

On the road
from **ripe** to **rotten**.

**WARNING:
UNSAFE EATING
AHEAD?**



the Urban Scion Post

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

STFS Membership Coordinator roles and responsibilities are ... ? Unlike the Pres, VP, Sec and Treas officer positions with at least a vague, aspirational or even a more detailed descrip in the [STFS bylaws](#), a Membership Coordinator is neither even identified nor duties defined.

Re-verbing ... "coordinate membership" sets the minimum expectations for reminding members when to old-school USPS-mail in annual membership dues or to inform that it's time for a membership break. (Yes, STFS will miss you, but [USP newsletters are available online](#) for everyone at the public accessible [website for re-joining STFS](#) hopefully sometime soon).

Stepping up from "coordinate membership" to "coordinate with members", interactions with STFS member can widely vary but assist with determining why members participate in rather than just observe STFS activities.

Did you try some netting to cover your fruit trees, but prefer maggot barriers instead?



No problem ... Please return netting so more STFS members can try.

which turned out to be the ground of my backyard in Port Orchard. Thanks again, Susan. So STFS can function as an informal means for fruit plant amnesty amongst STFS members.

The in-person STFS member meeting on Sept. 9th at Seattle Waldorf School featured fruit growing books and reference materials donated by Lowell Cordas who recently downsized and relocated farther south. Thanks to Lowell as well as Mike E. who drove these materials up from the Olympia area. STFS member Bob Baines led a walkthrough of the Waldorf fruit trees. Thanks, Bob.

Sept. 9th was an unusually sunny, warm late summer Saturday that wasn't enjoyed by STFS volunteers digging trenches for the Magnuson Park demo orchard irrigation system following the member meeting. Thanks for your achy almost breaky backs & pains wielding the pick ax and other tools that too frequently dead-ended on roots and solid concrete debris littering the demo orchard subsoil. Hopefully future digging will avoid any additional buried obstructions and annoyances.



Who's afraid of Susan's Big Bad Good Wolf River apple crop?

Back on Sept 9th, the trip into Seattle started with a stop at Susan D.'s in NW Seattle to retrieve some loaned fruit tree netting as well as admire a functional security espalier comprised of Wolf River apple trees bearing bigly fruits. Thanks, Susan, for the onion starts.

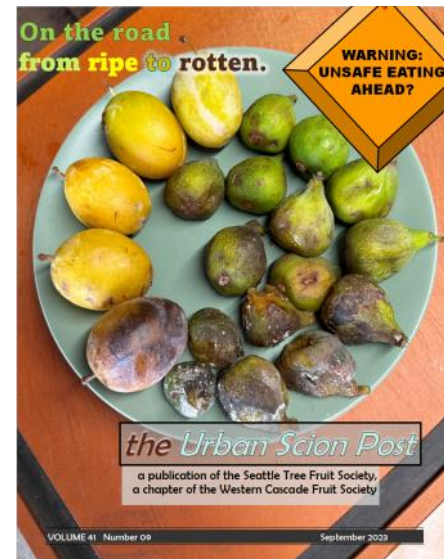
Netting is available for redistribution to more STFS members interested in experimenting for free with methods protecting their pomes from apple maggot fly, codling moth larvae, birds, and bigger pests.

Who's afraid of some manual labor in the Magnuson Park demo orchard?



Thanks to STFS members who dug up the demo orchard Sept. 9th after meeting at Seattle Waldorf School

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On the cover

Schoolhouse plums from Magnuson Park demonstration orchard and Desert King figs from Kiwibob's backyard picked August 12th then set aside at room temperature and for some, forgotten till rotten. Sorry, Kiwibob. Could today's supermarket "rotten" be your backyard orchard's "ripe" and most nutritious? Standing in your raspberry patch or elsewhere in your backyard orchard gorging plant-to-mouth (being wary not to ingest any bugs), your judgement on what's too ripe to eat might be erroneously based on past observations in grocery store produce sections where uniform color, size and "blemishlessness" reign. And are you also growing fruit you've never seen at the store before (for example, ripe, fresh figs) or even tasted?

This year we've been blessed with an Indian summer and bountiful harvests. As this is written, on the last day of summer, the sun is out and the weather is most pleasant. However NOAA is warning that this will change tomorrow on the Fall Equinox, with rain (heavy at times) forecast for the entire following week.

This rain is most welcome now since our precip this summer was only about a third of average. Seattle public utilities even asked residents to conserve water now because of low reservoirs by taking shorter showers, washing only full loads of dishes and not watering lawns. Even so, judicious watering of drought stressed plants may be needed. Cherries seem to be suffering more than other fruit trees. Those curled leaves are saying "please water now".

How are your pear trees doing this year? Many pears seem to be struggling with the two fungal diseases, [pear trellis rust](#) and [Pacific Coast pear rust](#). The City of Seattle planted many ornamental *Prunus calleryana*, the Bradford pear, as street trees and a number of those poor trees are dying due to stress from disease and drought. Both diseases require an evergreen host, most juniper species for pear trellis rust and incense cedars for Pacific Coast pear rust. To help pears the only solution is to remove the respective alternate hosts, especially those within a hundred feet upwind from the pears. Fungicide applications are not effective or recommended.

Another insult to pears is the increasing load of codling moths during the warm summer months. Pears are resistant to CM when the fruit is small because it is so hard. However by late summer CM readily infest the softer pear fruit. The brown frass extruded from the calyx end is a tell-tale sign. In CWA commercial orchards a small fourth generation of CM is now observed during warmer summers. Our cooler maritime climate still has just three generations but the second generation flight in July and the much smaller flight in August-September are getting larger. Pears may have to join apples in requiring barrier protection from CM by individual footies or whole tree netting.

Seen any stink bugs trying to sneak into your home lately? The invasive pest, [brown marmorated stink bug](#), is

a species especially drawn to our homes for wintering over. Identify them by looking for a white band or two on their antennae and legs. Feel free to squish! But if you see a brown stinker without the white banding, you may wish to carefully escort it away from your door. That may be a [rough stink bug](#) which is a predator of [other stinkers including the BMSB](#). (editor's note: first do no harm; if you can't ID the bug, assume its good and leave it alone.)

When you were pruning out the old floricanes from your blackberries and raspberries last month, did you happen to notice a swelling on some new primocanes near the ground? A new pest of these cane fruits, the [rose stem girdler](#), is coming into this area. It is especially drawn to wild roses but will happily infest our cane fruit too. It's hard to do but to prevent this from becoming a huge problem, prune out all such affected canes to the ground and crush the swollen area including several inches above the swelling to kill the residents inside.

Next month we should harvest mason bee cocoons and refrigerate them until a week before fruit trees bloom. Crown Bee based in Woodinville has an informative website. Go to:

www.crownbees.com/capped-end-guide-for-cavity-nesting-bees/ for a well done

PDF showing the variety of cavity nesting insects that may use our nest boxes. It's almost enough to make one set up various sized nests to occupy our mason bee housing over summer. Many of these insects seem to prefer smaller diameter nest holes. Trent's suggestion to save old raspberry canes and other pithy stems for cavity nesters might work well here.

Now that the days are getting shorter (around 3.5 minutes a day!) and the weather wetter, perhaps a good book or two would be of interest. David Montgomery spoke to STFS several years ago. Last year he and his wife published [What Your Food Ate](#). It's an easy, informative read. Just published is an intriguing tome, a bit harder to read but still engaging: [Most Delicious Poison: the story of nature's toxins—from spices to vices](#) by Noah Whiteman. His take on alcohol is poignant.

[Orchard People Fruit Tree Care Education](#)

Orchard People offers some guidance to answer "When do you need to stop watering fruit trees in the fall?"



[<click here>](#)

MOST DELICIOUS POISON

NOAH WHITEMAN

THE STORY of NATURE'S TOXINS—
from SPICES TO VICIES



Apple Maggot



Brown Marmorated Stink Bug

The Invasives Are Amongst US Already Or Coming Soon to WA

STFS members Marilyn T. and Melinda M. both forwarded recent public outreach emails from the [Washington \(state\) Invasive Species Council](#). WISC educational materials/events for the young aspiring ecologist include the Invasive Species Pet Costume Contest! and coloring sheets! ([SWD](#), [BMSB](#)). Also two recent look-alike guides for [Japanese Beetle](#) and [Emerald Ash Borer](#). Already-here or coming-soon invasives are grouped into animals, insects, weeds and diseases. Featured invasives of PNW backyard orchards include [apple maggot](#), [brown marmorated stink bug \(BMSB\)](#), and [spotted-wing drosophila \(SWD\)](#)



Seattle's Community Garden (P-Patch) Program Turns 50 in '22

A number of STFS members

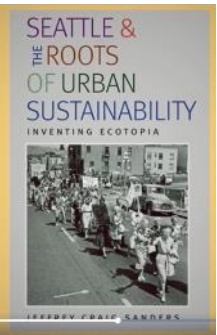
who include founding member Marlene Faulkenbury over the decades invested significant sweat equity in the Seattle P-Patch program especially the eponymous (the "P" in "P-Patch" is from "Picardo") first P-Patch started from the undeveloped remaining parcel of a NE Seattle truck farm.



Two P-Patch 50th anniversary celebrations occurred first on Saturday Sept. 9th at the Magnuson (Park) Community Garden which includes the demonstration orchard maintained by STFS then Saturday Sept. 23rd at the Picardo Farm P-Patch (southeast corner of 25th Ave NE and NE 82nd St.) All P-Patches are public spaces open to the public, and several like Picardo Farm have small fruit orchards. So if you're looking for new ideas how to squeeze more fruit plants into a small space, check out Picardo Farm or additional P-Patches.

KCTS PBS's Mossback's Northwest features Picardo Farm P-Patch online at:

[Mossback's Northwest: Who's behind the "P" in Seattle's P-Patches? | Crosscut](#)



BREAKING NEWS

Sept. 14th - One branch (or member) carrying too much of the crop (organizational) load can lead to this. FYI, Abate fetel pears from broken branch were allowed to ripen at ambient temp but were rubbery and not nearly as flavorful as other pears left on tree to mature longer before harvest.



MICROBIOLOGICAL SPOIL- AGE OF FRESH WHOLE FRUITS (& VEGGIES 2)



Without delving into whether eating "rotten" or "spoiled" fresh whole fruit is "safe" (or if you're really hungry, "safer" than not eating it), let's focus on how to prevent microbiological spoilage and how to grow, harvest, clean and store fresh whole fruits to be part of a healthy, nutritious diet.

All text below comes from sections selected from [Compendium of the Microbiological Spoilage of Foods and Beverages](#), W.H. Sperber, M.P. Doyle (eds.) Chapter Microbiological Spoilage of Fruits and Vegetables, Margaret Barth, Thomas R. Hankinson, Hong Zhuang, and Frederick Breidt.

Consumption of fruit and vegetable products has dramatically increased in the United States by more than 30% during the past few decades. It is also estimated that about 20% of all fruits and vegetables produced is lost each year due to spoilage.

During the period 1970–2004,... Fresh fruit and vegetable consumption increased by 25.8 and 32.6%, respectively, and far exceeded the increases observed for processed fruit and vegetable products.

Most microorganisms that are initially observed on whole fruit or vegetable surfaces are soil inhabitants ... Most bacteria and fungi that arrive on the developing crop plant either are completely benign to the crop's health or, in many instances, provide a natural biological barrier to infestation by the subset of microorganisms responsible for crop damage (Janisiewicz & Korsten, 2002, Andrews & Harris, 2000).

The even smaller subset of bacteria and fungi responsible for causing spoilage to the edible portion of the crop plant is the subject of this section. Spoilage microorganisms can be introduced to the crop on the seed itself, during crop growth in the field, during harvesting and postharvest handling, or during storage and distribution.

Many fruits and vegetables present nearly ideal conditions for the survival and growth of many types of microorganisms. The internal tissues are nutrient rich and many, especially vegetables, have a pH near neutrality.

Their structure is comprised mainly of the polysaccharides cellulose, hemicellulose, and pectin. The principal storage polymer is starch. Spoilage microorganisms exploit the host using extracellular lytic enzymes that degrade these polymers to release water and the plant's other intracellular constituents for use as nutrients for their growth. Fungi in particular produce an abundance of extracellular pectinases and hemicellulases that are important factors for fungal spoilage (Miedes & Lorences, 2004).

Some spoilage microbes are capable of colonizing and creating lesions on healthy, undamaged plant tissue (Tournas, 2005b). Spoilage microorganisms also can enter plant tissues during fruit development, either through the calyx (flower end) or along the stem, or through various specialized water and gas exchange structures of leafy matter. Successful establishment, however, requires the spoilage microbe to overcome multiple natural protective barriers.

Fruits and vegetables possess an outer protective epidermis, typically covered by a natural waxy cuticle layer containing the polymer cutin (Lequeu, Fauconnier, Chamma, Bronner, & Blee, 2003). A diverse community of epiphytic microorganisms that present a further competitive barrier to the spoilage organism also typically colonizes the outermost fruit surface.

MICROBIOLOGICAL SPOILAGE OF FRESH WHOLE FRUITS

Overcoming these barriers requires an exquisite set of biochemical tools that allow the spoilage microorganism to (1) identify and recognize the plant surface; (2) employ one or more strategies to achieve irreversible attachment to the plant surface; and (3) initiate steps leading to internalization of the tissue (Mandrell, Gorski & Brandl, 2006).

On plant structures other than the fruit, internalization can be achieved through a number of specialized vessels and surface structures employed by the plant to absorb and release water and to provide CO₂ and O₂ exchange (Bartz, 2006). However, the fruit of the plant lacks many of these structures, requiring the spoilage microbe to employ other methods to become internalized (Lindow & Brandl, 2003; Agrios, 1997). This may partially explain the rather limited success of bacteria to spoil fruits (Table 1) and an improved ability to spoil vegetables that are not the fruit of the plant (Table 3). The natural acidity of most fruits also serves as a barrier to many spoilage microbes, especially bacteria.

By contrast, spoilage fungi that typically produce more diverse and greater amounts of extracellular depolymerases successfully attack and spoil both fruits and vegetables (Tables 2 and 4). Colonization and lesion development more typically and more rapidly occurs within damaged or otherwise compromised plant tissue. External damage such as bruising, cracks, and punctures creates sites for establishment and outgrowth of the spoilage microbes. Lesion development can be relatively rapid, occurring within days or weeks. This presents the risk that rapidly reproducing spoilage microorganisms will arrive within open wound sites at the packing facility (editor's note: or in your kitchen), and thereby, through shedding from the asymptomatic wound, present the potential for cross-contamination within the facility during handling, culling, washing, sorting, and packing before storage.

Being for real and not metaphorical here: From rapidly ripening and rotting infected fruit emanate the ripening plant hormone ethylene and mold spores. In other clauses, a rotten apple quickly infects its neighbors (English in 1340), the rotten apple spoils his companion (Poor Richard's Almanac in 1736) and one bad apple spoils the barrel (19th century sermons).

Depending upon storage conditions and storage time (greater than 12 months for certain robust crops), and if not carefully managed, these “primed” spoilage microorganisms can have a devastating impact on the stored product. Apples, for example, are stored in very large, controlled atmosphere storage rooms, either in wooden bins or boxed and ready for distribution (Watkins, Kupferman, & Rosenberger, 2004).

Two wound pathogens, *Penicillium expansum* and *Botrytis cinerea*, if not scrupulously cleaned from fruits prior to storage or if fruits with infected wounds have not thoroughly been culled from the lot, can cause significant crop loss as these spoilage fungi eventually degrade the wound sites, create lesions, and cross-contaminate adjacent fruits. ... *P. expansum* (Miedes & Lorences, 2004) and *B. cinerea* (van Kan, 2006) are pathogens of apples, pears, and a number of other pectin-rich fruits. *B. cinerea* is an especially sophisticated and selective plant pathogen that possesses multiple cutinases and lipases that are capable of degrading plants rich in pectin (van Kan 2006).

Preharvest and Harvest Factors - Fresh fruits and vegetables are among the more challenging of food products to commercially produce and distribute. Fresh produce remains metabolically and developmentally active as it proceeds from the commercially appropriate time to harvest (horticultural maturity), to physiological maturity, to senescence and complete deterioration. During this period of development, several physiological and compositional changes occur. This process can be summarized chronologically as growth, maturation, physiological maturity, ripening, and senescence (Watada, Herner, Kader, Romani, & Staby, 1984). Although infection and microbiological spoilage can proceed at any time during this developmental continuum, the period of greatest susceptibility to decay onset is



MICROBIOLOGICAL SPOILAGE OF FRESH WHOLE FRUITS

during ripening and senescence.

Prior to ripening, fruits and vegetables are equipped with defensive barriers to infection including active wound healing and the production of phytoalexins which are phenolic substances that are toxic to fungi (Kader, 1992; Sommer, Fortlagae, & Edwards, 1992). Losses due to post-harvest spoilage or pathological decay are a result either of latent infections in the field that become active following harvest or of cross-contamination during harvest, cleaning, storage, and distribution. Presence of the pathogen on a susceptible host fruit or vegetable, combined with suitable environmental conditions such as high temperature, provides the three components required for disease expression such as host, environment, and pathogen (Sommer et al., 1992).

Therefore, spoilage management should begin in the field using an integrated strategy of GAPs.

Balanced crop nutrition influences susceptibility to spoilage. For example, Sugar, Righetti, Sanchez, and Khemira (1992) determined that adjusting pear orchard nutrition, specifically for low nitrogen and high calcium, reduced fruit decay postharvest. High nitrogen in plant tissues generally increases susceptibility to decay, whereas high calcium content reduces post-harvest decay on several crops (Conway, 1984, 1989; Conway, Janisiewicz, Klein, & Sams, 1999). Removing dead and decaying plant matter and other organic material from the crop plant and soil surface will eliminate a major harbor-age for spoilage microbes as well as other crop pests. ...

In addition, insect pest management will reduce insect damage to crops and also will reduce microbial cross-contamination by the insect vector. This is especially important for chewing insects that create wounds on the fruit or vegetable and

can simultaneously inoculate the wound site (Mahovic, Sargent, & Bartz, 2005). At time of harvest and throughout handling before storage and distribution, it is important to minimize wounds and bruising and to cull all damaged and diseased product.

A few spoilage microbes, primarily fungi, can infect healthy tissues by forming appressoria, external structures that enable the pathogen to penetrate the cuticle and epidermis (Sommer et al., 1992). The developing appressorium ramifies through these protective layers and into the pulp through a combination of mechanical pressure and tissue destruction by extracellular enzymes (Collmer & Keen, 1986). However, most spoilage microbes infect and initiate decay at punctures and splits in the epidermal layer or, in far fewer cases, through natural openings such as stomata and lenticels.

Blue mold is the most important postharvest disease of apples worldwide. Some strains of blue mold secrete patulin, a mycotoxin. Aside rotting fruit, intact fruit in same container may absorb a moldy odor.



Postharvest Factors - Product integrity at time of harvest and stringent temperature management from harvest to consumption are two critically important factors contributing to acceptable storage and shelf life of all fresh fruits and vegetables. Upon harvest, fresh fruits and vegetables benefit from immediate surface sanitation and rapid cooling to slow product metabolism and growth of spoilage microbes. Reducing the rate of metabolism likewise reduces product respiration which, in turn, reduces the rate of deterioration, or perishability, of the crop (Kader, 1992). In many instances, product cooling and sanitation are accomplished simultaneously through one or more washings with chilled water

amended with a sanitizing chemical. Chlorine, as sodium hypochlorite, calcium hypochlorite, or chlorine gas, is the most commonly used sanitizing chemical in the produce industry. ...



MICROBIOLOGICAL SPOILAGE OF FRESH WHOLE FRUITS

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StillTasty: online resource for keeping food safe & tasty including Kiwibob's fresh Desert King figs.



Keep It or Toss It?

How long will your favorite food or beverage stay safe and tasty? What's the best way to store it?

Get the answers for thousands of items!

Type in food or beverage name here ... or browse categories below

SEARCH

From **StillTasty: Our Sources**: StillTasty's food storage information is drawn from multiple sources. A primary source is the food safety research conducted by U.S. government agencies, including the [United States Department of Agriculture](#), the [U.S. Food & Drug Administration](#) and the [U.S. Centers for Disease Control and Prevention](#). StillTasty content also incorporates research from state government agencies as well as several non-profit organizations and associations that conduct studies on food storage and safety. In addition, StillTasty has directly contacted food and beverage manufacturers to obtain information on optimal storage methods for specific foods and details on storage times as they pertain to both food safety and food quality. To supplement the food storage data, StillTasty provides a variety of tips and articles aimed at helping readers implement best storage practices in their own homes. This content represents StillTasty's opinion, drawing on research and recommendations from government agencies and manufacturers. **An important note on storage information**: All shelf life times shown on our food storage information pages assume the following home storage conditions, unless otherwise noted: room temperature of 60-70° F for pantry storage; refrigerator temperature of 35°-40° F; freezer temperature of 0°F or lower.

For example - SEARCH "figs"

SEARCH RESULTS

Fruits

[FIGS — FRESH, RAW](#)

[FIGS — STEWED](#)

[FIGS, CANDIED — UNOPENED OR OPENED PACKAGE](#)

[FIGS, DRIED - UNOPENED OR OPENED PACKAGE](#)

FIGS — FRESH, RAW

Refrigerator



1-2 days

Freezer



10-12 months

Shelf Life Tips

Refrigerate in plastic bag.

To freeze figs: (1) Wash and peel if desired; (2) Coat figs with a solution made of 1 1/2 teaspoons of ascorbic acid for each 6 tablespoons of cold water to prevent darkening; (3) Place in covered airtight containers or heavy-duty freezer bags.

Freezer time shown is for best quality only — foods kept constantly frozen at 0° F will keep safe indefinitely.

[About Our Authors](#)

Sources: For details about data sources used for food storage information, please [click here](#)



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FRUIT MATURITY INFORMATION, WSU Ext. @ Mt. Vernon, WA

When fruit starts falling from our trees, we may think the fruit is ripe. There are many reason fruit drops. It is best to know the measurements and indicators that indicate correct harvest time. This way you can enjoy the best flavor and qualities of all your fruit. ~ the former USP editor Laure J.

WHEN TO PICK STONE FRUIT

In the case of most stone fruits, when the fruit has colored well and is beginning to soften, it is ripe for picking. A taste test will usually tell you when a given variety is ready. Peaches and nectarines usually soften first along the suture line, which runs from the stem to the blossom end of the fruit. Pressing this area slightly with your finger will help check for softening. Ground color break is another good indicator of when fruits are mature for harvest. Pick as the color break occurs - as the greenish skin ground color turns to yellow, or cream color in white flesh peaches and nectarines. Harvesting before this often yields immature fruit of lower quality which may never ripen properly. A frequent complaint in buying peaches at the grocery store is that the fruit was picked immature, and the result is often poor quality and a dissatisfied customer. Check for color on shaded areas of the fruit, not the sun-exposed side where red color may come early and hide the green.

Some of the newer peach and nectarine varieties have been developed with high red color and firmer texture, making it more difficult to tell when they are ready to pick. Taste is still a good indicator of ripeness. Sample one, and if its level



For stone fruits, Ground Color is used as a maturity/ripeness index.

of sweetness is good even though the texture is a bit crunchy, it is probably ready. Fruits that you want to transport or save for display should be picked firm but mature. Fruit can be placed in a box lined with newspaper or other padding, with the stem end down. Avoid packing peaches and nectarines more than two layers deep or the bottom layer of fruit may be damaged. In a few days the fruit will soften and be ready to eat.

A more exact measurement for harvesting stone fruit uses the refractometer, an instrument that measures the percent of sugars -soluble solids- in a liquid (in this case the juice of the fruit). For those highly colored varieties with no visible ground color this is an effective method. Peaches and nectarines with readings above 10% will usually ripen well and taste good after they are harvested. When taking sugar readings there will be variation among the different varieties.

Some plums and apricots don't ripen off the tree as well, so canning or drying are recommended rather than trying to store extra fruit. Both will do some ripening off the tree but the window between immature and mature fruit is small. Remember that storing most stone fruits will be short-term to very short-term. Enjoy them fresh while in season or choose a method to preserve them that works for you.



SECOND THOUGHTS ON PICKING RIPE ITALIAN PRUNE PLUMS

Ripe Italian prune plum fruits have a semi-firm texture so determining when an individual fruit is ripe can be tricky without any past experience harvesting from the specific tree. When to pick Italian prune plum fruits off the tree “ripe”: With maturity, the skin of the Italian prune plum fruit develops a powdery, white-blue dusky/dull surface or bloom. Press lightly the plum fruit’s skin: If this action leaves a slight indentation, the plum fruit is ripe possibly overripe. The tip (bottom) of a ripe plum fruit usually is softer than other surfaces of the plum fruit. Taste or smell for sweetness/fruitiness a plum fruit that appears ripe: If favorable, pick similar plum fruit. Qualities of a ripe Italian prune plum fruit:

1) skin color is darker, 2) skin has powdery appearance, 3) surface is softer to touch, 4) fruit is easily pulled from tree with slight tug and twist, and 5) fruit has sweet, aromatic scent. Unripe plum fruits can be picked and ripened when maintained at 60 to 80 F for upwards of two weeks. Plum fruits picked unripe and ripened later off-tree probably won’t be as tasty as plum fruits picked ripe from the tree. Crop load management suggestion: If you have a bumper crop of Italian prune plums precariously weighing down tenuous branches, you could prop up the branches with ground-based supports or you could harvest some of the unripe fruit and ripen off-tree while keeping choice fruit on the tree to completely ripen without the risk of snapping off a productive branch.

BUCKET(S) OF PLUMS HARVESTED? SUPERSIZE PLUM PLUMCOT RECIPES PUBLISHED IN COSTCO CONNECTION AUGUST 2022. RECIPES COURTESY OF SALLY VARGAS.

Choose fresh plums with smooth skin. Ripe fruit will feel slightly heavy for their size and give slightly to gentle pressure. Leave whole, unripe plums at room temperature to ripen, and store ready-to-eat ones in the refrigerator for three to five days. Stored properly, prunes maintain peak quality for at least six months. Select prunes that appear plump, soft, moist and shiny. Prunes are best refrigerated in the re-sealed original package after opening.

POACHED PLUMCOTS IN RIESLING

Ingredients

2 Cups semi-dry riesling
1/3 Cup honey
Thyme sprig
2 lbs plumcots (or plums), halved and pitted
1 Cup sugar
1 Cup heavy whipping cream
1 Tbsp powdered sugar
1/2 tsp vanilla

Tasks

1) Stir wine, honey and thyme in a saucepan; bring to a simmer. 2) Add plumcots to the pan. Poach for about 3 to 6 minutes or until softened, but not mushy (firmer plumcots may need more time). 3) Remove the plumcots from the poaching liquid, reserving liquid. Set plumcots aside to cool. 4) Stir 1 cup reserved liquid and 1 cup sugar in a saucepan. Bring to a boil over medium-high heat, and boil for about 5 minutes, until it easily coats a spoon. Set aside to cool—it will thicken more as it cools. After cooling, if it is too thick, add a little more poaching liquid to thin the sauce. 5) Combine the whipping cream, powdered sugar and vanilla in a chilled bowl; whip to soft peaks. Cover and refrigerate until needed. 6) To serve, set out 6 small bowls and place a couple of plumcots in each bowl. Pour sauce over plumcots and dollop with whipped cream. Makes 6 servings.

PLUM AND BERRY CRUMBLE

Ingredients

TOPPING

2/3 Cup all-purpose flour
1/4 Cup packed light brown sugar
1/8 tsp salt
1/2 tsp ground cinnamon
5 Tbsp unsalted butter, cut into small cubes, plus extra for the baking dish

6 Tbsp old-fashioned rolled oats

FILLING

3 Tbsp light brown sugar
1 Tbsp all-purpose flour
1/2 tsp ground cinnamon
1/4 tsp salt
5 to 6 plums (1 1/2 lbs), halved, pitted and cut into wedges
2 Cups blueberries
1 Cup blackberries
1 Cup whipped cream or 1 pint vanilla ice cream (for serving)

Tasks

PREPARE TOPPING:

- 1) In a bowl, mix (optional: electric mixer low speed) the flour, sugar, salt and cinnamon until combined.
- 2) Gradually add the butter pieces and mix (2 to 3 minutes) until they are pea size.
- 3) Mix in oats.

READY FOR BAKING:

- 4) Center a rack in the oven and preheat it to 375 F.
- 5) Butter or oil a 9-inch baking dish.

PREPARE FILLING:

- 6) In a large bowl, mix sugar, flour, cinnamon & salt until blended.
- 7) Toss in all fruit pieces.
- 8) Transfer fruit filling to bottom of baking dish. Spread the topping over the fruit. Set the dish on a baking sheet. Bake for 45 to 50 minutes, or until the fruit juices bubble and the topping is golden. Serve warm with preferred topping. Makes 4 servings.



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.

BeeLine

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: Honeycrisp apple; almost ripe for fresh eating immediately after picking. Port Orchard 2024-09-21.



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