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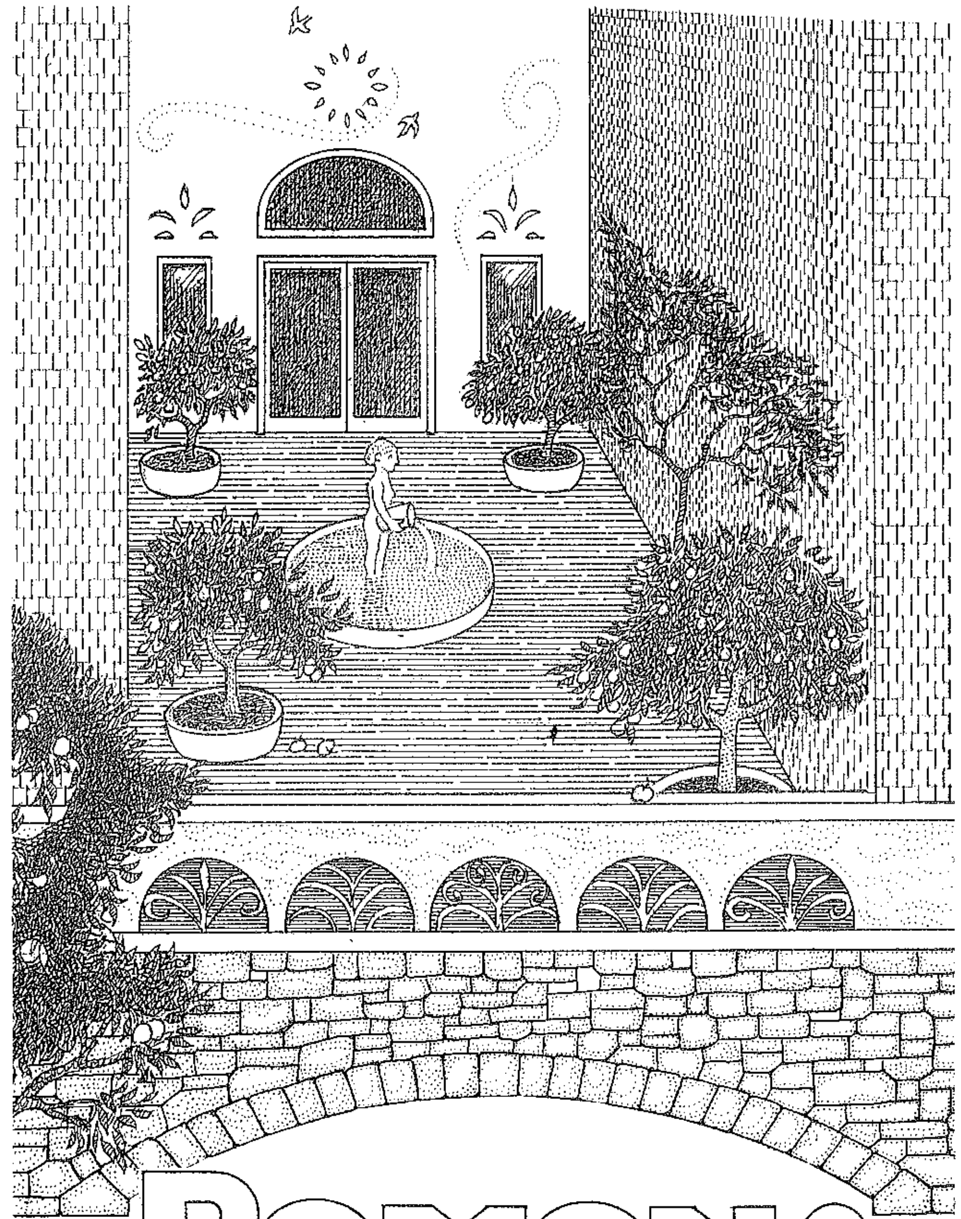

POMONA

Fall 2007

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POMONA

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Gathering Editor: Jackie Kuehn

Notes from Penn's Acres
Fall 2007

At our house, the start of the school year in fall feels much more like New Year's Day than does January 1. This is the time I start purging and cleaning the house thoroughly, thinking about streamlining the garden next spring, and wondering why everyone else's apples look better than mine?

Some of my trees have battled the deer so long they haven't borne fruit yet. **Sweet Sixteen** bore a decent-sized crop this fall, but the apples are so wizened and misshapen that only a mother could love them. Good thing I am a mother. I'm also the one who planted the trees, so I lovingly carved out the junk and thoroughly enjoyed the bits of apple that remained. But apples can look better than that. What next year?

My husband always says, "Just spray them." And I could do that. But I would probably miss that brief window of just-right time. Then there's the whole

poison-on-the-fruit thing. And the environment. Maybe Surround™ is my answer...

These are some of my new year's fall musings as I take my morning walks around the little coal town just down the road from us. This year, I have noticed many apple trees I never saw before in back yards and on the woodsy slopes nobody uses. I have finally discovered the source of "garbage apples," the amazing **Golden Delicious**-type apples I have gathered several falls from where the homeowner has dumped them at the edge of the woods. After sitting in the hot sun for several days until I find them, Garbage Apples have lasted in a plastic bag in my refrigerator until spring, as firm and flavorful as ever.

Having now found the tree, each morning I look at them to see how they're coming. I never see a person to talk to, so I took notice of the address of the house that owns them, intending to write them a note offering to take the apples off their hands when they ripen, in exchange for an apple pie.

Rounding the bend overlooking the black canyon that is the Lucerne Mine, I noticed at least three other semi-dwarf apple trees. They're large enough they can't be newly-planted, but I have not seen them before; perhaps my sensitivity to apple trees is increasing. These also are laden with good-looking fruits. I mentally plan to write another note to these people.

In the alley near the post office grows a wild apple, cheek-by-jowl with a pine tree. The branches sag under a heavy load of nice-quality apples. They don't taste like much, but I'll give them a bit more time before I pass judgment.

I know the people who own these trees have done absolutely nothing with them, yet their apples look pretty decent. I do not need grocery-store supermodels, but I'd like to enjoy about three-fourths of an apple, instead of throwing away three-fourths and nibbling on the final quarter.

The Garbage Apple tree is about sixteen feet tall, or I'd go dig it up and move it to my house. I could graft from it, though. I could topwork some of my brutalized trees whose original variety has long since been nibbled away by white tails. Then there are the Radio Station apples I picked today...

I've just thought onto paper for you this time. Putting things down, however, has helped firm my resolve to write to or knock on the doors of the owners of all those trees, asking for apples I think will go to waste anyway. I'll also plan to do some grafting in early winter, not neglecting to surround my babies with protection from deer (such protection is called a fence.)

Thanks for listening. Enjoy the harvest from your own plantings this fall, and I'll enjoy the harvest from someone else's.

Ruminations

A Tree Shepherd

The articles composed by Lee Calhoun in the Spring 2007 *Pomona* focused my thoughts on the plantsmen responsible for starting NAFEX, and for what they had in mind. The seeds they planted some forty years ago germinated and grew. Lee speaks for one of their objectives—to find and present old selections. To begin with, most trees planted were seedlings and numerous people picked out favorites for their own locality.

NAFEX was born when Milo Gibson and others could not convince the Northern Nut Growers Association to expand its coverage to include North American fruits. The founders, who had been corresponding via a circulating letter, came together to formalize an organization, North American Fruit Explorers, and eventually to publish *Pomona.*

Professional and commercial fruit organizations already existed. This organization was to be for and run by amateurs, according to Milo's description. Most founders earned their living performing other jobs. While commercial growers depended chiefly on the developed fruit species imported from Europe and Asia, this group intended to encourage the development of native fruit species in addition to growing the foreign introductions. Making money from growing fruit was not their primary concern.

Some members do grow fruit for profit. When an experienced commercial grower such as Ed Fackler offers advice, it is welcomed by those struggling to make a profit. Many of us tend to neglect the economics of fruit growing.

Ike Kerschner's quest for the perfect-tasting fruit is a motive dear to the hearts of many NAFEX members. Because it depends on so many variables, it is elusive. To find something better stimulates us to keep trying new selections. According to Kerschner, many people like the seedless **Petite Jewel** grape. Paul Schwabe reports on the **Eubank** cherry.

Who among us would expect several persons to publish books about the pomegranate, or to grow the 90-chromosome northern persimmons along the Gulf Coast, as David Lavergne does? NAFEX is for persons who like to explore, to take a chance.

Encouraging the public to enjoy fruit is an important endeavor. Harry Burton keeps us informed on apple growing on Salt Spring Island. He also illustrates what we're all guilty of—imperfect knowledge.

Is there a fruit grower free of pest problems? Tammi Biondi speaks for chestnuts, and until we can kick chestnut weevils, many people will find growing chestnuts discouraging. Jim Fruth has come up with a way to abate cane borers in brambles. Melody Abbott found a use for a fly that likes to bit humans—she sics the fly after the bugs in her greenhouse.

Abbott's article illustrates the joy of growing your own food even under adverse conditions. The joy is increased when she can find someone to share her experience with. There's lots of unused food growing in the wild that Sam Thayer acquaints us with.

Many people regularly give of themselves to provide free services which keep NAFEX functioning. What would the founders think of the present organization? Some people, then and now, might wish for more, but everything on earth has limits. Let's be thankful for what we have.

The spring issue of *Pomona* closed with Cosnow's summation of wisdom: "Son, nothing is all purpose, and nothing is squirrel-proof." The sum of shared knowledge of everyone in the organization greatly exceeds any individual knowledge.

A few words have been underlined. If you have the time and are so inclined, please, ponder their meaning in your own mind in your own way. Our understanding of words is imperfect.

Dear Members:
From the President
Jwlehman@aol.com

Barbara and I just returned from the 2007 NAFEX meeting. Dr. Greg Reighard assembled the meeting this year along with the help of Ethan Natelson, Ed Fackler and others. Those that attended give them our gratitude.

The first annual auction in 2006 was a huge success by any measurement. Our treasurer reported gross sales of over $3,000. Donations were down this year but everyone had a great time at the auction and the treasury can use the extra funds. Felix Cooper has recorded the donations and their donors. Having acted as auctioneer, Adam Turtle has been appointed our official auctioneer; he does a superb job.

This next may seem as a commercial, but it isn't really. White Owl Winery, located at Birds, IL, donated two cased of assorted fruit wine for our 2006 annual meeting and another this year and a case in 2005. One of the wines donated was their Grand Persimmon Sherry. This wine just received a gold metal scoring 90 points at the Beverage Tasting Institute in Chicago. It also received the Illinois Governor's cup for excellence in wine. Two bottles were donated this year with the auctioned bottle bringing one hundred forty dollars. Let's hear it for the persimmon whose future as a commercial fruit has great promise!

Since last fall I've been silent in *Pomona* and on the web. Most of you don't know what happened and I wasn't going to write about this. However, one member urged me to write this up so it may help someone else not to make the same mistake.

All my 71 years I've climbed on ladders. I've pruned many trees, picked fruit from stepladders. I used extension ladders around our two-story house and barn. Last fall I was trimming limbs at about 18'. I was finished and ready to descend when the ladder rolled. My attempt to hold the ladder to the tree failed. I don't remember the fall or the sudden stop at the bottom. The L-1 vertebra in the middle of the back was crushed. I also fractured two ribs and my left hand.

There are now two steel rods holding my spine together, bolted to four vertebrae. This holds the pressure off L-1 and the surgeon reports it has healed. I'm nowhere back to normal, but am finally making progress at walking and doing light work in the orchard.

The point of telling my tale of woes is to impress upon those of you who, like myself, aren't afraid to place ladders against trees, that is dangerous, DON'T. Especially if someone isn't holding the ladder for you. Barbara wanted me to get a tree service but I've done this many times, and had confidence to do it again, without her help. A tree service would have been considerably less expensive than the medical bills which followed, not to mention pain and suffering. A safety director at a local plant told me half of everyone falling 15' or more are killed.

On to more interesting things. Spring came early to much of the country, bringing out foliage and flowers. Then came two weeks of very cold weather, in many areas down to 20° or lower. We will not have any *prunus* fruit here, as in many areas. Members in Kentucky and Tennessee were hit very hard. Those of you on the NAFEX net have read the damage reports. If anyone reading this has email but isn't a NAFEX net member you should join. It is very informative and there is no cost to join. You can get started by going to our website, www.NAFEX.org.

The NAFEX board discussed setting up an endowment to be used for research grants. The subject was further discussed at the membership meeting, and when a show of hands for support was asked for more than 60% approved. One comment was, "Where do I send my check?" A committee was appointed from the board members present to develop a plan. The committee consists of Pres. Ethan Natelson, Anton Calloway, Peter Scott and myself as Chair. Please contact any of us for your comments. Watch for the proposed plans in *Pomona.*

Our Secretary has the minutes elsewhere in this issue (pp. 76-79). After board approval, the grant plan proposal will be presented to the membership meeting for further input and membership action. It was encouraging to see the general support by members for the research fund idea at the business meeting.

I've stepped down as your president after two years. Your board of directors deserves recognition for all their care given to this wonderful organization. The most difficult decision during my tenure as president was to increase membership dues. Our treasurer John deReeder reported for the first time in several years NAFEX is now operating in the black I especially wish to thank Martha Davis for her support and professionalism as secretary.

A Big Thank You

Felix Cooper felix@gardensalive.com

I wanted to send out a big thank you to the following folks who donated items for this year's NAFEX auction:

Adam and Sue Turtle
Al Cosnow
Dr. Watkins
Ed Fackler
Ethan Natelson
Felix Cooper
Gurney's Seed and Nursery
Henry Field's Nursery
Jerry Lehman
Johnson Nursery
Lester Davis
Martha Davis
Mary Watkins
Raintree Nursery
Shirley Murphy
Vintage Virginia Apples
White Owl Winery
Anonymous (donations not labeled)

Thanks also to all those that made bids and purchased items helping to raise just over $1,600 this year, helping to keep NAFEX a strong and viable organization. I also encourage everyone to be thinking of wonderful plants/trees you might propagate now to donate for next year's auction.

Notes On NAFEX at Clemson

Eddie Rhoades
667 Longwood Court
Mexietta, GA 30008-3756
email eddie@bittersweetgardens.com
web http://www.bittersweetgardens.com

Since Clemson is only 2 hours and 20 minutes north of me I could not pass up this meeting. The preliminary info in Southern Fruit Fellowship's newsletter showed some very interesting topics. Plus I would get to see friends I've made over the years and in some cases put a face to a name of someone who sent me scionwood or information. One big thing about these conferences is they are very affordable. The only other three-day conference that is comparable pricewise is the Cullowhee Native Plant Conference. The Ramada Inn where we stayed had an indoor heated pool which I enjoyed twice but I was there two days before I found out they had a bar!

On the first day, Wednesday August 22, we toured Musser Fruit Research Center and I believe this is where I picked up some jujubes and pawpaws. Returning to the hotel, some attended a board meeting. Later, A. J. Bullard on guitar, his wife Barbara playing fiddle and Eddie Rhoades on guitar entertained everyone with songs, both old and new, and continued to play each night we were there.

Thursday, speakers talked about recommended sprays followed by a talk on the loss of honeybees (how fitting). The thought went through my mind, "when is the last time anyone here has seen a toad frog?" They are part of the food chain that eats poisoned insects that fall to the ground. Once, you could not walk in the evening without almost stepping on a frog, but no more. The majority of gardeners spray roses, lawns and everything else, not because they have a specific problem but to keep from ever having a problem. What kind of logic is that? It makes me think about our food. America became a great country in part

because we were able to raise enough food for ourselves with an abundance to sell to other countries. Nowadays we don't raise all our own food. We do have regulations concerning chemical sprays but our food comes from other countries that have no such regulations.

William H. Preston Jr. of Maryland spoke on growing the oriental kaki persimmon. He was surprised after his speech when I told him I have a weeping Oriental persimmon. One of the young leaves on this tree measured $5^5/_8$" wide x 11" long. I used to have **Great Wall** and would like to have it again. **Lundi's Giant, 20th Century,** and **Saijo** sound very interesting to me.

One lady from Dallas, GA, brought along her four well-behaved children. I live in Mexietta—it used to be called Marietta—which is the next town over. This lady asked when would be a good time to visit my garden and I told her anytime after dark. At present it is not worth seeing. My previous garden was often on tours but since I retired and moved, I have lost some momentum. My trees are too young to bear and I seem to garden more for myself and less for show. Right now my garden is just an old lump of coal but it will be a diamond some day. A couple of my latest additions are **Ant Admire** and **Honey Jar** jujubes plus and English walnut called **Utah Giant** and some pomegranates from Russia. I don't know the hardiness range of pineapple guava but they are not a tropical guava and mine have been covered in ice and have survived. For this reason and because they have edible flowers and fruit I try to promote them. So who is the person furthest north growing them?

Adam Turtle has found his calling as the official NAFEX auctioneer. He keeps things moving, makes funny comments and manages to get people involved in bidding on donated items. This is a fun fundraiser and is one of very few ways to make money for the organization.

On Friday August 24th we piled into four vans and traveled first to Happy Berry. There I learned the reason I'm not getting screech owls anymore is because I haven't cleaned out their box twice a year. Many large growers at stops this year and last have told us that Hispanic laborers are essential to their success.

From there we visited Strawberry Hill Farm for lunch, a visit to their large fruit and vegetable roadside stand, then to their orchards where Dr. Desmond Layne showed us a large experimental plot of peaches.

An announcement was made that Robert Hamilton would be chairman of a committee to promote NAFEX. I told him one of my ideas was to request each interest group chair to submit slides or photos of his/her particular fruit and

NAFEX print text on them such as: "Pawpaw: *asimina triloba,* native fruit, good grafted varieties are: **Wabash, Taytoo, Sunflower,** sources are such as Nolin River Nursery and others." The title slide would say something like: "NAFEX, an organization of fruit growers large and small." It would give dues amount and contact information. This could be put into a power point presentation and sold at cost for members to give programs at garden clubs, botanical gardens, Master Gardener groups, etc. It would fit under a presentation entitled, "Edible Landscaping" or "Fruit Growing".

We need to start thinking bigger and promote our presence to future potential members.

The Twenty Ounce Apple

Richard Fahey c/o The Catholic Homesteading Movement
Oxford, NY 13830-A

My first encounter with **Twenty Ounce** was in the 1960s. A local man known as the "Potato Man" sold 50# bags of potatoes and bushel boxes of apples at very low prices. He would buy local produce directly from farmers and sell it from his back porch.

Whenever I went there, I always asked him about the older local apples, and I anticipated getting to try the newer varieties just then being introduced. It was there I was introduced to **Mutsu (Crispin), Jonagold, Spigold,** and **Twenty Ounce.** His commercially-grown **Mutsus** are in the top five apples I ever tasted, but they did not do well in my no-spray organic orchard.

I asked him one day how he thought the old-time **Twenty Ounce** would do in our area.

"Why, I have a tree right next to the house over there," he said. "There's no difference between them and the ones I get at the orchard."

I looked at the tree he pointed out. It stood there in benign neglect with a nice crop on it.

I soon top-worked some of my wild apple trees from his **Twenty Ounce.** In four years, the trees had a few apples that looked exactly like the ones from the commercial orchards. They are a big, conic apple but, despite the name, I've yet to see one go over a pound. At its best coloration, it has an attractive hue like the flames of a quietly burning fire. The thin red striping partly covers a greenish-yellow background. It has a clean, semisweet sprightly flavor that makes it a favorite with people who like a zesty apple. The flesh is slightly yellow, coarse-grained, tender and juicy.

Twenty Ounce is a fall apple used mainly for cooking. It keeps only a month or two, though if refrigerated, it can keep until midwinter. I consider the short keeping quality its only major drawback.

The tree is easy to manage with a spreading habit. My trees bear moderate crops every year, but I've heard in places where they bear heavy crops, they droop.

Spencer Beach, in his hundred-year-old classic, *Apples of New York,* said that **Twenty Ounce** became known in the 1850s. He says:

> "It hangs pretty well to the tree for so large an apple...The fruit is in good demand in general market and sells at good prices. It is especially esteemed for culinary uses.
>
> "{The tree) is especially subject to sunscald and canker on the trunk and larger limbs. For this reason it is desirable to topwork it on some hardy ...stock.
>
> "The tree when full grown is medium-size or below medium-size and may be planted closer in the orchard...it comes into bearing rather young, and is almost an annual bearer yielding moderate to good, or even heavy crops."

Beach also says the apple went by the names **Cayuga Redstreak, Wine Apple** and **Limbertwig.** It is distinct from **Twenty Ounce Pippin,** an inferior apple, which looks similar.

At one time, I rated **Twenty Ounce** as one of the top ten apples in our orchards of 600 varieties. Newer apples have been introduced that pushed it out of this high rating, but it is still in the top 25. It has size, health, reliability, good tree and flavor, and is a good fresh eating and culinary apple.

I have scionwood available. Send a sturdy, long, postpaid envelope and $2.

MonArk Apple: Round Robin

Lucky Pittman lucky.pittman@murraystate.edu
USDA Cold Zone 6 AHS Heat Zone 7
Hopkinsville, KY

Last year, I finally got to eat my first **MonArk** apple, and it was as good as everyone had said it would be, the best doggone early apple I ever ate. I can imagine that it is one that probably would hold up under storage for a much longer time than the typical **Yellow Transparent, Lodi, or Early Harvest.**

I've been waiting a long time for this one. I think I bought the tree from Classical Fruits in '98, and it had grown well. About three or four years ago, though, something happened to it, a vole attack or something. When everything else was budding out and blooming, I noticed that the **MonArk's** twigs were starting to look shriveled; there was no evidence of it budding out. I collected a few scions from the least shriveled branches and re-grafted it onto a new rootstock. A hailstorm in April 2006 beat almost every blossom or small fruit off of almost every tree in the orchard, as well as knocking off big chunks of bark from many limbs, but two **MonArk** fruit survived. Late that summer, I passed the tree on my rounds through the orchard and noticed a big, mostly red apple hanging there, with minimal insect damage. Firm, crisp, tart; very much to my liking. I believe I'll have to graft a couple more of this one.

Here's what Charlotte, at Vintage Virginia Apples had written to me about her experience with **MonArk:**

"I have two **MonArk** trees that went in in 1998, bought from Ed Fackler's Rocky Meadow. We had about three apples in 2001 and perhaps a peck and a half in 2002 which was a horrible year in just about every way here—no winter, early spring and bloom, late freeze, damp and drizzly into June followed by unrelenting drought and searing heat into September. Apples were unripe on Monday and overdone by Thursday...one just wanted to cry. But the **MonArks** were okay. I don't think we picked them at the optimal point, which was a real challenge that year and we are not very experienced at this to boot, but they kept fairly well in cold storage around 35°-37° for six to eight weeks or more. They are a big red apple, red over green really, and have a very fine flavor for an early apple. We have a small new upscale food market here to which I am selling, and I think they will be very well received there. This and **Pristine** are our best-flavored early apples thus far."

Charlotte Shelton
P.O. Box 210
North Garden, Virginia 22959
www.vintagevirginiaapples.com

We picked **MonArk** in mid-July in central Virginia...it is probably still our best-flavored early apple. I took a **MonArk**, a **Gravenstein** and an **Arkcharm** into the office for tasting. **MonArk** won the most votes, probably because the texture was crisper than the **Gravenstein**...the **Arkcharm** was a bit unripe—

quite tart, but it had decent flavor...reminded my secretary of the green apples she ate as a child.

It is another large red or red over green apple, beautiful, really, and should be good for sauce. It comes out of the now-closed University of Arkansas breeding program. **Gravenstein** has wonderful flavor...we just do not have much of a market for early apples in this country, it seems. We are promoting **MonArk** for an early apple in our nursery because it is fairly easy to grow—your troubles notwithstanding, Lucky—shows some disease resistance and is truly good. Jill Vorbeck touts its culinary virtues—she brought a **MonArk** tart to a NAFEX meeting a couple of years ago, and it is truly divine in my mother's baked apple dishes. It has delightful complexity when cooked as well as being good for eating out of hand.

Lucky Pittman lucky.pittman@murraystate.edu
USDA Cold Zone 6 AHS Heat Zone 7
Hopkinsville, KY

I'll have to go back and look more closely, but now that you mention it, I don't recall seeing any evidence of scab, cedar apple rust (CAR), or any other fungal disease on the **MonArk** tree, but in contrast, **GoldRush**, about 100 yards away, on the other side of the pond 'looks like a canary', as Donna would say, it's so heavily infected with CAR this year.
I'm looking forward to heavier harvests from this one in the future.

Seckel Pears: Round Robin

Could someone provide information on how to time the harvest of **Seckel** pears, and what post processing is necessary for ripening? Thanks for your help.

Lon J. Rombough lonrom@hevanet.com
http://www.grapegrowersolutions.com

Seckel is one of those rare pears that can be allowed to ripen on the tree, if you want, or picked when mature to store for a few weeks. They are outstanding for fresh eating and so sweet they dry beautifully.

William C. Garthright billg@inebraska.com
Lincoln, NE (zone 5)

They sound good, but I don't suppose Asian pears will pollinate them? I've planted three different Asian pears, but no other pear trees.

Robert W. Hartman hartmansfruit@msn.com
Western Washington

Your later-blooming Asian pears can pollinate with the early blooming European. For example, an early-blooming European such as **Conference** or **Bartlett** can pollinate with a later-blooming Asian such as **Shinko** or **Nijisseiki**. Don't plan on a late-blooming European such as **Comice** pollinating with any Asian pears and don't plan on the early-blooming Asians such as **Seuri** pollinating with any European pears or late blooming Asian, as far as that goes.

William C. Garthright billg@inebraska.com
Lincoln, NE (zone 5)

Great! Does anyone know if **Seckel** is an early blooming European pear? In Asian pears, I've got **Hosui, New Century** (or **Shinseiki**), and **Starking Hardy Giant** (or **Olympic** or **Korean Giant**), but since they're still young, I have no idea when they bloom.

Would **Seckel** would be pollinated by any of these?

Robert W. Hartman hartmansfruit@msn.com
Western Washington

Seckel is listed as late mid season in blooming. It might be questionable.

Lon J. Rombough lonrom@hevanet.com

Asian and European pears are compatible, but the Asians as a group bloom earlier than the European pears. A late Asian will pollinate an early European, and vice versa. I had a **20th Century** that was partly pollinated by **Bartlett**. I grew seed from the **20th Century** and got viable, productive seedlings that were obvious hybrids of the two.

****Orchards & Home Places*

The Money Trap

Guy Hudson
10951 Duck Lake Rd.
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Ten years ago, I finally purchased my own money trap—an 1850 farm house on five acres of mixed fields and hedges, on which to spend my meager fortune and grow my own food. Between fixing, fixing and fixing the furnace, and finally replacing it, then fixing the roof, the well, and accomplishing other maddening chores, I managed to build up a large garden and fruit plantings.

Two European pear trees, Concord grapes, red raspberries and two walnut trees were already living in the back yard, and were of bearing age. Having been neglected, they needed to be pruned into submission during my first winter. The pears did not fruit the first summer, but the rest did.

The garden was meager the first year, as I started in late June with hot peppers, Brussels sprouts and cherry tomatoes. I even found two rhubarb plants in the weeds for some rhubarb-cherry pies.

The pears were trained to a modified open center, so I stayed with that. The raspberries are pruned 50/50, with the summer-bearing canes removed; the spring vegetation fruits in fall and is then removed. Rhubarb is lifted and separated on a 3-4 year rotation.

I still kept an apartment in the city of Syracuse, close to my job as an on-and-off construction worker. There I planned my strategy and used the transfer station (dump) for truckloads of cans, bottles, bedsprings, etc., left over by the previous owner.

The last order of business was the well line serving the house. I replaced a ¾" galvanized pipe with a 2' poly line. "Now it's ready!" I thought. My girlfriend and I left the city for good, moved in, and were married in 1998.

I purchased a lightly-used chain-drive tiller for $200, and proceeded to till the small plot in the back yard, then the larger area in the field beside the house. The yard was sand and rocks; the field was rocks and junk. Rocks, metal and glass finally broke the tiller. No problem. The plot was big enough, and the parts to fix the tiller were only another $200. I planted the garlic, fixed the tiller, then scoured the property for cans, glass, toys of every description, and was off again to the dump.

The garden plot was 45' x 45', and bumper crops of cabbage, corn, tomatoes, collards, peppers, etc., came rolling in. The well dried up a couple of times, but no plants went dry, as I collected rainwater and bath water.

I wanted some native perennial fruits, so I bought gooseberries and pawpaws the first winter for spring planting. Rabbits ate the pawpaws and gooseberry bushes. The gooseberries grew back, but the pawpaws had to be replaced. Wire cages, Deer-Off, and other strategies kept the deer and rabbits partially at bay. I got two or three out of five trees to survive; 3' cages protect most of my plants, but 5' of snow lets the critters in.

My walnut trees are stately and round, like a picture post card. I keep a bushel or so, first driving over them, then washing and drying. Last year I began to notice dry and shriveled nut meats. My neighbor also has this in his English walnut. The tree bark is falling off in places; a 4' x 5' section of the mother tree is completely bare.

I am enclosing a list of fruit trees and bushes in hopes of finding a vector for disease or some clue that anyone may know of. I asked the people at the Miller Nursery in Canandaigua, NY, who said to lime the soil.

If anyone can suggest a cure, please write to me at the above address.

Thank you very much.

Kiwi actinidia arguta	rabbits killed
Kiwi kolomikta	fruited
Blackberry **Satin** (zone 6)	grows well, lacks flavor
Gooseberry **Pixwell**	plant #1: black, low flavor, small Plant #2: larger, greener, sweeter
Jostaberry	Stunted growth, 1 bunch fruit after 6 years. Fruit 2007
Stark's **Sweetheart** Apricot	4 purchased; 1 lives due to rabbits. Fruited 2007.
White peaches	2 trees; name tags lost. Fruited 2006 & 2007.
Nanking cherries	2006—flowers. Most years—rabbits.

Manchurian apricots	1 3-year-old, 1 2-year-old. One fruited 2007.
Prunus cistena x besseyi,	Purple-leaved sand cherry: 3 years old. Many sour, dry fruits. Plagued by Japanese beetles, which the chickens love.
Pear, Bartlett?	2; bushels of fruit.
Red raspberries	Bushels of fruit
Concord grapes	good most years
Hazel bushes/hazelburt	3 cups 2004; 0 2005; ½ gallon 2006
Pawpaw	7 years old: 1 original remaining, 5' tall. 3 years old, 3 trees. Fruited 2007.
Blueberries	wild **Blueray-Bluecrop** rabbit-pruned **Jersey-Herbert** **Coville,** **Northland** **Patriot**
Persimmons	4 years old: rabbit-pruned 2006—2 new trees
Cornus mas	**Pioneer** **Red Star** both 1 year old
Amelanchier alnifolia, Saskatoon	3 years old; rabbit-pruned. Fruited 2007
Hippophae rhamnoides Seaberry/seabuckthorn	new 2006,
Quercus alba x macrocarpa White oak x bur oak	deer-pruned

Aromatnaya quince — 1 year; beautiful flowers which were eaten by Japanese beetles

Cherry — **Montmorency, Starkrimson, Northstar Dwarf,** 2006.

Elderberries — **Adams, York, Johns:** never took hold; failed to thrive.

Asparagus — **Purple Passion**—3 years
Jersey Knight—4 years

Mr. Blackberry

Anton Callaway
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I doubt you all want to talk much about blackberries in this organization so devoted to the nobler fruits, so let's get the name calling over with right now. "Low" and "common" are probably what you are thinking, but bear with me.

It's true about Mr. Blackberry's stature, but my opinions have changed concerning his habits and worth. Wherever an area has been bulldozed or logged, stripped of its worth and abandoned, Mr. Blackberry will appear. In a few short years he will be well established, and as is his habit, he throws a huge party every year, free food laid on and everyone invited, no questions asked. Like any good businessman he does everything with an eye to profit, and this how he recruits workers to open more franchises for him. Most people see worthless scrub in the low rent districts where he operates, but I see opportunities for the disenfranchised.

Mr. Blackberry appreciates everyone; he never asks for resumes or checks to see if you have a record. But he's nobody's fool, and knows he has to take care that possible lowlifes don't make off with the cutlery or damage his investment. The methods he employs to ensure that partygoers behave themselves, though immediately painful, seldom result in serious or permanent damage.

After he has moved into a depressed area, enriched the locals and acted as a sort of "business incubator," stronger interests begin pushing him aside. He is shunted to smaller and smaller corners, till finally he quietly pulls out and moves on. Does anyone notice? Do they mourn? Do they appreciate what he has done for them? Or were they even involved in shoving him out? It's no problem for

Mr. Blackberry; he has already moved on to some other beleaguered location. The folks back at the old place will enjoy his parties no more.

I had no higher opinion of Mr. Blackberry than the rest of you. I swore at his security measures, and I was one of the lowlifes who damaged his investments. I made excuses: "I had to do it, there were two acres of brush there." I brought in the goats, I reaped the profits: the milk and meat. I was glad to see the honeysuckle and the brambles go, I counted it a victory every time I could get into an area that had previously been impenetrable. But the summer came when I went out with my plastic bucket and there was no party, no free food. The goats had eaten the last few berries and the branches they grew on. And that was the end of it.

Of course, ambitious young NAFEXer that I was, I didn't care. I thought it didn't matter. I had planted apples and pears, peaches and plums. But the apples and pears took years longer to crop than I'd expected, and the peaches and plums were lost to late freezes. I'd sneered at blackberries, and never even considered PLANTING the danged things. I was a fruitless fool.

The second time around, we bought a place that had been logged four years earlier and was an ugly mass of brambles and downed treetops. Mr. Blackberry's operations were in full swing. I made lots of blackberry wine, so much we didn't have enough jugs to dilute it properly, and I'd have to fill the jugs with pure blackberry juice. The forest slowly recovered, but in our open cleared area I valued the offer of free fruit. I learned to control my swearing and keep my clippers to myself. I learned to pick only the plumpest berries from each plant, the special offering of the day with the highest sugar content. These we ate raw with crumbled graham crackers and yogurt, sour cream or cream cheese or sometimes just moistened with some wine.

I let blackberries take over the edges of the garden till I needed the space and spent a couple of years taking them out. Finally came the time when rust had invaded too much of Mr. Blackberry's business, and I could see the beginning of the end. I stooped to ordering tame blackberries. This year, their second year in the ground, the Big Freeze wiped out nearly all their few flowers, but the wild blackberries mostly came through. The big bash occurred in July, the oohing and ahhing over our bowls of blackberries, the scratches and the chiggers.

Since then I met a little old lady who'd been given six tame blackberry plants. She picks many gallons from each one each year, and her grandchildren love them.

But what of all those other fruits, "the good stuff"? For starters, our soil is worthless acid red clay, and all my fruit trees grew incredibly slowly while we worked on making the garden productive. And of course there were the usual mistakes with unsuitable rootstocks. Then it turns out, twelve years into it, that the reason my apple trees wouldn't grow is that southern red clay is notoriously low in boron. Funny that this has been known for over 60 years yet it's not in the books or ag bulletins or the mouths of local extension agents. After two winters of very judiciously applying borax to the area, we can now grow beets, and the apple trees have actually started to grow. (Note well: at 11 lbs to the acre, borax must be applied like fairy dust. An excess can kill everything.)

Peaches and plums fall victim each year to late freezes followed by curculio. Pears seem to take forever to crop, and this, the first year I'd have had a decent crop, the Big Freeze got all the blooms. Cherries, both sweet and sour, were lost in the Freeze too. What am I left with? Whom have I had to pin all my hopes on for free goodies and some nice wine? Mr. Blackberry has come through again, his bushes drooping with more fruit than all the birds can take, despite the worst freeze in 100 years, AND the worst drought since records have been kept.

So look at yourselves, especially you eager new NAFEXers. Don't think you are so high and mighty, or that your big plans are going to be so successful, that you cannot benefit from acquiring a franchise from Mr. Blackberry. And while you are at it, you will be improving your soil and giving yourselves practice at judging plant health, learning to prune, using and storing your crop, and using up space that will eventually be taken up by your bigger, long-term projects.

Blackberries: Round Robin

Ginda Fisher list@ginda.us

A friend with more land and more sun than I have grows blackberries. He is searching for what to do with his crop. He says that he can easily harvest between 15 and 20 gallons of berries, which is well more than he can eat. Last year he made jam and gave it away to people at the office, but he didn't use it up, and still has a lot of last year's jam. He made sherbet, and still has some of that left over. He makes wine, and that might be what happens to this year's crop, but he is looking for other suggestions. (I suggested freezing them and using frozen berries to make pie—a large pie can swallow half a gallon of fruit and be gone in a couple of days in my household.) Other suggestions would be welcome.

PS. I know that I plan to visit him during his blackberry season. :)

Anonymous Members

How about a small market crop? I know my coop grocery buys from growers with that quantity. Here, most markets that will buy from smaller growers only buy organic. He could also perhaps sell, directly or through a vendor, at a farmer's market.

Freezing and pie-making are great suggestions. The frozen berries also make great smoothies, and blackberry juice blends well with other juices, such as apple.

***

Ice cream.

Freeze-drying.

Cobbler.

More wine!

Donna Hudson holycow@cookeville.com

Blackberry wine is VERY good. Jeff Poppen, who used to be in NAFEX, has long been known for his homemade wines. He would always donate a few bottles to fundraising auctions, and some went for outrageous prices because people knew they were good and that their money was going to a good cause. Wine is a lot less work than jelly or jam, and keeps at least as long.

Most of our blackberries are eaten fresh, though. We crush the berries, crush some graham crackers, and add either yogurt, cream cheese, or wine. I don't know if there is any kind of commercial possibility in this.

Now that I think of it, though, I met a local woman who says they pick wild blackberries on their property for a month or so every year and sell the berries, netting about $2,000 to $3,000 a year. After they got rid of their cattle she had to learn to prune the plants properly. They have been doing it long enough that they no longer need to run an ad in the paper most years; they just call folks on their list.

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Heron Breen sent me **Bangor** and **Thibodeau** in exchange for my boysenberry. Sam from southern Wisconsin sent me his dewberry, plus I got some **Doyle** from Indiana.

My **Thibodeau** thrives after a -30° winter with no snow! And no winter protection! It appears that it might do as well as **Fort Kent** without winter protection.

I planted **Thibodeau** in mostly shade, and they are doing something I've not ever seen in any bramble. It had green fruit ready to ripen and primocanes that were 5' to 6' high. and some of the primocanes were blooming and some were not. I know there are those (who haven't seen it) who will insist they are not really primocanes but if they were to dig down below the soil line to where these primocanes originated, they would see they are definitely primocanes.

I will report on **Bangor** and **Maria**, both selections from Maine, as I have reliable information.

My **Fort Kent** fruited in its first year and, in 2006, it was extravagantly productive. Trouble is that it is not winter-hardy here (zone 3b). I've got it planted adjacent to the street (I live in town) so the curl from the snowplow hits it; then I go by with my snowblower and blow the rest of the snow atop it because any part of **Fort Kent** that protrudes above the snow-line gets fried. But it is well worth the time to winterize it.

As for Minnesota stock, I have collected ± seven species (plus varieties within any given species) from the wild; I say "from the wild" which includes possible garden escapees from any of the many abandoned homesteads in this area. I evaluate all aspects before entering any breeding program with those that produce soft fruit and those that experience unpredictable production being weeded out first.

The most interesting plant produces, on average, about 500 fruits and fewer than fifty tiny leaves. Since leaves make the sugar, one might think that the fruit would be extremely sour, but not so. It has a sweet delicate flavor, unlike the usual blackberry taste. Since it only produces a few drupelets per berry (fewer than twenty-five) I may keep it just for the novelty of it.

I have one variety of one species that I do sell plants from. The berries aren't quite as big as **Fort Kent** (it has fewer drupelets per berry) and it doesn't produce quite as many fruits as **Fort Kent** but the plant only achieves 5' of height as compared to **Fort Kent's** 7'. It has an acceptable number of small, relatively soft thorns. It is winter hardy with a good-tasting berry that hangs on until harvested.

Occasionally I encounter folks who assert that they do not want a plant that was gleaned from the wild; I don't understand that thinking because they all came from the wild at one time or another.

Keep Trying

Willie Adams
The Apple Orchard 12881 78th Pl. N
West Palm Beach, Fl. 33412 (561) 707-4776

I received my summer 2007 issue of *Pomona*. As I was reading through it, I came across Victor Triolo's article, "Novel Fruits for Southern New England. "

I operate a fruit tree nursery here in West Palm Beach, Fla. I want to offer some words of encouragement to Mr. Triolo and his group for trying to push the envelope. I've done the same thing here in the West Palm area for the past two years, the only difference being I'm trying to grow northern-tier fruits at this location.

Currently I have seventeen varieties of apples, both Asian and European pears, plums, blueberries and, of course, peaches. At this location we border on zone 9b to 10. My past two years have been rough, but I have experienced some remarkable results. Last year we enjoyed full-sized **Gala** apples right off the tree. This year I have **Gala, Jonagold, Grimes Golden, Golden Delicious, Tsugura, Hatsuka,** and **Mutsu** trees, all in fruit. Although my trees all went into bloom very late this year, I expect harvesting to occur in the December/January time frame.

I have both **Hosui** and **Kosui** Asian pears all fruiting and **Orient** pears. I found myself quite taken with my plums this year. **Morris, Black Ruby, Ruby Red,** and **Nippon** were excellent.

My point is nothing is impossible. Victor, try as many varieties as available of each. You will find some will adjust and work out just fine. It will take about two to two-and-a-half years before you know what will or will not work. But whatever you do, do not be discouraged or let anyone tell you it's a waste of your time. The biggest problem you encounter may be the education process. Keep pushing forward, because you're on the right track. Good luck!

Mixed Fruits

Mulberries: Round Robin

William C. Garthright billg@inebraska.com
Lincoln, NE (zone 5)

My **Illinois Everbearing** mulberry, that I planted a year ago and which grew extremely quickly last summer, never broke dormancy this spring. It might have been the late cold snap that killed it, or just the colder winter than usual. I might note that it didn't seem to harden off before the winter, either; the first fall frost froze the green leaves on the tree. It's weird, because that was the only tree that didn't worry me when the freeze hit, because it hadn't leafed out. But everything else, as bad as they all looked, recovered from the freeze surprisingly well.

Anyway, I need to plant a replacement next spring. As it turns out, I planted another **Illinois Everbearing** mulberry in a different location this year, so I could plant something else here. I love mulberries, and they might keep the birds and squirrels busy and away from the rest of my plantings. Could anyone recommend a different type of mulberry that would grow here on the plains in zone 5? I want one that tastes really good, but a dwarf or semi-dwarf tree would be nice, too. I really don't have much room in this particular spot. I figured I'd have to prune like crazy to keep the **Illinois Everbearing** mulberry small enough, and I don't know how well that would have worked, so a smaller tree—or even bush—would be an advantage.

Most of the mulberries don't seem to be real cold hardy. But I have seen, in a catalog, a **Geraldi** dwarf mulberry that's supposed to be hardy to zone 5. Anyone familiar with this? The description reads, "Excellent fruits similar to **Collier** and **Illinois Everbearing** on a 6' tall tree." That would certainly be small enough! :-) But it doesn't say how abundantly it produces. And I've learned not to put too much faith in these promotional descriptions, anyway.

Any suggestions? Thanks much!

Lucky Pittman lucky.pittman@murraystate.edu
USDA Cold Zone 6 AHS Heat Zone 7
Hopkinsville, KY

Bill, the 'Easter Big Freeze Disaster' we experienced back in early April severely damaged all of my mulberries. Most were well into shoot expansion and bloom, following several weeks of exceedingly warm weather (daytime temps into the 80s) in late March, followed by 4-5 nights of temperatures into the low 20s. The **Illinois Everbearing** trees had all their leaves/shoots frozen off, but they have re-leafed, and made some fruits…

The freeze we experienced down here this year was a really freak occurrence, and I hope we never see a repeat performance. The native oaks, hickories, mulberries, and even butternuts, which are supposed to be zone 2 hardy, were severely damaged. Almost the only deciduous trees that weren't significantly damaged were the black walnuts, which were still fully dormant.

I don't know if **Illinois Everbearing** is zone 4 hardy, but here in hot zone 6, it is a heavy producer of large, exceptionally tasty berries, and mine typically fruits from mid-June through the end of July.

I had two 10-12 yr old seedling *Morus alba* trees (one purchased as *M. rubra*—it's NOT—and the other from the infamous TyTy Nursery as **Black Giant**—it's neither black nor giant—which were both killed back to their 8"-caliper main trunks.

Collier was hit hard; it threw some weak leaves/shoots here and there, but I don't know if it'll make it. I had several varieties—**Stearns, Contorta, Giant Black, Black, Greece, Kokuso**—which were high-worked onto the limbs of an unnamed *M. alba x rubra* selection, and all are dead, including the hybrid framework tree.

Kokuso, Contorta, and **US 280** *(M.rubra* selection from Alabama), in the nursery, on their own *M.alba* rootstocks, were 5'-6' tall, 2" caliper, and were killed back all the way to the ground. Survivors, so far are: **Illinois, Oscar's, Wellington** (really poor production for me, and trashy growth habit), **Lawson Dawson** (local *M.rubra* selection), and maybe **Collier.**

Collier and **Stearns**, both *M. alba x rubra* hybrids, like **Illinois**, have been significantly less vigorous growers for me than **Illinois**, but produce good quality fruits over an extended period of time. I'd recommend either of those.

I have no experience with **Geraldi**, but do have a few dwarf (I've forgotten the variety name; I want to say they were sold as **Downing**, but I'm not aware that **Downing** is a dwarf variety) mulberries we ordered and planted twelve years ago. Three of the four are fruiting plants with scraggly dwarf growth habit, but the fourth tree is a vigorous male. Fruits on the three females are small sour things that I don't even bother to eat, and the birds don't seem to care for them, either.

William C. Garthright billg@inebraska.com Lincoln, NE (zone 5)

Your big freeze sounds very similar to our weather last spring, except that it dropped into the teens here on a couple of the nights (17° was the coldest). Since my mulberry was the only thing that hadn't leafed out, I figured it would be okay. The buds looked fine, but they hadn't started to open, and they never did. Well, it was only a year old, so it certainly wasn't a big loss. It sounds like you had things much, much worse. I'm sorry to hear that.

It was an unusual event here in Nebraska, too, but not all THAT unusual, I'd say. Wild swings in temperature are very typical on the plains. In particular, we can have shirt sleeve weather in January or February (snow cover doesn't usually stick around for too long), and hot weather in March or April isn't uncommon. But a hard freeze is still likely until May; a light freeze can even occur into June.

Here on the plains, I really can't plant anything that breaks dormancy easily, and I'm going to have to work on delaying most of my plants as much as I can. This year was exceptional, true, but I don't think it was such a rare event here as it was for you.

I tried to research mulberries on the Internet before I bought my first **Illinois Everbearing**. I heard a few bad comments about **Wellington** (a few good comments, too), and there was some disagreement about whether or not **Oscar's** was hardy to zone 5. There were a lot of interesting mulberries offered at TyTy Nursery, but perhaps it's good I didn't try them. I didn't like their website, and they didn't have a lot of information available. In the end, **Illinois Everbearing** seemed to be the best bet. But I really don't need two of them. I planted the second because I wanted another mulberry, and still hadn't found anything else that looked good.

I found **Geraldi** in a catalog from Edible Landscaping, in Virginia. In general, I'd prefer to buy from a more northern company, but then I suppose you never know if their stuff can take our heat in the summer. Well, my luck has been remarkably good so far, considering I'm so new at this.

I heard from a NAFEX member who has an **Oscar's** tree, which is supposed to be hardy to zone 5; he says it is really an excellent mulberry. His is seven years old, and about 8'-9' tall. The more I think about it, the more I'm inclined to try that **Geraldi** dwarf, though I can't find much information about it on the Internet. I'd really have to prune a full-sized tree quite severely to fit the place I have available. And I planted strawberries nearby last year. I figured I'd enjoy them for a few years before the mulberry got big enough to shade them out. But after enjoying them this year, I'm thinking a dwarf tree might let me keep them, too.

James Erdman **ErdmanJ@uwstout.edu**
Menomonie, WI

Bill, we have mulberries *(Morus alba)* growing here in zone 3 and there are two **Illinois Everbearing** (rated for zone 4) that I know of. But then, the USDA says we have graduated to zone 4 now with global warming upon us. I don't remember where I got mine—one of each—either Mackay Nursery or Burnt Ridge Nursery.

The fruits are like ambrosia! Both taste wonderful! Both started bearing the first year after planting, The **Illinois Everbearing** was only 2' high and produced black, 1¼" fruit. The *Morus alba* was, maybe, 4' high producing $^{3}/_{8}$"- diameter black fruits. I ordered two *M. albas,* one male and one female, and planted them 3' apart to ensure pollination. Turns out they are both females, producing fruit via parthenogenesis. These are about 60' removed from the **Illinois Everbearing.** I can't figure out why it is called "white mulberry" because its fruit is black. The white mulberry has spherical fruit the size of small marbles and the **Illinois Everbearing's** fruit is of the same diameter but up to 2" long. All that I don't like about them is that they drop their fruit as soon as it ripens.

I bought mulberry trees because of claims that birds will eat its fruit and ignore other fruit. Not so here. My birds don't recognize mulberries as edible so it looks like I'll have to make jelly out of them. I'll spread sheets under them to collect the fruit as it drops.

Growing Mulberries in the South

David J. Lavergne 5430 Boulevard D'Isle Jarreau, LA 70749-3119
USDA Climate Zone 8B (225) 627-5591

Mulberries are a wonderful crop to consider growing, for those who have the space. They require little in the way of regular care. Tree roots are very competitive. Fruits ripen in the spring when there is little else in the way of ripe fruit. Mulberries are usually eaten fresh, but can be frozen and made into jellies. If frozen, it is best to wash fruit after taking them out of the freezer.

There are several varieties worth trying in the south. Your choice may depend on your own taste preference. My own personal favorite is **Illinois Everbearing.** The 1.5" fruits ripen over a long season, just as implied by its name. Flavor is similar to a raspberry. Trees are medium in size and fairly upright.

Shangri-la has large fruit similar in taste and size to **Illinois Everbearing**, but is a little milder in flavor. Trees have a low chill requirement but still produce well in most years. Leaves are large and heart-shaped Fruits ripen early in the season.

For those with limited growing space, try **Geraldi Dwarf.** Fruits are medium to small in size, but are sweet with a mild flavor. Trees are very productive for a limited area. Tree size can be limited to 10' in height by pruning.

It may take several years to reach that height. Trees seem to leaf and flower later than others in the areas near the Gulf Coast.

Koskuso has fruit up to 1.5" long. Most of the crop ripens over a fifteen-day period. Fruits are sweet with no sourness and are essentially non-staining. Trees are vigorous and fast growing in addition to bearing heavily.

Silk Hope is another favorite of mine. Fruits are large in size and a dark black color. Taste is most like blackberry. Fruits do stain, but the flavor makes it worth the risk. Trees seem to be vigorous and spreading.

Pakistan has a very low chill requirement. Fruits are about 3" long and have a mild flavor. Fruits are firm on ripening for a mulberry, and are non-staining. Most mulberry lovers like this one.

You may also find local trees that you like. Trees can be grafted and many varieties are easily propagated by rooting dormant cuttings. Some varieties are best propagated only by grafting.

Peach scale is an insect growing outside the bark. Most varieties seem susceptible to damage, particularly in their younger years. This can be controlled in dormant season by dormant oil application.

Trees can also suffer leaf loss due to caterpillars. Check with your local county agent for controls. You may also spray with a biological control such as "Dipel" or "Thuricide."

Deer may be a problem for some of you when trees are small. In any case, mulberries are a good crop to try growing in the southern states.

About March 1st, remove from refrigerator and place bags in a dark environment at room temperature, such as a bread box. Check every day and plant, sprouts down, when sprouts are ¼" long. Plant in 8" pots, cover 1" deep, and place outside. Before planting, sterilize the pots by soaking overnight in a solution of one pint bleach to one gallon water. Use a good sterile plant mix and spray the plants weekly with a fungicide to prevent damping-off. Water as needed. You can use a mild water-soluble plant food sparingly.

Transplant the seedlings to a permanent spot about September 1st, keeping the rootball intact.

How to Germinate Genetic Dwarf Peach Seeds

George Messner 290 W. US Hwy 160 Lockwood, MO 65682-9100

I have grown genetic dwarf peaches for a number of years, and visitors are always impressed with the beauty and bounty of the trees. Benefits begin with the gorgeous display of blossoms in the spring, continuing with the cascade of long green leaves all summer and culminate in the bountiful supply of freestone fruit in

the fall. All this is possible with just one spraying after petal fall. The trees are very disease and insect-resistant.

The trees and fruit come quite true to seed and I have raised many seedlings. I have given away many seeds, but few people have been successful in germinating them, while I have well over 90% success. Therefore, I would like to write up the method I use, hoping it will be helpful to others. I welcome any improvements to the method.

After cleaning and air-drying the seeds for ten days, place in a sealed plastic bag and store in the refrigerator at 35° to 40°. About February 1st, crack the seed very carefully so you do not damage the embryo. Soak the embryos overnight in water and then place them between layers of wet paper towels in a sealed plastic bag to refrigerate: saturate the towels and squeeze out excess water.

From the Archives:
History of the Hardy Montrose Apricot

Taken from *A Natural Gardening Testament,* pp. 23-25,

by Lloyd A. Rosenvold, MD
Late NAFEX member

Not often does an amateur gardener like myself have the privilege of making an important horticultural "discovery." I claim no expertise or merit for the fact that Providence placed me in the way of the discovery I am about to relate.

Over the years in wide correspondence with fruit growers from colder and frostier areas of North America, they have lamented to me their sorrow and disappointment in not being able to secure a truly hardy variety of apricot trees, hardy as to the tree itself and reasonable hardiness as to blossoms. Of course, no fruit tree blossom can be said to be totally immune to frost.

Many fruit growers have heard about the hardy apricot variety which we discovered many years ago and have written to us seeking help in obtaining specimens. The variety has been written up in a national fruit journal and we will also relate the development of this variety in this Testament. The fruit is of a superior quclity, but I do not claim that other varieties are not also superior. I simply record my experiences and observations with this cultivar, which has proved to be rather sensational.

In 1952 we built our home on a country acreage near Montrose, Colorado. In a hillside pasture on its north slope stood a very large old apricot tree that produced enormous crops of medium to large tasty fruits, completely freestone in nature and which separated on picking without tearing the flesh at the attachment of the fruit. There were many "wild" apricot trees in that area and we assumed that this was simply a chance seedling whose parentage we had no way of tracing. Other nearby trees were of much lesser quality. These, too, we are certain from their locations, etc., were simply chance seedlings and not planted by man.

What made the tree especially noteworthy in that rather dry country that would have winter temperatures often in the subzero range was that, one winter during a cold spell the temperature dropped one night to -31° F. In fact, it was so utterly cold that that night, in a nearby city that was located perhaps 600' lower in altitude, the main water main for the city water system froze up and for days the city was without water. (Our altitude was about 6000'.) We then knew that we owned a super-hardy tree. The tree came through without injury. Winter after winter of very cold weather, and no tree damage was ever noted. I cannot recall whether the blossoms were always hardy through late frosts. I am sure that some blossoms were lost some winters.

When we sold the property in 1966 and moved away, the tree trunk of our wonder tree was about 12" in diameter and the primary branches were at least 6" in diameter. Some probably 8". Whether the tree still stands, we do not know. It was a very large tree when we purchased it more than thirty years ago. Its true age is unknown. It received its irrigation from the oat field and pasture above it. But 50' below the tree was a year-round spring that the old-timers told us had never been known to go dry.

On leaving Colorado we took with us some seeds from the tree, which we had named the **Montrose Apricot** as a new variety. Since residing in Idaho near the Canadian border, we have propagated seeds from the tree and seeds of a number of generations of these seedlings in turn. A goodly number of these trees have produced good fruit. Others have produced less than the best fruit and others had other cultural characteristics which we did not desire, yet even such trees have value as hardy rootstocks. Growing trees from seeds can be risky, but the **Montrose** seems to have rather potent genetic potential and we have met with success in culturing them from seed.

The genetic vigor and potency of the **Montrose** has been demonstrated in this 1987 season when we placed some of our choicest grafts upon two very young **Montrose** seedlings that had not yet fruited. On one of the trees (1.5" caliper) we placed seven whip grafts of **Montrose (Hoyt Strain).** One grew to almost 6' in about four months. Others on that tree and another small tree grew to four feet and more.

A few years ago I gave a neighbor friend a small **Montrose** seedling, never dreaming that it would turn out to be the most phenomenal of all. Imagine my surprise when, several years later, he invited me to see his tree, now grown to 10'-12' with a trunk of about 5" in diameter; the tree was bearing large crops of huge fruits, set thickly on the branches.

This year, the third year of mature bearing, the majority of the fruits were close to 2" in diameter, and many were larger. Many weighed about three ounces and some more. I have named the strain **Hoyt,** after my friend to whom I had given the tree. It is still the **Montrose** variety, but the substrain is **Hoyt** to distinguish it from other strains or descendants of the original mother tree. **Hoyt** has, each year, graciously shared with me many seeds so that I can in turn share them with many, many fruit growers in my correspondence. Each year we run out of seeds very early… [These apricots are as large as many peaches.]

In 1986 another sister seedling began to bear and in 1987 bore about 100 fruits. The fruits are the same as the mother tree in quality but size is closer to 1.5" in diameter, freestone, and the skin has a lovely red blush. We have named this **Montrose** the **Barbro** strain, after a family member. But all of these strains are still the **Montrose** variety…

I have been asked why we give away seeds FREE… Saving and sending out seeds is much work, but frankly, we do it for the joy of giving to share with others the blessings God has bestowed on us. That is the reason.

Now that I have told you the story of the **Montrose** apricot and some readers may wish to try growing seeds, I must tell you my method for growing apricot trees from seed, which differs somewhat from the common way that seeds are usually started.

Growing Apricots from Seed

We have had gratifying results in growing apricot trees from seed. Our experience is principally with the hardy **Montrose** variety, but we have worked with others also. The vigorous nature of the **Montrose** is illustrated by the fact that in early 1986 I planted a **Montrose** seed **(Hoyt** strain) and in about 19 months it was a young tree almost 8' tall, and our growing season is very short.

Since stone fruits need an exposure to cold to break the dormancy of the seed, we find that the quickest way to do this is to place the seeds in the family food freezer for at least two weeks. Then, to speed the process, we take the super-cooled seed and split its shell by giving a quick hammer blow to the edge of the seed, avoiding damage to the seed kernel.

The seed kernels are then planted between layers of wet paper toweling and kept wet at room temperature for as many days as it takes to effect sprouting. When the sprout is perhaps a half-inch long, remove the seed from the sprouting chamber and plant the seed on edge in good planting medium such as potting soil, in a large peat pot, preferably. Continue to keep the pot and contents warm and moist. If the seed is planted about 1"-2" deep, it should soon send a taproot downward and a sprout upward into the light and air. Then treat it like any tender houseplant with warmth, light, and moisture. In planting the seed kernel in the potting soil, it may help the roots to develop if the sprout is first dusted with rooting powder.

As the new "tree" becomes larger and taller, it may be needful to support it with a small stake to which it can be tied. If the plant seems to have outgrown its peat pot, plant the whole pot and plant in a larger plastic or metal pot to allow for root development.

Gradually, as weather permits, acclimate the young tree to outdoor living, and when all danger of frost is past, it may be planted in a nursery row and protected by staking and wire mesh around it to keep from being stepped upon by man or animal. Obviously, this final planting will have removed any metal or plastic pots, but not the peat pot. It will become a part of the soil. Suitable fertilizer and mulch may be placed around the tree.

It is best in order to obtain continuous growth in early winter and spring to not sprout the seed until about late December; then, as days become longer, the developing tree will receive the stimulus of the increased light day by day.

I have also planted seeds in the soil out of doors in the fall and allowed nature to take its course in sprouting the seed and starting the tree, but one can gain at least four months of growth by starting it artificially and opening and sprouting the tree indoors.

A few months ago, a grower in the east obtained seeds from me and decided to try my method instead of the standard method of "layering" which many growers as well as himself customarily used. Not many weeks later, I received a gratifying letter from him, jubilantly telling how well our method worked. Maybe you would like to try it...

Non-Astringent American Persimmon

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For quite a few years I've been of the opinion that someday a non-astringent (NA) American persimmon will be found or bred. There are quite a few similarities between the American persimmon *(diospyros virginiana)* and its cousin the Asian persimmon *(d. kaki)*. The kaki persimmon has been bred in Japan for several hundred years but the American persimmon only about 40 years, not long enough to develop NA varieties.

While living in the Chicago area, Martha Davis made many trips to St. Elmo, IL, to the Claypool breeding orchard to help evaluate primarily the later-

planted varieties. For several years we have been watching for trees that displayed non-astringent (NA) tendencies. We have identified four trees that bear NA fruit. These fruit are NA, mild flavored and crunchy, similar to some NA kakis. It is regretful that I must report those trees are smaller than normal and the fruit is also small. One of the trees has small-diameter wood, making it difficult to collect good scionwood. In all four of these, either the seed parent or pollen parent were a **Morris Burton x George** cross. The seed parent of three was **Early Golden.**

Morris Burton is a mild-flavored, wonderful small persimmon. About ten years ago I asked Dr. Sakar, UC Davis, to run electrophoresis on **Morris Burton** and several others in the interest of identifying *d. virginiana* x *kaki* hybrids. Dr. Sakar had published a paper on differentiating kaki varieties, one from another, using electrophoresis, and is very knowledgeable on the subject. An interesting point he reported back was that **Morris Burton** appears to share an allele with kaki.

George is an open-pollinated male seedling of **Killen** (seedling of **Early Golden**) selected by Dr. McDaniel at the University of Illinois because it bears many flowers making it easy to collect pollen. When Mr. Claypool checked his records, **George** had the lowest percentage of progeny that are improved of the four main males he used.

F-100 is a **Morris Burton** x **George** cross made by Mr. Claypool and the pollen parent of three of the four varieties showing NA tendencies. **F-100**, a male, also bears many small fruits on perfect flowers.

This spring I bagged and pollinated about twenty flowers of **Early Golden** with **F-100**. Breeding for NA varieties would be a good project for interested persons who are younger than I. But I am more convinced than ever that non-astringent varieties of the 90-chromosome American persimmon will be bred. That breeder could be you.

Quite a few years back an article was written in *Pomona*. The author wrote of using paper that had been dipped in ferric chloride to check for astringency. So I cut one-inch paper strips and dipped them in a mild ferric chloride solution. The resulting paper becomes a light tan when dry. When the treated paper is placed against a cut persimmon that is astringent, the ferric chloride treated paper turns black. Non-astringency darkens it only very slightly.

Some non-astringent seedless kaki fruit will have astringency in the flesh surrounding any seed that develops. This is called pollination variant. Just as with some kaki, we found that the NA fruit that had seeds had some astringency around the seed. It therefore appears that the American persimmon will also be pollination variant. On the paper imprint clearly the seed outline was seen with astringent flesh cells surrounding them. Originally, my hope was to be able to determine which varieties had more or less astringency to select individual breeding trees for non-astringency. That was unsuccessful, but it will show astringent cells in non-astringent fruit.

Using the Harvest

Black Currant Cassis and Lavender Sugar

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This recipe is printed in the book, *The Cook And The Gardener,* written by Amanda Hesser, published by Norton and Company.

The quantities can be easily altered—it's the proportion of sugar to juice that's important. I will keep the references to amounts and quantities intact, since some people like to follow a specific recipe. Comments in brackets are mine, not the author's. Lastly, since the black currant crop was enormous last year, we mixed in some red and white currants, as they would only be a small percentage of the mixture. This resulted in generating an additional bottle of cassis with no discernible taste difference.

Not only do we enjoy this for sipping, we also use it for cooking. Pears poached in this cassis are spectacular.

Madame Milbert's Cassis
Friends always ask for this instead of the usual bottle of wine.

Part 1

* Black currants – enough to fill 2 one-quart mason jars, about 3 to 4 cups per jar.
* Eau-de-vie or vodka (alcohol content should be 80 proof) – about 3 to 3½ cups per jar, or enough to cover the black currants

Sterilize the jars with boiling water and dry them with a clean towel. Loosely pack the black currants in the jars, leaving ½" of space at the top of each jar. Cover with eau-de-vie or vodka and seal. Store for 4 to 6 months before completing Part 2.

Part 2

* Sugar
* Eau-de-vie or vodka
* Sterilized wine bottles and corks

The thrust of the second half of this recipe is similar to that for jellies in that the amounts make no difference; it is the proportion of juice to sugar that is crucial.

Bring the fruit and alcohol mixture to a boil in a saucepan. Strain the juice, crushing the fruit with the back of a large spoon to extract the maximum amount of juice. (This works if you have a small amount and someone with strong hands, since the skins on the blackcurrants can require a lot of pressure to rupture. Last year we ended up using our apple press to extract the juice since we had a very large batch. I'll use this method in the future regardless off the quantities, since it made it so much easier.)

Measure the amount of juice you obtain, then measure out an equal amount of sugar. For every quart of black currant juice, for example, add one quart of sugar and one cup eau-de-vie or vodka. Combine them in a saucepan, bring to a boil, and cook until the sugar has completely dissolved and the mixture turns thick and syrupy, coating the back of a spoon, about 10 minutes. [see note below] As the mixture cooks and the sugar dissolves, the liquid turns glossy. As it nears the perfect stage, it drips from the spoon in a thin, syrupy thread. Remember, it will thicken slightly as it cools and should remain liquid, so do not bring to a jelly stage.

Pour through a funnel into sterilized wine bottles. Let cool and seal with corks.

Of course, if you cook it too long, you burn off all the alcohol. We have discovered after making several batches that after the sugar dissolves and you cook it for a little bit, it doesn't necessarily get to the aforementioned spoon-coating thickness, but it still gets syrupy when cooling and you don't lose the vodka. When we tried to get to the thickness to coat that blasted spoon, we lost all trace of alcohol and it thickened to a gluey, throat clogging consistency. Not nice. We ended up adding more vodka to thin it back out, but the vodka taste was too pushy.

Although not a recipe, I also make up loads of lavender sugar for hostess gifts and baking. I harvest lavender before the little flowers open and let it dry in a closed cupboard. This prevents it from attracting dust. After a few weeks, I separate the dry flower buds from the stalks and then mix it into regular sugar. If there's in high volume of lavender to sugar, you only need to use a tablespoon or two to add the taste and fragrance to baking or cooking. Fresh fruit with lavender sugar is wonderful. I even use it for the cassis. For larger quantities, you can layer it into the sugar in a large canister or bottle. One inch sugar - a handful of lavender - one inch sugar - another handful lavender - etc.

Contrast the excellent cassis recipe with the following opinion of a fellow NAFEXer:

The only place for black currants is in the litter box, so the turds will mask their smell.

Richard Murphy

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****NAFEX Features****

The Passing of Helen Thompson

Lois Davie

Helen B. Thompson, wife of Paul Thompson, passed away May 17, 2007. They were members of NAFEX and CRFG and attended meetings of both. Helen

was born Aug. 5, 1910. Sympathies can be sent to Paul at: Fallbrook Skilled Nursing, 325 Potter St., Fallbrook, CA 92028

Book Review: *Fruit and Nut Production,* by Brenda Olcott-Reid, Ph.D. and William Reid, Ph.D. 597 pages, $56.80 Champaign, IL: Stipes, 2007 ISBN 978-1-58874-575-0

Reviewed by Lon J. Rombough PO Box 365 Aurora, OR 97002
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Textbooks are usually full of theory, written by professors who spend very little time in the field. And that is what makes this one stand out.

Make no mistake, **Fruit and Nut Production** *is* a textbook and it helps to have some background knowledge of horticulture to read it, but the book is written from experience, not just a collection of citations of other books. It can be read without background knowledge more readily than most such books.

For one thing, both authors bring a very wide range of personal experience in fruit growing to this book, along with other special talents. Brenda Olcott-Reid has spent years writing articles for popular garden magazines and puts that skill to work well. The result is a book that is well organized, interesting, and quite readable.

Further, William Reid is well known in the Northern Nut Growers Association for his work with many species of cold hardy nuts such as walnuts, black walnuts and pecans. He has considerable experience with many fruit crops as well.

The expertise and scope of both authors can be easily seen just from a look at the table of contents:

Part I: Basics of Fruit and Nut Production

1. Choosing Types of Fruits and Nuts, Cultivars and Rootstocks
2. Site Selection and Preparation
3. Establishing New Plantings
4. Training and Pruning.
5. Groundcovers, Mulches and Weed Control
6. Mineral Nutrition and Fertilizers
7. Irrigation
8. Preventing Winter and Frost Damage.
9. Managing Pest Arthropods, Diseases, Mammals and Birds
10. Pollination, Fruit Thinning and Growth Regulators

11. Harvesting, Storage, Processing and Marketing

Part II: Small Fruit Production

12. Strawberries
13. Raspberries and Blackberries
14. Bunch and Muscadine Grapes
15. Cranberries, Blueberries and Lingonberries.

Part III: Tree Fruit Production

16. Apples and Crabapples
17. European and Asian Pears
18. Peaches and Nectarines
19. Japanese, European and American Plums
20. Sweet and Tart Cherries.
21. Apricots

Part IV: Tree Nut Production

22. Almonds and Pistachios
23. Walnuts
24. Pecans
25. Hazelnuts and Chestnuts

Part V: Minor and Experimental Fruit Crops

26. Figs and Mulberries
27. Persimmons and Pawpaws
28. Saskatoons and Mayhaws
29. Currants and Gooseberries

Part VI: Home Fruit Growing

30. Rewards and Requirements of Home Fruit Growing

Most topics are covered in as much detail as possible, and the authors make the reader aware of other areas that could be studied in the course of further exploration of a given area. That's the mark of a good course and textbook: present the basics well and make the students aware of other things they could seek out on their own.

There are some imperfections, but these are due to the publishing process, not any fault of the writers. For instance, by the time all the material is collected for a book of this size, some of it will be out of date, and trying to keep it all caught up would put the book so far behind schedule, something *else* would become outdated.

Photos are another weak spot. The authors have collected a *lot* of them in this book, but many lost clarity when the publisher reduced the images and converted them to black and white. When they are clear enough, the pictures are very good illustrations.

If you are a potential grower at any level from backyard to large-scale commercial, this book will give you a very decent hands-on grounding in fruit production. Certainly it is more than enough to give you the kind of information you need to make an informed decision about whether or not you *want* to grow a specific fruit.

It's also one of the cheapest books of this sort you'll find. Given the sheer size, most books like it would usually sell for three to four times the price. Add its quality and scope, and it's worth even more.

Book Review: *Jujube: The Chinese Date* By Richard Ashton

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This is a good book for those of you interested in growing this fruit. It has over 100 pages with 41 additional pages of pictures. There are descriptions of various jujube varieties by Richard Ashton and a chapter on the TVA jujube varieties with descriptions by Clifford England. For purchasing information on this book, log on to http://3mpub.com.

The book covers the history and development of jujubes. Jujubes have been grown in China for several thousand years. The author states that jujube varieties have been selected for growing in various parts of China for their adaptability to certain local areas and uses for the fruit. Most varieties of jujube are best eaten fresh or dried. A few varieties are good for both uses. The book identifies which uses are best for which varieties, as well as those best for home orchards.

The book traces the history of importation of jujube varieties by plant explorer Frank Meyer. Also discussed is the evaluation of these jujube varieties at the plant introduction station located at Chico, California.

Chapter subjects include jujube culture, jujube recipes, jujube variety descriptions, uses for fruit, propagation of jujubes, and sources of jujubes and jujube products.

Sources for jujube trees and scionwood are listed in Chapter III along with good descriptions of the different named varieties. Chapter V gives recipes, and mentions that jujubes can be used as a substitute in many apple recipes.

Appendix I of this book gives a description of the jujube plantings at Norris Dam in Tennessee. It also includes descriptions of the various jujubes planted here.

In summary, it appears jujubes are a crop worth trying. They require full sun and good drainage, and have few pest problems. Fruit can be easily dried indoors.

If you are interested in growing this fruit, you will benefit from owning this excellent book.

2007 NAFEX LIBRARY BOOKLIST

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APRICOTS—see STONEFRUIT

BEES, POLLINATORS

Bosch & Kemp	HOW TO MANAGE THE BLUE ORCHARD BEE, 2001, 88
Buchman & Nabhan	FORGOTTEN POLLINATORS, 1996, 292
Donovan, Robert E	HUNTING WILD BEES, HOW TO…, 1980, 184
Griffin, Brian L	HUMBLEBEE BUMBLEBEE, 1997, 85
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Pellett, Frank C	AMERICAN HONEY PLANTS, 1947, 467
Steiner, Rudolf	BEES (biodynamics), 1923 (translated 1998), 122
Xerxes Society	POLLINATOR CONSERVATION HANDBOOK, 2003, 145
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California	VIRUS DISEASES—SMALL FRUITS AND GRAPES, 1970, 290
Card, Fred W	BUSH FRUIT, 1925, 409
Cooley, Daniel et al	MANAGING DISEASES & INSECTS IN SMALL FRUITS IN NEW ENGLAND, 1985, 55L
Galletta & Himelrick	SMALL FRUIT CROP MANAGEMENT, 1990, 602
Hedrick, U P	SMALL FRUIT OF NEW YORK, 1925, 614L <u>$2.00 extra</u>
Hendrickson, Robt	THE BERRY BOOK, 1981, 259L
Ison, William G	ALL ABOUT MUSCADINES, BLUEBERRIES, BLACK BERRIES, FOR THE GROWERS OF THESE FINE FRUITS, 1988, 94
Logsdon, Gene	SUCCESSFUL BERRY GROWING, 1974, 200
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Otto, Stella	THE BACKYARD BERRY BOOK, 1995, 284
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Burbank, Luther	THE HARVEST OF THE YEARS, 1927, 296
Cunningham, Isabel	FRANK N. MEYER, PLANT HUNTER IN ASIA, 1984, 317
Dreyer, Peter	GARDENER TOUCHED WITH GENIUS (Burbank), 1975, 322
Fairchild, David	THE WORLD WAS MY GARDEN: TRAVELS OF A PLANT EXPLORER, 1939, 499
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Hedrick, U P	LAND OF THE CROOKED TREE (boyhood in frontier Michigan), 1948, 350

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Cuddy, J & T	GROWING BLUEBERRIES (for the small commercial grower), 1996, 126
Eck, Paul	BLUEBERRY SCIENCE, 1988, 284
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Gough, Robt. E	HIGHBUSH BLUEBERRY MANAGEMENT, 1994, 272

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File	BLUEBERRIES, TECHNICAL PAPERS, 200+
File	BLUEBERRIES, 200+
File	RABBITEYE BLUEBERRY

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Crandall, Perry	BRAMBLE PRODUCTION, 1995, 213
Ellis, Michael et al	COMPENDIUM OF RASPBERRY & BLACKBERRY DISEASES & INSECTS, 1991, 100L
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File	RUBUS ARCTICUS (nectarberry, Sweden)
File	RUBUS CHAMAEMORUS (cloudberry, technical), 117

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Bailey, L H	PLANT BREEDING, 1915, 474
Burbank, Luther	HIS METHODS & DISCOVERIES (12 separate volumes: I plant breeding, II. Fruits & Flowers, III. Methods of work, IV. Fruit, V. Plums, VI. Small Fruits, VII. Ornamentals, VIII. Field Crops, IX Flowers, X. Ornamentals, XI. Nuts, XII. Biography), 1914.
Burbank, Luther	HOW PLANTS ARE TRAINED TO WORK FOR MAN (8 separate volumes: I. Plant Breeding, II. Grafting, III. Fruit improvement, IV. Small Fruit, V. Gardening, VI. Useful Plants, VII. Flowers, VIII. Trees, Biography, Index), 1921
Hansen, N E	PLANT INTRODUCTION (fruit, S. Dakota), 1927, 47
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Janick & Moore, eds	ADVANCES IN FRUIT BREEDING, 1975, 623L, $.50 extra
Moore & Janick	METHODS IN FRUIT BREEDING, 1983, 463L $.50 extra
USDA	1937 YEARBOOK: BETTER PLANTS & ANIMALS II (includes 450 pp. on fruit breeding), 1497, $1.00 extra
Welsh, James R	PLANT GENETICS & BREEDING, 1981, 290

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Coe, Francis M	CHERRIES OF UTAH, 1935, 72
Gardner, Victor	THE CHERRY & ITS CULTURE, 1946, 146
Grubb, Norman H	CHERRIES (England, ¼ culture, ¾ varieties), 1949, 186
Hedrick, U P	CHERRIES OF NEW YORK, 1915, 371L, $2.00 extra for print version, or ask for CD ROM version for no extra loan fee.
File	CHERRIES
File	CHERRY ROOTSTOCKS

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Indoor Citrus Soc.	NEWSLETTERS 1984-86, c 250L
Indoor Citrus Soc.	NEWSLETTERS 1987-90, c 250L
Ortho	CITRUS & SUBTROPICAL FRUITS, 1985, 96L
Reuther et al	CITRUS INDUSTRY VOL I. (history, distribution, botany, varieties), 1967, 610L $.50 extra
Reuther et al	CITRUS INDUSTRY VOL II. (anatomy, physiology, genetics & reproduction), 1968, 398L
Reuther et al	CITRUS INDUSTRY VOL III. (propagation, planting, weed control, soil, fertilizer, pruning, irrigation, frost protection), 1973, 528L
Walheim	CITRUS (home growing, U. S. A.), 1997, 112
File	HARDY CITRUS

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Alberta	EDIBLE APPLES IN PRAIRIE CANADA, 1991, 78L
Alderman, W H	DEVELOPMENT OF HORTICULTURE ON THE NORTHERN GREAT PLAINS, 1962, 198L

Davidson, C G et al	TREE FRUIT PRODUCTION FOR THE PRAIRIE PROVINCES (Canada), 1991, 45
Gordon, Don	GROWING FRUIT IN THE UPPER MIDWEST, 1991, 286
Hansen, N E	PLANT INTRODUCTIONS (fruit, S. Dakota), 1927, 47
Hill, Lewis	COLD CLIMATE GARDENING (1/4 on fruit), 1987, 304
Howard & Brown	TREE FRUIT VARIETIES (Wyoming), 1962, 47L
Yeager, A F	GROWING FRUIT IN NORTH DAKOTA, 48, c1940
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Eck, Paul	THE AMERICAN CRANBERRY, 1990, 420
Shawa et al	CRANBERRY PRODUCTION: PACIFIC NW, 1984, 50L

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Anderson, Harry W	DISEASES OF FRUIT CROPS, 1956, 501
Antonelli et al	SMALL FRUIT PESTS, 1988, 22L
California	INTEGRATED PEST MANAGEMENT—APPLES & PEARS, 1991, 214L
California	STONEFRUIT ORCHARD PESTS: IDENTIFICATION, BIOLOGY, CONTROL, 1985, 418L
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Cooley, Dan	MANAGING DISEASES & INSECTS ON SMALL FRUITS IN NEW ENGLAND, 1985, 55L
Cornell	APPLE PEST MANAGEMENT (New York), 1990, c 150L
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Derr & Appleton	HERBICIDE INJURY TO TREES & SHRUBS: A PICTORIAL GUIDE, 1988, 72
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Ogawa & English	DISEASES OF TEMPERATE ZONE TREE FRUIT & NUT CROPS (California), 1991, 461L
Page & Smillie	ORCHARD ALMANAC & SPRAYSAVER GUIDE, 1986, 148
Pierson et al	MARKET DISEASES OF APPLES, PEARS, & QUINCES, 1971, 129
Shigo, Alex	TREE DEFECTS: A PHOTO GUIDE, 1983, 167L
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Atkinson, Robert E	DWARF FRUIT TREES INDOORS & OUT, 1972, 112
Intl Dwf Frt Tree A	COMPACT FRUIT TREE, (separate volumes for each year from 1977 through 1997, 100-200 pp. each)
Krichkovitch, Paul	TOP FRUIT GROWING ON THE DOUBLE ROOT SYSTEM (Bouche-Thomas), 27
Lucas, I B	DWARF FRUIT TREES FOR HOME GARDENS, 1949, 115
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Tukey, Harold	DWARFED FRUIT TREES, 1949, 562
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File	FIGS, 250+
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Amer. Pomological S.	HISTORY OF FRUIT GROWING & HANDLING IN THE U.S. & CANADA 1860-1972, 1976, 360
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Bailey, L H	EVOLUTION OF OUR NATIVE FRUITS, 1911, 472
Baker, Harry	FRUIT (with good illustrations of espalier & dwarf pruning, England), 1980, 96L
Ballard, James	CARLTON REFERENCE GUIDE FOR ORCHARDISTS (Pacific NW, varieties & rootstocks), 1988, 123L
Bilderback & Patent	BACKYARD FRUIT & BERRIES (Rodale), 1984, 306
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Budd, J L	AMERICAN HORTICULTURAL MANUAL, 1902, 908, $.50 extra
Budd & Hansen	AMERICAN HORTICULTURAL MANUAL, PART II, SYSTEMATIC POMOLOGY (variety descriptions), 1903, 491
Bunyard, Edward A	ANATOMY OF DESSERT (grower-gourmet guide to English fruit varieties), 1934, 226
Childers, Norman F	MODERN FRUIT SCIENCE, 1983, 581L, $.50 extra
Coxe, William	A VIEW OF THE CULTIVATION OF FRUIT TREES (orchard management and varieties), 1917, 270
Downing, A J	FRUITS & FRUIT TREES OF AMERICA, 1859, 760
Downing, A J	FRUITS & FRUIT TREES OF AMERICA, 1869, 1098, $.50 extra
Downing, A J	FRUITS & FRUIT TREES OF AMERICA, 1895,1289, $1.00 extra
Elfving, D C et al	FRUIT CULTIVARS (Ontario), 1985, 82L
Ferree, David C	HISTORY OF FRUIT VARIETIES, 1998, 196L
Fishman, Ram	NAFEX HANDBOOK FOR FRUIT EXPLORERS, 1986, 145
Greenoak, Francesca	FORGOTTEN FRUIT (England), 1983, 126
Hall-Beyer & Richard	ECOLOGICAL FRUIT PRODUCTION IN THE NORTH, 1983, 270
Hedrick, U P	CYCLOPEDIA OF HARDY FRUIT, 1938, 402L, $.50 extra

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Hill, Lewis	FRUITS & BERRIES FOR THE HOME GARDEN, 1977, 269
Hooker, Wm	POMONA LONDONENSIS, 1818, CD ROM loaned as a book
Hunter, Daryl	THE KITCHEN ORCHARD, 1998, 500+, CD ROM loaned as a book
Janson, H Fred	POMONA'S HARVEST, AN ILLUSTRATED CHRONICLE OF ANTIQUARIAN FRUIT LITERATURE, 1996, 443
Logsdon, Gene	ORGANIC ORCHARDING, 1981, 415
McEachern, George	GROWING FRUITS, NUTS, BERRIES IN THE SOUTH, 1978, 85L
Muromotsev, I A	ACTIVE PARTS OF ROOT SYSTEM OF FRUIT PLANTS (Russia, technical), 1984, 200
Ontario	FRUIT BULLETINS, 1964-7, 322
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Simmons, Alan F	GROWING UNUSUAL FRUITS (England), 1972, 309
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Smith, J Russell	TREE CROPS: A PERMANENT AGRICULTURE, 1929, 333 or 1950, 408
Southmeadow	CHOICE & UNUSUAL FRUIT VARIETIES, 1976, 112
Tamasi, J	ROOT LOCATION OF FRUIT TREES & ITS AGROTECHNICAL CONSEQUENCES, 1978, 209
USDA	NORTH AMERICAN & EUROPEAN FRUIT & TREE NUT GERMPLASM RESOURCES INVENTORY, 1980, 732, $1.00 extra

Waugh, F A	SYSTEMATIC POMOLOGY, 1908, 288
Westwood, Melvin N	TEMPERATE ZONE POMOLOGY, 1978 OR 1988, 428
Williams, R R	ARTIFICIAL POLLINATION OF FRUIT TREES, 1970, 6L
Wright, Horace J	FRUIT GROWER'S GUIDE (England), 1920, 682, $1.00 extra
Zielinski, Quentin	MODERN SYSTEMATIC POMOLOGY (classification), 1955, 296L
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Thayer, Paul	RED & WHITE CURRANTS: THEIR HISTORY, VARIETIES, & CLASSIFICATIONS, 1923, 104
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Joly, Nicolas	WINE FROM SKY TO EARTH: GROWING & APPRECIATING BIODYNAMIC WINE (Europe), 1999, 168
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Pearson & Goheen	COMPENDIUM OF GRAPE DISEASES, 1988, 93L
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Rombough, Lon	THE GRAPE GROWER: A GUDE TO ORGANIC VITICULTURE, 2002, 288
Thrupp, L A	GROWING ORGANIC WINEGRAPES (Calif), 2004, 64L
Wagner, Philip M	WINE GROWER'S GUIDE, 1965, 236
Weaver, Robert J	GRAPE GROWING (California), 1976, 371
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McCullagh, James C	SOLAR GREENHOUSE BOOK, 1978, 328
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Pareek, O P	THE BER (jujube, India), 1983, 73

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Pilarski, Michael	ACTINIDIA ENTHUSIASTS NEWSLETTERS, 1984-87, 136L
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File	MEDLAR
File	MULBERRY
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Riley, John	SOLANACEAE QUARTERLY 1985-89, (potato family including 100+ species with fruits, mainly tropical), 232
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Stanley & Toogood	THE MODERN NURSERYMAN (England), 1981, 412
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ORGANIC GROWING—see **NATURAL METHODS**

PAWPAWS

CA Rare Fruit Grwrs	1974 YEARBOOK: PAWPAWS, 206
File	PAWPAWS 1975-1990, c300
File	PAWPAWS, 1990s, 200+

PEACHES

Brooke, Justin	PEACH ORCHARDS IN ENGLAND (growing), 1949, 86
Childers, NF, ed	THE PEACH, 1988, 986L, $1.00 extra
Ferree & Bertrand	PEACH GROWERS HANDBOOK, 1993, 216L, $1.00 extra
Fitz, James	SOUTHERN APPLE & PEACH CULTURIST, 1872, 336
Hedrick UP	PEACHES OF NEW YORK, 1971, 541L, $2.00 extra
LaRue & Johnson	PEACHES, PLUMS & NECTARINES, (Calif.), 1989, 245L
USDA	PEACH & NECTARINE VARIETIES: PERFORMANCE IN THE SOUTHERN US AND INDEX OF NAMES, 1998, 808L, $1.00 extra loan fee
Waugh, F A	THE AMERICAN PEACH ORCHARD, 1915, 238
Wilson, C P H	BUSH PEACHES (England), 1958, 140
File	HIGH DENSITY PEACH ORCHARDS
File	PEACH ROOTSTOCKS
File	PROPAGATING PEACHES FROM SOFTWOOD & HARDWOOD CUTTINGS
File	PEACH VARIETIES 1980 TO PRESENT TIME

PEARS

Bourgeois, Mike	PATRICKE PEAR TREE (children, food banks0, 2005, 63
Bunyard, George	APPLES & PEARS (England), c1890, 116
California	INTEGRATED PEST MANAGEMENT—APPLES & PEARS, 1999, 214L
Decaisne, J	PEAR VARIETIES & SPECIES (technical, France), 1858, 176
Field, Thomas	PEAR CULTURE, 1860, 286
Griggs & Awakiri	ASIAN PEAR VARIETIES IN CALIFORNIA, 1977, 59L
Hedrick, UP	PEARS OF NEW YORK, 1921, 636, $2.00 extra

Hogg & Bull	THE APPLE & PEAR AS VINTAGE FRUITS, 1886, 247
Jones & Aldwinkle	COMPENDIUM: APPLE & PEAR DISEASES, 1990, 100L
Luckwill & Pollard	PERRY PEARS, 1963, 216
Ragan, W H	NOMENCLATURE OF THE PEAR (catalog of the known varieties referred to in American publications from 1804-1907), 1926, 268
Tukey, H B	THE PEAR AND ITS CULTURE, 1928, 125
Van der Zwet, ed	THE PEAR, 1982, 500L, $.50 extra
Weldon, George P	PEAR GROWING IN CALIFORNIA, 1918, 190
White, Allan G et al	NASHI: ASIAN PEARS IN NEW ZEALAND, 1990, 84
Williams, et al	PEAR PRODUCTION, 1978, 53L
Yaneyama, Kanichi	NASHI PRODUCTION IN JAPAN (Asian pears), 1989, 94L
File	ASIAN PEARS
File	BLIGHT RESISTANT PEARS (Southern cross)
File	PEAR ROOTSTOCK
File	PEARS: ARTICLES FROM POMONA 1968-88
File	PEAR VARIETIES
File	PROPAGATING PEARS FROM SOFTWOOD & HARDWOOD CUTTINGS (technical)

PERSIMMONS—see also **TROPICAL**

Calif. Fuyu Grwrs	FUYU PRIMER, 1991, 30
Griffith, E & M	PERSIMMONS FOR EVERYONE, 1982, 74
Kitagawa & Glucina	PERSIMMON CULTURE IN NEW ZEALAND, 1984, 74
Lifestyle research	THE PERSIMMON (New Zealand), 1981, 74
File	AMERICAN PERSIMMONS, 200+
File	KAKI PERSIMMONS c 400

PLUMS—see also **STONEFRUIT**

California	PRUNE ORCHARD MANAGEMENT, 1981, 156L
Hedrick U P	PLUMS OF NEW YORK, 1911, 615L, $2.00 extra
Jacobson, Arthur	PURPLELEAF PLUMS, 1992, 183
LaRue & Johnson	PEACHES, PLUMS & NECTARINES (Calif.), 1989, 246L
Waugh	PLUMS & PLUM CULTURE, 1910, 371
File	NATIVE AMERICAN PLUMS

File	PLUM VARIETIES
File	SOUTHERN PLUMS

POMEGRANATES

Ashton, Richard et al	THE INCREDIBLE POMEGRANATE—PLANT AND FRUIT, 2006, 154
Levin, G M	POMEGRANATE ROADS: A SOVIET BOTANIST'S EXILE FROM EDEN, 2006, 183

PROPAGATION—see also **NURSERY** and individual fruit listings

Bailey, L H	NURSERY BOOK, 1906, 365
Bailey, L H	NURSERY MANUAL, 1920, 515
Calif Rare Frt Grws	TECHNIQUES OF GRAFTING: SPLICE, BARK, & CLEFT GRAFTS; AIR LAYERING; AND CLONAL PROPAGATION, 2007, 60 minute DVD video loaned as a book
Dirr & Heuser	WOODY PLANT PROPAGATION (a working guide, 1100 species & varieties), 1987, 239L
Dodds, John H, ed	TISSUE CULTURE OF TREES, 1983, 147
Fishman, Ram	NAFEX HANDBOOK FOR FRUIT EXPLORERS, 1986, 145
Garner, R J	GRAFTER'S HANDBOOK, 1950, 224; OR 1988, 323
Hartman & Kester	PLANT PROPAGATION (with tissue culture), 1983, 726
Hartman et al	PLANT PROPAGATION, 1990, 647, $.50 extra
Hill, Lewis	SECRETS OF PLANT PROPAGATION, 1985, 168L
Rom & Carlson	ROOTSTOCKS FOR FRUIT CROPS, 1987, 443
Weber & Ritter	PROPAGATING NUT TREES, 1972, 17L
Welch, H J	MIST PROPAGATION & AUTOMATIC WATERING, 1973, 172
Wetherell, D F	INTRODUCTION TO IN VITRO PROPAGATION, 1982, 87L
File	GRAFTING FRUIT TREES

PRUNING, TRAINING, ESPALIER

Bailey L H	THE PRUNING BOOK, 1911, 545
Bailey, L H	THE PRUNING MANUAL, 1916, 407
Barritt, Bruce, ed	APPLE ORCHARD SYSTEMS, 2003, 64L
Brickell, Christopher	PRUNING (England, ½ on fruit), 1979, 96L

Brunner, T	PHYSIOLOGICAL FRUIT TREE TRAINING FOR INTENSIVE GROWING, 1990, 286
California	PRUNING FRUIT & NUT TREES, 1980, 50L
Chamberlin, Susan	HEDGES, SCREENS, ESPALIERS, 1983, 176L
Champanat, Paul	PRUNING FRUIT TREES (France, traditional pruning espalier, Lorette, arching), 1954, 166
Edmunds, Alan	ESPALIER FRUIT TREES, HISTORY & CULTURE, 125
Forshey et al	TRAINING & PRUNING APPLE & PEAR TREES, 1992, 166
Hammett, K R W	PLANT TRAINING, PRUNING, TREE SURGERY, 1975, 68L
Heinicke, Don	HIGH DENSITY APPLE ORCHARDS, 1975, 34+L
Hill, Lewis	PRUNING SIMPLIFIED, 1979, 208
Krichkovitch, Paul	TOP FRUIT GROWING ON THE DOUBLE ROOT SYSTEM, 1987, 25
Lespinasse, J-M	APPLE TREE MANAGEMENT (vertical ax), 1983, 125L
Lorette, Louis	LORETTE SYSTEM OF PRUNING 1946, 239
Oberhofer, Hermann	PRUNING THE SLENDER SPINDLE (Italy), 1987,40L
Perkins, Harold O	ESPALIER & VINES FOR THE HOME GARDENER, 1964, 200
Reich, Lee	THE PRUNING BOOK, 1997, 234
Shigo, Alex L	TREE PRUNING: WORLDWIDE PHOTO GUIDE, 1989, 186
Thompson, C R	PRUNING APPLE TREES (open center, delayed open center, cordon, dwarf pyramid, pillar, and spindle bush, 1996, 271
Washington State	TREE FRUIT PHYSIOLOGY: GROWTH & DEVELOPMENT, 1996, 165
Wright, Horace	FRUIT GROWER'S GUIDE VOL. II (thorough coverage of traditional English espalier & protected cultivation of all fruits), 1925, 345
File	ESPALIER FRUIT TREES (traditional)
File	HIGH DENSITY PEACH ORCHARDS
File	ROOT PRUNING
File	TATURA TRELLIS, 46
File	TRAINING, PRUNING FREE STANDING & STAKED FRUIT TREES
File	TRELLISED FRUIT TREES—MODERN SYSTEMS

QUINCES

Meech, W W	QUINCE CULTURE, 1888, 143
File	QUINCES

RASPBERRIES—see **BRAMBLE FRUIT**

ROOTSTOCK—see **PROPAGATION** and individual fruit listings

SASKATOON—see **AMELANCHIER**

SOIL, NUTRITION, FERTILIZING

Allison & Anderson	SAWDUST FOR MULCH & SOIL IMPROVEMENT, 1951, 19
Childers, N F, ed	FRUIT NUTRITION, 1966, 888L, $1.00 extra
Gershuny & Smilie	THE SOUL OF SOIL, 1987, 125
Logsdon, Gene	GARDENER'S GUIDE TO BETTER SOIL, 1975, 246
McLeod, Edwin	FEED THE SOIL (cover cropping), 1984, 150
Parnes, Robert	ORGANIC & INORGANIC FERTILIZERS, 1986, 167L
Peterson et al	TREE FRUIT NUTRITION (Pacific NW), 1994, 211
Sachs, Paul D	EDAPHOS: DYNAMICS OF NATURAL SOIL SYSTEM, 1999, 202
Schmid & Klay	GREEN MANURING (Switzerland), 1985, 60
File	CALCIUM & FRUIT (spray, dip, fertilizer)
File	ORCHARD FLOOR MANAGEMENT (cover crops, mulch, etc), 200+

SOURCES OF PLANTS & PROPAGATION MATERIAL

Facciola, Steve	CORNUCOPIA II: SOURCEBOOK OF EDIBLE PLANTS, 1998, 713L, $1.00 extra
Whealey, Kent	FRUIT, BERRY & NUT INVENTORY: VARIETIES AVAILABLE BY MAIL ORDER IN THE U.S., 2001, 560

STONEFRUIT—see also individual fruit listings

Brook, Justin	PEACHES, APRICOTS, STONEFRUIT (Eng.), 1956, 162
California	INTEGRATED PEST MANAGEMENT FOR STONE FRUIT, 1999, 264L

California	STONEFRUIT ORCHARD PESTS: IDENTIFICATION, BIOLOGY, CONTROL, 1985, 418L
Fisher, H H	SURVEY OF STONEFRUIT CLONES IN THE U.S., 1963, 302
USDA	VIRUS DISEASES AND NONINFECTIOUS DISORDERS OF STONE FRUITS IN NORTH AMERICA, 1976, 433
File	APRICOTS

STRAWBERRIES

Dale & Luby, eds	THE STRAWBERRY INTO THE 21ST CENTURY (research), 1991, 288L
Darrow, George M	STRAWBERRY: HISTORY, BREEDING, PHYSIOLOGY, 1966, 447
Pritts & Dale	DAYNEUTRAL STRAWBERRY PRODUCTION (NE U.S.), 1989, 9L
Wilhelm & Sagen	HISTORY OF THE STRAWBERRY, 1972, 298
File	STRAWBERRY VARIETY EVALUATIONS, 1988-99, 300+

TRAINING –see **PRUNING**

TREES

Derr & Appleton	HERBICIDE INJURY TO TREES & SHRUBS: PICTORIAL GUIDE TO SYMPTOM DIAGNOSIS, 1988, 72
Douglas & de J Hart	FOREST FARMING, 1976, 199
Himelick, E B	TRANSPLANTING (ball & burlap), 1991, 78
Shigo , Alex	MODERN ARBORICULTURE (tree care), 1991, 424
Shigo , Alex	TREE DEFECTS: PHOTO GUIDE, 1983, 167L
Shigo , Alex	TREE PRUNING: PHOTO GUIDE, 1989, 186
Tinus, R W, ed	SHELTERBELTS ON THE GREAT PLAINS, 1976, 218L
U.S. Forest Service	SHELTERBELT PLANTING IN THE PLAINS REGION, 1935, 200L

TROPICAL, SUBTROPICAL, & WESTERN U.S. FRUIT GROWING

Brooks & Hesse	WESTERN FRUIT GARDENING, 1953, 287

Butterfield, Harry M	HISTORY: SUBTROPICAL FRUITS & NUTS IN CALIFORNIA, 1963, 57
Fairchild, David	THE WORLD GROWS ROUND MY DOOR (S. Fla.), 1947, 347
Fairchild Garden	KAMPONG NOTES (S. Fla.), 1966-82, c400L, <u>$1.00 extra loan fee</u>
Glowinski, Louis	FRUIT GROWING: AUSTRALIA (200+ fruits), 1991, 382
Indoor Citrus Soc.	INDOOR CITRUS & RARE FRUIT NEWSLETTERS, VOL I, 1982-86, 200L; VOL II, 1987-90, 200L (loaned as two separate files)
Kennard & Winters	FRUITS & NUTS FOR THE TROPICS, 1960, 135
Martin et al	PERENNIAL EDIBLE FRUITS OF THE TROPICS: AN INVENTORY, 1987, 247L
Nat'l Acad. Science	UNDEREXPLOITED TROPICAL PLANTS WITH PROMISING ECONOMIC VALUE, (1/4 on fruit), 1975, 184
Parmar & Kaushal	WILD FRUIT OF THE SUB-HIMALAYAN REGION, 1982, 136
Popenoe, Wilson	TROPICAL & SUBTROPICAL FRUITS, 1920, 474
Wickson, Edward J	CALIFORNIA FRUITS, 912, 602; or 1919, 493

USES OF FRUIT—see also individual fruit listings

Bubel, N & M	ROOT CELLARING, 1979, 297
Cruess, W V	COMMERCIAL FRUIT & VEGETABLE PRODUCTS, 1958, 884
DeLong, Deanna	HOW TO DRY FOODS, 1979, 152
Loveday, Evelyn V	HOME STORAGE OF VEGETABLES & FRUITS, 1972, 152
Morris, T N	PRINCIPLES OF FRUIT PRESERVATION, 1947, 198

WESTERN UNITED STATES FRUIT GROWING—see **TROPICAL**

WILD FRUIT

Bailey, L H	THE EVOLUTION OF OUR NATIVE FRUITS, 1911, 474
Hedrick, U P	STURTEVANT'S NOTES ON EDIBLE PLANTS, 1919, 686L, <u>$2.00 extra</u>

Parmar, Chiranjit	SOME WILD GROWING FRUITS, NUTS, AND EDIBLE PLANTS OF THE WESTERN HIMALAYAS, 2006, CD ROM loaned as a book
Parmar & Kaushal	WILD FRUIT OF THE SUB-HIMALAYAN REGION, 1982, 136
Underhill, J E	WILD BERRIES OF THE PACIFIC NW, 1974, 128

WILDLIFE IN THE ORCHARD

Logsdon, Gene	WILDLIFE IN YOUR GARDEN (control), 1983, 268
West Virginia	DEER & AGRICULTURE (fencing), 1985, 60L
File	WILD ANIMALS IN THE ORCHARD (fencing, trapping, repelling)

VHS VIDEOTAPES ($4.00 loaned one at a time)

Artonelli, Art	BIORATIONAL PESTICIDES & BIOLOGICAL CONTROLS (fruit, Pacific NW, taped slide lecture), 1992, 74 min
California	SUBTROPICAL FARM CONFERENCE, 1991
Campbell, Carl	GRAFTING TROPICAL FRUIT (Florida, veneer grafting, cleft grafting, chip budding, T-budding, grafting knives, sharpening), 60 min
Fackler & Fagg	FRUIT TREE PROPAGATION (bench grafting, chip budding, topworking), c 10 min
Georgia	GRAFTING & BUDDING PECAN, FRUIT & ORNAMENTAL TREES (4-flap & inlay grafts on pecan, ship & tongue, bark & cleft grafts), 39 min
Georgia	PRUNING APPLE TREES (and pears), 23 min
Georgia	RAISING STRAWBERRIES ON PLASTIC, 22 min
Griffin, Brian	THE ORCHARD MASON BEE (raising in backyard), 20 min
U. of Guelph	GRAFTING NUT TREES (Ontario)
Guggenheim, David	CALIFORNIA RARE FRUIT GROWERS MEETING (figs, cherimoya, white sapote, kiwi, irrigation), 6 hrs
Ida Bee	HOW TO TRAP & RAISE POLLINATORS FOR PROFIT ($^2/_3$ on blue orchard bees, Osmia), 52 min
Iowa State	TRAINING, PRUNING TREE FRUITS & SMALL FRUITS, 31 min
Kentucky	PRUNING APPLE TREES TO CENTRAL LEADER SYSTEM, 25 min

Lehman, Jerry	1989 NAFEX & NNGA CONVENTIONS, 11 hrs
Lehman, Jerry	1991 NAFEX TRIP TO SOVIET UNION
Lehman, Jerry	BARK GRAFTING MY WAY, 40 min
Lehman, Jerry	GREENWOOD TIP GRAFTING W/ BILL & LOIS DAVIE, 60 min
Meunick & Duke	EDIBLE WILD PLANTS FIELD GUIDE, 60 min
Michigan State	PRUNING BLUEBERRIES, 15 min
Michigan State	PRUNING GRAPES, 17 min
Michigan State	PRUNING MATURE FRUIT TREES, 14 min
Michigan State	PRUNING RASPBERRIES, 20 min
Minn. Frt. Grwrs.	INTEGRATED PEST MANAGEMENT IN STRAWBERRIES, 1992, 17 min
Moulton, Gary	EASY STEPS TO FRUIT TREE PRUNING (open center, central leader & espalier on young & mature trees)
Myers, Stephen	EARLY YIELDS AND DOLLARS FROM A SIMPLE V (peach training), 1997, 9 min
Natelson, Ethan	GRAFTING: BARK INLAY, APPROACH, WHIP & TONGUE, T-BUD, CHIP BUD, 1999, 30 min.
North Carolina	BLACKBERRIES IN THE HOME GARDEN (pruning), 22 min
North Carolina	BLUEBERRY PRUNING (rabbiteye & highbush), 51 min.
North Carolina	GROWING BRAMBLES (market growing), 1995, 17 min.
North Carolina	PRUNING GRAPES (American, French hybrid, muscadine), 42 min.
Oklahoma	PRUNING PEACH TREES, 14 min
Oklahoma	TOPWORKING APPLE TREES, 21 min.
Oregon	BUDDING & GRAFTING FRUIT TREES, 35 min.
Oregon	FRUITING WALL ORCHARD SYSTEM, 10 min.
Oregon	PRUNING HIGHBUSH BLUEBERRIES, 22 min.
Purdue	FRUIT DISEASES, 28 min.
Purdue	GROWING SMALL FRUIT, 28 min.
Purdue	GROWING TREE FRUIT, 57 min.
Reid, William	GRAFTING NUT TREES (3-flap & bark inlay), 20 min.
Rodale Institute	IPM FOR APPLES (commercial, NE U.S.), 30 min.
Stebbins, Robert	1988 APPLE VARIETY TRIAL AT OREGON STATE UNIV. (73 varieties, includes 52 page report), 60 min.

Stebbins, Robert 1989 APPLE VARIETY TRIAL (Europe, Oregon, with 64 page report), 2 hrs.

The following videotapes are taped slide-lectures which some have found very useful for learning the basics of pruning. However, people with refined sensibilities may find the sound and the presentation to be of offensively unprofessional quality.

Oregon	GROWING APPLES IN THE HOME ORCHARD, 70 min.
Oregon	HOW TO GO FOR HIGH YIELD & QUALITY IN APPLES (training for light), 60 min.
Oregon	PRUNING YOUNG BEARING APPLES & PEARS, 52 min.
Oregon	TRAINING APPLE TREES (emphasizes free-standing central leader), 60 min.

Exchange Page: Scions, Seeds, Supplies

One exchange page notice of approximately fifty words will be accepted per member per quarter. These ads are accepted as a service to our members without charge and NAFEX accepts no responsibility for the authenticity of information given. Please assume the responsibility of answering all inquiries when a SASE is included, even if you are out of the material offered. Please try several sources for readily available material before submitting a "wanted" ad. When asking for seed of fruit trees, do not expect the seedling to be identical to its parent. Ads cannot be taken by telephone, but email is great. Do not ask for or offer scions of patented cultivars. A general fee of $1 per stick of scion wood, postpaid, has been set, unless otherwise stated. Send your offering or request to the Editor-in-Chief, jakuehn@verizon.net or Jackie Kuehn, PO Box 29, Lucernemines, PA 15754.

Please let me know how many times you want an ad to appear. I am happy to reprint ads in perpetuity, and have begun putting "[P]" next to those ads I believe should be permanent. If I am wrong, please tell me. Ads I believe are shorter-term will also be marked as such. Again, let me know if that was not your intention.

PAID ADS offering plant material, horticultural supplies, and publications that should be of interest to a large segment of the membership will be accepted. Paid ads are approximately one-half page (3 ½" x 5") for $50 or a full page (7" x 5") for $85. Send your copy along with a check made out to NAFEX to the Editor-in-Chief.

WANTED

Scionwood of oriental persimmon varieties known as **Peiping, Atago, Honan Red** and **Tsuru.** Interested in other varieties that are late ripening/dropping that may have wildlife value. I will purchase bud sticks or I can trade. I have over 20 varieties of oriental persimmons which I can trade. Contact me at jeffthurmond@yahoo.com or 334-887-4510. [F 07-W 08]

Mulberries: I'm developing a list of currently-available mulberies. If you are a nursery owner (small or large) or an active fruit enthusiast with mulberries, please send me a list of your varieties. I'm particularly interested in northern varieties, i.e., those hardy in USDA Zone 7 and colder. Any information such as color, size, tartness, bearing period, species etc. would be appreciated. [F 07-W 08]

Lew Ward, Mulberry Consultant-Northern
246 Smith Rd.
Newfield, New York
14867-9610
607-564-7506
E-mail: lew_ward@yahoo.com

Cuttings for fall 2007-winter 2008 propagation: Gooseberries: **Glendale, St. Fiacre,** and other varieties. Also calamondins, **Chinotto** oranges, and **Yuzu Ichandren** lemon seed and cuttings for innovative propagation; and **Himalayan** peach cuttings. [F 07-W 08]
Please contact
Tony Vavrik
22424 Pemberville Rd.
Luckey, OH 43443
(419) 837-5531

AVAILABLE:

Dwarf Super Hardy English walnut seednuts, 12ea. for $10.00 (extra large). Extra strong semi-dwarf almonds (this tree survived -25 F.), 20 seeds $4.00. **Pecans** grown on same tree, 20 seeds $4.00, **Osage & Pawnee** ¾" x 1.5", **Gibson, Mullihay.** All orders postpaid in US. For more information, contact Garfield Shults, 1526 Hill Rd., Homedale, ID 83628 (208) 337-4121. [P]

Fruit Handbook: Hello, my name is John Lott (j_iott@hotmail.com), and I am a new member of NAFEX. I wanted to let the other members know of an excellent new and free publication just put out by the University of Washington Extension office, entitled, *Fruit Handbook for Western Washington: Varieties and Culture.* It costs six dollars for a hard copy, but can be downloaded for free in PDF form. Folks can go to http://ext.wsu.edu/ and search the title and download! It seems to be really well done and covers many different types of fruits. [F 07-W 08]

American persimmon: Will pay for scion wood of the older (possibly lost) American persimmon cultivars listed below. Contacts for individuals with information would also be welcome. [F 07-W 08]

Blagg: Introduced from Mt. Vernon, IL by Lee Dennis. 1961 winner of Mitchell Persimmon Festival. Ripens beginning in late August. Fruits have flattened shape, up to 2" in diameter with red blush.

Elder: Introduced from Lima, IL. Fruit is medium sized and early ripening.

Golden Gem: Introduced from Borden (Clark county), IN by Logan Martin in the 1860's. Fruit is medium to large, oblong in shape, dark orange to red. Ripens from late August to October.

Hicks (also called **Superior**): Introduced from Washington county, IN by E. Hicks Trueblood. Fruit is medium to large, roundish to oblate.

Josephine (also called **Honey**): Introduced from Bluffton, MO, by S. Miller. Fruit is up to 2" in diameter and starts ripening in September.

Waterloo: Discovered in Waterloo State Forest near Athens, OH. Reported to be large and early.

Please contact

John Raymond.
10390 Martin G. Ct.
Webberville, MI 48892
(517) 223-7714
jwraymon@yahoo.com

The book *Persimmons For Everyone* by Eugene & Mary Griffith, (Copyright NAFEX 1982) is now available as an Adobe book file. To order the CD send a check for $14.00 to Jerry Lehman, 7780 Persimmon St., Terre Haute, IN 47802-4994. For each CD sold, NAFEX will receive $5.00. The book is 160 pages, including 76 pages of recipes. [F 07-W 08]

Scionwood of 400 apples, also pears, plums, etc. Send a long SASE for a listing to The Catholic Homesteading Movement, Oxford, NY 13830A [P]

Historic and disease resistant, and cider apples for Canada, excluding B.C. Visit www.siloamorchards.com for listing and fruit tree grower information. Or contact Eric Hambly, Siloam Orchards, RR#1 Uxbridge Ontario Canada L9P-1R1. Email at mail@siloamorchards.com (905) 852-9418. [P]

Apple bench grafts available at theapplebranch.com or email to applebranch@sbcglobal.net or send SASE to Apple Branch, P.O. Box 281, Portland, MI 48875 for a listing of available varieties. [P]

Pawpaw, jujube: pawpaw seed from seedling trees of named pawpaws 20/$4.00. Jujube seed from seedling trees growing in zone 6b crossed with named trees 25/$4.00. Seeds stratified and sent early spring. Contact Frank Henny, 229 Reaville Rd., Flemington, NJ 08822. [P]

Kitchen Letter:

As fall is settling in, we're filling our front porch with firewood and eating in the kitchen instead of out at the picnic table. The harvest is almost in, and I'd love to have you join me for good times and good recipes in *Penn's Acres Kitchen,* one of my favorite places to be.

To subscribe, send a check for $15 for a year's subscription (10 issues) or $12 for an emailed subscription (print your own.) Make check payable to Penn's Acres Kitchen and mail to:

Penn's Acres Kitchen
c/o Jacquelyn A. Kuehn
PO Box 29
Lucernemines, PA 15754

Questions? Email me at pennsacreskitchenmail@verizon.net
Looking forward to cooking with you!

NAFEX Fruit & Nut Interest Groups

Lon Rombough PO Box 365 Aurora, OR 97002-0365.
(503) 678-1410 lonrom@hevanet.com
Grapes, writing, consulting, my book, *The Grape Grower,* at http://www.bunchgrapes.com
Winner of the Garden Writers Association "Best Talent in Writing" award for 2003.
For even more grape lessons, go to http://www.grapeschool.com
For growing supplies and more; http://www.grapegrowersolutions.com

Hi, Everyone:

This is the old coordinator of the NAFEX Interest groups with a couple of thoughts for all the groups. First, some of the lists have been rather quiet. In some cases, I suspect it's because many of you don't know who is on the list. It would be a good idea if each member of each list—at least those who are on the internet lists—would introduce himself/herself briefly and at least mention some of the varieties they are growing, along with any interesting items about the varieties and this (or any) growing year. If you know who is out there, you at least know who is reading your mail.

Secondly, you can help your group chairman out by sending something, by email or regular mail, to the list that he/she can put into a report for *Pomona.* In some cases, some of your groups haven't had a report in *Pomona* for a LOOOOONG time, if ever. Have pity on the non-computer users and let them know what you are up to by sending the stuff to be collected and published.

Finally, if you think there should be another group, for something not covered in the online groups (Rubus, Ribes, Pears, Northern Plums, Juglans, Eleagnus, Apricots, Apples, and Amelanchier), contact me and we can get a new group set up. Thanks for all your participation.

The Fruit and Nut Interest Groups have been around since the start of NAFEX. In one sense, they were the way NAFEX started. Essentially they are groups of people within NAFEX who have especially strong interests in certain fruits. In the past the groups were called Test Groups because their main activity was to grow and test varieties of the specific fruit. Now the concept has been expanded to allow members to do pretty much anything that adds to the knowledge of that fruit—testing varieties, breeding new ones, locating antique ones, literature search, etc.

The old way was to send out round-robin letters, so that each person added something and sent the letter on to the next person in the group. When it got back to the chairman, it was usually edited and turned into a report for *Pomona.* The e-groups serve the same function, only faster, and the chairman can collect material from the group archives (hopefully) to report to *Pomona.*

To receive a regular mail reply, correspondence must include a self-addressed, stamped envelope. Interest groups allow members to participate directly in NAFEX through sharing experiences and interests with others of like mind. In turn, IGs share with NAFEX through *Pomona.* Share your experiences, reading and research. Groups work on variety exploration, cultural methods, collecting and testing varieties, breeding, variety history, or anything else connected with fruit and nut growing. You can make a single contribution to a group or be a long-term member. To ask a question, join a group, or just share something, contact the chairperson of a group. Join as many as you like.

People interested in chairing or starting new IGs should contact the Interest Groups Coordinator. It is an excellent way to learn about the fruit or nut involved, and it takes only enthusiasm and a bit of time.

Please send all additions or corrections to: Interest Groups Coordinator, Lon J. Rombough, PO Box 365, Aurora, OR 97002-0365. (503) 678-1410 lonrom@hevanet.com

APPLE: CHAIR—Richard Fahey, c/o The Catholic Homesteading Movement, 21 Delaware Square, Norwich, NY 13815-A. No phone. NORTHERN PLAINS CHAIR—Don Birkholz, Rt. 89, Broadus, MT 59317.

APRICOT: CHAIR—Bob Purvis, 7300 Iden Ave. South, Cottage Grove, MN 55016, (651)-769-8473, 5:30-10:30 p.m. CST weekdays, all day Sat. and Sun. rpurvis@nass.usda.gov

CHERRY: CHAIR: Robert A. "Bob" Norton, PO Box 13554, Burton, WA 98013, mauryapples@juno.com

CHESTNUT: Tammy Biondi, 430 Otis Johnson Rd., Pittsboro NC 27312: teefisch@yahoo.com.

CITRUS, HARDY: CHAIR—Dr. Alfred R. Loeblich III, Dept. of Biology, University of Houston, Houston, TX 77204-5513.
CONSULTANT—Donna Hudson, PO Box 1298, Cookeville, TN 38503. (931) 526-7344. Leave a message, we will call back; we are hard to catch. redherring@tnaccess.com

CRATAEGUS (Mayhaws, Hawthorns): SOUTH: John Harrington, 4794 Scales Lane, Orange, TX 77630. (409) 735-7355 jwhfaye@ih2000.net NORTH: OPEN

ELEAGNACEAE (Autumn Olive, Goumi, Sea Buckthorn): CHAIR—Hector Black, 170 Hidden Springs Lane, Cookeville, TN 38501. (931) 268-9889, 6 AM - 7 AM and after 6 PM central time. hblack1925@fastmail.fm

FIGS: CHAIR—Raymond U. Givan, 2412 Lowground Rd., Guyton, GA 31312. (912) 728-4028, 4- 6 pm Monday - Thursday, and 1 - 4 pm Saturdays. No Sunday calls.
thegivans@planters.net Website URL : http://web.infoave.net/~thegivans
CONSULTANT—Dr. A. J. Bullard, 307 W. Henderson St., Mt. Olive, NC 28365-1999. (919) 658-4424.

GRAPES, MUSCADINE: CHAIR—Marvin Lewis III, Rt. 1, Box 1705, Converse, LA 71419. (318) 567-3240. atlantis0077@hotmail.com

HONEYLOCUST *(Gleditsia triacanthos):* CHAIR--Andy Wilson, Springtree Agroforestry Project, 268 Springtree Lane, Scottsville, VA 24590 (434) 286-3466 (evenings are best) awilson@pvcc.edu

JUJUBE: CHAIR—Roger Meyer, 16531 Mt. Shelly, Fountain Valley, CA

92708. (714) 839-0796, evenings. xotcfruit@yahoo.com
CONSULTANT—Paul Lyrene, Fruit Crops Department, 1143 HSPP, Gainesville, FL 32611. (904) 392-4711 pml@GNV.IFAS.UFL.EDU

KIWIFRUIT *(Actinidia* species): Bob Guthrie, 1810 Alameda Street, Roseville, MN 55113, bobguthrie@comcast.net (651) 488-7122 By telephone, 7 to 9 (central time) evenings are likely the best time to reach me, though with my schedule, e-mail is probably a more consistent means for communication.

PAWPAW: CHAIR—Dr. Kirk W. Pomper, Kentucky State University, 129 Atwood Research Facility, Frankfort, KY 40601. The best time for people to contact me with pawpaw questions is from 9-11 AM. Phone (502)227-5942 Fax (502) 227-6381. kpomper@gwmail.kysu.edu

PEAR: SOUTHERN CHAIR—Travis J. Callahan, 11403 Wesley Road Abbeville, LA 70510 teejcee@cox.net (337) 893-9134; http://www.geocities.com/ccduster/page3.htm
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POMEGRANATE: Chairman, Richard Ashton, 701 Home St., Brownwood, TX 76801 (325) 646-6857 (best time to call 6:30-9:00 pm) bwoodtx@verizon.net

RIBES (Currants and gooseberries): CHAIR—Ed Mashburn, 707 Front St., Northumberland, PA 17857. (570) 473-9910. Ribes60@aol.com Web: www.currants.com

RUBUS (Raspberries and blackberries): CHAIR—Peter H. Tallman, 5690 Steeplechase Dr., Longmont, CO 80503. (303) 684-9404 pete_tallman@hotmail.com SOUTHERN CHAIR--Roy Mercer, 1434 Somervell CR314, Cleburne, TX 76031.

SPECIAL CONSULTANTS

ACORN (Sweet or edible): Ken Asmus, PO Box 19425, Kalamazoo, MI 49019-0425. (616) 624-6233, 7 PM - 9 PM. oak24@aol.com

AMELANCHIER: Wayne Fuhr, 12826 126 St., Edmonton, AB T5L 0Y1 Canada. (403) 452-8054. fuhrwe@telus.net

GRAPES: Lon J. Rombough, PO Box 365, Aurora, OR 97002-0365. (503) 678-1410. lonrom@hevanet.com

HONEYBEES: Ray Lackey, 1260 Walnut Ave., Bohemia NY 11716-2176. (631) 567-1936 between 8 - 10:30 PM; lackeyray@tianca.com http://www.tianca.com/tianca2.html

MULBERRY: SOUTHERN—A. J. Bullard, 307 W. Henderson St., Mt. Olive, NC 28365. (919) 658-4424. NORTHERN—Lewis E. Ward, 246 Smith Rd., Newfield, NY 14867-9707. lew_ward@yahoo.com (607) 564-7506, weekdays 9 AM - 8:30 PM eastern time.

PEACH AND NECTARINE: Don Birkholz, Rt. 89, Broadus, MT 59317. SOUTHERN—Lloyd Williams, 8197 Hwy. 155, Montevallo, AL 35115.

QUINCE: Lester H. Davis, 1644 Lokey Dr., Columbus, GA 31904 (706) 323-0857. Best after 9:30 PM eastern time. Lhdavis8@cs.com

STRAWBERRIES: Brian Smith, Dept. of Plant and Earth Sciences, UW-River Falls, River Falls, WI 54022. Office: (715) 425-3851; home: (715) 425-2131. brian.r.smith@uwrf.edu

WALNUT (Black Walnut, Butternut, heartnut, English walnut, etc.): A. W. Heiman, Jr., 717 Ernie-Lu Ave., Anderson, IN 46013. (765) 643-4582. billheiman@skyenet.net

BEES FOR POLLINATION: David Kuchta, RD 1, Tippets Rd., Rt. 54, Nesquehoning, PA 18240. (570) 645-3652; humblebe@intergrafix.net

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POTTED CULTURE: Lee Reich, 387 Springtown Rd., New Paltz, NY 12561. (914) 255-0417, early morning eastern time best. springtown@netstep.net

WINTER HARDINESS: William MacKently, 325 State Hwy 345, Potsdam, NY 13676. (315) 265-6739; trees@sln.potsdam.ny.us Phone calls preferred to letters.

CENTRAL ASIAN CONSULTANT: Dr. Chiranjit Parmar, 186/3 Jail Road, Mandi HP 175001 INDIA Phone: 01905-222810 Fax: 01905-221071, parmarch@sancharnet.in, www.lesserknownindianplants.com

PERMACULTURE: Dan Hemenway, Barking Frogs Permaculture Center, PO Box 52, Sparr, FL 32192. BarkingFrogsPC@aol.com

NAFEX General Business Meeting Minutes
August 23, 2007 6:45pm

Martha Davis, Secretary Martha_davis@earthlink.net

1) Ed Fackler moved and Lester Davis seconded that since the general business meeting minutes of 2006 were published in *Pomona*, we need not hear them. The motion carried.

2) Martha Davis read the board meeting minutes of August 22 2007.

3) Jerry Lehman talked about the proposed research fund and solicited comments, which included…

1. Liked the idea of a fund.
2. Moderate rather than aggressive investments.
3. Socially- and environmentally-responsible investments.
4. The committee will let people know when they have procedures set up and when they will accept donations.

4) Felix Cooper moved to accept the slate of officers by acclamation. Pete Tallman seconded the motion. The motion carried.

5) Ray Givan moved and A. J. Bullard seconded that we accept the slate of board members as nominated. The slate was carried.

6) Ethan Natelson announced and discussed the 2008 meeting in Elizabeth City, NC. Our local contact is Tom Campbell, who is retired from an extension position.

7) Anton Calloway moved to adjourn the meeting. Eugene A. Watkins, Sr., DDS, seconded the motion. The motion carried.

Respectfully Submitted,
Martha Davis, Secretary

Board Meeting Minutes
August 22, 2007

Martha Davis, Secretary
Martha_davis@earthlink.net

Those present were Jerry Lehman, President; Richard Moyer, Vice President; Martha Davis, Secretary; John de Reeder, Treasurer; Board members Anton Callaway 07, Oriana Kruszewski 07, Pete Tallman 07, Felix Cooper 08, Ethan Natelson 09 *(pro tem*, past president), Robert Hamilton 09, Pete Scott 09, Lester Davis 09, in addition to other members of NAFEX.

1) Martha Davis read the minutes of the August 30 2006 Board Meeting.

2) Martha Davis read the minutes of the August 2006 General Business Meeting.

3) John deReeder read the treasurer's report. John says that he should have more time next year for treasurer's activities. Fiscally, we are doing somewhat better than last year. We are ahead for the first time since John has been treasurer. There was additional discussion. Anton Callaway moved to accept the treasurer's report. Ethan Natelson seconded the motion. The motion carried.

4) EBSCO status: Jerry Lehman inquired about our current status. Jackie Kuehn, our *Pomona* editor, sends our material to EBSCO. They bank the data. Eventually they will disperse it along with other material from other sources to subscribers to their service. When that happens we will get payments.

5) Anton Callaway gave Jerry Lehman our official 5013c status papers. We officially can now accept tax-deductible donations from individuals.

6) It was suggested that it is important to consolidate the bylaws with the specific amendments required by the IRS. Felix Cooper moved, and Robert Hamilton seconded, that we include a statement at the bottom of the officer/board listing page. The statement reads "If you would like a hard copy of the NAFEX bylaws send a letter and $1.00 postage to Martha Davis, Secretary, at the address above. If you would like an e-copy, please email Jerry Lehman at Jwlehman@aol.com"

7) We are still working on compiling a listing of the various positions and activities of NAFEX and what they entail. This should provide some continuity for the future. So far we have the info for putting together a meeting.

8) There was a continuation of the website discussion. Felix Cooper will follow up on the PayPal account with Barry Nichols.

9) The nominating committee of Ed Fackler and Ethan Natelson nominated
Ethan Natelson, President
Richard Moyer, Vice President
Martha Davis, Secretary
John deReeder, Treasurer

10) The following board members' terms expire at the end of this meeting:
Anton Calloway
Jerry Henkin
Pete Tallman
Oriana Kruszewski

11) The nominees for the board whose terms will expire in 2010 are
Adam Turtle
Doreen Howard
Lee Calhoun
David Osborn

12) After considerable discussion, Pete Scott moved to table the issue of funding Haskup research. John deReeder seconded the motion. The motion carried.

13) Anton Calloway moved that the board show interest in reestablishing the research fund and setting up procedures for it. Pete Scott seconded the motion. The motion carried. Volunteers for the committee are Jerry Lehman, Pete Scott, Anton Calloway and Ethan Natelson. The Darrow memorial research fund contribution states that it is to fund members' research.

14) Web Issues and Promoting NAFEX discussion: Suggestions include
   - Web links with nurseries
   - Letters to state extension services inviting them to meetings
   - Tables at events

- Writing articles for magazine that include NAFEX promotion as side bars. Some of the types of publications suggested include permaculture, organic gardening, horticulture, sustainability, conservation fruit, slow food, master gardeners.

15) NAFEX Promotion Committee: Jerry Lehman appointed Robert Hamilton as Chair; Felix Cooper, David Osborn, and Oriana Kruszewski as members.

16) Information on how to set up an auction needs to be collected. Martha Davis will collect and consolidate info sent to her.

17) Ethan Natelson moved that the meeting be adjourned. Anton Calloway seconded. The motion passed.

Respectfully Submitted

Martha Davis, Secretary

Submitting Material To *Pomona*

Pomona is a member-written publication. Without you, we have nothing to say. Tell us what fruits and nuts you are growing, how they are doing in your USDA or Canadian hardiness zone, what special techniques you may have used to enhance your fruit's success. You are writing a letter to your fruit-growing friends when you submit to *Pomona;* you do not need to write a scholarly article, though we welcome those, too.

"Ideally, each [NAFEX] member would submit something for publication at least once every four years. ...subject matter can be anything that deals with fruits and nuts...: description and evaluation of an unusual variety; new variations of a propagating technique; a progress report on an experimental breeding or testing program; new methods of fruit culture, training, or pest control. Articles frequently respond to something printed in a previous issue. This feedback process is in keeping with NAFEX's Round Robin heritage... **Please check your facts.**" *(NAFEX Handbook,* p. 39.)

Your *Pomona* Submissions

From the beginning of NAFEX, when there was no *Pomona* and information was sent from one avid fruit grower to another as a series of round-robin letters, member submissions have been the lifeblood of the organization. That is just as true today as it was forty years ago.

In the interests of clarity, let us state that material submitted to *Pomona* remains your property insofar as future use is concerned, except for archiving back *Pomonas* with EBSCO Information Services, a provider of information access for research and educational purposes only (see www.ebsco.com) This is be a beneficial endeavor for NAFEX, and we wanted you to be aware of it.

Send your *Pomona* articles to the appropriate Gathering Editor listed inside front cover.

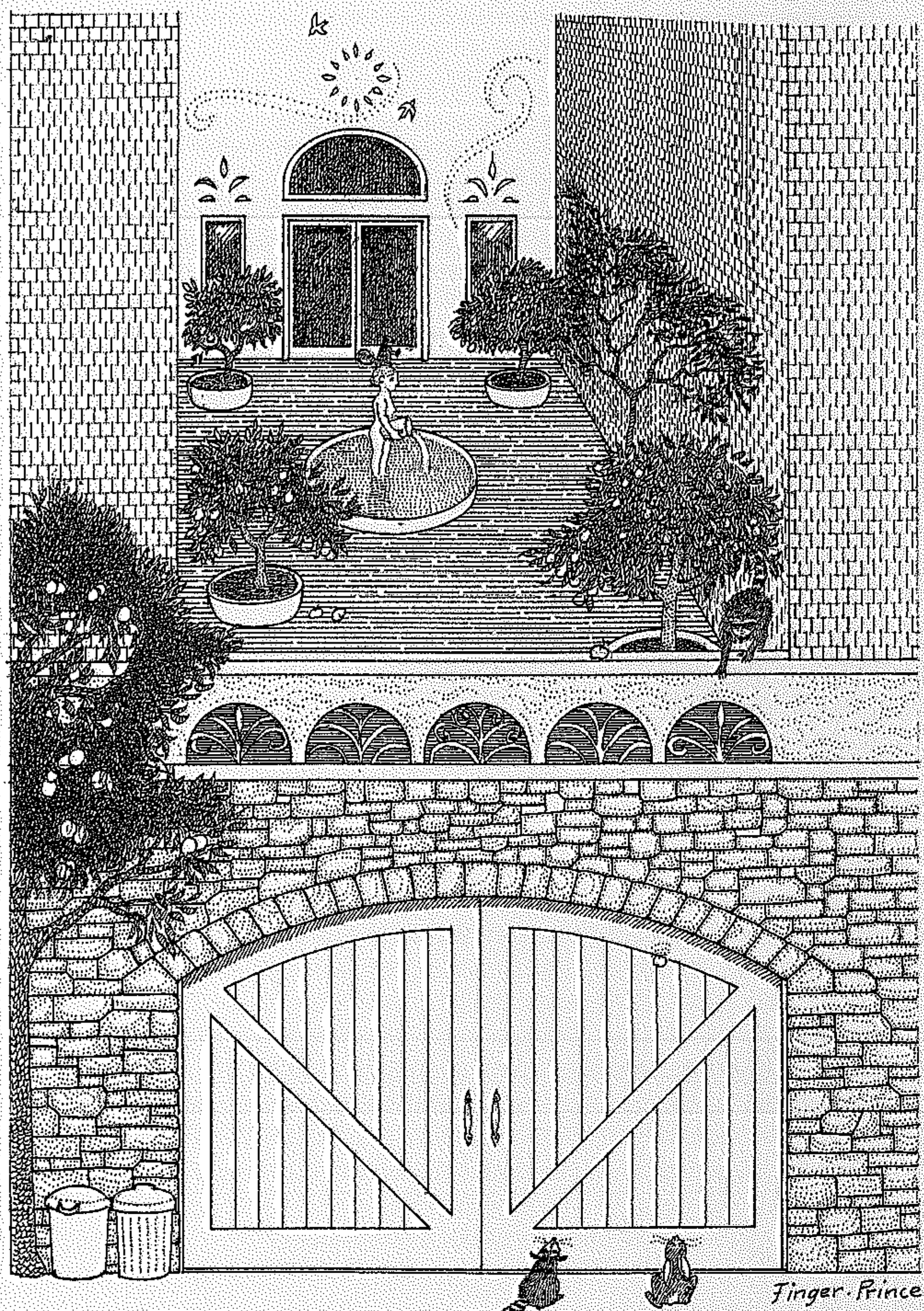
Join the NAFEX Listserve

The NAFEX membership is eligible to join the chat line, where you can get answers to your questions from experienced fruit growers. Go to the following website and follow the instructions near the bottom of the page, then prepare to enjoy and benefit from the knowledge of many, and to contribute your own knowledge for the benefit of others.

http://lists.ibiblio.org/mailman/listinfo/nafex

"What started out as an attempt by a handful of almost esoteric fruit fanciers to communicate more efficiently than the round-robin correspondence system allowed, has now developed into a recognized and widely useful publication. When, in August of 1967, the first issue was doggedly cranked out in a church basement in Toronto, none of us knew what *Pomona's* chances of survival were. Today, we are convinced of continued success by virtue of quality and quantity of input by many dedicated members. A most convincing criterion is the fact that all contributions are voluntary... The joy of congenial involvement will always be the driving force of NAFEX."

Fred Janson, NAFEX co-founder, July 1976 North American Pomona



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