

WELCOME BACK, STFS



Sky
FREE CLASS!
**SELECTING
FRUIT** for
PNW GARDENS
WITH INGELA WANERSTRAND

the Urban Scion Post

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

The month of February has teased us a bit, with warm temperatures, before reverting to winter again. It's a great month to look out the window and contemplate the upcoming growing season. It's also great time to dream – looking at catalogs and websites and thinking about adding things to your orchard that can't possibly fit in there.

On February 11th, Seth Brawner, a graduate student at WSU in Mt. Vernon, gave a presentation titled "Growing Cider Apples in a Fruiting Wall System." In this presentation, Seth covered Cider Apple culture and characteristics, Orchard Designs, Management Practices, and explained how you can grow more apples in less space by maximizing yields. As part of this presentation, Seth showed a video of a mechanical pruning machine that is used at the cider apple research plot at the Mount Vernon station. This machine was custom adapted from a commercial blueberry harvester, and is also used to harvest cider apples in the fall. Seth told us that he would let us know when the fall harvest takes place and invited the club to view this operation.

On March 4th, we had our first "in person" meeting in over three years. It was held at Sky Nursery in conjunction with a presentation (requested by Sky Nursery) by STFS member Ingela Wanerstrand. There were over 50 people in attendance, both members and non-members. Ingela's presentation provided a primer on growing fruit in our area, with emphasis on what does well, and what might be problematic.

A joint event with the Snohomish County Fruit Society is scheduled for March 25th. This event will be similar to our annual spring event, but will also consist of a structured grafting class. This class was designed to provide grafting instruction to club members, as well as the general public (potential members). Enrollment was limited, due to room space constraints, and it has sold out. However, if you are eager to learn more about grafting, feel free to show up on that day and receive some informal instruction from the many grafting experts who will be in attendance. Our club will also be selling maggot barriers. An area will be set up to accommodate anything that you would like to trade, sell, or give away. As usual, Lori Brakken and Laura Jansen have gathered many varieties of scionwood (An Astounding Collection!) that will be available for sale to members & the public (\$2/stick). Laura also secured rootstocks that will be available for purchase (price varies). Thanks to both Lori and Laura for this effort, year after year. There will be a few presentations: Bob Baines (president of WWFRF) will give a presentation titled "Selection and Care of Tree Fruit in Landscapes." Bob may also give a virtual tour of the WWFRF orchard in Mt. Vernon. Jim Holt (SCFS member) will speak about Apple Maggot Defense. Lisa Wasko-Devetter (WSU professor) will give a presentation about "Supporting Native Pollinators." Lisa advises several WSU graduate students. One of these students will give a short presentation about "(Organic) Hydromulching." This event will happen at the Rosehill Community Center (304 Lincoln Ave.) in Mukilteo. The Rosehill Community Center is located just up the hill from the famous "Fowler Pear Tree." For those of you who aren't familiar with this tree, it is all that is remaining of an old orchard that was planted in that location in 1863 by Jacob D. Fowler. The tree is a registered state historical landmark.

Ingela W. grafting & Laure J. distributing scion wood @ 3/11/23 WWFRF Winter Field Day in Mt. Vernon



On the horizon, we will potentially have a workshop about pruning old blueberry bushes. Our club was contacted by someone who has purchased an old blueberry farm outside of DuVall. The property has been neglected for some time & is being rejuvenated (regenerated - ??) by the new owners. It contains large bushes that are over 70 years old, with many heirloom varieties (Jersey, Stanley, Elizabeth, Rubel, Weymouth, etc.). I hope we can get this scheduled in early April. Keep on the lookout for an email about this.

Regards, Mike Ewanciw

Inside this issue:

Mike's Message	2
Marilyn's Column	3
Melinda's Planning	4
Ingela's Talk Outline	5
Strawberry Recall	5
Arborist Chips	6-8
Demo Orchard & Mason Bs	9
Native Fruit Plant Bee Feed	10
Blackcap Raspberry	10
Tracey's Recipe	11
Help Wanted	12
STFS Mission and Contacts	13
STFS Membership Form	14



On the cover

Upwards of 60 members of STFS and the public attended longtime STFS member Ingela Wanerstrand's talk "Selecting Fruit for PNW Gardens" March 4th at Sky Nursery over 3 years since the last in-person indoor STFS member meeting in The Brig Feb 2020. [Sky website](#) offers info on [fruit plants available at Sky](#), [growing guides](#), [pollinizer charts](#), and [pollinators](#).

The whole west coast from BC to CA experienced a cold winter. In addition CA got truly dumped on by one atmospheric river after another. Almond growers were wondering if and when their trees would bloom (a week later than average as it turned out) and if the honey bees would be able to work the blossoms. Meanwhile, any of your relatives in the southern states are wondering if winter will ever arrive.

As this is written, on the eve of the vernal equinox, forecasters are warning folks in the midwest and NE to prepare for another frigid blast from the arctic. Bottom line: keep our knees flexed and be mentally prepared for whatever. The La Niña is finally fading after 3 years, it's really early to predict what phase of [ENSO \(El Niño Southern Oscillation\)](#) will occur next. It might well be a neutral period but some forecasters are floating the idea of an El Niño based on ocean temperatures.

Apricots and cherries are blooming and it's time to deploy some of our refrigerated mason bees. Be ready to set out the remainder around two weeks before it looks like the apples and pears will bloom.

You say you didn't get around to harvesting your mason bee cocoons last fall and clean the nests for this spring? You may be in deep trouble: a new invasive insect, the Houdini fly, has quickly established itself here and is causing huge reductions in unmanaged nests. (Editor's note: see [USP 40 09 Sep 2022](#) p 3 for pic of Houdini fly larvae) If your bees have already emerged from the old nests, at least try to supply them with clean housing now and promise yourself that you will harvest this year's bees by mid October.

Before our apples leaf out is a great



Puget Gold apricot blossom feeding a housefly. Port Orchard 2023 3-21

time to inspect them for any anthracnose strikes over winter. Look for circular dark reddish spots about the size of a nickel on limbs. This fungal disease seems to be well controlled by a generous daub of petroleum jelly, a technique pioneered by STFS member Greg Giuliani. (Editor's note: see [USP 40 07 Jul 2022](#) p 7-17 for more on anthracnose and treatment) Tie some bright surveyor's tape nearby so you can check on the area this fall and perhaps make another application.

A perennial risk for blueberries this time of year is [mummyberry infection](#) which is caused by tiny, tiny mushrooms under the bushes which shoot fungal spores up to infect new shoots and flowers. Rake the soil around the bushes right away to dislodge them and cover the area with 2" of compost to smother any you might have missed.

Were you able to attend our joint sci-on wood sale on March 25? What a wonderful selection was made possible by Lori Brakken, Laure Jansen and others. It's getting near the end of bare root season at our local nurseries. Don't delay during this one time of year to buy bare root plants, everything from strawberries to grafted fruit trees.

Maybe try something new. The writer just tucked [a young yuzu \(from One Green World\)](#) into a neighbor's yard. This hardy citrus produces highly prized fruit in Japan and makes an attractive small thorny evergreen tree. Pineapple guava flowers are delicious in a tossed salad. Perhaps warming will allow the fruit on this large shrub to ripen here too at some point. Does your yard have a damp, shaded area? Think of winter-green, an attractive and edible ground cover.

Our regional fruit nurseries have many tempting selections. Burnt Ridge, Cloud Mountain, One Green World, Raintree and Restoring Eden among others have tempting online sites.



Rake the soil beneath blueberry bushes in early spring to destroy developing apothecia

Your Help Needed to Create a More Fruitful Future for STFS

By Melinda McBride, STFS Board Member

On March 4 STFS held its first in-person regular member meeting since the March, 2020. A cause for celebration.

We can celebrate surviving a global pandemic. And becoming a flexible organization that quickly pivoted to holding meetings via Zoom. We transitioned our newsletter to online, saving resources and funds. And allowing more features, such as color photos.

During the pandemic years we also lost valued long-time members and dedicated volunteers who contributed so much to our group. We celebrate their memory and legacy, mourn their loss, and extend condolences to their loved ones.



This transition time seems like a good opportunity to reflect and to look to the future. The board is considering a strategic planning process to create a map for STFS's future. Our group has many resources available to carry out its mission:

- * The vast store of knowledge, experience, and wisdom members are willing to share.
- * Money in our bank account.
- * Stewardship of a demonstration orchard at Magnuson Park.
- * A network of connections with other groups.
- * Energetic volunteers.

How can we best make use of this valuable resource base? What other resources do we have available to support our mission? How can we best harness the ideas, energy, and creativity of our members?

To gather ideas to start the strategic planning process, I will be conducting preliminary interviews with members and people in our network.

Your input at this early stage is key to a successful planning process. We need to hear your ideas, concerns, hopes, and fears. Without your input, the planning process might miss out on vital information only you can provide. With your input, we can better insure all points of view are included.

Please contact me at mac@eskimo.com or 206-303-9366 to schedule a brief interview. I'll ask a few questions to help guide our strategic planning process. All ideas you contribute will be included in the planning process.

Thank you for helping create a more fruitful future for STFS.

SELECTING FRUIT FOR PNW GARDENS

by Ingela Wanerstrand, Green Darner Garden Design,

(contact: IngelaMW@gmail.com)

Outline of Ingela's Talk:

FRUIT TYPE

- * Which fruits do you like to eat?
- * How do you like to eat fruit? Are you a grazer? canner?
- * Narrowing down the choices:
 - Too easy to grow to justify store cost/quality: ie raspberries
 - Best ripened on plant: ie figs, berries, grapes, stone fruits
 - Difficult to find: ie heirloom varieties, less common fruits ie hardy kiwis or alpine strawberries
- Beautiful ornamentals: ie cherry, peach, persimmon, blueberries

PLANT NEEDS

- * Choose cultivars for your climate zone
- * Most fruit trees need a pollinizer so consult a 'pollination chart'
- * Some plants are technically self-fruitful, like blueberries, but will make more fruit if you plant at least 2 different cultivars, ie 'Bluecrop' and 'Earliblue' blueberry, near each other

YOUR GARDEN

- * Where's the sun? Microclimates? Frost pockets?
- * Part-shade fruiters: asian plum, pie/sour cherry, arctic kiwi, currant, alpine strawberry
- * Save your warmest spots for figs & peaches/nectarines
- * How much space do you have...realistically?

SPACE SAVERS

- * On walls? as living fences?overhead on arbors?
- * Containers- window boxes, hanging baskets
- * Stack plants-shrubs under trees, groundcovers under shrubs
- * Self-fruitful varieties
- * Family' trees: More than 1 kind on a tree so it pollinizes itself.
- * Dwarf rootstocks & genetic dwarfs
- * Training forms ie espalier



Mike E. photo credit



Thx, Ingela!

Another reason to select, grow & pick your own fresh fruit from your PNW garden? Food Safety.

From FDA website: 3/17/2023, The FDA & CDC with local partners are investigating an outbreak of hepatitis A virus infections ([See symptoms here](#)) linked to frozen organic strawberries imported by a common supplier from certain farms located in Baja California, Mexico. The frozen organic strawberries were sold to a variety of retailers (including PCC, Costco & Trader Joe's) under multiple brand labels. *FDA's investigation is ongoing.* **Hep A food sources** include raw produce that are not reheated after contact with an infected food handler. **Related WA DOH health alert.** **Do not eat, sell, or serve recalled Frozen Organic Strawberries.**



↓ CHIPDROP

written by Ed Scullywest, longtime STFS member, current STFS board member and frequent USP content contributor. Thanks, Ed.

CHIPDROP is an organization that links homeowners who would like woodchips for landscaping with Arborists/tree services that need a place to drop their day's work of woodchips.

Chip Drop has several online videos on how it operates. (**Editor's online video suggestion: [How to Get the Most from ChipDrop: All the Tips for the Best Free Woodchips!](#) Also, Beware: If you request "logs", they come in unpredictable dimensions and may be bigger/heavier than you**) Chip Drop makes money by charging the droppers a \$20 fee, which is less than what they would pay to a landfill to get rid of their chips. The homeowner can also volunteer to pay this fee which may or may not increase the speed of the chip drop.

I signed up on a Saturday and had a chip drop on Monday AM. I had placed a tarp on my gravel driveway with orange cones. You don't need to be home for the drop, you send a photo of your drop site to chip drop and the tree service shows up and drops the chips, it takes maybe five minutes. You will not get any notice about when they will come or the size of the chip drop.

I got about 16 yards (**1 yard has the volume of a cube measuring 36 inches on each side**) of chips. I covered the chips with a piece of black plastic to keep them from getting soaked. The amount is unknown until it lands in your spot, you can't request a lot or a little, so be prepared. The amount varies from 4-20 yards. One anecdote I heard was that the chips were dropped in the driveway, with the car still in the garage. This would definitely be a problem with a



Laying down a tarp before drop eases cleanup. When you request a chip drop, send a photo and instructions where to drop chips.

Impermeable covering placed over chips after drop prevents precipitation from soaking into dry chips making them even heavier during transport about your place.



large 20-yard load. The chips are not heavy, although wet chips weigh more. A snow shovel does not work, it doesn't dig in well enough to the pile. I use a regular D shovel. A daily rental of a power equipment loader runs around \$500, which sort of defeats the purpose of the savings on the free chips, but they could be moved around a lot faster. If sharing the chips with neighbors this might be an option.

My chips are small with leaves and pine needles mixed in. The info says that the green parts add nitrogen and help begin the composting. Chips may also come with a few logs if you agree to accept them. After a week there

↓ CHIPDROP

was some mold in places, after a couple of weeks most of the mold was gone, the green parts were all brown and slightly dusty.

I have been moving them in 5-gallon buckets and have moved about half of the pile in three weeks. I have skipped working in the rain and snow. The buckets allow me to precisely dump the chips with only shoveling them once, from the pile to the bucket. Around the apple trees the chips should not be more than 6 inches deep to allow the roots to get air. Keep them away from trunks to discourage voles.

The orchard, kiwi vines and blueberries have probably taken 10 yards of chips. I also have a driveway with buttercup (aka [Creeping buttercup, a King County Weed of Concern](#)) that I plan to cover, so the pile will disappear someday, maybe by the fourth of July.



More on mulching with arborist chips: Summarizing the contents of WSU EXTENSION <https://extension.wsu.edu/> | [USING ARBORIST WOOD CHIPS AS LANDSCAPE MULCH FS160E](#)

Mulches are laid on top of the soil and not mixed into the soil as a soil amendment.

Arborist wood chips as mulch offer to the underlying soil 1) moisture retention and 2) temperature moderation as well as weed suppression.

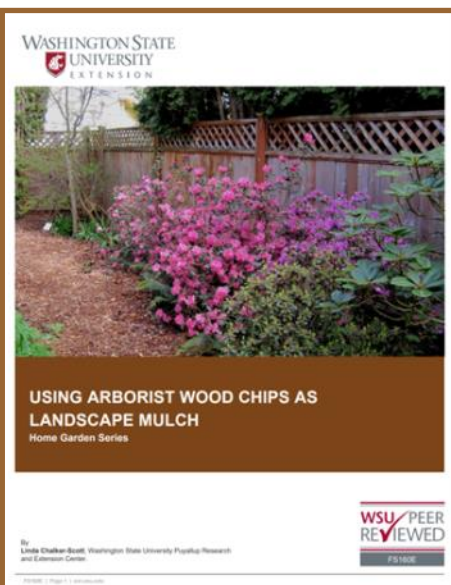
Arborist wood chips obtained from a local tree service have minimal embodied fossil fuel transport emissions. Repurposing local arborist wood

chips as mulch keeps this slowly decomposing organic material out of anaerobic landfills.

Arborist wood chips spread as mulch don't acidify the underlying soil.

Arborist wood chips containing allelopathic species (for example, cedars and black walnut) don't suppress the growth of established plants although seed germination and growth of young seedlings may be negatively impacted.

Arborist wood chips from diseased trees spread as mulch don't transmit pathogens to the roots or other parts of healthy established trees. Don't use arborist wood chips as a soil amendment which could place diseased wood chips close to roots of established trees.



↓ CHIPDROP

WSU EXTENSION <https://extension.wsu.edu/> | [USING ARBORIST WOOD CHIPS AS LANDSCAPE MULCH FS160E](#)

Arborist wood chips spread as mulch over time increase nutrient levels in the underlying soil. A nitrogen deficiency exists at the boundary between the mulch and soil which may suppress seed germination.

Arborist wood chips spread as mulch for weed control to be effective must maintain a depth of 4 to 6 inches. If the mulch layer is too thin, weed growth will be enhanced not prevented due mostly to the increased underlying soil water retention. Over time, arborist chips decompose and compress. Reapply arborist wood chips as mulch to maintain desired depth.

Don't pile arborist wood chips against the trunks of shrubs and trees which creates a dark, moist, low oxygen environment allowing fungal diseases to establish and enter plant tissues normally above ground and not adapted to these conditions.

Another online mulching with arborist chips resource:

[Mulching Woody Ornamentals with Organic Materials | OSU Extension Catalog | Oregon State University](#)

Reminder: Arborist chips aren't homogeneous pricey beauty bark.

Arborist chips are free and delivered for free because tree service companies view this material as waste needing to be disposed of as cheaply as possible. Be wary of the unwanted and the lack of care/thought given to their contents. If you've invested considerable sweat equity battling and mostly eliminating (though constant vigilance will be needed from now on) invasive plants from your backyard orchard, wanting organic matter that someone else considers waste seems counter-intuitive. One way to ensure no viable pieces of noxious weeds like [cherry/English laurel](#), [English holly](#) or [English ivy](#) in arborist chips infiltrates your fruit and veggie garden of eat-in? Avoid arborist chips and turn your own woody debris into mulch. [New reasonably priced electric home garden shredders](#) are available for chipping small (~1 1/2-inch) diameter limbs or you may already have an older reliable model ([McCulloch MCS2001](#)) though non-gasoline models are less common in the USA. Got more time than extra cash and looking for some functional fitness activities outdoors? Break smaller branches into short pieces with your hands and section thicker branches with a hand pruners and/or loppers.



Pile of branches broken by hand or cut with loppers for mulch

HELP SANDY B. SPREAD CHIPS @ STFS DEMO ORCHARD IN MAGNUSON

Want to help maintain the STFS demonstration orchard? On a beautiful, warm and sunny Saturday back in January, at least 18 STFS members volunteered at least 2 hours each of their time performing long overdue winter pruning at the STFS demo orchard in Seattle's Magnuson Park. Thank you. Since then, several STFS members (mostly Sandi B. and Ruth C., thank you both) have continued to return and perform maintenance activities when their schedules and desire for functional fitness permit. Tasks accomplished include weeding thistle and creeping buttercup from tree rows, hauling and spreading arborist chips to suppress weeds in tree rows and upgrading the mason bee enclosures installed on an espalier post near the children's garden. The next bigger training/work party at the demo orchard will occur probably in late June when excess apple fruitlets need to be thinned and remaining apple/pear fruitlets covered with barriers (footies and netting) for protection against codling moth and apple maggot. From now to late June, the grass in the alleyways will continue to grow needing to be mowed, the weeds in the tree rows will continue to multiply and need to be removed/suppressed and other maintenance tasks will need our attention. If you want to assist, please contact Sandi B. (email: bowman@seanet.com phone: 206.522.8965) for suggestions on how you can help and not unwittingly undermine the activities completed by other volunteers. Thx.



After years of extra screws and staples, the wooden mason bee enclosures were finally judged to be too beyond in-field repair and then replaced by repurposed black plastic nursery trays. (Thanks to the unknown creator of the original structures which are now being glued and rebuilt for a yet undetermined repurpose.) On March 4th, mason bee cocoons and cleaned nesting tunnel structures were stocked in the black plastic enclosure facing the demo orchard. Thanks to STFS Board member Ed S. for donating ~40 mason bee cocoons which were placed in this enclosure along with additional cocoons from other STFS members. The even odder-looking enclosure facing the children's garden remains empty for now and will be stocked by children's garden volunteers late spring/early summer probably with leaf cutter larvae and nesting blocks. If you want to be involved with children's garden activities, please contact Jess S. (email: urbangardenwisdom@gmail.com) or Emily B. & Jenn S.T., Children's Garden Communications Co-Leaders (email: magnusonchildrensgardened@gmail.com) who regularly coordinate with STFS through the STFS gmail account.



Bea to Mason : "It's ugly...I'm not raising our family singlehandedly here"

According to a bee behaviorist, bees (at least European honeybees) **"...solve problems and can think."** What "thinking" is may be debatable, but there is no doubt when a mason bee "decides" your accommodations are substandard. If you build it, they may not come. If you put their cocoons in an enclosure, they may not stay. Rejection sucks especially if you feel you've done everything "right" with good intentions. Searching the internet for a quick and cheap fix, chemical attractants are currently being marketed to attract and retain good industrious mason bee tenants. Does this work? (not rhetorical...if you know, please email me: trelwing@gmail.com). During a recent webinar (Stone Fruit Day – North Central Washington Tree Fruit Days January 18) several talks focused on blue orchard (mason) bees for commercial fruit orchard pollination. One researcher made comments suggesting the challenge of encouraging the released mason bees to stay and forage within the orchard. Also, one overhead showed an individual spritzing a liquid over mason bee structures to be installed within an orchard. Currently, several outlets including [Crown Bees in Woodinville](#) offer products advertised as attracting mason bees. Crown Bees' product [InvitaBee Osmia](#) has an [MSDS](#) identifying it as a natural solitary bee pheromone with the only active ingredient being [decanoic acid](#) (2%) and the remaining 98% listed as "inert ingredient". Hmmm...if the secret sauce isn't in the inert ingredient, the mason bee attractant is decanoic acid (aka capric acid) a medium-chain fatty acid found in coconut oil ("about 10%"), right? So if I dip used Q-tips in melted coconut oil then chill before placing several in my mason bee structures, I'll attract nesting mason bees, right? If you're willing to share your strategy for attracting mason bees with STFS members in an upcoming USP newsletter,



Native Plants for Native Pollinators

Osoberry, Oregon grape, salmonberry, flowering currant, huckleberry, trailing (more like tripping) blackberry, salal, thimbleberry, and Nootka rose are all native plants of the PNW with some producing fruit almost rivaling their domesticated relatives. Beyond human food, these readily adaptable plants provide sustenance to native pollinators that assist with increasing fruit yields of PNW backyard orchards. Following the March 4th meeting, longtime STFS member Sandi B. mailed to several STFS members, a printed [native plant/pollinator handout](#) composed by the [City of Bellingham after becoming a Bee City USA sponsor](#). The handout also lists sources for native plants in the Bellingham area including the local conservation district, WA Native Plant Society chapters and retail nurseries as well as points readers to [Xerces Society](#) and [WTU Herbarium](#) as informational sources. Down I-5, [is Seattle really a Bee City or just in name only?](#)

Osoberry (Indian plum) transplant beginning to blossom & support bees. Port Orchard

PNW native fruit plant blackcap raspberry

Blackcap Raspberry (aka Whitebark Raspberry or just Black Raspberry)

is native to the PNW along with related *Rubus* species Salmonberry and Thimbleberry (both pollinator friendly). Blackcap/whitebark raspberry grows less like sturdy red/golden raspberry canes and more like blackberry as much longer (>6-feet) tenuous canes which readily arch away from the original root wad then dip to the ground and tip root quickly leap-frogging and overtaking the raspberry patch then beyond. Intermingling blackcap/whitebark with red/golden may end up with a patch dominated by the former. Propagating blackcap/whitebark is very easy with new starts probably already established by a cane that has tip-rooted on its own. During pruning/cleanup activities, dig up new starts and pot for grow up and later transplant or giveaway to STFS members. More about the blackcap/whitebark raspberry at [Rubus leucodermis | Landscape Plants | Oregon State University](#).



2023-03-13



2023-03-21



Protect from [Phytophthora Root Rot](#): elevate raspberry patch with repurposed timbers or used CMU block and [juniper landscape timbers](#)



Kumquat Black Sesame Chocolate Scones

Contributed by Tracey Bernal



It is technically still winter at the time of this writing - my rhubarb is weeks away from being harvestable, but for some spring-like flavor, I have some purchased organic kumquats, and some “tree-to-bar” chocolate grown and processed in Hawai’i. Cacao farms are prolific there, as we discovered on a recent trip. I was inspired by the combination of kumquat and black sesame in a delightful vegan gelato, sampled during a previous trip to the Big Island. Adapted from a recipe found at [Food52](#).



6 ounces (about 24) kumquats, sliced into thin rounds and seeded

Ingredients

- 1 Tablespoon granulated sugar**
- 1 1/2 Cups all-purpose flour**
- 2 Tablespoons black sesame seeds**
- 2 Tablespoons granulated sugar**
- 1 1/2 teaspoons baking powder**
- 1/2 teaspoon Kosher salt**
- 6 Tablespoons cold unsalted butter, cut into small cubes**
- 1 egg**
- 1/4 cup sour cream**
- 1/4 cup bittersweet chocolate, chopped**



- 1. Preheat oven to 325F.**
- 2. Toss sliced kumquats with 1 Tablespoon sugar. Place single layer on parchment paper lined baking sheet and bake for 20 minutes. Let cool completely.**
- 3. Turn oven temperature up to 375F.**
- 4. In a large bowl, mix flour, sesame seeds, 2 Tablespoons sugar, baking powder, and salt.**
- 5. Add in cooled kumquats, butter, egg, and sour cream. Mix until dough starts to come together. You can use a food processor to mix the dough, as I did.**
- 6. Add chocolate and mix for a couple more seconds.**
- 7. Form dough into 6-inch round disk. Cut into 6 wedges and transfer to a parchment paper lined baking sheet. Sprinkle with sugar. Bake for 30 minutes until golden brown.**

Tasks

Alternatively, you can freeze the dough before baking. Bake directly from freezer for 35-40 minutes, until golden brown.



BeeLine Editor still needed after long vacancy

BeeLine

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.

Thanks to Melinda M. and Ia D. for STFS educational fundraising through maggot barrier sales during the March 25th SCFS/STFS grafting event in Mukilteo. Please don't mail any more maggot barrier order forms to Linda S.; Linda no longer stores maggot barriers and can't fill these orders. Maggot barriers will be available at future in-person STFS events for STFS members and other attendees to purchase until the current inventory is exhausted.



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: Blossoms of Shiro Asian Plum (for more fruit set, pollinizer recommended like an adjacent Nadia Plum-Cherry) bought years ago as bareroot from Costco. Photo taken 2023-03-30 Port Orchard. From Raintree website: Large, round, yellow plum with an mild, sweet flavor and sunshine yellow, translucent flesh. fruit ripens early and is ridiculously juicy. Fast-producing tree reliably cranks out loads of clingstone fruit every mid-summer. Developed by Luther Burbank and introduced 1899.

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 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)**