

Fruit of Youthful Blemish-less-ness?



Naturally Non-Browning



Sweet & Crispy Opal[®]

Opal.
Meets or Exceeds U.S. Extra Fancy
4 LB / 1.8 kg NET WT | Produce of U.S.A. | ITEM # 6852
Distributed by FirstFruits Marketing LLC, Yakima, WA 98901
Coated with food grade vegetable and/or mineral based wax to maintain freshness.

10 Count
2.78 IN MIN. DIA.
PACKED ON:
11/29/23



The yellow apple with the crispy b

the Urban Scion Post

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



Board of Directors 101

Calling all members to consider serving on the Board of Directors for Seattle Tree Fruit Society.

You won't have to worry about amending your income tax return, the pay is zero dollars but plenty of Thank Yous are sprinkled in for flavor.

The Board sounds prestigious, but it mainly tosses ideas back and forth to present content and creativity for our members.

If you are a new member your input could be especially valuable so that we can understand what new members would appreciate learning about.

If any member has a concern or growing problem the board can help find a solution. We have new orchardists and others with decades of experience but every year we get thrown some new curveballs. Each board member brings a different plate to the table to share.

The time commitment is four meetings a year, you show up when you can. If not this year, maybe next, or maybe in a decade or so, any time you're ready, the board and all the members will appreciate your effort. Contact any board member, the president, treasurer or secretary if interested. Hope to hear from you soon.

Coming soon

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On the cover

Ans: Probably not, so keep applying [melon serum from Cindy Crawford](#) and don't expect much from Opal-sauce facials. By sheer luck during conventional breeding (Topaz x Golden Delicious), [Opal apples](#) are naturally low in polyphenol oxidase enzyme that browns apple slices with oxygen present. Opal apples are verified by the [Non-GMO Project](#). The only US orchard growing Opals is [FirstFruits Farms](#) of SE WA. Taking a different genetic route to slower browning apple slices, another WA orchard, [Okanagan Specialty Fruits](#), exclusively grows/processes bioengineered [Granny Smith and Golden Delicious Arctic apple ready-to-eat slices](#) advertised as "[capable of looking and tasting as fresh-picked fruit, not just for hours, but for days](#)".

❖ Sat. Jan. 13th 10 AM to noon - In-person/zoom hybrid STFS member annual meeting @ Seattle Waldorf School NE Seattle with STFS Directors election and featuring live zoom presentation by [Derek Mills of Hocking Hills Orchard in SE Ohio](#) about his over 1,800 apple varieties. Remaining stocks of apple maggot nylon footies will also be available onsite for sale. \$12 per box of 100 footies. - Email reminder will be sent to STFS members 1 week prior to event.

❖ Sat. Feb. 17th 10 AM to noon or longer - In-person only hands-on Winter Pruning Apple/Pear Fruit Trees led by [Ingela Wanerstrand @ Magnuson Park Demonstration Orchard NE Seattle](#). Free for STFS members and members of the public. In addition to winter pruning, scion wood will be collected for grafting. Check [USP 39 04 Apr 2021](#) newsletter for demo orchard map with fruit tree variety IDs. Remaining stocks of apple maggot nylon footies will also be available onsite for sale. \$12 per box of 100 footies. Email with additional details will be sent to STFS members 1 week prior to event.

❖ Sat. Mar. 2nd 10 AM to noon or longer - In-person only STFS member meeting @ Sky Nursery Shoreline featuring [Ingela Wanerstrand](#) talk on growing fruit in a small PNW space. Free for STFS members and members of the public. Bring scion wood, mason bee cocoons and whatever else to trade with fellow attendees. Remaining stocks of apple maggot nylon footies will also be available onsite for sale. \$12 per box of 100 footies. Email reminder will be sent to STFS members 1 week prior to event.

From STFS President, Mike Ewanciw: At our January 13, 2024 meeting, which will also be our Annual Meeting, we welcome a presentation by Derek Mills of Hocking Hills Orchard in Ohio. We expect Derek's presentation to begin at 10:30, after a brief business meeting and Board of Directors election. The meeting will be of the hybrid variety – both in-person and zoom. Zoom connect info will be emailed 1 week prior to the meeting.

Derek and his wife Lisa own the 55-acre Hocking Hills Orchard, as well as adjacent rental cabins. Hocking Hills Orchard currently has over 1,800 varieties of apples (including over 200 varieties of red & pink fleshed), as well as about 100 pear varieties and 100 varieties of grapes. Also present are several varieties of peaches, plums, nuts and berries. The orchard is set up as a secondary apple and pear repository for the USDA. In 2022, Hocking Hills was able to send pear scions to the Corvallis, Oregon repository to replace some varieties lost to fire blight.

Hocking Hills Orchard is run as a UPick operation with the season typically ranging from mid-July until the first week in October. The earliest apple to ripen is called 'White Joanetting,' which ripens around May 28th (which is St Joan's Day in the UK where that variety originated.) There is also a variety ('Decio') that was grown by the Romans in the sixth century AD. The orchard has won many awards, including being named one of the top ten orchards in the country by USA Today.

How (and why) did Derek begin this journey?

MORE 1/13/24 STFS MTG DETAILS ABOVE

In the mid 1980's Derek read a story in a magazine about a guy talking about George Washington's favorite apple, Newtown Pippin and wrote the author a letter. He received a reply that included a scion and rootstock along with instructions on grafting. He thought the graft wouldn't work but it took. One thing led to another.

Derek will discuss what he has learned throughout this adventure & talk about some of his favorite varieties. He welcomes all inquiries from us.

2024 STFS election @ Sat. Jan. 13th hybrid STFS annual member meeting

For the 2024 STFS election being held at the in-person/remote hybrid STFS member annual meeting, STFS will have 3 of 7 Directors positions open that hopefully will all be filled. And STFS really needs a STFS member to step up and fill the Secretary Officer position. All STFS members having any interest in filling these positions or nominating another STFS member to fill one of these positions: please email nominations or related questions to seattletreefruitociety@gmail.com ASAP.

The business of STFS is managed by the Board of Directors. The STFS "Board of Directors" consists of all "Officers" (President, Vice President, Secretary, Treasurer) and not less than four nor more than seven elected "Directors". The masthead towards the back of each STFS USP newsletter lists all current members of the STFS Board of Directors with term expiration dates.

From the 2023 STFS Board of Directors, both Directors Laure Jansen and Linda Sartnurak will be retiring effective Jan. 2024.

Thank you, Laure for filling this Director position as well as all the years putting together and mailing out the printed STFS USP monthly newsletter, authoring numerous newsletter articles and transitioning to the electronic format in 2020.

And thank you, Linda for filling this Director position as well as the many years up to 2022 managing the sales of maggot barrier nylon footies for STFS fundraising activities.

Ed Scullywest who is a Director of the 2023 STFS Board of Directors has agreed to be nominated for a consecutive term as a Director from Jan. 2024 to Jan. 2027. Thank you, Ed for serving as a Director for the past 3 years, writing a number of recent STFS USP newsletter articles along with finding additional newsletter content and volunteering to serve as a Director for an upcoming second term thru the end of 2026.

What do STFS Directors and Secretary Officer do?

Director minimum duties: 1) during 3-year term, attend (nothing else...just attend) a total of 12 quarterly Board of Directors meetings usually held remotely, online via zoom.

Secretary Officer minimum duties: 1) during 2-year term, attend a total of 8 quarterly Board of Directors meetings usually held remotely, online via zoom **AND MORE IMPORTANTLY:** 2) **DOCUMENT THE HAPPENINGS OF EACH QUARTERLY MEETING THEN CREATE DRAFT MEETING MINUTES FOR REVIEW AND APPROVAL BY BOARD OF DIRECTORS AT THE FOLLOWING QUARTERLY BOARD OF DIRECTORS MEETING.** Board of Director meetings are recorded on zoom with the video available for review if anyone wants to doublecheck any details on meeting discussion.

Zoom recording of 12/12/23
STFS Board of Directors
meeting [<CLICK HERE>](#)
but only after emailing se-
attletreefruitociety@gmail
.com to ask for Passcode.

STFS Directors Nominations and Election

The STFS election procedure is part of the **AMENDED BY-LAWS OF THE SEATTLE TREE FRUIT SOCIETY** A Chapter of the Western Cascade Fruit Society (Amended and Re-stated as of January 18, 2014) available online in [USP 39 01 2021 Jan](#)

Cutting and pasting sections of the current STFS by-laws:

"[The January meeting] shall be designated as the annual membership meeting for the purpose of electing Directors and transacting such other business as may properly come before the meeting." "Elected Directors shall be selected by the membership for a period of three (3) years or until his or her successor is elected, with two (2) directors being elected each year. Nominations to the Board of Directors shall be made by a Nominating Committee consisting of three (3) members appointed by the President or by nomination from any member prior to the election."

"Ten (10) percent of the members entitled to vote shall constitute a quorum at a meeting of the members. If less than a quorum of the members entitled to vote is represented at a meeting, a majority of the members so represented may adjourn the meeting and call for continued action at a future meeting." "The Society shall have two classes of membership: individual and life." "Voting rights are extended to all individual and life memberships, one vote per membership." "Each member entitled to vote at an election of Directors may cast one vote for as many persons as there are Directors to be elected. Cumulative voting for one Director candidate is not permitted."

As of December 2023, STFS has 118 members. For the 2024 STFS election to be valid, at least 12 members will need to participate.

"The annual meeting of the Board of Directors shall be held immediately following the annual meeting of members or as soon as is practicable. Quarterly meetings of the Board shall be called by the President."

"The officers of the Society shall be a President, Vice President, Secretary and Treasurer, each of whom shall be elected by the Board of Directors. Any two or more offices may be held by the same person, except the offices of the President and Secretary cannot be held concurrently by the same person." "The officers of the Society shall be elected at an annual meeting of the Board and serve for two (2) years. Each officer shall hold office until his or her successor shall have been elected and qualified unless he or she resigns or is removed from office. Officers may be re-elected."

An El Niño

December, 2023

Marilyn Tilbury

ald ash borer. It is a tree killer and was found in Forest Grove, OR last year. This metallic beetle



has killed essentially all ash trees in the eastern part of our country. Worse, olive trees are also susceptible and concern in CA is palpable.

A must-do chore in December is checking the area around tree trunks. You want at least a one foot clear space so that hungry voles have no cover to gnaw bark at the soil line. Do you now also have rabbits? They are also perfectly capable of gnawing bark if they get hungry enough and do so higher on the trunk. A circle of one foot high chicken wire is usually enough to deter this pest. Invest in plastic coated chicken wire available at some hardware stores. This more attractive product is also longer lasting.

Another must do chore for stone fruit growers is either erecting a rain shield over peach trees or spraying fungicide each month thru bud break. Google "WSU Hortsense", then "peach" to see the list of effective fungicides for our state.

Are small lithium-ion batteries still in your outside yard equipment? Best to store them in your home (Editor's suggestion: just to be clear, remove batteries from equipment then store the batteries in a location safely away from winter's temperature extremes and in a location that doesn't block emergency exit routes). Check the charge. We are told they should be charged to 75% of storage capacity for maximum life. Most chargers have four lights so charge until the third light is steady. Be sure to store them so they can't touch and short out.

Still looking for last minute gifts? An interesting book is The Dish, the lives and labor behind one plate of food by Andrew Friedman. He documents the journey of the food on his dinner plate from grower to chef on the day of July 24, 2021. Some of us who may shop at say, PCC, may wonder why the expense. This book shows us our intricate food supply chain and helps explain the cost.

Do you remember the weather around Christmas last year? Only those with all-wheel drive and four studded tires could navigate the black ice. Likely not a problem this year! Very best wishes for a fruitful 2024.

As this is written, in mid-December, just a few apple leaves remain at the top of late cultivars and most alder leaves have fallen. NOAA's 5-10 day forecast calls for lower than average rainfall and higher than average temperatures, typical for an El Niño winter. Also for El Niños, central to southern CA is predicted to get hosed by a succession of atmospheric rivers, welcome news for their depleted reservoirs.

USDA has just issued their new 2023 plant hardiness map using 30 years of data. The previous map dated to 2012. We seem to have crept up from zone 8b (15°-20°) to zone 9a (20°-25°) expected for the coldest night of the year. Do note that these numbers represent the average annual extreme minimum temperatures. There is nothing stopping an unusual arctic blast from being substantially colder and killing those marginally hardy plants you've been babying over several winters.

Zone 1 is extreme cold, -55° F. The warmest zone is 13b, 65° to 70°F. The "a" subzone indicates colder and "b" subzone warmer. Go to

<http://planthardiness.ars.usda.gov/> to check out your zip-code's hardiness rating. Remember that recent summers have illustrated that high summer temperatures along with drought can be plant killers too.

Good news: for the second year WSDA found no northern giant hornets (murder hornets) in over a thousand traps deployed in NW Washington. We will all breathe a sigh of relief if none are found in 2024, the threshold for declaring eradication. (Editor's note: Ed S. forwarded a related Seattle Times article.)

But the wine industry in CWA is shaking in their boots over the potential spotted lantern fly invasion since they've seen what this attractive insect can do to grapes in eastern states. (Editor's note: invasive SLF has several distinct, some very colorful, life stages.)

All of us hosting Oregon ash trees must accept that we will have these lovely trees with us for only a bit longer because of the inevitable invasion of emer-



Adult
1" (25 mm)



Mature Nymph
7/8" (12 mm)



How to Happily Garden in the Rain

The secret is good rain gear by Melinda McBride

If we Western Cascade gardeners and home orchardists avoided working outside when it's wet, we'd miss many months of gardening. But gardening in the rain can be cold, wet, and miserable.

As a long-time motorcycle and scooter pillion (Brit. for passenger), I've learned that the right gear makes a big difference when it comes to riding in the rain in comfort. The same goes for gardening in the rain.

When my old thrift-store gardening rain gear wore out, I went looking for gear that would be comfortable, waterproof, durable, and not too expensive. In doing my research, I figured I couldn't go wrong by finding what the pros use.

After a bit of research, I decided on [Ruf Duck rain gear](#). Ruf Duck gear is a long-time local brand originally established in 1964. It was designed by a fisherman when he couldn't find good gear that fit his needs. It's still popular in the commercial fishing industry. It's also popular in the dairy industry and with other hard-working folks whose jobs take them outdoors in all kinds of weather.

When the original Ruf Duck designer retired, he sold the company to his long-time supplier [Schermerhorn Bros. Co.](#) They have maintained the original standards. It's still made locally in the Puget Sound area. It's still made with specially spec'ed waterproof fabric that's manufactured in the United States. Even the snaps are made in the U.S.

I talked with a representative at Schermerhorn Bros. Co. She said they have many customers who report that their Ruf Duck rain gear lasts 10 years or more under regular use.

I bought a set of Ruf Duck jacket and pants from another local, family-owned company, David Morgan. I've been a customer for decades. They are very selective about the products they sell. I depend on them for high quality.

Ruf Duck rain gear has a very basic design. No pockets or zippers to catch rain or leak. The pants have an elastic waistband. The jacket has a front fly closing with snaps. It includes a hood with a large bill that keeps my glasses dry. The hood design allows for good peripheral vision, too.

The fit is very roomy. There are no vents, but the roomy design allows humid air to escape naturally. For extra protection, overalls are available instead of pants.

I paired my Ruf Duck set with [XtraTuf boots](#). These are popular with Alaska fishers. I had a pair I got from the thrift store. When they finally wore out after many years (and they were used to start with) I got a less expensive pair of vinyl rain boot. They just lasted a couple of years. The XtraTuf boots are soft, flexible neoprene that does not crack like vinyl. Sadly, these are no longer made in the U.S. But the quality of the Chinese-made pair I got seems comparable to my original pair.

As I write this, I've just finished working in my yard during one of our "atmospheric river" rain events. Even after spending several hours out in the rain, my clothes stayed perfectly dry. I was warm and comfortable and hardly noticed it was raining.

The total cost of my rain gear was several hundred dollars. After a thorough test in pouring rain, I consider it a worthwhile investment. I expect it to last for the rest of my gardening life.



Photo credit: Chris

APPLES FOREVER!

By Jim K Ballard, PNWFTA Informational Officer

This report summarizes the activities and apple variety evaluation done by the members of the Pacific Northwest Fruit Tester's Association. They got their start in 1986 when I called for the names of fruit growers interested in forming an association of growers willing to test new varieties and share their observations with the other members.

At that time several new varieties were being promoted which we knew very little about. Gala, Fuji, Braeburn and Granny Smith were being imported into the USA and competing with our standard varieties, Red and Golden Delicious. The interest in variety evaluation was high and the Tester's Association soon grew to International proportions with over 400 members in 26 states and 13 foreign countries.

Apples have been an important fruit to mankind for centuries and it is reasonable to assume this will continue for centuries more. To more fully understand the importance of variety evaluation, let's review some of the history of apples. After all, it is highly probable that man has seen the appearance of at least one hundred thousand varieties since he learned the art of grafting.

The earliest written record of apple growing in America is ...

James K. Ballard (1920-2017)

From **Good Fruit Grower**: James K. Ballard, a WSU Extension agent for Yakima County from 1962-81 and former contributor to *Good Fruit Grower*, died on Oct 18 (2017). He was well known for his expertise in orchard management and apple production. Prior to his work in Yakima, he served as agent for Chelan and Douglas counties from 1952-62. Ballard was born in Custer, South Dakota, in 1920. In the early 1980s, he served as consultant for Carlton Nurseries and formed the Pacific Northwest Fruit Testers Association. He enjoyed grafting new varieties at his orchard at his Selah home. He traveled the world for speaking engagements and orchard tours. He received awards such as the Washington State Horticulture Silver Apple Award in 1990 and the Cherry Institute's Cherry King Award in 1996.

12/21 1300



12/21 1400



12/21 1500



12/21 1700



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APPLES FOREVER



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As we entered the 21st century, Red Delicious was deemed an extinct variety by many growers and the search was on for replacing its acreage with more profitable varieties. But, it is not easy because Delicious has been a very easy variety to grow. Many of the new varieties are not grower friendly and have faults that cast them into the "cull bin of forgotten varieties".

Over the past 16 years, the members have reported their evaluation remarks on nearly 170 varieties or strains of existing varieties. They are included in this report with brief descriptions and, in many cases, with evaluation comments of the past two seasons.

The search for the perfect apple will continue for as far into the future as we can see. The "flow" of new varieties coming onto the scene is accelerated with the action of over 66 apple breeding stations around the world. Dr. Bruce Barrett manages one of them at the WSU Research and Extension Center in Wenatchee, WA. The samples of his new varieties displayed at the December, 2000 Horticultural meeting at Yakima created interest and hope that something better than Red Delicious is forthcoming.

How does a new variety succeed? Exploring New Varieties Of Apples

By Grady Auvil - as presented to the PNWFTA Annual Meeting December, 1989 [Editor (Jim Ballard)'s note: How much of this is still true today?]

Any new apple that replaces Red & Golden Delicious in America must have the following characteristics:

1. It must reach the consumer crisp, sweet and juicy.
2. To do this it must be able to endure eleven months storage with two weeks shelf life and still be crisp, sweet and juicy.
3. The United States market pays the highest prices for sizes 100 to 64. These sizes must be easy to grow.
4. Fruit that looks good tastes better and also attracts the shopper to take it home.
5. For growers in the northern states the tree must be winter hardy and for growers everywhere, the blossoms should be frost tolerant. The tree structure

Popular apple varieties recently grown in WA commercial orchards

No, as of 2021/22, Red Delicious hadn't gone extinct in WA commercial orchards and was second only to Gala in fresh apple crop production.

2021/22 WA fresh apple crop production by variety*: [Gala](#) (19.5%), [Red Delicious](#) (15.9%), [Granny Smith](#) (14.0%), [Honeycrisp](#) (13.7%), [Fuji](#) (12.5%), [Cripps Pink](#) (6.3%), [Golden Delicious](#) (3.7%), [Cosmic Crisp](#) (3.1%), [Ambrosia](#) (2.0%), [Braeburn](#) (0.2%) & Other (9.1%).

*Based on a statistical review of WA state fresh apple crops 2021/22 published Dec 2022 by WA State Tree Fruit Association ([WSTFA](#)) last updated [2/15/23 Apple Fact Sheet Pacific Northwest Apples Northwest Horticultural Council](#)

Other (9.1%) may include additional varieties described by the [WA Apple Commission](#):

[Autumn Glory](#), [Cameo](#), [Crimson Delight](#), [Dazzle](#), [Envy](#), [EverCrisp](#), [Hunnyz](#), [Jazz](#), [Jonagold](#), [JUICI®](#), [Kanzi](#), [KIKU](#), [Koru](#), [Lady Alice](#), [Opal](#), [Pacific Rose](#), [Pazazz](#), [Piñata](#), [Rave](#), [Rockit](#), [Rome](#), [RosaLynn](#), [Smiten](#), [SugarBee](#), [Sunrise Magic](#), [Sweetango](#) & [Sweetie](#).

EXPLORING NEW APPLES

5. For growers in the northern states the tree must be winter hardy and for growers everywhere, the blossoms should be frost tolerant. The tree structure should be strong with hardy leaves and good bearing habits.

There are not many apples that have all these qualities in one package.

Local markets or fruit stands could use entirely different standards to judge the apples they sell and grow. Usually they either grow their own fruit or it is grown in the area. This allows them to capitalize on individual taste and preference of which there seems to be an unlimited variety. In this instance, several varieties of apples is usually a distinct advantage.

Another advantage local marketers have is control of condition both in time of harvesting, storage and selling.

Red and Golden Delicious apples have always had very short shelf life when allowed to develop full quality on the tree. These two varieties have had great attention to developing means of extending their condition to fit a twelve month marketing season. Regardless, they are still failing to give the consumer a product we can depend on giving satisfaction.

There are dozens of new varieties appearing in the world of equal or better quality. Many of these have a much better shelf life.

Quality and conditions can be managed much easier in local markets and fruit stands. Here there is usually direct contact between the producer and the consumer.

The producer or shipper in national markets has little or no control over the care and handling of his fruit. Even apples with exceptional shelf life like Granny Smith are sometimes stale and overripe before being sold retail.

Sweet apples with the endurance of Granny Smith are coming from breeding programs. Three of the ones making a place in the market are Gala, Braeburn & Fuji.

Both Gala and Braeburn are from New Zealand and Fuji is from Japan. Japan has the most extensive apple breeding program in the world today. They have ...

On apple fruit size matters



Sure, a 14-ounce (size 48) **Honeycrisp** is easily eclipsed by Darren Murphy's **Sekai Ichi** apples routinely awarded the heaviest (approaching 2 pounds or 32 ounces) apple blue ribbon at Peninsula Fruit Club's fall fruit show, but for the **Washington Apple Commission**, a 14-ounce apple is the heaviest Washington fresh apple considered commercially viable for export to international markets. The Commission **RAVE @s: WASHINGTON APPLES ARE AN IDEAL SIZE** "Apple sizing is designated by count — the number of apples that can be packed in a 40-pound fiberboard carton. The largest packed size is 48, which means there are 48 apples in a box. Supplies of that size are typically very limited. Washington crops traditionally peak on sizes 88 - 100, which means they're around 3 inches in diameter, and between 6 - 8 ounces." Want a WA-grown 20-ounce **20 ounce** variety apple? Most likely, you'll need to grow it yourself.

EXPLORING NEW APPLES

1 They (Japan) have developed several very good apples, but none of the others have all the good qualities that is in the Fuji.

9 There are new apples to please any apple consumer these days. The problem is to get them to the people who eat them when they are good to eat.

8 Many of the Japanese varieties that are being grown in the United States have been introduced by individuals illegally. The most promising of these are being processed to remove harmful viruses at the Washington State University station at Prosser, WA.

9 We have great hopes that this process can offer a means of introducing new varieties that will discourage illegal entries and reduce the risk of bringing into this country harmful viruses or insects.

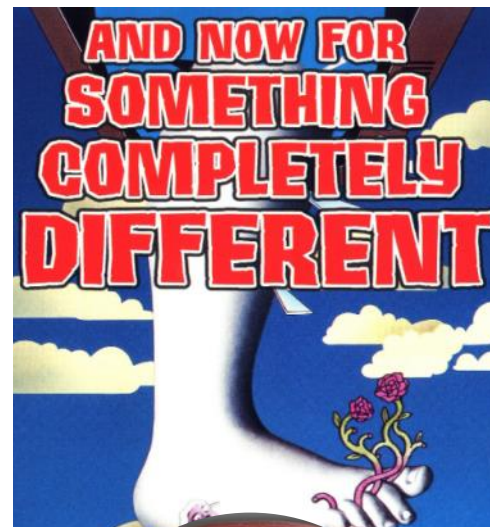
8 Before any grower plants new variety apple trees, where and how they are to be marketed should be decided. Plant your orchard to fit your area and have a market that fits your capacity to serve it.

9 I have fruited and examined Elstar, Criterion, Gala, Fuji, Granny Smith, Jonagold, Empire and also ten of the better Japanese varieties. Of those new Japanese varieties I have grown, not one has all the good qualities of Fuji. Many of the new varieties will find good use by growers with special or local markets. For the national markets, I can see at this time only Gala, Granny Smith and Fuji.

9 Many of the new varieties will find good use by growers with special or local markets. For the national markets, I can see at this time only Gala, Granny Smith and Fuji.

1 Regardless, every grower should see the variety he plants being grown in his area before planting it for commercial production. In addition to knowing the variety is adapted to his area, a definite plan for successful marketing should be developed.

9 *Editor (Jim Ballard)'s note: Grady Auvil died in December 1998. He is remembered for his dedicated efforts in variety evaluation and market exploration of new varieties.*



UPENDING ROME & NEW APPLES TO BOOT

Is this anything?

For years, [The Appleist Brian Frange](#) has been chomping on Big Apple's sweet, crunchy, juicy, low acid [Honeycrisp](#) wannabees.

[Apple Rankings](#) is the resulting raunchy irreverent online romp/resource offering no-punches-pulled reviews of apple varieties available in the USA from meglamarts to neighborly specialty groceries.

EXPLORING NEW APPLES

RANKED APPLES

The Don Rickles of apple roasts, [Brian Frange](#) gleefully raves about or/and mercilessly raspberries current commercial apple varieties as well as offers nuanced advice (for example, [SweeTango](#) is top-rated, but if you live in North America, avoid New Zealand grown ones since their premium-priced tastiness is lost during the long boat trip).

[Apple Rankings](#) also posts apple variety reviews/comments submitted by site viewers for additional assistance when seeking the "[The Holy Grail](#)" in the produce section.

Apple varieties are ordered top to apple hell. Most reviews include suggestions for better apple varieties and links to online resources related to the reviewed apple variety

Top apples with link to full review at [Apple Rankings](#) according to The Appleist Brian Frange: [SweeTango](#), [Honeycrisp](#), [Kanzi](#), [SnapDragon](#), [Envy](#), [Pink Lady](#), [Lucy Glo](#), [Opal](#), [Wild Twist](#), [SugarBee](#), [Rave](#), [GoldRush](#), & [Ludacrisp](#).

Average apples according to The Appleist Brian Frange: [Cosmic Crisp](#), [Braeburn](#), [King David](#), [Pink Pearl](#), [Ambrosia](#), [Ever-Crisp](#), [Gala](#), [Candy Crisp](#), [Ruby Frost](#), [Lucy Rose](#), [Sundowner \(Cripps Red\)](#), [Jazz](#), [Empire](#), [WineCrisp](#), [Juici](#), [Macoun](#), [Lemonade](#), [SnowSweet](#), [Blondee](#), [Hunnyz](#), [Pazzazz](#), [Ruby Jon](#), [Sunrise Magic](#), [Green Dragon](#), [Rockit](#), [Top Secret](#), [Jonagold](#), [Granny Smith](#), [Fuji](#), [Lady Alice](#), [Mutsu \(Crispin\)](#), & [Koru \(Plumac\)](#).

Apples of Local Tastemaker Eye

[How do you like them apples?](#) segment of King5 Evening Dec 4th episode was recorded at the [Hot Stove Society](#) kitchen. Tom Douglas dished on pros and cons of commercial apple varieties available at Seattle area markets. Tom advised when shopping for apples to look for apples advertised as new crop and to be bold by tracking down the produce manager and asking s/he to cut up apples for customer sampling. Opal was Tom's favorite fresh eating apple. Tom judged Sugarbee to be way too sweet but uniquely tasty when slices were dipped in soy sauce or similar sauce offering umami tones. Tom concluded with Cosmic Crisp deemed crunchiest but not bakeable and all Lucy Rose, Granny Smith and Honeycrisp good for baking.

RANK APPLES



"Pure Sh*t" apples according to The Appleist Brian Frange: [Zestar!](#), [Cortland](#), [Autumn Glory](#), [Sweetie](#), [Cameo](#), [Pinova \(Piñata\)](#), [McIntosh](#), [Modi](#), [Melrose](#), [Cripps Pink](#), [Smitten](#), [Kiku](#), [Stayman Winesap](#), [Wolf River](#), [Jonathon](#), [MiApple](#), [Golden Delicious](#), [Crimson Gold](#), [Rome](#), [Red Delicious](#), [Arkansas Black](#), & [Golden Russet](#).

And the bottom of the barrel or "Apple Hell" according to The Appleist Brian Frange: [Newtown Pippin](#).

BREEDING GLOBAL APPLES

Apple Breeding Stations Around The World in 2001

(Maybe 2023, Too.)

Lazy researchers like the current USP editor will be disappointed that a Bing/Google search in Dec 2023 for "global apple breeding programs" doesn't magically yield a top hit chock full of current apple breeding stations around the world. Top current online hits include [Cornell University](#) (Empire, Ruby Frost, Jonagold and the 66 unlisted others), [University of Minnesota](#) ([SweeTango](#), Honeycrisp and venerable lesser knowns), and [Washington State University](#) (Cosmic Crisp and re-launched [Sunrise Magic/Crimson Delight](#)) though no mention of [Midwest Apple Improvement Association](#) creator of [Evercrisp](#).

"Annual Report 2001 Pacific Northwest Fruit Testers Association" composed by Jim Ballard included a long (64) list of global apple breeding stations with description of breeding activities and contact info. Mr. Ballard's preface to the list reads:

"Apple Breeding Stations Around The World by Jim Ballard

In the commercial world of apple growing, new varieties or improved strains of the existing ones are being introduced every year. Prior to 1960, most of these came from the discovery of chance seedlings. Today (2001), most are selections from ap-

ple breeding programs. In general, most breeding stations are administered by Agricultural Universities or the State or Provincial Research Stations. In recent years, many noteworthy programs are successfully managed by private individuals or nurseries with very specific goals in the search for better apple varieties.

In November 1993. I published a paper on this subject that listed 26 apple breeding stations and several private breeders. Today (2001), the list includes 64 stations, some of which are very important with regard to the success of their new introductions. I hope this updating will be of interest to the apple industry and, particularly, to the members of the PNWFTA -people devoted to the evaluation of new varieties. May this bulletin help you comprehend the magnitude of the accelerating parade of new varieties.

I invited all the apple breeders (known to me) to prepare a descriptive paragraph or two on their programs. Some editing was necessary for consistency and ease of reading. Before printing, I mailed a review draft to the contributors for their approval and amendments. Thus, for the most part, these programs are written in the words of the breeders. Therefore, you will see words in their national spelling preferences, such as: colour, flavour, favourable, programme, centre, etc. If you have any questions, they must be directed to the persons in charge of the programs."

Contact Trent E. (trelwing@gmail.com) if you're interested in the PNWFTA 2001 apple breeding station list compiled by Jim Ballard which still needs to be scanned and reformatted into a digitized document.

BREEDING GLOBAL APPLES

2 So, what do the successful varieties have
0 in common?

0 Before I go on, I have to admit this logical
0 process is not without flaws. Otherwise,
1 how can so many "bloopers" get into the
2 promotional limelight?

0 The process is definitely influenced by
1 promotional fanfare prior to the comple-
2 tion of Phase two. We all know of exam-
0 ples where this promotion puts trees into
0 the ground that later turns out to be a
1 mistake. Secondly, varieties respond dif-
2 ferently to orchard sites, climates and cul-
0 tural practices; not to mention that many
0 promoters look at their new found seed-
1 ling "through rose colored glasses!" They
2 ignore the signals that should have given
0 greater caution. However, commercial
0 plantings at that early stage may not be
1 that bad, because it accelerates the dis-
2 covery of the true characteristics of a va-
0 riety early in the evaluation process. For
0 me, however, it serves the purpose of en-
1 couraging all "discoverers" of new varie-
2 ties to take time at first be sure of your
0 opinion. In the Pacific Northwest we see
0 many dollars being wasted on US Plant
1 Patents, many acres having to be pulled
2 or grafted over all because the first two
0 phases of evaluation were not completed
1 and another "blooper" is added to the list.

2 What are the characteristics of a success-
0 ful variety?

0 There are specific requirements a new va-
0 riety must meet in order to pass into a
1 commercial standing. These can vary
2 from one country to another. A review of
0 the history of varieties proves these re-
1 quirements are not always precise, some-
2 times downright contradictory! I will men-
0 tion examples as we move along.

TASTE: One of the respected variety eval-

uators in the Pacific Northwest was the
late Grady Auvil, a grower at Orondo,
Washington. He had a life time of growing
and evaluating new fruit varieties. At 95,
he was still listened to when he passed
judgment on a new variety.

Several years ago Grady said, "TASTE is a
most important criteria. If a new apple
does not taste good, forget it!"

Tasting sessions are very important. It in-
volves tasting right off the tree and out of
storage. In assessing the taste of an ap-
ple, we have to consider the age of the
tree, the level of nitrogen and where is it
in the "shelf life" of that variety. Was it
picked at the correct maturity for storage?
This is one of the reasons evaluations
must be done in many areas and over
several years. Tasting is very important in
the early stage of Phase one. Taste is im-
portant, but an apple can succeed with
mediocre flavor, such as ROME BEAUTY.
No one enjoys eating a Rome Beauty out
of hand. You have to add the sugar, spice
and bake it to get good flavor. However,
Rome Beauty was still an important varie-
ty up to the 80s. Its good characteristics
of high production, extreme beauty, excel-
lent storage, good shelf life carried it on
from year to year.

TEXTURE is part of taste. We hear some
refer to the "mouth feel" of an apple. No
one likes a soft mealy apple--it must be
crisp. Texture is often the result of being
picked too late or improperly stored. It is
the most often mentioned criticism of Red
Delicious--'soft and mealy'.

FRUIT SIZE: The size of the apple is im-
portant. For the commercial world of ap-
ple eaters, the variety should be of good
size, perhaps in the size class of 100s to
88s.

BREEDING GLOBAL APPLES

2 125s seldom bring good prices unless it
0 is the Oregon grown Lady variety--a niche
0 variety with very limited sales. Likewise,
1 extra large apples can be a problem. Vari-
2 eties like FORTUNE (NY 429), and
0 SEKAI-ICHI frequently produce 72's and
0 larger and this limits them to specialty
1 markets.

1 The cosmetics are important, more-so in
2 America than other countries. It has been
0 said by foreigners that "Americans eat
0 their apples with their eyes". Thus, it is an
1 advantage for a new variety in the USA to
2 have good consistent shape and color-
0 good attractive cosmetics.

0 SHAPE: Apples can have about any
1 shape. Some are regarded as "typey", like
2 that of Red and Golden Delicious. But, the
0 shape of the fruit is influenced by locality
1 where grown. I once had a Mexican visitor
2 who grew apples in Chihuahua, Mexico.
0 He had planted a new strain of Red Deli-
0 cious and was disappointed that the ap-
1 ples were not typey as shown in the
2 nursery catalog. He arrived, at my office
0 in Yakima, with his briefcase filled with
0 those apples. They were round with only
1 the slightest hint of five points at the calyx
2 end. I did not even recognize them as
0 Red Delicious! It was a good example of
1 environmental influence on the shape of
2 the apple.

2 Some varieties have an elongated shape
0 referred to as sheep nose. These general-
0 ly do not fit well into packing lines, plus
1 the fact, they are not considered attrac-
2 tive by most people. Lopsided apples are
0 not too attractive either. Calville Blane
0 d'Hiver is an excellent processing apple
1 with a most odd bulgy-lopsided appear-
2 ance. In general, the top twenty apples in
0 our testing arena have an attractive
1 shape, either round or conical, and thus it

is logical to assume shape is important in
the evaluation of a new variety.

COLOR: Color is important whether it be
red, yellow, green or orange as long as it
is attractive. The denotation of
"attractive" means it should be free of
sunburn, russet and have good uniformity
of color over most of the surface. Unfortu-
nately, red color is another matter--often
meaning, "the redder the better". But, we
know this is not so. With Red Delicious,
we have finally arrived with one as a com-
pletely black Delicious apple. And, some
red strains of Fuji are less attractive with
a muddy, brown, reddish color. Trees
managed with too much nitrogen can pro-
duce less or poor color.

The kind of color is important also. For
some reason, the striped color pattern is
considered more beautiful than the blush
color pattern. I suspect it also helps mask
the bruises--particularly with Red Deli-
cious. A new comer on the horizon is
PINK LADY, a blush colored fruit without
the slightest bit of striping. It was intro-
duced as a pink variety--not red--which
matures in the very late fall with a dis-
tinct, attractive pink color. However, now
in world-wide testing, it is coming on as a
red apple in good coloring districts. How
will it fare on the American market as an-
other red-blushed apple? Time will tell.

GROWER FRIENDLY: "Grower friendly" is
a term often used in describing a variety.
You can have a big, beautiful, tasty apple
but if the tree is not grower friendly, it
may not get on the grower's preferred list.
Most varieties do not challenge the grow-
er too much but some do and to the point
where the grower will discard it. With Red
Delicious being the most important varie-
ty in the Pacific Northwest, we often hear
growers complain over the orchard ...

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we often hear growers complain over the orchard management problems of Fuji as compared to the "easy to grow Red Delicious". Fuji is not grower friendly, however, it is good enough to be a very successful variety.

DURABILITY: The new variety has to stand up in the orchard under many adverse conditions, such as weather factors that can cull the fruit, damaging effects of spraying, rough harvest handling, packing, storage, and retail handling. The harvest of apples in large tote bins can be fatal to thin skinned varieties. Splendour is an example of a very high quality apple which has failed to stand up in the marketing channels from harvest to market.

Fuji is one of the most durable apple varieties I know of. Fuji can sit on the kitchen table for a month and still remain firm and crisp. Even after it starts to shrivel, it still eats very well with little loss of quality. Fuji is a variety that has the ability to be stored in common storage for a whole year and still have excellent quality. The genetic characteristic of durability determines how long an apple can maintain a crisp texture. Good storage ability and long shelf-life are essential to success.

CONSUMER ACCEPTANCE: The final criteria for market success is the acceptance by the consumer. It has to have the quality to be equal or above the competition so that the public will ask for more. It takes time and determined promotion for the consumer to develop confidence in a new product or variety. Resistance to change is a basic human trait. Promotion is essential in the early stages of building that trust. Growers with roadside outlets have the advantage of working with consumers directly as well as having better control from tree to counter. This relationship is very important in the evaluation of new varieties.

In summary, The apple industry must recognize these important qualifications as we test new apple varieties. There is more to it than just say a variety has to be big, beautiful, and good tasting. Basic economics is still in the driver's seat--if a new variety does not make a profit for the grower, the packer, and the retailer, it won't get shelf space in the market. The parade of new varieties is never ending, and, if you read all the above breeding reports, you may perceive that the parade is accelerating.

Do you pick tree-ripened apples from your backyard orchard and take a bite there and then?

Even the most curated commercial orchard-grown apple fruit likely doesn't taste like your homegrown apple fruit. It *might* taste better and be less buggy (with or w/o the shellac coating), but *more likely*...

That 10-count box of Opal apple fruits from Costco tasted pretty good, but might be even better tree-ripened and picked from my apple tree. [The Opal Apple tree](#) currently is *not* commercially available.; it's only grown in the USA at [FirstFruits Farms](#) in WA, and you can't buy the trees at nurseries.

The [Washington Apple Commission](#) labels Opal as a "Club Variety" (aka "club" or "proprietary") explaining "Club varieties are patented and trademarked, and sold exclusively by specific companies." Other "club varieties" encountered in PNW groceries: [Envy](#), [Evercrisp](#), Juici, [SugarBee](#), [Sweetango](#). ... most supported by their own marketing campaigns.

The Opal US plant patent ([PP15,963 P2](#)) appears to expire soon (2024-06-11) though does that mean scion wood or grafted nursery trees will be widely available a short time later? I [don't eat apple pips](#), and from those pretty good Opal apple fruits, saved seeds are now being stored in my fridge until this spring remembering Kate Evan's PowerPoint slide warning "apple trees do not come true to type from seed".



Pear, Wild Rice & Roasted Sweet Potato Salad



Contributed by Tracey Bernal

Ingredients

3 Cups water
1 Cup wild rice (soak for 2 to 8 hours to reduce cooking time)

1 pound sweet potatoes, scrubbed but not peeled, cut into 1/2-inch cubes (4 cups)

4 Tablespoons extra-virgin olive oil

1/4 Cup chopped fresh parsley

2 large scallions, trimmed and thinly sliced

2 medium ripe pears, cored but not peeled, cut into 1/2-inch cubes

1/4 Cup fresh lemon juice

2 Tablespoons maple syrup

1/2 teaspoon salt

1/2 teaspoon freshly ground black pepper

1/2 Cup pecan pieces, coarsely chopped, for garnish

1/4 Cup dried cranberries, for garnish

This salad keeps well for a few days if you wait to add the pears until right before serving. Adapted from a recipe found at The Washington Post.



**T S T
A T A
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S S S**



- 1) Pre-soak wild rice to reduce the cooking time. Drain.
- 2) Cook the wild rice: Add the water to a 2-quart pot and bring to a boil over high heat. Add the rice and return to a boil, then reduce the heat until the water is barely bubbling, cover and cook. Cultivated wild rice may take 45 minutes to 1 hour, or longer: once the rice is tender and just starting to split apart at the ends, drain well. Let cool.
- 3) Meanwhile, preheat the oven to 400 degrees.
- 4) Toss the sweet potatoes with 1 Tablespoon of the oil on a large rimmed baking sheet. Roast until tender, 10 to 15 minutes. Let cool.
- 5) Combine the wild rice, sweet potatoes, parsley, scallions and pears in a large mixing bowl. (If you're planning to refrigerate the salad for a few days, leave out the pears at this point.)
- 6) Whisk together the remaining 3 Tablespoons of oil, the lemon juice, maple syrup, salt and pepper in a small bowl, until emulsified.
- 7) Pour the dressing over the wild rice mixture and toss to coat. Serve topped with pecans and cranberries.

Any WCFS Chapters Looking to Merge?

Does participation in your WCFS Chapter's member activities continue to lag behind pre-COVID-19 levels even as 2024 nears? Do your Officer and Board positions remain stubbornly vacant as your stressed-out core members focus on finding educational opportunities for chapter members and members of the fruit-growing public? Perhaps your WCFS Chapter's membership numbers also suffered during the pandemic and have yet to fully recover (no, don't give up: this isn't the "new norm"). You are not alone.

Wanna merge? Looking at old WCFS BeeLine and STFS USP newsletters, doing so isn't unprecedented. Remember the Piper's Orchard Chapter and whatever happened to it? I don't, but old newsletters mention it so either it ceased to exist or merged with another Chapter (hopefully the latter).

By merging, most likely, collectively, time will be saved amongst all WCFS members through elimination of redundant volunteer officer and board positions, and inclusion of more WCFS members in more WCFS educational activities. Some of these efficiencies are already occurring with WCFS chapters reaching out and offering hybrid zoom member meetings to all WCFS members. SSFS has been doing this for a number of years now. Thank you, SSFS.

And just before this past Thanksgiving, VIFC did the same (Thank you, VIFC) with some members meeting at the Vashon library in front of a display monitor while other WCFS members participated via zoom remotely as did Kate Evans, WSU Professor of Horticulture, who told the Cosmic Crisp origin story... a very (Arte Johnson emphasis) interesting tale with the presenter having obviously invested considerable time and effort creating slides and preparing oral comments. Sadly though, on 11/21/23, when this presentation occurred and apparently wasn't recorded, only around a dozen WCFS members were in attendance.

Wanna merge or discuss other organizing options? Email seattletreefruitsociety@gmail.com.

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.

STFS: Who Are We & What We Do

Western Cascade Fruit Society (WCFS), a 501(c)(3) non-profit organization ([UBI# 601007020](#)), was founded in 1980 & is made up of nine Western Washington chapters full of helpful hobby orchardists & backyard fruit growers. STFS members receive automatic membership in WCFS. Prior to the COVID-19 pandemic, WCFS regularly published a [quarterly BeeLine electronic newsletter](#). WCFS provides other member services, including an online member forum, event calendar & internet platform.

Seattle Tree Fruit Society (STFS) is a chapter of WCFS. Current STFS bylaws are available in [USP 39 01 2021 Jan p 16-22](#). The purposes of STFS are listed in Article II:

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 either online or in-person on a Saturday morning. 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 the STFS online monthly newsletter Urban Scion Post (USP). 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: Leaves of Albion and Seascape day-neutral/everbearing strawberry varieties receiving first hard frost in Port Orchard 28 Nov 2023. Feeling guilty that you didn't mow the leaves of your day-neutral/everbearing strawberry plants? You shouldn't since June-bearing strawberry varieties typically are only mowed, but only after the last harvest usually sometime in late July. Mowing later in the year



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)

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??)

MEMBERSHIP &

USP NEWSLETTER EDITOR

[Trent Elwing treling@gmail.com](mailto:Trent.Elwing@gmail.com)

STANDING COMMITTEE CHAIRS

Orchard - Vacant—please volunteer

Events - Vacant—please volunteer

Programs - Vacant—please volunteer

will do more harm than good by damaging flower buds that develop into next year's fruits. More [info](#) and [video](#) at Stark Bro's.

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)**