh - 1923 NY; Small-Med; dark red w/whitish bloom; flesh white center/red at skin; soft, sprightly, aromatic; not a good bearer; Late

Reinette d'Anjou (Anjou) Fresh, cook, juice, pies - 1817 Belgium/Germany; med-large; yellow w/red splashes; flesh firm, fine, crisp, rich, subacid, slight sweet, aromatic; late ripening.

Reinette de Cuzy Fresh, cook - 1600s France; Large; yellow w/brick red blush; fleshnyellowish, fine, tender, juicy, sweet, sprightly,fruity;Uses: A highly regarded dessert apple

Reinette du Carivaia (Garavia) cider Cook, juice, cider - pre1934 Spain; US received in 1934; an Asturian cider (sidra) apple; medium size, orange-red over green-yellow, and finely russeted. It ripens late, hangs well on the tree, and stores well. It yields a high-acid juice.

From Lori B.:
Bob Hartman
(RIP) owner
of Hartman's
Fruit Tree
Nursery ...



... showing how he
wrapped scion
with parafilm
above graft to re-
tain moisture.

From Lori B.: Bob
Hartman cutting
scion with knife



Lori Brakken's Scion Wood for 2023

Reinette Franche Fresh, cook, juice, keep - 1510 France; large, russet, sweet, aromatic; keeps; traveled in barrels with first settlers to N. Am; the grand mother of many American apples.

Reinette Jamin Fresh, cook - pre1939 received by US from France; identical to Bedfordshire Foundling; large, green, subacid, pleasant; ripe late.

Reinette Tres Tardive Fresh, cook - 1660 France; Small- Med; green w/red blush, russet; greenish flesh, tender, juicy, musky odor; Very Late

Renet Bergamotnyi Cook, keep- 1870 Russia; green turning yellow with white dots; flesh firm, fine, crisp, acid becoming subacid in storage; keeps well; medium season.

Reneta Woskova Cook, keep - pre1939 Poland; small firm green apples. Vigorous.

Renetta Dorata Fresh, cook, keep - pre1934 Italy; synonym for Blenheim Orange; medium; flesh yellow; mid season

Rob Roy/ Early McIntosh XLNT Fresh, cook - 1940 Canada; McIntosh x Yellow Transparent; not like a McIntosh; tart, juicy, yellow flesh; very early ripening

Ruby Cider cider Cook, cider - 2010 California; by Freddy Menge (Wickson x ?Lady Williams); sweet; Late ripening.

Salome Fresh, cook, juice - 1884; seedling; Illinois; tender, juicy, sprightly subacid; very late

Sam Young Fresh, cook - 1818 Ireland; russet; small-medium; subacid; Oct-Feb; F9

Sansa XLNT Fresh - 1986 Japan; Gala x Akane; sweet-sharp, juicy; striped bright; very productive; Sep-Oct; F14

Scarlet Surprise RF Fresh, cook, juice - 2000 Oregon; sweet, flavorful; dark red, redflesh; Sept

Severnny Sinap Fresh- USSR; large, yellow; ripe Nov-Dec.

Sir Prize Fresh, juice - 1975 Indiana (Co-op5) crosses of Golden Delicious

Stark x Rome x crabapple; juicy, rich, subacid; yellow with blush; triploid

Stoke Red Fresh, cook, store - 1822 OH; sprightly, tender; striped,

Summer Scarlet Stain cider Cider - russet; Dec-Feb; F9

Surprise Reinette Fresh, cook - 1940 Switzerland; Med-Large; green with pink blush;

Sweet Bough Fresh, cook - pre1806 US; green yellow pale; sweet, aromatic; July-Sep

Sweet Greening Fresh, cook, keep - 1802' Plymouth Colony; green w/slight blush; mid-late season.

Tom Putt cider cider - 1750 UK; acid, slightly bitter; green with stripes; Sep-Nov; F10; triploid

Turkish Sour Apple Obtained from Geneva; not fruited yet, but very vigorous; wonder if there is a lemony flavor?

Vista Bella XLNT Fresh - 1974 US; fruit resembles a well colored McIntosh with waxy skin; flesh creamy white, crisp, good quality; doesn't keep; very early ripening.

Wickson cider Cook, cider, - 1947 California (by Albert Etter); NewtownPippin x Spitzenburg crabapple; high sugar content; good jam, jelly, cider; non-astringent.

Winter Jon Cook, keep, juice - 1883 S Carolina; Small-Med; greenish yellow w/pale blush; flesh white, firm, juicy aromatic, tart; Very Late

Wyken Pippin Fresh, store - 1720 UK; heritage, green blushed, russeted; fine textured subacid, sweet, aromatic; ripe Oct-Dec

Yarlington Mill stain Cider cider - 1947 UK; heritage variety; specific gravity 1052, medium bittersweet; cider qualities: sweet, slightly astringent, medium bittersweet, good flavor and aroma of vintage quality; end of Oct-mid Nov; fruit tends to drop when ripe.

Yates stain Fresh, keep - 1813 Georgia; stain red; small to medium; sweet, juicy; very late

Zlatna Resistenta XLNT Fresh, cook, sauce - 1974 Czech Republic; Yellow; Med-Large; honey, juicy, tasty, firm; good producer; Late - Yum! F12

Editor's Note: Thanks to Ed S. STFS Board member and contributor to USP newsletter for reaching out and obtaining permission for reprinting of the following article THE MODERN-DAY JOHNNY APPLESEED about Tom Brown.



CONSERVATION / ANTHROPOLOGY

THE MODERN-DAY JOHNNY APPLESEED

5 Comments



PATRICK DURKIN
Jan 22, 2023

If historic apples from America's pioneer past were fugitives, they'd find few ridgetops high enough or woodlots dense enough to elude Tom Brown.

Brown, 81, is a die-hard apple hunter who traverses the Appalachians from Georgia to Pennsylvania tracking down and conserving lost and long-forgotten apple varieties. "You'll never meet a more persistent person than me," said Brown, who lives

in Clemmons, North Carolina. "If I'm not finding an old apple variety I've heard about, I keep believing it's out there waiting to be found. I just need to search more thoroughly."

To appreciate Brown's detective skills and the challenges of finding a forgotten fruit, folks must first acknowledge they know little about his quarry, "heirloom" or "heritage" apples. [Brown's "Apple Search" website](#) lists the 800-plus varieties he's

Thanks to [the MeatEater](#) and Writer/Editor Patrick E. Durkin, MeatEater Wildlife Research Contributor ([@patrickdurkinoutdoors](https://patrickdurkinoutdoors.com), FB, IG, Eau Claire, Wisconsin 715.514.2663) for publishing the original and allowing the reprint of this article.



found, the stories behind rewarding hunts, the prices of apple trees he sells, and insightful tips for finding and identifying his region's long-lost apples.

Few folks can identify the heritage apples in Brown's lineups. Old-time varieties are neither your mother's nor your grocer's prized apples. In fact, if you're younger than 50, the varieties Brown pursues aren't even your grandfather's apples.



The Modern Apple

Heritage apples are basically varieties growing before World War II (1939-1945). Some old varieties remain in cultivation, but many others known before the 1930s can no longer be found. Apple varieties—and consumer choices—plummeted during the mid-1900s as family-run orchards lost the apple market to large-scale farming. By the 1980s, “most American apples grew on the cloned rootstocks of just one or two parent trees,” wrote William Kerrigan in his 2012 book “[Johnny Appleseed and the American Orchard](#).”

Yes, you can still enjoy today's Fuji, Gala, Rome, Empire, McIntosh, Honey Crisp, Granny Smith, Red Delicious, Golden Delicious, or Cripps Pink/Pink Lady

apples. Those are the top varieties now being grown, sold, and exported from the United States, according to the [USApple Association](#), the “The Voice of the Apple Industry.”

And Tom Brown won't say you're wrong for liking any of them. It's just that commercial orchards and mass-produced apples aren't his jam. Modern orchards have become compact, crowded, and common. As Kerrigan writes, today's orchards often pack 240 cloned dwarf trees into each acre, roughly five to six times the density of the 45 trees per acre of old-time orchards. Further, today's cloned dwarfs typically live only 10 years and bear fruit every year except their first. At the end of the clones' efficient decade, growers tear them out and replace them with newer varieties “to excite and reawaken consumer demand.”

Brown won't even bad-mouth Frankenstein creations like the [Gräpple](#), which is a Fuji or Gala apple soaked in a purple concentrate until it tastes like a Concord grape. Brown has never heard of apples masquerading as morbidly obese grapes, but he won't speak ill of them if they pique peoples' interest in apples.

Brown told MeatEater he just wants Americans to learn the vital role apples played in the nation's history and culture. After all, until the mid-1900s, apples and apple trees were nearly as unique as the people planting and tending them on U.S. farms, frontiers, and backyards.

To help identify and verify the old apple varieties he hunts, Brown caretakes a 3-foot-high stack of books, notes, and old nursery catalogs. This retired chemical engineer knows all the numbers, including

**As Maggie Hudlow, Director of Web Content The MeatEater(maggie.hudlow@themeateater.com 307.231.2492), communicated in an email to Ed S.:
"Thanks for reaching out and continuing the education of such a fascinating facet of America's ecological history!"**



those Tim Hensley reported in "[A Curious Tale: The Apple in North America](#)."

In 1905, the U.S Department of Agriculture cataloged 17,000 apple names in a 400-page bulletin. Those names identified about 14,000 apple varieties in U.S. orchards and backyards, of which roughly half (7,000) were synonyms. Hensley considers 1804 to 1904 to be America's golden age of "pomology," or fruit growing, a time span covering Thomas Jefferson's presidency through the Wright brothers' first flights at Kitty Hawk. Further, apple enthusiast Dan Bussey of Edgerton, Wisconsin, published a 3,500-page volume in 2017 titled "The Illustrated History of Apples in the United States and Canada." [Bussey's tomes](#) cover 1886 to 1942 and list 16,000 apple varieties, with 9,700 known synonyms. He has documented [2,000 more heirloom varieties](#) the past six years.

And Then There Were 200

In contrast, today's U.S. apple market grows about [200 varieties](#), roughly 35 times fewer than the 1905 lineup, according to the Agricultural Marketing Resource Center. That doesn't mean Americans have forsaken apples. The AMRC reports that apples remain the nation's most consumed fruit, followed closely by oranges.

In fact, the average American ate 26.3 pounds of apples in 2019, and the 2021 U.S. apple crop weighed over 10.5 billion pounds. Washington, New York, Michigan, Pennsylvania, and California are the nation's top five apple producers, leading 27 other states that grow apples commercially. The U.S. imports only 5% of the apples Americans eat, while exporting 33% of its crop to Mexico, Canada, India, Taiwan, United Arab Emirates, and elsewhere.

Still, family farms were an American norm a century ago, and most had an apple orchard. Likewise, most homeowners had an apple tree or three in their yard and took pride in growing apples that differed from their neighbors' varieties. Unique apples were common, too, given that apple trees are not self-pollinators. Because they must cross-pollinate with other trees, their fruit generates seeds that differ from both "parents."

The resulting seedlings carry on their parents' traits, but differ from them and their "siblings." In fact, only [one in every 80,000 apple trees](#) grown from a seed inherits the same quality of the parent tree. To duplicate a tree's exact qualities, horticulturalists must graft stems, or scion wood, from the desired plant to base plants or rootstock.

And given that an apple tree and those eating its fruit seldom last 100 years, Tom Brown races time and his own mortality to find and identify apples from America's past. Each time he finds and identifies a "lost" heritage apple, he collects scion wood and grafts it to a tree in his 2-acre home orchard. His orchard has over 700 apple varieties, and he tends them so carefully that he has increasingly less time to hunt for other old varieties.

Brown balks, however, when someone credits him with "saving" heritage apples that he identifies in old woodlots or long-forsaken orchards. Since becoming an apple hound after retiring in 1998, his work has generated headlines like "Apple Rescuer Saves Over 100 Species," or "Apple Hunter Saves Over 1,200 Varieties from Extinction."

"I've found over 1,200 rare and lost varieties in my region, but some of them weren't necessarily lost,"

Editor's Note: Thanks to Ed S. STFS Board member and contributor to USP newsletter for reaching out and obtaining permission for reprinting of the following article **THE MODERN-DAY JOHNNY APPLESEED about Tom Brown.**



Brown said. "Maybe they're just rare, out of circulation, or lost to the old apple trade. You can't claim with certainty that an apple is lost when you have no way of knowing what's growing in every orchard around the country."



Driving for Apples

Brown, however, has conducted his share of that inventory over the past 25 years. Although he has found roughly 300 heritage varieties in Wilkes County, North Carolina, roughly 50 miles from home, he often drives over 30,000 miles annually to hunt for more. Besides his home state, he also scours Georgia, Virginia, Kentucky, Maryland, Tennessee, Pennsylvania, West Virginia, and South Carolina. He estimates he's driven over 600,000 miles

to pursue his calling, mostly in two aging Subarus; one with 360,000 miles on its odometer, and the other 380,000 miles. Brown usually hunts alone, but his wife of 36 years, MerriKay, occasionally joins him. "I like going by myself, because then I don't have to justify where I'm going, or where I'm turning, stopping, or backtracking," Brown said. "I can't drive every road I cross, but I've driven some roads five times before finding what I came for."

He concedes, too, that his wife willingly skips his longer trips. After all, he often starts those "three No-Doz" excursions at 3:30 a.m., with plans to return home the same night after a full day of hunting. "It's more acceptable to the home team if I'm back in time to water my plants," he explains.

Brown doesn't claim to love driving. It's just what his calling demands. "If someone were making me do it, that would be terrible," he said.

Brown listens to National Public Radio to help pass his time behind the wheel and sometimes scolds himself for not using those hours more ambitiously. "I should probably learn Spanish or something else of interest, but I never have," Brown said. As he drives, Brown focuses on his destination and its potential for heritage apples, which carry names varying from poetic to off-putting. The long list includes rarities like the Junaluska, Manson Beauty, and Bull Face; as well as the Pippin, Rambo, Cullasaja, Permain, Nonsuch, Greasy Skin, Jellyflower, Big Andy, Wolf River, Royal Lemon, Virginia Beauty, Grimes Golden, Thinskin Neverfail, Black Winesap, Arkansas Black, Rusty Coat, White Winter Jon, Yellow Potts, Red Potts, Limbertwigs, Balsam Sweet, Night Dropper, Candy Stripe, Sour Jon, Early Ripe, Bitter Buckingham, and Billy Sparks Sweetening.

Thanks to the MeatEater and Writer/Editor Patrick E. Durkin, MeatEater Wildlife Research Contributor (<https://patrickdurkinoutdoors.com>) @patrickdurkinoutdoors, FB, IG, Eau Claire, Wisconsin 715.514.2663) for publishing the original and allowing the reprint of this article.



Versatile Varieties

What ignited Brown's midlife passion for heritage apples? He traces it to a local farmer's market in 1998. He recalls pausing at a table covered with odd-shaped, unusually colored apples that were common in the 1700s and 1800s. That's when folks commonly grew apple trees from seeds, which produced fruit of varying color, taste, texture, and skin thickness.

Apples were a prized staple centuries ago, and those grown from seedstock were the people's fruit. In contrast, apples from trees with grafted stems or cloned rootstocks were more consistent and sweeter, sure signs of colonial society's upper crust.

No matter their source, apples could be dried, baked, cooked, or fried; and squeezed or pressed for cider, brandy, and vinegar. Brown said nearly all East Coast homesteads planted and tended orchards. "The goal was to pick fresh apples from June to November, and maintain a diverse fruit supply all year," he said. And what they couldn't eat or drink, they fed to their hogs or other livestock.

Hard apple cider was especially crucial because it could be stored for months and was often safer to drink than water, even if it was alcoholic. Besides, native pests killed most Old World grapes, and most colonials couldn't afford imported wine. In addition, apple orchards were easier to maintain for making cider than barley fields were for making beer.

New World pioneers also preferred apples from seedstock for cider. "They usually made cider out of real bitter, stringent varieties because those apples had properties that ensured taste survived the fer-

mentation process," Brown said.



Hints of Johnny Appleseed

Given Brown's fervor for historical apples and his travels to document them, it's inevitable that folks call him a "modern-day Johnny Appleseed." In real life, a pioneer and nurseryman named John Chapman, 1774- 1845, grew, sold, and gave away apple seeds and apple seedlings across large parts of Ohio, Indiana, Illinois, Ontario, and northern West Virginia.

As Kerrigan notes in his book, it's no coincidence that Chapman was dubbed "Johnny Appleseed," not "Appletree." Chapman often scavenged seeds from discarded pomace, or pulp, which he found behind cider mills after millworkers crushed or pressed apples for cider. After stuffing his bags with the seeds, Chapman planted and tended nurseries in scattered riverbottoms, and sold or bartered his seedlings to other settlers.

Disney and other myth-makers portrayed Chapman as a kind, gentle, bare-footed, God-fearing vegetarian and missionary who disdained guns. One could imply such traits from what's known of him, but Chapman probably differed little from his frontier

**As Maggie Hudlow, Director of Web Content The MeatEater(maggie.hudlow@themeateater.com 307.231.2492), communicated in an email to Ed S.:
"Thanks for reaching out and continuing the education of such a fascinating facet of America's ecological history!"**



neighbors. Kerrigan notes, for example, that a store receipt in Chapman's name showed he bought pork, sugar, brandy, whiskey, tobacco, chocolate, gunpowder, and several pairs of moccasins.

Either way, Chapman's impact on the growing nation was real. As Daniel Boone biographer Robert Morgan wrote in his book "Lions of the West: Heroes and Villains of the Western Expansion," Johnny Appleseed was "the saint of Western frontier folklore," while Davy Crockett was "its martyr."

Brown, meanwhile, shrugs off comparisons to John Chapman and the mythical Johnny Appleseed. "It's all right," Brown said. "I don't mind. What I do is hard for most people to take on, considering the time and expenses. I just ignore those costs."

Brown is more interested in the apples. Yes, it's possible he's found varieties that descended from Chapman's seeds and seedlings, but he's cautious when hearing about ancient trees, no matter who might have planted them.

"Apple trees aren't long-lived," Brown said. "Many people tell me they have a tree that's 100 years old, but I've only seen one that old. They're extremely rare. Old apple trees get hollow inside, and when they get big, you can't properly prune them and keep them productive. Their apples get faulty."



Hunting Historic Apples

To find authentic heritage apples, Brown avoids commercial growing areas and focuses on backyards and quiet spots. His searches sometimes start with newspaper ads, online tips or social-media questions, but few leads go anywhere without face-to-face conversations.

"You have to show up at people's front doors and get them talking," Brown said. "You need as many contacts as humanly possible. If I'm driving around and see a yard with interesting apple trees, I'll stop and talk. I especially enjoy older people who know their neighborhood's history and remember who grew what."

"Maybe their best buddy had a bunch of apple trees, but he's dead," Brown continued. "I can't set foot on his property without a local connection, no matter how much I beg and plead. And if my connection dies or the property gets sold or developed, I have to start over or move on. Every ownership change creates a challenge. I came across a guy one time who never smiled. He had some heirloom apple trees, but he didn't like mowing around them so he cut them all down. I guess he had no interest in their history or old stories."

One satisfying hunt required Brown to make several 6-hour roundtrip drives to Haywood County, North Carolina, to find and verify the Junaluska apple, a variety over 200 years old and named for an early 1800s Cherokee chief. After visiting Kate Mincey, a woman in her late 80s, at her mountaintop homestead, Brown inspected her overgrown apple trees. Though the orchard closed in 1859, it had propagated varieties of the Bank, Sweet, Wine Sap, Wolf River, and John Berry Keepers.

Editor's Note: Thanks to Ed S. STFS Board member and contributor to USP newsletter for reaching out and obtaining permission for reprinting of the following article [THE MODERN-DAY JOHNNY APPLESEED](#) about Tom Brown.



Mincey also told Brown about a tree whose apples had a knobby stem, yellow flesh, blotchy brown patches, and a slight reddish blush. Brown realized Mincey was likely describing the long-lost Junaluska apple. He verified it that fall when returning to sample the tree's ripened fruit. To Brown, that discovery was miraculous: "Can you imagine the feeling of tasting an apple that everybody thought had vanished forever?"

Not every search ends in miracles, of course. Brown's efforts to find the "[Peggy Apple](#)" have proven futile, despite in-person contacts, genealogical research, and several visits to its reported origins in West Virginia. The Peggy variety is named for a settler's daughter killed by Indians in 1781. The settler planted an apple tree where the girl fell, and neighbors preserved the "Peggy" apple for years by grafting the tree's scion wood to their trees.

"I talked to a clerk at a convenience store who was 12 when her family had two Peggy Apple trees years ago, but she was busy and I couldn't get much out of her," Brown said. "I went back to the store a few times, but she was never there again. I finally found the old homestead, but no house or foundation. A man there knew about an older apple tree, but he didn't save its apples, so I had no way to verify them. Someone else in West Virginia said they had a Peggy Apple tree 30 years ago. I eventually found a likely tree, but that lead disappeared over time."

He also keeps searching around Williamsburg and James City County, Virginia, for the Taliaferro apple, whose history dates to Thomas Jefferson. The [nation's third president planted Taliaferro apples](#) in his Monticello orchards, according to Peter Hatch, the

director of gardens and grounds. Jefferson said Major Taliaferro of Williamsburg discovered the apple in the mid-1700s in a neighbor's field, a man named Robertson.

Brown can't find that link. He learned that colonial census records were destroyed during the Civil War when combatants burned local courthouses. Undaunted, Brown sent letters to 144 locals named Robertson or Robinson in hopes of unlocking the mystery. Unfortunately, he learned nothing new, and only one respondent even mentioned a tree.

A Burning Obligation

Brown isn't discouraged, however. He knew from the start that his calling isn't easy. After all, old apple trees grow weak, kids who eat their fruit grow old, and most Americans have grown distant from apple cider, especially the hard stuff.

Kerrigan put it this way in his Johnny Appleseed book: "As the memory of hard cider faded, the rise of the Red Delicious saw the apple's reputation gradually shift from the perfect fruit to the perfectly ordinary one, as consumer desires changed."

And so Brown keeps hunting for America's lost apples, and their role in Western expansion. "I feel a strong obligation to do so," he said. "Apple trees are an important part of our lives and agricultural history. It would be a shame to lose those old varieties forever."

All images courtesy of Tom Brown.

What to do with all that packing paper amassed from home deliveries during 3+ years of COVID-19?



Roll your own tunnels for secondary cavity nesters including pollinating mason bees.

Superfruit Snack Bars

**Contributed by
Tracey Bernal**

Ingredients

1/2 Cup raw walnuts
3/4 Cup raw almonds
1/4 Cup Medjool dates,
pitted
1/2 Cup dried goji berries
1/2 Cup dried cranberries
1/2 Cup dried cherries
1 teaspoon vanilla extract
1/4 teaspoon cinnamon,
ground
2 Tablespoons cacao nibs

I threw these together for a membership meeting pot-luck long ago before COVID-19. They seemed to be very popular. I imagine how good they would be if dipped in dark chocolate. Adapted from a recipe in **SUPERFOOD SNACKS BY JULIE MORRIS**

Tasks

1. Process nuts in a food processor to a coarse meal.
 2. Add remaining ingredients except for cacao nibs, process until mixture clumps and begins to stick together.
 3. Add nibs and gradually add water, one teaspoon at a time, until the mixture sticks together when pinched.
 4. Place mixture between 2 sheets of parchment or wax paper, pressed first into a compact rectangle.
 5. Roll with rolling pin into 1/2 inch layer, place on a sheet pan or cutting board and freeze for at least 30 minutes.
 6. Remove and cut into bars or bites.
- Can be left unrefrigerated for a few weeks, or keep frozen, depending on consistency.

Editor's note: Those of us also belonging to **WNPS** (Washington Native Plant Society) are blessed with many educational opportunities including the triannual **Douglasia journal**.

The most recent issue (**Douglasia 2022 46 03 winter**) includes on pages 8&9 the article - Hiding in Plain Sight: Goji Berry Naturalized in Port Townsend by Katherine Darrow (natural history writer, freelance botanist living in Port Townsend, member of the of the Olympic Peninsula Chapter as well as State Board of WNPS). The article and accompanying photos (Kathy D credit) points out two local goji berry thickets: *Lycium chinense* on Water Street along the waterfront in downtown Port Townsend and *Lycium barbarum* in Fort Worden State Park. Goji berry can be successfully propagated from cuttings with relative ease. See **USP 39 07 2021 Jul.pdf**

If you're not already a **WNPS member, consider joining** to learn more about PNW native fruit-bearing plants as well as how to grow and propagate them at the WNPS nursery in NE Seattle's Magnuson Park next to the P-Patch and near the STFS demonstration orchard.

BeeLine Editor still needed after long vacancy



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 NOW: WCFS Treasurer

Longtime WCFS Treasurer, Jerry Gehrke, had hoped to retire from this volunteer position effective January 2023, but a replacement hasn't been found yet. WCFS doesn't have the luxury of going without a WCFS Treasurer. 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.

Calendar of Fruit-Related Events

❖ Sat Mar 11th 10 AM to 3 PM WWFRF (aka NW Fruit) Winter Field Day. More details at: <https://nwfruit.org/winter-field-day/>

SPRING GRAFTING SHOW
PRESENTED BY
PENINSULA FRUIT CLUB
A CHAPTER OF
WESTERN CASCADE FRUIT SOCIETY



WEST SIDE IMPROVEMENT CLUB
4109 West E Street, Bremerton 98312
SATURDAY, MARCH 18, 2023
10 AM TO 4 PM ADMISSION: DONATION

LEARN HOW TO MAKE A TREE!
CHOOSE FROM 100'S OF ANTIQUE & MODERN VARIETIES
OF APPLES, PEARS, PLUMS & MORE

LEARN HOW TO GRAFT - BEGINNERS WELCOME!
BUY ROOTSTOCK AND SCION WOOD
MAKE A TREE OR ADD TO EXISTING TREES
ROOT A FIG OR GRAPE OR KUMI
LEARN ABOUT PESTS & DISEASES
STOCK UP ON FOOTIES & OTHER SUPPLIES
LEARN ABOUT NATIVE MASON BEES
GET YOUR QUESTIONS ANSWERED

❖ Sat Mar 18th 10 AM to 4 PM PFC grafting show. In-person only in Bremerton. West Side Improvement Club, 4109 West E Street. More details: <https://wcfs.org/pfc-2023-spring-grafting-show/>

❖ Sat Mar 25th SCFS/STFS joint grafting event. In-person only in Mukilteo. More details in this newsletter.

❖ Sat Mar 25th 10 AM to 1 PM Freeway Estates Community Orchard Plant Sale Fundraiser. In-person in NE Seattle.

join us at the orchard
for our spring

PLANT SALE

veggie starts,
native & non-native plants,
charming fairy furniture,
free seeds, and more!

Saturday, March 25th
10am - 1pm
(or until supplies run out)

Freeway Estates
Community Orchard
6030 6th Ave NE
(just north of NE 60th, on the West side of I-5)
freewayestates.org

- CASH & VENMO ACCEPTED -



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: Many corn plastic and western cedar trays with mason bee tunnels drying after being washed in Kirkland Signature UltraClean plant-based laundry detergent with fresh lavender scent. Feb '23 Port Orchard.

Seattle Tree Fruit Society

seattletreefruitsociety@gmail.com

www.seattletreefruitsociety.com

www.facebook.com/SeattleTreeFruitSociety/

PRESIDENT Mike Ewanciw 206.683.9665
(2-year term expires Jan 2025)

VICE PRES. Tracey Bernal 206.913.3778
(2-year term expires Jan 2025)

SECRETARY Vacant—please volunteer
(2-year term expires Jan 20??)

TREASURER Trent Elwing 206.517.3118
(2-year term expires Jan 2025)

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 - Melinda McBride

(3-year term expires Jan 2026)

#5 - John Roach

(3-year term expires Jan 2025)

#6 - Ia Dubois

(3-year term expires Jan 2026)

#7 - Vacant—please volunteer

(3-year term expires Jan 20??)

USP NEWSLETTER EDITOR

Trent Elwing trellwing@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)